JOHNSON & WALES UNIVERSITY



CHARLOTTE CAMPUS CATALOG 2022–23

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2022–23 Charlotte Catalog

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Students should read and fully understand the policies, provisions, requirements and rules described in this catalog and all other Publications. In particular, among other Publications, all enrolled students are expected to be familiar with their campus Student Handbook. The Student Handbook contains important information regarding academic performance and personal conduct of students as well as university grievance procedures. It also outlines the conditions under which students may be placed on probation or suspension from the university or may be expelled (among other disciplinary measures).

The Charlotte Campus Student Handbook is available online. Students should check whether their program has an additional program-specific handbook and familiarize themselves with any such handbook.

Academic Calendar

The academic calendar lists start and end dates for classes, in addition to holidays and makeup class meeting dates (as applicable). These calendars are offered for planning purposes only and are subject to change.

For financial aid purposes, the definition of an academic year is a period in which a student completes two semesters (credit hours), which consists of 16 weeks for a total of 32 weeks. The academic calendar includes two semesters (fall and spring). Summer is optional for undergraduate programs but may be required for some graduate programs.

For the purposes of awarding Title IV financial aid, the payment period is the academic year.

Undergraduate, Graduate, Doctoral Programs

Fall Semester

Fall semester payment deadline (new and returning undergraduate day students)	June 29, 2022
Fall semester payment deadline (all international day students, all continuing education students, all graduate programs, all online programs)	July 27, 2022
Fall Doctor of Education classes begin (on-campus program)	August 26–27, 2022
Fall classes begin	August 29, 2022
Fall I classes begin	August 29, 2022
Online courses only: Last day to add a course (Fall semester & Fall I)	September 3, 2022
No classes; Labor Day	September 5, 2022
Doctor of Education classes held (on- campus program)	September 9–10, 2022
Online courses only: Last day to drop a course (Fall semester & Fall I)	September 10, 2022
Online courses only: Deadline to complete attendance requirements (Fall semester & Fall I)	September 10, 2022
Fall I academic course withdrawal deadline	September 20, 2022
Doctor of Education classes held (on- campus program)	September 23-24, 2022
No classes; Indigenous Peoples' Day	October 10, 2022
Doctor of Education classes held (on- campus program)	October 14–15, 2022
Fall I classes end	October 18, 2022
Fall II classes begin	October 24, 2022
Fall academic course withdrawal deadline	October 28, 2022
Doctor of Education classes held (on- campus program)	October 28–29, 2022
Online courses only: Last day to add a course (Fall II)	October 29, 2022
Online courses only: Last day to drop a course (Fall II)	November 5, 2022
Online courses only: Deadline to complete attendance requirements (Fall II)	November 5, 2022
No classes; Veteran's Day	November 11, 2022
Fall II academic course withdrawal deadline	November 15, 2022
Doctor of Education classes held (on- campus program)	November 18–19, 2022
Thanksgiving break	November 23–25, 2022
Thanksgiving break Spring payment deadline Doctor of Education classes held (on-	November 30, 2022

Undergraduate reading day academic December 8, 2022 courses only; Hybrid, Labs, Continuing Education and Graduate courses will be held *Undergraduate final exams December 12-15, 2022 Fall classes end December 16, 2022 Inclement weather make up final December 16, 2022 exams Doctor of Education classes held (on- December 16, 2022 campus program) Residence Halls close for Winter Break December 16, 2022 at noon Fall II classes end December 16, 2022 Doctor of Education classes end (on-December 17, 2022 campus program) Winter Break begins December 18, 2022 *Final Exams for Continuing Education (CE) and Graduate on-campus programs are held during the last class meeting. **Spring Semester** Winter Break ends January 8, 2023 Residence Halls open at 10 a.m. January 8, 2023 Spring classes begin January 9, 2023 Spring I classes begin January 9, 2023 Online courses only: Last day to add a January 14, 2023 course (Spring semester & Spring I) No classes; Martin Luther King Jr. Day January 16, 2023 Spring Doctor of Education classes January 20-21, 2023 begin (on-campus program) Online courses only: Last day to drop January 21, 2023 a course (Spring semester & Spring I)

January 21, 2023

January 31, 2023

February 28, 2023

March 6-10, 2023

March 13, 2023

March 17, 2023

March 25, 2023

April 7, 2023

April 9, 2023

March 31–April 1, 2023

Online courses only: Deadline to

deadline

campus program)

campus program)

Spring I classes end

campus program) Spring Break

campus program)

course (Spring II)

a course (Spring II)

campus program)

No classes; Easter

No classes; Spring holiday

deadline

(Spring II)

deadline

Spring II classes begin

Spring academic course withdrawal

Online courses only: Deadline to

complete attendance requirements

Doctor of Education classes held (on-

complete attendance requirements (Spring semester & Spring I)

Spring I academic course withdrawal

Doctor of Education classes held (on- February 3-4, 2023

Doctor of Education classes held (on- February 24-25, 2023

Doctor of Education classes held (on- March 3-4, 2023

Doctor of Education classes held (on- March 17-18, 2023

Online courses only: Last day to add a March 18, 2023

Online courses only: Last day to drop March 25, 2023

Spring II academic course withdrawal April 4, 2023

Doctor of Education classes held (on- campus program) Summer payment deadline	April 14–15, 2023 April 19, 2023	Online courses only: Deadline to complete attendance requirements (Summer II)	July 15, 2023
Undergraduate reading day academic courses only; Hybrid, Labs, Continuing	April 25, 2023	Summer II academic course withdrawal deadline	July 25, 2023
Education and Graduate courses will be held		Fall semester payment deadline (all international day students, all	July 26, 2023
*Undergraduate final exams Internships end	April 26–27, May 1–2, 2023 April 28, 2023	continuing education students, all graduate programs, all online	
Doctor of Education classes held (on- campus program)	April 28, 2023	programs) Bridge Program ends (Charlotte	August 11, 2023
Doctor of Education classes end (on- campus program)	April 29, 2023	Campus) Summer classes (non-online) +	August 18, 2023
Spring classes (non-online) end	May 2, 2023	Internships end Online courses + Summer II classes	August 20, 2023
Online classes + Spring II classes end	May 2, 2023	end	nagust 20, 2023
Residence Halls close for end of year at noon (non-graduating students)	May 3, 2023	*Final Exams for Continuing Education (CE) and Graduate on-campus	1
Residence Halls close for end of year at 10 a.m. (students who	May 7, 2023	programs are held during the last class meeting.	
are graduating/participating in Commencement)		Physician Assistant Studies	
*Final Exams for Continuing Education		Didactic Summer Semester	
(CE) and Graduate on-campus		Summer classes begin	June 6, 2022
programs are held during the last		No classes; Juneteenth (observed)	June 20, 2022
class meeting.		No classes; Independence Day	July 3–4, 2022
Summer Semester		Fall payment deadline (new students)	July 13, 2022
Summer classes begin	May 8, 2023	Academic course withdrawal deadline	August 5, 2022
Summer I classes begin	May 8, 2023	Summer semester ends	August 26, 2022
Ed.D. Dissertaion advisement begins	May 8, 2023	Didactic Fall Semester	
Online courses only: Last day to add a	May 13, 2023	No classes; Labor Day	September 5, 2022
course (Summer semester & Summer I)		Fall classes begin	September 6, 2022
'' Online courses only: Last day to	May 20, 2023	No classes; Indigenous Peoples' Day	October 10, 2022
drop a course (Summer semester &		Academic course withdrawal deadline	
Summer I)		No classes; Veteran's Day	November 11, 2022
Online courses only: Deadline to	May 20, 2023	Thanksgiving break	November 23–27, 2022
complete attendance requirements (Summer semester & Summer I)		Spring semester payment deadline	November 30, 2022
No classes; Memorial Day	May 29, 2023	Fall semester ends	December 16, 2022
Summer Lacademic course	May 30, 2023	Didactic Spring Semester	
withdrawal deadline	(may 50, 2025	Spring classes begin	January 4, 2023
M.S. in Addictions Counseling	June 5, 2023	No classes; Martin Luther King Jr. Day	January 16, 2023
and M.S. in Clinical Mental Health		Spring break	March 6–10, 2023
Counseling courses begin Occupational Therapy Doctorate new	luno E 2022	Academic course withdrawal deadline	March 17, 2023
student cohort begins	June 5, 2025	No classes; Spring Holiday	April 7, 2023
No classes; Juneteenth	June 19, 2023	Summer semester payment deadline	April 19, 2023
Summer I classes end	June 27, 2023	Spring semester ends	May 19, 2023
Fall semester payment deadline (new	June 28, 2023	Clinical Summer Semester	
and returning undergraduate day program students)		Summer classes begin	June 6, 2022
Summer II classes begin (online courses)	July 3, 2023	Rotation 1 (callback days, end of rotation July 21–22)	June 20, 2022
No classes; Independence Day (except	July 3_4 2023	Rotation 2 (end of rotation August 26)	July 25, 2022
for online courses)		Fall semester payment deadline (returning students)	July 27, 2022
Summer II classes begin (Providence Campus)	July 5, 2023	Clinical Fall Semester	August 20, 2022
Summer academic course withdrawal deadline		Rotation 3 (callback days, end of rotation September 30)	August 29, 2022
Online courses only: Last day to add a course (Summer II)		Rotation 4 (end of rotation November 4)	
Bridge Program begins (Charlotte Campus)	July 10, 2023	Rotation 5 (end of rotation December 9)	November 7, 2022
Online courses only: Last day to drop	July 15, 2023	Thanksgiving Break	November 23–27, 2022
a course (Summer II)		Spring semester payment deadline	November 30, 2022

Rotation 6 (end of rotation January 20)	December 12, 2022
Winter break	December 25, 2022 – January 1, 2023
Clinical Spring Semester	
Rotation 7 (end of rotation February 24)	January 23, 2023
Final Exam Week (Summative Exams, OSCEs, Master's Presentations)	February 27, 2023
Rotation 8 (Call back Day, end of rotation April 7)	March 6, 2023
Rotation 9 (Callback Day, end of rotation May 12)	April 10, 2023
Graduate Studies Commencement	May 5, 2023
Callback Days	May 15–16, 2023
Commencement	
Graduate Studies Commencement	May 5, 2023
Undergraduate Commencement	May 6, 2023

About JWU

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with more than 8,500 graduate, undergraduate and online students at its campuses in Providence, Rhode Island and Charlotte, North Carolina. An innovative educational leader, the university offers undergraduate and graduate degree programs in arts and sciences, business, engineering, food innovation, hospitality, nutrition, health and wellness. It also offers undergraduate programs in culinary arts, dietetics and design.

JWU's unique model provides students with the personalized attention, academic expertise and industry connections that inspire professional success and personal growth. The time students spend at JWU is nothing short of transformative, as demonstrated by career outcomes, expected earnings and economic mobility rankings. The university's impact is global, with alumni in 125 countries pursuing careers worldwide.

Here's what makes JWU different:

Academics

- Purposeful learning experiences, a global learning environment and opportunities for collaboration with students in other disciplines expand the possibilities of a JWU education.
- The university's commitment to equipping students with a practical, relevant education provides industry with agile graduates who are realworld tested and ready to enter a highly dynamic workforce. Employers tell us that JWU graduates demonstrate a strong work ethic, embrace challenges and ask the right kinds of questions.
- Dedicated faculty and career advisors help students set professional goals and develop an educational plan designed for them to best attain those goals.
- Students learn by doing, discovering industry best practices and training on career-specific tools and software in dynamic labs and career-focused classrooms.

Experiential Education

- Programs provide opportunities for real-world experience, which can include internships and classroom projects with actual companies.
- Specialized workshops help students build their résumés, highlight their skills and develop a portfolio of work to help set them apart.
- Students 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.
- In 2018, JWU students interned at over 1,600 sites related to their major worldwide.
- Participation in competitions as a member of the ADTEAM, Vex Robotics, or DECA, BPA, FCCLA and other nationally recognized student organizations helps build leadership, career skills and student résumés.

Outcomes

- JWU graduates have the transferable analytic and expressive abilities necessary to take on new challenges and follow the ever-changing career paths that increasingly define the contemporary workplace.
- Our 97.7% career outcomes rate for 2019 graduates who earned a bachelor's degree is higher than the national average. This rate reflects the percentage of JWU graduates who secure full or part-time employment, are enrolled/accepted in a program of study to continue their education, are performing voluntary service, or enlist in military service within six months of graduation. The 2019 rate is consistent with previous years' career outcomes rates for JWU classes of 2015, 2016, 2017 and 2018, which were also higher than the national average.

Culture

 JWU provides student experiences that encourages participation, embraces collaboration, and stimulates a healthy mind, body and spirit.

Value

- Competitive and accelerated program options help qualified students save time and offer a step up in their fields of choice.
- When factoring in costs, discounts, the benefits of a JWU education, and the time it takes to graduate, Johnson & Wales is more than competitive with other private universities — and even with many public universities.

To learn more, visit jwu.edu.

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 distinctive student-centered culture, we are guided by the following principles:

- Undertake continuous improvement and planning for a sustainable future.
- Foster an evidence-based teaching and learning environment.
- Support faculty scholarship to advance our status as a comprehensive university.
- Maximize student potential by further enriching our academic programs with experiential and work-integrated learning.
- Value our faculty and staff.
- Embrace diversity for a richly inclusive community.
- Practice ethical citizenship in all aspects of university life.
- Act as a good steward of our resources to support the needs of our students, faculty and staff.

University Essential Learning Outcomes

Professional Competence

Graduates will demonstrate the knowledge and skills required to succeed in their chosen profession.

Foundation for Lifelong Learning

Graduates will demonstrate the knowledge and skills necessary for lifelong learning, including competence in communication, critical and creative thinking, quantitative and scientific reasoning, and the ability to evaluate, integrate, and apply knowledge from multiple perspectives when making decisions and solving problems.

Global and Community Citizenship

Graduates will demonstrate the necessary skills, including an awareness of ethical responsibility and cultural/ global diversity, to live and work collaboratively as contributing members of society.

Charlotte Campus

JWU's Charlotte Campus offers undergraduate and graduate degree programs in business, hospitality, culinary arts, and arts and sciences. Though Charlotte is one of the largest business centers in the United States, it maintains a distinctive small-town feel with easy access to beaches, mountains and an international airport. It is a hub for social, dining, entertainment and cultural activity and is home to several professional sports teams.

For more information about the Johnson & Wales Charlotte Campus, contact

Admissions Johnson & Wales University 801 West Trade Street Charlotte, NC 28202 1-866-JWU-CHARLOTTE (598-2427)

The City

Situated in the center of the New South, the Queen City's focused growth and southern ambiance is a magnet for the young and talented. With access to mountains and the ocean, picturesque neighborhoods, and idyllic weather, Charlotte offers the best of America's northern and southern cultures.

The Campus

The campus is located in the Gateway area of Third Ward, leading directly into the heart of Center City. It is an exciting area with a vibrant mix of residential, retail and commercial spaces. The Charlotte Campus is spread across 12 acres and eight buildings and anchored by the Academic Center, a five-story, 158,000-square-foot building located at 801 West Trade St. All Charlotte Campus buildings and services are situated adjacent to or within easy walking distance from the Academic Center.

Academic Facilities and Administrative Offices

The ACADEMIC CENTER at 801 West Trade St. houses the classrooms and computer labs, Information Technology Services, Communications & Media Relations, Alumni Relations & Community Outreach, the Executive Office, College of Food Innovation & Technology, College of Hospitality Management, College of Health & Wellness faculty offices, student lounges, James H. Hance Jr. Auditorium, Health Services, kitchens and laboratories, environmental services offices, Printing & Mailing Services, Purchasing, Shipping/Receiving, Storeroom, and the University Events Center.

A unique feature of the building is its 166-seat demonstration amphitheater/ presentation facility, which includes a production kitchen and well-designed function space to accommodate university events.

GATEWAY VILLAGE, located at 800 West Trade St. directly across from the Academic Center, is home to The Village Bookstore, the Academic & Career Excellence Center, the Library, Student Academic Services, Student Financial Services and the Innovation & Entrepreneurship Center. Each of these offices is in a prominent first-floor location with direct sidewalk access.

GATEWAY CENTER, located at 901 West Trade St., is to the immediate west of the Academic Center, and houses Accounting, Admissions, Human Resources & Payroll, Student Employment, classrooms, and the College of Arts & Sciences and College of Business faculty offices.

The WILDCAT CENTER at 235 South Cedar St. (just south of Cedar Hall South) is home to Athletics and student organizations, and includes a fitness center, group fitness room, 400+-seat gymnasium, locker rooms and large student meeting area known as the Wildcat Den.

The DOUBLETREE HOTEL (university-owned) at 895 West Trade St. features guest rooms, an outdoor pool, a business center, meeting space, Libations Restaurant, Exchange Lounge and a fitness center.

University Library Network

The Johnson & Wales University Library in Charlotte provides a wide variety of information resources, services and facilities. Its network of resources is enhanced through its connection with the Johnson & Wales University campus library in Providence as well as 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 and 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, and through email, online chat or SMS. In addition, the library hosts the ScholarsArchive@JWU, an open-access digital commons dedicated to preserving and promoting examples of scholarly or artistic works produced at or belonging to the university.

The library at the Charlotte Campus is located on the first floor of Gateway Village at 800 West Trade St. It includes a collection of books, journals, magazines, full-text databases, DVDs, as well as the Information Commons and other resources to serve the research needs of JWU students. The library also provides a scanner, computer workstations, print release stations, and conference rooms for student use. In addition to the resources located on campus, students also have access to the Charlotte Mecklenburg Library System, whose branches are located throughout the region.

Computer Laboratories

Johnson & Wales University has computer labs available for students to use email, the internet, Microsoft Office, specialty course software, jwuLink and more.

Students must have an active JWU Wildcat email account to access lab computers. Documents can be saved to student-acquired USB drives, university provided OneDrive cloud-based storage, or they can be attached to and sent through email. Students cannot save files onto computers in the labs.

JWU's Charlotte Campus has five computer labs that are managed by Information Technology. Four labs are located on the fourth floor of the Academic Center, housing 160 workstations, and one lab is located in the library, housing 30 workstations. Student staff members are available in these computer labs to assist students and answer questions. Computer lab locations, hours of operation, software and rules and regulations are available online. Academic Center computer lab classrooms 433, 434, 435 and the library computer lab classroom are open for faculty/class reservations during operating hours. Academic Center student computer lab 436 is an "open-use" computer lab and NOT available for faculty/class reservations. As such, students wanting uninterrupted access should use 436.

Residence Halls

All residence facilities are coeducational and smoke-free with wireless internet. Each suite in Cedar Hall North and Cedar Hall South is equipped with a MicroFridge[®] (microwave/refrigerator combo), and the apartments at City View Towers have full kitchens.

CEDAR HALL NORTH 725 West 4th St. Charlotte, NC 28202

Cedar Hall North is a suite-style residence hall primarily for first- and secondyear students. Each suite includes two bedrooms, bathroom facilities, and wireless internet access. The hall has a game room with a pool table, foosball, ping-pong and a large screen television. Each floor has its own study rooms, common areas, vending machines and laundry facilities. Cedar Hall North has a full kitchen available for student use. The common areas have wireless internet access. In addition, Cedar Hall North houses a co-curricular classroom and the Student Dining Center.

CEDAR HALL SOUTH 215 South Cedar St. Charlotte, NC 28202

Cedar Hall South is a suite-style residence hall primarily for first- and secondyear students. Each suite includes two bedrooms, bathroom facilities, and wireless internet access. The hall has a game room with a pool table, foosball, ping-pong and a large screen television. Each floor has its own study rooms, common areas, vending machines and laundry facilities. The common areas have wireless internet access. In addition, Cedar Hall South houses a full kitchen available for student use, living-learning communities, co-curricular classroom and offices for Campus Safety & Security, Facilities Management, Residential Life and Student Engagement.

CITY VIEW TOWERS 425 West 5th St. Charlotte, NC 28202

City View Towers is an apartment-style residence hall primarily for upperclass students. Most apartments are in four-bedroom configurations, with a small number of two- or three-bedroom layouts. Each apartment is fully furnished and includes up to four private bedrooms, one-to-two semi-private bathrooms, a furnished common living space, an eat-in kitchen, a side-byside or stacked washer/dryer unit and wireless internet access. All utilities are included in the apartment housing rate. Each resident is provided with a full-size bed, dresser, closet, desk and chair. City View Towers offers a large game room with a pool table, ping-pong, large-screen television, plenty of comfortable lounge furniture and wireless internet access. Residents also have access to the first-floor fitness room featuring workout equipment.

Campus Dining

A 300-plus-seat Student Dining Center is located in Cedar Hall North. It is operated by Chartwells, a division of Compass Group, North America. The dining center serves as an on-site facility for the culinary, baking and pastry and hospitality internship programs.

Information on meal plans can be found in the Student Handbook.

Accreditations, Approvals and Memberships

Accreditation

Johnson & Wales University is accredited by the New England Commission of Higher Education (the "Commission"; formerly the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges Inc.). This accreditation encompasses the university's campuses in Providence, Rhode Island; and Charlotte, North Carolina, and its online programs.

Accreditation of an institution of higher education by the Commission indicates that it meets or exceeds criteria for the assessment of institutional quality periodically applied though a peer review process. An accredited college or university is one which has available the necessary resources to achieve its stated purposes through appropriate educational programs, is substantially doing so, and gives reasonable evidence that it will continue to do so in the foreseeable future. Institutional integrity is also addressed through accreditation.

Accreditation by the Commission is not partial but applies to the institution as a whole. As such, it is not a guarantee of every course or program offered, or the competence of individual graduates. Rather, it provides reasonable assurance about the quality of opportunities available to students who attend the institution.

Inquiries regarding the accreditation status by the Commission should be directed to:

Johnson & Wales University Office of the Provost — Yena Center, 3rd floor 111 Dorrance Street Providence RI 02903 Phone: 401-598-2087

Individuals may also contact NECHE with inquiries regarding accreditation status:

New England Commission of Higher Education 3 Burlington Woods Drive, Suite 100 Burlington, MA 01803-4531 Phone: 781-425-7785 Email: info@neche.org

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

The university is authorized under federal law to enroll nonimmigrant alien students.

JWU is listed in the Database of Accredited Postsecondary Institutions and Programs (DAPIP ID: 141893) issued by the U.S. Department of Education.

State Licensing & Authorizations

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

Charlotte Campus: The Board of Governors of the University of North Carolina has licensed Johnson & Wales University under G.S. § 116-15 to conduct degree activity in North Carolina.

Distance Education/State Authorization Reciprocity Agreement (SARA)

Johnson & Wales University offers online bachelor's, master's and doctoral degree programs through its College of Professional Studies and is approved as a member of the State Authorization Reciprocity Agreements (SARA). SARA is a national initiative to provide more access to online courses while maintaining compliance standards with state regulatory agencies. SARA allows institutions to provide online courses outside of their own state borders by seeking and maintaining state approvals via a streamlined process. Visit the SARA website for more information.

SARA Approval of JWU: On May 3, 2016, the National Council for State Authorization Reciprocity Agreements (NC-SARA) approved institutional participation for Johnson & Wales University. The State of Rhode Island, through the Rhode Island Office of the Postsecondary Commissioner, approved Johnson & Wales University to participate in NC-SARA on April 14, 2016. NC-SARA is a voluntary, regional approach to state oversight of postsecondary distance education. As a SARA member in the State of Rhode Island, Johnson & Wales University is authorized to provide distance education to students in all of the other SARA states (detailed below).

Current SARA Member Jurisdictions: Current authorized jurisdictions subject to the State Authorization Reciprocity Agreement (SARA) and the National Council for SARA (NC-SARA) standards include 49 states (all but California) and the District of Columbia, Puerto Rico and the U.S. Virgin Islands. Information on Student Complaint Processes for students enrolled in the College of Professional Studies is available online. California has its own process for the filing of complaints by online students living in that state that is discussed under Student Complaint Process for Online Students in Non-SARA Jurisdictions.

Programmatic Accreditation

Providence Campus — B.S. Dietetics and Applied Nutrition Program

The Providence Campus Dietetics and Applied Nutrition program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), located at 120 South Riverside Plaza, Suite 2190, Chicago, IL, 60606-6995; phone: 800-877-1600, ext. 5400; email (ACEND@eatright.org). The Providence Campus Didactic Program in Dietetics (DPD) meets the standards of education set by ACEND.

Providence Campus — M.S. Physician Assistant Studies (M.S.P.A.S.)

The Accreditation Review Commission on Education for the Physician Assistant, Inc. (ARC-PA) has granted Accreditation-Continued status to the Johnson & Wales University Physician Assistant Program sponsored by Johnson & Wales University. Accreditation-Continued is an accreditation status granted when a currently accredited program is in compliance with the ARC-PA Standards.

Accreditation remains in effect until the program closes or withdraws from the accreditation process or until accreditation is withdrawn for failure to comply with the Standards. The approximate date for the next validation review of the program by the ARC-PA will be September 2027. The review date is contingent upon continued compliance with the Accreditation Standards and ARC-PA policy.

The program's accreditation history can be viewed on the ARC-PA website.

Providence Campus — Occupational Therapy Doctorate (OTD)

The Johnson & Wales University Entry-Level Occupational Therapy Doctorate (OTD) Program is accredited by the Accreditation Council for Occupational Therapy Education (ACOTE) of the American Occupational Therapy Association (AOTA), located at 6116 Executive Boulevard, Suite 200, North Bethesda, MD 20852-4929; phone: 301-652-AOTA.

Graduates of the program will be eligible to sit for the national certification examination for the occupational therapist administered by the National Board for Certification in Occupational Therapy (NBCOT). After successful completion of this exam, the individual will be an Occupational Therapist, Registered (OTR). In addition, all states require licensure in order to practice; however, state licenses are usually based on the results of the NBCOT Certification Examination. Note that a felony conviction may affect a graduate's ability to sit for the NBCOT certification examination or attain state licensure.

Institutional Memberships

Association to Advance Collegiate Schools of Business (AACSB)

Accreditation Council for Education in Nutrition and Dietetics (ACEND)

American College Health Association (ACHA)

American Council on Education (ACE)

American Student Government Association (ASGA)

Association of American Colleges & Universities (AAC&U)

Association of College and University Housing Officers-International (ACUHO-I)

Association of Governing Boards (AGB)

Association of Independent Colleges & Universities of Rhode Island (AICU-RI)

Association on Higher Education and Disability (AHEAD)

Coalition of Occupational Therapy Advocates for Diversity (COTAD)

College and University Professional Association for Human Resources (CUPA-HR)

College Board

Council for Higher Education Accreditation (CHEA)

DECA Inc.

Federation of Dining Room Professionals (FDRP)

International Association of Campus Law Enforcement Administrators (IACLEA)

International Council on Hotel, Restaurant, and Institutional Education (ICHRIE)

NASPA, Student Affairs Administrators in Higher Education

National Association for Campus Activities (NACA)

National Association for College Admission Counseling (NACAC)

National Association of Campus Card Users (NACCU)

National Association of College Auxiliary Services (NACAS)

National Association of Colleges and Employers (NACE)

National Association of College and University Attorneys (NACUA)

National Association of College and University Business Officers (NACUBO)

National Association of Educational Procurement (NAEP)

National Association of Independent Colleges and Universities (NAICU)

National Collegiate Honors Council (NCHC)

National Retail Federation (NRF)

New England Museum Association (NEMA)

New England Occupational Therapy Education Council (NEOTEC)

Northeast Regional Computing Program (NERCOMP)

Northeastern Educational Research Association (NERA)

Physician Assistant Education Association (PAEA)

Retail Bakers of America (RBA)

University Professional and Continuing Education Association (UPCEA)

World Association for Cooperative & Work-Integrated Education (WACE)

Affiliations

Johnson & Wales University, 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 Financial Services.

Notice of Nondiscrimination

Johnson & Wales University does not discriminate on the basis of race, color, national origin, age, sex, sexual orientation, religion, disability, gender identity or expression, genetic information, marital status, pregnancy, veteran status, or any other legally protected status in its programs, activities or employment. It admits qualified students to all the rights, privileges, programs and activities generally accorded or made available to students at the university.

Johnson & Wales University has instituted these policies to ensure a nondiscriminatory environment and to meet legal requirements, including but not limited to Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, Title VII of the Civil Rights Act of 1964, and the Americans with Disabilities Act of 1990.

Johnson & Wales University also does not tolerate harassment of any kind. The university prohibits sexual harassment and sexual misconduct, which are a form of sex discrimination.

Inquiries regarding application Title IX and its implementing regulation and any inquiries regarding the university's nondiscrimination and harassment policies can be made to

Title IX Coordinator/Nondiscrimination Coordinator/Section 504 Coordinator Equity & Compliance Services 8 Abbott Park Place, Providence, RI 02903 401-598-2703 / titleix@jwu.edu

Refer to the JWU Equity & Compliance Services webpage for more information (www.jwu.edu/compliance).

Providence Campus Incident Reporting Form Charlotte Campus Incident Reporting Form

Inquiries concerning the application of the notice of nondiscrimination may also be referred to the appropriate governmental agencies listed below: The Office for Civil Rights, U.S. Department of Education, 400 Maryland Avenue, SW, Washington, DC, 20202-1100, 800-421-3481

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 St., 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

North Carolina

Equal Employment Opportunity Commission, 129 West Trade St., Suite 400, Charlotte, NC 28202, 800-669-4000

North Carolina Human Relations Commission, 116 W. Jones St., Suite 2109, Raleigh, NC 27601, 919-807-4420 (Mailing Address: North Carolina Human Relations Commission, 1318 Mail Service Center, Raleigh, NC 27699-1318)

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- Joseph J. Greene Jr. '89, '98 M.S., CPA, vice chancellor of finance & administration
- · Emily A. Gilcreast '19 MBA, university secretary

As of November 2021

University Leadership & Administration

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- Sandra G. Affenito, Ph.D., vice chancellor of academic administration
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- Diane D'Ambra, M.S., SPHR, SHRM-SCP, vice president of human resources
- Maureen Dumas, Ed.D., vice president of advancement & university relations
- Joseph J. Greene Jr. '89, '98 M.S., CPA, vice chancellor of finance & administration

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John Hazen White College of Arts & Sciences

Administration

 Michael Childers, J.D., professor (law), college chair; B.S.B.A., B.S., University of North Carolina at Charlotte; MBA, J.D., Wake Forest University

Faculty

- Emmanuil Agrest, Ph.D., professor (mathematics); M.A., Moscow State University; Ph.D. Moscow Institute of Acoustics Research, USSR Academy of Sciences
- Patricia Childress, M.A., associate professor (English); B.A., Randolph-Macon Women's College; M.A., University of North Carolina at Charlotte
- Alana Dagenhart, Ph.D., professor (English); A.A., Mitchell Community College; B.A., University of North Carolina at Charlotte; M.A., Gardner-Webb University; Ph.D., Indiana University of Pennsylvania
- Jacob Detelich, Ph.D., assistant professor (media & communications); B.S., M.A., Ph.D., Indiana University of Pennsylvania
- J. Donato Fortin, Ph.D., professor (mathematics); B.A., Stonehill College; M.S., Ph.D., The Ohio State University
- Joan Geller, M.S., associate professor (communications); B.S., Boston University; M.S., Columbia University
- Kenny Harmon, M.A., associate professor (English); B.A., M.A., University of North Carolina at Charlotte
- Lisa Kendall, M.A., associate professor (leadership studies); B.A., State University of New York at Geneseo; M.A., Old Dominion University; M.A., California Institute of Integral Studies
- Michael Lovin, J.D., assistant professor (mathematics); B.S., M.A., East Carolina University; J.D., Charlotte School of Law
- Aleksandr Pecheny, Ph.D., assistant professor (mathematics); B.A., M.S., University of Kiev, Ukraine; Ph.D., Academy of Science, Ukraine
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- Howard Slutzky, Psy.D., professor (psychology); B.A., University of Maryland; M.A., Psy.D., Georgia School of Professional Psychology (Argosy University)
- Adam C. Smith, Ph.D., associate professor (economics); B.A., Winthrop University; M.A., Ph.D., George Mason University
- Michael Stephens, Ph.D., professor (English); B.A., M.A., University of Ulster; Ph.D., Bowling Green State University
- Fernanda Tate-Owens, M.A., assistant professor (English); B.A., Johnson C. Smith University; M.A., Iowa State University
- Donald Taylor, M.S.S.A., assistant professor (sociology); B.A., Cheyney State College; M.S.S.A., Case Western Reserve University
- Daphne Thompson, M.A., associate professor (English); B.A., University of South Carolina; M.A., Clemson University
- Anne-Marie Townley, M.A.T., assistant professor (English); B.A., Colorado State University; M.A.T., Colorado College
- Manasseh Zechariah, Ph.D., professor (economics); B.Sc., Calcutta University; M.A., Jawaharlal Nehru University; Ph.D., University of California, Irvine

College of Business

Administration

 James Woods, Ph.D., interim chair, assistant professor; B.A., M.A., Morehead State University; MBA, Ball State University; Ph.D., Purdue University

Faculty

- Laura Egeln, Ph.D., professor; A.A.S., Fashion Institute of Technology; B.S., Purdue University; MBA, University of North Carolina at Wilmington; Ph.D., University of North Carolina Greensboro
- Emelia Howell, MBA, lecturer; B.S., Wofford College; MBA, Winthrop University
- Dawn Lopez, MBA, CMA, CPA, CHAE, associate professor; B.S., MBA, Winthrop University
- Mohammed Moshtaghi, MBA, associate professor; B.S., MBA, The Citadel
- Roland Sparks, DBA, CPM, PE, professor; BS, University of New Hampshire; MBA, M.S., DBA, Southern New Hampshire University
- Darin Spencer, Ph.D., assistant professor; B.S., M.Acc., University of North Carolina Charlotte; MBA, Pfeiffer University; Ph.D., Northcentral University
- Marcia Vinci, M.S., associate professor; B.S., Central Connecticut State University; M.S., University of Hartford

College of Food Innovation & Technology

Administration

- Gerald Lanuzza, M.S.Ed., FMP, WSET 3, WSET Spirits, dean of College of Food Innovation & Technology, associate professor; A.O.S., B.S., Johnson & Wales University; M.S.Ed., Old Dominion University
- Patricia DelBello, B.S., WSET 3, CSW, director of culinary operations; B.S., Cornell University
- Amy Felder, Ed.D., CEPC, CHE, WEST Levels 2 & 3, professor, department chair, baking & pastry; B.A., Lawrence University; M.A., University of North Carolina at Greensboro; Ed.D., Northeastern University
- Jennifer Gallagher, M.S., CDM, CEC, CHE, AlWS, CWE, CSW, WEST Levels 2, 3 & Diploma, FMP, associate professor, department chair, culinary arts; A.O.S., Culinary Institute of America; B.S., Widener University; M.S., Fairleigh Dickinson University

Faculty

- Schellie Andrews, MBA, associate instructor; A.A., B.S., American InterContinental University; MBA, Johnson & Wales University
- Ed Batten, B.S., CCC, CCE, CWPC, FMP, associate instructor; A.A.S., B.S. Johnson & Wales University
- Susan Batten, B.S., CEC, CCE, FMP, senior instructor; Culinary Technology Degree, Asheville-Buncombe Technical Institute; B.S., Johnson & Wales University
- Robert Brener, M.A.F., CHE, CHM, associate professor; A.A.S., B.S., Johnson & Wales University; M.A.F., University of Central Lancashire
- Donald Brizes Jr., M.S.Ed., WSET 3, associate professor; B.S., M.S.Ed., University of Akron
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 2, 3 & Diploma, FMP, associate professor, department chair, culinary

arts; A.O.S., Culinary Institute of America; B.S., Widener University; M.S., Fairleigh Dickinson University

- Marcella Giannasio, MSM, HGM, CHE, FMP, WSET 3, WSET Spirits, associate professor; B.S., College of Charleston; MSM, Southern Wesleyan University
- Dorothy Gilbert, M.F.A., M.S., HGM, CHE, CSS, CSW, CFSP, FMP, WSET 3, WSET Spirits, French and Rhone Wine Master, associate professor; A.A., B.A., Green Mountain College; M.F.A., University of New Orleans; M.S., Johnson & Wales University
- Stacey Kolbash, M.S., RD, LDN, FSM, instructor; B.S., M.S., Ohio University
- Genny Komar, M.S., assistant professor; B.S., Johnson & Wales University; M.S., Clemson University
- Cece Krelitz, M.E., CWPC, CHE, senior instructor; A.O.S., New England Culinary Institute; B.S., University of Nevada, Las Vegas; M.E., Western Carolina University
- John Maas, MHA, CEPC, CCE, CPA, associate professor; A.A., Baltimore International College; B.A., Loyola University Maryland; MHA, University of Nevada, Las Vegas
- S. Paul Malcolm, M.S.Ed., CEC, CCE, CHE, FMP, WSET Levels 2 & 3, associate professor; A.O.S., B.A., New England Culinary Institute; M.S.Ed., Long Island University
- Ashley McGee, M.S., CEC, CHE, CFSE, FMP, senior instructor; A.S., Culinary Institute of America; B.A., University of North Carolina at Chapel Hill; M.S., Johnson & Wales University
- James O'Hara, B.F.A., FMP, PCEC, CHE, associate instructor; A.A.S., Johnson & Wales University; B.F.A., Kent State University
- Kelly Patkus, M.S., CEPC, WSET 2, associate professor; A.A.S., Johnson & Wales University; B.S., North Carolina State University; M.S., Green Mountain College
- Harry Peemoeller, B.S., MB, FMP, WSET 3, senior instructor; B.S., Johnson & Wales University
- Ronald Pehoski, MALS, CMB, senior instructor; CAC, California Culinary Academy; B.S., Johnson State College; M.A.L.S., University of North Carolina at Greensboro
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- Rhonda Stewart, M.A., CHE, CEPC, FMP, senior instructor; A.S., Johnson & Wales University; B.S., Wofford College; M.A., Queens University
- Robin Stybe, M.A.T., CCI, FMP, associate professor; A.A.S., B.S., M.A.T., Johnson & Wales University
- Frederick Tiess, M.E., WCMC, CEC, FMP, master instructor; A.A.S., Dutchess Community College; A.O.S., Culinary Institute of America; B.S. Johnson & Wales University; M.E., Western Carolina University
- Raymond Zoller, M.E., CEC, CHE, FMP, associate professor; A.O.S., Culinary Institute of America; B.S., Florida International University; M.E., Western Carolina University

College of Hospitality Management

Administration

• Sunil Atreya, M.S., CHE, associate professor, college chair; B.S., Maharaja Sayaji Rao University, India; M.S., Oklahoma State University

Faculty

- Sean Baldwin, Ph.D., assistant professor; B.S., North Carolina Central University; M.P.R.T., North Carolina State University; Ph.D., Concordia University Chicago
- Kakyom Kim, Ph.D., professor; B.A., Kongju National University; M.S., Eastern Michigan University; Ph.D., Michigan State University
- Jeffrey Longo, M.A.Ed., associate professor; B.A., Rutgers University; M.A.Ed., Wingate University
- Robert Lothrop, Ph.D., professor; A.S., B.S., Johnson & Wales University; MBA, University of Phoenix; Ph.D., Colorado State University
- Sarah Malik, MBA, CWE, ISG, CSW, CSS, DWS, WSET, associate professor;
 B.A., Manchester Metro University; MBA, Oxford Brookes University
- Emily Reaves, MBA, lecturer; B.S., MBA, Johnson & Wales University

- Kimberly Rosenbaum, M.H.A., DRM, FMP, CHE, WSET 3, WSET Spirits, associate professor; A.A.S., State University of New York; B.S., Johnson & Wales University; M.H.A., University of Nevada, Las Vegas
- Donald Schoffstall, Ph.D., CHE, CSC, FMP, professor; A.A.S., B.S., Johnson & Wales University; M.S., Robert Morris University; Ed.S., Liberty University; Ph.D., Iowa State University
- Piyavan Sukalakamala, Ph.D., professor; BID, M.S., Ph.D., Texas Tech University
- Sophitmanee Sukalakamala, Ph.D., associate professor; B.S., Kasetsart University; M.S., Ph.D., Texas Tech University
- Alistair Williams, Ph.D., CHE, professor; B.Sc., Sheffield Hallam University; M.Sc., University of Huddersfield; Ph.D., Leeds Metropolitan University

Department Directories *

Academic Affairs

• David Jewell, D.H.Sc., dean of academic affairs

Administration

• Mark Norman, M.S.A., executive director of operations

Admissions

· Joseph Campos, MBA, director of admissions

Academic & Career Excellence Center (ACE)

- Timothy Stiles, M.S., director of the ACE Center
- Richard 'RJ' Kilgore, M.S., director of academic support
- Deborah K. Langenstein, M.S., director of degree and career planning

Communication & Media Relations

• Melinda Law, B.S., director of communications & media relations

Facilities Management

Glenn Hamilton, director of facilities management

Finance

• Brent Stirewalt, B.A., B.S., campus controller

Information Technology

· Linda Lambert, B.A., manager of campus IT

Library

- Jean Moats, M.L.I.S., director of library services
- Valerie Freeman, M.L.I.S., reference and instruction services librarian
- · Laura McShane, M.L.I.S., reference librarian

Student Academic Services

• Katherine 'Kat' Chitow, M.S., campus registrar

Student Financial Services

• MaShona McAfee, M.S.Ed., director of student financial services

Student Affairs

- Amber Perrell, Ed.D., dean of students
- TBH, director of student engagement
- Jerel McDaniel, M.Ed., associate director of residential life for community standards
- Shannon Coleman, M.S., director of residential life
- Trudi Lacey, M.S., director of athletics
- Ursula Douglas, M.S.N., APRN, FNP-C, director of health & counseling services
- Brooke Magee, M.S.W., LCSW, director of counseling services
 - This is only a partial listing.

Charlotte Programs of Study

Undergraduate

- Associate in Applied Science (A.A.S.) Degree
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 - Culinary Arts (p. 39)
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- Bachelor of Science (B.S.) Degree
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 - Health Science (p. 46)
 - Hospitality Management (p. 55)
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Bachelor of Science in Business Administration (B.S.B.A.) Degree

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 - Economics (p. 16)
 - Food Studies (p. 17)
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 - Psychology (p. 25)
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John Hazen White College of Arts & Sciences

• Bachelor of Arts (B.A.) Degree

- Media & Communication Studies (p. 20)
- Bachelor of Science (B.S.) Degree
 - Liberal Studies (p. 19)
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- Minor
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 - Food Studies (p. 17)
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 - Psychology (p. 25)

Economics - MINOR

The College of Arts & Sciences offers minors that enhance and strengthen the qualifications of graduates. They are intended to give students opportunities to develop expertise in an area that complements their major program. Real-world applications are embedded in the minors.

Economics is more than just a narrow study of costs and benefits. It is a meaningful way of thinking about choice, human behavior, and the market process. The world is complex and changing; thoughtful planning is needed to ensure success. Employers want individuals with critical thinking skills. Furthermore, businesses and entrepreneurs need individuals that are equipped to respond to an increasingly globalized and interdependent business environment.

Economics

Minor

Choose five of the following:	*	15
ECON1001	Macroeconomics	
ECON1002	Microeconomics	
ECON2010	World Economic Geography	
ECON3025	The Global Economy in the 21st Century	
ECON3030	Managerial Economics	
ECON3070	Contemporary Economic Issues	
ILS2305	Honors Seminar: Behavioral Economics	
ILS2320	Economics of Law and Order	
ILS2325	Economics of Sin	
Total Credits		15.0

Students are responsible for meeting prerequisites.

Food Studies - MINOR

The College of Arts & Sciences offers minors that enhance and strengthen the qualifications of graduates. They are intended to give students opportunities to develop expertise in an area that complements their major program. Real-world applications are embedded in the minors.

This interdisciplinary minor encourages students to explore the significance of food in history, religion, philosophy, literature, politics and more while also developing skills in food writing and presentation. Through diversified coursework, students synthesize and apply theories and concepts from many disciplines of food studies, deepening their understanding of food history and culture and enhancing their major field of studies in the process.

Food Studies

Minor

Choose five of the following:	*	15
ENG3030	Introduction to Food Writing	
ENG3210	Food Media Presentation Skills	
ENG4530	Advanced Food Writing: The Food Memoir	
HIST2050	Food in World History	
LIT3015	Food In Film And Literature	
or LIT3018	Honors Seminar: Food in Film and Literature	
REL3100	Food, Philosophy and Religion	
SOC3020	Culture and Food	
Total Credits		15.0

* Students are responsible for meeting prerequisites.

Gender Studies - MINOR

A gender studies minor offers JWU students the opportunity to learn about and understand the complex relationships between gender, human behavior and the world in which we live. Gender has been defined differently in different times and places. It is an individual trait but also a component of institutions and nations. The broad and interdisciplinary study of gender adds deeper understanding to any student's program.

Gender Studies

Minor

GEND1040 Introduction to Gender Studies ILS2180 Sexuality: Science/Culture/Law ILS2390 The XX Factor LEAD2011 Leadership and Women in History PSYC2015 Human Sexuality	15.0
ILS2180 Sexuality: Science/Culture/Law ILS2390 The XX Factor	3
ILS2180 Sexuality: Science/Culture/Law	3
	3
GEND1040 Introduction to Gender Studies	3
	3

* Students are responsible for meeting prerequisites.

Liberal Studies - B.S.

Through the required and elective courses in the Liberal Studies bachelor's degree program, students acquire knowledge and experience in the arts, cultural studies, history, philosophy, behavioral sciences, math and science that prepares them to enter the workforce in business, nonprofit, government, and arts and cultural organizations. The degree also prepares them for further graduate studies. In addition, the program includes experiential learning through an internship, service learning and an optional study abroad.

Key differentiators of the JWU Liberal Studies degree program include a requirement that students complete a minor, the inclusion of a heightened form of experiential learning, and in-depth advising in fulfillment of the mission. The required minor is intended to ensure that students have an introduction to a profession or set of professional skills prior to program completion or are prepared to undertake graduate studies.

Upon completion of the program, graduates are expected to:

- Apply oral and written rhetorical strategies to communicate complex arguments.
- Apply appropriate disciplinary criteria to examine complex issues, analyze arguments, conduct credible research, solve problems, make ethical decisions and create original ideas and/or approaches.
- Synthesize and apply knowledge from multiple perspectives to evaluate complex issues and address real-world problems.
- Critically examine and interpret the complexities of human culture, expression and/or behavior using the theories and methods of various disciplines in the humanities, social sciences and natural sciences.

Liberal Studies

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

Major Courses

Major Courses		
ART, HIST, LIT, PHIL, REL	One course 2000 level or higher	3
BIO, CHM, PHY or SCI	One course 1000 level or higher	3
ECON, PSCI, PSYC, SOC	One course 2000 level or higher	3
Foreign Language	3 credits as determined by language placement	3
LIBS4900	Liberal Studies Capstone: The Great Conversation	3
Major Focus		
Choose one of the following	g:	15
Arts & Culture		
ART, HIST, LIT, PHIL, REL	, SOC: One course 2000 level or higher	
ART, HIST, LIT, PHIL, REL	, SOC: Four courses 3000 level or higher	
Or		
Science & Society		
MATH: One course 1000) level or higher	
BIO, CHM, ECON, PHY, P	SCI, PSYC, SCI, SOC: Four courses 3000 level or higher	
Minor		
Select any minor from offer online only) *	ings within the university (some minors may be offered	15
Applied/Experiential Lear	ning	
Choose 6 credits from the fo	ollowing:	6
ASCI4799	College of Arts & Sciences Internship ^{Ic}	
DEE3999	Directed Experiential Education D	
RSCH3810	Undergraduate Laboratory and Field Research	
RSCH3830	Undergraduate Research Experience	
RSCH4020	Honors Directed Academic Experience	
Study Abroad		
Related Professional Stud	ies	
Arts & Sciences Electives	9 credits with an EASC attribute selected from offerings within the College of Arts & Sciences.	9
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundation	on Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at	the 2000 level, one at the 4000 level	
Arts and Humanities		6
Two courses from differ	ent disciplines: ART, HIST, HUM, LIT, PHIL or REL	
Two courses nonn amer		

MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
SCI1010 Environmer	ntal Science	
Social Sciences		6
Two courses from di SOC	fferent disciplines: ANTH, ECON, GEND, LEAD, PSCI, PSYC, RES or	
A&S Electives		6
Two courses with an	EASC attribute	
Free Electives [#]		
18 credits selected from	1000-4999 numbered offerings within the university	18
Total Credits		122.0

Students are responsible for meeting prerequisites.

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Media & Communication Studies - B.A.

Media & Communication students are curious about the production and meaning of media — news, photographs, film, music, television, video games and social networking sites — and about how audiences respond to what they read, see and hear. Our principles menu includes courses on specific media forms, while our practices menu emphasizes advertising, production, writing and management. Students select courses that complement their intellectual and professional interests, usually by designing focus areas in consultation with faculty advisors.

Upon completion of the program, graduates are expected to:

- Demonstrate knowledge of how the major media industries work in localglobal contexts.
- Analyze, interpret and evaluate the aesthetic impressions and expressions of media texts.
- Compare and contrast theories that scholars use to explain the beliefs, attitudes, values, opinions and behaviors of media audiences.
- Assess the political-economic and social-cultural influences among media industries, texts and audiences.
- Apply production or writing skills to the creation of an original project.

The program offers a strong liberal arts education and opportunities to study abroad. Media internships serve as springboards for career opportunities in a variety of industries. Additionally, students are well-positioned to pursue graduate degrees in a variety of fields.

Media & Communication Studies

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

Major Courses		
MCST1005	Introduction to Media & Communication Studies	3
MCST1150	Introduction to Media Production *	3
or MCST2450	Writing in Digital Media	
MCST2010	Media Industries	3
MCST2030	Media Texts	3
MCST2050	Media Audiences	3
MCST3090	Critical Perspectives on New Media	3
MCST3700	Media Research Methods	3
MCST4010	Global Media	3
MCST4200	Senior Seminar in Media & Communication Studies	3
Major Electives - Principles		
Choose five of the following:	8-9	15
Visual Media		
ART2010	Introduction to Film	
ART3110	World Cinemas	
LIT3180	The Graphic Novel	
MCST2200	Television Studies	
MCST2300	American Film	
MCST3200	History of Photography	
Music Media		
ART2030	Music Appreciation	
MCST3100	Radio, Records and Popular Music	
MCST4300	Special Topics in Media Studies	
Media Identities		
GEND1040	Introduction to Gender Studies	
MCST3050	Media Identities	
Media Culture		
MCST2100	Children, Youth and Media	
MCST4050	Media & Popular Culture	
MCST4100	Media Theory	
SOC1001	Sociology I	
or SOC2005	Honors Seminar: Social Inequalities	
SOC2010	Sociology of Digital Environments	
Media Policy		
HIST2300	History of Globalization	
LAW2001	The Legal Environment of Business I	
Major Electives - Practices		
Choose five of the following:	**	15
Media Production		
ENG3210	Food Media Presentation Skills	
MCST1150	Introduction to Media Production	
MCST3650	Documentary Filmmaking	
Media Writing		

Total Credits	00-4999 numbered offerings within the university r course selection may not be used as a major elective.	15
Free Electives [#] 15 credits selected from 100	00-4999 numbered offerings within the university	
Free Electives [#]	00-4999 numbered offerings within the university	15
Free Electives [#]		
	SC attribute	
A&S Electives		e
SOC		
	ent disciplines: ANTH, ECON, GEND, LEAD, PSCI, PSYC, RES or	C
One course from BIO, C Social Sciences		e
Science		ŝ
One MATH-designated	course	
One MATU designed	student's placement)	
MATH1002	A Survey of College Mathematics (or higher, based on	
Mathematics		e
Two courses from differ	ent disciplines: ART, HIST, HUM, LIT, PHIL, or REL	
Arts and Humanities		6
	the 2000 level, one at the 4000 level	
Integrative Learning		6
ENG1021	Communication Skills	
ENG1020	Rhetoric & Composition II	
ENG1020	Rhetoric & Composition I	
Communications Foundation	on Courses	ç
A&S Core Experience	rust-redi Settilildi	
CAR0010 FYS1020	Career Management First-Year Seminar	1
Related Professional Stud		
Study Abroad		
RSCH4020	Honors Directed Academic Experience	
RSCH3830	Undergraduate Research Experience	
DEE3999	Directed Experiential Education D	
ASCI4799	College of Arts & Sciences Internship ^{IC}	
Choose 6 credits from the fo		e
Applied/Experiential Lear	-	
SEE3150	Television and Movie Production Management	
	Management	
SEE3060	Concert, Tour and Music Festival Production	
3LL3045	Management	
SEE2030 SEE3045	The Business of the Entertainment Industry New Media Literacy in Sports, Entertainment and Event	
Media Management		
MRKT3045	Social Media Marketing	
MRKT1001	Marketing Foundations	
ENG3016	Advanced Business Communication	
ADVC3010	Digital Media Planning	
ADVC3003	Advertising Campaigns	
ADVC2001	Creative Concepts and Strategy	
ADVC1021	Public Relations and Corporate Communications	
ADVC1011	Media Strategy	
ADVC1010	Marketing Communications	
Marketing & Advertising	g	
GDES3050	Basics of Print Design	
Media Design		
MCST2450	Writing in Digital Media	
MCST2400	Writing for Publication	
MCST1070	Writing for Radio, Television and Film	
ENG3300	Literary Editing and Publishing	
ENG3050 ENG3150	Introduction to Food writing	
	Introduction to Food Writing	
ENG2401 ENG3030	Introduction to Creative Writing	

In lieu of an internship, directed experiential education, research course, or study abroad, students may use the Applied/Experiential Learning credits toward a minor.

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated

Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Media & Communication Studies - MINOR

The minor in Media & Communication Studies offers students a robust set of courses designed to prepare them for tomorrow's ever-changing media work. Students receive a well-rounded survey of media theories by taking coursework alongside Media & Communication Studies majors and studying with program faculty. The minor provides an opportunity to develop a rich acquaintance with production tools and technologies as well as hone one's skills in writing, research and analysis. Topics reflect the historical and contemporary interests of the field across all major media, from photographs and motion pictures to music and news.

Media & Communication Studies

Minor

MCST1005	Introduction to Media & Communication Studies	3
MCST1150	Introduction to Media Production	3
or MCST2450	Writing in Digital Media	
MCST2010	Media Industries	3
or MCST2030	Media Texts	
or MCST2050	Media Audiences	
Principles: Choose one of th	ne following electives: *	3
MCST3050	Media Identities	
MCST3090	Critical Perspectives on New Media	
MCST3100	Radio, Records and Popular Music	
MCST3200	History of Photography	
MCST4010	Global Media	
MCST4050	Media & Popular Culture	
MCST4100	Media Theory	
MCST4300	Special Topics in Media Studies	
Practices: Choose one of the	e following electives: [*]	3
ENG3016	Advanced Business Communication	
ENG3030	Introduction to Food Writing	
ENG3150	Introduction to Fashion Writing	
ENG3210	Food Media Presentation Skills	
MCST3650	Documentary Filmmaking	
Total Credits		15.0

* Students are responsible for meeting prerequisites.

Psychology - B.S.

The Psychology bachelor's degree program offers students the opportunity to learn about and understand the complex relationships between human behavior and the world in which we live. This program also emphasizes awareness, understanding and appreciation for diversity, culture and global perspectives. This degree program incorporates career-related knowledge, skills and abilities, as well as opportunities for experiential learning, that prepare graduates for lifelong learning and professional success.

Upon completion of the program, graduates are expected to:

- Apply key concepts, theories and research findings in the discipline of psychology to understand, explain and evaluate human behavior.
- Use creative and critical thinking to evaluate, interpret, design and conduct basic psychological research in accordance with ethical principles of the field.
- Integrate ethical practice, sociocultural factors and diversity considerations when addressing the needs of individuals in complex multicultural environments.
- Demonstrate written, oral and interpersonal communication skills required of psychology professionals.
- Articulate a plan to establish a professional identity, and to pursue professional development in the field of psychology.

Upon completion of the Counseling specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

• Demonstrate effective counseling skills/techniques within a supervised clinical setting and explain the roles and functions of human service agencies within the community.

Graduates of the program are expected to demonstrate knowledge of the ways in which psychological theories explain human behavior, professional and ethical practices, social and cultural diversity, and psychological research methods. Graduates are prepared to enter graduate school in a variety of psychology disciplines (e.g., counseling, clinical, industrial/organizational), or immediately enter the workforce in fields such as human resources, public affairs, business and the helping professions.

Psychology

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

Major Courses		
PSYC1001	Introductory Psychology	3
PSYC1020	Introduction to Professional Issues and Ethics in Psychology	3
PSYC2002	Abnormal Psychology	3
PSYC2030	Developmental Psychology	3
PSYC3001	Social Psychology	3
PSYC3010	Personality	3
PSYC3040	Introduction to Neuropsychology and Psychopharmacology	3
PSYC4200	Cultural Psychology	3
RSCH2050	Workshop in Acquiring Social Research Skills	3
RSCH4050	Research Seminar in Psychology	3
Applied/Experiential Psychology	Learning & Major Electives or Specialization in Counseling	
Choose 6 credits from t	he following: *	6
ASCI4799	College of Arts & Sciences Internship ^{Ic}	
DEE3999	Directed Experiential Education D	
RSCH3830	Undergraduate Research Experience	
RSCH4020	Honors Directed Academic Experience	
Study Abroad		
Choose six of the follow	ving (No more than two SOC-designated courses): **	18
CSLG2030	Counseling Theories and Techniques	
CSLG2040	Introduction to Career and School Counseling	
CSLG2110	Introduction to Family Treatment for Addictions Counselors	
CSLG3001	Introduction to Case Management	
CSLG3005	Introduction to Crisis Intervention	
CSLG3010	Principles of Group Counseling	
CSLG3040	Counseling Techniques for Addictions and Other Behavioral Disorders	
CSLG3050	Introduction to Marriage and Family Therapy	
PSYC2015	Human Sexuality	

PSYC2040	Psychological Issues of Substance Use Disorders and Compulsive Behaviors	
PSYC2100	Health Psychology	
PSYC3350	Psychology of Motivation and Leadership in the Workplace	
PSYC4150	Psychology of Conflict Resolution	
SOC2070	Social Issues in Contemporary America	
SOC3060	Deviant Behavior	
Or		
Specialization in Counseli	ing Psychology (24 credits)	
CSLG2030	Counseling Theories and Techniques	
CSLG3001	Introduction to Case Management	
CSLG3005	Introduction to Crisis Intervention	
CSLG3010	Principles of Group Counseling	
CSLG4099	Internship in Counseling Psychology (6 credits)	
Choose two of the fol		
CSLG2040	Introduction to Career and School Counseling	
CSLG2110	Introduction to Family Treatment for Addictions Counselors	
CSLG3040	Counseling Techniques for Addictions and Other Behavioral Disorders	
CSLG3050	Introduction to Marriage and Family Therapy	
Related Professional Stu		
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Founda	tion Courses	9
ENG1020	Rhetoric & Composition I	-
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning	communication skins	6
	at the 2000 level, one at the 4000 level	0
Arts and Humanities	at the 2000 level, one at the 4000 level	6
		0
	ferent disciplines: ART, HIST, HUM, LIT, PHIL, or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
or MATH2010	Introduction to Biostatistics	
Science		3
Choose one of the follow		
SCI1015	Introduction to Life Science	
SCI1050	Nutrition	
SCI2031	Anatomy and Physiology	
Social Sciences		6
SOC1001	Sociology I	
or SOC2005	Honors Seminar: Social Inequalities	
One course from ANT	H, ECON, GEND, LEAD, PSCI, PSYC or RES	
A&S Electives		6
Two courses with an EASO	Cattribute	
Free Electives [#]		
24 credits selected from 1	000-4999 numbered offerings within the university	24
Total Credits		122.0
	ernship, directed experiential education, research course, or study a use the Applied/Experiential Learning credits towards a minor.	ibroad,
Free Electives [#] 24 credits selected from 1 Total Credits * In lieu of an int	000-4999 numbered offerings within the university	122

Students are responsible for meeting prerequisites.

^{lc}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Psychology - MINOR

A Psychology minor offers non-psychology students the opportunity to learn about and understand the complex relationships between human behavior and the world in which we live, expanding their knowledge of their own fields through a deeper understanding of psychological processes.

Psychology

Minor

*

PSYC1001	Introductory Psychology	3
PSYC2002	Abnormal Psychology	3
PSYC2030	Developmental Psychology	3
Choose two of the following	ng: [*]	6
PSYC2015	Human Sexuality	
PSYC2040	Psychological Issues of Substance Use Disorders and Compulsive Behaviors	
PSYC2100	Health Psychology	
PSYC3001	Social Psychology	
PSYC3010	Personality	
PSYC3350	Psychology of Motivation and Leadership in the Workplace	
PSYC4150	Psychology of Conflict Resolution	
PSYC4200	Cultural Psychology	
Total Credits		15.0

Students are responsible for meeting prerequisites.

College of Business

Undergraduate

• Bachelor of Science (B.S.) Degree

- Business Studies (p. 28)
- Corporate Accounting and Financial Analysis (p. 29)
- Fashion Merchandising & Retailing (p. 31)
- Marketing (p. 33)

Bachelor of Science in Business Administration (B.S.B.A.) Degree

- Business Administration (p. 27)
- Entrepreneurship (p. 30)

Business Administration - B.S.B.A.

The Business Administration Bachelor of Science in Business Administration (BSBA) degree program provides a balanced combination of required core courses to ensure students can achieve a solid business and general studies education, and electives to inspire students to customize their program to best fit their unique interests.

Upon completion of the program, graduates are expected to:

- · Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Analyze the risks and opportunities of doing business in a global environment.

This program's business-related core builds a solid foundation by exposing students to relevant areas of accounting, economics, information technology, business law, finance, marketing and management. Arts and sciences courses also provide opportunities for students to acquire the skills important for professional success and lifelong personal and intellectual growth. Flexibility has been built into the program to allow students to explore a wide range of business courses and disciplines.

Students also tailor their degree by working with a faculty adviser to select 15 credits of electives. In doing so, students have the freedom to choose from extensive options to best suit their goals. For example, students can pursue internships, directed experiential education, and/or study abroad credits to prepare for a more specific career.

Business Administration

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

Business Foundations

Business Foundations		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3
MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Major Courses		
ENTR, IBUS, MGMT, RMGT	Two courses 2000 level or higher	6
ACCT, ADVC, ENTR, FISV, IBUS, MGMT, MRKT, RMGT*, RTL	Three courses 3000 level or higher	9
ACCT, ADVC, ENTR, FISV, IBUS, MGMT, MRKT, RMGT*, RTL	One course at the 4000 level	3
Applied/Experiential Learnin	ng	
Choose 9 credits from the follo	owing:	9
BUS4799	College of Business Internship ^{Ic}	
DEE3999	Directed Experiential Education D	
Study Abroad		
Related Professional Studies		
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundation	Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at the	e 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST	, HUM, LIT, or REL	
Mathematics		6
MATH1020	Fundamentals of Algebra (or higher, based on student's placement)	

MATH2001	Statistics I	
Science		3
One course from B	IO, CHM, PHY or SCI	
Social Sciences		6
ECON1002	Microeconomics	
One course from A	NTH, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with an	n EASC attribute	
Free Electives [#]		
15 credits selected from	n 1000-4999 numbered offerings within the university	15
Total Credits		122.0

3000 and 4000 level RMGT courses are only offered online

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Business Studies - B.S.

The Business Studies bachelor's degree program offers a general business education to individuals already holding an associate degree or equivalent in any field. Earning the bachelor's degree will generally require two additional years of study.

The program's curriculum builds on the College of Business core courses to establish a broad overview of traditional business areas including management, accounting, marketing and operations. Students also take courses through the College of Arts & Sciences to help ensure they acquire skills important for professional success and lifelong personal and intellectual growth.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations
 through a variety of professional methods within business administration.
- Use decision support tools to resolve contemporary business issues using ethical business practices.

The general business competencies and skills gained through this program are designed to complement the candidate's associate degree education.

Business Studies

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

First two years:		60-63
Associate degree or equiv requirements listed below	valent. Students must meet program's general education v.	
	OR	
in Baking & Pastry Arts		
	OR	
in Culinary Arts		
Third and fourth years:		
Business Foundations		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
CAR0010	Career Management	1
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3
MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Choose one of the followi	ing:	3
MGMT3030	Managerial Technology	
MGMT3040	Process and Quality Management	
A&S Core Experience		
Integrative Learning		3
One ILS course at the	4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART,	HIST, HUM, LIT or REL	
Mathematics		3
MATH2001	Statistics I	
Social Sciences		6
ECON1002	Microeconomics	
One course from ANT	H, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		3
ECON1001	Macroeconomics	
Total Credits		61.0
Four-Year Credit Total		121.0-124.0

** General Education Requirements

All students are required to complete a science course i.e. PHY, BIO, CHM, SCI and MATH1002 A Survey of College Mathematics (or higher, based on student's placement) or its equivalent.

For students without an awarded Associate in Science degree from a regionally accredited institution, the following courses are required in order to meet minimum accreditation standards.

Transcripts for these students will be evaluated to determine transfer credit eligibility for the following courses:

ENG1020	Rhetoric & Composition I	3
ENG1021	Rhetoric & Composition II	3
ENG1030	Communication Skills	3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	3
Science	One course from BIO, CHM, PHY or SCI	3
A&S Electives	Two courses with an EASC attribute	6
** Coulous a second as second at 1		

** Students must complete 14 courses (at least 42 credits) of general studies within the BS degree.

Corporate Accounting and Financial Analysis - B.S.

