

JOHNSON & WALES UNIVERSITY



2012–2013
CATALOG



PROVIDENCE
CAMPUS

Table of Contents

Letter from President	3	Marketing	59
Academic Calendar	5	Risk Management	60
About JWU	5	Undeclared	61
History of JWU	6	College of Business Concentrations	62
Mission & Principles	7	College of Culinary Arts	64
JWU Campuses	8	Baking & Pastry Arts	65
Accreditations	12	Culinary Arts	66
Affiliations	13	Baking & Pastry Arts	67
Nondiscrimination Notice	18	Baking & Pastry Arts and Food Service Management	68
Corporation & Trustees	19	Culinary Arts & Food Service Management	69
University Leadership	21	Culinary Nutrition	70
Academic Directories	22	The Hospitality College	71
School of Arts & Sciences	22	Baking & Pastry Arts and Food Service Management	72
Business	24	Culinary Arts & Food Service Management	73
Culinary Arts	25	Hotel & Lodging Management	74
Graduate School	27	International Hotel & Tourism Management	75
Hospitality	28	Restaurant, Food & Beverage Management	76
Technology	29	Sports/Entertainment/Event Management	77
Department Directories	31	Travel-Tourism & Hospitality Management	78
Programs of Study	34	Hospitality Concentrations	79
School of Arts & Sciences	34	School of Technology	81
Counseling Psychology	35	Computer Programming	82
Environmental Sustainability	36	Computerized Drafting	83
Professional Communication	37	Robotic Engineering Technology	84
English as a Second Language	38	Electronics Engineering	85
School of Arts & Sciences Concentrations	39	Engineering Design & Configuration Management	87
College of Business	41	Graphic Design & Digital Media	88
Accounting	42	Network Engineering	89
Advertising & Marketing Communications	44	Software Engineering	90
Business Administration	45	School of Technology Concentrations	91
Creative Advertising	46	Course Descriptions	92
Criminal Justice	47	Academic Information	156
Entrepreneurship	48	Academic Policies	156
Equine Business Management	49	Transcripts	159
Equine Business Management/Riding	51	Requirements	159
Fashion Merchandising & Retail Marketing	53	Service Learning	159
Finance	54	Experiential Education	160
Food Service Entrepreneurship	55	Study Abroad	160
International Business	56	Academic Functions	160
Management	57	Honors	160
Management (Accelerated)	58	Admissions	163

Applying	163
Technical Standards	164
Military	165
International	166
Placement Testing	168
Learning Assessment	168
Accelerated Programs	169
Financing Your Degree	171
Tuition & Fees	171
Other Fees	171
Payment Options	171
Refund Policies	172
Financial Obligations	173
Financial Planning	173
Financial Aid	173
Academic Progress	177
Student Services	179
Academic Support	179
Health Services	179
International Services	180
Orientation	180
Policies	180
Residential Life	180
Safety & Security	180
Student Activities	180
Index	182

Letter from the Providence Campus President and Chief Operating Officer

It is my honor to welcome you to Johnson & Wales University's Providence Campus, the oldest and largest of our four campuses. Combined enrollment at our four campuses is more than 17,000 students from 49 states and 102 countries.

For nearly a century, we've been transforming the dreams of career-minded students into reality. From recruiting students who are best prepared for a JWU education, to providing them with a well-rounded, industry-focused curriculum, our strategic objectives embrace quality. Through our academically rigorous, industry-relevant and experientially based programs, we're developing tomorrow's industry and civic leaders. In addition, our academic programs, student services and activities, campus facilities and dedication to the community make the Providence Campus comfortable for all types of students from various backgrounds.

Providence is a truly vibrant and cultural city with a small town feel and all the charms of New England. These elements make for an attractive place to live, work and visit. With close proximity to Rhode Island's famous beaches and larger world-class cities including New York and Boston, Providence is home to six colleges and universities, while the state of Rhode Island is home to five more. I've been a part of the JWU community since 1988, and I am proud of our commitment to educational excellence that inspires professional success and lifelong personal and intellectual growth.

I invite you to visit and learn more about our dynamic campus (<http://www.jwu.edu/providence/visit>) and commitment to excellence.

Sincerely,

Mim L. Runey, LP.D.

Providence Campus President and Chief Operating Officer

Academic Calendar



JOHNSON & WALES
UNIVERSITY

2012-2013 Academic Calendar: Providence Campus

This calendar is offered for planning purposes only; dates are subject to change. Visit www.jwu.edu.

Updated February 13, 2012.

	=important date
	=no classes/holiday/break

- 4 **Fall term begins**
7 Make-up classes held for:
-Monday CE + Grad. classes
-Day culinary & baking labs

SEPTEMBER '12						
S	M	T	W	Th	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

MARCH '13						
S	M	T	W	Th	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

- 1 **Priority financial aid deadline to submit FAFSA (school code 003404) for the 2013-2014 year**
2/25-3/4 Term break
3 Winter term weekend culinary & baking labs end
5 **Spring term begins**
8 Make-up classes held for:
-Monday CE + Graduate classes
-Day culinary & baking labs
29 No classes; Good Friday
31 No classes; Easter

- 8 No classes; Columbus Day
9 Monday class schedule
12 Make-up classes held for:
-Tuesday CE + Grad. classes
-Day culinary & baking labs
12 Academic course withdrawal deadline
12-14 Family Weekend

OCTOBER '12						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

APRIL '13						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

- 12 Make-up classes held for:
-Thursday Grad. classes
12 Academic course withdrawal deadline
May 3 **Summer payment deadline** (note: summer term is optional)
May 5 **Deadline to register courses for Fall 2013 Term**

- 2 **Winter payment deadline**
9 Make-up classes held for:
-Day culinary & baking labs
12-17 **Fall term final week**
12-13 Reading days (no classes) for M/W + T/Th day classes
14-15 Final exams for M/W + T/Th day classes
15 Day culinary/baking labs end
19-24 Thanksgiving & term break
25 Fall term weekend culinary & baking labs end
27 **Winter term begins**
30 Make-up classes held for:
-Monday CE + Grad. classes
-Day culinary & baking labs

NOVEMBER '12						
S	M	T	W	Th	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

MAY '13						
S	M	T	W	Th	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

- 9 Reading day (no classes) for T/Th day classes
9 Thursday Grad. classes end
10 Make-up classes held for:
-Day culinary & baking labs
11 Saturday classes end
13 Reading day (no classes) for M/W day classes
13-16 **Spring term final week**
14-15 Final exams for T/Th + M/W day classes
16 Classes end for day culinary/baking labs + Friday classes
17 Residence halls close at noon
26 No classes; Memorial Day Wknd

Career Fairs, Recruiting:
Visit [jwuLink](http://jwuLink.com) or *Experiential Education & Career Services* for information about events.

Commencement ceremonies:
May 16 = graduate + post-graduate
May 17 = Student Awards Day
May 18 = undergraduate

- 7 Make-up classes held for:
-Day culinary & baking labs
14 Make-up classes held for:
-Day culinary & baking labs
21 Holiday break begins (no classes); note: residence halls close Dec. 21 at noon and re-open Jan. 5 at noon

DECEMBER '12						
S	M	T	W	Th	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

JUNE '13						
S	M	T	W	Th	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

- 3 **Summer term begins**
Session I classes begin
9 Spring term weekend culinary & baking labs end
17 Advanced Standing program begins
18 Academic course withdrawal deadline for session I
27 Session I classes end

- 5 Holiday break ends
- CE culinary & baking labs resume on the 6th; all other classes resume on the 7th
18 Academic course withdrawal deadline
21 No classes; M.L. King Jr. Day
22 Monday class schedule
25 Make-up classes held for:
-Tuesday CE + Grad. classes

JANUARY '13						
S	M	T	W	Th	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

JULY '13						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

- 1 Session II classes begin
4 No classes; Independence Day
5 Make-up classes
12 Academic course withdrawal deadline for CE, Grad + online
16 Academic course withdrawal deadline for session II
19 **Fall '13 payment deadline (for new students)**
25 Session II classes end

- 1 **Spring payment deadline**
18-23 **Winter term final week**
18-19 Reading days (no classes) for M/W + T/Th day classes
20-21 Final exams for M/W + T/Th day classes
21 Day culinary/baking labs end

FEBRUARY '13						
S	M	T	W	Th	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

AUGUST '13						
S	M	T	W	Th	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

- 9 **Fall '13 payment deadline (for returning students)**
CE + Graduate classes end
10 Summer internships + online classes end
17 Summer term ends
23 Advanced Standing ends

About Johnson & Wales University

Johnson & Wales University is a non-profit, accredited institution founded in 1914. We help you identify a field of interest and create an educational roadmap for you to acquire the knowledge, skills and experience necessary to pursue a career in that field. Our pioneering education model combines academics with industry-focused hands-on learning, related work experiences, leadership opportunities and career services. Here's what makes JWU different.

A Career-Focused Education

- Our accredited degree programs in business, hospitality, culinary arts, counseling psychology and technology are career-focused — designed to provide you with the knowledge and skills employers have identified as necessary in your field of choice. And you don't have to wait to build your career skills, as you'll have the opportunity to take courses in your major in your first year.
- Faculty with industry experience bring real-life knowledge, hands-on learning and, oftentimes, networking opportunities into small classroom settings. You'll learn industry best practices and train on career-specific tools and software.
- Dedicated faculty advisors and career advisors help you set professional goals and develop an educational plan designed for you to best attain those goals. In addition, specialized workshops help you build your résumé, highlight your skills and develop a portfolio of work to help set you apart.
- You'll have the opportunity to network with employers who visit campus each year, including career fairs, on-campus interviews and career events geared to your major.

A Full University Experience

- At least one-third of credits in each JWU program are in the arts & sciences to help you develop the critical thinking, communication and analytical skills necessary for long-term career progression.
- JWU offers more than 30 study abroad (<http://www.jwu.edu/studyabroad/>) programs and independent exchanges, all of which include study such as lecture, industry visits and cultural excursions. Study Abroad staff members will help you identify programs that best fit your academic and career goals.

Hands-on Learning

- JWU's programs provide opportunities for real-world experience, which can include internships, community service learning opportunities or classroom projects with actual companies.
- Students learn by doing. Faculty teach through the practical application of theory in the classroom.
- Our students intern at more than 1,600 sites each year, related to their field of study.

Leadership and Community Opportunities

- Participation in competitions as a member of DECA, BPA, FCCLA and other nationally recognized student organizations help build leadership, career skills and your résumé.
- Community service is integral to our educational philosophy. Our ongoing commitment to community service has repeatedly earned JWU a place on the President's Higher Education Community Service Honor Roll.

Four Campuses, One University Ahead of Its Time

- Four distinct campuses — in Providence, North Miami, Denver and Charlotte — offer a full university experience through a variety of student clubs, organizations, Greek life, athletics and more.
- Each campus is uniquely positioned for you to connect with internships and professional opportunities in the region related to your major.

To learn more, visit www.jwu.edu.

History of JWU

Johnson & Wales University (JWU) was founded as a business school in 1914 in Providence, R.I. by Gertrude I. Johnson and Mary T. Wales. From its origins as a school devoted to business education, JWU has grown to a junior college, to a senior college, and ultimately to university status.

JWU was accredited in 1954 by the Accrediting Council for Independent Colleges and Schools (ACICS).

In 1963 the State of Rhode Island granted a charter that authorized the university to operate as a nonprofit, degree-granting institution of higher learning and to award associate degrees in accounting, business administration, court reporting and secretarial sciences.

In 1970 the State of Rhode Island approved a revision in the university's charter allowing it to award baccalaureate degrees as well as associate degrees, and removing the restrictions on the type of undergraduate degree programs that could be offered.

In 1972 and 1973 the university announced the addition of new associate degree programs in the fields of hospitality and culinary arts. This led to additional two- and four-year degree programs in the hospitality and food service fields.

In 1980 the university was granted a legislative charter to replace its previous charter and became authorized to award advanced degrees.

In 1984, a JWU campus was established in Charleston, S.C., which offered a variety of two- and four-year programs in food service, hospitality and travel-tourism. A JWU campus opened in Norfolk, Va., in 1986, offering one- and two-year food service programs.

In 1985, graduate degree programs were introduced at the university. Today the Alan Shawn Feinstein Graduate School offers an MBA degree program, as well as master's degrees in criminal justice and education. An Ed.D. in Educational Leadership is also offered.

The university officially changed its name to Johnson & Wales University in 1988.

In 1992, JWU opened a campus in North Miami, Florida, offering two- and four-year food service, business and hospitality programs. That year also marked the university's formal establishment of the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. A new emphasis on general studies was introduced with the development of the School of Arts & Sciences.

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

JWU received regional accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEASC) in 1993. In that same year, JWU opened a campus in Vail, Colo., which offered an accelerated associate degree program in culinary arts to college graduates. The year also marked the beginning of a four-year bachelor's degree offering in culinary arts.

From 1994–2004 JWU offered programs at the Institute of Higher Marketing (IHM) Business School in Göteborg, Sweden. This joint educational agreement allowed business and hospitality students to complete one year of study in Sweden and finish their degrees at one of the university's domestic campuses.

The university consolidated its institutional accreditation efforts under NEASC on June 30, 2000.

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

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

In response to changes in industry needs, beginning with the 2008–2009 academic year JWU's College of Business and The Hospitality College eliminated associate degrees and began offering only bachelor of science

degrees that allowed students to customize their education through specializations or concentrations. This decision did not impact the College of Culinary Arts and the School of Technology.

In 2009–2010 JWU recruited, admitted and enrolled the entering class for the online bachelor's degree programs. In September 2010 students started classes in the online programs.

In fall 2012 the university began offering a degree in counseling psychology, the first bachelor's degree program offered through the John Hazen White School of Arts & Sciences.

Mission and Guiding Principles

Johnson & Wales University ... an exceptional education that inspires professional success and lifelong personal and intellectual growth.

In support of our mission and recognizing the importance of preserving our unique student-centered culture we will be guided by the following principles:

- Undertake continuous improvement and planning for a sustainable future.
- Foster a teaching-focused university that encourages appropriate scholarship and offers relevant programs that maximize student potential.
- Enrich our academic programs with experiential and work-integrated learning.
- Be cost-conscious in our endeavor to provide an affordable private university education and be a good steward of our resources.
- Embrace diversity for a richly inclusive community.
- Model ethical behavior and local, national and global citizenship.
- Value our faculty and staff by investing in their quality of life and professional development.
- Provide facilities, technology and other resources to meet the needs of students, faculty and staff.

Providence Campus

Providence, Rhode Island

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

For more information about JWU's Providence Campus (<http://www.jwu.edu/providence/>), contact

Admissions

8 Abbott Park Place, Providence, RI 02903

1-800-342-5598 or

www.jwu.edu/providence

Providence Campus President and Chief Operating Officer
Mim L. Runey, LP.D.

The City

Providence offers big-city sophistication on a welcoming scale, and is often voted one of the country's best places to live. A historic yet fast-paced city, Providence is located within the highest per capita concentration of colleges and universities in the U.S., so it's alive with things to do.

The major business, financial and retail districts of the city are all within walking distance of the Downcity Campus, which is convenient for students who want to look for part-time jobs. Also within walking distance are the Providence Performing Arts Center, Providence Public Library, Dunkin' Donuts Center, Rhode Island Convention Center, Trinity Repertory Company, Providence Place, outdoor skating at the Bank of America City Center, the Rhode Island State House, Rhode Island School of Design, Brown University and places of worship of many major religious denominations. Restaurants for every taste and budget, many owned or operated by JWU alumni, can be found throughout the city as well.

Providence's unique geographic location — only an hour's drive from both Boston and Cape Cod, and three hours' drive from New York City — makes it an inviting place to live. Interstate bus and train stations are within easy reach of the Downcity Campus, and the state airport in Warwick is only about 10 miles to the south. The Rhode Island Public Transit Authority (RIPTA) provides free transportation within Rhode Island to students with a valid ID.

The Campus

The Downcity Campus is anchored by Gaebe Commons, a popular hub of student activity, and surrounded by a variety of shops, restaurants, cafés, music venues and a picturesque riverfront. This campus is home to students in the College of Business, The Hospitality College, the School of Technology and the John Hazen White School of Arts & Sciences.

The nearby Harborside Campus sits on 80 scenic acres along Narragansett Bay, and houses the College of Culinary Arts, the Alan Shawn Feinstein Graduate School, the Harborside Recreation Center (home of the NCAA Division III Wildcats), and the Culinary Arts Museum at JWU. Residential facilities are located throughout Providence and Cranston. JWU provides free shuttle bus service between the campuses and residence halls.

Academic Facilities and Administrative Offices — Downcity Campus

THE ACADEMIC CENTER at 138 Mathewson Street houses the School of Technology and features classrooms; the media/graphics department; computer, engineering and science laboratories; faculty offices; the dean's office, Alan Shawn Feinstein Technology & Design Center, and the School of Technology Presentation Room.

THE CITIZENS BANK CENTER FOR STUDENT INVOLVEMENT at 232 Weybosset Street houses Student Activities (including the Campus Herald and Johnsonian yearbook offices), Greek Councils, New Student Orientation & Support Programs, Parent Relations and Spiritual Life.

COOKSON PLACE, located at One Weybosset Hill, houses the central administration office of the university on the sixth floor. It is also the home of the University Bookstore, located on the first floor.

3 DAVOL SQUARE, located at the corner of Point and Eddy streets, contains the University Admissions, National Student Organizations and Information Technology.

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

The JOHN HAZEN WHITE CENTER FOR ARTS & SCIENCES, located at 30 Chestnut Street (the corner of Pine and Chestnut streets), contains the departments of English, English as a Second Language (ESL), Humanities, Mathematics and Social Sciences, as well as the Language Laboratory and Arts & Sciences classrooms. It also houses the Market Place campus dining facility, Inactive Records, the Center for Academic Support for the Downcity Campus, Experiential Education & Career Services for the Downcity Campus, the dean's office and faculty offices.

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

The RICHMOND Building is located at 270 Weybosset Street. It currently houses Information Technology, the Employee Development Institute, and the Rhode Island Small Business Development Center and Student Communications, as well as the Providence Police Department District 1 Substation.

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

The STUDENT SERVICES CENTER, located at 274 Pine Street, houses Student Academic & Financial Services, International Student Services, Student ID cards, Study Abroad and Institutional Research.

The TACO CENTER FOR BUSINESS AND ARTS & SCIENCES, located at 10 Abbott Park Place, houses classrooms and faculty offices for the Economics department, the Science department and the Larry Friedman International Center for Entrepreneurship. The Alan Shawn Feinstein Community Service Center and the Honors Program office are on the fifth floor.

WALES HALL, located at 8 Abbott Park Place, houses the fitness center, shower and locker rooms and the commuter lounge on the lower level; the Pepsi Forum auditorium, Student Payroll, Health Education and the Gender Equity Center on the first floor. The second floor houses the Chancellor's Office, Counseling Services and Community Relations. The third floor houses Health Services for the Downcity Campus. The fourth and fifth floors are home to JWU's Human Resources and Payroll.

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 Schneider Auditorium. This complex also houses The Hospitality College and most of the College of Business.

The Hospitality College deans, chairs and faculty reside on the lower three floors. The Statler Dining Room, a hospitality kitchen lab, Bistro 61 and a Hospitality beverage lab are on the first floor.

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

Xavier Hall in the Xavier Complex includes an interdenominational chapel and the Intercultural Center, Online Learning, as well as a residence hall with laundry facilities.

THE YENA CENTER, located at 111 Dorrance Street in Downcity Providence, houses the main library and library administrative offices, Admissions (except Culinary), Catering and Special Events, and the university's Accounts Payable, Accounting, Procurement, Compliance, Internal Audit & Risk Management and Office of General Counsel, We Proudly Serve and Campus Dining.

Academic Facilities and Administrative Offices — Harborside Campus

63 BAKER STREET houses Institutional Advancement, including Alumni Relations, Development, University Advancement, the Providence Campus offices of Development and Alumni Relations, and University Creative Services Group.

The CUISINART CENTER FOR CULINARY EXCELLENCE, located at 333 Shipyard Street, is where the College of Culinary Arts is based. This also includes College of Culinary Arts faculty offices, the deans' and administrative offices, the Coors Brewing Laboratory and the International Baking & Pastry Institute.

The center includes hot and cold kitchens, bakeshops and pastry shops, dining rooms, meatcutting and meat processing rooms, receiving and storeroom, an oenology and beverage service laboratory, and culinary purchasing offices.

The GRACE WELCOME CENTER at 120 Harborside Boulevard is the new location for Culinary and Graduate Admissions. The facility includes a 70-seat presentation room, Galleria of Culinary Artifacts, conference room and welcome area, as well as staff office space.

HARBOR VIEW, located at 1150 Narragansett Boulevard in Cranston, houses a large student dining hall, kitchen and bakeshop labs and a residence hall with laundry facilities.

THE HARBORSIDE ACADEMIC CENTER (HAC), at 265 Harborside Boulevard houses department faculty offices for the College of Culinary Arts, as well as the department chairs of culinary arts and food service.

Academic facilities include classrooms, the chocolate and sugar lab and the baking technology lab. CAFE, the Culinary Arts Foodservice Exposition, is an addition to the Harborside Academic Center and features state-of-the-art kitchens and laboratories, bakeshops, a food science and product development lab, and the Cintas Dining Room used by culinary arts students. HAC also contains a Starbucks®, Red Sauce Pizza & Pasta, the University Office of Culinary Education, microbiology lab, a multimedia center, the H.A.C. Amphitheater, Culinary Special Services and the Harborside Computer Center, containing 156 computers, five computer labs and an administrative staff area.

The HARBORSIDE RECREATION CENTER, located at 305 Shipyard Street, houses Health Services for the Harborside Campus, Athletics, two gymnasiums, student life programming space, game room, fitness center, the university's Harborside Bookstore (operated by Follett Higher Education Group), Student Activities, the office of the Vice President of Student Affairs and Student Conduct.

THE FRIEDMAN CENTER, located at 321 Harborside Boulevard, houses several student services that have been located together for student convenience.

These offices and their hours of operation are:

- Residential Life: Monday–Friday, 8:30 a.m. to 4:30 p.m.
- Experiential Education & Career Services: Monday–Friday, 8:30 a.m. to 4:30 p.m.
- Student Academic & Financial Services: Monday–Thursday, 8:30 a.m. to 6 p.m. Friday 8:30 a.m. to 4:30 p.m. Saturday 9 a.m. to noon (first Saturday of each month)

Also located in this building are the Alan Shawn Feinstein Graduate School, the Center for Academic Support, the Culinary Arts Museum at JWU, the Harborside Campus Library, Printing & Mailing Services, the Harborside Substation of Campus Safety & Security, Liberty Market, the warehouse, the administrative offices of Facilities Management, Facilities Engineering and Maintenance, 10 classrooms, department faculty offices for the John Hazen White School of Arts & Sciences and Online Learning, and offices on the second floor.

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

University-owned or -operated Practicum Educational Facilities

JWU is in a unique position to offer students hands-on learning in a variety of industry-related businesses. The following practicum educational facilities are owned or operated by JWU and provide students with internships in their field of study.

The RADISSON HOTEL PROVIDENCE AIRPORT, located in Warwick, R.I. near T.F. Green State Airport, offers internships in culinary, restaurant, food service and lodging operations.

Staffed by JWU travel-tourism internship students, the T.F. Green State Airport INFORMATION BOOTH helps travelers to Rhode Island find their way to the state's best attractions and learn about lodging and transportation options.

The R.I. SMALL BUSINESS DEVELOPMENT CENTER, located in the Richmond Building, houses a resource center for students, entrepreneurs and small businesses. The center provides small businesses space, technology and access to business professionals and students. Projects range from developing websites to creating marketing plans to full-scale business strategy planning.

The JOHNSON & WALES INN, located in nearby Seekonk, Mass., and open to the public, provides culinary, hotel and restaurant interns with 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.

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

In SCHOOL OF TECHNOLOGY LABS including the Feinstein Center for Technology & Design, students perform graphics, Web, programming, networking, database and other technology-based services for a number of clients.

In UNIVERSITY FINANCE AND ACCOUNTING, accounting students have the opportunity to gain experience in a variety of accounting and financial functions including student payroll, accounts payable, accounting clerk functions in inventory and sales reporting, general ledger, financial reporting and budgeting, and accounting cycle functions.

The food service industry spans a range of operational facilities and outlets. Johnson & Wales University provides a variety of food service outlets that serve as practicum educational facilities for students participating in internships. The spectrum of food service operations varies from high quantity, volume production to specialized coffee and retail outlets. Some of the practicum educational facilities available for internships include:

CITY BURGER, located at the corner of Chestnut and Pine streets, is the best place to grab a fresh-ground hamburger, hand-cut fries and a milkshake.

HARBOR VIEW at the Harborside Campus is a quantity-food facility. It serves a wide variety of fresh foods daily.

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

RED SAUCE PIZZA & PASTA, located in the Academic Center at the Harborside Campus, is the new lunch, dinner and late-night dining option. The menu features made-to-order pastas, grilled pizzas, calzones, sandwiches and farm fresh salads.

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

STARBUCKS® store, operated by Johnson & Wales University pursuant to a license from Starbucks Corporation, is located next to City Burger at the corner of Chestnut and Pine streets. A second Starbucks store is located on the Harborside Campus. We Proudly Serve is located in The Yena Center. Menu items include coffee, tea and pastry selections.

The WEYBOSSET STREET CAFÉ, located on the corner of Page and Weybosset streets, offers an eclectic menu of international food.

The JOHNSON & WALES BAKERY COMMISSARY is located in Harbor View at the Harborside Campus. This high-volume professional baking facility produces desserts and pastries served universitywide.

LIBERTY MARKET, located in The Friedman Center, offers healthy foods and snacks, fresh coffee and pastries, art and school supplies and various dorm room necessities. It also offers a large selection of juices, energy drinks, frozen entrees, ice cream and favorite snack foods, including vegetarian and organic items, as well as magazines, specialty gift baskets and personal items.

University Library Network

The Johnson & Wales University Library Network is comprised of the libraries of the Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. campuses. An important aspect of the network is the access it provides to resources, services and facilities shared by the Higher Education Library Information Network (HELIN), a consortium of academic, law, and health sciences libraries in southern New England. Johnson & Wales University Library is also a key partner with the university's academic programs in the enhancement of student research skills through the delivery of classroom instruction, online information literacy tutorials, Web-based guides customized to the research outcomes of specific courses and curricula, plus personalized reference services delivered to students in person, over the phone, through email, online chat, or SMS. In addition, the library hosts the Scholar's Archive@JWU (<http://scholarsarchive.jwu.edu>), an open-access digital commons dedicated to preserving and promoting examples of scholarly or artistic works produced at or belonging to the university.

The main Johnson & Wales University Library facility in Providence occupies the first two floors of The Yena Center at 111 Dorrance Street. It houses the

largest of the University Library Network's book, periodical and audiovisual resource collections, as well as the administrative offices of the university dean of libraries. Other resources include access to numerous online databases, computer workstations, group study rooms, private study carrels, soft seating, an electronic classroom and wireless Internet connectivity throughout the facility. Coffee, tea and light snacks can be purchased from the We Proudly Serve café, generally open according to library hours. During the academic year the library's hours are Monday through Thursday, 7:30 a.m. to midnight; Friday, 7:30 a.m. to 8 p.m.; Saturday, 10 a.m. to 7 p.m.; and Sunday, 11 a.m. to midnight. Professional reference services are available Monday through Thursday, 8 a.m. to 10 p.m.; Friday and Saturday, 8 a.m. to 6 p.m.; and Sunday, 2 to 10 p.m. Note that schedules are subject to change during exam weeks, term breaks, holidays and over the summer.

Library collections and services at the Harborside Campus are located in The Friedman Center at 321 Harborside Boulevard and primarily support the curricula for the College of Culinary Arts, with ancillary resources available for the Alan Shawn Feinstein Graduate School. Like its downcity affiliate, this facility provides access to online databases, computer workstations, group study rooms and wireless Internet connectivity, as well as numerous books, periodicals and audiovisual resources. In addition, this library holds an important collection numbering in the thousands of restaurant menus from around the world. Hours of operation during the academic year are Monday through Thursday, 7:30 a.m. to midnight; Friday, 7:30 a.m. to 10 p.m.; Saturday, 8 a.m. to 7 p.m.; and Sunday, 11 a.m. to midnight. Professional reference services are available Monday through Thursday, 8 a.m. to 10 p.m.; Friday, 9 a.m. to 5 p.m.; Saturday, 8 a.m. to 3 p.m. and Sunday, 2 to 10 p.m.

Culinary Arts Museum at Johnson & Wales University

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

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

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

Computer Laboratories

Johnson & Wales University has computer labs (<http://www.jwu.edu/content.aspx?id=6584>) available for students to use email, Internet Explorer, Microsoft Office, jwuLink and more. Additional labs are available to students enrolled in classes that teach specialty software or technology.

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

Lab locations are:

Downcity Campus

Academic Computer Labs
Academic Center — 4th floor
138 Mathewson Street, Providence, R.I.
(598-1504)

Xavier Computer Labs

Xavier Academic Complex — 2nd floor
259 Pine Street, Providence, R.I.
(598-1537)

Harborside Campus

Harborside Computer Labs
Harborside Academic Center
265 Harborside Boulevard, Providence, R.I.
(598-1592)

Residence Halls

NOTE: All halls are coeducational and smoke free. All are cable and Internet ready. During the first two weeks of the fall term, each room is provided with a MicroFridge, which students may opt to rent for the rest of the year, with the exception of Renaissance Hall, The Cove and Harborside Village, which feature full-size refrigerators. Students are allowed only one MicroFridge per room.

Downcity Campus

The Cove

1 Park Row West, Providence, R.I.
(680-7780)

The Cove is open to sophomores, juniors and seniors and is located downcity near the train station and a short walk from campus. This hall has two-, three- and four-person apartments which feature gourmet kitchens, stainless steel appliances, granite countertops and hardwood floors. Bedrooms are carpeted and a washer/dryer is provided in each apartment unit (no card or coin required). Residents of The Cove are required to agree to abide by a community policy agreement as a condition to residing in The Cove. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

Imperial Hall

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

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

McNulty Hall

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

McNulty Hall is located adjacent to The Yena Center (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses first-year technology, business, hospitality, arts & sciences and culinary arts students, and features double- triple- and quad- occupancy rooms, all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. There is no university student parking at this hall, although private parking is available from vendors in nearby lots.

Renaissance Hall

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

Renaissance Hall is located at the corner of Dean and Cedar streets, near the historic Federal Hill section of Providence. Renaissance houses first-year, international and upperclass students. On a regular university bus route, it is close enough to classes that many students choose to walk together to class. This facility provides suite-style living with primarily four residents in each unit. Equipped with kitchens and private baths, this facility also maintains a recreation room and study rooms, as well as a laundry room. Limited university student parking is available through a lottery process for upperclassmen. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

Snowden Hall

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

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

Xavier Hall

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

Xavier Hall, adjacent to the Xavier Academic Complex, has a limited number of single occupancy rooms for upperclass students, and double-, triple- and

quad-occupancy rooms available for first-year students. Student parking is not available at this hall.

Harborside Campus

EAST HALL (598-1189)

WEST HALL (598-1155)

SOUTH HALL (598-4720)

2 Washington Avenue, Providence, R.I.

East, West and South halls are neighboring residence halls located on the Harborside Campus near academic and student service facilities. Primarily for culinary and baking & pastry arts students, rooms in East Hall and South Hall house four residents. West Hall offers triple rooms. Each hall has community bathrooms, a laundry room, study room and recreation room. University student parking is available to all with a valid sticker.

Harbor View

1150 Narragansett Boulevard, Cranston, R.I.

(598-1154)

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

Harborside Village

100 Harborside Boulevard, Providence, R.I.

(808-6000)

Open to juniors and seniors, Harborside Village is comprised of 12 individual buildings with 12 four-person apartment units in each. Apartments are fully furnished and feature four single, private bedrooms; two private bathrooms; an eat-in kitchen; a common room; and a washer/dryer unit (no card or coin required). An on-site community building houses village resident mailboxes, a function room, a game room, and the community management office. Parking is available through a lottery process. Residents of Harborside Village are required to agree to abide by a community policy agreement as a condition to residing in Harborside Village. There is no meal plan included at this hall. Students can purchase Wildcat Meals from Student Academic & Financial Services.

Campus Dining

JWU 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: Harbor View Dining Center, Market Place, Red Sauce Pizza & Pasta, Weybosset Street Café, Snowden Dining Center, City Burger, as well as three Starbucks® which are located on the Downcity and Harborside campuses.

All resident students, except for those living in The Cove and Harborside Village, are required to subscribe to the university's Room and Board plan, which provides 15 meals per week. Commuter and all resident students may make use of the campus dining facilities as well by purchasing commuter meals. Meals can be purchased individually or at a discounted price in blocks of 10, 25 or 50 at Campus Dining, located in The Yena Center, 111 Dorrance Street. For more information, contact Campus Dining at 598-1433.

Accreditations and Approvals

Johnson & Wales University (JWU) is accredited by the New England Association of Schools & Colleges, Inc. (NEASC), through its Commission on Institutions of Higher Education. This accreditation encompasses the university's four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. Inquiries regarding JWU's accreditation status should be directed to the Director of Academic Accountability & Initiatives, University Provost's Office, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence RI 02903; or at 401-598-1345. Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433; phone: 617-271-0022, email: cihe@neasc.org.

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

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

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

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

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

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

The Colorado Commission on Higher Education has authorized JWU under the Degree Authorization Act to offer instruction leading to the award of credits and/or degrees in Colorado.

The Board of Governors of the University of North Carolina has licensed JWU under G.S. 116-15(b) to conduct degree activity in North Carolina.

Johnson & Wales University offers online B.S. degree completion programs in Food Service Management and is required to publish information regarding certain state approvals of these programs.

Johnson & Wales University is registered as a private institution with the Minnesota Office of Higher Education pursuant to sections 136A.61 and 136A.71. Registration with the Minnesota Office of Higher Education is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions. Private Institution Registration must be renewed annually with the Minnesota Office of Higher Education but remains in effect unless voluntarily surrendered by a school or withdrawn by this office.

The South Carolina Commission on Higher Education, 1122 Lady Street, Suite 300, Columbia, SC 29201 (phone: 803-737-2260), licenses Johnson & Wales University to recruit South Carolina students into its programs. Licensure indicates only that minimum standards have been met; it is not an endorsement or guarantee of quality.

Johnson & Wales University will make available for review to any enrolled or prospective student, upon request, a copy of the documents describing the institution's accreditation, approval or licensing. This information, as well as contact information for accreditors and state officials and agencies for filing complaints, may be obtained by contacting the Director of Academic Accountability & Initiatives, University Provost's Office, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence RI 02903; or at 401-598-1345.

The Providence Campus and Denver Campus Culinary Nutrition programs are accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetics Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995; phone: 312-899-0040, ext. 5400. The Providence Campus and Denver Campus Didactic Programs in Dietetics (DPD) meet the standards of education set by CADE.

The Master of Arts in Teaching program is accredited by the Rhode Island Department of Education. Graduates of the M.A.T. may apply for dual certification in one of the following:

- Elementary Education & Elementary Special Education
- Elementary Education & Secondary Special Education

- Business Education & Secondary Special Education
- Food Service Education & Secondary Special Education

The following triple certification requires additional fieldwork and an additional eight weeks of student teaching:

- Elementary Education & Elementary Special Education & Secondary Special Education

Affiliations

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

A description of written arrangements that the university has with other organizations to provide a portion of any university program of study is available upon request. For more information, please contact Student Academic & Financial Services.

General University Affiliations

Academic Francaise
Academy of International Business
Academy of Management
American Association for Higher Education
American Association of Collegiate Registrars and Admissions Officers
American Association of Presidents of Independent Colleges and Universities
American Association of University Women
American Bar Association
American Booksellers Association
American College of Healthcare Executives
American College Personnel Association
American Corporate Counsel Association
American Council on Education
American Counseling Association
American Culinary Federation
American Dietetic Association
American Educational Finance Association
American Educational Research Association
American Hotel & Lodging Association
American Hotel & Lodging Education Foundation
American Institute of Architects
American Institute of Certified Public Accountants
American Institute of Wine and Food
American Library Association
American Management Association
American Marketing Association
American Payroll Association
American Planning Association
American Psychological Association
American Society for Curriculum Development
American Society for Training and Development
American Statistical Association
American Wine Society
ASIS International
Associated Press
Association for the Advancement of Computing in Education
Association for Career and Technical Education (ACTE)
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision and Curriculum Development (ASCD)
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
Association of Independent Colleges & Universities of Rhode Island
Association of International Education Administrators
Association to Advance Collegiate Schools of Business (AACSB) International
Better Business Bureau
Board of Bar Overseers
Bread Bakers Guild of America
Business Professionals of America
Business Volunteers for the Arts
Campus Compact
Career Counselors Consortium
Center for Academic Integrity
Club Managers Association of America
Coalition of Library Advocates
The College Board
College & University Professional Association for Human Resources
Confrérie de la Chaîne des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education (CASE)
Downtown Security Network
Eastern Association of Colleges and Employers Inc.
The Education Partnership
Educause
Employment Management Association
Escoffier Society
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Family, Career and Community Leaders of America
Forum of Education Abroad
Future Business Leaders of America
Future Farmers of America
Greater Providence Chamber of Commerce
Higher Education Library Information Network
Higher Education Marketing
Hispanic Association of Colleges and Universities (HACU)
The Honorable Order of the Golden Toque
Hospitality Resource Partnership of the Downtown Improvement District
Institute for International Human Resources
Institute of International Education
Institute of Management Accountants
International Association of Assembly Managers
International Association of Business Communicators
International Association of Campus Law Enforcement Administrators
International Association of Culinary Professionals
International Association of Hotel School Directors
International Career Counselors
International Council on Hotel, Restaurant and Institutional Education
International Food Service Editorial Council
International Food Service Executives Association
International Hotel & Restaurant Association
International Special Events Society
James Beard Foundation
Junior Achievement
Landmark Restaurants Advisory Board
Leadership Rhode Island
Malaysian American Commission on Education Exchange
Modern Language Association
Multicultural Foodservice & Hospitality Alliance
National Alliance for Business
National Association for Counseling and Development
National Association for Developmental Education
National Association for Catering
National Association of College & University Attorneys
National Association of College & University Business Officers
National Association of College Admissions Counselors
National Association of College Stores
National Association of Colleges & Employers
National Association of Educational Procurement
National Association of Female Executives
NAFSA - Association of Independent Colleges and Universities
National Association of Social Workers
National Association of Student Financial Aid Administrators
National Association of Student Personnel Administrators
National Business Educators Association
National Commission for Cooperative Education
National Conference for Community and Justice
National Council of Teachers of English
National DECA Inc.
National Education Association
National Restaurant Association
National Restaurant Association Educational Foundation
National Society for Experiential Education
National Society of Fundraising Executives
National Staff Development Council
New England Association for College Admission Counseling
New England Association for Cooperative Education and Field Experience
New England Association of College Admissions Counselors

New England Association of Collegiate Registrars and Admissions Officers
 New England Association of Schools and Colleges Inc. (NEASC)
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Inns and Resorts Association
 New England Library Association
 New England Library Network
 New England Museum Association (NEMA)
 New England Regional Council of Hotel, Restaurant and Institutional Education
 New England Resource Center for Higher Education
 Northeast Association for Institutional Research
 Phi Delta Kappa
 Professional Organization & Development Network
 Public Relations Society of America
 Research Chefs Association
 Rhode Island Association of Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of Student Financial Aid Administrators
 Rhode Island Association of Colleges for Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Catholic Diocese Advisory Board for the Protection of Children
 Rhode Island Counseling Association
 Rhode Island Criminal Justice Policy Board
 Rhode Island Department of Education
 Rhode Island Higher Education
 Rhode Island Higher Education Telecommunication Association
 Rhode Island Hospitality Association
 Rhode Island Hospitality Education Foundation
 Rhode Island Library Association
 Rhode Island Mandatory Continuing Legal Education Commission
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Student Loan Authority
 Rhode Island Supreme Court
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 SkillsUSA
 Small Business Development Center
 Society for College and University Planning
 Society for Human Resource Management (SHRM)
 Society Organized Against Racism in Higher Education
 Society of Wine Educators
 United States Department of Education
 University Continuing Education Association (UCEA)
 University Risk Management and Insurance Association
 Women Chefs & Restaurateurs
 Women's Foodservice Forum
 World Association for Hospitality & Tourism Training

John Hazen White School of Arts & Sciences

Academy of Legal Studies in Business
 American Anthropological Association
 American Association for the Advancement of Science
 American Association of Colleges & Universities
 American Council on the Teaching of Foreign Language
 American Historical Association
 American Mathematical Association of Two-Year Colleges
 American Physical Society
 American Political Science Association
 American Psychological Association
 American Society for Microbiology
 American Sociological Association
 Association for Business Communication
 Association for Conflict Resolution
 Association for Educators in Journalism & Mass Communication
 Association for the Study of Food & Society
 Association for Teachers in Mathematics in New England

Association of Private Enterprise Education
 Association of Psychological Science
 Association of Teachers of Technical Writing
 Atlantic Center for Learning Communities
 College Composition and Communication
 Eastern Communication Association
 Estuarine Research Federation
 European Union Studies Association
 Global Business & Technology Association
 International Association for the History of Transport, Traffic and Mobility
 International Communications Association
 International Hotel School Directors Association
 International Leadership Association
 International Psychological Society
 International Society of Bioinformatics
 International Society for Difference Equations
 International Visual Sociology Association
 Labor History Society
 Law & Society Association
 Massachusetts Association of Teachers of English to Speakers of Other Languages
 Massachusetts Foreign Language Association
 Modern Language Association
 National Association for Multicultural Education
 National Association of Biology Teachers
 National Council of Social Studies
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Science Teachers Association
 National Writers' Guild
 New England Association of Teachers of English
 New England Faculty Development Consortium
 New England Education Assessment Network
 New England Mathematical Association of Two-Year Colleges
 New England Resource Center for Higher Education
 North Atlantic Regional Business Law Association
 Northeast Association for Clinical Microbiology and Infectious Disease
 Northeast Modern Language Association
 Organization of American Historians
 Organization of Ancient Historians
 Popular Culture Association
 Rhode Island Association of Women in Education
 Rhode Island Bar Association
 Rhode Island Council for the Humanities
 Rhode Island Council of Teachers of English
 Rhode Island Foreign Language Association
 Rhode Island Mathematics Teachers Association
 Rhode Island Natural History Survey
 Rhode Island Teachers of Psychology
 Rhode Island Women in Higher Education
 Sigma Xi Scientific Research Society
 Society for College Science Teaching
 Society for Industrial and Applied Mathematics
 Society for the Study of Symbolic Interaction
 Society for Technical Communication
 South Atlantic Modern Language Association
 South Asian Literary Association
 Teachers of English to Speakers of Other Languages
 Teaching English in the Two-Year College
 Two-Year College Association Northeast
 United States Supreme Court Bar Association
 World History Association

College of Business

Academy of Criminal Justice Sciences
 Ad Club of Boston
 Alpha Phi Sigma National Criminal Justice Honor Society
 American Accounting Association
 American Advertising Federation
 American Collegiate Retailers Association
 American Horse Council
 American Institute of Certified Public Accountants (AICPA)
 American Production and Inventory Control Society

American Society of Women Accountants
 Association for Enterprise Opportunity
 Association of American Colleges and Universities
 Association of Certified Fraud Examiners
 Association of Collegiate Entrepreneurs
 Association of Government Accountants
 Association of Private Enterprise Education
 Collegiate Entrepreneurs' Organization (CEO)
 Corporation for Enterprise Development
 Costume Society of America
 Decision Sciences Institute
 Delta Pi Epsilon
 Direct Marketing Association
 Financial Management Association International
 Hospitality Financial and Technology Professionals (HFTP)
 Intercollegiate Dressage Association (IDA)
 Intercollegiate Hunt Seat Association (IHSA)
 Information Systems Audit and Control Association
 Institute of Management Accountants
 Institute for Supply Management
 Institute of Internal Auditors
 Institute of Internal Auditors, Ocean State Chapter (ACFE)
 International Textile and Apparel Association
 Kappa Omicron Nu
 Massachusetts Farm Bureau
 National Association of Equine Affiliated Academics (NAEAA)
 National Association of Tax Preparers
 National Retail Federation
 New England Direct Marketing Association
 Northeastern Association of Criminal Justice Sciences
 Providence DOWncity Merchants Association
 Purchasing Managers Association of Rhode Island
 Rhode Island Association of Accounting Professors
 Rhode Island Association of Public Accountants
 Rhode Island Society of Certified Public Accountants
 Sales and Marketing Executives International
 Small Business Administration
 Society for Human Resource Management
 Society for the Advancement of Management
 Society of Governmental Accountants and Auditors
 Southeastern New England Ad Club
 United States Dressage Federation
 United States Equestrian Federation

College of Culinary Arts

Academie Culinaire de France
 American Academy of Chefs
 American Culinary Federation
 American Diabetic Association
 American Dietetic Association
 American Institute of Baking
 American School Food Service Association
 American Wine Society
 The Bread Bakers Guild of America
 Chaine des Rotisseurs: National, Rhode Island and New England Chapters
 Euro Gastronomy Soci  
 Federation of Dining Room Professionals
 French Master Chefs Association
 Institute of Food Technologists
 International Food Service Manufacturers Association
 Les Amis d'Escoffier Society
 Les Dames d'Escoffier Society
 L'Ordre Mondial
 National Association of College and University Food Service Directors
 National Certification Commission
 National Registry of Food Safety Protection
 Nutrition Council of Rhode Island
 Research Chefs Association
 Retail Bakers Association
 Rhode Island Dietetic Association
 Rhode Island Restaurant Association
 ServSafe Alcohol
 Society of Wine Educators

Societe Culinaire Philanthropique
 WSET Association (Wine & Spirit Education Trust)
 Women Chefs and Restaurateurs
 Women's Food Service Forum
 World Association of Cooks Society

Alan Shawn Feinstein Graduate School

Academy of Management (Pace University)
 American Association of Colleges for Teacher Education
 American Association of School Administration
 American Council on Technical Education
 American Educational Research Association
 American Economic Association
 American Evaluation Association
 American Human Resource Association
 American Management Association
 American Society for Training & Development — Bay Colonies Chapter
 Association for Educational Communications and Technology
 Association for Institutional Research
 Association for the Advancement of Educational Research
 Association for Supervision and Curriculum Development
 Association of School Business Officials
 Central and Eastern European Management Development Association (CEEMAN)
 Council for Advancement and Support of Education
 Council for Exceptional Children
 Council for Opportunity for Education
 Council of Graduate Schools
 Council on Hotel, Restaurant & Institutional Education
 Eastern Academy of Management
 Eastern Economic Association
 Educational Finance Association
 Educational Institute of American Hotel & Lodging Association
 Graduate and Professional School Enrollment Management Corporation
 Hospitality Sales and Marketing Association International
 International Council on Education for Research
 International Reading Association
 International Society for Technology in Education
 Massachusetts Restaurant Association
 National Association for Business and Teacher Education
 National Association of Elementary School Principals
 National Association of Graduate Admissions Professionals
 National Association of Secondary School Principals
 National Association of State Directors of Teacher Education and Certification
 National Business Education Association
 National Council of Teachers
 National Council of Teachers of Math
 National Society for the Study of Education
 New England Assessment Network
 New England Educational Research Organization
 North East Association for Institutional Research
 Northeastern Educational Research Associate
 Northeast Human Resources Association
 Professional Association in Education
 Rhode Island Association of Colleges for Teacher Education
 Rhode Island Association for Supervision and Curriculum Development
 Rhode Island Bar Association
 Rhode Island Hospitality Association
 Russian Association of Business Education
 Society for Human Resources Management
 Society for Technical Communication
 Toastmasters International

The Hospitality College

Adventure Travel Trade Association
 American Association of University Women
 American Camping Association
 American Canoe Association
 American Culinary Federation — R.I. Chapter
 American Hotel & Lodging Association
 American Society of Association Executives
 American Society of Travel Agents

Association for Casino Educators
 Association of Luxury Suite Directors
 Association of Quality Control
 Club Managers Association of America
 Conference for Food Protection
 Cornell Hotel Society
 Council for Aid to Education
 Cruise Lines International Association
 Destination Marketing Association
 Ecotourism Society
 Educational Foundation of the National Restaurant Association
 EUHOFA (International Association of Hotel School Directors)
 Federation of Dining Professionals
 Food Service Consultants International
 Food Service Educators Learning Community
 Hospitality Finance and Technology Professionals
 Hospitality Information Technology Association
 Hospitality Sales & Marketing Association International
 Institute of Behavioral & Applied Management
 Institute of Certified Travel Agents
 International Association of Exhibitions & Events
 International Association of Venue Managers
 International CHRIE
 International Ecotourism Society
 International Food Service Association
 International Gaming Institute
 International Society of Franchising
 International Society of Meeting Planners
 International Society of Travel and Tourism Educators
 International Ticketing Association
 Licensed Beverage Education Consortium
 Maine Guide Association
 Massachusetts Dietetic Association
 Massachusetts Farm Association
 Massachusetts Lodging Association
 Master Brewers Association of America
 Meeting Professionals International
 National Academy Foundation
 National Association for Experiential Education
 National Association for Food Equipment Manufacturing
 National Association for Student Activities
 National Association of Collegiate Directors of Athletics
 National Association of Real Estate Appraisers
 National Committee on Planned Giving
 National Council of Compulsive Gambling
 National Environmental Health Association
 National Recreation and Parks Association
 National Restaurant Association
 National Society of Minorities in Hospitality
 National Tour Association
 New England Club Managers Association
 New England Educational Assessment Network
 New England Franchise Association
 North American Case Research Association
 North American Society for Sport Management
 Professional Convention Management Association
 Professional Testing Institute
 Registered Main Guide Association
 Research Chef's Association
 Resort and Commercial Recreation Association
 Rhode Island Hospitality Association
 Rhode Island Hospitality Education Foundation
 Roundtable for Women in Food Service
 Society for Advancement of Food Service Research
 Society for Food Service Management
 Society for Human Resource Management
 Society of Parks and Recreation Educators
 Society of Wine Educators
 Sustainable Travel International
 Travel Industry Association of America
 Women in Sports and Events

Student Affairs/Student Services

Administrators Promoting Parent Involvement (APPI)
 American Association for Marriage and Family Therapy
 American Association of Cheerleading Coaches and Advisors
 American Association of University Women
 American Baseball Coaches Association
 American College Counseling Association
 American College Health Association
 American College of Sports Medicine
 American College Volleyball Association
 American Council on Exercise
 American Foundation for Suicide Prevention
 American Hockey Coaches Association
 American Psychological Association/RI Chapter
 American Red Cross
 American Society of Industrial Security (ASIS International)
 American Volleyball Coaches Association
 Asperger's Association of New England
 Associated Collegiate Press
 Associated Locksmiths of America Inc.
 Association for International Educators
 Association for Student Conduct Administration
 Association of College Administration Professionals
 Association of College Personnel Administrators
 Association of College Unions International
 Association of College & University Housing Officers International
 Association of College & University Mail Service
 Association of Fraternity Advisors
 Association of Higher Education and Disability — New England (AHEAD — NE)
 Association of Higher Education Parent/Family Professionals
 Association of Southern Baptist Campus Ministers
 Association of University and College Counseling Center Directors
 Athletic Publishing
 Catholic Campus Ministry Association
 Center for Collegiate Mental Health
 College Athletic Trainers Association
 College Media Advisors
 Collegiate Golf Coaches Association
 Collegiate Sports Information Directors of America
 Crisis Prevention Institute
 Eastern Association of Colleges and Employers
 Eastern College Athletic Conference
 Eastern College Athletic Conference — Northeast Hockey League
 Eastern College Athletic Conference Sports Information Directors Association (ECAC-SIDA)
 Employment Managers Association
 FBI National Academy Associates
 Great Northeast Athletic Conference
 Hospitality Resource Partnership of the Downtown Improvement District (*also listed in General Affiliations as Hospitality Resource Partnership*)
 Institute for Recruitment of Teachers
 Intercollegiate Sailing Coaches Association
 International Association for Property and Evidence Inc.
 International Association of Campus Law Enforcement Administrators
 International Association of Emergency Managers
 International Career Counselors
 International Law Enforcement Educators and Trainers Association
 Leading Women, Southeastern New England (SENE)
 Learning Assistance Association of New England
 Learning Disabilities Association
 Massachusetts Council for Learning Disabilities
 Middle Atlantic Career Counseling Association
 NASPA — Student Affairs Administration in Higher Education
 National Academic Advising Association
 National Association for the Advancement of Colored People (NAACP)
 National Association for Campus Activities
 National Association of Campus Card Users
 National Association of College Admissions Counselors
 National Association of College Auxiliary Services
 National Association of Collegiate Directors of Athletics
 National Association of Collegiate Women's Athletic Administrators

National Association of Colleges and Employers
 National Association of Division III Athletic Administrators
 National Association of Social Workers, Rhode Island Chapter
 National Association of Student Personnel Administrators (NASPA)
 National Association of Basketball Coaches
 National Athletic Trainers Association
 National Basketball Coaches Association
 National Collegiate Athletic Association (NCAA)
 National Criminal Justice Training Council
 National Fast Pitch Coaches Association
 National Intramural and Recreation Sports Association
 National Organization of Women
 National Orientation Directors Association
 National Self-Defense Institute — S.A.F.E. Program
 National Soccer Coaches Association
 National Strength and Conditioning Coaches Association
 National Wellness Association
 National Women's Studies Association
 National Wrestling Coaches Association
 NCAA Division III Wrestling Coaches Association
 NCAA/Jamie Benton Men's Basketball
 New England Association of College and University Housing Officers
 New England Collegiate Wrestling Association
 New England Community Police Partnership
 New England Holistic Counselors Association
 New England Intercollegiate Golf Association
 New England Intercollegiate Sailing Association
 New England Intercollegiate Baseball Coaches Association
 New England Intercollegiate Softball Coaches Association
 New England Library Association
 New England Peer Tutor Association
 New England Women's Basketball Association
 New England Wrestling Association
 North American Association of Commencement Officers (NAACO)
 Northeast Association of College & University Officers
 Northeast Colleges & Universities Security Association Inc.
 Northeast Collegiate Volleyball Association
 Northeast Greek Leadership Association
 Northeast Multicultural College Administrators Association
 Personal Protection Consultants Inc.
 Pilgrim League
 Professional Association for Volleyball Officials
 Providence Human Relations Commission
 Providence Foundation's Downtown Providence Security Network
 Rhode Island Association for Intercollegiate Athletics for Women
 Rhode Island Association of Emergency Managers
 Rhode Island Association of Sportswriters, Sportscasters and Sports Publicists
 (Words Unlimited)
 Rhode Island Career Counselors Group
 Rhode Island Catholic Diocese Advisory Board for the Protection of Children
 Rhode Island Cheerleading Coaches Association
 Rhode Island College & University Public Safety Directors
 Rhode Island Crime Prevention Association
 Rhode Island Hospitality & Tourism Security Association
 Rhode Island Local Emergency Planning Committee
 Rhode Island Police Chiefs Association
 Rhode Island Port Safety & Security Forum
 Rhode Island Psychological Association
 Rhode Island State Emergency Response Committee
 Rhode Island State Emergency Response Training Committee
 Rhode Island Town/Gown Partnership
 Rhode Island Women in Higher Education
 Trade Show Exhibitors Association
 USATF/AAU Track & Field/Cross Country
 Washington Park Foundation
 Women in Sports
 Women in Technology International
 Women's Basketball Coaches Association
 World Association for Cooperative Education
 American Institute of Architects
 American Math Association of Two-Year Colleges
 American Society for Engineering Education
 Association for Computing Machinery
 Association of Information Technology Professionals
 Association for Supervision and Curriculum Development
 College Art Association
 Corporate Design Foundation
 Help Desk Institute
 Industrial Technology Education Association
 Institute of Electrical and Electronic Engineers
 International Association of Science and Technology for Development
 International Society of Technology in Education
 International Technology Education Association
 Internet Society Academy for Information Technology
 National Business Education Alliance
 National Business Education Association
 New England Association of Technology Teachers
 NERCOMP - Northeast Regional Computing Program
 Novell Users International
 Phi Delta Kappa
 Project Management Institute
 Providence Macromedia User Group
 Rhode Island Business Educators Association
 Rhode Island Economic Policy Council
 Rhode Island Greater Chamber of Commerce
 Rhode Island Information Technology Academy
 Rhode Island Shorthand Reporters Association
 Society for Applied Learning Technology
 Society of Manufacturing Engineers
 Tech Collective
 Technology Educators Association of New Jersey

School of Technology

AIGA - The Professional Association for Design
 American Conference of Academic Deans

Notice of Nondiscrimination

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, gender identity or expression, genetic information, disability, status as a protected veteran or any other unlawful basis in admission to, access to, treatment of, or employment in its programs and activities.

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

The following person has been designated to handle inquiries regarding this statement:

Nondiscrimination Coordinator, Johnson & Wales University, 8 Abbott Park Place,
Providence, RI 02903, 401-598-2716

The nondiscrimination coordinator has been designated to carry out the university’s responsibilities under all federal and state discrimination laws, including, but not limited to, Title IX of the Education Amendments of 1972 (Title IX), Section 504 of the Rehabilitation Act of 1973 (504), the Age Discrimination Act of 1975, Title VII of the Civil Rights Act of 1964 and the Americans with Disabilities Act of 1990.

The university’s full Policy regarding Prohibited Discrimination and Harassment, including Sexual Harassment and Sexual Misconduct, is included in the student handbook for each campus (available on the university’s website or upon request to the nondiscrimination coordinator).

Inquiries concerning the application of the nondiscrimination statement may also be referred to the appropriate governmental agencies listed below:

Office for Civil Rights, U.S. Department of Education, Customer Service Team,
400 Maryland Avenue, SW, Washington, DC 20202-1100, 800-421-3481.
This office may refer the matter to a regional Office for Civil Rights.
You may also visit <http://wdcrobcolp01.ed.gov/CFAPPS/OCR/contactus.cfm>.

Rhode Island:

- Equal Employment Opportunity Commission, John F. Kennedy Federal Building,
475 Government Center, Boston, MA 02203, 617-565-3200
- Rhode Island State Commission for Human Rights, 180 Westminster Street,
3rd Floor, Providence, RI 02903-3768, 401-222-2661

Massachusetts:

- Equal Employment Opportunity Commission, John F. Kennedy Federal Building,
475 Government Center, Boston, MA 02203, 617-565-3200
- Massachusetts Commission Against Discrimination, One Ashburton Place,
6th Floor, Room 601, Boston, MA 02108, 617-994-6000

Florida:

- Equal Employment Opportunity Commission, One Biscayne Tower,
2 S. Biscayne Boulevard, Suite 2700, Miami, FL 33131, 800-669-4000
- Florida Commission on Human Relations, 2009 Apalachee Parkway, Suite
100, Tallahassee, FL 32301, 850-488-7082

Colorado:

- Equal Employment Opportunity Commission, 303 East 17th Avenue, Suite
410,
Denver, CO 80203, 303-866-1300
- Colorado Civil Rights Division, 1560 Broadway, Suite 1050,
Denver, CO 80202-5143, 303-894-2997

North Carolina:

- Equal Employment Opportunity Commission, 129 West Trade Street, Suite
400,
Charlotte, NC 28202, 704-344-6682
- N.C. Human Relations Commission, 116 W. Jones Street, Suite 2109,
Raleigh, NC 27601, 919-807-4420

Mailing Address: N.C. Human Relations Commission, 1318 Mail Service Center,
Raleigh, NC 27699-1318

Corporation & Trustees

Board of Trustees

- Guy B. Snowden, chair of the board, Johnson & Wales University; director, SnowMark Corp., Vero Beach, Fla.
- Ernest A. Almonte, chief visionary officer, Almonte Group LLC, Providence, R.I.
- John J. Bowen '77, chancellor, Johnson & Wales University
- Richard L. Bready, former chairman and chief executive officer, Nortek Inc., Providence, R.I.
- David F. Brochu, president, Kleossum Inc., North Conway, N.H.
- Michele Bailey DiMartino '91, vice president of talent management and home office human resources, OSi Restaurant Partners LLC, Tampa, Fla.
- Gerald A. Fernandez '86, president, Multicultural Foodservice & Hospitality Alliance, Providence, R.I.
- Laura Freid, chief executive officer and executive director, Silk Road Project Inc., Boston, Mass.
- James H. Hance Jr., former vice chairman and chief financial officer, Bank of America Corp., Charlotte, N.C.
- Don W. Hubble, chairman emeritus, Angelica Corp., Blowing Rock, N.C.
- Emeril J. Lagasse '78, chef, restaurateur, television personality and author, Emeril's Homebase, New Orleans, La.; president and founder, Emeril Brand, Martha Stewart Living Omnimedia, New York, N.Y.
- John Martin '86, president, The Capital Grille, Orlando, Fla.
- William J. Murphy, partner, Murphy & Fay LLP, Providence, R.I.
- Merrill W. Sherman, principal, Sherman Consulting LLC, Providence, R.I.
- Thomas E. Skains, chairman, president and chief executive officer, Piedmont Natural Gas, Charlotte, N.C.
- Clay A. Snyder '93, senior director, DoubleTree by Hilton Brand Performance, McLean, Va.
- Edward P. Triangolo Jr., managing partner, Triangolo Professional Group, Sunrise, Fla.
- William E. Trueheart, chief executive officer, Achieving the Dream: Community Colleges Count, Silver Spring, Md.
- Arthur J. Gallagher, Charlotte Campus president, Johnson & Wales University
- Veera S. Gaul, Ph.D., '91 M.S., university provost, Johnson & Wales University
- Abraham Goldfarb, legacy trustee, president, National Banner Company; general manager, ABOA, Dallas, Texas
- Alan Gould, management and creative consultant; former publisher, Nation's Restaurant News, Bedford Hills, N.Y.
- Edward P. Grace III, president, Phelps-Grace International Inc., Orlando, Fla.
- Fanny Hanono, treasurer, Perry Ellis International; vice president, GFX Corp., Miami, Fla.
- Doris Magsaysay Ho, president and chief executive officer, Magsaysay Maritime Corporation, Manila, Philippines
- Scott K. Keefer, legacy trustee, senior partner, Macktaz, Keefer & Kirby, Woonsocket, R.I.
- Richard J. Kosh, provost emeritus, Johnson & Wales University, West Warwick, R.I.
- Katherine Littlefield, parent representative, Pt. Pleasant, Pa.
- Bette Matkowski, former Denver Campus president, Johnson & Wales University, Denver, Colo.
- William F. McArdle, treasurer and chief financial officer, Johnson & Wales University
- Donald G. McGregor, North Miami Campus president emeritus, Johnson & Wales University, Boulder City, Nev.
- Manuel Pimentel Jr., senior vice president emeritus of university relations, Johnson & Wales University, Coventry, R.I.
- Arthur S. Robbins, principal, Robbins Properties Inc., Providence, R.I.
- Sylvia E. Robinson, president, SER Associates, Oak Hill, Va.
- Patricia R. Roche, partner, Roche-Rooney Financial Services, Annapolis, Md.
- Mim L. Runey, Providence Campus president and chief operating officer, Johnson & Wales University
- Irving Schneider, former president of the Providence Campus, Johnson & Wales University, North Kingstown, R.I.
- Paul Stonely, chief executive officer and executive committee member, World Association for Cooperative Education, Lowell, Mass.
- Howard G. Sutton, publisher, president and chief executive officer, Providence Journal Company, Providence, R.I.
- John E. Taylor Jr., chairman of the board, Twin River Worldwide Holdings Inc., Vero Beach, Fla.
- William R. Tiefel, chairman, Carmax Inc.; chairman emeritus, The Ritz-Carlton Hotel Company LLC, Washington, D.C.
- Vilma G. Triangolo '36, honorary trustee, Providence, R.I.
- Terry Vince, legacy trustee, former president, Sovereign Hotels, Gloucester, Mass.
- John H. White Jr., president, Taco Inc., Cranston, R.I.
- Zolon A. Wilkins Jr., president, Lexington Interests Inc., Irving, Texas
- David A. Wilson, president and chief executive officer, Graduate Management Admission Council, McLean, Va.
- Donna J. Yena, former vice president of employer relations, Johnson & Wales University, East Greenwich, R.I.
- John A. Yena, chairman of the board emeritus, Johnson & Wales University, East Greenwich, R.I.

