

Johnson & Wales University

2003–2004 Undergraduate Day School Catalog

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Academic Calendar	3
Programs of Study (listing)	4
Accreditations and Affiliations	7
Education for Careers	13
Applying for Admission	32
Financing Your Education	44
Academic Information	56
Student Services	67
Student Activities	72
Programs of Study (curricula)	75
Technical Standards	166
Course Descriptions	168
University Directory	219
Index	240

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

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

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

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

2003–2004 Academic Calendar

FALL TERM

Sept. 4–8	Freshman and returning student registration
Sept. 9	Classes begin
Sept. 12	Friday classes
Oct. 13	Columbus Day — no classes
Oct. 17	Friday classes
Nov. 14	Friday classes
Nov. 17	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Nov. 17	Last day of labs for Culinary Arts students
Nov. 18–20	Exams for Business, Hospitality, Culinary Arts and Technology students

WINTER TERM

Dec. 1	Registration for incoming students
Dec. 2	Classes begin
Dec. 5	Friday classes
Dec. 18	Last day of classes before winter holiday break
Jan. 5	Classes resume
Jan. 19	Martin Luther King Jr. Day — no classes
Jan. 23	Friday classes
Feb. 20	Friday classes
Feb. 23	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Feb. 23	Last day of labs for Culinary Arts students
Feb. 24–26	Exams for Business, Hospitality, Culinary Arts and Technology students

SPRING TERM

March 8	Registration for incoming students
March 9	Classes begin
March 12	Friday classes
May 14	Friday classes
May 17	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
May 17	Last day of labs for Culinary Arts students
May 18–20	Exams for Business, Hospitality, Culinary Arts and Technology students
May 22	Commencement

SUMMER SESSIONS

June 4	Registration for incoming students
June 7	Summer Session I begins
June 21	Advanced Standing begins
July 1	Summer Session I ends
July 4	Independence Day — no classes
July 6	Summer Session II begins
July 9	Friday classes
July 29	Summer Session II ends
Aug. 29	Advanced Standing ends

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

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

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

Associate in Science Degree

Accounting^{3, 4}
Advertising Communications⁴
Business Administration^{3, 4}
Entrepreneurship
Fashion Merchandising^{3, 4}
Financial Services Management
Management³
Marketing^{3, 4}
Undeclared (no A.S. degree)⁴

Bachelor of Science Degree

Accounting^{3, 4}
Entrepreneurship
Financial Services Management⁴
Management^{3, 4}
Marketing^{3, 4}
Marketing Communications
Retail Marketing & Management

The following associate in science degrees have restricted track options for bachelor of science degrees as listed.

Associate in Science Degree

Criminal Justice³
Equine Business Management⁷
Equine Studies
Paralegal Studies

Bachelor of Science Degree

Criminal Justice³
Equine Business Management⁷
Equine Business Management/Riding⁷
Criminal Justice
Paralegal Studies

Bachelor of Science Degree

International Business⁴

Certificate Program

Paralegal Studies⁶

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

College of Culinary Arts

Associate in Science Degree

Baking & Pastry Arts^{1, 3, 4, 7}

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

The Hospitality College

Associate in Science Degree

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

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

Restaurant Management^{1, 3, 7}

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

Undeclared Major leading to bachelor of science degree in:

Hospitality associate in science degree leading to a bachelor of science degree in:

Bachelor of Science Degree

Bachelor of Science Degree

Baking & Pastry Arts^{5, 7}

Culinary Arts^{3, 5, 7}

Culinary Nutrition^{5, 7}

Food Marketing,⁷

Food Service Entrepreneurship⁷

Food Service Management^{1, 3, 4, 7}

Baking & Pastry Arts^{5, 7}

Culinary Arts^{3, 5, 7}

Culinary Nutrition^{5, 7}

Food Marketing⁷

Food Service Entrepreneurship⁷

Food Service Management^{1, 2, 3, 4, 7}

Bachelor of Science Degree

Food Service Management^{1, 3, 4, 7}

Hospitality Management^{3, 7}

International Hotel & Tourism Management^{1, 5, 7}

Hospitality Management^{3, 7}

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

International Hotel & Tourism Management^{1, 5, 7}

Food Service Management^{1, 3, 7}

Hospitality Management^{3, 7}

International Hotel & Tourism Management^{1, 5, 7}

Hospitality Management^{3, 7}

International Hotel & Tourism Management^{1, 5, 7}

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

Food Service Management⁷

Hotel Management⁷

Sports/Entertainment/Event Management⁷

Travel-Tourism Management⁷

Information Science

Sports/Entertainment/Event Management^{1, 3, 4, 7}

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

School of Technology

Associate in Science Degree

Applied Computer Science
Computerized Drafting

Computer/Business Applications

Computer Graphics & New Media

Computing Technology Services

Web Site Development

Bachelor of Science Degree

Information Science
Engineering Design & Configuration Management
Information Science
Accounting
Information Science
Management
Computer Graphics & New Media
Information Science
Technology Services Management
Information Science
Web Management and Internet Commerce
Information Science

Electronics Engineering
Network Engineering

¹ Also offered in Charleston, S.C. ² Also offered in Norfolk, Va. ³ Also offered in North Miami, Fla. ⁴ Also offered in Denver, Colo. ⁵ Student may apply for entrance into these programs by submitting an application to the Program Director during their sophomore year. ⁶ Qualification: Student must hold a bachelor's degree. ⁷ Program has technical standards. Students with disabilities or special needs should contact the Center for Academic Support.

IMPORTANT NOTE: Certain programs of study at Johnson & Wales University, including Equine Programs and programs in the College of Culinary Arts and The Hospitality College, include technical standards in the academic requirements essential to the program. Students with disabilities or special needs should contact the Center for Academic Support (401-598-4660) for information about and descriptions of the applicable technical standards.

Accreditations & Affiliations

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

Legal control is vested in the Board of Trustees.

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

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

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

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

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

General University Affiliations

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

Association for the Advancement of Computing in Education
Association for Career and Technical Education
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education
Council on Hotel, Restaurant and Institutional Education
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
Educause
Employment Management Association
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leaders of America
Future Business Leaders of America
Future Farmers of America
Greater Attleboro Chamber of Commerce
Greater Providence Chamber of Commerce
Health and Education Leadership for Providence
Higher Education Library Information Network
The Honorable Order of the Golden Toque
Institute for International Human Resources
Institute of International Education
Institute of Management Accountants
Interfaith Counseling Center
Interfaith Health Care Ministries
International Association of Assembly Managers
International Association of Culinary Professionals

International Association of Hotel School Directors
 International Career Counselors
 International Food Service Editorial Council
 International Hotel and Restaurant Association
 International Special Events Society
 James Beard Foundation
 Junior Achievement
 Kiwanis
 Landmark Restaurants Advisory Board
 Leadership Rhode Island
 Malaysian American Commission on
 Education Exchange
 Marriott Hospitality High School Education Committee
 Modern Language Association
 Multicultural Food Service & Hospitality Alliance
 National Advisory Committee on Institutional Quality and
 Integrity for the U.S. Department of Education
 National Alliance for Business
 National Association for Counseling and Development
 National Association for Developmental Education
 National Association of
 College & University Attorneys
 National Association of
 College & University Business Officers
 National Association of
 College Admissions Counselors
 National Association of College Stores
 National Association of Colleges & Employers
 National Association of Educational Buyers
 National Association of Female Executives
 National Association of Foreign Student Advisors
 National Association of
 Independent Colleges and Universities
 National Association of Social Workers
 National Association of
 Student Financial Aid Administrators
 National Association of
 Student Personnel Administrators
 National Commission for Cooperative Education
 National DECA, Inc.
 National Education Association
 National Restaurant Association
 National Society for Experiential Education
 National Society of Fundraising Executives
 New England Association for Cooperative Education
 and Field Experience
 New England Association of
 College Admissions Counselors
 New England Association of
 Collegiate Registrars and Admissions Officers
 New England Board of Higher Education
 New England Business Educators Association
 New England Faculty Development Consortium
 New England Innkeepers' Association
 New England Legal Foundation
 New England Library Association
 New England Library Network
 The Noble Academy of
 Empress St. Theodora, Inc., U.S.A.
 Northeast Association for Institutional Research
 The Providence Foundation
 Providence Public Library
 Providence Warwick Convention and Visitors Bureau
 Publicity Club of New England

Public Education Fund
 Public Relations Society of America
 Radcliffe Culinary Friends
 Rhode Island Association of
 Admissions Officers (RIAAO)
 Rhode Island Association of Institutional Researchers
 Rhode Island Association of
 Student Financial Aid Administrators
 Rhode Island Association of Teacher Education
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Campus Compact
 Rhode Island Community Food Bank
 Rhode Island Counseling Association
 Rhode Island Department of Education
 Rhode Island Food Security Coalition
 Rhode Island Higher Education
 Telecommunication Association
 Rhode Island Historical Society
 Rhode Island Independent
 Higher Education Association
 Rhode Island Library Association
 Rhode Island Payroll Association
 Rhode Island Registrars Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Rhode Island Telecommunications Association
 Rhode Island Public Expenditure Council
 Rotary Club of Providence
 Skills–USA (VICA)
 Society for College and University Planning
 Society for Human Resources Management
 Society Organized Against Racism
 Studiorum Universitas Constantiniana
 (The Constantinian University)
 WaterFire Providence Board of Directors
 Weybosset Street Community Centers
 World Association for Hospitality & Tourism Training
 Young Men's Christian Association

The John Hazen White School of Arts & Sciences Affiliations

Academy of American Poets
 American Anthropological Association
 American Association for Advancement of Science
 American Association of Teachers of French
 American Association of Women in Psychology
 American Chemical Society
 American Council on the Teaching of
 Foreign Language
 American Ethnological Society
 American Historical Association
 American Institute of Chemical Engineers
 American Institute of Mechanical Engineers
 American Institute of Wine and Food
 American Mathematical Society
 American Meteorology Society
 American Physical Society
 American Political Science Association
 American Psychological Association
 American Society for Microbiology
 American Sociological Association
 American Teachers of Mathematics of New England
 Assembly for the Teaching of English Grammar

Association for Practical and Professional Ethics
 Association for Supervision
 and Curriculum Development
 Association of Teachers in Mathematics
 in New England
 Boston Chapter American Statistical Association
 Bread for the World
 Cable in the Classroom
 Center for Media and Values
 Center for the Study of the Presidency
 College Art Association
 Community College General Education Association
 Community Food Security Coalition
 Community Leadership Association
 Community Writers Association
 Connecticut Federation of Lakes
 Eastern Communication Association
 Eastern Psychological Association
 Educators for Community Engagement
 Estuarine Research Federation
 European Hotel School Directors Association
 Horror Writers Association
 International Communication Association
 International Leadership Association
 International Psychological Association
 Kansas State Historical Society
 Maine Council of English Language Arts
 Maine Writers and Publishers Alliance
 Massachusetts Association of Teachers of English
 Massachusetts Council of Teachers of English
 Massachusetts Foreign Language Association
 Massachusetts Teachers of English to Speakers
 of Other Languages
 Mathematical Association of America
 Modern Language Association
 National Association for Developmental Education
 National Clearinghouse for Leadership Programs
 National Communication Association
 National Council of Teachers of English
 National Council of Teachers of Mathematics
 National Science Teachers Association
 National Writing Project
 Network
 New England Assessment Network
 New England Association of Teachers of English
 New England Business Educators Association
 New England Education Assessment Network
 New England Mathematics Association of
 Two-Year Colleges
 New England Outcomes Assessment Network
 New England Psychological Association
 New England Regional World History Association
 New England Resource Center for Higher Education
 New Hampshire Association of Teachers of English
 New Hampshire Writers and Publishers Project
 Northeast Algal Society
 Northeast American Society for
 Eighteenth-Century Studies
 Northeast Anthropological Association
 Points of Light
 Popular Culture Association
 Providence Preservation Society
 Psychological Society of America
 Rhode Island Academic Decathlon

Rhode Island Association of Biology Teachers
 Rhode Island Association of Women in Education
 Rhode Island Association of Women in Psychology
 Rhode Island Chapter American
 Statistical Association
 Rhode Island Coalition for the Homeless
 Rhode Island Council of Teachers of English
 Rhode Island Environmental Education Association
 Rhode Island Environmental Health Association
 Rhode Island Food Security Coalition
 Rhode Island Foreign Language Association
 Rhode Island Labor History Association
 Rhode Island Mathematics Teachers' Association
 Rhode Island Mental Health Association
 Rhode Island Natural History Survey
 Rhode Island Science Teachers' Association
 Rhode Island State Council of International
 Reading Association
 Rhode Island Teachers of Psychology
 Rhode Island Women in Education
 Schlesinger Library at Radcliffe
 Shakespeare Society
 Sigma Xi (Scientific Research Society)
 Society for Business Ethics
 Society for Conservation Biology
 Society of Industrial and Applied Mathematics
 Society for College Science Teaching
 Speech Communication Association
 Statewide Housing Action Coalition
 Teachers of English as a Second Language
 Two-Year College Association
 Volunteer Center of Rhode Island
 World Future Society

College of Business Affiliations

Academy of Criminal Justice Sciences
 Academy of Legal Studies in Business
 Administrative Management Society
 Adult Education Association
 American Accounting Association
 American Advertising Federation
 American Association for Paralegal Education
 American Association of Equine Practitioners
 American Collegiate Retailers Association
 American Horse Council
 American Institute of Certified Public Accountants
 American Marketing Association
 American Society for Competitiveness
 American Society for Training and Development
 American Teleservices Association
 Association for Enterprise Opportunity
 Association of Certified Fraud Examiners
 Association of Collegiate Entrepreneurs
 Association of Continuing Higher Education
 Association of Women Accountants
 Canadian Institute of Management
 Catalog Council
 Central Rhode Island Chamber of Commerce
 Corporation for Enterprise Development
 Costume Society of North America
 Data Processing Management Association
 Decision Sciences Institute
 Delta Pi Epsilon
 Direct Marketing Association

Eastern Business Education Association
 Equine Nutrition and Physiology Society
 Financial Management Association International
 Home-Based Business Association of Rhode Island
 Information Systems Audit and Control Association
 Institute of Management Accountants
 Intercollegiate Dressage Association
 Intercollegiate Horse Show Association
 International Academy of Business Disciplines
 International Textile Apparel Association
 Law & Society Association
 Marketing Research Association
 Massachusetts Bar Association
 National Association of Tax Preparers
 National Business Educators Association
 National Retail Federation
 New England Business Colleges Association
 New England Direct Marketing Association
 North American Case & Research Association
 North Atlantic Regional Business Law Association
 Phi Delta Kappa
 Providence Downcity Merchants Association
 Rhode Island Ad Club
 Rhode Island Association of Accounting Professors
 Rhode Island Bar Association
 Rhode Island Business Educators Association
 Rhode Island Foundation
 Rhode Island Human Resources Investment Council
 Rhode Island MicroEnterprise Association
 Rhode Island Paralegal Association
 Rhode Island Society of Certified Public Accountants
 Rhode Island Technology Council
 Sales and Marketing Executives International
 Sierra Iota Epsilon Honors Society
 Small Business Administration
 Society for the Advancement of Management
 Society of Governmental Accountants and Auditors
 Southeastern New England Ad Club

College of Culinary Arts Affiliations

Academie Culinare de France
 American Academy of Chefs
 American Cancer Society
 American Diabetes Association, R.I.
 American Heart Association
 American Institute of Baking
 American School Food Service Association
 Antonin Careme Society
 The Bread Bakers Guild of America
 Chaine des Rotisseurs: National, R.I.
 and New England Chapters
 Euro Gastronomy Societe
 French Master Chefs Association
 Honorable Order of the Golden Toque
 Institute of Food Technologists
 International Association of Culinary Professionals
 International Bakers Association
 International Food Service Editorial Council
 International Food Service Executives Association
 International Food Service Manufacturers Association
 Les Amis d'Escoffier Society
 Les Dames d'Escoffier Society
 Massachusetts Restaurant Association

National Association of College
 and University Food Service Directors
 National Association of Purchasing Management
 National Certification Commission
 National Education Development Association
 Nutrition Council of Rhode Island
 Oldways Preservation & Exchange Trust
 Research Chefs Association
 Retail Bakers Association
 Societe Culinare Philanthropique
 Society of Governmental Accountants and Auditors
 U.S.A. Equestrian
 United States Dressage Federation
 United States Pastry Alliance
 Women Chefs and Restaurateurs
 World Association of Cooks Society

The Hospitality College Affiliations

The Academy of Management
 American Association of Homes & Services
 American Camping Association
 American Dietary Association
 American Diner Association
 American Hotel & Lodging Education Foundation
 American Society for Health Care
 Food Service Administrators
 American Society for Supervision
 and Curriculum Development
 American Society of Association Executives
 American Society of Travel Agents
 Appraisal Institute
 Asian American Hotel Owners Association
 Association for Casino Educators
 Association for University Women
 Association of Career and Technology Education
 Association of Quality Control
 Big Sisters Association
 CAFE Society
 Club Managers Association of America
 Conference on Food Protection
 Cornell Hotel Society
 Council for Aid to Education
 Ecotourism Society
 Educational Foundation of the
 National Restaurant Association
 EUHOFA (International Association of
 Hotel School Directors)
 Federation of Dining Professionals
 Food Service Consultants International
 Hospitality Finance and Technology Professionals
 Hospitality Information Technology Association
 Hospitality Sales & Marketing Association International
 II Quest
 Institute of Behavioral & Applied Management
 Institute of Certified Travel Agents
 International Food Service Executives Association
 International Franchise Association
 International Gaming Institute
 International Hotel & Restaurant Association
 International Society of Franchising
 International Society of Meeting Planners
 International Society of Travel and Tourism Educators
 International Spa Association
 Licensed Beverage Education Consortium

Marriott Hospitality High School Advisory Board
 Massachusetts Dietetic Association
 Massachusetts Farm Association
 Massachusetts Lodging Association
 Multicultural Food Service & Hospitality Alliance
 National Academy Foundation
 National Association for Experiential Education
 National Association for Student Activities
 National Association of Real Estate Appraisers
 National Committee on Planned Giving
 National Council of Compulsive Gambling
 National Environmental Health Association
 National Recreation and Parks Association
 National Society of Minorities in Hospitality
 National Tour Association
 New England Club Managers Association
 New England Regional Council of
 Hotel, Restaurant, Institutional Educators
 North American Case Research Association
 Professional Convention Management Association
 Professional Testing Institute
 Resort and Commercial Recreation Association
 Rhode Island Dietetic Association
 Rhode Island Hospitality and Tourism Association
 Roundtable for Women in Food Service
 Society for Advancement of Food Service Research
 Society for Food Service Management
 Society of Franchising
 Society of Parks and Recreation Educators
 Travel Industry Association of America

School of Technology Affiliations

Academy of Legal Studies in Business
 American Association of Physics Teachers
 American Economic Association
 American Math Association of Two-Year Colleges
 American Society of Engineering Educators
 Association for Computing Machinery
 Association for Institutional Research
 Association of Information Technology Professionals
 Certified Electronic Technicians Guild,
 Rhode Island Chapter
 Citizenship Committee,
 Charlestown Elementary School
 Corporate Design Foundation
 Dighton-Rehoboth Regional Vocational High School
 Gregorian Choir, Diocese of Providence
 Institute of Electrical and Electronic Engineers Inc.
 International Society of
 Certified Electronic Technicians
 International Solar Energy Society
 International Technology Education Association
 Leapfrog—Design
 Massachusetts Teachers Association
 Mathematical Association of America
 National Catholic Educators Association
 National Court Reporters Association
 Navy League of the United States
 New England Design Draftsmens' Association
 New Media Academy
 Ocean State CAD
 OSHEAN Board of Directors
 Parents/Teachers of Glen Hills School

Parents in Service to
 Charlestown Elementary School
 Phantazma Pictures
 Phi Lambda Theta, National Honor
 and Professional Society for Educators
 Project Management Institute
 Projects with Industry
 Rhode Island Economic Policy Council
 Rhode Island Professional Engineers
 Rhode Island Shorthand Reporters Association
 Rhode Island Technology Council
 Sigma Xi, Brown University Chapter
 Society of Photo-Optical Instrumentation Engineers
 Tech Corp
 Technology Education Association of Massachusetts
 Technology Students Association
 Times2 Academy

The Alan Shawn Feinstein Graduate School Affiliations

American Association of School Administration
 American Economic Association
 American Foreign Service Association
 Association for Educational Communications
 and Technology
 Association for Institutional Research
 Association for Supervision &
 Curriculum Development
 Association of Business Committee
 Center for Academic Integrity
 Center for Exhibition Industry Research
 Central and Eastern European Management
 Development Association
 Council for Opportunity for Education
 Council of Graduate Schools
 Data on Meeting & Events (DOME) Leading Event
 Education & Research Centers of the World
 Eastern Economic Association
 Graduate School of Library & Information Studies
 Greater Boston Convention & Visitors Bureau Inc.
 International Association of Amusement Parks
 and Attractions
 International Council on Education for Research
 International Council for Hotel, Restaurant and
 Institution Education
 International Festival and Events Association
 International Institute for Event Leadership
 International Society for Performance Improvement
 International Society for Technology in Education
 Massachusetts Faculty Development
 Massachusetts Restaurant Association
 Modern Language Association
 National Association for Business
 and Teacher Education
 National Association of Academic Affairs
 Administrators
 National Association of Secondary School Principals
 National Council of Teachers
 National Council of Teachers for English
 National Society for the Study of Education
 National Speakers Association
 National Staff Development Council
 New England Educational Research Organization
 Rhode Island Association of Colleges
 for Teacher Education

Rhode Island Business Educators Association
Rhode Island Hospitality & Tourism Association
Society for Human Resource Management
Society for Technical Communication
Technology and Learning
World Tourism Organization
WTO/Themis Education Council

Student Affairs/Student Services Affiliations

American Baseball Coaches Association
American College Counseling Association
American College Health Association
American College of Sports Medicine
American College Personnel Association
American Council on Exercise
American Foundation for Suicide Prevention
American Hockey Coaches Association
American Red Cross
American Society for Training & Development
American Society of Composers, Authors
and Publishers
American Volleyball Coaches Association
Association for International Educators
Association for Psychological Type
Association for Student Judicial Affairs
Association of College Administration Professionals
Association of College & University
Housing Officers International
Association of College & University Mail Service
Association of College Personnel Administrators
Association of College Unions International
Association of Fraternity Advisors
Association of Higher Education and Disability
Association of Psychological Type
Association of Southern Baptist Campus Ministers
Athletic Publishing
Catholic Campus Ministry Association
College Athletic Trainers Association
College Media Advisors
Eastern Association of Colleges and Employers
Eastern College Athletic Association
Employment Managers Association
Great Northeast Athletic Conference
Human Resources Management Association
of Rhode Island
Interfaith Counseling Center
International Association of Campus
Law Enforcement Administrators
International Career Counselors
Learning Assistance Association of New England
Learning Disabilities Association
Middle Atlantic Career Counseling Association
Massachusetts Council for Learning Disabilities
National Academic Advising Association
National Association for Campus Activities
National Association of Campus Card Users
National Association of
College Admissions Counselors
National Association of College Auxiliary Services
National Association of
Collegiate Directors of Athletics
National Association of
Collegiate Women's Athletic Administrators
National Association of Colleges and Employers

National Association of Division III
Athletic Administrators
National Association of Foreign Student Advisors
National Athletic Trainers Association
National Basketball Coaches Association
National Clearinghouse for Leadership Programs
National Collegiate Athletic Association
National Intramural and Recreation Sports Association
National Orientation Directors Association
National Soccer Coaches Association
National Wellness Association
New England Association of College
and University Housing Officers
New England Collegiate Wrestling Alliance
New England Community Police Partnership
New England Holistic Counselors Association
New England Library Association
New England Peer Tutor Association
Northeast Association of College
& University Officers
Northeast College & University Security Association
Northeast Collegiate Volleyball Association
Pilgrim Wrestling League
Research Chef Association
REB International
Rhode Island Association for
Intercollegiate Athletics for Women
Rhode Island Association of
Sportswriters, Sportscasters and
Sports Publicists (Words Unlimited)
Rhode Island Board of Officials for
Girls' and Women's Sports
Rhode Island Career Counselors Group
Rhode Island College & University
Public Safety Directors
Rhode Island Crime Prevention Officers Association
Trade Show Exhibitors Association
Women in Sports
Women in Technology International
Women's Food Service Forum
World Association for Cooperative Education

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

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

PURPOSES OF THE UNIVERSITY

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

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

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

CORE VALUES

Johnson & Wales University is: Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

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

A PHILOSOPHY OF CAREER EDUCATION

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

A variety of two-year associate degree programs and four-year Bachelor of Science degree programs permit students to select the educational path best suited to their career interests and objectives.

Graduate programs leading to the degrees of Master of Arts, Master of Business Administration, and Doctor of Education are also offered at Johnson & Wales. For details on these programs, please request the Graduate and Doctoral catalogs.

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

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

EDUCATION FOR LIFE

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

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

THE JOHNSON & WALES DIFFERENCE

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

Flexible, Specialized Programs

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

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

FOOD SERVICE: Culinary Arts, Baking & Pastry Arts, Culinary Nutrition — these are some of the two- and four-year programs for which Johnson & Wales University has become famous. The largest food service educator of its kind in the world, Johnson & Wales also

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

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

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

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

Students who wish to accelerate their studies can apply for such programs as Advanced Standing and SHARP (Special Honors And Rewards Program). (See page 64 for more information on SHARP.)

Three-Term Schedule

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

Upside-Down Curriculum

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

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

Two Degrees in Four Years

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

Four-Day Week

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

Learning by Doing

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

Practicums including internships, externships and career co-ops, as well as Computer, Culinary Arts, Baking & Pastry Arts, Culinary Nutrition, and Technology laboratories, all place students within a practical situation to further develop their career knowledge and skills.

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

Academic Support

Helping students to succeed is our number-one priority at Johnson & Wales University. The Center for Academic Support is dedicated to making sure each student is given every opportunity for success, with special courses, workshops and tutoring. Special needs students can also find assistance at the Learning Center for Writing & Academic Support with special programs, adaptations and reasonable accommodations to ensure every opportunity for their success. All support services are available without extra charge to all Johnson & Wales students.

HANDS-ON LEARNING

Internship and Practicum Opportunities

BAKING & PASTRY ARTS INTERNSHIP

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

CULINARY ARTS INTERNSHIP

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

FASHION & RETAILING INTERNSHIP

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

During this internship, students will apply their learning about all phases of retail store operations firsthand, including sales, merchandise presentation, catalog operations, inventory control, receiving and marking, and buyer's clerical duties. Students will also complete sales and inventory analysis from the computerized inventory control system and take field trips to New England market centers, selected manufacturers and various retail outlets. Highlighting this program is a field trip to New York City, the "Merchandising Capital of the U.S." The retail internship and seminar total 18.0 quarter credit hours.

HOTEL INTERNSHIP

Hotel Management students will enjoy unique opportunities for hands-on learning. This required internship is completed at an independent, University-owned hotel, the Johnson & Wales Inn, or at a University-owned-and-operated corporate franchise, the Radisson Airport Hotel.

These facilities, which are open to the public, serve as training sites for our students.

As interns, students have an opportunity to gain practical experience in lodging and food service operations.

FOOD SERVICE MANAGEMENT PRACTICUM

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

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

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

ACCOUNTING PRACTICUM

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

CRIMINAL JUSTICE PRACTICUM/EXTERNSHIP

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

ENTREPRENEURIAL PRACTICUM

Entrepreneurship students complete their practicum at the Larry Friedman International Center for Entrepreneurship during their senior year. Students are responsible for all aspects of the business, including marketing, research and planning. To facilitate this, the Center provides an office, available year round, with state-of-the-art technology to support the business dream.

EQUINE PRACTICUM

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

INTERNATIONAL EXPERIENTIAL LEARNING

The College of Business offers two types of international programs, conducted during the summer, which broaden the student's global perspective. Both of these programs may be used to satisfy the requirements of IB4099, International Business Experience.

The **Summer Term Abroad Program** is a three-to-four-week experience in varied international areas. Students, in teams of 15–20, join two faculty plus business partners to investigate business practice, politics and culture. Recent year programs have been held in the Netherlands, Belgium and Germany; Italy; Czech Republic, Hungary and Poland; Singapore, Malaysia, Russia, and Australia, to name a few destinations. The program combines classroom, case study and partner visits, creating an intense-yet-intimate learning experience.

The **Summer Work Abroad Program** is conducted under the sponsorship of a key business partner. A spring-term seminar prepares teams of ten students for an intense, two-week visit to the partner's overseas site. The students work as a continuous improvement consulting team, in areas such as operations or human resources, on important company projects.

Recent key business partners have included Textron in England and France, and Texas Instruments in Brazil.

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

CAREER STUDIES PROGRAM

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

MARKETING EXTERNSHIP/PRACTICUM

By participating in the Marketing Externship/Practicum, students will have the opportunity to apply basic knowledge in actual, ongoing marketing research projects for the University and its outside clients. Students will work together in groups for project managers under the guidance of faculty members and meet weekly in classroom seminars.

TECHNICAL PROJECT TEAM

The Technical Project Team is a working technology consulting firm operating out of the School of Technology. Working in cross-functional teams in the practicum labs, senior students from different technical specialties take on complex, extended projects for real-world clients. Students meet business objectives, quality specification, deadlines and budgetary goals according to a strict project management regimen.

TRAVEL-TOURISM PRACTICUM

One of the most exciting aspects of the Travel-Tourism Management program is the practicum located at the Johnson & Wales Inn.

This term-long assignment affords students the opportunity to put their classroom-learned skills to work in a hands-on experience.

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

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

WEB MAINTENANCE TEAM

All sophomore students majoring in Web Site Design work as site developers in the Web Maintenance Team (WMT), a service operating out of the School of Technology's practicum labs. Under the supervision of senior students who act as team managers, site developers upgrade, update and revise existing Web sites for a number of clients.

Selective Career Cooperative Education (Co-op)

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

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

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

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

Government Externships

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

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

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

Community Service Learning (CSL)

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

CONTINUING EDUCATION

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

THE JOHN HAZEN WHITE SCHOOL OF ARTS & SCIENCES

The mission of the John Hazen White School of Arts & Sciences is to integrate liberal arts courses with career education to prepare students to be productive and responsible citizens. As a leader in career education among American universities, Johnson & Wales University has placed its School of Arts & Sciences in this key role of providing general education to enable its students to achieve career success and personal fulfillment.

To accomplish these objectives, students take approximately 33% of all their credits in Arts & Sciences. In addition, the School of Arts & Sciences offers Across-the-Curriculum programs in Writing, Critical Thinking, Ethics and Community Service Learning. Writing Across the Curriculum is a University-wide program that encourages students to use writing as a way of learning and communicating knowledge, thereby enabling students to acquire skills empowering them to pursue their professional goals. The Writing Across the Curriculum program at Johnson & Wales was developed to integrate the "writing to learn" concept across all majors. All students are required to complete at least one writing-intensive (WI) course within their major field of study. Additionally, students may take WI courses as they are offered in general studies and elective areas.