The Corporate Accounting and Financial Analysis bachelor's degree program consists of required accounting and finance courses, as well as related business subjects and general studies. Students select courses from a variety of accounting and/or finance courses to customize and enhance their educational experience. The program provides a solid foundation in managerial accounting, as well as financial accounting and finance.

Graduates are prepared for entry-level positions in auditing, accounting, banking, finance and other management accounting specialties. The program is also designed to prepare students for the Certified Management Accountant (CMA) certification, which requires the completion of independent tests in the areas of accounting and finance. Students completing this degree program have the opportunity to sit for and pass the exam portions of the CMA certification prior to graduation. In addition, the program offers interested students the ability to work toward their Certified Public Accountant (CPA) certification.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, characteristics, elements, principles, skills and values in the corporate accounting and financial analysis field.
- Communicate effectively to diverse audiences as required in the fields of corporate accounting and financial analysis.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Analyze and interpret business transactions for financial and nonfinancial impact.

Students have the opportunity to participate in an accounting or finance internship as part of their free electives. Students are also encouraged to join and be active members of the Institute of Management Accountants (IMA). As members, students are encouraged to attend and participate in meetings, as well as network with industry executives. Student members may also participate in student competitions, attend regional conferences and compete for scholarships. Students are also encouraged to obtain professionally focused experience by participating in the Internal Revenue Service's Volunteer Income Tax Assistance (VITA) program.

Corporate Accounting and Financial Analysis

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

Business Foundations

Business Foundations		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3
MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Major Courses		
ACCT2210	Intermediate Accounting Theory and Practice I	3
ACCT2220	Intermediate Accounting Theory and Practice II	3
ACCT3035	Cost Accounting	3
ACCT4040	Auditing	3
FISV3005	International Finance	3
FISV3080	Financial Statement Analysis	3
Major Electives		
One ACCT or FISV-design	nated course at the 3000 level or higher	3
Applied/Experiential L	earning	
Choose 6 credits from th	e following:	6
BUS4799	College of Business Internship ^{Ic}	
DEE3999	Directed Experiential Education ^D	
Study Abroad		
Related Professional St	udies	
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		

Communications Foun	dation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		б
Two ILS courses, or	e at the 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from A	RT, HIST, HUM, LIT, or REL	
Mathematics		6
MATH1020	Fundamentals of Algebra (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
One course from BI	O, CHM, PHY or SCI	
Social Sciences		б
ECON1002	Microeconomics	
One course from A	NTH, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with an	EASC attribute	
Free Electives [#]		
15 credits selected from	n 1000-4999 numbered offerings within the university	15
Total Credits		122.0
la		

^{lc}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Entrepreneurship - B.S.B.A.

The Entrepreneurship Bachelor of Science in Business Administration (BSBA) degree program allows students the opportunity to study the management of small businesses, start-ups and intrapreneurship. Through the program's course of study, students are prepared to start their own business as well as work for small businesses and start-up companies. Students also learn about intrapreneurship and how to lead change within organizations.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of business administration.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods within business administration.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Identify the types of capital funding sources for start-up and existing businesses.
- Develop a viable business plan.

Entrepreneurship

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

Business Foundations

Business Foundations		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3
MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Major Courses		
ENTR2001	Introduction to Entrepreneurship	3
ENTR2030	Pitching & Planning New Ventures	3
ENTR3030	Marketing for Entrepreneurs	3
ENTR4010	Change and Innovation Management	3
ENTR4055	Entrepreneurship Seminar	3
Major Electives		
Choose one of the follow	wing:	3
ENTR3015	Small Business Management	
ENTR3025	Growth and Sustainability for Small Business	
ENTR3060	Financing New Ventures	
Applied/Experiential L	-	
Choose 9 credits from th	-	9
BUS4799	College of Business Internship ^{Ic}	-
DEE3999	Directed Experiential Education ^D	
Study Abroad	Directed Experiential Education	
Related Professional S	tudios	
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Found	lation Courses	9
ENG1020	Rhetoric & Composition I	9
ENG1020	Rhetoric & Composition II	
ENG1021	Communication Skills	
Integrative Learning	Communication skins	6
	e at the 2000 level, and one at the 4000 level	0
Arts and Humanities	e at the 2000 level, and one at the 4000 level	6
PHIL3240	Tabian A Clahal Danna atina	0
	Ethics: A Global Perspective	
	T, HIST, HUM, LIT, or REL	
Mathematics		6
MATH1020	Fundamentals of Algebra (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
One course from BIG	D, CHM, PHY or SCI	
Social Sciences		6
ECON1002	Microeconomics	
One course from AN	ITH, GEND, LEAD, PSCI, PSYC, RES or SOC	

A&S Electives		6
ECON1001	Macroeconomics	
One course with a	n EASC attribute	
Free Electives [#]		
15 credits selected from 1000-4999 numbered offerings within the university		15
Total Credits		122.0

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Fashion Merchandising & Retailing - B.S.

The Fashion Merchandising & Retailing bachelor's degree program prepares students for fashion and retail careers in areas such as retail sales management, fashion showroom management, executive store management, merchandise buying, visual merchandising, fashion marketing, fashion forecasting, fashion blogging, fashion promotion, and textile development.

Upon completion of the program, graduates are expected to:

- Apply the major concepts and skills related to the global fashion industry.
- Communicate effectively for diverse audiences, purposes and situations through a variety of professional methods as required in fashion and retailing industries.
- Use industry resources to address contemporary issues in global fashion.
- Apply profitability and analytical competencies necessary for careers in fashion merchandising and retailing.
- Develop targeted forecasts of the production and acquisition of consumer goods consistent with ethical business practices.

Students may increase their skills learned in this degree program by utilizing such opportunities as directed experiential education, internships, or study abroad programs. These programs are tailored based on the student's learning, interests and professional goals. Students are encouraged to network with industry professionals and explore career opportunities during industry site visits.

The Fashion Merchandising & Retailing degree program at the Providence and Charlotte campuses offers two specializations: Merchandise Buying and Fashion Marketing & Visual Merchandising.

The Merchandise Buying specialization (15 credits) is geared towards students interested in the strategic analytical side of the fashion business. It is designed to align with industry standards and complements the student's degree by developing expertise in the areas of merchandise allocation, buying, analysis and/or product development.

Upon completion of the Merchandise Buying specialization (offered at the Providence and Charlotte campuses), students are expected to:

• Apply merchandising competencies necessary for careers in product allocation and retail buying.

The Fashion Marketing & Visual Merchandising specialization (15 Credits) is designed for students considering a career in the creative side of merchandising. The specialization complements the student's degree by developing expertise in the areas of public relations, visual merchandising, fashion promotion, social media marketing, and brand communications.

Upon completion of the Fashion Marketing & Visual Merchandising specialization (offered at the Providence and Charlotte campuses), students are expected to:

• Apply visual design competencies required for creative careers in visual merchandising and fashion marketing.

Fashion Merchandising & Retailing

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

Dasinessi oundations		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3
MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Major Courses		
RTL1015	Introduction to Retail and Fashion	3
RTL2008	The Textiles Industry	3
RTL2122	Retail and Fashion Lab	4
RTL3065	Forecasting	3
RTL3240	Retail Math	3

RTL4050		
	Strategic Planning in the Fashion Industry	3
Applied/Experiential Learn	ing	
Choose 9 credits from the fol	llowing:	9
BUS4799	College of Business Internship Ic	
DEE3999	Directed Experiential Education ^D	
Study Abroad		
Related Professional Studie	25	
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundation	n Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at t	he 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HI	ST, HUM, LIT, or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
One course from BIO, CH	M, PHY or SCI	
Social Sciences		6
ECON1002	Microeconomics	
One course from ANTH,	GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
ENG3150	Introduction to Fashion Writing	
Free Electives [#]		
	0-4999 numbered offerings within the university	15
	÷ ,	15
Total Credits		
Total Credits		123.0
Total Credits Specialization in Merchand	lise Buying	
	lise Buying Consumer Behavior	123.0
Specialization in Merchand		123.0
Specialization in Merchand MRKT1002	Consumer Behavior	123.0
Specialization in Merchand MRKT1002 RTL2010	Consumer Behavior Apparel Quality Analysis Merchandise Buying	123.0
Specialization in Merchand MRKT1002 RTL2010 RTL3010	Consumer Behavior Apparel Quality Analysis Merchandise Buying	123.0
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following:	Consumer Behavior Apparel Quality Analysis Merchandise Buying	123.0
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development	123.0
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing	123.0
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Iarketing & Visual Merchandising Marketing Communications	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010 MRKT3045	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Aarketing & Visual Merchandising Marketing Communications Social Media Marketing	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Iarketing & Visual Merchandising Marketing Communications	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010 MRKT3045	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Arketing & Visual Merchandising Marketing Communications Social Media Marketing Visual Merchandising Visual Merchandising	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010 MRKT3045 RTL3350	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Arketing & Visual Merchandising Marketing Communications Social Media Marketing Visual Merchandising Visual Merchandising	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010 MRKT3045 RTL3350 Choose two of the following	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry larketing & Visual Merchandising Marketing Communications Social Media Marketing Visual Merchandising	123.0 15
Specialization in Merchand MRKT1002 RTL2010 RTL3010 Choose two of the following MRKT3020 RTL2005 RTL3212 Specialization in Fashion M ADVC1010 MRKT3045 RTL3350 Choose two of the following GDES3050	Consumer Behavior Apparel Quality Analysis Merchandise Buying Product Development Global Sourcing Sustainability in the Fashion Industry Arketing & Visual Merchandising Marketing Communications Social Media Marketing Visual Merchandising Social Media Marketing Social Media M	123.0 15

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Facultyled, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?

Marketing - B.S.

The Marketing bachelor's degree program prepares students for careers in a variety of managerial and professional positions in the marketing industry. Students learn general marketing concepts and various functional specialties in fields such as digital marketing, research and creative strategy. As part of the program, students are offered the opportunity to develop expertise in consumer behavior, marketing analysis, strategic marketing, marketing communications, brand marketing and design, professional selling, international marketing, and marketing technologies such as data-driven marketing, digital media planning and search engine marketing.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of marketing in business situations.
- Communicate effectively to diverse audiences, purposes and situations through a variety of professional methods required in the marketing industry.
- Use decision-support tools to resolve contemporary business issues using ethical business practices.
- Analyze research and use critical thinking to identify and recommend appropriate solutions for client/brand marketing challenges.
- Develop branding and marketing strategies that are ethically sound and align with business objectives for local, national and global brands.

Students may apply these skills in programs such as directed experiential education, internships, and summer work or study abroad programs. These programs are tailored based on student learning and interests, and professional goals, designed jointly in collaboration with students, faculty advisers and business partners. Students also meet with faculty advisers to determine a career focus that best suits their desired professional objectives.

The Marketing program in Providence offers two specializations (15 credits) that enhance and strengthen the qualifications of graduates interested in Digital Marketing and Analytics and Creative Advertising. These specializations are intended to give students opportunities to develop expertise in a functional area that complements their major. Real-world applications are embedded in both specializations.

The Digital Marketing and Analytics specialization affords students who are either Marketing or Advertising & Marketing Communications majors the opportunity to gain additional knowledge and skills in the expanding digital marketing and research analytics industry. Students can pursue careers in digital media planning, digital analytics, database management, research management, search engine marketing and content marketing.

Upon completion of the Digital Marketing and Analytics specialization (offered at the Providence campus), students are expected to:

 Develop online optimization strategies for paid and organic search marketing using analytics and digital platforms.

The Creative Advertising specialization is suitable for students who are interested in careers in art direction and copywriting, branded content production, digital display, brand design and development, blogging and content management.

Upon completion of the Creative Advertising specialization (offered at the Providence campus), students are expected to:

• Write, design and produce creative advertising and branded content in both digital and traditional media.

Marketing

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

Business Foundations

ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
BUS3010	Business Analytics	3
BUS4030	Global Strategy Capstone	3
FISV2000	Finance	3
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2001	The Legal Environment of Business I	3
MGMT2001	Human Resource Management	3
MGMT2020	Organizational Dynamics	3

MGMT2030	Operations and Supply Chain Management I	3
MRKT1001	Marketing Foundations	3
Major Courses		
MRKT1002	Consumer Behavior	3
MRKT2050	Marketing Research	3
MRKT3033	Product & Brand Management	3
MRKT3045	Social Media Marketing	3
MRKT3050	Contemporary Sales in the Global Economy	3
MRKT4055	Global Strategic Marketing	3
Applied/Experiential Lea	rning	
Choose 9 credits from the f	following:	9
BUS4799	College of Business Internship ^{Ic}	
DEE3999	Directed Experiential Education D	
Study Abroad		
Related Professional Stud	lies	
CAR0010	Career Management	1
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundati	on Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		б
Two ILS courses, one at	t the 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, I	HIST, HUM, LIT, or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics	
Science		3
One course from BIO, C	THM, PHY or SCI	
Social Sciences		6
ECON1002	Microeconomics	
One course from ANTH	I, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with an EA	SC attribute	
Free Electives [#]		
15 credits selected from 10	00-4999 numbered offerings within the university	15
Total Credits	5	122.0

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

College of Food Innovation & Technology

Associate in Applied Science (A.A.S.) Degree

- Baking & Pastry Arts (p. 36)
- Culinary Arts (p. 39)

Bachelor of Science (B.S.) Degree

- Applied Food Science (p. 35)
- Culinary Nutrition (p. 41)
- Food & Beverage Entrepreneurship (p. 42)
- Sustainable Food Systems (p. 44)
- Minor
 - Beverage Service Management (p. 37)
 - Craft Brewing (p. 38)
 - Culinary Sustainability (p. 40)
 - Sommelier Management (p. 43)

Applied Food Science - B.S.

The Applied Food Science bachelor's degree program combines the strengths of culinary arts and food science to prepare students for careers working in food product research and development, quality assurance, production management, and food technologist positions. The program is open to individuals already holding an associate degree from Johnson & Wales University's College of Culinary Arts as well as graduates from other culinary arts and baking & pastry arts associate degree programs.

Upon completion of the program, graduates are expected to:

- Apply food chemistry and scientific principles to the innovation and development of food and food products.
- Demonstrate practical proficiency of applied food sciences in a food analysis laboratory.
- Apply principles of food technology and processing in food systems.
- Apply food safety and microbiological knowledge to identify and solve problems related to food and food products.
- · Demonstrate effective oral and written communication skills.

Major curriculum classes are conducted in both academic and laboratory environments focusing on core competencies prescribed by the Institute of Food Technologists. These include food chemistry and analysis, food safety and microbiology, food processing and engineering, and applied food science. The student's experience is complemented by the university's Arts & Sciences Core Curriculum to provide breadth of learning through the natural sciences, social sciences and humanities.

All students interested in entering the Applied Food Science degree program must complete and submit an application to the program lead faculty member. While application typically takes place during the first year of study, students may apply at any point during their academic career at Johnson & Wales University. Selection is based on previous academic performance, industry experience and professional recommendations. Students must have a minimum GPA of 3.0.

Applied Food Science

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:		61
in Baking & Pastry Arts		
	OR	
in Culinary Arts		
Third and fourth years:		
Major Courses		
FSC3010	Food Quality Assurance	3
FSC3020	Food Chemistry	3
FSC3040	Food Ingredients & Formulations	3
FSC3050	Fermentation Science & Functional Foods	3
FSC3060	Principles of Food Microbiology	3
FSC3065	Principles of Food Microbiology Laboratory	1.5
FSC4010	Sensory Analysis	3
FSC4020	Principles of Food Processing	3
FSC4040	Product Research & Development	3
Related Professional S	itudies	
BIO2201	General Microbiology	3
BIO2206	General Microbiology Laboratory	1
CAR0010	Career Management	1
CHM2040	Introduction to General and Organic Chemistry	3
A&S Core Experience		
Integrative Learning		3
One ILS course at th	ne 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from Al	RT, HIST, HUM, LIT or REL	
Mathematics		3
MATH2001	Statistics I	
Social Sciences		6
PSYC1001	Introductory Psychology	
One course from Al	NTH, ECON, GEND, LEAD, PSCI, RES or SOC	
A&S Electives *		3
One course with an	EASC attribute	
Free Electives [#]		

9 credits selected from 1000-4999 numbered offerings within the university	9
Total Credits	63.5
Four-Year Credit Total	124.5

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

Students should select SCI1015 as their associate degree's A&S elective as it is a prerequisite to some of the required courses in this program.

Baking & Pastry Arts - A.A.S.

The Baking & Pastry Arts associate degree program provides students with a practical, skill-based baking and pastry education that explores both traditional and contemporary techniques in the production of breads, pastries, cakes and desserts. The baking and pastry arts students, using the medium of food, progress through a program of study that builds competency in celebration cakes, artisan breads, chocolate confections, plated desserts and classic pastries in state-of-the-art laboratory classrooms.

Upon completion of the program, graduates are expected to:

- · Execute professional techniques and skills needed to prepare, produce and serve desserts as it applies to the current food service industry.
- · Perform the skills and techniques of professional artisanal bread baking and viennoiserie.
- Apply FDA recommended food safety and sanitation principles to products, tools and equipment used throughout the flow of food within the pastry kitchen.
- · Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food service industry.

The first-year baking and pastry laboratory classes focus on skill development and the combining of ingredients to produce pastries, breads, cakes, plated desserts and chocolates. The second year focuses on advanced techniques for the production of entremets as well as the culinary/beverage and front-ofthe-house skills needed in the execution of an artisan café.

Craft-based training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs. Students learn to develop recipes, implement cost controls, apply food safety and achieve a Conference for Food Protection approved Food Safety Manager Certification. General studies courses engage students in critical thinking and communication practices that align with industry expectations. The associate degree includes an internship experience that helps students gain industry experience. Students may engage in the internship experience locally, nationally and internationally if specified requirements are met.

Graduates of the Baking & Pastry Arts associate degree are eligible for entrance into the following Bachelor of Science degree programs: Baking & Pastry Arts, Culinary Arts, Food & Beverage Industry Management, Culinary Nutrition, Culinary Science & Product Development, Food & Beverage Entrepreneurship, Sustainable Food Systems or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

Baking & Pastry Arts

A two-year program leading to an associate degree

Major Courses		
BPA1701	Foundations of Baking and Pastry	3
BPA1710	Principles of Cake Production and Design	3
BPA1720	Plated Desserts	3
BPA1730	Artisan Bread & Viennoiserie I	3
BPA1740	Artisan Bread & Viennoiserie II	3
BPA1750	Chocolate, Confections & Mignardise	3
BPA2710	Advanced Pastry Applications	3
BPA2720	Artisan Cafe	3
Applied/Experiential	Learning	
CFIT2699	College of Food Innovation & Technology Intermediate Internship ^{Ir}	12
Related Professional	Studies	
FSM1165	The Food Safety Manager *	1
FSM2025	Food and Beverage Cost Control	3
A&S Core Experience		
Communications Four	ndation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		3
One ILS course at t	the 2000 level	

One ILS course at the 2000 level

Mathematics		3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
Science		3
SCI1050	Nutrition	
A&S Electives		3
One course with an	EASC attribute	
Total Credits		61.0

lr Experiential Learning credits can be applied to a number of options in addition to the 6.0 required internship. Options include, but are not limited to, study abroad, Directed Experiential Education courses, or courses in a minor as relevant. Students are strongly encouraged to contact a faculty adviser before scheduling experiential learning credits.

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

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Beverage Service Management - MINOR

The Beverage Service Management minor provides students with an opportunity to acquire deeper understanding and expertise in the beverage field. With its required five courses of beverage studies, the minor enables students to further explore their passion for beverages and develop important theoretical and practical competencies needed to pursue leading, internationally recognized, beer, wine and spirits-based certifications.

Online students must be of legal drinking age: 21 years of age in the U.S. or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Beverage Service Management

Minor

FSM2055	Beverage Appreciation *	3
Choose four of the follow	/ing: **	12
CUL3020	Foundations of Wine	
CUL3092	Brewing Arts	
CUL3093	Coffee, Tea and Non-alcoholic Beverage Specialist	
CUL3270	Volcanic Island Wines: The Azores and Madeira	
CUL4020	New World Wines	
or CUL4030	Old World Wines	
CUL4045	Spirits and Mixology Management	
CUL4080	Beer Sommelier Capstone	
CUL4416	British Practical Brewing (Study Abroad)	
FSM3080	Food & Beverage Marketing and Distribution	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
FSM4160	Food and Beverage Strategies and Logistics	
FSM4880	Beverage Operations Management	
Total Credits		15.0

Total Credits

FSM2055 Beverage Appreciation is a required course except for students who have completed CUL1365 Exploring Beverages, CUL2235 Contemporary Service and Restaurant Supervision or CUL2510 Contemporary Restaurant Operations and Management.

** Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

Craft Brewing - MINOR

The College of Food Innovation and Technology offers the Craft Brewing minor, an intensive, concise program designed to give students pursuing any degree the knowledge and skills to successfully enter the craft brewing industry. Students learn advanced brewing theory and the technical skills needed to develop and produce original recipes. Students also develop advanced sensory and laboratory analysis skills, process management, sanitation and packaging, regulatory compliance, and retail and wholesale sales.

Craft Brewing

Minor

CUL3092	Brewing Arts	3
CUL4460	Advanced Brewing Theory and Analysis	3
CUL4465	Advanced Brewing Theory Lab	1
FSM4070	The Business of Alcohol Distribution, Retail and Sales	3
Choose 6 credits of the	following: [*]	6
CUL3030	Exploring Cheese	
CUL4080	Beer Sommelier Capstone	
CUL4416	British Practical Brewing (Study Abroad)	
CUL4417	Applied Craft Brewing Capstone	
Total Credits		16.0

Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

Culinary Arts - A.A.S.

The Culinary Arts associate degree program prepares students for careers in food production and other career paths where food production serves as the foundation of success. Culinary laboratory courses focus on the progressive development and practice of culinary craft skills, product identification, and cooking methods, then expands to the study of classical and contemporary techniques and flavor profiles used in the production of the major world cuisines. Students also engage in a dining and beverage service laboratory which complements the kitchen laboratory experience and provides students with a comprehensive food production and service experience.

Upon completion of the program, graduates are expected to:

- Execute professional cooking techniques and skills needed to produce, present and serve quality food and beverages utilizing ingredients and flavor profiles of the major world cuisines.
- Apply sound nutritional practices related to healthful cooking by incorporating traditional ingredients and adapting classical and contemporary techniques to yield products that meet universal recognized federal and private dietary recommendations.
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the "flow of the food" in food and beverage operations.
- Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food and service industry.

Hands-on food production laboratory experiences are paired with professional studies courses resulting in a curriculum that is both dynamic and directly aligned with industry needs. Students learn to develop recipes, implement cost controls, apply food safety standards, and achieve a Conference for Food Protection approved Food Safety Manager Certification. General education courses engage students in critical thinking and communication practices that meet industry expectations.

The associate degree culminates with an internship experience where students gain industry experience which assists in their preparation for future careers. Students may engage in the internship experience at hotels, restaurants, country clubs, resorts, casinos, spas and workplace dining venues, and sites may be local, national or international if specific requirements are met.

Upon graduation, graduates of the program have the opportunity to gain employment in the food service industry or to further their education by continuing on to a Bachelor of Science degree program.

Graduates of the Culinary Arts associate degree program are eligible, or may apply, for entrance into the following Bachelor of Science degree programs: Applied Food Science (Charlotte campus only), Culinary Arts, Culinary Science & Product Development, Culinary Nutrition, Food & Beverage Entrepreneurship, Food & Beverage Industry Management, Sustainable Food Systems or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

Culinary Arts

A two-year program leading to an associate degree

Major Courses

CUL1100	Introduction to Culinary Skills and Techniques	3
CUL1210	Breakfast & Lunch Cafe	3
CUL1320	Elements of a la Minute Cooking	3
CUL1410	Contemporary Cooking & Leadership Functions	3
CUL2510	Contemporary Restaurant Operations and Management	3
CUL2610	Baking and Pastry Concepts for Culinary Operations	3
CUL2710	Banquets and Catering	3
CUL2810	Global à la Carte	3
Applied/Experiential Learn	ing	
CFIT2799	College of Food Innovation & Technology Intermediate Internship ^{Ir}	12
Related Professional Studie	25	
FSM1165	The Food Safety Manager *	1
FSM2045	Introduction to Menu Planning and Cost Controls	3

A&S Core Experience

Add core Experience		
Communications Founda	ation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		3
One ILS course at the	2000 level	
Mathematics		3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
Science		3
SCI1050 Nutrition		
A&S Elective		3
One course with an E	ASC attribute	
Total Credits		61.0

- Ir Experiential Learning credits can be applied to a number of options in addition to the 6.0 required internship. Options include, but are not limited to, study abroad, Directed Experiential Education courses, or courses in a minor as relevant. Students are strongly encouraged to contact a faculty adviser before scheduling experiential learning credits.
- Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Culinary Sustainability - MINOR

For students and chefs who want to make a difference and be a part of the sustainability movement, the Culinary Sustainability minor is designed for them. In this area of study, students explore their local food web to meet food growers, producers and fishermen/women to learn about food system issues such as human effects on ecological systems, climate change, energy usage, animal welfare, growing conditions, the environment and society. In the kitchen, students consider solutions to these issues as they design, purchase and produce sustainably driven menus and artisan products at a high level. In the community, they learn about impacts on food policy while implementing strategic plans for organizations. Skills and concepts learned in this minor afford students the tools needed to become change agents in an industry in need of transformation.

Culinary Sustainability

Minor

SFS3001	Sustainability in the Culinary Kitchen	3
SFS4001	Cultivating Local Food Systems	3
Choose three of the fo	llowing: [*]	9
SFS3002	Ancient Grains & Hearth Breads	
SFS3144	Farm to Table Desserts	
SFS3200	Plant-Based Cuisine	
SFS3300	Conscious Cuisine	
Total Credits		15.0

Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

Culinary Nutrition - B.S.

The Culinary Nutrition bachelor's degree program builds on Johnson & Wales' history of and reputation for high-quality culinary education, and adds both didactic and applied nutrition coursework. The program begins with a focus on the craft of culinary arts or baking and pastry and continues to develop students' culinary skills while introducing the theory of nutrition and culinary science. The program prepares students for careers in restaurants, healthcare and school food service management, athlete dining in collegiate and professional settings, and any field where strong culinary skills and the ability to critically think with nutrition are valued.

Upon completion of the program, graduates are expected to:

- · Apply current standard dietary guidelines to menu planning and development.
- Employ evidence-based science and best-practice principles in the creation, modification, management and preparation of specialized diets.
- · Ensure food safety and quality standards by managing the flow of food through a food service operation.
- · Implement budgetary controls within the food service operation.
- · Create appropriate wellness-education programs for a community, worksite or public health environment.

Throughout the Culinary Nutrition program, students learn nutrition theory as applied across the life span, while exploring traditional, alternative and specialized diets. Students develop, analyze and execute nutritionally sound food that not only tastes good but adheres to current dietary guidelines. Both Registered Dietitians and credentialed chefs share their professional expertise in culinary nutrition classes throughout the program.

In addition, culinary skills and nutrition theory are complemented by coursework in both financial and personnel management and sound general studies education. The Culinary Nutrition program culminates with a required advanced internship specific to culinary nutrition where students participate in an industry experience that allows the student to apply academic theory within their chosen specialty.

Culinary Nutrition

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

Foundation Courses

Foundation Courses		
Choose Culinary or Baki	ing & Pastry Arts Foundation	18
Culinary Arts		
CUL1100	Introduction to Culinary Skills and Techniques	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	
CUL2510	Contemporary Restaurant Operations and Management	
CUL2810	Global à la Carte	
Baking and Pastry		
BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1740	Artisan Bread & Viennoiserie II	
BPA1750	Chocolate, Confections & Mignardise	
Major Courses		
CULN1010	An Introduction to the Fields of Food, Food Service and Nutrition	1
CULN2020	Applied Culinary Nutrition	3
CULN2230	Designing Healthy Desserts *	3
or BPA2720	Artisan Cafe	
CULN3155	Vegetarian Cuisine	3
CULN4165	Therapeutic Cuisine	3
CULS2210	Food Science	3
DIET2070	Lifespan Nutrition	3
DIET3080	Community Nutrition	3
FSM3175	Advanced Food Safety, HACCP and Special Processes	3
FSM3215	Culinary Operations and Facility Management	3
Choose one of the follo	wing:	3
CULN4155	Athletic Performance Cuisine	
CULN4175	Spa Cuisine	
Applied/Experiential L	_earning	
CFIT4799	College of Food Innovation & Technology Advanced Internship	12

Polatod Profossional Studio

Total Credits		123.0
	n 1000-4999 numbered offerings within the university	12
Free Electives [#]		
One course with an	EASC attribute	
ENG2010	Introduction to Technical Communication	
A&S Electives		6
	NTH, ECON, GEND, LEAD, PSCI, RES or SOC	
PSYC1001	Introductory Psychology	
Social Sciences		6
SCI1050	Nutrition	
Science		3
MATH2010	Introduction to Biostatistics	
MATH1002	A Survey of College Mathematics (or higher, based on student's placement) ***	
Mathematics		6
One course from AF	RT, HUM, LIT, PHIL, or REL	
HIST3020	A Multicultural History of America	
Arts & Humanities		6
	e at the 2000 level, one at the 4000 level	0
Integrative Learning		6
ENG1021	Communication Skills	
ENG1020	Rhetoric & Composition II	
ENG1020	Rhetoric & Composition I	9
A&S Core Experience	dation Country	9
FSM2210	Operational Management in Healthcare	3
FSM2045	Introduction to Menu Planning and Cost Controls	3
FSM1165	The Food Safety Manager	1
CAR0010	Career Management	1
Related Professional S		

- Baking and Pastry students must take BPA2720 Artisan Cafe.
- ** Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement
- *** Students interested in applying for the Dietetics and Applied Nutrition program should consider taking MATH1020 Fundamentals of Algebra (or higher, based on placement).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Food & Beverage Entrepreneurship - B.S.

The Food & Beverage Entrepreneurship bachelor's degree program allows students the opportunity to study an integrated mix of food and/or beverage courses, entrepreneurial and business classes, and a variety of experiential opportunities both inside and outside of the classroom. This program prepares students for careers as innovators creating and managing food-and/or beverage-related small businesses and start-ups or to work as a proponent of intrapreneurship and innovators within existing organizations. Students begin their studies focused on the craft of food, exploring and developing their passion, and then expand their focus into business and entrepreneurship studies. Throughout the course of study, students learn what it takes to begin their own food and/or beverage venture that includes developing a business plan, resource management, finance, marketing, leadership and innovation. Opportunities exist for students to engage in internship or study abroad.

Upon completion of the program, graduates are expected to:

- Evaluate human, financial and other resources in the entrepreneurial ecosystem that support or inhibit new ventures.
- Communicate effectively to diverse audiences, regarding different purposes and situations, through a variety of professional methods.
- Apply ethical principles in response to common entrepreneurial decisions and challenges.
- Develop a business plan for an innovative product or service in a food or beverage-related market.
- Analyze the sources of funding available for food and beverage-related ventures and use decision support tools to determine effective structures for early-stage investments.

Food & Beverage Entrepreneurship

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

Foundation Courses

Foundation Courses		
Choose Culinary Arts or	Baking & Pastry Arts Foundation	21
Culinary Arts		
CUL1100	Introduction to Culinary Skills and Techniques	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	
CUL2510	Contemporary Restaurant Operations and Management	
CUL2610	Baking and Pastry Concepts for Culinary Operations	
FSM2045	Introduction to Menu Planning and Cost Controls	
Baking & Pastry Arts		
BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1750	Chocolate, Confections & Mignardise	
BPA2720	Artisan Cafe	
FSM2025	Food and Beverage Cost Control	
Major Courses		
ENTR2001	Introduction to Entrepreneurship	3
ENTR2030	Pitching & Planning New Ventures	3
ENTR3015	Small Business Management	3
ENTR3030	Marketing for Entrepreneurs	3
ENTR4010	Change and Innovation Management	3
ENTR4055	Entrepreneurship Seminar	3
FSM1165	The Food Safety Manager *	1
FSM3035	Supervision for Food Service Professionals	3
FSM3040	Food Service Financial Systems	3
FSM3215	Culinary Operations and Facility Management	3
LAW2001	The Legal Environment of Business I	3
Related Professional St	tudies	
CAR0010	Career Management	1
Major Electives **		
Choose 12 credits of the	following:	12
	gher course offered from the College of Food Innovation & preneurship courses (ENTR subject code)	
BPA1740	Artisan Bread & Viennoiserie II	
BPA2710	Advanced Pastry Applications	
CFIT2699	College of Food Innovation & Technology Intermediate Internship (6-12 credits)	

CFIT2799	College of Food Innovation & Technology Intermediate Internship (6-12 credits)	
CUL2710	Banquets and Catering	
CUL2810	Global à la Carte	
CULN2414	Cooking for Health and Wellness	
CULS2010	Introduction to Food Product Development	
CULS2210	Food Science	
A&S Core Experience		
Communications Found	dation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
ntegrative Learning		6
Two ILS courses, on	e at the 2000 level, one at the 4000 level	
Arts & Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from Af	RT, HIST, HUM, LIT, or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
SCI1050	Nutrition	
Social Sciences		6
ECON1002	Microeconomics	
One course from Al	NTH, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with an	EASC attribute	
Free Electives [#]		
15 credits selected from	n 1000–4999 numbered offerings within the university	15
Fotal Credits		122.0

Protection as a graduation requirement. Students pursuing an associate degree in Culinary Arts or Baking & Pastry Arts must complete 12 credits of experiential learning.

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Sommelier Management - MINOR

The College of Food Innovation & Technology offers a Sommelier Management minor (15 credits) that strengthens the qualifications of graduates preparing for management careers in the beverage industry. The minor is intended to provide students with the skills and expertise to enhance their major field of studies, particularly in food service management or restaurant management. The added beverage specialization will develop students' abilities to effectively analyze, serve, sell, market and manage commercially important beverages, especially wine and spirits. There is a focus on food pairing principles, beverage menu development, server staff training, costing methodologies and inventory control systems for the purchase, storage, distribution and sales of beverages.

Online students must be of legal drinking age; 21 years of age in the US or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Sommelier Management

Minor

CUL3020Foundations of Wine3CUL4020New World Wines3CUL4030Old World Wines3CUL4185Sommelier Capstone3CUL4185Sommelier Capstone3CUL3030Exploring Cheese3CUL3093Coffee, Tea and Non-alcoholic Beverage Specialist3CUL4270Volcanic Island Wines: The Azores and Madeira #3CUL4045Spirits and Mixology Management3CUL4416British Practical Brewing #3CUL4963Sommelier Training #3FSM4070The Business of Alcohol Distribution, Retail and Sales3	Total Credits		15.0
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 Choose one of the following electives: 3 CUL3030 Exploring Cheese CUL3092 Brewing Arts CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist CUL3270 Volcanic Island Wines: The Azores and Madeira # CUL4045 Spirits and Mixology Management CUL4416 British Practical Brewing #	FSM4070	The Business of Alcohol Distribution, Retail and Sales	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 Coll Solution Exploring Cheese 3 CUL3092 Brewing Arts 3 CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist 3 CUL3270 Volcanic Island Wines: The Azores and Madeira # CUL4045 Spirits and Mixology Management	CUL4963	Sommelier Training [#]	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 CUL3030 Exploring Cheese 3 CUL3092 Brewing Arts 3 CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist 4 CUL3270 Volcanic Island Wines: The Azores and Madeira #	CUL4416	British Practical Brewing [#]	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 Choose one of the following electives: 3 CUL3030 Exploring Cheese CUL3092 Brewing Arts CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist	CUL4045	Spirits and Mixology Management	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 CUL4185 Sommelier Capstone 3 CUL3030 Exploring Cheese 3 CUL3030 Exploring Cheese 3 CUL3092 Brewing Arts	CUL3270	Volcanic Island Wines: The Azores and Madeira [#]	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 CUL4185 Sommelier Capstone 3 CUL3030 Exploring Cheese 3	CUL3093	• •	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3 Choose one of the following electives: 3	CUL3092	Brewing Arts	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3 CUL4185 Sommelier Capstone 3	CUL3030	Exploring Cheese	
CUL4020 New World Wines 3 CUL4030 Old World Wines 3	Choose one of the foll	lowing electives: [*]	3
CUL4020 New World Wines 3	CUL4185	Sommelier Capstone	3
	CUL4030	Old World Wines	3
CUL3020 Foundations of Wine 3	CUL4020	New World Wines	3
	CUL3020	Foundations of Wine	3

* Students are responsible for meeting prerequisites.

Study abroad course

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

Sustainable Food Systems - B.S.

The bachelor's degree in Sustainable Food Systems is designed for ecologically-minded students who want to join the wave of change to transform industrial food systems into more resilient, self-renewing, dynamic networks for local to global communities, economies and environments. The program explores the local food web through farm and dock visits and cooking in the professional kitchen while investigating food literacy, culture, public health and food policy. Emphasis is placed on examining the local food web, social structures, and supply chains in relation to the economic realities of food production. A host of free elective credits give students the ability to focus on and further explore areas of environmental sustainability, policy and advocacy, culinary sustainability, public health, supply chain management or writing for development. This experientially-based program takes place at the intersection of social food justice, environmental protection, economic sovereignty and policy, and provides an interdisciplinary framework for students to explore their local food web from diverse perspectives.

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

- · Analyze the effects of change and policy on food systems.
- · Apply agricultural food production, sustainable food practices and cuisine concepts to food system issues.
- · Advocate for sustainable food systems to various audiences.
- Propose solutions to issues related to the sustainability of food systems.

Sustainable Food Systems

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

Foundation Courses

Foundation Courses		
Choose Culinary or Baking & F	Pastry Foundation	12
Culinary		
CUL1100	Introduction to Culinary Skills and Techniques (Foundation Courses)	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	
Baking and Pastry (21 credits)	*	
BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1740	Artisan Bread & Viennoiserie II	
BPA1750	Chocolate, Confections & Mignardise	
BPA2720	Artisan Cafe	
Major Courses		
SFS1001	Introduction to Food Systems	3
SFS2110	Culinary Science, Nutrition & Sensory Analysis	3
SFS2210	Cooking from the Farmstand	3
SFS2410	Growing for the Menu	3
SFS2411	Cooking for Regenerative Foodways	3
SFS3001	Sustainability in the Culinary Kitchen	3
SFS4110	Health & the Harvest	3
SFS4280	Capstone Seminar in Sustainable Food Systems	3
Applied/Experiential Learni	ng	
CFIT4799	College of Food Innovation & Technology Advanced	12
Related Professional Studie	s	
CAR0010	Career Management	1
FSM1165	The Food Safety Manager ***	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
HSC1230	Introduction to Public Health	3
A&S Core Experience		
Communications Foundation	Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at th	e 2000 level, one at the 4000 level	
Arts & Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIS	•	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	

MATH2001	Statistics I	
Science		3
SCI1050	Nutrition	
Social Sciences		6
SOC3020	Culture and Food	
One course from A	NTH, ECON, GEND, LEAD, PSCI, RES or PSYC	
A&S Electives		6
PSCI1001	Introduction to Political Science	
SCI1010	Environmental Science	
Free Electives #*		
24 credits selected from	m 1000-4999 numbered offerings within the university ****	24
Total Credits		122.0

Total Credits

Students choosing Baking and Pastry Arts Foundation courses will use 9 credits of free electives towards the baking lab requirements and have 15 credits of free electives required.

Students in the Sustainable Food Systems program must complete an internship relevant to their area of study in sustainable food systems, including: food production, supply chain management, public health, policy and advocacy, or other related field.

- Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- Students may choose to enhance their major by selecting from minors such as Culinary Sustainability, Environmental Sustainability, or Public Health; or courses within one or more of the areas of focus below: or work with an adviser to design their own experience. Students are responsible for meeting prerequisites.

Supply Chain Management Focus

FIT1040	Spreadsheet Design for Business Solutions	3
MGMT2030	Operations and Supply Chain Management I	3
MGMT3035	Operations and Supply Chain Management II	3
MGMT3040	Process and Quality Management	3
MGMT4050	Contemporary Issues in Operations and Supply Chain Management Strategy	3
Total Credits		15.0

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

College of Health & Wellness

Bachelor of Science (B.S.) Degree

- Health Science (p. 46)
- Public Health (p. 49)
- Minor
 - Nutrition (p. 48)
 - Public Health (p. 51)

Health Science - B.S.

The Health Science bachelor's degree program prepares graduates for entry-level health-profession careers in such areas as health science, health promotion, public health, and health and policy administration. Additionally, it prepares graduates seeking postbaccalaureate entry into graduate programs such as physician assistant studies, physical therapy, occupational therapy, public health, counseling, general MBA and health informatics.

The curriculum is based on a strong foundation in the basic sciences along with the core public health subject areas. Content in the areas of health and wellness is emphasized. An interdisciplinary team of educators provides a holistic exposure to nutrition, exercise science, psychology, sociology, public health and economics, and their importance to patient-centered, humanistic healthcare delivery.

The Health Science degree emphasizes the application and synthesis of knowledge and develops graduates who are the problem solvers and critical thinkers of tomorrow.

Upon completion of the program, graduates are expected to:

- Apply fundamental biologic, socio-economic, behavioral, ethical, cultural and spiritual principles to the practice of health and wellness.
- Synthesize foundational knowledge and the results of inquiry and research.
- Effectively communicate health and wellness principles to diverse populations.
- Employ discipline appropriate tools, methods, and analytical approaches to study a problem/opportunity in public health research or practice.
- Work collaboratively as a member of a health and wellness team to improve individual and community outcomes.

The Health Science or pre-professional pathway contains specific physical science courses in biology, anatomy, physiology and chemistry. In consultation with their adviser, students choose additional courses that will prepare them for their individual career goals. Students in health science are prepared for jobs in medicine and research or for applying to graduate and professional schools in a number of areas.

Health Science

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

Major Courses		
BIO1011	General Biology - Cellular	3
BIO1016	General Biology Laboratory - Cellular	1
BIO1022	General Biology - Organismal	3
BIO1026	General Biology Laboratory - Organismal	1
BIO2003	Human Anatomy and Physiology I	3
BIO2006	Human Anatomy and Physiology I Laboratory	1
BIO2013	Human Anatomy and Physiology II	3
BIO2016	Human Anatomy and Physiology II Laboratory	1
HSC1010	Introduction to Health Professions	1
HSC1100	Determinants of Health	3
HSC1230	Introduction to Public Health	3
HSC2100	Epidemiology	3
HSC2400	Research Methods for Health Science	3
HSC4900	Data and Evidence in Health: Research Capstone	3
Major Electives		
Choose 17-18 credits from	the following: [*]	17-18
BIO2201 & BIO2206	General Microbiology and General Microbiology Laboratory	
CHM2050 & CHM2056	Introduction to Organic Chemistry and Introduction to Organic Chemistry Laboratory	
CHM3040 & CHM3046	Biochemistry and Biochemistry Laboratory	
PSYC2002	Abnormal Psychology	
PSYC2030	Developmental Psychology	
SOC1001	Sociology I	
SOC2005	Honors Seminar: Social Inequalities	
Major Elective†	Choose 3 credits from Major Electives [†]	
Applied/Experiential Lear	ning	
Choose 6 credits from the f	ollowing:	6
CHW4799	College of Health & Wellness Internship ^{Ic}	

CHW4799	College of Health & Wellness Internship ^{Ic}
DEE3999	Directed Experiential Education ^D
Study Abroad	

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Related Professional Studies
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CAR0010	Career Management	1
CHM1011	General Chemistry I	3
CHM1016	General Chemistry I Laboratory	1
CHM1022	General Chemistry II	3
CHM1026	General Chemistry II Laboratory	1
CULN2414	Cooking for Health and Wellness	3
A&S Core Experience		
Communications Foundation	n Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at t	he 2000 level, one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIS	ST, HUM, LIT or REL	
Mathematics		6
MATH1030	Precalculus (or higher, based on student's placement) **	
MATH2010	Introduction to Biostatistics	
Science		3
SCI1050	Nutrition	
Social Sciences		6
PSYC1001	Introductory Psychology	
One course from ANTH, E	ECON, GEND, LEAD, PSCI, RES or SOC	
A&S Electives		6
Two courses with an EAS	C attribute	
Free Electives #		
12 credits selected from 1000	0-4999 numbered offerings within the university	12
Total Credits		121.0-122.0

Students selecting to focus in Occupational Therapy, Physical Therapy or Physician Assistant should consult with their faculty advisor prior to registration.

Students that do not place in MATH1030 Precalculus, will need to take an extra course, MATH1020 Fundamentals of Algebra, as a prerequisite. If needed this will count as an A&S elective.

† Major Electives for Health Science Majors

(Students are responsible for meeting prerequisites. Courses already required in a student's program cannot be selected to fulfill the major elective.)

students program cannot be	selected to fulfill the major elective.)	
Health/Science		
HSC2230	Introduction to Global Health	3
HSC3200	Health Education and Program Planning	3
HSC3300	Comparative Healthcare Systems	3
HSC4100	Health Policy, Ethics and the Law	3
SCI1015	Introduction to Life Science	3
SCI2020	Introduction to Exercise Physiology	3
Leadership/Management		
ACCT1210	Financial Accounting	3
ACCT1220	Managerial Accounting	3
BUS1001	Introduction to Business and Management	3
ECON1001	Macroeconomics	3
ECON1002	Microeconomics	3
FISV2000	Finance	3
MGMT2001	Human Resource Management	3
Social/Behavioral		
CSLG2030	Counseling Theories and Techniques	3
PSYC2040	Psychological Issues of Substance Use Disorders and Compulsive Behaviors	3
PSYC2100	Health Psychology	3

^{IC}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Nutrition - MINOR

The Nutrition minor provides students with a solid foundation of nutrition science and the complex relationship between food and health. This minor exposes students to nutrition and health promotion, nutritional epidemiology and the significance of nutrition throughout the lifecycle. Students develop a critical awareness of diversity and cultural competency as well as the application of nutrition science in a culinary nutrition lab.

Offered by the College of Health & Wellness, this minor is open to all students except Dietetics & Applied Nutrition majors and Culinary Nutrition majors.

Nutrition

Minor

*

DIET2070	Lifespan Nutrition	3
DIET3080	Community Nutrition	3
SCI1050	Nutrition	3
Choose one of the follo	wing: [*]	3
CULN2414	Cooking for Health and Wellness	
CULS2210	Food Science	
SFS2110	Culinary Science, Nutrition & Sensory Analysis	
Choose one of the follo	wing: [*]	3
SCI2020	Introduction to Exercise Physiology	
SFS1001	Introduction to Food Systems	
SOC3020	Culture and Food	
Total Credits		15.0

Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

Public Health - B.S.

The Public Health bachelor's degree program prepares graduates for entrylevel health-profession careers in such areas as health education, health promotion, research, monitoring and evaluation, and health and policy administration. Additionally, it prepares graduates seeking post-baccalaureate entry into graduate programs such as public health, public policy, health management, law and health informatics. Students can take additional electives in management that can help to prepare graduates for entrylevel health-profession careers in such areas as health administration and management, consulting, quality improvement in healthcare, and policy administration.

The curriculum is based on a strong foundation in the population health sciences along with coursework in the arts and sciences. Content in the areas of health and wellness is emphasized. An interdisciplinary team of educators provides holistic exposure to nutrition, exercise science, psychology, sociology, public health, business and economics, and their importance to patient-centered, humanistic healthcare delivery.

The Public Health degree program emphasizes the application and synthesis of knowledge and develops graduates who are the problem-solvers and critical-thinkers of tomorrow in both domestic and global health systems and communities.

Upon completion of the program, graduates are expected to:

- Apply fundamental biologic, socio-economic, behavioral, ethical, cultural and spiritual principles to the practice of health and wellness.
- Synthesize foundational knowledge and the results of inquiry and research.
- Effectively communicate health and wellness principles to diverse populations.
- Work collaboratively as a member of a health and wellness team to improve individual and community outcomes.
- Compare and discuss major local, national and global health challenges related to healthcare access and outcomes.

Public Health students take basic science courses in anatomy and physiology, exercise physiology and life science. Courses examine patterns of population health and disease, the organization and social structures through which health services are delivered/received, and community needs assessment and planning. Additional emphasis is placed on courses in counseling, health education, psychology and health policy. In consultation with advisers, students may select courses that specifically prepare them for positions in the public health arena, such as health policy analysts, consultants, health promotion coordinators and educators, and a variety of jobs in both state and federal government.

Public Health

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

Major Courses

& BIO2046

Major Courses		
CULN2414	Cooking for Health and Wellness	3
HSC1010	Introduction to Health Professions	1
HSC1100	Determinants of Health	3
HSC1230	Introduction to Public Health	3
HSC2100	Epidemiology	3
HSC2230	Introduction to Global Health	3
HSC2400	Research Methods for Health Science	3
HSC3300	Comparative Healthcare Systems	3
HSC4100	Health Policy, Ethics and the Law	3
HSC4900	Data and Evidence in Health: Research Capstone	3
PSYC2002	Abnormal Psychology	3
SCI1015	Introduction to Life Science	3
SCI2020	Introduction to Exercise Physiology	3
SCI2031	Anatomy and Physiology	3
Major Electives		
Choose 18 credits from	the following: *	18
Health Science		
BIO1011	General Biology - Cellular	
& BIO1016	and General Biology Laboratory - Cellular	
BIO2021	Functional Human Anatomy	
& BIO2026	and Functional Human Anatomy Laboratory	
BIO2041	Human Physiology	

and Human Physiology Laboratory

CHM1011 General Chemistry I & CHM1016 and General Chemistry I Laboratory CHM2050 Introduction to Organic Chemistry & CHM2056 and Introduction to Organic Chemistry Laboratory CHM3040 Biochemistry & CHM3046 and Biochemistry Laboratory DIET3080 Community Nutrition HSC3200 Health Education and Program Planning Leadership/Management ACCT1210 **Financial Accounting** ACCT1220 Managerial Accounting BUS1001 Introduction to Business and Management ECON1001 Macroeconomics ECON1002 Microeconomics FISV2000 Finance FIT1040 Spreadsheet Design for Business Solutions LEAD1010 Foundations of Leadership Studies MGMT2001 Human Resource Management Social/Behavioral PSYC2030 Developmental Psychology Psychological Issues of Substance Use Disorders and PSYC2040 Compulsive Behaviors Health Psychology PSYC2100 Applied/Experiential Learning Choose 6 credits from the following: College of Health & Wellness Internship CHW4799 DEE3999 Directed Experiential Education D Study Abroad **Related Professional Studies** CAR0010 Career Management A&S Core Experience Communications Foundation Courses ENG1020 Rhetoric & Composition I ENG1021 Rhetoric & Composition II ENG1030 Communication Skills Integrative Learning Two ILS courses, one at the 2000 level, one at the 4000 level Arts and Humanities PHIL3240 Ethics: A Global Perspective One course from ART, HIST, HUM, LIT or REL Mathematics MATH1020 Fundamentals of Algebra (or higher, based on student's placement) MATH2010 Introduction to Biostatistics Science SCI1050 Nutrition Social Sciences PSYC1001 Introductory Psychology One course from ANTH, ECON, GEND, LEAD, PSCI, RES or SOC A&S Electives Two courses with an EASC attribute Free Electives # 15 credits selected from 1000-4999 numbered offerings within the university 15 Total Credits 122.0

* Students are responsible for meeting prerequisites.

^{Ic}Typically, internships require a minimum of six credits. Students interested in a 9 or 12-credit internship can apply additional experiential learning and free elective credits, if available. Students are strongly encouraged to contact a faculty adviser before scheduling internship and free elective credits.

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Public Health - MINOR

The Public Health minor provides students with the fundamental knowledge of the principles of public health and application of epidemiological methods as it relates to population health. This minor provides students who are interested in complementing their major with the basic framework of public health and the tools necessary to explore the introductory nature of the determinants of health and population health.

Public Health

Minor

HSC1230	Introduction to Public Health	3
HSC2100	Epidemiology	3
Choose three of the fo	llowing: *	9
HSC2230	Introduction to Global Health	
HSC3200	Health Education and Program Planning	
HSC3300	Comparative Healthcare Systems	
HSC3500	Current Issues in Health	
HSC4100	Health Policy, Ethics and the Law	
Total Credits		15.0

Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates (p. 114) page for additional information.

College of Hospitality Management

Undergraduate

- Bachelor of Science (B.S.) Degree
 - Food & Beverage Industry Management (p. 53)
 - Food & Beverage Industry Management (2+2) (p. 54)
 - Hospitality Management (p. 55)
 - Hotel & Resort Management (p. 56)
 - Sports, Entertainment, Event Management (p. 57)

Food & Beverage Industry Management - B.S.

The Food & Beverage Industry Management bachelor's degree program prepares students for a management career across the career spectrum in the food and beverage industry.

As part of this program all students will complete a required, term-long internship and have the opportunity to choose a specialization focusing in one of the following areas: Culinary, Beverage, or Guest Relations.

Areas of management study also include critical thinking, financial analysis, industry technology, social media, marketing, leadership, food and beverage strategy and logistics, human resources and customer awareness.

Students are provided the opportunity to obtain value-added certifications within the degree include an industry-recognized responsible alcohol service and allergen certifications, a national manager sanitation certification recognized by the Conference for Food Protection, and the International School of Mixology Bartending Certificate.

Upon completion of the program, graduates are expected to:

- Apply food and beverage industry concepts, skills and values to current industry issues.
- Communicate effectively to diverse audiences, purposes and situations in food and beverage operations.
- Use data and other relevant sources to improve organizational performance within food and beverage operations.
- Produce and implement comprehensive management plans for food industry operations.
- · Create business plans for beverage operations.

Upon completion of the Culinary specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

• Apply food and beverage preparation and service skills.

Upon completion of the Beverage specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

 Apply knowledge of beverage characteristics and properties within professional beverage operations.

Upon completion of the Guest Relations specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

 Implement and assess strategies to deliver excellent customer/guest service experiences within professional food & beverage settings.

Graduates with sufficient experience, a professional attitude, and technical expertise may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, food and beverage director, catering manager, room service manager, beverage manager, and dining room manager.

According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Food & Beverage Industry Management

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

Business Foundations ACCT2150 Accounting for Hospitality Service Organizations ACCT3150 Financial Management for Hospitality Service Organizations CAR0010 Career Management LAW2005 Hospitality Law Maior Courses FSM1001 Introduction to the Food & Beverage Industry FSM2007 Food and Beverage Technology & Application Systems FSM2055 Beverage Appreciation FSM2080 Food Service Operations FSM3060 Front of the House Operations Management FSM4061 Advanced Food Service Operations Management FSM4160 Food and Beverage Strategies and Logistics FSM4880 **Beverage Operations Management** HOSP2040 Human Resources Management in Service Organizations HOSP3053 Hospitality Strategic Marketing Specialization

Choose 15 credits of a	Specialization listed below†	15
Applied/Experiential	Learning	
COHM4799	College of Hospitality Management Internship	12
A&S Core Experience		
Communications Foun	dation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, or	ne at the 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from A	RT, HIST, HUM, LIT or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
SCI1050	Nutrition	
Social Sciences		6
LEAD1010	Foundations of Leadership Studies	
One course from A	NTH, ECON, GEND, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with ar	EASC attribute	
Free Electives #		
12 credits selected from	n 1000-4999 numbered offerings within the university	12
Total Credits		121.0
†Specialization in Bev	rerage	15
CUL3020	Foundations of Wine	
CUL3092	Brewing Arts	
CUL3093	Coffee, Tea and Non-alcoholic Beverage Specialist	
CUL4045	Spirits and Mixology Management	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
+Specialization in Cul		15
BPA1701	Foundations of Baking and Pastry	
CUL1100	Introduction to Culinary Skills and Techniques	
CUL1210	Breakfast & Lunch Cafe	
CUL2510		
	Contemporary Restaurant Operations and Management	
FSM3012	Contemporary Restaurant Operations and Management Advanced Menu Analysis	
FSM3012 †Specialization in Gu	Advanced Menu Analysis	15
	Advanced Menu Analysis	15
†Specialization in Gu	Advanced Menu Analysis	15
†Specialization in Gue FSM3080	Advanced Menu Analysis est Relations Food & Beverage Marketing and Distribution	15
†Specialization in Gu FSM3080 FSM3111	Advanced Menu Analysis est Relations Food & Beverage Marketing and Distribution Catering: Sales and Operations Management	15
†Specialization in Gu FSM3080 FSM3111 HOSP2260	Advanced Menu Analysis est Relations Food & Beverage Marketing and Distribution Catering: Sales and Operations Management Exploring the Private Club Industry	15

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

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Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Food & Beverage Industry Management (2+2 program) - B.S.

Building upon previous dining, beverage service and kitchen laboratory experiences the Food & Beverage Industry Management bachelor's degree program prepares students for a management career across the career spectrum in the food and beverage industry.

Areas of management study also include critical thinking, financial analysis, industry technology, social media, marketing, food and beverage strategy and logistics, human resources and customer awareness.

As part of this program, all students are provided the opportunity to apply free electives to a variety of on and off campus learning activities.

Upon completion of the program, graduates are expected to:

- Apply food and beverage industry concepts, skills and values to current industry issues.
- Communicate effectively to diverse audiences, purposes and situations in food and beverage operations.
- Use data and other relevant sources to improve organizational performance within food and beverage operations.
- Produce and implement comprehensive management plans for food industry operations.
- · Create business plans for beverage operations.

Graduates with sufficient experience, a professional attitude, and technical expertise 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 chef, beverage manager, and dining room manager.

According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Food & Beverage Industry Management

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

First two years:		61
in Baking & Pastry Arts		
	OR	
in Culinary Arts		
Third and fourth years:		
Business Foundations		
ACCT2150	Accounting for Hospitality Service Organizations	3
ACCT3150	Financial Management for Hospitality Service Organizations	3
CAR0010	Career Management	1
LAW2005	Hospitality Law	3
Major Courses		
FSM2007	Food and Beverage Technology & Application Systems	3
FSM2055	Beverage Appreciation	3
FSM4061	Advanced Food Service Operations Management	3
FSM4160	Food and Beverage Strategies and Logistics	3
FSM4880	Beverage Operations Management	3
HOSP2040	Human Resources Management in Service Organizations	3
HOSP3053	Hospitality Strategic Marketing	3
A&S Core Experience		
Integrative Learning		3
One ILS course at the 4000) level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST	, HUM, LIT or REL	
Mathematics		3
MATH2001	Statistics I	
Social Sciences		6
LEAD1010	Foundations of Leadership Studies	
One course from ANTH, EC	CON, GEND, PSCI, PSYC, RES or SOC	
A&S Electives		3
ECON1001	Macroeconomics	
Free Electives [#]		

9 credits selected from 1000-4999 numbered offerings within the university	
Total Credits	

9

61.0

122.0

Four-Year Credit Total

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

Hospitality Management - B.S.

The Hospitality Management bachelor's degree program offers students a broad exposure to the various segments of the hospitality industry. The course of study prepares students with both a foundation in management theories and operational competencies necessary to enter any segment of the hospitality industry upon graduation. The inclusion of electives offers students the ability to customize their program of study based on their interests in a specific segment or management area.

Upon completion of the program, graduates are expected to:

- Use the major concepts, skills and values of the hospitality industry to address industry problems within diverse hospitality operations.
- Communicate effectively to diverse stakeholders in the hospitality industry.
- Use decision support tools to resolve guest service issues and facilitate organizational process changes.
- Apply financial reasoning and performance analysis to optimize performance within hospitality operations.

The curriculum provides opportunities for students to learn effective management practices in the dynamic hospitality industry, with an emphasis on customer service and problem solving. They apply such advanced techniques as revenue management, operational analysis, and financial analysis. Graduates may seek employment in supervisor or management positions in hotels, resorts, restaurants, tourism organizations, event venues, and on-site food service operations.

Hospitality Management

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

Business Foundations

Business Foundations		
ACCT2150	Accounting for Hospitality Service Organizations	3
ACCT3150	Financial Management for Hospitality Service Organizations	3
CAR0010	Career Management	1
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2005	Hospitality Law	3
Major Courses		
FSM2033	Food Service in Hospitality and Tourism	3
HOSP1001	Orientation to the Hospitality Industry	3
HOSP1015	Managing the Hotel Guest Experience	3
HOSP2011	Hospitality Sales and Meeting Management	3
or EVNT2020	The Business of Event Management	
HOSP2040	Human Resources Management in Service Organizations	3
HOSP3005	Leading Service Excellence in the Hospitality Industry	3
HOSP3053	Hospitality Strategic Marketing	3
HOSP3077	Revenue Management	3
HOSP4055	Hospitality Operations Analysis	3
HOSP4060	Hospitality Strategy Design and Execution Seminar	3
TRVL3010	Dynamics of Tourism and Sustainability	3
Major Electives		
Choose two of the follow	ving:	6
FSM2055	Beverage Appreciation	
HOSP2260	Exploring the Private Club Industry	
HOSP4040	Hotel Asset Management	
SEE3170	International Exhibitions & Events	
TRVL3020	Ecotourism	
Applied/Experiential L	earning	
COHM4799	College of Hospitality Management Internship	12
A&S Core Experience		
Communications Found	ation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one	e at the 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from AR	T, HIST, HUM, LIT or REL	
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	

Science		3
One course from	BIO, CHM, PHY or SCI	
Social Sciences		6
LEAD1010	Foundations of Leadership Studies	
One course from	ANTH, ECON, GEND, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with	an EASC attribute	
Free Electives [#]		
15 credits selected from	om 1000-4999 numbered offerings within the university	15
Total Credits		121.0

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Hotel & Resort Management - B.S.

The Hotel & Resort Management bachelor's degree program focuses on a strong hotel business core that prepares students for a variety of management careers within this dynamic and diverse industry.

Students in the program engage in global operations and strategic management business practices to help prepare them for a data driven, innovative and personalized-service-oriented world. Students apply knowledge and skills during their required internship experience.

Upon completion of the program, graduates are expected to:

- Use the major concepts, skills and values of the hotel and resort industry to address industry problems both locally and globally.
- Communicate effectively to diverse stakeholders in the hotel and resort industry.
- Use decision support tools to solve problems and facilitate organizational processes within the hotel and resort operating environment.
- Apply financial reasoning and performance analysis to optimize performance within hotel and resort operations.
- Maximize the human and financial resources to promote sustainable hotel and resort operations through ethically responsible decisionmaking.

Hotel & Resort Management degree program graduates have pursued careers in property management, including resort and spa management, hotel operations, sales and marketing, revenue management, finance and accounting, asset management, food and beverage management, sustainability management, and human resources; regional and corporate leadership and in related fields managing online reservation/distribution channels; and meeting and event planning.

Hotel & Resort Management

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

Business Foundations	i	
ACCT2150	Accounting for Hospitality Service Organizations	3
ACCT3150	Financial Management for Hospitality Service Organizations	3
CAR0010	Career Management	1
FIT1040	Spreadsheet Design for Business Solutions	3
LAW2005	Hospitality Law	3
Major Courses		
FSM2033	Food Service in Hospitality and Tourism	3
HOSP1001	Orientation to the Hospitality Industry	3
HOSP1015	Managing the Hotel Guest Experience	3
HOSP2040	Human Resources Management in Service Organizations	3
HOSP3012	Sustainable Hotel Support Operations	3
HOSP3053	Hospitality Strategic Marketing	3
HOSP3077	Revenue Management	3
HOSP3085	International Hotel Operations, Development and Management *	3
HOSP3440	Resort, Vacation Ownership and Spa Management	3
HOSP4040	Hotel Asset Management	3
HOSP4055	Hospitality Operations Analysis	3
Major Electives		
Choose two of the follo	wing:	6
HOSP2011	Hospitality Sales and Meeting Management	
HOSP3005	Leading Service Excellence in the Hospitality Industry	
HOSP4060	Hospitality Strategy Design and Execution Seminar	
Applied/Experiential	Learning	
COHM4799	College of Hospitality Management Internship	12
A&S Core Experience		
Communications Found	dation Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, on	e at the 2000 level, and one at the 4000 level	
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from Al	RT, HIST, HUM, LIT or REL	
Mathematics		6

MATH1002	A Survey of College Mathematics (or higher, based or student's placement)	I
MATH2001	Statistics I	
Science		3
One course from BIO	, CHM, PHY or SCI	
Social Sciences		6
LEAD1010	Foundations of Leadership Studies	
One course from AN	TH, ECON, GEND, PSCI, PSYC, RES or SOC	
A&S Electives		6
ECON1001	Macroeconomics	
One course with an E	ASC attribute	
Free Electives [#]		
15 credits selected from	1000-4999 numbered offerings within the university	15
Total Credits		121.0

A major component of Johnson & Wales University's Hotel & Resort Management B.S. Degree Program is a week-long international travel experience during HOSP3085 International Hotel Operations, Development and Management. Students need to complete the application process with Study Abroad approximately six months prior to the start of the course. Please note, a travel fee is associated with this course.

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Sports, Entertainment, Event - Management - B.S.

The Sports, Entertainment, Event — Management bachelor's degree program prepares students to enter the multi-billion-dollar sports, entertainment and event management industry with the skills and knowledge to excel in their career. A managerial foundation provides a solid core of industry-relevant courses and a theoretical background. Coursework is coupled with professional preparation, active-learning classrooms and access to industry professionals.