Members of the Corporation

- Barbara L. Bennett, senior vice president of law & policy and corporate secretary, Johnson & Wales University
- Joseph R. Beretta, president and chief financial officer, Robinson Green Beretta Corp., Providence, R.I.
- Stephen J. Caldeira, president and chief executive officer, International Franchise Association, Washington, D.C.
- Richard G. Carriere, first vice president, financial advisor and financial planning specialist, MorganStanley SmithBarney, Providence, R.I.
- Warrick Carter, president, Columbia College Chicago, Chicago, Ill.
- Loreen Chant '89, North Miami Campus president, Johnson & Wales University
- Louis E. D'Amico, legacy trustee, former vice president and treasurer, Duro Industries Inc., Barrington, R.I.
- Edward Davis, executive director, DECA Inc., Reston, Va.
- Bradford S. Dimeo, president, Dimeo Construction Company, Providence, R.I.
- Thomas L.G. Dwyer, vice chancellor and executive vice president, Johnson & Wales University
- Michael Friedman, president and vice-chairman, Monarch Industries; president, PM Industries Inc., Warren, R.I.
- Dana H. Gaebe, attorney at law, East Providence, R.I.
- Morris J.W. Gaebe, trustee emeritus and chancellor emeritus, Johnson & Wales University
- and the Members of the Board of Trustees
- John J. Bowen '77, M.M., DBA (hon.), chancellor and president
- Thomas L.G. Dwyer, M.B.A., executive vice president

Officers of the Corporation

- William F. McArdle, B.S., C.P.A., treasurer and chief financial officer
- Barbara L. Bennett, J.D., corporate secretary
- Mim L. Runey, LP.D., chief operating officer
- Veera S. Gaul, Ph.D., '91 M.S., provost
- Wayne M. Kezirian, J.D., senior vice president
- Joseph J. Greene Jr. '89, '98 M.S., C.P.A., assistant treasurer
- Emily A. Gilcreast, B.S., assistant corporate secretary

University Leadership

- John J. Bowen '77, MM, DBA (hon.), chancellor and president
- Thomas L.G. Dwyer, MBA, vice chancellor and executive vice president
- William F. McArdle, B.S., CPA, treasurer and chief financial officer
- Barbara L. Bennett, J.D., corporate secretary and senior vice president of law and policy
- Mim L. Runey, LP.D., Providence Campus president and chief operating officer
- Veera S. Gaul, Ph.D., '91 M.S., provost
- Wayne M. Kezirian, J.D., senior vice president and general counsel
- Joseph J. Greene Jr. '89, '98 M.S., CPA, assistant treasurer and vice president of finance
- Marie Bernardo-Sousa '92, M.S., senior vice president of student services
- Merlin A. DeConti Jr., M.S., PE, senior vice president of facilities management
- Kenneth DiSaia '87, '92 MBA, senior vice president of enrollment management
- Kenneth R. Levy, M.A., senior vice president of special projects
- Diane D'Ambra '05 B.S., vice president of human resources
- Michael Downing, M.S., CHA, FMP, vice president of auxiliary services
- Maureen Dumas, M.Ed., vice president of experiential education & career services
- Ronald Martel, Ph.D., vice president of student affairs and dean of students
- Christopher O. Placco, M.S., MBA, AIA, NCARB, vice president of facilities management
- Jeffrey D. Senese, Ph.D., vice president of academic affairs
- John Smithers, B.A., vice president of information technology and chief information officer

John Hazen White School of Arts & Sciences

Administration

- Angela R. Renaud, Ed.D., dean, John Hazen White School of Arts & Sciences
- Christine Thompson, Ph.D., associate dean, John Hazen White School of Arts & Sciences

Department Chairpersons

- Maureen Farrell, Ph.D., department chair, humanities
- Laura Galligan, Ph.D., department chair, science
- David Newman, M.A., department chair, social sciences
- Gail St. Jacques, M.S., department chair, mathematics
- Rory Senerchia, M.A., department chair, English as a second language
- Donna Thomsen, M.Ed., department chair, English

Faculty Emeritus

- Domenic A. Vavala, Ph.D., F.R.S.H., Lt. Col. U.S.A.F. Medical Service (ret.), professor emeritus of health sciences & nutrition; B.A., Brown University; M.S., University of Rhode Island; M.A., Trinity University; M.Ed., University of Houston; Ph.D., Accademia di Studi Superiori Minerva; Sc.D., Med. Sc.D., Dr. P.H., Nobile Accademia di Santa Teodora Imperatrice (hon.); Ped.D., Studiorum Universitas Constantiniana (hon.); Litt.D., Università Internazionale Sveva Federico, II; Ed.D., Accademia di San Cirillo (hon.); LL.D. (hon.), Fridericus II University; M.D. (hon.), Fridericus II University; D.H.S. (hon.), Johnson & Wales University; fellow, American Association for the advancement of Science; fellow, Texas Academy of Science; fellow, American Institute of Chemists; fellow, Royal Society of Health (London)

Dean Emeritus

- Thomas J. Farrell, M.A., dean emeritus, John Hazen White School of Arts & Sciences; B.A., University of Notre Dame; M.A., University of Rhode Island

Faculty

Economics

- James Alves, Ed.D., associate professor; B.A., M.A., Providence College; Ed.D., Nova Southeastern University
- Alexander Katkov, Ph.D., professor; B.S., Leningrad State University; M.A., Leningrad Institute of Economics and Finance; Ph.D., St. Petersburg University of Economics & Finance
- Lawrence LaFauci, M.S., associate professor; B.S., Providence College; M.S., Johnson & Wales University
- Stephen Priscella, MBA, department chair, instructor; B.S., Boston University; MBA, New Hampshire College
- Kenneth J. Rourke, MBA, associate professor; B.S., MBA, Bryant College; Series 63 and 7 Certifications; Registered Representative

English as a Second Language

- David Hood, MBA, instructor; B.S., MBA, Johnson & Wales University
- Ann Schroth, M.Ed., department chair, associate professor; B.A., Roger Williams University; M.Ed., Rhode Island College
- Rory Senerchia, M.A., department chair, assistant professor; B.A., M.A., University of Connecticut
- Margaret Ann Shaw, M.A., assistant professor; M.A., Columbia University; M.A., Louisiana State University
- Karen Shea, M.Ed., associate professor; B.A., Connecticut College; M.Ed., Rhode Island College
- Emily Spitzman, M.A., assistant professor; B.A., Brown University; M.A., School for International Training
- Carla White, M.Ed., instructor; B.A., Wheelock College; M.Ed., University of Rhode Island
- Erin Wynn, M.A., instructor; B.S., New York University; M.A., Hunter College

English

- Sheila Austin, J.D., assistant professor; B.S., Edgewood College; J.D., Howard University (law)

- Valerie Balkun, M.A.T., associate professor; B.A., Providence College; M.A.T., Rhode Island College (English and education)
- Mary Barszcz, M.A., associate professor; B.A., Providence College; M.A., Rhode Island College (English)
- James Brosnan, Ph.D., professor; B.A., University of Massachusetts; M.Ed., Bridgewater State College; Ph.D., Boston College (education)
- Johanna Church, Ph.D., assistant professor; B.S., Coastal Carolina University; M.A., Seton Hall University; Ph.D., Drew University
- Eve Condon, M.A., instructor; B.A., Rhode Island College; M.A., Simmons College
- Marilyn Davis, Ph.D., professor; B.A., M.A., Ph.D., Kent State University (English)
- Laura Gabiger, Ph.D., professor; B.A., State University of New York - Buffalo; M.A., Ph.D., University of North Carolina, Chapel Hill (English)
- Marian Gagnon, Ph.D., professor; B.A., University of Rhode Island; M.A.T., Johnson & Wales University; Ph.D., The Union Institute University (journalism, education)
- Tom Gaines, M.Ed., associate professor; B.A., Bowling Green State University; M.Ed., Cambridge College (radio, television & film)
- Tamara Garcia, M.A., assistant professor; B.A., (native writing)
- Susan Hirst, M.A.T., associate professor; B.A., University of Rhode Island; M.A.T., Rhode Island College (English)
- Saiyeda Khatun, Ph.D., professor; M.A., Northeastern University; Ph.D., University of Rhode Island (English)
- William Lenox, M.A., associate professor; B.A., Providence College; M.A., University of Rhode Island (English)
- Elzbieta Lozinski, M.A., associate professor; B.A., M.A., Jagiellonian University, Poland (English)
- Eileen Medeiros, Ph.D., associate professor; B.A., University of Connecticut; M.A., University of Rhode Island; Ph.D., University of Rhode Island (English)
- Paul Merluzzo, M.A.T., associate professor; M.A.T., United States International University - California (English as a second language, philosophy)
- Amy Rakowsky Neeman, Ph.D., professor; B.A., Queens College; M.A., Ph.D., Brown University (linguistics)
- Terry Novak, Ph.D., professor; B.A., Notre Dame College of Ohio; M.A., Pepperdine University; Ph.D., University of Nevada (English)
- J. Scott Oberacker, Ph.D., assistant professor; B.A., Dickinson College; M.A., Ph.D., University of Massachusetts (communications, media, cultural studies)
- Scott Palmieri, Ph.D., associate professor; B.A., Providence College; M.A., University of Rhode Island (English); Ph.D., Salve Regina University
- Desiree Schuler, M.A., associate professor; B.S., M.A., Rhode Island College (English)
- Donna Thomsen, M.Ed., department chair, associate professor; B.A., M.Ed., Rhode Island College (English and education)
- Geraldine E. M. Wagner, Ph.D., associate professor; B.A., Brooklyn College; M.A., Ph.D., Brown University (English)
- Wendy Wagner, Ph.D., associate professor; B.A., Cornell University; M.A., Ph.D., Duke University (English)
- Christopher Westgate, Ph.D., assistant professor; B.S., Cornell University; M.A., Columbia University; Ph.D., Texas A&M University

Humanities

- Guy Bissonnette, J.D., professor; B.A., University of Rhode Island; J.D., New England School of Law
- Joseph Delaney, Ed.D., professor; B.S., Suffolk University; M.A., University of Massachusetts - Boston; Ed.D., Boston University
- Maureen Farrell, Ph.D., department chair, professor; B.A., M.A., University of Rhode Island; Ph.D., University of Notre Dame
- Michael Fein, Ph.D., assistant professor; B.A., Columbia University; M.A., Ph.D., Brandeis University

- Nelson Guertin, Ph.D., associate professor; B.A., Providence College; M.A.T., Rhode Island College; Ph.D., Salve Regina University
- Ann Kordas, Ph.D., associate professor; B.A., Rhode Island College; J.D., Boston University School of Law; Ph.D., Temple University
- Gwenn Lavoie, M.A., associate professor; B.A., Dickinson College; M.A., University of Rhode Island
- Colleen Less, J.D., associate professor; B.A., University of Massachusetts; J.D., Suffolk University Law School
- Claudette Levesque Ware, Ph.D., professor; B.A., Walsh College; M.A., Boston College; C.E.S., L'Université De Grenoble, France; Ph.D., Salve Regina University
- Ernest Mayo, J.D., professor; B.A., Clark University; M.A., Providence College; M.C.J., Boston University; J.D., University of Miami
- Fred Pasquariello, M.A., associate professor; B.A., M.A., Providence College
- Kenneth Schneyer, J.D., professor; B.A., Wesleyan University; J.D., University of Michigan School of Law
- David Spatt, J.D., associate professor; B.A., University of Rhode Island; J.D., Brooklyn Law School

Mathematics

- Richard Cooney, M.A.T., associate professor; B.S., University of Rhode Island; M.A.T., Rhode Island College
- Mark Duston, M.S., assistant professor; B.A., Brown University; M.S., University of Rhode Island
- Evelina Lapierre, M.A., associate professor; B.S., State University of New York - Binghamton; M.A., State University of New York - Albany
- Lucille Ligas, M.Ed., associate professor; B.S., M.Ed., Indiana University of Pennsylvania
- Charles S. Mazmanian, MBA, associate professor; B.S.M.E., Roger Williams College; MBA, Bryant College; M.A.T., Providence College
- David C. Mello, Ph.D., professor; B.S., Bryant College; M.A., Rhode Island College; M.S., Ph.D., Brown University
- Thomas Pandolfini Jr., M.A., department chair, associate professor; B.A., M.A., Rhode Island College
- Gail St. Jacques, M.S., department chair, associate professor; B.A., Syracuse University; M.S., Salve Regina University

Science

- Mark Betnel, Ph.D., assistant professor; B.S., Harvey Mudd College; M.A., San Francisco State University; M.S., University of Rhode Island; Ph.D., Boston University
- Michael Budziszek, Ph.D., instructor; B.S., University of Rhode Island; M.S., Ph.D., University of Rhode Island
- Calden Collins, M.A., assistant professor; B.S., University of Rhode Island; M.A., Wesleyan University
- Christos Dimos, Ph.D., assistant professor; B.S., Sacred Heart University; Ph.D., University of Rhode Island
- Laura Galligan, Ph.D., department chair, professor; B.S., Emory University; M.S., Ph.D., University of Rhode Island
- Mark Hengen, M.S.F., associate professor; B.S., Michigan State University; M.S.F., Yale University
- Donald Kaczmarczyk, Ph.D., professor; B.S., University of Connecticut; M.S., University of Hartford; Ph.D., University of Rhode Island
- Susan Mockus, Ph.D., assistant professor; B.S., Worcester Polytechnic Institute; Ph.D., Wake Forest University
- Pat Overdeep, M.A., associate professor; B.S., University of Rhode Island; M.A., Rhode Island College
- Ryan Tainsh, M.S., assistant professor; B.A., M.S., University of Rhode Island

Social Sciences

- Dorothy Abram, Ed.D., associate professor; B.A., Boston University; A.L.M., Ed.D., Harvard University

- Cheryl Almeida, Ph.D., professor; B.A., The College of Holy Cross; M.A., Assumption College; Ph.D., Boston College
- Russell Chabot, Ph.D., assistant professor; B.A., M.A., University of Rhode Island; Ph.D., State University of New York - Buffalo
- Michaela DeCataldo, C.A.G.S., associate professor; B.A., M.A., Rhode Island College; C.A.G.S., Salve Regina University
- Mari Dias, Ed.D., associate professor; B.A., M.A., Rhode Island College; Ed.D., Johnson & Wales University
- Nancy Jackson, Ph.D., professor; B.S., M.Ed., Rhode Island College; Ph.D., University of Rhode Island
- Mary Javarey, M.A., associate professor; B.S., M.A., Rhode Island College
- Allison Kramer, Ph.D., assistant professor; B.A., University of North Carolina at Chapel Hill; M.Ed., Ph.D., Colorado State University
- David Newman, M.A., department chair, associate professor; B.A., Rutgers University; M.A., University of Chicago; M.A., Brown University
- Anice M. O'Connor, Ph.D., professor; B.A., Westfield State College; M.A., State University of New York - Fredonia; Ph.D., Salve Regina University
- Scott R. Papp, M.A., associate professor; B.S., United States Air Force Academy; M.S., University of Arkansas; M.A., University of Scranton
- Christine Stamm, Ed.D., professor; A.S., B.S., M.S., Johnson & Wales University; Ed.D., Boston University

Adjunct Faculty

- Jeffrey Baluch, M.A.; B.A., University of Rhode Island; M.A. Rhode Island College (ESL)
- Catherine Besnier, M.A.; M.A. University of California (humanities)
- Anthony Candelmo, M.Ed.; A.B., Providence College; M.Ed., Rhode Island College (mathematics)
- Leah Christopher, B.A.; B.A., University of Rhode Island (mathematics)
- Ronald Crudele, M.Ed.; B.A., M.Ed., Providence College (English)
- Linda Davis, M.A.; B.A., Gordon College; M.A., University of Rhode Island (English)
- Gail F. Doyle, M.Ed.; B.A., M.Ed., Rhode Island College (English)
- Claudia Eagan, M.A.; B.A., University of Rhode Island; M.A., Rhode Island College (English)
- Charles J. Fogarty, M.P.A.; B.A., Providence College; M.P.A., University of Rhode Island (leadership studies)
- Jacqueline Gounaris, MBA; B.S., MBA, Johnson & Wales University (leadership studies)
- Caitlin J. Hawes, M.A.; B.A., University of Massachusetts; M.A., Ohio University (English)
- Michael Hayes, M.S.T.; B.S., University of Alabama; MBA, M.S.T., Bryant College (mathematics)
- Richard Hoppman, M.A.T.; B.A., M.A.T., Rhode Island College (science)
- Karen Iacobbo, M.A.; B.A., Rhode Island College; M.A., University of Rhode Island (English)
- Joseph LaFauci, M.A.; M.A., Providence College (humanities)
- Laurel Lapane, M.A.; B.G.S., Rhode Island College; M.A., University of Rhode Island (leadership studies)
- Roger Lavoie, M.A.; B.A., Providence College; M.A., University of Rhode Island (humanities)
- Thomas Malafronte, Ph.D.; B.S., M.S., Ph.D., Brown University (mathematics)
- Ann Martini, M.A.; B.A., University of Rhode Island; M.A., Emerson College (English)
- James Metcalfe, MBA; B.F.A., University of Rhode Island; MBA, Rollins College - Winter Park (English)
- Heather Miceli, M.S.; B.S., M.S., University of Rhode Island (science)
- Steven Morgenweck, M.A.; B.A., Rhode Island College; M.A., Framingham State College (social sciences)
- Paul Napolitano, MBA; B.S., MBA, Bryant University (economics)

- Penny Piva, M.A.; A.S., Johnson & Wales University; B.A., Southern Massachusetts University; M.A., University of Massachusetts (English)
- Alexander Russo, M.A.T.; B.A., M.A.T., Rhode Island College (humanities)
- Tatjana Yuzefovich, Ph.D.; M.A., Leningrad State University, U.S.S.R.; Ph.D., Institute of Linguistics of the Academy of Sciences of the U.S.S.R. (humanities)
- Arlin Zoraian, M.Ed.; B.A., M.Ed., Rhode Island College (mathematics)

Community Service Programs

Alan Shawn Feinstein Community Service Center

- Susan Connery, M.A., director
- Katie Jourdenais, B.A., community service-learning coordinator
- Linda Kane, B.S., community service chef educator
- Deirdre Newbold, MBA, community service-learning coordinator
- Michelle Pugh, M.Ed., community service chef educator
- David Rocheleau, MBA, community service chef educator
- Jennifer Thibodeau, M.S., community service-learning coordinator
- Nancy Northrop Wolanski, MBA, part-time community service center project coordinator

College of Business

Administration

- Frank Sargent, Ed.D., interim dean, College of Business
- Joanne M. Galenski, M.S., assistant dean, College of Business

Center Directors/Department Chairpersons

- Beth Beukema, M.S., director, Center for Equine Studies
- Patricia Fisher, MBA, department chair, Marketing
- Gretchen Guertin, M.S., department chair, Management
- Donna Viens, MBA, C.M.A., department chair, Accountancy

Faculty Emerita

- Bernard LaBush, B.S., C.P.A., chairperson emeritus - Department of Accountancy, associate professor of accounting; B.S., Bryant College
- Carol Randall, M.S., C.B.E., C.R.I., chairperson emeritus - Office Education Department; associate professor of office education; B.S., Bryant College; M.S., University of Rhode Island
- Paul Trznadel, Ph.D. (hon.), professor; B.S., Husson College; MBA, Suffolk University; M.S., Salve Regina University; Ph.D. (hon.), Johnson & Wales University

Faculty

Accountancy and Finance

- Elizabeth Cannata, MBA, C.P.A., associate professor; B.S., Stonehill College; MBA, Providence College
- Star Ciccio, MBA, assistant professor; A.A., Community College of Rhode Island; B.S., Bryant College; MBA, Johnson & Wales University
- Louis D. D'Abrosca, Ed.D., professor; B.S., Roger Williams College; B.S., M.S. University of Rhode Island; Ed.D., University of Pittsburgh
- Carlos A. Diaz, MBA, C.P.A., assistant professor; B.S., MBA University of Puerto Rico
- Donna M. Degnan, M.S.A., C.H.A.E., associate professor; B.S., Bryant College; M.A., University of Rhode Island; M.S.A., Johnson & Wales University
- Guenther H. Der Manelian, MBA, C.P.A., C.H.A.E., associate professor; B.S., University of Rhode Island; MBA, Bryant College
- Deborah A. Doonan, M.S.T., C.P.A., associate professor; B.S.B.A., Providence College; M.S.T., Bryant College
- Marie L. Higgins, J.D., MBA, C.P.A., professor; B.S., University of Rhode Island, MBA, Bryant College; J.D., New England School of Law
- Jean Holt, M.S., associate professor; B.S., M.S., Johnson & Wales University

- Stevan Labush, MBA, assistant professor; B.S., MBA, Johnson & Wales University
- Peter A. Martino III, MBA, C.P.A., C.G.F.M., associate professor; B.S., University of Rhode Island; MBA, Bryant College
- Barbara A. Norris, MBA, associate professor; B.S.B.A., MBA, Bryant College
- Kevin W. Poirier, C.A.G.S., C.P.A., associate professor; B.S.B.A., MBA, Bryant College; C.A.G.S., Salve Regina University
- Robert W. Ragsdale, MBA, C.P.A., assistant professor; B.S., St. Peters College; MBA, Fairleigh Dickinson University
- Patricia A. Robinson, M.S.A., C.H.A.E., associate professor; B.S., University of Massachusetts; M.S.A., Bentley College
- Donna Viens, MBA, C.M.A., department chair, assistant professor; A.S., B.S., MBA, Johnson & Wales University
- James Walters, M.S.B.A., associate professor; B.S.B.A., Wilkes University; M.S.B.A., Bucknell University

Center for Equine Studies

- Beth Beukema, M.S., center director, associate professor; B.S., M.S., University of Massachusetts
- Cynthia A. Carr, D.V.M., associate professor; D.V.M., The Ohio State University College of Veterinary Medicine
- Dirk Fogg, MBA, assistant professor, assistant director of riding; B.A., Skidmore College; MBA, Johnson & Wales University
- Crystal Taylor, M.S., assistant professor; A.S., B.S., M.S., Johnson & Wales University

Management

- Ron Bachman, M.S., assistant professor; A.S., B.S., M.S., Johnson & Wales University
- Christina Coles, Ph.D., associate professor; Diploma, Ph.D., University of Siegen, Germany
- James Desmarais, J.D., assistant professor; A.S., Johnson & Wales University; B.S., Roger Williams University; J.D., New England School of Law
- Daniel Driscoll, M.S., associate professor; B.S., Bryant College; B.A., Roger Williams College; M.S., Salve Regina University
- Frank Duchala, M.P.A., associate professor; B.S., State University of New York - Oneonta; M.A., M.P.A., State University of New York - Albany
- Alison Goodrich, Ph.D., associate professor; B.A., M.A., Salve Regina University; M.A., University of Connecticut; J.D., St. Mary's University School of Law; Ph.D., Capella University
- Mark Goudreau, MBA, associate professor; B.S., Rhode Island College; MBA, Providence College
- John Gounaris, M.S., associate professor; B.A., University of Massachusetts; M.S., New York University
- Paul Gounaris, M.A., associate professor; B.A., Northeastern University; M.A., University of Massachusetts - Amherst
- Kathleen Grady, MBA, assistant professor; B.A., University of New Hampshire; MBA, Boston College
- Gretchen Guertin, M.S., department chair, associate professor; B.S., Rhode Island College; M.S., Johnson & Wales University
- Bernard Kenney, MBA, assistant professor; B.S., Boston College; MBA, Suffolk University
- Allen Kruger, M.S., associate professor; B.S., Wisconsin University; M.S., Salve Regina College; M.S., George Washington University
- Mehdi Moutahir, MBA, associate professor; A.S., B.S., MBA, Johnson & Wales University
- Paul Sylvestre, M.S., assistant professor; A.S., Roger Williams College; B.A., Rhode Island College; M.S., Salve Regina University
- John Varlaro, M.A., assistant professor; B.A., Ithaca College; M.A., University of Hawaii at Monoa
- Paul Zwolenski, MBA, assistant professor; B.S., Bryant University; MBA, Johnson & Wales University

Marketing

- Peter Bortolotti, MBA, associate professor; B.A., University of Connecticut; MBA, Pennsylvania State University
- Rae Caloura, MBA, associate professor; B.S., Carnegie Mellon University; MBA, Providence College
- Elizabeth Carey, MBA, assistant professor; A.B., College of the Holy Cross; MBA, Providence College
- Oscar Chilabato, MBA, associate professor; B.S., MBA, Providence College
- Susan Cox, M.S., associate professor; B.S., University of Rhode Island; M.S., Johnson & Wales University
- Patricia Fisher, MBA, department chair, associate professor, marketing; A.S., B.S., MBA, Johnson & Wales University
- Anthony Fruzzetti, Ed.D., professor; A.S., Bristol Community College; B.S., Johnson & Wales University; MBA, Suffolk University; Ed.D., Johnson & Wales University
- John Krupa, D.B.A., professor; B.S., Bryant College; MBA, Providence College; M.A., Rhode Island College; D.B.A., Northcentral University
- Diane McCrohan, MBA, assistant professor; B.S., University of Rhode Island; MBA, Bryant University
- Michelle Morin, MBA, assistant professor; B.S., University of Massachusetts; MBA, Bryant University
- Phyllis Plunkett, M.S., assistant professor; B.A., M.S., Simmons College
- Kristen Regine, D.B.A., associate professor; B.S., Johnson & Wales University; M.S.M., Lesley College; D.B.A., Argosy University
- Melanie St. Jean, Ph.D., associate professor; A.S., Community College of Rhode Island; B.S., University of Rhode Island; M.S., Ph.D., Madison University
- Christine Ure, MBA, associate professor; B.S., Boston College; MBA, Colorado State University
- Erin Wilkinson, D.B.A., professor; B.A., University of San Diego; MBA, United States International University; D.B.A., Alliant University

Adjunct Faculty

- Blair Barbieri, M.S., C.P.A.; B.S., University of Rhode Island; B.S., M.S., Johnson & Wales University
- Melissa Bilodeau, B.S.; A.A.S., Community College of Rhode Island; B.S., University of Massachusetts - Amherst
- Kenneth Bray, MBA; B.S., Bryant University; MBA, Johnson & Wales University
- William Brennan, MBA; B.S., University of Rhode Island; MBA, Bryant University
- Heath Brightman, Ph.D.; B.S., University of Massachusetts - Amherst; M.S., Boston University; Ph.D., Seton Hall University
- John Capwell, M.S.T.; B.A., University of Rhode Island; M.S.T., Bryant College
- David Cartwright, M.S.A.; B.S., M.S.A., University of Rhode Island
- Michelle Clay, B.S.; B.S., Rhode Island School of Design
- Gerald Cohen, B.S.; B.S., University of Rhode Island
- Richard Cohen, B.S.; B.S., University of Rhode Island
- James Danielson, B.S.; B.S., University of Massachusetts - Dartmouth
- Michael David, M.S.; Salve Regina University; A.S., Bristol Community College; B.S., Roger Williams University; M.S., Salve Regina University
- Sergio Desousarosa, B.A.; B.A., Rhode Island College
- Lillian Domenicone, M.S.; B.S., M.S., University of Rhode Island
- Gerald Elysee, M.S.M.; B.A., M.S.M., Lesley University
- John Fellingham, MBA; B.S., SUNY - Stony Brook; MBA, Ford University
- Judith Ferrari, MBA; B.A., Elmira College; MBA, Rochester Institute of Technology
- Tammy Goodman, MBA; B.S., MBA, Bryant University
- Robert Gordon, MBA; B.S., Johnson & Wales University; MBA, University of Rhode Island

- Roberta Gosselin, M.S.; B.S., Bryant University; M.S., University of Rhode Island
- John Grassel, M.S.; B.A. Boston College, M.S.; Boston University
- Diane Lavriha Hunt, M.A.; B.F.A., M.A., Syracuse University
- Edward Hussey, MBA; B.S., MBA, Johnson & Wales University
- Benjamin Kaplan, MBA; B.S., MBA, Johnson & Wales University
- James Kelshaw, M.S.F.; B.S., M.S.F., King's College
- Claire Lacoste-Kapstein, Ph.D.; B.S., M.A.T., Ph.D., University of Minnesota
- Natalie Leonard, MBA; B.S., Providence College; MBA, Bryant College
- Doreen Mars, MBA; B.S., MBA, Johnson & Wales University
- Keith Marshall, B.A.; B.A., University of Rhode Island
- Raymond Marzilli, B.A.; B.A., University of Rhode Island
- Michael Mattera, MBA; B.S., Rhode Island College; B.S., MBA, Johnson & Wales University
- Mark Mazmanian, MBA; B.A., Providence College; MBA, Johnson & Wales University
- Mark McCormick, MBA; B.S., M.B.A., Johnson & Wales University
- Louise Paolucci, MBA; B.S., Rhode Island College; MBA, Bryant College
- Josephine Pellegrino, MBA; B.S./B.A., MBA, Providence College
- Michael Quinn, M.A.; B.S., Roger Williams University; M.A., Anna Maria College
- Domenic Rignanesi, MBA; B.S., University of Maryland; MBA Certification, Barrington College
- Susan Riley, J.D.; B.A., Manhattanville College; J.D., New England School of Law
- Samuel Sacco, MBA; A.B., College of the Holy Cross; MBA, Harvard University
- Silke Scholz, MBA; MBA, Johnson & Wales University
- Michael Silva, B.S.; B.S., Franklin Pierce College
- Lynn Smiley, B.S.; A.S., B.S., Johnson & Wales University; B.A., University of Rhode Island
- Corey Smith, MBA; B.S. Bryant University; MBA, University of Massachusetts
- Jared Tomassi, J.D.; B.S., Johnson & Wales University; J.D., Roger Williams University
- Anthony Verducci, MBA; B.S., MBA, Bryant University
- Gerald Willis, Ed.D.; B.A., M.S., Salve Regina University; M.A., Ed.D., University of Massachusetts
- Brad Weissman, MBA; B.S., Bryant College; MBA, Northeastern University
- Mary Wyatt-Conery, B.A.; B.A., University of Massachusetts - Amherst

College of Culinary Arts

Administration

- Karl Guggenmos MBA, WACS Global Master Chef, A.A.C., university dean of culinary education
- Paul J. McVety Ed.D., dean of culinary academics and interim dean, College of Culinary Arts
- Susan Wallace, M.S., executive director of food safety
- Adam Joseph, M.S., director of culinary events
- Matt Tetzner, B.S., director of culinary operations

Department Chairpersons

- William Idell, M.S., department chair, culinary arts
- Dean Lavernia, M.A.T., C.E.P.C., department chair; International Baking & Pastry Institute
- Edward Korry, M.A., C.W.E., W.S.E.T., department chair, dining room and beverage services
- Susan Marshall, Ed.D., department chair, food service academic studies

- Maureen Pothier, MBA, C.E.C., W.S.E.T., department chair, culinary labs
- Gilbert Stansfield, MBA, department chair, culinary arts
- Suzanne Vieira, M.S., R.D., L.D.N., department chair, nutrition program
- Gary Welling, A.S., department chair, International Baking & Pastry Institute

Faculty Emeritus

- Jean-Jacques Dietrich, M.Ed., C.E.C., C.C.E., professor emeritus; A.S., New York City Technological College; B.A., Hunter College; M.Ed., Johnson & Wales University

Dean Emeritus

- Robert M. Nograd, B.S., C.M.C., dean emeritus; B.S., The Technological Institute of Israel

Faculty

- Allison Acquisto, M.A., R.D., associate professor; B.S., University of Rhode Island; M.A., Johnson & Wales University
- Jeffrey Adel, B.S., assistant professor; B.S., Johnson & Wales University
Charles Armstrong, A.O.S., instructor; A.O.S., Culinary Institute of America
- Jeffery D. Alexander, B.S., instructor; B.S., Johnson & Wales University
- John Aukstolis, A.S., instructor; A.S., Johnson & Wales University
- Claudia Berube, instructor
- Marina Brancelly, A.O.S., associate instructor; A.O.S., Culinary Institute of America
- Christoph Bruehwiler, C.E.P.C., instructor
- Tim Brown, B.S., instructor; B.S., The International Education Council, Sacramento Calif.
- John S. Chiaro, M.S., C.E.C., C.C.E., associate professor; B.A., Rhode Island College; M.S., Johnson & Wales University
- Thomas Choice, W.S.E.T., instructor
- Luminita Cirstea, instructor
- Peter Cooper, B.S., associate instructor; B.S., University of Connecticut
- Cynthia Coston, M.A.T., C.E.P.C., associate professor; A.S., Schoolcraft College; B.S., M.A.T., Johnson & Wales University
- Kevin Crawley, A.S., instructor; A.S., Johnson & Wales University
- Elaine R. Cwynar, M.Ed., associate professor; A.S., M.Ed., Johnson & Wales University; B.A., University of Connecticut; Certificate of Vocational Teaching, University of Massachusetts
- T.J. Delle Donne, M.S., associate instructor; B.S., M.S., Johnson & Wales University
- Marc DeMarchena, M.A.T., W.S.E.T., F.D.R.P., S.W.E., associate professor; A.O.S., B.S., M.A.T., Johnson & Wales University
- Richard DeMaria, M.A., assistant professor; B.S., University of Rhode Island; M.A., Johnson & Wales University
- Jean-Luc Derron, associate instructor; Hotel Schwanen, Switzerland; Steinli Trade School, Switzerland, Apprenticeship; Certification, Department of Labor and Trade, Switzerland; Confiserie Bachmann, Switzerland, Apprenticeship
- John Dion, M.S., associate professor; A.O.S., Culinary Institute of America; B.S., M.S., Johnson & Wales University
- Kim Dolan, B.A., instructor; B.A., Connecticut College
- Roger Dwyer, M.A., W.S.E.T., F.D.R.P., associate professor; B.A., George Washington University; M.A., Johnson & Wales University
- Mary Ann Eaton, Ph.D., professor; B.S., Ph.D., University of Rhode Island
- Paula Figoni, MBA, associate professor; B.S., University of Massachusetts; M.S., University of California; MBA, Simmons College
- James Fuchs, A.A.S., instructor; A.A.S., Johnson & Wales University
- Matthew Gold, MBA, instructor; B.S., University of Massachusetts; MBA, Johnson & Wales University
- Lauren Haas, instructor

- Frederick Haddad, B.S., C.E.C., C.C.E., associate instructor; A.O.S., Culinary Institute of America; B.S., Johnson & Wales University
- Christina Harvey, A.O.S., associate instructor; A.O.S., Culinary Institute of America
- Mark Harvey, A.O.S., instructor; A.O.S., Culinary Institute of America
- Katrina Herold, M.Ed., assistant professor; B.S., M.Ed., Johnson & Wales University
- Rainer Hienerwadel, M.A.T., G.M.C., master instructor; A.O.S., B.S., M.A.T., Johnson & Wales University
- Cyril Hitz, B.F.A., associate instructor; B.F.A., Rhode Island School of Design
- Helene Houde-Trzcinski, B.S., F.D.R.P., instructor; B.S., Johnson & Wales University
- William Idell, M.S., assistant professor; M.S., Tufts University
- Steven Johansson, A.O.S., C.C.C., instructor; A.O.S., Culinary Institute of America
- Peter Kelly, M.L.A., associate professor; B.A., Vermont College of Norwich University; M.L.A., Boston University
- Linda Kender, M.A., C.F.E., associate professor; A.S., B.S., M.A., Johnson & Wales University
- Juergen Knorr, C.E.C., instructor; European Apprenticeship
- Edward Korry, M.A., C.W.E., W.S.E.T., F.D.R.P., associate professor; B.A., University of Chicago; M.A., University of Cairo
- Jean-Louis Lagalle, B.S., associate instructor; A.O.S., B.S., Johnson & Wales University
- Susan Lagalle, B.S., C.E.P.C., instructor; B.S., Johnson & Wales University
- Dean Lavornia, M.A.T., C.E.P.C., associate professor; A.O.S., B.S., M.A.T., Johnson & Wales University
- Branden Lewis, M.A., instructor; A.S., B.S., M.A., Johnson & Wales University
- Robert Lucier, C.E.C., associate instructor
- Michael Makuch, M.A.T., assistant professor; A.S., B.S., M.A.T., Johnson & Wales University
- Susan Marshall, Ed.D., professor; B.S., University of Maine; M.S., Johnson & Wales University; Ed.D., Nova Southeastern University
- Ray McCue, B.S., assistant professor; A.S., B.S., Johnson & Wales University
- Joseph Melanson, M.A.T., instructor; M.A.T., Johnson & Wales University
- Stacy Mirabello, B.S., instructor; B.S., Johnson & Wales University
- Richard Miscovich, MBA, associate professor; B.A., Michigan State University; MBA, Johnson & Wales University
- Valeria Molinelli, M.S., associate instructor; M.S., Johnson & Wales University
- Francis Mullaney, A.O.S., instructor; A.O.S., Culinary Institute of America
- Raymond Olobri, B.S., instructor; B.S., Roger Williams University
- George O'Palenick, M.S., C.E.C., C.C.E., A.A.C., associate professor; A.O.S., Culinary Institute of America; A.S., Jamestown Community College; B.S., M.S., Johnson & Wales University
- Neath Pal, instructor; Grand Diplome, La Varenne École de Cuisine
- Robert Pekar, M.A.T., associate professor; A.O.S., Culinary Institute of America; A.S., Manchester Community College; B.S., M.A.T., Johnson & Wales University
- Jennifer Pereira, MBA, associate instructor; B.A., New England Culinary Institute; MBA, Johnson & Wales University
- David Petrone, B.S., C.W.C., C.C.E., C.F.E., associate instructor; A.O.S., B.S., Johnson & Wales University
- Linda Pettine, M.A.T., W.S.E.T., F.D.R.P., Certified T.I.P.S. Trainer, associate professor; A.A., Massachusetts Bay Community College; B.A., North Adams State College; M.A.T., Johnson & Wales University
- Craig Piermarini, B.S., associate instructor; A.S., B.S., Johnson & Wales University

- Maureen Pothier, MBA, C.E.C., W.S.E.T., associate professor; B.S., MBA, Johnson & Wales University
- Thomas J. Provost, W.S.E.T., instructor David Ricci, instructor
- Barbara Robinson, M.P.H., assistant professor; M.S., Boston University
- Ronda Robotham, M.A.T., associate professor; A.S., B.S., M.A.T., Johnson & Wales University
- Robert Ross, M.Ed., associate professor; A.S., B.S., M.Ed., Johnson & Wales University
- Janet Rouslin, M.A., R.D., associate professor; B.S., University of Maine; M.A., Johnson & Wales University
- Stephen Scaife, M.A., C.E.C., C.C.E., C.F.E., associate professor; A.O.S., Culinary Institute of America; B.S., M.A., Johnson & Wales University
- Louis Serra, M.A., C.E.C., associate professor; B.S., Johnson & Wales University; M.A., Providence College
- Todd Seyfarth, M.S., associate professor; B.S., Johnson & Wales University; M.S., State University of New York — Stony Brook
- Victor Smurro, M.A.T., associate professor; A.O.S., Westchester Community College; B.A., M.A.T., Johnson & Wales University
- Mark Soliday, A.O.S., associate instructor; A.O.S., Culinary Institute of America
- Nathan M. Stamm, C.E.P.C., associate instructor
- Gilbert Stansfield, MBA, C.E.C., associate instructor; B.S., MBA, Johnson & Wales University
- Frank Terranova, B.S., C.E.C., C.C.E., senior instructor; B.S., Johnson & Wales University
- Lynn Tripp, M.S., associate professor; B.S., Bridgewater State College; M.S., University of Massachusetts
- Peter Vaillancourt, B.S., instructor; B.S., Roger Williams College Suzanne Vieira, M.S., R.D., L.D.N., associate professor; B.S., Framingham State College; M.S., University of Rhode Island
- Jean-Michel Vienne, C.C.P., associate instructor; European Apprenticeship C.A.P., B.E.P. France
- R. Alonzo Villarreal, MBA, R.D., associate instructor; A.S., B.S., MBA Johnson & Wales University
- Bradley Ware, Ph.D., C.C.C., C.C.E., professor; A.S., Johnson & Wales University; B.A., Michigan State University; M.Ed., Providence College; Ph.D., Salve Regina University
- Robert Weill, M.A.T., C.B.M., W.S.E.T., F.D.R.P., associate professor; B.S., East Stroudsburg University; M.A.T., Johnson & Wales University
- Gary Welling, A.S., instructor; A.S., Johnson & Wales University
- Rolland Wesen, B.S., instructor; B.S., Carnegie Mellon University
- Kenneth Wollenberg, M.Ed., C.E.P.C., associate professor; A.O.S., B.S., M.Ed., Johnson & Wales University
- Robert Zielinski, A.S., associate instructor; A.S., Johnson & Wales University
- Russ Zito, M.S., associate professor; A.O.S., B.S., M.S., Johnson & Wales University

Adjunct Faculty

- Olga Bravo, M.F.A., B.F.A., SUNY-New Paltz; M.F.A., Rhode Island School of Design
- Gloria Cabral, B.S., A.S., B.S., Johnson & Wales University
- Deborah Daniels, W.S.E.T.
- Michael Kukoski, M.Ed., B.A., M.Ed., Johnson & Wales University
- Tracy Rabar, B.A, B.A., University of Rhode Island
- Segundo Torres, B.S., B.S., Johnson & Wales University
- Christina Villarreal, B.S., B.S., Johnson & Wales University
- Rebecca Wagner, M.F.A., B.F.A., Cleveland Institute of Art; M.F.A., College of Ceramics

Alan Shawn Feinstein Graduate School

Administration

- Gary G. Gray, Ph.D., director of MBA programs
- Jeffrey Tegen, B.A., assessment specialist
- Eileen DeMagistris, M.Ed., supervisor of curriculum
- Thomas P. DiPaola, Ph.D., director of the education doctoral program
- Robert Meikle, M.A.T., supervisor of secondary programs
- John Ribeiro, Ed.D., director of professional development
- Karen Swoboda, M.A., director of teacher education
- Suzanne Whalen, M.Ed., S/L.P., supervisor of elementary programs
- Robert Gable, Ed.D., professor; director of the center for research & evaluation

Faculty

Business

- Roger Achille, J.D., associate professor, management; B.A., Clark University; J.D. Suffolk University
- Paul Boyd, Ph.D., associate professor, research and analysis; B.S., Union College; M.S., Arizona State University; Ph.D., University of Pennsylvania
- Paul J. Colbert, Ph.D., professor, research; B.S., Bentley College; M.Ed., Framingham State College; Ph.D., Boston College
- Ron DiBattista, Ph.D., associate professor, management; B.S., M.S., University of Rhode Island; Ph.D., Arizona State University
- Kevin M. Fountain, J.D., C.P.A., professor, accounting, finance; B.S., B.A., M.S.T., Bryant College; J.D., Suffolk University Law School
- Gary G. Gray, Ph.D., professor, management, marketing; B.A., Rhode Island College; MBA, C.A.G.S., Babson College; Ph.D., Salve Regina University
- Christine Perakslis, Ed.D., associate professor, management; B.S., University of Massachusetts at Lowell; M.S.M., Bridgewater State University; C.A.G.S., Ed.D., Johnson & Wales University
- Frank Pontarelli, Ph.D., professor; M.S., MBA, Bryant College; Ph.D., University of Connecticut
- Thomas Rossi, M.S., associate professor, management, marketing; B.A., University of Rhode Island; M.S., Lesley College
- Franklin Satterthwaite Jr., Ph.D., professor, organizational leadership; A.B., Princeton University; M.U.S., M.Phil., Ph.D., Yale University
- Lisa Sisco, Ph.D., professor, communications; B.A., M.A., Georgetown University; Ph.D., University of New Hampshire
- Michael Timura, Ph.D., assistant professor, career courses, marketing; B.S., Merrimack College; MBA, Bryant College; Ph.D., University of Connecticut

Education

- Felice Billups, Ed.D., associate professor; B.A., Tufts University; M.A., Rhode Island College; Ed.D., Vanderbilt University
- Denise DeMagistris, Ed.D., professor; B.A., Dunbarton College; M.Ed., Rhode Island College; Ed.D., Johnson & Wales University
- Robert Gable, Ed.D., professor; B.A., M.A., Ed.D., SUNY-Albany
- Ralph Jaspardo, Ph.D., associate professor; B.A., M.A., Providence College; C.A.G.S., University of Connecticut; Ph.D., Clayton University
- Stacey L. Kite, D.B.A., professor; B.S., M.S., Johnson & Wales University; D.B.A., Argosy University
- Martin Sivula, Ph.D., associate professor; B.S., M.Ed., Fitchburg State College; Ph.D., University of Connecticut
- Cynthia V. L. Ward, Ed.D., professor; M.S., Southern Illinois University; MBA, University of Rhode Island; Ed.D., Harvard University

Hospitality

- Min Gyung Kim, Ph.D., assistant professor, hospitality; B.A., Pusan National University; M.S., Michigan State University; Ph.D., Pennsylvania State University

Adjuncts

- Marie Ahern, Ed.D.; B.A., M.Ed., Providence College; Ed.D., Johnson & Wales University
- Andre Audette, Ed.D.; B.A., Rhode Island College; M.A., Providence College; Ed.D., Johnson & Wales University
- Richard Baldwin, MBA; B.S., Bentley College; MBA, Northeastern University
- Jane Bernardino, M.Ed.; B.S., Bryant College; M.Ed., Providence College
- Donna L. Braun, Ed.D.; B.S., Southern Illinois University; M.S., Florida Institute of Technology; Ed.D., Johnson & Wales University
- Maryellen Butke, Ph.D.; B.S., Providence College; M.S.W., Ph.D., Smith College
- Colleen Callahan, Ed.D.; B.S., M.Ed., Rhode Island College; Ed.D., Johnson & Wales University
- Robert Camara, MBA; B.S., MBA, Providence College
- Mary Canole, Ed.D.; B.S., Syracuse University; M.S., Rhode Island College; Ed.D., Johnson & Wales University
- Daniel DeCelles, M.A.T.; B.A., Rhode Island College; M.A.T., University of Richmond
- Eileen DeMagistris, M.Ed.; B.A., Russell Sage College; M.Ed., Rhode Island College
- Frank DiLorenzo, MBA; B.S., MBA, C.P.A., C.F.E., C.A.G.S., M.S.T., Bryant University
- Leslie DiManna, C.A.G.S.; B.S., Rhode Island College; MBA, C.A.G.S., Bryant University
- Michael Durkay, MBA; B.A., MBA, Providence College
- James Dutra, C.P.A., M.S.T., MBA; B.A., MBA, Providence College; M.S.T., Bryant College
- Lawrence Filippelli, Ed.D.; B.S., M.Ed., Providence College; Ed.D., Johnson & Wales University
- Gordon Fox, J.D.; B.A., Rhode Island College; J.D., Northeastern University School of Law
- Leslie Goodyear, Ph.D.; B.A., Macalester College; M.S., Ph.D., Cornell University
- Eileen Landay, Ed.D.; B.A., Carnegie Mellon University; M.A., Middlebury College; Ed.D., Harvard University
- Anthony Mangiarelli, C.P.A., M.S.; B.S., M.S., Bryant University
- Anthony Marsella, Ed.D.; B.S., M.A.T., Ed.D., Johnson & Wales University
- Marlene Marshall, J.D.; B.A., M.S., Wheaton College; M.S., Sawyer School of Management; J.D., Suffolk University
- Marilyn Matzko, Ed.D.; B.A., McGill University; M.S.W., Rhode Island College; Ed.D., Harvard University
- Kimberly McCaughey, M.A.; B.S., M.A., University of Rhode Island
- Audra McPhillips, B.S.; B.S., Rhode Island College
- Paul McVety, Ed.D.; B.S., Ed.D., Johnson & Wales University; M.Ed., Providence College
- Joseph McWilliams, MBA; B.S., Rhode Island College; MBA, Salve Regina University
- Teresa Medeiros, M.A.; B.A., Rhode Island College; M.A., Brown University
- David Mellor, M.Ed.; B.S., M.A., Southern Connecticut State University; M.A., Providence College; M.Ed., Springfield College
- Anthony Nassaney, M.S.; B.S., B.A., Roger Williams College; M.S., Johnson & Wales University
- Barbara Nauman, MBA; B.A., North Adams State College; B.S., MBA, Johnson & Wales University
- James Lee Peters, Ed.D.; B.S., Michigan State University; M.A., Ohio State University; Ed.D., University of Utah
- Elizabeth Robson, J.D.; B.A., Boston College; J.D., Stetson University
- Louise Rosa, M.Ed.; B.A., Mount Saint Joseph College; M.Ed., Rhode Island College

- Kimberly Rothwell-Carson, Ed.D.; B.A., Salve Regina University; M.Ed., Rhode Island College; Ed.D., Johnson & Wales University
- Stephen Sabetta, MBA; B.S., MBA, Bryant University
- Diane Santurri, M.Ed.; B.S., Bryant University; M.Ed., Johnson & Wales University
- Karen E. Silva, Ed.D., C.H.E.; B.A., Southern Massachusetts University; M.A., Rhode Island College; Ed.D., Boston University
- Bennett Singer, MBA; C.T.F.A., B.S., Michigan Technological University; MBA, Johnson & Wales University
- Kristen Stringfellow, Ed.D., C.A.G.S.; B.A., M.Ed., Rhode Island College; M.Ed., Providence College; Ed.D., C.A.G.S., Johnson & Wales University
- Karen Swoboda, M.A.; B.A., M.A., University of Rhode Island
- Trent Theroux, MBA; B.S., Providence College; MBA, Bryant College
- Kimberly White, M.Ed.; B.S., M.A., M.Ed., Lesley University

The Hospitality College

Administration

- Michael J. Petrillose, Ph.D., dean, The Hospitality College
- Robert A. Fink, Ed.D., C.H.E., assistant dean, The Hospitality College

Department Chairpersons

- Catherine Davin, M.S., C.H.E.; director of education
- Jane Boyland, M.S., F.M.P., C.H.E., department chair, The International Hotel School
- Michael Sabitoni, M.S., C.H.E.; department chair, The Center for Food & Beverage Management; The Center for International Travel/Tourism Studies
- Karen E. Silva, Ed.D., C.H.E.; department chair, The Center for Sports/Entertainment/Event Management

Faculty

The Center for Food & Beverage Management

- Ronald K. Blum Jr., M.A., associate professor; B.A., Mercyhurst College; M.A., Johnson & Wales University
- Patricia Bowman, M.S., F.M.P., C.H.E., C.F.S.P., associate professor; B.A., University of Wisconsin - Stout; M.S., Johnson & Wales University
- William Day, Ph.D., C.F.E., professor; B.S., Bryant College; M.S., Johnson & Wales University; Ph.D., University of Connecticut
- Donna J. Faria, M.S., C.H.E., associate professor; A.S., B.S., M.S., Johnson & Wales University
- Fred T. Faria, M.S., F.M.P., C.H.E., C.E.C., C.C.E.; associate professor; A.O.S., Culinary Institute of America; B.S., University of New Haven; M.S., Johnson & Wales University
- William Jarvie, M.A., F.M.P., C.H.E., associate professor; A.O.S., Johnson & Wales University; B.A., Michigan State University; M.A., Empire State College
- Alison Ross, M.A., associate professor; A.S., The Culinary Institute of America; B.S., United States International University; M.A., New York University
- Michael Sabitoni, M.S., C.H.E., F.M.P., department chair, associate professor; A.S., B.S., M.S., Johnson & Wales University
- Matthew Samel, MBA, C.H.E., associate professor; A.S., B.S., MBA, Johnson & Wales University
- Douglas Stuchel, MAT, assistant professor; A.S., B.S., MAT, Johnson & Wales University
- Brian A. Van Gyzen, MBA, assistant professor; A.A., Community College of Rhode Island; B.A., Rhode Island College; MBA, Johnson & Wales University
- Paul Van Landingham, Ed.D., F.M.P., C.H.E., C.F.B.E., C.E.C., C.C.E., professor; A.O.S., Culinary Institute of America; B.S., Roger Williams College; M.A., Anna Maria College; Ed.D., Nova Southeastern University

- Brian J. Warren, MBA, associate professor; B.A., Harvard University; MBA, University of Rhode Island

The International Hotel School

- Paul Bagdan, Ph.D., C.H.E., professor; A.S., Schenectady County Community College; B.S., University of Massachusetts; M.S., Rochester Institute of Technology; Ph.D., Kansas State University
- Jane Boyland, M.S., F.M.P., C.H.E., department chair, associate professor; A.O.S., Johnson & Wales University; B.S., University of New Hampshire; M.S., University of Massachusetts
- Catherine Davin, M.S., C.H.E., associate professor; B.S., M.S., Cornell University
- Debbie C. Howarth, M.S., C.H.M.E., M.H.A., C.H.E., associate professor; B.S., University of Vermont; M.S., University of Nevada, Las Vegas
- Leslie Kosky, M.Ed., C.H.E., associate professor; B.A., University of Delaware; M.Ed., University of Guam
- Mansour Moussavi, Ph.D., C.H.E., professor; B.S., Sheffield College, England; MBA, University of Scranton; Ph.D., Salve Regina University
- Dale M. Silva, Ed.D., C.H.E., associate professor; A.S., B.S., MBA, Ed.D., Johnson & Wales University
- Magnus Thorsson, M.A.T., assistant professor; B.S., Johnson & Wales University; M.A.T., Bennington College
- Robert Wahl, M.S., C.H.E., associate professor; A.S., B.S., M.S., Johnson & Wales University
- Rex Warren, M.S., assistant professor; B.S., M.S., University of Nevada, Las Vegas
- Peter Zacchilli, M.A., C.H.E., associate professor; B.S., University of Massachusetts; M.A., Leslie College

The Center for Sports/Entertainment and Event Management

- Elizabeth Covino, M.S., associate professor; B.A., University of Connecticut; M.S., Springfield College
- Kathleen Drohan, B.S., C.H.E., associate professor; B.S., University of Rhode Island
- Lee A. Eskilsen, M.S., C.F.E., associate professor; A.S., Dean College; B.S., Bowling Green State University; M.S., Indiana University
- Andrew Fraser, M.Ed., assistant professor; B.S., M.Ed., Temple University
- Jennifer Adams Galipeau, M.S., C.H.E., associate professor; A.S., B.S., M.S., Johnson & Wales University
- Michael Gilbert, MBA, associate professor; B.S., MBA, Johnson & Wales University
- Patrick Leary, M.S., assistant professor; B.A., Providence College; M.S., Canisius College
- David T. Morris, M.S., C.H.E., associate professor; B.S., Presbyterian College; M.S., Georgia State University
- Louis A. Pullano, M.S., assistant professor; B.S., M.S., University of Rhode Island
- Karen E. Silva, Ed.D., C.H.E., department chair, professor; B.A., Southern Massachusetts University; M.A., Rhode Island College; Ed.D., Boston University
- Robert J. Stewart, M.A., C.F.E., associate professor; B.A., M.A., Arizona State University
- Elizabeth Van Patten, M.S., assistant professor; B.S., M.S., University of Illinois

The Center for Travel/Tourism

- Eldad Boker, Ed.D., C.H.E., professor; B.S., Maryland University; M.A., Ed.D., George Washington University
- Chris DeSessa, M.Ed., C.H.E., associate professor; B.A., M.Ed., Rhode Island College
- Michael Sabitoni, M.S., C.H.E., F.M.P., department chair, associate professor; A.S., B.S., M.S., Johnson & Wales University

- Sandra Tremblay, MBA, assistant professor; B.S., Bryant College; MBA, Johnson & Wales University

Adjunct Faculty

- Robert Billington, Ed.D.; A.S., B.S., MBA, Ed.D., Johnson & Wales University
- Michael D'Amara, M.S.; B.S., Utica College of Syracuse University; M.S., Syracuse University
- Paul E. Martin, M.A.T.; A.S., B.S., M.A.T., Johnson & Wales University
- James H. Masone, B.A.; B.A., University of Massachusetts
- Michael Noel, MBA; A.S., B.S., MBA, Johnson & Wales University
- Erik M. Noack, MBA; B.S., Rochester Institute of Technology; MBA, Johnson & Wales University
- Timothy J. Pimental, B.S.; B.S., Embry-Riddle Aeronautical University
- Augusto Rojas Jr., J.D.; B.A., University of Rhode Island; J.D., Suffolk University Law School
- Meagan M. Sage, M.Ed.; B.A., Roger Williams University; M.Ed., Central Connecticut State University
- Adam Spring, M.A.T.; B.S., University of Rhode Island; M.A.T., Johnson & Wales University
- Evan Villari, M.F.A.; B.A. University of Rhode Island; M.F.A., Lesley University
- Paul Voigt, MBA; A.S., B.S., MBA, Johnson & Wales University

School of Technology

Administration

- Francis X. Tweedie, M.S., dean
- Nicola LaManna, M.Ed., assistant dean

Department Chairpersons

- Brian Alves, M.F.A., department chair, computer graphics
- Lisa Nademlynsky, MBA, department chair, foundations in technology
- Kathryn Parchesco, M.S., department chair, engineering studies
- James C. Sheusi, M.P.A., department chair, computer and information science

Faculty

Computer Graphics

- Brian Alves, M.F.A., assistant professor; B.A., Bradford College; M.A., M.F.A., University of Iowa
- Stephen Andrade, M.Ed., associate professor; B.A., University of Rhode Island; M.Ed., Northeastern University
- Ulrike Gencarelle, F.H., assistant professor; F.H., Fachhochschule Darmstadt
- Karyn Jimenez, M.F.A., assistant professor; B.F.A., Moore College of Art Design; M.F.A., University of the Arts
- Eugene Santos, M.A., instructor; B.A., M.A., Rhode Island College

Computer & Information Science

- Alfred D. Benoit, M.S.C.S., instructor; A.E., Worcester Junior College; B.S.A., Worcester State College; B.S.E.T., Central New England College; M.S.C.S., Worcester State College
- Tom Calabrese, Ph.D., associate professor; B.S., New York University; M.S., Villanova University; Ph.D., University of Connecticut
- Michael Gendron, MBA, assistant professor; B.S., Rhode Island College; MBA, Bryant College; C.N.E., Roger Williams University; C.N.I., Novell
- Eric Oster, M.S., assistant professor; A.S., Bristol Community College; B.A., University of Massachusetts - Boston; M.S., Providence College; Microsoft Certified Application Developer
- James C. Sheusi, M.P.A., department chair; A.A.S., Erie Community College; B.S., Buffalo State College; M.P.A., University of Rhode Island
- Vidyasagar Sivalingam, M.S., instructor; B.S., PSG College of Technology; M.S., Northeastern University; M.S., University of New Haven

Engineering Studies

- Eric Army, M.Arch., instructor; B.S., M.Arch., Northeastern University
- Charles Miller, M.A., associate professor; A.A.S., Community College of the Air Force; B.S., M.A., Johnson & Wales University
- Sol Neeman, Ph.D., professor; B.S., Israel Institute of Technology; M.S., Rhode Island College; M.S., Johnson & Wales University; Ph.D., University of Rhode Island
- Kathryn Parchesco, M.S., department chair; B.A., Marquette University; M.S., Johnson & Wales University
- Wai Yung, M.S., assistant professor; B.S., M.S., University of Rhode Island

Foundations in Technology

- Patricia Arnoldi, M.S.E.T., instructor; B.S., M.S.E.T., Johnson & Wales University
- Deborah Canning, M.S., instructor; B.S., Syracuse University; M.S., California State University
- Gerianne Chapman, MBA, associate professor; A.S., B.S., Johnson & Wales University; B.A., George Washington University; MBA, University of Rhode Island
- Elaine Day, M.A.T., associate professor; A.S., B.S., M.A.T., Johnson & Wales University
- Lisa Nademlynsky, MBA, department chair; A.S., B.S., Johnson & Wales University; MBA, Providence College
- Diane Santurri, M.Ed., assistant professor; B.S., Bryant University; M.Ed., Johnson & Wales University

Adjunct Faculty

- Mark Bevington, M.A., B.F.A., SUNY-Buffalo; M.A., Syracuse University
- David Brown, M.S., B.A., Providence College; M.S., Bryant College
- Karen Cardillo, M.S., A.S., Community College of Rhode Island; B.S., Rhode Island College; M.S., Johnson & Wales University
- Robert Carreiro, B.S., A.S., New England School of Technology; B.S., Johnson & Wales University
- Deborah Debander, B.S., B.S., Ilna da Fundao, Rio de Janiero
- Chris Forcino, MS, B.S. University of Rhode Island; M.S., Johnson & Wales University
- Jesse Friedman, B.S., B.S., Johnson & Wales University
- Patricia A. Hill, MBA, A.S., B.S., MBA, Johnson & Wales University
- Katherine Howell, M.Arch., B.A., Clemson University; M. Arch., University of Kentucky
- Corey Hutchinson, MBA, B.S., University of Rhode Island; MBA, Certificate of Advanced Graduate Studies/Leadership Studies, Nichols College
- David Langevin, M.S., B.S., University of Rhode Island; M.S., Boston University
- Donna Laporte, MBA, A.S., B.S., MBA, Johnson & Wales University
- Ariela McCaffery, M.L.I.S., B.A. Rhode Island College; B.A. University of Delaware; M.L.I.S., University of Rhode Island
- Kevin McKenna, MBA, B.A., Providence College; MBA, Providence College
- Anthony Moreira Jr., B.F.A., B.F.A., Salem State College
- Diane Morris, M.Ed., B.S., Anna Maria College; M.Ed., Rhode Island College
- Kara Pereira, M.S., M.S., Fitchburg State College; B.S., University of Rhode Island
- Peter Petrone, MBA, B.S., Bryant University; MBA, University of Rhode Island
- Susan Root, M.A.T., B.A., University of Rhode Island; M.A.T., Rhode Island School of Design
- William Shepherd, B.A., A.S., B.A., Rhode Island School of Design
- Gilbert Stringer, B.S., B.S., Johnson & Wales University
- Jeff Tagen, B.A., B.A., University of Rhode Island

- Jesse Thompson, B.F.A., B.F.A., College of New Jersey; B.F.A., Rhode Island School of Design
- Matthew Ventura, MBA, B.S.C.E.E., MBA, University of Rhode Island

Department Directories *

Center for Academic Support

- Meryl A. Bernstein, M.S., director, Center for Academic Support; B.S., M.S., Syracuse University
- Jeannine R. Beauvais, B.S., Learning Center supervisor; B.S., Johnson & Wales University
- Hinda Levin-Kreiger, M.S., special needs advisor; B.A., University of California at San Diego; M.S., University of Rhode Island
- Bette Nee, M.Ed., special needs advisor; B.S., Bridgewater State College; M.Ed., Cambridge College
- Phyllis Parente, M.A., special needs advisor; B.S., M.A., Rhode Island College
- Meryl Precourt, M.S., special needs advisor; B.S., Boston University; M.S., Lesley College
- Ann Roccio, M.A., special needs advisor

Communications & Media Relations

- Lisa Pelosi, M.A., director of communications and media relations, Providence Campus
- Miriam S. Weinstein, MBA, communications and media relations manager, Providence Campus
- Madeline Parmenter, B.A., communications and media relations specialist, Providence Campus

Development & Alumni Relations — Providence Campus

- TBH, director of development and alumni relations
- Frances Audette, director of development operations
- Meredith Brassil, M.A., manager of alumni relations, northeast region

Library Administration

- Rosita Hopper, D.A., dean of university libraries; B.F.A., University of Illinois; M.L.S., D.A., Simmons College

Librarians

- Nancy Barta-Norton, M.L.S., acquisitions & cataloging librarian; B.A., M.A., M.L.S., University of Rhode Island
- Frederick Brown, M.L.S., reference management librarian, Harborside; B.S., M.A.T., Johnson & Wales University; M.L.S., University of Rhode Island
- Erika Frank, M.L.S., reference librarian; B.A., Granite State College; M.L.S., University of Pittsburgh
- Barbara Janson, M.L.S., chief librarian, Harborside; B.A., University of Massachusetts — Dartmouth; B.S., Johnson & Wales University; M.L.S., University of Rhode Island
- Richard Keogh, M.L.S., head reference librarian; B.A., Tufts University; M.A., M.L.S., University of Rhode Island
- Hilary Kraus, M.L.S., reference management librarian; B.S., Northwestern University; M.L.S., University of Michigan
- Ariela McCaffrey, M.L.S., reference and instruction librarian; B.A., Rhode Island College; M.L.S., University of Rhode Island
- David Meincke, M.L.S., digital services librarian; B.A., College of William and Mary; M.L.S., University of North Carolina—Chapel Hill
- Elizabeth Anne Nelson, M.L.S., cataloging & interlibrary loan librarian; B.A., Rhode Island College; M.L.S., University of Rhode Island
- Sue Reynolds, M.L.S., electronic resource librarian; B.A., University of Rhode Island; M.S., University of Bridgeport; M.L.S., Southern Connecticut State University
- Lisa Spicola, M.L.S., reference librarian; B.S., M.L.S., University of Rhode Island

Dean Emerita

- Helena Rodrigues, D.A., dean emerita; B.A., Salve Regina University; M.A., Emmanuel College; M.L.S., D.A., Simmons College

Administration*

Office of the Chancellor

- John J. Bowen '77, M.M., DBA (hon.), chancellor
- Thomas L.G. Dwyer, MBA, vice chancellor
- Emily A. Gilcreast, B.S., chief of staff and assistant corporate secretary

Office of the Providence Campus President and Chief Operating Officer

- Mim L. Runey, LP.D., president, Providence Campus and chief operating officer
- Jeffrey Fitton, B.A., director of presidential events
- Diane Millard, B.S., executive assistant to campus president and chief operating officer

Office of the Provost

- Veera S. Gaul, Ph.D., '91 M.S., provost
- James E. Griffin, Ed.D., '88, '92 M.S., associate provost
- Susan Pasquale, Ph.D., assistant provost
- Karl Guggenmos, MBA, WACS Global Master Chef, A.A.C., university dean of culinary education
- Paul McVety '78, '09 Ed.D., dean of culinary academics
- Cynthia L. Parker '09 MBA, director of academic accountability and initiatives
- Amy L. Ricci, M.A., MBA, director of online learning

Academic Affairs

- Jeffrey D. Senese, Ph.D., vice president of academic affairs
- Ian Canning, MBA, director of continuing education
- Richard L. Brush, MBA, C.H.E., dean of special projects
- Rosita E. Hopper, M.L.S., dean of university libraries

Admissions

- Kenneth DiSaia, MBA, senior vice president of enrollment management
- Jeanne Blanchette, B.S., admissions recruitment analyst
- Allan G. Freedman, Ed.D., director of graduate admissions
- Thomas Gauthier, M.S., director of educator partnerships and scholarship programs
- Cuneyt Ispir, MBA, director of admissions systems and operations
- Joanne McQuesten, MBA, director of continuing education admissions
- Rita Mulligan, M.S., director of international admissions operations
- Caroline Pelland, MBA, campus liaison
- Amy Podbelski, B.A., director of undergraduate admissions
- William Priante, B.S., Providence Campus dean of admissions
- James Richard, B.S., director of culinary admissions
- Al Seitz, MBA, director of the admissions representative network
- Manny Tavares, M.Ed., dean of international recruitment and training
- Patricia VanWormer, B.A., director of admissions marketing

Alumni Relations — University

- Steven Shipley, M.A.T., executive director of alumni relations
- Terrence Williams, M.S.M., executive director of alumni strategic planning and international relations

Campus Safety & Security

- Michael P. Quinn, M.A., executive director of campus safety and security

College of Culinary Arts — University

- Karl Guggenmos, MBA, WACS Global Master Chef, A.A.C., university dean of culinary education

- Reggie Dow, A.O.S., director of culinary procurement
- Paul McVety, Ed.D., dean of culinary academics
- Jeannette Scarcella, MBA, culinary relations & programs officer
- Susan Wallace, M.S., executive director of food safety

Compliance, Internal Audit & Risk Management

- Rebeka Mazzone, B.S., C.P.A., C.C.E.P., acting director, compliance, internal audit & risk management
- Michael Stuard, C.P.A., internal auditor
- Sandra Lawrence, A.S., compliance officer
- Jayne M. Del Sesto, '05, '10 MBA, policy coordinator

Experiential Education & Career Services

- Maureen Dumas, M.Ed., vice president of experiential education & career services
- Gregory F. Lorenz, Ph.D., dean of experiential education
- Sheri L. Ispir, M.S., director of experiential education & career services
- Akanksha Aga, MBA, assistant director of employer relations
- Andrea Frost, MBA, assistant director of experiential education
- Donna Remington, MBA, assistant director of career services

Facilities Management/Physical Plant

- Merlin A. DeConti Jr., M.S., P.E., senior vice president of facilities management
- Christopher O. Placco, A.I.A., N.C.A.R.B., M.S., MBA, vice president of facilities management
- Marc F. Gracie, B.S.C.E., MBA, executive director of facilities

Finance

- William F. McArdle, B.S., C.P.A., treasurer and chief financial officer
- Joseph J. Greene Jr. '88, M.S., C.P.A., assistant treasurer and vice president of finance
- Alan Restivo, MBA, university controller
- Maria Rix, B.S., assistant university controller
- Akhil Gupta, M.Sc., senior financial analyst
- Eileen T. Haskins '84, '99 M.S., university budget director
- Nancy J. O'Neill, C.P.C.U., A.R.M., insurance and property risk manager

Human Resources & Payroll

- Diane D'Ambra, M.S., vice president of human resources
- Rebecca Tondreau, director of human resources
- Christine Oliver, director of benefits
- Frances Harnois, A.S., C.P.P., director of payroll
- Diane Bonin, B.S., director of student employment

Information Technology

- John Smithers, B.A., vice president of information technology and chief information officer
- Bill Prew, M.S., executive director of university information systems
- Stephen A. Sabetta, MBA, P.M.P., director of IT project management office
- Nicholas M. Tella, MBA, information security specialist
- Deborah J. Towey, MBA, executive director of IT operations

Institutional Advancement

- Page Cooper Sciotto, MBA, executive director of university advancement services
- Ann-Marie Reddy, B.A., director of the annual fund
- Maureen Rooney, M.A., director of prospect research
- Michael J. Schrader, B.A., director of grants & giving

International Center

- Shelley Stephenson, Ph.D., dean of international programs and development
- Paul D. Lacroix, D.E.F.M., dean emeritus, international affairs
- Katie Gilbertson, M.A., director of international student services
- Michael Waugh, M.A., director of study abroad programs

Office of the General Counsel

- Wayne M. Kezirian, J.D., senior vice president and general counsel
- Elizabeth S. Small, J.D., associate general counsel
- Claire K. Hall, J.D., assistant general counsel
- Bud Remillard, J.D., assistant general counsel

Office of Law & Policy

- Barbara L. Bennett, J.D., senior vice president of law & policy and corporate secretary
- Gloria Hill, executive assistant to the senior vice president of law & policy

Online Learning

- Amy L. Ricci, MBA, M.A., director of online learning

Practicum Educational Facilities

- Michael Downing, M.S., C.H.A., F.M.P., vice president of auxiliary services
- Jose Estrompa, B.A., C.H.A., general manager, Radisson Hotel Airport Providence; managing director, Johnson & Wales Inn
- Katherine Kavanagh, M.S., director of catering and special events
- Steven Sandblom, F.M.P., director of campus dining
- Kenneth Watt, B.S., C.E.C., executive chef, practicum properties

Special Projects

- Kenneth R. Levy, M.A., senior vice president of special projects

Student Academic & Financial Services

- Marie Bernardo-Sousa, M.S., senior vice president of student services
- Gail Nevadonski, B.S., registrar
- Denise Duval, MBA, coordinator of transfer and testing
- Lynn M. Robinson, M.S., executive director of student academic and financial services
- Dawn Blanchette, B.S., director of financial aid and planning
- Jane Hanna, M.A., director of academic counseling
- Tammy Harrigan, B.S., university registrar
- Kris McNamara, M.S., director of student communications
- Shelley Stephenson, Ph.D., dean of international services & programming
- Kathi Tavares, B.S., director of student billing and collections

Student Affairs

- Ronald Martel, Ph.D., vice president of student affairs and dean of students
- Joseph Barresi Jr., Ph.D., L.I.S.C.W., L.C.D.P., director of counseling services
- Everett Brooks, B.A., director of community relations
- Robert Ducoff, D.D.S., university dentist
- Nancy Hardendorf, B.S., director of parent relations
- Scott Lyons, M.A., director of student activities
- William Palumbo, M.D., university physician
- John Parente, executive director of athletics
- Korina Ramsland, B.S., director of the gender equity center
- Patricia Rollins Trosclair, M.A., coordinator of the Intercultural Center
- Dameian Slocum, MBA, director of residential life
- Wendy Speck, R.N.C., director of health services

- Jeanine B. Went, M.M., director of new student orientation
- Christopher Zacharda, Ed.D., director of student conduct

University Creative Services Group

- Greg DiStefano, MBA, executive director of university marketing
- Dora Kuan, M.S., director of university Web communications
- Catherine Sengel, editor of JWU Magazine

* This is only a partial listing.

Providence Programs of Study

Below is a list of Programs of Study for Johnson & Wales University.

Please note that certain programs of study at the university, including equine programs and programs in the College of Culinary Arts and The Hospitality College, include technical standards (p. 164) in the academic requirements essential to the program. Students with disabilities may contact the Center for Academic Support at the applicable campus for further information about these technical standards.

• **Associate in Science (A.S.) Degree**

- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-associate/providence/>)
- Computer Programming (p. 82)
- Computerized Drafting (p. 83)
- Culinary Arts (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts/providence/>)
- Robotic Engineering Technology (p. 84)

• **Bachelor of Science (B.S.) Degree**

- Accounting (p. 42)
- Advertising & Marketing Communications (p. 44)
- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts/providence/>)
- Baking & Pastry Arts and Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-food-service-management/providence/>)
- Business Administration (p. 45)
- Counseling Psychology (p. 35)
- Creative Advertising (p. 46)
- Criminal Justice (p. 47)
- Culinary Arts & Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-food-service-management/providence/>)
- Culinary Nutrition (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-nutrition/providence/>)
- Electronics Engineering (p. 85)
- Engineering Design & Configuration Management (p. 87)
- Entrepreneurship (p. 48)
- Equine Business Management (p. 49)
- Equine Business Management/Riding (p. 51)
- Fashion Merchandising & Retail Marketing (p. 53)
- Finance (p. 54)
- Food Service Entrepreneurship (p. 55)
- Graphic Design & Digital Media (p. 88)
- Hotel & Lodging Management (p. 74)
- International Business (p. 56)
- International Hotel & Tourism Management (p. 75)
- Management (p. 57)
- Management (Accelerated) (p. 58)
- Marketing (p. 59)
- Network Engineering (p. 89)
- Restaurant, Food & Beverage Management (p. 76)
- Risk Management (<http://catalog.jwu.edu/programsofstudy/business/risk-management/providence/>)
- Software Engineering (p. 90)
- Sports/Entertainment/Event Management (p. 77)
- Travel-Tourism & Hospitality Management (p. 78)

• **Non-Degree**

- English as a Second Language (<http://catalog.jwu.edu/programsofstudy/artsandsciences/english-as-a-second-language/providence/>)
- Undeclared (p. 61)

School of Arts and Sciences

Bachelor of Science (B.S.) Degree

- Counseling Psychology (p. 35)

Minor

- Environmental Sustainability (p. 36)
- Professional Communication (p. 37)

Non-Degree

- English as a Second Language (<http://catalog.jwu.edu/programsofstudy/artsandsciences/english-as-a-second-language/providence/>)

Concentrations

- Arts & Sciences Concentrations (p. 39)

Courses

- Providence Arts Sciences Course Listing (p. 92)

Counseling Psychology

(School of Arts & Sciences)

Bachelor of Science (B.S.) Degree

The Counseling Psychology program prepares students for careers as – case/program workers and managers and aids who assist counselors in resolving clients’ personal, family, educational, mental health or work related issues. Graduates of this program may pursue employment in the public or private sectors working in educational settings, private agencies, hospitals, rehabilitation centers or in non-profit organizations.

Courses have been selected to provide students with a broad foundation of knowledge concerning human thoughts, emotions and behaviors. The program features a significant number of psychology courses which address both the biological and psychological motivations for certain behaviors. Sociology courses also play a major role by exploring the impact that a person’s social environment (i.e., family, culture, religion, etc.) has had on his/her development. Knowledge gained in these disciplines is then examined from the counseling psychology perspective to determine viable modes of intervention and treatment, if such actions are warranted.

Consistent with the Johnson & Wales University experiential education philosophy, Counseling Psychology students also gain practical experience while enrolled in this program. For example, courses like Principles of Group Counseling and Counseling Theories and Techniques provide students with classroom exercises in which they learn about, role play and model various counseling practices. Graduates of this program will be expected to employ critical thinking skills and ethical principles essential to interacting with and successfully treating clients. In the professional environment.

To remain in the Counseling Psychology program, students must maintain a 2.75 GPA in their major courses (which is the minimum requirement for internship and capstone) or have permission of the program director.

In addition, students are expected to use the American Counseling Association (ASA) Code of Ethics and Standards of Practice as a guide for ethical behavior throughout the program.

PLEASE NOTE: A Master of Science degree is usually required for licensed positions as professional mental health counselors, marriage and family counselors and social workers. At completion of the bachelor’s degree program in Counseling Psychology, students may also choose to pursue a Master of Science degree in Counseling Psychology. The Bachelor of Science degree program prepares students for entry level case/program workers and managers and aid positions who assist licensed counselors.

Admission Standards

- Preference will be given to applicants who have maintained a B average or higher in a college prep curriculum throughout high school.
- Submission of SAT or ACT scores is strongly recommended.
- Students who wish to transfer into the Counseling Psychology program may do so if they have met the following criteria: a B average or better in all psychology courses and a 2.5 cumulative GPA.

Addictions Counseling (for Counseling Psychology Majors)

CSLG2110	Introduction to Family Treatment for Addictions Counselors	4.5
CSLG3040	Counseling Techniques for Addictions and Other Behavioral Disorders	4.5
LAW3025	Criminal Law	4.5
Total Credits		13.5

Career and School Counseling (for Counseling Psychology Majors)

CSLG2100	Introduction to Career and School Counseling	4.5
LAW3065	Employment Law	4.5
PSYC2020	Industrial/Organizational Psychology	4.5
Total Credits		13.5

Mental Health Counseling (for Counseling Psychology Majors)

CSLG2090	Foundations of Mental Health Counseling	4.5
PSYC3040	Introduction to Neuropsychology and Psychopharmacology	4.5
SCI2020	Exercise Physiology	4.5
Total Credits		13.5

Counseling Psychology

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

Major Courses		
CSLG2010	Introduction to the Helping Professions	4.5
CSLG2030	Counseling Theories and Techniques	4.5
CSLG2050	Introduction to Crisis Intervention	4.5
CSLG2070	Introduction to Case Management	4.5
CSLG3010	Principles of Group Counseling	4.5
CSLG3099	Internship in Counseling Psychology I	1
CSLG4099	Internship in Counseling Psychology II	13.5
PSYC2002	Abnormal Psychology	4.5
PSYC2010	Personality	4.5
PSYC2030	Developmental Psychology	4.5
PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	4.5
PSYC3001	Social Psychology	4.5
PSYC3020	Human Sexuality	4.5
RSCH2050	Research Methods in Applied Settings	4.5
RSCH4050	Research Seminar in Counseling Psychology	4.5
Counseling Psychology Concentration	Select one concentration from the offerings listed above	13.5
Major Electives		
Choose three of the following: *		13.5
CSLG2090	Foundations of Mental Health Counseling	
CSLG2100	Introduction to Career and School Counseling	
CSLG2110	Introduction to Family Treatment for Addictions Counselors	
PSYC2020	Industrial/Organizational Psychology	
SOC2025	Cultural Tapestry: Perspectives in Diversity	
SOC2035	Sociology of Aging	
SOC2060	Deviant Behavior	
Related Professional Studies		
CAR0010	Career Capstone	1
Choose five of the following:		22.5
CJS2050	Criminology	
CJS2085	Juvenile Justice	
ENG2010	Technical Writing	
ENG3012	Report and Proposal Writing	
LAW2001	The Legal Environment of Business I	
LAW3025	Criminal Law	
SOC2040	Community Leadership: An Applied Sociology	
SOC3010	Social Issues in Contemporary America	
General Studies		
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SCI2010	Nutrition	4.5
SCI2031	Anatomy and Physiology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student’s placement assessment	4.5
Electives	Three courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	13.5
Free Elective		
One course selected from 1000-4999 offerings within the university		4.5
Total Credits		191.0

* Students cannot count the same courses for credit here and toward their major concentration.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Environmental Sustainability

(School of Arts & Sciences)

Minor

The School of Arts & Sciences offers two minors (22.5 credits) that enhance and strengthen the qualifications of graduates moving into business: Environmental Sustainability and Technical Communications.* These are intended to give students opportunities to develop expertise in an area that complements their major. Real-world applications are embedded in both minors.