Students at J&W may also elect 13.5 quarter credit hour concentrations in Applied Mathematics, Biological Science, Career Writing, Environmental Science, Global Perspectives, Leadership Studies, Literature,

History, Physical Science, Political Science, Psychology and Sociology. They are also encouraged to attend the Cultural Events Series featuring appearances by renowned artists, performers, authors and musicians.

Housed in the School of Arts & Sciences, the Feinstein Community Service Center coordinates the Providence campus' academic and co-curricular community initiatives. The Feinstein Center provides Community Service Learning (CSL) opportunities for all students, in fulfillment of the University graduation requirement; offers support for student-initiated service effort and volunteerism; implements co-curricular programming for staff and students in conjunction with the Office of Student Activities, the Center for Leadership Studies and the Office of Campus Diversity; encourages volunteer and in-kind assistance for community-based organizations; and develops civic initiatives to address hunger and homelessness issues. As part of the University's strategic plan, the Center also helps oversee and implement the University-wide "Community Leadership" Initiative, designed to develop students into community leaders and to model community leadership as an institution.

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

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

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

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

HISTORY OF THE UNIVERSITY

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

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

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

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

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

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

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

In 1985, graduate degree programs were introduced at the University. The Alan Shawn Feinstein Graduate School now offers an M.B.A. degree program in Global Business Leadership with concentrations in Accounting, Financial Management, International Trade, Marketing and Organizational Leadership. It also offers an M.B.A. degree program in Hospitality and Tourism Global Business Leadership with concentrations in Event Leadership, Finance, Marketing and Tourism Planning. The Center for Education offers a master's degree in Teacher Education in Business or Food Service, and a Doctor of Education degree in Educational Leadership.

In 1992, a joint educational agreement allowed the University to begin programs on the campus of the IHM Business School in Göteborg, Sweden. Johnson & Wales established a formal, independent learning site there in 1994, giving Business and Hospitality students the opportunity to

complete one year of study in Sweden and finish their degrees at one of the University's domestic campuses.

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

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

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

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

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

New technology programs recently introduced include Network Engineering, Computer Graphics and New Media, Computing Technology Services, Engineering Design and Configuration Management, and Technology Services Management.

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

In June 2002, the University unveiled its plan to develop a new campus in downtown Charlotte, N.C. Scheduled to open in fall 2004, the Johnson & Wales Charlotte Campus will offer associate and bachelor's degree programs in business, culinary arts and hospitality.

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

A UNIVERSITY IN THE CITY

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

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

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

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

THE CAMPUS

Johnson & Wales University consists of two major campuses: the Downcity Campus, located in and around Providence's Abbott Park Place, is home to students in the College of Business, The Hospitality College, and the School of Technology; the Harborside Campus houses students in the College of Culinary Arts and the Alan Shawn Feinstein Graduate School. Residential facilities are located throughout Providence, Cranston and Warwick. The University provides free shuttle bus service between the campuses and residence halls.

Academic Facilities and Administrative Offices—Downcity Campus

THE ACADEMIC CENTER at 291 Westminster Street houses the School of Technology and features classrooms, the Technology Learning Center, the Project Practicum Center, computer, engineering and science laboratories, faculty offices and the Director of Academic Computer Services.

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

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

The JOHN HAZEN WHITE CENTER FOR ARTS & SCIENCES, located at the corner of Pine and Chestnut streets, contains the departments of English as a Second Language (ESL),

Freshman Studies, Humanities, Mathematics, Science and Social Sciences, as well as the Office of Campus Diversity, the Language Laboratory, and Arts & Sciences classrooms. It also houses the downcity University Bookstore (operated by Barnes & Noble College Bookstores Inc.), two dining facilities, the Inactive Records Department, the Dean's Office, faculty offices, and the Student Academic Services Office for business, hospitality and technology students.

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

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

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

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

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

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

Academy Hall of the XAVIER COMPLEX, located at 259 Pine Street at Broad and Claverick Streets, houses classrooms, faculty offices and a variety of computer and word processing labs. This complex houses The Hospitality College and most of the College of Business.

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

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

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

Academic Facilities and Administrative Offices—Harborside Campus

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

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

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

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

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

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

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

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

The newly renovated PARAMOUNT BUILDING, located at 299 Harborside Boulevard, houses several student services departments that have been located together for student convenience.

These offices and their hours of operation are
Residential Life

Mon. – Fri. 8:30 a.m. – 4:30 p.m.

Career Development

Mon. – Thurs. 8:30 a.m. – 8 p.m.

Friday 8:30 a.m. – 4:30 p.m.

IDs and Nametags

Mon. – Thurs. 8:30 a.m. – 6 p.m.

Friday 8:30 a.m. – 4:30 p.m.

Saturday 8 a.m. – noon

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

Student Financial Services (Financial Planning,
Cashier, Student Paycheck Distribution)
Mon. – Thurs. 8:30 a.m. – 6 p.m.
Friday 8:30 a.m. – 4:30 p.m.

Also located in this building are the Culinary Archives & Museum, the Harborside Campus Library, the Print & Mail Center, the administrative offices of Facilities Management and the Maintenance department.

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

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

University Library Network

The main library, located on the first two floors of University Hall at 111 Dorrance Street, is the central site of the Johnson & Wales University Library Network. This network presently includes the libraries of the following campuses: Charleston, S.C.; Norfolk, Va; North Miami, Fla; and Denver, Colo. The main facility in Providence holds a collection of resource materials to serve the research needs of the University community and students. The College of Culinary Arts also has a library at the Harborside Campus.

The state-of-the-art library classroom features a multimedia technological presentation system used by librarians to teach research skills to over 5,000 students each academic year. Students learn how to access in real time very general to highly specific electronic resources including Web-based databases and home pages. Many of these databases index thousands of magazines, journals and

newspapers, and offer full text retrieval of most articles. A sizeable collection of video-tapes on major study topics is available to enhance classroom activities or for personal in-house library use.

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

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

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

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

Culinary Archives & Museum

Located in the Paramount building at 315 Harborside Boulevard on the Harborside Campus, the Culinary Archives & Museum at Johnson & Wales University is the premier

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

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

Computer Laboratories

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

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

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

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

The ACADEMIC CENTER COMPUTER LABS are on the fourth floor of the Academic Center. This center houses 215 Internet-ready computers. Specialty labs include electronics labs, practicum labs and a digital imaging lab. Other labs feature computer programming, electronic engineering software and multi-media graphics design and desktop publishing software. The information number for these labs is 598-1504.

RESIDENCE HALLS

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

Downcity Campus, Providence

IMPERIAL HALL

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

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

MCNULTY HALL

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

McNulty Hall is located adjacent to University Hall (library) at the Pine Street perimeter of Gaebe Commons. McNulty houses freshman students, international students and National

Student Organization (NSO) students. At a slightly higher cost than most other halls for Business and Hospitality students, McNulty features double and triple occupancy rooms — all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. There is no University student parking at this hall, although private parking is available from vendors in nearby lots.

RENAISSANCE HALL
101 Cedar Street
Providence, RI 02903
(598-2800)

Renaissance Hall is located at the corner of Dean and Cedar streets, near the historic Federal Hill section of Providence. On a regular University bus route, it is close enough to classes that many students choose to walk together to class. This facility provides apartment-style living with five residents in each unit. Equipped with kitchens and private baths, this facility also maintains a TV recreation room, study room and laundry room.

Limited University student parking is available through a lottery process.

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

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

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

Xavier Hall, adjacent to the Xavier Academic Complex, has single occupancy rooms for upperclass students, and double, triple and quad occupancy rooms available for freshmen students. Conveniently located adjacent to the Xavier Courtyard, it houses the downcity health

services office. Because of its proximity to the University's transportation network, Xavier is recommended for equine students who travel regularly to the University's Equine Center. Student parking is not available at this hall.

Harborside Campus, Providence

EAST HALL (598-1189)
WEST HALL (598-1155)
SOUTH HALL (598-4720)

2 Washington Avenue
Providence, RI 02905

East, South and West halls are neighboring coeducational residence halls located on the Harborside Campus near academic and student service facilities. Primarily for Culinary and Baking & Pastry Arts students, rooms in these halls house four residents each. Each hall has a laundry room, study room and recreation room, and allows only one MicroFridge per room. West Hall houses National Student Organization (NSO) students. University student parking is available to all with a valid sticker.

WHITE APARTMENTS

90 & 100 Washington Avenue
Providence, RI 02905

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

HOSPITALITY CENTER

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

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

East Providence

EDMUND HALL
350 Taunton Avenue
E. Providence, RI 02914
(435-0750)

Edmund Hall is located in East Providence. Housing returning students, Edmund features double rooms. It offers laundry facilities, a gym and a recreation room. Parking is available at this residence facility. Dining hall hours are limited. One MicroFridge is allowed per room.

Warwick

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

Located across from the Radisson Airport Hotel, Airport Center East (ACE) has triples with private baths. Located within ACE are a TV room, study areas, two laundry rooms, recreation room and a dining center. There is a limited number of parking spaces available.

DINING FACILITIES

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

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

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

PRACTICUM FACILITIES

Johnson & Wales practicum facilities are owned and operated by the University and provide students with practical training in serving the public.

Unlike other colleges and universities, Johnson & Wales is in a unique position to offer students hands-on training in a variety of hospitality industry related businesses.

The RADISSON AIRPORT HOTEL, located in Warwick near T.F. Green State Airport, offers training to interns in restaurant, food service and lodging operations.

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

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

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

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

In the T.F. Green State Airport, the University's INFORMATION BOOTH helps travelers to Rhode Island find their way to the state's best attractions. Staffed by Travel-Tourism students, this practicum facility serves the public in a unique way.

In PRACTICUM LABS at the School of Technology, students perform graphics, Web, programming, networking, database and other technology-based services for a number of clients.

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

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

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

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

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

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

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

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

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

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

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

HARBORSIDE CONVENIENCE STORE

For the convenience of J&W students, the Harborside Convenience Store is located in the Delaney Complex adjacent to the Harborside Recreation Center and near the Harborside bus stop. The store offers a large variety of snacks, juices, ice cream and amenities, plus a made-to-order deli. Convenient meal plans are also available from 9 p.m. to midnight. The store is open Monday through Wednesday, 8 a.m. to 1 a.m.; Thursday through Saturday, 8 a.m. to 2 a.m., and Sunday, 10 a.m. to midnight.

THE ALAN SHAWN FEINSTEIN GRADUATE SCHOOL

Johnson & Wales University's Graduate School consists of approximately 700 students from 61 countries.

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

Programs of Study

**MASTER OF BUSINESS ADMINISTRATION
IN GLOBAL BUSINESS LEADERSHIP** with
concentrations in:

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

**MASTER OF BUSINESS ADMINISTRATION
IN HOSPITALITY & TOURISM GLOBAL
BUSINESS LEADERSHIP** with
concentrations in:

Event Leadership
Finance
Marketing
Tourism Planning

MASTER OF ARTS

Teacher Education (for Business or Food
Service undergraduate majors)

DOCTOR OF EDUCATION

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

For a catalog and more information,
please contact:

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

ADDITIONAL CAMPUSES

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

CHARLESTON, SOUTH CAROLINA

Johnson & Wales University's Charleston Campus was founded in 1984 and offers associate degrees in areas of food service, hospitality and travel-tourism. Students may also elect to begin their bachelor of science degrees in sports/entertainment/event management, transferring to another campus to complete their degrees.

For more information, about Johnson & Wales' Charleston Campus, write or call the Admissions Office, Johnson & Wales University, 701 East Bay Street, Charleston, SC 29403, 1-800-868-1522 or (843) 763-0200.

NOTE: Students enrolling at the Charleston, S.C. campus in September 2003 may complete only their associate degrees at this campus, with the opportunity to transfer to one of our campuses in Providence, North Miami, Denver or Charlotte to complete their bachelor's degrees.

Campus President

Stephen Parker, M.A.

Programs offered

ASSOCIATE DEGREE

Baking & Pastry Arts
Culinary Arts
Food & Beverage Management
Hotel Management
Restaurant Management
Travel-Tourism Management

NORFOLK, VIRGINIA

Johnson & Wales University's Norfolk Campus is located in the heart of the Hampton Roads area of beautiful coastal Virginia. The Hampton Roads area is rich in history and beauty, as well as education. A number of prestigious schools join Johnson & Wales in calling the area home.

For more information about Johnson & Wales' Norfolk Campus, write or call the Admissions Office, Johnson & Wales University, 2428 Alameda Avenue, Suite 316, Norfolk, VA 23513, 1-800-277-2433.

NOTE: Students enrolling at the Norfolk, Va. campus in September 2003 may complete only their associate degrees at this campus, with the opportunity to transfer to one of our campuses in Providence, North Miami, Denver or Charlotte to complete their bachelor's degrees.

Campus President

Debra C. Gray, B.S.

Programs offered

CERTIFICATE (ONE YEAR)

Culinary Arts

ASSOCIATE DEGREE

Culinary Arts

NORTH MIAMI, FLORIDA

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

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

Campus President

Donald G. McGregor, J.D.

Programs offered

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

DENVER, COLORADO

Celebrating its grand opening in September 2000, J&W's campus in Denver, Colo. offers two-year and four-year Culinary Arts, Education, Business and Hospitality programs. Denver, named the "second best city in America to work and live" by *Fortune Magazine*, offers an exciting range of cooperative education opportunities in fine restaurants and mountain resorts.

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

Campus President

Mark Burke, M.S.

Programs offered

ASSOCIATE DEGREE	BACHELOR'S DEGREE
Accounting	Accounting Financial Services Management Management Marketing
Advertising Communications	Accounting Financial Services Management Management Marketing
Business Administration	Accounting Financial Services Management Management Marketing
Culinary Arts	Food Service Management
Fashion Merchandising	Accounting Financial Services Management Management Marketing
Food & Beverage Management	Food Service Management
Hotel Management	Hotel Management
Marketing	Accounting Financial Services Management Management Marketing

Undeclared (no A.S. degree)	Accounting Financial Services Management Management Marketing
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BACHELOR'S DEGREES	Business Marketing Education Consumer Family Studies Education International Business Sports/Entertainment/ Event Management
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GÖTEBORG, SWEDEN

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

Campus Director

Kathryn Parchesco, M.S.

Programs offered

(FIRST YEAR ONLY)

Advertising Communications
Hotel Management^{1, 3, 4}
International Business
Management³
Marketing^{3, 4}

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

¹ Also offered in Charleston, S.C.

² Also offered in Norfolk, Va.

³ Also offered in North Miami, Fla.

⁴ Also offered in Denver, Colo.

Applying for Admission

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

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

Due to the technical standards and requirements essential to certain technical programs at the University, applicants with special needs or physical limitations should inquire of the Learning Center for Writing & Academic Support prior to enrolling at the University. For more information about technical standards see pages 166–167. Copies of the technical standards applicable to various programs are available from the Learning Center for Writing & Academic Support.

APPLICATION PROCEDURE

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

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

There is no deadline for submitting applications, but students are advised to apply as early as possible before their intended date of enrollment to ensure full consideration.

An official application form is available online at www.jwu.edu. Click on “admissions,” then “applying.” No application fee is required.

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

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

If students are applying for a bachelor of science degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are interested in applying for both an associate and a bachelor's degree program. If students are applying for an Undeclared Major, International Business, Sports/Entertainment/Event Management, or the Paralegal certificate, they need not indicate an associate degree choice.

After completing the application form, students are responsible for requesting that their high school guidance office forward to the University an official copy of the secondary school record for admissions consideration. Specific verification documents must be submitted to the admissions office. Verification documents include at least one of the following: a letter from an authorized high school administrator, an official high school transcript, a G.E.D. certificate, or a passing score on a test approved by the U.S. Department of Education.

It is the student's responsibility to provide verification of high school completion. Without

such verification, the student may not be allowed to register or continue enrollment.

When possible, Johnson & Wales University would appreciate receiving students' high school transcripts at the same time as the application for admission. Transfer students must also submit official transcripts from all colleges attended.

Test Scores

SAT and ACT scores are generally not required for admission to the University, but are recommended.

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

Minimum Grade Requirements

To gain admission to International Business and Paralegal Studies programs, applicants' transcripts generally must reflect a 'B' average or better. For certain technology majors, a 'B' average or better in math is required. To remain enrolled in the International Business program, students must maintain a cumulative GPA of 2.75. Other majors may have specific grade requirements.

Students within The Hospitality College who are interested in pursuing a bachelor's degree in International Hotel & Tourism Management must apply through their department chair. Preference is given to students who achieve a 3.00 GPA or higher upon completion of their associate degree program.

Admissions Decision

The rolling admissions policy of the University makes it possible to notify students of the admissions decision, of their acceptance or of any additional conditions necessary for admission, soon after all of their academic records have been received and reviewed.

Upon receiving notice of acceptance, students who will be living on campus are required to forward to the University a \$300 tuition reservation deposit. Students requesting residence hall accommodations must submit their housing contract at the same time. Students living

off campus will need to send a \$200 tuition reservation deposit. In addition, Equine Riding students are asked to submit a \$500 reservation deposit. These deposits are credited to students' initial billings and are nonrefundable.

Transfer Students

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

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

Transfer candidates must submit official college transcripts from all colleges previously attended prior to enrolling at Johnson & Wales. Students must verify high school completion as well.

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

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

Early Admissions

ACCESS (A College Career Experience for Secondary School Students) is an early admissions program that gives high school seniors an opportunity to enroll full time in college courses at Johnson & Wales during their senior year of high school. Students should apply for admission to ACCESS during their junior year.

ACCESS, the first program of its kind in Rhode Island, was designed to help students investigate the variety of college and career options available to them. ACCESS students earn college credits while completing high school graduation requirements.

For more information on the ACCESS program, please request a brochure from the Admissions Office.

Honors Program

This program offers academically talented students the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken two college prep mathematics courses and one college prep English course, maintained an average of B or better, placed in the top 25 percent of the high school graduating class, submitted SAT scores of a minimum of 500 in English and 500 in math or ACT total composite of 21 in English and 21 in math, and entered J&W in the fall.

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

Career Sampler

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

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

Undeclared Major

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

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

Conditional Acceptance Policy

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

FACTS FOR MILITARY

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

Eligible veterans should contact the Department of Veterans Affairs. The regional telephone number for those living in the state of Virginia is 1-800-827-1000. Those living elsewhere in the U.S. should look in the Government Listings section of the Bell Atlantic White Pages to obtain the telephone number for their state's Department of Veterans Affairs office.

STANDARDIZED TESTING AFTER ADMISSION

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

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

PRIOR LEARNING ASSESSMENT

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

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

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

Once the seminar is completed, eligible students, in consultation with a Student Academic Services counselor, may submit additional portfolios. Refer to the Prior Learning Assessment Brochure, available at Student Academic Services or our Web site, www.jwu.edu, for more information on required fees.

CLEP EXAMINATION (FOR-CREDIT, WITH FEES):
The College-Level Examination Program of the College Board tests are widely accepted national examinations in various subjects. The American Council on Education's recom-

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

DEPARTMENTAL CHALLENGE EXAMINATIONS (CREDIT BY EXAMINATION: FOR-CREDIT, WITH FEES):
Departmental exams may be taken for specifically designated courses within a department. Because of previous academic and/or work experience, all matriculating students may request such an exam when they feel they have completed the requirements of a specific J&W course. Some testing options require specific criteria in order to take tests. Refer to the Prior Learning Assessment Brochure, available at Student Academic Services, for criteria. Students may apply for Challenge Exams during their freshman or junior years only (\$25 nonrefundable administration and processing fee; \$16/quarter credit hour).

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

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

Policies for Portfolio Assessment, Challenge and CLEP Examinations:

1. Portfolio Assessment and Challenge Examinations cannot be repeated if failed and may not be substituted for a class previously taken.
2. Students may apply for Portfolio Assessment, Challenge and/or CLEP examinations during their freshman and junior years only.
3. Portfolio Assessment, Challenge or CLEP Examinations may not be substituted for a

class previously taken or a class in which the student is presently registered.

4. The standardized examinations or portfolios mentioned above must fall within the residency requirement for each degree.
5. Seminar, application and processing fees are nonrefundable.
6. The University recognizes up to a maximum of 45 quarter credits earned through Prior Learning Assessment.
7. Students must present a valid picture ID when testing.

After being determined eligible to test or enroll in a seminar, students will be notified by mail of the time and location of their test or seminar. The Prior Learning Assessment Brochure listing course options may be obtained from Student Academic Services. For additional policies/information for Portfolio, Challenge and CLEP options, refer to the brochure.

Culinary Advanced Standing

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

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

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

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

FAST & Credit for College Programs

Johnson & Wales University offers students an opportunity to earn credits toward a Johnson & Wales degree while they are still in high school through approved articulation agreements

between Johnson & Wales University and the student's high school. Culinary Arts students enrolled in approved tech-prep programs who meet academic requirements may be eligible to earn up to 15 quarter credits toward their Culinary Arts associate degree through our Freshman Advanced Study Track (FAST). Students enrolled in approved hospitality, business and technology programs who meet the academic requirements may also be eligible to earn transfer credits through our Credit for College Program.

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

INTERNATIONAL STUDENTS

International Admissions Requirements

Listed below are the requirements for applying for undergraduate admission to Johnson & Wales University. In order to expedite the admission process, students must enclose ORIGINAL or CERTIFIED copies of the following documents (with English translations) when submitting an application. Please note that photocopies without certification or notarization, or fax copies, are not valid.

1. An accurate, complete and legible International Application form that has been signed and dated by the applicant. Please list all schools attended, even if you do not wish to have transfer credits reviewed.*
2. Certified bank statement or government sponsorship letter verifying financial support for one academic year.
3. The results of the Test of English as a Foreign Language (TOEFL) with a minimum score of 550 on the written TOEFL examination, proof of a minimum score of 210 on the computerized TOEFL examination, or other acceptable proof of English proficiency.
4. Official documentation of higher secondary (high school) graduation, e.g. diploma or examination results certificate.
5. Complete transcripts, marksheets, diplomas or certificates from previous study, along with course descriptions or syllabi (for transfer credit).

**If important information cannot be read by the International Admissions staff, the admission process is delayed and, as a result, so is the acceptance/Form I-20 process.*

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

International Transfer Credit

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

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

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

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

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

International Baccalaureate

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

English Language Proficiency

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

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

- TOEFL score of 550 on the written examination, or 210 on the computerized examination
- ELS, Level 112
- Berlitz, Level 12
- IELTS, Band 6.5
- Aspect Level 6 or 7

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

TOEFL Requirements

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

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

Written Assessment

All students who pass the TOEFL requirement with a score between 550–573 (210–230 computerized) or who waive the TOEFL based on previous study, and who have a TWE score below 4.5 or no TWE score, may be required to take a written assessment prior to registration. Based on this written assessment, students may be required to take additional ESL writing classes as necessary to improve writing proficiency.*

** Written assessment requirements may vary depending on J&W campus attended.*

Articulation Agreements

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

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

Please contact the director of your school for further information.

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

Traveling to Providence

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

REGIONAL ADMISSIONS REPRESENTATIVES

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

The admissions representative from your area will be happy to meet with you and answer any questions you may have about the University, application procedures and financial aid programs. Please write or call the Admissions Office for assistance at 1-800-DIAL-JWU (342-5598).

Alabama

R. Lee Stauter (601) 434-2760

Alaska

Patricia Lassinger (360) 720-1210

Arizona

Adele Catalani (602) 369-3254

Arkansas

R. Lee Stauter (601) 434-2760

California: Central

Jim Ingersoll (562) 965-3352

California: Northern

Jeannie Sousa (530) 284-0899

California: Southern

Aimee Rosengrant (619) 459-5066

Colorado: Metro Denver

Tracy Burke (303) 520-1536

Colorado: Northern

Bob Purfurst (303) 522-6865

Colorado: Southern

Derindea Theiss (303) 520-1596

Connecticut: Eastern/Southwestern

Margie Coupe (401) 954-2477

Connecticut: Northwestern

Fran Ridolfo (413) 222-1233

Delaware

Becky Smith (484) 769-2761

Florida: Greater Miami

Rena Mohammed (305) 725-9515

Florida: Central

Jane Bowers (772) 713-6025

Florida: Northwestern/Central

Grace Olvera (904) 534-0163

Florida: Southwestern

Robin Phifer (813) 495-1425

Florida: Southeastern

Jeff Simon (561) 714-5470

Georgia

Pamela Hughes (678) 360-0813

Hawaii

Patricia Lassinger (360) 720-1210

Idaho

Patricia Lassinger (360) 720-1210

Illinois

Thomas Strzycki (630) 654-0382

Indiana

Vicki Summers (317) 886-1597

Iowa

Wendy Dintino (816) 645-3562

Kansas

Wendy Dintino (816) 645-3562

Kentucky

Kathy Barnes (615) 473-3208

Louisiana

R. Lee Stauter (601) 434-2760

Maine

Kimberly Lavoie (603) 682-5973

Maryland

Pamela Rouch (240) 498-0054

Massachusetts: Boston Metro/South Shore

Conrad Fecteau (401) 954-3886

Massachusetts: Central/Northeastern

Bob Dumas (617) 504-1795

Massachusetts: Southeastern/Cape Cod & the Islands

Barbara DiSaia (401) 598-1116

Massachusetts: Western

Fran Ridolfo (413) 222-1233

Michigan

Barbara Franks (989) 823-8797

Minnesota

Jennifer Diemer (320) 492-4705

Missouri

Wendy Dintino (816) 645-3562

Mississippi

R. Lee Stauter (601) 434-2760

Montana

Lance Wellborn (307) 237-5485

Nebraska

Wendy Dintino (816) 645-3562

Nevada

Allison Andronaco (702) 743-0639

New Hampshire

Kimberly Lavoie (603) 682-5973

New Jersey

Mike & Mary Ann LaPorte (973) 300-5444

New Mexico

Barbara Ashcraft (505) 463-4877

New York: Long Island, New York City

Steve Raptis (516) 864-6689

New York: Northeastern, Albany, Orange County

Carl Winters (518) 221-1527

New York: Western

Tammy Linder (585) 663-8047

North Carolina: Central

Margaret Yoder (919) 539-6124

North Carolina: Eastern

Marisa Marsey (757) 575-9265

North Carolina: Western

Jan Jordan (704) 221-3966

North Dakota

Jennifer Diemer (320) 492-4705

Ohio: Northern/Southeastern

Susan Puffer (216) 896-0672

Ohio: Southwestern

Vicki Summers (317) 201-1852

Oklahoma

Elena Doerrie (214) 563-0721

Oregon

Sara Lum (503) 848-2129

Pennsylvania: Northeastern/N. Central

Sharon Macko (484) 554-1092

Pennsylvania: Southeastern/S. Central

Becky Smith (484) 769-2761

Pennsylvania: Western

Betsy Miller (724) 513-9567

Puerto Rico

Grace Olvera (904) 534-0163

Rhode Island

Barbara DiSaia (401) 598-1116

South Carolina

Melisa Bates (843) 452-1178

South Dakota

Jennifer Diemer (320) 492-4705

Tennessee

Kathy Barnes (615) 473-3208

Texas: Northern

Elena Doerrie (214) 563-0721

Texas: Southern

Josie Tinnin (254) 466-7432

Utah

Alison Andronaco (702) 743-0639

Vermont

Kimberly Lavoie (603) 682-5973

Virgin Islands

Grace Olvera (904) 534-0163

Virginia: Northern

B.J. Friedery (703) 864-2420

Virginia: South Central

Margaret Yoder (919) 539-6124

Virginia: Southeastern

Marisa Marsey (757) 575-9265

Virginia: Southwestern

Jan Jordan (704) 221-3966

Washington

Patricia Lassinger (360) 720-1210

Washington, D.C.

B.J. Friedery (703) 864-2420

West Virginia: Eastern/Southeastern

B.J. Friedery (703) 864-2420

West Virginia: Northern/Western

Betsy Miller (724) 513-9567

Wisconsin

Jennifer Diemer (320) 492-4705

Wyoming

Lance Wellborn (307) 237-5485

National Student Organizations

Representatives

Al-Nisa Salaam: SkillsUSA-VICA, FCCLA

Mike Murray: DECA

Luis Faria: FBLA

800-342-5598 (to reach all NSO reps)

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?

Yes, you can specify whom you would like to live with. You and your friend must each indicate your preference on your Resident Student Contract. Every attempt will be made to honor a roommate request, but only if both students have paid their University reservation deposits within the same time period. (A student who submits their deposit in November will not be placed with a friend who submits their deposit in June, for example.)

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

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

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

Yes, you may indicate your residence hall preference when filling out your Residential Life Housing Contract. Every attempt will be made to honor your preference. All contracts are placed on a first-deposit-and-contract-received, first-resident-placed basis, however. Therefore we cannot guarantee any preference.

CAN I LIVE OFF CAMPUS?

Generally, you may live off campus as a freshman only if you are married, at least 21 years old, living at home with your parents/guardians and commuting, or you are a transfer student.

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

Yes. The beds are twin-size. You should also bring a pillow, bedspread and/or quilt, desk lamp, mirror and coat hangers. Limit what you bring until you see the size of your room and what your roommates bring.

WHAT KIND OF CLOTHES SHOULD I BRING?

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

Culinary Arts and Baking & Pastry Arts students receive three chef coats and two pairs of chef pants, and are responsible for keeping them clean. When in academic classes, Culinary Arts and Baking & Pastry Arts students must wear the chef's uniform, with the

exception of the hat, apron and side towel. These students will be provided with new uniforms at each academic level. Additional chef uniforms may be purchased at the Harborside Bookstore.

WHAT'S THE CLIMATE LIKE IN RHODE ISLAND?

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

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

All residence halls have 24-hour supervision and no one is authorized to enter unless he or she has a student ID or is accompanied by a student living in the building. For more information on the Campus Safety & Security Office, see page 71.

CAN I HAVE OVERNIGHT GUESTS?

A student may sponsor a visitor to the residence hall provided that the student advises the visitor of University rules and the visitor agrees to follow those rules. All visitors must sign in and out on the visitor's log at the residence hall front desk.

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

CAN I HAVE A REFRIGERATOR?

Students may opt to rent a MicroFridge (a refrigerator, freezer and microwave in one unit) through the MicroFridge company.

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

Alcohol is prohibited on campus except for legal use at facilities or events sanctioned by University officials. The drinking age in Rhode Island is 21.

IS THERE A CURFEW?

There is no curfew, but students must respect quiet hours, which are from 10 p.m. to 8 a.m.

WHAT'S THE FOOD LIKE?

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

HOW DOES THE WEEKEND MEAL PLAN WORK?

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

WHERE CAN I CONDUCT PERSONAL BANKING?

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

For students living in Downcity Campus residence halls:

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

For students living in Harborside Campus residence halls:

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

WHERE CAN I ATTEND RELIGIOUS SERVICES?

The following are churches representing some of the major religious denominations.

Students who are looking for a place of worship, a minister of their faith or a community that shares similar faith values, may also contact the University's Campus Ministry for assistance. For a complete listing of area churches, please consult the Providence Yellow Pages.

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

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

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

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

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

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

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

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

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

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

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

In accordance with the Johnson & Wales University attendance policy, "all absences, regardless of circumstances, are recorded daily and become a part of the student's permanent attendance record." The maximum number of absences for valid reasons is based on the quarter credit hours for the course, with the exception of experiential education assignments and laboratories, which have their own specific attendance criteria.