During the first year of the program, students begin taking foundational courses in sports, entertainment and event management. As they progress into more advanced coursework, students have the option of moving into specializations to begin tailoring their degree to best meet their future goals.

With 15 credits free electives available, students also have the option to participate in additional off-site internships under the direction of an industry professional. This experience allows students to actively participate in the real-world setting of sales and marketing, sports management, venue management, event production, and golf course/private club operations. Students can also choose to participate in a study abroad program, select a minor or take additional courses outside of their discipline to enhance their learning experience.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the sports, entertainment and event management industry by integrating the concepts of marketing, finance, operations and ancillary services in the management of a range of events.
- Communicate effectively to diverse audiences, purposes and situations in a variety of contexts within the sports, entertainment and event management industry.
- Use decision support tools to solve problems and facilitate organizational processes by applying critical thinking and ethical problem solving to management decisions within the sports, entertainment and event management industry.
- Analyze and apply the process of negotiations within the sports, entertainment and event management industry.
- Demonstrate leadership skills and adapt them to a diverse global market in the sports, entertainment and event management industry.

Upon completion of the Sports Management specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

• Analyze and apply sport business principles to generate informed and fiscally sustainable decisions on behalf of a sports organization

Upon completion of the Event Management specialization (offered at the Providence and Charlotte campuses), graduates are expected to:

 Utilize event management tools and processes to create, execute and evaluate an event.

Upon completion of the Live Entertainment specialization (offered at the Providence campus), graduates are expected to:

Analyze and evaluate critical components of live entertainment management.

Graduates of the Sports, Entertainment, Event — Management degree program are prepared for a variety of careers within amateur and professional sports teams, entertainment venues, conferences and trade shows, event management and production companies. Options exist both nationally and internationally for graduates of this program.

Sports, Entertainment, Event — Management

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

Business Foundations	
ACCT1210	Financial Accounting
or ACCT2150	Accounting for Hospitality Service Organizations
ACCT3150	Financial Management for Hospitality Service Organizations
or FISV2000	Finance
CAR0010	Career Management
FIT1040	Spreadsheet Design for Business Solutions
HOSP2040	Human Resources Management in Service Organizations

3

1

3

3

or MGMT2001	Human Resource Management	
LAW2001	The Legal Environment of Business I	3
or LAW2005	Hospitality Law	
Major Courses		
EVNT2020	The Business of Event Management	3
MRKT1001		3
	Marketing Foundations	
SEE1001	Introduction to the Sports, Entertainment and Event Management Industry	3
SEE3850	Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management	3
SEE4060	Sports/Entertainment/Event Management Seminar	3
Major Courses/Specializatio	n	
	ses or a specialization listed below†	21
SEE2005	The Business of Sports	
SEE2030	The Business of the Entertainment Industry	
SEE3008	Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry	
SEE3010	Ticketing Methods and Data Analysis in Sports,	
SEE3045	Entertainment and Event Management New Media Literacy in Sports, Entertainment and Event	
SEE3160	Management	
	Sponsorship, Sales and Relationship Management	
SEE4050	International Sports, Entertainment, Event and Venue Management	
Applied/Experiential Learning	ng	
COHM4799	College of Hospitality Management Internship	12
A&S Core Experience		
Communications Foundations	s Courses	9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
	e 2000 level, and one at the 4000 level	
Arts and Humanities	· ··· · · , · · · · · · · · · · · ·	6
PHIL3240	Ethics: A Global Perspective	-
One course from ART, HIS	•	
Mathematics	, now, en of hee	6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	0
MATH2001	Statistics I	
	Statistics I	2
Science		3
One course from BIO, CHN	n, Phi or SCI	
Social Sciences		6
ECON1001	Macroeconomics	
A&S Electives	END, LEAD, PSCI, PSYC, RES or SOC	6
Two courses with an EASC	attribute	
Free Electives [#]		
	-4999 numbered offerings within the university	15
	a soo hambered one migs within the aniversity	
Total Credits		121.0
†Event Management Specia	lization	21
EVNT4110	Advanced Special Event Management	
SEE2150	Safety, Security and Risk Management in the SEEM Industry	
SEE3041	Special Event Protocol	
SEE3042	Weddings & Ceremonies	
SEE3060	Concert, Tour and Music Festival Production	
6552160	Management	
SEE3160 SEE3170	Sponsorship, Sales and Relationship Management International Exhibitions & Events	
5225170		
+Sports Management Specia	alization	21
SEE2005 SEE3008	The Business of Sports Ancillary Services and Revenue Management in the	
	Sports, Entertainment and Event Industry	
SEE3010	Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management	
SEE3045	New Media Literacy in Sports, Entertainment and Event Management	
SEE3160	Sponsorship, Sales and Relationship Management	
SEE4020	Sports and Entertainment Marketing	
SPM2220	Professional Sport Management	

Human Resource Management

or MGMT2001

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated

Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

Academic Int'l Programs (ABRD) Courses

ABRD4080 Study Abroad - Exchange Program

This course is a variable-credit placeholder course used to maintain JWU student status while participating in a JWU exchange program. Students apply for the exchange program through JWU Study Abroad, which identifies the approved exchange university institutions. Students are enrolled in exchange university courses overseas. The international host university courses are not from the JWU catalog, so students schedule for this course (3–18 credits) to maintain registration at Johnson & Wales. Offered at Charlotte, Online, Providence, Providence CE 3-18 Semester Credits

ABRD4180 Study Abroad - Affiliate Program

This course is a variable-credit placeholder course used to maintain JWU student status while participating in a JWU affiliate program. Students apply for the affiliate program through JWU Study Abroad, which identifies the approved affiliate organizations and specific approved programs. Students are enrolled in an affiliate's partner university courses overseas. The international host institution or university courses are not from the JWU catalog, so students schedule for ABRD4180 (3–18 credits) to maintain registration at Johnson & Wales.

Offered at Charlotte, Online, Providence, Providence CE 3-18 Semester Credits

Accounting (ACCT) Courses

ACCT1210 Financial Accounting

This course introduces students to the basic principles, practices and theories of financial accounting. Topics include the identification, measurement and recording of the financial effects of economic events on enterprises. Emphasis is placed on the understanding and use of financial statements for the corporation, interpretation and use of financial statement information in business decisions, and a study of the system that produces this information. Prerequisite(s): BUS1001 or EVNT1001 or FSM1001 or FSM2025 or FSM2045 or HOSP1001 or HSC1010 or MGMT1001 or SEE1001 or SPM1001 (or concurrent), (FIT1040 or FSM2007) (or concurrent).

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT1220 Managerial Accounting

This course covers how accounting information is used internally for planning, controlling, and decision making. Students learn the nature, application, and behavior of costs for manufacturers, retailers and service providers. The preparation of operating and financial budgets is also covered. Students explore how accounting information is utilized internally to make business decisions relevant to performance evaluation and help align with the organization's goals.

Prerequisite(s): ACCT1210.

Offered at Charlotte, Online, Providence 3 Semester Credits

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. Basic through advanced setup, maintenance and the entire accounting cycle are completed using the software. Students master the 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. Prerequisite(s): ACCT1210.

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT2150 Accounting for Hospitality Service Organizations

This course combines the concepts of accounting theory and practices with the specialized requirements of hospitality service organizations. The course introduces the nature and purpose of accounting, the double-entry system, accounting documents, and financial statements of service organizations. Comprehensive coverage is given to revenue and expense accounting, inventory systems, vertical, horizontal and ratio analyses, accounting for current assets and current liabilities with particular focus on unearned revenue, intangible assets, selective topics in property and equipment accounting and sales forecasting.

Prerequisite(s): FIT1040 or FSM2007 (or concurrent). Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT2210 Intermediate Accounting Theory and Practice I

This course provides an introduction to theories, practice and the conceptual framework in financial accounting. Students expand their knowledge of revenue recognition, cash, and accounts receivable, including account valuation and the impact of related transactions on periodic net income and financial position, inventory, and property, plant and equipment. Prerequisite(s): ACCT1210.

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT2220 Intermediate Accounting Theory and Practice II

This course serves as a continuation of Intermediate Accounting Theory and Practice I. Special topics are studied such as accounting for current and noncurrent liabilities, stockholders' equity, earnings per share, income taxes, leases, investments, accounting for changes and errors, and the statement of cash flows.

Prerequisite(s): ACCT2022 or ACCT2210. Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT3011 Federal Taxes I

This course is a study of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of tax returns, supplemental forms and schedules required to be filed by individuals.

Prerequisite(s): ACCT1210. Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT3035 Cost Accounting

This course focuses on the study of accounting in a manufacturing business and advanced topics. Costing procedures covered include job order costing and overhead application rates, activity-based costing, process costing, joint costs allocations, standard costing and variance analysis. Prerequisite(s): ACCT1220.

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT3050 Advanced Accounting

This course is designed to provide students with an introduction to international accounting and the knowledge to prepare consolidated financial statements. Prerequisite(s): ACCT2023 or ACCT2220.

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT3060 Accounting Information Systems

This course prepares accounting majors for the technology issues they will face in their careers and effective communications with information technology personnel within organizations. Topics covered include transaction and data processing cycles, systems analysis and design, computer fraud and internal control, and auditing accounting information systems.

Prerequisite(s): ACCT1220 or ACCT4040. Offered at Charlotte, Online, Providence 3 Semester Credits

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. 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 to communicate findings.

Prerequisite(s): ACCT1210.

Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT3150 Financial Management for Hospitality Service Organizations

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of hospitality service organizations. The course emphasizes the managerial uses of budgets and variance analysis, relevant cost analysis, regression analysis, and cost-volumeprofit relationships. Net present value, internal rate of return, risk and cost of capital are also discussed.

Prerequisite(s): ACCT1210 or ACCT2150, FIT1040 or FSM2007 (or concurrent). Offered at Charlotte, Online, Providence

3 Semester Credits

ACCT4012 Taxes and Business Decisions

This course examines the income tax issues that must be considered by managers prior to making business decisions. 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): ACCT1210. Offered at Charlotte, Providence 3 Semester Credits

ACCT4040 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 or ACCT2220. Offered at Charlotte, Online, Providence 3 Semester Credits

ACCT4065 Accounting and Financial Analysis Seminar

This course is delivered in the seminar format and serves as the capstone for seniors pursuing the bachelor of science degree in Corporate Accounting and Financial Analysis. Students use the knowledge obtained through their other required accounting and finance courses to further develop their critical thinking and decision-making skills on accounting and financial analysis-related topics. Students use spreadsheet software to conduct analyses when appropriate.

Prerequisite(s): ACCT3035, ACCT4040, FISV3080, senior status. Offered at Charlotte 3 Semester Credits

Advertising Comm (ADVC) Courses

ADVC1010 Marketing Communications

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, and interactive marketing in the creation of effective and seamless communication strategies. Students learn how advertising messages are created using consumer insights and how messages are placed in a variety of media channels. Students also learn how each of the promotional mix elements can be used for specific purposes. Prerequisite(s): FSM3075 or GDES1020 or HOSP3075 or MCST1005 or

Prerequisite(s): FSM3075 or GDES1020 or HOSP3075 or MCS11005 or MRKT1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

ADVC1011 Media Strategy

This course focuses on the process of media planning and buying with particular emphasis on traditional media. Students learn to use media research tools to select appropriate media vehicles that reach specific audiences. Topics include media strategy development, agency/media relations, reach and frequency optimization, and establishing budgets and costs.

Prerequisite(s): ADVC1010. Offered at Charlotte, Online, Providence 3 Semester Credits

ADVC1021 Public Relations and Corporate Communications

This course introduces students to the basic writing requirements and functions of public relations and communications within contemporary organizations, including marketing communications, media relations and corporate communication documents. Particular emphasis is on the creation of both traditional and new media correspondence, such as press releases, media kit documents and client correspondence including agendas and meeting reports.

Prerequisite(s): MRKT1001. Offered at Charlotte, Online, Providence 3 Semester Credits

ADVC2001 Creative Concepts and Strategy

This course prepares students to develop creative concepts based on research and sound selling positioning strategies. Emphasis is on teaching students to think both strategically and creatively for the wide range of media and communication tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials in traditional and new media. Particular emphasis is on developing strategies and writing creative strategy statements from which concepts are developed and executed. Prerequisite(s): ADVC1010.

Offered at Charlotte, Online, Providence 3 Semester Credits

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 develop an advertising campaign for a marketing organization using one or more major selling ideas taught in the course.

Prerequisite(s): ADVC2001.

Offered at Charlotte, Online, Providence 3 Semester Credits

ADVC3010 Digital Media Planning

This course provides students with the skills and knowledge required to be successful in today's digital advertising industry. Students focus on how paid search and digital display is used to optimize return on investment for marketing organizations. Students calculate the costs of reaching audiences and assess results using analytical tools. Students have the opportunity to gain industry certifications in search and digital display advertising. Prerequisite(s): ADVC1010 or DMSM1001 or SMW1001. Offered at Charlotte, Online, Providence 3 Semester Credits

ADVC4120 Marketing Communications in an International Context

This course is a variable credit course within the study abroad program. The students earns a variable 3.0 to 9 credits. The purpose of this course is for students to have an international experience in which they can gain firsthand knowledge of how organizations use positioning and communication 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 communication plans, including advertising, public relations, and media strategies.

Prerequisite(s): ADVC1010, MRKT1001, acceptance into Study Abroad program.

Offered at Charlotte, Online, Providence 3-9 Semester Credits

Art (ART) Courses

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 ENG1024 or English placement. Offered at Charlotte, Online, Providence 3 Semester Credits

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 ENG1024 or English placement. Offered at Charlotte, Providence

3 Semester Credits

ART3110 World Cinemas

This course is designed to give students an in-depth introduction to the rich and diverse history of film across the world. Through a series of case studies, students engage deeply with a broad range of international filmmakers, movements and styles, focusing on places such as France, Italy, Japan, China, Brazil, Mexico and more. Students explore the ways in which specific film styles and traditions develop in relation to 1) their own social/ cultural contexts, 2) the global dominance of Hollywood Cinema and 3) the "transnational" context of an increasingly globalized film marketplace. In the process, students are not only exposed to a wealth of international films and filmmakers — they move beyond the classic pleasure of simply watching movies and develop the tools necessary to analyze films aesthetically, thematically and technically and to reflect critically upon the social meaning and importance of our global film culture. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

Baking and Pastry Arts (BPA) Courses

BPA1701 Foundations of Baking and Pastry

This course provides students with essential baking and pastry skills. Through hands-on learning, students apply skills, food science and theories that lay the foundation for advancing through all levels of the baking and pastry program. Offered at Charlotte, Providence

3 Semester Credits

BPA1710 Principles of Cake Production and Design

This course provides students with the skills and knowledge required for producing a variety of cakes using the appropriate mixing method. Students produce different types of buttercreams and icings to be used as fillings and for decorating. Students assemble, ice, stack, tier and finish using a variety of techniques to include buttercream, rolled fondant and glazing. Students develop skills in making various flowers using a range of mediums such as buttercream, modeling chocolate, marzipan, rolled fondant and gum paste. Students are introduced to principles of cake economics which includes costing, pricing and contracts.

Prerequisite(s): BPA1701 (or concurrent). Offered at Charlotte, Providence 3 Semester Credits

BPA1720 Plated Desserts

This course covers preparation and presentation of individual hot and cold plated desserts using a variety of plating techniques. Plate design and menu concepts for pre-plated and a la minute service are emphasized. Flavor and textural development are highlighted. Dietary restrictions are introduced and applied to menu creation.

Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA1730 Artisan Bread & Viennoiserie I

This course provides an introduction to the skills, techniques and equipment of artisan bread and viennoiserie production through a variety of lean, enriched and laminated yeast dough products. Properties and characteristics of ingredients, the baker's percentage system, mixing techniques, controlled fermentation, and baking methodology are studied. Products include commercially yeasted breads, laminated dough and quick breads. Emphasis is placed on hand shaping skills and creating an efficient production schedule. Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence 3 Semester Credits

BPA1740 Artisan Bread & Viennoiserie II

Students in this course focus on natural fermentation and commercial yeast applications in lean and enriched doughs. Skills learned in Artisan Breads & Viennoiserie I are reinforced. Innovative and decorative shaping methods are introduced. Properties and characteristics of alternative, ancient and gluten free ingredients are explored. Emphasis is placed on the baker's percentage system, mixing methods, fermentation control, baking methodology and science.

Prerequisite(s): BPA1701 (or concurrent), 1730 (or concurrent). Offered at Charlotte, Providence 3 Semester Credits

BPA1750 Chocolate, Confections & Mignardise

This course provides students with an overview of the cultivation of cacao and the stages involved with the production of chocolate couvertures. Students develop skills and demonstrate an understanding of various chocolate tempering methods. Skills are reinforced through the production of various chocolates and mignardise such as hand dipped pralines, molded bonbons, truffles and petits fours sec utilizing various chocolates, fillings and finishing techniques. Students produce a variety of sugar confections and utilize decorative sugar mediums such as isomalt and pastillage. Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA2710 Advanced Pastry Applications

This course allows students to build upon previous coursework to design and construct a variety of petits fours, petits gâteaux and entremets. Students also explore the production of modern pâte à choux and puff pastry items. Emphasis is placed on the finishing and display techniques used for various market segments.

Prerequisite(s): Completion of all freshman baking labs. Offered at Charlotte, Providence 3 Semester Credits

BPA2720 Artisan Cafe

This course introduces and incorporates foundational culinary skills as well as retail and beverage counter service within the context of a pop-up cafe. Station organization, culinary skills and techniques, and café management are emphasized with the integration of current industry trends. Students produce culinary menu items and utilize a variety of baked goods in their daily production. Hot and cold beverage service are introduced and incorporated. Prerequisite(s): Completion of all freshman baking labs. Offered at Charlotte, Providence

3 Semester Credits

BPA3085 French Baking & Pastry Arts- Ecole Nationale Superieure de Patisserie/ENSP

Delivered entirely abroad by partner organization faculty, this course is designed specifically for students who desire to increase and enhance their skills in French pastry and baking. Theory, demonstration and practice are used to develop skills and knowledge in the French approach to tarts and entremets, chocolate and sugar art, petits fours, plated desserts, sorbets, ice cream, bread and Viennese pastry. The course also includes an introduction to modern technologies and trends as well as food photography, business and entrepreneurship and designing healthy pastries. Students master the techniques of baking and presenting/displaying products in an attractive manner in compliance with the rules of hygiene, traceability, health and safety as they apply to the kitchen. Small group settings provide personalized, interactive and efficient training.

Prerequisite(s): Completion of all Baking Pastry Arts freshman and sophomore labs, FSM1165.

Offered at Charlotte, Providence 12 Semester Credits

Biology (BIO) Courses

BIO1011 General Biology - Cellular

This course provides an introduction to the structure, function and genetics of living organisms. It is designed to be a first course for biology majors and to provide a foundation for more advanced courses in the biological sciences. Topics include the chemistry of biological molecules, cell structure and function, photosynthesis and cellular respiration, the cell cycle, mitosis, meiosis and sexual reproduction, and genetics. This course is taken concurrently with General Biology Laboratory - Cellular. Prerequisite(s): Corequisite: BIO1016.

Offered at Charlotte, Providence 3 Semester Credits

BIO1016 General Biology Laboratory - Cellular

This is a laboratory companion course coordinated with BIO1011 that introduces students to techniques and equipment used in experimental biology. Students take an inquiry-based, self-guided learning approach to the discovery of cell structure and function, photosynthesis and cellular respiration, the cell cycle, and genetics. Additionally, this laboratory course provides students with the opportunity to practice laboratory safety, design experimental procedures, collect data, analyze results and discuss conclusions.

Prerequisite(s): Corequisite: BIO1011. Offered at Charlotte, Providence 1 Semester Credit

BIO1022 General Biology - Organismal

This course provides an introduction to evolution, the diversity of life on earth, plant and animal form, function, growth, development and reproduction, ecology and ecosystems. This course is taken concurrently with General Biology Laboratory - Organismal. Prerequisite(s): Corequisite: BIO1026. Offered at Charlotte, Providence 3 Semester Credits

BIO1026 General Biology Laboratory - Organismal

This is a laboratory companion course coordinated with BIO1022 that introduces students to techniques and equipment used in experimental biology. Students take an inquiry-based, self-guided learning approach to the discovery of the mechanisms of evolution, plant and animal development, and growth, ecology and ecosystems. Additionally, this laboratory course provides students with the opportunity to practice laboratory safety, design experimental procedures, collect data, analyze results and discuss conclusions.

Prerequisite(s): Corequisite: BIO1022. Offered at Charlotte, Providence

1 Semester Credit

BIO2003 Human Anatomy and Physiology I

This course is the first course of a two-semester sequence in which human A&P are examined through a systems approach to the human body, where systems are examined based on the interaction between form and function from the organismal level to the microscopic components of the tissues. The topics covered in this first course are body plan and organization, homeostasis, chemistry and cellular biology, histology, integumentary system, skeletal system and articulations, muscular system, nervous system, general and special senses, and endocrine system.

Prerequisite(s): BIO1011 and BIO1016, or SCI1015, CHM1000 and CHM1006 or CHM1022 and CHM1026, Corequisite: BIO2006.

Offered at Charlotte, Providence

3 Semester Credits

BIO2006 Human Anatomy and Physiology I Laboratory

In this laboratory course, students examine the macroscopic and microscopic structure of the human body using anatomical models, histology preparations, and dissection. Students collect, analyze and apply data to examine and understand human physiologic processes. Activities include experiments, computer simulations and measurement of physiologic activity in human subjects. Topics covered in this first course of the two course sequence are anatomical terminology, homeostasis and cellular transport mechanisms, histology, skeletal system and articulations, muscular system and movement, nervous system structure and physiology, general and special senses, endocrine system structures and physiology. Equipment commonly found in a medical setting is used. A&P I (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences. Prerequisite(s): BIO1011 and BIO1016, or SCI1015, CHM1000 and CHM1006 or CHM1022 and CHM1026, Corequisite: BIO2003.

Offered at Charlotte, Providence 1 Semester Credit

BIO2013 Human Anatomy and Physiology II

This course is the second course of a two-semester sequence in which human A&P are examined through a systems approach to the human body, where systems are examined based on the interaction between form and function from the organismal level to the microscopic components of the tissues. The topics covered in this second course are cardiovascular system, lymphatic system and immunity, respiratory system, digestive system, nutrients and metabolism, urinary system, fluid/electrolytes and acid-base balance, and reproductive system.

Prerequisite(s): BIO2003, BIO2006, Corequisite: BIO2016. Offered at Charlotte, Providence 3 Semester Credits

BIO2016 Human Anatomy and Physiology II Laboratory

In this laboratory course, students examine the macroscopic and microscopic structure of the human body using anatomical models, histology preparations, and dissection. Students collect, analyze and apply data to examine and understand human physiologic processes. Activities include experiments, computer simulations and measurement of physiologic activity in human subjects. The topics covered in this second course of the two course sequence are cardiovascular system, respiratory system, digestive system, nutrients and metabolism, urinary system, fluid/electrolytes and acid-base balance, and reproductive system. Equipment commonly found in a medical setting is used. A&P II (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences. Prerequisite(s): BIO2003, BIO2006, Corequisite: BIO2013. Offered at Charlotte, Providence

1 Semester Credit

BIO2021 Functional Human Anatomy

This course studies the functional anatomy of the human organism organized by body systems. The lecture portion explores structural and functional relationships in the human body. The microscopic and macroscopic structure of human tissues, organs and organ systems are examined with applications to health, wellness and disease states. Functional Human Anatomy (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences.

Prerequisite(s): BIO1022 and BIO1026, or SCI1015, Corequisite: BIO2026. Offered at Charlotte, Providence

3 Semester Credits

BIO2026 Functional Human Anatomy Laboratory

This course explores the anatomical structure of the human body through the use of anatomical models, dissection of mammalian specimens and examination of prosected human cadavers. A regional/functional perspective is combined with a systemic overview of body systems. Functional Human Anatomy (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences.

Prerequisite(s): BIO1022 and BIO1026, or SCI1015, Corequisite: BIO2021. Offered at Charlotte, Providence

1 Semester Credit

BIO2041 Human Physiology

This course examines the molecular, cellular and tissue-level processes involved in the function of human organ systems. Emphasis is on maintenance of internal homeostasis, organ system integration and components of human disease. Concurrent enrollment in BIO2046 Human Physiology Laboratory is required. Human Physiology (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences.

Prerequisite(s): BIO1011 and BIO1016, or SCI1015, CHM1022 and CHM1026 or CHM1000 and CHM1006, Corequisite: BIO2046. Offered at Charlotte, Providence

3 Semester Credits

BIO2046 Human Physiology Laboratory

This laboratory course allows students to collect, analyze and apply data to examine and understand human physiologic processes. Activities include experiments, computer simulations and measurement of physiologic activity in human subjects. Equipment commonly found in a medical setting is used. Human Physiology (lecture and laboratory) is designed to meet prerequisites for graduate programs in the health sciences.

Prerequisite(s): BIO1011 and BIO1016, or SCI1015, CHM1022 and CHM1026 or CHM1000 and CHM1006, Corequisite: BIO2041.

Offered at Charlotte, Providence

1 Semester Credit

BIO2201 General Microbiology

This course introduces the basic morphological, physiological and genetic aspects of various microbes, and explores the application of this information in medical, agricultural and industrial settings. Key topics include structure/function relationships, factors affecting the growth and control of microorganisms, microbial genetics and evolutionary mechanisms, hostmicrobe interactions, microbial ecosystems, and applied microbiology. Emphasis is on the relationship between developments in the field of microbiology and various aspects of modern society.

Prerequisite(s): (BIO1011/BIO1016 or SCI1015) and (CHM1000/CHM1006 or CHM1022/CHM1026 or CHM2040), Corequisite: BIO2206.

Offered at Charlotte, Providence **3** Semester Credits

BIO2206 General Microbiology Laboratory

This is a laboratory companion course to be taken concurrently with General Microbiology. Students examine the properties of various microbes and factors affecting the growth and control of microbial agents. Throughout the term, students gain experience in light microscopy, pure culture and enrichment techniques, microbial identification, and enumeration. Emphasis is on appropriate and safe use of standard microbiological and molecular lab equipment and methods, as well as the ability to apply the scientific process. Prerequisite(s): (BIO1011/BIO1016 or SCI1015) and (CHM1000/CHM1006 or CHM1022/CHM1026 or CHM2040), Corequisite: BIO2201. Offered at Charlotte, Providence 1 Semester Credit

Career Management (CAR) Courses

CAR0010 Career Management

This career management course focuses on preparing and empowering students to make effective career choices, demonstrate professionalism, identify and pursue internships, and begin to navigate their career direction. Students learn a variety of methods to personally brand themselves, enhance and customize their job search materials, and market themselves effectively to employers. Various job search, networking and interview techniques are reinforced. Other topics include personal financial management and exploring graduate-level programs. Prerequisite(s): 60 semester credits. Offered at Charlotte, Providence 1 Semester Credit

Chemistry (CHM) Courses

CHM1011 General Chemistry I

This is the first course in general chemistry. Students take an active-learning approach to the discovery of scientific measurements, atomic structure, stoichiometry, thermochemistry, electron configurations, bonding models for chemical compounds, VSEPR (Valence Shell Electron Pair Repulsion) and gases.

Prerequisite(s): MATH1020 or math placement, Corequisite: CHM1016. Offered at Charlotte, Providence **3** Semester Credits

CHM1016 General Chemistry I Laboratory

General Chemistry I is a laboratory companion course coordinated with CHM1011 which introduces students to techniques and equipment used in experimental chemistry. Students take a guided inquiry-based approach to the discovery of the structure of atoms, scientific measurements, proper calculations of chemical reactions, thermochemistry, spectroscopy and the states of matter. Additionally, this laboratory course provides students with the opportunity to practice laboratory safety, design experimental procedures, collect data, analyze results and discuss conclusions. Prerequisite(s): MATH1020 or math placement, Corequisite: CHM1011. Offered at Charlotte, Providence

1 Semester Credit

CHM1022 General Chemistry II

This course is the second course in general chemistry. Students take an integrated learning approach to the discovery of intermolecular forces, properties of solutions, kinetics, equilibria, acid/base chemistry and electrochemistry.

Prerequisite(s): CHM1011, CHM1016, MATH1030, Corequisite: CHM1026. Offered at Charlotte, Providence

3 Semester Credits

CHM1026 General Chemistry II Laboratory

This is a laboratory companion course coordinated with CHM1022 that introduces students to techniques and equipment used in experimental chemistry. Students take an inquiry-based, self-guided learning approach to the discovery of acid-base reactions, calculations of chemical equilibrium, investigations into the structure of solids and liquids, behavior of gases under various conditions, and calculations of solution concentrations. Students also identify, when appropriate, the application of Green Chemistry procedures. Additionally, this laboratory course provides students with the opportunity to practice laboratory safety, design experimental procedures, collect data, analyze results and discuss conclusions.

Prerequisite(s): CHM1011, CHM1016, MATH1030, Co-requisite: CHM1022. Offered at Charlotte, Providence

1 Semester Credit

CHM2040 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 Charlotte, Providence **3** Semester Credits

CHM2050 Introduction to Organic Chemistry

This course is a one-term overview of organic chemistry intended for students in the health science fields. Nomenclature, properties and reactivity are covered for major organic functional groups, including alkanes, alkenes, alkynes, aromatics, aldehydes and ketones, carboxylic acids, amines, amides, alcohols, thiols, and sulfides. Emphasis is on those compounds, reactions and properties of biochemical importance.

Prerequisite(s): CHM1000, CHM1006 or CHM1022, CHM1026.

Offered at Charlotte, Providence

3 Semester Credits

CHM2056 Introduction to Organic Chemistry Laboratory

This is a laboratory companion course coordinated with Introduction to Organic Chemistry. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of organic chemistry. Topics include solubility properties, basic organic chemistry laboratory techniques (including extraction and chromatography), and organic reactions with particular focus on those of interest to students in the nutrition and health science fields. Throughout this course, an evidence-based approach to exploration of organic laboratory experiments that are of interest to students in the nutrition and health science fields is emphasized.

Prerequisite(s): CHM1000, CHM1006, or CHM1022, CHM1026, Corequisite: CHM2050.

Offered at Charlotte, Providence 1 Semester Credit

CHM3040 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): (CHM2040, SCI1015) or (CHM2050, BIO1011/BIO1016). Offered at Charlotte, Providence

3 Semester Credits

CHM3046 Biochemistry Laboratory

This is a laboratory companion course coordinated with CHM3040. This course applies the basic concepts of biological chemistry to the laboratory setting. Emphasis is on inquiry-based experiments that ask students to explore fundamental concepts and experiments in biochemistry. Topics include experiments that focus on critical biochemical topics including biological buffer systems, amino acid/protein structure and properties, as well as the content of food and other biochemical topics of interest. Throughout this course, an evidence-based approach to exploration of organic laboratory experiments that are of interest to students in the nutrition and health science fields is emphasized.

Prerequisite(s): CHM2040 or CHM2050 or SCI2045 or CHM2011/CHM2016, SCI1015 or BIO1011/BIO1016, Corequisite: CHM3040 or BIO3010. Offered at Charlotte, Providence 1 Semester Credit

College of Arts & Science (ASCI) Courses

ASCI4799 College of Arts & Sciences Internship

Students enrolled in the College of Arts & Sciences Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen field/ industry. Additionally, students gain firsthand experience with workplace challenges, nuances and everyday expectations associated with a variety of functions within the workplace. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness and what is required for success in their chosen profession. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.5 and 2) have completed 57 hours of course work, (except for Media Communications Studies students with a required internship, GPA 2.0).

Offered at Charlotte, Online, Providence 3-12 Semester Credits

College of Business (BUS) Courses

BUS1001 Introduction to Business and Management

This course provides students with a fundamental understanding of the global business environment. Students examine the major disciplines within business using business terminology and current business practices. Career exploration and development of professional interests and competencies are integral to this course.

Offered at Charlotte, Online, Providence 3 Semester Credits

BUS3010 Business Analytics

This course explores the dynamic field of business analytics and how big data informs decisions made in accounting, advertising, finance, management, marketing and retail contexts. Students conduct analysis using multiple business intelligence platforms and tools. They learn to organize, analyze and create projections utilizing data sets. Students interpret, model and present data, as well as make data-driven decisions. This course uses a range of methods to demonstrate how analytical skills can be used in a variety of business circumstances to enable competitive advantage. Prerequisite(s): FISV2000, MATH2001, MGMT2030.

Offered at Charlotte, Online, Providence 3 Semester Credits

BUS4030 Global Strategy Capstone

This capstone course requires students to synthesize knowledge gained from previous coursework to make decisions in a simulated business environment. Understanding the key strategic opportunities and challenges associated with global business activity and developing skills in this area have become essential requirements for success. Students work in teams to compete against classmates as well as teams from other universities around the world. Teams are challenged to apply lessons in developing and executing global corporate strategy to their own simulated company. This course is designed to provide students with the knowledge, skills and business judgment to create sustainable competitive advantage within a global context. Prerequisite(s): BUS3010, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

BUS4799 College of Business Internship

Students enrolled in the College of Business Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations associated with a variety of functions within the workplace. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness and what is required for success within their chosen profession.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0, and 2) have completed 57 hours of course work. Offered at Charlotte, Online, Providence 3-12 Semester Credits

College of Food Innovation & Technology (CFIT) Courses

CFIT2699 College of Food Innovation & Technology Intermediate Internship

Students enrolled in the College of Food Innovation & Technology Intermediate Internship engage in experiential learning to integrate knowledge and skills learned in the classroom within a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen professional field/ industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 2) have completed all freshman lab courses, and 3) successful completion of FSM1165.

Offered at Charlotte, Providence 3-12 Semester Credits

CFIT2799 College of Food Innovation & Technology Intermediate Internship

Students enrolled in the College of Food Innovation & Technology Intermediate Internship engage in experiential learning to integrate knowledge and skills learned in the classroom within a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen professional field/ industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 2) have completed all freshman lab courses, and 3) successful completion of FSM1165 or FSM1185. Offered at Charlotte, Online, Providence

3-12 Semester Credits

CFIT4799 College of Food Innovation & Technology Advanced Internship

Students enrolled in the College of Food Innovation & Technology Advanced Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to leverage connections within their chosen field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations associated with a variety of functions within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own careerreadiness and what is required for success within their chosen profession. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 and 2) have completed 90 hours of course work. Offered at Charlotte, Online, Providence 3-12 Semester Credits

College of Health & Wellness (CHW) Courses

CHW4799 College of Health & Wellness Internship

Students enrolled in the College of Health & Wellness Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen field/ industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations associated with a variety of functions within the fields of health and wellness. Through the internship and reflective assignments, students gain greater insight regarding their own careerreadiness and what is required for success in their chosen profession. Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.75, and 2) have completed 57 hours of course work. Offered at Charlotte, Online, Providence 3-12 Semester Credits

College of Hospitality Management (COHM) Courses

COHM3010 The Tiefel Project Seminar I

Tiefel Project I is the first of two application-based seminar courses through which students selected as Tiefel Student Scholars develop a problem-based research project related to a current issue/topic in the hospitality industry under the guidance of JWU faculty and industry leaders. During this first seminar, students work collaboratively to develop a formal research proposal to be reviewed by industry mentor/s. Students also engage in collecting data focused on answering their research questions. (Hybrid Delivery). Prerequisite(s): Selection as a Tiefel Student Scholar, sophomore status. Offered at Charlotte, Providence 1.5 Semester Credits

COHM3020 The Tiefel Project Seminar II

Tiefel Project II is the second of two application-based seminar courses through which students selected as Tiefel Student Scholars complete a problem-based research project related to a current issue/topic in the hospitality industry under the guidance of JWU faculty and industry leaders. During this final seminar, students complete an approved research project supported by assigned JWU faculty serving as Tiefel Faculty Fellows. Additional guidance is provided through periodic touchpoints with one or more industry mentors. Students also develop and deliver formal presentations to share findings with diverse audiences. The culminating presentation event takes place through The Tiefel Project Showcase. (Hybrid Delivery).

Prerequisite(s): Selection as a Tiefel Student Scholar, sophomore status. Offered at Charlotte, Providence

1.5 Semester Credits

COHM4799 College of Hospitality Management Internship

Students enrolled in the College of Hospitality Management Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and managerial skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to leverage connections within their chosen field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations associated with a variety of functions within the field of hospitality management. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness and what is required for success in their chosen profession.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 and 2) have completed 57 hours of course work. Offered at Charlotte, Online, Providence 3-12 Semester Credits

Counseling (CSLG) Courses

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): PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

CSLG2040 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): CSLG2030, PSYC1001. Offered at Charlotte, Providence 3 Semester Credits

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 is 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): CSLG2030, PSYC1001, PSYC2040.

Offered at Charlotte, Providence 3 Semester Credits

CSLG3001 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): CSLG2030, PSYC1001. Offered at Charlotte, Providence 3 Semester Credits

CSLG3005 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, post-traumatic stress disorder and professional burnout are part of the curriculum as well as theoretical and ethical implications in crises.

Prerequisite(s): CSLG2030, PSYC1001. Offered at Charlotte, Providence 3 Semester Credits

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 experiential training in group facilitation, with opportunities to practice effective strategies by exploring task facilitation, psycho-educational counseling and psychotherapy groups.

Prerequisite(s): CSLG2030, PSYC1001. Offered at Charlotte, Providence 3 Semester Credits

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): CSLG2030, PSYC1001.

Offered at Charlotte, Providence 3 Semester Credits

CSLG3050 Introduction to Marriage and Family Therapy

This course is designed to provide students with an introduction to conducting couples and family therapy. The primary objective of the class is to assist students with translating theories into practice. Students study issues such as divorce, remarriage, step-parenting, couples therapy, drug and alcohol abuse in couples and families, and the LGBTQ couple and family dynamics. In addition, each student presents a family therapy case, providing students the opportunity to learn from their own practical therapy case experiences.

Prerequisite(s): CSLG2030. Offered at Charlotte, Providence 3 Semester Credits

CSLG4099 Internship in Counseling Psychology

This 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 meets with students in a weekly seminar in which counseling methods and techniques are critically analyzed and further developed. Students must complete 204–220 hours at the community agency placement site.

Prerequisite(s): To be eligible for this internship, students must: 1) have a GPA of 2.75 in their major courses, 2) have completed 90 hours of course work, 3) have the permission of the program director and faculty adviser and 4) have successfully completed the courses: CSLG2030, CSLG3001 and PSYC2002. Offered at Charlotte, Providence

6 Semester Credits

Culinary Arts (CUL) Courses

CUL1100 Introduction to Culinary Skills and Techniques

Students learn the techniques practiced in the professional kitchen: the craft, the tools, food safety and sanitation, basic knife skills, culinary math applications, and mise en place. Students are introduced to moist cooking techniques such as boiling, simmering, poaching, steaming, blanching/ shocking and sweating. The basic preparations of stocks, soups and classic sauces are introduced. The course provides skills that become the foundation on which students build a lifetime of culinary learning. Sections of this course offered online are reserved for students in special industry partner programs. Offered at Charlotte, Online, Providence 3 Semester Credits

CUL1210 Breakfast & Lunch Cafe

Students are introduced to and practice a variety of basic cooking skills using breakfast, brunch and lunch cooking techniques. The skills include egg preparation, sandwiches, salads, soups, vegetable cooking, sauces (including basic emulsions) and vinaigrettes. Basic yeast and quick bread techniques include creaming, blending and rubbing. Protein fabrication is reinforced. Recipe and portion costing is practiced. Food waste, sustainability, and culinary science issues are explored. Plate presentation and nutritionally balanced plates are emphasized in the production and service of a la minute foods.

Offered at Charlotte, Providence 3 Semester Credits

CUL1320 Elements of a la Minute Cooking

Students are introduced to sauté, shallow-fry and grill. Students apply portion control, ingredient selection, cooking and flavoring techniques, with a focus on nutrition. Students are introduced to a la minute cooking and baking methods. Culinary math as applied to portion control and recipe costing is emphasized.

Offered at Charlotte, Providence 3 Semester Credits

CUL1410 Contemporary Cooking & Leadership Functions

Students are introduced to stewing, braising, roasting, and savory baking. Protein fabrication and full product utilization are emphasized. Students demonstrate how to delegate, order, receive, store, prepare and serve a variety of menu items. Students explore menu and recipe development, while applying cost control methods.

Offered at Charlotte, Providence

3 Semester Credits

CUL2510 Contemporary Restaurant Operations and Management

Students explore front-of-the-house operations and practice professional dining, beverage service, and supervisory skills. Etiquette, guest relations, communication skills, teamwork, critical thinking, and professionalism are emphasized. Students practice management concepts including operational procedures and financial responsibilities. Students are introduced to the production and sensory evaluation of beverages and the principles of food and beverage pairings.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

CUL2610 Baking and Pastry Concepts for Culinary Operations

Students expand upon the foundational baking and pastry skills introduced in first-year culinary labs to produce a variety of breads, pastry and baked items. Students also incorporate design, flavor, and textural components to create plated desserts. Continued emphasis is placed on accurate weights and measures, mixing methods, station organization and culinary math. Students analyze ingredient and product needs based on various culinary operations. Prerequisite(s): Completion of all freshman culinary labs. Offered at Charlotte, Providence

3 Semester Credits

CUL2710 Banquets and Catering

Students develop the techniques for the setup and execution of banquets and catering functions. Techniques in fabrication, portion cutting, preservation, charcuterie, and hot and cold foods are executed with a focus on total product utilization. Healthful menu alternatives are explored. Prerequisite(s): Completion of all freshman culinary labs. Offered at Charlotte, Providence

3 Semester Credits

CUL2810 Global à la Carte

Students apply diverse skills to produce contemporary, globally influenced à la carte menus through the exploration of flavor profiles, culture, and cuisines with an emphasis on healthful, appropriate and modern professional cooking skills and ingredients.

Prerequisite(s): Completion of all freshman culinary labs, sophomore status. Offered at Charlotte, Providence

3 Semester Credits

CUL2881 Farm to Table-A Global Perspective

Apply culinary skills in a unique program immersed in global culinary and educational philosophy applied to the farm-to-table movement. Specialized modules build upon core culinary skills learned at Johnson & Wales University and introduce local techniques and products with local leaders in the culinary profession. Personalized approach focuses on deep knowledge of ingredients, technique and presentation. The class combines theory, practical application, competency-based testing, and cultural experiences.

Prerequisite(s): Completion of all freshman sophomore culinary labs. Offered at Charlotte, Providence

6 Semester Credits

CUL3010 Introduction to Culinary Instruction

This course is a study of methods, tools and techniques employed in facilitating the teaching and training of culinary arts. The knowledge and skills necessary for the professional role of an instructional specialist, such as a facilitator, trainer or teacher, are emphasized throughout this course. Concentration is placed on the preparation and the process of delivering effective teaching and training activities in short term programs such as workshops, seminars, presentations and demonstrations. Students have the opportunity to conduct classroom observations and implement and apply selected instructional strategies discussed in class.

Offered at Charlotte 3 Semester Credits

CUL3020 Foundations of Wine

This course introduces the student to a systematic approach to wines and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between location, climate, terrain, soils, viticulture, vinification and grape varieties and the differentiation between quality levels of wine. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted. Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence 3 Semester Credits

CUL3030 Exploring Cheese

This course provides an opportunity for students to explore the world of cheese. Cheese history, production and trends are analyzed within a worldwide business context. Course components include sensory evaluation, classification, ripening, storage, purchasing, service and applications in today's kitchens. Students learn how to best purchase and serve cheese to enhance profitability in restaurant menu programs or retail outlets. Students also evaluate the principles of beer and wine pairings with cheese. Students are prepared to pass the Wisconsin Cheesecyclopedia, a cheese education course exam.

Offered at Charlotte, Providence 3 Semester Credits

CUL3092 Brewing Arts

This course helps students develop an understanding of traditional and modern styles of beer and brewed alcoholic beverages by examining production methods and ingredients and through sensory analysis. Students explore historical context, as well as modern industry structures and trends. Students learn how to brew an all-grain beer recipe and to identify common beer faults and their causes. Upon completion of this course, students are prepared to sit for the Certified Beer Server exam from the Cicerone Certification program.

Prerequisite(s): Online students must be of legal drinking age - 21 years of age in the US, or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Offered at Charlotte, Online, Providence

3 Semester Credits

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 beverages to the on-premise market.

Offered at Charlotte, Online, Providence 3 Semester Credits

CUL3244 Cuisine and Culture of the Mediterranean

This course introduces students to Mediterranean cuisine and culture through activity-related experiences. Guided by local specialists, students explore archaeological and historical sites; nature reserves, organic farms, vineyards and farmers' markets; village ports, taverns, bakeries and artisan food production facilities; and participate in cooking/baking classes taught by local chefs. Through activities and exploration students engage with the local community to learn how culture, community and cuisine intersect. Offered at Charlotte, Providence

3 Semester Credits

CUL3270 Volcanic Island Wines: The Azores and Madeira

This nine-day intensive overview course is designed to provide students with an appreciation of the culture of Madeira and the Azores, and their history of grape-growing and wine-making that reflect a sense of place. Students discover the role of wine tourism, marketing and the commercial position these wines hold in the global marketplace. Students are exposed to the culture and cuisine of the region (islands), and explore how and why their wines pair best with cuisines.

Prerequisite(s): Junior status.

Offered at Charlotte, Providence

3 Semester Credits

CUL4020 New World Wines

This course offers students an advanced understanding of New World wines (in particular the U.S., with additional emphasis on California, Australia, New Zealand, South Africa, Chile and Argentina), the evolution of flavor and taste paradigms, and familiarization with each of their primary wine appellations. The geographic, historical and social contexts of alcoholic beverages in each nation are discussed, and trends of production, consumption and export markets are reviewed. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Prerequisite(s): CUL3020, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Offered at Charlotte, Online, Providence 3 Semester Credits

CUL4030 Old World Wines

This course allows students to develop an advanced understanding of Old World wines. Students examine production methods, trace the evolution of various appellation of origin classification systems, and explore the concept of terroir. Students explore wine production in areas of France, Germany, Austria, Italy, Spain, Portugal, Greece and other traditional regions. For each region, students explore the historical context, as well as modern industry structures and trends. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Prerequisite(s): CUL3020, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence

3 Semester Credits

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. 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 may be offered the practical exam for the International School of Mixology Bartending Certification.

Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence

3 Semester Credits

CUL4080 Beer Sommelier Capstone

This course explores modern beer sales and service methods through case studies and real-world application of beer service principles. Students employ critical thinking to troubleshoot and critique issues concerning production, storage, service and sales. Students evaluate the management of retail beer operations through analysis of facilities and menu design, beer and food pairing strategies, accurate sales descriptions, and responsible alcohol service. Upon successful completion of this course, students may be prepared to sit for the Certified Cicerone examination.

Prerequisite(s): CUL3092 or Certified Beer Server certification or its equivalent. Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence

3 Semester Credits

CUL4185 Sommelier Capstone

This course provides a comprehensive overview of beverage sales and service techniques giving the student the ability to select appropriate products for a successful beverage program. 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. Guest-centered hospitality, liability and responsible service are reinforced throughout. Sommelier career options are explored across the beverage industry. Prerequisite(s): CUL3020, CUL4030, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence 3 Semester Credits

CUL4416 British Practical Brewing

This rigorous, experience-based course is ideal for students who want to work in or develop their own microbrewery or brewpub. Students work with JWU faculty in preparation for and during their hands-on coursework with our educational partner, Brewlab in the UK. Students enhance their knowledge of brewing theory and develop their skills in practical brewing, recipe formulation, sensory analysis, marketing and brewery design. Students work alongside professional brewers, scientists and industry professionals in both laboratory and field settings to earn practical, professional brewing experience. Students learn traditional and modern ale-brewing technology both on-site and at local craft breweries. Students may attend evening and weekend excursions to regional maltsters, hop yards and breweries, and other historic and cultural sites. There is a comprehensive written exam at the completion of the course. Successful candidates earn the Brewlab Practical Brewing Certificate, a NVQ Level 2 achievement.

Prerequisite(s): CUL3092. Offered at Charlotte, Online, Providence 3 Semester Credits

CUL4417 Applied Craft Brewing Capstone

This hands-on course is ideal for students who intend to work in or develop their own craft brewery or brewpub, by enabling students to apply their skills in practical brewing, recipe formulation, laboratory analysis, brewery sanitation, packaging and service. Students design and produce their own original recipes and serve their beer at an industry event. Students gain practical working experience in regional craft breweries and observe how academic concepts are applied differently in a variety of settings. Prerequisite(s): CUL3092, CUL4460, minimum 2.5 GPA, legal drinking age 21. Offered at Charlotte, Providence

3 Semester Credits

CUL4460 Advanced Brewing Theory and Analysis

This course allows students to explore brewing theory in depth, as preparation for a career in craft brewing and beer judging. Students explore topics such as malting science, water chemistry, hop growing technology and yeast microbiology as they relate to the art of craft brewing. Students describe variations in classic and contemporary beer styles in detail, with a special emphasis on ingredient and process variables as they relate to flavor and style accuracy. Advanced sensory analysis skills and critical thinking are developed throughout the class. This course prepares students to take the Beer Judge Certification Program (BJCP) Entrance Exam and BJCP Judging Exam to become a BJCP Recognized Judge.

Prerequisite(s): CUL3092, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. Offered at Charlotte, Online, Providence

3 Semester Credits

5 Semester Creu

CUL4465 Advanced Brewing Theory Lab

Students examine the effects of various factors impacting the flavor, appearance and condition of beer and learn how to utilize typical brewery laboratory equipment and techniques to assess product quality and consistency. Students also gain an introduction to applied brewing techniques, as well as brewery safety and sanitation and proper use of cleaning chemicals and protective equipment. Emphasis is on ASBC standard methods of analysis, laboratory microbiology, and application of the scientific process. This course may be taken concurrently with or after CUL4460 Advanced Brewing Theory and Analysis.

Prerequisite(s): CUL4460 (or concurrent). Offered at Charlotte, Providence

1 Semester Credit

CUL4963 Sommelier Training

With a focus on practical sommelier skills training, this course gives students the opportunity to study wines from a region or country, providing a deeper understanding of quality factors in the making of wines within a cultural and historical context. Students develop wine service skills including food and wine pairing understanding. Participants have lectures and presentations by experts, augmented with excursions to regional wineries, wine cellars, and visits to local cultural sites.

Prerequisite(s): CUL2235 or CUL2510 or FSM2055 or department chair approval.

Offered at Charlotte, Providence 3 Semester Credits

Culinary Nutrition (CULN) Courses

CULN1010 An Introduction to the Fields of Food, Food Service and Nutrition

This survey course is intended to introduce students to an array of postbaccalaureate professional opportunities. Students are exposed to university alumni who have chosen both traditional and unique career paths after leaving Johnson & Wales University. Alumni provide examples of their experiences and offer insight for students interested in pursuing similar or adjacent professions. The ways in which students might better prepare for occupational, academic and credentialing opportunities, which they might be eligible for, after graduation are explored. Students are familiarized with different university departments, resources and systems, which might improve the student's acclimation to the Johnson & Wales community. Offered at Charlotte, Providence

1 Semester Credit

CULN2020 Applied Culinary Nutrition

This course builds upon the student's foundational culinary skills and knowledge, while introducing the principles of applied culinary nutrition. Students are introduced to the practice of translating current nutritional recommendations into meals that excite the palate, while adhering to evidence-based nutritional parameters and the policies that some healthcare institutions must observe. The course focuses on the essentials of ingredient selection and preparation, food portioning, recipe modification and the fundamentals of specialized dietary requirements.

Prerequisite(s): Completion of all freshman culinary labs or BPA2720, CULN1010 (or concurrent), SCI1050.

Offered at Charlotte, Providence 3 Semester Credits

CULN2230 Designing Healthy Desserts

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. In addition, this course presents methods to develop baked goods and desserts by creating new products that are healthier or by substituting ingredients in traditional desserts to make them conform to specific dietary specifications. The production focuses on modifying ingredients in desserts while retaining quality 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 desserts.

Prerequisite(s): ((CUL1100, CUL1210, CUL1320, CUL1410) or BPA2720), SCI1050.

Offered at Charlotte, Providence 3 Semester Credits

CULN2414 Cooking for Health and Wellness

This course introduces the impact that diet has on health and wellness and addresses the socioeconomic and cultural barriers that often prevent the seamless integration of current and evidence-based nutrition into menu development. Students explore ways to apply theory to practice through experience-based culinary instruction. This course takes an interdisciplinary and collaborative approach to bridge knowledge-deficiencies that exist in traditional healthcare, dietetics and culinary education. The course attempts to directly impact both the nutritional and sensory appeal of the foods prepared for patients and clients while also addressing the fundamental culinary skills required to improve the future personal health of the students in the course. Both instructive and vocational components are incorporated, which are intended to improve communication and understanding around how nutrition and culinary fundamentals may impact public health, as well as improving the assimilation of appropriate nutrition in the food produced and menus developed by prospective healthcare team members. Prerequisite(s): SCI1050.

Offered at Charlotte, Online, Providence 3 Semester Credits

CULN3155 Vegetarian Cuisine

This course focuses on the types and 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): CULN2020, CULN2230 or BPA2720. Offered at Charlotte, Providence 3 Semester Credits

CULN4155 Athletic Performance Cuisine

This laboratory course emphasizes the importance of how food can enhance athletic performance and exercise recovery. The focus is on creating menus specifically geared for individual athletes, as well as the team training tables of various sports, to elevate and enhance overall sport and athletic performance. Students utilize their knowledge of applied nutrition and culinary arts to develop meals, snacks, sports beverages, and nutritional supplements for a variety of athlete types pursuing various sports under different exercise intensities, environments, and athletic performance goals. Prerequisite(s): CULN3155 or CUL3155, FSM2210 or FSM3040. Offered at Charlotte, Providence

3 Semester Credits

CULN4165 Therapeutic Cuisine

This capstone course requires students to apply their proficiency in culinary nutrition, critical-thinking skills and management theories to address the challenges faced by contemporary healthcare food service facilities. Focus is on the patient's dining experience while adhering to specific dietary requirements. Students create and execute therapeutic menus in addition to rotating through management positions found in today's institutional food service facilities.

Prerequisite(s): CUL3155 or CULN3155, FSM2210 or FSM3040. Offered at Charlotte, Providence 3 Semester Credits

CULN4175 Spa Cuisine

This course focuses on advanced techniques of nutritionally sound food preparation and menu development, as reflected in current research. 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 they apply to current spa cuisine models.

Prerequisite(s): CULN3155 or CUL3155, FSM2210 or FSM3040. Offered at Charlotte, Providence

3 Semester Credits

Culinary Science (CULS) Courses

CULS2010 Introduction to Food Product Development

This course introduces students to the terminology and basic practices in product development labs, test kitchens and culinary centers in the food and beverage industry. Focus is on the product development process from concept through commercialization, and the role of the product developer throughout this process. This includes an introduction to market research and sensory testing techniques, unit operations in food and beverage processing and packaging, quality assurance/quality control, and food regulations and labeling. Student groups research current trends, the needs of a particular target market, and topics in food and beverage processing and packaging. This course includes lecture, student presentations, group work, guest lecturers and use of the internet to research relevant topics and technologies. Offered at Charlotte, Providence 3 Semester Credits

CULS2210 Food Science

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation and processing of food products. The relationships between the chemistry of the major food components (carbohydrates, fats and proteins) and their functionality in food systems are examined. This course requires a laboratory research project that involves writing a research proposal, conducting primary and secondary research, conducting a consumer test, analyzing data, and writing a final laboratory report following the scientific method described in the course.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

Directed Experiential Ed (DEE) Courses

DEE3999 Directed Experiential Education

Directed Experiential Education (DEE) offers students an intensive, projectbased experiential learning opportunity conducted under the supervision of a faculty member. Experiences are driven by a specific industry-based or functional-area-based project completed for a nonprofit or for-profit DEE partner. Through weekly group seminar meetings, extensive field work (independent and/or group-based) and purposeful reflection, students apply acquired discipline-specific skills and knowledge, develop leadership and collaborative abilities, and refine critical thinking, problem-solving and active citizenship skills. The course culminates in a formal presentation to the DEE partner. This course is recognized as an Experiential Education (EE) course, indicating that experiential learning is used as a primary method of achieving the course objectives.

Prerequisite(s): Minimum of 57 credits and faculty recommendation. Offered at Charlotte, Online, Providence, Providence CE 3-6 Semester Credits

Economics (ECON) Courses

ECON1001 Macroeconomics

This course is designed as a general introductory course in economics covering the major elements of economic theory that apply to the overall economy. It is designated as the first of two introductory courses in economics. The various topics it covers include how the economy functions as a whole, the market system, national income, business cycles, the financial system, macroeconomic theories, monetary and fiscal policy, and international trade.

Prerequisite(s): MATH1002 or math placement. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON1002 Microeconomics

This course consists of microeconomic principles and issues. Course content examines and analyzes demand and supply elasticities and efficiency of the market equilibrium. In addition, the costs of production and the four basic market models of firms' short-run and long-run operations are discussed. Other topics covered include pricing strategies, market failures and government policies to resolve them. Prerequisite(s): MATH1002 or math placement.

Offered at Charlotte, Online, Providence 3 Semester Credits

ECON2010 World 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 discussed and analyzed to permit better insight into these issues.

Prerequisite(s): ECON1001 or ECON1002. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON2011 Intermediate Macroeconomics

This course is designed to be a comprehensive analysis of the economy as a whole. Topics covered are economic growth, unemployment, inflation, business cycles, as well as monetary and fiscal policy. An examination of economic theories of the long run and short run are also included. Prerequisite(s): ECON1001, MATH1035, sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON2022 Intermediate Microeconomics

This course is an in-depth analysis of how individuals and firms make decisions under conditions of scarcity. Topics examined are consumer choice, demand and supply, elasticity, cost functions, market structures, profit maximization, optimal pricing, game theory and market failures. Prerequisite(s): ECON1002, MATH1035, sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON3025 The Global Economy in the 21st Century

This course introduces students to the economic problems that have emerged as a result of the process of globalization. Various issues such as the growth of world population, availability of resources, problems with the environment and climate change, the state of the global economy, and problems of global security are analyzed. Prerequisite(s): ECON1001 and ECON1002. Offered at Charlotte, Online, Providence 3 Semester Credits

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): ECON1002, BUS1001 or MGMT1001. Offered at Charlotte, Online, Providence 3 Semester Credits

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 and ECON1002. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON3200 Econometrics

Econometrics is a set of research tools used to estimate and test economic relationships. The aim of this course is to provide students with the skills helpful in filling the gap between studying economics and applying economics statistically. With this course, students gain an overview of what econometrics is, how to build and estimate regression models, interpret estimation results, predict model outcome, conduct hypothesis tests, and diagnose model specifications. The emphasis of this course is on understanding the tools of econometrics and applying them in practice. Prerequisite(s): ECON1001, ECON1002, MATH2001 or MATH2010, junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

ECON4900 Economics Capstone Seminar

This capstone course, delivered in a seminar format, is for seniors pursuing the Economics bachelor's degree. Students use the knowledge obtained through required major courses to further develop their critical thinking, analytical and decision-making skills in economics. Students use statistics software to conduct analysis when appropriate.

Prerequisite(s): ECON2011, ECON2022, ECON3200, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

English (ENG) Courses

ENG0001 Writing Workshop

Students are assigned to this course based on a placement test given prior to registering for ENG1020. In this course, taken in conjunction with ENG1020, students review focus, purpose, development and conventions to successfully respond to an on-demand writing prompt. Offered at Charlotte, Online, Providence

0 Semester Credits

ENG1020 Rhetoric & Composition I

This course introduces students to the skills required for college-level expository writing: critical reading, analysis, evaluation and synthesis. While gaining an understanding of college-level rhetorical theory, critical thinking and composing, students apply appropriate strategies and techniques to a variety of written communication tasks. A process approach empowers students to become flexible thinkers and problem solvers. Class work includes active participation in group discussion and peer critique workshops. Course requirements include several multi-phase composition projects (with significant work on planning, revising and editing) and a final reflective analytical essay exam.

Offered at Charlotte, Online, Providence 3 Semester Credits

ENG1021 Rhetoric & Composition II

Building on the strategies of rhetoric and composition introduced in ENG1020, students work both individually and collaboratively to create more complex and rhetorically advanced compositions. Students participate in writing workshops enabling them to engage critically with scholarly texts for problem-solving and to consider diverse rhetorical situations when composing academic and non-academic original works. Course requirements combine several multi-phase individual and collaborative composition projects.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence 3 Semester Credits

ENG1024 Honors Composition: Writing in the Academy

This Honors composition course introduces students to academic writing by exposing them to various discipline-specific ways of knowing, all of which stress critical thinking, research skills and the writing process. Students gain access to multiple perspectives on issues that cut across the curriculum, allowing them to analyze, synthesize, and evaluate these issues in ways that promote academic rigor, readiness for success throughout their academic program, and the skills critical to writing an engaging Honors Thesis. Students will write summaries and analyses of individual readings, expositions of interdisciplinary approaches, and a proposal for a project that comprises an academic research paper and oral presentation.

Prerequisite(s): Honors status.

Offered at Charlotte, Providence

3 Semester Credits

ENG1027 Honors Advanced Composition and Communications: Civic Discourse

This advanced course in composition and communications builds on the skills developed in Honors Composition: Writing in the Academy (ENG1024) by introducing the element of civic discourse into academic writing in the disciplines. Having studied the conventions of academic writing in multiple disciplines, students now consider issues from the perspective of citizen-scholars. They examine controversial issues in the public sphere by studying rhetorical strategies of persuasion, and determining how classical rhetorical theories inform current socio/political debates. Students are required to participate in these debates as writers, researchers, and public speakers who can make effective persuasive arguments. The culminating assignment is a research/persuasive project comprised of an academic paper and a multimedia campaign.

Prerequisite(s): ENG1024 or English placement, honors status. Offered at Charlotte, Providence 3 Semester Credits

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.

Offered at Charlotte, Online, Providence 3 Semester Credits

ENG2010 Introduction to Technical Communication

Commonly defined as workplace communication that enables people to make decisions and perform tasks, technical communication spans a broad range of fields in which individuals and teams create a range of compositions including reports, proposals and instructions for a variety of audiences, purposes and circumstances. In this introductory course, students combine individual and collaborative work to advance their skill in analyzing rhetorical situations to enable planning and executing compositions for a variety of workplace audiences, purposes, and circumstances for delivery in multiple media.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

ENG2401 Introduction to Creative Writing

This course offers students the opportunity to practice various forms of expressive writing. Students study models and learn techniques for writing effective poetry and prose. Instructors may also incorporate drama into the course work. Most of the daily class periods consist of discussion, lecture, inclass writing and workshops of student writing. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

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 ENG1027, ENG1030. Offered at Charlotte, Online, Providence 3 Semester Credits

ENG3030 Introduction to Food Writing

This course provides students with an opportunity to concentrate on food writing for cookbooks, magazines, newspapers and websites. In addition to becoming familiar with the genre, students are introduced to the protocol for getting published. Students learn how to develop and compose food features and restaurant reviews, as well as construct and edit recipes. Interview techniques, query letters and tailoring work to various publications are also taught.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

ENG3150 Introduction to Fashion Writing

This course allows students to delve into the unique world of fashion writing, focusing both on the history and practice as they learn to craft compelling prose. Students explore past and current coverage, honing their journalism and multimedia skills, including blogging, photography and video. This course further examines the genre's role in popular culture and its commercial aspects. Course work includes lectures, writing workshops and critiques.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

ENG3210 Food Media Presentation Skills

This course provides students the opportunity to develop media performance skills, specifically related to the culinary field, to effectively disseminate information and educate food and beverage consumers in the 21st century. Students are introduced to various forms of digital food media communication by analyzing and critiquing existing audio-visual media. Students also learn and practice food styling, writing and audio-visual performance techniques and are instructed in the creative and technical aspects of food media. This course affords students the opportunity to practice a variety of communication skills, including written communication (encompassing grammatical and organizational skills), oral communication (including content delivery, vocal dynamics and body language) and technical skills (including creating blogs and performing podcasts and video segments).

Prerequisite(s): ENG1021 or ENG1027, ENG1030. Offered at Charlotte, Providence 3 Semester Credits

ENG3300 Literary Editing and Publishing

This course combines the study of contemporary literary publishing and the practical skills of magazine production in literary creative arts. This course is a production class with the aim of producing a publication for public distribution, either hard-copy or electronically via a website or blog, thus providing students with the practical experience of producing a journal for a real-world audience that exists beyond the classroom. Focus is on improving students' artistic appreciation of writing, art and/or photography. Students are exposed to all levels of the editorial process with special attention given to soliciting and reviewing submissions of poetry, fiction, drama, creative essays and art; fundamentals of style; copy editing; proofreading; and the principles and practices of design. Additional benefits include experience in teamwork, project leadership, communications, analysis of literature and art, marketing, and technology. Students learn to use software such as Adobe InDesign and Adobe Photoshop, or make use of other online platforms to analyze noteworthy print and digital literary journals as their texts for the course.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Providence 3 Semester Credits

ENG4530 Advanced Food Writing: The Food Memoir

This advanced course introduces students to food memoirs for discussion, analysis and evaluation. Students examine the relationship of food to a number of relevant issues (culture, history, politics, family) as described in the food memoir and write about their own food memories and experiences, exploring how those memories and experiences reflect and comment upon culture, society and contemporary issues.