This minor prepares students to understand the scientific, public policy and economic challenges of current environmental problems such as global climate change and renewable energy. Faced with balancing social, economic and environmental concerns, industry and community leaders are exploring sustainable business practices. Through course work and field research, students develop the knowledge and skills needed to address sustainability issues and to navigate the emerging green economy.

* The only minors offered are those listed in the catalog. Students cannot elect to create their own minors.

SCI3010	Environmental Science	4.5
SCI3020	Sustainability Policy and Planning *	4.5
SCI3070	Food Sustainability *	4.5
SCI3080	The Business of Sustainability *	4.5
SCI3090	Research Seminar in Sustainability *	4.5
Total Credits		22.5

* Course is offered online.

Professional Communication

(School of Arts & Sciences)

Minor

The School of Arts & Sciences offers two minors (22.5 credits) that enhance and strengthen the qualifications of graduates moving into business: Environmental Sustainability and Professional Communications.* These are intended to give students opportunities to develop expertise in an area that complements their major. Real-world applications are embedded in both minors.

Having strong communication skills is essential for success in many fields of business and industry. Whether making decisions, analyzing performance, designing user-friendly systems or managing a project, effective communication of business and technical details is needed. This minor focuses on building written and oral communication, use of new media, collaboration and problem solving skills as part of career education.

* The only minors offered are those listed in the catalog. Students cannot elect to create their own minors.

ENG2010	Technical Writing *	4.5
or ENG2030	Introduction to Newswriting	
ENG3010	Technical Editing *	4.5
Choose three of the following:		13.5
ADVC1021	Public Relations Concepts	
CGRA3050	Desktop Publishing	
DME1000	Foundation Drawing and Digital Tools *	
ENG2010	Technical Writing *	
ENG2030	Introduction to Newswriting *	
ENG3012	Report and Proposal Writing *	
ENG3014	Instruction and Manual Writing *	
ENG3016	Advanced Business Communication *	
ENG3030	Introduction to Food Writing	
ENG3050	Introduction to Travel Writing *	
PRMG2010	Introduction to Project Management *	
or PRMG3010	Advanced Project Management	
Total Credits		22.5

* Course is offered online.

Arts & Sciences Concentrations

Applied Mathematics

Choose three of the following: *		13.5
MATH1002	A Survey of College Mathematics	
MATH1020	Fundamentals of Algebra	
MATH1030	Precalculus	
MATH1040	Calculus I	
MATH1041	Calculus II	
MATH1930	Quantitative Analysis I	
MATH1931	Quantitative Analysis II	
MATH2001	Statistics	
MATH2005	Special Topics in Mathematics	
MATH2021	Statistics II	
MATH2042	Calculus III	
MATH2043	Ordinary Differential Equations	
MATH3020	Discrete Mathematics	
Total Credits		13.5

* Only one may be a required course in your major.

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

Arts

Choose three of the following:		13.5
ART2010	Introduction to Film	
ART2020	Introduction to Art	
ART2030	Music Appreciation	
RTL3055	Global Influences on Fashion History	
Total Credits		13.5

Biological Science

Choose three of the following:		13.5-15.75
SCI2005	Introduction to Botany	
SCI2020	Exercise Physiology	
SCI2031	Anatomy and Physiology	
SCI2040	Marine Biology	
SCI2045	Introduction to General and Organic Chemistry	
SCI3040	Biochemistry	
SCI4060 & SCI4061	Food Microbiology and Food Microbiology Lab	
Total Credits		13.5-15.75

Career Writing

ENG2010 or ENG2030	Technical Writing Introduction to News Writing	4.5
Choose two of the following:		9
ADVC1021	Public Relations Concepts	
CGRA3050	Desktop Publishing	
ENG2010	Technical Writing	
ENG3010	Technical Editing	
ENG3012	Report and Proposal Writing	
ENG3014	Instruction and Manual Writing	
ENG3016	Advanced Business Communication	
ENG3030	Introduction to Food Writing	
ENG3050	Introduction to Travel Writing	
Total Credits		13.5

Economics

Choose three of the following:		13.5
ECON2010	Economic Geography	
ECON3030	Managerial Economics	
ECON3070	Contemporary Economic Issues	
FISV3005	International Finance	
Total Credits		13.5

Environmental Science

SCI3010	Environmental Science	4.5
SCI3030	Introduction to Ecology	4.5
Choose one of the following:		4.5-6.75
SCI1021 & SCI1022	General Chemistry and General Chemistry Lab	
SCI2040	Marine Biology	
SCI3020	Sustainability Policy and Planning	

SCI3070	Food Sustainability	
SCI3080	The Business of Sustainability	
TRVL3020	Ecotourism	
Total Credits		13.5-15.75

Global Perspectives

Choose three of the following:		13.5
FREN1003	Conversational French III	
FREN1902	French II Honors	
GER1003	Conversational German III	
IBUS2002	International Business	
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
IHTV3010	International Hospitality Management	
LIT2030	African-American Literature	
LIT4030	Multi-Ethnic Literature	
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	
SOC2020	Culture and Food	
SPAN1003	Conversational Spanish III	
SPAN1902	Spanish II Honors	
TRVL3030	International Policies of Tourism	
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 three of the following:		13.5
HIST2001	World History to 1500	
HIST2002	World History Since 1500	
HIST3001	U. S. History from Colonial Times to 1876	
HIST3002	U. S. History Since 1877 (to the Present)	
HIST3010	Modern History	
HIST3020	A Multicultural History of America	
HIST4010	Contemporary American History: The United States in a Global Age	
HIST4020	American Government	
Total Credits		13.5

Interdisciplinary Studies

Choose three of the following:		13.5
ENG1901	20th Century Literature: A Multidisciplinary Approach	
HUM/SOC3070	Visual Literacy and the Sociology of Perception	
LEAD3010	Leadership Through Film and Literature	
LIT3015	Food In Film And Literature	
REL2001	Comparative Study of World Religions: An Interdisciplinary Approach	
SCI/SOC/HUM3050	Science and Civilization: Progress and Problems	
SOC2020	Culture and Food	
Total Credits		13.5

Leadership Studies

LEAD2001 or LEAD2901	Foundations of Leadership Studies Honors Foundations of Leadership Studies	4.5
Choose two of the following:		9
FSM3035	Supervision for Food Service Professionals *	
HIST4030	R. I. State Externship Program	
LEAD2010	Special Topics in Leadership	
LEAD2920	Honors Inter-Campus Course in Philanthropy I	
LEAD2921	Honors Intercampus Course in Philanthropy II	
LEAD3010	Leadership Through Film and Literature	
LEAD3020	Creative Leadership	
PHIL3040	Ethics of Business Leadership	
SEE2015	Leadership in Recreation/Leisure Settings	
SOC2040	Community Leadership: An Applied Sociology	
Total Credits		13.5

* FSM3035 Supervision for Food Service Professionals is only available to bachelor's degree candidates within the College of Culinary Arts.

Legal Issues

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

Choose three of the following:	13.5
CJS3820	Cyber Crimes
LAW3002	The Legal Environment of Business II
LAW3010	Business Law for Accountants *
LAW3015	Criminal Procedure
LAW3025	Criminal Law
LAW3055	International Business Law
LAW3065	Employment Law
LAW3080	Cyberlaw
LAW3090	Evidence
LAW3092	Sports, Entertainment and Event Management Law
LAW4020	The Law of Contracts and Sales *
Total Credits	13.5

* Students may not take both LAW3010 Business Law for Accountants and LAW4020 The Law of Contracts and Sales to complete this concentration, nor may a student who has taken LAW3010 Business Law for Accountants to fulfill a major requirement take LAW4020 The Law of Contracts and Sales to fulfill this concentration.

Note: Criminal Justice majors are not eligible for the Legal Issues Concentration.

Literature

Choose three of the following:	13.5
ENG1001	An Introduction to Literary Genres
LIT2030	African-American Literature
LIT2040	American Literature I
LIT2050	American Literature II
LIT3001	Studies In Drama
LIT3015	Food In Film And Literature
LIT3020	Studies In The Short Story
LIT3030	Studies In Poetry
LIT3040	Sports in Film and Literature
LIT3050	Contemporary Approaches to Classical and World Mythology
LIT4010	Science Fiction
LIT4030	Multi-Ethnic Literature
LIT4040	Shakespeare
Total Credits	13.5

Physical Science

SCI1011 & SCI1041	General Physics I and General Physics I Laboratory	6
SCI1012 & SCI1042	General Physics II and General Physics II Laboratory	6
SCI1021 & SCI1022	General Chemistry and General Chemistry Lab	6.75
Total Credits		18.75

Political Science

PSCI3001	Introduction to Political Science *	4.5
Choose two of the following:		9
HIST4020	American Government	
HIST4030	R. I. State Externship Program	
PSCI3005	Contemporary Political Ideologies	
PSCI3010	Introduction to World Politics	
Total Credits		13.5

* It is strongly recommended that PSCI3001 Introduction to Political Science be taken first.

Psychology

PSYC2001	Introductory Psychology	4.5
or PSYC2901	Honors Introductory Psychology	
Choose two of the following:		9
PSYC2002	Abnormal Psychology	
PSYC2010	Personality	
PSYC2020	Industrial/Organizational Psychology	

PSYC2030	Developmental Psychology	
PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	
PSYC3001	Social Psychology	
Total Credits		13.5

Sociology

SOC2001 or SOC2901	Sociology I Honors Sociology I	4.5
Choose two of the following:		9
HUM3070 or SOC3070	Visual Literacy and the Sociology of Perception Visual Literacy and the Sociology of Perception	
SOC2002	Sociology II	
SOC2010	Sociology of Digital Environments	
SOC2020	Culture and Food	
SOC2025	Cultural Tapestry: Perspectives in Diversity	
SOC2035	Sociology of Aging	
SOC2040	Community Leadership: An Applied Sociology	
SOC2050	Cultures of Africa	
SOC2060	Deviant Behavior	
SOC3010	Social Issues in Contemporary America	
Total Credits		13.5

World Languages

Complete three language courses (13.5 credits) in one of these options.*

Option 1

Complete three levels of a single language.	
Example (or SPAN or GER):	
FREN1001	Conversational French I
FREN1002	Conversational French II
FREN1003	Conversational French III

Option 2

Complete two levels of one language and one level of a second language.	
Example:	
FREN1001 & FREN1002	Conversational French I and Conversational French II (or 1002 and 1003 depending and placement)
SPAN1001	Conversational Spanish I (or 1002/1003 per placement)

* Students with previous foreign language study must take the placement exam to determine placement at the appropriate level.

College of Business

Bachelor of Science (B.S.) Degree

- Accounting (p. 42)
- Advertising & Marketing Communications (p. 44)
- Business Administration (p. 45)
- Creative Advertising (p. 46)
- Criminal Justice (p. 47)
- Entrepreneurship (p. 48)
- Equine Business Management (p. 49)
- Equine Business Management/Riding (p. 51)
- Fashion Merchandising & Retail Marketing (p. 53)
- Finance (p. 54)
- Food Service Entrepreneurship (p. 55)
- International Business (p. 56)
- Management (p. 57)
- Management (Accelerated) (p. 58)
- Marketing (p. 59)
- Risk Management (<http://catalog.jwu.edu/programsofstudy/business/risk-management/providence/>)

Non-Degree

- Undeclared (p. 61)

Concentrations

- College of Business Concentrations (<http://catalog.jwu.edu/programsofstudy/business/concentrations/providence/>)

Courses

- Providence Business Course Listing (p. 109)

Accounting

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

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

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

Students who maintain at least a 2.75 grade point average may have the opportunity to participate in internship opportunities either on or off campus. By participating in an internship students receive hands-on experience by performing accounting functions for various university operations and may graduate with experience in such areas as accounts payable, accounts receivable and general ledger.

Students are required to complete one 22.5 credit concentration or accounting option per program guidelines. Students are encouraged to meet with their faculty advisor before selecting a concentration so that the concentration selected best prepares the student for his or her career goal. Students may also apply for an internship in place of one term of classroom studies.

Concentrations for Accounting Majors

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 university's 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 of 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.

Casino Operations (for Accounting Majors)

ACCT3055	Casino Accounting	4.5
PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	4.5
SEE2030	The Entertainment Industry	4.5
SEE2070	The Gaming Industry	4.5
SEE3015	Managing Gaming Operations	4.5
Total Credits		22.5

Entrepreneurship (for Accounting Majors)

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

Fraud Examination (for Accounting Majors)

ACCT3080	Fraud Examination: Theory and Practice	4.5
CJS2050	Criminology	4.5
LAW3015	Criminal Procedure	4.5
LAW3025	Criminal Law	4.5
LAW3090	Evidence	4.5
Total Credits		22.5

General Accounting (for Accounting Majors)

ACCT3012	Federal Taxes II	4.5
ACCT3030	Not-For-Profit Accounting	4.5
ACCT3032	Cost Accounting II	4.5
ACCT3045	Internal Auditing	4.5
ACCT4050	International Accounting	4.5
Total Credits		22.5

Information Technology (for Accounting Majors)

ACCT4020	Accounting Technology Practice and Procedure	4.5
ITEC3020	Information Science I	4.5
ITEC3040	Systems Analysis	4.5
ITEC3050	Information Security	4.5
ITEC3085	Systems Design	4.5
Total Credits		22.5

International Business (for Accounting Majors)

ACCT4050	International Accounting	4.5
ECON3070	Contemporary Economic Issues	4.5
IBUS2002	International Business	4.5
IBUS2040	International Culture and Protocol	4.5
IBUS3050	Export Procedures and Practices	4.5
Total Credits		22.5

Lodging Operations (for Accounting Majors)

ACCT3025	Hospitality Financial Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2020	Resort Management	4.5
HOSP3033	Hotel Property Operations	4.5
HOSP3077	Revenue Management	4.5
Total Credits		22.5

Management Accounting (for Accounting Majors)

ACCT3032	Cost Accounting II	4.5
MATH1930	Quantitative Analysis I	4.5
or MATH1931	Quantitative Analysis II	
MGMT2030	Service and Production Operations Management	4.5
MGMT3040	Process and Quality Management	4.5
MGMT4001	Process Planning and Control	4.5
Total Credits		22.5

Retail Industry (for Accounting Majors)

ACCT3045	Internal Auditing	4.5
RTL1005	Retailing	4.5
RTL3010	Merchandise Buying	4.5
RTL3020	Merchandise Mathematics	4.5
RTL3030	Comparative Retail Strategies	4.5
Total Credits		22.5

State Boards of Accountancy Examination Requirement

State Boards of Accountancy Examination Requirement *

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

AND

Four courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course.

*Some states require the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA Examination. Students are urged to meet with their faculty advisor by the end of their first term of study to determine if this examination requirement applies for the state in which they plan on becoming certified.

Accounting

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

Major Courses

ACCT1005	The Accounting Field	4.5
ACCT1006	Principles of Accounting I	4.5
ACCT1007	Principles of Accounting II	4.5
ACCT2021	Intermediate Accounting I	4.5
ACCT2022	Intermediate Accounting II	4.5
ACCT2023	Intermediate Accounting III	4.5
ACCT2035	Accounting Software	4.5
ACCT3011	Federal Taxes I	4.5
ACCT3031	Cost Accounting I	4.5
ACCT3040	Auditing	4.5
ACCT3050	Advanced Accounting	4.5
ACCT3060	Accounting Information Systems	4.5
ACCT3075	Financial Management	4.5
ACCT4060	Accounting Seminar	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
Concentration	Select one Accounting Concentration from the list above.	22.5

Related Professional Studies

CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
Choose one of the following Legal Electives:		4.5
LAW3002	The Legal Environment of Business II	
LAW3010	Business Law for Accountants	
LAW3055	International Business Law	

General Studies

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH2001	Statistics	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Choose two of the following:		9
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology *	
SOC2001	Sociology I *	

Free Electives

Three courses selected from 1000-4999 numbered offerings within the university, except ACCT2001, ACCT2002, ACCT2003, ACCT2004, ACCT3020, ACCT3023 and ACCT4012 ***		13.5
Total Credits		190.0

- * Students choosing the Casino Accounting concentration must select PSYC2001 Introductory Psychology to meet the prerequisite for PSYC2040 Psychological Issues of Addiction and Compulsive Behavior required in the concentration.
- ** Students choosing the Fraud Examination concentration must select SOC2001 Sociology I to meet the prerequisite for CJS2050 Criminology in the concentration.
- *** Students planning on becoming Certified Public Accountants in those states requiring the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA Examination should complete courses with an EASC attribute selected from offerings within the School of Arts & Sciences or any other general studies course to satisfy the free electives requirement. Students are urged to meet with their faculty advisor by the end of their first term of study to determine the examination requirements for the state in which they plan on becoming certified.

NOTES: Students must pass MATH0010 Basic Mathematics, or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Free elective(s) may be satisfied by an internship. Contact EE&CS for details.

Advertising & Marketing Communications

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

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

Specific skills developed include the planning and buying of media, writing publicity and cause-related material, managing market research projects, developing Web-based and viral advertising programs, producing concepts for print and broadcast advertisements, and writing creative strategy statements. Students have the opportunity to hone these skills while participating in a term-long internship, held at a wide variety of host sites. This is a one-term, 4.5–13.5 credit experience with a business partner anywhere in the world. Students complete a specific business-building project, which is reviewed by the faculty advisor and the business partner.

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

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

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

Advertising & Marketing Communications

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

Major Courses		
ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
ADVC1021	Public Relations Concepts	4.5
ADVC2001	Creativity in Advertising	4.5
ADVC2025	Public Relations Cases and Plans	4.5
ADVC3003	Advertising Campaigns	4.5
ADVC4015	Integrated Marketing Communications Seminar I	4.5
ADVC4016	Integrated Marketing Communications Seminar II	4.5
CGRA3050	Desktop Publishing	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4099	Marketing Internship *	9.0
Career Electives	Two courses with an ECAR attribute selected from offerings within the College of Business or School of Technology	9
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
Choose one of the following:		13.5

IBUS4090	International Business Experience	
IBUS4023 & IBUS4083	SWAP International Marketing Communications Seminar and SWAP International Marketing Communications	
IBUS4020 & IBUS4086	SWAP International Seminar and SWAP Process Mapping	
MRKT4099	Marketing Internship	
Concentration	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	
General Studies (from College Requirements)		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		185.5
* Students may take career electives or directed work experience to fulfill this requirement.		

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

Business Administration

(College of Business)

Bachelor of Science (B.S.) Degree

The program in Business Administration prepares students for a variety of career options in business. The program and its courses are integrated to include an overall introduction and concentration on business administration and several complementary areas of study. Students will have the opportunity to complete concentrations in a wide range of areas from the university's offerings while completing other enriching business courses. Through the University's unique career education model, the faculty will assist students to choose a curriculum that is in alignment with their interests and career goals. Students in this major will also have the ability to engage in study abroad, directed work experiences and internships.

Business Administration

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

Major Courses

ACCT3023	Managerial Accounting	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT4030	International Marketing	4.5
PRMG2010	Introduction to Project Management	4.5
Career Electives	31.5 credits with an ECAR attribute selected from offerings within the College of Business or School of Technology *	31.5

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5

General Studies

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH1930	Quantitative Analysis I	4.5
MATH2001	Statistics	4.5
MATH2021	Statistics II	4.5
PHIL3040	Ethics of Business Leadership	4.5
Science	One SCI-designated course	4.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5
Choose one of the following:		4.5
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Free Electives **

Three courses selected from 1002-4999 numbered offerings within the university	13.5
Total Credits	190.0

- * Students meeting eligibility criteria may elect a Management or Marketing Internship, SWAP (Students Working Abroad Program) or summer study abroad to satisfy requirements. Otherwise, students must take three additional career electives from the College of Business or School of Technology. Career electives may be used to satisfy a business concentration. Required courses cannot be used to fulfill a concentration.
- ** Free electives may be used to complete a concentration from any approved offerings within the University or a study abroad, internship or directed work experiences. Required courses cannot be used to fulfill a concentration.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

Creative Advertising

(College of Business)

Bachelor of Science (B.S.) Degree

The Creative Advertising program provides students with a broad range of knowledge, experiential learning and practical skills to create advertising in the full spectrum of media, both traditional and new media. This program will prepare students for the disciplines of copywriting and art direction both in advertising agencies and within in-house communications departments in marketing-driven private companies, as well as in freelance practice.

While focusing on the creative side of the advertising field, students will also study the more strategic side of the industry, getting a balanced marketing communications education.

Classroom lectures play a vital role in Creative Advertising, but it is the hands-on experiential aspects of this program's core courses that provide students with practical, real-world assignments yielding the quality and quantity of finished creative output that constitutes a competitive entry-level portfolio.

This program utilizes the resources of JWU's School of Technology to provide courses in Adobe Photoshop and InDesign as well as other graphics and new media Mac-based programs, both foundational and advanced.

A traditional internship experience is also offered. This is a one-term, 4.5–13.5 credit experience with a business partner anywhere in the world. Students complete a specific business-building project, which is reviewed by the faculty advisor and the business partner.

Upon completion of the Creative Advertising program graduates are expected to be able to

- Develop strategically sound rough concepts in great quantity and quality.
- Craft finished advertising in traditional media such as print, broadcast, direct mail, collateral, outdoor and point-of-sale.
- Craft finished advertising in new media such as Web, viral, environmental and other non-traditional and guerilla media.
- Complete a Web-based entry-level portfolio of work demonstrating their capabilities in the various media, skewed to either the copywriting or art direction specialty, or both.

Creative Advertising

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

Major Courses		
ADVC1010	Marketing Communications I	4.5
ADVC2001	Creativity in Advertising	4.5
ADVC2002	Creative Craft I	4.5
ADVC2003	High Concept in New Media	4.5
ADVC3002	Creative Craft II	4.5
ADVC3003	Advertising Campaigns	4.5
ADVC4015	Integrated Marketing Communications Seminar I	4.5
ADVC4020	Portfolio Lab	4.5
ADVC4099	Advertising Internship *	9
CGRA3050	Desktop Publishing	4.5
DME1020	Digital Media Perspectives	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT4001	Strategic Marketing	4.5
Career Electives	Two courses with an ECAR attribute selected from offerings within the College of Business or the School of Technology	9
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
CAR0010	Career Capstone	1
DME1030	Principles of Visualization and Design	4.5
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
Choose one of the following:		13.5
IBUS4090	International Business Experience	
IBUS4023 & IBUS4083	SWAP International Marketing Communications Seminar and SWAP International Marketing Communications	

IBUS4020 & IBUS4086	SWAP International Seminar and SWAP Process Mapping	
ADVC4099	Advertising Internship	
Concentration	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	
General Studies (from College Requirements)		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		185.5

* Students may take career electives or directed work experience to fulfill this requirement.

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

Criminal Justice

(College of Business)

Bachelor of Science (B.S.) Degree

The goal of the Criminal Justice program is to graduate students who are prepared for careers in law enforcement, the court system or corrections. Through this course of study, students are expected to acquire the communication, logic, critical thinking, and ethical reasoning skills essential for the understanding of criminal justice issues and for effective career performance.

The program's judicious mix of criminal justice, business, technology, and arts & sciences courses, is intended to enhance each student's appreciation of diversity, citizenship, leadership, science and technology, qualitative and quantitative analysis, and social and business culture.

In keeping with the unique curriculum and varied career opportunities available to graduates of the criminal justice program, and with the advice of the student's faculty advisor and career advisor, students are encouraged to concentrate in one or more of the programs offered by the School of Arts & Sciences and/ or the College of Business. A student may also pursue a collection of criminal justice electives which target their interests and goals.

Criminal justice students also have the opportunity to participate in an internship. Selected criminal justice students must possess a 2.75 GPA overall and a 2.75 GPA in the Criminal Justice major to take this option.

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

Criminal Justice Master of Science Program (Providence Campus)

JWU also offers a Master of Science Degree in Criminal Justice that provides a unique combination of management and criminal justice education. This program is relevant to criminal justice students whose goal is to assume management responsibilities at some point in their careers. The criminal justice field requires graduates to have comprehensive analytical skills, and the master of science program teaches not only these skills but also a broad understanding of the global nature of the criminal justice business.

For more information contact Graduate Admissions Ph: 1-800-DIAL-JWU ext. 1015 or 401-598-1015 Fax: 401-598-1286 E-mail: gradschool@admissions.jwu.edu Web: www.jwu.edu/graduate

Criminal Justice

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

Major Courses		
CJS1002	Introduction to Criminal Justice	4.5
CJS1070	Criminal Courts	4.5
CJS1090	Law Enforcement	4.5
CJS2040	Corrections	4.5
CJS2050	Criminology	4.5
CJS4030	Criminal Justice Research Methods	4.5
CJS4080	Criminal Justice Senior Seminar	4.5
LAW3015	Criminal Procedure	4.5
LAW3025	Criminal Law	4.5
Choose 13.5 credits of the following:		13.5
CJS2085	Juvenile Justice	
CJS3033	Community Policing	
CJS3075	Criminal Investigation	
CJS3810	Topics in National Security	
CJS3820	Cyber Crimes	
CJS4033	Terrorism	
CJS4040	Criminalistics	
CJS4050	Advanced Topics in Criminal Justice	
CJS4060	Advanced Topics in Criminalistics	
CJS4099	Criminal Justice Internship	
LAW3005	Adjudication Workshop I	
LAW3006	Adjudication Workshop II	
LAW3090	Evidence	
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
CAR0010	Career Capstone	1

FIT1000	Information Technology for Business Professionals	4.5
FIT1005	Introduction to Keyboarding	1.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
HIST3001	U. S. History from Colonial Times to 1876	4.5
HIST3002	U. S. History Since 1877 (to the Present)	4.5
HIST4020	American Government	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
PSYC2002	Abnormal Psychology	4.5
SOC2001	Sociology I	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Sociology	One sociology course at the SOC2002 level or higher	4.5
Free Electives		
27 credits selected from 1000-4999 numbered offerings within the university		27
Total Credits		182.5

NOTES: Students must pass or have equivalent placement scores to enroll in required math course(s).

Free elective(s) may be satisfied by an internship. Contact EE&CS for details.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

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

Entrepreneurship

(College of Business)

Bachelor of Science (B.S.) Degree

As Entrepreneurship majors in the Larry Friedman International Center for Entrepreneurship, students have opportunities to solve the kinds of problems that they would face in starting their own businesses, without the costly risks involved in the trial and error process. Through classroom discussions, case studies, guest speakers, internships and opportunities to study abroad, students are guided by successful entrepreneurs as they learn how to avoid the classic errors in starting and operating a business.

The Larry Friedman International Center for Entrepreneurship offers students the resources necessary to bring their business ideas to reality — technological, administrative and professional assistance. Through various programs supported by the Small Business Development Center (SBDC), students have the opportunity to interact with real-world business clients, SBDC consultants, students and instructors.

Graduates with a bachelor of science degree in Entrepreneurship are better prepared to both operate their own business and act as a proponent of intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

Entrepreneurship students participate in a hands-on learning experience at the Larry Friedman International Center for Entrepreneurship during their senior year. Students have the option of putting into operation the business plan they have been working on throughout their time at the university and starting their business prior to graduation. They may also choose to work for a small business as “intrapreneurs” (corporate entrepreneurs) as change and innovation proponents in order to identify and prepare to capitalize on emerging business opportunities.

To facilitate this, the center provides an office, available year round, with state-of-the-art technology and access to faculty and Rhode Island Small Business Development Center professionals.

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

Graduates of the program will:

- demonstrate oral and written communication competencies in the development of a viable business plan
- apply logic and critical thinking to the basic qualitative and quantitative analysis of small business development and sustainability
- identify the various types of capital funding sources for start-up and existing businesses

Entrepreneurship

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

Major Courses

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ACCT3023	Managerial Accounting	4.5
or ACCT4012	Taxes And Business Decisions	
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR2040	Financing the Entrepreneurial Venture	4.5
ENTR3010	Small Business Consulting	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
ENTR3030	Marketing Research for Entrepreneurs	4.5
ENTR4010	Managing Change and Innovation	4.5
ENTR4020	Global Entrepreneurship	4.5
MGMT1001	Principles of Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5

MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	4.5
Concentration	Any approved concentration selected from offerings within the university *	13.5

Related Professional Studies

CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5

Choose one of the following:

ENTR4099	Entrepreneurship Internship	
IBUS4090	International Business Experience	

Choose three electives from any 3000 or 4000 level courses from the College of Business, The Hospitality College or the School of Technology

General Studies (from College Requirements)

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student’s placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following:

PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	

Choose two of the following:

LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Total Credits 190.0

* Required courses cannot be used to fulfill a concentration.

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

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

Equine Business Management

(College of Business)

Bachelor of Science (B.S.) Degree

The Equine Business Management bachelor's degree program combines equine academic courses and hands-on equine labs with business and general studies courses. The program prepares students for areas of the industry demanding managerial skills, a knowledge of business practice and equine experience.

Specialized science-based equine classes develop the understanding of the functioning of the horse with study in anatomy, lameness, physiology, sports therapy, genetics, nutrition, diseases and reproduction. Further classes develop the ability to evaluate horses for sport, develop a farm management plan and manage horse shows. Through these equine academic courses graduates are expected to demonstrate competencies in formulating rations, designing a herd health program, selecting sport horses, and developing an equine business plan.

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

Both equine degree programs offer three specialized Equine Management labs which emphasize the hands-on aspects of horse management including daily care, presentation of the horse in hand, first aid, lunging, long lining and other applied skills. As an outcome of the lab classes, graduates have the skills needed to obtain a position in the farm management sector of the horse industry.

Business concentrations emphasize the connection between the equine industry and the business world. Students may tailor their degree through the selection of numerous concentrations in the College of Business, School of Technology, The Hospitality College or the School of Arts & Sciences. Some popular concentrations include marketing communications; sports management; sales, meeting and event management; entrepreneurship; professional selling; desktop publishing; career writing and international business.

Equine students participate in hands-on educational activities at the Center for Equine Studies 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.

Many students select to participate in the internship program which allows them to work in the equine industry at approved establishments. Students interested in the breeding industry have participated in the Kentucky Equine Management Internship program at selected breeding farms in the Lexington, Ky., area.

A sampling of the positions that students have filled upon graduation include farm manager, equine advertising account manager, sales representative, insurance agent, horse show personnel, horse/breed association publicist and veterinary assistant. Students may also participate in a summer term in England to complete their arts and sciences electives.

Extracurricular Activities

Johnson & Wales' equine programs offer a variety of extracurricular activities for students, including student dressage shows, schooling shows, seminars and clinics.

The university hosts seminars and career nights with nationally recognized speakers from the equine industry. A well-established clinic program rounds out students' educational experiences through participation and observation of various teaching and training techniques. Clinicians such as Sybille Crafts, Mark Weissbecker, Sarah Geikie, Shannon Dueck and Greg Prince have participated in this program.

Equestrian Education Systems has worked with Johnson & Wales University to offer the Eckart Meyner's BALIMO training symposiums and instructor workshop at the university. The BALIMO exercise and teaching program are utilized in the riding classes offered at the university.

Johnson & Wales University participates in equine sports through two distinct competitive teams: Intercollegiate Horse Show Association (IHSA) and

Intercollegiate Dressage Association (IDA). The IHSA team competes in the hunter-seat equitation team throughout New England and hosts a show annually at the Center for Equine Studies.

The university is a charter member of the Intercollegiate Dressage Association, hosts two competitions yearly and travels regionally to compete. The university is president college for Northeast Region A. The university's dressage team has won numerous regional and national awards and has been represented at every national championship by team members.

The university participates in events through several combined tests held at the Equine Center. Students have the opportunity to broaden their knowledge through selected field trips, the highlight of which is the annual upstate New York breeding farms trip. The Equine Club provides students with social and recreational equine opportunities.

The Facility

The home of Johnson & Wales' Equine Studies programs, the Johnson & Wales Equine Center, is located in Rehoboth, Massachusetts, a short drive from Providence. The 30-acre farm is located in the Massachusetts countryside, adjacent to the Rehoboth State Forest. The farm includes a 170' x 70' mirrored indoor riding hall with Pos-A-Trac footing, attached 32-stall barn, pastures, and turnout paddocks. It also features a round-pen used in the training course and for schooling horses. Rounding out the facility are three show quality outdoor arenas: a 225' x 100' multipurpose jumping ring, a 220' x 80' dressage ring and a 70' x 135' warm-up ring.

The Johnson & Wales Center for Equine Studies is equipped with a pine-paneled observation room housing state-of-the-art communication technologies that allow clinicians to address students and spectators during mounted lessons. Classroom space, administrative offices and a conference area with kitchen facilities make this a comfortable meeting area. Heated tack rooms, laundry facilities, wash stall and storage add to the additional ease and efficiency of the facility.

The horses for school use are all selected for their training and temperament. Several different breeds are represented, including Dutch Warmblood, Hanoverian, Swedish Warmblood, Holsteiner, Thoroughbred, Trakehner, Quarter Horse and Morgan. Many of the horses have successful show records which include competition experience at the F.E.I. level of dressage, on the hunter/jumper circuit, and in eventing.

Equine Business Management

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

Major Courses		
EQN1001	Introduction to Equine Studies	4.5
EQN1010	Equine Physiology and Sports Therapy	4.5
EQN1020	Equine Anatomy and Lameness	4.5
EQN1071	Equine Management Lab I	3
EQN1072	Equine Management Lab II	3
EQN2000	Equine Diseases	4.5
EQN2010	Equine Nutrition	4.5
EQN2073	Equine Management Lab III	1.5
EQN3010	Equine Reproduction and Genetics	4.5
EQN3040	Sport Horse Evaluation and Judging	4.5
EQN4050	Horse Farm Management	4.5
Choose one of the following:		4.5
EQN3030	Horse Show Management	
Career Elective	One course with an ECAR attribute selected from the offerings within the College of Business	
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ADVC1010	Marketing Communications I	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
or ENTR1001	Introduction to Entrepreneurship	
MRKT1001	Principles of Marketing	4.5
MRKT1011	Principles of Professional Selling	4.5
A concentration selected from offerings within the College of Business, The Hospitality College, the School of Technology or Career Writing Concentration		13.5
General Studies (from College Requirements)		
ECON1001	Macroeconomics	4.5

ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Free Electives		
Choose one of the following:		18.0-19.5
Four courses selected from 1000-4999 numbered offerings within the university		
EQN4099	Equine Internship (And one free elective)	
Total Credits		184.0-185.5

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

Equine Business Management/Riding

(College of Business)

Bachelor of Science (B.S.) Degree

Designed for the student who desires a career in teaching, training and/or farm management, the Equine Business Management/ Riding degree program combines riding instruction, specialized academic equine courses and equine labs with business and general studies courses.

Equine Business Management/Riding students participate in nine riding classes focusing on dressage and jumping. Each course is individually tailored to the students' competencies so that maximum advancement is obtained by each student. A unique feature of the riding program is the use of Eckart Meyner's warm-up routine and exercises to unblock the rider and achieve harmony with the horse. Student riding outcomes are measured through performance transcript and certificate programs which validate the rider's progress at four levels of dressage and four levels of jumping.

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.

Qualified students may elect to participate in an Equine Study Abroad. Recently students have studied at the German Riding School in Warendorf and the Muenster Riding School in Muenster, Germany.

For more information on academics, concentrations, extracurricular activities and the facility, see the program description for Equine Business Management on Page 107.

Instructor/Trainer Concentration

Students may choose to specialize through an Instructor/Trainer concentration featuring two methods of riding instruction classes, a training course, a movement training class and three additional advanced riding classes. Upon completion of the instructor training program students receive American Red Cross First Aid and CPR certification and may become licensed to teach riding through examination by the Commonwealth of Massachusetts. Students wishing to gain the Instructor/ Trainer concentration on their transcript must complete the performance transcript skill certifying first-level dressage competency.

Admission to the Equine Business Management/Riding degree requires prior riding experience, a DVD showing riding competencies and a telephone interview with the equine admissions representative. Admission to this program is limited and early application is recommended.

Instructor/Trainer (for Equine Majors)

Students may choose to specialize through an Instructor/Trainer concentration featuring two methods of riding instruction classes, a training course, a movement training class and three additional advanced riding classes. Upon completion of the instructor training program students receive American Red Cross First Aid and CPR certification and may become licensed to teach riding through examination by the Commonwealth of Massachusetts. Students wishing to gain the Instructor/Trainer concentration on their transcript must complete the performance transcript skill certifying first-level dressage competency.

Admission to the Equine Business Management/Riding degree requires prior riding experience, a DVD showing riding competencies and a telephone interview with the equine admissions representative. Admission to this program is limited and early application is recommended.

Equine Business Management/Riding

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

Major Courses

EQN1001	Introduction to Equine Studies	4.5
EQN1010	Equine Physiology and Sports Therapy	4.5
EQN1020	Equine Anatomy and Lameness	4.5
EQN1061	Principles of Riding I	1.5
EQN1062	Principles of Riding II	1.5
EQN1063	Principles of Riding III	1.5
EQN1071	Equine Management Lab I	3
EQN1072	Equine Management Lab II	3
EQN2000	Equine Diseases	4.5
EQN2010	Equine Nutrition	4.5

EQN2061	Principles of Riding IV	1.5
EQN2062	Principles of Riding V	1.5
EQN2063	Principles of Riding VI	1.5
EQN2073	Equine Management Lab III	1.5
EQN3000	Foundations of Riding Theory	4.5
EQN3010	Equine Reproduction and Genetics	4.5
EQN3040	Sport Horse Evaluation and Judging	4.5
EQN3061	Dressage and Jumping I	1.5
EQN3062	Dressage and Jumping II	1.5
EQN3063	Dressage and Jumping III	1.5
EQN4050	Horse Farm Management	4.5
Choose one of the following:		13.5

Instructor/Trainer Concentration (see requirements below) *		
EQN3030	Horse Show Management (AND two Business/ Equine Electives)	
Concentration	Business/Hospitality/Technology or Career Writing concentration	

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ADVC1010	Marketing Communications I	4.5
CAR0010	Career Capstone	1
ENTR1001	Introduction to Entrepreneurship	4.5
or MGMT1001	Principles of Management	
FIT1000	Information Technology for Business Professionals	4.5
LAW2001	The Legal Environment of Business I	4.5
MRKT1001	Principles of Marketing	4.5
Three free electives selected from 1000-4999 numbered offerings within the university		13.5-15

OR		
EQN4089	Equine International Experience	
OR		
EQN4099	Equine Internship	

General Studies (from College Requirements)

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following:		9.0
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	

Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	

Total Credits	184.0-185.5
---------------	-------------

Instructor/Trainer Concentration*

Select 13.5 credits from the following list:		13.5
EQN3001	Methods of Riding Instruction I	
EQN3002	Methods of Riding Instruction II	
EQN3064	Movement Training for the Rider	
EQN3070	Horse Training	
EQN4061	Advanced Riding and Training I	
EQN4062	Advanced Riding and Training II	
EQN4063	Advanced Riding and Training III	

* Student must earn a performance transcript First Level Dressage assessment of "validated" or "mastered" in order to receive this concentration on their transcript.

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

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

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills

will be assessed at the completion of ENG1021 Advanced Composition and Communication .

Fashion Merchandising & Retail Marketing

(College of Business)

Bachelor of Science (B.S.) Degree

The Fashion Merchandising & Retail Marketing degree prepares students for middle-management or executive trainee opportunities within the retail or retail support industries.

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

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

Specific skills developed include retail merchandising, management, buying, promotion, advertising and stock control. Students have the opportunity to master these skills while participating in a term-long internship, held at a wide variety of host sites. During this internship, students have the opportunity to apply their learning in multiple phases of retail store operations firsthand, such as sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties.

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

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

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

Fashion Merchandising & Retail Marketing

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

Major Courses

MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
RTL1005	Retailing	4.5
RTL1010	Textiles	4.5
RTL1020	The Business of Fashion	4.5
RTL2010	Apparel Quality Analysis	4.5
RTL2063	Retail Industry Seminar	4.5
RTL2095	Retail Lab	4.5
RTL3010	Merchandise Buying	4.5
RTL3020	Merchandise Mathematics	4.5
RTL3030	Comparative Retail Strategies	4.5
RTL3055	Global Influences on Fashion History	4.5
RTL4010	Retail Executive Decision Making	4.5
RTL4099	Retail Internship *	9

Choose two of the following:

RTL1050	Visual Merchandising	
RTL2050	Fashion Promotion	
RTL3060	Fashion Forecasting	
RTL3070	Textile Design for the Apparel and Home Furnishings Industry	
MRKT1011	Principles of Professional Selling	
MRKT3005	Brand Marketing	
MRKT3020	Product Development	

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5

FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
Choose one of the following legal electives:		4.5
LAW3002	The Legal Environment of Business II	
LAW3010	Business Law for Accountants	
Choose one of the following options:		13.5
IBUS4090	International Business Experience	
IBUS4191	Fashion Merchandising and Retail Management in an International Context - Milan, Italy	
IBUS4020 & IBUS4082	SWAP International Seminar and SWAP Operations Management and Process Improvement	
IBUS4020 & IBUS4086	SWAP International Seminar and SWAP Process Mapping	
RTL4099	Retail Internship	
Concentration	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	

General Studies (from College Requirements)

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		185.5

* Students may take career electives or directed work experience to fulfill this requirement.

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Finance

(College of Business)

Bachelor of Science (B.S.) Degree

The Finance degree program prepares students for careers in corporate finance and/or the financial services industry.

The finance curriculum is designed to meet the needs of some of the most prestigious industry certifications. As finance majors, students gain exposure to a broad range of financial practices with studies focusing on areas leading to positions in investment analysis, corporate finance, risk management and financial planning. Students choose a concentration from approved program options that helps them meet their career goal. Students are encouraged to meet with their faculty advisor before selecting a concentration to facilitate choosing a concentration that best matches the student’s career goals.

Graduates are expected to demonstrate an ability to use logic, critical thinking and analytical skills to assist in the decision making process as well as to make recommendations to individuals and organizations using financial information.

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

Students who maintain a grade point average of at least 2.75 may also have the opportunity to participate in a Finance Internship to gain experiential education by completing a work experience in their area of interest. Additional options are also available for foreign travel through the study abroad program.

Analyst (for Finance Majors)

ACCT3031	Cost Accounting I	4.5
FISV3005	International Finance	4.5
FISV3080	Financial Statement Analysis	4.5
FISV4040	Futures and Options	4.5
FISV4060	Fixed Income Analysis	4.5
Total Credits		22.5

General Financial Services (for Finance Majors)

FISV3005	International Finance	4.5
FISV3015	Fundamentals of Financial Planning	4.5
FISV4010	Bank Management	4.5
FISV4020	Risk Management and Insurance	4.5
FISV4030	Real Estate	4.5
Total Credits		22.5

Operations (for Finance Majors)

ACCT3031	Cost Accounting I	4.5
ACCT3032	Cost Accounting II	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT2040	Purchasing and Supply Chain Management	4.5
MGMT4001	Process Planning and Control	4.5
Total Credits		22.5

Planning (for Finance Majors)

ACCT3011	Federal Taxes I	4.5
FISV3015	Fundamentals of Financial Planning	4.5
FISV4015	Fundamentals of Estate Planning	4.5
FISV4020	Risk Management and Insurance	4.5
FISV4070	Series 7 Securities	9
Total Credits		27.0

Finance

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

Major Courses

FISV2010	Finance	4.5
FISV3001	Investments	4.5
FISV3020	Introduction to Financial Institutions	4.5
FISV3040	Money and Capital Markets	4.5
FISV4025	Corporate Finance	4.5
MGMT1001	Principles of Management	4.5

Finance Concentration	Choose a finance concentration from the listed options above	22.5-27
Choose one of the following:		13.5
Finance Electives	Three FISV-related electives selected from the listed options below	
IBUS4090	International Business Experience	
FISV4099	Finance Internship	
Related Professional Studies		
ACCT1005	The Accounting Field	4.5
ACCT1006	Principles of Accounting I	4.5
ACCT1007	Principles of Accounting II	4.5
ACCT2021	Intermediate Accounting I	4.5
ACCT2022	Intermediate Accounting II	4.5
ACCT2023	Intermediate Accounting III	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
MRKT1001	Principles of Marketing	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH1930	Quantitative Analysis I	4.5
MATH2001	Statistics	4.5
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
Science	One SCI-designated course	4.5
Choose one of the following:		4.5
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Total Credits		185.5-190.0

FISV-Related Electives

Any FISV Course		
ACCT2010	Personal Budgeting and Planning	4.5
ACCT3011	Federal Taxes I	4.5
ACCT3031	Cost Accounting I	4.5
ACCT3032	Cost Accounting II	4.5
MRKT1011	Principles of Professional Selling	4.5

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Food Service Entrepreneurship

(College of Business)

Bachelor of Science (B.S.) Degree

The Food Service Entrepreneurship bachelor's degree program provides Baking & Pastry Arts or Culinary Arts associate degree program graduates with the business skills necessary to open their own businesses and/or work in a management capacity at a food-related small business.

Graduates receive training from an integrated mix of custom entrepreneurial courses and traditional management, accounting, finance and marketing classes to build the necessary business knowledge base to capitalize on their culinary/baking and pastry skills in their career pursuits. Opportunities also exist for students to study abroad. The university's faculty advising system helps guide and facilitate student choices.

The Larry Friedman International Center for Entrepreneurship offers students most of the resources necessary to bring their business ideas to reality with technological, administrative and professional assistance. Through various programs supported by the R.I. Small Business Development Center (SBDC), these offerings include interaction between real-world business clients, the SBDC director, students and instructors.

Graduates are better prepared to both operate their own business and act as a proponent of intrapreneurship within existing organizations. An integrated mix of custom entrepreneurial courses, traditional management and marketing classes, and extensive experiential (hands-on) opportunities (both inside and outside of required classes) prepares students for their careers as business starters and/or corporate intrapreneurs in an extensive variety of industries. Typically students enter in these varied career paths as junior managers-in-training for more responsible management positions.

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

Graduates of the program will:

- demonstrate oral and written communication competencies in the development of a viable business plan
- apply logic and critical thinking to the basic qualitative and quantitative analysis of small business development and sustainability
- identify the various types of capital funding sources for start-up and existing businesses

Food Service Entrepreneurship

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

First two years:

96

Associate in Science (A.S.) Degree in Baking Pastry Arts (p. 65)

OR

Associate in Science (A.S.) Degree in Culinary Arts (p. 66)

Third and fourth years:

Major Courses

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ACCT3023	Managerial Accounting	4.5
or ACCT4012	Taxes And Business Decisions	
ENTR1001	Introduction to Entrepreneurship	4.5
ENTR2030	The Business Plan	4.5
ENTR2040	Financing the Entrepreneurial Venture	4.5
ENTR3025	Business Expansion Strategies and Tactics	4.5
ENTR4010	Managing Change and Innovation	4.5
MGMT1001	Principles of Management	4.5
MRKT1001	Principles of Marketing	4.5

Related Professional Studies

CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5

General Studies

ECON1001	Macroeconomics	4.5
----------	----------------	-----

ECON2002	Microeconomics	4.5
MATH2001	Statistics	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Choose two of the following:		9
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	
or PHIL3040	Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		95.5
Four-Year Credit Total		191.5

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

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

International Business

(College of Business)

Bachelor of Science (B.S.) Degree

Students enrolling in the International Business program will become business fluent in a new, global business language and culture. Global business languages include English, French, German, Spanish or another university-approved language. This language requirement pertains to all international business students, regardless of their current language expertise.

The first two years of this program introduce students to the world of international business, complemented by general education and specific language study. The final two years offer more advanced business courses with an international experience emphasis.

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

The graduate of the four-year International Business program is trained to assume entry-level management positions with firms operating in the global environment.

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

International Business

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

Major Courses

ACCT3023	Managerial Accounting	4.5
IBUS2002	International Business	4.5
IBUS2040	International Culture and Protocol	4.5
IBUS4090	International Business Experience *	13.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5
Language	Language I and II **	9

Concentration: Any approved concentration selected from offerings within the university *** 13.5

Choose one of the following: 13.5

ECON2010 & IBUS2030 & IBUS3050	Economic Geography and Foreign Area Studies and Export Procedures and Practices
HUM3020	Language & Cultural Immersion

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3055	International Business Law	4.5

General Studies (from College Requirements)

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0

Choose two of the following: 9.0

PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership
-------------------------	---

History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course
Choose two of the following:	9.0
LEAD2001	Foundations of Leadership Studies
PSYC2001	Introductory Psychology
SOC2001	Sociology I
Total Credits	181.0

* Students meeting eligibility criteria may elect a Summer Study Abroad, Business Internship or Summer Work Abroad program (SWAP). Otherwise, students must take a concentration (13.5 total credits) selected from the College of Business.

** Students may choose from French, German, Spanish or other university-approved language.

*** Required courses cannot be used to fulfill a concentration.

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. Depending on the major, these writing skills will be assessed at the completion of either ENG1021 Advanced Composition and Communication and Communication or ENG2010 Technical Writing.

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

Management

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

Students who maintain a GPA of at least 2.75 may have the opportunity to participate in an internship and gain experiential education in their area of interest. Options are also available for foreign travel through the study abroad program.

Regardless of what industry the student chooses to enter, an understanding of key business principles is critical to a successful career, whether it is vying for a first job placement or success later in life. A student may focus on studies leading to management positions in production operations, human resources, financial services and other service industries.

Students will choose one concentration from the university's offerings. The university's faculty advising system will facilitate these selections.

Management

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

Major Courses

ACCT3023	Managerial Accounting	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT3040	Process and Quality Management	4.5
Choose one of the following:		13.5
MGMT3060 & MGMT4001 & MGMT4070	Human Resources Training and Development and Process Planning and Control and Human Resources Management Strategy	
Or		
IBUS4090	International Business Experience	
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MGMT4099	Management Internship *	13.5
MRKT1001	Principles of Marketing	4.5
Concentration	Any approved concentration selected from offerings within the university **	13.5

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5

General Studies (from College Requirements)

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5

Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		181.0

* Students meeting eligibility criteria may elect a Management Internship, Summer Study Abroad or SWAP (Students Working Abroad Program) to satisfy requirements. Otherwise, students must take three additional career electives from the College of Business or School of Technology.

** Required courses cannot be used to fulfill a concentration.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Management (Accelerated)

(College of Business)

Bachelor of Science (B.S.) Degree

A two-year program leading to the bachelor of science degree for graduates of non-management and/or business-related associate degree programs.

Management (Accelerated)

First two years: 90

Associate degree or equivalent. Students must meet program's prerequisite requirements listed below.

Third and fourth years:

Major Courses

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ACCT3023	Managerial Accounting	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT4020	Strategic Management	4.5
MGMT4030	Senior Management Seminar	4.5
MRKT1001	Principles of Marketing	4.5

Choose one of the following:	9
MGMT3040 & MGMT4050	Process and Quality Management and Operations Management Strategy
MGMT3060 & MGMT4070	Human Resources Training and Development and Human Resources Management Strategy

Related Professional Studies

CAR0010	Career Capstone	1.0
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5

General Studies

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

Total Credits	100.0
Four-Year Credit Total	190.0

NOTES: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Prerequisites

ENG1001	An Introduction to Literary Genres
ENG1020	English Composition
ENG1030	Communication Skills
FIT1000	Information Technology for Business Professionals
Math	One course at MATH1002 level or higher
Science	One Science course
Social Science	One Sociology, Psychology or Political Science course

Marketing

(College of Business)

Bachelor of Science (B.S.) Degree

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

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

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

Specific skills developed include managing market research projects, developing Web-based marketing programs, developing and executing brand strategies, and developing and managing comprehensive marketing plans. Students have the opportunity to hone these skills while participating in a term-long internship, held at a wide variety of host sites. This is a one-term, 4.5–13.5 credit experience with a business partner anywhere in the world. Students complete a specific business-building project, which is reviewed by the faculty advisor and the business partner.

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

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

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

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

Suggested concentrations for Marketing majors:

Charlotte Campus:

Marketing Communications

Miami Campus:

Fashion

International Business

Providence Campus:

Fashion Product Development

Marketing Communications

Marketing

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

Major Courses

ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
FISV2010	Finance	4.5
MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
MRKT1011	Principles of Professional Selling	4.5
MRKT2050	Qualitative Research	4.5
MRKT3005	Brand Marketing	4.5
MRKT3011	Direct Marketing	4.5
MRKT3025	Business to Business Marketing	4.5

MRKT3045	Social Media and Internet Marketing	4.5
MRKT3055	Quantitative Research	4.5
MRKT4001	Strategic Marketing	4.5
MRKT4030	International Marketing	4.5
MRKT4099	Marketing Internship *	9.0
Choose one of the following:		13.5
Career Electives	Choose three courses with an ECAR attribute selected from offerings within the College of Business	
Marketing Concentration	Select one concentration from listed offerings above	
Related Professional Studies		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1.0
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
MGMT1001	Principles of Management	4.5
Choose one of the following options:		13.5
IBUS4090	International Business Experience	
IBUS4023 & IBUS4083	SWAP International Marketing Communications Seminar and SWAP International Marketing Communications	
IBUS4020 & IBUS4086	SWAP International Seminar and SWAP Process Mapping	
MRKT4099	Marketing Internship	
Concentration	Three courses selected from declared College of Business, School of Arts & Sciences or School of Technology concentration offerings	
General Studies (from College Requirements)		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH2001	Statistics	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9.0
Choose two of the following:		9.0
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	
History Literature	One HIST-designated course (except HIST4030) ENG1001 or one LIT-designated course	
Choose two of the following:		9.0
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		190.0

* Students may take career electives or directed work experience to fulfill this requirement.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Risk Management

(College of Business)

Bachelor of Science (B.S.) Degree

Graduates of this program can expect to find employment in the private sector, as well as in government agencies, particularly at the federal level.

The Risk Management bachelor's degree program is designed to provide graduates with strong management and security management foundations as well as advanced studies in this rapidly growing field. Security is one of the fastest-growing industries worldwide, with a strong demand for investigators in areas including computer and financial information security, as well as managers and directors of security and risk management at major corporations and organizations. The demand for heightened security and mitigation of risk in many industries is driven by activities that disrupt normal operations including fraud, information theft, computer hacking, workplace violence, terrorism and economic crime.

This program teaches business operations and security/risk management, as well as providing an understanding of financial data and network environments. Students will learn about the latest trends, issues, and concerns within the field while completing course work in security/risk, computer science, electronics, business management, law, accounting, personnel and information management.

Risk management is a private industry-focused field that supplements public agency protection. Security/risk managers work with staff and technology to protect assets, personnel and property from outside threats. They also work with local, state and federal law enforcement.

Graduates are expected to demonstrate an ability to use logic, critical thinking and analytical skills to assist in the decision making process as well as to make recommendations to individuals and organizations using financial information.

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

Students are required to complete a 13.5 credit internship as part of the program.

Risk Management

A four year program leading to the bachelor of science degree

Major Courses		
ACCT3080	Fraud Examination: Theory and Practice	4.5
FISV2010	Finance	4.5
MGMT1001	Principles of Management	4.5
MGMT2001	Human Resource Management	4.5
MGMT2020	Organizational Behavior	4.5
MGMT2030	Service and Production Operations Management	4.5
MGMT3030	Managerial Technology	4.5
MGMT3040	Process and Quality Management	4.5
RMGT2001	Security Risk Management	4.5
RMGT3001	Emergency Planning and Business Continuity	4.5
RMGT4010	Risk Analysis and Loss Prevention	4.5
RMGT4020	Risk Management Senior Seminar	4.5
RMGT4099	Risk Management Internship	13.5
Related Professional Studies		
CAR0010	Career Capstone	1
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ACCT3031	Cost Accounting I	4.5
ACCT3032	Cost Accounting II	4.5
FISV3080	Financial Statement Analysis	4.5
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
ITEC1020	Introduction to Data Communications	4.5
ITEC2080	Network Devices	4.5
ITEC3050	Information Security	4.5
ITEC3075	Network Security	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5

General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
MATH2001	Statistics	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Choose two of the following:		9
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose two of the following:		9
LEAD2001	Foundations of Leadership Studies	
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Total Credits		190.0

NOTE: Students must pass MATH0010 Basic Mathematics, Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Undeclared

(College of Business)

Non-Degree

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

Undeclared

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

Related Professional Studies		
ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
or ACCT2004	Hospitality Accounting II	
FIT1000	Information Technology for Business Professionals	4.5
LAW2001	The Legal Environment of Business I	4.5
HOSP1008	Customer/Guest Service Management	4.5
MGHI1000	Introduction to Management and the Hospitality Industry	4.5
MRKT1001	Principles of Marketing	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course 1000 level or higher based on student's placement assessment **	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
or SOC2001	Sociology I	
History	One HIST-designated course (except HIST4030)	4.5
Science	One SCI-designated course	4.5
Major Elective		
Choose one of the following:		4.5
FIT1040	Spreadsheet Design for Business Solutions ***	
HOSP2030	Hospitality Human Resources and Diversity Leadership ****	
Total Credits		90.0

* Students entering The Hospitality College must take ACCT2004 Hospitality Accounting II as their second Accounting course. Students in the College of Business must take ACCT2002 Business Accounting II.

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

*** For students entering the College of Business

**** For students entering The Hospitality College

NOTE: Students must have MATH0010 Basic Mathematics or equivalent placement scores to enroll in the math requirement.

Four-Year Options:

- Accounting
- Advertising & Marketing Communications
- Business Administration
- Criminal Justice
- Entrepreneurship
- Fashion Merchandising & Retail Marketing
- Finance
- Hotel & Lodging Management
- Management
- Marketing
- Restaurant, Food & Beverage Management

- Sports/Entertainment/Event Management
- Travel-Tourism & Hospitality Management

College of Business Concentrations

Courses already required in a student's individual program cannot be selected to fulfill a COB concentration requirement. Students are responsible for completing all prerequisites necessary for courses listed in a concentration in order to complete the concentration.

Concentrations are not guaranteed and are subject to space availability. Registering for concentration courses is the responsibility of the student.

Additional policies regarding concentrations can be found in the Student Handbook.

Advertising

ADVC1010	Marketing Communications I	4.5
ADVC1011	Marketing Communications II	4.5
ADVC2001	Creativity in Advertising	4.5
Total Credits		13.5

Business Communication

ENG2010	Technical Writing	4.5
ENG2030	Introduction to Newswriting	4.5
SEE3045	Media Relations	4.5
Total Credits		13.5

Business-to-Business Selling

MRKT1011	Principles of Professional Selling	4.5
MRKT2012	Sales Management	4.5
MRKT3025	Business to Business Marketing	4.5
Total Credits		13.5

Creative Advertising

ADVC2002	Creative Craft I	4.5
ADVC2003	High Concept in New Media	4.5
ADVC3002	Creative Craft II	4.5
Total Credits		13.5

E-Commerce

CGRA2020	Web Site Design Concepts	4.5
CGRA2030	Multimedia Applications I	4.5
MRKT3045	Social Media and Internet Marketing	4.5
Total Credits		13.5

Entrepreneurship

Choose three of the following:		13.5
ECON3030	Managerial Economics	
ENTR1001	Introduction to Entrepreneurship	
ENTR2030	The Business Plan	
ENTR2040	Financing the Entrepreneurial Venture	
ENTR3025	Business Expansion Strategies and Tactics	
ENTR4010	Managing Change and Innovation	
ENTR4020	Global Entrepreneurship	
FISV4030	Real Estate	
PRMG2010	Introduction to Project Management	
PRMG3010	Advanced Project Management	
Total Credits		13.5

Fashion

Choose three of the following:		13.5
RTL1010	Textiles	
RTL1020	The Business of Fashion	
RTL1050	Visual Merchandising	
RTL2010	Apparel Quality Analysis	
RTL2050	Fashion Promotion	
RTL3060	Fashion Forecasting	
RTL3070	Textile Design for the Apparel and Home Furnishings Industry	
Total Credits		13.5

Note: Fashion Merchandising & Retail Marketing majors are not eligible for this concentration.

Fashion Communications

ENG2010	Technical Writing	4.5
ENG2030	Introduction to Newswriting	4.5
RTL2050	Fashion Promotion	4.5
Total Credits		13.5

Fashion Product Development

Choose three of the following:		13.5
MRKT3005	Brand Marketing	
MRKT3020	Product Development	
RTL1020	The Business of Fashion	
RTL3060	Fashion Forecasting	
or RTL3070	Textile Design for the Apparel and Home Furnishings Industry	
Total Credits		13.5

Finance

Choose 13.5 credits of the following:		13.5
FISV3001	Investments	
FISV3005	International Finance	
FISV3015	Fundamentals of Financial Planning	
FISV3020	Introduction to Financial Institutions	
FISV4010	Bank Management	
FISV4020	Risk Management and Insurance	
FISV4030	Real Estate	
FISV4070	Series 7 Securities (9 credits)	
Total Credits		13.5

Global Sourcing

RTL2005	Global Sourcing	4.5
Choose two of the following:		9
IBUS2040	International Culture and Protocol	
IBUS3050	Export Procedures and Practices	
MRKT3020	Product Development	
MRKT4030	International Marketing	
Total Credits		13.5

Human Resource Management

Choose three of the following:		13.5
ECON3030	Managerial Economics	
MGMT2001	Human Resource Management	
MGMT3050	Compensation and Benefit Management	
MGMT3060	Human Resources Training and Development	
MGMT3070	Contemporary Management	
MGMT4070	Human Resources Management Strategy	
Total Credits		13.5

International Business

Choose three of the following:		13.5
ECON3030	Managerial Economics	
IBUS2002	International Business	
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
IBUS3050	Export Procedures and Practices	
Total Credits		13.5

Investments

Choose 13.5 credits of the following:		13.5
FISV3001	Investments	
FISV3015	Fundamentals of Financial Planning	
FISV4030	Real Estate	
FISV4070	Series 7 Securities (9 credits)	
Total Credits		13.5

Management

Choose three of the following:		13.5
ECON3030	Managerial Economics	
FISV3020	Introduction to Financial Institutions	
MGMT2001	Human Resource Management	
MGMT2020	Organizational Behavior	
MGMT3030	Managerial Technology	
MGMT3060	Human Resources Training and Development	
MGMT4001	Process Planning and Control	
PRMG2010	Introduction to Project Management	
PRMG3010	Advanced Project Management	
Total Credits		13.5

Management Applications

Choose five of the following:		22.5
ECON3030	Managerial Economics (Choose five of the following:)	
MGMT2030	Service and Production Operations Management	
MGMT3030	Managerial Technology	

MGMT3060	Human Resources Training and Development
MGMT3070	Contemporary Management
PRMG3010	Advanced Project Management (Choose five of the following):

Marketing Applications

Choose five of the following:	22.5
ADVC1010	Marketing Communications I
MRKT1011	Principles of Professional Selling
MRKT2050	Qualitative Research
MRKT3005	Brand Marketing
MRKT3025	Business to Business Marketing
MRKT3045	Social Media and Internet Marketing

Marketing Communications

ADVC1021	Public Relations Concepts	4.5
ADVC2001	Creativity in Advertising	4.5
ADVC3003	Advertising Campaigns	4.5
Total Credits		13.5

Marketing Management

Choose three of the following:		13.5
MRKT1002	Consumer Behavior	
MRKT2050	Qualitative Research	
MRKT3005	Brand Marketing	
MRKT3025	Business to Business Marketing	
MRKT4030	International Marketing	
Total Credits		13.5

Marketing Research

Choose three of the following:		13.5
ENTR2030	The Business Plan	
MRKT2050	Qualitative Research	
MRKT3005	Brand Marketing	
MRKT3055	Quantitative Research	
Total Credits		13.5

National Security

CJS3810	Topics in National Security	4.5
CJS3820	Cyber Crimes	4.5
CJS4033	Terrorism	4.5
Total Credits		13.5

Operations Management

Choose three of the following:		13.5
ECON3030	Managerial Economics	
IBUS3050	Export Procedures and Practices	
MGMT2030	Service and Production Operations Management	
MGMT2040	Purchasing and Supply Chain Management	
MGMT3040	Process and Quality Management	
MGMT4001	Process Planning and Control	
MGMT4050	Operations Management Strategy	
PRMG2010	Introduction to Project Management	
PRMG3010	Advanced Project Management	
Total Credits		13.5

Retail

RTL1005	Retailing	4.5
Choose two of the following:		9
RTL2063	Retail Industry Seminar	
RTL3010	Merchandise Buying	
RTL3030	Comparative Retail Strategies	
Total Credits		13.5

NOTE: Fashion Merchandising & Retail Marketing majors are not eligible for this concentration.

Retention Marketing

MRKT3084	Customer Care Strategies	4.5
MRKT3085	Customer Relationship Management (CRM)	4.5
PHIL3040	Ethics of Business Leadership	4.5
Total Credits		13.5

Sports and Entertainment Marketing

SEE2020	Event Management	4.5
SEE4020	Sports and Entertainment Marketing	4.5
Choose one of the following:		4.5
HOSP3020	Trade Show/Exposition Management	
SEE2030	The Entertainment Industry	
Total Credits		13.5

College of Culinary Arts

Associate in Science (A.S.) Degree

- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-associate/providence/>)
- Culinary Arts (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts/providence/>)

Bachelor of Science (B.S.) Degree

- Baking & Pastry Arts (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts/providence/>)
- Baking & Pastry Arts and Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/baking-pastry-arts-food-service-management/providence/>)
- Culinary Arts & Food Service Management (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-food-service-management/providence/>)
- Culinary Nutrition (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-nutrition/providence/>)

Minor

- Sommelier (<http://catalog.jwu.edu/programsofstudy/culinary/sommelier/providence/>)

Concentrations

- College of Culinary Arts Concentrations (<http://catalog.jwu.edu/programsofstudy/culinary/concentrations/providence/>)

Courses

- Providence Culinary Arts Course Listing (p. 127)

Baking & Pastry Arts

(College of Culinary Arts)

Associate in Science (A.S.) Degree

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

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

The second year emphasizes advanced techniques in classical and international preparation and production of cakes, tortes and sugar work. Academic courses include leadership studies, nutrition, communication skills, and food and beverage cost control.

Baking & Pastry Internship

During pastry internship, students participate in actual public food service operations in preparation for future careers. Possible sites include university-owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, contract food service providers and bakeries. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite course work. Additionally, select students have the opportunity to participate in international internships 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 internship in a targeted country must maintain a 3.25 cumulative grade point average and have a minimum of one year of work experience in a full-service bakery or similar experience in a hotel, resort or restaurant.

Upon completion of the Baking & Pastry Arts associate degree program, graduates may find employment in hotels, clubs and resorts, retail bakeries, restaurants and wholesale pastry shops.

Graduates of this program are eligible, or may apply, for entrance into the following bachelor of science degree programs: Baking & Pastry Arts, Baking & Pastry Arts and Food Service Management, Culinary Nutrition or Food Service Entrepreneurship. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

Baking & Pastry Arts

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

Major Courses

BPA1010	Fundamental Skills and Techniques	3
BPA1015	Classic Pastry	3
BPA1020	Pies and Tarts	3
BPA1025	Cookies and Petits Fours	3
BPA1030	Hot and Cold Desserts	3
BPA1035	Chocolates and Confections	3
BPA1040	Introduction to Cakes	3
BPA1045	Principles of Artisan Bread Baking	3
BPA1050	Viennoiserie	3
BPA1060	How Baking Works	3
BPA2010	Specialty Cakes	3
BPA2015	Entremets and Petits Gateaux	3
BPA2020	Plated Desserts	3
BPA2025	Advanced Artisan Bread Baking	3
BPA2030	Sugar Artistry	3

Pastry Arts Applications

BPA2626	Baking & Pastry Internship	13.5
---------	----------------------------	------

Related Professional Studies

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

General Studies

ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5

NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course **	4.5
Total Credits		96.0

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

** Students who plan to enter the Culinary Nutrition program should select SCI1015 Introduction to Life Science.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

- Baking & Pastry Arts (p. 67)
- Baking & Pastry Arts and Food Service Management (p. 68)
- Culinary Nutrition (p. 70)
- Food Service Entrepreneurship (<http://catalog.jwu.edu/programsstudy/business/food-service-entrepreneurship/>)

Culinary Arts

(College of Culinary Arts)

Associate in Science (A.S.) Degree

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

The focus of the first-year culinary lab classes is development and practice of cooking skills, complemented by the development of baking, dining and beverage service skills, which includes national certification in alcohol intervention procedures. The academic areas include mathematics, introduction to menu planning and cost control, English composition, community service, professional development and a national food safety certification.

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

Students will experience one term of experiential education, which includes internships.

Culinary Internship

During culinary internships, students participate in actual public food service operations in preparation for future careers. Possible sites include university-owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. Additionally, select students have the opportunity to participate in international internships 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 an internship in a targeted 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.

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

Graduates of this program are eligible, or may apply, for entrance into the following bachelor of science degree programs: Baking & Pastry Arts, Culinary Arts and Food Service Management, Culinary Nutrition or Food Service Entrepreneurship. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

Culinary International Exchange

Each year, a select group of second-year students is chosen to participate in a student international exchange program with culinary arts schools in Ireland and France. For one term, JWU students attend classes in either of these countries. In exchange, students from these schools attend culinary classes at Johnson & Wales University. Selected students receive full academic credit for the term abroad.

Teaching Assistant and Fellow Scholarship Program

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

Culinary Arts

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

Major Courses

CUL1315	Stocks, Sauces and Soups	3
CUL1325	Essentials of Dining Room	3
CUL1335	Traditional European Cuisine	3
CUL1345	Introduction to Baking & Pastry	3
CUL1355	New World Cuisine	3
CUL1365	Principles of Beverage Service *	3
CUL1375	Nutrition and Sensory Analysis	3
CUL1385	Fundamentals of Food Service Production	3
CUL1395	Purchasing and Production Identification	3
CUL1405	Skills of Meatcutting	3
CUL2215	Garde Manger	3
CUL2225	Classical French Cuisine	3
CUL2235	Advanced Dining Room Procedures	3
CUL2245	International Cuisine	3
CUL2255	Advanced Patisserie/Dessert	3

Culinary Arts Applications

CUL2626	Culinary Arts Internship	13.5
---------	--------------------------	------

Related Professional Studies

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

General Studies

ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
NUTR2001	Introduction to Nutrition	4.5
Science	One SCI-designated course ***	4.5

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

* ServSafe Alcohol Certification course required.

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

*** Students intending to continue for a B.S. degree in Culinary Nutrition must complete SCI1015 Introduction to Life Science.