As with all academic matters including attendance, extenuating circumstances are handled on an individual basis. The intent of

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

WHAT KIND OF PUBLIC TRANSPORTATION IS AVAILABLE IN PROVIDENCE?

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

DOES THE UNIVERSITY HAVE ITS OWN TRANSPORTATION SYSTEM?

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

WHERE ARE THE LOCAL AIRPORT, BUS AND TRAIN STATIONS?

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

The Bonanza Bus terminal is located at One Bonanza Way in Providence, a short RIPTA bus ride from our Downcity Campus. For a Bonanza Bus schedule, call (401) 751-8800.

The Greyhound Bus Lines terminal is located at 102 Fountain Street. For a Greyhound Bus schedule, call (401) 454-0790.

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

WHERE ARE THE BEACHES?

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

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

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

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

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

Kent Hospital (near Airport Center East):
455 Toll Gate Road, Warwick, (401) 737-7000.

Rhode Island Hospital (near both the Downcity and Harborside Campuses):
593 Eddy Street, Providence, (401) 444-4000.

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

CAN I HAVE A CAR ON CAMPUS?

Yes, you may bring a car to school, but keep in mind that available parking is limited. Students, both resident and commuter, who plan to bring a vehicle on University property

must register this vehicle with the Campus Safety & Security Office upon arrival. Limited parking is available at Airport Center East, Renaissance Hall and the Hospitality Center. The Harborside Campus also has available space for other students. Parking permits are purchased on a yearly or term basis. The fee for residents is \$100 per year or \$40 per term; commuters are charged \$65 per year or \$25 per term.

To receive a parking permit, you must:

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

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

IS THERE PARKING AVAILABLE OFF CAMPUS?

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

HOW WILL CLASSES BE SELECTED MY FIRST YEAR?

During their first year, business, hospitality and technology freshmen are scheduled by Student Academic Services. A typical freshman year schedule consists of 10–12 courses, primarily freshman studies and introductory courses. Transfer students are scheduled for their first term, and may schedule for the second term on their own. Both freshman and transfer students receive their schedules at registration.

College of Culinary Arts students will be scheduled by Student Academic Services, but may submit a scheduling request form by the stated deadline each term.

Financing Your Education

TUITION & FEES

The following tuition and fees schedule is effective for the 2003–2004 academic year. Tuition and fees are subject to change annually and vary between colleges due to differing program and facility needs.

Tuition & Fees: 2003–2004 Academic Year	
College of Business	\$15,438.
except:	
Equine Business Management/Riding and Equine Studies majors	\$18,444.
The Hospitality College	\$16,164.
School of Technology	\$17,076.
College of Culinary Arts	\$18,444.
General Fee (all students)	\$750.
Room & Board	
Standard Residence Halls	\$6,777.
Premium Residence Halls	\$8,433.
Weekend Meal Plan (Optional)	\$825.

Tuition is applicable to all students, including those on approved off-campus programs. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 18 quarter credit hours per term. Students carrying more than 19.5 quarter credit hours will be charged for each quarter credit over 18. The **Guaranteed Tuition Plan** guarantees students no tuition increases while continuously enrolled at the University, subject to the conditions described on the next page.

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

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

The **Optional Weekend Meal Plan** provides two meals daily from Friday through Sunday for students who wish to have weekend meals in a University dining facility (excluding designated holiday periods). Residence hall students **may only make changes to the plan through the first two weeks** of each term. After that time, the charge **cannot** be removed for that term.

DEPOSITS AND OTHER FEES

Reservation Deposit **\$200.**

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

Residence Hall Deposit **\$100.**

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

Riding Fees **\$500.***

The Equine Fee is an additional charge for students riding beyond program requirements.
* *Per 1.5 quarter credit hours*

Orientation Fee **\$200.**

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

Transcripts **\$2.**

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

Extension Courses

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

ACCESS Tuition

ACCESS tuition is 50% of the 2003–2004 tuition charge for the college in which students enroll. Refer to page 33 for a description of the **ACCESS** Early Admissions program. ACCESS students are also subject to appropriate University fees, including full general fee and full room and board charges. ACCESS students are not eligible for any federal financial aid while enrolled in the program. ACCESS students should contact Student Financial Services for information on alternative funding and to determine how scholarships they are receiving will be affected while in the ACCESS program.

Student Health and Accident Insurance

All day students are covered by a health and accident insurance plan. Insurance brochures and enrollment cards are mailed to students with their initial billing for the academic year, and will be available at registration(s) and several locations throughout the University. Refer to the insurance brochure for a definition of the effective date of coverage, policy limits, policy termination, and the opportunity to continue coverage over the summer.

Books and Supplies

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

THE GUARANTEED TUITION PLAN

All undergraduate, day school students will have no tuition increase while continuously enrolled in the day division of Johnson & Wales University, unless the student transfers to a different Johnson & Wales campus or program of study. Students must remain continuously

enrolled in order to retain their guaranteed rate. That is, if a student withdraws for one term or more (not including the summer term) for any reason, the student will be subject to the rate in effect when they re-enroll.

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

This program applies only to tuition.

The program is available only to students enrolled in undergraduate, day school programs at all campuses. Continuing education, evening and graduate school students are not eligible.

PAYMENT OPTIONS

I. Annual Payments

Billing for tuition and fees is done on a term basis, although the student may make one payment in full for the entire academic year. Students are responsible for paying all charges in full or making appropriate arrangements by the due date stated on the invoice.

II. Term Payments

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

III. Monthly Payments

Students may choose to pay the annual amount due in convenient monthly payments. This option is available through TuitionPay. There is an enrollment fee to participate; however, the payments are interest free.

REFUND POLICIES

General Policy: To the extent that any charges due to the University remain unpaid, no refund check will be issued. No tuition or fees will be assessed for terms that the student does not begin. Students who withdraw from the University prior to the end of the academic year will have their financial aid adjusted.* Institutional grants and scholarships will be reduced in proportion to any tuition credit received as defined in the University's Withdrawal Credit Policy. Full-term eligibility for institutional loans will be credited to the student's account to the extent that any charges are due the University. The distribution formula for the institutional refund to the Federal Student Financial Aid program will be calculated according to federal regulations. The University's Withdrawal Credit Policy applies to all withdrawals from the University, voluntary or involuntary.

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

University Withdrawal Credit Policy

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

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

If a student terminates during:

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

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

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

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

Independent Students

To be considered independent for financial aid purposes for the 2003–2004 academic year, students must answer yes to one of the following questions:

1. Were you born before January 1, 1980?
2. Will you be working on a master's or doctorate program (such as an M.A., M.B.A., M.D., J.D., or Ph.D.) during the school year 2003–2004?
3. As of today, are you married? (Answer yes if you are separated, but not divorced.)
4. Do you have children who receive more than half of their support from you?
5. Do you have dependents (other than your children or spouse) who live with you and who receive more than half of their support from you, now and through June 30, 2004?
6. Are you an orphan or ward of the court or were you a ward of the court until age 18?
7. Are you a veteran of the U.S. Armed Forces?

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

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

FINANCIAL OBLIGATIONS

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

STUDENT FINANCIAL SERVICES (SFS)

FINANCIAL PLANNING

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

FINANCIAL AID

To assist students in meeting their educational expenses, Johnson & Wales University offers several types of financial assistance — scholarships and grants, low-interest loans and employment opportunities. In many cases, qualified students receive a financial aid package which includes all three types of financial aid.

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

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

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

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

HOW TO APPLY

To be considered for financial assistance, complete the paperwork listed below and submit all required documentation as soon as possible after January 1. Students must reapply for financial aid each year.

1. Free Application for Federal Student Aid (FAFSA)

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

2. Other Documentation

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

STUDENT ELIGIBILITY REQUIREMENTS

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

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

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

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

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

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

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

Students are eligible to receive financial aid as long as they maintain satisfactory academic progress as defined on page 58 of this catalog, and in the Student Handbook. Students who fail to maintain satisfactory academic progress will be notified by Student Academic Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

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

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

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

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

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

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

RETURN OF TITLE IV FUNDS

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

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

FINANCIAL AID PROGRAMS

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

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

Federal Pell Grant

The Federal Pell Grant is a federally funded entitlement program to assist needy undergraduate students. Eligibility for these grants is determined by the U.S. Department of Education based on the information provided on the FAFSA. Pell recipients can have a less than half-time status. Students with a previous bachelor's degree are not eligible for a Federal Pell Grant.

Federal Supplemental Educational Opportunity Grant (SEOG)

This federally funded program provides financial assistance to students who demonstrate exceptional financial need. The amount of the award is based on need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

Federal Work-Study Program

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

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

Federal Perkins Loan

This low-interest loan is funded by the federal government and administered directly by the University. The amount of the loan is based on need and the availability of funds.

Students must begin to repay this loan nine months after they leave college or drop below half-time status. The repayment of principal and interest may be extended over a 10-year period. The amount of each payment depends upon the amount of the student's debt and the length of the student's repayment period, but the student must pay a minimum of \$40 per month.

Federal Subsidized Stafford Loan

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

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

Federal Unsubsidized Stafford Loan

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

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

The Parent Loan Program for Undergraduate Students (PLUS)

The Federal PLUS Program provides loans to parents of dependent students to attend college. PLUS borrowers do not have to demonstrate need, but are subject to a credit

analysis by the lending institution. Repayment of this loan must begin within 30 days of the time the loan is fully disbursed. The borrowing limit is the total cost of attendance, minus any financial aid being received.

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

Johnson & Wales Grant

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

Johnson & Wales Achievement Loan

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

FINANCIAL ASSISTANCE, SCHOLARSHIPS AND WORK PROGRAMS

Johnson & Wales University expects to award \$45 million in institutional aid to students this year. Awards range from \$300 to full tuition. Scholarships, grants, loans and work programs awarded depend on the University budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not available during the summer term. Scholarship funds are applied to the student's account with the University in three equal disbursements by term (e.g., a \$3,000 Presidential Academic Scholarship recipient would receive \$1,000 per term).

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

Johnson & Wales University has adopted an institutional policy whereby the total of all University funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic

year. This amount is determined prior to each year's financial aid awarding process.

For more information, contact the Admissions or Student Financial Services Office.

Alpha Beta Gamma (National Honor Society)

Scholarship: A scholarship up to \$10,000 is awarded to outstanding transfer students who are members of Alpha Beta Gamma. The application for this scholarship is the application for admission to the University.

Business Professionals of America Scholarship (BPA):

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

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

Career through Culinary Arts Programs (C-CAP):

The University awards these scholarships of up to \$10,000 to incoming students who participate in C-CAP's competition events. Applications are available through C-CAP. All documentation must be submitted to C-CAP and all finalists are selected by C-CAP.

Catholic Youth Organization/Youth Ministry

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

Chancellor Scholarship: The University awards this scholarship of up to \$10,000 to incoming students who demonstrate outstanding academic achievement in high school and are accepted to the Honors Program.

The scholarship is renewable for up to four years if the student maintains a 3.40 GPA and remains in the Honors Track.

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

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

Distinguished Visiting Professor Scholarships:

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

DECA, an Association of Marketing Students

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

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

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

Faculty Scholarship: Johnson & Wales University awards a number of scholarships to upperclass students, based upon merit

and GPA. These non-renewable awards range up to the amount of one term's tuition, which is distributed over three terms.

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

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

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

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

Gaebé Eagle Scout Award: A number of non-renewable grants up to \$1,000 are available to entering freshmen who have

achieved the rank of Eagle Scout in the Boy Scouts of America and have also received their religion award. Applications are available from the National Student Organizations Office at J&W. The deadline for application is February 1, prior to enrollment.

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

Lodging Management Scholarship: This scholarship is for students who have participated in the Lodging Management program sponsored by the Educational Institute of the American Hotel & Lodging Association. The University awards \$1,000 to students who have participated in the Lodging Management program for one year, or \$2,000 to students who have completed two years in the program. Applications are available from the J&W Admissions or National Student Organizations Office. The deadline for application is March 1, prior to enrollment.

Martin Luther King Jr. Scholarship: The University awards up to a \$2,000 scholarship to students entering the Providence Campus with a minimum 3.00 GPA and an involvement in The Urban League and Inroads.

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

Outstanding Student Leader of the Year Competition: This annual contest is Johnson & Wales' search for the best young student leaders. Winners will receive tuition scholarships ranging from \$500 up to full tuition. Applications are available from the Admissions Office.

Phi Theta Kappa (National Honor Society)

Scholarship: A scholarship up to \$10,000 is awarded to outstanding transfer students who are members of Phi Theta Kappa. The application for this scholarship is the application for admission to the University.

Presidential Academic Scholarships:

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

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

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

Technology Students Association (TSA)

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

Transfer Scholarship: An unlimited number of transfer scholarships up to \$5,000 are awarded to students who plan to continue their

education at Johnson & Wales in an associate or bachelor's degree program. Students must have completed 30 semester hours at another institution and maintained a minimum 3.00 cumulative average. The scholarship application is the application for admission to the University.

Tuition Exchange Scholarship: Students who meet the qualifications of both Johnson & Wales and the participating exchange college or university may be awarded up to full tuition. Applications are available at the participating institution.

FUNDED SCHOLARSHIPS

Johnson & Wales University administers many scholarship and grants which are funded by businesses, individuals and professional organizations. In many cases, students must have completed at least one term of enrollment at Johnson & Wales to be considered. The application for these scholarships is the General Scholarship Application, available in the Student Financial Services Office. The following is a partial listing of the scholarship programs:

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

Distinguished Visiting Chef Scholarship:

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

Dr. Leah Powers-McGarr Scholarship:

This faculty scholarship honoring the memory of Dr. Leah Powers-McGarr, former Department Chairperson of the Travel, Recreation, and Sports/Entertainment/Event (SEE) Management Department, will be awarded to a SEE Management major. Criteria are based upon academic standing, faculty recom-

mentation and financial need of the student. The committee meets in April to announce the winner.

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

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

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

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

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

OUTSIDE SCHOLARSHIPS

There are many other potential scholarship sources that students should consider to help finance their education. Students should complete a Johnson & Wales University Profile for Scholarship Eligibility form, available in the Student Financial Services Office, to determine eligibility for scholarships listed on our outside scholarship database. Also, students should contact the Higher Education

Assistance Agency in their home states for information about the possibility of state grants or scholarships.

Scholarship aid is often available from high school and community organizations with which students or their parent(s) may be affiliated. Local libraries are an excellent resource for finding information on scholarships from organizations throughout the United States. There are also a number of Web sites available to assist students in the scholarship search.

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

Rhode Island State Scholarship & Grant Program: The state of Rhode Island provides scholarships and grants for Rhode Island residents who demonstrate financial need. To apply, you must submit the Rhode Island version of the Free Application for Federal Student Aid (FAFSA) by March 1 for the following academic year. For more information, contact the Johnson & Wales Student Financial Services Office or the Rhode Island Higher Education Assistance Authority, 560 Jefferson Blvd. Warwick, Rhode Island or call (401) 277-2050.

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

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

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

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

should contact their hospitality advisor for further information.

Connecticut Chef's Association:

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

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

The Educational Foundation of the National Restaurant Association: The Educational Foundation administers approximately 150 scholarships, ranging from \$750 to \$2,000, with one \$10,000 tuition-only award. These scholarships are awarded to qualified undergraduate students of food service/hospitality management. Eligibility requirements include full-time status for each term in a degree-granting program starting with the fall term, attendance at one college or university for a full academic year starting with the fall term, and interest in food service as demonstrated through industry work experience. A completed application package must be received by March 1. For more information, please contact the Educational Foundation at 250 South Wacker Dr., Suite 1400, Chicago, IL 60606-5834; (312) 715-1010.

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

International Food Service Executives Association (IFSEA): Scholarship aid is available to students enrolled full time in food service and hospitality programs. For more information, contact the International Food Service Executives Association,

1100 South State Road, #7, Suite 103, Margate, FL 33065, or call (305) 977-0767; fax (305) 977-0884.

WORK PROGRAMS

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

Resident Assistant Program: Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at the Office of Residential Life. Awards range from \$6,000 to \$8,400 and are renewable based on annual employee performance.

Student Assistant Employment Program: Scholarships are awarded to all students selected for this program. No application is necessary, but a resume is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2003-04 are up to \$6,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

Teaching Assistant/Fellowship Program: Selection for this program is based on strong academic performance and successful completion of the internship. Applications are available at Practicum Properties or the Culinary Administration Office. Awards for 2003-2004 are up to \$7,500 and are renewable based on annual employee performance and 2.75 GPA maintenance.

Academic Information

CLASS SCHEDULES

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

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

SUMMER SESSIONS

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

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

COURSES TAKEN AT OTHER INSTITUTIONS

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

- The student must have an overall grade point average above 2.75.
- There is a limit of two courses which may be taken during enrollment at the University.
- The course(s) must not be in the major field.
- The student may not have taken the course(s) previously at the University and received a grade of "F," "NC," "W," "WP," "I" or "GP."

- Courses cannot be taken locally unless J&W does not expect to offer the class before the student's anticipated graduation date.

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

ATTENDANCE

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

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

Students are expected to familiarize themselves with attendance requirements outlined in the **Student Handbook**.

UNDERGRADUATE GRADING SYSTEM

The grading system is as follows:

Letter Grade	Grade Range	Quality Points
A+	95–100	4.00
A	90–94	4.00
B+	85–89	3.50
B	80–84	3.00
C+	75–79	2.50
C	70–74	2.00
D+	65–69	1.50
D	60–64	1.00
F	0–59	0.00
W	Withdrawal	0.00
W/P	Withdrawal/Pass	0.00
I	Incomplete	

P	Proficiency
AU	Audit
NC	No Credit
GP	Grade Pending
CX	Credit by Examination
S	Satisfactory
U	Unsatisfactory
PL	Prior Learning Credit

NOTE: Not all grades apply at all campuses.

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

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

Failure (F)

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

Withdrawal (W)

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

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

Withdrawal/Pass (W/P)

Withdrawal/Pass is issued to eligible students who withdraw (or are withdrawn for excessive absences) from any scheduled course after the official withdrawal period of the school or

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

Incomplete (I)

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

Proficiency Credit (P)

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

Audit (AU)

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

No Credit (NC)

Non-punitive designation is issued to a student who has been authorized to withdraw from class or the University due to extenuating circumstances or a withdrawal from the University prior to midterm. A "No Credit" is not calculated into the cumulative average.

Grade Pending (GP)

A GP is issued as a temporary grade pending the completion of the course requirements.

A Grade Pending is not calculated into the cumulative average and is generally used under extenuating circumstances.

Credit by Examination (CX)

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

Satisfactory/Unsatisfactory (S/U)

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

Prior Learning (PL)

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

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

TRANSCRIPTS

A transcript is a representation of a student’s entire academic record while at Johnson & Wales. The University employs two types of transcripts, academic and performance. An academic transcript reflects a student’s unabridged academic history at the institution; including all letter grades. A performance transcript identifies the practical skills associated with a student’s academic coursework. Skills are graded as developing, validated, mastered or not tested. The purpose of a performance transcript is to better represent the practical skills obtained by the student.

Official transcripts may be released for a fee and only upon written request of the student; this is done in accordance with the Family Educational Rights and Privacy Act (FERPA). In addition, an official transcript will not be released if a student is not current in all financial obligations to the University. Official

transcripts are printed on official paper, imprinted with the University seal, and then placed in sealed envelopes issued directly to the student or authorized designee. The fee for each undergraduate, graduate and doctoral official transcript is \$2.

Unofficial transcripts are free of charge. Likewise, they require a student’s written release. Inactive students must be current in all financial obligations before any transcript is released. Active students, however, may print copies of their unofficial transcripts at self-service terminals located at Student Academic Services.

Transcript requests may be made in person, in writing or by fax to Student Academic Services. Inactive students request transcripts through Inactive Records. Official transcripts may be mailed or held for pickup by the student. Processing takes two to three business days; official transcripts will not be furnished without payment (by cash, check, or money order). Upon a student’s explicit, written request, the University will fax an unofficial transcript. Faxed transcripts are never official.

SATISFACTORY ACADEMIC PROGRESS

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

MAXIMUM PROGRAM LENGTH

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

MINIMUM ACADEMIC ACHIEVEMENT

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

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

B.S. Degree	GPA
End of first academic year (3 terms)	1.50
End of 4 terms	1.60
End of second academic year	1.75*
End of 9 terms (50% of maximum program length)	1.80
End of 13 terms (75% of maximum program length)	1.85*
End of 18 terms: graduation	2.00*

* Required mandatory dismissal by federal law

** Immediate academic suspension

SUCCESSFUL COURSE COMPLETION

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

Minimal Successful Course Completion	% Courses Attempted
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A.S. Degree	
End of 2 terms	55%+
End of 4 terms	60%++
End of 9 terms	100%++

B.S. Degree

End of first academic year	19%+
End of 4 terms	25%+
End of second academic year	55%+
End of 9 terms	60%++
End of 13 terms	65%++

+ Student may be put on academic probation.

++ Failure to meet standard will result in academic dismissal.

ACADEMIC PROBATION

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

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

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

SUSPENSION

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

CONTINUATION AS A NON-REGULAR STUDENT

If a student fails at any evaluation point to meet either the minimum academic achievement or successful course completion standards described above, the student may no longer continue at Johnson & Wales University

as a regular student and is no longer eligible for federal and state student aid.

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

REINSTATEMENT AS A REGULAR STUDENT

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

Students who are academically dismissed before completing an A.S. degree may apply for reinstatement after earning an associate degree at an accredited postsecondary institution. A minimum of one term must pass between dismissal and reinstatement to a regular student status under this circumstance. If reinstated as a regular student, the student will be placed on academic probation for at least one term.

COURSE REPETITIONS AND INCOMPLETES

Grades earned or skills developed as a regular student or during the continuation period as a non-regular student (see previous page) may be substituted for the previous course failures in the calculation of the student's grade point average. The repeated course will be calculated as a course attempted for purposes of determining satisfactory academic progress. The student may not extend their

program beyond one-and-one-half times the normal program length.

MITIGATING CIRCUMSTANCES

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

APPLICATION OF STANDARDS

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

ACADEMIC APPEAL PROCEDURE

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

LEAVES OF ABSENCE

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

PASS/FAIL

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

REMEDIAL COURSES

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

UNIT OF CREDIT

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

RESIDENCY REQUIREMENT

Candidates for associate degrees must earn their final 31.5 quarter hours of credit as enrolled students, half of which must be in the major area of study. Candidates for the Bachelor of Science Degree must earn their final 45 quarter hours of credit as enrolled students, of which 22.5 quarter hours' credit must be in the major area of study.

COMMUNITY SERVICE LEARNING

As part of the Feinstein Enriching America Program, all full-time undergraduate day students at the Providence Campus of Johnson & Wales University are required to complete two Community Service Learning (CSL) requirements in order to graduate. The first requirement, SL1001, is a one-credit course introducing students to the concepts behind service learning, volunteerism, and civic responsibility. The second requirement, SL2001, is the experiential component, completed as part of an academic course or internship, in which students provide service in the community related to their coursework or internship.

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

GRADUATION REQUIREMENTS

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

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

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

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

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

HONORS

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

TRANSFER & CAREER PREREQUISITES

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

Students who are interested in transferring to J&W should see page 33 for information on transfer admissions.

MODERN LANGUAGES

All students who wish to take a modern language either as a required course or as an elective are required to take a placement exam. This examination is normally administered during freshman orientation and testing. The placement examination will also be scheduled at the beginning of each term for transfer and other incoming students.

DEAN'S LIST

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

HONORS PROGRAM

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

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

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

To receive an honors designation upon graduation, students must successfully complete a number of general studies honors courses in addition to some H-option courses.

Business/Hospitality/Technology

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

Culinary Arts/Baking & Pastry Arts

At the associate level, students must complete a total of nine honors/H-option courses, including labs, for a designation. At the bachelor's level, students must complete a total of 16 honors/H-option courses and submit a scholarly paper for a designation.

CONCENTRATIONS

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

The Hospitality College offers 13.5 quarter credit hour concentrations in Casino and Gaming Operations, Commercial Recreation, Cruise Lines, Entertainment Management, Entrepreneurship, Food & Beverage, Hospitality Sales & Meeting Management, International Hospitality Operations Management, Managed Services, Resort Management, Rooms Division Management, Sports Management, Tour Management Operations, and Tourism Planning and Development.

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

The School of Technology offers concentrations in Applications Programming, Business Programming, Computerized Drafting, Database Management, Desktop Publishing,

Multimedia, and Networking. It also offers specializations in Computer/Digital Systems Engineering, Systems Engineering, and Telecommunications & Network Engineering.

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

Successful completion of a concentration is recorded on the student's transcript. This feature is not available for specializations.

COMMUNITY LEADERSHIP CERTIFICATE PROGRAM

The Community Leadership Certificate Program is open to all bachelor of science degree candidates, and it offers a unique opportunity for students to develop and apply leadership skills in preparation for their roles as contributing members of their community, work and family. Candidates will expand their leadership knowledge and abilities from an individual to a societal perspective, recognize community needs and then use their knowledge and skills to address those needs and gain a greater awareness of civic responsibility that they can carry throughout their careers.

Students must fulfill a series of requirements, including the successful completion of the Leadership Studies Concentration and a Community Leadership in Action research project.

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

COMMUNITY LEADERSHIP IN THE CULINARY ARTS (CLCA) CERTIFICATE PROGRAM

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

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

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

Students can include the certificate in their Career Passports to show to prospective

employers and retain it as a symbol of their civic commitment throughout their careers.

ACADEMIC COUNSELING

Academic counselors are available in the Learning Center for Writing & Academic Support to assist each student in preparation for graduation and career placement.

Their goal is to assist students in evaluating, developing, and maximizing their potentials by providing guidance and support.

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

For more information on academic counseling please refer to the Center for Academic Support section on page 67.

ACADEMIC HONOR SOCIETIES

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

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

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

Special Honors And Rewards Program (SHARP)

SHARP is an honors program designed for qualified undergraduate students who wish to accelerate their programs to complete degree requirements in less than the normally required time. This is accomplished by increasing the student's course load each term as scheduling permits. SHARP results in savings of time and expenses for eligible students.

Day division students accepted into SHARP may schedule for up to 25.0 credits with no additional fees. Continuing Education students accepted into SHARP may schedule for up to 19.5 credits. Interested students must complete a SHARP application, returning the completed form to their campus Student Academic Services Office. The following students are eligible for SHARP:

1. Incoming freshmen who are honors graduates of approved secondary schools, have been elected to their state or national honor society, or have maintained a minimum cumulative GPA of 3.0
2. Students at Johnson & Wales who have maintained a 3.40 cumulative GPA for each term after the completion of their first term of full-time regular matriculation
3. New transfer students who maintained full-time enrollment at a previous institution and each term earned a cumulative GPA equivalent to Dean's List status for that institution

If a student does not exercise this option, SHARP eligibility may continue provided that the student maintains continuous full-time matriculation while maintaining a cumulative 3.40 GPA after all terms. The benefits provided by SHARP are not applicable during the summer sessions, during full-time practicum or internship terms, for independent studies, or for an additional culinary laboratory class. Preferred scheduling and graduation acceleration are not guaranteed. Upon acceptance into SHARP, it is the student's responsibility to contact Student Academic Services concerning the scheduling of additional credits. SHARP students eligible to self-schedule will be able to schedule their additional credits via the telephone scheduling system.

If at any time during a matriculation period the student's cumulative GPA falls below the minimum 3.40 requirement, the student is no longer eligible for SHARP and is dropped from the program permanently. If additional credits are scheduled, Student Academic Services will adjust the student's schedule as necessary. Students who have been denied or dropped from SHARP may not reapply.

ACADEMIC FUNCTIONS

Orientation for all new students is held each term before the start of classes. Activities include registration, academic orientation, social activities, distribution of photo identification cards, and meetings with administration, faculty, and residence hall representatives. Orientation also includes placement testing.

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

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

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

AWARDS

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

The **Founders' Trophy** is presented to the upperclass student who, by his or her serious approach to career education and perseverance in his or her objectives, embodies the ideals and principles expressed by the founders of Johnson & Wales University.

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

The **Trustees' Awards**, in memory of the faithful service to the University of Trustees

Gov. Christopher Del Sesto and Dr. Anthony Kemalian, are given to the students who have made the greatest contributions in service to the University.

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

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

Academic Performance Awards recognize the graduating students in associate and baccalaureate degree programs who have achieved the highest cumulative GPA and are recommended by the faculty.

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

The **Apprenti Cuisinier Awards** are given to second-year Culinary Arts students in recognition of achievement in a particular area of cooking. One award is made in each of the following categories: Classical Cookery, International Cookery, Garde Manger, and Classical Pastry.

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

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

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

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

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

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

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

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

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

Outstanding Johnson & Wales University students are nominated to the national publications of **Who's Who Among Students in American Junior Colleges** and **Who's Who Among Students in American Universities and Colleges** on the basis of academic achievement and leadership in extracurricular University and community activities.

The **Wilfred N. Lavallee Award** is presented to the top-ranking student in the ACCESS early admissions program.

NOTICE OF NONDISCRIMINATION

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation, or disability, in admission to, access to, treatment of, or employment in its programs and activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Compliance Officer, 8 Abbott Park Place, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, Boston, MA 02109-4557.

(The term "sexual orientation" shall mean and be limited to having an orientation for or being identified as having an orientation for heterosexuality, bisexuality, or homosexuality. This Notice of Nondiscrimination shall not be interpreted to prohibit Johnson & Wales University from maintaining separate facilities, sports teams, housing, university-based social fraternities and sororities, and other programs and facilities, for males and females, in accordance with the provisions of Section 16-38-1.1 of the General Laws of Rhode Island, as the same may be amended from time to time. With respect to insurance benefits, housing, and other benefits that are based on documentable, legal, marital relationships, unmarried persons, whether heterosexual, bisexual, or homosexual, who are not legally married, shall not be eligible for such benefits.)

Student Services

CAREER DEVELOPMENT

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

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

In keeping with the brand identity of a 'Career University', classwork is taken over the course of a student's tenure under the heading of **Career Management System**. Specifically, students take **Introduction to Career Management** in their first year at the University, followed by **Career Planning** just prior to earning their associate degree. Students continuing for a bachelor's degree take a second, employment- and career management-focused **Career Management Capstone** course two terms prior to graduation. All the courses in the **Career Management System** focus on the basics of planning careers, finding 'best fit' employment and managing careers. Courses are taught by Career Development staff members, who also serve as **Career Coaches** for students to utilize for independent counseling needs.

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

Cooperative Education opportunities are available in the Business and Hospitality colleges, the Graduate School, the School of Technology, as well as the College of Culinary Arts. Co-op is designed to provide eligible students with a paid, practical work experience in their chosen field of study, while allowing students to earn academic credit for the experience.

Each year, numerous companies from throughout the United States visit the campus during the fall and spring terms to recruit graduating students during **On-Campus Recruiting**. Students utilize an internet-based recruiting and employment software package to formally apply for professional positions during On-Campus Recruiting and for other employment programs offered through the Career Development Office.