Prerequisite(s): ENG2401 or ENG3030. Offered at Charlotte 3 Semester Credits

Entrepreneurship (ENTR) Courses

ENTR2001 Introduction to Entrepreneurship

This is an introductory course in entrepreneurship. The course demonstrates how entrepreneurs recognize business opportunities, develop ideas and identify markets. Students experiment with different methods of opportunity identification and ideation. Special focus is given to the application of design thinking to solve everyday problems. Students use this course to identify several alternative business ideas, assess their feasibility and choose the idea they wish to develop throughout their entrepreneurship studies. Students identify resources within and outside the university to help with their business development.

Offered at Charlotte, Online, Providence 3 Semester Credits

ENTR2030 Pitching & Planning New Ventures

This course teaches students how to develop and present a business plan to pursue the opportunities they identified in ENTR2001 or ENTR2005. Students conduct a business plan canvas to gather information and validate their ideas. Students utilize a web-based business-planning platform to help them organize and format their plans in a professional manner. Students prepare an executive summary, a 30-second elevator pitch and short presentation to "sell" their business concept to investors.

Prerequisite(s): ENTR2001 or ENTR2005.

Offered at Charlotte, Online, Providence

3 Semester Credits

ENTR3015 Small Business Management

This course helps students put their business ideas into action by developing an operations plan and project schedule for new and existing small business owners. Classroom study focuses on the foundational aspects of running a new or existing small business, looking at operational, legal, risk management, and human resource issues throughout the start-up phase and the first few years of a business. Finance and Marketing issues are briefly addressed but will be studied in-depth in other courses. Project work focuses on drafting a project plan, and classroom learning is incorporated into the plan. Case studies that highlight the various challenges faced by new and existing small businesses are analyzed and discussed and creative problem solving is encouraged.

Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

ENTR3025 Growth and Sustainability for Small Business

This course covers the different methods emerging companies use to expand nationally and internationally. Emphasis is on the use of each strategy to accomplish growth and sustainability objectives and initiatives. Topics include methods for growing an emerging company, evaluating franchising systems, expansion tactics for small and large corporations, careers in emerging companies, and financing the expansion of a company. This course is relevant for any student interested in working as a change agent in an established company or starting and/or expanding his or her own company. Prerequisite(s): ENTR2030 or ENTR3015.

Offered at Charlotte, Online, Providence 3 Semester Credits

ENTR3030 Marketing for Entrepreneurs

This course teaches future entrepreneurs how to market products and services effectively with limited resources. Entrepreneurs need to market to all constituents including customers, suppliers, lenders/investors and the community in which they operate. Students learn to interview potential customers, select their target market, construct basic web sites and social media pages and analyze marketing results. Special focus is placed on helping entrepreneurs build their brand.

Prerequisite(s): ENTR2030 or ENTR3015.

Offered at Charlotte, Online, Providence

ENTR3060 Financing New Ventures

This course covers the financing of new business ventures. In this course students develop the financial portion of a business plan to include revenue estimates, expense projections, and an evaluation of their break-even point. Students construct professional Pro-Forma financial documents including the Income Statement, Balance Sheet, and projected cash flows. This is followed by a comparison of debt and equity financing options. Upon evaluation of the alternatives students recommend a financing plan for their business. Prerequisite(s): ENTR2030.

Offered at Charlotte, Online, Providence 3 Semester Credits

ENTR4010 Change and Innovation Management

This course explores the process of change and innovation as it relates to the development and implementation of knowledge to improve organizational competencies and enhance business performance. Change, both incremental and disruptive, is related to innovation through the analysis of its effect on the organization's ecosystem to include its customers, employees, suppliers, etc. Topics include knowledge as a meaningful resource and competitive advantage; the innovation gate process; the difference between a knowledge creation organization and an information processing one; change as an instrument of innovation; and the various concepts and strategies of change to include Lewin's Three Step Theory, Lippett's Phases of Change Theory and the Disruptive Innovation Theory.

Prerequisite(s): ENTR2030 or ENTR3015. Offered at Charlotte, Online, Providence 3 Semester Credits

ENTR4055 Entrepreneurship Seminar

In this Entrepreneurship capstone course, students are required to synthesize knowledge gained from previous coursework to finalize their business plan and prepare to launch their businesses. Students finalize their business plans, prepare to pursue financing for the businesses, and either launch their business, create an MVP (Minimally Viable Product) of their business, or run a meaningful market test in this course. It is a hands-on, action-focused course that enables students to make final preparations to launch their business upon graduation.

Prerequisite(s): ENTR2030 or ENTR3015 or ENTR3050 or ENTR3060. Offered at Charlotte, Online, Providence 3 Semester Credits

Equine (EQN) Courses

EQN4115 Special Topics in Equine Studies I

This course is designed to allow students to pursue advanced work in specialized equine studies topics, such as advanced teaching techniques, and advanced stable management strategies. The course may be a practical application of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation is required. Offered at Charlotte, Providence 1 Semester Credit

Event (EVNT) Courses

EVNT1001 Introduction to Event Management

This course introduces students to the event management field. The historical development and organizational structure of the event industry are discussed. Focus is on acquiring knowledge pertaining to the breadth and depth of the event industry including social life cycle events, corporate, private and nonprofit. The course is also designed to provide first-year and transfer students in the Event Management program educational experiences and information about university resources and academic tools available to them that will help support academic success at JWU. Offered at Charlotte, Online, Providence 3 Semester Credits

EVNT2020 The Business of Event Management

This course introduces students to the methods utilized in researching, planning, organizing and delivering sustainable major events. The roles of global events in sub-fields such as sports, tourism, entertainment, celebrations, civic and hallmark events are also explored.

Prerequisite(s): BUS1001 or EVNT1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001 or SPM1001.

Offered at Charlotte, Online, Providence

3 Semester Credits

EVNT2210 Event Technology & Access Management

This course investigates the new and emerging trends in event technology and access management. Students explore the event technology that helps planners complete tasks pertaining to their work as event organizers. Types of event technology include, but are not limited to, event management software, mobile event apps, credentialing, ticketing software and event analytics. The role technology plays in event access management to provide the attendees with a safe and secured event is also explored. Prerequisite(s): EVNT1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

EVNT3005 The Business of Meeting Management

Meeting management is a significant branch of the event industry. This course investigates the importance of researching, planning, promoting, executing and evaluating for-profit and nonprofit meetings and conventions. This course examines the necessary business, content development, budgeting, contracts, marketing, public relations, transportation, and management skills needed to produce effective events within the meeting industry. Students explore the process of obtaining, building and retaining internal and external stakeholders necessary to meeting overall company goals and objectives. Additionally, the course examines the future of meetings and career opportunities.

Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

EVNT3030 Fairs and Festivals

Fairs and festivals are significant recurring hallmark community events that become synonymous with a destination. Fairs and festivals represent tradition, image and attractiveness to a town, city or region. This course investigates the importance of fairs and festivals to local culture and arts, economic development, sociocultural and environmental outcomes and stakeholder relationships. This course examines the unique event planning aspects to meet stakeholder and community goals in the global marketplace. Additionally the course examines future trends in the fair and festival industry. Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

EVNT3050 Global Mega Events

This course explores the lure of hosting mega events and examines the bidding process, the involvement of governing bodies, and the plan for legacy and leveraging of the host nation. Students are exposed to the political, economic, sociocultural and environmental impact associated with hosting a large-scale event. Events such as the Olympic Games, the World Cups, World Expos, bicentennials, global music festivals, concerts and other civic and hallmark events are analyzed. The culmination of the course is a trip to an international destination where students engage with key stakeholders from the host nation.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

EVNT3220 Sales and Business Development

This course examines the sales strategies used to leverage relationships and satisfy the needs of the consumer in the event management industry. Emphasis is placed on the integration of relationship-centric best practices in the design of an event in the areas of human resources, supply chain and client needs. Additionally, the importance of developing an internal culture of business development and relationships are explored. Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

EVNT4025 Event Sustainability

This course examines sustainability issues and standards as they relate to the events industry. Students analyze current environmental, social and economic practices within the events industry. Students design effective sustainability plans to integrate into a public or private event. Students develop impactful sustainable practices and analyze the proposed solutions within the various segments of the event industry. Corporate social responsibility and the impact of sustainability on international events are discussed. Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence

EVNT4110 Advanced Special Event Management

This advanced course is designed to explore the complex area of event management. This class analyzes large scale events and their impact on a global media audience. The course provides students with a basis for using research as a tool to organize and plan a special events project. This class works toward the understanding of practicing and executing the elements of successful project management and logistics. This is a project-based course and requires the execution of a successful event.

Prerequisite(s): EVNT2020 or SEE2020, junior status.

Offered at Charlotte, Online, Providence

3 Semester Credits

EVNT4250 Contemporary Issues in Event Management

This course examines the operational and strategic issues in the event management industry through directed case studies, round-table discussions and industry-related readings. Students critically evaluate case studies exploring topics related to event management in areas of event strategy, financial management, event operations, stakeholder development, event design, marketing, and other event topics.

Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

Finance (FISV) Courses

FISV2000 Finance

This course is an introduction to the fundamental principles of finance, with a focus on financial statement analysis and decision making. The course encourages active learning through cases, class discussion and problemsolving. Students use traditional financial statements as well as managerial financial reports for use in learning essential decision-making processes. Major topics include financial statement analysis, fundamentals of risk and return, time value of money, various budgeting models, and alternative forms of financing. Excel and other decision support tools are used extensively throughout this course.

Prerequisite(s): ACCT1210, FIT1040 (or concurrent). Offered at Charlotte, Online, Providence 3 Semester Credits

FISV3001 Investments

This course introduces students to investing and financial planning. Topics include 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 regulations are also considered. Prerequisite(s): FISV2000.

Offered at Charlotte, Online, Providence 3 Semester Credits

FISV3005 International Finance

This course provides students with an overview of international banking and finance. Topics include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrasts between European, Asian and American banking.

Prerequisite(s): ACCT1210. Offered at Charlotte, Online, Providence 3 Semester Credits

FISV3010 Credit Risk Analysis and Management

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite(s): ACCT1210. Offered at Charlotte, Online, Providence 3 Semester Credits

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): ACCT2022 or ACCT2210, FISV2000. Offered at Charlotte, Online, Providence 3 Semester Credits

FISV4020 Risk Management and Insurance

This course provides an understanding of the procedures and concepts of risk management as a precedent to the study of insurance, which is an important tool in 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): ACCT1210.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): FISV2000.

Offered at Charlotte, Online, Providence 3 Semester Credits

First-Year Seminar (FYS) Courses

FYS1020 First-Year Seminar

This course encourages all first-year students to strengthen the connection between self-exploration and the transition to college while actively participating in the classroom and engaging with the larger JWU community. Identifying and developing their natural talents and skills helps students launch their undergraduate experience. Strategies to enhance personal health and wellness practices are presented so students can become engaged with the diverse and inclusive population at JWU. Students connect with the academic and campus community as they learn about institutional resources and self-select from a variety of co-curricular activities that reinforce course content.

Offered at Charlotte, Providence 1 Semester Credit

Food Science (FSC) Courses

FSC3010 Food Quality Assurance

Principles of quality management as they pertain to manufacturing, processing, and/or testing of foods, with a major emphasis on food regulations, food plant sanitation and Hazard Analysis of Critical Control Points. Food quality assessment methods, good manufacturing practices and statistical process controls are discussed.

Prerequisite(s): FSM1165 or approved sanitation certificate, junior status. Offered at Charlotte

3 Semester Credits

FSC3020 Food Chemistry

Food chemistry applies basic scientific principles to food systems and practical applications. Chemical/biochemical reactions of carbohydrates, lipids, proteins and other constituents in fresh and processed foods are discussed in respect to food quality. Reaction conditions and processes that affect color, flavor, texture, nutrition and safety of food are emphasized. Laboratory experiments reinforce class discussions. These include activation and control of non-enzymatic browning and food emulsions. This course is conducted within both a lecture and laboratory environment. Prerequisite(s): CHM2040 (or concurrent), junior status. Offered at Charlotte 3 Semester Credits

FSC3040 Food Ingredients & Formulations

This course applies food science principles to ingredient substitutions in food products. Students explore practical applications of various carbohydrate, lipid and protein food ingredients and their impact in food systems. Legal and regulatory restrictions in respect to ingredients, package materials, processes and labeling statements are introduced. Laboratory procedures for standard formulations and instrumental evaluation, with an emphasis on problem solving and critical thinking, are studied in a laboratory setting. Prerequisite(s): Junior status.

Offered at Charlotte

3 Semester Credits

FSC3050 Fermentation Science & Functional Foods

This course explores various fermented food systems with particular emphasis on their development and continued manufacturing. Additionally, this course covers a range of functional foods and food components, their health conferring benefits, mechanisms of actions, and possible applications in the food industry.

Prerequisite(s): Junior status. Offered at Charlotte 3 Semester Credits

FSC3060 Principles of Food Microbiology

This course introduces students to various aspects of food microbiology, organisms associated naturally with foods and those responsible for spoilage. The role and significance of food microorganisms including food pathogens are discussed. Additionally, students investigate various sources of contamination and the influence of food formulation and processing on microbial growth. Control techniques and methodology to detect and enumerate microorganisms in food products are studied.

Prerequisite(s): BIO2201, BIO2206, Corequisite: FSC3065, junior status. Offered at Charlotte

3 Semester Credits

FSC3065 Principles of Food Microbiology Laboratory

This course is the laboratory companion for Principles of Food Microbiology. The laboratory focuses on practical application of microbiological principles to food and food ingredients. Students develop skills in using commonly employed microbiological techniques in research laboratories and quality control. Emphasis is on investigating food contamination, the techniques and methods to detect and enumerate microorganisms, and evaluating the efficacy of control efforts.

Prerequisite(s): BIO2201, BIO2206, Corequisite: FSC3060, junior status. Offered at Charlotte

1.5 Semester Credits

FSC4010 Sensory Analysis

Application of sensory science principles and practices to food and beverage systems including an understanding of consumer sensory techniques and the use of various instrumental testing methods.

Prerequisite(s): FSC3020, MATH2001, junior status.

Offered at Charlotte

3 Semester Credits

FSC4020 Principles of Food Processing

Principles and practices of food processing including, extrusion, canning, freezing, dehydration, aseptic packaging, fresh ready to eat and specialty food manufacturing. Understanding of various preparations, processing and packaging techniques including the use of additives. The course exposes students to various manufacturing equipment and explores raw material control, disposal of waste products and the use of re-work in a manufacturing setting.

Prerequisite(s): FSC3020, FSC3040, senior status. Offered at Charlotte 3 Semester Credits

FSC4040 Product Research & Development

This senior-level capstone class builds on and applies knowledge learned in previous food science & technology major courses. This laboratory based class will expose students to the product development process from concept through product optimization. Students learn the importance of teamwork in a R&D laboratory classroom. They will develop a consumer food product which meets predefined nutritional, performance, regulatory and shelf-life expectations. ESHA Genesis R&D software will be used to enter formulations and design nutritional and ingredient labels.

Prerequisite(s): FSC3020, FSC4020, senior status. Offered at Charlotte 3 Semester Credits

Food Service Management (FSM) Courses

FSM1001 Introduction to the Food & Beverage Industry

This introductory course examines career opportunities, organizational structures, history, and front- and back-of-the-house operations in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service. Offered at Charlotte, Online, Providence 3 Semester Credits

FSM1165 The Food Safety Manager

Students explore food safety and environmental sanitation through the lens of the person in charge, identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass an American National Standards Institute (ANSI) accredited, national food safety manager certification examination that is recognized by the Conference for Food Protection.

Offered at Charlotte, Providence 1 Semester Credit

FSM2007 Food and Beverage Technology & Application Systems

This course prepares students for the understanding of current applications and trends in technology that are impacting the food and beverage industry. Emphasis is placed on emerging technologies used in the industry from both a managerial and an analytical perspective.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2025 Food and Beverage Cost Control

Food and Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2033 Food Service in Hospitality and Tourism

This course introduces the principles of how food and beverage operations interact with other departments found in hospitality and tourism properties. Managerial concepts include industry regulations, financial and operational controls, and matching foodservice venues and menus to targeted customer markets.

Prerequisite(s): HOSP1001. Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2045 Introduction to Menu Planning and Cost Controls

This course allows students the opportunity to evaluate sales menus and apply the skills relevant to the development and design of the sales menu in a food service operation, while also learning the importance and use of the proper tools and documents needed to control food and beverage costs and analyze sales. Additionally, the course introduces a practical approach to managerial accounting through the exploration of labor and overhead expenses, as well as an introduction to the income statement as a method of evaluating a business's success.

Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2055 Beverage Appreciation

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is 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): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2080 Food Service Operations

This intermediate course is designed to complete the student's foundation in purchasing as well as food and beverage operational controls. Emphasis is on mastering the purchasing cycle functions and back-of-the-house menu management systems and operations. Students also develop income statements using current technology and utilize spreadsheet applications to analyze food and beverage operations. Students have the opportunity to achieve two industry-recognized certifications.

Prerequisite(s): ACCT1210 or ACCT2150 (or concurrent). Offered at Charlotte, Providence 3 Semester Credits

FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry

This course introduces students to the management of different areas of food and beverage operations within the sports, entertainment and event industry. Emphasis is on food product and preparation types, beverage types, food and beverage delivery systems, costing and pricing strategies, and food and beverage pairings as they apply to the different divisions of the industry. Students obtain approved Food Safety Handler and Food Allergy certifications.

Offered at Charlotte, Providence 3 Semester Credits

FSM2180 Hotel Food and Beverage Operations Control

This course introduces students 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. Additionally methods used by hotel managers to increase food and beverage operational profits through maximizing revenues and controlling costs are explored. Students utilize spreadsheet applications in developing and analyzing operational income statements.

Prerequisite(s): ACCT1210. Offered at Charlotte, Online, Providence 3 Semester Credits

FSM2210 Operational Management in Healthcare

This course introduces students to the responsibilities of a food service operations manager within healthcare organizations and other adjacent career paths. Through the examination of financial and human resource management principles, as well as organizational structure and governance, the student will be able to demonstrate and apply the functions expected of an operations manager. Prerequisite(s): FSM2045.

Offered at Charlotte, Providence 3 Semester Credits

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.

Offered at Charlotte, Providence 3 Semester Credits

FSM3035 Supervision for Food Service Professionals

This course is designed to allow students the opportunity to learn and explore human resource management theory and procedures as they apply 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 labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM3040 Food Service Financial Systems

This course allows students the opportunity to learn and experience an indepth 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. Prerequisite(s): FSM2025 or FSM2045.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM3060 Front of the House Operations Management

This intermediate course focuses on the comprehensive study of dining service management within the food and beverage industry. Emphasis is placed on service theory and delivery, current technology and its application, customer feedback and process improvement, human resource development and training, staffing, physical space and layout, marketing, and fiscal accountability. Students have the opportunity to obtain industry-specific certification.

Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

FSM3075 Food Service and Hospitality Strategic Marketing

This upper-level course provides students with a broad scope of food service and hospitality marketing. Emphasis is on the analysis, structure and strategy of food service and hospitality marketing; 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. Offered at Charlotte, Online, Providence 3 Semester Credits

FSM3080 Food & Beverage Marketing and Distribution

This course introduces students to the many facets of food marketing in commercial applications. Students explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis is placed on the integration of food service and marketing competencies.

Prerequisite(s): Junior status. Offered at Charlotte, Online, Providence

3 Semester Credits

FSM3111 Catering: Sales and Operations Management

Catering companies provide food and beverage services for clients who are hosting events, such as weddings, Bar/Bat Mitzvahs, anniversaries, graduations, rehearsal dinners and organization meetings. Catering managers meet with clients to plan events and are responsible for menu development, cooking and serving food in a variety of locations. This upper-level course examines the unique aspects of planning and executing various catered events for both on-premise and for off-premise locations. Students explore the managerial and entrepreneurial aspects of developing a business model, building and maintaining a client base, operating and analyzing financial performance, and applying food and beverage management operational best practices.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

FSM3175 Advanced Food Safety, HACCP and Special Processes

This course provides students with advanced training in food safety concepts and special processes while simultaneously developing workplace skills that are highly valued by employers. Students explore the framework and imperative steps of Hazard Analysis Critical Control Point (HACCP) as a control for safe food production. Students also explore safe food processing and recognize proper food safety practices utilized to keep food safe through the flow of food. Common special processes and template HACCP plans are analyzed to ensure safe production of these special processes, thus keeping the consumer from risk. At the completion of this course, students are prepared to sit for a nationally recognized HACCP certification exam. Prerequisite(s): (CUL2510, CUL2610, CUL2710, CUL2810) or (CUL2510, CUL2810, CULN2020, CULN2230) or (CUL2010, CULS2010, CULS3035) or (CUL2215, 2235, 2245, 2255 2265), FSM1165. Offered at Charlotte, Providence

3 Semester Credits

FSM3215 Culinary Operations and Facility Management

This course is designed to enhance the student's understanding of how a foodservice operation's concept and menu influence back-of-the-house functions and costs. A task analysis is performed to design a workflow and identify the equipment and smallwares needed to receive and store product, and to produce and serve the menu. Overhead costs including direct operating expenses, furniture, fixtures and equipment (FFE), repairs and maintenance, and facilities layout and design are explored and evaluated to determine costs and the effect on profitability.

Prerequisite(s): (CUL2510, CUL2610, CUL2710, CUL2810) or (CUL2510, CUL2810, CUL2810, CULN2020, CULN2230) or (CUL2510, CUL2610, ENTR2001), FSM2045.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): Senior status.

Offered at Charlotte, Providence

3 Semester Credits

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): Junior status. Offered at Charlotte, Online, Providence

3 Semester Credits

FSM4160 Food and Beverage Strategies and Logistics

This senior-level capstone course is designed to give students insight into strategic management and decision making in the food and beverage industry. Students develop critical-thinking and decision-making skills by employing a variety of methods to examine the strategies of a number of food and beverage organizations. Special emphasis is on the impact of internal and external factors on strategy, current market conditions in the food and beverage industry, and the unique importance of the supply chain as it relates to food and beverage organizations.

Prerequisite(s): (FSM3075 or HOSP3053 or MRKT1001), (ACCT3150 or FISV2000), junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): Junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Foundations in Tech (FIT) Courses

FIT1040 Spreadsheet Design for Business Solutions

This course provides students with 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, Online, Providence 3 Semester Credits

French (FREN) Courses

FREN2020 French Language 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, discussions, required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills. Offered at Charlotte, Providence 6 Semester Credits

Gender Studies (GEND) Courses

GEND1040 Introduction to Gender Studies

This course introduces students to the concept of gender. It explores the biological, psychological, social, historical and performative aspects of gender and the effect that gender roles, biases and expectations have on society and on the lives of individual women and men in the U.S. and around the world. In this course, students are introduced to the topics of gender role socialization; the role that gender plays in institutions such as the family, schools, workplaces and prisons; the interplay of gender, politics and the law; and the portrayal of gender in popular culture. The relationships between gender and race and gender and sexuality are also examined. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Providence 3 Semester Credits

3 Semester Creaits

Graphic Design (GDES) Courses

GDES3050 Basics of Print Design

This course introduces the student to the fundamental principles of print design. Using both traditional tools as well as industry standard software, students learn the essential design concepts, process and work flow practice used in print design. In-class demonstrations and lectures involve the introduction of design theory and practical applications of print design peripherals. A variety of print-based assignments and projects are completed both in class and outside of class, and students are required to produce and deliver professional design presentations during in-class critiques. Offered at Charlotte, Providence

Health Science (HSC) Courses

HSC1010 Introduction to Health Professions

This course is designed to survey different types of health professions for those in pursuit of a healthcare career. Students are provided with information about all training, educational and certification requirements for the professions discussed in class. Students learn how each of the professions plays a role in providing care in the healthcare system and how the professions interact with one another. Case studies introduce students to different scenarios in which various healthcare professions interact to solve complex patient problems.

Offered at Charlotte, Online, Providence 1 Semester Credit

HSC1100 Determinants of Health

This course provides students with an overview of the determinants of health as described by the Centers for Disease Control and Prevention (CDC) and the World Health Organization (WHO). The determinants of health are critical for understanding the impact of factors outside of genetics/biology on a population's health. A variety of topics are examined including a populationbased overview of the determinants of health using the framework of social, physical, ecological and behavioral causation. Offered at Charlotte, Online, Providence

3 Semester Credits

HSC1230 Introduction to Public Health

This course explores what public health means and how it impacts our lives through environment, policy, communication and personal relationships. Students are introduced to the basics of the public health system, covering the basic definition of public health, how we analyze public health problems, defining the biomedical basis of public health, and describing social and behavioral factors related to health interaction and medical care issues. This course uses case studies and real-life scenarios of challenges faced and the strategies implemented for working with communities on specific health issues that have the potential to impact a population.

Offered at Charlotte, Online, Providence 3 Semester Credits

HSC2100 Epidemiology

This course provides a systematic approach for acquiring and evaluating information on the distribution and causes of disease and other health outcomes in populations. Topics include epidemiologic methodologies utilized in health-related areas other than public health, such as clinical medicine, health administration, dentistry, occupational health and nursing. The link between epidemiology and the traditional liberal arts, such as social justice and health disparities, is discussed. Prerequisite(s): HSC1230, MATH2001 or MATH2010. Offered at Charlotte, Online, Providence

3 Semester Credits

HSC2230 Introduction to Global Health

This course introduces students to the major global health challenges, programs and policies that countries throughout the world make decisions about on a day-to-day basis. Students are introduced to the differences in global health status and disease prevalence and many of the factors that play a role in the reasons why some countries are able to eradicate disease more easily than others. Political, monetary and ideological values, as well as environmental factors, all play a role in creating health disparities globally. Discussion includes why people in some countries are healthier than those in others and why there are differences in resource allocation among these countries. Students are introduced to principal global health concepts such as the burden of disease, epidemiology, policy analysis and comparative health systems. Students learn to differentiate problems across countries and use learned skills to problem solve and communicate policy goals. Prerequisite(s): HSC1230.

Offered at Charlotte, Online, Providence 3 Semester Credits

HSC2400 Research Methods for Health Science

This course introduces students to ecological, experimental and observational research methods that are necessary to conduct research in the health sciences and public health. Students discover the differentiating contributions of qualitative and quantitative research methods to the understanding of health and the disease process, as well as explore the role of innovative research designs, such as community-based participatory research, ecological momentary assessment, and mixed-methods designs. Students explore the relationship between methodological decisions and the strength of research findings. As part of the course, students develop a working knowledge of measurement theory; the validity and reliability of health-based measures; and population sampling techniques. Research ethics, including research funding and dissemination, are emphasized through historical and modern lenses, and past ethical errors relevant to the development of modern bioethical principles are discussed. Ethical codes created and supported by the American Medical Association and the American Public Health Association are prioritized. Students demonstrate their knowledge through the development of a research plan on a health or public health topic of their choice.

Prerequisite(s): (ESS2010/ESS2015 or HSC1230) and MATH2001 or MATH2010, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

HSC3200 Health Education and Program Planning

This course is a study of the processes involved in planning health education and health promotion programs. Emphasis is on community analysis, including social assessment, epidemiological assessment, behavioral assessment and environmental/ecological assessment. Program implementation and assessment are also examined. Additionally, behavior theory is discussed to reflect the symbiotic nature between the target population and the service provider(s).

Prerequisite(s): HSC2100, MATH2001 or MATH2010. Offered at Charlotte, Online, Providence 3 Semester Credits

HSC3300 Comparative Healthcare Systems

This course is designed to provide an in-depth survey of the structure, function and comparative performance of a variety of healthcare delivery and financing systems in the U.S. and other countries, and explores contemporary issues affecting the institutions that provide healthcare and the people who seek health services. The course also covers the historical development of international healthcare systems, the organization and financing of systems of care, and the policy process and priority setting. Finally, the course covers current efforts at healthcare reform.

Prerequisite(s): HSC1010, HSC1230. Offered at Charlotte, Online, Providence 3 Semester Credits

HSC3500 Current Issues in Health

This course allows students to examine the etiology and outcomes of recent or novel health events. Emphasis is put on developments within the health, public health, and healthcare fields within the previous 12 months, and topics may be nationally or globally relevant. Potential topics include emerging infectious disease outbreaks, changes in chronic disease trends, health care reform, and program or policy implementation. The course requires students to apply practical and theoretical knowledge towards the discovery of the causes of disease and the identification of effective disease prevention or treatment plans.

Prerequisite(s): HSC2100. Offered at Charlotte, Providence 3 Semester Credits

HSC4100 Health Policy, Ethics and the Law

This course is designed to introduce students to topics that involve ethical issues in decision-making for public health issues that society faces every day. Students are exposed to a variety of issues in public health and provided examples of the process used to determine ethical trade-offs before decisions are made in the world of public health and healthcare. Topics include issues of conflict with values held by some stakeholders or members of the public; political and social circumstances; and when to impose restrictions on the freedom of individuals to protect the health of the community and the duties and obligations owed by citizens to the wider community.

Prerequisite(s): HSC1230, HSC2100.

Offered at Charlotte, Online, Providence

3 Semester Credits

HSC4900 Data and Evidence in Health: Research Capstone

This course is designed to provide students with a context for performing research using different types of health data and to understand the differences across data types. Data as a decision-making tool is discussed as it pertains to issues in health, including making public health policy decisions, implementing new legislation, or deciding whether or not a drug is effective. Students perform an independent research study, beginning with the conceptualization of the research question, to selecting the appropriate data to create an analysis to be shared with colleagues. This is a capstone course that teaches students to transform their fundamental knowledge of public health research and methods in order to complete a research project using methods appropriate for public health research questions. Prerequisite(s): (ESS2010/ESS2015 or HSC2100), HSC2400 and MATH2001 or

MATH2010, junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

History (HIST) Courses

HIST2001 World History to 1500

Major developments in world history before the 16th century are considered with an emphasis on the rise of civilizations, the birth of religions and philosophies, and the development of artistic traditions. The development of various political systems, technologies, and forms of cultural expression in Western and non-Western societies are highlighted. The influence of societies upon one another and the political, religious, philosophical and artistic legacies of these cultures on the modern world are also emphasized. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence **3 Semester Credits**

HIST2002 World History Since 1500

Major developments in world history from the 16th century to the present are considered with an emphasis on the impact of ideas and influences from Asia, Africa and the Americas upon European culture and society and the European impact upon Asia, Africa and the Americas. Emphasis is placed on the various revolutions — industrial, democratic, political, technological, military, social and cultural — that marked this period of time.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence **3** Semester Credits

HIST2050 Food in World History

This course examines the important role that food has played in human history from the Neolithic Revolution to the present. The course analyzes the ways in which historical events and cultural movements (e.g., wars, revolutions, religious conflicts, industrialization, exploration and colonization) have affected the human diet. The course also studies the manner in which dietary constraints and the need or desire for certain foods have, in turn, influenced world history.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Providence

3 Semester Credits

HIST2100 U.S. History from Colonial Times to 1876

This course is a survey and analysis of United States history and those institutions that 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 ENG1024 or English placement. Offered at Charlotte, Providence **3 Semester Credits**

HIST2200 U.S. History Since 1877 (to the Present)

This course is a survey and analysis of United States history and those institutions that contributed to the evolution of the American nation since Reconstruction. Emphasis is 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 ENG1024 or English placement.

Offered at Charlotte, Providence

3 Semester Credits

HIST2300 History of Globalization

This course explores the history of the process of globalization from its beginnings in the ancient world to the 21st century. It examines the spread of economic, political, intellectual and religious developments that brought together diverse societies across the world and bound them together in the economic, political, diplomatic and cultural institutions and networks (both formal and informal) that exist today. Topics include colonialism, imperialism, and the exploitation of both free and unfree labor in Latin America, Africa and Asia by industrialized nations. Particular attention is paid to seminal moments in history when peaceful contacts, violent clashes and/or ideological conflict led to new connections or altered existing ones among various regions of the alobe.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence **3** Semester Credits

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): ENG1021 or ENG1027. Offered at Charlotte, Providence **3** Semester Credits

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): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence **3 Semester Credits**

HIST3100 Contemporary American History: The United States in a Global Age

This course addresses the recent history of the United States from the end of World War II 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): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence **3** Semester Credits

HIST3200 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): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

Hospitality Management (HOSP) Courses

HOSP1001 Orientation to the Hospitality Industry

This course introduces the student to the dynamic world of hospitality. One of the largest industries in the world, hospitality includes travel and tourism, food and beverage, hotels and resorts, meetings and conferences, entertainment, cruising, and theme parks. An overview of this interconnecting service industry also enables the student to explore a large number of career possibilities. This course also exposes the student to various academic opportunities.

Offered at Charlotte, Online, Providence **3** Semester Credits

HOSP1015 Managing the Hotel Guest Experience

This course familiarizes students with the foundations of managing the guest experience within a hotel rooms division. Students focus on the critical management components and operational procedures of the front-of-thehouse including: management of guest expectations, selling guest rooms and services, rooms forecasting, basic revenue management, teamwork, and interdepartmental relationships.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001. Offered at Charlotte, Online, Providence **3 Semester Credits**

HOSP2011 Hospitality Sales and Meeting Management

This course familiarizes students with the scope of sales, meeting and convention management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or MRKT1001 or SEE1001, sophomore status.

Offered at Charlotte, Online, Providence **3** Semester Credits

HOSP2040 Human Resources Management in Service Organizations

Leaders in today's service-related businesses manage a diverse group of employees and are responsible for complying with employment laws and human resource policies. This course prepares students for situations they will encounter as they develop and apply sound human resource management principles. Students learn about the best practices of human resource management including recruiting, interviewing, selection, orientation, training, performance evaluation, discipline, terminations and employee and union relations.

Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence **3** Semester Credits

HOSP2050 International Tour and Hotel Operations

This course focuses on cultural, political, legal, and economic forces and their impact on tourism and how hospitality management practices differ among countries. Students plan and participate in tours and professional site visits to gain first-hand knowledge of the international travel experience. This course is taught only on a campus outside of the United States during a study abroad program.

Prerequisite(s): Must be accepted in Study Abroad program. Offered at Charlotte, Providence **3** Semester Credits

HOSP2070 The Gaming Industry

This introductory course is designed to familiarize students with the many facets of the gaming industry. Students gain an understanding of the development of the gaming industry in the United States and a comprehension of the primary forms of gambling. This course delves into the current gaming environment in the United States and researches international gaming destinations. Students are introduced to a variety of career opportunities within the industry. Offered at Charlotte, Online, Providence

3 Semester Credits

HOSP2260 Exploring the Private Club Industry

This introductory level course examines the private club industry and its unique operational and managerial characteristics. Emphasis is placed on providing an immersion exploration of understanding the manager's role with the governing board or ownership principals, membership value proposition, staffing and the management of the clubhouse and recreational activities. The student is provided the opportunity to tour clubs and participate in Club Management Association of America CMAA and regional educational and networking experiences. Offered at Charlotte, Providence

3 Semester Credits

HOSP3005 Leading Service Excellence in the Hospitality Industry

This upper-level guest service management course is designed to familiarize the student with principles of leading change, process improvement methodologies and how they affect organizations, and employees within hospitality organizations. Focusing exclusively on the unique challenges of the intangible service delivery requirements of the hospitality industry, this course incorporates Six Sigma and Lean methodologies. Emphasis is on root cause identification, problem-solving techniques, process effectiveness measurements in the service environment, and decision-making skills using relevant analytical tools.

Prerequisite(s): Junior status. Offered at Charlotte, Online, Providence **3** Semester Credits

HOSP3012 Sustainable Hotel Support Operations

This course gives students a working knowledge of hotel support services, including facilities operations within a lodging context. Essential elements of engineering, housekeeping, and safety and security are discussed from a sustainability perspective. Students focus on managerial, financial and legal issues related to these departments. Current issues of sustainable operations with regard to environmental, social and ecological aspects affecting the hospitality industry are addressed.

Prerequisite(s): HOSP1015. Offered at Charlotte, Online, Providence **3** Semester Credits

HOSP3053 Hospitality Strategic Marketing

This course examines the broad scope of hospitality marketing. The emphasis is on hospitality marketing strategic planning, as well as the use of integrated marketing communications to build relationships. Topics include marketing foundations, strategic planning, consumer/organizational buying, market segmentation/targeting/positioning, and digital marketing. Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence **3 Semester Credits**

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, Online, Providence **3** Semester Credits

HOSP3075 Hotel Strategic Marketing and Brand Management

This is an upper-level course focusing on hotel strategic planning, brand management and the use of integrated marketing communications to build relationships. Topics include strategic planning, consumer/organizational buying, market segmentation/targeting/positioning, brand strategies and digital marketing.

Prerequisite(s): HOSP1015, MRKT1001. Offered at Charlotte, Online, Providence 3 Semester Credits

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): ECON1001 or ECON1002 or HOSP1015. Offered at Charlotte, Online, Providence

3 Semester Credits

HOSP3085 International Hotel Operations, Development and Management

This course focuses on the development and management of multinational hotel properties. Students participate in a week-long study abroad experience. Students learn the skills and abilities necessary to become a global hospitality manager, including managing a diverse, multicultural staff; developing strategies to satisfy international guests; and working as an expatriate manager. Trends in the global hotel industry are also examined. Prerequisite(s): HOSP2040 or MGMT2001, junior status. Offered at Charlotte, Online, Providence

3 Semester Credits

HOSP3420 Introduction to Residential Property Operations Management

This course familiarizes students with the foundations of managerial competencies necessary to direct and supervise property-related duties involving such residential properties as condominiums, apartments and long-term care facilities. Students learn to manage operations and resolve issues and problems encountered in day-to-day management situations in any type of residential organization.

Prerequisite(s): HOSP2040 or MGMT2001. Offered at Charlotte, Online, Providence 3 Semester Credits

HOSP3440 Resort, Vacation Ownership and Spa Management

This course examines the concepts and issues regarding resort management in such areas as ski, beach and golf resorts. The principles and concepts of the marketing and management of vacation ownership properties and spas are covered.

Prerequisite(s): Junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

HOSP4040 Hotel Asset Management

This course focuses on the issues related to the maximization of hotel asset value. Processes of feasibility analysis and benchmarking are covered. Capital investment decision tools, value proposition of franchising and marketing affiliations, and the role of the asset management professional in the hotel environment are also discussed.

Prerequisite(s): HOSP3077.

Offered at Charlotte, Online, Providence 3 Semester Credits

HOSP4055 Hospitality Operations Analysis

The course builds on concepts introduced and reinforced in courses across the curriculum in the areas of forecasting, marketing and revenue performance analysis, the management of labor costs, purchasing and inventory control, the integration of changes in the balance sheet with income statement results, and the prioritization of capital expenditures. The course is highly applied in nature and gives students the opportunities to learn and practice the business critical skills they will need upon graduation. Prerequisite(s): ACCT3150 or FISV2000 (or concurrent), junior status. Offered at Charlotte, Online, Providence

3 Semester Credits

HOSP4060 Hospitality Strategy Design and Execution Seminar

This senior-level capstone course is 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 abilities of students both individually and within the framework of a team.

Prerequisite(s): ACCT3150 or FISV2000, FSM3075 or HOSP3053 or HOSP3075 or MRKT1001, senior status.

Offered at Charlotte, Online, Providence

3 Semester Credits

Humanities (HUM) Courses

HUM3200 Honors Seminar: American Music Cultures

This honors seminar introduces students to the foundational texts of cultural studies, popular culture studies, musicology and ethnography, and builds toward an understanding of how we use music to create and maintain social identities. Students complete research projects on a particular musical genre and subculture. Focus is on cultural analysis within social and historical contexts (drawing on the fields of literary criticism, history, sociology and music), which provides students with an opportunity to analyze and synthesize complex material encompassing multiple disciplines. Students are equipped with skills essential to the production of an Honors thesis, based on original research and analysis. A technical understanding of music and music theory is not a prerequisite for this course.

Prerequisite(s): ENG1024 or English placement, honors status, sophomore status.

Offered at Charlotte, Providence

3 Semester Credits

Integrative Learning (ILS) Courses

ILS2003 The American Dream

This course addresses the broad theme and question of "What is the American Dream" and also asks, "Have we achieved it?" "Has it changed?" and "What is the cost of pursuing it?" We explore this topic through various themes, including "Manifest Destiny," "The Immigrant Experience," "Civil Rights," "Gender Rights," "The Pursuit of Happiness," "Work and Business," and "Class and Culture." While this course is primarily a literature course, it uses a multidisciplinary approach to explore this topic from various perspectives, including history, economics, ethics, culture, psychology and political science. Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2010 Modern Identities: 20th Century Literature and Beyond

This integrative learning course explores the relationship between modern world literature and its historical, social and/or political contexts through the study of the 20th century literary works. Fiction, poetry, drama and/or the 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.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2090 The Working Life

This course focuses on the important and complicated role of work for individuals and societies. One of the most common everyday questions is, "What do you do for a living?" That question, when thoroughly examined, reveals a great deal about how people view themselves and each other, and how much work shapes the human experience. Through the lenses of history, sociology and literature, students examine how working lives have changed over time, the experience of the worker in various contexts and how work shapes identity.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2123 City as Text

This course focuses on the city as a "text," a living environment that reveals itself and its inhabitants through an exploration of its history, economics, politics, culture and art. The city serves as an experiential case study which affords students an opportunity to investigate, reflect, and critically analyze the city and its inhabitants (including themselves) as a living and evolving system/organism. Through a series of visits to various organizations, businesses, and institutions of art, culture, government and education, students explore the nature and meaning of community and civic and professional life. Avenues of discovery in this course include art and architecture, communication and literature, history, economics, sociology, psychology and political science.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte 3 Semester Credits

ILS2140 History of Science

This course explores human thought about the natural world from the earliest civilizations to the present. Students investigate a central question: From where did our ideas about the scientific process arise? At the heart of this course is the idea that science and technology are not isolated from the rest of society. Rather, they are shaped by historical and societal forces even as they influence civilization. In this course, students discuss the evolution of great scientific ideas of the past and the effects of religious, political, economic and social contexts on the development of scientific principles. Through close reading, analysis, discussion and integration of primary and secondary source materials, students make connections among the disciplines of history, theology, philosophy and science.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2150 Introduction to American Studies

This course introduces students to the major themes in American culture, both past and emerging. Students are given a sense of the tensions running through the identity and image of Americans here and around the world. As an integrative learning seminar, this course also serves as an introduction to the idea and practice of interdisciplinary scholarship. This course gives students a wide range of tools to make sense of what America is, has been and can be. Topics include traditional disciplines that help illuminate American culture. Focus is on art, music, literature, history and anthropology. Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Providence 3 Semester Credits

ILS2180 Sexuality: Science/Culture/Law

Sex. It is a seemingly simple term. Whether your birth certificate reads "F" or "M" conjures up a host of assumptions and expectations: acceptable sexual partners, appropriate physical presentation, acceptance of societal norms attached to your designation, and generally how you "fit" in society. One's designated sex at birth was also synonymous with one's gender. Are we beginning to understand, however, that this binary construct, and all its implications, is wrongly limited? Historically, there have been multiple revolutions in the way sex is conceptualized. In biology, evidence has mounted that biological sex and sexual orientation are not synonymous, nor is the notion of a binary gender construct. There is genetic and physiological support for the existence of multiple biological sexes, and that sexual orientation is hardwired rather than a choice or preference. Literature and popular culture have moved from portraying members of the LGBTQI community as a joke to treating it as a serious topic of personal liberation. The law has moved from criminalizing homosexual acts to granting samesex marriage licenses to extending Civil Rights protection to the transgender community under Title VII. This course explores the links, or lack thereof, between these different developments. Is law more open to sexual variety because of the findings of brain science? Is popular culture more inclusive because of the increased economic clout of the LGBTQIA community? Or did these things occur independently? How do we relate these developments to the post-structural analysis of sexuality, gender and identity?.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Providence 3 Semester Credits

ILS2213 The Earth in Peril: A Literary and Scientific Analysis

This course examines environmental issues created by unrealistic views about the earth's capabilities. Relationships among people, environments and natural resources are analyzed through literature and scientific writings. Students examine why and how world views affect the natural world's destruction and preservation.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Providence 3 Semester Credits

ILS2240 Knowledge and Evidence

Knowledge and Evidence provides students with a holistic understanding of the concept of "truth," along with an effectively developed skillset for thinking critically, and acting creatively, with respect to this concept. The course achieves this by illustrating the intimate connection between data and truth, showing the ways in which one can lead to the other, and also pointing out the fallacies and pitfalls that often obstruct the connection. In part, the course is an introduction to the field of epistemology, addressing the question "How do we know what we know?" The course provides a historical overview of many critical epistemological questions, with examples drawn from the writings of thinkers from classical Greece up through the modern era. It also draws critical connections between these epistemological theories and the scientific method and explains what is necessary for proper experimental design. These concepts are illustrated most vividly through the study of a variety of famous experiments. Experiments are chosen from the fields of psychology, physics, chemistry, sociology, computer science and philosophy. Students are taught to identify the dominant theories of truth in their chosen professions and to think critically about the dominant paradigms they encounter.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte 3 Semester Credits

ILS2280 Science and Civilization

This course explores the social, political and historic contexts and implications of several scientific and technological developments through a variety of genres, including textbooks, newspapers and magazine articles, film, music, art, literature and the internet. The goal of this course is to raise student awareness of the global impacts, positive and negative, associated with specific scientific and technological developments, with emphasis on discerning the interconnectedness of those impacts. Through inquiry, research and debate, students develop a better understanding of the unique historical, social, political and cultural contexts in which these scientific and technological developments evolved and the influence these contexts had upon the form of these developments. In addition, students gain a deeper appreciation of the implications of these developments on the present and future.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Providence

3 Semester Credits

ILS2305 Honors Seminar: Behavioral Economics

Behavioral Economics is a field of research in the social sciences that brings together the disciplines of economics and psychology. This Honors-level integrated learning seminar utilizes this approach to better understand human behavior. By drawing on both disciplines, students better understand why people frequently make irrational economic decisions and how certain choice contexts can lead to predictably irrational behavior. Students analyze through systematic investigation and experimentation a variety of biases and shortcomings people regularly display in making rational economic choices. Prerequisite(s): ECON1001 or ECON1002, ENG0001 or placement, ENG1024, honors status, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2320 Economics of Law and Order

This course examines legal institutions through the lens of economics. Emphasis is placed on how changing laws influence outcomes at a societal level. In each lesson, students will focus on the relevant economic background and institutional structure and then deduce how this in turn informed choices made by participants in the economy. The economic order that is generated by the interaction of countless individuals and firms is mediated through the legal system. If one wishes to understand this extended order, one must understand the legal institutions in which it operates.

Prerequisite(s): ECON1001 or ECON1002, ENG0001 or placement, ENG1020 or ENG1024, LAW2001, sophomore status.

Offered at Charlotte 3 Semester Credits

ILS2325 Economics of Sin

This course integrates economic, sociological and psychological principles to examine price gouging, cheating, illegal drugs, sex and gambling. Emphasis is on examining these "sinful" behaviors in the context of moral development and theories of motivation. Students also examine how government seeks to change and penalize such behavior and the consequences of these interventions.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2330 The Good Life

This course challenges students to create personal and professional lives of meaning and purpose. The course explores the underlying values and structure of a life well-led, and proactive dispositions and strategies to create such a life. Emphasis is placed on social science and humanity's ways of thinking, specifically aspects of agency, the human condition and literary criticism. The course examines how the American Dream influences perceptions of success, particularly the ethos of prosperity and social mobility. Students read excerpts from fiction and biography that examine convention, invention and achievement. This course concludes with an exploration of change and chance, and strategies for leading a good life.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online 3 Semester Credits

ILS2385 Visual Literacy and the Sociology of Perception

This course studies human perception of the social world 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): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2390 The XX Factor

The XX Factor takes an integrative learning approach to gender role development that foregrounds psychology and literature. This approach provides multiple lenses through which to examine current and historical concepts of women's psychological and social development. It prioritizes close textual analysis of gender identity and sexuality as figured in literature across a broad spectrum. The course considers both conformity and resistance to societal biases, stereotyping, and the imposition of gender and sexual norms. In doing so, it promotes critical thinking about the diverse possibilities for women's identities.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, sophomore status.

Offered at Charlotte, Providence 3 Semester Credits

ILS2435 Leonardo da Vinci: Culture, Art and Math

This course covers a portion of the movement in Europe known as the Renaissance. It explores the works of one particular man, Leonardo da Vinci, and how his insatiable hunger for understanding impacted the culture of Florence and Milan, Italy. The course begins by examining da Vinci himself and his place in society, then moves on to examine some of his works of art and writings on architectural design and war machines culturally, historically and mathematically.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, MATH1002 (or higher), sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

ILS2450 The Mathematics of Art

This course examines the use and appearance of mathematical principles and structures in art, architecture, sculpture and music throughout the history of the Western world. Topics include the Golden Ratio, the Fibonacci Sequence, linear perspective, two- and three-dimensional geometry, and the arithmetic behind music and music composition.

Prerequisite(s): ENG0001 or placement, ENG1020 or ENG1024, MATH1002 (or higher), sophomore status.

Offered at Charlotte, Providence

3 Semester Credits

ILS4070 Nostalgia, Memory and Hybrid Identity

This course examines diasporic literature in the context of cultural theory, history, psychology, philosophy and popular culture (such as music, film and art) to better understand the associated cultural negotiations. Students explore the way diasporic literature of the last century has significantly transformed the literary, theoretical and cultural landscape of the U.S, and raised a range of complex issues relating to identity, language, border crossings (geographical, linguistic and gender, etc.) hybridity, and acculturation and resistance. Readings range across such genres as memoir, fiction, essay, drama and poetry to consider how issues of identity and tradition are represented and contested by immigrant writers in the context of displacement and diaspora.

Prerequisite(s): ENG1021 or ENG1027, any ILS2000-level course, senior status. Offered at Charlotte, Providence 3 Semester Credits

ILS4115 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): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

ILS4120 Disease and Culture

This course addresses the question of what constitutes a disease from the perspectives of science and the humanities. Topics include the origins of disease and the effect that disease has had on political events, art and culture, warfare, and the economy of societies both historically and in today's world, and how societies throughout time have attempted, either successfully or unsuccessfully, to address the problem of disease. Students explore the cultural interpretations given to various diseases. Through the examination and analysis of various medical case studies, historical readings and literary pieces, students learn to think critically about how disease has helped to shape the world that we live in and what disease means to them. Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte, Online, Providence

ILS4133 How to Change the World

This course explores social entrepreneurs as a force of transformative change. What are the motivations and methods of those who seek to solve social problems on a large scale? What needs changing in the world and what do art and literature have to say about being an agent of change? How might your ambition, abilities and persistence make others believe in the possibility of achieving very difficult tasks? How might you distort reality for good? The course gives students a broad avenue to align what they care about, what they are good at, and what they enjoy with how they might have real impact in the world.

Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte

3 Semester Credits

ILS4140 The Legal Imagination

This course introduces students to the textual nature of the law. Through intensive study of literary, persuasive and legal texts, students explore the commonalities between what we call "literature" and what we call "law." Students begin to see the "constitutive rhetoric" of those texts through which an author creates a social and political community with words. Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, one LAWdesignated course, (one LIT-designated course or MCST2030 or ILS2010 or ILS2015 or ILS2090 or ILS2127 or ILS2150 or ILS2180), senior status. Offered at Charlotte, Providence **3** Semester Credits

ILS4170 Passion, Power and Principle: Lessons at Play in Shakespeare

This course employs the still-relevant insights of the Shakespearean canon as a means of understanding and resolving contemporary ethical dilemmas, social tensions and the conflicting demands of citizenship in today's world. Focus is on the resolution of moral dilemmas involving divisions of power, the use of authority, familial obligations and conflicting loyalties. This course takes an integrative learning approach that draws on literature, philosophy (ethics) and history to promote analysis and meaningful comparisons between the problems confronted in the world of Shakespeare's plays (and the society they reflect) and those faced by us today.

Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte, Providence

3 Semester Credits

ILS4176 Sports in Film and Literature

This interdisciplinary course focuses on the significant inspiration of athletic endeavors upon the literary and cinematic imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the 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. The interdisciplinary considerations of history and culture allow for a richer understanding and appreciation of sports and sports literature.

Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte, Online, Providence

3 Semester Credits

ILS4180 Things That Go Bump In the Night: An Interdisciplinary Approach to the Supernatural

This course explores the deeper meanings of supernatural creatures in works of film and literature from the perspectives of history, science, philosophy, literature and film. The course addresses the question of why certain supernatural creatures (e.g., vampires, zombies, werewolves, ghosts, the demonically possessed, Frankenstein's monster and extraterrestrial creatures) have featured so prominently in human thought, human fears and works of literature and film from antiquity to the present day. In doing so, the course addresses the historical context in which such beliefs have arisen and how they have changed. Students are encouraged to apply interpretive skills to an analysis of supernatural creatures with which they are familiar and to draw connections between the monsters of the 21st century and societal changes and hidden conflicts in the contemporary world.

Prerequisite(s): ENG1021 or ENG1027, any ILS2000-level course, senior status. Offered at Charlotte, Online, Providence

3 Semester Credits

ILS4190 The Problem With Evil

This course takes an interdisciplinary approach to the examination of evil as a concept that has fascinated and horrified humans throughout history. Through religions, social norms, philosophies and literatures, people have attempted to define evil in order to explain, and make meaningful, aspects of life that seem otherwise incomprehensible or unbearably senseless. The course explores the construction and uses of evil as a defining term, and its impact on nations, communities and individuals. Students read a wide range of texts across broad historical and cultural spectrums, looking for the answers to this question that continues to perplex and captivate us. Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, senior status. Offered at Charlotte, Online, Providence **3** Semester Credits

ILS4210 Colors

This course explores the role and importance of colors in the natural world, astronomy, geology, human society, culture, psychology, art and many other disciplines. Topics include the physics of color and its perception by animals and the color of the ocean, rocks, minerals, stars and galaxies. In addition, the various uses of color by plants is examined, including the utilization of colored pigments by plants for light absorption in photosynthesis. The various ways that animals use color are also explored, including how colors are used by both predators and prey and how they are used to attract mates. Additional topics include the affect of colors on humans, including mood, language, musical expression, and as a symbol of national or group identity in politics and religion. Colors have a profound influence in artistic expression and in the food and fashion industries. The importance of colors in all of these different disciplines are examined. With the knowledge and skills learned in this course, students are able to explore the use and application of colors in their own chosen field of interest.

Prerequisite(s): ENG1021 or ENG1027, any BIO, CHM, PHY or SCI-designated course, any ILS2000-level course, senior status. Offered at Charlotte, Providence

3 Semester Credits

ILS4302 Abuse of Power: Corruption in Contemporary Society

This course examines how (in the hands of certain individuals and groups and under "favorable" social, political, historical and economic conditions) the abuse of power and corruption impacts lives in all social strata. Students analyze this guestion and propose research-based recommendations for transforming dysfunctional systems into sustainable and productive models. Prerequisite(s): ENG1021 or ENG1027, any ILS2000-level course, senior status. Offered at Charlotte, Online, Providence **3** Semester Credits

ILS4320 (De)Constructing Race and Color

This course addresses the racialization processes involved in the social construction of the color of race — White, Yellow, Brown, Red and Black - through interdisciplinary studies including the arts, humanities, social sciences, biology, law and education. The course identifies the key parameters of the racialization process (historical subjugation through involuntary immigration and migration, voluntary immigration, prejudice, stereotypes, scientific racism, cultural racism, and systemic) of institutional racism and how various groups in the United States were raced into a color. Students are tasked with thinking about why race matters within educational, economic, political and social institutions. The course involves intentional discourse on the complexity of the color of race through scientific interrogation, analysis and interpretation of the course materials to understand the social construction of the color of race and how race can be deconstructed in the 21st century.

Prerequisite(s): ENG1021 or ENG1027, any ILS2000-level course, senior status. Offered at Charlotte, Providence

ILS4330 Economic Explorations in American History

This course seeks to explain American history through the lens of economics. Emphasis is placed on how changing economic modes of production influenced outcomes at the societal level. In each episode, students focus on the relevant economic background and institutional structure and then deduce how this in turn informed historical change in activities ranging from agriculture, household production, industrialization, social movements, political response and the new information economy.

Prerequisite(s): ECON1001 or ECON1002, ENG1021 or ENG1027, any ILS2000-level course, senior status.

Offered at Charlotte

3 Semester Credits

ILS4340 Global Food Security and Leading Change Locally

This interdisciplinary course critically assesses the global challenges of food security and how leadership in a local community organization addresses food access. Food is explored from a cultural, nutritional, ecological and ethical context while analyzing issues of food production, causes of insufficient supply, nutritional and health implications, and effects on quality of life. Evaluation of political, environmental, technological and economic factors that contribute to the perpetual issue of food insecurity and the social consequences also occurs. The critical issue of the course examines whether access to food is a basic human right and whose responsibility it is to provide societal members with the nourishment needed to be productive. These perspectives are explored theoretically, on the global scale, and experientially, in the local community. Additionally the student utilizes his/her leadership skills to engage 40 hours of community service in an organization of his/her choosing, preferably nonprofit or with professor approval a for-profit socially responsible organization. The student completes a substantial agency-based project, in conjunction with his/her site supervisor that serves as a tangible contribution to the overall organization and its ability to address food security locally.

Prerequisite(s): ENG1021 or ENG1027, any ILS2000-level course, senior status. Offered at Charlotte, Providence

3 Semester Credits

ILS4430 Explorations in Symmetry

The course introduces the student to the basic concept of symmetry and its important role as a unifying agent in the understanding of mathematics, nature, art, architecture and music. Topics covered include an introduction to group theory, the mathematical language of symmetry, transformations, general symmetry principles and applications.

Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, MATH1040 or MATH2001 or MATH2010 or MATH2020, senior status. Offered at Charlotte, Providence

3 Semester Credits

ILS4490 Statistics of Popular Culture

This course is designed to give students a unique look at statistics topics applied outside the classroom, specifically in the world of popular culture. Examples of popular culture include but are not limited to movies, television, books, music, sports and video games. These topics are analyzed through a unique guise of combining statistics with sociology. Students should be able to practice what they have learned in basic statistics course(s) to further prepare them to use research design outside of academics.

Prerequisite(s): ENG1021 or ENG1027, any ILS 2000-level course, MATH2001 or MATH2010, senior status.

Offered at Charlotte, Providence 3 Semester Credits

International (INTL) Courses

INTL4799 International Internship

This course is a variable-credit placeholder used to maintain student status while participating in an internship outside of the U.S. as part of an approved JWU exchange or affiliate partner program. Students may complete the internship while participating in the study abroad program or as an extension after completing the coursework.

Offered at Charlotte, Online, Providence, Providence CE

3-12 Semester Credits

International Business (IBUS) Courses

IBUS2031 Global Studies: China

This course provides an integrative view of Chinese business, economics, politics, culture and history. Students discuss current events and their relevance with respect to international trade and business relations. The interdisciplinary approach challenges students to critically evaluate existing business models for China and provides them with the information and intellectual flexibility that cross-cultural managers need to keep up with the fast pace of business development in the region.

Prerequisite(s): ECON1001. Offered at Charlotte, Online, Providence

3 Semester Credits

IBUS2032 Global Studies: Pacific Rim

This course introduces students to the cultural, political, business, trade and economic contexts of the United States' most important trading partners on the Pacific Rim. Students immerse themselves in discussions and workshops that are focused on all business related dimensions of international trade. The course is intended for students who are interested in International Business or are considering business careers that require interdisciplinary skills and the emotional intelligence to navigate a multidimensional global business environment.

Prerequisite(s): ECON1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

IBUS2033 Global Studies: Latin America & the Caribbean

This course addresses the many characteristics of this region, from wealthy areas to poverty stricken countries. Our southern neighbors are struggling with democratic norms, repression, and economic and business development. Culturally diverse, people of the region have found ways to express themselves through modern and traditional art. Students engage in discussions and projects that challenge them to analyze a variety of business and trade models for this dynamically growing area of the world. Prerequisite(s): ECON1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

IBUS2034 Global Studies: Russia & Eastern Europe

This course give students insight into two regions that despite economic modernization and democratization have yet to catch up to the living standard of their western neighbors. Russia and Eastern Europe are facing challenges that are — in part — created by their vast geographical expanse, diverse cultures and struggles to leave communist political, economic and business structures behind. Students work with case studies and engage in project work to analyze dynamically evolving business and trade opportunities.

Prerequisite(s): ECON1001. Offered at Charlotte, Online, Providence 3 Semester Credits

IBUS2036 Global Studies: Africa & the Middle East

This course enables students to undertake interdisciplinary research of African and Middle Eastern business, economic development, politics, culture, art and history. As a foundation, students gain insight into the geographic, demographic and socio-economic characteristics of the region. Rigorous discussion addresses the problems of economic development, with emphasis on economic growth, international trade, and structural change. In case studies using recent business scenarios, students analyze current problems and propose strategies that might address them. Projects help students focus on how to expand business relations to the region.

Prerequisite(s): ECON1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

IBUS3040 International Culture and Protocol

This course focuses on cultural diversity. Students gain knowledge of international cultures and protocol, which are the critical building blocks of success in conducting business internationally. The ability to build bridges between people from different countries and with different ethnic backgrounds is emphasized in this course.

Prerequisite(s): BUS1001 or MGMT1001, sophomore status.

Offered at Charlotte, Online, Providence

IBUS4055 International Resource Management

Slow economic growth and sovereign debt mark an era of economic and managerial reorientation and renewal. Students explore the opportunities of efficient resource use and innovation as a creative response to changed international economic and trade conditions. The course analyzes environmental realities on five continents and uses methods of environmental economics and business management to explore the effects of trade patterns and their impact on the quality of life internationally. Alternative approaches to energy production, trash management, and other resource relevant issues are discussed. Students completing this course have a better understanding of the new, post-material economy and its demands on individual and managerial change.

Prerequisite(s): ECON1002 or IBUS2002, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

IBUS4082 Operations Management and Process Improvement Abroad

In this course, students actively participate in an operations continuous improvement project with an international corporation abroad. Hosted by an international partner, students spend a week in classes and lectures, preparing for an intensive project week. Students focus on a continuous improvement and cost management project, working directly with the corporation's executives and staff. Along the way students have a chance to tour the host country and visit key cultural sites. This experience provides a professionally focused work experience in their future field and opportunities to learn to navigate cultural barriers when working with an international management team.

Prerequisite(s): ACCT3035 or MGMT2030, 3.0 cumulative GPA. Offered at Charlotte, Providence 3-6 Semester Credits

IBUS4093 Intercultural Management in a Global Context

This course is taught as a short-term study abroad program. Students are placed in an international context to study how culture impacts management practices while developing their own intercultural management competencies through the study of intercultural management theories and practice. Differences between the United States and the host country/region practices are analyzed. Industry visits, cultural excursions and experiential projects are included in the course to provide students with a comprehensive and immersive learning experience.

Prerequisite(s): MGMT2001, sophomore status. Offered at Charlotte, Providence 3-6 Semester Credits

Law (LAW) Courses

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. Students are exposed 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 alternative dispute resolution. Attention is paid to both the letter of the law and its practical effect on business decision-making. This course relies on, and develops, the student's ability to read and reason critically.

Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

LAW2005 Hospitality Law

This course provides an overview of the legal and regulatory environment in which business decisions must be made within the hospitality industry. The course exposes the student to a variety of basic legal topics such as contracts and torts which are followed by a selection of more advanced related concepts which may include service of food and alcohol, innkeeperguest relations, liability for the personal property of others and employment relationships. Attention is paid to both the letter of the law and its practical effect on business decision-making. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence

3 Semester Credits

LAW3002 The Legal Environment of Business II

This course is a continuation of LAW2001, The Legal Environment of Business I. Students are 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 employees. 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, sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

Leadership Studies (LEAD) Courses

LEAD1010 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.

Offered at Charlotte, Online, Providence

3 Semester Credits

LEAD2011 Leadership and Women in History

In a variety of arenas, a number of powerful women have made their mark on history. This course examines famous women leaders and explores the nature of leadership as it existed from the ancient world through modern times. Relying upon the disciplines of history and leadership studies, this course offers a different perspective on the concepts and ideas that hold contemporary value for those interested in learning more about women leaders, past and present. Prerequisite(s): LEAD1010.