NOTE: Students must have MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

- Baking & Pastry Arts (p. 67)
- Culinary Arts & Food Service Management (p. 69)
- Culinary Nutrition (p. 70)
- Food Service Entrepreneurship (<http://catalog.jwu.edu/programsofstudy/business/food-service-entrepreneurship/>)

Baking & Pastry Arts

(College of Culinary Arts)

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 with leadership training and general studies courses to prepare students for careers as executive pastry chefs. In the Baking & Pastry Arts bachelor of science degree program students are guided in building skills to master their visions to create artisan breads, confections, sugar works, plated desserts, wedding cakes and chocolate showpieces. During their junior year, students rotate through two terms of academic courses and one term of intensive advanced laboratories. Laboratory courses build hands-on skills in advanced baking and pastry arts techniques.

During their senior year, students experience one term of experiential education, which includes internship. During pastry internships, students participate in actual public food service operations in preparation for future careers. Possible sites include university-owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, artisan bakeries, confectionary shops and wedding cake boutiques and are production oriented in nature with emphasis on supervisory skill development, and management and pastry skill refinement. Along with another advanced lab and academics, students participate in "real world" activities which allow them to experience the role of the pastry chef in baking and pastry operations.

Qualified students have the opportunity to replace their internship experience with a summer study abroad program experience. Student teams of 20–26 join with faculty plus international schools to study regional specialties and techniques in baking & pastry. Recent programs have been in Switzerland and Italy. The program combines classroom and practical industry experience.

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

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

Baking & Pastry Arts

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

First two years: 96

Associate in Science (A.S.) Degree in Baking Pastry Arts (p. 65) **
OR

Associate in Science (A.S.) Degree in Culinary Arts (p. 66) *, **

Third and fourth years:

Major Courses

BPA3010	Advanced Decorative Breads	3
BPA3015	Naturally Leavened Breads and Advanced Viennoiserie	3
BPA3020	Sensory Analysis in Contemporary Desserts	3
BPA3025	Neo-Classic Desserts	3
BPA3030	Advanced Petits Gâteaux	3
BPA4010	Baking and Pastry Buffet Presentation	3
BPA4015	Tiered and Themed Decorated Cakes	3
BPA4020	Advanced Wedding Cake Design	3
BPA4025	Advanced Chocolates and Confections	3
BPA4030	Advanced Sugar Artistry	3

Advanced Applications

BPA4199	Advanced Baking and Pastry Internship (or Study Abroad)	13.5
---------	---	------

Related Professional Studies

CAR0010	Career Capstone	1
FSM3025	Food Science	4.5
FSM3035	Supervision for Food Service Professionals	4.5
FSM3040	Food Service Financial Systems	4.5

General Studies

LIT3015	Food In Film And Literature	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5

SOC2020	Culture and Food	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary ***	4.5
Electives	Three courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used towards an arts & sciences concentration	13.5
Total Credits		94.0
Four-Year Credit Total		190.0

- * Culinary Arts associate in science degree graduates enrolling in the bachelor of science degree in Baking & Pastry Arts must complete all A.S. Baking & Pastry Arts laboratory courses.
- ** Students entering this program with an Associate in Occupational Science Degree may be required to complete additional quarter credit hours of general education courses.
- *** SPAN1011 Conversational Spanish I: Specialized Vocabulary is the recommended language.
- **** General Studies courses may be applied to Arts & Sciences concentrations.

NOTE: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

Baking & Pastry Arts and Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

The Baking & Pastry Arts and Food Service Management program combines the strength of baking and pastry arts and management in order to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, pastry chef, executive chef, food and beverage director, catering manager, room service manager, sous chefs, beverage manager and dining room manager. The curriculum provides ample opportunity for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Baking & Pastry Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

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

Baking & Pastry Arts and Food Service Management

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

First two years:	96
Associate in Science (A.S.) Degree in Baking Pastry Arts (p. 65)	
Third and fourth years:	
Major Courses	
FSM3001	Food Service Management Systems and Human Resource Applications ⁺ 4.5
FSM4061	Advanced Food Service Operations Management 4.5
HOSP3050	Hospitality Strategic Marketing ⁺ 4.5
HOSP4060	Hospitality Management Seminar ⁺ 4.5
Culinary/ Hospitality Concentration.	Three to five courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration 13.5-15.0
Choose one of the following:	13.5-15.0
Culinary/ Hospitality Electives	Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration
Study Abroad	
Internship	
Related Professional Studies	
ACCT2003	Hospitality Accounting I ⁺ 4.5
ACCT2004	Hospitality Accounting II ⁺ 4.5
ACCT3025	Hospitality Financial Management ⁺ 4.5
CAR0010	Career Capstone 1
LAW2010	Hospitality Law ⁺ 4.5
General Studies	
ECON1001	Macroeconomics 4.5
PSYC2001	Introductory Psychology ⁺ 4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary [*] 4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration 9
Choose two of the following: ^{**}	9
MATH2001	Statistics
PHIL3040	Ethics of Business Leadership ⁺
SOC2001	Sociology I
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course
Total Credits	95.5-98.5
Four-Year Credit Total	191.5-194.5

- * Spanish is the recommended language.
- ** Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.
- + Course is offered both online and face-to-face.

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Culinary Arts & Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

The curriculum provides opportunities for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage, resort or dining management. The Resort Management and Casino & Gaming Operations concentrations allow students to focus on these two rapidly growing segments of the hospitality industry. The Food & Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverages, non-commercial, chain, franchises or restaurant operations.

Culinary Arts & Food Service Management

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

First two years:

96

Associate in Science (A.S.) Degree in Culinary Arts (p. 66)

Third and fourth years:

Major Courses

FSM3001	Food Service Management Systems and Human Resource Applications ⁺	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing ⁺	4.5
HOSP4060	Hospitality Management Seminar ⁺	4.5
Culinary/ Hospitality Concentration	Three to five courses selected from declared concentration (some study abroad programs offer completion of a Hospitality concentration).	13.5-15.0
Choose one of the following options:		13.5-15.0
Culinary/ Hospitality Electives	Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts	
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad		
Internship		

Related Professional Studies

ACCT2003	Hospitality Accounting I ⁺	4.5
ACCT2004	Hospitality Accounting II ⁺	4.5
ACCT3025	Hospitality Financial Management ⁺	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law ⁺	4.5

General Studies

ECON1001	Macroeconomics	4.5
PSYC2001	Introductory Psychology ⁺	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary [*]	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9

Choose two of the following: ^{**}

9

MATH2001	Statistics
----------	------------

PHIL3040

Ethics of Business Leadership ⁺

SOC2001

Sociology I

History

One HIST-designated course (except HIST4030)

Literature

ENG1001 or one LIT-designated course

Total Credits

95.5-98.5

Four-Year Credit Total

191.5-194.5

*

Spanish is the recommended language.

**

Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.

+

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

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Culinary Nutrition

(College of Culinary Arts)

Bachelor of Science (B.S.) Degree

The Culinary Nutrition Degree program is the only program in the country of its kind that integrates the theoretical foundations of nutrition and food science with practical culinary applications. The Culinary Nutrition Degree is a bachelor's degree option for students who have completed the Associate's degree in either Culinary Arts or Baking and Pastry Arts.*

In answer to industry and consumer demands for healthy menu choices and products, graduates of the program combine their nutrition and scientific knowledge and principles to their advanced culinary skills. Third and fourth year students develop nutrition care plans, learn nutritional diagnostic skills as well as refining their sensory evaluation techniques. Students are involved in developing potential market products, taking them from concept through prototype development.

The program has two concentrations: Clinical/Dietetics and Culinary Food Science.

Students choosing the clinical/dietetics concentration are eligible to apply for a postgraduate dietetic internship. Upon completion of this internship, graduates will qualify to take the National Dietetic Registration Exam. Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups.

Students who choose the Culinary Food Science Concentration are prepared to work in the nation's leading test kitchens in areas such as product development, recipe development and quality assurance. Strong communication and presentation skills are necessary to succeed in this fast paced environment.

Qualified students have the opportunity to replace their Advanced Culinary Nutrition Internship with a summer abroad experience.

The Culinary Nutrition Program is accredited by The Accreditation Council for Education in Nutrition (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040, ext. 5400. The Didactic Program in Dietetics (DPD) meets the standards of education set by ACEND.

Note: All students interested in entering the Culinary Nutrition program must complete and submit an application to the program director. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

Clinical/Dietetics (for Culinary Nutrition Majors)

NUTR3030	Nutrition Assessment	4.5
NUTR4030	Medical Nutrition Therapy	4.5
NUTR4630	Advanced Medical Nutrition Therapy	4.5
Total Credits		13.5

Culinary Food Science (for Culinary Nutrition Majors)

CUL4111	Product Design and Development	4.5
FSM3025	Food Science	4.5
NUTR3510	Principles of Food Product Development	4.5
Total Credits		13.5

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:	96
Associate in Science (A.S.) Degree in Baking Pastry Arts (p. 65) * **	
OR	
Associate in Science (A.S.) Degree in Culinary Arts (p. 66) **	
Third and fourth years:	

Major Courses

CUL3155	Vegetarian Cuisine	4.5
CUL3175	Designing Healthy Desserts	3
CUL4155	Athletic Performance Cuisine	4.5
CUL4175	Spa Cuisine	4.5
NUTR3030	Nutrition Assessment ***	4.5
NUTR3050	Life Span Nutrition	4.5
Nutrition Concentration	Select one concentration selected from offerings listed above ***	13.5

Advanced Applications

CUL4198	Advanced Culinary Nutrition Internship (or Study Abroad)	13.5
---------	--	------

Related Professional Studies

CAR0010	Career Capstone	1
FSM3025	Food Science ***	4.5
FSM3035	Supervision for Food Service Professionals	4.5
FSM3040	Food Service Financial Systems	4.5

General Studies

ENG2010	Technical Writing	4.5
MATH2001	Statistics	4.5
PHIL3040	Ethics of Business Leadership	4.5
PSYC2001	Introductory Psychology	4.5
SCI2031	Anatomy and Physiology	4.5
SCI2045	Introduction to General and Organic Chemistry	4.5
SCI3040	Biochemistry	4.5
SCI4060	Food Microbiology	4.5
SCI4061	Food Microbiology Lab	2.25
SOC2020	Culture and Food	4.5

Total Credits	100.75
---------------	--------

Four-Year Credit Total	196.75
------------------------	--------

- * Baking & Pastry Arts students must complete the three terms of the Culinary Arts degree laboratory classes prior to entering the Culinary Nutrition bachelor of science degree program.
- ** Students entering this program with an Associate in Occupational Science Degree may be required to complete additional quarter credit hours of general education courses.
- *** These two courses are components of the two culinary nutrition concentrations. However, they are also part of the core culinary nutrition curriculum and are required by all Culinary Nutrition majors.

NOTE: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication .

Hospitality College

Bachelor of Science (B.S.) Degree

- Baking & Pastry Arts and Food Service Management (p. 72)
- Culinary Arts & Food Service Management (p. 73)
- Hotel & Lodging Management (p. 74)
- International Hotel & Tourism Management (p. 75)
- Restaurant, Food & Beverage Management (p. 76)
- Sports/Entertainment/Event Management (p. 77)
- Travel-Tourism & Hospitality Management (p. 78)

Concentrations

- Hospitality Concentrations (p. 79)

Courses

- Providence Hospitality Course Listing (p. 136)

Baking & Pastry Arts and Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

The Baking & Pastry Arts and Food Service Management program combines the strength of baking and pastry arts and management in order to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, pastry chef, executive chef, food and beverage director, catering manager, room service manager, sous chefs, beverage manager and dining room manager. The curriculum provides ample opportunity for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Baking & Pastry Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

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

Baking & Pastry Arts and Food Service Management

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

First two years:	96
Associate in Science (A.S.) Degree in Baking Pastry Arts (p. 65)	
Third and fourth years:	
Major Courses	
FSM3001	Food Service Management Systems and Human Resource Applications ⁺ 4.5
FSM4061	Advanced Food Service Operations Management 4.5
HOSP3050	Hospitality Strategic Marketing ⁺ 4.5
HOSP4060	Hospitality Management Seminar ⁺ 4.5
Culinary/ Hospitality Concentration.	Three to five courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration 13.5-15.0
Choose one of the following:	13.5-15.0
Culinary/ Hospitality Electives	Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration
Study Abroad	
Internship	
Related Professional Studies	
ACCT2003	Hospitality Accounting I ⁺ 4.5
ACCT2004	Hospitality Accounting II ⁺ 4.5
ACCT3025	Hospitality Financial Management ⁺ 4.5
CAR0010	Career Capstone 1
LAW2010	Hospitality Law ⁺ 4.5
General Studies	
ECON1001	Macroeconomics 4.5
PSYC2001	Introductory Psychology ⁺ 4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary [*] 4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration 9
Choose two of the following: ^{**}	9
MATH2001	Statistics
PHIL3040	Ethics of Business Leadership ⁺
SOC2001	Sociology I
History	One HIST-designated course (except HIST4030)
Literature	ENG1001 or one LIT-designated course
Total Credits	95.5-98.5
Four-Year Credit Total	191.5-194.5

- * Spanish is the recommended language.
- ** Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.
- + Course is offered both online and face-to-face.

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Culinary Arts & Food Service Management

(College of Culinary Arts)

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

The curriculum provides opportunities for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

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

Students may choose to focus their studies by selecting their electives in such areas as food and beverage, resort or dining management. The Resort Management and Casino & Gaming Operations concentrations allow students to focus on these two rapidly growing segments of the hospitality industry. The Food & Beverage Management concentration allows students to focus on this vital area of the hospitality industry. Courses are ideal for candidates interested in working with beverages, non-commercial, chain, franchises or restaurant operations.

Culinary Arts & Food Service Management

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

First two years:

96

Associate in Science (A.S.) Degree in Culinary Arts (p. 66)

Third and fourth years:

Major Courses

FSM3001	Food Service Management Systems and Human Resource Applications ⁺	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing ⁺	4.5
HOSP4060	Hospitality Management Seminar ⁺	4.5
Culinary/ Hospitality Concentration	Three to five courses selected from declared concentration (some study abroad programs offer completion of a Hospitality concentration).	13.5-15.0
Choose one of the following options:		13.5-15.0
Culinary/ Hospitality Electives	Three to five courses with an EHSP, ECUL or EBPA attribute selected from offerings within The Hospitality College or the College of Culinary Arts	
Second Culinary/ Hospitality concentration	Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad		
Internship		

Related Professional Studies

ACCT2003	Hospitality Accounting I ⁺	4.5
ACCT2004	Hospitality Accounting II ⁺	4.5
ACCT3025	Hospitality Financial Management ⁺	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law ⁺	4.5

General Studies

ECON1001	Macroeconomics	4.5
PSYC2001	Introductory Psychology ⁺	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary [*]	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9

Choose two of the following: ^{**}

9

MATH2001	Statistics
----------	------------

PHIL3040

Ethics of Business Leadership ⁺

SOC2001

Sociology I

History

One HIST-designated course (except HIST4030)

Literature

ENG1001 or one LIT-designated course

Total Credits

95.5-98.5

Four-Year Credit Total

191.5-194.5

*

Spanish is the recommended language.

**

Students may not choose the combination of MATH2001 Statistics and SOC2001 Sociology I to fulfill this requirement.

+

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

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

Hotel & Lodging Management

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

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

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

Hotel & Lodging Management students complete a required internship experience at a commercial lodging venue as part of the program.

Concentrations for Hotel & Lodging Management Majors

At least one three-course Hospitality College concentration is required for graduation. This program allows students to select concentrations that can lead to career growth within lodging companies or to enhance their initial and subsequent career opportunities. Students may elect to use their hospitality and free elective credits for a second concentration, an internship or a summer abroad program.

While all Hospitality College concentrations are available to students in this degree, the following concentrations are recommended: Resort Management; International Hospitality Operations (summer program only); Entrepreneurship; Casino & Gaming Operations or Food and Beverage Management.

Hotel & Lodging Management

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

Major Courses		
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2085	Hotel Food and Beverage Operations	4.5
FSM2095	Hotel Food and Beverage Controls	4.5
FSM4060	Hospitality Operations Management	9
HOSP1001	The Hospitality Field	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2099	Hotel Internship	13.5
HOSP3033	Hotel Property Operations	4.5
HOSP3077	Revenue Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentration	Three courses selected from declared concentration. (Some study abroad programs offer completion of a Hospitality concentration).	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College **	
Second Hospitality concentration	(with use of one free elective). (Some study abroad programs offer completion of a Hospitality concentration).	
Study Abroad	(with use of one free elective)	
Second Internship		
Related Professional Studies		
ACCT2003	Hospitality Accounting I	4.5
ACCT2004	Hospitality Accounting II	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law	4.5
General Studies		

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration.	9

Free Elective **

One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). (It is important to save this elective if you plan to participate in a Hospitality study abroad program.)	4.5
---	-----

Total Credits	187.0
---------------	-------

- * Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- ** Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or study abroad program. Students use two Hospitality Electives and one Free Elective toward this option.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

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

International Hotel & Tourism Management

(Hospitality College)

Bachelor of Science (B.S.) Degree

The International Hotel & Tourism Management bachelor of science degree provides students with the opportunity to experience the broad nature of the hospitality and tourism industries on a global scale. Students prepare to enter international hospitality corporations as well as tourism planning and marketing organizations as entry-level managers or staff professionals.

Students spend one term abroad integrating their previous studies with new experiences and knowledge about different countries and cultures. The program exposes them to the principles and practices of international hospitality management, marketing, strategic planning, tourism, and financial and operational management for both lodging and food and beverage management. Three terms of study of another language are required for the degree.

The required study abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality organizations. By participating in a summer abroad, international internship or international exchange program a student may have a second international experience.

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

Applications are accepted during a student's freshman year through the International Hotel School. Preference is given to students who achieve a 3.20 GPA or higher during their freshman year. Selection is based upon academic performance, community and university service, industry experience, a personal interview, and professional and professorial recommendations. Once in the program, students must maintain a minimum GPA of 2.85. Contact The Hospitality College for more details.

International Hotel & Tourism Management

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

First year: Enrollment in a Hospitality College program

Second, third and fourth year:

Major Courses		
HOSP1001	The Hospitality Field ¹	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2085	Hotel Food and Beverage Operations ²	4.5
FSM2095	Hotel Food and Beverage Controls ³	4.5
FSM4060	Hospitality Operations Management ⁴	9.0
HOSP1008	Customer/Guest Service Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2011	Hospitality Sales and Meeting Management ⁵	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
Choose one of the following:		13.5
HOSP2099	Hotel Internship	
TRVL2099	Travel-Tourism and Hospitality Internship ⁶	
HOSP3050	Hospitality Strategic Marketing ***	4.5
HOSP4060	Hospitality Management Seminar	4.5
IHTV3010	International Hospitality Management ***	4.5
TRVL2801	World Geography for Tourism and Hospitality ⁷	4.5
TRVL3010	Dynamics of Tourism	4.5
TRVL3030	International Policies of Tourism ***	4.5
Choose one of the following:		13.5
Hospitality Electives	Three courses with an EHSP attribute selected from offerings within The Hospitality College	
Hospitality concentration	(Some study abroad programs offer completion of a Hospitality concentration.)	
Study Abroad		
Internship		
Related Professional Studies		
ACCT2003	Hospitality Accounting I ⁸	4.5
ACCT2004	Hospitality Accounting II ⁹	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1.0

LAW2010	Hospitality Law	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
or SOC2020	Culture and Food	
History	One HIST-designated course (except HIST4030)	4.5
Language	Language I **	4.5
Language	Language II **	4.5
Language	Language III **	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Total Credits		187.0

- Students transferring from Restaurant Food Beverage Management substitute FSM1001 Introduction to the Food Service Field. Students transferring from Sports/Entertainment/Event Management substitute SEE1001 Introduction to Sports/Entertainment/Event Management.
 - Students transferring from Restaurant Food Beverage Management substitute two of the following: CUL1315 Stocks, Sauces and Soups, CUL1335 Traditional European Cuisine, CUL1355 New World Cuisine.
 - FSM2080 Food Service Operations may be substituted for this course if scheduling limitations exist.
 - Students transferring from Restaurant, Food Beverage Management substitute CUL1385 Fundamentals of Food Service Production, CUL1395 Purchasing and Production Identification, FSM4061 Advanced Food Service Operations Management.
 - Students transferring from Sports/Entertainment/Event Management may substitute SEE2020 Event Management for this course if the course has been completed.
 - Students may substitute TRVL2099 Travel-Tourism and Hospitality Internship with permission of program advisor and the Center for International Travel/Tourism, depending upon availability. Students are required to complete a hotel rotation as part of TRVL2099 Travel-Tourism and Hospitality Internship.
 - Students transferring from Travel-Tourism Hospitality Management substitute TRVL1011 Destination Geography II.
 - Students transferring from Sports/Entertainment/Event Management may substitute ACCT2001 Business Accounting I if the course has been completed.
 - Students transferring from Sports/Entertainment/Event Management may substitute ACCT2002 Business Accounting II for this course if the course has been completed.
- * Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- ** 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.
- *** Courses are taught during the study abroad.

NOTES: Students must pass MATH0010 Basic Mathematics or equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

Students transferring into this degree from programs other than Hotel & Lodging Management may have unused credits and thereby exceed the 190 credit total shown above.

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

Restaurant, Food & Beverage Management

(Hospitality College)

Bachelor of Science (B.S.) Degree

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

This program includes a unique hands-on rotational internship experience at a Johnson & Wales-owned facility, or at one of our partner properties.

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

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

Restaurant, Food & Beverage Management

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

Major Courses		
FSM1001	Introduction to the Food Service Field	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2055	Beverage Appreciation	4.5
FSM2080	Food Service Operations	4.5
FSM2099	Food Service Management Internship	13.5
FSM3020	Dining Service Management	4.5
FSM4061	Advanced Food Service Operations Management	4.5
FSM4880	Beverage Operations Management	4.5
CUL1315	Stocks, Sauces and Soups	3
CUL1335	Traditional European Cuisine	3
CUL1355	New World Cuisine	3
CUL1385	Fundamentals of Food Service Production	3
CUL1395	Purchasing and Production Identification	3
CUL4045	Spirits and Mixology Management	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5
Hospitality Concentration	Three courses selected from declared concentration. (Some study abroad programs offer completion of a Hospitality concentration).	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College **	
Second Hospitality concentration	(with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad	(with use of one free elective)	
Second internship		
Related Professional Studies		
ACCT2003	Hospitality Accounting I	4.5
ACCT2004	Hospitality Accounting II	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5

PSYC2001 or SOC2001	Introductory Psychology Sociology I	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Free Elective **		
One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). It is important to save this elective if you plan to participate in a Hospitality study abroad program		4.5
Total Credits		193.0

- * Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- ** Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or study abroad program. Students use two Hospitality Electives and one Free Elective toward this option.

NOTES: Students must pass MATH0010 Basic Mathematics or equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

Sports/Entertainment/Event Management

(Hospitality College)

Bachelor of Science (B.S.) Degree

The Sports/Entertainment/Event Management bachelor's degree program prepares students to manage many areas of major sports facilities and resorts, as well as organize national and international events like the World Cup, the Grammy Awards or the Olympics. Course work enables graduates to apply the primary tools and fundamental understanding of the basic areas of sport, entertainment or event development, planning and management.

In this four-year program the curriculum includes core courses in event management, facilities management, media relations, ancillary services management, and entertainment management.

Students tailor their degrees toward their chosen careers by complementing the core curriculum with such electives as professional sports management, sports and entertainment marketing, special event protocol, concert and event production, fundraising and philanthropy, wedding and other ceremonies, and athletic coaching administration. This enables them to demonstrate personal discipline, professionalism, accountability, and ethical behavior in a sport, entertainment or event management environment.

Students further specialize by choosing a hospitality concentration. This experience allows them to use analytical thinking skills to create, develop, plan, manage, operate and evaluate the critical elements of a successful sport, entertainment or event organization.

The program culminates in an exciting, term-long, off-site internship under the direction of an industry professional that allows students to apply the skills they've learned and prepares them to launch their careers. The experience enables students to gain valuable work experience in the areas of sales/marketing, facility operations and financial management. The internship focuses on the ability to identify, document and successfully communicate personal and professional short- and long-term vision and strategies for a successful career in sport, entertainment or event management. Graduates have worked for professional sports teams, entertainment venues, resorts and conference centers.

Sports/Entertainment/Event Management

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

Major Course		
HOSP1008	Customer/Guest Service Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP3850	Negotiations and Agreements	4.5
SEE1001	Introduction to Sports/Entertainment/Event Management	4.5
SEE2010	Facilities Operations	4.5
SEE2020	Event Management	4.5
SEE2030	The Entertainment Industry	4.5
SEE3008	Sports/Entertainment/Event Management Ancillary Services and Revenues	4.5
SEE3010	Ticket Sales and Operations	4.5
SEE3045	Media Relations	4.5
SEE4060	Sports/Entertainment/Event Management Seminar	4.5
SEE4099	Sports/Entertainment/Event Management Internship	13.5
Choose two of the following:		9
HOSP3020	Trade Show/Exposition Management	
SEE3020	Professional Sports Management	
SEE3030	Athletic Coaching and Administration	
SEE3041	Special Event Protocol	
SEE3042	Weddings & Ceremonies	
SEE3060	Concert and Event Production	
SEE4050	Public Assembly Facility Management	
Hospitality Concentration	Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College *	
Second Hospitality concentration	(with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration.	
Study Abroad	(with use of one free elective)	
Second Internship		

Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
ACCT3020	Managerial Finance	4.5
CAR0010	Career Capstone	1.0
LAW2010	Hospitality Law	4.5

General Studies

ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9

Free Elective *

One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). (It is important to save this elective if you plan to participate in a Hospitality study abroad program.) *	4.5
Total Credits	190.0

* Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or in a study abroad program. Students use two Hospitality Electives and one Free Elective toward this option.

NOTE: Students must pass MATH0010 Basic Mathematics, or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

Travel-Tourism & Hospitality Management

(Hospitality College)

Bachelor of Science (B.S.) Degree

The Travel-Tourism & Hospitality Management bachelor's degree program provides a broad-based option for students incorporating the hotel, travel/tourism and food segments of the hospitality industry with special focus given to travel/tourism.

This bachelor's degree program places an emphasis on tourism as the glue that holds the industry together — especially in course offerings and the term-long experiential learning program. The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students are required to research, budget, plan, promote and implement the tasks of a tour escort and tour guide. The program is also enhanced by mini-FAM tours and site visits. Graduates are expected to be able to utilize their technical and management skills as well as apply critical thinking skills, ethical standards and problem-solving techniques within a tourism setting. Graduates will also identify and communicate long-term vision and strategy within a tourism business environment.

Graduates of the program will be employed in all industry segments due to its more generalized curriculum, but the emphasis on travel/tourism will provide specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators. Students can further customize their degree by selecting a concentration option specific to their area(s) of interest.

Travel-Tourism & Hospitality Management

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

Major Courses		
TRVL1010	Destination Geography I	4.5
TRVL1011	Destination Geography II	4.5
TRVL2099	Travel-Tourism and Hospitality Internship	13.5
TRVL3010	Dynamics of Tourism	4.5
TRVL3030	International Policies of Tourism	4.5
TRVL4011	Destination Management Organization	4.5
HOSP1001	The Hospitality Field	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP1080	Technology in the Tourism/Hospitality Industry	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP3850	Negotiations and Agreements	4.5
HOSP4060	Hospitality Management Seminar	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2065	Essentials of International Food and Beverage	4.5
Hospitality Concentration	Three courses selected from declared concentration. Some study abroad programs offer completion of a Hospitality concentration.	13.5
Choose one of the following:		9
Hospitality Electives	Two courses with an EHSP attribute selected from offerings within The Hospitality College **	
Second Hospitality concentration	(with use of one free elective). Some study abroad programs offer completion of a Hospitality concentration	
Study Abroad	(with use of one free elective)	
Second Internship		
Related Professional Studies		
ACCT2003	Hospitality Accounting I	4.5
ACCT2004	Hospitality Accounting II	4.5
ACCT3025	Hospitality Financial Management	4.5
CAR0010	Career Capstone	1
LAW2010	Hospitality Law	4.5
General Studies		
ECON1001	Macroeconomics	4.5
ECON2002	Microeconomics	4.5
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
PSYC2001	Introductory Psychology	4.5

SOC2001	Sociology I	4.5
SPAN1011	Conversational Spanish I: Specialized Vocabulary	4.5
History	One HIST-designated course (except HIST4030)	4.5
Math	One math course 1000 level or higher based on student's placement assessment	4.5
Science	One SCI-designated course	4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Free Elective **		
One course selected from 1002-4999 numbered offerings within the university (except ACCT1005, CJS1002, MGMT2001). It is important to save this elective if you plan to participate in a Hospitality study abroad program		4.5
Total Credits		191.5

- *

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

Elective courses allow students to enhance their education by earning a second concentration or by participating in an internship or study abroad program. Students use two Hospitality Electives and one Free Elective toward this option.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

Hospitality Concentrations

Adventure, Sport and Nature Based Tourism

TRVL3040	Adventure, Sport and Nature-Based Tourism	4.5
Choose two of the following:		9
CGRA3050	Desktop Publishing	
HOSP3065	Hospitality Security and Risk Management	
SEE2015	Leadership in Recreation/Leisure Settings	
SEE2040	Outdoor Recreation Planning	
SEE3045	Media Relations	
TRVL2040	Travel Sales Management	
TRVL3020	Ecotourism	
TRVL3801	Winter Resort and Adventure Management	
TRVL4011	Destination Management Organization	
Total Credits		13.5

Beverage Service Management

Choose three of the following:		13.5
CUL3020	Foundations of Wine and Spirits	
CUL3091	Oenology	
CUL3092	Brewing Arts	
CUL3093	Coffee, Tea and Non-alcoholic Beverage Specialist	
CUL4045	Spirits and Mixology Management	
FSM2055	Beverage Appreciation *	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
FSM4880	Beverage Operations Management **	
Total Credits		13.5

* Required for students who are not in the Restaurant, Food & Beverage Management or Culinary Arts Program.

** Required for students who are not in the Restaurant, Food & Beverage Management Program.

Casino and Gaming Operations

PSYC2040	Psychological Issues of Addiction and Compulsive Behavior	4.5
SEE2070	The Gaming Industry	4.5
Choose one of the following:		4.5
ACCT3055	Casino Accounting	
HOSP3065	Hospitality Security and Risk Management	
SEE3015	Managing Gaming Operations	
Total Credits		13.5

Cruise Line Management

TRVL3080	Dynamics of the Cruise Industry	4.5
TRVL3081	Cruise Operations	4.5
TRVL3082	Cruise Marketing and Sales	4.5

NOTE: Students must spend a term at the Miami campus to take TRVL3081 and TRVL3082. Students must take TRVL3080 before TRVL3081 and TRVL3082.

Entertainment Management

SEE2030	The Entertainment Industry	4.5
Choose two of the following:		9
ART2010	Introduction to Film	
ART2030	Music Appreciation	
SEE2020	Event Management	
SEE2070	The Gaming Industry	
SEE3060	Concert and Event Production	
SEE3150	Television and Movie Production Management	
SEE4020	Sports and Entertainment Marketing	
Total Credits		13.5

Entrepreneurship

ENTR2030	The Business Plan	4.5
Choose two of the following:		9
ENTR2040	Financing the Entrepreneurial Venture	
ENTR4010	Managing Change and Innovation	
FISV4030	Real Estate	
HOSP3055	Franchising Opportunities	
HOSP3810	Spa Management	
HOSP4011	Hospitality Management Consulting	

HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
SEE3120	Fitness and Wellness Center Management	
Total Credits		13.5

Food and Beverage Management

Choose three of the following:		13.5
CUL4045	Spirits and Mixology Management	
FSM2055	Beverage Appreciation	
FSM2065	Essentials of International Food and Beverage	
FSM3012	Advanced Menu Analysis	
FSM3020	Dining Service Management	
FSM3030	Facilities Design and Analysis	
FSM4040	On-Site Foodservice	
HOSP3060	Private Club Management	
Total Credits		13.5

Golf Management

HOSP3060	Private Club Management	4.5
SEE3080	Golf Operations Management *	4.5
SEE3095	Tournament Operations	4.5
Total Credits		13.5

* Students must register for SEE3080 Golf Operations Management at the North Miami Campus during the spring term.

Health, Fitness, & Wellness Management

Choose three of the following:		13.5
HOSP3810	Spa Management	
SCI2010	Nutrition	
SCI2020	Exercise Physiology	
SEE2015	Leadership in Recreation/Leisure Settings	
SEE2040	Outdoor Recreation Planning	
SEE3120	Fitness and Wellness Center Management	
SOC2035	Sociology of Aging	
Total Credits		13.5

International Hospitality Operations Management

Choose one of the following:		9
HOSP2050	International Tour and Hotel Operations *	
SEE3055	International Special Event Management *	
Choose one of the following:		4.5
HOSP4020	Cultural Diversity Management	
IBUS2030	Foreign Area Studies	
IBUS2040	International Culture and Protocol	
IHTV3010	International Hospitality Management	
TRVL3010	Dynamics of Tourism	
TRVL3030	International Policies of Tourism	
Total Credits		13.5

* HOSP2050 International Tour and Hotel Operations and SEE3055 International Special Event Management are only offered during summer study abroad program. Students must apply and be accepted to this program.

Meeting & Event Management

Choose three of the following:		13.5
FSM2065	Essentials of International Food and Beverage	
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3020	Trade Show/Exposition Management	
HOSP3850	Negotiations and Agreements	
SEE2020	Event Management	
SEE2030	The Entertainment Industry	
SEE3041	Special Event Protocol	
SEE3042	Weddings & Ceremonies	
SEE3060	Concert and Event Production	
SEE3065	Fundamentals of Fundraising and Philanthropy	
Total Credits		13.5

On-Site Food Service Management

FSM4040	On-Site Foodservice	4.5
Choose two of the following:		9
FSM2010	Medical Food Service	
FSM3012	Advanced Menu Analysis	
FSM3020	Dining Service Management	
HOSP3040	Managing Quality Services	

MRKT3005	Brand Marketing	
SCI2010	Nutrition	

Total Credits	13.5
---------------	------

Resort Management

HOSP2020	Resort Management	4.5
Choose two of the following:		9

FISV4030	Real Estate	
HOSP1010	Front Office Operations	
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3045	Management Of Vacation Ownership (Timeshare) Resorts	
HOSP3065	Hospitality Security and Risk Management	
HOSP3810	Spa Management	
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
SEE2040	Outdoor Recreation Planning	
SEE3120	Fitness and Wellness Center Management	
TRVL3010	Dynamics of Tourism	
TRVL3020	Ecotourism	
TRVL3801	Winter Resort and Adventure Management	
Total Credits		13.5

Rooms Division Management

Choose one of the following:		4.5
HOSP1010	Front Office Operations	
OR		
HOSP1080	Technology in the Tourism/Hospitality Industry *	

Choose two from the following:		9
HOSP3033	Hotel Property Operations	
HOSP3040	Managing Quality Services	
HOSP3065	Hospitality Security and Risk Management	
HOSP3077	Revenue Management	
HOSP4012	Developing and Managing a Small Hospitality Lodging Property	
Total Credits		13.5

* This option is NOT available to students pursuing the Hotel & Lodging Management, International Hotel & Tourism Management or Travel-Tourism & Hospitality Management degree programs.

Sales & Marketing Management

HOSP4015	Advanced Hospitality Sales Seminar	4.5
Choose two of the following:		9

HOSP2011	Hospitality Sales and Meeting Management	
HOSP3077	Revenue Management	
MRKT3005	Brand Marketing	
MRKT3011	Direct Marketing	
MRKT3045	Social Media and Internet Marketing	
MRKT4030	International Marketing	
SEE3045	Media Relations	
SEE4020	Sports and Entertainment Marketing	
TRVL4011	Destination Management Organization	
Total Credits		13.5

Sommelier

Choose one of the following:		4.5
CUL3020	Foundations of Wine and Spirits	
CUL3091	Oenology	

Choose one of the following:		4.5
CUL4020	New World Wine and Spirits	
CUL4030	Classic Old World Wine and Spirits	

Choose one of the following:		4.5
CUL4045	Spirits and Mixology Management	
CUL4185	Sommelier Capstone	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
Total Credits		13.5

Sports Management

Choose three of the following:		13.5
--------------------------------	--	------

LIT3040	Sports in Film and Literature	
SEE2015	Leadership in Recreation/Leisure Settings	
SEE3020	Professional Sports Management	

SEE3030	Athletic Coaching and Administration	
SEE4020	Sports and Entertainment Marketing	

Total Credits	13.5
---------------	------

Sports and Entertainment Facility Management

SEE4050	Public Assembly Facility Management	4.5
Choose two of the following:		9

FSM4040	On-Site Foodservice	
HOSP3065	Hospitality Security and Risk Management	
HOSP3850	Negotiations and Agreements	
HOSP4011	Hospitality Management Consulting	
LAW3092	Sports, Entertainment and Event Management Law	
SEE3060	Concert and Event Production	
SEE3120	Fitness and Wellness Center Management	
SEE4020	Sports and Entertainment Marketing	
Total Credits		13.5

Tour Management Operations

TRVL2030	Tour Management	4.5
Choose two of the following:		9

HOSP2020	Resort Management	
HOSP3850	Negotiations and Agreements	
SEE2070	The Gaming Industry	
SEE3045	Media Relations	
TRVL3020	Ecotourism	
TRVL3030	International Policies of Tourism	
Total Credits		13.5

Travel Agent (Non Travel-Tourism & Hospitality Management Majors)

TRVL1035	Travel Information Systems	4.5
Choose one of the following:		4.5

TRVL1011	Destination Geography II	
TRVL2801	World Geography for Tourism and Hospitality	

Choose one of the following:		4.5
------------------------------	--	-----

HOSP2011	Hospitality Sales and Meeting Management	
TRVL2030	Tour Management	
TRVL2810	The Aviation and Airline Industries	
TRVL3040	Adventure, Sport and Nature-Based Tourism	
Total Credits		13.5

Note: Students majoring in Travel-Tourism & Hospitality Management are *not* eligible for this concentration.

Travel Agent (Travel-Tourism & Hospitality Management Majors Only)

TRVL2030	Tour Management	4.5
TRVL2810	The Aviation and Airline Industries	4.5
TRVL3040	Adventure, Sport and Nature-Based Tourism	4.5

Total Credits	13.5
---------------	------

Note: Only students majoring in Travel-Tourism & Hospitality Management are eligible for this concentration.

School of Technology

Associate in Science (A.S.) Degree

- Computer Programming (p. 82)
- Computerized Drafting (p. 83)
- Robotic Engineering Technology (p. 84)

Bachelor of Science (B.S.) Degree

- Electronics Engineering (p. 85)
- Engineering Design & Configuration Management (p. 87)
- Graphic Design & Digital Media (p. 88)
- Network Engineering (p. 89)
- Software Engineering (p. 90)

Concentrations

- School of Technology Concentrations (<http://catalog.jwu.edu/programsofstudy/technology/concentrations/providence/>)

Courses

- Providence Technology Course Listing (p. 144)

Computer Programming

(School of Technology)

Associate in Science (A.S.) Degree

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

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

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

Computer Programming

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

Major Courses		
CSIS1000	Problem Solving and Programming Concepts	4.5
CSIS1020	Fundamentals of C Programming	4.5
CSIS1040	Fundamentals of Visual Basic	4.5
CSIS1050	Data Structures	4.5
CSIS2030	Database Concepts	4.5
CSIS2050	Advanced Programming Concepts	4.5
CSIS2060	Object-Oriented Programming in C++	4.5
CSIS2065	Java Programming	4.5
FIT1012	Digital Technology for Business	4.5
FIT1014	Solving Business Problems with Technology	4.5
ITEC1020	Introduction to Data Communications	4.5
Related Professional Studies		
Technology Electives	Two courses with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1040)	9.0
General Studies		
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH3020	Discrete Mathematics	4.5
Science	One science course from the following:	4.5
SCI2005	Introduction to Botany	
SCI3010	Environmental Science	
SCI3030	Introduction to Ecology	
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences	4.5
Total Credits		94.5

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

- Software Engineering (<http://catalog.jwu.edu/programsofstudy/technology/software-engineering/>)

Computerized Drafting

(School of Technology)

Associate in Science (A.S.) Degree

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

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

Computerized Drafting

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

Major Courses		
CAD1000	Computer-Aided Drafting I	6
CAD1L00	Computer-Aided Drafting I Lab	1
CAD1020	Computer-Aided Drafting II	6
CAD1L20	Computer-Aided Drafting II Lab	1
CAD1030	3D Parametric Modeling	6
CAD1L30	3D Parametric Modeling Lab	1
CAD2000	Portfolio Development	1.5
CAD2020	Mechanical CAD	4.5
CAD2030	Principles of Design	4.5
CAD2040	Architectural CAD	4.5
CAD2059	Introduction to Computer-Integrated Manufacturing (CIM)	4.5
CAD2061	CAD Applications	4.5
Related Professional Studies		
FIT1012	Digital Technology for Business	4.5
Technology Electives	Two courses with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1040)	9
General Studies		
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH1030	Precalculus	4.5
SCI1011	General Physics I	4.5
SCI1041	General Physics I Laboratory	1.5
Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences	4.5
Total Credits		96.0

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

- Engineering Design & Configuration Management (<http://catalog.jwu.edu/programsofstudy/technology/engineering-design-configuration-management/>)

Robotic Engineering Technology

(School of Technology)

Associate in Science (A.S.) Degree

This two-year associate degree program provides comprehensive education in the area of robotics and automation. The program will include courses in math, science and engineering to provide a solid background in this technical area. Courses will cover material in mechatronics and microprocessor-based robotic projects, including microprocessor interfacing for various sensors, speech synthesis, communication and real-time programming.

Students graduating from this program will be prepared for a wide range of positions in the areas of robotics, automation and real-time applications. Graduating students may work as maintenance and troubleshooting technicians or potentially find employment in robotic hardware design and automation as well as software development for real-time applications.

Upon graduating from this program, students may choose to continue their studies towards a B.S. in Electronics Engineering.

Robotic Engineering Technology

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

Major Courses

ENGN1001	Digital Logic Design I	4.5
ENGN1010	Introduction to Circuit Theory and Lab	6.0
ENGN1030	Solid State I: Devices and Lab	6.0
ENGN2000	Robotics	4.5
ENGN2002	Digital Logic Design II	4.5
ENGN2045	Computer Vision	4.5
ENGN2061	Mechatronics	4.5
ENGN2062	Artificial Intelligence	4.5
ENGN2063	Advanced Robotics	4.5
ENGN2075	Microcontrollers I	4.5
ENGN2080	Microcontrollers II	4.5
ENGN2085	Introduction to Embedded Systems	4.5

Related Professional Studies

CSIS1020	Fundamentals of C Programming	4.5
FIT1012	Digital Technology for Business	4.5

General Studies

ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH1030	Precalculus	4.5
SCI1011	General Physics I	4.5
SCI1041	General Physics I Laboratory	1.5
Choose one of the following:		4.5

Art	One ART-designated course
Literature	ENG1001 or one LIT-designated course
History	One HIST-designated course (except HIST4030)

Total Credits	99.0
---------------	------

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Four-Year Options:

- Electronics Engineering (<http://catalog.jwu.edu/programsofstudy/technology/electronics-engineering/>)

Electronics Engineering

(School of Technology)

Bachelor of Science (B.S.) Degree

The Electronics Engineering bachelor's degree program provides a broad-based foundation in current and projected growth areas of electronic engineering and technology. It also provides concentrations in two areas that are directly consistent with the technology dynamics of this and the coming decades: computer/digital systems engineering and network hardware.

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

Computer/Digital Systems Engineering (for Electronics Engineering Majors)

ENGN2080	Microcontrollers II	4.5
ENGN3080	Computer Architecture	4.5
ENGN4040	VLSI Design and Layout	4.5
ENGN4045	VLSI Design and Integration	4.5
ENGN4070	Hardware Organization and Design	6
Total Credits		24.0

Network Hardware (for Electronics Engineering Majors)

CAD2050	Computer-Aided Network Design	6
ENGN2070	Signal Transmission	4.5
ITEC1020	Introduction to Data Communications	4.5
ITEC2080	Network Devices	4.5
ITEC3030	Advanced Networking with TCP/IP	4.5
Total Credits		24.0

Electronics Engineering

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

Major Courses

ENGN1001	Digital Logic Design I	4.5
ENGN1010	Introduction to Circuit Theory and Lab	6
ENGN1030	Solid State I: Devices and Lab	6
ENGN2002	Digital Logic Design II	4.5
ENGN2020	Transform Methods for Engineering	4.5
ENGN2030	Electronic Communications	4.5
ENGN2040	Solid State II: Electronic Circuits and Lab	6
ENGN2075	Microcontrollers I	4.5
ENGN2085	Introduction to Embedded Systems	4.5
ENGN3030	Instrumentation and Process Control	6
ENGN4030	Digital Signal Processing	4.5

Area Concentration

Five-course concentration sequence (see above)	24.0
--	------

Related Professional Studies

CAD3000	Engineering Graphics and Lab	6
CAR0010	Career Capstone	1
CSIS1020	Fundamentals of C Programming	4.5
CSIS2050	Advanced Programming Concepts	4.5
FIT1012	Digital Technology for Business	4.5
PRMG2010	Introduction to Project Management	4.5
Technology Elective	One technology course from the following:	4.5
ENGN2000	Robotics	
ENGN2045	Computer Vision	

Experiential Education Electives

Courses with a TECX designation selected from the offerings within the School of Technology *	9
---	---

General Studies

ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
MATH1040	Calculus I	4.5
MATH1041	Calculus II	4.5
MATH2042	Calculus III	4.5
MATH2043	Ordinary Differential Equations	4.5
PHIL3040	Ethics of Business Leadership	4.5
SCI1021	General Chemistry	4.5
SCI1022	General Chemistry Lab	2.25
SCI2011	Physics I	4.5
SCI2041	Physics I Laboratory	1.5
SCI2012	Physics II	4.5

SCI2042	Physics II Laboratory	1.5
Choose one of the following:		4.5
Art	One ART-designated course	
History	One HIST-designated course (except HIST4030)	
Literature	ENG1001 or one LIT-designated course	
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration **	9

Total Credits	190.75
---------------	--------

* Students should consult with their academic advisor.

** Students may not select courses with a MATH or SCI prefix.

NOTES: Students must have MATH1030 Precalculus or equivalent to enroll in MATH1040 Calculus I.

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

Study Abroad programs may satisfy a variety of History, Sociology and English requirements. Visit Study Abroad for details.

Electronics Engineering

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

First two years: 99

Associate in Science (A.S.) Degree in Robotic Engineering Technology (<http://catalog.jwu.edu/programsofstudy/technology/robotic-engineering-technology/>)

Third and fourth years:

Major Courses

ENGN2020	Transform Methods for Engineering	4.5
ENGN2030	Electronic Communications	4.5
ENGN2040	Solid State II: Electronic Circuits and Lab	6.0
ENGN3030	Instrumentation and Process Control	6.0
ENGN4030	Digital Signal Processing	4.5

Related Professional Studies

CAD3000	Engineering Graphics and Lab	6.0
CAR0010	Career Capstone	1.0
CSIS2050	Advanced Programming Concepts	4.5
PRMG2010	Introduction to Project Management	4.5

Experiential Education Electives

Courses with a TECX designation selected from the offerings within the School of Technology *	9
---	---

General Studies

MATH1040	Calculus I	4.5
MATH1041	Calculus II	4.5
MATH2042	Calculus III	4.5
MATH2043	Ordinary Differential Equations	4.5
PHIL3040	Ethics of Business Leadership	4.5
SCI1021	General Chemistry	4.5
SCI1022	General Chemistry Lab	2.25
SCI2012	Physics II	4.5
SCI2042	Physics II Laboratory	1.5
Choose one of the following:		4.5
PSYC2001	Introductory Psychology	
SOC2001	Sociology I	
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration **	9

Total Credits	99.25
---------------	-------

Four-Year Credit Total	198.25
------------------------	--------

* Students should consult with their academic advisor.

** Students may not select courses with a MATH or SCI prefix.

NOTES: Students must have MATH1030 Precalculus (Precalculus) or equivalent to enroll in MATH1040 Calculus I

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing

skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

Study Abroad programs may satisfy a variety of History, Sociology and English requirements. Visit Study Abroad for details.

Engineering Design & Configuration Management

(School of Technology)

Bachelor of Science (B.S.) Degree

The Engineering Design & Configuration Management bachelor's degree program complements the two-year Computerized Drafting associate degree.

Students build upon their associate degree in Computerized Drafting and integrate CAD software and drafting standards to develop engineering design concepts and configuration management methods and techniques.

The Engineering Design & Configuration Management program is comprised of the development of design skills, conventions and standards, and the management of design documentation for products and projects. The organization and design of products parallels the organization and development of projects. Some topics in this program are quality control/professional practice, design and project development, materials and process engineering, standards/codes and ergonomics, configuration management and an introduction to CAD/CAM. Each course is developed for hands-on experience and case studies to prepare the student for professional placement.

Graduates can expect to be part of design and project teams in a product manufacturing field or in areas of project development and management with start-up companies, and established organizations.

Engineering Design & Configuration Management

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

First two years: 94.5

Associate in Science (A.S.) Degree in Computerized Drafting (<http://catalog.jwu.edu/programs/study/technology/computerized-drafting/>)

Third and fourth years:

Major Courses

CAD3070	Introduction to CAD/CAM and Lab	6
ENGN3000	Materials and Process Engineering	4.5
ENGN3020	Design II and Project Development	4.5
ENGN3085	Principles of Systems Engineering	4.5
ENGN4000	Standards/Codes and Ergonomics	4.5
ENGN4005	Quality Control/Professional Practice	4.5
ENGN4010	Configuration Management	4.5
ITEC3070	Systems Modeling and Simulation	4.5

Related Professional Studies

CAR0010	Career Capstone	1
ENGN3090	Systems Performance and Measurement	4.5
PRMG2010	Introduction to Project Management	4.5
Technology Elective	One course with an ETEC attribute selected from offerings within the School of Technology (except FIT1000 or FIT1040)	4.5

Experiential Education Electives

Courses with a TECX designation selected from the offerings within the School of Technology *	9
---	---

General Studies

LEAD2001	Foundations of Leadership Studies	4.5
MATH2001	Statistics	4.5
PHIL3020 or PHIL3040	Crisis and Controversy: A Critical Thinking Approach Ethics of Business Leadership	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Science	Choose one course from the following:	4.5-6
SCI1012 & SCI1042	General Physics II and General Physics II Laboratory	
SCI3010	Environmental Science	
SCI3030	Introduction to Ecology	
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9

Total Credits	97.0-98.5
Four-Year Credit Total	191.5-193.0

* Students should consult with their academic advisor.

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing

skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

Study Abroad programs may satisfy a variety of History, Sociology and English requirements. Visit Study Abroad for details.

Graphic Design & Digital Media

(School of Technology)

Bachelor of Science (B.S.) Degree

The Graphic Design & Digital Media bachelor's degree program combines visual design foundation courses, hands-on experience and specialized concentrations to prepare students for careers in professional graphic design and digital media.

Students in this degree program prepare for a wide range of career opportunities in the creative industries where graphic design and technology intersect. Sample job titles in this rapidly changing professional market include digital media designer, interactive graphic designer, digital artist, Web designer and developer, information architect, print and digital publisher.

The academic and experiential focus of this program prepares students to solve various digital communication problems using visual design and digital tools. Learning is hands-on and performance-based using current digital software and hardware in university labs and studios. Students prepare many graphic design and digital media pieces to include in the sophomore portfolio class, which serves as a springboard to advanced concentrations. In addition to concentration study, junior and senior year is highlighted with real-world experience in the Feinstein Center for Technology & Design for Non-Profit Organizations. Through advanced coursework and experiential education, students develop competitive skills in project management by creating, managing and presenting graphic design and digital media projects.

In Design Solutions Team I & II junior-level students apply their knowledge to real-world problems through experiential education. Working from the Feinstein Center for Technology & Design on campus, students provide digital media solutions for non-profit organizations. Students hone their design skills by creating, editing and presenting collateral that includes pamphlets, posters, organizational identity kits, video, animation and websites. Students work in project teams supervised by faculty and senior students.

Digital Media Team I & II provides advanced experiential education to senior-level students. In these courses, students are assigned a variety of project work from a range of clients affiliated with the Feinstein Center for Technology & Design, other university programs and select external partners. Projects involve individual and team work to provide solutions in all digital media platforms. Students conceive, plan, create and deliver digital media products, as well as provide team leadership to undergraduates.

Other opportunities such as study abroad, national competitions, school exhibitions, independent/team projects and internships are also available to qualified students and complement the college experience.

Digital Media Animation (for Graphic Design & Digital Media Majors)

Choose three of the following:		13.5
DME3110	Multimedia Programming	
DME3120	Character Animation	
DME3130	Computer Animation	
DME3140	Integrated Motion Graphics	
Total Credits		13.5

Digital Media Print (for Graphic Design & Digital Media Majors)

DME3210	Print Production	4.5
DME3220	Intermediate Print	4.5
DME3230	Advanced Print	4.5
Total Credits		13.5

Digital Video (for Graphic Design & Digital Media Majors)

DME3140	Integrated Motion Graphics	4.5
DME3300	Introduction to Digital Video	4.5
DME3310	Intermediate Digital Video	4.5
Total Credits		13.5

Web Applications Development (for Graphic Design & Digital Media Majors)

CSIS2030	Database Concepts	4.5
CSIS3030	Server Side Programming I	4.5
CSIS3040	Server Side Programming II	4.5
Total Credits		13.5

Web Technologies (for Graphic Design & Digital Media Majors)

DME3110	Multimedia Programming	4.5
CSIS3030	Server Side Programming I	4.5
DME3115	Emerging Web Technologies	4.5
Total Credits		13.5

Graphic Design & Digital Media

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

Major Courses		
DME1000	Foundation Drawing and Digital Tools	4.5
DME1020	Digital Media Perspectives	4.5
DME1030	Principles of Visualization and Design	4.5
DME1040	Introduction to Client Side Development	4.5
DME1050	Imaging for Digital Media	4.5
DME1060	Advanced Client Side Development	4.5
DME2000	Typography and Spatial Design	4.5
DME2020	Introduction to Motion Graphics	4.5
DME2030	Print Design	4.5
DME2040	Portfolio Assessment	4.5
DME2050	Interactive Architecture and Content Design	4.5
DME4050	Senior Portfolio Assessment	4.5
CSIS2025	Introduction to Server Side Technologies	4.5
FIT1012	Digital Technology for Business	4.5
Technology Concentration	Select one concentration from offerings listed above	13.5
Related Professional Studies		
CAR0010	Career Capstone	1
LAW2001	The Legal Environment of Business I	4.5
LAW3080	Cyberlaw	4.5
MRKT1001	Principles of Marketing	4.5
PRMG2010	Introduction to Project Management	4.5
Experiential Education Electives		
DME3010	Digital Media Design Solutions Team I	4.5
DME3020	Digital Media Design Solutions Team II	4.5
Courses with a BSXP attribute selected from the offerings within the School of Technology *		9.0-13.5
General Studies		
ART2010	Introduction to Film	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
HUM3050	Science and Civilization: Progress and Problems	4.5
HUM3070	Visual Literacy and the Sociology of Perception	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH3020	Discrete Mathematics	4.5
PSYC2001	Introductory Psychology	4.5
SOC2010	Sociology of Digital Environments	4.5
History	One HIST-designated course (except HIST4030)	4.5
Science	One science course from the following:	4.5
SCI2005	Introduction to Botany	
SCI3010	Environmental Science	
SCI3030	Introduction to Ecology	
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	9
Free Electives		
Two courses selected from 1000-4999 offerings within the university (except FIT1000)		9
Total Credits		185.5-190.0

* Students should consult with their academic advisor.

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

Network Engineering

(School of Technology)

Bachelor of Science (B.S.) Degree

The Network Engineering bachelor's degree program gives students an in-depth skill base in the networking tools and problem-solving practices they need to become professionals in the fast-growing field of network technology. Using current networking software and hardware tools, students develop communications skills that prepare them to become highly functional members of project teams consisting of design, technological and business professionals.

Specially designed laboratories give students an enriched hands-on environment in which to hone their design and problem-solving skills, become familiar with equipment and methods common in industry, and develop competency in the use of a range of current networking software tools.

Seniors participate in one of these experiential education options: technical project team or internship. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

Successful graduates of the program in Network Engineering should be prepared to sit for network certification exams, and will be ready to embark upon careers in information technology and business as network administrators, managers, designers or assistant engineers.

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

Major Courses		
CSIS1000	Problem Solving and Programming Concepts	4.5
CSIS1020	Fundamentals of C Programming	4.5
CSIS1050	Data Structures	4.5
CSIS2045	Introduction to Operating Systems	4.5
ENGN2070	Signal Transmission	4.5
ITEC1020	Introduction to Data Communications	4.5
ITEC2080	Network Devices	4.5
ITEC2085	Distributed Systems with TCP/IP	4.5
ITEC3030	Advanced Networking with TCP/IP	4.5
ITEC3050	Information Security	4.5
ITEC3060	Network Management and Administration	4.5
ITEC3075	Network Security	4.5
Related Professional Studies		
CAD2050	Computer-Aided Network Design	6
CAR0010	Career Capstone	1
FIT1012	Digital Technology for Business	4.5
FIT1014	Solving Business Problems with Technology	4.5
ITEC3010	Server Configuration and Implementation	4.5
ITEC3040	Systems Analysis	4.5
ITEC3070	Systems Modeling and Simulation	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3080	Cyberlaw	4.5
MGMT2020	Organizational Behavior	4.5
PRMG2010	Introduction to Project Management	4.5
Experiential Education Electives		
Courses with a TECX designation selected from the offerings within the School of Technology *		9
General Studies		
ENG1001	An Introduction to Literary Genres	4.5
ENG1020	English Composition	4.5
ENG1021	Advanced Composition and Communication	4.5
ENG1030	Communication Skills	4.5
LEAD2001	Foundations of Leadership Studies	4.5
MATH1020	Fundamentals of Algebra	4.5
MATH2001	Statistics	4.5
MATH3020	Discrete Mathematics	4.5
PHIL3020	Crisis and Controversy: A Critical Thinking Approach	4.5
or PHIL3040	Ethics of Business Leadership	
PSYC2001	Introductory Psychology	4.5
SOC2001	Sociology I	4.5
History	One HIST-designated course (except HIST4030)	4.5
Science	One science course from the following:	4.5
SCI2005	Introduction to Botany	
SCI3010	Environmental Science	
SCI3030	Introduction to Ecology	

Elective	One course with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration	4.5
Free Electives		
Three courses selected from 1000-4999 numbered offerings within the university (except FIT1000 or FIT1040)		13.5
Total Credits		187.0
* Students should consult with their academic advisor.		

NOTES: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

Software Engineering

(School of Technology)

Bachelor of Science (B.S.) Degree

The Software Engineering program prepares graduates for the challenges in the diverse, fast-paced and rapidly evolving field of solution development. This curriculum provides the student with the opportunity to build upon their technical skills with leadership abilities, project management skills, team building skills and customer awareness.

The Software Engineering program develops a solid philosophy based on technology as a tool for business solutions and prepares students for rewarding careers in any industry as the provider of business solutions. Graduates of this program will be prepared to work in private, public or governmental organizations from within various industries such as retail, hospitality, finance or technology.

The Software Engineering program has three courses that students can use to tailor their program to the specific industry they wish to pursue. These courses will be determined through discussion with the students' faculty advisor and recorded on their degree requirements.

Seniors participate in one of these experiential education options: technical project team or internship. Students apply for the experiential education option they want and are placed according to their qualifications, work availability and the best fit for their program of study.

Software Engineering

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

First two years:	94.5
Associate in Science (A.S.) Degree in Computer Programming (http://catalog.jwu.edu/programs/study/technology/computer-programming/)	
Third and fourth years:	
Major Courses	
ENGN4010	Configuration Management 4.5
ITEC2080	Network Devices 4.5
ITEC2085	Distributed Systems with TCP/IP 4.5
ITEC3040	Systems Analysis 4.5
ITEC3050	Information Security 4.5
PRMG2010	Introduction to Project Management 4.5
Related Professional Studies	
CAR0010	Career Capstone 1.0
LAW2001	The Legal Environment of Business I 4.5
LEAD2001	Foundations of Leadership Studies 4.5
MGMT2020	Organizational Behavior 4.5
MRKT3084	Customer Care Strategies 4.5
Experiential Education Electives	
Courses with a TECX designation selected from the offerings within the School of Technology *	
General Studies	
ENG2010	Technical Writing 4.5
PHIL3040	Ethics of Business Leadership 4.5
PSYC2001	Introductory Psychology 4.5
PSYC2020	Industrial/Organizational Psychology 4.5
History	One HIST-designated course (except HIST4030) 4.5
Electives	Two courses with an EASC attribute selected from offerings within the School of Arts & Sciences which may be used to form an arts & sciences concentration 9
Application Domain Courses	
Three courses selected from the various colleges through consultation with the faculty advisor	
Total Credits	
Four-Year Credit Total	194.5

* Students should consult with their academic advisor.

NOTES: Students who graduate with a bachelor of science degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 (p. 159) Advanced Composition.

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

School of Technology Concentrations

Concentrations are not guaranteed and are subject to space availability. Registering for concentration courses is the responsibility of the student.

Additional policies regarding concentrations can be found in the Student Handbook.

Computerized Drafting

CAD1000	Computer-Aided Drafting I	6
CAD1L00	Computer-Aided Drafting I Lab	1
CAD1020	Computer-Aided Drafting II	6
CAD1L20	Computer-Aided Drafting II Lab	1
CAD1030	3D Parametric Modeling	6
CAD1L30	3D Parametric Modeling Lab	1
Total Credits		21.0

Database Management

CSIS1040	Fundamentals of Visual Basic	4.5
CSIS2030	Database Concepts	4.5
CSIS2080	Database Design	4.5
Total Credits		13.5

Desktop Publishing

CGRA2030	Multimedia Applications I	4.5
CGRA3040	Information Architecture and Content Planning	4.5
CGRA3050	Desktop Publishing	4.5
Total Credits		13.5

Game Development

CSIS2055	Introduction to Game Development	4.5
CSIS3050	2D Game Development with C#	4.5
CSIS3060	Game Engine Design	4.5
Total Credits		13.5

Print Media

DME1030	Principles of Visualization and Design	4.5
DME1050	Imaging for Digital Media	4.5
DME2030	Print Design	4.5
Total Credits		13.5

Project Management

PRMG2010	Introduction to Project Management	4.5
PRMG3010	Advanced Project Management	4.5
PRMG4010	Project Management Application and Experiential	4.5
Total Credits		13.5

Providence Arts & Sciences Courses

- ARA - Humanities Courses (p. 92)
- ART - Humanities Courses (p. 92)
- CAR - Experiential Ed & Career Svcs Courses (p. 92)
- CSL - Feinstein Community Service Courses (p. 92)
- CSLG - Social Science Courses (p. 92)
- ECON - Economics Courses (p. 93)
- ENG - English Courses (p. 94)
- ESL - English as a Second Language Courses (p. 95)
- FREN - Humanities Courses (p. 96)
- GER - Humanities Courses (p. 96)
- HIST - Humanities Courses (p. 96)
- HUM - Humanities Courses (p. 97)
- LAW - Legal Studies Courses (p. 98)
- LEAD - Leadership Studies Courses (p. 99)
- LIT - Humanities Courses (p. 100)
- MATH - Mathematics Courses (p. 101)
- PHIL - Humanities Courses (p. 102)
- PSCI - Social Science Courses (p. 102)
- PSYC - Social Science Courses (p. 102)
- REL - Humanities Courses (p. 103)
- RSCH - English Courses (p. 103)
- RUS - Humanities Courses (p. 104)
- SCI - Science Courses (p. 104)
- SOC - Social Science Courses (p. 106)
- SPAN - Humanities Courses (p. 107)

ARA1001 Supervised Independent Arabic I

This self-instructed, independent course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to the Arabic language with emphasis on mastering the Arabic alphabet, on vocabulary acquisition and on learning basic grammatical constructions with oral communication on a rudimentary level the main objective.

Offered at Providence

2.25 Quarter Credit Hours

ARA1002 Supervised Independent Arabic II

This self-instructed course is a continuation of the Supervised Independent Arabic I. Students' vocabulary is expanded to words used when dealing with such topics as time, days of week, weather, shopping, daily and weekly routine, etc. The grammar constructions used include declination of nouns; verbs in present, past and future tenses; and adjectives.

Prerequisite(s): ARA1001

Offered at Providence

2.25 Quarter Credit Hours

ART2010 Introduction to Film

This course is designed to give students an in-depth introduction to the motion picture medium. Students gain an understanding of the technical aspects of filmmaking and the ways in which movies express meaning through cinematography, production design, actor performance, editing, sound design, and narrative. The ideology of film and film theory are also explored.

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ART2020 Introduction to Art

This course provides an introduction to the understanding and appreciation of art. Emphasis is on the visual arts of painting, sculpture and architecture. The course covers the basic principles of design, form and techniques, as well as a general chronological history of art from ancient to contemporary works. Students are encouraged to respond actively to works of art through class discussions, museum visits and class projects.

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ART2030 Music Appreciation

This survey course of the history of music covers the elements of music, terminology, composition, form and style. It also explores the instruments, voices and ensembles that interact to create the art of music, focusing on periods of music after 1500 - Renaissance, Baroque, Classical, Romantic and Modern. American musical theater, jazz and music of world cultures are also studied. Emphasis is on developing critical listening skills and on developing an appreciation of music of many genres.

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

CAR0010 Career Capstone

This career management course focuses on preparing and empowering students to make effective career choices, identify and pursue internships, secure employment, and navigate lifelong career direction. Students learn ways to enhance and customize their job search materials and to market themselves effectively to employers. Various job search strategies, networking and interview techniques are reinforced. Other topics include personal financial management and graduate school.

Prerequisite(s): Junior status. (PT) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

1 Quarter Credit Hour

CSL1001 Community Service-Learning

CSL1001 introduces students to the concepts behind service-learning, volunteerism, and civic responsibility while participating in a 12 to 20 hour hands-on service experience at a local community-based organization. CSL is done in conjunction with an internship or academic course. Students must select their service-learning experience in consultation with the Alan Shawn Feinstein Community Service Center and/or their instructors. (HY)

Offered at Providence

1 Quarter Credit Hour

CSL1002 Community Service-Learning II

This course introduces students to values, concepts, and benefits of community service with an opportunity to engage in service to the community. Through a 12 to 16 hour field experience in a community setting, students are made aware of the need for service in the community and the importance of service in their future careers.

Prerequisite(s): CSL1001

Offered at Providence

0 Quarter Credit Hours

CSLG2010 Introduction to the Helping Professions

This course is designed to develop familiarity with the specialty of the helping profession including its professional practices and issues, its basic concepts, its relationship to other specialties and fields within psychology, and its scientific and research bases. In addition, the American Counseling Association's Code of Ethics is introduced.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2030 Counseling Theories and Techniques

This course is an introduction to the methods, major theories and techniques of counseling. A wide range of settings are considered, as well as a large range of topics, including dysfunctional families, domestic violence, incest, suicide prevention, drug and alcohol abuse, sociopathic personalities and multicultural issues.

Prerequisite(s): PSYC2001 or PSYC2901 (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2050 Introduction to Crisis Intervention

This course offers students an introduction to clinical crisis intervention by examining the theories, strategies and skills essential to de-escalating and resolving conflict in crisis situations. Theories on suicide prevention, addictions and suicide, violence and addictions and aggression management are explored. Models for assessing and responding to crises are explored. Topics such as medical and psychological traumas, posttraumatic stress disorder and professional burnout are part of the curriculum as well as theoretical and ethical implications in crises.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2070 Introduction to Case Management

This course introduces students to the required case management responsibilities for counselors. Its focus is on the skills and attitudes needed to meet accepted principles of patient management and the necessity of adhering to ethical guidelines. It concentrates specifically on such major aspects of case management as patient privacy rights and confidentiality, accuracy in intake preparation, assessment and screening reports, progress reports and treatment goals, discharge summaries and aftercare planning, and general documentation. The student gains a general knowledge of state and federal regulations for counselors as they apply to record keeping. Focus is also on understanding the referral process and identifying linkages to other community settings.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2090 Foundations of Mental Health Counseling

This course provides an introduction to the nature of the work, as well as the qualifications and knowledge required of mental health counselors by the U.S. Department of Labor. The intent of this course is to provide students with basic information on the principles and practices of mental health counseling. Topics include the history and philosophy of mental health counseling, professional identity, roles of the mental health counselor, professional ethics, managed care, various contexts of practice and organizational structures, mandated clients, crisis intervention services, prevention, consultation, and an understanding of how diversity influences the practice of mental health counseling. Particular attention is given to the practice of mental health counseling in a range of such urban settings as homeless shelters and outpatient centers.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2100 Introduction to Career and School Counseling

This course is designed to help students become competent in the use of educational and occupational information in counseling-related activities. Particular emphasis is on how information is processed in planning, establishing and managing careers from a life-span perspective.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG2110 Introduction to Family Treatment for Addictions Counselors

This foundational course addresses the treatment of families with substance abuse and other addictive disorders. It introduces various models and theories of counseling for families with addictive disorders; the focus will be on a family systems approach, exploring the dynamic roles that each family member plays in a multicultural society. It also examines the skills, strategies, techniques and approaches appropriate to intervention treatment as well as the twelve core functions of an addictions counselor.

Prerequisite(s): PSYC2001 or PSYC2901. (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG3010 Principles of Group Counseling

This course provides students with fundamental knowledge of the dimensions of group counseling through attention to its process, dynamics, and practice. It focuses on such topics as the development of group counseling as well as the ethical issues and theoretical approaches central to an understanding of the practice. This course also offers both experiential training in group facilitation, with opportunities to practice effective strategies by exploring task facilitation, psycho-educational counseling, and psychotherapy groups.

Prerequisite(s): PSYC2001 or PSYC2901. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG3040 Counseling Techniques for Addictions and Other Behavioral Disorders

This course focuses on the special skills and techniques required to effectively counsel the addicted and behaviorally disordered client. Development and utilization of advanced treatment planning and client management training are featured. In addition, it addresses the wide range of ethical issues inherent in all steps identified within the scope of practice for addiction professionals and found in recovery support services. The course examines issues that may arise during initial screening, during treatment planning, and as a client progresses through treatment implementation and moves into recovery. Throughout this course, students are asked to relate various points to their own situations, consider the various perspectives presented, and develop an ongoing awareness of their choices, decisions and behaviors in light of the ethical standards outlined by NAADAC.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSLG3099 Internship in Counseling Psychology I

The internship is comprised of weekly group seminars in which students learn counseling skills and techniques. Students also complete 10 hours of fieldwork in counseling, which includes shadowing counselors as they work with their clients and observing counseling techniques, personal interactions and case management. Development of clinical skills is a key focus of the internship.

Prerequisite(s): PSYC2001 or PSYC2901; junior status.

Offered at Providence, Providence CE

1 Quarter Credit Hour

CSLG4099 Internship in Counseling Psychology II

Internship in Counseling Psychology II is a capstone course focusing on the practice of applied psychology in various service agency settings. The course requires students to demonstrate an ability to integrate theory, research and practice in the context of a supervised counseling experience. The internship is a placement directed by a supervisor on site as well as by a program faculty member who will meet with students in a weekly seminar in which counseling methods and techniques are critically analyzed and further developed. Students must complete 150 hours at the community agency placement site.

Prerequisite(s): CSLG3099; senior status.