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

THE CENTER FOR ACADEMIC SUPPORT

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

SERVICES OFFERED:

- Learning Center for Writing & Academic Support — Individual, Group, Peer and Professional Tutoring
- Coordinated Study Groups in Residence Halls
- Supplemental Instruction
- Workshops in Stress Management, Time Management, Test-taking Strategies; Learning Strategy Instruction
- Accommodations for Special Needs Students with Appropriate Documentation, including, but not limited to
 - Decelerated Course Load
 - Preferential Scheduling
 - Oral/Extended Time Exams
 - Note-taking Accommodations
 - Tape Recorders Allowed in Class
 - Taped Texts
 - Support Groups

The Center for Academic Support complements students' academic and technical training by sharpening their ability to position themselves in today's competitive marketplace. This is accomplished with programs centered around personal and career success.

THE LEARNING CENTER FOR WRITING & ACADEMIC SUPPORT

The Learning Center for Writing & Academic Support offers students academic assistance in business, hospitality, and arts & sciences courses. Writing laboratories for undergraduate and graduate students are available, including tutoring for all types of written projects, study skills remediation, and help in researching and designing papers. Tutoring in all first-year courses and most upper-level courses is available.

The Learning Center for Writing & Academic Support at the Harborside Academic Center offers students individualized and/or small group tutoring in culinary and pastry laboratory and academic classes, as well as in study skills.

Contact The Learning Center for Writing & Academic Support for more information.
Downtown 401-598-1485
Harborside 401-598-1703

TUTORIAL ASSISTANCE

The University provides tutorial assistance through The Learning Center for Writing & Academic Support. Every effort is made to identify students in need of assistance. Students themselves, however, are urged to take the initiative in seeking out-of-class help during faculty office hours and through The Learning Center for Writing & Academic Support.

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

SPECIAL NEEDS/DISABLED STUDENTS

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

Because some programs of study at the University have technical standards and requirements, applicants and students with special needs or physical disabilities should contact the director of the Center for Academic Support at 598-4689 to discuss the availability of reasonable accommodations where appropriate. Copies of the technical standards applicable to various programs are available from this office. For more information on technical standards, see pages 166–167.

ENGLISH LANGUAGE INSTITUTE

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

The English Language Institute offers intensive English instruction of 20 hours per week for students preparing for admission to undergraduate and graduate degree programs. Instruction is also offered to those students who wish solely to improve their English language skills. Students are placed in four different skill area classes: Listening/Speaking, Reading, Writing, and Grammar.

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

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

HEALTH SERVICES

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

J&W's nurses provide limited health care services and maintain student medical records. In addition, they may refer students to the University physician who is on campus four mornings a week.

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

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

MEDICAL RECORDS

Prior to enrollment, the University and the Rhode Island Department of Health require that all new, full-time students — residents and commuters alike — submit proof of a physical exam within the last year, including documented proof of two doses of the MMR vaccine, a tetanus test and a tuberculosis test within the past six months.

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

INTERNATIONAL CENTER

The International Center is located on the third floor of the Kinsley Building on the Downcity Campus. In addition, an International Student Advisor from the center is located at the Student Academic Services Office in the Paramount Building at the Harborside Campus. Consult the International Student Handbook for hours of availability. The International Center has two departments: International Student Services and Study Abroad Programs.

International Student Services

The main focus of the International Student Services Office is to help international students adhere to INS regulations, maintain their student visa status and access all the benefits permitted by their student visa; however, a variety of other programs and services have been created to assist you from the moment you land at the airport until the day you graduate and beyond. The International Student Services Office offers arrival services and orientation programs for international students. In addition, information sessions on employment, tax and other immigration issues are offered regularly at both the Kinsley and Paramount offices.

Study Abroad Programs

The Study Abroad Programs office works with all academic colleges at all campuses to offer a range of study abroad programs to Johnson & Wales University students. Each fall the office hosts a Study Abroad Fair, where program information and applications are made available. In addition, interested students may stop by the Kinsley Building for information and study abroad counseling.

MULTICULTURAL CENTER

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

Program activities include serving as a resource for the entire campus community by sponsoring educational programs, cultural events and social activities. This includes developing ongoing relationships with students and student organizations, and promoting programs and services which impact all students and the Johnson & Wales community at large.

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

THE OFFICE OF CAMPUS DIVERSITY

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

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

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

ORIENTATION

Johnson & Wales University's annual fall orientation program is designed to help students become acquainted with college life and to facilitate a successful first-year experience. Students are introduced to many University administrators, faculty, staff and student leaders who provide valuable information on academic studies, student life and University policies.

Social activities are also scheduled throughout the three-day orientation program. Many are designed to help students meet other freshmen.

PERSONAL COUNSELING

The Student Counseling Center is dedicated to providing confidential personal and clinical counseling services to the students of Johnson & Wales. Our goal is to provide a safe, private place where students can explore their problems as they adjust to and cope with the pressures of college life. The Student Counseling Center is located on the third floor of the Kinsley Building at the Downcity Campus; a satellite office in the University Recreation and Athletic Center is available by appointment only. Please call 598-1016 for more information or to schedule an appointment.

RESIDENTIAL LIFE

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

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

Room assignments for first-year and transfer students are made in the order that deposits and contracts are received by the University. Students currently residing in the residence halls will have an opportunity to select their rooms for the next year on a space-available and first-come, first-served basis. The room selection process is usually held in January. Accommodations vary with each residence hall, and a few single accommodations are available. Returning students are not guaranteed housing.

Each residence hall has a resident director. Resident assistants are assigned to each residence hall to assist students with the residential living experience and transition to

college. They have been selected because of their ability to understand and work with fellow resident students.

All residence hall entrances are monitored 24 hours a day.

OFF-CAMPUS HOUSING

Generally, all unmarried freshman students (age 21 and under) who are not residing at home with a parent or guardian during the academic year are required to live in University housing. Married freshmen, transfer students, and sophomores, juniors, and seniors may elect to live in housing not owned by the University.

The Residential Life Office provides students with information regarding a variety of living quarters near the campus. Lists of students looking for roommates and the names and phone numbers of real estate agents are also kept in this office.

Students interested in living off campus should visit the Residential Life Office (located in the Paramount Building) between 8:30 a.m. and 4:30 p.m., Monday through Friday. Students can also e-mail PVDreslife@jwu.edu for listings of off-campus housing opportunities.

SAFETY & SECURITY

The University's Safety & Security Office is responsible for the enforcement of school policies, security on campus, and providing service for the University's students, faculty and staff. Students are encouraged to take advantage of the services and programs offered by the Safety & Security Office, including:

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

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

In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales University publishes an Annual Security Report which discloses information about campus security policies and procedures, and statistics concerning whether certain crimes took place on or adjacent to and accessible from campus. A copy of the report may be obtained from the Admissions Office and/or Safety & Security Office.

Student Activities

The Office of Student Activities serves multiple functions within the Johnson & Wales University community in supporting student needs, activities and campus programs. The Office provides professional support for Johnson & Wales students in their co-curricular pursuits, as well as exposure to and participation in social, cultural, educational and recreational programs.

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

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

STUDENT ORGANIZATION SPACE, WORK AREA AND OFFICE USE

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

CLUBS AND ORGANIZATIONS

Opportunities abound for students to become involved in clubs or organizations, fraternities or sororities. Guidelines for starting a new organization are outlined in the student organization handbook. The following is a list of the many clubs and organizations that are already recognized and active at Johnson & Wales University. (Note: Some clubs may be inactive at time of print.)

Accounting Association

American Advertising Federation

African Student Association

American Culinary Federation, Junior Chapter

American Marketing Association

Black Student Alliance

Business Professionals of America

Cake Decorating Club

Campus Herald (student newspaper)

Caribbean Students Association

Chippers Club

Christian Student Fellowship

Collegiate Honors Society

Criminal Justice Association

Delta Epsilon Chi (DECA)

Dominican Student Association

Elite Fashion Club

Equine Club

Friends of Escoffier Society

Future Business Leaders of America

FCCLA/FMA

Hillel
Hit Squad
IAAM
International Club
International Food Service Executives Association (IFSEA)
Johnsonian (student yearbook)
Junior Achievement (JA)
Latino American Club
National Association for the Advancement of Colored People
National Society of Minorities in Hospitality
Newman Club
Nutrition Society
Phi Beta Lambda (FBLA)
Pride Alliance
Rotaract International
Saucier Club
Ski Club
Society for the Advancement of Management
Special Functions Club
Student Government Association
Students Organized Against Racism (SOAR)
Theater Arts
Travel and Tourism Club
United Ensemble Gospel Choir
University Involvement Board (UIB)
Vocational Industrial Clubs of America (SkillsUSA–VICA)

GREEK ORGANIZATIONS AND SOCIAL FELLOWSHIPS

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

ATHLETICS

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

INTERCOLLEGIATE SPORTS

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

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

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

RECREATIONAL PROGRAMS

Johnson & Wales offers the opportunity to participate in a variety of recreational and intramural sport programs. The Recreation Department supports a constantly growing intramural sports division. Since intramural sports have been an integral part of the University for many years, its programs grow in response to student interest. Intramural sports currently offered include softball, indoor soccer, basketball, cycling, deck hockey, badminton, table tennis, roller hockey, flag football and lacrosse.

In addition, there are a number of tournaments and activities, including daily aerobics classes, bowling, introduction to the martial arts, 5-on-5 basketball, billiards tournaments, 3-on-3 basketball, badminton, kickboxing, laser tag and more. Students are encouraged to bring their new ideas and interests to the Recreation Department, located in the University Recreation and Athletic Center.

FITNESS PROGRAMS AND FACILITIES

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

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

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

ATHLETIC FACILITIES & SCHEDULING

University Recreation and Athletic Center:

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

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

Programs of Study

ACCOUNTING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

Students who have completed the Undeclared Major program, or have earned their Computer/Business Applications or any College of Business associate degree (except Equine or Criminal Justice), are eligible to continue toward a Bachelor of Science Degree in Accounting.

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

Students are required to complete one 22.5 credit concentration from the options listed on the following page. Students are encouraged to meet with their Faculty Advisor before selecting a concentration.

CONCENTRATIONS FOR ACCOUNTING MAJORS

International Business

AC4050	International Accounting
EC3060	Comparative Economic Systems
IB2002	International Business
IB2030	Foreign Area Studies
IB3050	Export Procedures & Practices

Fraud Examination

AC3080	Fraud Examination: Theory and Practice
LW2050	Criminology
LW2080	Criminal Law I
LW3015	Crime and Constitutional Issues
LW3090	The Law of Evidence

Entrepreneurship

AC3012	Federal Taxes II
EP1001	Introduction to Entrepreneurship
EP2030	The Business Plan
EP2040	Financing the Entrepreneurial Venture
EP3010	Small Business Consulting

Financial Services

AC3070	Accounting for Mutual Funds
AND select	18.0 credits from the following courses:
EC3040	Money & Banking
FI2001	Introduction to Investments and Financial Planning
FI2002	Mutual Funds
FI2020	Introduction to Financial Institutions
FI3060	Investments II
FI3070	Series 7 Securities

Lodging Operations

AC3025	Hospitality Financial Management & Lab
HM1010	Front Office Operations
HM3001	Rooms Division Management
HM4030	Hospitality Decision Analysis
RL2020	Resort Management

Casino Operations

AC3055	Casino Accounting
HM3050	Hospitality Strategic Marketing
HM4030	Hospitality Decision Analysis
RL2070	The Gaming Industry
RL3010	Managing Casino Operations

Information Technology

AC3060	Accounting Information Systems
CB2006	System Analysis and Design
IS3001	Information Science I
IS3014	Information Management
IS4020	Information Security

Retail Industry

AC3045	Internal Auditing
RT1005	Retailing
RT3010	Merchandise Buying
RT3020	Merchandise Mathematics
RT3030	Comparative Retail Strategies

OTHER OPTIONS:

General Accounting

AC3012	Federal Taxes II
AC3030	Not-for-Profit Accounting
AC3045	Internal Auditing
AC4050	International Accounting
EC3040	Money & Banking

State Boards of Accountancy Examination Requirement*

One accounting elective
AND
Four courses selected from offerings within the School of Arts & Sciences or any other General Studies course.

* Some states require the successful completion of at least 20 courses in liberal arts subjects prior to being allowed to take the Uniform CPA examination. Students are urged to meet with their faculty advisor at the beginning of their junior year to determine the examination requirements for the state in which they plan on taking the examination.

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

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

ACCOUNTING

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

MAJOR COURSES		CREDITS
AC1001	Principles of Accounting I & Lab	5.5
AC1002	Principles of Accounting II & Lab	5.5
AC1005	The Accounting Field	4.5
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting I	4.5
AC2022	Intermediate Accounting II	4.5
AC2031	Cost Accounting I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT1020	College Algebra	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits	99.5
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NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see next column)
- Entrepreneurship (see page 102)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see page 137)
- Marketing Communications (see page 139)

ACCOUNTING

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

First two years:

Associate in Science Degree in Accounting (see previous column)	99.5
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Third and fourth years:

MAJOR COURSES		CREDITS
AC2023	Intermediate Accounting III	4.5
AC3032	Cost Accounting II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Accounting	Select one concentration from Concentr. offerings on page 76.	22.5

RELATED PROFESSIONAL STUDIES

Legal	One course from the following:	
Elective	LW3002, LW3010, LW3055	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

HI4020	American Government	4.5
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5

FREE ELECTIVES

Three courses selected from offerings within the University	13.5
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Total Credits	91.0
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Four-Year Credit Total	190.5
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ACCOUNTING

A four-year program leading to the bachelor of science degree for two-year **Computer/Business Applications** program graduates.

First two years:

Associate in Science Degree in Computer/
Business Applications (see page 87) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AC2011 Federal Taxes I	4.5
AC2021 Intermediate Accounting I	4.5
AC2022 Intermediate Accounting II	4.5
AC2023 Intermediate Accounting III	4.5
AC2031 Cost Accounting I	4.5
AC3032 Cost Accounting II	4.5
AC3040 Auditing	4.5
AC3050 Advanced Accounting	4.5
AC3075 Financial Management	4.5
AC4060 Accounting Seminar	4.5
Select two of the following:	9.0
AC3045 Internal Auditing	
AC3070 Accounting For Mutual Funds	
AC3080 Fraud Examination: Theory and Practice	
AC4050 International Accounting	

RELATED PROFESSIONAL STUDIES

Legal	One course from the following:	
Elective	LW3002, LW3010, LW3055	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

HI4020	American Government	4.5
LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 91.0

Four-Year Credit Total 186.0

ACCOUNTING

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

First two years:

Associate in science degree in other*
College of Business Program 98.5–99.5

Third and fourth years:

MAJOR COURSES	CREDITS
AC2011 Federal Taxes I	4.5
AC2021 Intermediate Accounting I	4.5
AC2022 Intermediate Accounting II	4.5
AC2023 Intermediate Accounting III	4.5
AC2031 Cost Accounting I	4.5
AC3032 Cost Accounting II	4.5
AC3040 Auditing	4.5
AC3050 Advanced Accounting	4.5
AC3075 Financial Management	4.5
AC4060 Accounting Seminar	4.5
Select one of the following:	4.5
AC3045 Internal Auditing	
AC3070 Accounting For Mutual Funds	
AC3080 Fraud Examination: Theory and Practice	
AC4050 International Accounting	

RELATED PROFESSIONAL STUDIES

Legal	One course from the following:	
Elective	LW3002, LW3010, LW3055	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

HI4020	American Government	4.5
LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVE

One course selected from offerings within the University** 4.5

Total Credits 91.0

Four-Year Credit Total 189.5–190.5

* These associate in science programs include: Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising, Financial Services Management, Management and Marketing.

** Students coming from an A.S. degree in Fashion Merchandising must take AC1022 as their free elective.

ACCOUNTING

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES		CREDITS
AC2011	Federal Taxes I	4.5
AC2021	Intermediate Accounting I	4.5
AC2022	Intermediate Accounting II	4.5
AC2023	Intermediate Accounting III	4.5
AC2031	Cost Accounting I	4.5
AC3032	Cost Accounting II	4.5
AC3040	Auditing	4.5
AC3050	Advanced Accounting	4.5
AC3075	Financial Management	4.5
AC4060	Accounting Seminar	4.5
Accounting Concentr.	Select one concentration from offerings on page 76.	22.5

RELATED PROFESSIONAL STUDIES

Legal Elective	One course from the following: LW3002, LW3010, LW3055	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

LD2001	Foundations of Leadership Studies	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	

FREE ELECTIVE

Three courses selected from offerings within the University 13.5

Total Credits 95.5

Four-Year Credit Total 190.5

ADMINISTRATIVE MANAGEMENT

(College of Business)

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

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

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

ADVERTISING COMMUNICATIONS

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

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

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

ADVERTISING COMMUNICATIONS

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

MAJOR COURSES		CREDITS
AD1010	Marketing Communications I	4.5
AD1011	Marketing Communications II	4.5
AD1021	Public Relations Concepts	4.5
AD3001	Creativity in Advertising	4.5
IS4025	Desktop Publishing	4.5
MK1001	Principles of Marketing	4.5
MK1002	Consumer Behavior	4.5

RELATED PROFESSIONAL STUDIES		
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES		
EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits 99.5

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1002, MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 102)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see page 137)
- Marketing Communications (see page 138)

APPLIED COMPUTER SCIENCE

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Applied Computer Science associate degree program prepares students to become key contributors in the fields of computer and information technology in either traditional business and industry environments or the fast-growing Web- and Internet-based fields.

The program maintains a double focus on programming and database, which gives students knowledge of how the two are interrelated. In the first year, students learn the fundamentals of computer programming and data structures. In the advanced programming courses, students study assembler language programming, object-oriented programming and the application of programming concepts at the systems level. In the advanced database courses, they study database concepts and design. Courses use a hands-on approach that trains students in computer applications used in business, engineering, and Web and Internet industry.

Upon successful completion of the program, students are qualified to work as programmers or database administrators in a wide variety of professional settings. Students may also choose to continue their studies in the bachelor's degree program in Information Science.

APPLIED COMPUTER SCIENCE

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

MAJOR COURSES		CREDITS
CB2026	Database Concepts	4.5
CB2037	Database Design	4.5
CM1005	Topics in Computers	4.5
CM1041	Data Structures	4.5
CM2005	Introduction to Data Communications	4.5
CM2015	Computers in a Business Environment	4.5
CM2042	Advanced Programming Concepts	4.5
CM2045	Object-Oriented Programming in C++	4.5
CS1010	Fundamentals of C Programming	4.5
CS1020	Problem Solving and Programming Concepts	4.5

RELATED PROFESSIONAL STUDIES

CM2061	Diagnostics & Maintenance	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech. Elective	Two courses selected from offerings within the School of Technology (except TS1000 or TS1010)	9.0

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
EN2010	Technical Writing	4.5
MT1010	Mathematics I	4.5
MT1011	Mathematics II	4.5
MT3020	Discrete Mathematics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **97.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTION:

- Information Science (see page 126)

BAKING & PASTRY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

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

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

Nutrition programs. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

COOPERATIVE EDUCATION

Eligible second-year Baking & Pastry Arts students may apply for a Selective Career Cooperative Education assignment in place of the Baking & Pastry Arts Internship. These paid cooperative education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite coursework.

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

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

BAKING & PASTRY ARTS

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

MAJOR COURSES		CREDITS
PA1100	Introduction to Breads & Rolls	7.5
PA1200	Classical French Pastries	7.5
PA1300	Hot & Cold Dessert Presentations	7.5
PA1400	Introduction to Cake Decorating and Petits Fours	7.5
PA2100	Advanced Cake Decorating & Classical French Tortes	7.5
PA2200	Chocolate and Sugar Artistry & Showpieces	7.5
Pastry Arts Applications*		15.0
PA2276	Pastry Arts Internship	
PA2296	Pastry Arts Cooperative Education	

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

GENERAL STUDIES		
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
MT1002	A Survey of College Mathematics	4.5
SC1015	Introduction to Life Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0

Total Credits **96.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

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

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (see next page)
- Culinary Arts (see page 96)
- Culinary Nutrition (see page 97)
- Food Marketing (see page 115)
- Food Service Entrepreneurship (see page 116)
- Food Service Management (see page 117)

BACHELOR OF SCIENCE (B.S.) DEGREE

The College of Culinary Arts has designed a four-year curriculum that combines practical education in baking and pastry production along with leadership training and general studies courses to prepare students for careers as executive pastry chefs. In the Baking & Pastry Arts bachelor of science degree program students will be guided in building skills to master their visions to create artisan breads, confections, sugar works, plated desserts, wedding cakes and chocolate showpieces. During their junior year, students rotate through two terms of academic courses and one term of intensive advanced laboratories. Laboratory courses are designed to build hands-on skills in advanced baking and pastry art techniques.

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

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

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

BAKING & PASTRY ARTS

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

First two years:

Associate in Science Degree** in Baking & Pastry Arts (see previous page) or Culinary Arts (see page 95) 96.5

Third and fourth years:

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

ADVANCED CAREER COOPERATIVE EDUCATION

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

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

GENERAL STUDIES

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

Choose three from the following**:** 13.5

EN2010	Technical Writing	
EN2030	Introduction to Newswriting	
EN3030	Introduction to Food Writing	
PH3020	Logic: Critical Thinking	
SC3010	Environmental Science	
SC3040	Biochemistry: Chemistry of Life	
SC3060	Food Microbiology	
SP1002	Conversational Spanish II	
SP1003	Conversational Spanish III	
History	One history course from the following: HI2001, HI2002, or HI4020	

Total Credits	95.5
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Four-Year Credit Total 192.0

* Culinary Arts associate in science degree graduates enrolling in the Bachelor of Science Degree in Baking & Pastry Arts must complete all A.S. Baking & Pastry Arts laboratory courses and FM1055 Baking Formula Technology.

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

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

**** General Studies courses may be applied to Arts & Sciences concentrations (see page 157).

BUSINESS ADMINISTRATION

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Students enrolled in the program may elect to continue their education toward any College of Business bachelor of science degree except Criminal Justice, Equine Studies or International Business.*

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

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

* Admissions criteria must be satisfied to enter the International Business Program.

BUSINESS ADMINISTRATION

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

MAJOR COURSES		CREDITS
FI2010	Finance OR	4.5
FI2020	Introduction to Financial Institutions	4.5
IB1001	Introduction to Global Business	4.5
AG1001	Principles of Management	4.5
MG2001	Human Resources Management	4.5
MG2020	Organizational Behavior	4.5
MG2030	Service and Productions Operations Management	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
MK1001	Principles of Marketing OR	4.5
MK1011	Principles of Professional Selling	4.5
LW2001	The Legal Environment of Business I	0.5
PD0005	Career Planning	1.5
PD1003	Introduction to Career Management	4.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **99.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 102)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see page 137)
- Marketing Communications (see page 139)

COMPUTER/BUSINESS APPLICATIONS

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

In the Computer/Business Applications associate degree program students study computers and business together so they can understand how the two are interrelated. The program prepares students to become professionals in business with the computer knowledge so essential in today's business world. Central to the program's curriculum is training in computer programming and application software use with special emphasis on business solutions.

In the first year, students learn foundational concepts in hardware, software and a variety of up-to-date business application software. Second-year students select a concentration in either business programming or database. Business programming concentrators develop their skills in traditional computing and their understanding of the opportunities for businesses to utilize Web and Internet technologies. Database concentrators develop their knowledge of how database information is used, retrieved and manipulated for business.

Upon successful completion of this program, students are prepared for employment as office managers in business environments, entry-level COBOL programmers or database administrators. Students may also choose to further their studies in a bachelor's degree program. Business programming concentrators may continue in Information Science; database concentrators may continue in Accounting, Information Science or Management.

COMPUTER/BUSINESS APPLICATIONS

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

MAJOR COURSES		CREDITS
CM1005	Topics in Computers	4.5
CM2005	Introduction to Data Communication	4.5
CM2015	Computers in a Business Environment	4.5
CS1035	Fundamentals of Visual Basic	4.5

RELATED PROFESSIONAL STUDIES		
AC1001	Principles of Accounting I & Lab	5.5
AC1002	Principles of Accounting II & Lab	5.5
LW2001	The Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech.	Two courses selected from offerings within the School of Technology (except TS1000 or TS1010)	9.0

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

GENERAL STUDIES		
EC1001	Macroeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
EN2010	Technical Writing	4.5
MT1020	College Algebra	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVE		
	One course selected from offerings within the University (except TS1000 or TS1010)	4.5

Total Credits	95.0
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NOTES: Students planning to pursue the Bachelor of Science Degree in Accounting must choose AC2011, AC2021 and AC2031 as electives or extra courses. Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 77)
- Information Science (see page 126)
- Management (see page 133)

COMPUTER GRAPHICS & NEW MEDIA

(School of Technology)

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

NOTE: Students will only be accepted into this program for the fall term.

COMPUTER GRAPHICS & NEW MEDIA

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

MAJOR COURSES		CREDITS
CG1001	Visual Design	4.5
CG1002	Basic Digital Imaging	6.0
CM1005	Topics in Computers	4.5
CM2015	Computers in a Business Environment	4.5
CS1030	Fundamentals of OOP with Java	4.5
IS2020	Web Site Design Concepts	4.5
IS4000	Multimedia Design I	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
SL1001	Learning and Writing about Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010	4.5
Elective	One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from offerings within the University (except TS1000 or TS1010)	9.0
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Total Credits 99.0

FOUR-YEAR OPTIONS:

- Computer Graphics & New Media (see next page)
- Information Science (see page 126)

COMPUTER GRAPHICS & NEW MEDIA

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

First two years:

Associate in Science Degree in Computer Graphics & New Media (see previous column) 99.0

Third and fourth years:

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

EXPERIENTIAL EDUCATION

EG4095 Technical Project Management	4.5
IT4020 Technical Project Team I	
IT4021 Technical Project Team II OR	
IT4096 Technology Career Co-op OR	9.0
Tech. Elective One course selected from offerings within the School of Technology (except TS1000 or TS1010) AND one of the following courses:	
EG4091 Senior Technology Internship	
EG4092 Senior Technology Externship	
IT4010 Technology Solo Project	
IT4093 Technology Career Co-op	

GENERAL STUDIES

EN2010 Technical Writing	4.5
LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	
PS2001 General Psychology	4.5
SO2001 Sociology 1	4.5
History One HI-designated course (except HI4030)	4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5
PD0010 Career Management Capstone	1.0

FREE ELECTIVE

One course selected from offerings within the University (except TS1000 or TS1010) 4.5

Total Credits 94.0

Four-Year Credit Total 193.0

COMPUTERIZED DRAFTING

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The goal of the two-year associate in science degree program in Computerized Drafting is to combine academic theory, basic drafting methods, computer-aided drafting techniques and general communications skills with the practical experience necessary for entry-level CAD drafting skills applicable to engineering fields that utilize mechanical, architectural or electrical applications.

Upon completion of this program, students may seek immediate career opportunities in state and local government public works and transportation departments, or architectural, electronics and manufacturing industries as draftspersons and/or CAD operators. Students may also choose to continue their studies in the bachelor of science degree programs of Engineering Design & Configuration Management or Information Science.

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

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

COMPUTERIZED DRAFTING

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

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

RELATED PROFESSIONAL STUDIES		
CM1005	Topics in Computers	4.5
ET2091	Sophomore Technology Internship OR	4.5
ET2092	Technology Externship	
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
Tech.	One course selected from offerings within the School of Technology	
Elective	(except TS1000 or TS1010)	4.5

GENERAL STUDIES		
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
EN2010	Technical Writing	4.5
MT1010	Mathematics I	4.5
MT1011	Mathematics II	4.5
SC1011	General Physics I and Lab	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits **97.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Engineering Design & Configuration Management (see page 99)
- Information Science (see page 126)

COMPUTING TECHNOLOGY SERVICES

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program focuses on the technical and computer skills required by entry-level technology support positions. At the same time the curriculum recognizes that technical skills are not the only requirement for technical support professionals. The appropriate balance of business, people and technical skills is vital to the success of today's information technology support professional. Therefore, the curriculum has been expressly designed to also ensure individuals have the necessary oral, written and critical thinking skills to help them with their professional responsibilities.

Courses include substantial hands-on work with software and hardware commonly used in business environments today, with the successful associate candidate prepared to sit for obtaining both A+ certification and Microsoft Office Specialist certification. Students also work hands-on with software and hardware specifically related to the support function, becoming familiar with common support software and tools.

Upon successful completion of this program students may seek employment in entry-level positions as help desk analyst, software support specialist, computer use support specialist, and call center specialist in a variety of business settings. Students may continue their studies with junior-year status in the University's bachelor of science degree program in Technology Services Management.

COMPUTING TECHNOLOGY SERVICES

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

MAJOR COURSES		CREDITS
CB2026	Database Concepts	4.5
CM1005	Topics in Computers	4.5
CM2005	Intro. to Data Communications	4.5
CM2015	Computers in a Business Environment	4.5
CM2025	Advanced Computer Applications	4.5
CS1010	Fundamentals of C Programming OR	4.5
CS1020	Problem Solving and Programming Concepts	4.5
IT1001	Help Desk Concepts	4.5
IT2001	Help Desk Technology	4.5
IT2010	IT Call Management Systems	4.5
IT2015	Microcomputer Hardware Support	4.5
IT2020	Microcomputer Software Support	4.5
Tech. Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010)	4.5

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

GENERAL STUDIES		CREDITS
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition I	4.5
EN1030	Communication Skills	4.5
EN2010	Technical Writing	4.5
SO2001	Sociology I	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits 97.5

FOUR-YEAR OPTIONS:

- Technology Services Management (see page 150)
- Information Science (see page 126)

CRIMINAL JUSTICE

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

CRIMINAL JUSTICE

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

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

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
PS2001	General Psychology	4.5
PS2002	Abnormal Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVES

Two courses selected from offerings within the University	9.0
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Total Credits **94.0**

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

Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Criminal Justice (see next page)
- Information Science (see page 126)

CRIMINAL JUSTICE

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

First two years:

Associate in Science Degree in
Criminal Justice (see previous page) 94.0

Third and fourth years:

MAJOR COURSES	CREDITS
LW3015 Crime & Constitutional Issues	4.5
LW3035 Court Administration & Management	4.5
LW3071 Criminal Law II	4.5
LW3075 Criminal Investigation	4.5
LW3090 The Law of Evidence	4.5
LW4040 Criminalistics	4.5
SC4L40 Criminalistics Laboratory	1.5

RELATED PROFESSIONAL STUDIES

MG1001 Principles of Management	4.5
MG2001 Human Resource Management	4.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
HI4020 American Government	4.5
LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking	4.5
OR	
PH3040 Ethics of Business Leadership	4.5
History One HI-designated course (except HI4030)	
Psych. One psychology course at a level higher than PS2002	4.5
Sociology One sociology course at the level of SO2002 or higher	4.5
Elective One course from offerings in the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

Two courses selected from offerings within the University (Selected students may elect externship.) 9.0

Total Credits 92.5

Four-Year Credit Total 196.5

NOTE: In lieu of the electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in an approved criminal justice facility for 9.0 credits.