Offered at Charlotte 3 Semester Credits

LEAD3020 Creative Leadership

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): LEAD1010 or SEE2015. Offered at Charlotte, Online, Providence 3 Semester Credits

Liberal Studies (LIBS) Courses

LIBS4900 Liberal Studies Capstone: The Great Conversation

This seminar draws on coursework from the Liberal Studies major and synthesizes it in the form of a research-based project on an original topic. Projects focus on substantive issues that explore the seminal works of Western civilization and the questions that they raise: Where did we come from? What does it mean to be free? What is justice? What is truth? What does it mean to be virtuous? Students explore substantive areas of scholarship and creative works throughout history encompassing philosophy, politics, science, religion, literature, film, music and the arts. Through problem-based learning, students develop the characteristics of self-reliant thinkers and learners and demonstrate their capacity to cultivate a rich intellectual experience. Prerequisite(s): Senior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

Literature (LIT) Courses

LIT1020 Introduction to Literary Genres

This survey 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. Offered at Charlotte, Online, Providence

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 on the historical and social significance of major works of African-American literature as well as the unique artistic contributions of African-American authors to the American literature canon. Literary movements are examined in their historical, political, intellectual and social contexts through a number of contemporary theoretical perspectives.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Providence

3 Semester Credits

LIT2070 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 ENG1024 or English placement. Offered at Charlotte, Providence 3 Semester Credits

LIT2090 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 ENG1024 or English placement. Offered at Charlotte, Providence

3 Semester Credits

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): ENG1021 or ENG1027. Offered at Charlotte, Providence 3 Semester Credits

LIT3015 Food In Film And Literature

This reading, screening and discussion-intensive course explores representations of food in both literature and film. Students examine how narratives are framed, how characters are developed, and how reoccurring themes of food are used symbolically and metaphorically. Utilizing a wide range of influential texts and select films, our inquiry includes extensive analyses of the role that food plays in contributing to the development of our cultural and personal identities as well as creating and maintaining communities. The readings and films provide a comprehensive overview of different time periods to allow for analyses of themes such as gluttony, desires and appetites, and celebrations of nature's bounty among many others. Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence

3 Semester Credits

LIT3018 Honors Seminar: Food in Film and Literature

This reading and writing-intensive Honors seminar traces the use of food as both subject and metaphor in literature and film throughout the ages. The first half of the course examines the relationships between food and philosophy, food and politics and food and history as portrayed through a wide variety of literary and film genres. The second half of the course focuses on analytical comparisons of food-centered texts and their film adaptations. Through discussion of course readings & screenings students develop an analytical perspective on the study of food in film & literature that they apply to a research project of their own design.

Prerequisite(s): ENG1027, honors status, sophomore status. Offered at Charlotte, Providence 3 Semester Credits

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): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

LIT3180 The Graphic Novel

This course serves as an introduction to critical methods in popular culture studies, with a focus on the graphic novel as cultural product and practice. Students explore the role graphic design plays in storytelling, as well as the ways in which meanings emerge in several celebrated texts of the graphic novel genre. Through diverse theoretical perspectives, students explore notions of identity, character interaction, intertextuality, comic art and caricature within both fictional and autobiographical works. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): ENG1021 or ENG1027. Offered at Charlotte, Providence 3 Semester Credits

Management (MGMT) Courses

MGMT1002 Contemporary Business Management II

This course provides students with the opportunity to apply business knowledge within the context of simulations, business projects and/or business cases while developing personal and professional planning skills, as well as written and oral communication skills. The appropriate use of decision-making frameworks and best practices to stimulate creativity and innovation are reviewed. Students are introduced to the concepts and skills associated with management, group facilitation, team development and leadership as applied to contemporary business issues. Prerequisite(s): BUS1001 or MGMT1001.

Offered at Charlotte, Online, Providence

3 Semester Credits

MGMT2001 Human Resource Management

Human Resource Management (HRM) is the strategic approach to the management of people in an organization. Organizational Behavior (OB) is the way people think, work and behave in an organization. The field of HRM is reliant on OB; it considers the behavior of individuals and groups within organizations and explores how to effectively lead employees to achieve the organization's goals. This course provides students with knowledge, skills and understanding of HRM and OB to prepare them for using organizational behavior knowledge to practice effective management of human resources (employees). Topics in HRM include job design, recruitment, selection, training and development, performance appraisal, compensation, compliance with employment regulations and laws, labor relations, and strategic human resource management. Topics in OB include motivation, learning, and organizational culture.

Prerequisite(s): BUS1001 or EVNT1001 or FSM1001 or HOSP1001 or SEE1001 or SPM1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT2020 Organizational Dynamics

This course prepares students for changing workplace dynamics and professional, personal and group behaviors in organizations. In this course students apply business and organizational behavior knowledge within the context of interactive business projects and/or business case(s) while developing their team facilitation skills. Students are introduced to and practice concepts and management skills associated with team facilitation, team development, project management, decision-making, providing/ receiving feedback, negotiating, communication, leadership, and personality/ dispositions.

Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT2030 Operations and Supply Chain Management I

This course provides an overview of the fundamentals of operations and supply chain management in the manufacturing and service sectors. The course reflects the changing face of operations from an internally focused supportive function to a strategic part of the enterprise value chain. Topics include the supply chain model, product and process design, project management, process analysis, total quality management, and sustainability. Prerequisite(s): FIT1040 (or concurrent). Offered at Charlotte, Online, Providence

3 Semester Credits

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): BUS1001 or ENTR1001 or ENTR2001 or MGMT1001. Offered at Charlotte, Providence 3 Semester Credits

MGMT3030 Managerial Technology

This course surveys the relationship of technology with the managerial process, strategic competitiveness, operational effectiveness and the business enterprise. The course explores technologies typically available to business managers, and how those technologies can be leveraged to increase organizational and professional success. Students are also exposed to approaches and managerial practices through demonstrations, case studies, simulations and experience-based exercises. Prerequisite(s): FIT1003 or FIT1040, MGMT2030. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT3035 Operations and Supply Chain Management II

This course expands on students' knowledge of operations and the supply chain by introducing students to qualitative and quantitative methodologies used by operations and supply chain professionals. The course covers key concepts in the areas of forecasting, capacity, utilization, scheduling, inventory management, and planning including MRP and ERP. Students apply these concepts and their associated methodologies to common problems faced by organizations.

Prerequisite(s): MATH2001, MGMT2030. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT3040 Process and Quality Management

This course thoroughly examines the concept of quality management as well as tools and approaches used to manage quality improvement efforts in organizations. Students are exposed to the theoretical and practical issues to prepare them to initiate quality and process improvements in their business careers, suitable for operations management and other functional professionals.

Prerequisite(s): MGMT2030, MATH2001. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT3050 Compensation, Benefits and Total Rewards

This course explores the dynamic profession of compensation, benefits and total rewards management. Topics are explored through the perspective of the human resources professional, which provides a view of the everchanging world of employee reward development, government and regulatory changes, and expectations of both the employer and employee in a competitive business arena.

Prerequisite(s): MGMT2001.

Offered at Charlotte, Online, Providence

3 Semester Credits

MGMT3060 Training and Development

This course explores training and development in a competitive global business environment. The course reviews research findings that support training and development as an essential component of effective business performance. Students explore the relationship between business strategy and strategic training and development, as well as the relationship between learning theory and effective training and development. Students design and deliver training in the classroom setting.

Prerequisite(s): MGMT2001. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT3070 Special Topics in Human Resource Management

This course is a forum for special issues and emerging areas within the field of human resource management. Students examine current research and commentary on the selected special topics. Practical skill exercises (such as in-class exercises), case studies, site visits and visiting experts in the field enhance learning. Students apply theory and concepts from earlier coursework, and benefit from the opportunity to think critically and assess current human resource issues.

Prerequisite(s): Two of the following: MGMT3005, MGMT3035, MGMT3050, MGMT3060.

Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT4001 Process Planning and Control

This course offers a quantitative approach to operations and supply chain management problems. Key areas of focus include the management of waiting lives, forecasting, inventory, location/scheduling and project management. Particular emphasis is placed on the application of tools and techniques to solve problems such as linear programming and other methodologies widely used in business settings. Prerequisite(s): MGMT2030 or MGMT3035, MGMT3040. Offered at Charlotte, Online, Providence

3 Semester Credits

MGMT4020 Strategic Management

This course provides students with the fundamentals of business strategy. The first part of the course addresses environmental analyses and the tools used to assess these environments. The second part of the course addresses the different strategies a firm may choose at both the firm- and businessunit level, and how the chosen strategic position is strengthened through internal alignment. The third part addresses the theories behind developing sustainable competitive advantage. Leadership and corporate ethics are also discussed.

Prerequisite(s): Senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT4030 Senior Business Capstone

This capstone course requires students to synthesize knowledge gained from previous coursework in business strategy, operations, finance, production, marketing, information technology, human resource management and corporate social responsibility to make decisions in a simulated business environment.

Prerequisite(s): MGMT4020, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

MGMT4050 Contemporary Issues in Operations and Supply Chain Management Strategy

This course examines the operations and supply chain function as an organization's source for developing a sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. The impacts of technology, globalization and contemporary issues are examined in depth. Through the use of business cases and/or simulations, students apply operations management techniques and tools to determine strategies and make operational and supply chain decisions. Prerequisite(s): BUS3010 or MGMT4020, senior status. Offered at Charlotte, Online, Providence

MGMT4070 Strategic Human Resource Management

This capstone course focuses on the strategic deployment of human capital to support organizational strategy. Students engage in case study and team exercises to develop human resource strategies and arguments to advocate for their implementation. Students are asked to assess the competitive environment and align human resource systems behind these strategies while building a high-performance work system. Students are also asked to identify the appropriate changes within the human resource systems to support day-to-day operations.

Prerequisite(s): MGMT4020, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Marketing (MRKT) Courses

MRKT1001 Marketing Foundations

In this course, students learn the dynamic role that advertising, marketing, media and branding play in today's business, retail and public sector environments. Emphasis is placed on all aspects of integrated marketing communications and understanding the relationship between the brand and the consumer. Marketing fundamentals across multiple forms of media are explored in this course. Industry best practices and innovative marketing strategies are analyzed across digital and traditional forms of media. Offered at Charlotte, Online, Providence

3 Semester Credits

MRKT1002 Consumer Behavior

Consumer behavior is a social science that applies sociology, psychology and marketing to examine the motivations and influences of purchase behavior. Students examine the various facets of the consumer decision process, including need recognition, consideration, conversion, purchase and postpurchase evaluation and digital aspects of the consumer decision journey. Prerequisite(s): MRKT1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT1011 Key Account Management

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, learning about the customer before talking about the product, is explored in this course. Students learn through role-plays and skills-based training to build relationships with customers and other business partners in a relationship-oriented world.

Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT2050 Marketing Research

This course provides students a broad overview of marketing research methods and the marketing research industry. Through both qualitative and quantitative research techniques students familiarize themselves with the appropriate uses and limitations of marketing research. Students increase their understanding of various marketing research techniques and gain insights into data-driven decision-making.

Prerequisite(s): MRKT1001, sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT3002 Brand Design

This is an advanced course with an emphasis on corporate brand identity development. The course sequence focuses on the development of research, strategy, and design, in particular the areas of organization, culture, and identity. Students study how complex organizations are defined by their public identities, and how those identities can be strategized and designed with the goal of applying the concepts to a client-based project. Topics include a five-step brand identity process and a showcase of best practices. Project-based activity include brand research, logo development, product packaging, marketing and advertising collateral, web branding, and broadcast advertising development as applicable to client need. Prerequisite(s): ADVC1010 or MRKT2050 or MRKT3005, junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

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. Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT3011 Data-Driven Marketing

This course is designed to give students an understanding of the elements of data-driven marketing as an integrated part of a total marketing program. Upon completion of this course, students should have an understanding of databases, data-driven marketing, email marketing, social media advertising, direct mail, catalog marketing and other forms of electronic media as they are used in data-driven marketing programs.

Prerequisite(s): MRKT1001, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT3020 Product Development

This course examines the role of product development as a function of an integrated marketing system. Students explore the synergy of design and technology to create consumer value. Topics include innovation, concept generation, global sourcing, and manufacturing processes. Prerequisite(s): MRKT1001. Offered at Charlotte, Online, Providence

3 Semester Credits

MRKT3025 Business-to-Business Marketing

This course is a study of the development and maintenance of relationships in the business-to-business marketing channel. Special emphasis is on understanding various forms and appropriate uses of power in the channel. Topics also include the marketing of services as well as tangible goods in the business-to-business channel.

Prerequisite(s): BUS1001, junior status. Offered at Charlotte, Providence

3 Semester Credits

MRKT3033 Product & Brand Management

This course examines the role of product and brand management as an essential asset to an organization and the advantages of creating, developing and managing strong relevant products of value and the relation of its value to the organization's supply chain. Product and brand management is designed to improve student's marketing skills and understanding of specific marketing topics, as well as big picture issues of how various aspects of marketing fit together from a brand equity perspective and the nature of decision-making required to build and manage brand equity. Prerequisite(s): BUS3010, MRKT2050. Offered at Charlotte, Online, Providence

3 Semester Credits

MRKT3045 Social Media Marketing

This course focuses on the strategic use of current and future social media platforms. Students develop a social media marketing plan using the major social media platforms and user-generated content tools for business. Students 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): FSM3075 or HOSP3075 or MRKT1001, sophomore status. Offered at Charlotte, Online, Providence

MRKT3050 Contemporary Sales in the Global Economy

In this course students view the sales process in the global economy. In addition, students explore the selling profession and sales management. Students demonstrate expertise in important sales management responsibilities such as territory management, account management, leadership, influence, motivation, recruiting, selection, training, compensation, forecasting and budgeting. Students learn through role-play and skills-based training to build relationships with customers and other business partners in a relationship-oriented world. Prerequisite(s): ENG1030, MRKT1001, junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT3055 Survey Research

This course provides an overview of contemporary topics in quantitative research such as sampling, survey design, scale measurement, and data analysis. Students utilize current technology and software tools to create, distribute, analyze and interpret quantitative data gathered via survey research. The students gain an understanding of modern market research techniques used to make sound business decisions. Prerequisite(s): MRKT2050, MATH2001, junior status.

Offered at Charlotte, Providence

3 Semester Credits

MRKT3085 Marketing Analytics

This course is designed to teach students how to read and analyze marketing dashboards, which provide key insights about consumers that align with organizational objectives. Students compare and contrast different types of marketing metrics categories. Students learn how to understand brand loyalty from the customer's data profile. Students gain experience with dashboard systems, which better prepares them for positions in the world of big data and the marketing analytics field.

Prerequisite(s): FSM3075 or HOSP3075 or MRKT1001, junior status. Offered at Charlotte, Online, Providence

3 Semester Credits

MRKT3150 Special Topics in Marketing

This course is a study of selected current topics in the field of marketing. This course helps students understand how marketing impacts and is part of consumers, business and society. Emphasis is on exploring current literature, advanced problems and research tools applicable to the chosen topic. Focus is on a different area, issue or theme each year, depending on student interest. The topic area may not be usually found in the conventional classroom course. The description for each topic is noted in each of the specific course outlines.

Prerequisite(s): MRKT1001, junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

MRKT4030 International Marketing

This course explores 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. Students learn to identify and evaluate problems in the international marketplace and propose solutions and implementation strategies to resolve those problems.

Prerequisite(s): BUS3010 or MRKT3005, junior status. Offered at Charlotte, Providence 3 Semester Credits

MRKT4055 Global Strategic Marketing

This capstone course is designed to develop the students' ability to implement an exciting and cohesive marketing strategy, adaptable to a changing business environment. It is a necessity for meaningful career preparation and placement of students in the field of marketing. This capstone course requires participants to develop skills essential to anticipating and responding to constantly changing needs of customers and markets. It is a thorough examination of marketing strategy, using a combination of text and case materials.

Prerequisite(s): BUS3010 or MRKT3005, MRKT2050, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Mathematics (MATH) Courses

MATH0010 Pre-Algebra

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, Online, Providence 1.5 Semester Credits

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 math placement. Offered at Charlotte, Online, Providence

3 Semester Credits

MATH1020 Fundamentals of Algebra

This course provides students with a working knowledge of the basic elements of algebra. Topics covered include graphing, inequalities, exponents and roots, logarithms, and factoring, and the solution of linear, quadratic, logarithmic, rational and radical equations, as well as systems of linear equations.

Prerequisite(s): MATH0010 or math placement. Offered at Charlotte, Online, Providence 3 Semester Credits

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 math placement. Offered at Charlotte, Online, Providence 3 Semester Credits

MATH1035 Quantitative Analysis I

This is a business-oriented mathematics course that features applications in algebra and differential calculus. Topics include linear, quadratic, exponential and logarithmic functions as well as matrices, linear programming, and derivatives.

Prerequisite(s): MATH1020 or math placement. Offered at Charlotte, Online, Providence 3 Semester Credits

MATH2001 Statistics I

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 higher (minimum grade of C in MATH1002 or MATH1020 required for hybrid sections of MATH2001). Offered at Charlotte, Online, Providence 3 Semester Credits

MATH2002 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 include hypothesis testing; testing the difference between two means, two proportions and two variances; correlation and regression; Chi-square tests; analysis of variance; and nonparametric statistics.

Prerequisite(s): MATH2001 or MATH2010.

Offered at Charlotte, Online, Providence

MATH2010 Introduction to Biostatistics

This course is an introductory statistics course with a focus on applications to biomedical and related fields such as nutrition, pharmacology, ecology, genetics, health and physiology. Topics include descriptive statistics, correlation and regression, statistical studies, elementary probability theory, probability and sampling distributions, estimation theory, and hypothesis testing.

Prerequisite(s): MATH1002 or MATH1020 or math placement. Offered at Charlotte, Online, Providence 3 Semester Credits

Media & Communication Studies (MCST) Courses

MCST1005 Introduction to Media & Communication Studies

This is a survey course that introduces students to the study of media across time and space. The course focuses on the histories of various modalities, from speech and print to television and social media. Students also engage with a variety of concepts from the field of media studies, as well as with political-economic and social-cultural approaches to media research. Offered at Charlotte, Providence 3 Semester Credits

MCST1070 Writing for Radio, Television and Film

This course teaches students how to successfully write for radio, television and film by introducing them to the key elements of production for each medium. Students become familiar with a broad range of standard formats, acquire fundamental industry terminology and closely examine a variety of creative techniques for producing professional copy. The course balances theory and practice, providing students with many concrete examples through which to learn the essential components of script writing, from commercials, PSAs and talk shows to documentaries and a host of fictional formats. Students demonstrate their understanding of important concepts and develop their own skills and talents by writing a series of short scripts for each medium. This is a writing-intensive course in which assignments are designed to cultivate the strengths and interests of each student, while always requiring the student-writer to consider the demands of form and content, as well as audience and marketability. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence

3 Semester Credits

MCST1150 Introduction to Media Production

This production course introduces students to several modes of professional practice in the field of media production. Through the creation of short works of visual and auditory media, students acquire practical, professionally focused experience as well as the necessary technological skills to effectively communicate their message to an audience. With emphasis on the craft of storytelling, this course provides students with the foundational experience they need to engage in more complex, independent media productions. Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Providence 3 Semester Credits

MCST2010 Media Industries

This course provides an in-depth look at the industrial contexts within which media professionals work. Of primary concern are the ways in which a range of factors (i.e., organizational philosophies, economic structures, regulatory contexts, technological innovations and day-to-day business practices) work to determine the ways in which media organizations operate, as well as how such contexts shape the kinds of media texts these industries produce. Ultimately, the course introduces future media professionals to concepts necessary for understanding and navigating the contemporary media landscape.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST2030 Media Texts

This course surveys key theories and methods for conducting analysis in relation to media texts. As such, this course tackles advanced questions of textual construction, meaning and interpretation. Students closely read various media texts from a variety of theoretical perspectives, such as semiotics, narrative theory and discourse analysis. Through the application of such theories and methods, students develop a conceptual vocabulary with which to articulate the myriad ways in which media texts create meaning, elicit responses, and mobilize feelings and attitudes within audiences. Students also think deeply about the role media texts play in the construction, maintenance and transformation of our social world. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

MCST2050 Media Audiences

This course asks students to think critically about how they (as well as their friends, families and communities) influence and are influenced by mediated messages. Students compare and contrast the behaviors of film, radio, television and internet audiences from the nineteenth, twentieth and twenty-first centuries. By reading and writing about media audiences in historical and contemporary contexts, students come to understand the effects of, as well as their own responses to, mediated messages.

Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

MCST2100 Children, Youth and Media

This course examines selected works aimed at children and young adults, and focuses on the interpretation and analysis of how media engages and affects young viewers. In addition to viewing selected works, students read what researchers and critics have to say in their analyses.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence

3 Semester Credits

MCST2200 Television Studies

This course offers critical perspectives on American television and its complex relationship to contemporary culture and everyday life. Specifically, the course covers several aspects that are crucial to understanding television as a cultural artifact: economic structure, aesthetic practices and technological developments, the consumption habits of audiences, government regulation, and social impact. Along the way, students gain a solid grasp of television's history and speculate about its future.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST2300 American Film

This course explores major developments in the U.S. film industry during its first 100 years. The course is structured chronologically and focuses on moments in film history that are particularly relevant to the medium's development as an aesthetic form, industrial product and cultural practice. While a large portion of the course covers the Hollywood film industry, focus is also on the development of independent film in the U.S., which has always existed alongside the mainstream industry in various and ever-changing states of co-dependence. Students gain a strong appreciation for the wide variety of cinematic movements and styles that make up U.S. cinema, as well as a deep understanding of the way in which economic factors and industrial logic determine the kinds of films that are made. American cinema is also discussed in a global context, considering the ways in which international films and filmmakers have influenced, and been influenced by, the U.S. film industry.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST2400 Writing for Publication

This course focuses on the various sectors and processes of the publishing industry, including (but not limited to) periodicals, book publishing, professional journals and online publishing. Throughout the term, students explore the various sectors of the industry and become adept at researching the market and identifying appropriate venues for a variety of works. Instruction begins with critical analysis of the market and develops into an indepth discovery of the industry from the genesis of a piece to representation, acquisition, editing, distribution and marketing. Issues of copyright laws, collaboration and issuance of contract terms are central to the course. By the end of the term, students are challenged to assess their own writing in regard to audience, timeliness and marketability in today's publishing industry. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence

3 Semester Credits

MCST2450 Writing in Digital Media

This course examines the theory and practice of writing in a digital age. Special emphasis is on ethics and the rhetorical conventions for online communication and the design of information, particularly for professional purposes. Topics include designing an effective blog, Web style and identity online, social media applications, copyright and authorship issues, and participating in collaborative online environments.

Prerequisite(s): ENG1021 or ENG1027 (or concurrent). Offered at Charlotte, Online, Providence 3 Semester Credits

MCST3050 Media Identities

This course analyzes the ways in which media texts, from films to television shows, represent contemporary forms of social identity such as gender, race, class and sexual orientation. Specifically, students are encouraged to ponder the role contemporary media plays in constructing popular understandings of social identity, as well as how audiences use media representations to form their own sense of identity. Students engage with contemporary theoretical perspectives on media representation, evaluate current research in the field, and perform their own analyses based on this material.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

5 Semester Credits

MCST3090 Critical Perspectives on New Media

This course examines the rise of digital media technologies and their impact on contemporary culture. Topics include: economic issues, such as how the new digital landscape contributes to the consolidation of media ownership; industrial issues, such as how digital technologies cultivate new kinds of relationships between media producers and consumers; social issues, such as how the internet and social media change the way that individuals interact with one another and re-imagine themselves; and political issues, such as digital technology's potential to break down some barriers (i.e., global, national, cultural), while erecting others (i.e., economic barriers related to access). Through critical engagement with these issues, students are encouraged to think deeply and ethically about the media's past, present and future.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST3100 Radio, Records and Popular Music

This course is divided into three interlocking sections: genres, industries and technologies. The genres section explores major forms of popular music, such as jazz, blues, country and rock. The industries section examines how the businesses of radio and music produce culture. The technologies section describes the gramophone, phonograph, radio, jukebox, tape recorder and digital files in their social and technological contexts. Borrowing from multiple fields, such as media studies, sociology, anthropology, history and musicology, the course situates these genres, industries, and technologies alongside several themes, including noise and silence, listening and recording, body and voice, regionalism and urbanism, race and class, and creativity and commerce.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST3200 History of Photography

This course covers important photographic inventions, from the camera obscura and the daguerreotype to the 35mm still camera and the Polaroid. Various formats and prints are studied from social-cultural perspectives, such as banquet camera photographs, cartes de visite, magic lantern slides, news photographs and picture postcards. The documentary quality of photographs is also addressed, with examples that draw from the works of Margaret Bourke-White, Dorothea Lang and Walker Evans, among others. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Online, Providence 3 Semester Credits

MCST3650 Documentary Filmmaking

This course goes in-depth into how nonfiction films are made from initial concept through distribution. Strategies for producing, including solutions to the unique challenges inherent to documentary production, are explored. Through a combination of screenings and critiques of documentary films (which may include genres such as political, sports, music and/or biographic), shooting exercises and critical analysis of work produced in class, the course culminates in a final project: a short, student-developed work of nonfiction or a written treatment.

Prerequisite(s): Junior status. Offered at Charlotte, Providence

3 Semester Credits

MCST3700 Media Research Methods

This course provides essential training on how scholars think by asking students to participate in the process of knowledge creation. Students are familiarized with a variety of qualitative research methods used by media scholars, such as interview studies, focus groups, participant observation, historical and textual analysis. Not only do students read and critique prior research performed by media scholars, they also gain practical, hands-on experience with these methods through a series of method-based projects. This course is beneficial to students who wish to pursue research positions in the media industries as well as for those who plan to continue their studies in graduate school. As part of the MCST core curriculum, it also prepares students for the research-based capstone project in MCST4200. Prerequisite(s): ENG1021 or ENG1027, MCST1005 or MCST1010. Offered at Charlotte, Providence 3 Semester Credits

MCST4010 Global Media

This course takes a critical look at the practices of media corporations, governments and audiences, mostly through the lenses of nationalism and imperialism. Particular emphasis is placed on the idea of globalization and its connection to contexts of reception at local, national and international levels. The course also addresses key themes such as trade, tradition, nation, globalism and localism. Students read political-economic and ethnographic analyses of cultural artifacts and production sites that bear the imprints of, on the one hand, transnational media corporations, and, on the other, regional audiences.

Prerequisite(s): ENG1021 or ENG1027, MCST1005 or MCST1010. Offered at Charlotte, Providence 3 Semester Credits

MCST4050 Media & Popular Culture

This course surveys the ways in which everyday acts and artifacts communicate messages. Students interpret how fashion, food, fiction and other forms of communication influence and are influenced by social structures and global institutions. Students also consider the ways in which icons and symbols generate meaning for diverse audiences. Course readings address ideology, identity, community, subjectivity and the body, among other topics.

Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, Providence 3 Semester Credits

MCST4100 Media Theory

This course examines the major critical, cultural and social theories of media that have emerged from various schools and sites, such as Birmingham, Chicago, Columbia, Frankfurt, Paris and Toronto. Representative theorists studied include Stuart Hall, Louis Wirth, Paul Lazarsfeld, Walter Benjamin, Paul Virilio and Marshall McLuhan, among others. Students are expected to analyze, synthesize and evaluate multiple approaches to media studies. Prerequisite(s): ENG1021 or ENG1027, MCST1005 or MCST1010. Offered at Charlotte, Online, Providence 3 Semester Credits

MCST4200 Senior Seminar in Media & Communication Studies

This seminar draws on coursework from the major and synthesizes it in the form of one research-based project on an original topic. Projects focus on substantive issues and utilize research methodologies central to the field of media studies. Students may choose to deliver the results of their research in a format that best reflects their acquired skill set, such as an academic journal-style research article, a video documentary or a podcast.

Prerequisite(s): ENG1021 or ENG1027, MCST1005 or MCST1010.

Offered at Charlotte, Providence

3 Semester Credits

MCST4300 Special Topics in Media Studies

This course focuses on a different area, issue or theme each year, depending on student interest. Possible topics under consideration include dead media, documentary media, Latin media, media philosophy, mediated bodies, mediated cities, mediated memories and mediated war.

Prerequisite(s): ENG1021 or ENG1027, MCST1005 or MCST1010, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

Nutrition & Dietetics (DIET) Courses

DIET2070 Lifespan Nutrition

This course investigates the significance of nutrition throughout the lifecycle, including developmental stages, growth and aging. Students examine the role of specific nutrients in each life stage, from preconception through older adulthood. Meeting nutritional requirements as well as the relationship between nutrition and health throughout the human lifespan are emphasized.

Prerequisite(s): SCI1050. Offered at Charlotte, Providence 3 Semester Credits

DIET3080 Community Nutrition

This course examines the role of nutrition in promoting, maintaining and improving the health of individuals and groups in the community. The course provides students with a foundational understanding of the professionals, organizations and policies that influence community nutrition. Students are introduced to epidemiological research methodology, educational theories and other strategies in order to maximize their effectiveness while working with diverse and potentially vulnerable populations.

Prerequisite(s): SCI1050.

Offered at Charlotte, Online, Providence 3 Semester Credits

Philosophy (PHIL) Courses

PHIL3045 Honors Seminar: Ethics

This Honors Seminar examines central figures in the history of moral philosophy, such as Aristotle, Hobbes, Hume, Mill and Kant. While the primary focus will be on understanding these influential thinkers in their historical contexts and their distinctive approaches to ethics, we will also seek to show the relevance of their views to timeless questions. What is the best way to live? How do we distinguish good from evil? Should we be moral? We will discuss these thinkers' answers to these questions, and apply those answers to contemporary moral discourse, including public policy, environmental issues and business ethics.

Prerequisite(s): ENG1024 or English placement, honors status. Offered at Charlotte, Providence

3 Semester Credits

PHIL3240 Ethics: A Global Perspective

This course examines the basic principles of ethics and their philosophical foundations particularly as they apply to contemporary global issues. Students explore such important topics as business, labor conditions, war and refugee crises, gender and gender orientation inequality, environmental damage, and famine, poverty and the unequal distribution of wealth. Through the examination of philosophical texts and case studies, including case studies drawn from business organizations, students learn to identify ethical issues of global significance, analyze the causes of these problems, and propose practical, ethical solutions to these problems.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence 3 Semester Credits

Political Science (PSCI) Courses

PSCI1001 Introduction to Political Science

Political Science is the study of how human beings create governments, leaders, laws and policies. This foundational course explores how and why politics involves all aspects of our everyday lives. The dynamics of politics center on acquiring, distributing, and/or restricting access to power held by citizens and states. From local politics to international relations, the study of politics enables understandings of who ultimately gets what, when, where, why and how - or not. This course therefore explores the major ideas that drive the ways in which leaders govern, the systems in which they operate, motivations and barriers for citizens to participate in political life, how institutions of government work, and the role of money and media in the making of politics, from Main Street to Wall Street. This course also considers the modes by which citizens drive change in their governments, from Facebook and the ballot box to mass-scale protests driving political revolutions of the 21st century.

Offered at Charlotte, Online, Providence 3 Semester Credits

Project Management (PRMG) Courses

PRMG2010 Introduction to Project Management & Project Membership

This course introduces students to the role and purpose of project management in today's workplace. The course is designed with an introductory perspective: focusing on what project management is all about, why it is important, what benefits and help it provides, and why it is a necessary part of today's career skillset. Key concepts and practices are explained from the 'non-project manager' perspective, providing answers and solutions to everyday questions and challenges in the field. Topics include: 1) the roles of the project manager, project member, subject matter expert and stakeholders - explained; 2) project, program and product implementation differentiators; 3) project requirements definition and the benefits of understanding project scope; 4) risk and risk management concepts; 5) understanding how project plans affect individual contributors - the notion of 'team'; 6) tasks, task reporting and testing; 7) quality and the project development life cycle; and 8) tracking a task and the cost, scope, time triad. Along with basic project management skills, students also learn about the role of communications, teamwork and people skills needed to successfully participate as a contributor in today's team-oriented workplace. Through topic lectures, class discussions and exercises, and relevant case studies, students explore the long and varied history and development of project management, how it has evolved over time into a recognized profession, and how project management can be utilized in practical, helpful and interesting ways.

Offered at Charlotte, Online, Providence 3 Semester Credits

PRMG3010 Intermediate Project Management Skills

This course is designed for students who look to further their interests and understanding of project management. This course is focused on students learning the core skills required of a project manager. Skills development training occurs in the following areas: 1) listening, requirements gathering and project introduction; 2) writing, contracts, statements of work and scope development; 3) leadership, team building, and cooperation; negotiation, understanding boundaries; 4) estimation of effort; 5) risk analysis: identification, mitigation, minimization and transfer of risk; 6) coordination of activities and project focus; and 7) utilizing project management tools to build and track a project. Students engage in an overview of a structured project management approach, utilizing the Project Management Institute® Project Management Body of Knowledge (PMBOK®), a globally recognized framework for project management in today's workplace. Students learn how integration of these underlying concepts and practices provide a formalized structured approach to managing successful projects. Emphasis is placed on 'how' these are implemented and coordinated across the project life cycle, including planning, execution and completion. Students also expand their knowledge of the core project manager competencies and people skills, including active listening and communication, team leadership and dynamics. Students learn how to effectively apply these throughout the project, complementing their technical knowledge and skills. Prerequisite(s): PRMG2010.

Offered at Charlotte, Online, Providence 3 Semester Credits

Psychology (PSYC) Courses

PSYC1001 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.

Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC1020 Introduction to Professional Issues and Ethics in Psychology

This course explores the identity, professional values and diverse work settings in the field of psychology. Students learn about the scope of the broad field of psychology, as well as a variety of sub-disciplines. Fundamental skills for psychology students, such as scientific literacy and critical thinking, are explored, enabling students to critically evaluate research in the social sciences. Students also learn about ethical behavior, as well as examine critical historical events, contributors and landmark studies that shaped the field of psychology. The course illustrates the various roles that psychology plays in the understanding and shaping of modern society. Offered at Charlotte, Online, Providence

3 Semester Credits

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): PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC2015 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): PSYC1001.

Offered at Charlotte, Online, Providence

3 Semester Credits

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): PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC2040 Psychological Issues of Substance Use Disorders and Compulsive Behaviors

This course examines the various types of substance use disorders 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 other substance use disorders, paraphilias, eating disorders and other compulsive behaviors. Relevant topics such as the addictive process and personality are addressed along with familial effects and psychosocial impact on all. Various treatment approaches and methods of recovery are discussed. Methods of awareness, identification and distinction between various compulsive disorders and substance use disorders and substance-induced disorders along with the biopsychosocial model of addiction are delineated. Prerequisite(s): PSYC1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC2100 Health Psychology

This course examines the impact of psychological and behavioral factors on individual health and wellness. The application of theory in understanding and designing health education materials, behavioral interventions, prevention strategies, and improving access to health systems is emphasized. Prerequisite(s): PSYC1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): ENG1021 or ENG1027, PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC3010 Personality

This course is a study of various personality theories in the context of psychophilosophical 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): PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

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, (SCI1015 or SCI1050 or SCI2031). Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC3350 Psychology of Motivation and Leadership in the Workplace

This course examines current research and theories for motivation at work and how they affect the achievement of organizational goals and objectives. A chronological review of the field is included, as well as discussions around such topics as the importance of money, the relationship between job satisfaction and job performance, and the distinction between intrinsic and extrinsic motivation. A focus on understanding theories of leadership and their roles in creating and maintaining a psychologically healthy workplace is emphasized.

Prerequisite(s): PSYC1001. Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC4150 Psychology of Conflict Resolution

This course explores the definition, causes and methods used for resolution of conflicts. Causes for conflicts such as communication, beliefs and values, and lack of trust are discussed, as well as the approaches toward resolution of conflicts, such as the adversarial and non-adversarial approaches. Advantages and limitations are identified for each method. Prerequisite(s): PSYC1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

PSYC4200 Cultural Psychology

This course offers knowledge, practice and application of the principles of Cultural Psychology. It examines the major theorists in this field and the application of their theories to human behaviors and interactions. It critically examines cultural psychological theories in both traditional western and non-western psychological models. Accordingly, the course elucidates the particular research methods that are specific to the study of psychology and culture. By examining the developmental processes of cultural identity, the course demonstrates the necessity of cultural psychology as a specific domain of inquiry. In addition, the course examines the divergent frameworks for understanding abnormal behavior and mental illness, as well as mental health and wellness, in a cultural setting. Finally, the course focuses on application and analysis of the themes of cultural psychology for their use in specific work situations and in our global world today.

Prerequisite(s): PSYC1001, junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Religion (REL) Courses

REL2001 Comparative Study of World Religions

This course introduces students to the world's great religions: Hinduism, Buddhism, Judaism, Christianity and Islam. Focus of the course is interdisciplinary and includes history, sociology, philosophy, psychology and textual/cultural analysis of each religion's literature in relation to these religions. The course highlights the diversity and commonalities of religious experience and expression as religions face 21st-century challenges. Students examine both the specific contexts and conditions in which a variety of religious traditions exist in the global era.

Prerequisite(s): ENG1020 or ENG1024 or English placement. Offered at Charlotte, Online, Providence 3 Semester Credits

REL3100 Food, Philosophy and Religion

This course examines the role of food, alcohol, eating and cooking in the world's major philosophies and religions and the belief systems of antiquity and of many indigenous cultures in the Americas, the Arctic, Africa and Oceania, past and present. The course begins with a study of the religions and philosophies of animistic, pantheistic and polytheistic cultures in the ancient world and in historical and contemporary indigenous communities. The course ends with an investigation of how food's role in religious practice has changed over time to accommodate such forces as urbanization, industrialization and immigration. Among the topics to be covered are sacred and taboo foods, food as an object of sacrifice, fasting, the role of food and dining in the formation of religious identities and communities, monastic cuisines and dining practices, and food as a representation of the cosmos. Throughout this course, comparisons among religious traditions and between traditional practices and contemporary practices are drawn. Prerequisite(s): ENG1021 or ENG1027.

Offered at Charlotte, Providence

3 Semester Credits

Research (RSCH) Courses

RSCH2050 Workshop in Acquiring Social Research Skills

This course explores the concepts, steps and skills required for analyzing and conducting research grounded in the scientific method. The emphasis of this course is on acquiring research skills through practice-based learning. Students attain an understanding of the roles and approaches that distinguish quantitative and qualitative research methods. Students learn how to plan and write a research project prospectus and how to select and interpret data. Students acquire a working understanding of the analytical approaches necessary for evaluating the validity and credibility of primary and secondary research, learning also to use and interpret statistics in specific applied contexts. Students explore current professional ethical norms and practices in research. Students gain appreciation for understanding how research and society are vitally linked, while grasping the importance of the role of public scrutiny in research.

Prerequisite(s): MATH2001 or MATH2010, PSYC1001 or SOC1001 or SOC2005, sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

RSCH3020 Honors Research Seminar

This course prepares honors students to conduct the necessary research to successfully complete the honors thesis requirements for graduation from the Honors Program. Students evaluate a variety of research methods, engage in exercises in working with primary and secondary sources, and review appropriate documentation forms. The professor guides students in their choice of feasible research projects and serves as the major adviser during the development of an honors thesis prospectus. Students complete the honors thesis in RSCH4020 Honors Directed Academic Experience. Prerequisite(s): ENG1024 or English placement, sophomore status, honors

Prerequisite(s): ENG1024 or English placement, sophomore status, honors status.

Offered at Charlotte, Providence 3 Semester Credits

RSCH3810 Undergraduate Laboratory and Field Research

This course requires students to investigate a problem or question through a laboratory and/or field research study. Students develop skills essential for becoming an active member of the research community and workforce, such as scientific literacy, experimental design, modern research techniques, data collection and analysis, and oral and written communication. Prerequisite(s): Minimum 57 earned credits and permission of instructor. Offered at Charlotte, Online, Providence 3-6 Semester Credits

RSCH3830 Undergraduate Research Experience

Under the supervision of a faculty mentor, students actively engage in all facets of an original research project. Original quantitative or qualitative research projects are permitted, depending on faculty availability. Research projects facilitate the development of critical skills in the field of interest and promote current and future professional development for the student. Prerequisite(s): Minimum 57 earned credits and permission of instructor. Offered at Charlotte, Online, Providence 3-6 Semester Credits

RSCH4020 Honors Directed Academic Experience

The Honors Directed Academic Experience offers honors students the opportunity to develop and complete a capstone project begun in the Honors Research Seminar (RSCH3020). This project is completed under the direct supervision of an individual faculty mentor appropriate to the specialized field of research or other work undertaken by the student. Though students submit portions of the project to the faculty mentor 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): RSCH3020, honors status.

Offered at Charlotte, Providence

RSCH4050 Research Seminar in Psychology

This capstone course is designed to complete the major program of study by integrating the student's prior academic experiences in psychology. A seminar format is used to encourage student participation and interaction with peers and faculty. Each participant chooses a topic within their area of interest. 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): RSCH2050, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Retail (RTL) Courses

RTL1015 Introduction to Retail and Fashion

This course is an overview of the retail and fashion industries. Students explore historical influences on contemporary industries as well as the process of developing and producing apparel products and retailing consumer goods. Types of retailers and retail channels are emphasized as are industry research methods.

Offered at Charlotte, Online, Providence

3 Semester Credits

RTL2005 Global Sourcing

This course allows students to 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): MRKT1001 or RTL1005, sophomore status. Offered at Charlotte, Providence 3 Semester Credits

RTL2008 The Textiles Industry

This course provides a comprehensive overview of the textiles industry. Students explore fibers, yarns, fabrics, dyes, prints and finishes. Emphasis is on factors that affect the hand, appearance and performance of textiles and textile products. The manufacturing of yarns and fabrics (woven, knitted and nonwoven) are examined in order to evaluate appropriate end uses. Prerequisite(s): RTL1005 or RTL1015.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL2010 Apparel Quality Analysis

This course provides students with a method for evaluating the quality of ready-to-wear apparel. Students explore textiles, construction techniques, performance characteristics and the link between quality and price. Focus is on making informed business decisions in fashion merchandising and marketing using an understanding of how apparel is produced and an appreciation of the features that affect cost and quality. Prerequisite(s): RTL2008.

Offered at Charlotte, Providence 3 Semester Credits

RTL2122 Retail and Fashion Lab

This course is a career exploration of a variety of merchandising functions. Part of this course takes place in a laboratory setting with students completing hands-on assignments resembling merchandise management activities. Students conduct market analysis, trend research, buying, and visual merchandising under the supervision of faculty with industry expertise. This course includes industry field visits. Students are encouraged to examine personal and professional goals as they visit with local industry hosts and alumni. Students develop professional skills and network with industry speakers as they discover many retail and fashion career paths. Prerequisite(s): RTL1015, sophomore status. Offered at Charlotte, Online, Providence 4 Semester Credits

RTL3010 Merchandise Buying

This course provides the student with principles of merchandising buying. Students review the environmental factors that influence the behavior of consumers and the techniques for predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with producing and selling goods in the marketplace. Students examine 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): RTL1015.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL3030 Cases in Fashion and Retail

This course analyzes and compares fashion and 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, junior status.

Offered at Charlotte, Online, Providence

3 Semester Credits

RTL3055 History of Fashion

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 and 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): Junior status. Offered at Charlotte, Providence 3 Semester Credits

RTL3065 Forecasting

This course provides an overview of the field of fashion forecasting. Students learn to research, identify and evaluate trends in themes, colors, textiles and styles, as well as their impact on the textile and apparel industries. They explore garment components in order to better recognize fashion trends and develop fashion forecasts based on consumer, aesthetic and market research. Prerequisite(s): RTL2095 or RTL2122.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL3075 Textile Design for Apparel and Home Furnishings

This hands-on course is an introduction to basic textile design techniques used by designers and manufacturers. Topics include the aesthetic and performance characteristics of fibers, yarns, weaves and knits, as well as motif development and pattern design. Methods of design incorporate dyeing, printing, surface manipulation, and embellishments. The development and ethical issues of the textile industry are also explored. Students develop an appreciation for the historic and cultural value relevant to each method and create collections of textile samples for both apparel and home. Prerequisite(s): RTL2008.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL3150 Special Topics in Fashion, Retailing and Marketing

This course is a study of how fashion, retailing and marketing trends today impact consumers, business and society. Emphasis is on current literature, advanced problems and research tools applicable to the chosen topic. This course focuses on a different area, issue or theme each year, depending on student interest. The topic area may not be usually found in the conventional classroom course.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

RTL3212 Sustainability in the Fashion Industry

This course is designed to introduce students to the topic of sustainability in the fashion industry. Students are exposed to the core issues and challenges of sustainable apparel. Focus is on the management of processes involved with raw materials, textile production, apparel design, manufacturing, selling and disposal in order to produce a positive impact on society. Concepts of the fashion supply chain and its sustainability (environmental, economic and ethical) are examined.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL3240 Retail Math

This course teaches the concepts, practices and procedures for math utilized in merchandising. Students use calculations and interpretations of figures needed to allocate merchandise investments, control of sales, and control inventory (including planning and pricing) to be profitable in retail environments. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of merchandising management.

Prerequisite(s): RTL1015.

Offered at Charlotte, Online, Providence 3 Semester Credits

RTL3350 Visual Merchandising

This course aids students in the development of skills necessary to the creation of strategic and innovative visual merchandising. Emphasis is on the importance of color and composition, types of displays, fixtures, and brand image. Other topics include the use of mannequins, mannequin alternatives, signage and floor plans, as well as display space conceptualization and implementation.

Prerequisite(s): RTL1005 or RTL1015. Offered at Charlotte, Online, Providence 3 Semester Credits

RTL4050 Strategic Planning in the Fashion Industry

This senior-level capstone course integrates theory and real-world situations. Using research, data collection and analysis, students evaluate, formulate and implement business strategies for the fashion and retail industries. This course examines the momentum of omni-channel retailing as brick and mortar, ecommerce, and social commerce create seamless shopping experiences. Students research financial, merchandising, and competitive data from fashion and retail organizations and determine advanced merchandising strategies.

Prerequisite(s): RTL3030 or RTL3065, senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Risk Management (RMGT) Courses

RMGT2001 Enterprise Risk Management

This course focuses on the aspects of enterprise risk management (ERM) in business, including the methods and processes used by organizations to manage risks and seize opportunities related to the achievement of their objectives. The course provides a framework for the identification, assessment, monitoring and mitigation of risk as it relates to the business enterprise including identification and mitigation of strategic, marketing, financial, supply chain, information technology, health/safety risks and corporate governance.

Offered at Charlotte, Online, Providence 3 Semester Credits

Science (SCI) Courses

SCI1010 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. Offered at Charlotte, Online, Providence 3 Semester Credits

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.

Offered at Charlotte, Online, Providence 3 Semester Credits

SCI1050 Nutrition

This course in basic human nutrition examines metabolic energy derived from carbohydrates, proteins and lipids. Pathways for 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 are also discussed. Computer-based dietary analysis is a key component of this course. Offered at Charlotte, Online, Providence 3 Semester Credits

Semester Credits

SCI2020 Introduction to 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. Offered at Charlotte, Online, Providence 3 Semester Credits

SCI2031 Anatomy and Physiology

This 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. Offered at Charlotte, Online, Providence 3 Semester Credits

SCI2120 Introduction to Microbiology

This course introduces the basic morphological, physiological and genetic aspects of various microbes, and explores the application of this information to medical, agricultural and industrial settings. Key topics include the following: structure/function relationships, factors affecting the growth and control of microorganisms, microbial genetics and evolutionary mechanisms, host-microbe interactions, and applied microbiology. This course combines both lecture and laboratory components. Topics covered in the laboratory portion of the course both support lecture content and allow students to develop introductory laboratory skills.

Prerequisite(s): CHM2040 and SCI1015. Offered at Charlotte, Providence

3 Semester Credits

SCI2350 Honors Seminar: The Scientific Implications of Mass Food Production

This course focuses on the health and environmental impacts of the industrialization of food production. Specifically, students investigate the molecular techniques used to engineer genetically modified foods, the use of antibiotics and hormones in animal production, the biological modes of action of both pesticides and herbicides, and the industry's contribution to environmental pollutants and greenhouse gases. Students gain insight into scientific research methods through readings and classroom discussions. Scientific research articles are used to investigate the consequences of current production techniques. In addition, students develop an understanding of the scientific method by designing and conducting experiments in a laboratory setting. Students demonstrate their understanding of this topic with the completion of a research project.

Prerequisite(s): ENG1024 or English placement, honors status. Offered at Charlotte, Providence 3 Semester Credits

SCI3020 Sustainability Policy and Planning

In this course, students are introduced to the application of scientificallysound 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 role of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.

Prerequisite(s): ENG1021 or ENG1027, (BIO1022 and BIO1026 or (SCI1010 or SCI1015)).

Offered at Charlotte, Online, Providence 3 Semester Credits

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 agriculture and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social and economic aspects of sustainable food production issues.

Prerequisite(s): ENG1021 or ENG1027, BIO1022 and BIO1026 or SCI1010. Offered at Charlotte, Online, Providence 3 Semester Credits

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): ENG1021 or ENG1027, BIO1022 and BIO1026 or SCI1010. Offered at Charlotte, Online, Providence

3 Semester Credits

SCI4090 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 groups' topics, and presents their findings to the entire class. This multidisciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future.

Prerequisite(s): BIO1022 and BIO1026 or SCI1010, SCI3020, SCI3070, SCI3080. Offered at Charlotte, Online, Providence 3 Semester Credits

Sociology (SOC) Courses

SOC1001 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. Offered at Charlotte, Online, Providence

3 Semester Credits

SOC2005 Honors Seminar: Social Inequalities

Gender, race, class: Have you ever wondered about the extent of those inequalities today? How are inequalities accomplished and maintained? This Honors Seminar serves as an introduction to sociology with a focus on the inequalities of race, gender and especially class. The operations of these inequalities are studied at both the micro, person-to-person level and the macro, institutional level. Students make use of both qualitative and quantitative research methods to explore how the micro and macro levels of analysis connect, and also how race, class and gender intersect. Prerequisite(s): ENG1024 or English placement, honors status. Offered at Charlotte, Providence

3 Semester Credits

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 Charlotte, Providence 3 Semester Credits

Semester Credits

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. Students 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. Offered at Charlotte, Providence

3 Semester Credits

SOC2055 Honors Seminar: Peoples and Cultures of Africa

This course provides honors students with an in-depth exploration of the human experience of living Africa, through an exploration of the peoples of the continent and the contexts in which their lives are lived. Africa is an immensely diverse, complex, historically rich, economically significant and geo-strategically important part of the globalized world. From the great African empires of pre-history to colonization, decolonization and a post-modern, independent Africa, this course explores key geopolitical, historical, social, cultural and political-economic dynamics that continue to challenge the people of the continent, through a region-by-region approach. Prerequisite(s): ENG1024 or English placement, honors status. Offered at Charlotte, Providence

3 Semester Credits

SOC2070 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): SOC1001 or SOC2005.

Offered at Charlotte, Online, Providence 3 Semester Credits

SOC3020 Culture and Food

This course is on the sociology of food. Students think and rethink the place of food in the human experience and consider topics such as how food and gender intersect, symbolic group boundaries affect how people eat and drink, and cultures share and adapt each other's foods. Students explore how the discipline of sociology examines food as a cultural and social artifact and the role that it plays in societies today.

Prerequisite(s): ENG1020 or ENG1024 or English Placement or SOC1001 or SOC2005.

Offered at Charlotte, Online, Providence 3 Semester Credits

SOC3060 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): SOC1001 or SOC2005.

Offered at Charlotte, Online, Providence 3 Semester Credits

Spanish (SPAN) Courses

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, Online, Providence 3 Semester Credits

SPAN2020 Spanish Language Immersion

This course, delivered overseas by international language institutes, 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, discussions, required excursions and activities. Students also partner with native speakers of the target language to improve comprehension and communication skills. Offered at Charlotte, Providence

6 Semester Credits

Sport Management (SPM) Courses

SPM1001 Introduction to Sport Management

This course introduces students to the sports management industry. Emphasis is on the historical development, organizational structure, use of segments of the sports industry, and career opportunities that exist within the sports management industry. The course is also designed to provide first-year and transfer students in the Sports Management program with educational experiences and information about university resources and academic tools available to them that will help support academic success at JWU. Offered at Charlotte, Online, Providence 3 Semester Credits

SPM1020 Managing Sport Events

This course is designed to familiarize students with principles and practices related to effective sport event management. The coursework approaches sport event management from a practical standpoint, integrating theory to support suggestions for practice while students move through the entire process of organizing sport events, from event conception through post event evaluation.

Offered at Charlotte, Online, Providence 3 Semester Credits

SPM1040 Principles of Sport Management

This course provides a comprehensive overview of management topics with an in-depth focus on how to manage sport organizations. Thorough coverage of the principles of management concepts, combined with robust sport applications and exercises, develop sport management skills which students can use in both their personal and professional lives.

Prerequisite(s): SPM1001 (or concurrent). Offered at Charlotte, Online, Providence 3 Semester Credits

SPM2012 Intercollegiate, Amateur and Olympic Sports

This course explores the history, business, structure, philosophy, and issues/ trends of intercollegiate, amateur and Olympic sports. Focus is on acquiring knowledge pertaining to events, legal and ethical aspects, current trends/ issues, venues, and economics of intercollegiate, amateur and Olympic sports. Course content focuses on the comprehensive nature of intercollegiate, amateur, youth, recreational, interscholastic and Olympic sports. Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence

3 Semester Credits

SPM2220 Professional Sport 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.

Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

SPM3002 Economics and Finance of Sport

Economics and financial markets impact all areas of sport. Students explore the relationships that exist between economics and the business aspects of sport. Topics include attendance and attendance modeling, salary structure and salary caps, and financing stadia. The course also investigates privateversus-public financing of sports teams and venues. Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

SPM3031 Sport Compliance, Governance and Regulation

This course explores the myriad of rules and regulations in sport, and how the role of compliance affects sport organizations. Students learn how sport industry professionals help shape, react to, and operate under the regulatory structures of various sport organizations. Emphasis is placed on investigation of NCAA and North American professional sport organizations. Prerequisite(s): LAW2001 or LAW2005.

Offered at Charlotte, Online, Providence 3 Semester Credits

SPM3040 Global Perspectives of Sport

Sports extend beyond the United States and national boundaries. This course explores sport from a global perspective by examining various national sport cultures. Students investigate sport participation from around the globe from business, societal and economic perspectives. Other international sporting events and venues are explored.

Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

SPM3050 Managing Sport Organizations

This course introduces students to the theory and practice of managing sports organizations. Students examine a range of strategic human resource management approaches that can be used by sports organizations to respond to contemporary challenges and to develop a sustainable performance culture.

Prerequisite(s): Sophomore status. Offered at Charlotte, Online, Providence 3 Semester Credits

SPM4010 Sport Marketing & Analytics

This course exposes students to marketing concepts relating to the sports industry. It addresses various products, consumer markets, strategic market analysis and valuation within the sports industry. The course also looks at the use of analytics for the purposes of marketing and sales in the sports industry. Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

SPM4030 Sport in Contemporary Society

Sports are integrated into society, consumed by spectators and participants around the world. How did sports become so important? This course examines the cultural, social, political, philosophical and psychological aspects of sport history. Students identify, examine and evaluate the role of sport in contemporary society. Prerequisite(s): Junior status. Offered at Charlotte, Online, Providence

SPM4060 Innovative Leadership in Sport

This senior-level capstone course is designed to equip students with contemporary, ethical and innovative leadership strategies in sport. Students gain insight into a variety of leadership styles and competencies that will aid in positioning themselves to assume leadership roles in the sport industry. Students gain a comprehensive understanding of strategies to improve leadership aptitude, including creative problem solving, communicating effectively, managing conflict, inspiring collaboration and teamwork, and shepherding the development of sport organizations.

Prerequisite(s): Senior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

Sport/Ent/Event Mgmt (SEE) Courses

SEE1001 Introduction to the Sports, Entertainment and Event Management Industry

This course introduces students to the sports, entertainment and event management field. Emphasis is on the historical development, organizational structure, use of technology 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, Online, Providence

3 Semester Credits

SEE2005 The Business of Sports

This course explores the business of sports. Focus is on acquiring knowledge pertaining to sports events, legal and ethical aspects of sport, sport venues, and sport economics. Course content focuses on the comprehensive nature of professional and amateur sports.

Prerequisite(s): BUS1001 or FSM1001 or FSM3001 or HOSP1001 or MGMT1001 or SEE1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

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, Online, Providence 3 Semester Credits

SEE2030 The Business of the Entertainment Industry

This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. Topics 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): BUS1001 or FSM1001 or FSM3001 or HOSP1001 or MCST1010 or MGMT1001 or SEE1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

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, Providence 3 Semester Credits

SEE2150 Safety, Security and Risk Management in the SEEM Industry

This course provides the opportunity for students to gain an understanding regarding specific risk management, risk operation, risk assessment, planning and evaluative techniques used by professionals within the sports, entertainment, event and venue management field. Students acquire knowledge on how to manage, reduce and transfer risks to provide a safe and secure environment in venues for events. Students also gain fundamental knowledge of assessing risk operations and understanding liabilities of conducting an event in a venue. Students have the optional opportunity to take part in the Trained Crowd Manager Certification through the International Association of Venue Managers (IAVM) for an additional cost. Prerequisite(s): Sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

SEE3008 Ancillary Services and Revenue Management in the Sports, Entertainment and Event Industry

This course explores the business dynamics of ancillary services and revenue management in the sports, entertainment and event industry. Emphasis is on the current procedures and standards for managing concessions, catering, retail operations, effective techniques for responsible alcoholic beverage service, and cost control procedures. Students focus on the manager's role in delivering multiple levels of service in an effective manner. Students obtain a certification in effective alcohol management.

Prerequisite(s): (FISV2000 or FISV2010, FSM2110 or EVNT2020 or SEE2020) or (SEE2010, SEE2020, SEE2030).

Offered at Charlotte, Online, Providence 3 Semester Credits

SEE3010 Ticketing Methods and Data Analysis in Sports, Entertainment and Event Management

This course explores the business dynamics of ticketing and access management within the sports, entertainment and event industry. Content includes ticketing operations, configurations, coding, pricing and analytics. Emphasis is on utilizing the ticketing process to gather information about consumers before, during and after the event. Students also explore the management, marketing and promotional efforts behind the sale of tickets, along with technology used to administer ticketing and box office inventory control systems.

Prerequisite(s): SEE3008. Offered at Charlotte, Online, Providence 3 Semester Credits

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): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): EVNT2020 or FSM3001 or HOSP2011 or SEE2020. Offered at Charlotte, Online, Providence 3 Semester Credits

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, quinceanera parties, debutante balls, anniversaries and civilian funerals. Special emphasis is 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 decor, entertainment, catering and budgeting are explored. In addition, strategies for attracting, managing and retaining clients are discussed.

Prerequisite(s): EVNT2020 or FSM3001 or HOSP2011 or SEE2020. Offered at Charlotte, Online, Providence 3 Semester Credits

SEE3045 New Media Literacy in Sports, Entertainment and Event Management

This course develops the skills necessary to proactively interact with mass communication within the sports, entertainment and event industry. Emphasis is on the ethical responsibilities of a spokesperson and the experience needed to communicate to the media in a variety of situations, including the development and creation of a press conference and communicating the brand and image to the consumer base. Prerequisite(s): ENG1021 or ENG1027, ENG1030. Offered at Charlotte, Online, Providence 3 Semester Credits

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): EVNT2020 or SEE2020, must be accepted in Study Abroad program.

Offered at Charlotte, Providence 6 Semester Credits

SEE3060 Concert, Tour and Music Festival Production Management

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): Sophomore status.

Offered at Charlotte, Online, Providence 3 Semester Credits

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. 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): ENTR2030 or EVNT2020 or HOSP2011 or SEE2020. Offered at Charlotte, Online, Providence

3 Semester Credits

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 Charlotte, Providence 3 Semester Credits

SEE3160 Sponsorship, Sales and Relationship Management

This course explores the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors within the global sports, entertainment and event industry, including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. Students demonstrate effective sales strategies within the sports, entertainment and event industry and analyze the impact of relationship management. An experiential learning project is incorporated into this course.

Prerequisite(s): Junior status. Offered at Charlotte, Online, Providence 3 Semester Credits

SEE3170 International Exhibitions & Events

This course is designed to give students 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. This course also has an experiential learning component.

Prerequisite(s): Sophomore status. Offered at Charlotte, Providence 3 Semester Credits

SEE3850 Negotiations and Agreements in Hospitality, Sports, Entertainment and Event Management

This course explores the theory and practice of negotiations within the sports, entertainment, event, hotel, tourism and food service industries. Topics include discussion and presentation of the skills necessary to be a successful negotiator of agreements and contracts within the hospitality industry domestically and internationally. This course also explores labor relations and articulates the union/management negotiation process, including collective bargaining.

Prerequisite(s): LAW2001 or LAW2005. Offered at Charlotte, Online, Providence 3 Semester Credits

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): MRKT1001.

Offered at Charlotte, Online, Providence 3 Semester Credits

SEE4050 International Sports, Entertainment, Event and Venue Management

This course is designed to encapsulate the student's sports, entertainment and event management academic experience. Students apply critical thinking and problem solving skills to current and potential sports, entertainment, event and venue industry issues. Emphasis is on applying managerial principles, professional communication and ethical practices within national and international venues and events. Prerequisite(s): Junior status.

Offered at Charlotte, Online, Providence 3 Semester Credits

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): Senior status. Offered at Charlotte, Online, Providence 3 Semester Credits

Sustainable Food Systems (SFS) Courses

SFS1001 Introduction to Food Systems

This course explores the food system — a complex and adaptive network entangled within social, political, economic and natural environments at multiple levels. It includes investigations into the history of the system, as well as the effects of industrialization, globalization, and climate change. Students in this course also research food commodities, tracing their pathway from production to consumption throughout the local, regional and international food web. Further, students survey and debate alternative food production systems and critically analyze wicked problems related to food, health, economy, people, planet, policy and justice.

Offered at Charlotte, Providence 3 Semester Credits

SFS2110 Culinary Science, Nutrition & Sensory Analysis

This course introduces students to the basic functions of ingredients, macronutrients and cooking processes. Students conduct experiments and think critically to compare, contrast and evaluate how ingredients change through the use of various cooking techniques. This course explores dietary guidelines, recipe modification, ingredient substitution, and problem-solving in the kitchen. Emphasis is placed on the sensory evaluation of food, the development and use of sensory terminology, approaches to healthful plate design, and real-world restaurant applications. Sections of this course offered online are reserved for students in special industry partner programs. Prerequisite(s): CUL1100, BPA2720 or (CUL1210, CUL1320, CUL1410) or (CUL1200, CUL1310, CUL1420).

Offered at Charlotte, Online, Providence 3 Semester Credits

SFS2210 Cooking from the Farmstand

This culinary lab explores the farm-to-table movement, investigating the connections between public health and the local food system. Students create meals focused on wellness, authenticity, accessibility, appeal and traceability. Special topics include localizing the menu, menu decolonization, mindful eating, farm-to-table formats, and sustainable food production. Prerequisite(s): (CUL1100, CUL1210, CUL1320, CUL1410) or (BPA2720 (or concurrent)).

Offered at Charlotte, Providence 3 Semester Credits

SFS2410 Growing for the Menu

Students explore agricultural approaches to food production to promote systemic changes in the food system and to foster an environmentally sustainable land ethic. While considering community food security, cultural foodways are studied as students apply menu and garden planning in the growing and production of food from farm to plate. Unsustainability within industrialized agriculture is researched while potential solutions are investigated.

Offered at Charlotte, Providence 3 Semester Credits

SFS2411 Cooking for Regenerative Foodways

This course offers a critical investigation into the cultural, social, economic and historical practices relating to production, preparation, consumption, and power struggles associated with food. Students explore local and global foodscapes to inspect the contemporary cultural and ethical ramifications of food choice, food advocacy, and social justice through cooking. Prerequisite(s): BPA2720 (or concurrent) or (CUL1100, CUL1210, CUL1320, CUL1410). Offered at Charlotte, Providence

3 Semester Credits

SFS3001 Sustainability in the Culinary Kitchen

This course defines and explores food sustainability through hands-on experiences with local food producers and artisans. It examines the roles and responsibilities of chefs and food service professionals as they relate to sustainable food systems. Students research the local, national, and global economic, agricultural, political and ethical issues regarding the sourcing, use and disposal of foods.

Offered at Charlotte, Providence 3 Semester Credits

SFS3002 Ancient Grains & Hearth Breads

This course takes students on a baking journey from seed to loaf. Properties and characteristics of ingredients, the baker's percentage system, and the fundamentals of yeasted bread production, including mixing techniques, controlled fermentation, and baking methodology are studied. Students culture their own naturally leavened sourdough starter for use in a bread of their own creation. The history and process of milling are examined, as well as today's farmer/miller/baker relationships and role in society. Products include yeasted breads, naturally leavened breads, leavened and unleavened whole grain snacks and traditional baked goods reinterpreted with a whole grain emphasis.

Prerequisite(s): Completion of all freshman culinary labs. Offered at Charlotte, Providence 3 Semester Credits

SFS3144 Farm to Table Desserts

This course focuses on the creation of plated desserts centered around seasonal produce and artisan products from a modern perspective. Emphasis is placed on incorporating local fruits and vegetables, whole grains, and artisan items by using fundamental and innovative pastry techniques. Students also explore extending the seasonality of desserts through food preservation methods and apply their knowledge by creating and executing a contemporary multi-course dessert tasting menu. Prerequisite(s): Completion of all sophomore labs.

Offered at Charlotte, Providence 3 Semester Credits

SFS3200 Plant-Based Cuisine

Daily production focuses on the types, preparation and nutritional aspects of plant-based foods, diets and cuisines ranging from vegetarian to meatminimalistic. Students investigate the reasons why people choose plantbased diets and how to prepare and market plant-based menu items across various cuisine concepts. Topics include cultural and global perspectives, economics, health, growing conditions, farm-to-table cuisine, sustainability, and current industry trends.

Prerequisite(s): Completion of all sophomore labs. Offered at Charlotte, Providence 3 Semester Credits

SFS3300 Conscious Cuisine

Students employ techniques of advanced food preparation while researching, adapting, designing and producing full-flavored, locally sourced, sustainable recipes and menus. The ability to articulate how these dishes are connected to local farms, locally raised animals and surrounding waters is demonstrated. Food cost and food waste management are emphasized, including product use and cross utilization, such as snout-to-tail cookery, and the production of artisan charcuterie and condiment products.