Offered at Providence, Providence CE

13.5 Quarter Credit Hours

ECON1001 Macroeconomics

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

ECON1901 Honors Economics

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues.
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ECON2002 Microeconomics

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

ECON2010 Economic Geography

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities are presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems.
Prerequisite(s): ECON1001 or ECON1901.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ECON3030 Managerial Economics

This course introduces business students to the application of economic principles at the decision-making level in a business organization. This course demonstrates how economic concepts can be applied to decisions involving business strategy and the attainment of organizational objectives.
Prerequisite(s): ECON2002 or ECON1901, MGMT1001.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ECON3070 Contemporary Economic Issues

This course is a topical examination of current macroeconomic and microeconomic issues that impact the U.S. economy. Course content examines and analyzes topics such as government finance, health care, the environment, energy, poverty and welfare, social economic issues, the housing market, terrorism, casino gambling, and the stock market.
Prerequisite(s): ECON1001, ECON2002 or ECON1901.
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ENG0001 Writing Workshop

This course affords an opportunity to students to complete the Graduation Writing Requirement at Johnson & Wales University. Students will review sentence structure, paragraph development and essay organization with the goal of applying these skills to the classroom and the workplace.
Prerequisite(s): PT writing skills evaluated at the "developing" level. (HY) (OL)
Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE
0 Quarter Credit Hours

ENG1001 An Introduction to Literary Genres

This course prepares students to read, analyze and write about the major literary genres: poetry, fiction and drama. Students are exposed to a variety of forms and styles in each genre from a wide range of historical periods. Literary selections represent a diverse group of classic and contemporary writers, poets and playwrights.
Prerequisite(s): ENG1020 or ENG1920 or placement. (SL) (WI) (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG1020 English Composition

This course provides students with basic writing skills in a variety of genres and contexts. Instruction begins with a review of the fundamentals of writing through the use of personal narratives. The focus widens to forms of public writing, including informative and research-based writing. Research techniques and MLA documentation are covered. Class work includes lecture, writing workshops, and peer critique. Course requirements include five or six different writing projects as well as a final exam. (WI) (OL)
Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG1021 Advanced Composition and Communication

This course is a continuation of ENG1020 English Composition. Building on the research and audience skills from ENG1020, students develop more complex and rhetorically advanced papers. All work – written and oral – is aimed at persuading an audience. Instruction begins with the essential components of a logically constructed and articulated argument. Critical thinking skills are reinforced throughout the course as students develop, peer critique, and present projects to the class. Research and MLA skills are expected of students, and all projects require research from a variety of sources.
Prerequisite(s): ENG1020 or ENG1920 or placement (WI) (OL)
Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG1030 Communication Skills

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

ENG1901 20th Century Literature: A Multidisciplinary Approach

Through the study of 20th century literary works, fine arts, humanities, and social and political sciences, this multidisciplinary honors course explores the relationship between modern world literature and its historical, social and political contexts. Short fiction, poetry, drama and essay are used as vehicles for exploring major movements, trends and events of the 20th century. Themes of racial, ethnic and gender identity, political oppression, and/or war are explored. Emphases vary. (SL) (WI)
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ENG1920 Honors English Composition

This honors-level composition course takes a problem-centered approach to writing. Through readings, class discussions, and written assignments, students engage in an in-depth exploration of contemporary problems, their causes, effects and possible solutions. Assignments range from creative personal narratives and social criticism pieces to analysis of causes and effects, culminating in a formal research-based proposal. Critical thinking and research skills are sharpened as students locate, evaluate and incorporate a variety of sources into their papers. (WI)
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ENG1921 Honors Advanced Composition and Communication

This reading-based and issue-centered honors-level course is designed to improve students' writing, critical thinking, and public speaking skills to compose and present orally effective arguments on major public controversies. Through reading and analyzing opposing viewpoints, students form an educated opinion about a controversy and learn effective ways to develop an argument. Students conduct both primary and secondary research, keep a research notebook, compile an annotated bibliography, write an extensive research paper, and present it to the class in the form of a panel discussion. A publication project is required at the end of the term. Prerequisite(s): ENG1920 or placement. (PT) (WI)
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ENG1930 Honors Communication Skills

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

ENG2010 Technical Writing

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats. Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI) (OL)
Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ENG2030 Introduction to Newswriting

This course provides students with a practical introduction to basic news and feature writing and emphasizes writing for the specific fields of business, culinary, hospitality and technology. Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)
Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3010 Technical Editing

This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, websites, reports or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as well as the role of the editor as a team member in organizational settings. The student's command of grammar, sentence construction, and style is advanced and refined. Prerequisite(s): ENG1020 or ENG1920 or ENG2010 or ENG2030 or placement or permission of department chair. (OL)
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ENG3012 Report and Proposal Writing

This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and nonprofit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding agencies, and apply the appropriate rhetorical conventions to create a range of informative and/or persuasive documents. Communication tasks include written reports, proposals and related correspondence, as well as oral presentation. Prerequisite(s): ENG2010 or permission of department chair. (OL)
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3014 Instruction and Manual Writing

This course prepares students to plan, construct, test and revise documents that enable users to perform tasks effectively. Students apply principles of iterative development including audience/user analysis, usability testing, and test-based revision to produce instructional materials such as training manuals, operating instructions, or online product documentation for specific users in a variety of workplace environments. Prerequisite(s): ENG2010 or permission of department chair. (OL)
Offered at Charlotte, Denver, Miami, Providence
4.5 Quarter Credit Hours

ENG3016 Advanced Business Communication

This course prepares students to perform high-stakes written and oral communication tasks in organizational or entrepreneurial settings in a 21st-century global economy. Building on skills introduced in earlier composition and communication courses, students plan, compose and deliver documents and presentations for a diverse range of external and internal audiences. The course requires the highest level of professionalism not only in producing quality documents but also in interacting with external and in-house contacts. Prerequisite(s): ENG1021 or ENG1921, ENG1030 or ENG1930. (HO) (OL)
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3030 Introduction to Food Writing

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. Students are introduced to the protocol for getting published while learning how to develop and compose food stories and restaurant reviews. Subjects taught include interview techniques, query letters and tailoring food articles to various publications. Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI) (OL)
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ENG3050 Introduction to Travel Writing

Students focus on the history of travel writing, article writing as a specific commercial genre, research skills, descriptive personal narrative, and integrating works with various forms of mixed media including: photography, computer graphics, and maps. This course explores the reasons and mediums for travel writing. Prerequisite(s): ENG1020 or ENG1920 or placement.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ESL1010 Beginner Level-Oral Communication

This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech pattern and to practice basic dialogs. Discrete listening is reinforced through dictation exercise. Offered at Miami, Providence
4.5 Quarter Credit Hours

ESL1011 Beginner Level-Grammar

This course introduces and/or reviews present, past and future forms of verbs, including the verb "be". Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined. Offered at Miami, Providence
4.5 Quarter Credit Hours

ESL1012 Beginner Level-Reading

This course teaches students to improve their reading skills by deriving meaning from context. It also develops students' skimming and scanning skills and increases vocabulary and comprehension. Offered at Miami, Providence
4.5 Quarter Credit Hours

ESL1013 Beginner Level-Writing

In this course, students compose, revise and edit paragraphs on various topics using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback. Offered at Miami, Providence
4.5 Quarter Credit Hours

ESL1020 Intermediate Level-Oral Communication

In this course, students use authentic tapescripts to continue to develop language, vocabulary and listening skills. They also begin to apply critical thinking skills to formulate and express their own opinions and to explore their own and other points of view on timely topics.
 Prerequisite(s): Successful completion of ESL1010 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1021 Intermediate Level-Grammar

This course introduces and/or reviews verb tenses and other grammatical components. Students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language.
 Prerequisite(s): Successful completion of ESL1011 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1022 Intermediate Level-Reading

This course allows students to practice their basic reading skills so they can build vocabulary and read more accurately and rapidly.
 Prerequisite(s): Successful completion of ESL1012 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1023 Intermediate Level-Writing

In this course, students create, revise and edit paragraphs and essays using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback.
 Prerequisite(s): Successful completion of ESL1013 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1030 Advanced Level-Oral Communications

In this course, students use authentic broadcasts from radio and television to develop critical thinking skills and listening strategies. Debates and oral presentations based on thematic units develop speaking skills.
 Prerequisite(s): Successful completion of ESL1020 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1031 Advanced Level - Grammar

This course develops students' grammar skills through contextualized exercises. The context reflects realistic language relevant to students' life experiences, leading to vocabulary development.
 Prerequisite(s): Successful completion of ESL1021 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1032 Advanced Level-Reading

This course prepares students for college level reading. Using a variety of readings, students practice basic comprehension skills, such as recognizing main ideas, supporting details and transitions, and determining vocabulary in context. Advanced critical understanding skills, such as making inferences, distinguishing fact from opinion, and the author's purpose, are introduced.
 Prerequisite(s): Successful completion of ESL1022 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

ESL1033 Advanced Level - Writing

This course prepares students for college-level writing. Students learn how to organize multi-paragraph essays with an introduction, body and conclusion. Various types of essays, such as persuasive and comparison and contrast using source documentation, are included.
 Prerequisite(s): Successful completion of ESL1023 or appropriate placement exam.
 Offered at Miami, Providence
 4.5 Quarter Credit Hours

FREN1001 Conversational French I

This course is an introduction to the French language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have previously studied this language are required to take the foreign language placement exam.
 Offered at Charlotte, Miami, Providence, Providence CE
 4.5 Quarter Credit Hours

FREN1002 Conversational French II

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

FREN1003 Conversational French III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice.
 Prerequisite(s): FREN1002 or equivalent placement score.
 Offered at Charlotte, Providence, Providence CE
 4.5 Quarter Credit Hours

FREN1901 French I Honors

This intensive, honors-level course is an introduction to the French language, with heavy emphasis placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several French-speaking cultures.
 Offered at Providence, Providence CE
 4.5 Quarter Credit Hours

FREN1902 French II Honors

This course is an intensive, honors-level course and is a continuation of French I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is a focus on the culture of the French-speaking countries.
 Prerequisite(s): FREN1901 or equivalent placement score.
 Offered at Providence, Providence CE
 4.5 Quarter Credit Hours

GER1001 Conversational German I

This course is an introduction to the German language, with emphasis on vocabulary acquisition, basic grammar construction and oral communication. Students who have previously studied this language are required to take the foreign language placement exam.
 Offered at Providence, Providence CE
 4.5 Quarter Credit Hours

GER1002 Conversational German II

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

GER1003 Conversational German III

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

HIST2001 World History to 1500

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

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST2002 World History Since 1500

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

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST3001 U. S. History from Colonial Times to 1876

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

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST3002 U. S. History Since 1877 (to the Present)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST3010 Modern History

This course provides an in-depth analysis of the major ideas and forces in the Western world during the 20th century. It reviews significant figures and events, as well as the seminal forces that have led to current conditions.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HIST3020 A Multicultural History of America

In this class students survey the broad currents of American history through the lens of immigration, race and ethnicity. Beginning with the colonization of North America, students study the experiences of Native Americans and immigrants from diverse points of origin across four centuries. Students use firsthand narratives, period fiction, contemporary journalism, and historical scholarship to interrogate the shifting nature of American identity from colonial "contact" through the present day.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST4010 Contemporary American History: The United States in a Global Age

This course addresses the recent history of the United States from the end of the Second World War to the present day, taking as its focus America's increasingly dominant role in world affairs. It traces America's rise as a global military and economic power and explores the implications of such might and affluence on American culture, foreign policy, and liberation struggles here and abroad. Topics addressed include the Cold War, Vietnam War and Iraq War, liberal and conservative presidential politics, and the critiques that emerged from the left and the right.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HIST4020 American Government

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

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HIST4030 R. I. State Externship Program

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

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HIST4920 Honors American Government

This honors level course is designed to provide a general introduction to the structure, organization and functioning of the national government of the United States. Special emphasis is given to the U.S. Constitution and its roots in the European Enlightenment. The establishment and interaction of the branches of government is investigated and explored as it has evolved into modern political practices. This class also focuses on topics relevant to students in the 21st century, such as presidential elections, civil liberties and special interest groups.

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Miami, Providence

4.5 Quarter Credit Hours

HUM3020 Language & Cultural Immersion

This course, delivered overseas by international postsecondary schools, is designed to develop both fluency in the target language and an in-depth understanding of the historical cultural contexts in which the language is spoken. Students acquire vocabulary through classroom lectures, discussion, and required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills.

Prerequisite(s): Honors Levels I and II (SPAN1901 and SPAN1902 or FREN1901 and FREN1902) or the equivalent recommended Standard levels I and II (1001 and 1002).

Offered at Denver, Providence

13.5 Quarter Credit Hours

HUM3050 Science and Civilization: Progress and Problems

This course explores the social, political, and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature, and the internet. This is an interdisciplinary course cross-listed as HUM3050, SCI3050 and SOC3050.

Prerequisite(s): ENG1020 or ENG1920 or placement, successful completion of any SCI course, sophomore status. (OL)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HUM3060 History/Sociology Abroad

The course is a merger of two disciplines in an attempt to gain understanding of the human experience while living in a particular culture. The summer program is a unique hands on opportunity supported by pre-trip research and assignments. The goal is to leave the visited country with disciplined insight into the history and society of the foreign country.

Offered at Providence

4.5 Quarter Credit Hours

HUM3070 Visual Literacy and the Sociology of Perception

Human perception of the social world is studied from both a communications and sociological perspective. Elements of "picture-based media" as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film, and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world. This is an interdisciplinary course cross-listed as HUM3070 and SOC3070.

Prerequisite(s): Junior status. (HO) (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LAW1060 The Law of Torts

This course provides a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis is on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LAW2001 The Legal Environment of Business I

This course provides an overview of the legal, regulatory and ethical environment in which business decisions must be made. The course exposes the student to a variety of legal topics: basic concepts, such as court procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention is paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW2010 Hospitality Law

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

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3002 The Legal Environment of Business II

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

Prerequisite(s): LAW2001 or LAW2010. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3005 Adjudication Workshop I

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course emphasizes the preparation of students to compete in the American Mock Trial Association annual competition (note: only student volunteers will enter the competition; each enrolled student is not required to do so). The course provides the opportunity for students to prepare, present, participate, and preside over "real-life" contested matters with an emphasis on judicial hearings (e.g., trial and appeal).

Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

LAW3006 Adjudication Workshop II

This workshop course presents an overview of the adjudicative process as practiced in a variety of American venues including, but not necessarily limited to, trial courts, government agencies, and appellate forums. The course will provide the opportunity for students to prepare, present, and preside over "real-life" contested matters with an emphasis on non-judicial hearings (e.g., parole and police hearings).

Prerequisite(s): CJS1002 or LAW2001 or LAW2010, sophomore status.

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

LAW3010 Business Law for Accountants

This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships.

Prerequisite(s): LAW2001 or LAW2010.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LAW3015 Criminal Procedure

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

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3025 Criminal Law

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

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3055 International Business Law

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

Prerequisite(s): LAW2001.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3065 Employment Law

This course acquaints the student with the different legal rules governing the employer/employee relationship. Topics include: employment discrimination, sexual harassment, employment contracts, labor relations, Fair Labor Standards Act, The Americans with Disabilities Act (ADA), OSHA and vicarious liability. There is heavy emphasis on discussion and written work.

Prerequisite(s): LAW2001 or LAW2010.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3080 Cyberlaw

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet.

Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world.

Prerequisite(s): LAW2001 or permission of department chair.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3090 Evidence

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

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LAW3092 Sports, Entertainment and Event Management Law

This course provides the Sports, Entertainment and Event Management major with an understanding of the legal issues that shall have an impact upon their business practices. The course concentrates on the following topics: negligence, intentional torts and crime, risk management, intellectual property, industry-specific contracts, discrimination, labor relations, various forms of business organization, and regulation of sports agents.

Prerequisite(s): LAW2001 or LAW2010.

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LAW4020 The Law of Contracts and Sales

This course is a study of the legal principles and rules of both common law contracts and contracts for the 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 contract formation, performance, enforcement, discharge and remedies for breach.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LAW4035 Administrative Law

This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory, and enforcement functions of such agencies are studied. The role of judicial review is also explored.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LEAD1001 Resident Assistant Leadership

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course focuses on developing those leadership skills required of the position - including conflict resolution, dealing with negativity, team building skills, diversity and communication.

Prerequisite(s): Acceptance into the RA program.

Offered at Miami, Providence

1.5 Quarter Credit Hours

LEAD2001 Foundations of Leadership Studies

This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of ethics, power and social responsibility.

Prerequisite(s): Sophomore status. (SL) (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2010 Special Topics in Leadership

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

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2011 Leadership and Women in History

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Area of specialized leadership interest include, but are not limited to Women in History.

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

LEAD2012 Power and Leadership

In order to be an effective leader, an individual must understand the importance of power and how to appropriately exercise it. This course provides an overview of the nature and types of power in today's business world. The relationship between power and influence is also explored. Since issues of power present unique challenges to students beginning new careers, special attention is given to the topics of supportive communication, relationship building, and organizational politics.

Prerequisite(s): LEAD2001 or LEAD2901.

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2901 Honors Foundations of Leadership Studies

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2920 Honors Inter-Campus Course in Philanthropy I

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

Prerequisite(s): Permission of leadership chairperson.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LEAD2921 Honors Intercampus Course in Philanthropy II

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

Prerequisite(s): LEAD2920.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LEAD3010 Leadership Through Film and Literature

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

Prerequisite(s): LEAD2001 or LEAD2901 or SEE2015 or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LEAD3020 Creative Leadership

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

Prerequisite(s): LEAD2001 or LEAD2901 or SEE2015 or permission of department chair. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT2030 African-American Literature

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis is placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon.

Prerequisite(s): ENG1020 or ENG1920 or placement. (SL) (WI)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT2040 American Literature I

This course acquaints the student with American literature from its Puritan origins through the mid-19th century. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the formation of the American literary tradition.

Prerequisite(s): ENG1020 or ENG1920 or placement. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LIT2050 American Literature II

This course acquaints the student with American literature from the Civil War to the present. Students study representative authors, poets, and playwrights and are exposed to a variety of forms, styles and genres. Special attention is paid to the development of our national identity through literary experience.

Prerequisite(s): ENG1020 or ENG1920 or placement. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3001 Studies In Drama

This is an introductory course in the history of drama. Critical analyses of literary elements are conducted in the context of genres from the ancient Greeks to contemporary drama. Both written works and performances are examined and analyzed.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3015 Food In Film And Literature

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course focuses on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students develop the critical skills necessary to increase their understanding of the experience of film and literature.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI) (OL)

Offered at Charlotte, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3020 Studies In The Short Story

This course prepares the student to read, analyze, and write about the short story from different critical perspectives. Students study representative authors and are exposed to a variety of forms and styles of the short story from a wide range of historical periods.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3030 Studies In Poetry

This course prepares the student to read, analyze, and write about poetry from different critical perspectives. Students study representative poets and are exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3040 Sports in Film and Literature

This course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and non-fiction, prose writers, and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. Modern film explores both the realism and romanticism of sports in popular culture. This course is designed to acquaint the student with the essence of games as myth and metaphor and develop an appreciation of the historical context in which the stories are constructed and heard.

Prerequisite(s): ENG1021 or ENG1921 or placement. (WI) (OL)

Offered at Charlotte, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

LIT3050 Contemporary Approaches to Classical and World Mythology

This course introduces students to classical and world mythology in order to understand the eternal, timeless nature of universal archetypes and themes while also exploring how they acquire new, contemporary meanings. Students learn to interpret myth using elements of literature as well as through the theories of myth interpretation. From Homer to Harry Potter, emphasis is placed upon analysis of primary readings as well as their interpretations within the context of a variety of disciplines. Class discussions and student writing encourage critical thinking, synthesis and application of the terminology of the study of mythology.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI) (OL)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

LIT4010 Science Fiction

This course analyses the evolution of science fiction from its early origins to the present. Fantastic and futuristic elements of plot are examined as social commentary. A variety of styles in several genres include traditional science fiction, fantasy, horror and cyberpunk.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT4030 Multi-Ethnic Literature

This course introduces students to fiction, autobiography, poetry, drama and many other forms of literature by writers from many racial and ethnic backgrounds including African American, Asian American, Latino, Chicano, American Indian and more. Emphasis is placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through reading the literature of many cultures and countries, students search for the common themes that unite humanity across the globe.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

LIT4040 Shakespeare

This course presents an introduction to the world of William Shakespeare by examining the historical contexts of his work, his life and his theatre. Works read and analyzed during the course are representative of Shakespeare's achievements in history, tragedy, comedy and poetry. Students trace Shakespeare's continuing relevance and influence on modern art and thought.

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (WI)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

MATH0010 Basic Mathematics

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

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

2.25 Quarter Credit Hours

MATH1002 A Survey of College Mathematics

This course is designed to teach students the basic mathematical concepts and methods that will assist them in using mathematics in both their personal and professional lives. Topics include problem solving, sets, probability, statistics, consumer mathematics, and the rudiments of college algebra.

Prerequisite(s): MATH0010 or placement. (HO) (PT) (HY) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1020 Fundamentals of Algebra

This course provides students with a working knowledge of the basic elements of algebra. Topics covered include equations and inequalities, graphing, systems of equations, exponents and logarithms, factoring, rational expressions, and radicals.

Prerequisite(s): MATH0010 or placement. (HO) (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1030 Precalculus

This course features the concepts and techniques essential for the study of calculus. Topics include functional notation, algebraic, trigonometric, exponential and logarithmic functions, analytic trigonometry, and matrix algebra.

Prerequisite(s): MATH1020 or placement. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1040 Calculus I

This course provides students with an introduction to the basic elements of differential and integral calculus. Topics include functions and limits, continuity, differentiation and its applications, relative extrema, and an introduction to integration.

Prerequisite(s): MATH1030 or equivalent or placement. (PT)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1041 Calculus II

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

Prerequisite(s): MATH1040.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

MATH1930 Quantitative Analysis I

A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail. Linear programming, quadratic models and a brief introduction to differential calculus are also presented.

Prerequisite(s): MATH1020 or equivalent, or permission of department chair, or placement. (PT) (HY)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH1931 Quantitative Analysis II

A continuation of MATH1930, this course further examines the applications of the derivative such as maxima and minima, and marginal analysis. Both indefinite and definite integration are discussed along with their application to business and economics. Partial differentiation and functions of several variables are also presented.

Prerequisite(s): MATH1930 or equivalent, or permission of department chair.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

MATH2001 Statistics

This course is designed to provide students with the basic statistical concepts and techniques that will assist them in both their personal and professional lives. Topics include measures of central tendency and dispersion, probability distributions of both discrete and continuous random variables, sampling distributions, estimation theory, and an introduction to hypothesis testing.

Prerequisite(s): MATH1002 or MATH1020 or MATH1030 or MATH1930 (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001) or equivalent. (HO) (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2005 Special Topics in Mathematics

This course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry.

Prerequisite(s): MATH1002 or equivalent. Other prerequisites may vary from year to year.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2021 Statistics II

This course is a continuation of Statistics I. It is designed to provide students with the statistical concepts and techniques of inferential statistics. Topics covered include hypothesis testing, testing the difference between two means, two proportions, and two variances; correlation and regression, Chi-square tests, analysis of variance, sampling techniques, and an introduction to simulation techniques.

Prerequisite(s): MATH2001

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MATH2042 Calculus III

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

Prerequisite(s): MATH1041.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

MATH2043 Ordinary Differential Equations

This course introduces the student to the field of ordinary differential equations. Topics include methods for solving linear differential equations and their applications, series solutions of linear differential equations, the solution of systems of linear differential equations along with their applications, and phase plane methods for nonlinear systems.

Prerequisite(s): MATH1041.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

MATH3020 Discrete Mathematics

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

Prerequisite(s): MATH1020 or permission of department chair.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PHIL3015 History of Philosophy

This is a survey of the development of Western philosophic thought. A clear sense is gained of the relative richness and poverty of philosophic interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the major schools of philosophic thought and their adherents are reviewed. Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will, knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know.

Prerequisite(s): ENG1020 or ENG1920 or placement.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PHIL3020 Crisis and Controversy: A Critical Thinking Approach

This course encourages students to use critical thinking skills in order to make decisions, solve problems, develop new ideas, evaluate arguments and tolerate ambiguity while exploring complex social questions. Emphasis is on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes. Students hone critical thinking skills by actively engaging in the study of social conflicts and controversies that operate at individual, communal and global levels.

Prerequisite(s): ENG1020 or ENG1920 or placement. (SL) (HO)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PHIL3040 Ethics of Business Leadership

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

Prerequisite(s): ENG1020 or ENG1920 or placement. (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

PSCI3001 Introduction to Political Science

Political Science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why, and how, will be studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis.

Prerequisite(s): Sophomore status. (WI)

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSCI3005 Contemporary Political Ideologies

A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in the last and this century. Robust ideologies (democracy, nationalism, Islam, and their variants) have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course tries to make sense of a century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations.

Prerequisite(s): Sophomore status. (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PSCI3010 Introduction to World Politics

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace are discussed next, with special emphasis on 20th-century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South". Special problems posed by multiethnic and multinational diversity within nations are an important theme of the course. Other possible topics, time allowing, include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations.

Prerequisite(s): Sophomore status. (WI)

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2001 Introductory Psychology

Introductory Psychology is the scientific study of behavior and mental processes. Ethical application of the scientific method is used to examine nervous system structures and functions, learning, memory, intelligence and states of consciousness. (SL) (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2002 Abnormal Psychology

This course examines the major theoretical approaches to psychological and other behavior disorders. Included are definitional criteria, causes, prevalence, related conditions and current treatment programs for both children and adults. Emphasis is placed on the sociocultural context of psychological disorders as well as on correcting common stereotypes about mental and emotional illness.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2010 Personality

Students engage in the study of various personality theories in the context of psycho-philosophical differences in personality. Personality development, assessment methods, theoretical application, integration and critical evaluation of each theory are analyzed. Application of theory to actual and hypothetical cases is expected throughout the course.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2020 Industrial/Organizational Psychology

This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2030 Developmental Psychology

This survey course is designed to introduce the student to the concepts, theories, and recent research in the area of human life span from conception to late adulthood. The integrative process of physical cognitive and psychosexual development during significant periods of maturation is examined.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2040 Psychological Issues of Addiction and Compulsive Behavior

This course examines the various types of addictions and accompanying compulsive behaviors and symptomology related to these disorders. It focuses on problems related to the addictive process. Topics include but are not limited to: compulsive gambling, alcohol and substance abuse addiction, sexual addictions, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with the familial effects and psychosocial impact of addiction on business and industry. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and addiction along with the biopsychosocial model of addiction are delineated.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC2901 Honors Introductory Psychology

The honors section of Introductory Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisite(s): Enrollment in university Honors Program or permission of department chair.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3001 Social Psychology

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior.

Prerequisite(s): PSYC2001 or PSYC2901. (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3020 Human Sexuality

This course is an exploration of human sexuality from a biological, psychological and socio-cultural perspective. It examines major theoretical perspectives that influence the scientific study of sexuality. Critical issues discussed include but are not limited to sexual identity and gender, sexuality and relationships, contemporary and cross-cultural views on human sexuality, rape and sexual exploitation and sexuality across the lifespan.

Prerequisite(s): PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PSYC3040 Introduction to Neuropsychology and Psychopharmacology

This course considers the function and dysfunction of the human central nervous system with respect to higher order cognition and behavior. This course surveys the neuroanatomical, neuropathological, neurocognitive and neurobehavioral aspects of the brain, and provides an introduction to the psychopharmacological aspects of treatment in mental health counseling. Prerequisite(s): PSYC2002.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

REL2001 Comparative Study of World Religions: An Interdisciplinary Approach

This course introduces the students to the world's great religions; Hinduism, Buddhism, Judaism, Christianity and Islam are emphasized. The focus is interdisciplinary and includes history, cultural traditions and textual analysis of each religion's literature in relation to these religions. (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RSCH2050 Research Methods in Applied Settings

Using quantitative and qualitative research methods, students learn how to plan, conduct, and write a research project and select and interpret data. The course provides students with the required knowledge to conduct basic research in the field of psychology, including evaluation of primary and secondary research and learning to use and interpret statistics in specific applied situations. Students learn APA documentation, engage in exercises in primary sourcing techniques, and receive an overview of the publication process.

Prerequisite(s): MATH2001, PSYC2001 or PSYC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RSCH3001 Honors Advisory Seminar

This course prepares honors students to conduct the necessary research to successfully complete the scholarly paper requirements for graduation from the Honors Program. The professor guides students in their choice of feasible research projects and serves as the major advisor for the scholarly paper requirement. Students review MLA and APA documentation forms and engage in exercises in primary source techniques. Descriptive statistics as well as an overview of the publication process are also covered.

Prerequisite(s): ENG1920 or placement.

Offered at Charlotte, Denver, Miami, Providence

1 Quarter Credit Hour

RSCH3002 Directed Academic Experience

Directed Academic Experience offers honors students the opportunity to develop and complete a capstone project begun in RSCH3001. This project is completed under the direct supervision of an individual faculty member appropriate to the specialized field of research or other work undertaken by the student. Though students submit portions of the project to the advisor at regular intervals, students are expected to devote a substantial amount of time to research, writing, and other appropriate forms of independent engagement with their chosen subject.

Prerequisite(s): Honors Status, RSCH3001 and recommendation of faculty member.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RSCH4050 Research Seminar in Counseling Psychology

This capstone course is designed to complete the major program of study by integrating the student's prior academic experiences in Counseling Psychology. A seminar format is used to encourage student participation and interaction with peers and with faculty. Each participant chooses a topic within the concentrations available for the Counseling Psychology program. The topic is explored through individual research, periodic presentations and discussion. Discussion focuses on both substantive and methodological concerns, as well as interconnections among areas of study.

Prerequisite(s): MATH2001, PSYC2001 or PSYC2901, RSCH2050. (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RUS1001 Supervised Independent Russian I

This structured independent study course combines a required curriculum with weekly conversation sessions. Students must take considerable responsibility for their own learning. The course is an introduction to Russian language with emphasis on mastering Russian alphabet, vocabulary acquisition, reading, basic grammar constructions, and oral communication. (HO)

Offered at Providence

2.25 Quarter Credit Hours

RUS1002 Supervised Independent Russian II

This self-instructed course is a continuation of the Supervised Independent Russian I. Students' vocabulary is expanded to words used when dealing with such topics as time, days of week, weather, shopping, daily and weekly routine, etc. The grammar constructions used include declination of nouns; verbs in present, past and future tenses; and adjectives. At weekly conversation sessions the students are also exposed to some aspects of life in present-day Russia.

Prerequisite(s): RUS1001 or equivalent.

Offered at Providence

2.25 Quarter Credit Hours

SCI1011 General Physics I

SCI1011 is the first of a two part introductory Physics course sequence using algebra-based approaches to analyze physics phenomena. It introduces students to vector algebra and the basic principles of classical mechanics, applying the concepts of work, energy, linear momentum, and angular momentum to physical phenomena. SCI1011 must be taken concurrently with the laboratory section (see SCI1041, General Physics I Laboratory).

Prerequisite(s): MATH1020 or taken concurrently, SCI1041 taken concurrently.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI1012 General Physics II

SCI1012 is the second of a two part introductory Physics course sequence using algebra-based mathematical approaches to analyze physics phenomena. It introduces students to heat, wave propagation, wave energy, reflection, refraction, electricity, magnetism, circuits, and semiconductors. SCI1012 must be taken concurrently with the laboratory section (see SCI1042, General Physics II Laboratory).

Prerequisite(s): SCI1011, MATH1020, SCI1042 taken concurrently.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI1015 Introduction to Life Science

This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of human body systems. Application of scientific methodology is included. (HO) (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SCI1021 General Chemistry

This comprehensive course is for those fields requiring knowledge of general chemical concepts. Emphasis is on applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding.

Prerequisite(s): MATH1020 or equivalent. (HO)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI1022 General Chemistry Lab

This is an inquiry based laboratory supplement course coordinated with SCI1021 General Chemistry. Students work in small teams to solve chemistry lab problems by performing observations and generating data to develop new concepts. Students design their own experiments and make decisions within their teams in a collaborative manner. They have the opportunity to practice the scientific skills used by chemists who perform research. Topics covered include the mole concept, chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding.

Prerequisite(s): MATH1020 or equivalent, SCI1021 taken concurrently. (HO)

Offered at Providence, Providence CE

2.25 Quarter Credit Hours

SCI1041 General Physics I Laboratory

SCI1041 is an introductory algebra based Physics Laboratory that meets three hours a week. It is an inquiry based laboratory course coordinated with SCI1011 General Physics I. Small teams of students work together to solve practical Newtonian physics problems by conducting a sequence of observations and tests. Students are responsible for developing their own experiments and task assignments as they work within collaborative team structures, using the collected data to construct original models of physical phenomena. Students practice skills employed by professional engineers and scientists. The laboratory exercises reinforce theories discussed in class, including error analysis, vector algebra, kinematics, conservation of energy, momentum, and rotational motion.

Prerequisite(s): MATH1020 or taken concurrently, SCI1011 taken concurrently

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

SCI1042 General Physics II Laboratory

SCI1042 is an introductory algebra based Physics Laboratory that meets three hours a week. It is an inquiry based laboratory course coordinated with SCI1012 General Physics II. Small teams of students work together to solve practical Newtonian physics problems by conducting a sequence of observations and tests. Students are responsible for developing their own experiments and task assignments as they work within collaborative team structures, using the collected data to construct original models of physical phenomena. Students practice skills employed by professional engineers and scientists. The laboratory exercises reinforce theories discussed in class, including error analysis, heat transfer, electric and magnetic fields, circuits, digital instruments, and optics.

Prerequisite(s): SCI1011, MATH1020, SCI1012 taken concurrently

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

SCI1915 Honors Introduction to Life Science

The honors life science course uses evolution and its mechanisms as a framework to present key biological and chemical principles that apply to all living things. Students examine applications of the scientific method, the chemical basis of life, cells and cellular functions, genetics, as well as structure and function of human body systems. Readings, activities and assignments are used to highlight the modern synthesis of evolution.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2005 Introduction to Botany

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

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI2010 Nutrition

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

Offered at Charlotte, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2011 Physics I

SCI2011 is the first of a two part introductory Physics course sequence using calculus-based approaches to analyze physics phenomena. It introduces students to vectors and the basic principles of classical mechanics, applying the concepts of work, energy, linear momentum, and angular momentum, to physical phenomena. SCI2011 must be taken concurrently with the laboratory section (see SCI2041, Physics I Laboratory).

Prerequisite(s): MATH1040 or taken concurrently, SCI2041 taken concurrently.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI2012 Physics II

SCI2012 is the second of a two part introductory Physics course sequence using calculus-based mathematical approaches to analyze physics phenomena. It introduces students to heat, wave propagation, wave energy, reflection, refraction, electricity, magnetism, circuits, and semiconductors. SCI2012 must be taken concurrently with the laboratory section (see SCI2042, Physics II Laboratory).

Prerequisite(s): SCI2011 or SCI1011, MATH1040 or taken concurrently, SCI2042 taken concurrently.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SCI2020 Exercise Physiology

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition, and weight control. Emphasis is placed on understanding the scientific basis for a wellness program. (HO)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2031 Anatomy and Physiology

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. (HO)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2040 Marine Biology

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

Offered at Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI2041 Physics I Laboratory

SCI2041 is an introductory calculus based Physics Laboratory class that meets three hours per week. It is an inquiry-based laboratory course coordinated with SCI2011 Physics I. Small teams of students work together to solve practical Newtonian physics problems by conducting a sequence of observations and tests. Students are responsible for developing their own experiments and task assignments as they work within collaborative team structures, using the collected data to construct original models of physical phenomena. Students practice skills employed by professional engineers and scientists. The laboratory exercises reinforce theories discussed in class, including error analysis, vector algebra, kinematics, conservation of energy, momentum, and rotational motion.

Prerequisite(s): MATH1040 or taken concurrently, SCI2011 taken concurrently.

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

SCI2042 Physics II Laboratory

SCI2042 is an introductory calculus based Physics Laboratory class that meets three hours per week. It is an inquiry-based laboratory course coordinated with SCI2012 Physics II. Small teams of students work together to solve practical Newtonian physics problems by conducting a sequence of observations and tests. Students are responsible for developing their own experiments and task assignments as they work within collaborative team structures, using the collected data to construct original models of physical phenomena. Students practice skills employed by professional engineers and scientists. The laboratory exercises reinforce theories discussed in class, including error analysis, heat transfer, electric and magnetic fields, circuits, digital instruments, and optics.

Prerequisite(s): SCI2011 or SCI1011, MATH1040 or taken concurrently, SCI2012 taken concurrently.

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

SCI2045 Introduction to General and Organic Chemistry

This course examines the chemistry of carbon-containing molecules relevant to biological systems such as the human body, beginning with basic atomic structure, chemical bonding and reactions, and the chemistry of acids, bases, buffers, and salts. Organic chemistry of all functional groups are examined, including saturated/unsaturated hydrocarbons, aldehydes and ketones, carboxylic acids, amines, and alcohols. Emphasis is given to those compounds of biochemical importance.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3010 Environmental Science

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3020 Sustainability Policy and Planning

In this course students are introduced to the application of scientifically sound sustainability policies and their effects. Through the study of relevant case studies, this course demonstrates how corporate leaders can gain a strategic advantage by fostering sustainable development principles within their organizations. Businesses have typically been viewed as major contributors to environmental problems but they have also been extremely important participants in solutions. Students investigate policy efforts that promote responsible management of social, economic, and environmental resources and examine the roles of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3030 Introduction to Ecology

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities are examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed. (HO)

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3040 Biochemistry

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include: chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids.

Prerequisite(s): SCI1015 or SCI1915, SCI2045. (HO)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3050 Science and Civilization: Progress and Problems

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature and the internet. This is an interdisciplinary course cross-listed as SCI3050, SOC3050 and HUM3050.

Prerequisite(s): ENG1020 or ENG1920 or placement, successful completion of any SCI course, sophomore status. (OL)

Offered at Charlotte, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SCI3070 Food Sustainability

This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution, and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and sustainable food production practices. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI3080 The Business of Sustainability

This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of sustainability principles to business management is investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact.

Prerequisite(s): SCI3010 or SCI3910. (HO) (OL)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI3090 Research Seminar in Sustainability

This course is a capstone of the student's undergraduate work in the sustainability minor and an introduction to the professional practice of sustainability. The Research Seminar in Sustainability is designed to provide students with opportunities to experience the methods used in business, nonprofit, and government sustainable development initiatives and programs by approaching a single issue from a variety of perspectives. Student groups select topics related to the main issue. Topics are clustered within the categories of policies and sociology, economics, or health and environment. Each group analyzes its topic, discovers relationships to the main issue and other group's topics, and presents their findings to the entire class. This multi-disciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future.

Prerequisite(s): PHIL3040, SCI3010 or SCI3910, SCI3070, SCI3080. (HO) (WI) (OL)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI3910 Honors Environmental Science

This honors course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme focuses on environmental health where students gain an understanding of the relationships between human populations, economic growth, ecosystem biodiversity and the health of human and biological populations. It examines the sustainable use of the world's resources and the scientific dialogues in understanding the potential remedies available for both developing and developed nations.

Offered at Denver, Miami, Providence

4.5 Quarter Credit Hours

SCI4060 Food Microbiology

Food Microbiology introduces students to a wide variety of topics regarding the biology of food and water associated microorganisms. Important topics include: all varieties of microbial agents of food and water borne disease, characteristics of important species of food spoilage microbes, identification and control of disease agents associated with food and water, beneficial microbial action, microbial genetics and bacterial genomics. The interaction of microbes with the human digestive and immune systems is also studied.

Prerequisite(s): SCI1015 or SCI1915, SCI2031, senior status or permission of department chair. SCI4061 taken concurrent. (HO)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SCI4061 Food Microbiology Lab

Food Microbiology Lab is a laboratory companion course coordinated with SCI4060. Using live cultures, students examine the properties of various microbes and factors which contribute to their control and their contamination of foods. Unknown microbes are identified using both traditional and genetic microbiological techniques. Beneficial microorganisms are also studied. Students master microscopy using compound light microscopes.

Prerequisite(s): SCI1015 or SCI1915, SCI2031, senior status or permission of department chair. SCI4060 taken concurrent. (HO)

Offered at Denver, Providence, Providence CE

2.25 Quarter Credit Hours

SOC2001 Sociology I

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Emphasis is placed on sociological methods and perspectives/paradigms. (SL) (HO) (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2002 Sociology II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group.

Prerequisite(s): SOC2001 or SOC2901. (SL)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2010 Sociology of Digital Environments

This course provides an introduction to the digital world as both a setting of social interaction and as a social and historical phenomenon. Attention is given to the ways that virtuality has both transformed and been influenced by other institutional domains such as family, media, art and work. This focus on the digital world advances students' sociological understanding of the human experience.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2020 Culture and Food

Culture and Food is a course on the sociology of food. Students are challenged to think and rethink the place of food in the human experience. The course focuses on how the discipline of sociology, and its borrowing from anthropology and other fields, examines food as a cultural and social artifact and how food and social identity intersect. (SL) (HO) (WI) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2025 Cultural Tapestry: Perspectives in Diversity

This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from a multitude of perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the allocation of privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macrolevel in society and on a micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society.

Prerequisite(s): SOC2001 or SOC2901.

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2035 Sociology of Aging

Aging is a lifelong process that affects individuals, families, and cultures across the globe. It encompasses a multitude of dimensions - physiological, emotional, cognitive, economic, and interpersonal - that influence a person's physical and social well-being. This course examines aging from multiple perspectives and addresses the roles that individuals, families, service industries, and government play in attempting to meet the needs of this growing population.

Prerequisite(s): SOC2001 or SOC2901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2040 Community Leadership: An Applied Sociology

This interdisciplinary course [sociology, leadership and service learning] is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many pre-designated sites, students are exposed to various aspects of the not-for-profit industry including administrative, fundraising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, students are expected to utilize their leadership skills by initiating a substantial agency-based project, in conjunction with their on-site supervisor, which serves as a tangible contribution to the overall organization. (SL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2050 Cultures of Africa

This course gives students a grounding in the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources.

Prerequisite(s): SOC2001 or SOC2901.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SOC2060 Deviant Behavior

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed.

Prerequisite(s): SOC2001 or SOC2901. (OL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC2901 Honors Sociology I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Emphasis is placed on sociological methods and on the terminology used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with "real-life" events, making the learning process even more relevant. Prerequisite(s): Enrollment in the university's Honors Program or permission of department chair.

Prerequisite(s): Enrollment in the university's Honors Program or permission of department chair.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC3010 Social Issues in Contemporary America

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

Prerequisite(s): SOC2001 or SOC2901. (SL)

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SOC3050 Science and Civilization: Progress and Problems

This course explores the social, political, and historic contexts and implications of several scientific and technological developments through a variety of genres including textbooks, newspaper and magazine articles, film, music, art, literature, and the internet.

Prerequisite(s): ENG1020 or ENG1920 or placement, successful completion of any SCI course, sophomore status. (OL)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

SOC3070 Visual Literacy and the Sociology of Perception

Human perception of the social world is studied from both a communications and sociological perspective. Elements of "picture-based media" as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film, and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world.

Prerequisite(s): Junior status. (HO) (WI)

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1001 Conversational Spanish I

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communications. Students who have studied more than one year of this language are required to take the foreign language placement exam.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1002 Conversational Spanish II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions.

Prerequisite(s): SPAN1001 or SPAN1011 or equivalent placement score.

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1003 Conversational Spanish III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice.

Prerequisite(s): SPAN1002 or equivalent placement score.

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1011 Conversational Spanish I: Specialized Vocabulary

This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students.

Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HO) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1901 Spanish I Honors

This intensive, honors-level course is designed as an introduction to the Spanish language. Heavy emphasis is placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several Spanish-speaking cultures.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SPAN1902 Spanish II Honors

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis is placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. There is also a focus on the culture of the Spanish-speaking world.

Prerequisite(s): SPAN1901 or equivalent placement score.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

Providence Business Courses

- ACCT - Accountancy Courses (p. 109)
- ADVC - Marketing/Retailing Courses (p. 111)
- CJS - Management Courses (p. 113)
- ENTR - Entrepreneurship Courses (p. 114)
- EQN - Equine Studies Courses (p. 115)
- FISV - Accountancy Courses (p. 118)
- IBUS - Management Courses (p. 119)
- MGHI - Management Courses (p. 121)
- MGMT - Management Courses (p. 121)
- MRKT - Marketing/Retailing Courses (p. 123)
- RMGT - Management Courses (p. 124)
- RTL - Marketing/Retailing Courses (p. 124)

ACCT1005 The Accounting Field

This introductory course acquaints students with the basic principles and practices of accounting. Topics include the accounting cycle, and the nature and purpose of accounting and finance. Emphasis is placed on the national and international regulatory groups, government agencies, accounting organizations and certifications. Legal and ethical requirements are presented. The annual report and business entities are also explored. Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT1006 Principles of Accounting I

Students are exposed to basic accounting procedures in the areas of current assets and fixed assets. Students identify, record and summarize accounting data, including the preparation of financial statements. Prerequisite(s): ACCT1005 or ACCT2001 or ACCT2003, Corequisite: FIT1040. (HO)
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT1007 Principles of Accounting II

Students are exposed to basic accounting procedures in the areas of liabilities and equity. Students also explore stock and bond transactions. Students review the income statement and balance sheet and learn to prepare the cash flow statement. Prerequisite(s): ACCT1006. (HO)
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2001 Business Accounting I

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus on 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. Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2002 Business Accounting II

The purpose of this course is to provide the student with an understanding of accounting for operational assets, liabilities and equity necessary in running a business and evaluating its operating results and financial conditions. This course provides the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Prerequisite(s): ACCT1006 or ACCT1201 or ACCT2001 or ACCT2003. Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2003 Hospitality Accounting I

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents, inventories, and financial statements. The student learns about accounting for the proprietorship and corporate forms of business. Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2004 Hospitality Accounting II

This course is based on the Uniform System of Accounts as endorsed by the American Hotel & Lodging Association. Comprehensive coverage is given to revenue and expense accounting, the periodic and perpetual inventory method, accounting for intangible assets, and selective topics in property and equipment accounting, as well as hospitality payroll. Prerequisite(s): ACCT1006 or ACCT1201 or ACCT2001 or ACCT2003. Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2010 Personal Budgeting and Planning

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

ACCT2021 Intermediate Accounting I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students are exposed to certain assets such as cash, accounts receivable and inventories. Attention is given to their valuation and impact on periodic net income and financial position. Prerequisite(s): ACCT1007 or ACCT1202. (PT)
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2022 Intermediate Accounting II

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

ACCT2023 Intermediate Accounting III

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

ACCT2035 Accounting Software

In this interactive course, students gain experience with a commercial accounting software package. The course is conducted in a laboratory setting. The software program is selected based on local market demand and designed for small- to medium-sized businesses. Setup, maintenance and the entire accounting cycle are completed using the software. Prerequisite(s): ACCT1007 or ACCT1202. Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT2191 Accounting Internship I

This internship offers the student part-time, hands-on experience in basic bookkeeping at a university property location or an approved off-campus organization. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship II and Accounting Internship III are also completed.

Prerequisite(s): Permission of department chair.

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

ACCT3011 Federal Taxes I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms, and schedules required to be filed by individuals.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (PT)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3012 Federal Taxes II

This course involves the study of federal tax laws pertaining to partnerships and corporations. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses.

Prerequisite(s): ACCT3011.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3020 Managerial Finance

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT1202 or ACCT1202, FIT1040 or FIT1014 or SEE3008, junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3023 Managerial Accounting

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

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202, MGMT1001, junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3025 Hospitality Financial Management

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202, junior status. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3030 Not-For-Profit Accounting

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The Single Audit Act (OMB Circular A-133), government auditing standards (the "yellow book") and preparation of federal form 990 are also studied.

Prerequisite(s): ACCT2023.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3031 Cost Accounting I

This course provides an introduction to accounting in a manufacturing business. Costing procedures covered include activity-based costing, job order cost, process cost, joint cost, standard cost and variance analysis.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202. (PT)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3032 Cost Accounting II

This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor-related problems.

Prerequisite(s): ACCT3031.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3040 Auditing

This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics of planning and implementing an audit and the preparation of reports are studied.

Prerequisite(s): ACCT2023. (WI)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3045 Internal Auditing

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

Prerequisite(s): ACCT3040.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3050 Advanced Accounting

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements.

Prerequisite(s): ACCT2023. (HO) (PT)

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3055 Casino Accounting

This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AICPA Guide to the Casino and Gaming Industry.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004 or ACCT1202.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3060 Accounting Information Systems

This course explores the various aspects of information technology that accountants should have familiarity with in business organizations. The topics discussed include the current computer hardware and software used in business, risks and controls in accounting information systems, the systems development life cycle, and business processes enhanced by technology.

Prerequisite(s): ACCT3040.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

ACCT3065 Advanced Quickbooks

In this interactive course, students expand their QuickBooks knowledge by becoming advanced users. Students master the QuickBooks reporting function and also work with payroll, sales and pricing transactions by customer and/or job. Advanced topics such as the audit trail, closing the books and reversing journal entries are explored. The course is conducted in a computer lab setting. Advanced setup, maintenance and the entire accounting cycle are completed using the software. At the completion of this course, students are prepared to take the QuickBooks Pro certification.

Prerequisite(s): ACCT2035, ACCT3040
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3075 Financial Management

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment.

Prerequisite(s): ACCT1007 or ACCT2002. (PT)
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3080 Fraud Examination: Theory and Practice

This course covers accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation and fraud prevention duties are studied in this course. Students learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. Computerized application development assists in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings.

Prerequisite(s): ACCT1007 or ACCT2002, FIT1040.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT3191 Accounting Internship II

This internship provides an opportunity to students who completed ACCT2191, an accounting experience that requires more responsibility. It offers the student a part-time, hands-on experience in entry-level accounting functions at a university property location or an approved off-campus organization that can differ from the organization where ACCT2191 was completed. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship III is also completed.

Prerequisite(s): ACCT2191, permission of department chair.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

ACCT3192 Accounting Internship III

internship provides an opportunity to students who completed ACCT3191, an accounting experience that requires more responsibility and analytical tasks. It offers the student a part-time, hands-on experience in entry-level accounting functions at a university property location or an approved off-campus organization that can differ from the organization where ACCT3191 was completed. The student has an opportunity to gain real-world experience in analyzing transactions, journalizing transactions, posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. This course can be used for partial fulfillment of a free elective requirement if Accounting Internship I and Accounting Internship II are also completed.

Prerequisite(s): ACCT3191, permission of department chair.
Offered at Providence, Providence CE
1.5 Quarter Credit Hours

ACCT4012 Taxes And Business Decisions

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.

Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4020 Accounting Technology Practice and Procedure

Using the content specification outline of the Certified Information Technology Professional (CITP) designation developed by the American Institute of Certified Public Accountants (AICPA), this course examines the various areas of technology-related services provided by accountants in public accounting and private industry. Topics include information technology strategic planning; information systems management; systems architecture, business applications and e-business; security, privacy and contingency planning; system development, acquisition and project management; systems auditing and internal control; and databases and database management.

Prerequisite(s): ACCT3060.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4050 International Accounting

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

Prerequisite(s): ACCT2023.
Offered at Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4060 Accounting Seminar

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course.

Prerequisite(s): ACCT3040, ACCT3050, senior status. (WI)
Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

ACCT4099 Accounting Internship

This internship provides students with an opportunity to gain accounting experience by performing various entry-level accounting functions at an approved offcampus organization. Students have an opportunity to gain real-world experience in analyzing, journalizing and posting transactions, preparing various reconciliations and schedules, creating reports for internal and external usage, and general office skills and procedures. Upon completion of this term-long course, students have an understanding of the demands and expectations of business and industry. To be eligible to apply for the internship program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Charlotte, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

ADVC1010 Marketing Communications I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process.

Prerequisite(s): MRKT1001 or HOSP3050.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1011 Marketing Communications II

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

Prerequisite(s): ADVC1010. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC1021 Public Relations Concepts

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

Prerequisite(s): ADVC1011. (PT)

Offered at Charlotte, Denver, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC2001 Creativity in Advertising

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

Prerequisite(s): ADVC1010, sophomore status. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

ADVC2002 Creative Craft I

This course is an introduction to the creative crafts of advertising: copywriting and art direction. The course covers the creative crafts in traditional media such as print, outdoor, broadcast and collateral, and in new media such as Web, viral and other nontraditional media beyond the digital realm. Copywriting study includes headline writing, body copy, theme lines and tag lines, as well as script writing. Art direction study includes layout, design, typography and the video communication arts. This course helps students incorporate both copywriting and art direction disciplines into portfolio samples.

Prerequisite(s): ADVC2001, CGRA3050 or approval of department chair.

Offered at Providence
4.5 Quarter Credit Hours

ADVC2003 High Concept in New Media

This course covers the area of advertising where highly conceptual creative meets today's new media. High concept creative has traditionally been recognized as a type of strategically driven advertising where the concept is greater than the mere words and pictures used to convey the main selling point or other principal message of the ad. New media, which emerged from burgeoning technological capabilities over the past 15 years, rarely employs traditional high-level creative concepts to package the message and is more a product of what the new digital technologies can do. This course helps students incorporate the best of both high concept and new media techniques into portfolio samples, and prepares them for a business world that values fluency in both areas.

Prerequisite(s): ADVC2002.

Offered at Providence
4.5 Quarter Credit Hours

ADVC2025 Public Relations Cases and Plans

This course utilizes contemporary case analysis to illustrate the effective use of public relations to achieve specific marketing communications objectives. Students learn to take advantage of marketing opportunities and to solve communications problems by applying a public relations process model to various case scenarios. Students create a public relations plan using case analysis as guidelines for research methods, audience identification, objectives, action planning, program implementation and evaluation.

Prerequisite(s): ADVC1021. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ADVC3002 Creative Craft II

This course is an extension of ADVC2002 Creative Craft I. It explores the finer points of advertising copywriting and art direction. Students pursuing career preparation for copywriting collaborate with students preparing for positions in art direction. Both disciplines focus on the more refined aspects of each craft. Copywriting focuses on the exceptional headline, body copy and video script writing. Art direction focuses on the exceptional use of main visuals, layout design, typography in print, plus video production on the Mac platform. This course helps students incorporate their copywriting or art direction expertise into portfolio samples coordinated with projects done by students from the complementing discipline.

Prerequisite(s): ADVC2002, CGRA3050.

Offered at Providence

4.5 Quarter Credit Hours

ADVC3003 Advertising Campaigns

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

Prerequisite(s): ADVC2001. (WI)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ADVC4015 Integrated Marketing Communications Seminar I

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(s): ADVC2001. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ADVC4016 Integrated Marketing Communications Seminar II

This course is the second part of ADVC4015. Students implement the strategy they developed in ADVC4015 and use their production budget and attendant costs. Students are required to design and produce advertising for print, broadcast, collateral, Internet and other forms (as recommended) of creative execution. The creative product must reflect an integrated communications concept and theme. Students also implement a public relations, sales promotion and direct marketing strategy that coordinates to reflect a seamless communications program.

Prerequisite(s): ADVC4015. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ADVC4020 Portfolio Lab

This course is designed to give advertising students an experiential portfolio-building program, often in a simulated work environment, under the supervision of faculty and staff with expertise in the advertising industry. Students fill any holes in their portfolio of advertising work, both traditional and new media, putting the finishing touches on a body of creative work that gives them a competitive portfolio for an entry-level position on the creative side of advertising.

Prerequisite(s): ADVC4015.

Offered at Providence

4.5 Quarter Credit Hours

ADVC4099 Advertising Internship

Eligible students may apply for an advertising internship at an agency, corporation, non-profit, media organization, or governmental entity. This assignment is an industry experience that allows students to gain academic credit for an invaluable work experience in the advertising industry. Upon completion of this term-long course, students have an understanding of the demands and expectations of the industry, as well as the role played by the agency, the client, and media organizations. To be eligible to apply for the internship program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Providence

4.5-13.5 Quarter Credit Hours

CJS1002 Introduction to Criminal Justice

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

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS1070 Criminal Courts

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

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS1090 Law Enforcement

This course is a survey of law enforcement agencies, their role, history and development within the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2040 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, transportation, galley slavery, and the eventual development of the prison. The evolution of prisons and acceptable conditions are discussed along with the advent of the prisoner rights movement. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2050 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(s): SOC2001 or SOC2901. (WI)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS2085 Juvenile Justice

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

Prerequisite(s): Sophomore status. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3033 Community Policing

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

Prerequisite(s): CJS1090.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3075 Criminal Investigation

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

Prerequisite(s): CJS1090. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3810 Topics in National Security

This course provides senior-level students with an analysis of the realignment of law enforcement assets at the federal and local levels providing homeland security in today's environment. The course also includes historical background information and topics concerning the basic information-gathering process. The focus on the importance and necessity of information intelligence, domestic and international terrorism and counter-terrorism, infrastructure protection and disaster preparedness, is comprehensive in this course. Students are introduced to the planning, process and procedures necessary for the new routes of cooperation and information sharing in law enforcement as well as within federal agency environments.

Prerequisite(s): LAW3025, senior status.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS3820 Cyber Crimes

In this course, students explore the rise and evolution of crimes involving computers and the Internet that are fast becoming the most prolific area of criminal activity in the 21st century. This course distinguishes between crimes in cyberspace and cyber-terrorism as a form of warfare upon the global community. It defines cyber crimes (including type, nature, and origin) and the expanding criminalization of computer and Internet conduct involving concepts of privacy violation, information protection and unauthorized access of digital data. An analysis of existing and new domestic and international law enforcement innovations that prohibit digital crimes is also covered.

Prerequisite(s): LAW3025.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4030 Criminal Justice Research Methods

This course provides students with an understanding of the purposes behind criminal justice research, the concepts and logic of research designs, and experimental research designs. This course includes an in-depth presentation of sampling in social science research. The goal is to familiarize students with research methods in order to lay the groundwork for designing research projects, as well as to interpret research designs in depth.

Prerequisite(s): CJS2050 or permission of department chair.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4033 Terrorism

This course is a study of terrorism from its earliest history into the post-9/11 21st century. It examines religious and political motivations for terrorism as well as the rationalization for such activity. It looks at the networking of nations, states and organizations in the acquisition of goods and finances to fund their organization. The course also looks at weapons of mass destruction, security measures and counterterrorism.

Prerequisite(s): Junior status.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4040 Criminalistics

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

Prerequisite(s): CJS3075. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4050 Advanced Topics in Criminal Justice

This course is a forum for special issues and emerging areas of criminal justice. It is taught by faculty members and visiting experts in the areas of focus.

Topics covered (which may change each offering) may include, but are not limited to: Public & Private Security, Victimology, Child Abuse & Neglect, and Organized Crime.

Prerequisite(s): CJS2050, junior status.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4060 Advanced Topics in Criminalistics

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

Prerequisite(s): CJS4040.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4080 Criminal Justice Senior Seminar

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

Prerequisite(s): CJS4030.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CJS4099 Criminal Justice Internship

Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private security facility. The internship is designed to give students the opportunity to apply their formal education to actual work situations. The student intern works under the supervision of a criminal justice professional. The student intern shall maintain a written log throughout the term of the internship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

ENTR1001 Introduction to Entrepreneurship

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

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR2030 The Business Plan

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004, ENTR1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001. (PT) (WI) (OL)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR2040 Financing the Entrepreneurial Venture

Following the development of a business plan in ENTR2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each.

Prerequisite(s): ENTR2030. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR3010 Small Business Consulting

This course is conducted as an independent study. Participants in the program formulate an agreed-upon plan with their sponsor and educator to counsel small businesses on problems dealing with marketing/sales, management, finance/accounting, and other relevant tactical/strategic issues.

Prerequisite(s): ENTR2040.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

ENTR3025 Business Expansion Strategies and Tactics

This course is designed to cover the different methods emerging companies use to expand nationally and internationally. Strong emphasis is placed on franchising, from both the franchisor perspective as well as the franchisee. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for large corporations, careers in emerging companies and financing the expansion of a company. The course is relevant for any student interested in working as a change agent in an established company, buying a franchise, or starting his or her own company. Prerequisite(s): ENTR2030.

Offered at Denver, Providence
4.5 Quarter Credit Hours

ENTR3030 Marketing Research for Entrepreneurs

This course is designed to give a broad overview of research from a business plan perspective. The focus of this course is on providing a basic knowledge base from which entrepreneurs can evaluate business opportunities and make better decisions based on appropriate research methods. This class emphasizes self-directed study due to the varied nature of each entrepreneur's venture.

Prerequisite(s): ENTR2030.
Offered at Providence
4.5 Quarter Credit Hours

ENTR3040 Internet Entrepreneurship

This multidisciplinary course presents students from the School of Technology and the College of Business with the opportunity to work in focused, collaborative teams on a real-world technology/business problem. Students perform market research, create business plans and prototype innovative technical solutions.

Prerequisite(s): CGRA2070 or ENTR2030 and permission of instructor.
Offered at Providence
6 Quarter Credit Hours

ENTR4010 Managing Change and Innovation

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable.

Prerequisite(s): ENTR2040. (HO) (OL)
Offered at Denver, Providence
4.5 Quarter Credit Hours

ENTR4020 Global Entrepreneurship

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only.

Prerequisite(s): ENTR4010 or MGMT4020. (HO) (PT)
Offered at Providence
4.5 Quarter Credit Hours

ENTR4099 Entrepreneurship Internship

The Entrepreneurship Internship offers students an experiential learning opportunity in business environments. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of entrepreneurship functions within a business. They are expected to apply previous course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to start, work in, and manage a local, national or global business. Students gain academic credit for work experience in entrepreneurship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process 2) have completed 130 hours of course work 3) have appropriate elective or internship credit available in their degree audits 4) have the sponsorship of a faculty advisor.

Offered at Denver, Providence
4.5-13.5 Quarter Credit Hours

EQN1001 Introduction to Equine Studies

This course covers a wide range of topics important to the fundamental understanding of the horse industry. Subjects include the evolution, history and development of the horse; modern breeds and their current uses in sport; equine behavior, and psychology of the horse. Laboratory skills acquisition includes horse management techniques such as safe handling, restraint, identification, lunging and horse maintenance procedures.

Offered at Providence
4.5 Quarter Credit Hours

EQN1010 Equine Physiology and Sports Therapy

This course investigates the scientific aspects of the horse with particular attention to the function of body systems. Topics include the respiratory, circulatory, muscular, endocrine, reproductive and urinary systems. The scientific conditioning of the horse for sports activities is studied with emphasis on the prevention of stress and the utilization of therapeutic modalities in the treatment of injuries. (HO)

Offered at Providence
4.5 Quarter Credit Hours

EQN1020 Equine Anatomy and Lameness

This course studies the conformation, anatomy and movement of the horse with emphasis on the skeletal system. Analysis of common unsoundness caused by trauma, overloading, degeneration, mechanical dysfunction, nerve dysfunction and metabolic imbalance are discussed with systematic methodology. This methodology includes discussion of pathophysiology, common symptoms, diagnostic techniques, treatment options and preventative practices. (HO)

Offered at Providence
4.5 Quarter Credit Hours

EQN1061 Principles of Riding I

This course establishes the correct balance seat position and correct use of the aids. The aim is to strengthen the position and security of the rider and introduce basic riding theory. Students develop their riding technique through application of the German Training Scale. The warm-up exercise program for the rider is introduced and utilized. Students are placed in riding classes according to level of riding ability.

Offered at Providence
1.5 Quarter Credit Hours

EQN1062 Principles of Riding II

This course is a continuation of Principles of Riding I. It aims to strengthen the position and security of the rider and further develop knowledge and application of basic riding theory. Students develop their riding technique through application of the German Training Scale. Students are placed in riding classes according to level of riding ability.

Prerequisite(s): EQN1061.
Offered at Providence
1.5 Quarter Credit Hours

EQN1063 Principles of Riding III

This course is a continuation of the work done in Principles of Riding I and II. The course deals more extensively with developing the balance seat position. The jumping position is more fully developed. Circles, figure eights, transitions and dressage tests are utilized to develop control and precisions. Students develop their riding technique through application of the German Training Scale. Students are placed in riding classes according to level of riding ability.

Prerequisite(s): EQN1062.
Offered at Providence
1.5 Quarter Credit Hours

EQN1071 Equine Management Lab 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 Center for Equine Studies during this course.

Offered at Providence
3 Quarter Credit Hours

EQN1072 Equine Management Lab II

This course is designed to prepare students for presenting a horse in hand with emphasis on showing and marketing sport horses. Other horse management skills developed include the application of tack fitting, emergency first-aid and bandaging procedures, lunging, long lining and trailering.

Prerequisite(s): EQN1071. (PT)

Offered at Providence

3 Quarter Credit Hours

EQN2000 Equine Diseases

The purpose of this course is to provide an understanding of the common ailments of the horse. Through knowledge of disease-producing organisms, signs of illness and vaccines, the student is prepared to recognize and prevent health problems. Also covered are common pharmaceuticals, emergency health care and parasitology.

Prerequisite(s): EQN1010. (HO) (WI)

Offered at Providence

4.5 Quarter Credit Hours

EQN2010 Equine Nutrition

This course studies the science and art of feeding horses. Digestive anatomy and physiology are discussed and dietary requirements of both healthy and compromised horses analyzed. Hay evaluation, types of concentrates and by-product feeds are discussed. Students produce a ration formulation project for horses with various nutrient requirements.

Prerequisite(s): EQN1001, EQN1010. (HO) (PT)

Offered at Providence

4.5 Quarter Credit Hours

EQN2061 Principles of Riding IV

This course is a continuation of the Principles of Riding courses. Skills developed include dressage movements, gymnastics and jumping courses. Students develop a greater understanding of riding the horse on the aids with thoroughness. Students are placed in riding classes according to level of riding ability.

Prerequisite(s): EQN1063. (SL)

Offered at Providence

1.5 Quarter Credit Hours

EQN2062 Principles of Riding V

This course is a continuation of Principles of Riding IV based on the rider's progress and development in the previous riding courses. Students are placed in riding classes according to level of riding ability.

Prerequisite(s): EQN2061. (SL)

Offered at Providence

1.5 Quarter Credit Hours

EQN2063 Principles of Riding VI

This course is a continuation of Principles of Riding V based on the rider's progress and development in the previous riding courses. Students are placed in riding classes according to level of riding ability.

Prerequisite(s): EQN2062. (SL)

Offered at Providence

1.5 Quarter Credit Hours

EQN2073 Equine Management Lab 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 hoof care. Students design a preventative horse health program based on regional considerations.

Prerequisite(s): EQN1072. (PT)

Offered at Providence

1.5 Quarter Credit Hours

EQN3000 Foundations of Riding Theory

This course studies the history and development of riding and classical modern riding theories. The early domestication and utilization of the horse is studied along with the development of riding theory from Xenophon through Caprilli. Modern classical riding theory is studied including the paces, dressage movements and the applications of the aids. Competition regulations for dressage and eventing are discussed.

Prerequisite(s): EQN2063. (HO)

Offered at Providence

4.5 Quarter Credit Hours

EQN3001 Methods of Riding Instruction I

This course prepares students to teach beginner and intermediate students. Topics of discussion include the selection of school horses, qualities of an instructor, control of the ride, rider and horse safety, and constructing lesson plans. Topics cover flat and jumping lessons. Students develop lesson plans for various levels of riders and implement these plans with practice teaching sessions at the Center for Equine Studies. Students further develop observational and critical thinking skills by attending relevant clinics.

Prerequisite(s): EQN2063, EQN3000. (SL) (PT)

Offered at Providence

4.5 Quarter Credit Hours

EQN3002 Methods of Riding Instruction II

This course is a continuation of EQN3001 with concentration on more advanced topics in the art of teaching. Students participate in intermediate and advanced lesson planning and practice teaching. A variety of teaching methodologies are addressed and the student will develop skills in motion mediation of the rider. The role of therapeutic riding as a treatment option is discussed.

Prerequisite(s): EQN3001.

Offered at Providence

4.5 Quarter Credit Hours

EQN3010 Equine Reproduction and Genetics

This course is an advanced level course in equine reproductive physiology and breeding management. Topics include the anatomy and physiology of the stallion's and mare's reproductive systems, conception, gestation, the birth process and care of the neonatal foal. Techniques in artificial insemination, semen shipment and embryo transfer are studied. Field trips enable students to observe breeding and management techniques at selected farms. Genetic inheritance of coat color and abnormalities pertinent to the horse breeding industry are also studied.

Prerequisite(s): Junior status. (HO)

Offered at Providence

4.5 Quarter Credit Hours

EQN3030 Horse Show Management

This course covers the management of horse shows from selection of the site and type of show to implementation of the general rules as outlined in the United States Equestrian Federation Rule Book. Students develop a management plan for a competition from a division in the USEF rule book. Students also actively participate in running a show including facility preparation, development of a prize list, scheduling, scoring and running a dressage and jumping competition. This course covers the management of horse shows with students planning and running a show. Topics include facility preparation, public services, show personnel, promotion, development of a prize list, scheduling and final reporting of results.

Prerequisite(s): EQN1020. (HO)

Offered at Providence

4.5 Quarter Credit Hours

EQN3040 Sport Horse Evaluation and Judging

This course covers the relationship of form to function in the horse. Judging sport horses with respect to conformation and movement is a major area of concentration. Competitive judging format is utilized to place classes of horses and present written reasons. Performance horse judging emphasizes the basic gaits of the dressage horse and the assignment of collective marks. Breed specific judging focuses on the Arabian, Morgan, Hunter and other selected breeds.

Prerequisite(s): EQN1020, EQN2000. (PT)

Offered at Providence

4.5 Quarter Credit Hours

EQN3061 Dressage and Jumping I

This course is a continuation of the Principles of Riding courses. It further develops the rider's balanced seat position and independent use of the aids both on the flat and over fences. Proficiency tests are used to measure the rider's progress in dressage as well as stadium jumping. Students develop their riding technique through application of the German Training Scale. Students are placed in riding classes according to level of riding ability. Prerequisite(s): EQN2063. Offered at Providence 1.5 Quarter Credit Hours

EQN3062 Dressage and Jumping II

This course is a continuation of Dressage and Jumping I based on the rider's progress and development in the previous courses. Students develop their riding technique through application of the German Training Scale. Students are placed in riding classes according to level of riding ability. Prerequisite(s): EQN3061. Offered at Providence 1.5 Quarter Credit Hours

EQN3063 Dressage and Jumping III

This course is a continuation of Dressage and Jumping II based on the rider's progress and development in the previous courses. Prerequisite(s): EQN3062. (PT) Offered at Providence 1.5 Quarter Credit Hours

EQN3064 Movement Training for the Rider

This course introduces theories on balance in motion for the rider utilizing Eckart Meyners model and other exercise modalities. The course focuses on the rider warm-up and specific exercises to unblock the rider. Types of stretching and flexibility are discussed along with selected topics in exercise physiology. Prerequisite(s): EQN2063. Offered at Providence 2 Quarter Credit Hours

EQN3070 Horse Training

This course addresses the theory and methodology of training horses for the sport horse industry. Students participate in video reviews and discussions of classical and alternate training theories. Practical use of training techniques is addressed. This course is offered during the summer term only. Prerequisite(s): EQN3063, Riding Proficiency Level II, permission of department chair. (PT) Offered at Providence 4.5 Quarter Credit Hours

EQN4050 Horse Farm Management

This course emphasizes the business aspects of managing a horse farm and includes such topics as taxes, insurance, promotion, real estate costs, financing and record keeping. Modern stable designs and the latest horse equipment are discussed as they relate to management efficiency. Students also participate in an extensive individual project on the development of an equine business. Prerequisite(s): EQN2010, Junior status. (HO) (PT) Offered at Providence 4.5 Quarter Credit Hours

EQN4061 Advanced Riding and Training I

This course emphasizes the training of the horse for dressage and jumping. Riders work on the development of the basic paces, collection, medium and extended gaits. Proficient riders explore movements of counter canter, lateral movements, flying changes and schooling pirouettes. The schooling of the horse from ground rails through complete courses is developed. Students are placed in riding classes according to level of riding ability. Prerequisite(s): EQN3063. Offered at Providence 1.5 Quarter Credit Hours

EQN4062 Advanced Riding and Training II

This course is a continuation of Advanced Riding and Training I based on the foundation work from the previous course. Students are placed in riding classes according to level of riding ability. Prerequisite(s): EQN4061. (PT) Offered at Providence 1.5 Quarter Credit Hours

EQN4063 Advanced Riding and Training III

This course is a continuation of Advanced Riding and Training II based on the foundation work from the previous course. Prerequisite(s): EQN4062. (PT) Offered at Providence 1.5 Quarter Credit Hours

EQN4087 Equine International Experience

This group of courses is designed to allow students to pursue advanced work in the equestrian discipline in an international setting. Students study at a selected host equestrian center in Germany to develop their riding skills using the world renowned German Training System. Students develop skills in dressage, stadium jumping, cross-country jumping and training techniques depending on the specialty of the host site. Currently students have studied at the German Riding School in Warendorf, Germany and the Westphalian Riding School in Münster, Germany. Students studying in Münster are eligible to take the small and large bronze medal examinations upon completion of their studies. Students also visit training farms and observe Olympic-level riders and trainers. Site visits to other equestrian venues may include CDI and CSI shows, stallion parades, auctions and breeding farms. Students should be riding at first-level dressage prior to application to this program. Offered at Providence 4.5 Quarter Credit Hours

EQN4088 Equine International Experience

This group of courses is designed to allow students to pursue advanced work in the equestrian discipline in an international setting. Students study at a selected host equestrian center in Germany to develop their riding skills using the world renowned German Training System. Students develop skills in dressage, stadium jumping, cross-country jumping and training techniques depending on the specialty of the host site. Currently students have studied at the German Riding School in Warendorf, Germany and the Westphalian Riding School in Münster, Germany. Students studying in Münster are eligible to take the small and large bronze medal examinations upon completion of their studies. Students also visit training farms and observe Olympic-level riders and trainers. Site visits to other equestrian venues may include CDI and CSI shows, stallion parades, auctions and breeding farms. Students should be riding at first-level dressage prior to application to this program. Offered at Providence 9 Quarter Credit Hours

EQN4089 Equine International Experience

This group of courses is designed to allow students to pursue advanced work in the equestrian discipline in an international setting. Students study at a selected host equestrian center in Germany to develop their riding skills using the world renowned German Training System. Students develop skills in dressage, stadium jumping, cross-country jumping and training techniques depending on the specialty of the host site. Currently students have studied at the German Riding School in Warendorf, Germany and the Westphalian Riding School in Münster, Germany. Students studying in Münster are eligible to take the small and large bronze medal examinations upon completion of their studies. Students also visit training farms and observe Olympic-level riders and trainers. Site visits to other equestrian venues may include CDI and CSI shows, stallion parades, auctions and breeding farms. Students should be riding at first-level dressage prior to application to this program. Prerequisite(s): EQN3063, GPA of 2. Offered at Providence 15 Quarter Credit Hours

EQN4099 Equine Internship

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. To be eligible to apply for the internship program, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Providence

4.5-15 Quarter Credit Hours

EQN4115 Special Topics in Equine Studies I

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.