CRIMINAL JUSTICE

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

First two years:

Associate in Science Degree in
Paralegal Studies (see page 142) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
LW1002 Introduction to Criminal Justice	4.5
LW1090 Introduction to Law Enforcement	4.5
LW2040 Principles of Corrections	4.5
LW2050 Criminology	4.5
LW2080 Criminal Law I	4.5
LW2085 Juvenile Justice	4.5
LW3015 Crime & Constitutional Issues	4.5
LW3035 Court Administration & Management	4.5
LW3071 Criminal Law II	4.5
LW3075 Criminal Investigation	4.5
LW3090 The Law of Evidence	4.5
LW4040 Criminalistics	4.5
SC4L40 Criminalistics Laboratory	1.5

RELATED PROFESSIONAL STUDIES

MG1001 Principles of Management	4.5
MG2001 Human Resource Management	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
HI4020 American Government	4.5
LD2001 Foundations of Leadership Studies	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5

Total Credits 92.5

Four-Year Credit Total 191.0

CULINARY ARTS

(College of Culinary Arts)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

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

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

During Culinary Arts Internship at University-owned hotels and restaurants, including the Radisson Airport Hotel and the Johnson & Wales Inn and Conference Center, students participate in actual public food service operations in preparation for future careers.

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

Eligible graduates may apply for entrance into the bachelor of science degree programs in Baking & Pastry Arts, Culinary Arts, or Culinary Nutrition through the College of Culinary Arts. Other bachelor of science degree options include Food Service Management through The Hospitality College and Food Service Entrepreneurship or Food Marketing, both offered through the College of Business. Certain requirements pertain to each of these bachelor's degree programs, which are noted in their respective program descriptions.

COOPERATIVE EDUCATION

Eligible second-year Culinary Arts students may apply for a Selective Career Cooperative Education assignment in place of the Culinary Arts Internship. These paid cooperative education assignments allow students to gain academic credit as well as invaluable work experience. Selected students work a minimum of 40 hours per week on a schedule established by their co-op employer. To be eligible to apply for the domestic co-op program, students must maintain a cumulative grade point average of 2.75, maintain a clean record of behavior as defined by the Student Code of Conduct, and must have completed all prerequisite coursework.

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

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

CULINARY INTERNATIONAL EXCHANGE

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

TEACHING ASSISTANT AND FELLOW SCHOLARSHIP PROGRAM

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

CULINARY ARTS

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

MAJOR COURSES		CREDITS
CA1315	Stocks, Sauces and Soups	3.0
CA1325	Essentials of Dining Room	3.0
CA1335	Traditional European Cuisine	3.0
CA1345	Introduction to Baking & Pastry	3.0
CA1355	New World Cuisine	3.0
CA1365	Principles of Beverage Service	3.0
CA1375	Nutrition & Sensory Analysis	3.0
CA1385	Fundamentals of Food Service	
	Production	3.0
CA1395	Purchasing & Product Identification	3.0
CA1405	Skills of Meatcutting	3.0
CA2215	Garde Manger	3.0
CA2225	Classical French Cuisine	3.0
CA2235	Advanced Dining Room Procedures	3.0
CA2245	International Cuisine	3.0
CA2255	Advanced Patisserie/Desserts	3.0

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

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

GENERAL STUDIES		
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
MT1002	A Survey of College Mathematics	4.5
SC1015	Introduction to Life Science	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0

Total Credits	96.5
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* Students select or are assigned to one of the Culinary Arts Applications for 15 quarter credit hours of the program.

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Baking & Pastry Arts (see page 85)
- Culinary Arts (see next page)
- Culinary Nutrition (see page 97)
- Food Marketing (see page 115)
- Food Service Entrepreneurship (see page 116)
- Food Service Management (see page 117)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

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

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

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

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

CULINARY ARTS

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

First two years:

Associate in Science Degree** in Culinary Arts (see previous page) or Baking & Pastry Arts (see page 84) 96.5

Third and fourth years:

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

ADVANCED CAREER COOPERATIVE EDUCATION

CA4099	Advanced Culinary Arts Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Choose three from the following****:

EN2010	Technical Writing	13.5
EN2030	Introduction to Newswriting	
EN3030	Introduction to Food Writing	
PH3020	Logic: Critical Thinking	
SC3010	Environmental Science	
SC3040	Biochemistry: Chemistry of Life	
SC3060	Food Microbiology	
SP1002	Conversational Spanish II	
SP1003	Conversational Spanish III	
History	One history course from the following: HI2001, HI2002, or HI4020	

Total Credits	95.5
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Four-Year Credit Total 192.0

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

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

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

**** General Studies courses may be applied to Arts & Sciences concentrations (see page 157).

CULINARY NUTRITION

(College of Culinary Arts)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Culinary Nutrition program is a bachelor's degree option for students who have completed the associate degree program in either Culinary Arts or Baking & Pastry Arts. In answer to industry and consumer demand for more healthy menu choices, this program is designed for students who want to apply nutrition principles and scientific knowledge to their culinary skills. Students in their third and fourth years continue to develop sensory evaluation techniques, innovative food products and nutritional diagnostic skills.

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

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

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

CULINARY NUTRITION

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

First two years:

Associate in Science Degree** in Culinary Arts (see page 95) or Baking & Pastry Arts (see page 84) 96.5

Third and fourth years:

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

ADVANCED CAREER COOPERATIVE EDUCATION

CA4098 Advanced Culinary Nutrition Career Cooperative Education	15.0
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RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

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

Total Credits 98.5

Four-Year Credit Total 195.0

* Baking & Pastry Arts students must complete the first-year Culinary Arts laboratory portion of the Culinary Arts Advanced Standing program; FM2050 Personalized Nutrition Management, and sophomore culinary laboratory term, prior to entering the Culinary Nutrition bachelor of science degree program.

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

ELECTRONICS ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Course sequences for these concentrations are as follows:

Telecommunications & Network Engineering

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

Computer/Digital Systems Engineering

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

Systems Engineering

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

Graduates of the Electronics Engineering bachelor's degree program are qualified to work in electronics companies as test engineers, design engineers and advanced technical support.

ELECTRONICS ENGINEERING

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

MAJOR COURSES		CREDITS
EG3011	Instrumentation & Process Control	6.0
EG3025	Logic Design	4.5
EG3040	Transform Methods for Engineering	4.5
EG4005	Digital Signal Processing	4.5
ET1003	DC/AC Circuit Theory and Lab	9.0
ET1010	Solid State I: Devices and Lab	6.0
ET1021	Digital Electronics I	4.5
ET1022	Digital Electronics II	4.5
ET2013	Electronic Communications and Lab	4.5
ET2017	Solid State II: Electronic Circuits and Lab	6.0
ET2020	Microprocessors and Lab	6.0

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

RELATED PROFESSIONAL STUDIES

CD2010	Engineering Graphics and Lab	6.0
CM1005	Topics in Computers	4.5
CM1041	Data Structures	4.5
CS1010	Fundamentals of C Programming	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5
Tech.	One technology course from the following: CM2030 or ET2035	4.5
Elective		

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	9.0
	OR	
EG4069	Senior Design Project & Thesis	

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1030	Communication Skills	4.5
EN2010	Technical Writing	4.5
LD2001	Foundations of Leadership Studies	4.5
MT1040	Calculus I	4.5
MT1041	Calculus II	4.5
MT2043	Ordinary Differential Equations	4.5
MT4025	Advanced Mathematical Methods	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SC1021	General Chemistry I	4.5
SC1022	General Chemistry I Lab	1.5
SC2011	Physics I and Lab	4.5
SC2012	Physics II and Lab	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5

Four-Year Credit Total	199.0
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NOTE: Students must have MT1011 or equivalent to enroll in MT1040.

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE DEGREE

The Engineering Design & Configuration Management bachelor's degree program complements the two-year Computerized Drafting associate degree.

Students will build upon their associate degree in Computerized Drafting and integrate CAD software and drafting standards to develop engineering design concepts and configuration management methods and techniques.

The Engineering Design & Configuration Management program is comprised of the development of design skills, conventions and standards, and the management of design documentation for products and projects. The organization and design of products parallels the organization and development of projects. Some topics in this program are quality control/professional practice, design II & project development, materials & process engineering, standards/codes & ergonomics, configuration management and an introduction to CAD/CAM. Each course is developed for hands on experience and case studies to prepare the student for professional placement.

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

ENGINEERING DESIGN & CONFIGURATION MANAGEMENT

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

First two years:

Associate in Science Degree in Computerized Drafting (see page 90) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
CD3010	Materials & Process Engineering	4.5
CD3020	Design II & Project Development	4.5
CD3030	Introduction to CAD/CAM & Lab	6.0
CD4010	Standards/Codes & Ergonomics	4.5
CD4020	Quality Control/Professional Practice	4.5
CD4030	Configuration Management	4.5
EG3020	Systems Engineering I (Principles)	6.0
IS4015	Systems Modeling & Simulation	4.5

RELATED PROFESSIONAL STUDIES

EG3090	Systems Performance and Measurement	4.5
PD0010	Career Management Capstone Tech.	1.0
Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010)	4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	9.0
	OR	
EG4069	Senior Design Project & Thesis	

GENERAL STUDIES

LD2001	Foundations of Leadership Studies	4.5
MT1040	Calculus I	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	
	OR	
PH3040	Ethics of Business Leadership	4.5
SC2012	Physics II and Lab	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Elective	One course selected from offerings within the School of Arts & Sciences	4.5

Total Credits 98.5

Four-Year Credit Total 196.0

ENTREPRENEURSHIP

*(College of Business and
The Center for Entrepreneurship)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Entrepreneurship is the process of starting, organizing, managing and assuming responsibility for one's own business or enterprise. The contemporary entrepreneur is an innovator, an initiator, a risk taker and a decision maker.

As an Entrepreneurship major in the Larry Friedman International Center for Entrepreneurship (LFICE), students will have an opportunity to solve the kinds of problems that they would face if starting their own business — but without the costly risks involved in the trial and error process.

Through classroom discussion, case studies and special speakers, students will be guided by successful entrepreneurs as they also learn how to avoid the classic errors in starting and operating a business.

The two-year associate in science degree program in Entrepreneurship is designed to give students a strong entrepreneurial base. Upon earning their associate degrees, students are best prepared to continue their education at the University with junior standing in a four-year degree program in Entrepreneurship. However, they may switch to one of several other College of Business degree areas.

BACHELOR OF SCIENCE (B.S.) DEGREE

Graduates with a Bachelor of Science Degree in Entrepreneurship are better prepared to operate their own business after having acquired a considerable amount of experience via the full-year, start-your-own-business Entrepreneurship Practicum. This Practicum, located in the LFICE, offers all the resources students require to make their business idea a reality—technology, administrative assistance and professional advice.

Bachelor of science degree candidates have the opportunity to study and discover entrepreneurship on as many as three continents through various international programs supported by the Center. These programs range from individual terms abroad to concentrated, team-based studies in Eastern Europe, the Americas and the Far East.

Students should use courses from Bachelor of Science Program Career Electives and Free Electives (three-to-five courses) to create meaningful career concentrations. The University's Career Management System facilitates choices.

ENTREPRENEURSHIP

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

MAJOR COURSES		CREDITS
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
EP1001	Introduction to Entrepreneurship	4.5
EP2030	The Business Plan	4.5
EP2040	Financing the Entrepreneurial Venture	4.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MG2020	Organizational Behavior	4.5
MK1001	Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC2005, SC1021, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **99.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see next column)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see page 137)
- Marketing Communications (see page 139)

ENTREPRENEURSHIP

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

First two years:

Associate in Science Degree in Entrepreneurship (see previous column)	99.5
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Third and fourth years:

MAJOR COURSES		CREDITS
EP4020	Global Entrepreneurship	4.5
EP4A89	Entrepreneurial Practicum A	4.5
EP4B89	Entrepreneurial Practicum B	4.5
EP4093	Entrepreneurial Studies Externship	4.5
IB4099	International Business Experience*	13.5
MG4020	Strategic Management	4.5
Career Electives	Four courses selected to create a concentration	18.0

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits **95.5**

Four-Year Credit Total **195.0**

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

ENTREPRENEURSHIP

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

First two years:

Associate in science degree in other*
College of Business program 98.5–99.5

Third and fourth years:

MAJOR COURSES	CREDITS
EP2030 The Business Plan	4.5
EP2040 Financing the Entrepreneurial Venture	4.5
EP4020 Global Entrepreneurship	4.5
EP4A89 Entrepreneurial Practicum A	4.5
EP4B89 Entrepreneurial Practicum B	4.5
EP4093 Entrepreneurial Studies Externship	4.5
IB4099 International Business Experience**	13.5
MG4020 Strategic Management	4.5
Career Three courses selected to create a concentration	13.5
Electives	13.5

RELATED PROFESSIONAL STUDIES

AC3020 Managerial Finance	4.5
Legal Elective One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective One course from the following: IS4025, MG3030, MK3040	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 95.5

Four-Year Credit Total 194.0–195.0

* These associate in science programs include: Accounting, Advertising Communications, Business Administration, Fashion Merchandising, Financial Services Management, Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

NOTE: Students transferring to this major from Fashion Merchandising must take AC1022 as an extra course.

ENTREPRENEURSHIP

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
EP1001 Introduction to Entrepreneurship	4.5
EP2030 The Business Plan	4.5
EP2040 Financing the Entrepreneurial Venture	4.5
EP4020 Global Entrepreneurship	4.5
EP4A89 Entrepreneurial Practicum A	4.5
EP4B89 Entrepreneurial Practicum B	4.5
EP4093 Entrepreneurial Studies Externship	4.5
IB1001 Introduction to Global Business	4.5
IB4099 International Business Experience*	13.5
MG2020 Organizational Behavior	4.5
MG4020 Strategic Management	4.5
Career Three courses selected to create a concentration	13.5
Electives	13.5

RELATED PROFESSIONAL STUDIES

AC3020 Managerial Finance	4.5
Legal Elective One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective One course from the following: IS4025, MG3030, MK3040	4.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	4.5

Total Credits 100.0

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

EQUINE BUSINESS MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Equine Business Management associate degree program combines equine academic courses and hands-on equine practicums with business and general studies courses. The program prepares students for areas of the industry demanding managerial skills, a knowledge of business practice and equine experience. The Equine Business Management associate degree offers five academic equine courses in topics including horse management, anatomy, lameness, physiology, nutrition and diseases along with two hands-on practicums taught at the Equine Center.

BACHELOR OF SCIENCE (B.S.) DEGREE

Students completing an Equine Business Management associate degree may choose to continue their education in the Equine Business Management bachelor's degree program. This program features equine reproduction, horse show management and judging, horse farm management, equine management practicum III courses, further business management courses, and an opportunity to tailor a degree to meet specific career goals through career electives. Many students also apply for career co-ops with cooperating equine business establishments, or participate in a term abroad with Writtle College in England during their bachelor of science degree program.

Students must select three courses from one discipline in the Career Electives listings (see pages 106–107).

EXTRACURRICULAR ACTIVITIES

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

The University hosts seminars and career nights with nationally recognized speakers from the equine industry. A well-established clinic program rounds out students' educational experiences through participation and observation of various teaching and training techniques. Clinicians such as Ann Guptil, Mark Weissbecker, Kim Walnes and Shannon Dueck have participated in this program.

Johnson & Wales University participates in equine sports through two distinct competitive teams. Johnson & Wales is an active member of the Intercollegiate Horse Shows Association with students competing on the hunter-seat equitation team throughout New England. The University is also a charter member of the Interscholastic Dressage Association and hosts two competitions yearly and travels throughout New England with this team. The University participates in combined training through several combined tests held at the Equine Center.

Students have the opportunity to broaden their knowledge through selected field trips, the highlight of which is the annual upstate New York breeding farms trip.

The Equine Club provides students with social and recreational equine opportunities.

THE FACILITY

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

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

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

EQUINE BUSINESS MANAGEMENT

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

MAJOR COURSES		CREDITS
EQ1001	Introduction to Horse Management	4.5
EQ1010	Equine Physiology & Genetics	4.5
EQ1020	Equine Anatomy & Lameness	4.5
EQ1071	Equine Management Practicum I	3.0
EQ1072	Equine Management Practicum II	3.0
EQ2000	Equine Diseases	4.5
EQ2010	Equine Nutrition	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
PH3020	Logic: Critical Thinking	4.5
	OR	
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits **96.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Equine Business Management (see next page)
- Information Science (see page 126)

EQUINE BUSINESS MANAGEMENT

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

First two years:

Associate in Science Degree in Equine Business Management (see previous page) or Equine Studies (see page 108) 95.5–96.5

Third and fourth years:

MAJOR COURSES	CREDITS
EQ2073 Equine Management Practicum III	1.5
EQ3010 Equine Reproduction	4.5
EQ3020 Horse Show Management & Judging	4.5
EQ4050 Horse Farm Management	4.5

RELATED PROFESSIONAL STUDIES

AD1010 Marketing Communications I	4.5
MK1011 Principles of Professional Selling	4.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5
Elective One course selected from offerings within the College of Business or School of Technology	4.5
Career Electives Three courses selected from one discipline in the Career Electives listing (see next page)	13.5

GENERAL STUDIES

EC1001 Macroeconomics	4.5
LD2001 Foundations of Leadership Studies	4.5
MT2001 Statistics	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

FREE ELECTIVES

Three courses selected from offerings within the University (or Career Co-op) 13.5

Total Credits 92.5

Four-Year Credit Total 188.0–189.0

NOTE: Equine Studies graduates must take AC1022, Business Accounting II and Lab, in lieu of one free elective.

EQUINE BUSINESS MANAGEMENT/RIDING

(College of Business)

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

First two years:

Associate in Science Degree in Equine Studies (see page 108) 95.5

Third and fourth years:

MAJOR COURSES		CREDITS
EQ2073	Equine Management Practicum III	1.5
EQ3000	Foundations of Riding Theory	4.5
EQ3001	Methods of Riding Instruction	4.5
EQ3010	Equine Reproduction	4.5
EQ3020	Horse Show Management & Judging	4.5
EQ3061	Dressage & Jumping I	1.5
EQ3062	Dressage & Jumping II	1.5
EQ3063	Dressage & Jumping III	1.5
EQ4050	Horse Farm Management	4.5
EQ4061	Advanced Riding & Training I	1.5
EQ4062	Advanced Riding & Training II	1.5
EQ4063	Advanced Riding & Training III	1.5

RELATED PROFESSIONAL STUDIES

AC1022	Business Accounting II and Lab	5.5
AD1010	Marketing Communications I	4.5
PD0010	Career Management Capstone	1.0
Elective	One course selected from offerings within the College of Business or School of Technology	4.5
Career Electives	Three courses selected from Career Electives listings (this page and next)	
	OR	
	Selective Career Co-op	
	OR	
	Term Abroad	
	OR	
	EQ3070 and two career electives	13.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies course	9.0

Total Credits 93.5

Four-Year Credit Total 189.0

CAREER ELECTIVES FOR EQUINE MAJOR CONCENTRATIONS

Accounting Concentration

AC2011	Federal Taxes I
AC2021	Intermediate Accounting I
AC2022	Intermediate Accounting II
AC3012	Federal Taxes II
AC3075	Financial Management

Advertising Communications Concentration

AD1011	Marketing Communications II
AD1021	Public Relations Concepts
AD3001	Creativity in Advertising
AD3003	Advertising Campaigns
IS4025	Desktop Publishing

Career Writing Concentration

EN2030	Introduction to Newswriting
IS4025	Desktop Publishing
AD1021	Public Relations Concepts
EN2010	Technical Writing

Commercial Recreation Concentration

RL1010	Commercial Recreation
Choose any two of the following:	
EP2030	The Business Plan
HM3060	Private Club Management
HM3080	Entertainment Management
RL2060	Camp Administration
RL2070	The Gaming Industry
SF2020	Event Management

Computers Concentration

IS2020	Web Site Design Concepts
IS2025	Advanced Web Design and Lab
IS3001	Information Science I
IS3014	Information Management
IS4015	Systems Modeling & Simulation
IS4020	Information Security

Desktop Publishing Concentration

CG2005	Information Architecture and Content Planning
IS4000	Multimedia Design I
IS4025	Desktop Publishing

Entrepreneurship Concentration

EP1001	Introduction to Entrepreneurship
EP2030	The Business Plan
EP2040	Financing the Entrepreneurial Venture
EP3020	Commercialization I: Creating Your Business Idea
EP3021	Commercialization II: Launching Your Business Idea
EP4010	Managing Change and Innovation
EP4020	Global Entrepreneurship

Human Resources Concentration

MG2001	Human Resource Management
MG2020	Organizational Behavior
MG3060	Human Resources Training and Development
MG4070	Human Resources Management Strategy

(continued)

(Career Electives for Equine Majors cont.)

Information Science Concentration

- CB2006 Systems Analysis & Design
- IS2020 Web Site Design Concepts
- IS2025 Advanced Web Design and Lab
- IS3001 Information Science I
- IS3014 Information Management

Or other technology offering with approval of the department chair

International Business Concentration

- EC2010 Economic Geography
- IB1001 Introduction to Global Business
- IB2002 International Business
- IB2020 Seminar on the European Union
- IB2030 Foreign Area Studies
- IB2040 International Culture and Protocol
- IB3050 Export Procedures & Practices

Marketing Concentration

- MK1002 Consumer Behavior
- MK2020 Business-to-Business Marketing
- MK2050 Qualitative Research
- MK3011 Direct Marketing
- MK3040 Electronic Commerce
- MK4030 International Marketing

Operations Management Concentration

- MG2030 Service and Production Operations Management
- MG2040 Purchasing and Supply Chain Management
- MG3040 Process and Quality Management
- MG4001 Process Planning and Control
- MG4050 Operations Management Strategy

Resort Management Concentration

- RL2020 Resort Management

Choose any two of the following:

- HM1010 Front Desk Operations
- HM2010 Convention & Group Sales
- HM3080 Entertainment Management
- RL2040 Outdoor Recreation Planning
- TT3010 Dynamics of Tourism
- TT3020 Ecotourism

Retailing Concentration

- RT1005 Introduction to Retailing

Choose any two of the following:

- RT2060 Retail Industry Seminar
- RT3010 Merchandise Buying
- RT3030 Comparative Retail Strategies

Sports/Entertainment/Event Management Concentration

- HM3080 Entertainment Management
- SF1001 Introduction to Sports/Entertainment/Event Management
- SF2010 Facilities Management
- SF2020 Event Management
- SF3010 Ticket Sales and Operations
- SF3050 Sports, Entertainment & Event Marketing

NOTE: Students must select three courses from one discipline in this Career Elective listing to create a concentration, or a Career Co-op, or a Term Abroad, or EQ3070 and two course electives.

EQUINE STUDIES

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Designed for the student who desires a career in teaching, training and/or farm management, the Equine Studies associate degree program combines riding instruction, specialized academic equine courses and equine practicums with business and general studies courses. The Equine Studies program offers balanced seat riding instruction with emphasis on Dressage and Combined Training.

Equine Studies students participate in a Riding Proficiency program which certifies their riding progress. The students are eligible to earn certificates of achievement at three levels of competency in dressage and jumping.

Equine Business Management and Equine Studies associate degree programs offer two specialized Equine Management Practicums which emphasize the hands-on aspects of horse management care and training.

Students completing an Equine Studies associate degree may choose to continue their education in bachelor's degree programs in Equine Business Management/Riding or Equine Business Management without the riding option. Both programs feature additional academic equine courses in reproduction, horse farm management, horse training and judging along with additional business courses and a chance to tailor a degree through career electives (see pages 106–107). Students in the bachelor of science degree program with the riding option also participate in advanced riding courses, a foundations of riding theory course and a methods of riding instruction course. Those students who complete riding proficiency level 2 have the option of participating in a specialized horse training course during the summer term. Both majors also have the option of applying for participation in a career co-op with a cooperating business establishment or a term abroad program in England.

NOTE: See pages 103–104 for extracurricular activities and information on the facility.

EQUINE STUDIES

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

MAJOR COURSES	CREDITS	
EQ1001	Introduction to Horse Management	4.5
EQ1010	Equine Physiology & Genetics	4.5
EQ1020	Equine Anatomy & Lameness	4.5
EQ1061	Principles of Riding I	1.5
EQ1062	Principles of Riding II	1.5
EQ1063	Principles of Riding III	1.5
EQ1071	Equine Management Practicum I	3.0
EQ1072	Equine Management Practicum II	3.0
EQ2000	Equine Diseases	4.5
EQ2010	Equine Nutrition	4.5
EQ2061	Combined Training I	1.5
EQ2062	Combined Training II	1.5
EQ2063	Combined Training III	1.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5

Total Credits **95.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Equine Business Management (see page 105)
- Equine Business Management/Riding (see page 106)
- Information Science (see page 126)

FASHION MERCHANDISING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Fashion Merchandising associate degree program provides students with an excellent opportunity to learn the fundamentals of fashion and merchandising. Major studies include retailing, professional selling, a comprehensive introduction to the retail industry, fashion forecasting and textiles.

The goal of the associate degree program is to provide the combination of academic theory and practical experience necessary for entry-level management positions in the retail industry. Upon graduation, students are best prepared to seek immediate employment, or continue their studies in a bachelor's degree program in Retail Marketing & Management.

The Retail Marketing & Management bachelor's degree program prepares students for middle management or executive trainee opportunities within the retail or retail support industries.

The bachelor of science degree program also includes a term-long Retail Merchandising Internship in Gladding's, a unique store owned and operated by the University with a component of Community Service Learning.

Students may also elect to continue in Marketing, Marketing Communications, Entrepreneurship, Financial Services Management, Management, Accounting or Information Science.

FASHION MERCHANDISING

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

MAJOR COURSES		CREDITS
AC1021	Business Accounting I and Lab	5.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
RT1005	Retailing	4.5
RT1010	Textiles	4.5
RT1020	The Business of Fashion	4.5
RT2063	Retail Industry Seminar	4.5
RT2096	Retail Practicum	9.0
Career	One course from the following:	
Elective	RT1050, RT2020, RT2050	4.5

RELATED PROFESSIONAL STUDIES

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

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **103.0**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 77)
- Entrepreneurship (see page 101)
- Financial Services Management (see page 111)
- Information Science (see page 126)
- Management (see page 133)
- Marketing (see page 136)
- Marketing Communications (see page 138)
- Retail Marketing & Management (see page 147)

FINANCIAL SERVICES MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This two-year associate degree program exposes students to the specialized practices and procedures of the financial services industry. A general knowledge of the principles of business administration is also developed.

Upon successful completion of this program, students may seek employment in entry-level positions in the banking, investment or financial planning industries. Students are best prepared to continue their studies with junior-year status in the University's bachelor of science degree programs in either Accounting or Financial Services Management. However, they may switch to one of several other College of Business degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

The four-year program in Accounting is designed to prepare students for entry into positions with public accounting firms and similarly challenging positions with private, governmental and nonprofit organizations. Financial Services A.S. Degree holders are best prepared to pursue the Financial Services Focused Study areas in the Accounting B.S. program.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized concentration from the choices that follow. The University's Career Management System will facilitate these selections.

CONCENTRATIONS FOR FINANCIAL SERVICES MANAGEMENT MAJORS

Financial Concentrations

Banking and Lending

FI3010	Credit Management
FI3050	International Banking & Finance
FI4010	Bank Management
FI4020	Insurance

Mutual Funds

AC3070	Accounting for Mutual Funds
FI2002	Mutual Funds
LW1030	Wills, Trusts and Probates

Brokerage

AC3070	Accounting for Mutual Funds
FI3070	Series 7 Securities

Real Estate

FI4010	Bank Management
FI4020	Insurance
FI4030	Real Estate
LW1040	Real Estate/Property Law

Management Concentrations

Operations Management

MG2030	Service & Production Operations Management
MG3040	Process & Quality Management
MG4050	Operations Management Strategy

Human Resource Management

MG2001	Human Resources Management
MG3060	Human Resources Training & Development
MG4070	Human Resources Management Strategy

International Business

IB2002	International Business
IB2030	Foreign Area Studies
IB2040	International Culture & Protocol

FINANCIAL SERVICES MANAGEMENT

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

MAJOR COURSES		CREDITS
EC3040	Money & Banking	4.5
FI2001	Introduction to Investments & Financial Planning	4.5
FI2010	Finance	4.5
FI2020	Introduction to Financial Institutions	4.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MG2020	Organizational Behavior	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 Level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **99.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 102)
- Financial Services Management (see next column)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see page 137)
- Marketing Communications (see page 139)

FINANCIAL SERVICES MANAGEMENT

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

First two years:

Associate in Science Degree in Financial Services Management (see previous column) 99.5

Third and fourth years:

MAJOR COURSES		CREDITS
MG4020	Strategic Management	4.5
MG4030	Senior Management Seminar	4.5
MG3030	Managerial Technology	4.5
IB4099	International Business Experience*	13.5
FI4089	Financial Services Career Focus**	13.5
	OR	
Fin. Svcs. Concentr.	Select one concentration from offerings on page 110	

RELATED PROFESSIONAL STUDIES

Mgmt. Concentr.	Select one concentration from offerings on page 110	13.5
	AND	
LW3002	The Legal Environment of Business II	4.5
MG3020	Managerial Accounting	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the College of Business 4.5

Total Credits **91.0**

Four-Year Credit Total **190.5**

*Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration (13.5 credits total).

**Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on page 110.

FINANCIAL SERVICES MANAGEMENT

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

First two years:

Associate in science degree in other*
College of Business program 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FI2001 Introduction to Investments and Financial Planning	4.5
FI2020 Introduction to Financial Institutions	4.5
FI4089 Financial Services Career Focus*** OR	13.5
Fin. Svcs. Select one concentration from offerings on page 110	
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
IB4099 International Business Experience**	13.5

RELATED PROFESSIONAL STUDIES

Mgmt. Select one concentration from offerings on page 110	13.5
Concentr. AND	
EC3040 Money & Banking	4.5
LW3002 The Legal Environment of Business II	4.5
MG3020 Managerial Accounting	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 99.5

Four-Year Credit Total 195.0

*These associate in science programs include: Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising, Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration (13.5 credits total).

*** Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits to create a Financial Services concentration listed on page 110.

FINANCIAL SERVICES MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
EC3040 Money & Banking	4.5
FI2001 Introduction to Investments and Financial Planning	4.5
FI2010 Finance	4.5
FI2020 Introduction to Financial Institutions	4.5
FI4089 Financial Services Career Focus** OR	13.5
Fin. Svcs. Select one concentration from offerings on page 110	
IB1001 Introduction to Global Business	4.5
IB4099 International Business Experience*	13.5
MG2020 Organizational Behavior	4.5
MG3030 Managerial Technology	4.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5

RELATED PROFESSIONAL STUDIES

Mgmt. Select one concentration from offerings on page 110	13.5
Concentr. AND	
LW3002 The Legal Environment of Business II	4.5
MG3020 Managerial Accounting	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	4.5

Total Credits 104.5

Four-Year Credit Total 199.5

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business or the School of Technology or the School of Arts & Sciences to form a concentration (13.5 credits total).

FOOD & BEVERAGE MANAGEMENT

*(The College of Culinary Arts and
The Center for Food Service Management)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

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

Upon completion of the program, students have the opportunity to enter the food service industry, or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management or International Hotel & Tourism Management.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast-paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for exciting and rewarding careers in the food service industry.