Prerequisite(s): Completion of all sophomore labs. Offered at Charlotte, Providence 3 Semester Credits

SFS4001 Cultivating Local Food Systems

Students explore the correlation between food policy and its impact on a local food system, as well as apply sustainability principles through collaboration with local food-connected organizations. Emphasis is placed on building relationships within the community, and in exploring ecological and socio-economic impacts. Students investigate governmental, nonprofit and other organizations to evaluate the influence of sustainability concepts on their mission and work. Insight into food policy and food justice, combined with a comprehensive sustainability plan, afford students the ability to evaluate the vitality and the promotion of a local food system. Prerequisite(s): SFS3001.

Offered at Charlotte, Providence

3 Semester Credits

SFS4110 Health & the Harvest

Students explore the correlation between health, wellness and the vitality of a local food system. Emphasis is placed on designing full-flavored recipes and menus that align with current dietary guidelines, support the local food system and meet the expectations of today's consumer. Advanced techniques of nutritionally sound food preparation as reflected in current research are discussed and practiced. Prerequisite(s): CUL3250 or SFS3001.

Offered at Charlotte, Providence

SFS4280 Capstone Seminar in Sustainable Food Systems

This capstone seminar is the culmination of the learning experiences and skills students have acquired throughout the course of their Sustainable Food Systems program. Students develop a research thesis and professional portfolio in preparation for practicing sustainable food system policy in a variety of professional settings and graduate school programs. The emphasis of this research/professional seminar is three-fold: 1) to support students in designing and making operational a research project, 2) to produce a portfolio and professional development plan, and 3) to write an effectively articulated research thesis. Students engage in ongoing peer-review and consultation sessions with the purpose of encouraging a resourcefulness-approach to professionalism and personal skills enhancement, both in future career and academic pursuits. Throughout the seminar, emphasis is on supporting students to conceive of and articulate the applicability of their acquired skills and program-related experiences to their developing career and future study.

Prerequisite(s): HSC1230, PSCI1001, SFS1001, (SFS3001 or CUL3250). Offered at Charlotte, Providence 3 Semester Credits

Travel Tourism (TRVL) Courses

TRVL1105 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.

Offered at Charlotte, Providence

3 Semester Credits

TRVL2165 Food Culture and Tourism

This course introduces students to the significance of food and beverage as it relates to the tourism industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is on linking food, wine and tourism, and the impact related to destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings.

Offered at Charlotte, Online, Providence 3 Semester Credits

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, Online, Providence 3 Semester Credits

TRVL3010 Dynamics of Tourism and Sustainability

This is a management-oriented course covering the economic, cultural and social functions in the planning and development of the tourism industry. Emphasis is on organizational concepts. Offered at Charlotte, Online, Providence

3 Semester Credits

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, Providence

3 Semester Credits

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. Offered at Charlotte, Online, Providence

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, study abroad opportunities and available honors programs.

Class Schedules

The course schedule is published before registration begins each semester. The course schedule includes course meeting days and times, seat capacity, course prerequisites, textbook information and additional information for courses meeting the search criteria.

If a class session is missed due to inclement weather, no make-up date is scheduled but instructors are expected to post course content and assignments for students in lieu of the missed class session. This applies for both graduate and undergraduate courses.

Please note that students enrolled in courses at the university may be required to participate in online discussion forums, student-to-student collaborations and student presentations with other students as part of course requirements.

Undergraduate courses: Undergraduate academic courses are generally scheduled Monday through Thursday. Courses will be delivered over 16 weeks. Most undergraduate day program classes will meet twice per week, each over a 75-minute class period.

Academic Classes — MW or TR	Culinary/Baking Labs — 15 days	Science Labs / Design Studios
8–9:15am	7am–1pm	Double class periods
9:30-10:45am	1:45–7:45pm	
11am–12:15pm		
12:30-1:45pm		
2–3:15pm		
3:30-4:45pm		
5–6:15pm		
6:30–7:45pm (as needed)		
Graduate courses : Master's level courses are delivered over 8 or 16 weeks, in standard and hybrid formats. The majority of courses will be offered in the		

in standard and hybrid formats. The majority of courses will be offered in the evening from 6–8:45pm. While graduate class schedules vary by program, the course schedule reflects specific meeting days and times for all courses.

Course Delivery Methods

Definitions

On-Ground/Face-to-Face

Traditional course delivery: Students meet face-to-face with their assigned faculty member once or twice per week depending on the course.

Online

All course activity is done online; there are no required face-to-face sessions within the course and no requirements for on-campus activity. Fully online courses use asynchronous delivery to give flexibility to students to complete course work as their schedules permit.

Hybrid

A hybrid course is offered principally through face-to-face instruction in a classroom setting for more than 50% of the class meeting times for any given semester. In-class sessions must include the first and the last class of the semester (which might be the final exam).

Virtual

Virtual courses are online synchronously delivered courses, with no face-toface class meetings. Students have the same frequency of direct interaction with faculty and other students during regularly scheduled day/class periods as in-person courses. Students are expected to attend synchronous sessions in the same way they are expected to attend face-to-face courses. Coursework will be handled through videoconferencing tools such as Zoom or Blackboard Collaborate, with synchronous sessions enhanced by various education technology tools. All assignments are administered and turned in through ulearn. Students will have access in ulearn to course materials that support faculty-delivered content along with other course materials such as videos and links that enrich the subject.

Academic Policies

This section of the catalog contains important information about academic policies, grading systems and other academic requirements.

Additional policies and procedures: Not all university policies and procedures affecting students are described in this catalog. For further information, please refer to the Student Handbook.

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 semester of enrollment. Academic standing standards differ by program of study. Please refer to the academic standing charts below for specific requirements. Students not in good academic standing will not be able to register until they have met with their assigned academic counselor/advisor. At this meeting an academic agreement outlining the grades needed to return to good academic standing will be developed, and the schedule hold will be removed. Students are urged to make an appointment with their assigned academic counselor/advisor at the beginning of their probation semester.

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.
- Doctor of Business Administration and Occupational Therapy Doctorate students need a minimum GPA of 3.0. In addition, students must earn grades of B- or higher in each course. No classes may be repeated.
- Doctor of Education students need a minimum GPA of 3.25 and students must earn grades of B- or higher in each course. No classes may be repeated.
- Accelerated Master's Program students need a minimum GPA of 3.0 in graduate-level coursework.

According to the following standards, students who do not satisfy good academic standing requirements will be placed on academic probation or dismissed.

Academic Standing Standards: Undergraduate Day and Online Programs (including English as a Second Language)

First-Semester Students

Status at Start of Semester	Total Credit Hours Attempted	Cumulative GPA	Status after Semester Completion
Good Standing	0–higher	2.0-4.0	Good Standing
Good Standing	0–higher	0–1.99	Probation 1st Semester

Returning Students

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Status at Start of Semester	Total Credit Hours Attempted	Cumulative GPA	Status after Semester Completion
Good Standing	0–higher	2.0-4.0	Good Standing
Good Standing	0–18	1.0–1.99	Probation 1st Semester
Good Standing	0–18	0–.99	Academic Dismissal
Good Standing	18.1–36	1.26–1.99	Probation 1st Semester
Good Standing	18.1–36	0–1.25	Academic Dismissal
Good Standing	36.1-higher	1.5–1.99	Probation 1st Semester
Good Standing	36.1–higher	0–1.49	Academic Dismissal

Probation 1st Semester	0–higher	2.0-4.0	Good Standing
Probation 1st Semester	0–18	1.0–1.99	Probation 2nd Semester
Probation 1st Semester	0–18	0–.99	Academic Dismissal
Probation 1st Semester	18.1–36	1.26–1.99	Probation 2nd Semester
Probation 1st Semester	18.1–36	0–1.25	Academic Dismissal
Probation 1st Semester	36.1-higher	1.5–1.99	Probation 2nd Semester
Probation 1st Semester	36.1-higher	0–1.49	Academic Dismissal
Probation 2nd Semester	0–higher	2.0-4.0	Good Standing
Probation 2nd Semester	0–higher	1.0–1.99	Academic Dismissal
Academic Warning	0–higher	2.0-4.0	Good Standing
Academic Warning	0–36	1.25–1.99	Probation 1st Semester
Academic Warning	0–36	0–1.24	Academic Dismissal
Academic Warning	36.1–54	1.5–1.99	Probation 1st Semester
Academic Warning	36.1–54	0–1.49	Academic Dismissal
Academic Warning	54.1–72	1.75–1.99	Probation 1st Semester
Academic Warning	54.1–72	0–1.74	Academic Dismissal
Academic Warning	72.1–higher	0–1.99	Academic Dismissal

Academic Standing Standards: Continuing Education

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Status at Start of Semester	Total Credit Hours Attempted	Cumulative GPA	Status after Semester Completion
Good Standing	0–higher	2.0-4.0	Good Standing
Good Standing	0–higher	0–1.99	Probation 1st Semester
Probation 1st Semester	0–higher	2.0-4.0	Good Standing
Probation 1st Semester	0–higher	1.25–1.99	Probation 2nd Semester
Probation 1st Semester	0–higher	0–1.24	Academic Dismissal
Probation 2nd Semester	0–higher	2.0-4.0	Good Standing
Probation 2nd Semester	0–higher	0–1.99	Academic Dismissal
Academic Warning	0–higher	2.0-4.0	Good Standing
Academic Warning	0–36	1.25–1.99	Probation 1st Semester
Academic Warning	0–36	0–1.24	Academic Dismissal
Academic Warning	36.1–54	1.5–1.99	Probation 1st Semester
Academic Warning	36.1–54	0–1.49	Academic Dismissal
Academic Warning	54.1–72	1.75–1.99	Probation 1st Semester
Academic Warning	54.1–72	0–1.74	Academic Dismissal

Academic	72.1–higher	0–1.99	Academic
Warning			Dismissal

Academic Standing Standards: Physician Assistant Studies

Status at Start of Semester	Total Credit Hours Attempted	Cumulative or Term GPA	Status after Semester Completion
Good Standing	0–higher	3.0-4.0	Good Standing
Good Standing	0–higher	2.0-2.99	Probation
Good Standing	0–higher	0–1.99	Academic Dismissal
Probation	0–higher	3.0-4.0	Good Standing
Probation	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

Note: For course grades below C, students may be dismissed, decelerated to the next cohort, and/or delayed in graduation.

Academic Standing Standards: Graduate Programs (Accelerated Master's Program students must meet these standards for the graduate-level coursework for which they are enrolled.)

Status at Start of Semester	Total Credit Hours Attempted	Cumulative GPA	Status after Semester Completion
Good Standing	0–higher	3.0-4.0	Good Standing
Good Standing	0–higher	2.0–2.99	Probation 1st Semester
Good Standing	0–higher	0–1.99	Academic Dismissal
Probation 1st Semester	0–higher	3.0-4.0	Good Standing
Probation 1st Semester	0–higher	2.0–2.99	Probation 2nd Semester
Probation 1st Semester	0–higher	0–1.99	Academic Dismissal
Probation 2nd Semester	0–higher	3.0-4.0	Good Standing
Probation 2nd Semester	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: Doctor of Business Administration Occupational Therapy Doctorate

Status at Start of Semester	Total Credit Hours Attempted	Cumulative GPA	Status after Semester Completion
Good Standing	0–higher	3.0-4.0	Good Standing
Good Standing	0–higher	0–2.99	Academic Dismissal

Note: Students will be dismissed if their GPA is less than 3.00, or when they earn a grade lower than B- in any course. No classes may be repeated.

Academic Standing Standards: Doctor of Education

Status at Start of Semester	Total Credit Hours Attempted		Status after Semester Completion
Good Standing	0–higher	3.25-4.0	Good Standing
Good Standing	0–higher	0-3.24	Academic Dismissal

Note: Students will be dismissed if their GPA is less than 3.25, or when they earn less than a B- in any course. No classes may be repeated.

Academic Probation

Academic Probation may affect a student's ability to register and/or graduate. Graduate program students and Accelerated Master's Program students are allowed a maximum of two semesters on academic probation.

First-semester undergraduate students earning a cumulative GPA less than 1.0 are strongly encouraged to work with an academic success coach and attend tutoring in identified content areas.

Academic Dismissal and Appeal Process

Academically dismissed undergraduate and graduate students may no longer matriculate at the university for at least one semester and are expected to work on academic deficiencies. The summer is an optional semester and is not counted as a semester off. To return to the university, students must petition the Academic Appeals Committee, providing a letter of intent and documentation of academic improvement. All students should discuss this process with their assigned academic counselor/advisor. The committee will also consider appeals that document mitigating circumstances. Students may only appeal their dismissal once and the decision of the committee is final.

Undergraduate Student Requirements

- Take one semester off from Johnson & Wales University.
- Take a minimum of two non-remedial classes at an accredited college or university within the same semester. Students must earn a minimum GPA of 2.50 and only one grade of C (70) in one class is permitted.
- Submit their official transcript.
- Submit a written statement about the circumstances of the dismissal and their plan for academic success if approved to return to Johnson & Wales University.

Graduate Student Requirements

- To return to the university, students may petition the Academic Appeals Committee after taking at least one semester off from Johnson & Wales University.
- Students should provide a letter of intent and documentation of academic improvement.
- All students should discuss this process and semester-specific deadlines with their assigned academic counselor/advisor.
- The Academic Appeals Committee meets once per semester to review all graduate-level appeals.

Doctoral Student Requirements

- To return to the university, students must petition the appropriate doctoral program director, through the written appeals process.
- Individuals who have been dismissed from a doctoral program for poor academic performance or progress may appeal the dismissal decision to the appropriate doctoral program director.
- A written appeal of academic dismissal must be submitted to the doctoral program director in writing no later than 30 days after the date of the notice of dismissal. The letter of appeal should include a) the basis for the appeal; b) a summary of discussions, if any, between the student and representatives of the student's program such as the student's major advisor and/or the student's doctoral program director; and c) outcome or remedy proposed by the student. The letter may include additional or new relevant information. The doctoral program director will communicate with the dean of the appropriate college by transmitting the student's letter of appeal.
- **Grounds:** The following are grounds for appeal: 1) incorrect calculation of grade point average; 2) misapplication of standards for academic performance and satisfactory progress by the appropriate college; 3) circumstances which had not been known which might be relevant to the dismissal.
- **Disposition:** The dean of the appropriate college may 1) act on the appeal, 2) appoint a designee to collect additional information for the dean, or 3) constitute a three-person ad hoc review committee from the college. The purpose of the ad hoc committee is to provide an opinion and recommendation to the dean regarding the appeal. The ad hoc committee will review all materials and communications related to the case. Additional information may be requested.

- The dean will inform the student and the doctoral program director in writing of the method of disposition of the appeal. If a dean's designee is appointed, the student and the doctoral program director will be informed of the name and contact information for the dean's designee.
- The dean's decision with respect to a student's appeal shall be final. The student and the doctoral program director will be informed in writing of the dean's decision.

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 semester due to mitigating circumstances.

These undergraduate students will be allowed to register for a maximum of 12 credits in academic classes or 15 credits in laboratory classes. In addition, these students may be required to attend academic success coaching and tutoring in identified content areas. Failure to complete these requirements may result in immediate dismissal.

Attendance

The purpose of the university's attendance policy is to help students develop a self-directed, professional attitude toward their studies and to maximize their educational opportunities. Regular class attendance provides fundamental educational value and offers the most effective means to gain command of the course concepts and materials.

Students are expected to attend all classes, arrive on time and remain for the entire class period, and report to class fully prepared with all required materials. To meet these expectations, students must arrange course schedules that minimize conflicts with other commitments, including personal commitments, work or participation in athletics or other universitysanctioned events. When students encounter difficulty meeting these requirements, they must actively engage their faculty member to discuss the concern.

Individual faculty define the specific role that class attendance plays in the calculation of final grades for each course. Additionally, excessive absences in certain courses may result in withdrawal from the course at the instructor's discretion. Students should consult the course syllabus and course instructor for specific faculty policies on attendance and make-up work within a course.

Students are expected to familiarize themselves with attendance requirements outlined in the Student Handbook.

Credits and Grades

Definition of Credit Hour

As of July 1, 2011, federal law (Title 34, Code of Federal Regulations, sections 600.2 and 600.4) requires all accredited institutions to comply with the federal definition of the credit hour. Accordingly, for all Johnson & Wales University degree programs and courses bearing academic credit, the "credit hour" is defined as "the amount of work represented in intended learning outcomes and verified by evidence of student achievement that is an institutionally established equivalency that reasonably approximates not less than:

- one hour of classroom or direct faculty instruction and a minimum of two hours of out-of-class student work each week for approximately 15 weeks for one semester or the equivalent amount of work over a different amount of time; or
- at least an equivalent amount of work as required in paragraph (1) of this definition for other academic activities as established by the institution, including laboratory work, internships, practice, studio work, and other academic work leading to the award of credit hours."

A credit hour is assumed to be a 50-minute period. In courses in which "seat time" does not apply, a credit hour may be measured by an equivalent amount of work, as demonstrated by student achievement.

Please see the appropriate tab to review the respective grading system.

Undergraduate

Undergraduate Grading System

The grading system is as follows:

Grade Range	Letter Grade	Quality Points
95–100	A+	4.00
90–94	А	4.00
85–89	B+	3.50
80–84	В	3.00
75–79	C+	2.50
70–74	С	2.00
65–69	D+	1.50
60–64	D	1.00
0–59	F	0.00
Audit	AU	
Challenge Exam Credit	CX	
Grade Pending	GP	
Incomplete	1	
No Credit	NC	
No Grade	NG	
Pass	Р	
Prior Learning Assessment	PL	
Satisfactory	S	
Unsatisfactory	U	
Withdrawal	W	

Note: Not all grades are used by all colleges.

Honors Option (H)

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

Failure (F)

A grade of F is 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 semester and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Audit (AU)

A grade of AU is issued when no academic credit is granted. This grade does not count in attempted and earned hours and is not calculated into the semester and cumulative grade point averages.

Challenge Exam (CX)

A grade of CX is granted for specifically designated courses upon successful completion of department challenge exams. This grade is not calculated into the semester and cumulative grade point averages.

Grade Pending (GP)

This is a temporary mark given when the completion of course requirements is still underway. A GP is not calculated into the semester and cumulative grade point averages and is generally used under extreme, extenuating circumstances. Students who do not satisfy the instructor's requirements for the completion of outstanding work will not have a grade change submitted and the grade will automatically be updated to an F.

Incomplete (I) *

A grade of I is issued to students if they are unable to complete course requirements because of authorized absences. Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an F and be included in the semester and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an Incomplete (I) will change to a U.

No Credit (NC) *

This is a non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the semester and cumulative grade point averages.

No Grade (NG)

A grade of NG 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 semester and cumulative grade point averages.

Pass (P)

In courses taken on a pass/fail basis, a pass letter grade is issued when a student has achieved the equivalent to a 60% or higher (standard letter grade of D). This grade is not calculated into the semester and cumulative grade point average.

Prior Learning (PL)

Students may earn credit for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel, professional training and seminars, or other comparable sources. This grade is not calculated into the semester and cumulative grade point averages.

Satisfactory (S)

A grade of S is used for designated courses throughout the university. This grade is not calculated into the semester and cumulative grade point averages.

Unsatisfactory (U)

A grade of U is used for designated courses throughout the university. These grades are not calculated into the semester and cumulative grade point averages.

Withdrawal (W)

To record attempted credits, a grade of W is recorded when a student withdraws from a registered course after its add/drop period has ended or is withdrawn from a culinary/baking & pastry laboratory course or a course with an experiential education component due to excessive absences. This grade is not calculated into the semester and cumulative grade point averages.

These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Graduate

Graduate Grading System

The grading system is as follows:

c p		
Grade Range	Letter Grade	Quality Points
97–100	A+	4.00
93–96	А	4.00
90–92	A-	3.70
87–89	B+	3.30
83–86	В	3.00
80–82	B-	2.70
77–79	C+	2.30
73–76	С	2.00
70–72	C-	1.70
0–69	F	0.00
Audit	AU	
Grade Pending	GP	
Incomplete	I	
No Credit	NC	
No Grade	NG	
Satisfactory	S	
Unsatisfactory	U	
Withdrawal	W	

Note: Not all grades are used by all colleges.

Any courses taken at the undergraduate level to satisfy foundation requirements follow the undergraduate grading system and will not be counted in the graduate-level grade point average (GPA).

Failure (F)

A grade of F is 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 semester and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

Audit (AU)

A grade of AU is issued when no academic credit is granted. This grade does not count in attempted and earned hours and is not calculated into the semester and cumulative grade point averages.

Grade Pending (GP)

This is a temporary mark given when the completion of course requirements is still underway. A GP is not calculated into the semester and cumulative grade point averages and is generally used under extreme, extenuating circumstances. Students who do not satisfy the instructor's requirements for the completion of outstanding work will not have a grade change submitted and the grade will automatically be updated to an F.

Incomplete (I)

A grade of I is issued to students if they are unable to complete course requirements because of authorized absences. Outstanding work must be completed within two weeks of the final exam class day or the grade will automatically become an F and will be included in the semester and cumulative grade point averages. For classes graded S/U (Satisfactory/Unsatisfactory), an I will change to a U.

No Credit (NC)

This is a non-punitive designation issued to a student who has been authorized to withdraw from class, or the university, due to extenuating circumstances. This grade is not calculated into the semester and cumulative grade point averages.

No Grade (NG)

A grade of NG 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 semester and cumulative grade point average.

Satisfactory (S)

A grade of S is used for designated courses throughout the university. These grades are not calculated into the semester and cumulative grade point averages.

Unsatisfactory (U)

A grade of U is used for designated courses throughout the university. These grades are not calculated into the semester and cumulative grade point averages.

Withdrawal (W)

To record attempted credits, a grade of W is recorded when a student withdraws from a registered course after its add/drop period has ended or is withdrawn from a culinary/baking & pastry laboratory course or a course with an experiential education component due to excessive absences. This grade is not calculated into the semester and cumulative grade point averages.

These grades will be counted as attempted but not earned credits for the purposes of determining satisfactory academic progress.

Full-time Status

For the purposes of financial aid and verification of enrollment, a student is considered enrolled in the semester by the census date if they are in attendance by the third class meeting for 16 week courses that meet twice per week, or by the second meeting for classes or labs that meet only once per week or run for less than 16 weeks. For online courses, a student is considered enrolled by the census date if they complete the first stated assignment or activity by the due date. If students do not meet these criteria, they will be withdrawn without academic penalty from the course (i.e., as never attended) and, when appropriate, issued a tuition adjustment in accordance with the Tuition and Fees Credit Policy.

Certification of full-, three-quarter-, half- or less-than-half-time enrollment status for loan deferment, medical insurance, etc. is based on hours of enrollment in a semester as of the census date. Listed below are the requirements that constitute full-time student status for official enrollment certification purposes and for financial assistance.

Status	Undergraduate	Graduate	Post Graduate
Full time	12 or more	9 or more	12 or more
Three-quarter time	9–11.99	N/A	N/A
Half time	6–8.99	4.5-8.99	6–11.99
Less-than-half time	0–5.99	0–4.49	0–5.99

Students should realize that in order to receive maximum financial aid they must maintain full-time status. Additionally, insurance companies and scholarship foundations frequently require students to maintain full-time status.

If a student who is receiving veteran's benefits or participating in athletics receives a grade of W or NC in a course, that course will not count toward full-time status.

Note: Undergraduate students must maintain a minimum of 6.0 credits each semester for purposes of financial aid only with the exception of the Federal Pell Grant.

Readmittance

If a student has previously attended the university, a Readmittance Request is only required if the student's absence from the university will be more than three consecutive semesters (including summer).

Readmittance must be requested at least six weeks prior to the desired semester start date, and no earlier than

- summer: February 1
- fall: March 1
- spring: October 1

Students approved for readmittance will be assessed the current tuition rate and are responsible for any changes to their program of study that may have occurred during their period of absence. If the break in enrollment exceeds one year or more, the student's program of study may follow the requirements listed in the current year catalog. A review of previously awarded transfer credit will also be conducted and may be adjusted. Students are responsible for reviewing additional readmittance criteria.

Readmission of Service Members

The university complies with Readmission Requirements for Service Members as outlined in the Higher Education Opportunity Act (HEOA). The HEOA provides that an institution may not deny readmission to a service member of the uniformed services for reasons relating to that service. In addition, a student who is readmitted under this section must be readmitted with the same academic status the student had when they last attended the institution. Academic status is defined by a student's grade level and whether or not the student was in a degree/certificate or non-degree/certificate program at the time of separation.

This policy applies to service in the uniformed services, whether voluntary or involuntary, on active duty in the Armed Forces, including service as a member of the National Guard or Reserve, for a period of more than 30 days under a call or order to active duty of more than 30 days. The university will readmit such a student as long as the following conditions are met:

- The student gives advance notice (written or verbal) of the call to active duty or, upon seeking readmission, submits a written verification that such service was performed, requiring their absence.
- The absence from school for active duty does not exceed five years.
- The student submits a notification of intent to re-enroll within three years after the completion of service or within two years after recovery from an illness or injury incurred during the service.
- The separation from service was not dishonorable.

Tuition and Fees

A returning student must be charged the same tuition and fees in effect during the last academic year the student attended, unless veterans' education benefits or other service member education benefits will pay the amount in excess. For subsequent academic years, the returning student may not be charged tuition and fees in excess of what other students in the program are charged.

Readmission Requirements

A returning student will be permitted to re-enroll in the next class(es) scheduled in the same academic program, unless the student requests a later date of re-enrollment or agrees to a different program. A returning student will be readmitted into the same academic program the student was enrolled in prior to the military service obligation. If the exact program no longer exists, the student must be admitted to the program that is most similar, unless the student requests or agrees to admission to a different program. Returning students will be re-enrolled with the same enrollment status, number of completed credit hours and academic standing as the last academic year of attendance.

If the university determines that a returning student is not prepared to resume the program or is unable to complete the program, the university must make reasonable efforts to enable the student to resume or complete the program at no additional cost to the student. If such efforts are unsuccessful or place an undue hardship on the university, the university is not required to readmit the student.

In accordance with federal regulations, returning students who receive a dishonorable or bad conduct discharge from the Armed Forces (including the National Guard and Reserves) are not eligible for readmission under this policy. However, service members who receive dishonorable or bad conduct discharge may remain eligible for readmission even though they will not be entitled to the benefits outlined in this policy.

The returning student may be required to provide supporting documentation.

Repeat of Courses

When the appropriate course is available, the course may be repeated to earn a better grade. In order for a repeated course to apply to a student's degree, the course must be repeated prior to their last semester of enrollment. Students who have met the degree requirements for their program of study but chose to repeat a course in a subsequent semester will automatically be enrolled as an extension student in the subsequent semester and will be ineligible for financial aid.

Upon successful completion of the course at a later date, the cumulative grade point average (GPA) is adjusted to reflect the highest grade earned.* However, each grade earned will appear on the academic transcript and count toward attempted credits. Students are required to pay any applicable tuition charges for all repeated coursework. Students are eligible for financial aid for only one repetition of a previously passed course.**

- * A W grade issued prior to June 2017 will still be included in the student's GPA after the same course is successfully completed.
- ** When a student has repeated a course previously applied to an awarded degree, each grade earned will be included in the cumulative point average.

The above policy is not applicable to English as a Second Language (ESL) courses.

Course Deficiency

A course deficiency occurs when a student fails to complete a non-English as a Second Language course with a satisfactory grade, either by failing the course or by receiving a grade that does not meet the minimum required by the student's program. Academic warning, probation and dismissal are not determined from one course but by the cumulative GPA.

Students who fail a course after a second attempt should meet with their assigned academic counselor/advisor. Students can locate their assigned academic counselor/advisor information in their Success Network in uSucceed (accessed through jwuLink). Academic counselors/advisors will review the following options with the student:

- Consider a change of program.
- Repeat the same course, which will result in only the highest grade earned being calculated in the cumulative average.
- Student may be advised to take a pre-approved course at another institution outside Johnson & Wales University. The original grade will remain on the student's transcript, but will be excluded from the cumulative average.

Students opting to repeat the course will be encouraged to attend content tutoring. Visit the Academic Success Center on the Providence Campus or the Academic & Career Excellence Center on the Charlotte Campus or information on tutoring services.

English as a Second Language Courses

Students enrolled in ESL courses will be allowed no more than three attempts to successfully complete each course. Students who are unsuccessful after the second attempt of a course will be assigned an academic standing hold, be placed on academic probation and will be required to meet with an academic counselor. Students who are unsuccessful after the third attempt of a course will be academically dismissed.

Arts & Sciences Core Experience

Johnson & Wales University is committed to providing its students with the learning necessary for professional and personal success. A Johnson & Wales University education prepares students to become engaged citizens, equipped with the intellectual and practical skills needed to address complex issues in a diverse and dynamic world.

In addition to development of lifelong learning skills, the university's A&S general education core curriculum provides breadth of learning by introducing students to multiple ways of understanding the world through explorations in the natural sciences, social sciences and humanities.

Sequential Learning

Foundational skills are introduced early on and reinforced throughout the curriculum: oral and written communication, quantitative literacy, critical thinking, ethical reasoning, and integrative learning.

Students build on these foundational skills in many disciplines in the arts and humanities, social sciences and natural sciences as well as in their major courses. All students must fulfill a university graduation requirement for college-level writing proficiency.

Building Integrative Habits of Mind

An essential component of the A&S Core Experience is the development of integrative learning that requires thinking across boundaries, applying knowledge and skills in new situations, and synthesizing information from various perspectives to explore complex issues or problems. All Johnson & Wales University undergraduates are required to complete two Integrative Learning courses, one at the sophomore level and another in the senior year. These courses approach a big idea or question from the perspective of multiple disciplines. Developing the habit of connected inquiry throughout the four years of their undergraduate experience allows Johnson & Wales University graduates to apply the sort of adaptive, innovative thinking needed for professional success and lifelong learning.

Through the A&S Core Experience, Johnson & Wales University students are expected to:

- Effectively apply oral and written communication strategies appropriate for a particular situation and/or audience.
- Apply logical and quantitative reasoning skills to evaluate authentic situations and develop effective solutions.
- Apply appropriate disciplinary criteria to examine complex issues, make decisions, analyze arguments, conduct credible research, solve problems and create original ideas and/or approaches.
- Apply ethical standards and reasoning to complex issues in personal, academic and professional decisions.
- Demonstrate knowledge of the complexities of human behavior and society. Interpret human behavior from a social science perspective.
- Analyze connections among intellectual and creative expressions in literature, philosophy, history and/or culture to determine what they reveal about the diversity of human experience and perception.
- Demonstrate knowledge and application of the scientific principles that govern the natural world.
- Demonstrate the ability to synthesize and apply knowledge from multiple perspectives to complex issues and real world problems.

Regardless of their majors, all undergraduates are required to complete at least 42 credit hours of general education. Some of these courses may be determined by specific program requirements. The A&S core curriculum requirements are summarized below.

THE A&S CORE EXPERIENCE

ENG1020 Rhetoric & Composition I ENG1021 Rhetoric & Composition II ENG1030 Communication Skills

Integrative Learning		6
Two ILS courses, on	e at the 2000 level, one at the 4000 level	
Arts and Humanities -	Two courses from ART, HIST, HUM, LIT, PHIL or REL	6
One course required	d by program	
Additional AH cours	se in a different discipline	
Math – Two courses		6
MATH One course a	t level of placement, 1002 or higher, minimum set by program	
MATH2001	Statistics I (or other required by program)	
Science – At least one requirement)	course from BIO, CHM, PHY or SCI (may be a program	3
Social Sciences – Two o SOC	courses from ANTH, ECON, GEND, LEAD, PSCI, PSYC, RES,	б
One course required	d by program	
Additional SS cours	e in a different discipline	
A&S Electives		6
42 semester credit h general education e	n EASC attribute. Programs with required A&S credits beyond nours may designate one or two 3 semester credit courses in electives to program-specific general education courses. If only ed, the other A&S elective remains as a choice for students.	
Total Credits		42.0

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Facultyled, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?

NOTE: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS2000-level courses.

Academic Events

Attendance at orientation is mandatory for all new students. Summer Orientation is offered to all new incoming full-time undergraduate day students entering Johnson & Wales University in the fall semester. At Summer Orientation, students meet with academic representatives in their chosen college. Students learn about campus resources, network with upper-class student leaders, familiarize themselves with the campus and make new friends. A January orientation program is offered also for all new incoming full-time undergraduate day students entering Johnson & Wales University in the spring semester.

Note: Summer Orientation is a distinct program that is separate from Wildcat Welcome activities that occur during opening weekend and throughout the first week of classes. Students entering JWU in the fall will receive further instructions regarding Wildcat Welcome. Students must attend New Student Orientation and opening weekend activities.

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

Course Numbering System

Numeric Values:

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

First Digit:

- 1: Freshman level
- 2: Sophomore level
- 3: Junior level
- 4: Senior level

• 5–6: Graduate level

• 7–9: Doctoral level

Experiential Education & Career Services

Experiential Education & Career Services (EE&CS) supports the university's mission to integrate general education, professional skills and career-focused education by providing students with services and support for experiential education and career planning. EE&CS achieves this purpose through a team of qualified career professionals by providing expert advising, an array of career services and strategic partnerships with employers, faculty and staff. The goal is to empower students to make effective career choices and identify and pursue internships, secure employment and navigate lifelong career direction.

EE&CS offers a variety of internship programs and career services including a career management course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These services assist students in building skills to obtain employment and independently manage their careers.

EE&CS components include

- internship opportunities available in all colleges. 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
- directed experiential education, which offers students an intensive, project-based experiential learning opportunity conducted under the supervision of a faculty member. Experiences are driven by a specific industry-based or functional-area-based project completed for a nonprofit or for-profit partner.
- one-on-one advising and workshops from career professionals who assist with résumé development, networking skills, mock interviews, virtual interviewing practice software, job search strategies and planning for graduate-level programs
- a career management course for juniors that focuses on building customized résumés for individual job opportunities, developing an online professional profile, and gaining effective interviewing skills
- career planning tools and resources including major-specific résumé examples vetted by industry, virtual interviewing practice software, career-related guidebooks, and career and industry research subscriptions
- online job postings by employers who are looking to hire students for part- and full-time jobs (on and off campus) as well as internships
- networking opportunities with employers and industry professionals representing a broad range of fields, who visit campus each year to participate in on-campus interviewing and recruiting events and serve as guest lecturers and classroom speakers

Note: The Experiential Education & Career Services department does not guarantee employment.

Students are encouraged to contact the office of Experiential Education & Career Services for more details. For locations, hours and contact information, please consult the JWU Directory.

Global Learning Distinction

The Global Learning Distinction offers JWU students an enhanced transcript designation that highlights their globally-focused experiences, at both the undergraduate and graduate levels. Students can document their participation and achievements, earning a Global Learning Distinction that will be noted on their final transcript upon completion of established benchmarks. Students will also be provided with a blue and white cord to wear during Commencement to recognize their achievement.

Global learning opportunities are available to students through a variety of academic and co-curricular pathways, including

- Academic and Professional Experiences (e.g., Study Abroad, international internships, coursework)
- Community & Cultural Engagement Experiences (e.g., joining or serving on the board of student cultural organizations, volunteering with local nonprofit organizations)
- Leadership Development Experiences (e.g., peer mentoring between graduate students and the English Language & Culture Academy,

opportunities with Student Involvement & Leadership, the Bridge for Diversity, Equity & Social Justice, and Student Government Association)

• Programs and Events (e.g., attending, planning or facilitating cultural events on campus and in the broader community)

The Global Learning Distinction is available to students in all majors on the Providence Campus. For more information, please email (JWUGlobal@jwu.edu) JWU Global.

Graduation Requirements

Please see the appropriate section for information regarding graduation requirements.

Undergraduate

Undergraduate Degree Candidates

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 successfully complete any and all requirements as indicated on their degree audit.

All associate-level degrees require the completion of a minimum of 60 semester credits. All bachelor's-level degrees require the completion of a minimum of 120 semester credits. While most programs have variations that require slightly more semester credits for completion, no program requires fewer than the 60/120 semester credit minimum.

Additional information regarding graduation requirements can be found in the Student Handbook.

Graduate

Graduation requires successful completion of a prescribed sequence of study and a minimum grade point average of 3.00 (3.25 for Ed.D. candidates). Students with a cumulative GPA below 3.00 (3.25 for Ed.D. candidates) will not be in compliance with the criteria for good academic standing and may be subject to academic dismissal. In addition, Ed.D., DBA and OTD students must not receive a grade lower than B- in any course. No classes may be repeated.

Students are reviewed for graduation when they have completed all requirements in their program of study. Graduation is not recorded until after semester has ended, grades have been received, and the degree audit of each expected graduate has been reviewed. Confirmation of graduation will occur approximately 30 days after final semester grades have been submitted.

Additional information regarding graduation requirements can be found in the Student Handbook.

Honors

Johnson & Wales University offers many opportunities for high-level scholastic achievement. This section of the catalog contains information for students interested in an academically advanced curriculum (Honors Program), an expedited academic program (SHARP), and academic recognition for high-performing students (Dean's List and Latin Honors).

Dean's List

Full-time **undergraduate** students who demonstrate academic excellence by achieving a term grade point average (GPA) of at least 3.50 while also earning a minimum of 12 or more GPA/credit hours, receive dean's list commendation. Upon processing of approved grade changes, student records will be evaluated for dean's list eligibility. Dean's list notation will appear on the student's academic transcript. Dean's list notation will not appear on the diploma.

Press releases may be sent to hometown newspapers by completing a Dean's List Press Release Request.

Dean's list is not calculated for students enrolled in English as a Second Language programs.

Please see Grade Point Average for information regarding the formula for calculating GPA.

Honors Program

The Honors Program offers academically talented day program students seeking bachelor's degrees the opportunity to explore challenging and

stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained a grade point average of 3.50 or higher, and placed in the top 20 percent of their high school graduating class.

Honors students enroll in honors sections of several courses in the Arts & Sciences Core Experience, including smaller, student-centered honors seminars in their sophomore and junior years. All honors students complete a two-semester research course sequence, culminating in an honors thesis. Through these experiences, they have the opportunity to work closely with some of the university's most dedicated and accomplished faculty, join a community of academically motivated students, and pursue original and individually directed study.

Students who complete the Honors Program requirements will graduate with the University Honors Scholar designation.

To complete the Honors Program requirements, honors students must complete a total of eight honors courses and submit an accepted honors thesis to earn the University Honors Scholar designation. These courses include ENG1024 Honors Composition: Writing in the Academy ;ENG1027 Honors Advanced Composition and Communications: Civic Discourse ; four honors seminars;RSCH3020 Honors Research Seminar ; and RSCH4020 Honors Directed Academic Experience , culminating in an honors thesis.

Once accepted into the program, Honors Program students must maintain a cumulative GPA of 3.40 or better to continue in the program. Students who fail to maintain this GPA will be placed on Honors Warning for one semester. Students who fail to attain the 3.40 GPA after that semester will be placed on Honors Probation. Students whose GPA remains below 3.40 for a third semester will be dropped from the Honors Program. Only one warning and one probationary semester are allowed in the entire undergraduate program.

Further information about curriculum, advising and policies of the Honors Program is available at the Honors Program website.

Transfer Students

Transfer students may enter the Honors Program if they can provide documentation of Honors Program enrollment at their former institution, provided their GPA is 3.50 or higher at the time of their acceptance to Johnson & Wales University.

During their freshman or sophomore year, non-honors students at Johnson & Wales may apply to the program, provided they carry a 3.50 GPA or higher and have completed at least a semester of study at JWU. Students must provide a faculty recommendation.

Contact the Honors Program director on your campus for application details.

Latin Honors

Eligible **undergraduate** degree candidates receive cum laude, magna cum laude and summa cum laude recognition based on their graduating overall grade point average. Students with the designated graduating GPA are eligible to receive honors as follows: cum laude, 3.50–3.69; magna cum laude, 3.70–3.89; and summa cum laude, 3.90–4.00.

For publication purposes in the commencement program, the honors status of students completing remaining course requirements in or following the spring semester is determined by the cumulative GPA at the **end of the fall semester** of the previous year. A student's final GPA will be used to record graduating honors, as applicable on the student's diploma and academic transcript.

Please see Grade Point Average for information regarding the formula for calculating GPA.

Licensure & Professional Certification Disclosures

Each state has different professional licensure and certification requirements. Below, we disclose only whether our programs meet the educational components of licensure or certification requirements. Other licensure or certification requirements may include professional examinations, background checks, years of work experience, fingerprinting requirements, etc.; our determinations do not address that. Students who are considering an academic program that may allow them to pursue professional licensure or certification in their state are strongly encouraged to check their state's information and contact the appropriate agency or board to seek information and additional guidance before beginning a program outside of their state. Licensure and certification information is reviewed and updated in March of each year. Students who plan to pursue licensure or certification should be aware that state licensure and certification requirements are subject to changes. While a program may originally meet the educational requirements for licensure or certification, changes in requirements could impact the program's ability to meet any new educational requirements. Students should always check with their state agency or board to confirm licensure and certification requirements.

Student Location Policy and Relocation During Program

JWU defines location for all students as their permanent home address. Students are required to verify their permanent address every 120 days and are responsible for updating their permanent home address so that the information is correct and current at all times of enrollment. Students can update their permanent address any time via jwuLink. For students who fail to update their permanent address, the university will use the last address on file for such students to determine location.

Prospective and current students should keep in mind that licensing and certification requirements vary by state and that relocating during the course of a program to another state could impact whether that student can meet the eligibility requirements of that state. If students are considering relocating, they should contact their program director/department chair or the Office of the Provost to check for licensure and certification eligibility requirements.

The charts below demonstrate the university's determinations as of February 17, 2021, for programs that may lead to licensure or certification.

			Program	No		(Candidate for ACOTE		
Program		Component of Licensure or Certification Requirement	Educational Component of Licensure or Certification	Has Been Made	College of Food Innovation &	A.S. Baking & Pastry Arts (A.A.S in		Conference for Food Protection approved Food Safety Manager Certification accepted in all states
Business		MA*			College of Food Innovation	A.S. Culinary Arts	Providence, Charlotte	and D.C. Conference for Food Protection
M.A.T. Master of Arts in Teaching**	Providence	RI**		(with the exception	& Technolog			approved Food Safety Manager Certification accepted in all states
M.S. Addiction Counseling	Providence			AR, CA, DE, HI, ID, IL, IN, IA, KS, KY, LA, MD, MI, MN, MS, MO, MT, ND, NE, NV, NM, OH, OK, OR, SD, TN, TX, UT, WA, WI,				and D.C. SERVSAFE Alcohol accepted in: AL+, AR+, AZ, CA+, CO +, CT+, FL +, GA, IA+, ID, IL, IN, KS +, KY+, LA, MA, MD, ME +, MI, MN+,
M.S. Clinical Mental Health Counseling	Providence			AR, CA, DE, HI, ID, IL, IN, IA, KS, KY, LA, MD, MI, MN, MS, MO, MT, NE, NV, NM, ND, OH, OK, OR, SD, TN, TX, UT, WA, WI,				MO+, MS+, MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+, RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+, WY+ and
	Degree Program B.S. Equine Business Managemen Riding M.A.T. Master of Arts in Teaching** M.S. Addiction Counseling	Degree ProgramCampus(es)Begree ProgramCampus(es)B.S. Equine Business Management/ RidingProvidence ProvidenceM.A.T. Master of Arts in Teaching**Providence ProvidenceM.A.T. Master of Arts in Teaching**Providence ProvidenceM.S. CounselingProvidence ProvidenceM.S. Clinical HealthProvidence	Degree ProgramCampus(es)Program Meets Educational Component of Licensure or Certification RequirementB.S. Equine Business Management/ RidingProvidence ProvidenceMA* MA*M.A.T. Master of Arts in Teaching**Providence ProvidenceRI** Component of RequirementM.S. Addiction CounselingProvidence ProvidenceCT, CO, FL, GA, MA, ME, NH, NJ, NY, NC, PA, RI, SC, VT, VA,M.S. Clinical Health CounselingProvidence ProvidenceCO, CT, FL, GA, MA, ME, NH, NJ, NY, NC, PA, RI, SC, VT, VA,	ProgramMeets Educational Meet Component Educational of Component Educational of Component Educational of Component Educational of Certificatior or Requiremer Certificatior Requiremer Certification Requiremer Certification Requiremer Certification Requiremer Certification Req	Degree ProgramCampus(es)Program MeetsProgram Does Not EducationalNo DeterminationProgramMeets EducationalMeets ComponentEducationalMade of ComponentHas Been ComponentEducationalMeets or Licensure or Certificatior or RequiremerComponent Licensure Certificatior RequiremerMade of ComponentB.S. Equine Business Management/ RidingProvidence ProvidenceMA* MA*All states and D.C. (with the exception of RI)**M.A.T. Master of Arts in Teaching**Providence RefRI** GA, MA, ME, N, NA, ME, NS, Addiction CounselingAll states and D.C. (with the exception of RI)**M.S. Addiction CounselingProvidence R, CT, CO, FL, GA, MA, ME, NH, NJ, NY, NC, PA, RI, SC, VT, VA, WVAll states AR, CA, DE, NH, NJ, NY, NN, NM, MN, MS, MO, MT, ND, NE, NV, NM, OH, OK, OR, SD, TN, TX, UT, WA, WI, WVM.S. Clinical Health CounselingProvidence GA, MA, ME, NH, NJ, NY, NC, PA, RI, SC, VT, VA, WVAL, AK, AZ, AR, CA, DE, HI, ID, IL, NC, PA, RI, SC, VT, VA, WVM.S. Clinical Health CounselingProvidence GA, MA, ME, NH, NJ, NY, NC, PA, RI, SC, VT, VA, WVAL, AK, AZ, AR, CA, DE, HI, ID, IL, ND, NK, ND, OH, OK, OR, SD, TN, TX, UT, WA, WI, WV	Degree Program Program Component Educational Meet of or Licensure Or Certificatior or Requiremer Certificatior or Requiremer Certificatior Anagement/ M.A.T. MASE Providence Master of Arts in Teaching**Providence CT, CO, FL, GA, MA, ME, GA, MA, ME, N, N, NN, NH, NJ, NY, NH, NJ, NS, NO, NT, ND, NE, NV, NM, OH, OK, OR, SD, TN, TX, UT, WA, WI, WY NM, NM, NS, NO, MT, ND, NE, NV, NM, ND, NH, NJ, NY, NH, NJ, NY, 	Degree Program Campus(es) Program Program Meets Educational Component Licensure or Component Licensure or Certificatior Requiremer College A.S. College A.S. College A.S. College A.S. College A.S. College A.S. College A.S. College College College College A.S. College College College College College College College College College College College College A.S. College Colleg	Degree Program Program Program Program Program Program Program Program Program Program Program Program Program Providence of component Educational Maet Of Component Educational Made Of Component Educational Made Of Component Educational Made Of Component Educational Made Of Component Educational Made Of Component Educational Made Of Component Educational Made Of Requiremer Certificatior Requiremer Certificatior Requiremer Certificatior Requiremer Certificatior Requiremer Certification Requiremer Certification Rahama R

	College of Business	MBA Accounting Concentratio	Providence	All states and D.C.		
d i o e	College of Health & Wellness	B.S. Dietetics & Applied Nutrition	Providence	Licensing: All states and D.C. Certification Conference for Food Protection approved Food Safety Manager Certification accepted in all states and D.C.		
	College of Health & Wellness	M.S.P.A.S. Physician Assistant Studies	Providence	All states and D.C.		
41	College of Health & Wellness	OTD Occupationa Therapy Doctorate (Candidate for ACOTE accreditation				All states and D.C
tion	College of Food Innovation & Technology	& Pastry Arts (A.A.S in	Providence, Charlotte	for Food Protection approved Food Safety Manager Certification accepted in all states and D.C.		
	College of Food Innovation & Technology	A.S. Culinary Arts (A.A.S. in Charlotte)	Providence, Charlotte	Conference for Food Protection approved Food Safety Manager Certification accepted in all states and D.C. SERVSAFE Alcohol accepted in: AL+, AR+, AZ, CA+, CO +, CT+, FL +, GA, IA+, ID, IL, IN, KS +, KY+, LA, MA, MD, ME +, MI, MN+, MO, MS+, MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+, RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+, WY+ and D.C.	Alcohol not accepted in: AK (pending), DE, HI, OR,	

College of Food Innovation & Technology		Conference for Food Protection approved Food Safety Manager Certification accepted in all states and D.C.		College of Food Innovation & Technology	B.S. Culinary Providence Nutrition Charlotte	for Food A Protection a approved i Food Safety (Alcohol not accepted in: AK (pending), DE, HI, OR,	
College of Food Innovation & Technology	& Pastry Arts	Conference for Food Protection approved Food Safety Manager Certification accepted in all states and D.C.					SERVSAFE Alcohol accepted in: AL+, AR+, AZ, CA+, CO +, CT+, FL +, GA, IA+, ID, IL, IN, KS +, KY+, LA, MA, MD, ME	
College of Food Innovation & Technology	College B.S. Culinary Providence Conference SERVSAFE of Food Arts for Food Alcohol not Innovation Protection accepted & approved in: AK				+, MI, MN+, MO+, MS+, MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+, RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+, WY+ and D.C.			
		AL+, AR+, AZ, CA+, CO +, CT+, FL +, GA, IA+, ID, IL, IN, KS +, KY+, LA, MA, MD, ME +, MI, MN+, MO+, MS+, MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+, RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+, WY+ and D.C.		College of Food Innovation & Technology	B.S. Culinary Providence Science & Product Development	Conference for Food Protection approved Food Safety Manager Certification accepted in all states and D.C.		

College of FoodB.S. Food & BeverageProvidence, ConferenceConferenceSERVSAFEInnovation &EntrepreneuCollege of Professional approvedProfection accepted in: AKTechnologyStudiesFood Safety (pending), ManagerDE, HI, OR, Certification TX+, VT accepted in all states and D.C. For Culinary Pathways Only: SERVSAFE Alcohol accepted in: AL+, AR+, AZ, CA+, CO +, CT+, FL	College ofB.S. Baking ProfessionalCollege ofConferenceProfessionalA PastryProfessionalfor FoodStudiesArts andStudiesProtectionFoodapprovedServiceFood SafetyManagemenManagerB.S. CulinaryCertificationArts andacceptedFoodin all statesServiceand D.C.ManagemenA.A.S.ProfessionalCulinaryCulinaryStudies;ProfessionalCulinaryStudies;ProfessionalCulinaryStudies;SkillsCertificate
+, GA, IA+, ID, IL, IN, KS +, KY+, LA, MA, MD, ME +, MI, MN+, MO+, MS+, MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+, RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+,	 * B.S. Equine Business Management/Riding program prepares students to take the Massachusetts Riding Instructor's License Exam. No other states require riding instructor licensing. ** JWU's M.A.T. programs are accredited as Educator Preparation Programs by the Rhode Island Department of Education. Rhode Island is a member of the National Association of State Directors of Teacher Education and Certification (NASDTEC). Candidates who complete Rhode Island Approved Educator Preparation Programs are eligible for certification in Rhode Island and are eligible for certification in other states through reciprocity based upon agreements in the Interstate Certification Agreement with NASDTEC. Individual states retain the right to have additional requirements, usually in the form of a state-specific teacher exam. Students should check with a state's Department of Education to determine specific certification requirements prior to applying.
WY+ and D.C.	⁺ Alcohol service certification is considered voluntary by the state or county.
College of B.S. Food & Providence, SERVSAFE SERVSAFE	Minors, Specializations and Certificates
Hospitality Beverage Charlotte Alcohol Alcohol not Managementndustry accepted in: accepted Management AL+, AR+, in: AK	Please see the appropriate undergraduate or graduate tab for information regarding minors, specializations and certificates.
AZ, CA+, CO (pending),	Undergraduate
+, CT+, FL DE, HI, OR, +, GA, IA+, TX+, VT	Undergraduate Minors, Specializations and Certificates: Definitions and Guidelines
ID, IL, IN, KS +, KY+, LA, MA, MD, ME +, MI, MN+, MO+, MS+,	A minor provides students the opportunity to explore a secondary area of inquiry independent of the academic major. A minor requires successful completion of at least 15 semester credits in a single prescribed area of study pursued concurrently with bachelor's degree requirements.
MT, NC, ND +, NE+, NH +, NJ+, NM, NV, NY+, OH +, OK, PA+,	A specialization is an identified area within an undergraduate program that consists of a minimum of 15 semester credits pursued concurrently with bachelor's degree requirements. The specialization is a subset of the major, and credits earned toward a specialization are calculated in the required number of courses/credits for the earned major.
RI, SC+, SD +, TN, UT, VA+, WA, WI, WV+, WY+ and D.C.	A certificate represents the pursuit of applied knowledge and/or skills in a specific field of study recognized by a profession. An undergraduate certificate is a non-degree program requiring at least 15 semester credits. A student who wishes to pursue a certificate program must apply through Admissions. If a certificate student enrolls later in a degree-bearing program, the applicable courses successfully completed for the certificate program may be applied to the requirements of the student's declared program.
	A micro-certificate is a non-degree credential offered to non-degree students through JWU's College of Professional Studies (CPS) to provide targeted instruction for industry/field specific knowledge and/or skills. Undergraduate micro-certificates are normally comprised of 12 semester

S) to provide and/or skills. Undergraduate micro-certificates are normally comprised of 12 semester credits. Graduate micro-certificates are normally comprised of 9 semester credits. Previously earned academic credits cannot be applied to microcertificate requirements. A student who wishes to pursue a micro-certificate must apply through CPS Admissions. If a micro-certificate student later enrolls in a degree-bearing program, the courses successfully completed for the micro-certificate may be applied to the requirements of the student's declared program.

Guidelines for Minors

- To earn a minor, a student must complete a minimum of 15 semester credits in a single prescribed area of study concurrently with his or her bachelor's degree requirements.
- A student may not pursue a major and a minor in the same field of study.
- A student may not create their own minor.
- Credits earned in major courses cannot be applied to the minor. Courses in the A&S Core Experience, Related Professional Studies and Business Foundations may be applied to the minor. Please consult the catalog for specific course requirements for minors.
- A student who wants to declare a minor must submit a request form to Student Academic Services no later than the start of their senior year. Students are encouraged to declare a minor as early in their academic career as possible to allow for proper planning of registration.
- · Courses offered through study abroad may apply.
- A maximum of 6.0 credit hours of transfer credit can be applied to the attainment of a minor.
- Credits earned or applied toward one minor will not be counted toward the requirements of another minor.
- Some minors may require completion of prerequisite courses that extend the minor beyond 15 semester credits. Advisors must caution students that pursuing a minor may extend the amount of time needed to complete a degree program.
- The successful completion of a minor will be recorded on the student's academic transcript when the degree is awarded. A minor will not be applied to a student's academic transcript after the degree has been awarded. No form of honors or grade point average will be issued for the minor.

Graduate

Graduate Concentrations and Certificate Programs: Definitions and Guidelines

A **concentration** is an area of study within a graduate degree program that consists of a minimum of 12 semester credits. The concentration is a subset of the major, and credits earned toward a concentration are calculated in the required number of courses/credits for the earned major.

A **certificate program** represents the pursuit of applied knowledge and/ or skills in a specific field of study recognized by a profession. A graduate certificate is a non-degree program requiring at least 12 semester credits.

Embedded certificates will be awarded only in certain areas where the credential would be recognized by a profession.

A **micro-certificate** is a non-degree credential offered to non-degree students through JWU's College of Professional Studies (CPS) to provide targeted instruction for industry/field specific knowledge and/or skills. Undergraduate micro-certificates are normally comprised of 12 semester credits. Graduate micro-certificates are normally comprised of 9 semester credits. Previously earned academic credits cannot be applied to microcertificate requirements. A student who wishes to pursue a micro-certificate must apply through CPS Admissions. If a micro-certificate student later enrolls in a degree-bearing program, the courses successfully completed for the micro-certificate may be applied to the requirements of the student's declared program.

Guidelines for Graduate Certificates

- An external student who wishes to pursue a graduate certificate program must apply through JWU Admissions. If a certificate student enrolls later in a degree-bearing program, the courses successfully completed for the certificate program may be applied to the course requirements of the student's declared program.
- A maximum of 3.0 semester hours of transfer credit can be applied to the attainment of a graduate certificate.
- The certificate will be awarded after the necessary courses have been successfully completed. Completion of a certificate will be recorded on the student's academic transcript.

Residency Requirement

Residency requirement refers to the number of credits that students must take at JWU to be eligible for a degree or certificate, whether they are transfer students or JWU students acquiring an additional degree.

Classes taken elsewhere while matriculating at JWU are considered transfer credits and do not apply to residency requirements. In general, credits taken during study abroad programs are processed as transfer credits and do not apply to residency requirements.

Please see the appropriate tab for information regarding residency requirements.

Undergraduate

The residency requirement for all students pursuing an associate degree is a minimum of 21.0 credit hours, half of which must be within the major field.

For students pursuing a bachelor's degree, the minimum is 30.0 credit hours, half of which must be within the major field.

Students pursuing a certificate program will be allowed to transfer a maximum of 6.0 credits (including JWU courses) toward certificate program requirements.

Upon department chair review, certain related professional studies courses, business foundations and program electives may be considered when determining residency. Standardized testing credits are not considered when determining residency requirements.

Additional Degrees

Students in good academic standing may pursue one additional associate degree in a program that has a minimum of 21.0 credits which are not in their primary major (there must be a 21.0-credit difference between the two associate degrees). Half of the credits must be within the major field of the additional associate degree. Classes in the additional associate degree may not be used as electives in the primary major if residency requirements have not been met.

Students in good academic standing may pursue one additional bachelor's degree in a program that has a minimum of 30 credits which are not in their primary major (there must be a 30-credit difference between the two bachelor's degrees). This will typically equate to at least a full year of study beyond the first baccalaureate degree. Half of the credits must be within the major field of the additional bachelor's degree. Classes in the additional bachelor's degree may not be used as electives in the primary major if residency requirements have not been met.

Note: Students pursuing additional degrees may also incur additional tuition and fees.

Graduate

A maximum of 20 percent of the program's credits can be awarded as transfer credit in accordance with the university's Graduate Transfer Credit Policy (p. 119).

Additional Degrees

Due to the overlap in core curriculum, students who complete an MBA at Johnson & Wales University are not eligible to complete a second MBA at Johnson & Wales University. However, any student who received a master's degree from Johnson & Wales University may apply for admittance to additional master's degree programs at the university through Graduate Admissions. A maximum of 20 percent of coursework may be shared between the graduate programs. Students must be in good academic standing and meet the entrance requirements for the prospective program to gain admittance.

Note: Students pursuing additional degrees may also incur additional tuition and fees.

Study Abroad

JWU Global — Study Abroad offers students of all majors the opportunity to earn JWU academic credit while taking classes and living internationally. Study abroad promotes global citizenship and community engagement through international study in programs and countries that suit students' learning styles and professional goals. Study Abroad opportunities are available that allow students to delve into many different areas of interest all over the world (e.g., practice leadership in Nepal; explore nature tour guiding skills in South Africa; study fashion and design in Italy; discover volcanic wines in the Azores; expand the first-year experience with general studies in Berlin; or enroll at an exchange partner institution across the globe).

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Facultyled, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?

Transcripts

An official transcript is a complete representation of a student's academic record. It includes all courses attempted at Johnson & Wales University, including those withdrawn from and those repeated. It also includes a summary of all transfer credits accepted by the university. Academic work completed at different levels (undergraduate, graduate, post-graduate) is listed on separate transcripts with a separate GPA. In accordance with the Family Educational Rights and Privacy Act (FERPA), a transcript may be released only upon consent of the student.

Johnson & Wales University has authorized the National Student Clearinghouse (NSC) to provide 24/7 online transcript ordering. Alumni, current and former students can order official transcripts using any major credit card. Real-time email and mobile text alerts keep you up to date on the status of your order. You can also track your order online for added convenience.

The university offers both electronic and print transcripts with several delivery options. Each transcript costs \$5 with additional charges for Express/Certified delivery. Please take a moment to read the following before placing your order.

CLICK HERE TO ORDER YOUR OFFICIAL TRANSCRIPT

Official Transcript Delivery Options

- Electronic PDF (\$5): This fastest option is delivered in less than 24 hours to the recipient you have provided. Please make sure the recipient accepts electronic PDF transcripts and keep in mind the following when ordering:
 - The transcript retrieval link will expire 30 days from the date in which it was sent.
 - If you order an electronic PDF version of your transcript sent to yourself, it will be an <u>unofficial</u> transcript. In order for your electronic transcript to be official, you must have it sent to another institution or individual directly. If you need an official copy sent to yourself, it must be sent by mail.
 - Electronic transcripts can be delivered relatively quickly. However, if you attended JWU prior to 1980, additional time may be required for your paper record to be converted to the appropriate format.
 - If you choose to send an electronic PDF transcript and the recipient never opens it, we cannot refund the cost of the order. You will receive updates that the transcript has not been retrieved and are encouraged to follow up with the intended recipient.
- **Mail/United States** (\$5): In this delivery option the transcript will be mailed via regular first-class USPS mail within one business day of order (please allow up to five-to-seven business days for delivery by the U.S. Postal Service).
- **Mail/International** (\$5): In this delivery option the transcript will be mailed via regular first-class mail as an alternative to sending the transcript via Express delivery for a lower fee. If the transcript is not urgent, and package tracking is not needed, this is a cost effective alternative to Express that can take up to four weeks for delivery depending on the destination.
- Certified Mail/United States (\$12): In this delivery option the transcript is sent first-class USPS mail and it takes the standard five-to-seven business days for delivery; however it also provides a Proof of Mailing & Delivery when the letter is delivered. A tracking number is provided to the requestor, like with Express delivery, for the package to be tracked up to delivery of the transcript. This delivery option requires a signature by the recipient for the transcript to be delivered. If the recipient is not available to sign for the transcript, a delivery reminder slip is left by the carrier. This reminder informs the recipient that a USPS Certified Mail letter is being held at the local post office for pick-up. The recipient must go to the post office to sign for the letter and pick it up, or the transcript will be attempted again after five days of original delivery attempt.
- Express Delivery Options (FedEx delivery): In this delivery option transcripts requested prior to 11am ET will be mailed within one business

day of order to the recipient. Transcripts requested after 11am ET will be mailed within two business days. Please be aware that FedEx will only ship to physical addresses. They will not deliver to PO boxes.

- Express/United States (\$27)
- Express/Canada & Mexico (\$47)
- Express/International (\$60)

Processing Options

Current Transcript: reflects current grades, classes, and degree status as of order date.

*If you are a current student and require a transcript with completed grades or degree information, please check your unofficial transcript on jwuLink to ensure your grades and/or degree have been posted. Wait to place your order until you are notified that grades and/or degrees have been awarded for the current semester. You may also view your unofficial transcript on jwuLink to see if this information has been posted. Transcripts will not be reprinted or reordered (for free) because of a failure to do so. Dates when degrees will be awarded on your transcript can be found below.

Spring 2022 semester: May 31, 2022

Summer 2022 semester: September 8, 2022

Fall 2022 semester: January 19, 2023

Spring 2023 semester: May 31, 2023

Summer 2023 semester: September 7, 2023

Holds

Your transcript will not be released if there is a hold on your account. You will be notified by email indicating there is a transcript hold. The email will contain contact information for you to resolve the hold. When the hold has been removed from your record, your transcript request will be processed. *Your credit card will not be charged until your transcript is sent.* Requests that are on hold for more than 30 days will be cancelled and you will not be charged.

Attaching Documents

While placing your order, you may submit up to three attachments to be sent along with your transcript. Attachments may be included for all delivery options. These attachments may include documents that the university needs to complete on your behalf or documents that are simply required to accompany your transcript. The university reserves the right to review and refuse the sending of any attachments. Attachments may be in pdf, doc, docx, jpg, jpeg or png format.

Help

To receive help with any part of the transcript ordering process, contact the Clearinghouse at (703) 742-4200. A list of frequently asked questions and transcript ordering topics are located on the My Student Center.

Refund Policy

There are no refunds. Please ensure you enter the correct recipient email or mailing address.

CLICK HERE TO ORDER YOUR OFFICIAL TRANSCRIPT

Transcripts from Other Schools

Transcripts from Other Schools

Transcripts reflecting a student's secondary or previous college education that have been submitted to Johnson & Wales University as a requirement for admission become a part of the student's official file. Johnson & Wales University does not provide copies of other institutions' transcripts. Transcripts must be ordered directly from the institution where the coursework was completed.

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 consideration along with their academic achievements.

Applying for Admission

Please see the appropriate undergraduate or graduate tab for information regarding applying.

Undergraduate

How to Apply

Students are encouraged to apply online for quicker processing. Common Application and paper applications are also accepted. No application fee is required for any of these methods.

To submit an application on paper, students may request an application be mailed to them 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

Charlotte Campus

Admissions Johnson & Wales University 801 W. Trade Street Charlotte, NC 28202

Students should be sure to complete their application in full. Incomplete applications could affect eligibility for Johnson & Wales scholarship programs. No additional information submitted after the initial application has been received will be considered for additional scholarships. For U.S. students, eligibility for university need-based and federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

In completing the application form, students must indicate the semester in which they wish to enroll. Applications are accepted for semesters beginning in the fall and spring.