Offered at Providence

1.5 Quarter Credit Hours

EQN4145 Spcl Topics in Equine Stud I

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.

Offered at Providence

4.5 Quarter Credit Hours

EQN4215 Special Topics in Equine Studies II

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.

Offered at Providence

1.5 Quarter Credit Hours

EQN4245 Spcl Topics in Equine Stud II

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.

Offered at Providence

4.5 Quarter Credit Hours

EQN4315 Special Topics in Equine Studies III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: Advanced Teaching Techniques, Veterinary Techniques, and Advanced Stable Management Strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation will be required.

Prerequisite(s): Permission of department chair.

Offered at Providence

1.5 Quarter Credit Hours

EQN4345 Spcl Topics in Equine Stud 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.

Prerequisite(s): Permission of department chair.

Offered at Providence

4.5 Quarter Credit Hours

FISV2010 Finance

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3001 Investments

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

Prerequisite(s): ACCT3075 or FISV2010. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3005 International 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(s): ACCT1007 or ACCT1202 or ACCT2004 or ACCT2004. (HO) (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3015 Fundamentals of Financial Planning

This course introduces students to the financial planning process, client/planner interactions and personal financial statements development and assessment. Topics include cash flow and debt management, education planning, planning elements of risk management, investment planning and retirement planning. This course is specifically of interest to those students who wish to pursue a career as financial planners.

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV3020 Introduction to Financial Institutions

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

Prerequisite(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (PT)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3040 Money and Capital Markets

The purpose of this course is to provide the student with knowledge of a broad range of subjects related to the nature and functions of money and credit. Money creation, the demand for money and the relation of money to inflation and financial flows, the role and functions of financial institutions, and consumer financing and business capitalization are each examined. This course emphasizes the changing role of competitive financial institutions and the effects of these changes on the flow of funds and monetary policy implementation by the Federal Reserve System to regulate and control money and financial institutions. Real-world examples are used to focus student learning to applications of theory and consequential economic impacts both nationally and internationally.

Prerequisite(s): ECON1001 or ECON1901.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV3080 Financial Statement Analysis

This course includes the analysis and interpretation of external financial statements for various business entities as seen through the eyes of professional investors and creditors. The course explores various analytical techniques including comparative financial statement, trend and ratio analyses.

Prerequisite(s): ACCT3075 or FISV2010, ACCT2022 or ACCT3031.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV4010 Bank Management

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

Prerequisite(s): FISV3005 or FISV3020 or FISV3040.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV4015 Fundamentals of Estate Planning

This course focuses on the efficient conservation and transfer of wealth, consistent with the client's goals. It is a study of the legal, tax, financial and non-financial aspects of this process, covering topics such as trusts, wills, probate, advanced directives, charitable giving, wealth transfers and related taxes.

Prerequisite(s): FISV3015.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV4020 Risk Management and Insurance

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits.

Prerequisite(s): ACCT1007 or ACCT1201 or ACCT2002 or ACCT2004 or EQN4050.

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV4025 Corporate Finance

This course expands on FISV2010 by introducing more advanced topics including capital structure, working capital management, capital budgeting and forecasting. Additional topics include operating and financial leverage, working capital management, capital budgeting, leasing and long-term financing.

Prerequisite(s): ACCT3075 or FISV2010, ACCT2022 or ACCT3031.

Prerequisite(s): ACCT3075 or FISV2010, ACCT2022 or ACCT3031.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV4030 Real Estate

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property.

Prerequisite(s): ACCT3020 or ACCT3025 or FISV2010.

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FISV4040 Futures and Options

This course includes a thorough foundation of options, futures, swaps, and other derivative securities. Topics include theoretical and normative pricing methods as well as the use of derivatives in portfolio and corporate risk management.

Prerequisite(s): FISV3001, MATH2001.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV4060 Fixed Income Analysis

This course includes the analysis of fixed income securities and all securities whose valuation and hedging are related to interest rates. Topics include the bond market and its various instruments including U.S. treasuries, corporate bonds, mortgage-backed securities and emerging market bonds. The course also covers bond portfolio management techniques such as interest rate forecasting, yield curve anticipation and security selection. This course is appropriate for students interested in financial analyst careers.

Prerequisite(s): FISV3001.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FISV4070 Series 7 Securities

This course prepares students to sit for the NASD Series 7 examination or those who plan to pursue a career in the financial services industry. The Series 7 exam qualifies people who are interested in gaining employment as a General Securities Registered Representative, enabling that individual to sell stocks, bonds and options. Topics include: equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings.

Prerequisite(s): FISV3001.

Offered at Denver, Providence, Providence CE

9 Quarter Credit Hours

FISV4099 Finance Internship

The Finance Internship offers students an experiential learning opportunity in diverse business environments. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of financial functions within a business. They are expected to apply previous course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of financial issues within a local, national or global business. Students gain academic credit for work experience in management.

Offered at Providence, Providence CE

4.5-13.5 Quarter Credit Hours

IBUS2002 International Business

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

Prerequisite(s): MGMT1001. (PT)

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2020 Seminar on the European Union

This course deals with the detailed study of the development of the European community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by community laws, tariffs and production regulations. Considerable emphasis is placed on outside speakers, articles and video cases.

Prerequisite(s): ECON1001 or ECON1901. (PT)

Offered at Providence

4.5 Quarter Credit Hours

IBUS2030 Foreign Area Studies

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

Prerequisite(s): ECON1001 or ECON1901.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2031 Foreign Area Studies: China

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 area includes China.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2032 Foreign Area Studies: Pacific Rim

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 area includes Pacific Rim.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2033 Foreign Area Studies: Latin America

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 area includes Latin America.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2034 Foreign Area Studies: Russia

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 area includes Russia.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2035 Foreign Area Studies: Eastern Europe

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 area includes Eastern Europe.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2036 Foreign Area Studies: Africa

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 area includes Africa.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS2040 International Culture and Protocol

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course focuses on cultural diversity and provides students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.

Prerequisite(s): ECON1001 or ECON1901. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS3050 Export Procedures and Practices

This course provides students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting is 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(s): ACCT1007 or ACCT1202 or ACCT2002 or ACCT2004. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS4020 SWAP International Seminar

This is an upper-level College of Business course dealing with environmental analysis, objective setting, positioning, examination and implementation of quality and tactical approaches used to manage quality improvement efforts in organizations. This is the preparatory course for the IBUS4080 Summer Work Abroad program.

Prerequisite(s): 3.0 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS4023 SWAP International Marketing Communications Seminar

This course allows students to prepare an integrated marketing communications case for a multinational organization and make a presentation of their recommendations to that host organization and/or their advertising agency in Sweden. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Upon completing the initial stage of the case, students travel to Stockholm where they continue to work on the implementation of this plan at Bergh's School of Communications. Faculty from both Johnson & Wales and Bergh's work with students on the case.

Prerequisite(s): ADVC2001.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

IBUS4080 SWAP Operations Management & Process Improvement

This is an upper-level College of Business course in which students implement and present the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

IBUS4082 SWAP Operations Management and Process Improvement

This course is an upper level College of Business course in which students implement and present the project developed during IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting. Students engage in a major project management initiative incorporating quality and process improvement tools. Projects are developed jointly by the advisors and host company, and students implement the initiative.

Prerequisite(s): IBUS4020, 3.0 cumulative GPA, permission of department chair

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

IBUS4083 SWAP International Marketing Communications

The second phase of this course is held in Stockholm, Sweden, where students make a presentation of their recommendations to the host organization and/or their advertising agency. The plan includes recommendations based on primary and secondary research findings, as well as a fully integrated marketing communications plan. Students continue to work on the implementation of this plan at Bergh's School of Communications. Faculty from both Johnson & Wales and Bergh's work with students on the case.

Prerequisite(s): ADVC2001, IBUS4023

Offered at Charlotte, Providence, Providence CE

9 Quarter Credit Hours

IBUS4086 SWAP Process Mapping

This is an upper-level College of Business course in which students perform hands-on process mapping at the host company's national and international (non-U.S.) settings. They present and implement the project developed during the IBUS4020 preparatory classroom-based course at the host company in an international (non-U.S.) setting.

Prerequisite(s): IBUS4020, 3.0 cumulative GPA, permission of department chair

Offered at Charlotte, Miami, Providence, Providence CE

9 Quarter Credit Hours

IBUS4090 International Business Experience

This course refers to a series of options available that total 13.5 credits: 1) Students choose from a range of study abroad options including short-term 3 1/2 to four-week summer programs, spring term three-month programs, or four-to-five month independent exchanges. Each program has its own academic focus and prerequisites. Students apply for their program of choice through Study Abroad. After selection into a program, students engage in orientation and academic pre-departure work before embarking on their immersion into foreign cultural and business settings. In some cases, JWU faculty lead the program and travel with the students. In other cases local hosts lead the program, but in all programs students participate in a rigorous study and travel experience. The purpose of these study abroad experiences is to increase students' global awareness as they explore their program's specific academic focus. Course delivery consists of lecture, industry visits and cultural excursions. Eligible students are guided by Study Abroad to register for the appropriate course(s) specific to their program. 2) Eligible students may opt to take IBUS4020 Summer Work Abroad International Seminar and a specific course from the IBUS4080 Series of Summer Work Abroad Programs: IBUS4082 or IBUS4086. 3) Students not eligible to take the international business programs, internships or SWAP programs take three additional career electives from the College of Business or School of Technology. Students should consult with their faculty advisor to make their selection.

Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4091 Economics and Trade in an International Context

This course is taught only as part of a short-term summer study abroad program. Students examine international economics and business, management, entrepreneurship and comparative economics and issues such as international trade and foreign exchange. Before departure, students explore basic of the host country history and culture to help understand country better and learn the context for people, society and international business. While in the host country, students discuss case studies and take lectures offered by professors and business people. Classroom-based presentations are augmented with frequent excursions to various business, government and financial institutions.

Prerequisite(s): 2.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4092 Marketing Communications in an International Context

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational organizations use positioning and communications strategies to achieve specific marketing objectives. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge and skills to develop integrated marketing communications plans, including advertising, public relations and media strategies.

Prerequisite(s): ADVC1010, ADVC1011, 2.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4093 Human Resource Management in an International Context

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural, socioeconomic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development, compensation and benefits; safety; health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management.

Prerequisite(s): MGMT1001, MGMT2001, 2.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4094 Operations Management in an International Context

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how the cultural context informs the operations management strategies for specific organizations. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how multinational organizations structure inventory acquisition, operations and distribution to achieve operational success.

Prerequisite(s): MGMT2020, 2.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

IBUS4099 International Business Internship

The International Business Internship offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students earn academic credit for work experience in the global business. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Denver, Miami, Providence, Providence CE
4.5-13.5 Quarter Credit Hours

IBUS4191 Fashion Merchandising and Retail Management in an International Context - Milan, Italy

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain firsthand knowledge of how multinational fashion/retail organizations use trend analysis and forecasting in designing collections to promote both product and brand globally. Industry visits, cultural excursions and experiential projects with industry professional provide students with the knowledge and skills to develop fashion/retail-related promotional plans including trend analysis reports, public relations and media strategies (press releases and trade columns), and a final fashion-related event (showroom exhibit and/or fashion/runway show).

Prerequisite(s): MRKT3005, RTL1005, RTL1010, RTL2095 or MRKT1001.
Offered at Charlotte, Denver, Miami, Providence, Providence CE
13.5 Quarter Credit Hours

MGHI1000 Introduction to Management and the Hospitality Industry

This course is a general introduction to management and the hospitality industry for undeclared majors. The course focuses on the planning, organizing, staffing and controlling functions of management. Students are also introduced to the various segments within the hospitality industry (lodging, food service, travel-tourism, and sports/entertainment/event management).

Offered at Providence
4.5 Quarter Credit Hours

MGMT1001 Principles of Management

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2001 Human Resource Management

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

MGMT2020 Organizational Behavior

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT2030 Service and Production Operations Management

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

Prerequisite(s): ENTR1001 or MGMT1001. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT2040 Purchasing and Supply Chain Management

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

Prerequisite(s): ENTR1001 or MGMT1001. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT3030 Managerial Technology

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students are required to show their understanding of these technologies. Students are also exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises.

Prerequisite(s): ENTR1001 or MGMT1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT3040 Process and Quality Management

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management.

Prerequisite(s): MGMT2030, MATH2001. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT3050 Compensation and Benefit Management

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

Prerequisite(s): MGMT2001. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT3060 Human Resources Training and Development

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

Prerequisite(s): MGMT2001. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT3070 Contemporary Management

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality, and job satisfaction. Practical skill exercises, case studies and site visits enhance learning. Contemporary Management intentionally does not duplicate theoretical and conceptual background contained in earlier courses.

Prerequisite(s): MGMT2001. (PT)

Offered at Charlotte, Denver, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4001 Process Planning and Control

This course offers a quantitative approach to management problems which enables students to "get their feet wet" in the disciplines of quantitative methods used to improve organizational performance.

Prerequisite(s): MATH2001. (PT)

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4020 Strategic Management

This strategic management course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course.

Prerequisite(s): ACCT3020 or ACCT3023 or ACCT3031 or ACCT4012, senior status. (HO) (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4030 Senior Management Seminar

This advanced management course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course.

Prerequisite(s): MGMT4020, senior status. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4050 Operations Management Strategy

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

Prerequisite(s): MGMT2030, MGMT4020.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4070 Human Resources Management Strategy

This course examines the human resources function as an organization's source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision.

Prerequisite(s): MGMT2001, MGMT3060. (HO) (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MGMT4099 Management Internship

The Management Internship offers students an experiential learning opportunity to experience the management of an authentic business. Students study firsthand the challenges, nuances and everyday expectations associated with a variety of management functions within a business. They are expected to apply previous management course work and research to onsite tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with knowledge of the particular demands and expectations specific to managing a business. Students gain academic credit for work experience in management. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor. Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5-13.5 Quarter Credit Hours

MRKT1001 Principles of Marketing

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

MRKT1002 Consumer Behavior

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

MRKT1011 Principles of Professional Selling

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

MRKT2012 Sales Management

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

MRKT2050 Qualitative Research

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

MRKT3005 Brand Marketing

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

MRKT3011 Direct Marketing

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

MRKT3020 Product Development

This course examines the role of product development as a function of an integrated marketing system. Students will explore the synergy of design and technology to create consumer value. Topics covered include innovation, concept generation, global sourcing, and manufacturing processes. Prerequisite(s): MRKT1001, MRKT1002. Offered at Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3025 Business to Business Marketing

The course is a study of business to business marketing, marketing 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(s): MRKT 1001 or HOSP 3050 and MRKT 1011, ECON 1001 and 2002 or ECON 1901 Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3045 Social Media and Internet Marketing

This course presents students with a historic overview of social media, Internet marketing and Web 2.0 technologies and takes a look at how these technologies are developing. Students learn how to develop a social media marketing plan using the major social networking and user-generated content tools for business, and explore the use of social media for creating personal and professional branding goals with measured results. Students are expected to have a basic understanding of various online and offline marketing strategies. Prerequisite(s): MRKT1001 or HOSP3050. (HO) Offered at Charlotte, Denver, Miami, Providence, Providence CE 4.5 Quarter Credit Hours

MRKT3055 Quantitative Research

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

MRKT3084 Customer Care Strategies

This course is designed to change student perceptions of customer service. Students compare and contrast "minimum standards" with surpassing the customer's expectations of value. Students learn to focus their creativity and energy on developing attitudes and using systems that will increase customer satisfaction and lead to customer referral. Students learn about the systems and technology that drive the best organizations, at all levels, at any stage of customer relations.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

MRKT3085 Customer Relationship Management (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers with a focus on customer relations management (CRM). Students investigate leading ideas and practices in the field of customer retention and support through analyzing first-hand success stories. Topics covered include strategic planning, standards and measurements, acquisition, retention and profitability. Students will learn about CRM as a concept that links people, process and technology to optimize an enterprise's revenue by providing maximum customer satisfaction. (WI)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

MRKT4001 Strategic Marketing

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. It is recommended that all students complete all related professional studies courses before attempting this capstone course. Prerequisite(s): MRKT1002, MRKT2050, MRKT3005, MRKT3055, senior status. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MRKT4030 International Marketing

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements.

Prerequisite(s): MRKT1001 or HOSP3050 and junior status. (HO) (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

MRKT4099 Marketing Internship

The marketing internship provides students with the opportunity to gain academic credit for completing internships with marketing firms, corporations, or governmental entities. Eligible students may apply for a marketing internship assignment. This assignment is an industry experience that allows students to gain academic credit for an invaluable work experience in the marketing industry. Upon completion of this term-long course, students have an understanding of the demands and expectations of the industry, as well as the role played by the agency, the client, and media organizations. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.0 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor. Students may participate in a second internship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

RMGT2001 Security Risk Management

This course is an introductory study of the concepts, principles, and methods of organizing and administering risk and security management activities in industry, business and government. Emphasis is on both private and governmental protection of assets, personnel and facilities.

Prerequisite(s): ENG1020 or placement, MGMT1001

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RMGT3001 Emergency Planning and Business Continuity

This is a survey course of the practical implications of emergency planning with a particular focus on business continuity. The focus of this course is applied learning and case study rich and provides students with a detailed understanding of the various considerations in emergency and continuity situations.

Prerequisite(s): MGMT1001. (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RMGT4010 Risk Analysis and Loss Prevention

This course provides students with a course in risk management and loss prevention. It addresses the risk countermeasures and their pros and cons and provides students with a systematic approach to logical decision-making about the allocation of scarce security resources. Further the course describes the risk management methodology as a specific process, a theory, or a procedure for determining assets, vulnerabilities, and threats and how security professionals can protect them.

Prerequisite(s): RMGT2001. (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RMGT4020 Risk Management Senior Seminar

This course presents an overview and analysis of risk management in a capstone seminar format. The course examines criminal and constitutional law, criminology, investigations, security operations, risk management and application solutions through the use of critical thinking, research, writing and discussion. The intent is to synthesize the previous courses to provide students with an integrated understanding of the risk management field and be profession ready upon completion of the course and program. The course focuses on the creation of a risk management plan.

Prerequisite(s): RMGT4010.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RMGT4099 Risk Management Internship

This internship offers the student hands-on experience in risk management functions in a professional setting. The student has an opportunity to gain real-world experience in selected areas such as staff planning, asset protection, risk analysis, management of personnel and like activities. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Providence, Providence CE

4.5-13.5 Quarter Credit Hours

RTL1005 Retailing

This course is designed to introduce the student to the field of retailing. Emphasis is placed on basic principles of the retail environment, retail operations and retail administration. Career paths and leadership styles are incorporated into this course. Current conditions and newer concepts and practices in the field are highlighted, with special attention focused on industry terminology.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL1010 Textiles

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL1020 The Business of Fashion

This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle are explored as sources of information to establish fashion statements and forecast fashion trends.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL1050 Visual Merchandising

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2005 Global Sourcing

Students examine the import marketing process, import regulations, sources of supply, supplier management and development, and transportation in order to learn how to participate in the global marketplace and negotiate in cross-cultural situations.

Prerequisite(s): RTL1005 or MRKT1001, sophomore status

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RTL2010 Apparel Quality Analysis

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Using an industry approach, the course integrates the study of traditional clothing construction with that of apparel production. Making informed business decisions in fashion merchandising and marketing requires an understanding of how apparel is manufactured and an appreciation of the features that affect cost and quality.

Prerequisite(s): RTL1010.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2050 Fashion Promotion

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course explores the nature of the fashion promotion industry and its use of various media to make consumers 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.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

RTL2063 Retail Industry Seminar

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. The third component is the industry field trips. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planned career opportunities for the future.

Prerequisite(s): RTL1005, RTL1020. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL2095 Retail Lab

This course is designed to give students laboratory experience in merchandising functions. Students participate in a simulated work environment under the supervision of faculty with expertise in the industry. Market analysis and trend research are included with "back of the house" simulations in buying, vendor communications, catalog operations and merchandise promotion modules.

Prerequisite(s): RTL1005, RTL1010

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL3010 Merchandise Buying

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with producing and providing 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(s): RTL1005.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3020 Merchandise Mathematics

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

Prerequisite(s): RTL1005. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3030 Comparative Retail Strategies

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management.

Prerequisite(s): RTL2063. (HO) (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3055 Global Influences on Fashion History

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace.

Prerequisite(s): RTL1010, RTL1020.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL3060 Fashion Forecasting

This course introduces the student to the field of fashion forecasting. Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course.

Prerequisite(s): RTL1005, RTL1020.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

RTL3070 Textile Design for the Apparel and Home Furnishings Industry

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

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

RTL4010 Retail Executive Decision Making

This course is presented seminar style as a capstone course for retail seniors. Guest speakers, situational role playing and trade journals are used to interpret current market trends and the environmental and economic impacts on retailing. Students analyze interpersonal skills and discuss employee survival skills. Focus is also given to making merchandising and buying decisions.

Prerequisite(s): Senior status. (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

RTL4099 Retail Internship

The Retail Internship provides students with the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Eligible students may apply for a retail internship assignment. Upon completion of this course, student gain an understanding of the retail industry's demands and expectations as well as the roles played by other necessary and related industries that all contribute to a successful store operation. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.0 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor. Students may participate in a second internship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

Providence Culinary Arts Courses

- BPA - Baking and Pastry Courses (p. 127)
- CUL - Culinary Arts Courses (p. 129)
- FSM - Culinary Arts Courses (p. 132)
- NUTR - Culinary Arts Courses (p. 134)

BPA1010 Fundamental Skills and Techniques

This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1015 Classic Pastry

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâte à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize, and set up pastry buffets. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1020 Pies and Tarts

This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée, and a variety of pie and tart fillings. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1025 Cookies and Petits Fours

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1030 Hot and Cold Desserts

This course is designed to provide students with skills in the production of churned and still-frozen desserts, composed frozen desserts and the production of hot desserts enhanced by a frozen component. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1035 Chocolates and Confections

This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1040 Introduction to Cakes

This course provides students with the skills and knowledge of producing cakes, butter creams, and icings. Each student is taught proper mixing methods, assembling, icing, and finishing techniques of a variety of cakes. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1045 Principles of Artisan Bread Baking

This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1050 Viennoiserie

This course provides students with the knowledge and application of the principles and techniques of viennoiserie production. Yeasted and enriched breads, laminated doughs and quick breads are introduced in this class. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are introduced. Emphasis is placed on mixing techniques, controlled fermentation, hand shaping skills and baking methodology. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA1060 How Baking Works

This course introduces how baking works through an understanding of the ingredients used in baking and pastry. Students run experiments in order to learn about ingredients and understand how ingredients change during production and interaction with other ingredients. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2010 Specialty Cakes

Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Prerequisite(s): BPA1040. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2015 Entremets and Petits Gateaux

This course provides students with advanced methods of creating entremets and petits gateaux that are contemporary and industry relevant. Different components and modern finishing techniques are applied in creating molded entremets and petits gateaux. Prerequisite(s): BPA1040. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2020 Plated Desserts

This course covers preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, à la minute service, flavor, textural components, and portion control are emphasized. Prerequisite(s): BPA1015, BPA1030. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2025 Advanced Artisan Bread Baking

This course introduces students to the advanced skills and techniques of artisan bread production that includes commercially and naturally leavened breads; decorative breads, crackers and flat breads. Properties and characteristics of grains other than wheat and sustainability are covered. The baker's percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills, and baking methodology are reviewed. Prerequisite(s): BPA1045. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2030 Sugar Artistry

Students are introduced to various sugar artistry techniques, including pastillage, poured, pulled and blown sugar. Emphasis is on the planning and production of individual showpieces using various shaping and molding methods. (HO)
Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

BPA2626 Baking & Pastry Internship

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of baking and pastry arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students have a broader understanding of the demands and expectations of the food service industry while improving their skills in baking and pastry arts. A minimum GPA of 2.75 may be required for certain site selections.

Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

BPA3010 Advanced Decorative Breads

This course provides students with the skill of designing decorative and artisan bread displays and showpieces for marketing applications. Students research, design and develop a theme-specific showpiece, and through photo documentation, create a portfolio that can be used as a professional marketing tool.

Prerequisite(s): Junior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA3015 Naturally Leavened Breads and Advanced Viennoiserie

This course is designed to give students the opportunity to culture their own naturally leavened sourdough starter and use it in a bread of their own creation. There is a focus on sweet and savory Viennoiserie and advanced lamination techniques. These two focuses are underpinned by the use of the baker's percentage system, cross utilization of dough and fillings and alternative production methods.

Prerequisite(s): Junior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA3020 Sensory Analysis in Contemporary Desserts

This course covers the preparation and presentation of contemporary plated desserts using sensory analysis applications to achieve well-rounded flavor and plate profiles. Emphasis is placed on study of the flavor profiles of various regions and countries of the world. The study of dessert wines and food/dessert pairings is explored and implemented.

Prerequisite(s): Junior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA3025 Neo-Classic Desserts

This course covers the preparation and presentation of contemporary desserts, using the foundation of classic desserts and applying modern techniques and interpretations to produce their neo-classic versions. Emphasis is on the skills and techniques of creating and managing a dessert menu.

Prerequisite(s): Junior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA3030 Advanced Petits Gâteaux

This course focuses on advanced petits gâteaux production, technique, and finishing skills. Emphasis is on developing flavors, textures and decorative components used in the creation of petits gâteaux. Instruction is given on the use of cakes as individual offerings, as well as plated dessert presentations.

Prerequisite(s): Junior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA3300 Frozen Desserts

This course covers the techniques used for making frozen desserts. Both the science and the practical application of frozen desserts are demonstrated and practiced. Students master the techniques necessary to produce frozen desserts for application in plated desserts, entremets and bombes.

Prerequisite(s): A.S. degree in Culinary Arts

Offered at Miami, Providence
3 Quarter Credit Hours

BPA3330 Buffet Showpiece Design

This course focuses on the principles of design concepts to produce culinary and pastry buffet showpieces. Emphasis is on the planning, designing, and preparation of showpieces using various sweet and savory mediums such as salt dough, dead dough, pastillage, and sugar.

Prerequisite(s): A.S. degree in Culinary Arts

Offered at Miami, Providence
3 Quarter Credit Hours

BPA3340 Wedding Cake Design

This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams.

Prerequisite(s): A.S. degree in Baking Pastry Arts

Offered at Miami, Providence
3 Quarter Credit Hours

BPA3350 Artisan Breads

This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management.

Prerequisite(s): A.S. degree in Baking Pastry Arts

Offered at Miami, Providence
3 Quarter Credit Hours

BPA3360 Chocolate Artistry

In this class students build on the foundation laid in their sophomore chocolate and sugar artistry course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities.

Prerequisite(s): A.S. degree in Baking Pastry Arts

Offered at Miami, Providence
3 Quarter Credit Hours

BPA4010 Baking and Pastry Buffet Presentation

This course is designed to allow students to work collaboratively to plan and create high-quality baking and pastry buffets. Emphasis is on the principles of development, management and presentation of baking and pastry buffets.

Prerequisite(s): Senior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA4015 Tiered and Themed Decorated Cakes

This course covers the advanced preparation and decoration of themed and tiered celebration cakes. The use of different icings and decorating mediums, such as rolled fondant, gum paste, and royal icing is explored and implemented. Students design, construct and decorate advanced celebration cakes using multiple skills in stacking, covering, cutting and piping.

Prerequisite(s): Senior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA4020 Advanced Wedding Cake Design

This course provides students with advanced knowledge and skills of designing contemporary wedding cakes using modern production and finishing techniques. Emphasis is on developing skills in the area of piping, construction, gum paste, and rolled fondant.

Prerequisite(s): Senior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA4025 Advanced Chocolates and Confections

This course covers the advanced production methods and finishing techniques of praline production. Emphasis is on the manufacturing of chocolate candies and confections using commercial techniques of production and finishing. The planning, designing, preparing, and arranging of showpieces and small amenities made from chocolate are also introduced.

Prerequisite(s): Senior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA4030 Advanced Sugar Artistry

This course covers the advanced production methods and finishing techniques of sugar showpieces. Emphasis is on the planning, designing, preparing, and arranging of a showpiece made from poured sugar, pulled sugar, blown sugar, and pastillage.

Prerequisite(s): Senior status. (HO)

Offered at Providence
3 Quarter Credit Hours

BPA4199 Advanced Baking and Pastry Internship

In this course, experiential learning takes place in diverse industry work settings in the U.S. and abroad. Students apply their theoretical and practical knowledge under the supervision of a qualified industry professional.

Prerequisite(s): A.S. degree in Baking Pastry Arts, BPA3010, BPA3015, BPA3020, BPA3025, BPA3030, all junior-level academics, minimum 3.25 GPA required for international internship.

Offered at Providence
13.5 Quarter Credit Hours

CUL1315 Stocks, Sauces and Soups

Students are introduced to simmering, emulsifications and knife skills. Lectures, demonstrations and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized. (HO) (PT)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1325 Essentials of Dining Room

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1335 Traditional European Cuisine

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1345 Introduction to Baking & Pastry

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1355 New World Cuisine

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1365 Principles of Beverage Service

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1375 Nutrition and Sensory Analysis

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1385 Fundamentals of Food Service Production

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1395 Purchasing and Production Identification

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL1405 Skills of Meatcutting

Students are introduced to purchasing, receiving, and proper portioning of various meats and sausage fabrication. Emphasis is on identification of primal cuts and sub-primal cuts of meat, poultry and fish items. Students review and discuss: federal inspection, grading, yielding, menu pricing and classifications of meats, and poultry. Laboratory activities include hands-on fabrication, to include proper packaging, labeling and storage of beef, pork, veal, lamb, poultry, fish and sausage varieties. Emphasis is placed on quality, portion cuts of meat and best applications. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2215 Garde Manger

Students are introduced to modern and traditional techniques in the preparation of cold entrees, forcemeats (including pates, terrines, and galantines), ice carving, hors d'oeuvres, and cold appetizers. In addition, students are exposed to preservation techniques including curing and aging. Students plan, organize, and set up buffets. This course also concentrates on the practical techniques of platter design and plate presentations.

Prerequisite(s): Sophomore status. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2225 Classical French Cuisine

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

Prerequisite(s): Sophomore status. (HO) (PT)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2235 Advanced Dining Room Procedures

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage.

Prerequisite(s): CUL1325, sophomore status. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2245 International Cuisine

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan, Korea, Thailand, Vietnam, Philippines, India, Malaysia, Pakistan, the Middle East, Northern Africa, Greece, Turkey, Italy, Spain, Portugal, the Caribbean, Central America and South America are explored.

Prerequisite(s): Sophomore status. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2255 Advanced Patisserie/Dessert

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

Prerequisite(s): CUL1345, sophomore status. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
3 Quarter Credit Hours

CUL2386 Culinary Arts International Exchange

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers. The France International Exchange program takes place at Ecole Supérieure de Cuisine en France. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations.

Prerequisite(s): Completion of all freshman-level course work.

Offered at Charlotte, Denver, Miami, Providence
13.5 Quarter Credit Hours

CUL2626 Culinary Arts Internship

This intermediate level work-experience course is designed to provide students with a hands-on learning experience in the food service industry. Students apply theoretical knowledge of culinary arts, demonstrate practical skills of production, and practice professionalism in a university-approved industry setting. Upon completion of this term-long course, students gain a broader understanding of the demands and expectations of the food service industry while improving their skills in the craft of culinary arts. A minimum GPA of 2.75 may be required for certain site selections.

Prerequisite(s): Completion of all freshman-level courses; site selection is dependent upon GPA.

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

CUL3020 Foundations of Wine and Spirits

This course introduces the student to a systematic sensory approach to wines and spirits and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between climate, terrain, soils and grape varieties and the differentiation between quality levels of wine and spirits. Approximately 70 wines are tasted.

Offered at Charlotte, Providence, Providence CE
4.5 Quarter Credit Hours

CUL3055 American Cuisine Today

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America.

Prerequisite(s): A.S. degree in Culinary Arts (HO) (PT)

Offered at Denver, Miami, Providence
3 Quarter Credit Hours

CUL3065 Advanced Buffet Catering

Students work collaboratively to plan and create high-quality buffets.

Production planning, management budgeting and technical accuracy are the basis of this course.

Prerequisite(s): Junior status. (HO)

Offered at Providence

3 Quarter Credit Hours

CUL3075 À La Carte Cuisine: Europe

Students are guided through planning and producing menu items in an à la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication and efficient service are key elements of study.

Prerequisite(s): A.S. degree in Culinary Arts (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL3091 Oenology

This course provides a comprehensive study of wines. Emphasis is placed on the major wine producing regions of the world, focusing on classic Old World models and New World interpretations. Daily wine tastings incorporate structured analysis leading the student to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Students taste and analyze the classic styles of artisan cheeses from Europe and the U.S.

Prerequisite(s): Junior status. (HO) (PT)

Offered at Miami, Providence

4.5 Quarter Credit Hours

CUL3092 Brewing Arts

Students develop an advanced understanding of traditional and modern styles of beer and brewed beverages by examining production methods and ingredients, and through detailed analysis. Students explore historical context, as well as modern industry structures and trends. In addition to sensory analysis, the course includes exposure to brewing and visits to local microbreweries and brewery restaurants.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist

The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverage to the on-premise market. (PT)

Offered at Charlotte, Miami, Providence

4.5 Quarter Credit Hours

CUL3095 Designing Contemporary Plated Desserts

In this course, students apply knowledge of fundamental preparation, plating techniques, and standard practice in both production and presentation of plated desserts. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques.

Prerequisite(s): Junior status. (HO)

Offered at Miami, Providence

3 Quarter Credit Hours

CUL3123 Italian Culture & Cuisine

This term-abroad course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Italian cuisine, food and wines. The course concentrates on the cuisine and culture of the many regions of Italy.

Prerequisite(s): A.S. degree in Baking Pastry Arts or Culinary Arts, minimum GPA 2.75, permission of dean or department chair

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL3144 Farm to Table Desserts

This course focuses on the creation of plated desserts around seasonal produce and artisan products from a modern perspective. Emphasis is on creating desserts that include healthful foods through the incorporation of whole grains and fresh fruits and vegetables. Extending the seasonality of desserts through jarring and preserving, building cheese boards, pairing wines with desserts, gluten-free and low-fat dessert options, and basic as well as advanced and innovative pastry techniques are covered both in lecture and in daily production. Students apply their knowledge by creating and executing a contemporary multi-course dessert tasting menu.

Prerequisite(s): Co-requisites: CUL 3250, CUL3200, CUL3300

Offered at Charlotte, Miami, Providence

3 Quarter Credit Hours

CUL3155 Vegetarian Cuisine

Daily production focuses on the types and the preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics and health. Daily production focuses on the preparation of vegetarian dishes and meals that fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets.

Prerequisite(s): Junior status. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL3165 Light and Healthy Desserts

This course presents methods of developing desserts by either creating new desserts that are light and healthy or by substituting ingredients in traditional desserts to make them lower in fat. The daily production focuses on substituting low-fat items for high fat while retaining the dessert's quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutritional principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations.

Prerequisite(s): NUTR2001 or NUTR2901 (HO)

Offered at Charlotte, Denver, Miami, Providence

3 Quarter Credit Hours

CUL3175 Designing Healthy Desserts

This course presents methods to develop desserts by either creating new desserts that are healthy or by substituting ingredients in traditional desserts to make them conform to specific dietary restrictions. The daily production focuses on modifying ingredients in desserts while retaining quality, quantity, variety and visual appeal. Students are encouraged to utilize their knowledge of sound nutrition principles to develop original creations. The production covers all aspects of the pastry shop from basic baked items to more elaborate dessert presentations.

Prerequisite(s): NUTR2001 or NUTR2901, Junior status. (HO)

Offered at Denver, Providence

3 Quarter Credit Hours

CUL3200 Plant-Based Cuisine

Students learn the reasons why people choose vegetarian diets including cultural and global perspectives, economics and health. Daily production focuses on the types, preparation and nutritional aspects of vegetarian dishes and meals that fit into the two classifications: vegan, lacto/lacto-ovo vegetarian diets.

Prerequisite(s): A.S. degree in Culinary Arts, Co-requisites: CUL3250

Offered at Charlotte, Miami, Providence

3 Quarter Credit Hours

CUL3223 A Peruvian Culinary Experience

This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course provides the demonstration of techniques, classroom practice, and real-world experiences in the wide range of food and beverages, culture, and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde.

Prerequisite(s): A.S. degree in Culinary Arts or Baking Pastry Arts, approval of the dean.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

CUL3250 Sustainability in the Culinary Kitchen

This course defines, explores and explains sustainable foods as they relate to the roles and responsibilities of future chefs and foodservice managers. Students explore the national and global economic, agricultural, political and ethical issues regarding the use of sustainable foods in the food service industry.

Prerequisite(s): A.S. degree in Culinary Arts or Baking Pastry Arts

Offered at Charlotte, Miami, Providence

4.5 Quarter Credit Hours

CUL3300 Conscious Cuisine

Advanced techniques of seasonable and sustainable sound food preparation and menu development are discussed as they apply to current research reflected in the current sustainability principles. Students research, adapt and create full-flavored, healthful recipes and articulate the possible connection these dishes may have to overall health and well-being. Emphasis is on the use of natural flavor enhancers and the role they play in the gustatory acceptance of a dish. Applications focus on recipe and menu development as it currently applies to spa cuisine models.

Prerequisite(s): A.S. degree in Culinary Arts, Co-requisites: CUL3250.

Offered at Charlotte, Miami, Providence

3 Quarter Credit Hours

CUL4010 Advanced Buffet and Special Function Operations

In this course students work collaboratively to plan and create high-quality catering functions and buffets. Emphasis is on learning the principles of development, management, delivery, presentation and high-quality food styling.

Prerequisite(s): Junior status. (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4020 New World Wine and Spirits

This course offers the student an advanced understanding of New World wines and spirits (in particular California, Australia, New Zealand, South Africa, Chile and Argentina), the evolution of flavor and taste paradigms, and familiarization with the primary wine appellations of the U.S. The geographic, historical and social contexts of alcoholic beverages in each nation are discussed, and trends of production, consumption and export markets are reviewed. The major spirits of each nation are tasted, reviewed and discussed, with advanced sensory analysis being a major course component. Seventy-five to 85 wines and spirits are tasted during the course.

Prerequisite(s): CUL3020 or CUL3091 or CUL4960 or FSM2055.

Offered at Providence

4.5 Quarter Credit Hours

CUL4030 Classic Old World Wine and Spirits

This course offers the student an advanced understanding of classic European models of wines and spirits production, the evolution of appellations and the concept of terroir. The course concentrates on the wine regions of France, Italy, Germany, Spain and Portugal as well as familiarizing the student with less-well-known European producing countries. Advanced sensory analysis is a major component of the class. Seventy-five to 85 wines and spirits are tasted during this course.

Prerequisite(s): CUL3020 or CUL3091 or CUL4960 or FSM2055.

Offered at Providence

4.5 Quarter Credit Hours

CUL4045 Spirits and Mixology Management

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within a cultural, historical and business context. Advanced sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. Students take the practical exam for the International School of Mixology Bartending Certification.

Prerequisite(s): Junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL4065 Foods of Asia and the Orient

Students explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an à la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis is on the cuisines of China and Taiwan, Japan and Korea, Indonesia, Philippines, Malaysia, Singapore, Thailand, Vietnam, Kampuchea, Laos, India, Pakistan, and Sri Lanka. Emphasis is on the use of indigenous ingredients and cooking techniques and the fusion of Asian cuisine into modern American cookery.

Prerequisite(s): A.S. degree in Culinary Arts (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4075 Food Service Technology and Design

This course provides the student with the opportunity to work with and explore a variety of food service technologies. Cost analysis of various equipment and energy sources is conducted in a research setting. Proper planning, layout and design of food service production facilities will be discussed.

Prerequisite(s): Senior status. (HO)

Offered at Providence

3 Quarter Credit Hours

CUL4085 Dining Room Supervision

This course is designed to instruct students in the art of dining room supervision in both à la carte and banquet environments. The principles of staffing, station management, reservation management, cash control and payment processing are studied. Students perform all functions in a dining room setting.

Prerequisite(s): A.S. degree in Culinary Arts (HO)

Offered at Denver, Miami, Providence

3 Quarter Credit Hours

CUL4111 Product Design and Development

This upper-level course builds on and applies knowledge and skills introduced in several previous courses, including Principles of Food Product Development, Food Science, and Nutrition and Sensory Analysis. Students strengthen their laboratory skills as they work in teams, designing and developing a food product from concept through product optimization. Student teams complete difference sensory tests, accelerated shelf life tests, competitive analyses, and performance tests on their products. They design labels for product packages, following current food regulations and using ESHA Genesis software. Additionally, they use Microsoft Excel software to create formulas and generate costing information. The teams present their concepts, optimized products and project reports to the university community at the end of the term. This class is conducted in a non-production kitchen that simulates the environment of a product development laboratory. It includes lecture, lab, group work and the use of the Internet to research topics relevant to students' group projects.

Prerequisite(s): FSM3025, NUTR3510.

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4155 Athletic Performance Cuisine

This laboratory course emphasizes the importance of how food can enhance athletic performance. This course focuses on creating menus specifically geared for the training tables of various sports. Students utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines.

Prerequisite(s): NUTR3030, SCI3040 and senior status. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4175 Spa Cuisine

Advanced techniques of nutritionally sound food preparation and menu development are discussed as they apply to current research reflected in the current USDA food guide pyramid. Students explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis is on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications focus on recipe and menu development as it currently applies to current spa cuisine models.

Prerequisite(s): Senior status. (HO)

Offered at Denver, Providence

4.5 Quarter Credit Hours

CUL4185 Sommelier Capstone

This course provides a comprehensive overview of wine knowledge, sales and service techniques giving students the ability to select appropriate beverages emphasizing wines for on-premise programs. Students focus on food and beverage pairings, the development of beverage lists, and the training techniques for successful sales. Relevant selection and purchasing of beverages, inventory controls, storage and distribution management is emphasized. Liquor liability and responsible service is emphasized throughout.

Prerequisite(s): CUL3091 or CUL4020 or CUL4030.

Offered at Providence

4.5 Quarter Credit Hours

CUL4198 Advanced Culinary Nutrition Internship

This capstone course provides the student with experiential learning in diverse domestic and international industry work settings. Students apply their theoretical and practical nutrition knowledge under the supervision of qualified industry professional.

Prerequisite(s): Senior status, NUTR4030 (for clinical internship), CUL4175 (for spa cuisine), CUL4155 (for sports nutrition), CUL4111 (for research & development), minimum 3.25 GPA for international placement.

Offered at Denver, Providence

13.5 Quarter Credit Hours

CUL4960 Sommelier Training - Germany

This academically challenging program gives students the opportunity to study wines from around the world at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures and classroom presentations by experts in the field. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout the neighboring wine-producing regions of Europe, including Switzerland and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded.

Prerequisite(s): A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL4961 Cuisines and Wines of Europe

This course offers an integrated curriculum incorporating theoretical and practical instruction in the art of European cuisine and wines. The course concentrates on the cuisines and cultures of the many regions of Europe.

Prerequisite(s): A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

CUL4966 Pan Asian Cuisine

This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Pan Asian Cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina.

Prerequisite(s): A.S. degree in Culinary Arts, 2.75 GPA, approval of the dean.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

FSM1001 Introduction to the Food Service Field

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (PT) (HY)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

1.5 Quarter Credit Hours

FSM2010 Medical Food Service

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined.

Offered at Providence

4.5 Quarter Credit Hours

FSM2025 Food and 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(s): MATH0010 or concurrent or placement. (HO) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2045 Introduction to Menu Planning and Cost Controls

This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

Prerequisite(s): MATH0010 or concurrent or placement. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2055 Beverage Appreciation

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.

Prerequisite(s): Sophomore status. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2065 Essentials of International Food and Beverage

This course introduces the student to the significance of food and beverage as it relates to the travel/tourism and hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is placed on linking food, wine and tourism, and the impact related to tourism destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings.

Prerequisite(s): FSM1065.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2080 Food Service Operations

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.

Prerequisite(s): ACCT2004 or concurrent.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2085 Hotel Food and Beverage Operations

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations.

Prerequisite(s): FSM1065 or concurrent.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2095 Hotel Food and Beverage Controls

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations.

Prerequisite(s): ACCT2004 (or concurrent), FSM2085.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2099 Food Service Management Internship

This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front and back-of-the-house operations.

Prerequisite(s): CUL1385, FSM1065 OR approved sanitation certificate. (SL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

FSM2925 Honors Food and Beverage Cost Control

This introductory honors Food and Beverage Cost Control course explores the major areas of costs, to prepare students to forecast and analyze sales and to analyze and propose solutions to the control problems specifically found in the baking and pastry food service industry. Emphasis is placed on concept development, menu planning, recipe costing, the control cycle and sales forecasting.

Prerequisite(s): Enrollment in university Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM2945 Honors Introduction to Menu Planning and Cost Control

This is an honors introductory course which focuses on the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control costs and to analyze sales. This course explores various food service concepts, evaluates menus, tracks and analyzes costs and sales, explores labor and overhead expenses and uses the income statement as a method of evaluating business success.

Prerequisite(s): Enrollment in university Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments.

Prerequisite(s): BPA2626 or CUL2626. (PT) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3012 Advanced Menu Analysis

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

Prerequisite(s): FSM2080 or FSM3001 or SEE3008. (OL)

Offered at Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3020 Dining Service Management

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

Prerequisite(s): FSM2080 or FSM3001 or SEE3008.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3025 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM3030 Facilities Design and Analysis

This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service Professionals

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems

Students learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT)

Offered at Charlotte, Denver, Providence

4.5 Quarter Credit Hours

FSM4040 On-Site Foodservice

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(s): FSM2080 or FSM3001 or SEE3008. (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation.

Prerequisite(s): FSM2080 or FSM2095, senior status. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

FSM4061 Advanced Food Service Operations Management

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations.

Prerequisite(s): FSM2080 or FSM2095 or FSM2099 or FSM3001, senior status. (PT) (HY)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course.

Prerequisite(s): CUL1365 or FSM2055 or MRKT1001. (OL)

Offered at Charlotte, Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed.

Prerequisite(s): CUL4045 or FSM4070. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

NUTR2001 Introduction to Nutrition

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

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

NUTR2901 Honors Introduction to Nutrition

This course emphasizes the principles of nutrition, and the six basic nutrients and related health concepts. Evidence-based science is used to explore recommended dietary intakes and tools for diet planning. Students create an in-depth computerized personalized nutrient profile, which is self-analyzed for nutritional adequacy.

Prerequisite(s): Enrollment in university Honors Program or permission of department chair.

Offered at Charlotte, Denver, Denver CE, Miami, Providence

4.5 Quarter Credit Hours

NUTR3030 Nutrition Assessment

The junior-level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition-related diseases and current diet recommendations are explored.

Prerequisite(s): NUTR2001 or NUTR2901 and junior status. (HO) (PT) (WI)

Offered at Denver, Providence

4.5 Quarter Credit Hours

NUTR3050 Life Span Nutrition

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health are traced throughout the human life span. Students apply course content to situations relevant to both community and clinical settings.

Prerequisite(s): NUTR2001 or NUTR2901 and junior status. (HO) (WI)

Offered at Denver, Providence

4.5 Quarter Credit Hours

NUTR3510 Principles of Food Product Development

This upper-level course introduces the student to the basic principles, practices, and processes in product development labs, test kitchens, and culinary centers in the food industry. It focuses on the product development process from concept through commercialization and provides student groups the opportunity to explore the many aspects of the product development process as they research the needs of one particular target market and the technologies of one particular product category. This course includes lecture, student presentations, group work, guest lecturers, and use of the Internet to research relevant topics and technologies.

Prerequisite(s): Junior status.

Offered at Denver, Providence

4.5 Quarter Credit Hours

NUTR4030 Medical Nutrition Therapy

The course familiarizes the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states is discussed. Students explore a variety of issues that may impact the management of existing diseases.

Prerequisite(s): NUTR3030, NUTR3050, SCI2031 and senior status. (HO) (PT) (WI)

Offered at Denver, Providence

4.5 Quarter Credit Hours

NUTR4630 Advanced Medical Nutrition Therapy

This senior-level course provides the student with advanced Medical Nutrition Therapy (MNT) theoretical knowledge and clinical nutrition skills required for postgraduate programs and advanced degrees in Nutrition. Students utilize critical thinking skills in solving complex medical cases that require nutrition intervention. Students research and apply a variety of evidence-based clinical nutrition practices. Emphasis is on the critical role of utilizing the standardized Nutrition Care Process in all aspects of Medical Nutrition Therapy.

Prerequisite(s): NUTR3030, NUTR4030.

Offered at Denver, Providence

4.5 Quarter Credit Hours

Providence Hospitality Courses

- FSM - Food & Beverage Management Courses (p. 136)
- HOSP - International Hotel Courses (p. 137)
- IHTV - International Hotel Courses (p. 139)
- SEE - Sports, Entertainment & Event Courses (p. 140)
- TRVL - Int'l Travel & Tourism Studies Courses (p. 142)

FSM1001 Introduction to the Food Service Field

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management

Students explore the fundamentals of food safety and environmental sanitation. This course looks at the origins of foodborne illness and the implementation of HACCP. Students must pass a national sanitation exam that is recognized by the Conference for Food Protection to fulfill the graduation requirement. (PT) (HY)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE

1.5 Quarter Credit Hours

FSM2010 Medical Food Service

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined.

Offered at Providence

4.5 Quarter Credit Hours

FSM2025 Food and 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(s): MATH0010 or concurrent or placement. (HO) (WI)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2045 Introduction to Menu Planning and Cost Controls

This course allows the student to learn and apply the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. This course introduces various food service concepts, explores labor and overhead expenses and introduces the income statement as a method of evaluating business success.

Prerequisite(s): MATH0010 or concurrent or placement. (HO)

Offered at Charlotte, Denver, Denver CE, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2055 Beverage Appreciation

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.

Prerequisite(s): Sophomore status. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2065 Essentials of International Food and Beverage

This course introduces the student to the significance of food and beverage as it relates to the travel/tourism and hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is placed on linking food, wine and tourism, and the impact related to tourism destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings.

Prerequisite(s): FSM1065.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2080 Food Service Operations

This intermediate-level course is designed to complete a student's foundation in purchasing as well as food and beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations. Students use current technology to develop income statements and manage back-of-the-house operations.

Prerequisite(s): ACCT2004 or concurrent.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2085 Hotel Food and Beverage Operations

This course is designed to introduce the student to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations.

Prerequisite(s): FSM1065 or concurrent.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2095 Hotel Food and Beverage Controls

This course is designed to complete a student's foundation in purchasing and food and beverage operational controls. Emphasis is placed on methods used by hotel managers in order to increase food and beverage operational profits through maximizing revenues and controlling costs. Students also develop income statements and utilize spreadsheet applications to analyze food and beverage operations.

Prerequisite(s): ACCT2004 (or concurrent), FSM2085.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM2099 Food Service Management Internship

This course is a requirement for all students in the Restaurant, Food & Beverage Management degree program. The internship provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front and back-of-the-house operations.

Prerequisite(s): CUL1385, FSM1065 OR approved sanitation certificate. (SL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

13.5 Quarter Credit Hours

FSM2925 Honors Food and Beverage Cost Control

This introductory honors Food and Beverage Cost Control course explores the major areas of costs, to prepare students to forecast and analyze sales and to analyze and propose solutions to the control problems specifically found in the baking and pastry food service industry. Emphasis is placed on concept development, menu planning, recipe costing, the control cycle and sales forecasting.

Prerequisite(s): Enrollment in university Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM2945 Honors Introduction to Menu Planning and Cost Control

This is an honors introductory course which focuses on the skills of professional menu development while learning the importance and use of the proper tools and documents needed to control costs and to analyze sales. This course explores various food service concepts, evaluates menus, tracks and analyzes costs and sales, explores labor and overhead expenses and uses the income statement as a method of evaluating business success.

Prerequisite(s): Enrollment in university Honors Program or permission of department chair. (WI)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications

This course is intended to prepare the students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments.

Prerequisite(s): BPA2626 or CUL2626. (PT) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3012 Advanced Menu Analysis

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

Prerequisite(s): FSM2080 or FSM3001 or SEE3008. (OL)

Offered at Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3020 Dining Service Management

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

Prerequisite(s): FSM2080 or FSM3001 or SEE3008.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3025 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT)

Offered at Denver, Providence

4.5 Quarter Credit Hours

FSM3030 Facilities Design and Analysis

This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001 or A.S. degree in Culinary Arts or Baking Pastry Arts

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3035 Supervision for Food Service Professionals

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3040 Food Service Financial Systems

Students learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT)

Offered at Charlotte, Denver, Providence

4.5 Quarter Credit Hours

FSM4040 On-Site Foodservice

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(s): FSM2080 or FSM3001 or SEE3008. (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation.

Prerequisite(s): FSM2080 or FSM2095, senior status. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

FSM4061 Advanced Food Service Operations Management

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations.

Prerequisite(s): FSM2080 or FSM2095 or FSM2099 or FSM3001, senior status. (PT) (HY)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4070 The Business of Alcohol Distribution, Retail and Sales

This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer's needs are addressed is the focus of the course.

Prerequisite(s): CUL1365 or FSM2055 or MRKT1001. (OL)

Offered at Charlotte, Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4880 Beverage Operations Management

This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed.

Prerequisite(s): CUL4045 or FSM4070. (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP1001 The Hospitality Field

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1008 Customer/Guest Service Management

This introductory course is a study of customer/guest service management within the hospitality industry. Emphasis is placed on the development of service standards, the problem solving process, data gathering techniques, technological methods and fiscal accountability. Students take an industry-recognized responsible alcohol service exam.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1010 Front Office Operations

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

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP1080 Technology in the Tourism/Hospitality Industry

This introductory course provides comprehensive hands-on learning with the various information systems in the hospitality industry. Students gain basic knowledge in the use of property management systems, global distribution systems, point-of-sale systems, Internet distribution systems and any other current technology available to the travel/tourism and hospitality industry.

Prerequisite(s): HOSP1001, TRVL1010 or TRVL1011.

Offered at Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP2011 Hospitality Sales and Meeting Management

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices.

Prerequisite(s): FSM3001 or HOSP1008 or TRVL2040. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP2020 Resort Management

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties is also investigated.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP2030 Hospitality Human Resources and Diversity Leadership

Operational and staff managers in today's hospitality-related businesses often manage a diverse group of employees and are responsible for compliance with employment laws and human resource policies. Therefore, managers must be knowledgeable about laws and best practices when working with their employees. This course helps students develop managerial knowledge and skills in several areas of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation and management, discipline, terminations, and employee and union relations.

Prerequisite(s): Sophomore status. (HO) (PT) (WI)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP2050 International Tour and Hotel Operations

This course is taught only on a campus outside of the U.S. during a term abroad program. The course focuses on cultural, political, legal and economic forces; their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in a variety of tours and professional site visits in order to gain firsthand knowledge of the international travel experience.

Prerequisite(s): Must be accepted in Study Abroad Program, junior status.

Prerequisite(s): Must be accepted in Study Abroad Program, junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE
9 Quarter Credit Hours

HOSP2099 Hotel Internship

This internship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts.

Prerequisite(s): HOSP1008, HOSP1010 or HOSP1011, FSM1065 or approved sanitation certificate, FSM2085, . (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
6.75-13.5 Quarter Credit Hours

HOSP3020 Trade Show/Exposition Management

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

Prerequisite(s): FSM3001 or HOSP2011 or SEE2020 or TRVL2040.

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3033 Hotel Property Operations

This course introduces the student to the role of the property operations manager in a lodging context. Essential elements of engineering, housekeeping, and safety are studied. The student is introduced to technical, managerial, financial and legal issues related to these departments. The environmental impact of activities in this area of management is highlighted. The course content has application to other settings as well.

Prerequisite(s): HOSP2099 or permission of department chair. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3040 Managing Quality Services

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

Prerequisite(s): Junior status. (SL) (HO)

Offered at Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3045 Management Of Vacation Ownership (Timeshare) Resorts

This course covers concepts and issues related to the marketing and management of vacation ownership (time share) properties. Owner-manager relationships are highlighted. Additionally, important financial issues related to initial development, budget management and renovations are covered. Best practices of leading companies are examined. Contrasts are made among typical lodging properties, traditional resorts, full ownership resorts, destination clubs and fractional ownership resorts.

Prerequisite(s): HOSP1010 or HOSP2020. (HY)

Offered at Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3050 Hospitality Strategic Marketing

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

Prerequisite(s): Junior status. (HO) (PT) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

HOSP3055 Franchising Opportunities

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability to be franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business.

Prerequisite(s): HOSP3050 or MRKT1001, ACCT3020 or ACCT3025.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3060 Private Club Management

This upper-level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HY)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3065 Hospitality Security and Risk Management

This course is designed to familiarize the student with the various elements of Risk Management throughout the hospitality industry. It is intended to supply the student with a strong foundation in the elements necessary to provide a safe and secure venue and to reduce ownership liability.

Prerequisite(s): Junior status.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3077 Revenue Management

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

Prerequisite(s): ECON2002 or HOSP1010.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3810 Spa Management

This course examines the growing segment of spas and spa services within hospitality operations. Strategies for the design and development of a successful spa concepts are discussed with emphasis placed on management, marketing and fiscal performance.

Prerequisite(s): Junior status.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP3850 Negotiations and Agreements

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry that call for bargaining. This course articulates the development of agreed elements necessary to properly record the outcomes of a union/management negotiation process; the numerous agreements/contracts that are prevalent in the unionized hospitality industry; and the implementation and management of agreements and contracts.

Prerequisite(s): LAW2001 or LAW2010.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4011 Hospitality Management Consulting

This upper-level course is designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments are introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, is reviewed.

Prerequisite(s): ACCT3020 or ACCT3025 or FISV3001, HOSP3050.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4012 Developing and Managing a Small Hospitality Lodging Property

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered.

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001.

Offered at Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4015 Advanced Hospitality Sales Seminar

This senior-level course is an in-depth study of the sales process. Emphasis is placed on developing the sale from initial prospecting and lead qualification through follow-up after the close. The course explores the communication, interpersonal and professional skills needed to be a hospitality sales executive through classroom lecture, role-play, guest speakers, webinars, networking opportunities, and real or simulated on-campus events.

Prerequisite(s): HOSP 3050, SEE 2020 or HOSP 2011.

Offered at Denver, Providence

4.5 Quarter Credit Hours

HOSP4020 Cultural Diversity Management

This course focuses on the issues related to domestic and international multicultural management. Students examine the synergistic opportunities presented by the diverse workforce and develop strategies that respect and value individual differences.

Prerequisite(s): SOC2001 or SOC2020 or SOC2901.

Offered at Charlotte, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4060 Hospitality Management Seminar

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

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (PT) (HY) (OL)

Offered at Charlotte, Denver, Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

HOSP4099 Hospitality Internship

Eligible students may apply for a selective Hospitality Internship assignment. These internship assignments allow students to gain academic credit for an invaluable work experience within their chosen profession. Upon completion of this term-long course, students have a more global understanding of the demands and expectations of business and industry.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

IHTV3010 International Hospitality Management

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

Prerequisite(s): HOSP2030.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE1001 Introduction to Sports/Entertainment/Event Management

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers and stadiums are also discussed.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE2010 Facilities Operations

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. (HO)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE2015 Leadership in Recreation/Leisure Settings

This course explores leadership qualities, styles and group dynamics. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2020 Event Management

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2030 The Entertainment Industry

This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed.

Prerequisite(s): SEE1001 or HOSP1001 or FSM1001 or FSM3001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2040 Outdoor Recreation Planning

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE2070 The Gaming Industry

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3008 Sports/Entertainment/Event Management Ancillary Services and Revenues

This course explores the business dynamics of ancillary services and revenues in the sports, entertainment and event management industry by concentrating on the current procedures and standards for managing concessions, catering, merchandising, and retail operations. VIP services, premium revenue opportunities, effective techniques for responsible alcoholic beverage service, and cost control procedures are also incorporated. Students focus their study on the manager's role in delivering these services in an effective and entrepreneurial manner.

Prerequisite(s): SEE2010, SEE2020, SEE2030. (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3010 Ticket Sales and Operations

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facility's inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory.

Prerequisite(s): SEE2010, SEE3008. (HO) (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3015 Managing Gaming Operations

This advanced course is designed to familiarize the student with basic knowledge about managing casino properties. Discussions include casino financial management, organizational structure, gaming terminology, casino design, with special emphasis on casino marketing. International and internet gaming markets are also explored. A field trip to a pre-selected casino is mandatory.

Prerequisite(s): SEE2070.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3020 Professional Sports Management

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3030 Athletic Coaching and Administration

This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration.

Prerequisite(s): LEAD2001.

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE3041 Special Event Protocol

Students in this course examine the specifics of social and professional business etiquette and the event protocol. Official protocol and the order of precedence for governmental, military and social organizations are investigated as well. The unique challenges presented by official ceremonial events such as state dinners, flag ceremonies, inaugurations, dedications, graduations, parades, state and military funerals, and memorial services, etc. are discussed, and students formulate effective strategies for managing such events.

Prerequisite(s): SEE2020 or HOSP2011 or FSM3001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3042 Weddings & Ceremonies

This course examines the unique aspects of planning and executing various ceremonial events such as weddings (traditional and nontraditional), bar/bat mitzvahs, quinceañera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is placed on adapting the traditional event cycle to the challenges presented by these social life-cycle events and the numerous ethnic and religious traditions associated with them. Industry best practices for custom event design including décor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.

Prerequisite(s): SEE2020 or HOSP2011 or FSM3001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3045 Media Relations

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies are utilized in a laboratory environment. Emphasis is placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations.

Prerequisite(s): ENG1021 or ENG1921, ENG1030 or ENG1930. (PT)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3055 International Special Event Management

This upper-level course, taught only on a campus outside of the United States during a term abroad program, focuses on the development, planning and management of international special events. Emphasis is on research and development, site selection, social and cultural issues, marketing and sponsorship, and human resource management. In addition, the challenges presented by producing an event in a non-domestic venue are explored in detail.

Prerequisite(s): SEE2020, acceptance in study abroad.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

9 Quarter Credit Hours

SEE3060 Concert and Event Production

This course focuses on event and concert tour production. Emphasis is on managing a show on stage, back stage and on the road. In addition, tools for set building, lighting, sculpting sound with microphones and mixers, reviewing basic electrical formula, performance contracts, technical riders and a production checklist are explored.

Prerequisite(s): SEE2010, SEE2030.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3065 Fundamentals of Fundraising and Philanthropy

This course is designed to explore the role fundraising and philanthropy can play in the success of the nonprofit and voluntary sectors of industry. The focus is on acquiring a sound knowledge base pertaining to sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships. In particular, the course addresses the most effective strategies for leveraging such affiliations so that organizations achieve their funding goals.

Prerequisite(s): HOSP2011 or SEE2020.

Offered at Charlotte, Denver, Providence

4.5 Quarter Credit Hours

SEE3080 Golf Operations Management

This course introduces students to the role of management in golf facilities operations. Emphasis is on the administration of course procedures, tee times and retail space. Pro shop operations and the impact on customer and player relations is analyzed. Player performance analysis and instructional methodology is also discussed.

Prerequisite(s): HOSP3050.

Offered at Miami, Providence

4.5 Quarter Credit Hours

SEE3095 Tournament Operations

The course provides an overview of golf tournament operations. Students establish, facilitate, design, and operate a golf tournament. Emphasis is placed on the checklist required to operate a successful golf tournament. Calligraphy, tournament types, and tournament marketing are also discussed. Prerequisite(s): SEE2020 or HOSP2011, concurrent w/SEE3080.

Offered at Miami, Providence

4.5 Quarter Credit Hours

SEE3120 Fitness and Wellness Center Management

This course focuses on the skills necessary to manage a fitness and wellness center. Emphasis is on the development and design of the facility layout, daily operations, and fitness/wellness programs located in private, public, corporate, hotel, resort, university and recreational facilities. Students learn program development skills necessary to operate and manage a fitness/wellness facility. A directed work project may be incorporated into this course.

Prerequisite(s): HOSP3033 or SEE 2010.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

SEE3150 Television and Movie Production Management

Students examine the creative, organizational and managerial processes involved in the development, creation and promotion of film, television and other forms of visual media. Emphasis is on legal issues and agreements, scheduling, budgeting and all aspects of production management.

Prerequisite(s): SEE2030.

Offered at Providence

4.5 Quarter Credit Hours

SEE3160 Sponsorship and Relationship Management

This course is designed to explore the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors for sport and entertainment events including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. A directed work project is incorporated into this course, requiring students to work in conjunction with industry-related affiliates.

Prerequisite(s): SEE2020

Offered at Providence

4.5 Quarter Credit Hours

SEE4020 Sports and Entertainment Marketing

This course exposes students to marketing concepts relating to the sports and entertainment industries. It addresses various products, consumer markets, strategic market analysis and valuation within the sports/entertainment industries. Major topics include the negotiation process, promotions, public relations, market research and sponsorships.

Prerequisite(s): HOSP3050 or MRKT1001.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

SEE4050 Public Assembly Facility Management

This course integrates the various management functions of public assembly facilities. Students focus on advanced management principles, practices and methods.

Prerequisite(s): HOSP3050 or MRKT1001. (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE4060 Sports/Entertainment/Event Management Seminar

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student.

Prerequisite(s): ACCT3020 or ACCT3025, HOSP3050 or MRKT1001. (PT)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

SEE4099 Sports/Entertainment/Event Management Internship

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting.

Prerequisite(s): SEE3008, senior status.

Offered at Charlotte, Denver, Miami, Providence

13.5 Quarter Credit Hours

TRVL1010 Destination Geography I

This introductory course is designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL1011 Destination Geography II

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

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL1035 Travel Information Systems

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). (HO)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TRVL2030 Tour Management

This course is designed for students planning careers in tour guiding or tour operations. Topics include: tour operations, components of a tour, tour management positions, characteristics of a professional tour guide, the psychology of tour management and internal communications.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL2040 Travel Sales Management

This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort.

Prerequisite(s): FSM1001 or HOSP1001 or SEE1001. (SL) (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TRVL2099 Travel-Tourism and Hospitality Internship

The travel-tourism and hospitality internship affords students the opportunity to combine previous academic courses with a practical approach to various travel industry segments and operations. Students receive hands-on experience while on rotation through Johnson & Wales University approved sites. Sites include the Rhode Island State House, T.F. Green Airport, Collette Vacations, Providence Warwick Convention and Visitors Bureau, AAASNE (American Automobile Association Southern New England), and the Radisson Hotel or Johnson & Wales Inn. The culmination of the internship experience is a tour to a selected international destination, where each student researches, negotiates and develops a highly anticipated journey.

Prerequisite(s): HOSP1010 or HOSP1080 or TRVL1035. (PT)

Offered at Miami, Providence, Providence CE

6.75-13.5 Quarter Credit Hours

TRVL2801 World Geography for Tourism and Hospitality

This course is designed to provide the student with the knowledge and skills necessary to work and travel in a global environment. Students explore both current and emerging destinations from around the world. The course discusses the cultural, recreational and social significance to the traveler and the economy.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL2810 The Aviation and Airline Industries

This course familiarizes students with the US and international airline industry. The course focuses on the organization and management functions of the airlines, and emphasizes the application of class material to current industry issues.

Prerequisite(s): Sophomore status.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3010 Dynamics of Tourism

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3020 Ecotourism

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

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3030 International Policies of Tourism

This intermediate-level course 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(s): TRVL3010. (HO)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3040 Adventure, Sport and Nature-Based Tourism

This course provides the student with a solid foundation of knowledge related to adventure, sport and nature-based tourism and focuses on key considerations necessary for its implementation. The course offers an opportunity for a field project.

Prerequisite(s): FSM2099 or FSM3001 or HOSP2099 or SEE2020 or TRVL2099.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

TRVL3060 Managing Airports

This course familiarizes students with the U.S. and international aspects of managing airports. The course focuses on the organization and management functions of airports, the specific needs the airport owners, local community, airlines as users and the flying markets.

Prerequisite(s): Sophomore status

Offered at Providence

4.5 Quarter Credit Hours

TRVL3065 Managing Airlines

The course focuses on the organization and management functions of the airline industry: network flows, flight scheduling, fleet assignment, aircraft routing, crew scheduling, manpower planning, revenue management, gate assignment, aircraft boarding strategy, and marketing. The course emphasizes the current changes and trends in the airline industry.

Prerequisite(s): Sophomore status.