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue

concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of a foreign language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food & Beverage Management, Hotel Management, or Travel & Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

FOOD & BEVERAGE MANAGEMENT

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

MAJOR COURSES		CREDITS
CA1315	Stocks, Sauces and Soups	3.0
CA1325	Essentials of Dining Room	3.0
CA1335	Traditional European Cuisine	3.0
CA1345	Introduction to Baking & Pastry	3.0
CA1355	New World Cuisine	3.0
FM1001	Introduction to the Food Service Field	4.5
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2080	Food Service Operations	4.5
FM2099	Food Service Management Practicum	13.5
HM2011	Hospitality Sales and Meeting Management	4.5
HM2030	Hospitality Human Resources and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
LW2010	Hospitality Law	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 or SC3030	4.5

Total Credits **103.0**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Food Service Management (see page 117)
- Hospitality Management (see page 120)
- International Hotel & Tourism Management (see page 129)

FOOD MARKETING

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree program in Food Marketing provides students with specialized courses in the marketing discipline. The program prepares students to build marketing careers within the food industry either working for a purveyor or for the marketing department of a restaurant, food catalog, or beverage producer, as well as food products companies.

Upon the recommendation of the department chair, students may apply for a term-long co-op or term abroad.

FOOD MARKETING

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (see page 84 or Culinary Arts (see page 95) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
FM3001	The Management of Food Service Systems	4.5
FM3070	Contemporary Issues in Food Industry	4.5
MK1001	Principles of Marketing	4.5
MK2020	Business-to-Business Marketing	4.5
MK2050	Qualitative Research	4.5
MK3005	Brand Marketing	4.5
MK3055	Quantitative Research	4.5
MK4076	Marketing Externship	9.0

RELATED PROFESSIONAL STUDIES

LW2001	The Legal Environment of Business I	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Electives	Three courses selected from offerings within the School of Arts & Sciences or any other general studies course	13.5

Total Credits 97.5

Four-Year Credit Total 194.0

FOOD SERVICE ENTREPRENEURSHIP

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

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

Food Service Entrepreneurship students utilize the resources of the Larry Friedman International Center for Entrepreneurship as well as a commercial test kitchen where they can develop new food products and perfect menu items.

FOOD SERVICE ENTREPRENEURSHIP

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (see page 84) or Culinary Arts (see page 95) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
AC1021	Business Accounting I and Lab	5.5
EP1001	Introduction to Entrepreneurship	4.5
EP2030	The Business Plan	4.5
EP2040	Financing the Entrepreneurial Venture	4.5
EP4020	Global Entrepreneurship	4.5
EP4A89	Entrepreneurial Practicum A	4.5
EP4B89	Entrepreneurial Practicum B	4.5
EP4093	Entrepreneurship Studies Externship	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

LW2001	The Legal Environment of Business I	4.5
PD0010	Career Management Capstone	1.0
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1021	Advanced Composition and Communication	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	4.5
	OR	
PH3040	Ethics of Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 101.0

Four-Year Credit Total 197.5

FOOD SERVICE MANAGEMENT

(The Center for Food Service Management)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Food Service Management program prepares graduates for management challenges in the diverse, fast-paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry. Graduates of the Food Service Management bachelor's degree program can attain positions in a variety of areas including, but not limited to: restaurant managers, kitchen managers/sous chefs, food & beverage directors, catering managers, banquet managers, room service managers, or dining room managers, depending upon the associate degree received and/or concentrations selected.

In bachelor's degree programs, students focus their studies by choosing a concentration. One of the following may be of particular interest to Food Service Management majors:

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Food & Beverage Concentration allows students to focus on the food and beverage segment of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchises or restaurant operations.

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working with recreation, tourism and lodging operations.

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Baking & Pastry Arts (see page 84) or Culinary Arts (see page 95) 96.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM3001 The Management of Food Service Systems	4.5
FM3070 Contemporary Issues in the Food Service Industry	4.5
FM4061 Advanced Food Service Operations Management	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Electives Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC1011 Hospitality Accounting I and Lab	5.5
AC1012 Hospitality Accounting II and Lab	5.5
AC3025 Hospitality Financial Management and Lab	5.5
LW2010 Hospitality Law	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
EN1001 An Introduction to Literary Genres	4.5
EN1021 Advanced Composition and Communication	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits	98.5
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Four-Year Credit Total 195.0

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Food & Beverage Management (see page 114) 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM3010 Beverage Service Management	4.5
FM3070 Contemporary Issues in the Food Service Industry	4.5
FM4061 Advanced Food Service Operations Management	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Three courses selected from Electives offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 195.0

FOOD SERVICE MANAGEMENT

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

First two years:

Associate in Science Degree in Restaurant Management (see page 145) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM3010 Beverage Service Management	4.5
FM3070 Contemporary Issues in the Food Service Industry	4.5
FM4061 Advanced Food Service Operations Management	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Three courses selected from Electives offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 193.5

FOOD SERVICE MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM1060 Sanitation Management	2.0
FM1070 Foods I	4.5
FM1999 NRA Sanitation Certification Exam	0.0
FM2040 Guest Service Systems	4.5
FM2080 Food Service Operations	4.5
FM2099 Food Service Management Practicum	13.5
FM3001 The Management of Food Service Systems	4.5
FM3010 Beverage Service Management	4.5
FM3070 Contemporary Issues in the Food Service Industry	4.5
FM4060 Hospitality Operations Management	9.0
HM2011 Hospitality Sales and Meeting Management	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 98.5

Four-Year Credit Total 193.5

HOSPITALITY MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. It also allows them to pursue a concentration with the option of selecting a co-op in a specific field of study focusing on their career interests.

In bachelor's degree programs, students focus their study by choosing a concentration. One of the following may be of particular interest to Hospitality Management majors:

The Casino & Gaming Operations Concentration allows students to focus on the gaming segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming and casino operations.

The Entrepreneurship Concentration is ideal for students who are interested in owning their own hospitality-related businesses. It is also an appropriate choice for students interested in consulting, development or franchising opportunities.

The Food & Beverage Concentration allows students to focus on the food and beverage segment of the hospitality industry. Courses are ideal for candidates interested in working with beverage, non-commercial, chain, franchise or restaurant operations.

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in managing corporate, hotel or airport properties.

HOSPITALITY MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (see page 123) 101.5

Third and fourth years:

MAJOR COURSES		CREDITS
FM4060	Hospitality Operations Management	9.0
HM3015	Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM4060	Hospitality Management Seminar	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives*	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Electives	Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits	92.0
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Four-Year Credit Total 193.5

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

HOSPITALITY MANAGEMENT

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

First two years:

Associate in Science Degree in Restaurant Management (see page 145) or Food & Beverage Management (see page 114) 101.5–103.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Front Office Operations	4.5
HM3015 Dynamics of Recreation/Leisure & Travel-Tourism	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Three courses selected from Electives* offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 193.5–195.0

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

HOSPITALITY MANAGEMENT

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

First two years:

Associate in Science Degree in Travel-Tourism Management (see page 152) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
HM3025 Dynamics of Hotel/Restaurant & Recreation/Leisure	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
TT4010 Tourism Economics	4.5
TT4011 Destination Management Organizations	4.5
Hospitality Three courses selected from Concentr. declared concentration	13.5
Hospitality Three courses selected from Electives* offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 191.5

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

HOTEL MANAGEMENT

(The International Hotel School)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Hotel Management associate degree combines hospitality management knowledge with specialized skill-based training in hotel operations. An integral component of the program is a term-long internship experience at a University-operated lodging establishment. During these 11 weeks, students receive practical, on-the-job experience in such areas as: front desk operations, night audit, reservations and food and beverage operations.

Upon completion of the program, students have the opportunity to enter the hotel industry, or may choose to continue their studies in bachelor's degree programs in Hotel Management, Hospitality Management or International Hotel & Tourism Management.

The Hotel Management bachelor's degree focuses on contemporary issues relating to strategic management in the lodging industry. The program allows students to pursue concentrations and career co-ops in specific fields of study to enhance their career opportunities. This four-year program prepares students for entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food & Beverage Management, Hotel Management or Travel & Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

HOTEL MANAGEMENT

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

MAJOR COURSES		CREDITS
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2040	Guest Service Systems	4.5
FM2080	Food Service Operations	4.5
HM1001	Introduction to the Hospitality Field	4.5
HM1010	Front Office Operations	4.5
HM1011	Hospitality Information Technology	4.5
HM2011	Hospitality Sales and Meeting Management	4.5
HM2030	Hospitality Human Resources and Diversity Leadership	4.5
HM2099	Hotel Internship	13.5

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
LW2010	Hospitality Law	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **101.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Hospitality Management (see page 120)
- Hotel Management (see next page)
- International Hotel & Tourism Management (see page 129)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Hotel Management bachelor's degree focuses on contemporary issues relating to strategic management in the lodging industry. The program allows students to pursue concentrations and career co-ops in specific fields of study to enhance their career opportunities. This four-year program prepares students for entry-level employment in management trainee and supervisory positions at hotels, restaurants, public institutions and private clubs, with opportunity for advancement to upper-level management positions.

In bachelor's degree programs, students focus their studies by choosing a concentration. One of the following may be of particular interest to Hotel Management majors:

The Entertainment Management Concentration allows students to focus on the gaming and entertainment segment of the hospitality industry. Courses are ideal for candidates interested in working with gaming, event management, concert productions and theme operations.

The Hospitality Sales & Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales and marketing and in the managing of meetings and conventions.

The Rooms Division Management Concentration allows students to gain an in-depth view of the lodging segment of the hospitality industry. Courses are ideal for candidates interested in managing corporate, hotel or airport properties.

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working with recreation, tourism and lodging operations.

HOTEL MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (see page 123) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 Hospitality Operations Management	9.0
HM3050 Hospitality Strategic Marketing	4.5
HM3070 Contemporary Issues in the Hotel/Restaurant Industry	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Electives Two courses selected from offerings within the School of Arts and Sciences or any other general studies courses	9.0

Total Credits 92.0

Four-Year Credit Total 193.5

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

HOTEL MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM1060 Sanitation Management	2.0
FM1070 Foods I	4.5
FM1999 NRA Sanitation Certification Exam	0.0
FM2040 Guest Service Systems	4.5
FM2080 Food Service Operations	4.5
FM4060 Hospitality Operations Management	9.0
HM1010 Front Office Operations	4.5
HM1011 Hospitality Information Technology	4.5
HM2011 Hospitality Sales and Meeting Management	4.5
HM2099 Hotel Internship	13.5
HM3070 Contemporary Issues in the Hotel/Restaurant Industry	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

Electives Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 98.5

Four-Year Credit Total 193.5

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

INFORMATION SCIENCE

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Information Science bachelor's degree program complements a variety of associate degree programs to allow students greater flexibility in choosing a career in which computer technology plays an integral part. Students with such diverse educational backgrounds as accounting, marketing, finance, management, hospitality or other degree programs—including the Undeclared Major—are eligible to enter the program.

Students build upon the knowledge they have acquired in their associate degree programs, integrating that knowledge with the information science fundamentals of information storage, retrieval, manipulation, transmission, communication, presentation and analysis. Students also study the computer's impact on business and industry.

When they enter the program, students choose one of six sequence paths: multimedia, desktop publishing, networking, applications programming, business programming or database. Each sequence path offers preparation in a specific area geared towards professional qualification. The multimedia path emphasizes forms and methods of media presentation; the desktop publishing path concentrates on the use of computers to create publication-quality materials; the networking path focuses on communication of information across and within networks; the applications programming path trains students in engineering and technological applications such as C and C++; the business programming path develops students' competencies in legacy systems such as COBOL; the database path trains students in methods of storage, retrieval and manipulation of data.

Experiential education is an essential component of the program, helping students prepare to become career professionals. Seniors participate in one of five experiential education options, all involving work on real technical problems for real clients: technical

project team, internship, externship, career co-op, or solo technical project. All options students work under the supervision of a faculty advisor, and each type offers a different kind of experiential education. Some students might join a multi-disciplinary team of students working on a large-scale project; others might work in a University office or in a company outside the University; still others might define and carry out their own projects.

Depending on their areas of specialization, program graduates may enter the field of information technology as presentation or computer-based training developers, network administrators, entry-level programmers or database administrators.

Sequence Path Selections:

SEQ1 Multimedia: IS4000, IS4001, IS4002

SEQ2 Networking: EG3050, IS4012, IS4030

SEQ3 Applications Programming: CM1041, CM2042, CM2045 or CS2010

SEQ4 Business Programming: CB2012, CB2023, CM1041

SEQ5 Database: CB2026, CB2037, CS1035

SEQ6 Desktop Publishing: CG2005, IS4000, IS4025

INFORMATION SCIENCE

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

First two years:

Associate in science degree* 96.0

Third and fourth years:

MAJOR COURSES		CREDITS
CB2006	Systems Analysis & Design	4.5
CB3010	Introduction to Operating Systems	4.5
IS3001	Information Science I	4.5
IS3014	Information Management	4.5
IS4015	Systems Modeling & Simulation	4.5
IS4020	Information Security	4.5

RELATED PROFESSIONAL STUDIES

LW2001	The Legal Environment of Business I	4.5
LW3080	Cyberlaw	4.5
PD0010	Career Management Capstone	1.0

AREA CONCENTRATION

Three-course Sequence Path (see page 125) 13.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	9.0
	OR	
Tech. Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010)	
	AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES

LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	
	OR	
PH3040	Ethics of Business Leadership	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits 95.5

Four-Year Credit Total* 191.5

* Credit totals may vary for students entering this program from different two-year programs.

NOTE: Students entering this program must hold an associate degree and must have completed both CS1010 Fundamentals of C Programming and CM2005 Introduction to Data Communications. If any required course was accepted in transfer or taken as part of the associate degree, another course must be substituted from the same academic discipline.

INTERNATIONAL BUSINESS

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

International Business (IB) is a rigorous program designed for honors-eligible students. They will become business fluent in a *new*, global business language and culture. Global business languages include English, Spanish, French or German. This new language requirement pertains to all IB students, regardless of current language expertise.

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

To qualify for acceptance and to remain in the program, students must meet the following criteria:

- Johnson & Wales students must have at least a 3.00 GPA to transfer into the program.
- International students must have the equivalent of a 3.00 GPA.
- Freshmen entering the program must have maintained a 3.00 GPA in high school (or equivalent for international students).
- Associate degree students who want to transfer into the program must have maintained a 3.00 GPA in their degree program.
- Students transferring into the program from another college or university who earned a "B" or better grade in required honors courses will be awarded credit for courses completed, but will be excluded from receiving an honors degree.
- Students must have combined SAT scores of 1000 or higher to be accepted into the program.
- Students must maintain a 2.75 GPA through their sophomore year to remain in the program.

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

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR INTERNATIONAL BUSINESS MAJORS

Financial Services Management

FI2001	Introduction to Investments and Financial Planning
FI3050	International Banking & Finance
FI3060	Investments II

Human Resources Management

MG2001	Human Resource Management
MG3060	Human Resources Training & Development
MG4070	Human Resources Management Strategy

Marketing Management

MK2020	Business-to-Business Marketing
MK4001	Strategic Marketing
MK4030	International Marketing

Marketing Research

MK2050	Qualitative Research
MK3005	Brand Marketing
MK3055	Quantitative Research

Operations Management

MG2030	Service and Production Operations Management
MG3040	Process and Quality Management
MG4050	Operations Management Strategy

INTERNATIONAL BUSINESS*

A four-year program leading the Bachelor of Science Degree in International Business.

MAJOR COURSES		CREDITS
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IB1001	Introduction to Global Business	4.5
IB2002	International Business	4.5
IB2020	Seminar on the European Union	4.5
IB2040	International Culture & Protocol	4.5
IB4099	International Business Experience**	13.5
MG2120	Accelerated Management	4.5
MG3020	Managerial Accounting	4.5
MG3030	Managerial Technology	4.5
MG4020	Strategic Management	4.5
MG4030	Senior Management Seminar	4.5
MK1001	Principles of Marketing	4.5
LElect	Language I & II Honors***	9.0
Int. Bus. Concentr.	Select one concentration from page 127 AND	13.5
EC2010	Economic Geography	
IB2030	Foreign Area Studies	
IB3050	Export Procedures & Practices OR	13.5
IB4070	Language & Culture Immersion Program	

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	Legal Environment of Business I	4.5
LW3055	International Law	4.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EC1H01	Honors Economics	4.5
EN1H01	Honors Introduction to Literary Genres	4.5
EN1H20	Honors English Composition	4.5
EN1H21	Honors Advanced Composition and Communication	4.5
EN1H30	Honors Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
MT1H30	Quantitative Analysis I	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SL1H01	Honors Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVE

One course selected from offerings within the University	4.5
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Total Credits

190.5

*Students must satisfy admissions criteria to enter the International Business program, and must attain a cumulative GPA of 2.75 by the end of their sophomore year to remain enrolled in this program.

** Students meeting eligibility criteria may elect Summer Term Abroad (TA4089), Business Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take a three-course concentration (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences.

*** Students may choose from French, German or Spanish.

NOTES: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

Students **MUST** be bilingual to graduate. International students where English is not the primary language must possess a Level III proficiency in English, or attain a Level III proficiency in English. Level III proficiency in English as a second language can be demonstrated by successfully passing TOEFL requirements.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The International Hotel School)

BACHELOR OF SCIENCE (B.S.) DEGREE

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

The required term spent abroad and the language requirement provide students with a unique global perspective, as well as a competitive advantage when seeking employment with international hospitality corporations.

The International Hotel & Tourism Management degree prepares students for positions such as assistant department head or supervisor with an international hospitality corporation.

NOTE: All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the department chair of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food & Beverage Management, Hotel Management, or Travel & Tourism Management. Selection is based upon previous academic performance, community and University Service, industry experience and professional recommendations.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in Food & Beverage Management (see page 114) 103.0

Third and fourth years:

MAJOR COURSES		CREDITS
FM4061	Advanced Food Service Operations Management	4.5
HM1010	Front Office Operations	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM4060	Hospitality Management Seminar	4.5
IH3010	International Hospitality Management	4.5
TT3010	Dynamics of Tourism	4.5
TT3030	International Policies of Tourism	4.5
Hospitality Electives*	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hospitality Financial Management and Lab	5.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
LElect	Language I**	4.5
LElect	Language II**	4.5
LElect	Language III**	4.5
History	One HI-designated course (except HI4030)	4.5

Total Credits 92.0

Four-Year Credit Total 195.0

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in
Hotel Management (see page 123) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 Hospitality Operations Management	9.0
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
LElect Language I**	4.5
LElect Language II**	4.5
LElect Language III**	4.5
History One HI-designated course (except HI4030)	4.5

Total Credits 92.0

Four-Year Credit Total 193.5

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in
Restaurant Management (see page 145) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Front Office Operations	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
LElect Language I**	4.5
LElect Language II**	4.5
LElect Language III**	4.5
History One HI-designated course (except HI4030)	4.5

Total Credits 92.0

Four-Year Credit Total 193.5

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in
Travel-Tourism Management (see page 152) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM2040 Guest Service Systems	4.5
HM1010 Front Office Operations	4.5
HM3050 Hospitality Strategic Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
IH3010 International Hospitality Management	4.5
TT3010 Dynamics of Tourism	4.5
TT3030 International Policies of Tourism	4.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Financial Management and Lab	5.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
LElect Language II*	4.5
LElect Language III**	4.5
History One HI-designated course (except HI4030)	4.5

Total Credits	87.5
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Four-Year Credit Total 187.0

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

** Students must satisfy three levels of the same language or may substitute three general studies electives if proficiency in a second language is demonstrated or documented.

MANAGEMENT

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Management career education at Johnson & Wales University includes both two-year and four-year degree programs.

The two-year program in Management provides students with an introduction to the principles of business management. Graduates are best prepared to enter the bachelor of science degree program in Management. Students may also enter several other College of Business bachelor's degree programs.

BACHELOR OF SCIENCE (B.S.) DEGREE

The four-year Management program prepares students for a variety of responsible managerial positions in business and industry. The graduate of the four-year program in Management can expect to be offered employment that will allow rapid advancement with a wide range of firms.

Students will choose one concentration from the following options. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR MANAGEMENT MAJORS

(Students will choose three courses from each concentration's list of courses to receive credit for the concentration.)

Financial Services Management

FI2001	Introduction to Investments and Financial Planning
FI2002	Mutual Funds
FI3050	International Banking & Finance
FI3070	Series 7 Securities

Human Resources Management

MG3050	Compensation & Benefits Management
MG3060	Human Resources Training & Development
MG4040	Contemporary Management
MG4070	Human Resources Management Strategy

International Business

IB2002	International Business
IB2030	Foreign Area Studies
IB2040	International Culture and Protocol

Operations Management

IB3050	Export Procedures & Practices
MG2040	Purchasing & Supply Chain Management
MG4001	Process Planning and Control
MG4050	Operations Management Strategy

MANAGEMENT

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

MAJOR COURSES		CREDITS
FI2010	Finance	4.5
IB1001	Introduction to Global Business	4.5
MG1001	Principles of Management	4.5
MG2001	Human Resources Management	4.5
MG2020	Organizational Behavior	4.5
MG2030	Service and Production Operations Management	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5
TS1010	Microcomputer Applications	4.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **99.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 102)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see next page)
- Marketing (see page 137)
- Marketing Communications (see page 139)

MANAGEMENT

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

First two years:

Associate in science degree program in Management (see previous column) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 International Business Experience*	13.5
LW3002 The Legal Environment of Business II	4.5
MG3020 Managerial Accounting	4.5
MG3030 Managerial Technology	4.5
MG3040 Process and Quality Management	4.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MG4089 Global Management Career Focus*	13.5
Business Select one concentration	
Concentr. from offerings on page 132	13.5

RELATED PROFESSIONAL STUDIES

PD0010 Career Management Capstone 1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 195.0

*Students meeting eligibility criteria may elect Summer Term Abroad (TA4089), Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Computer/Business Applications** program graduates.

First two years:

Associate in Science Degree in Computer/Business Applications (see page 87) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 International Business Experience*	13.5
LW3002 The Legal Environment of Business II	4.5
MG2001 Human Resources Management	4.5
MG2020 Organizational Behavior	4.5
MG2030 Service and Productions Operations Management	4.5
MG3020 Managerial Accounting	4.5
MG3030 Managerial Technology	4.5
MG3040 Process and Quality Management	4.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MK1001 Principles of Marketing	4.5

RELATED PROFESSIONAL STUDIES

PD0010 Career Management Capstone 1.0

GENERAL STUDIES

EC2002 Microeconomics	4.5
LD2001 Foundations of Leadership Studies	4.5
MT2001 Statistics	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5

Total Credits 91.0

Four-Year Credit Total 190.5

*Students meeting eligibility criteria may elect Summer Term Abroad (TA4089), Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

MANAGEMENT

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

First two years:

Associate in science degree in other*
College of Business program 98.5–99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 International Business Experience**	13.5
MG2001 Human Resources Management	4.5
MG2020 Organizational Behavior***	4.5
MG2030 Service & Production Operations Management	4.5
MG3020 Managerial Accounting	4.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MG4089 Global Management Career Focus (or prerequisite courses)****	13.5
Business Concentr. Select one concentration from offerings on page 132	13.5

RELATED PROFESSIONAL STUDIES

LW3002 The Legal Environment of Business II	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

Total Credits 95.5

Four-Year Credit Total 194.0–195.0

* These associate in science programs include: Accounting, Advertising Communications, Fashion Merchandising, Financial Services Management and Marketing.

** Students meeting eligibility criteria may elect Summer Term Abroad (TA4089) or Business Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

*** Financial Services Management majors should substitute MG4040 for MG2020.

**** Non-management majors may use this to fulfill a combination of management prerequisites and MG3000/4000-level courses totaling 13.5 credits.

MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
FI2010 Finance	4.5
IB1001 Introduction to Global Business	4.5
IB4099 International Business Experience*	13.5
MG2001 Human Resources Management	4.5
MG2020 Organizational Behavior	4.5
MG2030 Service and Production Operations Management	4.5
MG3020 Managerial Accounting	4.5
MG3030 Managerial Technology	4.5
MG3040 Process and Quality Management	4.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MG4089 Management Career Focus**	
OR	13.5
Business Concentr. Select one concentration from offerings on page 132	

RELATED PROFESSIONAL STUDIES

LW3002 The Legal Environment of Business II	4.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking	
OR	4.5
PH3040 Ethics of Business Leadership	

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 190.5

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business or the School of Technology or the School of Arts & Sciences to form a concentration (13.5 credits total).

** Students meeting eligibility criteria may elect a Business Co-op (BU4099). Otherwise, students must take 13.5 credits from choices listed on page 132 to create a concentration.

MARKETING

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Marketing associate degree program provides a solid introduction to marketing, preparing students for entry-level positions in the sales industry. Upon completion, students have the opportunity to continue their studies in the Marketing bachelor's degree program. Students may also choose Retail Marketing & Management, and Information Science for their bachelor's degree studies.

BACHELOR OF SCIENCE (B.S.) DEGREE

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

As a candidate for a bachelor of science degree in Marketing, students may apply for a Selective Career Co-op with a cooperating business firm in place of one term of college studies.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR MARKETING MAJORS

Advertising

AD1010	Marketing Communications I
AD1011	Marketing Communications II
AD3001	Creativity in Advertising
AD3003	Advertising Campaigns

Business-to-Business Selling

MG2040	Purchasing & Supply Chain Management
MK1011	Principles of Professional Selling
MK2012	Sales Management
MK2020	Business-to-Business Marketing

Electronic Commerce

IS2020	Web Site Design Concepts
IS4000	Multimedia Design I
MK3011	Direct Marketing
MK3040	Electronic Commerce

Fashion Communications

AD1010	Marketing Communications I
AD1011	Marketing Communications II
EN2010	Technical Writing
EN2030	Introduction to Newswriting
RT2050	Fashion Promotion

Fashion Product Development

MK1002	Consumer Behavior
MK3005	Brand Marketing
RT2020	Fashion Design for the Apparel Industry
RT3070	Textile Design for the Apparel and Home Furnishings Industry

Marketing Management

MK1002	Consumer Behavior
MK2020	Business-to-Business Marketing
MK3005	Brand Marketing
MK4001	Strategic Marketing
MK4030	International Marketing

Marketing Research

EP2030	The Business Plan
MK2050	Qualitative Research
MK3005	Brand Marketing
MK3055	Quantitative Research

MARKETING

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

MAJOR COURSES	CREDITS
AD1010 Marketing Communications I	4.5
MK1001 Principles of Marketing	4.5
MK1002 Consumer Behavior	4.5
MK1011 Principles of Professional Selling	4.5
MK2020 Business-to-Business Marketing	4.5
MK2050 Qualitative Research	4.5

RELATED PROFESSIONAL STUDIES

AC1021 Business Accounting I and Lab	5.5
AC1022 Business Accounting II and Lab	5.5
LW2001 The Legal Environment of Business I	4.5
MG1001 Principles of Management	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5
TS1000 Introduction to Computers	4.5
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1030 Communication Skills	4.5
MT2001 Statistics	4.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math One math course at the MT1002 level or higher	4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits **99.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Accounting (see page 78)
- Entrepreneurship (see page 102)
- Financial Services Management (see page 112)
- Information Science (see page 126)
- Management (see page 134)
- Marketing (see next column)
- Marketing Communications (see page 139)

MARKETING

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

First two years:

Associate in Science Degree in Marketing (see previous column) **99.5**

Third and fourth years:

MAJOR COURSES	CREDITS
AD1011 Marketing Communications II	4.5
MK3005 Brand Marketing	4.5
MK3011 Direct Marketing	4.5
MK3040 Electronic Commerce	4.5
MK3055 Quantitative Research	4.5
MK4001 Strategic Marketing	4.5
MK4030 International Marketing	4.5
MK4076 Marketing Externship OR	9.0
BU4096 Business Career Co-op	
Career Three courses selected from offerings	
Electives within the Marketing or Information Science disciplines	13.5

RELATED PROFESSIONAL STUDIES

IB4099 International Business Experience*	13.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University **4.5**

Total Credits **95.5**

Four-Year Credit Total **195.0**

* Students meeting eligibility criteria may elect Summer Term Abroad (TA4089) or Business Co-op (BU4099) or International Business Experience (IB4099). Otherwise, students must take three courses (13.5 credits total) selected from the College of Business, the School of Technology or the School of Arts and Sciences to form a concentration.

MARKETING

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

First two years:

Associate in science degree in other*
College of Business program. 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 International Business Experience**	13.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MK1002 Consumer Behavior	4.5
MK2020 Business-to-Business Marketing	4.5
MK3005 Brand Marketing	4.5
MK4089 Marketing Career Focus	13.5
Career Elective	One course selected from offerings within the Marketing or Information Science disciplines
	4.5

RELATED PROFESSIONAL STUDIES

AC3020 Managerial Finance	4.5
Legal Elective	One course from the following: LW3002, LW3010, LW3050
	4.5
Technology Elective	One course from the following: IS4025, MG3030, MK3040
	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 195.0

* These associate in science programs include: Accounting, Advertising Communications, Business Administration, Entrepreneurship, Fashion Merchandising, Financial Services Management and Management. Any course mentioned in this curriculum that has already been taken in the student's associate degree program should be replaced with a Career Elective.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

NOTE: Students transferring to this major from Fashion Merchandising must take AC1022 as an extra course.

MARKETING

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AD1010 Marketing Communications I	4.5
AD1011 Marketing Communications II	4.5
MK1002 Consumer Behavior	4.5
MK1011 Principles of Professional Selling	4.5
MK2020 Business-to-Business Marketing	4.5
MK2050 Qualitative Research	4.5
MK3005 Brand Marketing	4.5
MK3011 Direct Marketing	4.5
MK3040 Electronic Commerce	4.5
MK3055 Quantitative Research	4.5
MK4001 Strategic Marketing	4.5
MK4030 International Marketing	4.5
MK4076 Marketing Externship OR	9.0
BU4096 Business Career Coop	

RELATED PROFESSIONAL STUDIES

IB4099 International Business Experience*	13.5
PD0010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking	4.5
OR	
PH3040 Ethics of Business Leadership	

Total Credits 91.0

Four-Year Credit Total 186.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

MARKETING COMMUNICATIONS

(College of Business)

BACHELOR OF SCIENCE DEGREE

Marketing Communications provides students with a wide range of knowledge and practical skills related to the development and implementation of the marketing communications elements in advertising, public relations, direct marketing, sales promotion, Internet marketing and personal selling. Specific skills include planning and buying media, writing publicity material, managing market research projects, developing Web pages and links for Internet marketing, developing advertising campaigns, and producing materials for print and broadcast advertising.