Early Action Admission (first-year applicants for fall semester): Johnson & Wales University offers Early Action Admission, a non-binding application program for students who view JWU as one of their top choice schools. The application deadline for Early Action is November 1. Acceptance letters will be mailed mid-November.

Regular Admission (both semesters): The application deadline for Regular Admissions is May 1 and applications for the fall semester received after November 1 (early action deadline) will be reviewed on a rolling basis. Admissions will begin releasing decisions mid-December. Students are encouraged to complete the application process as soon as possible. For the spring semester, students are encouraged to complete the application process as soon as possible before the semester start, preferably 30 days prior. Admissions may choose to extend these deadlines.

Certain bachelor's degree programs require successful completion of associate degree or equivalent. This acceptance is contingent upon receipt and evaluation of college transcripts.

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. For the first year of any new program, acceptance of transfer credit is contingent upon course scheduling.

Graduate

How to Apply

Students are encouraged to apply online for quicker processing. Paper applications are also accepted. No application fee is required for either method.

To submit an application on paper, students may request an application to be emailed or mailed to them by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus address:

Providence Campus

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

Students should be sure to complete their application in full. For U.S. students, eligibility for federal aid is determined through the Free Application for Federal Student Aid (FAFSA).

The **Physician Assistant Studies (MSPAS)** program is available only at the Providence Campus and applicants for this program must apply through the Central Application Service for Physician Assistants (CASPA) application. By submitting a CASPA application, the applicant certifies to Johnson & Wales University that all information in their application and supporting documentation is true, correct and complete. Please note that Johnson & Wales University does not retain all application material submitted by the applicant through CASPA. All CASPA applications and supporting documentation on file for non-enrolled applicants will be destroyed upon matriculation of the current class.

The **Occupational Therapy Doctorate (OTD)** program is available only at the Providence Campus and applicants for this program must apply through the Central Application Service for Occupational Therapy (OT-CAS) application. By submitting an OT-CAS application, the applicant certifies to Johnson & Wales University that all information in their application and supporting documentation is true, correct and complete. Please note that Johnson & Wales University does not retain all application material submitted by the applicant through OT-CAS. All OT-CAS applications and supporting documentation on file for non-enrolled applicants will be destroyed upon matriculation of the current class.

Admissions Decisions

Early Action Admission (First-Year Applicants for Fall Semester)

Johnson & Wales University offers Early Action Admission, a non-binding application program for students who view JWU as one of their top choice schools. The application deadline for Early Action is November 1; decision notification is released mid-November.

Regular Admissions

The Regular Admissions policy of the university makes it possible to notify students of the admissions decision, their acceptance or any additional conditions necessary for admission on a rolling basis, soon after all of their academic records have been received and reviewed. The application deadline is May 1 for the fall semester. For the spring semester, students are encouraged to complete the application process as soon as possible before the semester start, preferably 30 days prior. Admissions may choose to extend these deadlines.

Reservation Deposit

The \$300 reservation deposit for U.S. citizens or \$500 for international applicants is payable upon acceptance to the university and is credited towards the student's tuition. The university observes the May 1 reservation deposit deadline and encourages students to research all schools prior to placing a reservation deposit. Reservation deposits received after May 1 will be accepted on the basis of space availability. Reservation deposits received prior to May 1 are refundable. The student's account must be cleared by Student Financial Services by the payment 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.

Requests for deposit refunds will be granted upon written request to University Admissions prior to May 1. After May 1, the reservation deposit of \$300 for U.S. citizens, or \$500 for international applicants, is nonrefundable.

* The university may revoke any student's acceptance or subsequent enrollment at any time if any information provided by the student is false, misleading or incomplete, or if the university learns of any past or present misconduct by the student that, in the university's sole judgment, would affect the student's ability to represent and uphold the standards of the university.

Admissions Requirements

Undergraduate

For students entering as first-year students, a high school transcript is required for admission review.

For students entering as transfer students, high school and/or college transcripts are required for admission review.

Test Scores

JWU is test optional but students are encouraged to submit SAT or ACT scores. The SAT or ACT is required for home-schooled students (p. 118). If SAT/ ACT scores cannot be obtained, please contact Admissions for a formal, academically focused admission interview with an admissions staff member in person, over the phone or virtually (i.e., Zoom).

Minimum Grade Requirements

Conditional Acceptance includes academic support structures such as advising and supplemental instruction. Satisfactory academic progress must be maintained.

In general, JWU seeks a minimum grade average of C+ for admission. A lower grade average and curriculum level require a more intensive review of the total application package.

There are certain majors that may have grade point average, course, academic or other requirements. For further information, please contact the Admissions office.

Program Requirements

Certain programs of study include technical standards as part of academic requirements essential to the program. Students with disabilities should contact Accessibility Services/ACE Center for information regarding the feasibility of reasonable accommodations and the technical standards. See Technical Standards (p. 127) for descriptions of the applicable technical standards. Copies of the technical standards applicable to various programs are also available from Accessibility Services/ACE Center.

For additional admissions requirements please review the other topics listed in the Applying (p. 117) section of this catalog.

Advanced Placement Credit

Students entering Johnson & Wales University with Advanced Placement test scores of 3 or greater will be granted transfer credit for the equivalent JWU course or courses, based on the score levels attained and applicability to their program of study. In order to obtain credit, students must submit official AP Grade Reports from the College Board Advanced Placement Program. To view the currently approved AP course equivalencies and the respective required scores, go to the Transfer Evaluation System (TES) and type "College Board" in the search box. Exam titles are listed alphabetically preceded by the designation "AP." For more information about AP credit, contact University Transfer and Testing through Student Academic Services.

JWU's Physician Assistant program does not accept CLEP, DSST or Advanced Placement (AP) credits to fulfill prerequisite courses. Admissions will consider AP credits for one of the English course prerequisites on a case-by-case basis.

Policies regarding the treatment of AP, CLEP or DSST transfer credit vary among graduate, professional and medical schools.

Early Enrollment

Starting the beginning of a student's senior year in high school, qualified applicants will attend classes at JWU earning credits for high school and college courses through the Early Enrollment Program (EEP). Students should

apply for admission to the Early Enrollment Program during their junior year of high school.* Students must complete their junior year of study before enrolling in the EEP program.

To be considered for EEP, students need to have

- a minimum 2.75 GPA (B-) and a B- in English
- a minimal number of high school classes left to complete to meet graduation requirements

For example, students might have one English class and one or two other classes to take in order to graduate.

Requirements and equivalent JWU courses will be determined by the student's high school counselor and JWU.

International students on an F-1 visa are not eligible for the Early Enrollment Program.

High School/College 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:

- Correspondence from a high school/college administrator. Approved correspondence includes letter, email or final transcript received directly from the institution (copy/fax/email/pdf/sealed envelope)
- Final high school/college diploma received directly from the institution that shows the date the diploma was awarded (copy/fax/email/pdf/ sealed envelope)
- High school equivalency certificate received directly from the testing site (copy/fax/email/pdf/sealed envelope)
- Secondary school leaving certificate (for students who completed secondary education in a foreign country)

Additional methods of verification of high school completion exist for homeschooled students (p. 118). It is the student's responsibility to provide verification of high school completion.

Students do not need to provide high school verification if at least one of the following situations pertains to them:

- Successful completion of an associate degree program
- Successful completion of at least 60 semester or trimester credit hours or 72 quarter credit hours that did not result in the awarding of an associate degree, but that is acceptable for full credit toward a bachelor's degree at any institution
- Enrollment in a bachelor's degree program where at least 60 semester or trimester credit hours or 72 quarter credit hours have been successfully completed, including credit hours transferred into the bachelor's degree program. The student must provide an official college transcript for verification of completed college earned hours.

Without such verification, the student may not be allowed to register for the current semester or continue enrollment and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

International students should refer to the International section for admissions information.

Home-Schooled Students

Home-schooled students are required to provide their high school transcripts and copies of their SAT or ACT test scores. Both the grades on the transcript and the SAT/ACT test scores will be reviewed to determine admissions and scholarship eligibility. The following scores are required for admittance: SAT Evidence-Based Reading and Writing score of 480 or ACT English & Reading (combined) score of 34 and SAT Math score of 530 or ACT Math score of 21.*

Home-schooled students must be able to document that they have completed high school. Verification documents for home-schooled students include at least one of the following:

- a high school diploma/transcript recognized by their state department of education
- high school equivalency exam

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 high school equivalency exam) 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 letter 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 and will be in jeopardy of revocation of admission to the university as well as losing all financial aid.

*If SAT/ACT scores are unable to be obtained, please contact admissions for a formal academically focused admission interview with an admissions staff member in-person, over the phone, or virtually (i.e., Zoom).

JWU Alumni

Applicants applying for admission to any bachelor's degree programs who have attended Johnson & Wales University as an undergraduate student in the past, regardless of whether a degree was earned, must complete a readmission application and submit it with transcripts from any institutions attended since leaving JWU. For details regarding the university's readmittance policy, see the Student Handbook.

Transfer Credit

Generally, both graduate and undergraduate coursework completed at institutions recognized by a U.S. Department of Education accrediting agency and credit recommended by ACE (American Council on Education) or international Ministry of Education is eligible for transfer credit. JWU does not accept transfer credit from any other institution or other forms of credit. Transfer credit is not guaranteed. Currently, JWU transfer credit evaluations are based on previous college work as it relates to the student's intended program of study. It is the university's policy to accept credits, but not grades. Only grades earned at Johnson & Wales University are calculated into the cumulative grade point average. Students must meet the university's residency requirements (p. 115).

Please see the appropriate section for detailed transfer credit policies.

Undergraduate

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first semester of enrollment. In some cases, an official course outline or syllabus will be required for evaluation. Students who have completed military service must submit a Joint Services Transcript (JST) for evaluation. Credit for military service is awarded based on recommendations provided by the American Council on Education (ACE) in the Guide to the Evaluation of Educational Experiences in the Armed Services.

All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions or syllabus (subject details, module descriptors or content outline) are generally required for transfer credit evaluation.

In order to be eligible for transfer credit, courses must be similar in level, content and duration to JWU courses in the student's intended program of study. Additionally, only courses with earned grades of C or higher (2.00 GPA) or equivalent will be accepted. Courses that carry grades of "Pass" (P) are also acceptable for transfer, provided credit was awarded and the grade of P carries a numeric GPA value of 2.00 or greater. As an exception, any course(s) that has earned a grade of Pass (P) or Satisfactory (S), as a result of COVID-19, will be considered for transfer credit regardless of the number of associated quality points or its numeric value. Note that due to programmatic accreditation standards, SCI1050 Nutrition, DIET2070 Lifespan Nutrition, DIET3030 Nutrition Assessment, DIET3080 Community Nutrition, DIET4030 Medical Nutrition Therapy, DIET4630 Advanced Medical Nutrition Therapy, BIO1011 General Biology - Cellular / BIO1016 General Biology Laboratory - Cellular, CHM1000 Foundations in Chemistry / CHM1006 Foundations in Chemistry Laboratory, BIO2041 Human Physiology / BIO2046 Human Physiology Laboratory, BIO2201 General Microbiology / BIO2206

General Microbiology Laboratory, CHM2050 Introduction to Organic Chemistry, and CHM3040 Biochemistry are excluded from this exception for students entering the Dietetics & Applied Nutrition B.S. program. Students who opted for a grade of Pass (P) or Satisfactory (S) in any of these courses will have to repeat the course and earn a standard letter grade. Credits earned in developmental and remedial, English as a Second Language courses, Portfolio Development, Challenge Examinations, or CEUs (continuing education units) are nontransferable.

Upon completion of the transfer credit evaluation, accepted students will receive a copy of their degree audit showing the credit accepted toward their program of study. Students with domestic transfer credit wishing to review such credits must contact a transfer adviser in Student Academic Services. Those with transcripts from foreign institutions must contact International Admissions.

JWU has a number of articulation agreements and transfer credit equivalencies in place that facilitate student transfers to Johnson & Wales University. The Transfer Evaluation System provides students with information on courses (domestic institutions only) that have previously been evaluated and accepted by Johnson & Wales University.

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

The transfer of credit is not guaranteed.

Graduate

Graduate program applicants with prior graduate-level coursework taken at approved colleges and universities may be eligible for transfer credit. A maximum of 20% of the program's credits can be awarded as transfer credit for courses completed with a grade of B or better (3.00 GPA) or equivalent. In some cases, an official course outline or syllabus will be required in order to determine if the course(s) is similar in level, content and duration to courses in the student's intended program of study at JWU. Graduate transfer credit will be approved by the dean of the respective college.

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first semester of enrollment.

All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions/syllabi (subject details, module descriptors or content outline) are generally required for transfer credit evaluation.

Upon submission of all of the required documents and completion of the transfer credit evaluation, accepted students will be notified that the evaluation is complete and the degree audit is available for review.

Once enrolled in a JWU master's degree program, a student may not take courses elsewhere and apply them for transfer credit. Transfer credits should be requested prior to initial matriculation into a JWU master's degree program.

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

Prerequisite and Foundation Courses

Prerequisite courses are required undergraduate classes for students who need such courses to prepare for graduate study.

Foundation courses are graduate-level courses that may be required of some students whose previous academic background does not reflect the course content described. Foundation courses with grades below a C or equivalent will need to be repeated.

For possible exemption from prerequisite and/or foundation courses, candidates must ensure that all official college and university transcripts are submitted prior to enrollment at JWU. In some cases, the official course outline or syllabus will be required in order to complete the evaluation. Only courses similar in level, content and duration to JWU's prerequisite courses, and for which the student has earned a grade of C or higher (2.00 GPA) or equivalent, may be used to exempt the student from the respective prerequisite. Specific graduate degree program prerequisite and foundation requirements are listed in the catalog under each program of study. Upon transcript review, domestic students may view their degree audit online in jwuLink > Tools > Academics > Grad Planning System (GPS), and will be sent a copy of their degree audit reflecting any prerequisites and/ or foundation courses met as well as the remaining requirements of their program of study. International students who enroll in a JWU program can also access their degree audit online in jwuLink.

Students with domestic transcripts wishing to review transfer credit, prerequisite or foundation course credits must contact a transfer advisor. International students should contact a graduate student academic counselor upon enrollment into the graduate school major. Those with transcripts from foreign institutions may be referred to an international credentials evaluator.

Transfer and Career Prerequisites

Students who intend to transfer to other colleges or enroll in graduate school after attending Johnson & Wales University 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, foreign business, trade or professional licensing examinations should determine the prerequisites of those jurisdictions prior to selecting their programs of study.

Students who are interested in transferring to JWU should review Transfer Credit (p. 119) for information.

Vaccination Policy

Prior to the first semester of enrollment, the university requires all new, full-time undergraduate and graduate students, part-time undergraduate students in a health science program, and all culinary students to submit proof of a complete physical exam conducted within the past year, including documented proof of the following:

Vaccination Requirements

- Two (2) doses of MMR (measles, mumps and rubella) vaccine (or titers if applicable)
- Two (2) or three (3) dose series of hepatitis B vaccine (or titers if applicable)
- Two (2) doses chicken pox vaccine (or titers if applicable) or proof of physician-diagnosed disease
- One (1) Tdap dose within the past 10 years (except Charlotte campus, see below)
- One (1) dose of meningitis vaccine. If you received your first meningitis vaccine prior to age 16, a booster is required. A waiver of the meningitis vaccine requirement is available for students 22 years of age and older (please contact Health Services for further information).
- 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.

Charlotte Campus Only

- Any student who is under the age of 18 upon enrollment must also submit proof of the polio vaccine series.
- Three (3) doses of tetanus-diphtheria vaccine (including at least one Tdap dose within the past 10 years)

Recommended, But Not Required

- Students should check with their primary care provider as to whether the meningitis type B vaccine is appropriate for them.
- Hepatitis A vaccine

Failure to satisfy this requirement will result in the placement of a Health Services Hold on the students' account and will prohibit students from entering class or changing their schedule. Visit Health Requirements for additional information and required forms.

Accelerated Programs

Johnson & Wales University offers the following accelerated programs:

- 3+2 B.S. Psychology/M.S. Counseling Addiction or Clinical Mental Health (p. 120)
- 3+3 B.S. Biology/Pharm.D. (Doctor of Pharmacy) Program (p. 121)

- B.S. Biology or B.S. Health Science/M.S.P.A.S. Articulation Agreement
- Occupational Therapy Doctorate Articulation Agreement
- 3+3 B.S./J.D. Law Program (p. 121)
- Accelerated Master's Programs (p. 121)
- SHARP (p. 121)

For more information, contact Admissions at the campus of your choice.

3+2 B.S. Psychology/M.S. Counseling -Addiction or Clinical Mental Health

3+2 B.S. Psychology/ M.S. Addiction Counseling

The John Hazen White College of Arts & Sciences offers students an opportunity to earn both their undergraduate and graduate degrees through its 3+2 B.S. Psychology/M.S. Addiction Counseling program. This program enables qualified students to earn, in a continuous plan of study, both a B.S. in Psychology and an M.S. in Addiction Counseling in five years.

Qualified students are able to complete 10 Core Counseling graduate courses that will also count towards their undergraduate Psychology degree.

Program Requirements

Eligible students who would like to pursue a 3+2 B.S. Psychology/M.S. Addiction Counseling degree will need to apply directly to the undergraduate 3+2 program. Students must satisfy separate admission requirements for both undergraduate and graduate programs. Admission to the undergraduate program does not guarantee admission to the graduate program.

The M.S. degree in Addiction Counseling is delivered on a cohort model. Students who are accepted to the program will enter after their junior year.

Qualified students who have already been accepted to the 3+2 B.S. Psychology/M.S. Addiction Counseling program will also need to complete a formal application with Graduate Admissions **by no later than the start of their junior year**. When submitting the formal application to Graduate Admissions, the following must be submitted or completed:

- 1. A completed application for graduate admission, selecting the M.S. Addiction Counseling program under the Programs Selection section.
- 2. MS Counseling Statement of Purpose: an essay explaining your motivation, aptitude and goals related to counseling.
- Three letters of recommendation. Recommendations should be from individuals qualified to attest to the applicant's potential for success at the graduate level of study. Two of these letters must be from a JWU Psychology faculty member in the Social Sciences department.
- 4. Current résumé or CV
- Completion of these undergraduate courses with a grade of C or better: General Psychology, Abnormal Psychology, and Statistics or Research Methods (JWU courses: PSYC1001 Introductory Psychology , PSYC2002 Abnormal Psychology, and MATH2001 Statistics I or RSCH2050 Workshop in Acquiring Social Research Skills)
- 6. Cumulative grade point average of 3.0 or higher
- 7. Personal interview

This program is offered at the Providence Campus. For more information, contact the dean of the John Hazen White College of Arts & Sciences at the Providence Campus.

3+2 B.S. Psychology/M.S. Clinical Mental Health Counseling

The John Hazen White College of Arts & Sciences offers students an opportunity to earn both their undergraduate and graduate degrees through its 3+2 B.S. Psychology/M.S. Clinical Mental Health Counseling program. This program enables qualified students to earn, in a continuous plan of study, both a B.S. in Psychology and an M.S. in Clinical Mental Health Counseling in five years.

Qualified students are able to complete 10 Core Counseling graduate courses that will also count towards their undergraduate Psychology degree.

Program Requirements

Eligible students who would like to pursue a 3+2 B.S. Psychology/M.S. Clinical Mental Health Counseling degree will need to apply directly to the undergraduate 3+2 program. Students must satisfy separate admission requirements for both undergraduate and graduate programs. Admission to the undergraduate program does not guarantee admission to the graduate program.

The M.S. degree in Clinical Mental Health Counseling is delivered on a cohort model. Students who are accepted to the program will enter after their junior year.

Qualified students who have already been accepted to the 3+2 B.S. Psychology/M.S. Clinical Mental Health Counseling program will also need to complete a formal application with Graduate Admissions **by no later than the start of their junior year**. When submitting the formal application to Graduate Admissions, the following must be submitted or completed:

- 1. A completed application for graduate admission, marking the M.S. Clinical Mental Health Counseling box under the Programs Selection section.
- 2. M.S. Counseling Statement of Purpose: an essay explaining your motivation, aptitude and goals related to counseling.
- Three letters of recommendation. Recommendations should be from individuals qualified to attest to the applicant's potential for success at the graduate level of study. Two of these letters must be from a JWU Psychology faculty member in the Social Sciences department.
- 4. Current résumé or CV
- Completion of these undergraduate courses with a grade of C or better: General Psychology, Abnormal Psychology, and Statistics or Research Methods (JWU courses: PSYC1001 Introductory Psychology , PSYC2002 Abnormal Psychology, and MATH2001 Statistics I or RSCH2050 Workshop in Acquiring Social Research Skills)
- 6. Cumulative grade point average of 3.0 or higher
- 7. Personal interview

This program is offered at the Providence Campus. For more information, contact the dean of the John Hazen White College of Arts & Sciences at the Providence Campus.

3+3 B.S. Biology/Pharm. D. (Doctor of Pharmacy) Program

The 3+3 B.S. Biology/Pharm. D. (Doctor of Pharmacy) program allows JWU Biology students who meet specified admissions criteria to earn a bachelor's degree from Johnson & Wales University and a Pharm. D. degree from University of Saint Joseph in six years. Qualified, accepted students may enroll in graduate-level Pharm. D. program classes at University of Saint Joseph School of Pharmacy (Connecticut) during their senior year at JWU, while fulfilling bachelor's degree requirements simultaneously. Priority in admission to the School of Pharmacy at University of Saint Joseph will be given to JWU students applying via the 3+3 B.S. Biology/Pharm. D. program when those applicants have completed the first three years of the Biology B.S. in the dual degree program, satisfied admissions requirements of the Pharm. D. program, and are otherwise competitive with other applicants seeking admission to the Pharm. D. program. University of Saint Joseph pharmacy classes are not considered when determining residency requirements (p. 115). Students may complete remaining graduate degree requirements in two additional years. Visit Articulation Agreements and select University of Saint Joseph 3+3 Biology-Pharm.D. to view the agreement.

Interested students must contact the College of Arts & Sciences dean's office to declare intent to pursue the 3+3 B.S. Biology/Pharm. D. Program. Pre-health advising is required.

For more information about program requirements, please contact the John Hazen White College of Arts & Sciences dean's office at the Providence Campus.

3+3 B.S./J.D. Law Program

The 3+3 B.S./J.D. Law Program allows JWU Criminal Justice, Liberal Studies and Political Science students who meet specified admissions criteria to earn a bachelor's degree from Johnson & Wales University and a juris doctor degree from Roger Williams University in six years. Upon completion of their junior year, qualified, accepted students may matriculate at Roger Williams University School of Law (Rhode Island) to enroll in graduate-level law courses which may serve to fulfill their senior-year program requirements at JWU. Roger Williams law classes are not considered when determining residency requirements. Students may complete remaining graduate degree requirements in two additional years. Visit Articulation Agreements and select Roger Williams University School of Law to view the agreement.

Interested students must contact the John Hazen White College of Arts & Sciences dean's office to declare intent to pursue the 3+3 Law Program. JWU students from the Charlotte Campus would require a transfer to the Providence Campus to participate. Pre-law advising is required. A formal application to Roger Williams University's law school must be submitted before December 1 of the student's junior year at JWU.

For more information about program requirements, please contact the John Hazen White College of Arts & Sciences dean's office at the Providence Campus.

Accelerated Master's Programs (Bachelor's/ MBA/M.S.)

This is a program available for students interested in taking graduate classes during their senior year toward a master's degree while completing their bachelor's degree. Charlotte students may enroll in online graduate-level courses; Providence students may choose to enroll in either online or oncampus graduate-level classes.

Please see the Admissions Requirements section of the catalog for more information.

SHARP

The Special Honors and Rewards Program (SHARP) is designed to allow qualifying **undergraduate day program students** to accelerate the completion of their degree requirements in less than the normally prescribed time. This is accomplished by giving eligible students the ability to register up to 21.0 credits each semester — with no additional tuition fees. SHARP offers the potential for students to save time and expenses.

To be eligible for SHARP, the student must have completed at least one semester of classes at JWU and have a cumulative GPA of 3.60 or higher.

- If this criteria is met, the student's maximum allowable registration credits will reflect 21.0 for the next semester.
- If this criteria is not met, the student's maximum allowable registration credits will remain at 18.0.
- If a student is or becomes SHARP-ineligible at the end of a semester, they may become SHARP-eligible any time in the future provided they meet the 3.60 cumulative GPA requirement at the end of a semester.
- Students registered for 21.0 credits who become SHARP-ineligible for the next semester will be notified via their JWU email account. It is the student's responsibility to drop extra credits, if registered, to avoid incurring additional charges.

Students who are SHARP-eligible may utilize this benefit at any time of their choosing (or not at all) and should note the following before proceeding.

- 1. Accelerating the completion of program requirements may impact future enrollment (e.g., part-time enrollment) and course sequencing.
- 2. Semester course offerings may not allow or guarantee accelerated program completion.
- 3. To plan effectively, course projections must be reviewed carefully and students should work closely with their academic counselor/advisor.

International Admissions Requirements

Applicants who are not United States citizens or permanent residents (holding a "green card" or permanent resident card) of the United States must meet the same admissions requirements as all other applicants, including some additional documentation.

International applicants must submit the following:

Application

 An accurate, complete and legible international application must be submitted. All schools attended must be listed with dates of attendance.

Transcripts

 Official secondary school transcript showing subjects and marks received with graduation date. Diplomas and any external examination results should be submitted, if applicable. Students who have not yet graduated from secondary school must submit a transcript showing all completed work, and expected results and graduation date may be submitted for review.

- Certified word-for-word translations must be submitted with all non-English documents.
- Applicants who have attended any college or university must submit transcripts, marks sheets, diplomas or certificates from all post-secondary institutions attended, along with course descriptions and credit values for transfer review.

English Proficiency

- English Language Proficiency test results (if applicable or available, please see the English Proficiency Requirements (p. 122)).
- All English Proficiency documents should be uploaded to the student's applicant portal for review.

I-20 Processing

- · Reservation deposit submitted via applicant portal.
- Copy of biographical section of applicant's current passport.
- Certified bank statement or government sponsorship letter verifying financial support for one academic year. Bank statements cannot be older than three months from the time of issue.
- Completed financial declaration signed by both the applicant and sponsor.
- Transfer verification form, if the student is currently on an F-1 visa and studying in the United States. This form will be sent to students as applicable.
- All I-20 documents should be uploaded to the student's applicant portal for review.

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.

Official or certified final documents should be sent by courier or brought to the campus where the student intends to enroll.

Providence Campus

Johnson & Wales University International Admissions 8 Abbott Park Place Providence, RI 02903 USA Telephone: 401-598-1000 Fax: 401-598-2948

Charlotte Campus

Johnson & Wales University International Admissions 801 West Trade Street Charlotte, NC 28202 USA Telephone: 980-598-1107 Fax: 980-598-1111

Form I-20/Visa

Please see the appropriate undergraduate or graduate tab for information regarding Form I-20/Visa.

Undergraduate

Initial Form I-20: Undergraduate

Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support.

Johnson & Wales University will send the Form I-20 after undergraduate international students have been accepted, have paid their \$500 reservation deposit, and have submitted evidence of financial support. International students must register for the semester for which admission is offered and must maintain full-time status during the academic year.

Additionally, F-1 international students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the international student advisor at the institution last attended) prior to receiving a Form I-20 issued from JWU. Students are admitted to the United States to attend the school that issued their Form I-20. Using an initial attendance Form I-20 from one school to gain admission to the United States to attend another school is a violation of U.S. immigration law. Students must attend the institution that they are authorized to attend. Violators will be reported.

International Transfer Students

International students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the international student advisor at the institution last attended) prior to receiving a Form I-20 issued from JWU.

Graduate

Initial Form I-20 - Graduate

Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support.

Johnson & Wales University will send the Form I-20 after graduate international students have been accepted, have submitted evidence of financial support, and have paid the \$500 reservation fee. International students must register for the semester for which admission is offered and must maintain full-time status during the academic year.

Additionally, F-1 International students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the international student advisor at the institution last attended) and pay the \$500 deposit prior to receiving a Form I-20 issued from JWU.

Students are admitted to the United States to attend the school that issued their Form I-20. Using an initial attendance Form I-20 from one school to gain admission to the United States to attend another school is a violation of U.S. immigration law. Students must attend the institution that they are authorized to attend. Violators will be reported.

International Transfer Students

International students currently studying in the U.S. who seek enrollment in a JWU program are required to submit a Transfer Release Form (completed by the international student advisor at the institution last attended) prior to receiving a Form I-20 issued from JWU.

English Proficiency Requirements

Johnson & Wales University recognizes a number of examinations as proof of English proficiency. Acceptable proof of English proficiency may include one of the following comparable English proficiency examinations (English proficiency examinations cannot be older than two years). Please note that total exemption from ESL may require meeting both the overall score and individual subscores.

Examination Score

Examination	beone				
	Undergraduat	e Graduate	Undergraduate Subscores (recommende	Subscores	
IELTS (International English Language Testing System, Cambridge)	6.0	6.5	5.5 or higher	6.0 or higher	
Duolingo English Test (DET)	105	110			
TOEFL iBT (Test of English as Foreign Language, Internet, ETS	75	80	15 or higher	18 or higher	
TOEFL Essentials	8	8.5			

PTE Academic (Pearson Test of English) Online or at- home option	53	53	43 or higher	43 or higher
TOEFL PBT (Paper-based) NEW	20 on each of the Reading, Listening & Writing tests	20 on each of the Reading, Listening & Writing tests		
TOEFL PBT (Paper- based — discontinued)	535	550	48 or higher	48 or higher
Kaplan International	Advanced Certificate	Proficient Certificate		
EF Education First	C1 Certificate	C2-1 Certificate		
ELS — Certificate of Completion	Level 112			
LanguageCert International ESOL Exams	C1 Level			
CAE (Certificate in Advanced English), Cambridge	C1 or C2 Level			
PTE General (formerly London Test of English)	Level 4 (C1 Advanced)			
MET Michigan English Test	60			
S.T.E.P. Eiken (Society for Testing English Proficiency)	Grade 1			
SAT Evidence- Based Reading and Writing				
ACT English Language Arts	19 (average of English scores)			
ACT English and Reading	Section scores of 19 in each			

To meet English proficiency requirements, all English language examination results must be submitted on an official test transcript or test report form that is no more than two years old. TOEFL scores must be received as official ETS scores. The Johnson & Wales University Designated Institution (DI) code is 3465. Students should use this code on their TOEFL registration form so that their scores will be sent directly to Johnson & Wales University. Legible copies of IELTS Test Reports may be verified through the IELTS verification service.

Students may be exempted from individual ESL classes based on their individual test section scores. 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 test scores.

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.

Additional qualifications that meet English proficiency requirements include the following:

For Undergraduate Study

GCSE, CIE, IGCSE or Singapore/ Cambridge O Levels International Baccalaureate Examinations — IBO.org Grade of 4, or Grade of C or higher in English Language Grade of 4 or higher in English SL/HL (Syllabus A)

Caribbean Secondary Education Certificate (CSEC)	Grades I–III in English Language
For Graduate Study	
Nigeria — completion of an accredited university program	Level acceptable for graduate school admission
Ghana — completion of an accredited university program	Level acceptable for graduate school admission
Majority English-Speaking Coun	tries

Applicants from the following countries where English is the dominant native language and the primary language of instruction (and submit an official transcript from one of these countries)** are not required to submit English language test scores.

**Official transcripts and degrees will need to be provided **

- Anguilla (ANG)
- Antigua & Barbuda (ANT)
- Australia (AUS)
- Bahamas (BAH)
- Barbados (BAR)
- Bermuda (BER)
- British Virgin Island (BVI)
- Canada (except Quebec) (CAN)
- Cayman Island (CAY)
- Dominica (DOM)
- Falkland Island
- Fiji (PJI)
- Gibraltar (GIL)
- Grenada (GRN)
- Guam (GUM)
- Guyana (GUY)
- Ireland (IRE)
- Jamaica (JAM)
- Liberia
- Kiribati (KIR)
- Malta (MLT)
- Marshall Islands (MRI)
- Micronesia, Fed States (MIC)
- Montserrat (MNT)
- New Zealand (NWZ)
- Scotland (SCO)
- Seychelles (SEV)
- St. Helena
- St. Kitts & Nevis (STR)
- St. Lucia (STL)
- St. Vincent and the Grenadines (STV)
- Trinidad and Tobago (TRT)
- Turks and Caicos Island (TCI)
- United Kingdom (UNK)
- Virgin Islands

High School/College Verification

All students who have been accepted for admission to Johnson & Wales University must provide verification of high school completion. International students need to submit an **official, final** transcript, diploma and/or official examination results, with original stamps, signatures and award date.

Students do not need to provide high school verification if at least one of the following situations pertains to them:

- Successful completion of an associate degree program
- Successful completion of at least 60 semester or trimester credit hours or 72 quarter credit hours that does not result in the awarding of an associate degree, but that is acceptable for full credit toward a bachelor's degree at any institution

• Enrollment in a bachelor's degree program where at least 60 semester or trimester credit hours or 72 quarter credit hours have been successfully completed, including credit hours transferred into the bachelor's degree program. The student must provide a college transcript for verification of completed college earned hours.

Transfer students must submit official transcripts from previous colleges/ universities attended. Graduate students must submit official transcripts/mark sheets from all institutions attended and diploma showing bachelor's degree conferral.

Without such verification, students may not be allowed to register for the current semester or continue enrollment and will be in jeopardy of losing their academic status with the university as well as their immigration status. For international students, a loss of immigration status will require their immediate departure from the U.S.

Examinations

International Baccalaureate

Johnson & Wales University recognizes International Baccalaureate (IB) Diploma and Certificate Examinations for advanced placement credit and will award three to six (3 to 6) semester credits for standard and higher-level exams with a score of 4 or better as applicable for the intended JWU major. Students must request an official IBO examination transcript to be sent from the International Baccalaureate Organization.

General Certificate of Education Advanced Level (A-level)

Johnson & Wales University recognizes UK Advanced Level examinations for advanced placement credit and will award up to eight (8) semester credits per subject for GCE Advanced Level Examinations (excluding General Paper) passed with grade equivalents of C or better. Up to four (4) semester credits may be awarded for GCE AS (Advanced Subsidiary) examinations. Students must submit an official or verified certificate or statement of results issued by the UK examinations board.

Caribbean Advanced Proficiency Examinations (CAPE)

Johnson & Wales University recognizes Caribbean Advanced Proficiency Examinations for advanced placement credit and will award up to eight (8) semester credits per subject for two-year CAPE examinations passed with a grade of IV or better. Up to four (4) semester 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).

Articulation Agreements

Johnson & Wales University is proud to maintain a variety of international relationships through articulation agreements and transfer equivalencies with institutions and programs that facilitate student transfer to JWU 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 not all majors are offered at every campus, which may affect articulation agreement eligibility. Contact Admissions at the specific campus for more information.

International Transfer Credit

Postsecondary coursework completed at foreign institutions formally recognized and authorized by their national governments, usually through a ministry of education, is generally eligible for transfer credit; however, transfer credit is not guaranteed.

Please see the appropriate tab for detailed transfer credit policies.

Graduate programs are offered at the Providence Campus.

Undergraduate

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first semester of enrollment. In some cases, an official course outline or syllabus will be required for evaluation. Students who have completed military service must submit a Joint Services Transcript (JST) for evaluation. Credit for military service is awarded based on recommendations provided by the American Council on Education (ACE) in the Guide to the Evaluation of Educational Experiences in the Armed Services.

All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions or syllabus (subject details, module descriptors or content outline) are generally required for transfer credit evaluation.

In order to be eligible for transfer credit, courses must be similar in level, content and duration to JWU courses in the student's intended program of study. Additionally, only courses with earned grades of C or higher (2.00 GPA) or equivalent will be accepted. Courses that carry grades of "Pass" (P) are also acceptable for transfer, provided credit was awarded and the grade of P carries a numeric GPA value of 2.00 or greater. As an exception, any course(s) that has earned a grade of Pass (P) or Satisfactory (S), as a result of COVID-19, will be considered for transfer credit regardless of the number of associated quality points or its numeric value. Note that due to programmatic accreditation standards, SCI1050 Nutrition, DIET2070 Lifespan Nutrition, DIET3030 Nutrition Assessment, DIET3080 Community Nutrition, DIET4030 Medical Nutrition Therapy, DIET4630 Advanced Medical Nutrition Therapy, BIO1011 General Biology - Cellular / BIO1016 General Biology Laboratory - Cellular, CHM1000 Foundations in Chemistry / CHM1006 Foundations in Chemistry Laboratory, BIO2041 Human Physiology / BIO2046 Human Physiology Laboratory, BIO2201 General Microbiology / BIO2206 General Microbiology Laboratory, CHM2050 Introduction to Organic Chemistry, and CHM3040 Biochemistry are excluded from this exception for students entering the Dietetics & Applied Nutrition B.S. program. Students who opted for a grade of Pass (P) or Satisfactory (S) in any of these courses will have to repeat the course and earn a standard letter grade. Credits earned in developmental and remedial, English as a Second Language courses, Portfolio Development, Challenge Examinations, or CEUs (continuing education units) are nontransferable.

Upon completion of the transfer credit evaluation, accepted students will receive a copy of their degree audit showing the credit accepted toward their program of study. Students with domestic transfer credit wishing to review such credits must contact a transfer adviser in Student Academic Services. Those with transcripts from foreign institutions must contact International Admissions.

JWU has a number of articulation agreements and transfer credit equivalencies in place that facilitate student transfers to Johnson & Wales University. The Transfer Evaluation System provides students with information on courses (domestic institutions only) that have previously been evaluated and accepted by Johnson & Wales University.

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

The transfer of credit is not guaranteed.

Graduate

Graduate program applicants with prior graduate-level coursework taken at approved colleges and universities may be eligible for transfer credit. A maximum of 20% of the program's credits can be awarded as transfer credit for courses completed with a grade of B or better (3.00 GPA) or equivalent. In some cases, an official course outline or syllabus will be required in order to determine if the course(s) is similar in level, content and duration to courses in the student's intended program of study at JWU. Graduate transfer credit will be approved by the dean of the respective college.

Applicants with transfer credit should submit official college transcripts from any colleges and universities previously attended prior to enrolling at the university. It is the responsibility of those candidates who are currently attending other colleges to have their updated official transcripts sent to Johnson & Wales University as soon as final grades become available and no later than the first semester of enrollment.

All non-English documents must be accompanied by certified word-for-word English translations. In addition, course descriptions/syllabi (subject details, module descriptors or content outline) are generally required for transfer credit evaluation.

Upon submission of all of the required documents and completion of the transfer credit evaluation, accepted students will be notified that the evaluation is complete and the degree audit is available for review.

Once enrolled in a JWU master's degree program, a student may not take courses elsewhere and apply them for transfer credit. Transfer credits should

be requested prior to initial matriculation into a JWU master's degree program.

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

Prerequisite and Foundation Courses

Prerequisite courses are required undergraduate classes for students who need such courses to prepare for graduate study.

Foundation courses are graduate-level courses that may be required of some students whose previous academic background does not reflect the course content described. Foundation courses with grades below a C or equivalent will need to be repeated.

For possible exemption from prerequisite and/or foundation courses, candidates must ensure that all official college and university transcripts are submitted prior to enrollment at JWU. In some cases, the official course outline or syllabus will be required in order to complete the evaluation. Only courses similar in level, content and duration to JWU's prerequisite courses, and for which the student has earned a grade of C or higher (2.00 GPA) or equivalent, may be used to exempt the student from the respective prerequisite. Specific graduate degree program prerequisite and foundation requirements are listed in the catalog under each program of study.

Upon transcript review, domestic students may view their degree audit online in jwuLink > Tools > Academics > Grad Planning System (GPS), and will be sent a copy of their degree audit reflecting any prerequisites and/ or foundation courses met as well as the remaining requirements of their program of study. International students who enroll in a JWU program can also access their degree audit online in jwuLink.

Students with domestic transcripts wishing to review transfer credit, prerequisite or foundation course credits must contact a transfer advisor. International students should contact a graduate student academic counselor upon enrollment into the graduate school major. Those with transcripts from foreign institutions may be referred to an international credentials evaluator.

Military and Veterans

Johnson & Wales University (JWU) is honored to support our nation's military members and veterans as they pursue their education. JWU is proud to be a Yellow Ribbon Program-participating institution and a participant of the Principles of Excellence. JWU is dedicated to helping to ensure that our students are maximizing the full potential of their VA education and military benefits. This includes students who are veterans, active duty and military dependents. JWU works with students who qualify for the Montgomery GI Bill[®] Active Duty (Chapter 30), MGIB Selected Reserve (Chapter 1606), Survivors' and Dependents' Educational Assistance (Chapter 35), Post-9/11 GI Bill[®] (Chapter 33), Yellow Ribbon Program, Veteran Readiness and Employment (Chapter 31), Tuition Assistance and other programs/benefits.

All students seeking to utilize educational benefits must apply through the Department of Veterans Affairs (VA). Students with questions about their eligibility should contact the VA first to determine the specific programs for which they may qualify.

Processing of the veterans application by the VA takes approximately six-toten weeks. The VA will mail the student a Certificate of Eligibility or an award letter. One of these must be provided to the campus certifying official in Student Financial Services to receive benefits for upcoming semesters.

Each new student utilizing veteran benefits should submit

- 1. an application for admission
- 2. official documentation that verifies high school diploma completion or equivalent
- 3. official college transcripts from all colleges previously attended and military training transcripts, as applicable
- 4. Certificate of Eligibility or award letter and any other necessary VA paperwork

Note: If you have used benefits at another school, complete one of the following forms and indicate a change of school. If you are the veteran, complete VA form 22-1995 (Request for Change of Program or Place of Training). If you are the dependent of a veteran or service member, complete VA form22-5495 (Dependents' Change of Program or Place of Training). Forms can be completed online.

Students enrolling under the GI Bill[®] for the first time may experience a delay of up to two months before they receive their first payment(s). Students should contact the Veterans Affairs Office if no payment has been received by week 7 of a semester.

Courses that are not required for the student's degree program will not be certified.

Federal regulations pertaining to the veterans' education benefits program require schools to certify a student's dates of enrollment to enable that student to receive the appropriate benefits. JWU certifies eligible student enrollment based on the actual start and end date of their courses within the semester. Certifying courses and/or labs in this manner should not have any impact on a student's tuition benefits. If there is a break in enrollment between courses, however, it could impact housing stipends. Students using Post-9/11 Gl Bill [°] (Chapter 33) benefits are required to verify enrollment at the end of each month to receive monthly housing and/or kicker payments.

The VA requires strict compliance with a number of other regulations. It is the student's responsibility to be informed of the requirements the Department of Veterans Affairs has in place regarding educational benefits. Students who have any questions or concerns regarding their eligibility under Chapter 33 (Post 9/11 Gl Bill[®]) should contact the U.S. Department of Veterans Affairs for more information.

GI Bill[°] is a registered trademark of the U.S. Department of Veterans Affairs (VA). More information about education benefits offered by VA is available at the official U.S. government website.

Placement Testing

Placement testing is used to place students into appropriate course levels and determine students' course schedule.

Although it is critical that students do their best, placement test results do not affect the student's admission to the university. See the appropriate section to review specific placement testing requirements.

Academic Support and Disability Accommodations

Students with a documented disability requiring accommodations must forward the appropriate documentation to the Accessibility Services / Academic & Career Excellence Center (p. 144) on their campus at least two weeks prior to scheduling a placement test in order to ensure that accommodations can be provided. No accommodations will be allowed unless the required documentation is 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.

Undergraduate Mathematics and English

Mathematics and English placement tests are required for all new undergraduate students, including transfer students, prior to orientation or attending classes. Transfer students may be exempt from mathematics placement testing only if Johnson & Wales University has awarded them transfer credit for degree-specific, first-level mathematics courses.

The university administers Next Generation ACCUPLACER mathematics and English placement tests to assess students' skills in these areas. The mathematics tests, Quantitative Reasoning, Algebra, and Statistics and Advanced Algebra and Functions, are designed to evaluate skills in relation to those required for college math courses. English placement testing, Writeplacer, is an essay writing test which evaluates writing skills. The ACCUPLACER exams are computer-based tests (CBT) developed by College Board.

All of these tests will result in placement into a course rather than in grades of Pass or Fail.

After acceptance and payment of the reservation fee, students will be emailed instructions for completing the required mathematics and English placement testing online with a virtual proctor. Virtual proctoring allows students to take placement tests online in a quiet and distraction-free location, such as home. Online testing appointments are available seven days a week, 24 hours a day, and require no software installs. All that is needed is a simple webcam, access to the internet and a voucher code that will be provided by the university. There is no charge for virtual proctoring or for the ACCUPLACER assessment. Students will be able to view their assessment scores immediately upon submitting the ACCUPLACER. Once the assessment scores are recorded, students will be provided with the name and contact information of their academic counselor in Student Academic Services in Providence, ACE advisor in the Center for Academic & Career Excellence in Charlotte, or online academic advisor in the College of Professional Studies should they wish to discuss their placement and course registration prior to their first term of enrollment.

Students requesting to retake their placement exam may do so by contacting Student Academic Services. Students will be allowed one retake 30 days after their initial test.

Visit Testing Services for additional information.

Modern Languages

All undergraduate students who studied a language for more than one year in high school are required to take a placement exam prior to registering for a course in the respective language. Modern language placement exams are required for Spanish, French and German.

Modern language placement exams are scheduled once each semester. Students whose placement score indicates they have met a particular level of language proficiency will not be allowed to enroll in that level of the language. Students placing out of a required level of a language will be given the option to take the CLEP exam to earn the language credits (fees apply), or to have the language credits replaced with an arts and sciences elective course.

For additional information, visit Testing Services.

English as a Second Language (ESL)

Students admitted into the ESL Program are required to submit Duolingo English Test scores or complete the Levels of English Proficiency (LOEP) test to assess their English-language proficiency. This test includes three sections: reading, language usage and sentence meaning. LOEP tests are scheduled at the beginning of each semester and administered via the ACCUPLACER computer-based placement testing system.

Results of the Duolingo English Test or LOEP placement test will determine whether students are placed into the beginner, intermediate or advanced levels of ESL courses. Students with a score of 315 or higher on the LOEP test are eligible to take the **TOEFL**[®] **Institutional Testing Program** (ITP) test. Students who obtain a score of 550 or higher in the ITP can exit the ESL program and enroll directly in their degree program courses. Students with a test score under 550 on the ITP will have their individual section scores reviewed in the areas of listening, grammar and reading. Section scores with a minimum of 550 on the ITP will exempt the student from the corresponding ESL class. Students who do not submit Duolingo English Test scores or complete the required LOEP test will automatically be placed into beginner-level ESL courses.

Prior Learning Assessment

By successfully completing one of the Prior Learning Assessment options [Portfolio Assessment, College Level Examination Program (CLEP)/DANTES Subject Standardized Tests (DSST) or Departmental Challenge Examinations], students may earn undergraduate course credit for previous academic and/or prior learning experiences.

Policies for Prior Learning Assessment

- 1. Students must consult with an academic counselor/advisor prior to applying for Challenge Examinations or Portfolio Development.
- 2. Course prerequisite requirements must be completed before permission to take Challenge Examinations or Portfolio Development is granted.
- 3. Prior Learning Assessments are for academic credit and carry nonrefundable fee(s).
- 4. CLEP exam credit will only be awarded for passing scores of 50 or higher, and when the JWU course equivalent to the exam title is degree applicable.
- DSST exam credit will only be awarded for scores which meet the minimum ACE recommended score, and when the JWU course equivalent to the exam title is degree applicable.
- 6. Official College Board transcripts are required for CLEP exam credit to be awarded.
- 7. Official Prometric transcripts are required for DSST exam credit to be awarded.
- 8. CLEP and DSST exams, if failed, can be repeated three months after the initial testing date.

- 9. Portfolio Development and Challenge Exams cannot be repeated if failed.
- 10. The university recognizes up to a maximum of 30 undergraduate semester credits for bachelor's degrees and 15 for associate degrees earned through Prior Learning Assessment.
- 11. Prior Learning Assessment credits cannot be used to meet residency requirements.
- 12. Students may not take Challenge/CLEP/DSST exams for a lower level course after completing higher level courses in the same discipline.
- 13. Students may not request to take a Challenge Exam or Portfolio Development for a course that is a prerequisite to a course for which they have already received credit or in which they are currently enrolled.
- 14. Students must present a valid picture ID when testing.
- 15. Participation in the prior learning seminar does not constitute enrollment at Johnson & Wales University. As such, any fees associated with involvement in the portfolio seminar are not eligible for financial aid.

Visit Testing Services for additional policies, course options, deadlines, examination dates and fees.

In all cases, the academic department determines policy as it relates to the prior learning options available 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/advisor.

CLEP/DSST Examination

Both CLEP and DSST are forms of Prior Learning Assessment that allow students with knowledge obtained outside the classroom to earn college credit by examination.

College Level Examination Program (CLEP)

The College-Level Examination Program (CLEP) is a standardized, collegecredit-granting exam program maintained by the College Board. CLEP offers 32 exams in five subject areas: business, composition and literature, world languages, history and social sciences, science and mathematics.

While the university accepts the American Council on Education (ACE) recommended passing score of 50, subject equivalencies for each CLEP examination are determined by the respective academic department at the university. To view the currently approved CLEP/JWU course equivalencies, go to the Transfer Evaluation System (TES) and type "College Board" in the search box. Exam titles are listed alphabetically preceded by the designation of CLEP.

U.S. military personnel and U.S. veterans may be eligible to receive funding or reimbursement for CLEP exams. For more information on CLEP, visit CLEP for Military. JWU waives the CLEP administration fee for its U.S. military and U.S. veteran students.

Visit Testing Services for additional policies, course options, deadlines, examination dates and fees.

DANTES Subject Standardized Test (DSST)

DANTES Subject Standardized Tests (DSST) are standardized college-creditgranting exams maintained by Prometric. There are 37 DSSTs available in six subject areas (business, humanities, math, physical science, social sciences and technology), covering material taught in both lower- and upper-level college courses.

While the university accepts ACE recommended scores, subject equivalencies for each DSST examination are determined by the respective academic department at the university. To view the currently approved DSST/JWU course equivalencies, go to the Transfer Evaluation System (TES) and type "DSST Program Exams" in the search box.

U.S. military personnel and U.S. veterans may be eligible to receive funding or reimbursement for DSST exams. For more information on DSST, please visit Get College Credit.

Visit Testing Services for additional policies and course options.

Departmental Challenge Examination

Departmental Challenge exams are exams created by the Johnson & Wales University department in which the course is taught and are designed based on the course's content. Exams may be taken for specifically designated undergraduate courses within a department. All matriculating students with previous academic and/or work experience may request such an exam when they feel they possess the knowledge required to meet the course's objectives as listed in the outline for the respective course.

Students may be required to meet additional prerequisites to take certain challenge exams. Visit Testing Services for complete policies, course options and fees.

Portfolio Assessment

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.

Students are required to meet with an academic counselor/advisor to discuss these options.

Prior to applying for the Portfolio Assessment option, students are required to successfully complete ENG1020 Rhetoric & Composition I, or a higher-level writing course.

Students must complete the mandatory online Portfolio

Development Seminar before submitting a finalized portfolio for review. While there are no regularly scheduled meetings, students are expected to participate in the seminar activities that lead toward the completion of the portfolio. The individual components of the portfolio are covered in selfpaced segments.

Portfolios must be submitted within six months of the published seminar begin date. Completed portfolios are submitted electronically to the appropriate department designee for review. The portfolio must contain a narrative and evidence that reflects demonstrated proficiency meeting at least 70% of the respective course outcomes. Students are notified of the outcome once the assessment is completed. If credit is denied for a portfolio, the student has 10 days upon notification to file a written appeal for review.

Participation in the prior learning seminar does not constitute enrollment at Johnson & Wales University. As such, any fees associated with involvement in the portfolio seminar are not eligible for financial aid.

Visit Testing Services to review additional policies, course options, deadlines and fees.

Technical Standards

College of Food Innovation & Technology

To participate in any program in the College of Food Innovation & Technology, each student, with or without reasonable accommodations, **must be able to** *safely and effectively*

- participate in industry-relevant activity for up to six continuous hours, often standing and moving in laboratory classes
- · lift and transport a minimum weight of 25 pounds
- maneuver in commercial kitchens, dining rooms and industry-related facilities
- lift and transport trays of food and beverages, and serve and clear guest tables
- use knives and commercial cooking utensils, and operate commercial food service equipment
- · produce and evaluate the quality of all food and beverage products
- handle and work with an extensive list of food and beverage items, including common allergens, within a production environment (Please refer to the Policy and Procedures Regarding Allergens for more information.)
- handle and utilize commercial cleaning and sanitizing equipment and materials
- · complete physical tasks in a timely manner
- perform multiple-step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated time frame
- communicate appropriately with fellow students, faculty and guests in relevant industry and educational settings and within the university community

The foregoing technical standards are essential to all programs of instruction in the College of Food Innovation & Technology and also reflect industry requirements and standards.

College of Hospitality Management

Sports, Entertainment, Event — Management

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

- communicate appropriately with faculty, staff, fellow students, university
 guests and customers, in person and by telephone and email
- · input data into and retrieve data from a computer
- · complete job responsibilities on both day and night shifts

Tourism & Hospitality Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- carry out tour guide responsibilities (e.g., leading groups to access museums and outdoor tourism destinations, hotels and restaurants) at international destinations, which may not meet US ADA specifications
- · complete job responsibilities on both day and night shifts

Hotel & Resort Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- · input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- participate in tours of restaurants and hotels, and tourism at international destinations, which may not meet US ADA specifications
- · complete job responsibilities on both day and night shifts

Food & Beverage Industry Management

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

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- · complete job responsibilities on both day and night shifts
- participate in industry-relevant activity for up to six continuous hours, often standing and moving in laboratory classes
- · lift and transport a minimum weight of 25 pounds
- safely and quickly maneuver in commercial kitchens, dining rooms and industry-related facilities
- lift and transport trays of food and beverages, and serve and clear guest tables
- use knives and commercial cooking utensils, and operate commercial food service equipment
- produce and evaluate the quality of all food and beverage products
- handle and utilize commercial cleaning and sanitizing equipment and materials
- · complete physical tasks in a timely manner
- perform multiple-step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated time frame

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

College of Arts & Sciences

Equine Business Management/Riding

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

 wear footwear designed specifically for riding in English tack (the footwear must completely enclose the foot and have at least a ¾-inch heel)

- wear helmets that are ASTM/SEI certified (helmets must have verification that they hold such certification)
- be able to receive, understand and readily respond to audio cues while on horseback
- ride a horse without risking the animal's welfare in any way, including overloading the horse
- be able to receive and understand instruction without having to make visual contact with the instructor or take their eyes off the course
- be able to accurately judge the distance between themselves, horses and people in the ring, and obstacles and jumps
- be able to easily mount a horse either with the proper use of an approved mounting block or from the ground without assistance
- be able to properly handle standard grooming equipment, including, but not limited to, curry combs, hard and soft brushes, sweat scrapers, mane combs and braiding equipment
- be able to bend over and lift a horse's hoof and hold it long enough to allow proper examination or cleaning of the hoof
- be able to put a halter and bridle on a horse without assistance and lead
- be able to competently ride at walk, trot and canter
- be able to ride at the posting trot for two complete revolutions of a 20x60
 meter arena
- have the ability to operate horse management equipment such as tractors, trucks and wheelbarrows
- be able to lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses up to 50 pounds for a distance of 50 feet
- be able to move their entire body a distance of no less than three meters within three seconds of a signal to do so
- be able to have sustained contact with horses and work in an environment where dust, hay and grasses are prevalent
- be able to perform all tasks mentioned above either in the saddle or on the ground without losing balance, falling, or becoming dizzy, lightheaded or faint

The foregoing technical standards are essential to the programs of instruction in Equine Business Management/Riding and also reflect industry requirements and standards.

Equine Business Management/Non-Riding

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

- have proof of current, adequate medical and hospitalization insurance
- wear footwear designed specifically for working around horses. The footwear must completely enclose the foot
- be able to receive, understand and readily respond to audio cues while working with horses
- be able to properly handle standard grooming equipment including but not limited to: curry combs, hard & soft brushes, sweat scrapers, mane combs & braiding equipment
- be able to bend over and lift a horse's hoof and hold it long enough to allow proper examination or cleaning of the hoof
- be able to safely put a halter and bridle on a horse without assistance and lead
- have the ability to operate horse management equipment such as tractors, trucks and wheelbarrows
- be able to lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses up to 50 pounds for a distance of 50 feet
- be able to move their entire body a distance of no less than three meters within three seconds of a signal to do so
- be able to have sustained contact with horses and work in an environment where dust, hay and grasses are prevalent
- be able to perform all tasks mentioned above without losing balance, falling, or becoming dizzy, light-headed or faint

The foregoing technical standards are essential to the programs of instruction in Equine Business Management/Non-Riding and also reflect industry requirements and standards.

Equine Science

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

- have proof of current, adequate medical and hospitalization insurance
- wear footwear designed specifically for working around horses (footwear must completely enclose the foot)
- be able to receive, understand and readily respond to audio cues while working with horses
- be able to properly handle standard grooming equipment including, but not limited to curry combs, hard and soft brushes, sweat scrapers, mane combs and braiding equipment
- be able to bend over and lift a horse's hoof and hold it long enough to allow proper examination or cleaning of the hoof
- be able to safely put a halter and bridle on a horse without assistance and lead
- have the ability to operate horse management equipment such as tractors, trucks and wheelbarrows
- be able to lift, handle and transport tack, feed bags, hay bales and equipment for feeding and watering horses up to 50 pounds for a distance of 50 feet
- be able to move their entire body a distance of no less than three meters within three seconds of a signal to do so
- be able to have sustained contact with horses and work in an environment where dust, hay and grasses are prevalent
- be able to perform all tasks mentioned above without losing balance, falling, or becoming dizzy, light-headed or faint

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

College of Health & Wellness

Occupational Therapy Doctorate (OTD) Technical Standards

Physician Assistant Studies (M.S.P.A.S.) Technical Standards

Exercise & Sports Science Program Technical Standards

Financing Your Degree

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.

Academic Progress

Satisfactory Academic Progress

To be eligible for federal and state financial aid, all students must satisfy Satisfactory Academic Progress (SAP), which is required by federal law. SAP measures a student's completion of coursework toward a degree. JWU evaluates SAP at the end of each semester, including summer, for each student. Students who do not meet all SAP criteria may lose their eligibility to receive federal and state financial 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 toward 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	0–18	45%	1.00
Undergraduate	18.1–36	50%	1.26
Undergraduate	36.1–71.9	60%	1.50
Undergraduate	72 or higher	67%	2.00
Undergraduate Certificate	0 or higher	67%	2.00
Graduate	0 or higher	67%	2.00
Occupational Therapy Doctorate	0 or higher	67%	3.00
Doctor of Business Administration	0 or higher	67%	3.00
Doctor of Education	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 semester and a hold will be placed on the student's record, which will prevent them from course registration for all future semesters. Students remain eligible for financial aid during the warning semester. If SAP criteria are not satisfied at the end of the warning semester, the student will be ineligible for federal and state financial aid. Students on warning must meet with their assigned academic counselor/advisor to clear the hold prior to course registration, and/or to pursue an appeal. Students on warning must submit their appeal and supporting documentation no later than the 11th week of the warning semester.

Ineligible for Financial Aid Period

Students who fail to meet SAP criteria after the warning period are ineligible for federal and state 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 federal and state financial aid to re-establish SAP standards; however, a payment plan must be established for the tuition and applicable fees associated with the course(s). Once a student is meeting JWU's minimum SAP standards, the student may regain federal and state financial aid eligibility. Students who are interested in reestablishing aid eligibility should meet with their assigned academic counselor/advisor to determine what they would need to do to meet JWU's 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 they did not make SAP and what has changed in the student's situation that will allow the student to demonstrate SAP by the next semester. Circumstances and required documentation are illustrated below. The appeal process begins with the student's academic counselor/advisor. The student should be able to meet the SAP standards by the end of the next semester; however, based on the appeal, if the student requires more than one semester to meet progress standards, the student can be placed on probation and an appropriate academic plan will be created for the student not to exceed two semesters. If this plan allows the student to meet SAP criteria, the counselor/ advisor 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 a 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 federal and state financial aid reinstated. To continue receiving federal and state 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	Provide active duty service orders

Financial Aid

For those who qualify, federal financial aid programs are available to U.S. citizens or eligible non-citizens. To assist students in meeting their educational expenses, the federal government offers grants, low-interest loans and work-study. Financial aid is offered on an annual basis and is disbursed in two equal installments (fall and spring). Students interested in financial aid for summer enrollment should contact Student Financial Services on their campus.

Students who register for a course that is not required in their program of study may experience an adjustment/reduction in financial aid. The university cannot offer financial aid for classes that do not count toward a student's degree requirements; therefore, a student's net tuition expense could be higher.

Undergraduate Financial Aid Programs

Grants, loans and work-study are available to students who qualify based on completion and submission of the Free Application for Federal Student Aid (FAFSA) as described in the How to Apply (p. 130) section. Since financial aid offers are not automatically renewable, students must reapply each year. All financial aid offers are determined based on an academic year (fall and spring semesters). Financial aid offers and federal loan programs are disbursed based on this semester system, which typically equates to two disbursements. All annual offers are posted in two equal amounts, or in some cases fewer, based on the student's entrance date.

Graduate Financial Aid Programs

Limited grants, loans and work-study are available to students who qualify based on completion and submission of the Free Application for Federal Student Aid (FAFSA) as described in the How to Apply (p. 130) section. Since financial aid offers are not automatically renewable, students must reapply each year. All financial aid offers are determined based on an academic year (fall and spring semesters). Financial aid offers and federal loan programs are disbursed based on a semester system, which typically equates to two disbursements. All annual offers are posted in two equal amounts, or in some cases fewer, based on the student's entrance date.

For more information, please contact Student Financial Services on your respective campus.

How to Apply

Please see the appropriate tab for information regarding how to apply for financial aid.

Undergraduate

To be considered for financial assistance, complete the steps listed below.

1. Federal Student Aid ID (FSA ID)

Students and their parents can apply online for a FSA ID. The FSA ID 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 (if dependent student) must apply for a FSA ID.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available online. This form must be completed as soon as possible after October 1.

The information for financial assistance is then processed by the federal processor and sent to Student Financial Services at the university. The FAFSA code for JWU is 003404.

3. Independent Students

To be considered independent for financial aid purposes, students must answer "yes" to one of the following questions:

- 1. Were you born before January 1, 1999?
- 2. As of today, are you married? (Answer yes if you are separated, but not divorced.)
- 3. At the beginning of the 2022–23 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 or will you have children who will receive more than half of their support from you between July 1, 2022 and June 30, 2023?
- 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, 2023?
- 8. At any time since you turned age 13, were both your parents deceased, were you in foster care or were you a dependent or 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. Does someone other than your parent or stepparent have legal guardianship of you, as determined by a court in your state of legal residence?
- 11. At any time on or after July 1, 2021, did your high school or school district homeless liaison determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?
- 12. At any time on or after July 1, 2021, did the director of an emergency shelter or transitional housing program funded by the U.S. Department of Housing and Urban Development determine that you were an unaccompanied youth who was homeless or were self-supporting and at risk of being homeless?
- 13. At any time on or after July 1, 2021, did the director of a runaway or homeless youth basic center or traditional living program determine that you were an unaccompanied youth who was homeless or were selfsupporting and at risk of being homeless?

If you do not have a determination that you are homeless, but you believe you are an unaccompanied youth who is homeless or self-supporting and at risk of being homeless, answer "no" to the FAFSA questions concerning being homeless. Then contact your financial aid office to explain your situation.

Students who cannot answer "yes" to one of the above questions are considered dependent and must complete their FAFSA as a dependent student by providing both parent and student information. Please feel free to contact Student Financial Services with any questions.

4. Verification and Other Documentation

Student Financial Services may request additional documentation to verify information provided on the FAFSA (e.g., parent tax returns, student tax returns, verification worksheet, etc.). The student's financial aid offer will not be complete until all requested documentation has been received and reviewed by Financial Aid. All student loan borrowers must complete an entrance and exit counseling session during which students will be advised on their loan obligations. In addition, starting with loans associated with the 2022–23 award year, the Department of Education's Annual Student Loan Acknowledgement process must be completed annually for the first loan a borrower receives for that award year.

Student Eligibility Requirements

To be eligible for financial aid, the student must meet the following basic eligibility criteria:

- 1. Be a U.S. citizen or eligible non-citizen.
- 2. Maintain satisfactory academic progress. (Financial aid will be suspended until satisfactory academic progress is again achieved.)
- 3. Be enrolled in a degree program.
- 4. Not owe a refund on a Federal Pell Grant, or be in default on a Federal Student Loan or Parent Loan for Undergraduate Students (PLUS).
- 5. Sign a Statement of Educational Purpose, a Statement of Registration Status, and a Statement on Overpayments and Defaults.
- 6. For most programs, must demonstrate financial need.
- 7. Have a valid Social Security number (with the exception of students from the Republic of the Marshall Islands, Federated States of Micronesia, or the Republic of Palau).
- 8. Be enrolled at least half-time to be eligible for Direct Loan Program funds.

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Financial Services.

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, 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.