Offered at Providence

4.5 Quarter Credit Hours

TRVL3080 Dynamics of the Cruise Industry

This course acquaints students with the modern cruise industry. Students identify the role of cruise lines in the travel and tourism industry, develop a detailed foundation and knowledge of the various cruise line products and destinations, understand the various career opportunities available, as well as recognize how to sell a cruise. Ship inspections are offered during the course.
Offered at Miami, Providence
4.5 Quarter Credit Hours

TRVL3081 Cruise Operations

This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities includes embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined.
Prerequisite(s): TRVL3080. (Offered only at the N. Miami Campus)
Offered at Miami, Providence
4.5 Quarter Credit Hours

TRVL3082 Cruise Marketing and Sales

This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise marketing department. Various promotional activities are examined including TV, radio and print advertising as well as direct mail, the Internet and the retail travel agency distribution system. Students have an opportunity to visit and meet with cruise line marketing and sales departments.
Prerequisite(s): TRVL3080. (Offered only at the N. Miami Campus)
Offered at Miami, Providence
4.5 Quarter Credit Hours

TRVL3801 Winter Resort and Adventure Management

This course provides the student with a solid foundation of knowledge related to the winter adventure resort and focuses on all aspects of operation and program development. The course also offers opportunities for a field project. The class is an inter-term offering between the winter and spring terms only. Students are required to participate in all off campus activities with the designated industry partners.
Prerequisite(s): Sophomore status.
Offered at Miami, Providence, Providence CE
4.5 Quarter Credit Hours

TRVL4010 Tourism Economics

This upper-level course explores the role of economics in tourism development. Macroeconomic and microeconomic theory are applied to problems of community resource allocation. Particular attention is paid to the problems of multiple use of community resources and to the conflicts between private and public goals.
Prerequisite(s): TRVL3010.
Offered at Providence
4.5 Quarter Credit Hours

TRVL4011 Destination Management Organization

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course.
Prerequisite(s): HOSP3050 or MRKT1001. (HO) (PT) (WI)
Offered at Denver, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

Providence Technology Courses

- CAD - Engineering Studies Courses (p. 144)
- CGRA - Computer Graphics Courses (p. 145)
- CSIS - Computer & Information Science Courses (p. 145)
- DME - Computer Graphics Courses (p. 147)
- ENGN - Engineering Studies Courses (p. 149)
- FIT - Foundations of Technology Courses (p. 152)
- ITEC - Computer & Information Science Courses (p. 153)
- PRMG - Computer & Information Science Courses (p. 154)
- TECX - Project Practicum Courses (p. 155)

CAD1000 Computer-Aided Drafting I

This course presents to the student the terminology, system hardware, disk operating system, AutoCAD software, and various screen displays necessary to perform the basic computer aided drafting functions.

Prerequisite(s): Must be taken concurrently with CAD1L00.

Offered at Providence, Providence CE

6 Quarter Credit Hours

CAD1020 Computer-Aided Drafting II

This is an intermediate level course in which the student produces drawings in the various phases architectural, electronic, and mechanical CAD. These drawings are produced in two-dimensional views using features of the AutoCAD main menu. Students become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe/surface/solid modeling and analysis. Related lab projects are included.

Prerequisite(s): CAD1000, CAD1L00; must be taken concurrently with CAD1020.

Offered at Providence, Providence CE

6 Quarter Credit Hours

CAD1030 3D Parametric Modeling

This is an advanced level course in which students use commands and techniques related to 3-D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to industry standards. Related lab projects are included.

Prerequisite(s): CAD1020, CAD1L20; must be taken concurrently with CAD1030.

Offered at Providence, Providence CE

6 Quarter Credit Hours

CAD1L00 Computer-Aided Drafting I Lab

Related lab projects are developed from CAD1000 Computer-Aided Drafting I to enhance a student's ability to reinforce drafting concepts, software commands, and file management. (PT)

Offered at Providence, Providence CE

1 Quarter Credit Hour

CAD1L20 Computer-Aided Drafting II Lab

Related lab projects are developed from CAD1020 (Computer-Aided Drafting II) to enhance a student's ability to reinforce drafting concepts, software commands and file management. (PT)

Offered at Providence, Providence CE

1 Quarter Credit Hour

CAD1L30 3D Parametric Modeling Lab

Related lab projects are developed from CAD1030 Computer-Aided Drafting III to enhance a student's ability to reinforce drafting concepts, software commands and file management. (PT)

Offered at Providence, Providence CE

1 Quarter Credit Hour

CAD2000 Portfolio Development

Students are required to prepare a portfolio containing a selection of their best drawings from each of the basic drafting principles. Each student presents his/her portfolio to the instructor for critique and grading.

Prerequisite(s): CAD2020, CAD2040. (WI)

Offered at Providence, Providence CE

1.5 Quarter Credit Hours

CAD2020 Mechanical CAD

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

Prerequisite(s): CAD1030, CAD1L30. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD2030 Principles of Design

This course is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction, and evaluation of engineering problem solving. Some topics developed, include, but are not limited to, the design team, components of design theory, creativity, open-ended problem solving, alternative solutions, and the positioning of design in the product development scheme. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD2040 Architectural CAD

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

Prerequisite(s): CAD1020, CAD1L20.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD2050 Computer-Aided Network Design

This course is an introduction to computer-aided design of logical and physical network layouts. The core of this course is basic networking documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Topics developed include but are not limited to, standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, NEC codes, floorplans and blueprints, and use of sources to obtain information and send and receive electronic files.

Prerequisite(s): ITEC1020 or permission of department chair. (PT)

Offered at Providence, Providence CE

6 Quarter Credit Hours

CAD2055 Introduction to Building Information Modeling

This course is an introduction to Building Information Modeling (BIM), which is an Architectural parametric application, from design concept to managing a completed facility. This course integrates theory and lab experiences using industry software to develop digital building models. Topics covered include but are not limited to, the history of BIM, developing building models, extracting documents and modifying building elements, presentation graphics and annotations, and integrating best practices of project management.

Prerequisite(s): Sophomore status.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD2059 Introduction to Computer-Integrated Manufacturing (CIM)

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

Prerequisite(s): CAD1030, CAD1L30.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD2061 CAD Applications

This course develops standard industry practices used in CAD for applications related to plumbing, electrical/electronic, HVAC, welding and sheet metal fabrication. The use of ANSI standards and building code applications are the basis for development of individual and team projects.

Prerequisite(s): CAD1030, CAD1L30. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CAD3000 Engineering Graphics and Lab

This course is an introduction to computer-aided design drafting for 3D parametric applications, using related equipment and software. The core of this course is basic engineering documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Related topics developed include, but are not limited to, standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, and use of Internet sources to obtain information and send and receive electronic files.

Offered at Providence, Providence CE

6 Quarter Credit Hours

CAD3070 Introduction to CAD/CAM and Lab

This course is a continuation of CAD1030, 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 are used.

Prerequisite(s): CAD1030 or ENGN3020 or permission of department chair.

Offered at Providence, Providence CE

6 Quarter Credit Hours

CGRA2020 Web Site Design Concepts

Students are introduced to the tools and processes of Web page development. Students utilize industry-standard software when designing, coding and building websites. Instruction includes immersion project-based study, client interaction and group design critique. Students are introduced to site planning, best practice and development cycle methods. Students produce a digital portfolio of Web design elements and development work.

Prerequisite(s): CSIS1000 or CSIS1020 or CSIS1040. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CGRA2030 Multimedia Applications I

Students are introduced to multimedia concepts and best practices for implementation in various industry settings. The coursework focuses on the incorporation of sound, graphics, color, text, and other elements into industry-standard multimedia software. Use of multimedia as a tool for ideal communications is implemented. Scripting is introduced and used throughout the multimedia course sequence as a tool for multimedia project development. Students learn the various uses for multimedia and how they are implemented within the industry.

Prerequisite(s): FIT1000 or FIT1012. (HY)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CGRA3040 Information Architecture and Content Planning

This course provides an overview of planning and designing information for dynamic and interactive media solutions. Whether designing a website, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools and techniques. The course introduces software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for communication goals and requirements are reviewed. Content development and revision control for different communication problems including linear text, hypertext, simulation and video are covered. Essential pre-production techniques such as flowcharting, storyboarding, scripting, publishing layout, mock-up and prototyping are introduced. Content management techniques are reviewed. Students should possess a solid knowledge of computer and Internet use.

Prerequisite(s): FIT1040 or FIT1014. (HO) (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CGRA3050 Desktop Publishing

This course introduces students to the fundamental principles of desktop publishing. Using current industry-standard software, students learn the essential design concepts and work flow practice used in desktop publishing. In-class demonstrations and lectures involve the introduction of design theory and practical applications of desktop publishing. Students are required to produce various types of documents using course software. Assignments are completed in class, with some assignments requiring out-of-class work.

Prerequisite(s): FIT1000 or FIT1012 or FSM2080 or HOSP1008 or SEE3010. (HO) (PT)

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

CSIS1000 Problem Solving and Programming Concepts

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

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS1020 Fundamentals of C Programming

This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students learn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are structured, how arrays and strings can be processed, and how files are manipulated.

Prerequisite(s): FIT1012. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS1040 Fundamentals of Visual Basic

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

Prerequisite(s): FIT1012 or equivalent. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS1050 Data Structures

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

Prerequisite(s): CSIS1020 or CSIS1040. (PT)

Offered at Providence

4.5 Quarter Credit Hours

CSIS1060 GUI Concepts

This course provides students with an understanding of a Graphical User Interface environment. Students are introduced to how Windows works with the file hardware. All students customize and configure the Windows environment. Topics include ini file, program, winfile, control panel, device managers, terminal, paintbrush, creating shortcuts, and X windows.

Prerequisite(s): FIT1000 or FIT1012.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS1070 Diagnostics and Maintenance

This course provides students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, students learn the subsections of a computer system and their functions. Typical problems with each subsection and the impact of these problems on the operation of the entire system are discussed.

The course introduces students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software.

Prerequisite(s): FIT1000 or FIT1012. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2020 Business Programming I with COBOL

This course provides students with an understanding of the use of programming in the business community. Students learn how to program statements, translate into standard operations for generating reports and use files in a business environment. Students also examine how various types of storage and programming structures are implemented in the programming language. In addition, students perform problem solving in the area of simple business functions, and design, chart, code, debug, test, execute and document programs. Topics include accessing files, decision structure, looping structures, report design, program structure, data types, data manipulation, tables and control break processing.

Prerequisite(s): CSIS1000 or CSIS1020 or CSIS1040.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2025 Introduction to Server Side Technologies

This course emphasizes the fundamentals of server-side web development using industry-standard high-level environments. Students are introduced to concepts and practices including functionality, typical applications in a business setting, technologies and terminology. Client-side interaction is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Server application and system architecture is emphasized.

Prerequisite(s): CSIS1020 or CSIS1040 or DME1060, Junior status (PT). (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2030 Database Concepts

This course introduces students to the function of a database environment. The importance of databases to modern systems development provides the motivation for examining data structures and models as they relate to user needs. Relational data models are emphasized along with query languages and user-friendly packages. The various data structures and file storage techniques used with hierarchical, network and relational data management issues are developed. Out-of-class assignments are completed by all students.

Prerequisite(s): FIT1014 or FIT1040. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2045 Introduction to Operating Systems

This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic techniques of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL.

Prerequisite(s): CSIS1020 or CSIS1040. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2050 Advanced Programming Concepts

This course introduces students to the concepts of system and language interfacing. Students create programs that interface with computer hardware and with other programming languages. Topics include terminate and stay resident programs, device drivers and diagnostic software.

Prerequisite(s): CSIS1020. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2055 Introduction to Game Development

This course introduces the student to the fundamental principles of animated game design. Aesthetic and cultural aspects of design include art and modeling, sound and music, history of games, genre analysis, role of violence, gender issues in games, game balance, and careers in the industry. Programmers, artists, musicians, and writers collaborate to produce an original computer game. Focus is placed on developing games and mastering animation techniques used in games for the Web. In-class lectures consist of classical animation concepts and practical software demonstrations related to game development. Students are required to work in groups to produce various types of animated projects. Students also learn methods to optimize and render animations for web delivery.

Prerequisite(s): CSIS1040 or CGRA1000.

Offered at Providence

4.5 Quarter Credit Hours

CSIS2060 Object-Oriented Programming in C++

Object-oriented programming examines programs as a set of objects and explores how the objects are interrelated. Using the C++ programming language, students study the concepts of data encapsulation, attributes, methods and messages within the class structure. They also study the ability of C++ to create in-line functions, operator and function overloading, inheritance and virtual classes. Students design, code, debug and execute various assignments using the C++ programming language in the Visual Studio.NET integrated development environment.

Prerequisite(s): CSIS1020.

Offered at Providence

4.5 Quarter Credit Hours

CSIS2065 Java Programming

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

Prerequisite(s): CSIS1020 or CSIS1040.

Offered at Providence

4.5 Quarter Credit Hours

CSIS2070 Business Programming II with COBOL

Students write business-level programs to solve intermediate-level financial and business problems. They are introduced to such subjects as subscribing, indexing, sorting, complex file handling and creating server-side applications. Students are also introduced to the selection criteria for choosing between different software with Web pages and relational databases. Students implement and test their developed programs.

Prerequisite(s): CSIS2020. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS2080 Database Design

The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the relational model. Students study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. All students complete out-of-class assignments.

Prerequisite(s): CSIS2030.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

CSIS3030 Server Side Programming I

This course introduces contemporary scripting language to teach fundamental concepts and techniques for programming in a browser based environment. This course explores data representation, manipulation and how interactive data feeds information on a web page. Current scripting languages is used.

Prerequisite(s): CSIS2025. (PT)

Offered at Providence

4.5 Quarter Credit Hours

CSIS3040 Server Side Programming II

This advanced programming course focuses on data interaction and transaction processing in a client server environment. Students utilize current client and server side compiled programming languages to architect and implement web applications. This course emphasizes current industry best practices using compiled code in current programming environments.

Prerequisite(s): CSIS3030.

Offered at Providence

4.5 Quarter Credit Hours

CSIS3050 2D Game Development with C#

This course is an introduction to the concepts related to game development. Students are introduced to the basics of game development of a two dimensional game using sprites and animation. The programming language used is C#. Students are introduced to the methods used for creating sprites, animation, detecting collisions, player control, and incorporating music and sound into the game. Students also design backgrounds and provide animation for the backgrounds to simulate movement of the sprites.

Prerequisite(s): CSIS1040 OR CSIS 2060 or CSIS2055, CSIS2065

Offered at Providence

4.5 Quarter Credit Hours

CSIS3060 Game Engine Design

This course provides the student with an understanding of the fundamentals required for creating a game engine. This is accomplished through the investigation of existing game engine subsystems to understand how they work along with projects to design and build individual subsystems for a student-created game engine. Students are required to demonstrate their subsystems through the use of game projects that incorporate their subsystems into a functioning game.

Prerequisite(s): CSIS3050, MATH1020.

Offered at Providence

4.5 Quarter Credit Hours

CSIS3070 Exploring Mobile Application Development with the I-Phone

The purpose of this course is to make students familiar with the fundamentals of mobile platform development. This course teaches the basics of Objective-C, Cocoa Touch, and the iPhone SDK in order to explore the limitations and concerns associated with handheld device user interfaces as well as features such as acceleration detection, location-awareness, multi-touch input, and real-time notification.

Prerequisite(s): CSIS1020 or CSIS1040 or CSIS2065 or permission of department chair.

Offered at Providence

4.5 Quarter Credit Hours

CSIS3075 Mobile Application Development with Android

The purpose of this course is to extend the student's programming interest and talents into the mobile platform. Students are taught to install and configure the Android development toolkit on a personal computer; and to design and code mobile applications that includes the use of services that the Android operating system provides on the mobile platform.

Prerequisite(s): CSIS 2060 or CSIS2065 or permission of department chair.

Offered at Providence

4.5 Quarter Credit Hours

DME1000 Foundation Drawing and Digital Tools

As a prerequisite to all design thinking, drawing skills offer an effective means of prototyping visual solutions before committing them to software. Students practice the essential visual elements of design including shape, line, value and perspective. Based on graphics industry models, students actively experience compositional and thematic principles as a means of developing flexible approaches to design strategy. Students create initial sketches on paper then learn techniques to digitize files into common software applications. Drawings are integrated into digital portfolios. (PT) (OL)

Offered at Charlotte, Denver, Miami, Providence

4.5 Quarter Credit Hours

DME1020 Digital Media Perspectives

This course provides students with an overview of the digital media industry, historical design trends and history of the creative industries. Students participate in a number of project-oriented experiences to explore, learn and develop basic skills and practices to be successful in the program and industry. Through hands-on projects in collaborative learning space, students are exposed to all the critical components of success in design program at a university level. Work includes digital design projects, digital visualization, creative research, and team building. The course develops creative problem solving techniques to provide solutions for design problems ranging from digital publishing to 3D virtual space.

Offered at Providence

4.5 Quarter Credit Hours

DME1030 Principles of Visualization and Design

This course covers fundamental visual research skills and design behaviors required to develop professional visual solutions in the graphics industry. Through applied research and projects, students learn to observe, analyze and strategize visual solutions. Design case studies are used to identify compositional principles that are applied to students' creative projects. Students use traditional media and digital media to create and exhibit portfolio level work. Case studies introduce students to major contemporary design movements in the field.

Prerequisite(s): DME1020 or any FIT course. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME1040 Introduction to Client Side Development

This course presents an introduction to contemporary standards-based Web development. Students study the history of the Internet and the evolution of the Web, along with best practices of modern Web design. Students work with industry-standard software products and study XHTML and CSS in a project-based learning environment.

Prerequisite(s): DME1020, FIT1012.

Offered at Providence

4.5 Quarter Credit Hours

DME1050 Imaging for Digital Media

Students learn digital image production techniques in significant detail. Topics include digital photography, scanning, color correction, image manipulation and montage. Students learn current industry standards and requirements to create solutions for digital media. Students are introduced to multimedia editing concepts and practice. This course includes projects in which students are expected to complete design work individually and on teams.

Prerequisite(s): DME1030, FIT1012. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME1060 Advanced Client Side Development

This advanced course is a continuation of DME1040, Introduction to Client-side Development. Students continue the study of standards-based client-side Web development languages and software in a cross platform environment. Approaches to design, development, testing and deploying Web-based services are explored. Current industry best practices are emphasized.

Prerequisite(s): DME1040. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME2000 Typography and Spatial Design

Type and text collateral are a critical platform for all forms of published communication. Type style, shape and size communicate subtle messages and convey important information. Nearly all design solutions benefit from a thoughtful and creative use of type and layout, whether on a printed page or in digital space. This course presents an in-depth study of typography and its powerful communicative abilities. The relationship of typographic design in desktop and digital publishing are explored through project-based work.

Prerequisite(s): DME1050. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME2020 Introduction to Motion Graphics

This course introduces the fundamentals of contemporary digital motion graphics. Students cover both animation and video techniques. Digital motion concepts and creation techniques are also covered. The course uses a range of software and hardware tools. Students experiment with motion image origination through basic animation and camera applications. Various editing tools are introduced.

Prerequisite(s): DME1050. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME2030 Print Design

In an age of digital media the printed publication serves a unique communication purpose. The visual, structural and tactile nature of printed pages continues to be an important source of information for a variety of audiences. This course reviews print formats, typographic conventions and prepress techniques specific to print. Design processes incorporating layout, color, image and type are used as students learn industry approaches to print solutions. This course is intended for both majors and non-majors.

Prerequisite(s): DME2000 or any FIT course for non-majors. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME2040 Portfolio Assessment

This survey course requires students to complete projects that demonstrate their mastery of the preceding five terms of digital media foundations course material. Through guided exercises and materials students assemble their best, completed work and create new projects to demonstrate breadth and depth of skill. The portfolio consists of exhibition quality digital source material and printed materials. Students provide a presentation to describe solutions and submit their final portfolio for review by a select committee of faculty and industry professionals. Application for concentration is also prepared and reviewed at this time. Upon successful completion of this course, students advance to a selected digital media concentration and the Solutions Teams in the junior year.

Prerequisite(s): DME2020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME2050 Interactive Architecture and Content Design

Designing solutions for interactive digital space requires an understanding of unique architectural planning models, scenarios, structures and metaphors. This course introduces a series of techniques to conceive and plan projects in new media environments, especially those that require interactive interface and plot lines. Through use-case models, students explore and design solutions for interactive applications, simulations, virtual immersive space and other new media uses. User interface, perspective, point of view, character development, narrative structure are introduced. Technical requirements planning is also explored. Various digital software and hardware is used to model interactive and linear prototypes.

Prerequisite(s): DME2020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3010 Digital Media Design Solutions Team I

Solutions Team or TECX (Technology Experiential Education) is the university internship that provides students with hands-on design and development projects from real world clients. Based in the Feinstein Center for Technology & Design for Non-Profits, students work on a wide range of team based digital design projects from desktop publishing to digital media. The results of students work are used in the day-to-day operations of dozens of client organizations. Faculty members oversee the internship, upper-class students serve as project managers and lead designers, and underclass students serve as design team members. Solutions Team is the direct application of skills learned in the classroom and meets the university's community service-learning requirement.

Prerequisite(s): DME2040. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3020 Digital Media Design Solutions Team II

Solutions Team II or TECX (Technology Experiential Education) is the university internship that provides students with hands-on design and development projects from real world clients. Based in the Feinstein Center for Technology & Design, students work on a wide range of team-based digital design projects from desktop publishing to digital media. The results of students work are used in the day-to-day operations of dozens of non-profit client organizations. Faculty members oversee the internship, upper-class students serve as project managers and lead designers, and underclass students serve as design team members. Solutions Team is the direct application of skills learned in the classroom and meets the university's community service-learning requirement.

Prerequisite(s): DME3010. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3110 Multimedia Programming

This course builds on the Introduction to Motion Graphics course, with advanced concepts and programming techniques and approaches. Students are introduced to the technical planning and production of interactive media using variable input and output scenarios. Students develop advanced experience in use of industry best practices for current multimedia development.

Prerequisite(s): DME2020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3115 Emerging Web Technologies

This course covers emerging trends in web technologies. Topics are drawn from conferences, publications, and the local technology community. The course places emerging developments in a historical context. Students complete projects utilizing new technologies and present their work to the JWU community.

Prerequisite(s): CSIS3030.

Offered at Providence

4.5 Quarter Credit Hours

DME3120 Character Animation

This course introduces the student to the fundamental principles of character animation using scripting and visual software. Focus is placed on creating and developing animated characters and mastering animation techniques used in character animation for the Web. In-class lectures consist of classical animation concepts and practical software demonstrations related to character animation. Students are required to produce various types of animated projects using a range of scripting and image-based software applications. Students also learn methods to optimize and render animations for Web delivery.

Prerequisite(s): DME2020.

Offered at Providence

4.5 Quarter Credit Hours

DME3130 Computer Animation

This course introduces students to various advanced animation techniques, including 2D key cell animation, motion and kinematics, lighting and materials, modeling, 3D key frame animation, physically based simulation, special effects, story boarding, and cinematography. Students work individually and in groups to create an original short work of animated simulation including digital stage and narrative structure.

Prerequisite(s): DME2020.

Offered at Providence

4.5 Quarter Credit Hours

DME3140 Integrated Motion Graphics

Students participating in this course learn advanced digital production techniques and tools for full motion, sound and video editing. Students explore current and emerging media standards and applications. Topics include converging digital media, content creation, and use of digital media communication tools for Internet-enabled application. Students work independently and on project teams.

Prerequisite(s): DME2020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3210 Print Production

In this course students acquire essential print design and pre-press skills. Students further develop proficiency in industry-standard software programs. Students learn how to prepare digital images, illustrations, layouts, typography, composition, visual identity, and utilize color theory. Students also develop sensitivity towards principle of balance, negative space, focal points in a composition, and how to utilize alternative techniques and approaches to composition. Students acquire the knowledge to prepare mechanical files for print production as well as understanding the industry pre-press language.

Prerequisite(s): DME2030.

Offered at Providence

4.5 Quarter Credit Hours

DME3220 Intermediate Print

This course is geared towards intermediate/advanced Graphic Design & Digital Media students. The course is an immersion into the print identity process from research and analysis through strategy, design and presentation. Utilizing industry-standard software programs students learn how to design identity systems that are unique, memorable, meaningful, appropriate and differentiated from competitors. In addition students gain a better understanding of brand standards, competitors, research analysis, target audiences and cohesiveness across different forms of digital media.

Prerequisite(s): DME3210.

Offered at Providence

4.5 Quarter Credit Hours

DME3230 Advanced Print

This course is geared towards intermediate/advanced Graphic Design & Digital Media students. Utilizing industry-standard software programs students undertake advanced level print design projects. Class assignments and projects explore scenarios in advertising, branding, packaging, logo design, and print publishing. Students further develop sensitivity towards design and produce several professional level design projects to help build a senior-level portfolio.

Prerequisite(s): DME3220.

Offered at Providence

4.5 Quarter Credit Hours

DME3300 Introduction to Digital Video

Students participating in this course learn advanced digital production techniques and tools for full motion, sound and video editing. Students explore current and emerging media standards and applications. Topics include converging digital media, content creation, and use of digital media communication tools for internet enabled application. Students work independently and on project teams.

Prerequisite(s): DME2020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME3310 Intermediate Digital Video

Students in this advanced course explore different genres and narrative codes including documentaries, TV ads and post-modern narratives in hands-on team assignments. Exercises in set lighting, advanced framing and advanced camera movement enhance already acquired production techniques.

Additional sound and audio production as well as more in-depth digital editing and special effects are provided for post-production. Topics include contemporary digital media history and film genres. Financing and project management are reviewed. The final project of this course is a production suitable for short film festivals or competitions.

Prerequisite(s): DME3300. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME4010 Digital Media Team I

Students in this projects-based course work in multidisciplinary teams to produce functioning new media products and prototypes. The course focuses on a rapid development timeline in which students use advanced skills and theory gained in their course of study. Projects are developed using current digital tools in a studio environment, and originate from a variety of sources. Students present and critique parameters, plans and solutions at all stages of the project through the term.

Prerequisite(s): DME3020. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME4020 Digital Media Team II

This course is a follow-up to Senior Digital Media Team I. Students in this projects-based course work in multidisciplinary teams to produce functioning digital media products and prototypes. The course focuses on a rapid development timeline in which students use advanced skills and theory gained in their course of study. Projects are developed using current digital tools in a studio environment, and originate from a variety of sources.

Students present and critique parameters, plans and solutions at all stages of the project through the term.

Prerequisite(s): DME4010. (PT)

Offered at Providence

4.5 Quarter Credit Hours

DME4050 Senior Portfolio Assessment

This capstone Digital Media course guides students through the creation of a portfolio in their chosen area of expertise. Students complete additional projects as necessary to demonstrate their mastery of material to potential employers. Students publicly present their work to a panel of faculty and industry experts.

Prerequisite(s): Senior status. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN1001 Digital Logic Design I

This course is an introduction to analysis and design of digital circuits. Topics include numbering systems, logic gates, Boolean algebra, MSI devices, and analysis and design of combinational circuits. This course includes the use of software tools for design, minimization, simulation, and schematic capture of digital systems. A hands-on laboratory including PLD/FPGA is integrated in which students work in teams. (HO)

Offered at Providence

4.5 Quarter Credit Hours

ENG1010 Introduction to Circuit Theory and Lab

The primary focus of this course is upon the current, voltage and resistance dynamics within series, parallel and series/parallel circuits. Emphasis is upon the understanding and application of Ohm's law and Kirchoff's Voltage and Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs.

Prerequisite(s): MATH1020 concurrently or placement. (PT)

Offered at Providence

6 Quarter Credit Hours

ENG1030 Solid State I: Devices and Lab

This course covers theory and characteristics of common semi-conductor devices; the basic circuits in which they are used are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors (BJT) are examined. The laboratory section provides students with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and simulation of circuits to determine device/component performance and operating conditions.

Prerequisite(s): ENG1010. (PT)

Offered at Providence

6 Quarter Credit Hours

ENG2000 Robotics

This course introduces students to the basic concept and applications of robotics. The study of robotics includes the supporting disciplines of mechanics, motors, microprocessors, various sensors and artificial intelligence. The course covers the concepts of work envelope, real-time programming, and the theory of electrical, pneumatic and hydraulic servo control systems. Also, the theory and application of various sensors including temperature, proximity, ultrasonic and vision sensors, the use of microprocessors, microprocessor interfacing, and artificial intelligence in robotic systems is covered. Industrial applications in the areas of automotive and semiconductor manufacturing as well as medical and aerospace applications are described. The course includes a lab session on robotic work cell.

Prerequisite(s): Sophomore status. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENG2002 Digital Logic Design II

The focus of this course is the analysis and design of sequential logic circuits. Topics include asynchronous and synchronous sequential circuit analysis and design, state machine analysis and design, and ASM design methodologies utilizing PLD and FPGA implementations. This course includes the use of software tools for design, minimization, simulation, and schematic capture of digital systems. A hands-on PLD/FPGA based laboratory is included.

Prerequisite(s): ENG1001 (HO) (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENG2020 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(s): MATH1041. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENG2030 Electronic Communications

This course introduces students to the theory and applications of electronic communications. Topics include review of electromagnetic theory and the principle of modulation and demodulation including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware are covered. Computer simulations are used to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals.

Prerequisite(s): ENG1030. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENG2040 Solid State II: Electronic Circuits and Lab

This second course on solid state electronics provides students with in-depth knowledge in non-bipolar transistors, circuits and their applications. Topics include JFET transistors, MOSFET transistors, thyristors, differential amplifiers, operational amplifiers, negative feedbacks, linear Op-Amp, active filters, and non-linear Op-Amp circuits and their applications. The laboratory portion of this course provides students with technical application and design of amplifiers, feedback, elements in the active electronic circuits, and active filters.

Prerequisite(s): ENG1030.

Offered at Providence

6 Quarter Credit Hours

ENG2045 Computer Vision

This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab includes some applications in image processing.

Prerequisite(s): CSIS1020 or CSIS1040.

Offered at Providence

4.5 Quarter Credit Hours

ENG2061 Mechatronics

This basic course covers the analysis, design and synthesis of microprocessor based systems developing projects to combine electronics, mechanical components and real-time programming. The course provides a review of microprocessor interfacing for discrete, digital and analog data, ADC and DAC, and the study and application of various sensors including tactile, light, proximity, position, velocity and acceleration. Optical encoders for angular motion data and other advanced sensing are also covered. The operation principles of electric, hydraulic and pneumatic power supplies are discussed as well as those of actuators, DC and stepper motors and their basic concept in control theory also is covered, including PID control. The course also covers the concepts and calculations of gearing, programming and multi-tasking for microprocessor-based systems. Wireless communication and speech synthesis robotic systems are also discussed.

Prerequisite(s): CSIS1020, ENG2000, ENG2080.

Offered at Providence

4.5 Quarter Credit Hours

ENG2062 Artificial Intelligence

This course introduces students to the basic concepts of artificial intelligence, including some applications. The course first introduces the different methods of representing knowledge and inference methods. It is then followed by the study of rule based expert system, fuzzy expert systems and artificial neural networks. There is also a brief introduction to the area of evolutionary computation and genetic programming. Basic method of shape recognition and classifiers are discussed. Some probability theory and Bayesian analysis is covered in the course. Illustration and projects use the Neural Network and Image Processing toolbox of MATLAB.

Prerequisite(s): CSIS1020, MATH1030.

Offered at Providence

4.5 Quarter Credit Hours

ENGN2063 Advanced Robotics

This is a design course incorporating the material studied in the areas of mechatronics, artificial intelligence and computer vision. The course is based on robotic design using the Handy Board, including microprocessor interface for data acquisition of discrete, digital and analog data, robot kinematics, sensor design and sensor interfacing, communication, speech synthesis and real-time programming. The course utilizes interactive C as the programming tool.

Prerequisite(s): ENGN2000, ENGN2061.

Offered at Providence

4.5 Quarter Credit Hours

ENGN2070 Signal Transmission

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching.

Prerequisite(s): ENGN2040 or ITEC1020, MATH1020 or higher. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN2075 Microcontrollers I

This is an introductory course in microcontrollers. Topics covered include microcontroller architecture, instruction set, assembly language programming, subroutines, basic microcontroller peripherals, the interdependence of hardware and software, input/output subsystems, and microcontroller application development tools and platforms.

Prerequisite(s): ENGN1001, ENGN1040

Offered at Providence

4.5 Quarter Credit Hours

ENGN2080 Microcontrollers II

This is an advanced course in microcontrollers. Topics covered include interrupts, high-level language programming, advanced microcontroller peripherals, interfacing concepts, and performance optimization.

Prerequisite(s): ENGN2075

Offered at Providence

4.5 Quarter Credit Hours

ENGN2085 Introduction to Embedded Systems

This is an introductory course in embedded systems, which is a project-oriented design course. Topics covered include embedded system architectures, memory systems and managements, sensors integrations, power managements, software development tools and platforms, and real-time operating systems.

Prerequisite(s): CSIS1020, ENGN2075

Offered at Providence

4.5 Quarter Credit Hours

ENGN3000 Materials and Process Engineering

This course develops the general properties of materials, defined as plastic, ferrous, nonferrous and ceramics used in product development. Properties of materials are applied to industrial applications to achieve optimum designs. Process engineering concepts are developed from conversion of raw materials into finished products using manufacturing methods to optimize production of parts.

Offered at Providence

4.5 Quarter Credit Hours

ENGN3020 Design II and Project Development

This course is a continuation of CAD2030 Principles of Design. Concepts of the design process are applied to industrial design problems and project development techniques. Configuration management techniques are developed to support design analysis and product/project development through the life cycle of the product/project. Students develop research and presentation skills related to the design process and project development centered on industrial problem-solving techniques.

Prerequisite(s): CAD2030 and ENGN3000. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN3030 Instrumentation and Process Control

This course places the principles of measurement via electronic instrumentation into the operational arenas of process and industrial control. Design development and application is addressed; this includes 'smart' sensors and the role of imbedding 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(s): ENGN1030.

Offered at Providence

6 Quarter Credit Hours

ENGN3065 Advanced Data Communications

This course is an engineering view of data communications within the areas of networking, wireless communications and Telecom. Topics include open systems network models (OSI) telephone systems, fiber optic communications, wireless systems, TCP/IP and other protocols, error detection and correction, and other engineering related topics within network communication areas.

Prerequisite(s): ENGN2070.

Offered at Providence

4.5 Quarter Credit Hours

ENGN3070 Networking I

This is the first course dealing with the principles of networking. Students study the network models, which include topologies, components, modes of transmission and communication over different mediums. Topics include LAN, WAN and MAN technologies, wiring, schemes, interfaces, hardware, addressing and component identification.

Prerequisite(s): ENGN3065.

Offered at Providence

4.5 Quarter Credit Hours

ENGN3080 Computer Architecture

This second course on digital system design emphasizes design and implementation of a stored-program digital computer system, such as Central Processing Unit (CPU) design, memory organization, Input/Output (I/O) organization, ALU design and computer arithmetic, and pipelining and vector processing. This design based course requires intensive computer laboratory work using available digital circuit simulations.

Prerequisite(s): ENGN3050.

Offered at Providence

4.5 Quarter Credit Hours

ENGN3085 Principles of Systems Engineering

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

Prerequisite(s): MATH1030 or higher. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN3090 Systems Performance and Measurement

This course addresses the critical role of performance in the modeling, design, assessment, operation and management of a system. Emphasis is placed on the identification and development of both qualitative performance criteria and quantitative performance criteria. Data-acquisition and processing requirements for these criteria are also considered both for online and offline system assessment.

Prerequisite(s): ENGN3085. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN4000 Standards/Codes and Ergonomics

This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environment. Standards for procedures and processes as related to design, manufacture, and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments. (HO) (PT)

Offered at Providence

4.5 Quarter Credit Hours

ENGN4005 Quality Control/Professional Practice

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

Offered at Providence

4.5 Quarter Credit Hours

ENGN4010 Configuration Management

This course is an introduction to Configuration Management (CM) as a solution to engineering problems. Students are introduced to project management, change orders, documentation revision, product and project flow processes. Applications of CM are applied to the private corporate sector as well as to government agencies.

Prerequisite(s): Senior status. (HO) (WI)

Offered at Providence

4.5 Quarter Credit Hours

ENGN4030 Digital Signal Processing

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

Prerequisite(s): MATH2043. (HO)

Offered at Providence

4.5 Quarter Credit Hours

ENGN4040 VLSI Design and Layout

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

Prerequisite(s): ENGN2040.

Offered at Providence

4.5 Quarter Credit Hours

ENGN4045 VLSI Design and Integration

This is the second design course in VLSI design. This design course covers CMOS technology VLSI design methodology with system perspective. Topics include CMOS combination and sequential digital circuit, existing digital system integration, digital system performance, and digital to analog interface circuit. This is a project-based course that requires intensive design and simulation work on the computer.

Prerequisite(s): ENGN4040. (HO)

Offered at Providence

4.5 Quarter Credit Hours

ENGN4050 Networking II

This second course deals with the application of networking. Students study and develop plans for the implementation of networks and telecom systems. Students also study the specifications needed to develop networks including data, voice, and video. Design specifications and layouts are discussed. Topics of hardware interfacing, network ownership, performance, and service are included.

Prerequisite(s): ENGN3070.

Offered at Providence

4.5 Quarter Credit Hours

ENGN4070 Hardware Organization and Design

The objective of this third course on systems design is the functional/detailed design and documentation of digital-based systems. Topics include digital systems building blocks, design conventions, programmable devices such as gate arrays, machine and equipment organizations, hardware programs, hardware realizations, operating systems and networking communications.

Prerequisite(s): ENGN3080. (PT)

Offered at Providence

6 Quarter Credit Hours

FIT1000 Information Technology for Business Professionals

This course provides basic understanding of computer software, policies and procedures necessary for business professionals. Students gain practical knowledge of operations and terminology as well as hands-on use of personal information management systems, word processing, and digital presentations. Students are also introduced to using databases as a decision-making tool. Computer-based assessment software may be used as both a learning and skills measurement tool. (PT) (HY)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FIT1005 Introduction to Keyboarding

This course is designed to introduce or reinforce keyboarding skills necessary to prepare documents used in the business world. Students learn the keys and techniques to produce error-free documents. (HY)

Offered at Denver, Providence, Providence CE

1.5 Quarter Credit Hours

FIT1012 Digital Technology for Business

This course focuses on the practical use of technology tools in the digital workspace. Students gain hands-on experience in Digital Citizenship, basic technical literacy, collaboration tools, mobile connectivity and other technical solutions. Student learning is focused on project-based solutions to realistic workplace scenarios.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FIT1014 Solving Business Problems with Technology

Students gain advanced experience in core technology topics as well as new topics relevant to the technology field. Additional topics may include introduction to scripting and programming languages, databases and data mining, and contemporary digital presentation environments. Student learning is focused on project-based solutions to realistic workplace scenarios.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FIT1040 Spreadsheet Design for Business Solutions

Students gain a working knowledge of spreadsheet skills and apply those skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool.

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FIT2020 Integrated 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 in spreadsheet and word-processing, software. Other business software may also be explored. Computer-based assessment software may be used as both a learning and skills measurement tool.

Prerequisite(s): FIT1000 and FIT1040 or FIT1014, or permission of department chair. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

FIT2030 Access Database Design for Business Solutions

Students gain a working knowledge of database concepts and design and apply skills to problem-solving cases. Computer-based assessment software may be used as both a learning and skills measurement tool.

Prerequisite(s): FIT1000 or permission of department chair.

Offered at Providence

4.5 Quarter Credit Hours

FIT2040 Emerging Technologies in the Workplace

This course introduces students to how social media has evolved and how it can be used as an effective tool to enhance and develop business marketing and sales. Social media has established itself as the pre-eminent focal point for social interaction using web-based technologies, with people generating their own content, social commentary and opinions reaching a wide audience through friends, recommendations and same interest groups. Businesses from small to large are using social media to engage with their customers on an entirely new level, helping promote their products and services and keep in touch with them on a personal level. Social media is displacing the established leaders as major traffic drivers for new business.

Offered at Miami, Providence, Providence CE

4.5 Quarter Credit Hours

ITEC1000 Help Desk Concepts

This introductory course provides students with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes, technology and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC1020 Introduction to Data Communications

This is an introductory course in the concepts and components of a data communications system. Hardware and software features are reviewed to present the elements of and interactions in a data communications network. Communications interfaces, industry standards, and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas.

Prerequisite(s): FIT1000 or FIT1012. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC2050 Special Topics in Technology

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field. Topic areas include Graphic Design & Digital Media (ITEC2051), Exploring Mobile Application Development with the iPhone (ITEC2052), Engineering Studies (ITEC2053), Computerized Drafting (ITEC2054), IT Professional Studies (ITEC2055), Foundations in Technology (ITEC2056), and Technology Internship (ITEC2057). Each individual section of the course will be specially designed. The School of Technology announces the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it.

Prerequisite(s): Permission of instructor.

Offered at Providence

4.5 Quarter Credit Hours

ITEC2060 Special Topics in Technology and Lab

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field and apply the knowledge in a laboratory setting. Topic areas include Graphic Design & Digital Media (ITEC2061), Computer Information Science (ITEC2062), Engineering Studies (ITEC2063), Computerized Drafting (ITEC2064), IT Professional Studies (ITEC2065), Foundations in Technology (ITEC2066) and Technology Internship (2067). Each individual section of the course will be specially designed.

The School of Technology announces the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it.

Prerequisite(s): Permission of instructor.

Offered at Providence

6 Quarter Credit Hours

ITEC2070 Advanced Special Topics in Technology

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field in an intensive, immersion-style setting. Topic areas include Graphic Design & Digital Media (ITEC2071), Computer/ Information Science (ITEC2072), Engineering Studies (ITEC2073), Computerized Drafting (ITEC2074) IT Professional Studies (ITEC2075), Foundations in Technology (ITEC2076) and Technology Internship (2077).

Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it.

Prerequisite(s): Permission of instructor.

Offered at Providence

9 Quarter Credit Hours

ITEC2080 Network Devices

This course develops students' knowledge of computer networks and how they work in business and industry. Students become familiar with the three basic kinds of computer networks (LANs, WANs, MANs) and the protocols that help those networks function. They are introduced to methods of developing protocols, including interpretation of standards, finite state machines, and state-full transition. Students also become familiar with various equipment types and design criteria that are currently used in industry. In homework and lab assignments, students develop skill competencies needed to troubleshoot systems and solve day-to-day business problems with networks. Students connect, configure and program a range of network devices; work with network protocol analyzers, and map the path of a data packet on a network.

Prerequisite(s): ITEC1020. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC2085 Distributed Systems with TCP/IP

In this course students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transactions, processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier, and N Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a hands-on understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially the application layer).

Prerequisite(s): ITEC2080 and CSIS1020 or CSIS2060 or CSIS2065. (HO) (PT)

Offered at Providence

4.5 Quarter Credit Hours

ITEC3010 Server Configuration and Implementation

This course allows students to apply skills learned in the network degree program and other information technology related courses towards the construction and commission of a server on a network. The student is responsible for configuring a server to deliver applications and files necessary to support many types of user-bases.

Prerequisite(s): CSIS2045, ITEC1020 and one of the following – CSIS1020 or CSIS1040.

Offered at Providence

4.5 Quarter Credit Hours

ITEC3020 Information Science I

This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing.

Prerequisite(s): FIT1000 or FIT1012.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3030 Advanced Networking with TCP/IP

This advanced networking course gives students an in-depth view of protocol design and operation as well as network modeling and design. Students learn about the intricacies of network design, choosing the right technological tool, network modeling and simulation, and network testing and benchmarking. Students receive hands-on experience in lab exercises by designing their own networks.

Prerequisite(s): ENGN2070, ITEC2080. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ITEC3040 Systems Analysis

This course presents a systematic approach to the development of business systems. By following this approach, students learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system. This class is highly recommended for non-computer majors as well as required for majors in this program.

Prerequisite(s): FIT1014 or FIT1040. (HO) (PT) (WI)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3050 Information Security

This course presents all aspects of computer and information security including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course makes students aware of the various threats to computers and data and identifies methods and techniques for providing counter-measures to those threats.

Prerequisite(s): FIT1000 or FIT1012. (HO) (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3060 Network Management and Administration

This course allows students to implement many of the concepts of earlier courses. This course focuses on the techniques for implementing a network, configuring products, managing networks, implementing network services (email, FTP, Telnet, HTTP), and providing protections and safeguards commensurate with usage requirements.

Prerequisite(s): ITEC2085, ITEC3030. (PT)

Offered at Providence

4.5 Quarter Credit Hours

ITEC3070 Systems Modeling and Simulation

This course addresses the process of modeling systems, including business systems, network systems, dynamic vehicle systems and client-server systems, to name a few. The modeling process is the prerequisite for the simulation and subsequent analysis, design and assessment of a system with respect to specific performance criteria. The roles of modeling in simulation are presented within the context of the systems engineering process. Modeling encompasses everything from functional through mathematical modeling; simulation includes the development and use of software for systems analysis and design. Team projects from students' areas of interest are an integral part of the course.

Prerequisite(s): MATH2001. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3075 Network Security

This course provides the students with a comprehensive introduction to the field of network security. Critical network security aspects are identified and examined from the standpoint of both the user and the attacker. Network vulnerabilities are examined, and mitigating approaches are identified and evaluated. Concepts and procedures for network risk analysis are introduced. Network architectures and protocols and their impact on security are examined. TCP/IP security is examined in conjunction with the IPSec and IKE protocols. Integration of network and computer security is introduced. The course also discusses the building of trust networks, key management systems, and physical network security. The course emphasizes the implementation of intrusion detection and prevention methods.

Prerequisite(s): ITEC2080, ITEC3050. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3080 Information Management

Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on stand alone and networked systems is examined along with the issues relative to managing information on the World Wide Web. Students are made aware of the various theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web.

Prerequisite(s): ITEC3020. (HO) (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

ITEC3085 Systems Design

This course is both a theoretical approach to the development of information systems as well as an immersion into the real-world implementation in the context of a business case. The student learns the basic design tools, as well as gains an appreciation for the larger context of the organization in which the application generates value. Readings and case studies highlight the need to consider systems integration issues, external constraints in the form of regulatory issues, organizational process change, learning and training requirements as well as development of a systems maintenance and obsolescence plan.

Prerequisite(s): ITEC3040. (PT)

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

PRMG2010 Introduction to Project Management

This course gives students an understanding of project management practices, concepts, and tools using projects in the real world. Students focus on successfully organizing a single project using the knowledge areas associated with the project life cycle. Learning to identify potential projects based on strategic business planning, they produce portions of a basic project plan, scope statement, work breakdown structure, and Gantt charts. Other course topics to be discussed in a broader context include: forming and leading a project team, project manager competencies, project organization, time and resource management, cost management, quality management, human resource management, communications management, and risk management. (OL)

Offered at Charlotte, Denver, Miami, Providence, Providence CE

4.5 Quarter Credit Hours

PRMG3010 Advanced Project Management

This course trains students to initiate, plan, execute, monitor, control, and close a project in the real world. Using a real world project plan, students become competent in the following areas of project management: project integration, project scope, project time, project cost, project quality, project human resources, project communications, project risk management. They practice these skills individually and in teams applying them to a real world project. They also gain understanding of the application of project management processes.

Prerequisite(s): PRMG2010. (OL)

Offered at Charlotte, Denver, Denver CE, Miami, Providence, Providence CE
4.5 Quarter Credit Hours

PRMG4010 Project Management Application and Experiential

This course is the third of a concentration series that allows students to apply their knowledge of project management to real-world projects. Project teams are assigned projects at the beginning of the term and, based on their timeline, deliver the complete project at the end of the term or develop strategies for phase-gating the project to another team. Projects are acquired through an intake process monitored by the director and assigned to each team based upon prior experience and ability.

Offered at Providence

4.5 Quarter Credit Hours

TECX2010 Sophomore Technology Internship

This is a hands-on, career-related experience that allows sophomore students supervised practical training within their respective majors. These activities can be performed either in the confines of a university-operated facility or at external host firms in team or individual format.

Prerequisite(s): Permission of instructor.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TECX4045 Technical Solutions Team I

In this class, students act as part of a working technology project team. During the term prior to the beginning TSTI, 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 begin TSTI with a series of lectures and workshops that familiarize them with the project methods and protocols used by TSTI. They then work under the supervision of a faculty project manager and subject matter advisors. Teams submit their work for 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 in the School of Technology for students to fulfill their experiential education requirements.

Prerequisite(s): PRMG2010.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TECX4046 Technical Solutions Team II

This course is an optional continuation of TECX4045, Technical Solutions Team I working on new or previously started projects. Students work in cross-functional teams under the supervision of faculty project managers and subject matter advisors. Teams submit their work for 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 in the School of Technology for students to fulfill their experiential education requirements.

Prerequisite(s): TECX4045.

Offered at Providence, Providence CE

4.5 Quarter Credit Hours

TECX4060 Senior Technology Internship

This is a hands-on, career-related experience that allows senior students supervised pre-professional learning experience within their respective majors. These activities can be performed either in the confines of a university-operated facility or at external host firms in team or individual format. This internship enables students to learn about a specific field or career choice, gain real-world experience, and enhance their current skill sets in advance project work.

Prerequisite(s): Permission of instructor.

Offered at Providence

4.5 Quarter Credit Hours

TECX4099 Technology Internship

In this course, experiential learning takes place in diverse business work settings in the United States. Selected students perform work assignments related to their chosen career focus in industry while earning academic credit and a wage. The Technology Internship program is an individualized program, centered on the student who is committed to personal and professional growth and uses productive work as the means of achievement. The internship's partnership between employers and educators assists student growth and development. Upon completion of this course, students have a more global understanding of the demands and expectations of employers in industry. This is a variable credit course; students can extend or add additional experiences across multiple terms.

Offered at Providence

4.5-13.5 Quarter Credit Hours

Academic Information

This section of the catalog contains important information about the academic requirements and policies of Johnson & Wales University, as well as additional educational components including experiential education and study abroad opportunities, and available honors programs and academic societies.

Class Schedules

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

Occasionally, make-up classes are scheduled, due to holidays or other missed days, to meet minimum classroom hour requirements. The dates of these rescheduled classes are available in jwuLink (<https://link.jwu.edu>). It is possible that at times a course may not be rescheduled and the student will be responsible for all work as outlined in the syllabus. Class cancellations will be posted on the university's Info-Line (401-JWU-INFO) and the university line for school closings (401-598-5555).

Summer Sessions

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

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

Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

Academic Standing

A student's academic standing is based on grade point average (GPA) in conjunction with total attempted credits (including transfer credits) and is evaluated after the completion of each term of enrollment. Academic standing standards differ by program of study. Please refer to the following academic standing standards charts. If students are not in good academic standing or have questions about the requirements for graduation, they should make an appointment with an academic counselor for assistance in assessing their situation.

Students who meet the following criteria are considered to be in good academic standing:

- Undergraduate students need a minimum GPA of 2.0.
- Graduate students need a minimum GPA of 3.0.
- Doctoral students need a minimum GPA of 3.25.
- 4+1 B.S./MBA/M.S. program students need a minimum GPA of 3.0 in graduate-level coursework.

According to the following academic standing standards, students who do not satisfy good academic standing requirements will be placed on probation, suspended (undergraduate students only) or dismissed.

Academic Standing Standards: Undergraduate Day and Online Programs

First-Term Students:

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-21	1.0-1.99	Probation 1st Term

Good Standing	0-21	0-.99	Suspended
Good Standing	21.1-42	1.26-1.99	Probation 1st Term
Good Standing	21.1-42	0-1.25	Suspended
Good Standing	42.1-higher	1.5-1.99	Probation 1st Term
Good Standing	42.1-higher	0-1.49	Suspended

Returning Students:

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-21	1.0-1.99	Probation 1st Term
Good Standing	0-21	0-.99	Suspended
Good Standing	21.1-42	1.26-1.99	Probation 1st Term
Good Standing	21.1-42	0-1.25	Suspended
Good Standing	42.1-higher	1.5-1.99	Probation 1st Term
Good Standing	42.1-higher	0-1.49	Suspended
Probation 1st Term	0-higher	2.0-4.0	Good Standing
Probation 1st Term	0-21	1.0-1.99	Probation 2nd Term
Probation 1st Term	0-21	0-.99	Suspended
Probation 1st Term	21.1-42	1.26-1.99	Probation 2nd Term
Probation 1st Term	21.1-42	1.0-1.25	Suspended
Probation 1st Term	21.1-42	0-.99	Academic Dismissal
Probation 1st Term	42.1-higher	1.5-1.99	Probation 2nd Term
Probation 1st Term	42.1-higher	1.26-1.49	Suspended
Probation 1st Term	42.1-higher	0-1.25	Academic Dismissal
Probation 2nd Term	0-higher	2.0-4.0	Good Standing
Probation 2nd Term	0-21	1.0-1.99	Probation 3rd Term
Probation 2nd Term	0-21	0-.99	Suspended
Probation 2nd Term	21.1-42	1.26-1.99	Probation 3rd Term
Probation 2nd Term	21.1-42	1.0-1.25	Suspended
Probation 2nd Term	21.1-42	0-.99	Academic Dismissal
Probation 2nd Term	42.1-higher	1.5-1.99	Probation 3rd Term
Probation 2nd Term	42.1-higher	1.26-1.49	Suspended
Probation 2nd Term	42.1-higher	0-1.25	Academic Dismissal
Probation 3rd Term	0-higher	2.0-4.0	Good Standing
Probation 3rd Term	0-higher	1.51-1.99	Suspended
Probation 3rd Term	0-higher	0-1.50	Academic Dismissal

Academic Warning	0-higher	2.0-4.0	Good Standing
Academic Warning	0-42	1.25-1.99	Probation 1st Term
Academic Warning	0-42	0-1.24	Academic Dismissal
Academic Warning	42.1-63	1.5-1.99	Probation 1st Term
Academic Warning	42.1-63	0-1.49	Academic Dismissal
Academic Warning	63.1-84	1.75-1.99	Probation 1st Term
Academic Warning	63.1-84	0-1.74	Academic Dismissal
Academic Warning	84.1-higher	0-1.99	Academic Dismissal

Academic Standing Standards: Adult & Continuing Education

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	2.0-4.0	Good Standing
Good Standing	0-higher	0-1.99	Probation 1st Term
Probation 1st Term	0-higher	2.0-4.0	Good Standing
Probation 1st Term	0-higher	1.25-1.99	Probation 2nd Term
Probation 1st Term	0-higher	1.0-1.24	Suspended
Probation 1st Term	0-higher	0-.99	Academic Dismissal
Probation 2nd Term	0-higher	2.0-4.0	Good Standing
Probation 2nd Term	0-higher	1.50-1.99	Probation 3rd Term
Probation 2nd Term	0-higher	1.25-1.49	Suspended
Probation 2nd Term	0-higher	0-1.24	Academic Dismissal
Probation 3rd Term	0-higher	2.0-4.0	Good Standing
Probation 3rd Term	0-higher	1.5-1.99	Suspended
Probation 3rd Term	0-higher	0-1.49	Academic Dismissal
Academic Warning	0-higher	2.0-4.0	Good Standing
Academic Warning	0-27	1.25-1.99	Probation 1st Term
Academic Warning	0-27	0-1.24	Academic Dismissal
Academic Warning	27.1-40.99	1.5-1.99	Probation 1st Term
Academic Warning	27.1-40.99	0-1.49	Academic Dismissal
Academic Warning	41-54.99	1.75-1.99	Probation 1st Term
Academic Warning	41-54.99	0-1.74	Academic Dismissal
Academic Warning	55-higher	0-1.99	Academic Dismissal

Academic Standing Standards: Graduate Programs (4+1 B.S./MBA/M.S. program students must meet these standards for the graduate-level coursework for which they are enrolled.)

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	3.0-4.0	Good Standing
Good Standing	0-higher	2.0-2.99	Probation 1st Term
Good Standing	0-higher	0-1.99	Academic Dismissal
Probation 1st Term	0-higher	3.0-4.0	Good Standing
Probation 1st Term	0-higher	0-2.99	Academic Dismissal
Academic Warning	0-higher	3.0-4.0	Good Standing
Academic Warning	0-higher	0-2.99	Academic Dismissal

Academic Standing Standards: Doctoral Programs

Status at Start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0-higher	3.25-4.0	Good Standing
Good Standing	0-higher	0-3.24	Academic Dismissal

Note: Doctoral students will be dismissed if their GPA is less than 3.25, or when they earn a grade of F, WF or W in any course. (No classes may be repeated.)

Academic Probation

Probation may affect a student's ability to register and/or graduate. Graduate program students and 4+1 B.S./MBA/M.S. program students are allowed one term only on probation.

Academic Suspension

Suspended students may not matriculate at the university for at least one term and are expected to work on academic deficiencies. To return to the university, these students must petition the Committee on Academic Standing, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

Academic Dismissal

Dismissed students may no longer matriculate at the university and are expected to work on academic deficiencies. To return to the university, students may petition the Committee on Academic Standing, providing a letter of intent and documentation of academic improvement. The committee will consider appeals that document mitigating circumstances.

Academic Warning

Students who are reinstated into the university will be placed on Academic Warning. These students risk permanent dismissal from the university if they are unable to meet academic standing guidelines. The warning designation is sometimes used to override academic standing decisions at the end of the term due to mitigating circumstances.

These undergraduate students will be allowed to register for a maximum of 13.5 credits in academic classes or 15 credits in laboratory classes. In addition, these students will be required to attend a mandatory student skills strategies seminar and tutoring in identified content areas. (Failure to complete these requirements will result in immediate dismissal.)

Attendance and Tardiness

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

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

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

Credits and Grades

Unit of Credit

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

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

Undergraduate Grading System

September 1985 to present (note: not all grades are used by all colleges or schools)

The grading system is as follows:

Grade Range	Letter Grade	Quality Points
95–100	A+	4.00
90–94	A	4.00
85–89	B+	3.50
80–84	B	3.00
75–79	C+	2.50
70–74	C	2.00
65–69	D+	1.50
60–64	D	1.0
0–59	F	0.00
Withdrawal	W	0.00
Withdrawal/Fail	WF	0.00
Withdrawal/Pass	WP	
Incomplete	I	
No Credit	NC	
Grade Pending	GP	
Audit	AU	
Proficiency	P	
Satisfactory	S	
Unsatisfactory	U	
Prior Learning Assessment	PL	
Challenge Exam Credit	CX	
No Grade	NG	

Grade reports are viewable in jwuLink (<http://link.jwu.edu/>).

Honors Option (H)

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

Failure (F)

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

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

In order to record attempted credits (including for purposes of determining satisfactory academic progress), a grade of W, WP or WF is recorded when a student withdraws from a culinary/pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor’s discretion, and is

entered permanently into the term and cumulative grade point averages. In order to qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

Incomplete (I)

Issued to students if they are unable to complete course requirements (because of authorized absences due to service commitment or illness). Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an “F” and the grade will be included in the grade point average. For classes graded “S/U” (Satisfactory/Unsatisfactory), an Incomplete (“I”) will change to a “U.”

No Credit (NC)

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

Grade Pending (GP)

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

Audit (AU)

An audit occurs when no academic credit is granted. This grade is not calculated into the cumulative average.

Proficiency (P)

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

Satisfactory/Unsatisfactory (S/U)

Used for designated courses throughout the university.

Prior Learning (PL)

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

Challenge Exam (CX)

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

No Grade (NG)

“No Grade” is issued temporarily when there is no grade provided by the faculty member. This grade is not factored into the student’s GPA. Once a grade is submitted, the cumulative average and transcript will reflect only the new grade. If a grade is not submitted to replace the “NG” within one year, it will automatically become an “F” and the grade will be included in the grade point average.

Repeat of Courses

Undergraduate students will be allowed no more than three (3) attempts to successfully complete each course. Students who passed the course but wish to improve their grade may repeat the course if it is available. However, students are eligible for financial aid for only one repetition of a previously passed course. The highest grade earned will be calculated into the grade point average. When a student has repeated a course previously applied to an awarded degree, both grades will be included in the grade point average.

Required Courses

Students who fail a course after a second attempt will be assigned an academic standing hold and will be placed on academic probation. Students who fail the same course after a third attempt may be academically dismissed.

Students who attempt the same course three times and earn a combination of “W”, “WF” and “F” grades will be assigned an academic standing hold; these students may be subject to academic suspension if the course is not successfully completed during the next course offering.

Appeals

Appeals regarding academic suspension or dismissal can be made to the Academic Appeals Committee after one term of nonmatriculation if extenuating circumstances exist. A student may appeal only once, and the decision of the committee is final.

Concentrations

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

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

Courses Not Required

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

Graduation Requirements

If the attempted course is a mandated graduation requirement such as career management capstone or Sanitation Certification, the student has nine (9) terms to complete the course.

Academic Counseling

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

All students are encouraged to meet with an academic counselor. Students on academic probation, repeat course probation and/or satisfactory academic progress warning are required to meet with an academic counselor. Appointments are recommended.

Transfer and Career Prerequisites

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

Students who are interested in transferring to JWU should see information on transfer admissions (p. 164).

Courses Taken at Other Institutions

Undergraduate students requesting to take courses at another institution must submit a Request to Take Classes Elsewhere form (which may be sent by fax or e-mail) to obtain prior written approval from Student Academic & Financial Services. The following guidelines must be met:

- The student must have an overall grade point average above 2.0.
- There is a limit of 18 credits which may be taken during enrollment at the university.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the university and received a grade of "F," "W," "WF," "I" or "GP."
- Course credits from other institution must equate to JWU requested course credit.
- Grades of "C" or better (2.00 or equivalent) from an accredited institution may be accepted for transfer. Transfer credits are not calculated into the cumulative grade point average.
- The course(s) must be taken within one year of permission being granted.
- Students are responsible for tuition and fees for approved course(s) at the other institution as applicable.
- A student will not be granted credit (transfer credit or otherwise) for any academic work done during the period of a disciplinary suspension.

Academic Transcripts

A transcript is a representation of a student's entire academic record while at Johnson & Wales. An academic transcript reflects a student's unabridged academic history at the institution.

Official transcripts are printed on official paper and then placed in sealed envelopes issued directly to the student or authorized designee. Official transcripts may be released only upon written request by the student; this is done to comply with the Family Educational Rights and Privacy Act (FERPA). The university does not charge a fee for transcripts. Students are only allowed 20 transcripts per year. Official transcripts will not be released if a student is not current in all financial obligations to the university. Transcripts are not official if faxed. Allow three business days for processing. Students intending to pick up transcripts in person must make the request in person at Student Academic & Financial Services or complete a transcript request form.

Unofficial transcripts may be obtained in jwuLink (<http://link.jwu.edu/>).

Requirements

Residency Requirement

The undergraduate residency requirement refers to the number of courses and credits students must take at JWU, whether they are transfer students or JWU students acquiring an additional degree. The residency requirement for all students at Johnson & Wales University pursuing an associate degree is a minimum of 31.5 quarter credit hours, half of which must be within the major field. For students pursuing a bachelor's degree, the minimum is 45 quarter credit hours, half of which must be within the major field. Diploma/certificate candidates will be allowed to transfer a maximum of 9.0 quarter credits (including JWU courses) towards diploma/certificate program requirements. Upon review, certain related professional studies courses and program electives may be considered when determining residency. Standardized testing credits are not considered when determining residency requirements.

Graduation Requirements

Each student is required to submit an online diploma application at least two terms prior to degree completion. Students must file one application for each expected degree (i.e., associate, bachelor's, master's). The application ensures that students are reviewed for graduation at the correct time, that correct information is presented on the diploma, and that it is mailed to the correct address.

Graduation requires successful completion of a prescribed sequence of study and a minimum 2.00 grade point average. Students with a cumulative GPA below 2.00 will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. Furthermore, as required by their program, all students must hold an active Sanitation Certification.

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

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

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

Writing Requirement

Students who graduate with a bachelor of science degree must leave Johnson & Wales with effective writing skills. These writing skills will be assessed at the completion of either ENG1021 Advanced Composition and Communication. If competency is not achieved at this point, students must successfully complete ENG0001 Writing Workshop and achieve competency. This, in effect, is a graduation writing requirement for all students pursuing a bachelor of science degree from JWU.

Service Learning

Community Service-Learning (CSL)

As part of the Feinstein Enriching America Program, undergraduate day students at the Providence Campus of Johnson & Wales University are eligible to participate in a Community Service-Learning (CSL) experience. CSL1001

Community Service-Learning I is a one-credit course that introduces students to the concepts of service-learning, volunteerism and civic responsibility while participating in a hands-on service experience at a local community-based organization. CSL can be done in conjunction with an internship or academic course. Students must select their service-learning experience in consultation with the Alan Shawn Feinstein Community Service Center staff and/or their instructors. Some real-life applications include marketing students providing consulting services to R.I. Small Business Development Center clients, accounting students preparing tax returns for low-income families, technology students developing websites for community-based organizations, and culinary students working with emergency food distribution sites. CSL1002 Community Service-Learning II is a non-credit course that allows students to participate in additional service experiences beyond CSL1001 Community Service-Learning I.

Experiential Education

Experiential Education & Career Services

At JWU, our approach is designed to help students identify a field of interest and acquire the knowledge, skills and experience to excel in that field.

Experiential Education & Career Services offers a variety of internship programs and career services including a career capstone course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These elements assist students in building career skills to obtain employment and independently navigate their careers.

Experiential Education & Career Services components include:

- internship opportunities available in the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology(Providence campus only). Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience.
- a career capstone course for juniors and seniors that prepares them to navigate the job search process.
- career workshops that allow students to select specific skill-building topics.
- networking opportunities with industry professionals through on-campus recruiting events.
- resources providing personalized advising on a variety of career-related topics.
- online job postings by employers who are looking to hire students for part-time and full-time jobs (on and off campus) as well as internships. Go to <https://link.jwu.edu/>Careers>Find a Job>.
- employers, representing the business, hospitality, culinary and technology fields, that visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

Study Abroad

Study Abroad works with all schools and colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Any interested student is encouraged to contact Study Abroad (<http://www.jwu.edu/studyabroad>) at 401-598-1406 for personal study abroad advising, program information and applications.

Academic Functions

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

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

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

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

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

Honors

Johnson & Wales University recognizes high-level scholastic achievement in a variety of ways.

- Latin Honors (e.g., magna cum laude) are awarded upon graduation to eligible degree candidates based on their cumulative grade point average.
- The Honors Program offers Honors-designated students the opportunity to complete an enhanced undergraduate curriculum and to earn Honors Program designations on their transcripts and diplomas.
- The SHARP program allows eligible students to accelerate their course of study by registering for additional credits each term.
- Additionally, the university recognizes superior academic performance through other honors societies and university awards.

Honors Program

The Honors Program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained an average of B or better, placed in the top 25 percent of their high school graduating class, and submitted SAT or ACT scores.

Honors students enroll in honors sections of some general studies courses and may choose the honors option (H-option) in other courses. They have the opportunity to work closely with some of the university's most dedicated and accomplished faculty, to join a community of academically motivated students, and to pursue original and individually directed study.

The university offers three honors designations: Honors students who earn an associate degree are eligible for the "Honors Program" designation. Honors students who earn a bachelor's degree are eligible for the "Honors Scholar" or "University Honors Scholar" designations. The college-specific requirements for each of these honors designations are as follows:

Business/Hospitality/Arts & Sciences

At the bachelor's level, students must complete a total of 12 honors/H-option courses for a designation as an "Honors Scholar." Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001 Honors Advisory Seminar and receive the "University Honors Scholar" designation.

Culinary Arts/Baking & Pastry Arts

At the associate level, students must complete a total of nine honors/H-option courses or labs to receive the "Honors Program" designation.

At the bachelor's level, students must complete a total of 16 honors/H-option courses or labs to receive the "Honors Scholar" designation. Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001 Honors Advisory Seminar and RSCH3002 Directed Academic Experience receive the "University Honors Scholar" designation.

Note: Students who earn an associate degree in Culinary Arts and then go on to receive a bachelor's degree from the College of Business or The Hospitality College may have different honors graduation requirements. Please contact the Honors Program director for further details.

Technology

At the associate level, students must complete a total of six honors/H-option courses to receive the "Honors Program" designation.

At the bachelor's level, students must complete a total of 12 honors/H-option courses to receive the "Honors Scholar" designation. Honors students who also submit an accepted scholarly paper and successfully complete RSCH3001

Honors Advisory Seminar and RSCH3002 Directed Academic Experience receive the "University Honors Scholar" designation.

Academic Societies

Academic Honor Societies

Alpha Beta Kappa is a national honor society which recognizes superior student academic achievement, character and leadership. Students with a graduating GPA of 3.9 or higher are eligible. Students are notified in April of their eligibility. A one-time membership fee is required. The society may also elect a limited number of faculty, staff and alumni as honorary members.

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.

Circle of Academic Excellence Awards

The **Founder's Award** is presented to rising sophomore, junior or senior students in the College of Business, College of Culinary Arts or The Hospitality College who by their serious approach to career education and perseverance in their objectives, represent the ideals and principles expressed by the founders of Johnson & Wales University. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

The **Pioneer's Award** was established to honor Audrey Gaebe, this award is presented to rising junior or senior students enrolled in a concentration in the School of Arts & Sciences who have displayed outstanding academic achievement and actively participate in the JWU community. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

The **President's Award** is given to rising juniors in business, hospitality, culinary arts and technology who have displayed outstanding academic achievement, extracurricular leadership and purposefulness, cooperation, and strong college spirit. Students must have a minimum 3.4 cumulative GPA to be considered for this award.

University Awards

Academic Performance Awards recognize graduating students in business, hospitality, culinary arts and technology who have achieved the highest cumulative GPA and are recommended by the faculty.

Alpha Beta Kappa is a national honor society that recognizes superior student academic achievement, character and leadership. Students must have a minimum 3.90 cumulative GPA to be invited to join the honor society.

The **Gene K. Burns Alumni Leadership Award** recognizes the student whose activities on and off campus have best enhanced the reputation of JWU.

The recipient of the **Morris J.W. Gaebe Outstanding Freshman Award** is a first-year student who unselfishly guides and influences classmates, exhibits definitive leadership qualities, and has strong speaking and writing skills.

The **Practicum Pyramid Award** is presented to an upperclass student in the university's experience-based scholarship program. The recipient is 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 **Trustees' Awards**, in memory of the faithful service to the university of trustees Gov. Christopher Del Sesto and Anthony Kemalian, are given to business, hospitality, culinary arts and technology students who have contributed to the success of the university.

The **Wilfred N. Lavallee Award** is presented to the highest academically ranked student in the Early Enrollment Program who has shown dedication to the Johnson & Wales community.

College of Business Awards

The **Outstanding Freshman Award** recognizes one student in each of the following programs of study: accounting, advertising, criminal justice, entrepreneurship, equine studies, fashion merchandising and retail marketing, international business and marketing. Selection for the award is based on outstanding academic achievement, community service and commitment to the university.

The **Outstanding Sophomore Award** recognizes one student in each of the following programs of study: accounting, advertising, criminal justice, entrepreneurship, equine studies, fashion merchandising and retail

marketing, international business and marketing. Selection for the award is based on outstanding academic achievement, community service and commitment to the university.

The **Outstanding Junior Award** recognizes one student in each of the following programs of study: accounting, advertising, criminal justice, entrepreneurship, equine studies, fashion merchandising and retail marketing, international business and marketing. Selection for the award is based on outstanding academic achievement, community service and commitment to the university.

The **Louis D'Amico Scholarship** is awarded to a sophomore and/or junior majoring in accounting at the Providence Campus who has demonstrated superb academic performance and has made valuable contributions to activities sponsored by the Department of Accountancy and Finance and is chosen by the department chairperson.

College of Culinary Arts Awards

The **Donna Lee Food Writing Endowed Scholarship** honors the 20 years Donna S. Lee served as a renowned food editor for *The Providence Journal* with the hope of inspiring students who share her passion for food and writing.

The **Special Functions Team Award** recognizes the student who has improved the university by specific actions including volunteering for culinary events, community service activities and dedication to the Special Functions Club.

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

The **Apprenti Cuisinier Awards of Excellence** are presented to students who have exceptional motivation and success in a special area of discipline.

The **Outstanding Freshman Award** recognizes one culinary arts and one baking & pastry arts student demonstrating a dedication to their profession through teamwork, skill building and participation within the university and in extracurricular activities in an exemplary manner.

The **Outstanding Junior Award** recognizes one third-year culinary arts, baking & pastry arts and culinary nutrition student exemplifying dedication to their profession by demonstrating teamwork, leadership and participation within the university and in extracurricular activities.

The **Edmund D. Fuller Jr. Award** recognizes a baking & pastry arts student who has achieved the highest academic average, demonstrated exceptional skill in the art of pastry and has been recommended by the faculty.