Upon graduation, students may be employed with marketing organizations or advertising agencies in positions that utilize these skills.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR MARKETING COMMUNICATIONS MAJORS

Business-to-Business Selling

MG2040	Purchasing & Supply Chain Management
MK1011	Principles of Professional Selling
MK2012	Sales Management
MK2020	Business-to-Business Marketing

Electronic Commerce

IS2020	Web Site Design Concepts
IS4000	Multimedia Design I
MK3011	Direct Marketing
MK3040	Electronic Commerce

Fashion Communications

AD1010	Marketing Communications I
AD1011	Marketing Communications II
EN2010	Technical Writing
EN2030	Introduction to Newswriting
RT2050	Fashion Promotion

Fashion Product Development

MK1002	Consumer Behavior
MK3005	Brand Marketing
RT2020	Fashion Design for the Apparel Industry
RT3070	Textile Design for the Apparel and Home Furnishings Industry

Marketing Management

MK1002	Consumer Behavior
MK2020	Business-to-Business Marketing
MK3005	Brand Marketing
MK4001	Strategic Marketing
MK4030	International Marketing

Marketing Research

EP2030	The Business Plan
MK2050	Qualitative Research
MK3005	Brand Marketing
MK3055	Quantitative Research

MARKETING COMMUNICATIONS

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

First two years:

Associate in Science Degree in Advertising Communications (see page 81) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
AD2025	Public Relations Cases & Plans 4.5
AD3003	Advertising Campaigns 4.5
AD4015	IMC Seminar I 4.5
AD4016	IMC Seminar II 4.5
MK2050	Qualitative Research 4.5
MK3005	Brand Marketing 4.5
MK3055	Quantitative Research 4.5
MK4001	Strategic Marketing 4.5
MK4086	Marketing Communications Externship OR 9.0
BU4096	Business Career Co-op 9.0
Career Electives	Two courses selected from offerings within the Marketing or Information Science disciplines 9.0

RELATED PROFESSIONAL STUDIES

IB4099	International Business Experience* 13.5
PD0010	Career Management Capstone 1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

MARKETING COMMUNICATIONS

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

First two years:

Associate in science degree in other*
College of Business program 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
AD1010 Marketing Communications I	4.5
AD1011 Marketing Communications II	4.5
AD1021 Public Relations Concepts	4.5
AD3001 Creativity in Advertising	4.5
IB4099 International Business Experience**	13.5
MG4020 Strategic Management	4.5
MG4030 Senior Management Seminar	4.5
MK4089 Marketing Career Focus	13.5

RELATED PROFESSIONAL STUDIES

Accounting One course from the following: Elective AC3020, AC4012, FI3050	4.5
Legal One course from the following: Elective LW3002, LW3010, LW3050	4.5
Technology One course from the following: Elective IS4025, MG3030, MK3040	4.5
PDO010 Career Management Capstone	1.0

GENERAL STUDIES

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

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 95.5

Four-Year Credit Total 195.0

* These associate in science programs include: Accounting, Business Administration, Entrepreneurship, Fashion Merchandising, Financial Services Management Management and Marketing.

** Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to form a concentration.

NOTE: Students transferring to this major from Fashion Merchandising must take AC1022 as an extra course.

MARKETING COMMUNICATIONS

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AD1010 Marketing Communications I	4.5
AD1011 Marketing Communications II	4.5
AD1021 Public Relations Concepts	4.5
AD2025 Public Relations Cases & Plans	4.5
AD3001 Creativity in Advertising	4.5
AD3003 Advertising Campaigns	4.5
AD4015 Integrated Marketing Communications Seminar I	4.5
AD4016 Integrated Marketing Communications Seminar II	4.5
IS4025 Desktop Publishing	4.5
MK1002 Consumer Behavior	4.5
MK2050 Qualitative Research	4.5
MK3005 Brand Marketing	4.5
MK3055 Quantitative Research	4.5
MK4001 Strategic Marketing	4.5
MK4086 Marketing Communications Externship OR	9.0
BU4096 Business Career Coop	

RELATED PROFESSIONAL STUDIES

IB4099 International Business Experience*	13.5
PDO010 Career Management Capstone	1.0
TS1010 Microcomputer Applications	4.5

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	

Total Credits 100.0

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to create a concentration.

NETWORK ENGINEERING

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Network Engineering bachelor's degree program gives students an in-depth skill base in the networking tools and problem-solving practices they need to become professionals in the fast-growing field of network technology. Using current networking software and hardware tools, students develop communications skills that prepare them to become highly functional members of project teams consisting of design, technological and business professionals.

Specially designed laboratories give students an enriched hands-on environment in which to hone their design and problem-solving skills, become familiar with equipment and methods common in industry, and develop competency in the use of a range of current networking software tools.

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

Successful graduates of the program in Network Engineering should be prepared to sit for network certification exams, and will be ready to embark upon careers in information technology and business as network administrators, managers, designers or assistant engineers.

NETWORK ENGINEERING

A four-year program leading the Bachelor of Science Degree in Network Engineering.

MAJOR COURSES	CREDITS
CB3010	Introduction to Operating Systems 4.5
CM2005	Introduction to Data Communications 4.5
CS1010	Fundamentals of C Programming 4.5
CS1020	Problem Solving & Programming Concepts 4.5
EG3050	Signal Transmission 4.5
IS4012	Network Devices 4.5
IS4020	Information Security 4.5
IS4030	Distributed Systems with TCP/IP 4.5
IT3010	Advanced Networking with TCP/IP 4.5
IT3020	Network Management & Administration 4.5

RELATED PROFESSIONAL STUDIES	
CB2006	Systems Analysis & Design 4.5
CD2065	Computer-Aided Network Design 6.0
CM1005	Topics in Computers 4.5
CM2015	Computers in a Business Environment 4.5
EG3020	Systems Engineering I 6.0
IS4015	System Modeling & Simulation 4.5
IT2015	Microcomputer Hardware Support 4.5
LW2001	The Legal Environment of Business I 4.5
LW3080	Cyberlaw 4.5
MG2020	Organizational Behavior 4.5
PD0005	Career Planning 0.5
PD0010	Career Management Capstone 1.0
PD1003	Introduction to Career Management 1.5
Tech.	One course selected from offerings within the School of Technology (except TS1000 or TS1010) 4.5
Elective	

EXPERIENTIAL EDUCATION	
EG4095	Technical Project Management 4.5
IT4020	Technical Project Team I
IT4021	Technical Project Team II OR
IT4096	Technology Career Co-op OR
Tech. Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010) with one of the following courses: 9.0
EG4091	Senior Technology Internship
EG4092	Senior Technology Externship
IT4010	Technology Solo Project
IT4093	Technology Career Co-op

GENERAL STUDIES	
EN1001	An Introduction to Literary Genres 4.5
EN1020	English Composition 4.5
EN1030	Communication Skills 4.5
EN2010	Technical Writing 4.5
LD2001	Foundations of Leadership Studies 4.5
MT1010	Mathematics I 4.5
MT1011	Mathematics II 4.5
MT2001	Statistics 4.5
MT3020	Discrete Mathematics 4.5
PH3020	Logic: Critical Thinking OR 4.5
PH3040	Ethics of Business Leadership 4.5
PS2001	General Psychology 4.5
SL1001	Learning and Writing About Community Service 1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience 0.0
SO2001	Sociology I 4.5
History	One HI-designated course (except HI4030) 4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030 4.5

FREE ELECTIVES	
	Three courses selected from offerings within the University (except TS1000 or TS1010) 13.5

Four-Year Credit Total 190.0

PARALEGAL STUDIES

(College of Business)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Paralegal Studies associate degree program was developed for students who have an interest in legal procedures and the law. To gain admission into this program, students' high school transcripts must reflect a 'B' average, or better. Exceptions to the 'B' average requirement may be made by the Director of the Legal Studies Department based upon experience in the field and/or professional life experience.

Upon completion of this program, students will be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector.

BACHELOR OF SCIENCE (B.S) DEGREE

Students may elect to continue their studies in the bachelor's degree programs of Paralegal Studies, Criminal Justice or Information Science.

Graduates of the Paralegal Studies bachelor's degree program, possessing additional advanced training, can expect to be offered employment that will allow them to advance more rapidly in the paralegal profession.

Graduates of the Criminal Justice bachelor's degree program are prepared for a wide range of careers in law enforcement, corrections, and other areas of the criminal justice profession.

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

CERTIFICATE IN PARALEGAL STUDIES

Students who have earned a bachelor's degree from an accredited institution may enroll in Johnson & Wales University's Certificate in Paralegal Studies program.

Students enrolled in this program will take 12 Paralegal Studies courses and be qualified to work in public and private law offices, banks, industrial firms, title companies, real estate offices and legal departments of agencies in the private sector upon completion.

NOTE: This program is for fall entrants only.

PARALEGAL STUDIES

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

MAJOR COURSES	CREDITS
LW1001 Introduction to Paralegal Studies	4.5
LW1010 Legal Research and Writing I	4.5
LW1030 Wills, Trusts & Probate	4.5
LW1040 Real Estate/Property Law	4.5
LW1050 Civil Litigation	4.5
LW1060 The Law of Torts	4.5
LW2060 Legal Research and Writing II	4.5

RELATED PROFESSIONAL STUDIES

AC1001 Principles of Accounting I and Lab	5.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5
SE1011 Word Processing I	4.5
SE1020 Business Communications	4.5
SE2001 Introduction to Keyboarding & Word Processing	4.5
TS1000 Introduction to Computers	4.5

GENERAL STUDIES

EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1030 Communication Skills	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	4.5
PS2001 General Psychology	4.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math One math course at the MT1002 level or higher	4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 98.5

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Criminal Justice (see page 93)
- Information Science (see page 126)
- Paralegal Studies (see next column)

PARALEGAL STUDIES

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

First two years:

Associate in Science Degree in Paralegal Studies (see previous column) 98.5

Third and fourth years:

MAJOR COURSES	CREDITS
LW2080 Criminal Law I	4.5
LW3020 The Law of Contracts & Sales	4.5
LW3040 Family Law	4.5
LW3050 Business Organizations	4.5
LW3060 Administrative Law	4.5

RELATED PROFESSIONAL STUDIES

MG1001 Principles of Management	4.5
MG2001 Human Resource Management	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
HI4020 American Government	4.5
LD2001 Foundations of Leadership Studies	4.5
SC2031 Anatomy & Physiology I	4.5
S02001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Psych. One psychology course at the level of PS2002 or higher	4.5
Sociology One sociology course at the level of S02002 or higher	4.5

FREE ELECTIVES

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

Total Credits 86.5

Four-Year Credit Total 185.0

NOTE: In lieu of their electives, selected students with an overall minimum 2.75 GPA and a minimum 2.75 GPA in the major may serve a one-term externship in a law office, corporate legal department or government legal office for either 4.5, 9 or 13.5 credits.

PARALEGAL STUDIES

A program leading to a Certificate in Paralegal Studies.

MAJOR COURSES	CREDITS
LW1001 Introduction to Paralegal Studies	4.5
LW1010 Legal Research and Writing I	4.5
LW1030 Wills, Trusts & Probate	4.5
LW1040 Real Estate/Property Law	4.5
LW1050 Civil Litigation	4.5
LW1060 The Law of Torts	4.5
LW2060 Legal Research and Writing II	4.5
LW2080 Criminal Law I	4.5
LW3020 The Law of Contracts & Sales	4.5
LW3040 Family Law	4.5
LW3050 Business Organizations	4.5
LW3060 Administrative Law	4.5

Total Credits **54.0**

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

RESTAURANT MANAGEMENT

(The Center for Food Service Management)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Restaurant Management associate degree program prepares students for entry-level management positions in the restaurant industry. Students develop skills and knowledge for assisting with the management of restaurants, hotel food & beverage operations and non-commercial food operations. Areas of focus within this degree program include food preparation, guest services, human resource management, administrative practices and industry procedures.

Upon completion of the program, students have the opportunity to enter the food service industry or may choose to continue their studies in the bachelor's degree programs of Food Service Management, Hospitality Management, or International Hotel & Tourism Management.

The Food Service Management bachelor's degree program prepares graduates for management challenges in the diverse, fast paced and rapidly changing food service industry. This curriculum provides ample opportunity for the food service professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem solving techniques, strong financial analysis skills and customer awareness. The Food Service Management degree develops a solid management philosophy in its graduates and prepares them for bright and rewarding careers in the food service industry.

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Study of another language is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food & Beverage Management, Hotel Management, or Travel & Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

RESTAURANT MANAGEMENT

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

MAJOR COURSES		CREDITS
FM1001	Introduction to the Food Service Field	4.5
FM1060	Sanitation Management	2.0
FM1070	Foods I	4.5
FM1999	NRA Sanitation Certification Exam	0.0
FM2040	Guest Service Systems	4.5
FM2060	Food Preparation Management	9.0
FM2080	Food Service Operations	4.5
FM2099	Food Service Management Practicum	13.5
HM2011	Hospitality Sales and Meeting Management	4.5
HM2030	Hospitality Human Resource and Diversity Leadership	4.5

RELATED PROFESSIONAL STUDIES

AC1011	Hospitality Accounting I and Lab	5.5
AC1012	Hospitality Accounting II and Lab	5.5
LW2010	Hospitality Law	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
SL1001	Learning and Writing about Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 or SC3030	4.5

Total Credits **101.5**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Food Service Management (see page 117)
- Hospitality Management (see page 120)
- International Hotel & Tourism Management (see page 129)

RETAIL MARKETING & MANAGEMENT

(College of Business)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Retail Marketing & Management bachelor's degree program prepares College of Business associate degree program graduates for middle-management or executive trainee opportunities within the retail or retail support industries. By using electives for either a cooperative experience or a selected concentration, students can receive a concentration in a second area of expertise within the broad retail industry.

Students should use Bachelor of Science Program Career Electives and their Free Elective (a total of three-to-five courses) to create a meaningful, customized career concentration. The University's Career Management System will facilitate these selections. The following are some appropriate concentrations.

CONCENTRATIONS FOR RETAIL MARKETING & MANAGEMENT MAJORS

Advertising

AD1010	Marketing Communications I
AD1011	Marketing Communications II
AD3001	Creativity in Advertising
AD3003	Advertising Campaigns

Business-to-Business Selling

MG2040	Purchasing & Supply Chain Management
MK1011	Principles of Professional Selling
MK2012	Sales Management
MK2020	Business-to-Business Marketing

Electronic Commerce

IS2020	Web Site Design Concepts
IS4000	Multimedia Design I
MK3011	Direct Marketing
MK3040	Electronic Commerce

Fashion Communications

AD1010	Marketing Communications I
AD1011	Marketing Communications II
EN2010	Technical Writing
EN2030	Introduction to Newswriting
RT2050	Fashion Promotion

Fashion Product Development

MK1002	Consumer Behavior
MK3005	Brand Marketing
RT2020	Fashion Design for the Apparel Industry
RT3070	Textile Design for the Apparel and Home Furnishings Industry

Marketing Management

MK1002	Consumer Behavior
MK2020	Business-to-Business Marketing
MK3005	Brand Marketing
MK4001	Strategic Marketing
MK4030	International Marketing

Marketing Research

EP2030	The Business Plan
MK3005	Brand Marketing
MK2050	Qualitative Research
MK3055	Quantitative Research

Merchandise Buying

MG2040	Purchasing & Supply Chain Management
RT2050	Fashion Promotion
RT3010	Merchandise Buying
RT3020	Merchandise Mathematics

RETAIL MARKETING & MANAGEMENT

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

First two years:

Associate in Science Degree in Fashion Merchandising (see page 109) 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
RT3010 Merchandise Buying	4.5
RT3020 Merchandise Mathematics	4.5
RT3030 Comparative Retail Strategies	4.5
RT3055 Global Influences on Fashion History	4.5
RT4010 Retail Executive Decision Making	4.5

RELATED PROFESSIONAL STUDIES

AC1022 Business Accounting II and Lab Accounting	5.5
Elective One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective One course from the following: IS4025, MG3030, MK3040	4.5
IB4099 International Business Experience* AND	
Career Elective One course selected from offerings within the College of Business, the School of Arts & Sciences or the School of Technology	18.0
Career Electives Four electives from the College of Business, the School of Arts & Sciences or the School of Technology, selected to create a concentration	
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	
PS2001 General Psychology	4.5
SO2001 Sociology I	4.5
History One HI-designated course (except HI4030)	4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 92.0

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take one International Business course and two courses selected from the College of Business or the School of Technology.

RETAIL MARKETING & MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First Two Years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
RT1005 Retailing	4.5
RT1010 Textiles	4.5
RT1020 The Business of Fashion	4.5
RT2063 Retail Industry Seminar	4.5
RT2096 Retail Practicum	9.0
RT3030 Comparative Retail Strategies	4.5
RT3055 Global Influences on Fashion History	4.5
RT4010 Retail Executive Decision Making	4.5
Career Elective One course from the following: RT1050, RT2020, RT2050	4.5

RELATED PROFESSIONAL STUDIES

Accounting Elective One course from the following: AC3020, AC4012, FI3050	4.5
Legal Elective One course from the following: LW3002, LW3010, LW3050	4.5
Technology Elective One course from the following: IS4025, MG3030, MK3040	4.5
IB4099 International Business Experience* AND	
Career Elective One course selected from offerings within the College of Business, the School of Technology or the School of Arts & Sciences	18.0
Career Electives Four electives from the College of Business, the School of Arts & Sciences or the School of Technology, selected to create a concentration	
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

LD2001 Foundations of Leadership Studies	4.5
PH3020 Logic: Critical Thinking OR	4.5
PH3040 Ethics of Business Leadership	4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from offerings within the University 4.5

Total Credits 100.0

Four-Year Credit Total 195.0

* Students who meet eligibility criteria may elect Summer Term Abroad (TA4089), International Co-op (BU4099) or Summer Work Abroad (IB4020, BU4096). Otherwise, students must take three courses selected from the College of Business, the School of Arts & Sciences or the School of Technology to create a concentration.

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

*(The Center for Sports, Recreation
and Event Management)*

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor of science degree program in Sports/Entertainment/Event Management offers a unique combination of academic courses with hands-on externship experience to provide the operations-based knowledge and skills needed to work in the exciting and expanding field of sports/entertainment. Students learn about the operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports tracks, amphitheaters and convention centers.

The program culminates in an exciting, term-long, off-site externship under the direction of an industry professional that allows students to apply the event/operations management, sales/marketing, and revenue management skills they've learned.

Upon completion of the program, students may seek career opportunities in a variety of areas, including, but not limited to: event planning/operations, luxury suite operations/sales, game day operations, box office/ticketing, sports/event marketing, promotions, sponsorship development, sports/arts programming, conference services and exposition operations.

Recognizing the wide diversity of positions available in the sports, entertainment and event management industry, students have the opportunity to focus their education through the completion of a concentration. Those of particular interest to Sports/Entertainment/Event Management students are as follows:

The Commercial Recreation Concentration allows students to focus on the private, commercial and entrepreneurial segments of the recreation/leisure industry. Courses are ideal for those students interested in working with country clubs, health/fitness centers, athletic/sport complexes, theme/water parks, camps, campgrounds or their own recreational business ventures.

The Hospitality Sales and Meeting Management Concentration allows students to focus on the sales, marketing and meeting segments of the hospitality industry. Courses are ideal for candidates interested in working with hotels, associations, convention centers, corporations and tourism-related facilities in sales, marketing and the managing of meetings and conventions.

The Sports Management Concentration allows students to focus on the professional, collegiate and community sports industry. Students may select from such courses as sports marketing, professional sports management and athletic coaching/administration. This concentration is designed for candidates who desire positions with professional/collegiate sport teams, sporting venues, coaching/athletics or sport/event marketing firms.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the Bachelor of Science Degree in Sports/Entertainment/Event Management.

MAJOR COURSES

		CREDITS
FM2026	Food & Beverage Controls	4.5
HM2030	Hospitality Human Resource and Diversity Leadership	4.5
HM3020	Trade Show/Exposition Management	4.5
HM3050	Hospitality Strategic Marketing	4.5
HM3080	Entertainment Management	4.5
SF1001	Introduction to Sports/Entertainment/Event Management	4.5
SF2010	Facilities Management	4.5
SF2020	Event Management	4.5
SF3010	Ticket Sales and Operations	4.5
SF3045	Media Relations	4.5
SF3070	Contemporary Issues in Sports/Entertainment/Event Management	4.5
SF4050	Public Assembly Facility Management	4.5
SF4060	Sports/Entertainment/Event Management Seminar	4.5
SF4099	Sports/Entertainment/Event Management Externship	13.5
TT3050	Managing Negotiations in the Service Industries	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives*	Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
AC1022	Business Accounting II and Lab	5.5
AC3020	Managerial Finance	4.5
LW2001	The Legal Environment of Business I	4.5
PD0005	Career Planning	0.5
PD0010	Career Management Capstone	1.0
PD1003	Introduction to Career Management	1.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 or SC3030	4.5
Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0

Total Credits **195.0**

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

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

SPORTS/ENTERTAINMENT/ EVENT MANAGEMENT

A four-year program leading to the bachelor of science degree in Sports/Entertainment/Event Management for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES

		CREDITS
FM2026	Food & Beverage Controls	4.5
HM3020	Trade Show/Exposition Management	4.5
HM3080	Entertainment Management	4.5
SF2010	Facilities Management	4.5
SF2020	Event Management	4.5
SF3010	Ticket Sales and Operations	4.5
SF3045	Media Relations	4.5
SF3070	Contemporary Issues in Sports/Entertainment/Event Management	4.5
SF4050	Public Assembly Facility Management	4.5
SF4060	Sports/Entertainment/Event Management Seminar	4.5
SF4099	Sports/Entertainment/Event Management Externship	13.5
TT3050	Managing Negotiations in the Service Industries	4.5
Hospitality Concentr.	Three courses selected from declared concentration	13.5
Hospitality Electives	Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3020	Managerial Finance	4.5
PD0010	Career Management Capstone	1.0

GENERAL STUDIES

Electives	Two courses selected from offerings within the School of Arts & Sciences or any other general studies courses	9.0
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Total Credits 100.0

Four-Year Credit Total **195.0**

TECHNOLOGY SERVICES MANAGEMENT

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree program in Technology Services Management is designed to prepare the student to take a leadership position within the technology support profession. Students are provided with the knowledge and skills to manage the technology support function in a variety of business and industry settings. The program recognizes the importance of non-technical skills and knowledge, with the inclusion of human resource, customer, and financial management as integral parts of the program design.

The senior year culminates with students working on cross-functional teams with other technology majors in planning and executing a real-world technology project, or in completing a work experience term where they will apply and integrate their knowledge and skills in a real-world technology support setting. During their project or work experience term, they also participate in a seminar with their fellow students, investigating actual problems and cases and sharing research and results.

Upon successful completion of this program students may seek employment in professional technology positions such as help desk team leader, help desk supervisor, customer support manager, technical support director, and call center manager in a variety of business and industry settings.

TECHNOLOGY SERVICES MANAGEMENT

A four-year program leading to the bachelor of science degree for two-year **Computer Technology Services** program graduates.

First two years:

Associate in Science Degree in Computing Technology Services (see page 91) 97.5

Third and fourth years:

MAJOR COURSES		CREDITS
CB2006	Systems Analysis and Design	4.5
IS3014	Information Management	4.5
IS3001	Information Science I	4.5
IT3001	Help Desk Management	4.5
IT4060	Senior Seminar in IT Support	4.5
MK3085	Customer Relationship Management	4.5

RELATED PROFESSIONAL STUDIES

AC1021	Business Accounting I and Lab	5.5
LW3080	Cyberlaw	4.5
MG2001	Human Resource Management	4.5
MG2020	Organizational Behavior	4.5
MK1001	Principles of Marketing	4.5
PD0010	Career Management Capstone	1.0

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	
	OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010) AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4093	Technology Career Co-op	

GENERAL STUDIES

LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
History	One HI-designated course (except HI4030)	4.5
Elective	One course selected from offerings within the School of Arts and Sciences or any other general studies course	4.5

Total Credits	96.5
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Four-Year Credit Total **194.0**

TRAVEL-TOURISM MANAGEMENT

*(The Center for International Travel
and Tourism Studies)*

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The associate degree program in Travel-Tourism Management introduces to students the principles and procedures of domestic and international travel. Emphasis is placed on tourism geography, automated travel systems and management skills needed to succeed in the travel industry.

Students participate in a term-long practicum rotating through various sites, including a local travel agency, an international tour operation, the State Tourism Information Booth at T.F. Green State Airport, and local convention and visitors bureaus. The culmination of the practicum experience is a tour to a selected destination, for which students research, negotiate and develop a highly anticipated journey.

Upon completion of the program, students have the opportunity to enter the travel and tourism industry or may choose to continue their studies in the bachelor's degree program of Travel-Tourism Management.

The Travel-Tourism Management bachelor's degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

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

The Hospitality Management bachelor's degree is broad-based in design and includes studies in tourism, hotel management, restaurant management and recreation/leisure operations. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. The program allows students to pursue concentrations and co-ops in specific fields of study to focus on their career interests.

The International Hotel & Tourism Management bachelor of science degree* provides students an opportunity to learn about the service industry from a global standpoint while utilizing the hospitality skills learned at the associate degree level. Students will spend one term abroad integrating their studies within different countries and cultures. The International Hotel & Tourism program will expose students to the principles of international hospitality management, marketing, strategic planning, financial and operational management. Continued foreign language study is required.

* All students interested in entering the bachelor of science degree program in International Hotel & Tourism Management must complete and submit an application to the chair of the International Hotel School during their sophomore year. Preference is given to students who achieve a 3.0 GPA or higher upon completion of their associate degree in Restaurant Management, Food & Beverage Management, Hotel Management, or Travel & Tourism Management. Selection is based upon previous academic performance, community and University service, industry experience and professional recommendations.

TRAVEL-TOURISM MANAGEMENT

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

MAJOR COURSES	CREDITS
HM2030 Hospitality Human Resource and Diversity Leadership	4.5
TT1001 Introduction to Travel-Tourism	4.5
TT1010 Destination Geography I	4.5
TT1011 Destination Geography II	4.5
TT1025 Travel Service Management	4.5
TT1035 Travel Information Systems	4.5
TT2040 Travel Sales Management	4.5
TT2099 Travel Center Practicum	13.5

RELATED PROFESSIONAL STUDIES

AC1021 Business Accounting I and Lab	5.5
AC1022 Business Accounting II and Lab*	5.5
LW2001 The Legal Environment of Business I	4.5
PD0005 Career Planning	0.5
PD1003 Introduction to Career Management	1.5

GENERAL STUDIES

EN1001 An Introduction to Literary Genres	4.5
EN1020 English Composition	4.5
EN1021 Advanced Composition and Communication	4.5
EN1030 Communication Skills	4.5
LD2001 Foundations of Leadership Studies	4.5
SL1001 Learning and Writing About Community Service	1.0
SL2001 The Alan Shawn Feinstein Enriching America Program Experience	0.0
LElect Language Elective	4.5
History One HI-designated course (except HI4030)	4.5
Math One math course at the MT1002 level or higher	4.5
Science One science course from the following: SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 or SC3030	4.5

Total Credits **99.5**

* Students wishing to enter the International Hotel & Tourism Management or Hospitality Management bachelor's degree programs should substitute AC1012 for AC1022.

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Hospitality Management (see page 120)
- International Hotel & Tourism Management (see page 129)
- Travel-Tourism Management (see next page)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Travel-Tourism Management bachelor's degree program provides advanced courses in tourism development, industry relations and international policies. Graduates are employed in destination marketing organizations such as convention and visitor bureaus, tourism offices, resorts, tour operators and tourism consultants.

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

In bachelor's degree programs, students focus their study by choosing a concentration. One of the following may be of particular interest to Travel-Tourism majors:

The Resort Management Concentration focuses on preparing students for positions in the resort segment of the hospitality industry. Courses are ideal for candidates interested in working with recreation, tourism and lodging operations.

The Tour Management Operations Concentration prepares students for positions in the travel and touring industry. Courses are ideal for candidates interested in working with the development and support services of tour operations as well as tour representatives in an international and domestic arena. Career opportunities include international tour directors, product development and tour marketing.

The Tourism Planning and Development Concentration allows students to focus on the research and issues pertaining to the planning and development stages of tourism. Courses are ideal for candidates interested in working with local, regional, and national tourism organizations, as well as government agencies.

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

TRAVEL-TOURISM MANAGEMENT

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

First two years:

Associate in Science Degree in Travel-Tourism Management (see previous page) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
HM3050 Hospitality Strategic Marketing	4.5
TT3010 Dynamics of Tourism	4.5
TT3070 Contemporary Issues in Tourism	4.5
TT4010 Tourism Economics	4.5
TT4011 Destination Management Organization	4.5
TT4060 Tourism Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Three courses selected from offerings within The Hospitality College	13.5

RELATED PROFESSIONAL STUDIES

AC3020 Managerial Finance	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Sociology	4.5
LElect Language Elective**	4.5
History One HI-designated course (except HI4030)	4.5
Elective One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 95.5

Four-Year Credit Total 195.0

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

** Students must select level II of the same language taken during their associate degree program.

TRAVEL-TOURISM MANAGEMENT

A four-year program leading to the bachelor of science degree for students who have completed the **Undeclared Major** program.

First two years:

Undeclared Major Program (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
TT1010 Destination Geography I	4.5
TT1011 Destination Geography II	4.5
TT1025 Travel Service Management	4.5
TT1035 Travel Information Systems	4.5
TT2040 Travel Sales Management	4.5
TT2099 Travel Center Practicum	13.5
TT3010 Dynamics of Tourism	4.5
TT3070 Contemporary Issues in Tourism	4.5
TT4010 Tourism Economics	4.5
TT4011 Destination Management Organization	4.5
TT4060 Tourism Management Seminar	4.5
Hospitality Concentr. Three courses selected from declared concentration	13.5
Hospitality Electives* Two courses selected from offerings within The Hospitality College	9.0

RELATED PROFESSIONAL STUDIES

AC3020 Managerial Finance	4.5
PD0010 Career Management Capstone	1.0

GENERAL STUDIES

LElect Elective	Two Language Electives**	9.0
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

Total Credits 100.0

Four-Year Credit Total 195.0

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

** Students must select level II of the same language taken during their associate degree program.

UNDECLARED MAJOR

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

UNDECLARED MAJOR

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

RELATED PROFESSIONAL STUDIES CREDITS

AC1001	Principles of Accounting I and Lab	5.5
AC1002	Principles of Accounting II and Lab	5.5
LW2001	The Legal Environment of Business I	4.5
MG1001	Principles of Management	4.5
MK1001	Principles of Marketing	4.5
PD0005	Career Planning	0.5
PD1003	Introduction to Career Management	1.5
TS1000	Introduction to Computers	4.5

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
MT2001	Statistics	4.5
PS2001	General Psychology	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
SO2001	Sociology I	4.5
History	One history course from the following: HI2001, HI2002 or HI4020	4.5
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVES

Two courses selected from offerings within the University	9.0
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Total Credits **95.0**

NOTES: An honors version of the undeclared major program is available to qualified applicants.

Students entering the Hospitality College must substitute AC1012 for AC1002, and must take HM1001 or FM1001 and HM2030 for two free electives.

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

Unless entering the Accounting program (see page 75), students entering other College of Business programs must substitute AC1022 for AC1002. All students entering the College of Business must use one free elective to take TS1010.

FOUR-YEAR OPTIONS:

- Accounting (see page 77)
- Entrepreneurship (see page 101)
- Financial Services Management (see page 111)
- Food Service Management (see page 117)
- Hotel Management (see page 124)
- Information Science (see page 126)
- Management (see page 133)
- Marketing (see page 136)
- Marketing Communications (see page 138)
- Retail Marketing & Management (see page 146)
- Sports/Entertainment/Event Management (see page 149)
- Travel-Tourism Management (see page 153)

WEB MANAGEMENT AND INTERNET COMMERCE

(School of Technology)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Web Management & Internet Commerce bachelor's degree program gives students significant experience in the Worldwide Web as it relates to business, management, marketing, communication and information technology. The program provides both the technical skills and the broad understanding of the trends in Web management and Internet commerce required to be successful in a variety of professional work environments. By combining technical skills in software, networking and Web management with marketing skills, students learn how to manage the dynamics of customer relationship in creating Web sites and meeting the demands of the professional marketplace.