Graduate

To be considered for financial assistance, complete the steps listed below.

1. Federal Student Aid ID (FSA ID)

Students can apply online for a FSA ID. The FSA ID allows students to sign the FAFSA electronically and to correct previously processed FAFSA information online.

2. Free Application for Federal Student Aid (FAFSA)

The Free Application for Federal Student Aid is available online. This form must be completed as soon as possible after October 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.

Student Eligibility Requirements

To be eligible for federal aid programs, the student must meet the following criteria:

- 1. Be a U.S. citizen or eligible non-citizen.
- 2. Maintain satisfactory academic progress. (Financial aid will be suspended until satisfactory academic progress is again achieved.)
- 3. Be enrolled in a degree program.
- 4. Not owe a refund on a Federal Pell Grant, or be in default on a Federal Student Loan or Parent Loan for Undergraduate Students (PLUS).
- 5. Sign a Statement of Educational Purpose, a Statement of Registration Status, and a Statement on Overpayments and Defaults.
- 6. For most programs, must demonstrate financial need.

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined in this catalog. Students who fail to maintain satisfactory academic progress will be notified by Student Financial Services.

Federal Grants and Loans

Please see the appropriate tab for information regarding federal aid.

Undergraduate

Students who register for a course that is not required for their program of study may experience an adjustment/reduction in financial aid. The university cannot offer financial aid for classes that do not count toward a student's degree requirements; therefore, a student's net tuition expense could be higher.

A student's enrollment in a program of study abroad approved for credit by the home school may be considered enrollment at the home school for the purpose of applying for assistance under the Title IV, HEA program.

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist qualified undergraduate students with exceptional financial need. 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 lessthan-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 offer for the 2021–22 academic year (July 1, 2021 to June 30, 2022) was \$6,495. The maximum Pell Grant offer can change each academic year and depends on program funding. Further information may be obtained from the U.S. Department of Education.

The amount of Federal Pell Grant funds a student may receive over their lifetime is limited by law to be the equivalent of six years of Pell Grant funding. Since the maximum amount of Pell Grant funding the student can receive each year is equal to 100 percent, the six-year equivalent is 600 percent.

Campus-based financial aid programs, including the Federal Supplemental Educational Opportunity Grant (SEOG) and Federal Work-Study programs, are

administered by Johnson & Wales University. Students must annually apply for these programs through the filing of the FAFSA.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to qualified undergraduate students who demonstrate exceptional financial need. Amounts may vary based on the availability of funds. Students with a previous bachelor's degree are not eligible for SEOG.

Federal Work-Study Program

Federal Work-Study (work-study) is a federally funded program that provides part-time employment to students with financial need. Due to limited funding, not all eligible students will receive work-study. Amounts may vary based on the availability of funds. Those interested in being considered for work-study are strongly encouraged to apply for financial aid as soon as the Free Application for Federal Student Aid (FAFSA) becomes available on October 1. Positions are available throughout the university and with selected off-campus community service agencies. Should a student not see work-study listed on their financial aid offer and be interested in a work-study position, please contact your Financial Planner to review eligibility and availability of funds.

Work-study gives students the opportunity to earn money to help pay for educational expenses. Students are paid an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Workstudy 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 Financial Services.

William D. Ford Federal Direct Subsidized Loan

This loan program provides loans to undergraduate students who demonstrate financial need. First-time borrowers are required to complete a Master Promissory Note (MPN) and entrance counseling. The terms of any loan received by a student as part of the student's financial aid offer, a sample loan repayment schedule for sample loans, and the necessity for repaying loans will be explained in your entrance counseling. Both of these requirements can be completed online.

Students may borrow up to a maximum of \$3,500 per academic year for the first year of undergraduate study as new students, \$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 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 the Direct Lending Student Loan Support Center at 1-800-557-7394 for more information on repayment options. The average amount of undergraduate federal loan debt for a student borrower starting as a first-time student and receiving a bachelor's degree for FY2021 is \$27,629. Student borrowers with federal loan debt were 82% of the students receiving bachelor's degrees in FY2021 who started as first-time students at JWU.

For students who are first-time borrowers on or after July 1, 2013, there is a limit on the maximum period of time (measured in academic years) during which they can receive Direct Subsidized loans. Students may not receive Direct Subsidized loans for more than 150% of the published length of their program, known as their "maximum eligibility period." For example, if a student is enrolled in a four-year bachelor's degree program, the maximum period for which the student can receive Direct Subsidized loan is six years, or 150% of the program length. For more information, please contact the Financial Planning office.

William D. Ford Federal Direct Unsubsidized Loan

Like the Direct Subsidized Loan program, this Direct Unsubsidized Loan program also offers loans to students. While most of the loan terms are the same as the subsidized loan program, there are some major differences:

- 1. Students do not have to demonstrate financial need to receive a Direct Unsubsidized Loan.
- 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 must not have an adverse credit history. 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. 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 Direct Unsubsidized Loan 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
- \$5,500 combined subsidized and/or unsubsidized plus \$7,000 additional unsubsidized for independent third-, fourth- or fifth-year undergraduates

Starting with loans associated with the 2022–23 award year, the Department of Education's Annual Student Loan Acknowledgement process must be completed annually for the first loan a borrower receives for that award year. This confirmation process will now require student and parent borrowers to review how much they currently owe in federal student loans, and to acknowledge that they have reviewed this amount before a school can make a first disbursement of the first Direct Loan that a student or parent borrower receives for each new award year.

Subsidized and Unsubsidized Total

Dependent Undergraduates (Excluding Dependent Students Whose Parents Don't Qualify for a PLUS)

Year	Range
First Year	\$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	\$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 students/borrowers remain responsible for the repayment of educational loans that they borrow, even if they are 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 Loans and parent PLUS Loans will be borrowed from the US 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 website.

Applications for these loans are available on the Direct Lending 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 October 1. The award process for first-year students begins in November 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:

For most programs, students must

- 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 semester 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 or eligible non-citizen;
- 6. Not owe a refund on a Federal Student Aid Grant (e.g., Federal Pell Grant, etc.) or be in default on a Federal Student Aid loan; and
- 7. Sign a Statement of Educational Purpose and a Statement on Overpayments and Defaults.

Students are eligible to receive federal and state financial aid as long as they maintain Satisfactory Academic Progress (SAP) as defined in the SAP (p. 129) section of the catalog and Student Handbook. Students who fail to maintain SAP will be notified by Student Financial Services. All federal and state financial aid will be suspended until satisfactory academic progress is again achieved.

Return of Title IV Funds (Federal Aid)

The law specifies how Johnson & Wales (JWU) must determine the amount of Title IV program assistance that students earn if they withdraw from school. The Title IV programs that are covered by this law are Federal Pell Grants, Iraq and Afghanistan Service Grants, TEACH Grants, Federal Supplemental Educational Opportunity Grants (FSEOGs), Direct Loans, and Direct PLUS Loans (including Graduate PLUS Loans).

Though aid can be posted to accounts at the start of each period, students earn the funds as they complete the period. Students who withdraw during their payment period or period of enrollment are subject to a specific formula to determine the amount of Title IV program assistance that they have earned. Students who received (or JWU received) less assistance than the amount that they earned may be able to receive those additional funds in the form of a post-withdrawal disbursement. Students who received (or JWU received) more assistance than they earned must return the excess funds.

The amount of assistance earned is determined on a pro rata basis. For example, students who complete 30% of their payment period or period of enrollment earn 30% of the assistance they were originally scheduled to receive. Students who complete more than 60% of the payment period or period of enrollment earn all the assistance that they were scheduled to receive for that period. 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. Specific examples of Return of Title IV Funds (Federal Aid) are available upon request via the JWU Consumer Information page contact.

In certain situations (i.e., module delivery), students may not be subject to returns of their Title IV program assistance if they successfully complete one of the following exemptions:

- all graduation requirements
- a class or multiple classes that comprise at least 49% of the days in the term
- · a class or multiple classes that comprise at least half-time enrollment

Students who did not receive all funds earned may be due a post-withdrawal disbursement. If the post-withdrawal disbursement includes loan funds, JWU must receive the student's permission before the university can disburse them. Students may choose to decline some or all of the loan funds so that they don't incur additional debt. JWU may automatically use all or a portion of this post-withdrawal disbursement for tuition, fees, and room and board charges, but will email requesting the consent of the borrower (i.e., the

student or parent) to post the funds for all other institutional charges to the student's account.

Some Title IV funds cannot be disbursed once students withdraw because of other eligibility requirements. For example, first-time, first-year undergraduate students who have not completed the first 30 days of their program before they withdraw will not receive any Direct Loan funds that they would have received had they remained enrolled past the 30th day. Federal loans must be certified prior/on the student's last date of attendance.

Students (or JWU or parents on behalf of students) who receive excess Title IV program funds must return a portion of the excess funds equal to the lesser of

- institutional charges multiplied by the unearned percentage of funds, or
- the entire amount of excess funds

JWU must return this amount even if it didn't keep this amount of the student's Title IV program funds. If JWU is not required to return all of the excess funds, students may be required to return the remaining amount.

Students (or parents for a Direct PLUS Loan) will repay any loan funds that must be returned in accordance with the terms of the promissory note. That is, students will not be required to repay any loan funds immediately, but instead, will make scheduled payments to the holder of the loan over a period of time.

Any amount of unearned grant funds that students must return is referred to as an overpayment. The maximum amount of a grant overpayment that students must repay is half of the grant funds received or were scheduled to receive. Students do not have to repay a grant overpayment if the original amount of the overpayment is \$50 or less. Students must make arrangements with JWU or the Department of Education to return the unearned grant funds.

The requirements for Title IV program funds when students withdraw are separate from any refund policy that JWU may have. Therefore, students may still owe funds to JWU to cover unpaid institutional charges. JWU may also charge students for any Title IV program funds that JWU was required to return.

Refer to the University Withdrawal Credit Policy for more information regarding JWU's institutional refund policy.

Graduate

Students who register for a course that is not required in their program of study may experience an adjustment/reduction in financial aid. The university cannot offer financial aid for classes that do not count toward a student's degree requirements; therefore, a student's net tuition expense could be higher.

A student's enrollment in a program of study abroad approved for credit by the home school may be considered enrollment at the home school for the purpose of applying for assistance under the Title IV, HEA program.

William D. Ford Federal Direct Unsubsidized Loan

This loan program offers low-interest loans to students who demonstrate little or no financial need. The federal government does not pay the interest on the borrower's behalf while the borrower is enrolled in school. During that time, the student borrower can choose to make quarterly interest payments, or to "capitalize" interest. "Capitalizing" means the lender will add interest accrued to the principal balance. This will eliminate the need for interest payments while in school. A Master Promissory Note for these loans is located online. Loans made under federal loan programs are applied to the student's account with the university in equal disbursements per semester based on the loan period and the student's entrance date.

Students should check with their financial planner to determine their maximum annual loan amount. Students must begin repayment six months after they leave college or drop 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 the student's debt and the length of the student's repayment. The average amount of federal loan debt for a student borrower receiving a graduate degree for FY2021 is \$41,968. Graduate student borrowers with federal loan debt were 59% of the students receiving graduate degrees in FY2021.

Starting with loans associated with the 2022–23 award year, the Department of Education's Annual Student Loan Acknowledgement process must be completed annually for the first loan a borrower receives for that award year.

All MPN confirmation processes will now require student borrowers to view how much they currently owe in federal student loans, and to acknowledge that they have seen this amount before a school can make a first disbursement of the first Direct Loan that a student or parent borrower receives for each new award year.

Campus-based financial aid programs, including Federal Work-Study programs, are administered by Johnson & Wales University. Students must annually apply for these programs through the filing of the FAFSA.

Federal Teacher Education Assistance for College and Higher Education (TEACH) Grant

The TEACH Grant Program provides grants of up to \$4,000 a year to students who are completing or plan to complete coursework needed to begin a career in teaching.

Processing fees for federal programs are assessed annually and will reduce the award amount for which a recipient would otherwise have been eligible. For example:

• For any 2021–22 TEACH Grant first disbursed on or after Oct. 1, 2021, and before Oct. 1, 2022, the maximum award of \$4,000 is reduced by 5.7% (\$228), resulting in a maximum award of \$3,772.

As a condition for receiving a TEACH Grant, students must sign a TEACH Grant *Agreement to Serve or Repay* (Agreement) in which they agree (among other requirements) to teach

- in a high-need field;
- at an elementary school, secondary school, or educational service agency that serves students from low-income families; and
- for at least four complete academic years within eight years after completing (or ceasing enrollment in) the course of study for which they received the grant.

Note: TEACH Grant recipients who do not meet the requirements of their service obligation will have all TEACH Grants converted to Direct Unsubsidized Loans. Students must repay these loans in full, with interest charged from the date of each TEACH Grant disbursement.

The Department of Education has established a process for certain TEACH Grant recipients whose TEACH Grants were converted to Direct Unsubsidized Loans to request reconsideration of the conversions. TEACH Grant recipients can request a reconsideration if they met or are meeting the TEACH Grant service requirements within the eight-year service obligation period, but had their grants converted to loans because they did not comply with the annual certification requirement.

Students must meet the teaching requirements within eight years of completing the program for which the TEACH Grant was awarded. The student is required to sign a service agreement to this effect and complete all required counseling to receiving a TEACH Grant.

To be eligible for a TEACH Grant, students must do the following:

- Meet the basic eligibility criteria for the federal student aid programs.
- Complete the Free Application for Federal Student Aid (FAFSA[°]) form.
- Be enrolled in a TEACH-Grant-eligible program.
- Meet certain academic achievement requirements (generally, scoring above the 75th percentile on one or more portions of a college admissions test or maintaining a cumulative GPA of at least 3.25).
- Receive TEACH Grant counseling that explains the terms and conditions of the TEACH Grant service obligation. TEACH Grant recipients must complete counseling each year that they receive a TEACH Grant.
- Sign a TEACH Grant Agreement to Serve or Repay (Agreement).

Students considering a TEACH Grant should review additional information about the program.

Federal Work-Study Program

Federal Work-Study (work-study) is a federally funded program that provides part-time employment to students with financial need. Due to limited funding, not all eligible students will receive work-study. Amounts may vary based on the availability of funds. Those interested in being considered for work-study are strongly encouraged to apply for financial aid as soon as the Free Application for Federal Student Aid (FAFSA) becomes available on October 1. Positions are available throughout the university and with selected off-campus community service agencies. Should a student not see work-study listed on their financial aid offer and be interested in a work-study position, please contact your Financial Planner to review eligibility and availability of funds.

Work-study gives students the opportunity to earn money to help pay for educational expenses. Students are paid an hourly rate for actual hours worked. The amount earned cannot exceed the total work-study award. Workstudy 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 Financial Services.

Return of Title IV Funds

The law specifies how Johnson & Wales (JWU) must determine the amount of Title IV program assistance that students earn if they withdraw from school. The Title IV programs that are covered by this law are Federal Pell Grants, Iraq and Afghanistan Service Grants, TEACH Grants, Federal Supplemental Educational Opportunity Grants (FSEOGs), Direct Loans, and Direct PLUS Loans (including Graduate PLUS Loans).

Though aid can be posted to accounts at the start of each period, students earn the funds as they complete the period. Students who withdraw during their payment period or period of enrollment are subject to a specific formula to determine the amount of Title IV program assistance that they have earned. Students who received (or JWU received) less assistance than the amount that they earned may be able to receive those additional funds in the form of a post-withdrawal disbursement. Students who received (or JWU received) more assistance than they earned must return the excess funds.

The amount of assistance earned is determined on a pro rata basis. For example, students who complete 30% of their payment period or period of enrollment earn 30% of the assistance they were originally scheduled to receive. Students who complete more than 60% of the payment period or period of enrollment earn all the assistance that they were scheduled to receive for that period. 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. Specific examples of Return of Title IV Funds (Federal Aid) are available upon request via the JWU Consumer Information page contact.

In certain situations (i.e., module delivery), students may not be subject to returns of their Title IV program assistance if they successfully complete one of the following exemptions:

- all graduation requirements
- a class or multiple classes that comprise at least 49% of the days in the term
- · a class or multiple classes that comprise at least half-time enrollment

Students who did not receive all funds earned may be due a post-withdrawal disbursement. If the post-withdrawal disbursement includes loan funds, JWU must receive the student's permission before the university can disburse them. Students may choose to decline some or all of the loan funds so that they don't incur additional debt. JWU may automatically use all or a portion of this post-withdrawal disbursement for tuition, fees, and room and board charges, but will email requesting the consent of the borrower to post the funds for all other institutional charges to the student's account.

Some Title IV funds cannot be disbursed once students withdraw because of other eligibility requirements. Federal loans must be certified prior/on the student's last date of attendance.

Students who receive (or JWU receives) excess Title IV program funds must return a portion of the excess funds equal to the lesser of

- · institutional charges multiplied by the unearned percentage of funds, or
- the entire amount of excess funds

JWU must return this amount even if it didn't keep this amount of the student's Title IV program funds. If JWU is not required to return all of the excess funds, students may be required to return the remaining amount.

Students will repay any loan funds that must be returned in accordance with the terms of the promissory note. That is, students will not be required to repay any loan funds immediately, but instead, will make scheduled payments to the holder of the loan over a period of time.

Any amount of unearned grant funds that students must return is referred to as an overpayment. The maximum amount of a grant overpayment that students must repay is half of the grant funds received or were scheduled to receive. Students do not have to repay a grant overpayment if the original amount of the overpayment is \$50 or less. Students must make arrangements with JWU or the Department of Education to return the unearned grant funds.

The requirements for Title IV program funds when students withdraw are separate from any refund policy that JWU may have. Therefore, students may still owe funds to JWU to cover unpaid institutional charges. JWU may also charge students for any Title IV program funds that JWU was required to return.

Refer to the University Withdrawal Credit Policy for more information regarding JWU's institutional refund policy.

State Grants

North Carolina Need-Based Scholarship

Preliminary offers are determined by the state of North Carolina and are based on financial need. To be considered, the student must complete the FAFSA and have an Estimated Family Contribution (EFC) of approximately \$16,000 or less. The program's funding may be limited; for students who file later, funds may no longer be available. Students must be legal residents of the state of North Carolina, cannot possess a previous bachelor's degree, and must be enrolled in a degree program and maintaining satisfactory academic progress (p. 129) according to JWU guidelines. In order to finalize eligibility, residency determination is required via the Centralized Residency Determination Service (RDS). In addition, students must be enrolled full time (12 credits or more) to receive the full per-semester scholarship amount; however, a student may be eligible for this grant if he or she attends and completes at least nine credits.

State Grants

Students from the following states may be eligible for state grant money:

- Delaware
- Vermont

Contact the higher education authority in your home state for more information.

Institutional Aid

Please see the appropriate tab for information regarding institutional aid.

Undergraduate Johnson & Wales University Grant

This grant is offered to students upon completion of the Free Application for Federal Student Aid (FAFSA) and is based on the annual financial aid awarding process and the student's financial need.

Financial Assistance, Scholarship and Federal Work Programs

Awards range from \$500 to full tuition. Scholarships, grants, loans and federal work programs offered 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. Check with Student Financial Services for summer eligibility. Students studying through the College of Professional Studies are eligible for a limited amount of JWU institutional aid based on a set criteria. Note: Scholarship funds are applied to the student's account with the university in two equal disbursements by semester (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,500 per semester).

Most admission/merit scholarships are renewable for up to four consecutive years of full-time, undergraduate, day school enrollment.

Important Note: Student eligibility is based on a maximum 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 -administered monies. Please contact Student Financial Services for further information regarding this maximum eligibility.

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 \$7,500. 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 and indicate membership.

Careers through Culinary Arts Program (C-CAP) Scholarship

The university awards renewable 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.

Culinary Essentials Scholarship

The university awards a number of \$1,000 renewable scholarships to accepted incoming students who have participated in the Culinary Essentials curriculum. Apply for admission online 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 and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

Distinguished Visiting Professor/Chef Scholarship

Currently enrolled students are eligible to receive this up-to-\$2,000 renewable scholarship based upon academic standing and faculty recommendations.

Early Visit Grant

Incoming undergraduate first-year students who visit a JWU campus prior to September 1 of their senior year of high school are eligible for this up-to-\$1,000 renewable scholarship. First-year domestic and international students are eligible for the award, regardless of financial need.

Employee Tuition Waiver Benefit

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 or via the Documents & Forms page of HRpulse.

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 and indicate membership. The deadline for full tuition scholarship eligibility is January 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). Whether this scholarship is renewable is contingent upon continued enrollment of both siblings in an eligible program. For more information, contact Student 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 and indicate membership. The deadline for full tuition scholarship eligibility is January 1, prior to enrollment.

International Presidential Scholarship

JWU awards academic scholarships to accepted incoming international students who have a minimum grade point average of 3.0 or a "B". These awards vary and are renewable up to four years of full-time, undergraduate day school study. Eligibility is determined during the review of your admission application. For more information about scholarships, contact your JWU representative.

Junior Achievement (JA) Scholarship

The university offers a number of JA scholarships to accepted incoming students ranging from \$1,000 up to \$2,000. 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 and indicate membership.

Lodging Management Scholarship

JWU offers a number of \$1,000 renewable scholarships to accepted incoming students who have participated in the Lodging Management curriculum. Apply for admission online 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 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 \$7,500. 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 and indicate membership.

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. These awards vary 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 curriculum. Apply for admission online. Amount of scholarships awarded for participation in specific high school curricula is limited to one per student.

Segal AmeriCorps Education Award

JWU will match the Segal AmeriCorps Education Award, dollar for dollar, for those students that completed the program in Providence, Rhode Island. Eligible participants must attend a JWU undergraduate full-time day program at one of our four campuses.

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 and indicate membership. The deadline for full tuition scholarship eligibility is January 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 \$7,500. 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 and indicate membership.

Transfer Scholarship

An unlimited number of transfer scholarships up to \$14,000 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 2.5 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 of colleges and universities that are part of the program is available online.

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 semester 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, get more information and download applications online.

Graduate

Pre-Master's Scholarship

Students who successfully complete the Pre-Master's program with the required minimum 3.0 GPA needed to enter the MBA or M.S. program, will receive a nonrenewable \$2,000 Pre-Master's scholarship awarded over the length of the program. The Pre-Master's program is only offered on the Providence Campus.

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 since most organizations have early application deadlines.

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 their scholarship search.

JWU has partnered with ScholarshipUniverse to help students match with external scholarships based on their personal profile. In addition to institutional scholarships below for which they may quality, all Wildcats are encouraged to explore this free tool to discover opportunities that help fund their education. Check back often, as scholarships are updated frequently.

Please also visit iGrad via jwuLink to view the Scholarship Center.

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.

View the complete list of JWU scholarships, get more information and download applications.

American Hotel & Lodging Educational Foundation

Scholarship aid is allocated each year by the American Hotel & Lodging Educational Foundation to the College of Hospitality Management. 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 faculty advisor for further information. The foundation also offers numerous scholarships for culinary arts majors.

Tuition Guaranty Bond

The Tuition Guaranty Bond (for prepaid tuition held) is located in the Executive Office of the Academic Center. The address is 801 West Trade St., Suite 500, Charlotte, NC 28202. Please contact this office at 980-598-1020 if you would like to access and view the bond.

Work Programs

Resident Assistant Program

Students are selected for this program based on strong academic performance and residence hall experience. Applications and additional information regarding the program are available at Residential Life.

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 adviser to determine how these rules apply to them. Nonresident 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.

Important notice for international students: Please be aware that some of the above programs offer a room and board grant for eligible summer participants. Nonresident 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.

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, contact Student Financial Services at the campus where you plan to enroll.

Federal financial aid is not available to international students. International students must provide sufficient evidence of financial support to receive an I-20. The university offers scholarships based on academic merit through the admissions process. International students can contact the EducationUSA advising center in their country to learn more about opportunities for financial assistance.

Other Fees

The fees below are only approximate costs and could be higher or lower depending on the student's needs. These expenses should be understood prior to enrolling for budget/planning purposes.

Off-campus Housing

The out-of-pocket cost for housing for students not residing with parent(s) is approximately \$7,500 per academic year. For those students residing with parent(s) the out-of-pocket cost is approximately \$5,500 per academic year. These costs are determined annually and are not applied to the student's invoice.

Off-campus Meals

The out-of-pocket cost for meals for students not residing with parent(s) is approximately \$2,750 per academic year. For those students residing with parent(s) the out-of-pocket cost is approximately \$2,000 per academic year. These costs are determined annually and are not applied to the student's invoice.

Books and Supplies

The out-of-pocket cost for books and supplies is approximately \$1,400 per academic year. These costs are not applied to the student's invoice. Books and supplies can be purchased at the university's bookstores, online or through other venues where available. The bookstores operate a textbook sales/ buyback program to help students minimize these costs. However, textbook rentals at the bookstore or online bookstore are typically the least expensive option for students.

General Transportation Expenses

The out-of-pocket transportation expense is approximately \$1,000 per academic year. These costs are determined annually by the university and are not applied to the student's invoice.

Personal Expenses

The out-of-pocket personal expense is approximately \$1,000. These costs are determined annually by the university and are not applied to the student's invoice.

Payment Options

Students are responsible for paying all charges in full or making appropriate arrangements by the published fall semester due dates listed below.

June 29, 2022

- New Undergraduate
- Returning Undergraduate

July 27, 2022

- College of Professional Studies
- International Students

Semester Payments

Students may make two payments per academic year. The fall due dates for each program are listed above. Please refer to your invoice for future due dates.

Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through jwuLink. 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 Nelnet Campus Commerce and pay the first payment, in addition to the enrollment fee, by the fall published due dates listed above.

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 must not have an adverse credit history. 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. 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.

Private Loans

Private loans, also known as alternative loans, are used by students and families to bridge the gap between the cost of education and the financial aid award. These loans are for credit-worthy borrowers and are not based on financial need. See Private Loans for more information.

All Johnson & Wales University students must fulfill their financial obligations to the university by the published due dates listed above. (All off-semester entrants must meet the financial obligation by the published date for that semester.)

To meet their financial obligations, students must do one of the following by the published due date:

- Make a full semester payment.
- Contract with Nelnet Campus Commerce and pay the first monthly payment, as well as the enrollment fee.
- Have an approved loan that covers the annual balance.
- Have an approved payment plan with Student Financial Services using a combination of the above options.

Students who do not fulfill their financial obligation by the published due date will not be able to select their housing assignment. In addition, students' class schedules for the 2022–23 academic year may 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 for undergraduate students) will be assessed for semesters that the student does not begin. Students who withdraw from the university prior to the end of the academic year may have their financial aid adjusted.^{*} Institutional grants and scholarships, where applicable, 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.

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 semester and 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% of the period of enrollment and earned the grade of F. A student must be engaged in academically related activities beyond 60% of the enrollment period to retain eligibility for federal, institutional

and external financial aid. If a student was not engaged in an academically related activities beyond 60%, 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% point of the period of enrollment, as applicable. A student who does not earn at least one passing grade during a semester 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 semester during which the student was enrolled. To submit a dispute, students must complete the appropriate form online. 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 semester 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, may be considered to have withdrawn from the university.

Tuition Refund Policy

Semester charges are defined as tuition and, if applicable, room and meals.

Tuition is applicable to all students, including those in approved off-campus programs such as study abroad and internships. Student Health Insurance, Program Fees, Wildcat Meals, New Student Fee, Student Activity Fee, Uniform & Supplies Fee and International Student Services Fee are nonrefundable, if applicable. To the extent that any charges due to the university remain unpaid, no refund check will be issued. No tuition or fees will be assessed for semesters for which the student does not register or enroll. Students who withdraw (or become withdrawn) from the university prior to the end of the academic year may have their financial aid adjusted, if applicable. Institutional grants and scholarships will be reduced in proportion to any tuition credit received.

University Withdrawal Credit Policy

The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. Any refund due will be issued within 45 days after the date that the university was first notified of the withdrawal. Examples of university refund policies are available upon request in Student Financial Services. Please note: **The below policies do not apply to the online students in the College of Professional Studies (CPS). The withdrawal credit policy for online students in CPS is available in the CPS Catalog.**

If an undergraduate student withdraws from the university

- prior to the start of the semester, the university will credit 100% of the semester charges. If eligible, all institutional aid/scholarships for that semester will also be returned.
- during the first and second week of the semester, the university will credit 90% of the semester charges. All university fees (including Student Health Insurance) are nonrefundable. If eligible, all institutional aid/scholarships for that semester will be adjusted to 10%.
- during the third or fourth week of the semester, the university will credit 50% of the semester charges. All university fees (including Student Health Insurance) are nonrefundable. If eligible, all institutional aid/scholarships for that semester will be adjusted to 50%.
- during the fifth or sixth week of the semester, the university will credit 25% of the semester charges. All university fees (including Student Health Insurance) are nonrefundable. If eligible, all institutional aid/scholarships for that semester will be adjusted to 75%.

After the sixth week of the semester, students will be responsible for 100% of the semester charges and may receive up to 100% of that semester's eligible institutional aid and scholarships.

Add/drop is defined as adding and dropping any number of courses but maintaining active registration in at least one other course in the semester. For courses offered on campus, 16-week academic courses that meet twice per week, students may add or drop a course by its third class meeting and must be in attendance by the third class meeting. For all other types of courses, students may add or drop a course prior to its second class meeting and must be in attendance by the second class meeting. While some culinary or baking and pastry laboratory classes begin later than the first week of classes, the add/drop period at the beginning of the semester applies to all laboratory classes regardless of the start date of the lab. If a student does not drop a laboratory course during the add/drop period, full tuition charges will be assessed. For online and hybrid courses, students may add a course by the first Saturday of the course session or drop by the second Saturday of the course session. An official add or drop must be completed via jwuLink or with Student Academic Services.

Whenever students participate in add/drop, their financial aid and account charges may be adjusted. Students are encouraged to visit or consult Student Financial Services to review the potential impact, especially if their enrollment status changes to or from part time/full time.

University Enrollment Dispute

Students who leave the university due to extenuating circumstances without officially withdrawing may submit a university enrollment dispute within 30 days after the end of the semester in dispute. No withdrawal disputes will be considered after that time. Students must present supporting documentation that demonstrates serious and compelling reasons justifying the withdrawal, and extenuating circumstances justifying its retroactive nature. No adjustments to tuition and fees or financial aid will be made until the dispute is researched and either approved or denied. Decisions will be made within 10 business days; students will receive notification via an email sent to the email address they provided on the dispute form.

Withdrawal Policy for Study Abroad Programs

Students are held financially responsible for their commitment status to the Study Abroad program on the date listed below for the semester or break period in which the Study Abroad program starts. Any withdrawal from the university or Study Abroad after that date will result in Study Abroad late withdrawal penalties posted to the Johnson & Wales student's account.

Dates on which commitment status carries financial responsibility:

- June 1 for programs starting in fall semester
- November 1 for programs starting in spring semester and spring break
- March 15 for programs starting in summer

If a student withdraws prior to the date listed above, there are no financial penalties.

If a student withdraws after the date listed above, the student will be charged for a portion of the program cost. The amount that will be charged is based on 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 Commitment date above and:	The late withdrawal penalty is:
76+ days before program start date	\$500
60–75 days before program start date	\$1,000
30-59 days before program start date	\$1,500
15-29 days before program start date	\$3,000
1-14 days before program start date	\$4,000
On or after program start date	Balance of full program (in addition, financial aid may need to be adjusted if applicable)

If the program host withdrawal fees exceed JWU's withdrawal penalty, the student is responsible for reimbursing JWU for those additional fees, which were paid by JWU on the student's behalf in anticipation of committed participation in the program.

All withdrawals must be in writing via letter or email to JWU Study Abroad at studyabroad@jwu.edu. A telephone call will not be sufficient. The date on which the email or letter is received will be the formal date of the withdrawal.

This withdrawal policy applies to withdrawals or dismissals from the program for any reason. If withdrawn or dismissed because of failure to meet financial or academic requirements, or due to violations of the Student Code of Conduct, the effective date will be determined by JWU.

In the case of withdrawal or dismissal after the program start date, the student must separate from the program and make their own travel or housing arrangements, at personal expense, for departure from the program.

Tuition and Fees

The following estimated tuition and fees schedule is effective for the 2022–23 academic year and is subject to change annually.

Tuition is applicable to all students, including those in approved off-campus programs such as 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 semester basis and consists of 12 to 18 credit hours per semester. Students carrying more than 18 credit hours will be charged for each credit over 18, unless they meet eligibility for the Special Honors and Rewards Program (SHARP). When repeating courses already attempted, students may be assessed a fee for those courses. Students are assessed tuition upon course registration each semester. Summer is considered a separate term. The semester credit hour rate is \$1,053 per credit.

Statement Regarding Tuition & Fees

Solely for avoidance of doubt, the tuition and fees students pay the university will not be discounted, irrespective of any changes in the manner or mode of learning or changes to any activities, events or programs (including revision, postponement or cancellation of same) at any time during the academic year; the manner or mode of learning could include on-ground learning, remote learning, or a combination of the two; it could include fewer classes or restructured classes; and it could include changes mid-semester (as just a few examples of possible changes). Please understand that the university, like other schools, is subject to multiple factors outside of its control, including effects stemming from the pandemic and applicable local, state and federal law and guidance related to the pandemic, which factors could significantly alter, limit or curtail our operations.

Tuition	Fee
Annual Tuition	\$37,896
New Student Fee*	\$396
Student Activity Fee	\$150
Uniform & Toolkit Fee (College of Food Innovation and Technology)**	\$300
Student Health Insurance	\$2580
Room	
Block D	\$11,676
Block E	\$10,598
Meal Plans***	
18 meals per week/\$150 annual flex dollars	\$4,514 (includes \$4,170 + \$344 N.C. meal tax)
14 meals per week/\$150 annual flex dollars	\$4,278 (includes \$3,952 + \$326 N.C. meal tax)
Course Fees	
HOSP3085	\$750

* The new student fee is charged the first semester of enrollment and is not applicable to international students.

Students enrolled in the College of Food Innovation & Technology (CFIT) will be assessed a nonrefundable Uniform & Toolkit Fee during the first two semesters of enrollment. This fee ensures students in these programs begin their college careers with the same professional appearance and educational materials needed for a successful academic experience.

*** Meal plans, in addition to denoted meals, include pre-determined flex dollars that may be redeemed for supplementary food items at a campus dining facility.

Wildcat Meals

Students may purchase blocks of meals through our Wildcat Meal plan. Wildcat Meals may be used at any time and as many times as the student wishes during the academic year. Meal blocks can be purchased at the student's campus dining facility.

All of the meals must be used before the end of the academic year in which they are purchased. The cost of the plan is nonrefundable.

50 meal block	\$350
25 meal block	\$187
10 meal block	\$80
Meal price paid at the door	\$9

All meal blocks will incur an additional 8.25% meal tax

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 deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2022, will be accepted on the basis of space availability. Reservation fees received prior to May 1, 2022, are refundable. Students must also have an approved payment plan with Student Financial Services by June 29, 2022, to select a room assignment. Students who establish an approved payment plan after June 29, 2022, 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, 2022. After May 1, 2022, the reservation fee of \$300 is nonrefundable.

New Student Fee

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation, testing and semester start activities. It is charged to students who start during the fall or spring semester.

Student Activity Fee

The student activity fee provides funds for student clubs, organizations and departments that serve to provide a rich and varied co-curricular experience. This fund is managed by the Student Government Association and used to support programs and services such as comedy shows, concerts, lectures, movies, special events, travel, and club and organization appropriations. Activities may vary by campus.

Medical Health Coverage While Enrolled

All registered undergraduate day students, both domestic and international; all students enrolled in the Physician Assistant Program, on-campus Occupational Therapy Program, Addiction Counseling or Clinical Mental Health Counseling master's degree programs, as well as international graduate/doctoral students attending Johnson & Wales University and taking credit hours (excluding full-time Johnson & Wales employees) are eligible and enrolled in the plan on a hard waiver basis. If university policy requires students to have health insurance and the coverage is through another means (i.e., parent's health insurance or an employer program), the student does not have to utilize the university student health insurance plan and may opt out of/waive it. All current insurance must be accepted and fully comprehensive for all of the student's needs in the U.S. and the state in which the student attends class. Students 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 University Health Plans website.

Extension Students

Tuition rates for extension students are billed based on the number of semester credit hours scheduled. Extension students will be charged the College of Professional Studies undergraduate online rate.

Early Enrollment

Early Enrollment Program (p. 118) tuition is 50 percent of the 2022–23 tuition charge. Early Enrollment Program students are also subject to all other appropriate university fees (for example, full room, meals, new student fee, student health insurance, etc.). 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 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 \$5,000 tuition per semester. International students in this program will also be charged an annual International Student Services Fee of \$1,322 if attending the Providence Campus. This program charge

will be applied for each semester the student remains in the ESL program. ESL students are not eligible for Johnson & Wales University scholarships or grants.

General Information and Policies

This section of the catalog includes important information and policies for students in the JWU community.

Complaints and Grievances

It is the intention of Johnson & Wales University to resolve complaints and grievances quickly, informally and as close as possible to the point of origin. The complaint and grievance process set forth below is not intended to be a forum to challenge university policy, but rather a means by which an individual can seek a timely and fair review of his or her concerns.

Exempt from Johnson & Wales' compliant and grievance process are those areas for which there presently exists a separate complaint or grievance process or built-in review or appeal. Those exempt areas include, but are not limited to, the following:

- 1. Actions by the dean of students, including matters that have been referred to Community Standards and Conduct
- 2. Actions by Residential Life concerning contract release or room relocations
- 3. Actions by the Academic & Financial Appeals Committee
- 4. Actions by a faculty member, staff member or third party which may constitute harassment or discrimination (which should be referred to the nondiscrimination and Title IX coordinator, a nondiscrimination campus liaison, or Human Resources & Payroll as set forth in the Prohibited Discrimination and Harassment Policy)
- 5. Actions relating to voluntary medical withdrawals
- 6. Actions relating to involuntary medical withdrawals
- 7. Actions relating to the ADA/Rehabilitation Act Grievance Policy And Procedure
- 8. Actions relating to the review of accommodation decisions
- 9. Actions relating to Academic Integrity

Complaint and Grievance Process

For the resolution of academic and administrative issues outside of the exempt areas, please follow the following process.

Step 1

If a student has a complaint about a matter related to the student's grade, class assignment, or issue of a similar nature, the student should first address the complaint or grievance with the faculty or staff member involved within five days of the incident. If a student has a different type of complaint, the student may also follow this process. The faculty or staff member will consider the complaint or grievance and notify the student of the faculty or staff member's decision within a reasonable time, usually five days. If a student (a) does not have a complaint about a matter related to the student's grade, class assignment, or issue of a similar nature and (b) does not wish to address the complaint or grievance with the faculty or staff member involved, the student should follow the applicable process indicated in Step 2 below.

Step 2

If the student (a) does not have a complaint about a matter related to the student's grade, class assignment, or issue of a similar nature and (b) does not wish to address the complaint or grievance with the faculty or staff member involved OR the complaint or grievance cannot be resolved at the previous level, the student should present the complaint or grievance, in writing, to the appropriate department chair or department director within five days of the incident (if raised in the first instance) or within five days of receipt of the faculty or staff member's decision (if raised previously with the faculty or staff member). The department chair or department director will document their decision and provide a copy to the student, faculty or staff member, and dean of the appropriate school or college (in the case of an academic complaint or grievance) or the dean of students (in the case of an administrative complaint or grievance) within a reasonable time, usually five days.

Step 3

If the complaint or grievance is still unresolved, the student may request a final review at the dean's level by submitting a written request for review to the dean of the appropriate college or school (in case of an academic complaint or grievance) or the dean of students (in case of an administrative complaint or grievance) or their designees. The written request should set forth the reasons that the student is seeking a review of the earlier

decision and, in particular, should specify if the student feels that relevant, new information has come to light since the decision was made or that the decision was unjust or inconsistent with the circumstances of the incident. The request will be considered by the appropriate dean or designee. The decision of the reviewing dean will be final and a written copy of the decision will be given to the student.

Expedited Review

If there is a legitimate need for an immediate or expedited review of an academic or administrative decision, then written complaints and grievances or requests for review and decisions may not be required. The determination of whether an expedited review is appropriate is determined in the sole discretion of the dean of the appropriate college or school (in case of an academic complaint or grievance), the dean of students (in case of an administrative complaint or grievance) or their designees.

Note: Retaliation against any individual who has made a good faith complaint or grievance or cooperated in the investigation of such a complaint or grievance is a violation of university policy. Anyone found to have engaged in retaliation will be subject to disciplinary action up to and including termination or dismissal.

Student Complaint Process for Online Students

Current SARA Member Jurisdictions

Current authorized jurisdictions subject to the State Authorization Reciprocity Agreement (SARA) and the National Council for SARA (NC-SARA) standards include all states and the District of Columbia, with the exception of California. California has its own process for the filing of complaints by online students living in that state that is discussed under **Student Complaint Process for Online Students in Non-SARA Jurisdictions** below.

Online Student Complaint Process

If you are enrolled as an online student and you have a complaint that cannot be resolved through Johnson & Wales University's internal complaint process as set forth in the JWU Online Catalog, you may file a complaint with the Rhode Island Council on Postsecondary Education (RI-CPE), as described below in **Student Complaint Process for Online Students in SARA Jurisdictions**, or, if living in California, with the California Department of Consumer Affairs (CADCA), as described below in **Student Complaint Process for Online Students in Non-SARA Jurisdictions**.

You may also see additional consumer information related to all other aspects of Johnson & Wales University.

Initial Complaints To Be Filed with JWU

Before filing a complaint with RI-OPC or CADCA, online students are expected to first file an internal complaint with JWU, by following this process.

The complaint will be reviewed, evaluated, and, whenever possible, resolved by the relevant JWU personnel. If the student bringing the complaint is not satisfied with the outcome of JWU's internal complaint process, the complainant may file his/her complaint, within two years of the incident about which the complaint is made, with RI-OPC or CADCA, depending on where the online student resides. The resolution of the complaint by RI-OPC or CADCA will be final.

Student Complaint Process for Online Students in SARA Jurisdictions (All But California)

RI-CPE has promulgated a Student Complaint Procedure. As specified in that procedure, JWU online students may file the following types of complaints with RI-CPE:

- Allegations of Consumer Protection Violations, including Fraud and False
 Advertising
- Allegations of Violations of State Laws, Rules or Licensing Requirements
- Allegations of Violations of Accreditation Standards
- · Allegations of Violations of Standards Established by NC-SARA
- Complaints About Education Program Quality
- Other Complaints as specific in the RI-CPE Student Complaint Procedure

As specified in the RI-CPE Student Complaint Procedure, such student complaints shall be delivered or mailed to the Rhode Island Office of the Postsecondary Commissioner (RI-OPC) at the following address:

Rhode Island Office of the Postsecondary Commissioner 560 Jefferson Boulevard Warwick, RI 02886-1304

The phone number for RI-OPC is 401-736-1100.

Student Complaint Process for Online Students in Non-SARA Jurisdictions (California)

If you are enrolled as an online student living in a state that is not a member SARA (currently only California) and you have a complaint that cannot be resolved through Johnson & Wales University's internal complaint process, you may file a complaint with the California Department of Consumer Affairs (CADCA). On behalf of California student residents, CADCA will evaluate complaints, identify the appropriate accrediting agency or governmental entity to handle the complaint, and request a response from the entity regarding the final disposition of the complaint. The address and contact information for CADCA are below:

California Department of Consumer Affairs

Consumer Information Center 1625 North Market Blvd., Suite N-112 Sacramento, CA 95834

(833) 942-1120

dca@dca.ca.gov

For a complete list of relevant state agencies within the U.S., please refer to the following list of State Agencies.

State-Specific Complaint Venues

Student Complaint Process for North Carolina students

The State Authorization Unit of the University of North Carolina System Office serves as the official state entity for complaints about postsecondary institutions authorized to operate in North Carolina. Students should review the complaint policy and complete a complaint form, which they may submit either via email (studentcomplaint@northcarolina.edu) or via mail to

North Carolina Post-Secondary Education Complaints 910 Raleigh Road Chapel Hill, NC 27514

919-962-4558

Post-Secondary Education Complaints in North Carolina

Complainants may also contact the Consumer Division of the North Carolina Department of Justice via telephone or mail at

Consumer Protection Division Attorney General's Office Mail Service Center 9001 Raleigh, NC 27699-9001

877-566-7226 — within North Carolina 919-716-6000 — outside of North Carolina 919-716-0058 — en Español

Student Disability Grievance Policy and Procedures

Policy Statement and Scope

Johnson & Wales University has designed this policy and procedure to comply with the Americans with Disabilities Act (ADA) and Section 504 of the Rehabilitation Act of 1973. The university intends to provide an equitable and prompt grievance procedure to resolve complaints of discrimination or harassment or other alleged violations of the ADA, Section 504 of the Rehabilitation Act, and any similar, applicable state law. The policy and procedure apply to current university students.

Definitions

A. "Grievance" means a written¹ complaint submitted in accordance with this policy and procedure and alleging a violation of the ADA, the Rehabilitation Act, or any similar, applicable state law carried out by employees, students, or third parties. At minimum, the Grievance shall contain the following information:

1. Petitioner's name, address, e-mail, and telephone number(s);

2. The date of the alleged violation(s) and a detailed description of the alleged violation(s);

3. All Respondents' names;

4. The specific action or relief the Petitioner seeks; and

5. Any and all other information on which the Petitioner is relying to support the Grievance.

B. "Investigator" means the Title IX Coordinator, or, in cases where the Title IX Coordinator is alleged to be responsible for the Grievance, the Vice President of Student Affairs and Dean of Students, or their respective designees.

C. "Petitioner" means an employee submitting a Grievance.

D. "Respondent" means any person alleged to be responsible in the Grievance. A Petitioner may identify one Respondent or multiple Respondents, as appropriate, in a Grievance.

Procedures Related to the Filing of a Grievance

A. Any Johnson & Wales University student may file a Grievance.

B. The university strongly encourages Petitioners to discuss their concerns informally with all Respondents to seek an informal resolution before they file any Grievance. If a Petitioner is unwilling to attempt informal resolution or if attempts at informal resolution fail, the Petitioner may then submit a Grievance to the Title IX Coordinator (hereinafter to include their designee) at the following address:

Title IX Coordinator Equity & Compliance Services Johnson & Wales University 8 Abbott Park Place Providence, RI 02903 Phone: 401-598-2703 Matthias.Rubekeil@jwu.edu

If the Grievance is about the Title IX Coordinator, the grievance should be addressed to: Associate Dean for Student Services Johnson & Wales University 8 Abbott Park Place Providence, RI 02903

C. Petitioners must submit Grievances within 30 calendar days of the date upon which they become aware of the alleged violation but not later than 90 calendar days of the alleged violation. The university will not consider untimely Grievances.

D. Upon receipt of a Grievance, the Investigator shall send each Respondent a copy of the Grievance and ask each Respondent to submit a written response within 14 calendar days. The university will not consider untimely responses. Responses should include any and all information relied on to defend against the Grievance.

E. No Respondent shall retaliate against the Petitioner in any way. Unlawful retaliation will subject the Respondent to disciplinary action.

F. The Investigator shall conduct an investigation of the Grievance. As part of the investigation, the Investigator will give Petitioner and each Respondent an opportunity to identify relevant witnesses to be interviewed and/or submit evidence relevant to the Grievance. The Investigator will review evidence presented and will interview witnesses identified, as determined appropriate by the Title IX Coordinator.

G. The Investigator will issue a written decision on the Grievance no later than 60 calendar days after its submission and will provide a copy to Petitioner and each Respondent. The Investigator shall solely overrule, reverse, or otherwise disturb a determination respecting a reasonable accommodation if it violates the ADA, the Rehabilitation Act, or any similar, applicable state law. The investigator's decision shall be final.

H. If the Investigator determines that disability discrimination or harassment has occurred, the university will take steps to prevent any recurrence of the alleged discrimination or harassment and to correct its effects on the Petitioner and others, if appropriate.

I. Students are not required to file a Grievance with the university and may file a complaint with these enforcement agencies at any time at the following addresses:

U.S. Department of Education Office for Civil Rights Customer Service Team 400 Maryland Avenue, SW

Washington, D.C. 20202-1100

U.S. Department of Justice 950 Pennsylvania Avenue, NW Civil Rights Division Disability Rights Section - NYA Washington, D.C. 20530

Policy Contact(s)

Title IX Coordinator (Matthias.Rubekeil@jwu.edu)

¹ Alternative means of filing complaints, such as personal interviews or a tape recording of the complaint, will be made available for persons with disabilities upon request.

Computer and Technology Use

All students are required to comply with the university's Computer and Technology Use Policy.

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 the student's access to the internet via the university's internet system, and constitutes a violation of the Student Code of Conduct.

Copyright Infringement

Students should be aware that unauthorized distribution of copyrighted material, including unauthorized peer-to-peer file sharing, may subject the student to civil and criminal liabilities. 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, at 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, especially their FAQs. Please refer to the Computer and Technology Use Policy for a further description of prohibited activities regarding the use of university technology resources.

Unauthorized peer-to-peer file sharing is a violation of law, as well as university policy, including the Student Code of Conduct. Students engaging in unauthorized peer-to-peer file sharing, including illegal downloading and unauthorized distribution of copyrighted materials, will be subject to disciplinary action up to and including suspension or dismissal from the university. Please see Frequently Asked Questions About File Sharing for more information.

Disability Accommodations for Students Policy and Procedure

Policy Statement and Scope

Johnson & Wales University (JWU) has designed this policy and procedure to comply with the Americans with Disabilities Act (ADA) and Section 504 of the Rehabilitation Act of 1973. The university intends to provide qualified students who have disabilities and/or health conditions with accommodations to the extent required by the ADA, Section 504 of the Rehabilitation Act, and any similar, applicable state law.

The policy and procedure apply to qualified students (undergraduate, graduate and online) with a documented disability and/or health condition:

- 1. Who wish to obtain an accommodation at JWU;
- 2. Who identify themselves as having a disability and/or health condition;
- 3. Who seek accommodation; and
- 4. Who (a) are enrolled at the university or (b) have been accepted and will be enrolled at the university.

Information students submit to the university pursuant to this policy and procedure, is confidential. Accessibility Services/the Academic & Career Excellence (ACE) Center may grant access to appropriate individuals who

have an educational need to know, including to effectuate this policy and procedure, in case of an emergency, or as permitted by law.

Definitions

JWU applies the following terms using the definitions supplied by federal law and regulations.

- "Accommodation" means an adjustment to an activity, course, or program that enables a qualified student with a disability to have an equal educational opportunity but does not lower or modify essential requirements; fundamentally alter the nature of an activity, course, or program; or result in undue financial or administrative burdens.
- 2. "Disability" means a physical or mental impairment that substantially limits one or more major life activities.
- "Qualified" as referred to a student means one who meets the academic and technical standards requisite to admission or to participation in the activity, course, or program at issue, with or without appropriate accommodations.

Procedure Related to Accommodation(s)

To receive an accommodation, students must submit a request to Accessibility Services/the Academic & Career Excellence (ACE) Center. Students are responsible for adequately identifying and documenting their requests and supplementing their requests as needed. The request must

- Be in writing and should include (at minimum) an identification of the disability, the requested accommodation, and documentary support for the disability/health condition and accommodation (including information on functional limitations to support the existence of a disability and the need for an accommodation) from a medical provider, such as a physician or mental health professional, neither of whom may be a relative of the student's.
- Be submitted in a timely fashion, such that the request allows time for adequate consideration and decision. Students should try to submit firsttime pre-enrollment requests at least eight weeks before the start of the school year, provided that this deadline may be waived in the university's sole discretion where appropriate.

Accessibility Services/the Academic & Career Excellence (ACE) Center will determine whether the information provided is sufficient and whether the request is otherwise adequate. Accessibility Services/the Academic & Career Excellence (ACE) Center will request such further information as it may require. Accessibility Services/the Academic & Career Excellence (ACE) Center will determine whether the condition fits the legal definition of a disability, whether an accommodation is appropriate, and, if so, what type of accommodation is appropriate. In making this determination, Accessibility Services/the Academic & Career Excellence (ACE) Center will consult with faculty, other university employees, or other appropriate personnel as needed. If the appropriate personnel with whom Accessibility Services/the Academic & Career Excellence (ACE) Center must consult are not faculty or other university employees, the student should provide Accessibility Services/ the Academic & Career Excellence (ACE) Center a release to allow Accessibility Services/the Academic & Career Excellence (ACE) Center to discuss the matter with such appropriate personnel.

Accessibility Services/the Academic & Career Excellence (ACE) Center considers accommodations on a case-by-case basis; accommodations may be available for certain activities, courses, or programs but not others. The determination of an accommodation, including whether or not to approve it, may depend in part on the nature of the activity, course, or program at issue.

If Accessibility Services/the Academic & Career Excellence (ACE) Center grants the request for an accommodation, it will notify the student and provide the student with a letter setting forth the granted accommodation and other relevant details, which the student may then share with the appropriate personnel (such as faculty or other university employees or other appropriate personnel) who need to know about the accommodation to implement it. The appropriate individuals will then implement the accommodation, with the personnel and with the student consulting each other and Accessibility Services/the Academic & Career Excellence (ACE) Center as needed.

Accessibility Services/the Academic & Career Excellence (ACE) Center does not grant accommodations retroactively. For example, grades cannot be changed based on claims that a disability was not accommodated if no such accommodation was sought or granted before the work at issue was completed. Likewise, absences cannot be excused retroactively based on claims that a disability was not accommodated if no such accommodation was sought or granted before the absence.

Each semester, students must renew their accommodation requests and potentially provide updated documentation or such other information as Accessibility Services/the Academic & Career Excellence (ACE) Center may require.

Grievance(s) Procedure Related to Accommodation(s)

Students may file a grievance from the determinations of Accessibility Services/the Academic & Career Excellence (ACE) Center solely as outlined under the JWU's Student Disability Grievance Policy and Procedures.

Policy Contact(s)

- Providence Campus and College of Professional Studies: Director of Accessibility Services (email (nicole.hebert@jwu.edu))
- Charlotte Campus: Director of Center for Academic Support (email (rjkilgore@jwu.edu))

Drug and Alcohol Policy

Policy Statement

As a recipient of federal aid and federal grants, Johnson & Wales University (JWU) adheres to the Drug-Free Workplace Act of 1988 and the Drug-Free Schools and Communities Act of 1989.

In accordance with these laws, Johnson & Wales University (JWU) prohibits the unlawful manufacture, distribution, dispensation, possession, and use of controlled substances, drug paraphernalia, and alcohol at the workplace and in the educational setting. Possession or use of alcoholic beverages anywhere on university property is prohibited, except for legal use in the workplace or educational settings sanctioned by the university. "Unlawful" for these purposes means in violation of federal, state, or local statutes, regulations, ordinances, or applicable case law. "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.

Johnson & Wales University is not, and cannot be considered, a protector or sanctuary from the existing laws of local, state, or federal governments.

Sanctions

Students: Disciplinary sanctions that may be imposed on a student found to be in violation of this policy include, but are not limited to, revocation of certain privileges, community service, conduct warnings, conduct probation, fines or restitution for loss, suspension or dismissal from the university, temporary or permanent removal from university housing, referral to alcohol education or other similar classes, and possible referral to local authorities consistent with applicable law. The university reserves the right to notify parents of alcohol and drug violations by students who are under the applicable legal drinking age, consistent with applicable law. Students who are Pell Grant recipients must notify the university within five days of any criminal drug statute conviction for a violation occurring on or off university premises while conducting university business or activities.

Based on a Department of Education change, students no longer face penalties or suspension of Title IV aid due to a drug conviction that occurred while the student was enrolled and receiving Title IV aid.

Employees: All employees must abide by this policy and must disclose to the university any criminal drug or drug-related conviction. Employees who violate this policy will be subject to disciplinary action up to and including separation of employment and possible referral to the appropriate authorities consistent with applicable law.

All: JWU sanctions will be consistent with local, state, and federal laws.

Effects of Alcohol and Controlled Substances

See examples of the effects of alcohol and controlled substances here.

JWU's Substance Abuse Prevention Program

Students:

Several programming initiatives and alternatives are available to help students examine their own behavior related to alcohol and other drugs (AOD).

Counseling Services provides an assessment of AOD usage for all students who seek counseling.

- Referrals to community resources are available for individuals with more long-term or complex needs. A number of AA/NA/AI-Anon groups hold meetings close to campus and in the larger local community.
- Counseling Services offers AOD prevention through programming efforts with various student groups and Student Affairs departments.
- Counseling Services also collaborates with Community Standards and Conduct to provide educational and other resources for students with problematic drinking behavior and drug use.

For further information, students should call Counseling Services at 401-598-1016 (Providence Campus) or 980-598-1700 (Charlotte Campus).

Employees:

An Employee Assistance Program (EAP) is available for university (nonstudent) employees and their family members. This important benefit allows eligible persons the opportunity to access professional and confidential counseling services for help in dealing with personal issues, including alcohol and drug problems. This benefit is administered by Coastline EAP. Coastline EAP can be contacted at 800-445-1195, or at www.coastlineeap.com. For further information regarding this benefit, you may also contact Human Resources & Payroll at 401-598-1034 (Providence Campus) or 980-598-1006 (Charlotte Campus).

For additional information, please review the resources and data available at www.samhsa.gov. The Substance Abuse and Mental Health Services Administration (SAMHSA) is the agency within the U.S. Department of Health and Human Services that leads public health efforts to advance the behavioral health of the nation. SAMHSA's mission is to reduce the impact of substance abuse and mental illness on America's communities.

Examples of Potential Violations and Penalties for Drug and Alcohol Offenses

Examples of Violations:

- Federal, state and local laws prohibit the unlawful manufacture, distribution, dispensation, possession, and use of controlled substances and alcohol.
- It is unlawful for anyone under the age of 21 to possess or purchase alcoholic beverages, for anyone to purchase alcohol for or furnish alcohol to anyone under the age of 21, and for anyone to misrepresent one's age, such as by falsifying an identification card.
- It is unlawful to operate a motor vehicle under the influence of controlled substances or alcohol.

Examples of Penalties: Depending on the offense involved, potential penalties may include (among others): suspension or loss of the offender's driver's license or driving privileges; fines (including fines of hundreds or hundreds of thousands of dollars); and imprisonment for various terms up to a term of life. A student will become ineligible to receive Title IV (Higher Education Act) federal financial aid for a period following conviction for an offense under any federal or state law involving the possession or sale of illegal drugs for conduct occurring during a period of enrollment during which the student received Title IV (Higher Education Act) federal financial aid.

Statutory Citations

See examples of federal law violations and penalties related to controlled substances here.

As to state law violations and penalties, examples include the following:

Rhode Island: Rhode Island criminal offenses and penalties related to drugs and alcohol are detailed in the Rhode Island General Laws Title 21, Chapter 21-28 (Uniform Controlled Substances Act) and throughout Title 3 (Alcoholic Beverages), which provisions may be accessed online.

North Carolina: North Carolina General Statutes governing drugs and alcohol, Chapter 90, Article 5 (North Carolina Controlled Substances Act), may be accessed online, and Chapter 18B (Regulation of Alcoholic Beverages), may be accessed online.

Please note that this policy does not contain a comprehensive listing of all potential legal violations and penalties.

Policy Contacts

- Director of Human Resources, 401-598-2634
- Associate Dean of Students for Counseling Health and Wellness, 401-598-1804

Student Services

Student Services at JWU provides personal and professional development support for students across various aspects of campus life, from academic support to meals and housing, health services, and involvement in campus programs and student organizations. See a topic for specific information.

Academic & Career Excellence (ACE) Center

JWU is dedicated to providing reasonable accommodations to allow students with learning, physical or other disabilities and/or chronic health conditions to succeed in their academic pursuits. While maintaining the highest academic integrity, the university strives to balance scholarship with support services that assist students with disabilities with accessing the university's academic environment.

Advisors from the Academic & Career Excellence (ACE) Center meet with self-identified students to discuss their disabilities, educational pursuits, and through an interactive process develop a plan for reasonable accommodations.

Because some programs of study at the university have technical standards and requirements, applicants and students with disabilities should contact the Academic & Career Excellence (ACE) Center to discuss the availability of reasonable accommodations or to obtain documentation guidelines, when appropriate.

For further information regarding available reasonable accommodations and the accommodations procedure, visit the Academic & Career Excellence (ACE) Center website, email (CharlotteCASStaff@jwu.edu), or call 980-598-1500.

Food Allergy Accommodation Requests for College of Food Innovation & Technology and College of Hospitality Management Students

The College of Food Innovation & Technology and the College of Hospitality Management have technical standards (p. 127) that must be met for participation in their academic programs. All College of Food Innovation & Technology programs and some College of Hospitality Management programs include the requirement that the student, with or without reasonable accommodations, must be able to safely and effectively produce and evaluate the quality of all food and beverage products, and maneuver in professional or commercial kitchens, dining rooms and related facilities.

Applicants with a food allergy who have been accepted for admission to JWU and intend to pursue studies in the College of Food Innovation & Technology or the College of Hospitality Management are strongly urged to call or visit the Academic & Career Excellence (ACE) Center prior to attending their first class to discuss any reasonable accommodations that might be available during their 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 allergens from its curriculum.

Health Services

JWU's health services are available to commuting and resident students.

- Providence
- Charlotte

International Student Services Office

The International Student Services Office (ISSO) is part of JWU Global, which also includes the English Language & Culture Academy (English as a Second Language) and Study Abroad. There are ISSO staff members on each of the two campuses. The main focus of ISSO 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 been created to assist students from the moment they enroll in the university until the day they graduate and beyond. Information sessions on employment, tax and other cultural adjustment issues are conducted every year. ISSO also offers orientation and cultural programming for international students and the university community.

- Providence
- Charlotte

Residential Life

All first-year students are required to live in university housing for their first and second year of study unless they meet one or more of the following criteria:

- They are married.
- They are a parent.
- They are 21 years of age or older.
- They are living at home with a relative, parent or guardian, and commuting within a 50-mile radius of campus.
- They are a transfer student.
- They are not eligible to live on campus.

Please contact Residential Life 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 provides information regarding a variety of living accommodations on and near campus, as well as programs for students and opportunities for involvement. For additional opportunities to get involved on campus, please contact Student Involvement & Leadership (p. 145).

Students requesting reasonable accommodations should contact the Academic and Career Excellence (ACE) Center.

Safety and Security

Campus Safety & Security is responsible for the enforcement of university policies, security on campus, and providing services for the university's students, faculty and staff. Some of the services provided by Campus Safety & Security include emergency preparedness activities, and crime prevention programs designed to raise awareness and promote safe practices on campus. Students are encouraged to take advantage of the services and programs offered by Campus Safety & Security. Campus Safety & Security is open 24 hours a day, 365 days a year. Students who need help or have questions should call extension 1900 from a university phone or 980-598-1900 from a non-university phone. Incidents of an emergency nature should be reported to the Charlotte police at 911, followed by contacting Campus Safety & Security at the above number.

Campus Safety & Security officers patrol the campus at all times and utilize an integrated electronic access control and digital camera system. Emergency blue-light call boxes are strategically located throughout the campus and directly connect callers to the Campus Safety & Security dispatcher on duty. 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.

In compliance with the Higher Education Act, Johnson & Wales University publishes an Annual Security Report and Annual Fire Safety Report. The Annual Security Report discloses information about campus security policies and statistics concerning reported crimes that occurred campus, universitycontrolled property and 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.

The university maintains a log of all fires that occur in on-campus housing and a daily log of reported crimes.

Student Academic Services

Student Academic Services is comprised of several departments that assist students with a variety of academic and financial matters, such as maintaining student records, course scheduling, degree audits and progress, and providing academic counseling. **Please note that Academic Advising is conducted through the Academic & Career Excellence (ACE) Center at the Charlotte Campus.

Student Financial Services

Student Financial Services is comprised of several departments that assist students with a variety of financial matters, such as applying for financial aid, payment plans, invoicing, financial aid offer notifications, financial questions and procedures.

Student Involvement & Leadership

Student Involvement & Leadership strives to cultivate meaningful experiences to inspire personal and professional growth by

- developing and supporting programs that promote collaborative learning, character development and social responsibility
- promoting a student-centered culture that encourages a strong sense of pride and tradition
- empowering students to embrace and strengthen an inclusive community
- fostering collaborative partnerships to support and deliver successful campus events

Some programs and services include

- student organizations
- fraternity and sorority life
- leadership development programs
- student government
- New Student Orientation
- campus activities and programs, such as bands, comedians, movie nights and bingo
- fall, winter and spring festivals
- campus traditions such as Homecoming, One-Ton Sundae, JWU
 Pawlooza and more

Organizations

Opportunities abound for students to get involved in student organizations and become engaged in the Wildcat community at JWU's Charlotte Campus. See Student Organizations to learn how to get involved, access the Student Organization Handbook and discover how to start new organizations on campus.

Fraternity and Sorority Life

Getting connected to the fraternity and sorority community is a fantastic way for students to strengthen their leadership potential, serve others and build a network of resources that can last a lifetime. See Fraternity and Sorority Life for currently available fraternities and sororities and to learn how to get involved.

Leadership Development Programs

Student Involvement & Leadership provides opportunities for students to complement their classroom education with the leadership knowledge, skills and abilities necessary to succeed in a competitive workplace and in life. Take advantage of these rewarding programs, including the Emerging Leader Series, Campus Leader Series & Leadership in our Community Series.



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Free applications for admission online at apply.jwu.edu