The **Academic Leadership Award** is presented to one graduating associate degree student and one bachelor's degree student from each College of Culinary Arts degree program who exemplify the core values of commitment, high academic standing and career focus.

The **Professional Pride Award** recognizes students who consistently demonstrate professionalism, exceptional grooming and pride in the College of Culinary Arts uniform.

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

The Hospitality College Awards

ESD Honor Society Award recognizes sophomores and seniors in The Hospitality College for their outstanding academic achievement, meritorious service, and demonstrated professionalism. ESD is a national honor society sponsored by CHRIE.

The **Leah Powers McGarr Scholarship** was established to honor the spirit and life of Dr. McGarr, a beloved member of The Hospitality College faculty.

America's Lodging Investment Summit Scholarship honors students who are well-rounded and have achieved a balance of academics, involvement in extracurricular activities and possess strong personal attributes.

School of Technology Awards

Computer Information Systems Departmental Awards are presented to students in Business Information Systems Analysis, Network Engineering and Software Engineering with a minimum GPA of 3.5 who have provided

service to the School of Technology which may include tutoring and project assistance, participated in technology-related professional organizations and clubs, presented a portfolio of work completed through the second term of the current year, and been recommended by faculty.

The **Outstanding Portfolio Award** is presented to an engineering student who has created a presentation in his/her area of interest, including architectural, mechanical or electronic designs. Presentations must be in electronic format and incorporate sound, motion and text.

The **Engineering Department Achievement Award** is presented to a sophomore, junior or senior with a minimum GPA of 3.5 who has provided service to the university/School of Technology that may include involvement in student organizations, tutoring, student mentoring and lab assistance. The student must also demonstrate leadership, community service, and be recommended by faculty.

Computer Graphics Departmental Awards recognize students as emerging leaders in their field. Students are nominated by faculty and must demonstrate student leadership as well as outstanding achievement in the area of Web design, computer graphics, new media design or digital video.

The **Experiential Education Recognition Award** is presented to the student or team who demonstrated the greatest level of professionalism, reliability, responsibility and technical expertise in a university-sponsored experiential education internship, bringing honor and prestige the School of Technology.

The **Albert J. Mikula Award for Excellence In Academics, Leadership and Service** is presented to a sophomore, junior or senior student who exemplifies the ideals and principles expressed by Albert J. Mikula, a driving force in the development of the School of Technology, by demonstrating a dedication to academics, the university and the community.

JWU Admissions

Johnson & Wales University's admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students' motivation and interest in succeeding in their chosen careers are given strong consideration.

While not required, students are encouraged to submit employment information and letters of recommendation for admissions consideration.

Applying for Admission

How to Apply

Students are encouraged to apply online (<http://www.jwu.edu/apply>) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

Providence Campus

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

North Miami Campus

Admissions
Johnson & Wales University
1701 NE 127th Street
North Miami, FL 33181

Denver Campus

Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Charlotte Campus

Admissions
Johnson & Wales University
801 W. Trade Street
Charlotte, NC 28202

Be sure to complete your application in full, as an incomplete application could affect eligibility for Johnson & Wales scholarship programs. Additional information submitted after the initial application has been received will not be considered for additional scholarships. For U.S. students, eligibility for university need-based and federal aid is determined through the FAFSA (Free Application for Federal Student Aid).

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

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

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

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

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

Students applying for admission to a Adult & Continuing Education program at JWU's Providence (<http://catalog.jwu.edu/admissions/applying/>

providence-ce/) or Denver (<http://catalog.jwu.edu/admissions/applying/denver-ce/>) Campus, or to a graduate (<http://catalog.jwu.edu/admissions/applying/grad/>) program, should refer to these catalogs for admissions information.

High School Completion Verification

Graduation from high school or equivalent education as certified by state departments of education is required for undergraduate admission. Graduation verification documents must be submitted to Admissions. Official verification documents include at least one of the following: a letter from an authorized high school administrator, a high school diploma recognized by the student's state department of education or an official G.E.D. certificate. Additional methods of verification of high school completion exist for home-schooled students (p. 164). It is the student's responsibility to provide verification of high school completion. Without such verification, the student may not be allowed to register for the current term or continue enrollment.

Admission Requirements

Test Scores

SAT and ACT scores are not required for general admission to the university, but are strongly recommended. The SAT and ACT are required for home-schooled students (p. 164).

Candidates for the university's honors program must submit SAT or ACT scores for acceptance consideration. Admission standards may vary for international (p. 166) and transfer students (p. 164).

Minimum Grade Requirements

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

For Counseling Psychology majors, an overall "B" average and a college preparatory curriculum are required.

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

Program Requirements

Equine Business Management/Riding

- Students need to submit a riding video.
- Students need to interview with the equine admissions representative.

Accelerated Management

- Students need to have completed an associate degree or the equivalent in a major other than management.

Certain programs of study include technical standards in the academic requirements essential to the program. Students with disabilities should contact the Center for Academic Support for information about the technical standards. See technical (p. 164) standards (p. 164) for descriptions of the applicable technical standards. Copies of the technical standards applicable to various programs are also available from the Center for Academic Support.

For additional admissions requirements please review the other topics listed in the Applying (p. 163) section of this catalog.

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.

The \$300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2012 will be accepted on a space available basis. Reservation fees received prior to May 1, 2012 are refundable. The student's account must be cleared by Student Financial Services by the July deadline to receive a room assignment. To best ensure consideration for on-campus

housing, it is important to meet all deadlines throughout the enrollment process.

Equine Riding students are asked to submit a \$500 reservation fee. These fees are credited to students' initial billings.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2012. After May 1, 2012 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

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

Deferred Enrollment

Johnson & Wales offers a two-year deferred enrollment to students who have applied and been accepted to the university but, for various reasons, wish to postpone their enrollment. Johnson & Wales University retains student application material and will honor the admissions decision for up to two years; after that time frame, the applicant will need to submit a new application and transcript for review. Reservation fees will remain effective during the deferment period. Merit scholarships awarded through the application process will be honored for up to two years from the time of initial acceptance. Federal student aid is awarded annually; a student must reapply for federal funds through the Free Application for Federal Student Aid (FAFSA).

Advanced Placement Credit

Students entering Johnson & Wales University with an Advanced Placement test score of "3" or greater will be granted 4.5 quarter credits for the equivalent JWU course. Students must submit an official AP Grade Report from the College Board Advanced Placement Program. For more information about AP credit, contact University Testing & Transfer.

Transfer Students

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

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at JWU. Students must also submit final official high school transcripts and provide verification of high school/secondary school completion.

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

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

Home-Schooled Students

Home-schooled students will be required to provide a high school transcript and a copy of their ACT or SAT test scores. Both the grades on the transcript and the ACT/SAT test scores will be reviewed to determine admissions and scholarship eligibility. Combined SAT scores of 1000 (reading and math, 500 each) or ACT equivalent are required for admittance.

A home-schooled student must be able to document that he or she has completed high school. Verification documents for home-schooled students include at least one of the following:

- a high school diploma recognized by their state department of education;
- a G.E.D. certificate

or, with respect to home-schooled students who are above the compulsory age of school attendance,

- a secondary school completion credential for home school (other than a high school diploma or its recognized equivalent) provided for under state law;

or

- if state law does not require a home-schooled student to obtain the credential described in the preceding bullet, a certification that the student has completed a secondary school education in a home-school setting that qualifies as an exemption from compulsory attendance requirements under state law.

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

Early Enrollment

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

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

For more information on the Early Enrollment Program, request a brochure from Admissions or review the PDF on our website (<http://www.jwu.edu/content.aspx?id=53379>).

Undeclared Program

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

Technical Standards

College of Culinary Arts

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

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

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

The Hospitality College

Sports/Entertainment/Event Management

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

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

Travel-Tourism & Hospitality Management

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

- communicate with fellow workers and customers in person, by telephone and by radio
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation and hotel accommodations, and access tour sites with available on-site accommodations

All Other Hospitality Programs

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

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

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

College of Business/Equine Programs

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

Equine Business Management (Non-Riding — Providence Campus only)

- remain alert at all times while handling a horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows

- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

Equine Studies and Equine Business Management/Riding (Providence Campus only)

- mount a 15.2 hand horse
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding or handling a horse
- wear an ASTM/SEI-certified riding helmet and standard flat-soled riding boots with at least a 3/4" heel
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

The foregoing technical standards are essential to the programs of instruction in Equine Business Management, Equine Studies, and Equine Business Management/ Riding and also reflect industry requirements and standards.

Military

Johnson & Wales University is approved for the training of veterans by the state approving agency.

Eligible veterans should contact the Department of Veterans Affairs toll free at 1-888-442-4551 or online (<http://www.gibill.va.gov>).

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

Military Science Courses (available at Providence College)

The following military science courses are offered and taught at Providence College. JWU understands that JWU students may enroll in such courses as part of their authorized participation in the Senior Army ROTC Program at Providence College. Further information is available from the professor of military science at Providence College at 401-865-2471. For information regarding when and how JWU credit may be obtained for such courses, please contact Student Academic & Financial Services.

MIL 101 FUNDAMENTALS OF LEADERSHIP I WITH LAB

The purpose of this course is to introduce students to fundamental components of service as an officer in the United States Army. These initial lessons form the building blocks of progressive lessons in values, fitness, leadership, and officership. Additionally, the course addresses "life skills" including fitness, communications theory and practice (written and oral), and interpersonal relationships. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to receive more complex leadership instruction. This course is open to freshman and sophomore students. 3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 102 FUNDAMENTALS OF LEADERSHIP II WITH LAB

This course builds upon the fundamentals introduced in the previous course by focusing on leadership theory and decision making. "Life skills" lessons in this course include problem solving, critical thinking, leadership theory, followership, group interaction, goal setting and feedback mechanisms.

This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this course, cadets should be prepared to advance to more complex leadership instruction concerning the dynamics of organizations. This course is open to freshman and sophomore students. Prerequisite: MIL 101.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 201 PRINCIPLES OF MILITARY LEADERSHIP I WITH LAB

This course contains the principal leadership instruction of the Basic Program. Building upon the fundamentals introduced in the MIL 101-102 courses, this instruction delves into several aspects of communication and leadership theory. The use of practical exercises is significantly increased over previous semesters. Cadets are required to apply communications and leadership concepts. Virtually the entire semester teaches critical “life skills” which are relevant to their future success in the Army.

The semester concludes with a major leadership and problem-solving case study which draws on virtually all of the classroom instruction received during the first three semesters of the Basic Program. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should be well grounded in the fundamental principles of leadership and be prepared to intensify the practical application of their studies during the MS-III year. This course is open to sophomore students. Prerequisite: MIL 102.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 203 PRINCIPLES OF MILITARY LEADERSHIP II WITH LAB

The final semester of the Basic Program focuses principally on officership, providing an extensive examination of the unique purpose, roles, and obligations of commissioned officers. It includes a detailed look at the origin of our institutional values and their practical application in decision making and leadership. At the core of this semester is the Basic Course’s Capstone Case Study in Officership. This five-lesson exercise traces the Army’s successes and failures as it evolved from the Vietnam War to the present, placing previous lessons on leadership and officership in a real-world context that directly affects the future of the cadets.

This semester, more than any before it, draws on the various components of values, communications, decision making, and leadership together to focus on a career as a commissioned officer. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Upon completion of this semester, cadets should possess a fundamental understanding of both leadership and officership, demonstrate the ability to apply this understanding in real-world situations, and be excited about the aspect of shouldering the responsibilities of a commissioned officer in the United States Army. This course is open to sophomore students. Prerequisite: MIL 201.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 301 SMALL UNIT LEADERSHIP I WITH LAB

The Advanced Course accepts cadets with various levels of leadership competencies gained through life experiences and complemented by the ROTC Basic Course. The instructional content and activities in the MIL 300-level curriculum are intended to build leadership and facilitate the cadet’s initial demonstration of individual leadership potential at Advanced Camp, while also preparing cadets for their future responsibilities as officers.

Because Advanced Camp uses small-unit infantry tactics as the context for the development and assessment of leadership, MIL 300-level instruction uses the same context. While a measure of technical and tactical understanding of small-unit operations is necessary, the focus of the instruction is on leadership. Much of the application and assessment of MIL 300-level leadership instruction will be conducted using the Leadership Development Program (LDP) for out-of-class activities: leadership positions during labs and unit operations.

Instruction in principles of war and purposes, fundamentals, and characteristics of the defense provide the necessary knowledge base for treatment of the Troop Leading Procedures (TLP). Instruction in the decision-making, planning, and execution processes of the TLP are followed by a refocus on the critical leadership task of communicating the plan using the Operations Order format.

An Advanced Leadership module addresses motivational theory and techniques, the role and actions of leaders, and risk assessment. The semester closes with instruction in small-unit battle drills to facilitate practical application and further leader development during Lab and Squad Situational Training Exercises (STX). This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 203.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 302 SMALL UNIT LEADERSHIP II WITH LAB

The final semester of the MS III year continues focusing on doctrinal leadership and tactical operations at the small-unit level. It includes opportunities to plan and conduct individual and collective skill training for offensive operations to gain leadership and tactical experience. This critical semester synthesizes the various components of training, leadership, and team building. Cadets are required to incorporate previous military science instruction from MIL 301 and the Basic Course for their practical application in a performance-oriented environment.

Upon completion of MIL 302, cadets will possess the fundamental confidence and competence of leadership in a small-unit setting. The MIL 302 curriculum complements progression through the cadet’s campus evaluation process and in the culminating event of the MS III year in the field-training environment of Advanced Camp. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 301.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 401 LEADERSHIP AND MANAGEMENT I WITH LAB

This semester of the Advanced Course concentrates on leadership, management, and ethics and begins the final transition from cadet to lieutenant. The course focuses cadets, early in the year, on attaining knowledge and proficiency in several critical areas they will need to operate effectively as Army officers. These areas include coordinating activities with staffs, counseling theory and practice within the “Army context”, training management, and ethics. The introduction of these subjects early in the MS IV year has the added benefit of preparing cadets to lead the cadet battalion throughout the remainder of the year.

While the proficiency attained in each of these areas will initially be at the apprentice level, cadets will continue to sharpen these skills as they perform their roles as cadet officers in the battalion and after commissioning. At the end of this semester, cadets should possess the fundamental skills, attributes and abilities to operate as competent leaders in the cadet battalion and confidently communicate to subordinate cadets their preparedness to shoulder the responsibilities entrusted to them.

This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 302.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

MIL 402 LEADERSHIP AND MANAGEMENT II WITH LAB

The final semester of the Advanced Course focuses on completing the transition from cadet to lieutenant. As a follow-on to the ethics instruction in MIL 401, the course starts with a foundation in the legal aspects of decision making and leadership. The next module reinforces previous instruction on the organization of the Army and introduces how we organize for operations from the tactical to strategic level. This is followed by instruction on administrative and logistical management that will focus on the fundamentals of soldier and unit-level support. The final module that introduces new information focuses on the often confusing process of changing duty stations and reporting to a new unit.

At the core of this semester is the Advanced Course’s Capstone Exercise. This 12-lesson exercise will directly reinforce all modules from this semester and will also incorporate and reinforce many learning objectives from modules throughout the entire curriculum. The Capstone Exercise will require the cadets, both individually and collectively, to apply their knowledge to solve problems and confront situations commonly faced by junior officers. Upon completion of this semester, the cadets will be prepared to shoulder the responsibility of being a commissioned officer in the United States Army. This course additionally includes a Leadership Lab which will reinforce the lessons learned in the classroom. Prerequisite: MIL 401.

3 credits at Providence College (these credits will transfer to applicable JWU courses).

International Students

International Admissions Requirements

Listed below are the requirements for applying for undergraduate admission to Johnson & Wales University. In order to expedite the admissions process, students must enclose ORIGINAL or CERTIFIED documents from the

institution or authorizing body when submitting an application. Please note that photocopies, fax copies, scanned or emailed documents are not valid.

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. All schools attended must be listed, with dates of attendance.
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), IELTS or other proof of English proficiency. (See "English Language Proficiency" and "TOEFL Requirements.")
4. Official secondary school transcript showing subjects and marks received with graduation date. Diplomas and any external examination results should be submitted, if applicable. If you have not yet graduated from secondary school, a transcript showing all completed work and expected results and graduation date may be submitted for review.
5. Transfer candidates must submit transcripts, marks sheets, diplomas or certificates from all post-secondary institutions attended, along with course descriptions and credit values for transfer review.
6. Copy of biographical section of applicant's current passport.
7. Certified word-for-word translations of all non-English credentials must be submitted.

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

All documents must be sent to the campus where you intend to enroll:

PROVIDENCE CAMPUS

Johnson & Wales University
International Admissions
8 Abbott Park Place
Providence, RI 02903 USA
Telephone: 401-598-1074
Fax: 401-598-4641
Email: intl@admissions.jwu.edu

NORTH MIAMI CAMPUS

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

DENVER CAMPUS

Johnson & Wales University
International Admissions
7150 Montview Boulevard
Denver, CO 80220 USA
Telephone: 303-256-9300
Fax: 303-256-9333

CHARLOTTE CAMPUS

Johnson & Wales University
International Admissions
801 West Trade Street
Charlotte, NC 28202 USA
Telephone: 980-598-1105
Fax: 980-598-1111

English Language Proficiency

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

Students who do not provide proof of English proficiency will be enrolled in the English as a Second Language (ESL) program and registered for ESL classes prior to beginning regular degree studies.

Johnson & Wales University's English as a Second Language (ESL) program allows students to focus on the areas where they need the

most improvement, and some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class which has been exempted because of proficiency in a particular area. This flexibility provides students with the most efficient transition into college.

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

English Proficiency Requirements

Johnson & Wales University recognizes the TOEFL (Test of English as a Foreign Language) as proof of English proficiency (p. 167). TOEFL scores must be received as official ETS scores. The Johnson & Wales University Designated Institution (D.I.) code is: 3465. This code should be used on your TOEFL registration form so that your scores will be sent to us directly.

Minimum TOEFL requirements (all levels, undergraduate and graduate) are as follows:

- TOEFL score of 80 (Internet-based or IBT)
- TOEFL score of 550 (pen/paper or PPT)

Individual section scores must also meet minimum score requirements.

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

- IELTS (Cambridge), Band 6.5
- ELS Level 112 Certificate of Completion and Academic Report
- City & Guilds Pitman ESOL Examinations – Higher Intermediate or Expert Level
- The London Tests of English LTE, Level 4 (Advanced)
- MELAB (Michigan English Language Battery) – 77
- S.T.E.P. Eiken – (Society for Testing English Proficiency) – Grade 1

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

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

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

Transfer Credit

International Transfer Credit

Students who wish to transfer to JWU should submit an application (<http://www.jwu.edu/content.aspx?id=54194>) for admission listing all schools attended with dates of attendance and degrees or diplomas completed or in progress.

Certified word-for-word translations of all credentials issued in any other language than English must be submitted along with those credentials.

To assist with the transfer credit review process, course descriptions, syllabus, credit values and program information should also be submitted.

Credit is generally awarded for courses a student completed with grades of "C" or better (or equivalent) which are similar in level, content and duration to JWU courses in the student's intended major. Accepted transfer students will be sent a copy of their degree audit showing the credit accepted toward their chosen major.

Articulation Agreements

JWU is proud to maintain a variety of international relationships through articulation agreements and transfer equivalencies with institutions and

programs that facilitate student transfer to Johnson & Wales University for bachelor's degree completion. The university is continuously working to develop partnerships with institutions around the world for the purpose of offering diverse educational opportunities for transfer students. Please note that all majors are not offered at each campus, which may affect articulated agreement eligibility. Contact the specific campus Admissions' Office for more information. International Articulation Agreements include:

- At-Sunrice Global Chef Academy, Singapore
- Barbados Community College, Barbados
- Bermuda College, Bermuda
- CIBT Pilot Program, China
- College of the Bahamas (COB), Bahamas
- Higher Hotel Institute, Cyprus (HHIC)
- Holland College, Canada
- Humber College, Canada – Memorandum of Understanding only
- Hyejeon College, Korea
- Imperial Hotel Management College, Canada
- Kolej Damansara Utama (KDU), Malaysia
- Kimpo College, Korea
- Les Roches, Switzerland
- Nanjing University, China
- Ott College, Argentina
- Peking University Resource College (HND), China
- School of Education & Training at Renmin University of China (HND), China
- SHATEC Institute, Singapore
- Sir Arthur Lewis Community College (SALCC), St. Lucia
- Taylor's University College, Malaysia
- Trinidad & Tobago Hospitality & Tourism Institute (THTI), Trinidad & Tobago
- Turks and Caicos Islands Community College (TCICC), Turks & Caicos Islands
- Woosong University, Korea

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

- Abitur, Germany
- ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
- Cambridge International Examinations, UK – Advanced/Advanced Subsidiary (A/AS Level), Pre-U Certificate
- Caribbean Examinations Council — Advanced Proficiency Examinations (CAPE)
- Edexcel International - Higher National Diploma, Business & Technology Education Council (HND, BTEC)
- Educational Institute of the American Hotel & Lodging Association (E.I. of AH&LA)
- Failte Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery
- Hotelfachschule, Germany
- Industrie — und Handelskammer (IHK), Germany — Professional Diplomas in Culinary Arts, Hotel Management, Restaurant Management
- International Baccalaureate Organization – International Baccalaureate (IB)
- National Council for Hotel Management and Catering Technology (NCHMCT, formerly IHMCTAN), India — Hotel Management Diploma
- Scottish Qualification Authority (SQA), UK - Higher National Diploma (HND)
- Technical & Vocational Training Corporation (TVTC, formerly Gotevot), Kingdom of Saudi Arabia

Placement Testing (non-credit, no fees)

Mathematics and English

These tests are administered to all new undergraduate students, including transfer students, prior to term start. Transfer students may be exempt from placement testing if transfer credit has been awarded for the appropriate mathematics and English courses.

Modern Languages

All undergraduate students who have studied more than one year of French, German or Spanish are required to take a placement exam. The placement exam will be scheduled at the beginning of each term. Students whose placement score indicates they have met a particular level of language proficiency will not be required to enroll in that language level. Students placing out of a required level of a language will be given the option to apply for the Departmental Challenge Examination to earn these credits (fees apply) or replace these credits with Arts & Science electives.

Academic Support & Disability Accommodations

Students with a documented disability requiring special accommodations must forward documentation to the Center for Academic Support at least two weeks prior to placement testing to ensure that accommodations can be made. No accommodations will be provided without appropriate documentation submitted prior to testing. Students who have already participated in placement testing and submit appropriate documentation will have the opportunity to retest with the accommodations in place.

Learning Assessment

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

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

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed.
2. CLEP Exams, if failed, can be repeated in six months.
3. Portfolio Assessment, CLEP Exams and Challenge Exams may not be substituted for a class previously failed or one where a withdrawal (W) or a withdrawal/fail (WF) grade has been issued. They may not be substituted for a class previously taken or a class in which the student is presently scheduled.
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 email of the time and location of their test or seminar. The Standardized Testing and Prior Learning Assessment Brochure listing course options may be obtained from Student Academic & Financial Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Portfolio Assessment

(for credit, with fees)

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

To apply for a Portfolio Assessment, students must meet the university's residency requirements and complete the Portfolio Development non-credit

seminar. This seminar will meet for three two-hour sessions. Students must discuss this option with an academic counselor before they are eligible to enroll.

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

Once the seminar is completed, eligible students, in consultation with an academic counselor, may submit additional portfolios. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services for more information on required fees.

CLEP Examination

(for credit, with fees)

The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recommended score is required to earn credit. JWU subject equivalencies are determined by each academic department for each exam. These exams are treated as transfer credit. JWU is a national CLEP examination site. Consult the CLEP application for required fees.

Departmental Challenge Examination

(credit by examination: for credit, with fees)

Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific JWU course. Some testing options require specific criteria in order to take tests. Refer to the Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for criteria and fees.

Accelerated Programs

Johnson & Wales University offers the following accelerated programs. (See list on left.) For more information, contact Admissions at the campus of your choice.

Culinary Advanced Standing

Prospective students who possess advanced knowledge and skills in food-related areas may apply for the Culinary Arts or Baking & Pastry Arts Advanced Standing Examination after they have been accepted to the university. 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 to this program complete an advanced food service curriculum or have a minimum of two to five 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.

Contact Admissions for further information.

FAST & College Credit

FAST and Credit for College Programs

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

For more information about the Freshman Advanced Studies Track, articulation agreements (<http://www.jwu.edu/content.aspx?id=53299>) or Credit for College programs, contact Admissions.

International Baccalaureate

International Baccalaureate

Johnson & Wales University recognizes the International Baccalaureate Diploma and Certificate Examination. JWU will award 4.5–9.0 quarter credits for standard and higher-level exams with a score of 4 or better as applicable for the intended JWU major. Students must submit an official I.B.O. examination transcript from the International Baccalaureate Organization.

General Certificate of Education Advanced Level (A-level)

Johnson & Wales University will award up to 12 quarter credits per subject for GCE Advanced Level Examinations (excluding General Paper) passed with grade equivalents of C or better. Up to 6 quarter credits may be awarded for GCE A.S. (Advanced Subsidiary) examinations. Students must submit an official or verified certificate or statement of results issued by the U.K. examinations board.

Caribbean Advanced Proficiency Examinations (CAPE)

Johnson & Wales University will award up to 13.5 quarter credits per subject for two-year CAPE examinations passed with a grade of IV or better. Up to 4.5 quarter credits may be awarded for single unit CAPE examinations. Students must submit an official or verified statement of results issued by the Caribbean Examinations Council (CXC).

SHARP

Special Honors And Rewards Program (SHARP)

SHARP is an honors program designed for qualified full-time undergraduate students in a day program 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 course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students. Day program students accepted into SHARP may register for up to 25.0 quarter credits each term with no additional fees. Interested students must complete a SHARP application, returning the completed form to Student Academic & Financial Services. The following students are eligible for SHARP:

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum GPA of 3.0
2. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean's List status for that institution
3. Students at Johnson & Wales who have maintained full-time enrollment and a 3.40 cumulative GPA at the end of each term

Note: The only exception to this policy is the first term of enrollment at Johnson & Wales, during which the cumulative GPA may be less than 3.40.

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

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

4+1 Degrees

4+1 B.S./MBA/M.S. Programs

The five year B.S. and MBA or M.S. programs allow JWU hospitality, business or criminal justice seniors to earn a bachelor's degree in their major plus an MBA (hospitality or business majors) or an M.S. (criminal justice majors) usually within five years. Qualified students in these programs may take

certain graduate-level courses (at no extra cost) during their senior year at Johnson & Wales while completing their bachelor's degree.

Financing Your Education

This section of the catalog contains information on tuition and fees, financial policies and obligations, financial aid and payment options. There is also information on loans, grants, scholarships and work programs for eligible students depending on campus and degree program.

Tuition and Fees

The following tuition and fees schedule is effective for the 2012–2013 academic year. Tuition and fees are subject to change annually.

Tuition	Fee
Annual Tuition	\$26,112
Orientation Fee	\$300
Student Health Insurance	\$1,089
Room and Board*	
Tier 1	\$12,000
Tier 2	\$10,728
Tier 3	\$9,750

* The fee for certain residence halls may include board. For more information contact Residential Life at 401-598-1141.

Tuition is applicable to all students, including those on approved off-campus programs including study abroad and internships. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 21 quarter credit hours per term. Students carrying more than 21 quarter credit hours will be charged for each quarter credit over 21. When repeating courses already attempted, students may be assessed a fee for those courses. Students are assessed tuition upon course registration each term. Summer is considered a separate term. The quarter credit hour rate is \$483.

Room Only is for the academic year and includes residence hall accommodations and does not include meals.

Room and Board is for the academic year and selected rooms have access to 15 meals per week. This does not apply to all residence halls. For more information contact Residential Life at 401-598-1141.

Reservation Fee and Other Fees

Reservation Fee

The \$300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2012 will be accepted on a space available basis. Reservation fees received prior to May 1, 2012 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 20, 2012 in order to guarantee a room assignment. Students who establish an approved payment plan after July 20, 2012 could be placed in a temporary assignment regardless of fee payment date, although Residential Life will make every effort to assign students to permanent room assignments.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2012. After May 1, 2012 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

Orientation Fee

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and term start activities. It is charged to students who start during the fall, winter or spring term.

Medical Health Coverage While Enrolled

All registered, undergraduate day students, both domestic and international, and all international graduate and doctoral students attending Johnson & Wales University are required to have health insurance coverage that is accepted in the United States. If students have health insurance coverage through another means (i.e., parent's health insurance or an employer program) they do not have to enroll in the Johnson & Wales student health insurance plan. They can opt out of/waive the university plan by submitting the online waiver form to demonstrate evidence of coverage. A new waiver

form must be submitted each academic year. Students who are required to have health insurance and do not waive the Johnson & Wales University plan will be charged for it. The online waiver form and details of the plan, including the full brochure and benefit flyer, can be found on the Health Services (<http://www.jwu.edu/content.aspx?id=10320>) page of the JWU website.

Extension Students

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

Early Enrollment

Early Enrollment Program (p. 164) tuition is 50 percent of the 2012–2013 tuition charge. Early Enrollment Program students are also subject to appropriate university fees, including full room and board charges. Early Enrollment Program students are not eligible for any federal financial aid or institutional need-based aid while enrolled in the program. Early Enrollment Program students should contact Student Academic & Financial Services for information on alternative funding and to determine how eligible scholarships will be affected while in the Early Enrollment Program.

ESL Students

Students who are studying in the English as a Second Language (ESL) program will be charged \$5,911 tuition per term. The quarter credit hour rate is \$328. This program charge will be applied for each term the student remains in the ESL program. ESL students are not eligible for Johnson & Wales University scholarships or grants.

Other Fees

Books and Supplies

The cost of books and supplies is approximately \$1,800 per academic year. These costs are not applied to the student's invoice. Books and supplies must be paid for at the university's bookstores at the time of purchase. The bookstores operate a textbook sales/buy-back program, as well as a rental program, to help students minimize these costs.

Complete textbook pricing and International Standard Book Number (ISBN) information is available via a link on each course registration-related page within jwuLink, the university's online student information system.

General Transportation Expenses

The cost of attendance includes a reasonable transportation allowance. These costs are determined annually by the university and are not applied to the student's invoice.

Payment Options

Annual Payments

The student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the published due date of July 20, 2012.

Term Payments

Students may choose to make three payments a year, which are payable by the publicized due dates established prior to each term. The due date for September 2012 is July 20, 2012.

Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through Tuition Management Systems (TMS) (<https://www.afford.com>). There is an enrollment fee to participate. Most plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must contract with TMS and pay the first payment, in addition to the enrollment fee, by the published due date of July 20, 2012.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due date of July 20, 2012 (all off-term entrants must meet the financial obligation by the published date for that term).

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

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

If you do not fulfill your financial obligation by the published due date, your housing assignment may be removed. In addition, your class schedule for the 2012–2013 academic year may also be revoked.

Refund Policies

General Policy

To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees (other than the reservation fee) will be assessed for terms that the student does not begin. Students who withdraw from the university prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the university’s Withdrawal Credit Policy. The distribution formula for refunds to the Federal Student Financial Aid program will be calculated according to federal regulations. The university’s Withdrawal Credit Policy applies to all withdrawals from the university, voluntary or involuntary.

Term charges, institutional merit scholarships and institutional aid are subject to the university’s Withdrawal Credit Policy upon withdrawal from the university. Term charges are defined as tuition, and if applicable, room only, room and board, and orientation fee. Tuition is applicable to all students, including those on approved off-campus programs including study abroad and internships. Merit scholarships and institutional aid are defined as any source of funding from Johnson & Wales University. The Orientation Fee is nonrefundable. The official notice of withdrawal from the university may be done in person or by written notification through Student Academic & Financial Services. Refunds are calculated by the date of termination which is based on the date Student Academic & Financial Services receives notification of withdrawal from the student or faculty member. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal.

Unofficial Withdrawal from the University

Federal regulations require that a student who begins attendance but fails to earn a passing grade in at least one course in any term and who does not officially withdraw shall be considered as having unofficially withdrawn from the university unless the university can document that the student completed at least 60 percent of the period of enrollment and earned the grade of “F.” A student must be engaged in academically related activities beyond the 60 percent of the enrollment period in order to retain eligibility for federal, institutional and external financial aid. If a student was not engaged in an academically related activities beyond the 60 percent, they will be assigned a withdrawal date based on the last date of an academically related activity. All other instances when a student withdraws without providing official notification will be the 60 percent point of the period of enrollment, as applicable. A student who does not earn at least one passing grade during a term for which federal funds were disbursed will have a Return of Title IV Funds calculation performed to determine how much of the federal funds were earned. Unearned federal funds must be returned to the source, in most cases with a charge to the student’s university account.

University enrollment disputes must be submitted online within 30 days after the end of the term during which the student was enrolled. To submit a dispute, students must complete the appropriate form online (<http://www.jwu.edu/sas>). (Select your campus and then select Forms.) No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. No disputes will be considered after 30 days from the end of the term in which the student was enrolled. Decisions will be made within 10 business days and students will receive notification via the email address provided on the dispute form.

* 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.

Refund Policy for Georgia Residents

The following refund policy is applicable to prospective students and students attending Johnson & Wales University who are legal residents of the state of Georgia.

- An accepted applicant will receive a refund of any amount paid to the university with respect to a term if, prior to the commencement of classes for that term, he or she makes a request for a refund to Student Academic & Financial Services within three business days after making the payment.
- A student who provides official notice of withdrawal following the commencement of the academic term will receive a pro rata refund of tuition and fees* (other than the orientation fee which is used for the purposes of orientation) as follows:

Percent of total class days in the academic term elapsed prior to date of official notice of withdrawal	Refund of tuition and fees
1 day–5%	95%
6–10%	90%
11–25%	75%
26–50%	50%
More than 50%	No refund

* In the event that a refund is made under this policy, all institutional aid/scholarships for that term will be adjusted on a pro rata basis based upon the applicable refund. Official notice of withdrawal must be made by a student under this policy in person or by written notification to Student Academic & Financial Services. The date of an official notice of withdrawal is the date that it is received by Student Academic & Financial Services. Refunds are paid to students within 30 days of the official notice of withdrawal.

- In the event that the University Withdrawal Credit Policy is more favorable than this Refund Policy for Georgia Residents, the university will refund to the student the greater amount in accordance with the university Withdrawal Credit Policy.

Notice Regarding Georgia Nonpublic Postsecondary Education Commission (NPEC) Student Complaint Process

Any person/student claiming damage or loss against Johnson & Wales University may file a verified complaint with the executive director of NPEC after going through the university Complaints and Grievances process. The complaint must contain a detailed description of the claim, including dates, times, and full names of all involved. Verification means that the complaint must be signed by the student/person filing the complaint and notarized, and state that the matters set forth in the complaint are true and correct. The complaint shall be investigated by the appropriate Standards Administrator (SA) of NPEC. The SA shall attempt to resolve the complaint between the university and the student. If the complaint cannot be resolved, the SA will issue a decision and inform each party that either has a right to request a hearing in writing before the executive director of NPEC within 10 days of receipt of the SA’s decision. The executive director may set a date and time for a hearing which shall be delivered to both parties by certified mail.

University Withdrawal Credit Policy

If a student terminates during:

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

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

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

Withdrawal Policy for Study Abroad programs and programs jointly administered by Study Abroad and Experiential Education & Career Services

If a student withdraws for any reason, either voluntary or involuntary, prior to June 1 for the fall programs, September 1 for the winter programs, December 1 for the spring programs and March 1 for the summer programs they may be eligible for a refund on the \$500 deposit (if applicable) and/or a reduction for the cost of the program charged to the student's account. A written withdrawal letter or e-mail is required and must be sent to the Study Abroad Office. This letter must be written and signed by the student. A telephone call will not be sufficient. The date on which your letter is received will be the formal date of withdrawal.

The \$500 study abroad deposit is nonrefundable as of June 1 for fall programs, September 1 for winter programs, December 1 for spring programs and March 1 for summer programs.

If a student withdraws after the dates listed above, the student will also be charged for a portion of the program cost. The amount charged (in addition to the \$500 deposit) is based the date of withdrawal as well as the program start date. Please refer to the Withdrawal/Fee chart below for exact amounts.

If you withdraw after the deposit is non-refundable:	The late withdrawal penalty is:
60+ days before program start date	Deposit + \$500
30-59 days before program start date	Deposit + \$1000
15-29 days before program start date	Deposit + \$2,500
1-14 days before program start date	Deposit + \$3,500
After program start date	Deposit + Balance of full program

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.

Financial Planning

The university understands that financing an education can be a very complex process for many students. To assist with this process, financial planning 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, locally at 401-598-1468 or by email sfs.pvd@jwu.edu.

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support in order to receive an I-20. The university awards scholarships based on academic merit. International students can contact the EducationUSA advising center in their country to learn more about opportunities for financial assistance.

Financial Aid

Student Financial Services (SFS)

Financial Aid

To assist students in meeting their educational expenses, the federal government offers grants and low-interest loans. Financial aid is awarded on an annual basis and is disbursed in three equal installments (fall/winter/spring).

Financial Aid Programs

Grants and loans are financial aid resources available to students. Students may receive assistance from one or both of these funds. Student eligibility for these programs is based on completion and submission of the form(s) described in the How to Apply (p. 173) section. Since awards are not automatically renewable, students must reapply each year. All financial aid awards are determined based on an academic year (fall/winter/spring terms). Financial aid awards are disbursed based on this term system, which equates to three disbursements. All annual awards are posted in three equal amounts.

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

How to Apply

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

1. Personal Identification Number (PIN)

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

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid (<http://www.fafsa.ed.gov>) is available online. This form must be completed as soon as possible after January 1.

The information for financial assistance is then processed by the Federal Processor and sent to Student Academic & Financial Services at the university. The FAFSA code for JWU is 003404.

3. Independent Students

To be considered independent for financial aid purposes for the 2012–2013 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1989?
2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
3. At the beginning of the 2012–2013 school year, will you be working on a master's or doctorate program (such as an M.A., MBA, M.D., J.D., Ph.D., Ed.D. or graduate certificate, etc.)?
4. Are you currently serving on active duty in the U.S. Armed Forces for purposes other than training?
5. Are you a veteran of the U.S. Armed Forces?
6. Do you have children who will receive more than half of their support from you between July 1, 2012 and June 30, 2013?
7. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2013?
8. At any time since you turned 13, were both your parents deceased, were you in foster care or were you a dependent/ward of the court?
9. As determined by a court in your state of legal residence, are you or were you an emancipated minor?
10. As determined by a court in your state of legal residence, are you or were you in legal guardianship?
11. At any time on or after July 1, 2011, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless?
12. At any time on or after July 1, 2011, did the director of an emergency shelter program funded by the U.S. Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless?
13. At any time on or after July 1, 2011, did the director of a runaway or homeless youth basic center or transitional living program determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?

Students who cannot answer yes to one of the above questions are considered dependent and must complete their Free Application for Federal Student Aid as a dependent student by providing both parent and student information. Please feel free to contact Student Academic & Financial Services with any questions.

4. Verification and Other Documentation

Student Academic & Financial Services may request additional documentation to verify information provided on the FAFSA (i.e. verification

worksheet and untaxed income worksheet). The student and his/her parents may be required to submit signed and dated copies of their Tax Return Transcript. The transcript can be obtained online at www.irs.gov or by calling 1-800-908-9946. The student's financial aid package will not be complete until all requested documentation has been received and reviewed by Financial Aid. In addition, all student loan borrowers must attend an entrance and exit counseling session during which the student will be advised on his/her loan obligations.

Student Eligibility Requirements

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

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

Federal Grants and Loans

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 attend at less than half-time status and remain eligible for a portion of their Pell Grant. Students with a previous bachelor's degree are not eligible for a Federal Pell Grant.

The maximum, full-time Pell Grant award for the 2011–12 award year (July 1, 2011 to June 30, 2012) was \$5,550. The maximum Pell Grant award can change each award year and depends on program funding. Further information may be obtained from the U.S. Department of Education (<http://www.ed.gov>).

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

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from \$100 up to a maximum of approximately \$500 per academic year and is based on financial need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the university. Master Promissory Notes for this loan are available (<http://www.jwu.edu/financialaid>). (Select "Forms & Applications.") Students may borrow up to \$4,000 for each year of undergraduate study (the total a student can borrow as an undergraduate is \$20,000). However, the amount a student may borrow may be less than the maximum available. The university is authorized to award a certain amount of Perkins funds each year from the U.S. Department of Education. When all available funds for that award year have been distributed, no additional award funds can be made for that year. The amount a student will receive depends on financial need and the availability of funds.

Students must begin to repay this loan nine months after they leave the university or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period. The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period.

Federal Work-Study Program

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

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

William D. Ford Federal Direct Subsidized Stafford Loan

This loan program provides low-interest loans to students who demonstrate financial need. First-time borrowers are required to complete a Master Promissory Note and an entrance interview. Both of these requirements can be completed online (<https://studentloans.gov>).

Students may borrow up to a maximum of \$3,500 per academic year as freshmen for the first year of undergraduate study, \$4,500 for the second year as sophomores, and \$5,500 per year for the third and fourth years as juniors and seniors. The student must begin repayment six months after he/she leaves the university or drops below half-time status. The interest on the loan is not subsidized during the student's six month grace period. 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. Please contact Direct Lending at 1-800-557-7394 for more information on repayment options.

William D. Ford Federal Direct Unsubsidized Stafford Loan

Like the Direct Subsidized Stafford Loan program, this Direct Unsubsidized Stafford Loan program also offers low-interest loans to students. While most of the loan terms are the same as the Subsidized Loan program, there are several major differences:

1. students do not have to demonstrate financial need to receive a Direct Unsubsidized Stafford Loan, and
2. the federal government does not pay interest on the borrower's behalf while the borrower is enrolled in school.

During that time, the student borrower can choose between making quarterly interest payments or "capitalizing" interest. "Capitalizing" interest means that the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school, but will result in a larger principal amount owed upon repayment.

William D. Ford Federal Direct Parent Loan Program for Undergraduate Students (PLUS)

The Direct 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 Department of Education. All students must complete the Free Application for Federal Student Aid (FAFSA) if their parents plan to borrow a PLUS loan. The parent must also complete the Direct PLUS Master Promissory Note (MPN); an MPN can be completed online (<https://studentloans.gov>). In addition the parent must indicate how much they want to borrow. Repayment of this loan will begin within 30 days of the time the loan is fully disbursed annually, or the borrower can contact the Department of Education to request a deferment. The borrowing limit is the total cost of attendance, minus any financial aid being received.

Increased Unsubsidized Stafford Limits for Independent Students and Dependent Students Whose Parents Don't Qualify for a PLUS

There are higher additional unsubsidized annual loan limits for independent undergraduate students. These higher additional unsubsidized loan limits also apply to dependent undergraduate students whose parents are unable to borrow PLUS loans due to adverse credit or other documented exceptional circumstances.

- \$3,500 combined subsidized and/or unsubsidized plus \$6,000 additional unsubsidized for independent first-year undergraduates;
- \$4,500 combined subsidized and/or unsubsidized plus \$6,000 additional unsubsidized for independent second-year undergraduates; and

- \$5,500 combined subsidized and/or unsubsidized plus \$7,000 additional unsubsidized for independent third-, fourth- or fifth-year undergraduates.

Subsidized Total (Subsidized and Unsubsidized)

Dependent Undergraduates (excluding dependent students whose parents don't qualify for a PLUS)

Year	Range
First Year; freshman	\$3,500 - \$5,500
Second Year; sophomore	\$4,500 - \$6,500
Third Year and Beyond; junior, senior	\$5,500 - \$7,500

Independent Undergraduates and Dependent Students Whose Parents Don't Qualify for a PLUS

Year	Range
First Year; freshman	\$3,500 - \$9,500
Second Year; sophomore	\$4,500 - \$10,500
Third Year and Beyond; junior, senior	\$5,500 - \$12,500

Note: All undergraduate annual loan amounts are subject to proration.

Please note that a student/borrower remains responsible for the repayment of educational loans that he/she borrows even if the student is not successful in completing the educational program and/or obtaining employment.

No student is required to apply for, or accept, any particular type of financial aid.

Johnson & Wales University participates in the William D. Ford Federal Direct Loan Program. All Direct Stafford Loans and parent PLUS loans will be borrowed from the U.S. Department of Education.

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

Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending (<https://studentloans.gov>) website.

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

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

1. demonstrate financial need;
2. maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. be enrolled in an eligible degree or certificate program;
4. be enrolled on at least a half-time (at least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
5. be a U.S. citizen, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain Satisfactory Academic Progress (SAP) as defined in the SAP (p. 177) section of the catalog, and in the Providence Campus Student Handbook. Students who fail to maintain SAP will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (federal aid)

When a student withdraws (or becomes withdrawn) during a payment period or period of enrollment, the amount of student financial aid program assistance earned is determined by a specific formula. If the student receives

(or the university receives on the student's behalf) less assistance than the amount earned, the student may be able to receive those additional funds. Students who received more assistance than what they earned must return the excess funds.

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be on record with the Department of Education before the student's last day of attendance in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post the funds to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges.

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

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

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

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

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

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

Institutional Aid

Johnson & Wales University Grant

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

Financial Assistance, Scholarship and Work Programs

Last year, Johnson & Wales University awarded more than \$134 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term. Note: Scholarship funds are applied to the student's account with the university in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).

Most scholarships are renewable for up to four consecutive years of enrollment.

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

Alpha Beta Gamma (International Honor Society) Scholarship

A scholarship worth up to \$5,000 is awarded to accepted incoming outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the university. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Business Professionals of America Scholarship (BPA)

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

Careers through Culinary Arts Program (C-CAP) Scholarship

The university awards scholarships of up to full tuition to accepted 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.

Circle of Academic Excellence Awards

The Circle of Academic Excellence Awards include The Pioneer's Award, the Founder's Award and the President's Award. The University Awards Committee, working with Student Financial Services, selects students for these awards, which are given to enrolled upperclass students who are excelling academically and who meet certain minimum academic criteria. These renewable scholarships are up to \$5,000 per academic year.

Culinary Essentials Scholarship

The university awards a number of \$1,000 renewable scholarships to accepted incoming students who have participated in the Culinary Essentials program. Apply for admission online (<http://www.jwu.edu/apply>) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

DECA Scholarship

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

Distinguished Visiting Chef Scholarship

Currently enrolled Culinary Arts and Baking & Pastry Arts students are eligible to receive this up-to-\$2,000 scholarship based upon academic standing and faculty recommendations. Financial need is considered.

Distinguished Visiting Professor Scholarship

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

Employee Tuition Scholarship

These scholarships are based on institutional policy, with qualifying criteria stated in the Johnson & Wales University staff handbook and faculty manual. Applications are available in Human Resources & Payroll.

Faculty Scholarship

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

Family, Career and Community Leaders of America (FCCLA) Scholarship

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

Family Scholarship

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

Future Business Leaders of America (FBLA) Scholarship

The university awards a number of FBLA scholarships to accepted incoming students ranging from \$1,000 up to full tuition. Awards are based on FBLA activities and academic record, and are renewable based on continued involvement in and support of FBLA. Apply for admission online (<http://www.jwu.edu/apply>) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Gaebe Eagle Scout Scholarship

A number of renewable scholarships of \$1,000 are available to accepted incoming students who have achieved the rank of Eagle Scout in the Boy Scouts of America. Visit <http://www.jwu.edu/scholarships/> and click on the "membership" link for an application. The deadline for application is February 1, prior to enrollment.

Girl Scout Gold Award Scholarship

A number of renewable scholarships of \$1,000 are available to accepted incoming students who have earned the Girl Scout Gold Award in the Girl Scouts of the USA. Visit the website (<http://www.jwu.edu/scholarships>) and click on the "membership" link for an application. The deadline for application is February 1, prior to enrollment.

Junior Achievement (JA) Scholarship

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

Lodging Management Scholarship

JWU offers a number of \$1,000 renewable scholarships to accepted incoming students who have participated in the Hotel & Lodging Management program. Apply for admission online (<http://www.jwu.edu/apply>) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

National Academy Foundation (NAF) Scholarship

The university awards a number of \$1,000 renewable scholarships to accepted incoming students who have participated in a National Academy Foundation program. Apply for admission online (<http://www.jwu.edu/apply>) and indicate your participation. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

National FFA Scholarship

Johnson & Wales University awards a number of FFA scholarships to accepted incoming students ranging from \$1,000 up to full tuition. Awards are based on FFA activities and academic record, and are renewable based on continued involvement in and support of FFA. Apply for admission online (<http://www.jwu.edu/apply>) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

Phi Theta Kappa (International Honor Society) Scholarship

A scholarship up to \$5,000 is awarded to outstanding transfer students who are members of Phi Theta Kappa. The application for this scholarship is the application for admission to the university. Students who receive the Phi Theta Kappa/Alpha Beta Gamma Scholarship are not eligible to receive the Transfer Scholarship.

Presidential Academic Scholarships

JWU awards academic scholarships to accepted incoming students who are in the top third of their class, have a 3.0 high school GPA and demonstrate academic excellence. Awards range from \$2,000 to full tuition and are renewable up to four years of continuous full-time day school enrollment.

ProStart® Scholarship

JWU offers a number of \$1,000 renewable scholarships for accepted incoming students who have participated in the ProStart program. Apply for admission

online (<http://www.jwu.edu/apply>). Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

SkillsUSA Scholarship

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

Technology Student Association (TSA) Scholarship

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

Transfer Scholarship

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

Tuition Exchange Scholarship

Johnson & Wales University extends to children of eligible employees at participating Tuition Exchange (TE) institutions the opportunity to apply for a TE scholarship. TE is a reciprocal scholarship program for qualified children of faculty and staff employed at more than 600 participating colleges and universities. A student accepted as a Tuition Exchange scholarship recipient may be awarded up to full tuition at JWU. Applications are available at the participating institution. A complete list (<http://www.tuitionexchange.org/>) of colleges and universities that are part of the program is available.

Funded/Donated Scholarships

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

View the complete list of JWU scholarships (<http://www.jwu.edu/scholarships>), get more information and download applications.

Outside Scholarships

There are many other potential scholarship sources that students should consider to help finance their education. Students should contact the Higher Education Assistance Agency in their home state for information about the possibility of state grants or scholarships. It is recommended that students apply for outside scholarships as soon as possible because most organizations have an application deadline as early as March 10.

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 websites available to assist students in the scholarship search. View a guide to free scholarship searches online (<http://www.jwu.edu/content.aspx?id=11772>).

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.

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. The American Hotel & Lodging Education Foundation also offers numerous other scholarships for culinary arts, travel and hospitality majors. Visit their website (<http://www.ahlef.org>) for more 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., PO Box 136, Wethersfield, CT 06109.

Dollars for Scholars

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

The Educational Foundation of the National Restaurant Association

The Educational Foundation of the National Restaurant Association administers various merit scholarships. These scholarships are awarded to qualified undergraduate students in food service related majors. Visit their website (<http://www.nraef.org/students/scholarships>) for more information.

View the complete list of JWU scholarships (<http://www.jwu.edu/scholarships>), get more information and download applications.

Work Programs

Fellowship Program

Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Educational Facilities or Culinary Administration. Awards for 2012–2013 are up to \$10,800 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Resident Assistant Program

Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at Residential Life. Awards range from \$10,500 to \$12,500 and are renewable based on annual performance.

Student Assistant Employment Program

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2012–2013 are up to \$3,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant Program

Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Educational Facilities or Culinary Administration. Awards for 2012–2013 are up to \$9,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Important notice for international students: Please be aware that some of the above programs offer a room and board grant for eligible summer participants. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Note: There are many complex IRS regulations regarding the taxability of scholarships and grants. The university is not in a position to determine the tax consequences of such awards in the case of any particular student. It is recommended that all students consult IRS publication 970 entitled "Tax Benefits for Education" and their tax advisor to determine how these rules apply to them. Non-resident alien students with an F-1, J-1 or Q-1 visa will be subject to U.S. income tax withholding on any grant received for room and board.

Academic Progress

Satisfactory Academic Progress

To be eligible for financial aid, all students must satisfy Satisfactory Academic Progress (SAP), which is required by federal law. SAP measures a student's completion of course work toward a degree. JWU evaluates SAP at the end of each term, including summer, for each student. Students who do not meet all SAP criteria may lose their eligibility to receive all types of financial aid (e.g.,

federal, state, private, institutional and other aid). Students will be notified of the decision both verbally and in writing.

Maximum Time Frame Criteria

Completion of undergraduate or graduate programs cannot exceed 150 percent of the published length of the program measured in credit hours attempted as determined by the student’s program requirements.

Pace Measure of Academic Progress Criteria

- Students must complete a specified percentage of all credit hours attempted, see below.
- This percentage includes all credit hours attempted regardless of whether or not financial aid was received.
- This pace measurement is calculated by dividing the cumulative number of hours that the student has successfully completed by the cumulative number of hours that the student has attempted.
- Credits attempted are defined as all classes for which a student receives a grade (“D” or better), or an F, I, W, WP, WF, NC, GP, S, U, PL, CX, NG, AU etc.
- All transfer credit hours accepted from another institution towards the student’s educational program at JWU will be counted as both attempted and completed hours.
- The student’s GPA and pace of completion are negatively impacted by course incompletes, withdrawals, failures or repetitions (incompletes, failures and withdrawals count in attempted credits, but not completed).

Grade Point Average Criteria

- All undergraduate and graduate students must maintain a minimum Grade Point Average (GPA).
- The student’s cumulative GPA for financial aid eligibility must be calculated on all grades received.
- All students, regardless of their enrollment status (e.g., full or part time), must meet the following minimum academic standards to remain eligible for financial aid.

Program	Total Credit Hours Attempted	Minimum Cumulative Pace	Minimum Cumulative GPA
Undergraduate	0–21	45%	1.00
Undergraduate	21.1–42	50%	1.26
Undergraduate	42.1–106.9	60%	1.50
Undergraduate	107 or higher	67%	2.00
Graduate	0 or higher	67%	2.00
Doctoral	0 or higher	67%	3.25

Warning Period

Students who fail to meet SAP criteria will be placed on financial aid warning for one academic term and a hold will be placed on the student’s record which will prevent them from course registration for all future terms. Students remain eligible for financial aid during the warning term. If SAP criteria are not satisfied at the end of the warning term, the student will be ineligible for financial aid. Students on warning must meet with an academic counselor to clear the hold prior to course registration, and/or to pursue an appeal. Students on warning must submit their appeal and supporting documentation before the eighth week of the warning term.

Ineligible for Financial Aid Period

Students who fail to meet SAP criteria after the warning period are ineligible for financial aid. If the student does not have an approved appeal, the student is no longer eligible for financial aid. Students may continue to take courses without financial aid to re-establish SAP standards; however, a payment plan must be established for the tuition and applicable fees associate with the course(s). Once a student is meeting JWU’s minimum SAP standards, he/she may regain financial aid eligibility. Students who are interested in reestablishing aid eligibility should meet with an academic counselor to determine what they would need to do to meet JWU minimum SAP standards.

Appeal Process/Probationary Period

If extenuating circumstances impacted successful adherence to SAP criteria, the student may pursue an appeal. The appeal will require the student to indicate why he/she did not make SAP and what has changed in the student’s

situation that will allow the student to demonstrate SAP by the next term. Circumstances and required documentation are illustrated below. The appeal process begins with the student’s academic counselor in Student Academic Services. If an academic plan can be created that allows the student to meet SAP criteria within two terms, the counselor will present it to the appeals committee. Appeals must include complete documentation and are reviewed during the warning period; incomplete appeals will be denied. Appeal decisions are final. Students will be notified of the decision both verbally and in writing. This notification will take place after final grades are reviewed for the warning period.

If an appeal is approved, the student will be placed on an Financial Aid Probation Period, which is a status assigned by JWU to a student who fails to make SAP and who has successfully appealed and has had eligibility for financial aid reinstated. To continue receiving financial aid, the student will need to satisfy both the academic plan as outlined in their appeal and the SAP criteria.

Circumstance	Required Documentation
The student’s own mental or physical illness or injury or condition	Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional, such as a hospital bill)
Death of a family member or significant person in the student’s life	Provide a copy of a death certificate
Illness, accident or injury of a significant person in the student’s life	Provide documentation (e.g., a physician’s statement, police report or documentation from a third party professional such as a hospital bill) related to the individual for whom the student provided care or support
The student’s own divorce or separation or the divorce or separation of the student’s parent(s)	Provide an attorney’s letter on a law firm’s letterhead, petition for dissolution, or copy of divorce decree
Personal problems other than the student’s own mental or physical illness or injury or condition with the student’s spouse, family, roommate, or other significant person in the student’s life	Provide a written statement from an attorney, professional advisor or other individual describing the circumstances
Natural disaster	Provide a written statement and/or supporting documentation
Military deployment	Active duty service orders

Student Services

Student Services at JWU provides professional support for students across various aspects of campus life, from academic support to meals and housing, health services, and student clubs and organizations. Click on a topic to view specific information.

Academic Support

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

Services Offered

- The Learning Center — individual, group, peer and professional tutoring
- Supplemental instruction
- Workshops in stress management, time management, test-taking strategies and other learning strategies
- Accommodations for students with disabilities with appropriate documentation as described below.

The Center for Academic Support complements students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. This is accomplished with programs centered around personal and career success.

Learning Centers

The Learning Center in the John Hazen White Center on the Downcity Campus offers students academic assistance in business, hospitality, technology and arts & sciences courses. Writing assistance is also provided, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers. Tutoring in all first-year courses and most upper-level courses is available.

The Learning Center in The Friedman 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 study skills. Writing laboratories for undergraduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers.

Contact the Learning Center for more information:

- Downcity 401-598-1485
- Harborside 401-598-1703

Tutorial Assistance

The university provides tutorial assistance through the Center for Academic Support. Students are urged to take the initiative in seeking out-of-class help during faculty office hours as well as in the Learning Center.

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

Students with Disabilities

JWU is dedicated to providing reasonable accommodations to allow students with learning, physical or other disabilities the opportunity to succeed in academic pursuits. While maintaining the highest academic integrity, the university strives to balance scholarship with support services which will assist students with disabilities in succeeding in the university's academic environment.

Because some programs of study at the university have technical standards (p. 164) and requirements, applicants and students with disabilities should contact the director of the Center for Academic Support at 401-598-4689 to discuss the availability of reasonable accommodations or to obtain documentation guidelines, when appropriate.

Available reasonable accommodations for students with disabilities with appropriate documentation include, but are not limited to:

- Decelerated Course Load
- Preferential Scheduling
- Individualized Exams
- Note-taking Assistance
- Audio Recording in Class
- Voice Recognition Software
- Digital Texts
- Classroom Relocation
- Housing Accommodations
- Medically Excused Absences
- Reader or Scribe
- Assistive Technology

For further information regarding available reasonable accommodations and the accommodations procedure, please see the Academic Support (<http://www.jwu.edu/content.aspx?id=278>) section of the Providence Campus website or call the Center for Academic Support at 401-598-4689.

Information regarding Accommodation of Food Allergies for Students in the College of Culinary Arts and The Hospitality College

Food allergies can be life-threatening. According to the Centers for Disease Control and Prevention, food allergies cause 30,000 cases of anaphylaxis, 2,000 hospitalizations and 150 deaths annually.

Please note that the common food allergens (cow's milk, egg, peanut, tree nuts, fish, shellfish, soybeans and wheat) as well as less common food allergens are used regularly in the university's curriculum in the College of Culinary Arts and The Hospitality College.

The College of Culinary Arts and The Hospitality College have technical standards (p. 164) that must be met for participation in their academic programs. All College of Culinary Arts programs and some Hospitality College programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively test and evaluate the taste, appearance, texture and aroma of food and beverage products, and maneuver in professional or commercial kitchens, dining rooms and related facilities.

If you are an applicant with a food allergy who has been accepted for admission to JWU who intends to pursue studies in the College of Culinary Arts or The Hospitality College, we strongly urge you to call or visit the Center for Academic Support (401-598-1485) prior to attending your first class to discuss any reasonable accommodations that might be available to you during your academic studies. While the university will provide reasonable accommodations in compliance with applicable law, the university cannot guarantee it will be able to meet all requests for accommodations or remove all allergens from its curriculum.

Health Services

JWU maintains two Health Services (<http://www.jwu.edu/content.aspx?id=10320>) offices where health care is provided to students — one for the Downcity Campus at Wales Hall and one for the Harborside Campus at the Harborside Recreation Center.

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

Medical Records

Prior to the first term of enrollment, the university requires all new, full-time undergraduate students — residents and commuters alike — to submit proof of a complete physical exam within the past year, including documented proof of two doses of the MMR vaccine, a tetanus-diphtheria booster within the past 10 years, three doses of hepatitis B vaccine, and completion of the chicken pox vaccine series or proof of physician-diagnosed disease. A negative tuberculosis test or chest x-ray within the last year is required for entering students who are from highly endemic countries and have been

residents of the United States for less than five years. A list of countries where tuberculosis is highly endemic is available upon request from Health Services.

The hepatitis A and meningococcal meningitis vaccinations are strongly recommended, but not required.

International Services

The main focus of International Student Services (<http://www.jwu.edu/content.aspx?id=49664>) is to help international students adhere to Department of Homeland Security regulations, maintain their student status and access all the benefits permitted by their student visa status. A variety of other programs and services have also been created to assist students from the moment they enroll in the university until the day they graduate and beyond. International Student Services offers orientation programs and cultural programming for international students and the university community. In addition, information sessions on employment, tax and other cultural adjustment issues are conducted every year.

New Student Orientation and Support Programs

Johnson & Wales University's orientation program is designed to help students become acquainted with college life and to facilitate a successful first-year experience. Students are introduced to many university administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and university policies.

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

Policies

Computer and Technology Use Policy

All students are required to comply with the university's Computer and Technology Use Policy (<http://helpdesk.jwu.edu/policies.htm>).

The university's Computer and Technology Use Policy prohibits students from uploading, downloading, posting, publishing, transmitting, retaining, reproducing, sharing or distributing in any way information, software, movies, music, books, articles or any other material which is protected by copyright or other proprietary right, without obtaining permission of the owner. Violation of this policy may result in the termination of a student's access to the Internet via the university's Internet system and student conduct review actions up to and including dismissal from the university.

In addition, students should be aware that unauthorized distribution of copyrighted material (e.g., songs, music and other materials), such as through peer-to-peer networks, may constitute copyright infringement. Penalties for copyright infringement include civil and criminal penalties. In general, anyone found liable for civil copyright infringement may be ordered to pay either actual damages or "statutory" damages affixed at not less than \$750 and not more than \$30,000 per work infringed. For "willful" infringement, a court may award up to \$150,000 per work infringed. A court can, in its discretion, also assess costs and attorneys' fees. For details, see Title 17, United States Code, Sections 504, 505. Willful copyright infringement can also result in criminal penalties, including imprisonment of up to five years and fines of up to \$250,000 per offense. For more information, please see the website of the U.S. Copyright Office (<http://www.copyright.gov/>), especially their FAQs (<http://www.copyright.gov/help/faq/>). Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding use of university technology resources.

Drug and Alcohol Policy

In accordance with the Federal Drug-Free Workplace Act and Drug-Free Schools and Communities Act, Johnson & Wales University prohibits the unlawful manufacture, distribution, dispensation, possession or use of narcotics, drugs, other controlled substances or alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university premises is prohibited except for lawful use at events, operations or programs sanctioned by university officials. Unlawful for these purposes means in violation of federal, state or local statutes, regulations or ordinances. Workplace is defined as either university premises or any place where university business is conducted away from university premises. Educational setting includes both university premises and approved

educational sites off campus. Possession or use of illegal drugs, narcotics or drug paraphernalia is absolutely forbidden.

Johnson & Wales is not, and cannot be considered, a protector or sanctuary from the existing laws of the city, state and federal governments. To review the university's Drug and Alcohol Policy, please see the Student Handbook available at www.jwu.edu.

Residential Life

Generally, all first-year students are required to live in university housing unless they meet one or more of the following criteria:

- the student is married or has a same sex domestic partner relationship that meets certain eligibility requirements
- is a parent
- is at least 21 years of age
- is living at home with a relative, parent, or guardian and commuting within a 50-mile radius of campus
- is a transfer student
- is not a U.S. citizen, a permanent resident, or an eligible non-citizen able to receive federal financial aid
- is not eligible to live on campus

Please contact Admissions for further information regarding these exceptions. Students who have been convicted of certain felonies (or have had certain felony-type charges sustained in a juvenile proceeding), such as crimes of violence, serious drug offenses and sex offenses, are not eligible to live in university housing.

Residential Life (<http://www.jwu.edu/content.aspx?id=294>) provides information regarding a variety of living accommodations on and off campus, as well as programs for students and opportunities for involvement.

Safety & Security

Campus Safety & Security (<http://www.jwu.edu/providence/safety/>) is responsible for the enforcement of school policies, security on campus, and providing public safety service for the university's students, faculty and staff. In addition, Emergency Management provides policy input, planning, exercises and guidance to improve response capabilities in the event of a campus or university emergency. Johnson & Wales University's Providence Campus & Security is accredited by the International Association of Campus Law Enforcement Administrators Commission.

Incidents of an emergency nature should be reported to the Providence Police at 911, followed by contacting Campus Safety & Security at extension 1103 from a university phone or 401-598-1103 from a non-university phone. Campus Safety & Security issues timely alerts to the campus community, and when necessary, has the ability to issue these timely alerts via an emergency notification mass-messaging system.

Students are encouraged to take advantage of the services and programs listed on our website.

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and an Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred on campus, on university-controlled property, and on public property immediately adjacent to campus. The Annual Fire Safety Report discloses information about the campus fire safety policies and procedures and fire statistics for each residence hall. A copy of the reports may be obtained from Campus Safety & Security in person or online (<http://www.jwu.edu/providence/safety/>).

The university maintains a log of all fires that occur in on-campus housing, and a daily log of all reported crimes.

Student Activities

Student Activities (<http://www.jwu.edu/content.aspx?id=11598>) serves to create and promote diverse environments where students are engaged in opportunities that foster holistic student development through collective leadership and participation in purposeful campus programs and events.

About Student Activities

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

- more than 100 clubs and organizations
- fraternities and sororities/Greek life
- concerts
- leadership institutes, workshops and retreats
- Halloween, Winter and Spring Week events
- spiritual life
- student government
- student-run newspaper, The Campus Herald
- free movies
- campus traditions such as Midnight Madness, One-Ton Sundae, Wildcat Wahoo Carnival and more

Clubs and Organizations

Opportunities abound for students to become engaged on campus and get involved in clubs and organizations at JWU's Providence Campus. See clubs and organizations (<http://www.jwu.edu/content.aspx?id=11298>) for currently available opportunities. Guidelines for starting a new organization are outlined in the Clubs & Organizations Handbook (http://www.jwu.edu/uploadedFiles/Documents/Student_Life/handbooks/JWUStuLifeClubOrgHandbkPVD.pdf).

Greek Life

Getting involved in Greek life at the Providence Campus is a fantastic way to build a network of resources that last a lifetime. See Greek life (<http://www.jwu.edu/content.aspx?id=11084>) for currently available sororities and fraternities.

Athletics

Athletics at JWU's Providence Campus serves multiple functions within the campus community in supporting students' needs through intercollegiate, recreational and intramural sports programs, as well as fitness programs and facilities. See Athletics (<http://providence.jwuathletics.com/landing/index>) for current Athletics program information.

Leadership Development Programs

In addition to academic courses, one of the university's priorities is to equip students to be strong, ethical leaders in industry and in their communities. Working in conjunction with various academic and student affairs departments, Student Activities provides opportunities (<http://www.jwu.edu/content.aspx?id=292>) for students to complement their classroom education with the leadership knowledge, skills and abilities necessary to succeed in a competitive workplace.

Index

#

4+1 Degrees	169
-------------------	-----

A

About JWU	5
Academic Calendar	5
Academic Directories	22
Academic Functions	160
Academic Information	156
Academic Policies	156
Academic Progress	177
Academic Societies	161
Academic Standing	156
Academic Support	179
Accelerated Programs	169
Accounting	42
Accreditations	12
Admissions	163
Admissions Decision	163
Admissions Requirements	163
Advanced Placement	164
Advertising & Marketing Communications	44
Affiliations	13
Applying	163
Articulation Agreements	167
Attendance & Tardiness	157
Awards	161

B

Baking & Pastry Arts	67
Baking & Pastry Arts	65
Baking & Pastry Arts and Food Service Management	72
Baking & Pastry Arts and Food Service Management	68
Business	14
Business	24
Business Administration	45

C

Class Schedules	156
CLEP Examination	169
College of Business	41
College of Business Concentrations	62
College of Business Courses	109
College of Culinary Arts	64
College of Culinary Arts Courses	127
Computer Programming	82
Computerized Drafting	83
Corporation & Trustees	19

Counseling Psychology	35
Course Descriptions	92
Creative Advertising	46
Credits & Grades	158
Criminal Justice	47
Culinary Advanced Standing	169
Culinary Arts	15
Culinary Arts	25
Culinary Arts	66
Culinary Arts & Food Service Management	69
Culinary Arts & Food Service Management	73
Culinary Nutrition	70

D

Deferred Enrollment	164
Department Directories	31
Departmental Challenge Examination	169

E

Early Enrollment	171
Early/Dual Enrollment	164
Electronics Engineering	85
Engineering Design & Configuration Management	87
English as a Second Language	38
English Language Proficiency	167
English Proficiency Requirements	167
Entrepreneurship	48
Environmental Sustainability	36
Equine Business Management	49
Equine Business Management/Riding	51
ESL Students	171
Experiential Education	160
Extension Students	171

F

Fashion Merchandising & Retail Marketing	53
FAST & College Credit	169
Finance	54
Financial Aid	173
Financial Obligations	173
Financial Planning	173
Financing Your Degree	171
Food Service Entrepreneurship	55

G

General University	13
Georgia Residents	172
Graduate School	15
Graduate School	27

Grants & Loans	174	Repeat of Courses	158
Graphic Design & Digital Media	88	Requirements	159
H		Residential Life	180
Health Services	179	Restaurant, Food & Beverage Management	76
High School Verification	163	Risk Management	60
History of JWU	6	Robotic Engineering Technology	84
Home-Schooled Students	164	S	
Honors	160	Safety & Security	180
Hospitality	15	School of Arts & Sciences	34
Hospitality	28	School of Arts & Sciences	14
Hospitality Concentrations	79	School of Arts & Sciences	22
Hotel & Lodging Management	74	School of Arts & Sciences Concentrations	39
How to Apply	173	School of Arts & Sciences Courses	92
I		School of Technology	81
Institutional Aid	175	School of Technology Concentrations	91
International	166	School of Technology Courses	144
International Baccalaureate	169	Service Learning	159
International Business	56	SHARP	169
International Hotel & Tourism Management	75	Software Engineering	90
International Services	180	Sports/Entertainment/Event Management	77
J		Student Activities	180
JWU Campuses	8	Student Services	179
L		Student Services	16
Learning Assessment	168	Study Abroad	160
Letter from President	3	Summer Sessions	156
M		T	
Management	57	Technical Standards	164
Management (Accelerated)	58	Technology	29
Marketing	59	Technology	17
Military	165	The Hospitality College	71
Mission & Principles	7	The Hospitality College Courses	136
N		Transcripts	159
Network Engineering	89	Transfer & Career Prerequisites	159
Nondiscrimination Notice	18	Transfer Credit	167
O		Transfer Students	164
Orientation	180	Travel-Tourism & Hospitality Management	78
Other Fees	171	Tuition & Fees	171
Outside Scholarships	177	U	
P		Undeclared	164
Payment Options	171	Undeclared	61
Placement Testing	168	University Leadership	21
Policies	180	W	
Portfolio Assessment	168	Withdrawal Credit Policy	172
Professional Communication	37	Work Programs	177
Program	160		
Programs of Study	34		
R			
Refund Policies	172		



www.jwu.edu

Visit our catalog online at catalog.jwu.edu.

Free application for admission online at
www.jwu.edu/apply