Courses include substantial hands-on work with software and hardware platforms, as well as exposure to the leaders and cutting-edge projects that are defining success on the Internet today.

Graduates of the Web Management & Internet Commerce bachelor's degree program are prepared to assume positions in a wide range of work places, helping businesses and organizations understand the potential of Web-based applications and implement those plans. Through real-world projects, students develop a digital portfolio of Web elements, Web management tools, design strategies and graphics to use throughout their careers.

Graduates can expect to be part of creative development teams, entrepreneurial environments, start-up companies, and large established organizations. Students will find positions in Web creation, graphic design and development, Internet marketing, distance learning, E-commerce, Web management, and hybrid jobs requiring a combined background in technology, graphics, communications and marketing.

WEB MANAGEMENT AND INTERNET COMMERCE

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

First two years:

Associate in Science Degree in
Web Site Development (see next page) 99.0

Third and fourth years:

MAJOR COURSES		CREDITS
CG3001	Design Studio I	4.5
CG3002	Design Studio II	4.5
CM3001	Active Server Pages	4.5
IS3001	Information Science	4.5
IS3050	Projects in Internet Commerce	4.5
IS4020	Information Security	4.5
IS4050	Senior Seminar	4.5
LW3080	Cyberlaw	4.5
MK1002	Consumer Behavior	4.5
MK3040	Electronic Commerce	4.5

EXPERIENTIAL EDUCATION

EG4095	Technical Project Management	4.5
IT4020	Technical Project Team I	
IT4021	Technical Project Team II	
	OR	
IT4096	Technology Career Co-op	
	OR	9.0
Tech. Elective	One course selected from offerings within the School of Technology (except TS1000 or TS1010)	
	AND one of the following courses:	
EG4091	Senior Technology Internship	
EG4092	Senior Technology Externship	
IT4010	Solo Technical Project	
IT4050	Senior Web Maintenance Team	
IT4093	Technology Career Co-op	

GENERAL STUDIES

LD2001	Foundations of Leadership Studies	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	
	OR	4.5
PH3040	Ethics of Business Leadership	
PS2001	General Psychology	4.5
SO2001	Sociology I	4.5
History	One HI-designated course (except HI4030)	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVES

One course selected from offerings within the University (except TS1000 or TS1010) 4.5

Total Credits 94.5

Four-Year Credit Total 193.5

WEB SITE DEVELOPMENT

(School of Technology)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Web Site Development associate degree program provides students with training in software and hardware platforms for creating Web sites. While working on prototype Web sites, with assignments that reflect projects from real-world situations, students learn how to approach, plan and implement Web development for a variety of uses.

Through hands-on course work, students design, build and modify working Web sites. They also learn how to manage the dynamics of customer relationships in creating Web sites. Through real-world projects, students develop a digital portfolio of working Web elements, graphics and text to use throughout their careers.

Graduates are prepared for a variety of entry-level Web positions in a wide range of professional career environments, or may choose to continue their studies in the Web Management and Internet Commerce bachelor's degree program.

NOTE: Students will only be accepted into this program for the fall term.

WEB SITE DEVELOPMENT

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

MAJOR COURSES		CREDITS
CG2005	Information Architecture and Content Planning	4.5
CM1005	Topics in Computers	4.5
CM2005	Introduction to Data Communications	4.5
CM2015	Computers in a Business Environment	4.5
CS1030	Fundamentals of OOP with Java	4.5
IS2020	Web Site Design Concepts	4.5
IS2025	Advanced Web Design and Lab	6.0

RELATED PROFESSIONAL STUDIES

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

EXPERIENTIAL EDUCATION

IT2030	Sophomore Web Maintenance Team	4.5
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GENERAL STUDIES

EC1001	Macroeconomics	4.5
EN1001	An Introduction to Literary Genres	4.5
EN1020	English Composition	4.5
EN1021	Advanced Composition and Communication	4.5
EN1030	Communication Skills	4.5
SL1001	Learning and Writing About Community Service	1.0
SL2001	The Alan Shawn Feinstein Enriching America Program Experience	0.0
Math	One math course at the MT1002 level or higher	4.5
Science	One science course from the following: SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5
Elective	One course selected from offerings within the School of Arts & Sciences or any other general studies course	4.5

FREE ELECTIVE

One course selected from offerings within the University (except TS1000 or TS1010)	4.5
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Total Credits **99.0**

NOTE: Students must have MT0001 (Mathematics Lab) or equivalent placement scores to enroll in the following courses: MT1010, MT1020 or MT1040.

FOUR-YEAR OPTIONS:

- Information Science (see page 126)
- Web Management and Internet Commerce (see previous page)

CONCENTRATIONS

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

Declaring Your Concentration

Interested students should consult with a counselor or their department chair and file the appropriate request form with Student Academic Services.

THE SCHOOL OF ARTS & SCIENCES

APPLIED MATHEMATICS

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

COURSES	CREDITS
MT1002 A Survey of College Mathematics	4.5
MT1010 Mathematics I	4.5
MT1011 Mathematics II	4.5
MT1020 College Algebra	4.5
MT1040 Calculus I	4.5
MT1041 Calculus II	4.5
MT1H30 Quantitative Analysis I	4.5
MT1H31 Quantitative Analysis II	4.5
MT2001 Statistics	4.5
MT2005 Special Topics in Mathematics	4.5
MT2042 Calculus III	4.5
MT2043 Ordinary Differential Equations	4.5
MT3020 Discrete Mathematics	4.5

Total Credits **13.5**

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

BIOLOGICAL SCIENCE

Choose any three of the following courses.

COURSES	CREDIT
SC2005 Introduction to Botany	4.5
SC2020 Anatomy and Physiology for Recreation	4.5
SC2031 Anatomy and Physiology I	4.5
SC2032 Anatomy and Physiology II	4.5
SC3040 Biochemistry: Chemistry of Life	4.5
SC3060 Food Microbiology	4.5

Total Credits **13.5**

CAREER WRITING

COURSES	CREDIT
EN2030 Introduction to Newswriting*	4.5
Choose two of the following:	
AD1021 Public Relations Concepts	4.5
EN2010 Technical Writing	4.5
EN3030 Introduction to Food Writing	4.5
IS4025 Desktop Publishing	4.5

Total Credits **13.5**

* A required course in the concentration.

ENVIRONMENTAL SCIENCE

COURSES	CREDITS
SC3010 Environmental Science	4.5
SC3030 Introduction to Ecology*	4.5
Choose one of the following:**	
LW3030 Environmental Law	4.5
SC1021 General Chemistry I	4.5
TT3020 Ecotourism	4.5

Total Credits **13.5**

* A required course in the concentration.

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

GLOBAL PERSPECTIVES

Choose any three of the following courses.

COURSES	CREDITS
FR1003 Conversational French III	4.5
GR1003 Conversational German III	4.5
IB1001 Introduction to Global Business	4.5
IB2002 International Business	4.5
IB2030 Foreign Area Studies	4.5
IB2040 International Culture and Protocol	4.5
IH3010 International Hospitality Management	4.5
LI2030 African-American Literature	4.5
LI4020 Survey of Women Authors	4.5
LI4030 Multi-Ethnic Literature	4.5
RE2001 Comparative World Religions	4.5
SO2020 Culture and Food	4.5
SP1003 Conversational Spanish III	4.5
TT3030 International Policies of Tourism	4.5

Total Credits **13.5**

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

HISTORY

Choose any three of the following courses.

COURSES		CREDITS
HI2001	World History to 1500	4.5
HI2002	World History Since 1500	4.5
HI3001	U.S. History from Colonial Times to 1876	4.5
HI3002	U.S. History Since 1877 (to the Present)	4.5
HI3005	American Economic History	4.5
HI3010	Modern History	4.5
HI4010	Post World War II/Vietnam	4.5
HI4020	American Government	4.5
Total Credits		13.5

LEADERSHIP STUDIES

Choose any three of the following courses.

COURSES		CREDITS
FM3035	Executive Chef Supervisory Development*	4.5
HI4030	R.I. State Externship Program	4.5
LD2001	Foundations of Leadership Studies	4.5
LD2010	Special Topics in Leadership	4.5
LD3010	Leadership Through Film and Literature	4.5
LD3020	Creative Leadership	4.5
PH3040	Ethics of Business Leadership	4.5
RL2010	Leadership in Leisure Settings OR	4.5
RL2015	Leadership in Recreation/ Leisure Settings	
SO2040	Community Leadership: An Applied Sociology	4.5
Total Credits		13.5

NOTES: Students are required to take three of the above listed courses. LD2001 must be one of the three courses except for students who are required to take RL2010. In addition, students choosing to enroll in either LD3010 or LD3020 must have either LD2001 or RL2010 as a prerequisite or permission of the instructor.

* FM3035 is only available to bachelor's degree candidates within the College of Culinary Arts.

LITERATURE

Choose any three of the following courses.

COURSES		CREDITS
EN1001	An Introduction to Literary Genres	4.5
LI2030	African-American Literature	4.5
LI2040	American Literature I	4.5
LI2050	American Literature II	4.5
LI3001	Studies in Drama	4.5
LI3010	Studies in the Novel	4.5
LI3015	Food in Film and Literature	4.5
LI3020	Studies in the Short Story	4.5
LI3030	Studies in Poetry	4.5
LI3040	Sports in Literature	4.5
LI4010	Science Fiction	4.5
LI4020	Survey of Women Authors	4.5
LI4030	Multi-Ethnic Literature	4.5
LI4040	The Poetry & Plays of Shakespeare	4.5
Total Credits		13.5

PHYSICAL SCIENCE

COURSES		CREDITS
SC1011	General Physics I and Lab	4.5
SC1012	General Physics II and Lab	4.5
SC1021	General Chemistry I	4.5
SC1022	General Chemistry I Lab	1.5
Total Credits		15.0

POLITICAL SCIENCE

COURSES		CREDITS
PT3001	Introduction to Political Science*	4.5
Choose two of the following:		
HI4020	American Government	4.5
HI4030	R.I. State Externship Program	4.5
PH3050	Political Philosophy	4.5
PT3005	Contemporary Political Ideologies	4.5
PT3010	Introduction to World Politics	4.5
Total Credits		13.5

* It is strongly recommended that PT3001 be taken first.

PSYCHOLOGY

COURSES	CREDITS
PS2001 General Psychology	4.5
Choose two of the following:	
PS2002 Abnormal Psychology	4.5
PS2010 Personality	4.5
PS2020 Industrial/Organizational Psychology	4.5
PS2030 Developmental Psychology	4.5
PS2060 Psychological and Socioeconomic Issues of Gaming	4.5
PS3001 Social Psychology	4.5
Total Credits	13.5

SOCIOLOGY

COURSES	CREDITS
SO2001 Sociology I	4.5
Choose two of the following:	
SO2002 Sociology II	4.5
SO2020 Culture and Food	4.5
SO2025 Cultural Tapestry: Perspectives in Diversity	4.5
SO2040 Community Leadership: An Applied Sociology	4.5
SO2050 Cultures of Africa	4.5
SO2060 Deviant Behavior	4.5
SO3010 Social Issues in Contemporary America	4.5
Total Credits	13.5

THE HOSPITALITY COLLEGE

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

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

Hospitality majors have three concentration electives and three hospitality electives. Transfer students who transfer in three or more hospitality elective courses are not required to use their remaining electives toward a concentration.

CASINO AND GAMING OPERATIONS

COURSES		CREDITS
PS2060	Psychological and Socioeconomic Issues of Gaming	4.5
RL2070	The Gaming Industry	4.5
Choose one of the following:		
AC3055	Casino Accounting	4.5
RL3010	Managing Casino Operations	4.5
Total Credits		13.5

COMMERCIAL RECREATION

COURSES		CREDITS
RL1010	Commercial Recreation	4.5
Choose any two of the following:		
EP2030	The Business Plan	4.5
HM3060	Private Club Management	4.5
HM3080	Entertainment Management	4.5
RL2015	Leadership in Recreation/Leisure Settings	4.5
RL2060	Camp Administration	4.5
RL2070	The Gaming Industry	4.5
SF2020	Event Management	4.5
Total Credits		13.5

CRUISE LINES

COURSES		CREDITS
TT3080	Dynamics of the Cruise Industry	4.5
TT3081	Cruise Operations*	4.5
TT3082	Cruise Marketing and Sales*	4.5
Total Credits		13.5

* TT3081 and TT3082 must be taken at the Florida Campus.

ENTERTAINMENT MANAGEMENT

COURSES		CREDITS
HM3080	Entertainment Management	4.5
Choose two of the following:		
RL2070	The Gaming Industry	4.5
RL3010	Managing Casino Operations	4.5
SF2020	Event Management	4.5
SF3040	Special Event Management: Ceremony and Protocol	4.5
SF3045	Media Relations	4.5
Total Credits		13.5

ENTREPRENEURSHIP

COURSES		CREDITS
EP2030	The Business Plan	4.5
Choose two of the following:		
EP2040	Financing the Entrepreneurial Venture	4.5
EP4010	Managing Change and Innovation	4.5
HM3055	Franchising Opportunities	4.5
HM4011	Hospitality Management Consulting	4.5
HM4012	Developing and Managing a Small Hospitality Lodging Property	4.5
HM4050	Developing Hospitality Properties	4.5
Total Credits		13.5

FOOD & BEVERAGE

COURSES		CREDITS
FM3010	Beverage Service Management*	4.5
Choose two of the following:		
FM3012	Advanced Menu Analysis	4.5
FM3030	Facilities Design & Analysis	4.5
FM4010	Beverage Appreciation	4.5
HM3060	Private Club Management	4.5
Total Credits		13.5

* Beverage course must be taken to meet concentration requirements. If FM3010 is a required course in the student's major, the student will take FM4010, Beverage Appreciation (for which FM3010 is a prerequisite course), and choose two other courses from the list above.

HOSPITALITY SALES & MEETING MANAGEMENT

COURSES	CREDITS
HM3020 Trade Show/Exposition Management	4.5
Choose two of the following:	
HM2011 Hospitality Sales & Meeting Management	4.5
HM3080 Entertainment Management	4.5
MK3001 Direct Marketing	4.5
SF2020 Event Management	4.5
SF3040 Special Event Management: Ceremony and Protocol	4.5
SF3045 Media Relations	4.5
TT3050 Managing Negotiations The Service Industry	4.5
Total Credits	13.5

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES	CREDITS
HM2050 International Tour and Hotel Operations	9.0
Choose one of the following:	
HM4020 Cultural Diversity Management	4.5
IB2030 Foreign Area Studies	4.5
IB2040 International Culture and Protocol	4.5
IH3010 International Hospitality Management	4.5
TT3030 International Policies of Tourism	4.5
Total Credits	13.5

MANAGED SERVICES

COURSES	CREDITS
FM4040 Contract Food Service Management	4.5
Choose one of the following:	
FM2010 Medical Food Service	4.5
FM3012 Advanced Menu Analysis	4.5
FM3030 Facilities Design & Analysis	4.5
HM3010 Hospitality Property Management	4.5
HM3030 Hospitality Property Operations	4.5
HM3040 Managing Quality Services	4.5
SC2010 Nutrition	4.5
Total Credits	13.5

RESORT MANAGEMENT

COURSES	CREDITS
RL2020 Resort Management	4.5
Choose two of the following:	
HM1010 Front Office Operations	4.5
HM2011 Hospitality Sales & Meeting Management	4.5
HM3080 Entertainment Management	4.5
RL2040 Outdoor Recreation Planning	4.5
TT3010 Dynamics of Tourism	4.5
TT3020 Ecotourism	4.5
Total Credits	13.5

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HM3001 Rooms Division Management	4.5
Choose two of the following:	
HM4012 Developing and Managing a Small Hospitality Lodging Property	4.5
HM3010 Hospitality Property Management	4.5
HM3030 Hospitality Property Operations	4.5
HM3040 Managing Quality Services	4.5
HM3055 Franchising Opportunities	4.5
HM4050 Developing Hospitality Properties	4.5
Total Credits	13.5

SPORTS MANAGEMENT

Choose any three of the following courses.

COURSES	CREDITS
LI3040 Sports in Literature	4.5
RL2015 Leadership in Recreation/Leisure Settings	4.5
SF3020 Professional Sports Management	4.5
SF3030 Athletic Coaching and Administration	4.5
SF3050 Sports, Entertainment & Event Marketing	4.5
Total Credits	13.5

TOUR MANAGEMENT OPERATIONS

COURSES		CREDITS
TT2030	Tour Management	4.5
Choose two of the following:		
RL2020	Resort Management	4.5
RL2070	The Gaming Industry	4.5
TT3020	Ecotourism	4.5
TT3030	International Policies of Tourism	4.5
TT3050	Managing Negotiations in the Service Industry	4.5
Total Credits		13.5

TOURISM PLANNING AND DEVELOPMENT

COURSES		CREDITS
TT3030	International Policies of Tourism	4.5
TT4015	Planning for Tourism Development	4.5
Choose one of the following:		
HM4020	Cultural Diversity Management	4.5
SF3045	Media Relations	4.5
TT3020	Ecotourism	4.5
TT3050	Managing Negotiations in the Service Industry	4.5
Total Credits		13.5

THE COLLEGE OF BUSINESS

ECONOMICS

Choose any three of the following courses.

COURSES		CREDITS
EC2010	Economic Geography	4.5
EC3020	Labor Economics	4.5
EC3040	Money & Banking	4.5
EC3060	Comparative Economic Systems	4.5
FI3050	International Banking & Finance	4.5

Total Credits **13.5**

FASHION

Choose any three of the following courses.

COURSES		CREDITS
RT1010	Textiles	4.5
RT1020	The Business of Fashion	4.5
RT1050	Visual Merchandising	4.5
RT2020	Fashion Design for the Apparel Industry	4.5
RT2050	Fashion Promotion	4.5
RT3070	Textile Design for the Apparel and Home Furnishings Industry	4.5

Total Credits **13.5**

NOTE: Fashion and Retailing majors are not eligible for this concentration.

FINANCIAL SERVICES MANAGEMENT

Choose courses to total 13.5 credits.

COURSES		CREDITS
FI2001	Introduction to Investments and Financial Planning	4.5
FI2002	Mutual Funds	4.5
FI3050	International Banking & Finance	4.5
FI3070	Series 7 Securities	9.0

Total Credits **13.5**

HUMAN RESOURCES MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
MG3050	Compensation & Benefits Management	4.5
MG3060	Human Resources Training & Development	4.5
MG4040	Contemporary Management	4.5
MG4070	Human Resources Management Strategy	4.5

Total Credits **13.5**

INTERNATIONAL BUSINESS

Management majors take the following three courses*:

COURSES		CREDITS
IB2002	International Business	4.5
IB2040	International Culture and Protocol	4.5
IB3050	Export Procedures and Practices	4.5

Total Credits **13.5**

* Non-management majors must take IB1001 and choose two additional courses from the list above.

LEGAL ISSUES

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

COURSES		CREDITS
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Choose one of the following introductory courses:

LW2001	The Legal Environment of Business I	4.5
LW2010	Hospitality Law	4.5

Choose two of the following advanced courses:

LW1060	The Law of Torts*	4.5
LW2080	Criminal Law I	4.5
LW3015	Crime and Constitutional Issues	4.5
LW3020	The Law of Contracts & Sales*	4.5
LW3030	Environmental Law	4.5
LW3060	Administrative Law*	4.5
LW3065	Discrimination	4.5
LW3071	Criminal Law II	4.5
LW3080	Cyberlaw	4.5

Total Credits **13.5**

* The prerequisite for these courses, LW1001, will be waived for those selecting the Legal Issues Concentration as long as the introductory course has been satisfied.

NOTE: Criminal Justice and Paralegal Studies majors are not eligible for the Legal Issues Concentration.

OPERATIONS MANAGEMENT

Choose any three of the following courses.

COURSES		CREDITS
IB3050	Export Procedures & Practices	4.5
MG2030	Service & Production Operations Management	4.5
MG2040	Purchasing and Supply Chain Management	4.5
MG3040	Process & Quality Management	4.5
MG4001	Process Planning and Control	4.5
MG4050	Operations Management Strategy	4.5
Total Credits		13.5

RETAIL

COURSES		CREDITS
RT1005	Retailing	4.5
Choose two of the following:		
RT2060	Retail Industry Seminar	4.5
RT3010	Merchandise Buying	4.5
RT3030	Comparative Retail Strategies	4.5
Total Credits		13.5

NOTE: Fashion and Retailing majors are not eligible for this concentration.

THE SCHOOL OF TECHNOLOGY

APPLICATIONS IN PROGRAMMING

COURSES		CREDITS
CM1041	Data Structures	4.5
CM2042	Advanced Programming Concepts	4.5
Choose one of the following:		
CM2045	Object-Oriented Programming with C++	4.5
CS3010	Java Programming	4.5
Total Credits		13.5

BUSINESS PROGRAMMING

COURSES		CREDITS
CM1041	Data Structures	4.5
CB2012	Business Programming I	4.5
CB2023	Business Programming II	4.5
Total Credits		13.5

COMPUTERIZED DRAFTING

COURSES		CREDITS
CD1001	Computer Aided Drafting I and Lab	6.0
CD2002	Computer Aided Drafting II and Lab	6.0
CD2003	Computer Aided Drafting III and Lab	6.0
Total Credits		18.0

DATABASE MANAGEMENT

COURSES		CREDITS
CB2026	Database Concepts	4.5
CB2037	Database Design	4.5
CS1035	Fundamentals of Visual Basic	4.5
Total Credits		13.5

DESKTOP PUBLISHING

COURSES		CREDITS
CG2005	Information Architecture and Content Planning	4.5
IS4000	Multimedia Design I	4.5
IS4025	Desktop Publishing	4.5
Total Credits		13.5

MULTIMEDIA

COURSES		CREDITS
IS4000	Multimedia Design I	4.5
IS4001	Multimedia Applications	4.5
IS4002	Advanced Multimedia	4.5
Total Credits		13.5

NETWORKING

COURSES		CREDITS
EG3050	Signal Transmission	4.5
IS4012	Network Devices	4.5
IS4030	Distributed Systems with TCP/IP	4.5
Total Credits		13.5

Technical Standards

COLLEGE OF CULINARY ARTS

To participate in any program in the College of Culinary Arts, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate in person with co-workers and guests
- attend and participate in laboratory and production classes of up to six hours in length
- lift and transport food and other culinary product, equipment, small wares and utensils
- lift and transport trays with hot and cold plated foods, small wares, and other items, and serve and clear tables where guests are seated
- pour and serve liquids and beverages, including hot liquids
- use knives and other commercial cooking utensils
- operate commercial cooking and food service equipment
- maneuver in professional or commercial kitchens, dining rooms and related facilities
- test and evaluate the taste, appearance, texture and aroma of food and beverage products
- use commercial cleaning and sanitizing equipment and materials

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

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

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

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- lift, transport, and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays, and drapage

Travel/Tourism Management

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

- communicate with fellow workers and customers in person and by telephone
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation, and hotel accommodations, and access tour sites with available on-site accommodations

All Other Programs

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

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

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

EQUINE STUDIES AND EQUINE BUSINESS MANAGEMENT/RIDING

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

- mount a 15.2 hand horse from the ground
- control a moving horse as a rider
- maintain balance and remain alert at all times while riding a moving or stationary horse
- lead and control a horse for turnout into a paddock
- operate horse management equipment such as tractors and wheelbarrows
- lift, handle, and transport tack, feed bags, hay bales and equipment for feeding and watering horses
- groom horses, including bathing, brushing and picking out hooves
- clean equine equipment, stalls and aisles

The foregoing technical standards are essential to the programs of instruction in Equine Studies and Equine Business Management/ Riding and also reflect industry requirements and standards.

Course Descriptions

GUIDE TO THE ALPHA-NUMERIC COURSE NUMBERING SYSTEM

<i>Alphabetic Code</i>	<i>Discipline</i>
AC	Accounting
AD	Advertising Communications
AR	Art
BU	Business
CA	Culinary Arts
CB	Computer/Business Applications
CD	Computerized Drafting
CG	Computer Graphics
CM	Computer Science
CS	Computer Science
EC	Economics
ED	Education
EG	Electronics Engineering
EL	Event Leadership
EN	English
EP	Entrepreneurship
EQ	Equine
ESL	English Language Institute
ET	Electronics Technology
FC	Family and Consumer Studies
FI	Financial Services Management
FM	Food Service Management
FR	French
GR	German
GS	Graduate Co-op/Term Abroad/ Directed Readings
HA	Hospitality
HI	History
HM	Hospitality Management
IB	International Business
IH	International Hotel & Tourism
IS	Information Science
IT	Information Technology
LD	Leadership Studies
LI	Literature
LW	Law
MG	Management
MK	Marketing
MT	Mathematics
NU	Culinary Nutrition
PA	Baking & Pastry Arts
PD	Professional Development
PH	Philosophy
PS	Psychology
PT	Political Science
RD	Research
RE	Religion

Alphabetic Code (cont.) Discipline (cont.)

RL	Recreation/Leisure Studies
RT	Retail
SC	Science
SE	Secretarial
SF	Sports/Entertainment/Event Management
SL	Service Learning
SO	Sociology
SP	Spanish
TC	Teacher Education Certification
TE	Teacher Education Non-certification
TP	Tourism Planning
TS	Technical Science
TT	Travel/Tourism
Varies	Cooperative Education

Numeric Values

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

First Digit

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

Miscellaneous

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

ACCOUNTING

(College of Business)

AC1001 PRINCIPLES OF ACCOUNTING I AND LAB

Accounting I is designed to acquaint students with the nature and purpose of accounting, and the accounting cycle, including preparation of financial statements, accounting systems design as they pertain to specialized journals, cash, accounts receivables and inventories. Quarter Credit Hours 5.5

AC1002 PRINCIPLES OF ACCOUNTING II AND LAB

Students are exposed to basic accounting procedures in the areas of fixed assets, partnerships, corporations, payroll, systems and controls, accounting principles and preparation of the statement of cash flows. Prerequisite: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC1005 THE ACCOUNTING FIELD

This introductory course provides an overview of the accounting field including its history and evolution. Emphasis is placed on national and international regulatory groups, government agencies, accounting organizations and professional certifications. Legal and ethical requirements are presented. The components of an annual report, accounting information systems and business organizational structures of for-profit and not-for-profit organizations are discussed. Quarter Credit Hours 4.5

AC1011 HOSPITALITY ACCOUNTING I AND LAB

This course is designed to combine the concepts of accounting theory and practice with the specialized requirements of the hospitality industry. The course introduces the nature and purpose of accounting, the double-entry system, hospitality accounting documents and special journals, adjusting entries, the worksheet, financial statements and the year-end closing process. The student will learn the complete accounting cycle for a proprietorship and corporation form of business using either a periodic or perpetual inventory accounting system. Quarter Credit Hours 5.5

AC1012 HOSPITALITY ACCOUNTING II AND LAB

This course is based on the Uniform System of Accounts as approved by the American Hotel & Motel Association. Comprehensive coverage is given to revenue and expense accounting, the periodic inventory method, preparation of departmental and corporate financial statements for a hotel, ratio analysis, accounting for intangible assets, and selective topics in property and equipment accounting and hospitality payroll. Prerequisite: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC1021 BUSINESS ACCOUNTING I AND LAB

The purpose of this course is to provide the student with an understanding of the processing of financial data with an emphasis on concepts rather than procedures. Accounting is presented with a focus in its business context, integrating ratios and financial statements to enhance the understanding of how the information is used as a tool for decision making in the business world. Quarter Credit Hours 5.5

AC1022 BUSINESS ACCOUNTING II AND LAB

The purpose of this course is to provide the student with an understanding of accounting for assets, liabilities and equity necessary in running a business and evaluating its operating results and financial condition employing various analytical methods and ratios. Prerequisite: AC1001 or AC1011 or AC1021. Quarter Credit Hours 5.5

AC2010 PERSONAL BUDGETING AND PLANNING

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

AC2011 FEDERAL TAXES I

A study is made of federal tax laws and treasury regulations and their application to the income of individuals. Practice is given in the preparation of the tax returns, supplemental forms, and schedules required to be filed by individuals. Prerequisite: AC1002 or AC1012 or AC1022. (PT) Quarter Credit Hours 4.5

AC2021 INTERMEDIATE ACCOUNTING I

This course provides an introduction to financial accounting basic theory, practice and developmental framework. Students will be exposed to certain assets such as cash, accounts receivable and inventories. Attention will be given to their valuation and impact on periodic net income and financial position. Prerequisite: AC1002. (PT) (WI) Quarter Credit Hours 4.5

AC2022 INTERMEDIATE ACCOUNTING II

This course is a continuation of Intermediate Accounting Topics I. Students will be exposed to the remaining asset groups including non-current operating assets and long-term investments. Coverage also includes the entire spectrum of liabilities and stockholders equity. Prerequisite: AC2021. Quarter Credit Hours 4.5

AC2023 INTERMEDIATE ACCOUNTING III

This course serves as a continuation of Intermediate Accounting Topics II. Special topics are studied such as accounting for earnings per share, income taxes, leases, pensions and the statement of cash flows. Prerequisite: AC2022. (PT) Quarter Credit Hours 4.5

AC2031 COST ACCOUNTING I

This course provides an introduction to accounting in a manufacturing business. The traditional job and process costing procedures are studied, along with the non-traditional backflush costing. Other typical areas that are studied include cost behavior analysis and problems associated with manufacturing costs. Prerequisite: AC1002 or AC1012 or AC1022. (PT) Quarter Credit Hours 4.5

AC2071 ACCOUNTING CLERK PRACTICUM

The Accounting Clerk Practicum offers the student hands-on experience performing accounting functions at University property locations. This phase of the practicum utilizes the account functions at the Downtown Bookstore (operated by Barnes & Noble Bookstores Inc.) and dining service locations. The student receives experience in accounts receivable, inventory and sales reporting. This practicum not only

offers the student experience in basic accounting functions, but more important, offers students valuable operational experience. Prerequisites: Permission of accounting chair and practicum director. Quarter Credit Hours 1.5

AC2074 ACCOUNTS PAYABLE PRACTICUM

This practicum experience will challenge the accounting student in areas of hospitality, auxiliary services and University accounts payable functions. The student will learn the voucher payable system and other internal control procedures to assure every disbursement by check is a proper payment. The student will also interface with vendors and management personnel. Prerequisites: Permission of accounting chair and practicum director. Quarter Credit Hours 1.5

AC3012 FEDERAL TAXES II

This course involves the study of federal tax laws pertaining to partnerships and corporations. Topics include the preparation of tax returns involving special problems, such as those associated with corporate reorganizations, personal holding companies and net operating losses. Prerequisite: AC2011. Quarter Credit Hours 4.5

AC3020 MANAGERIAL FINANCE

The procedures and practices that successful managers use to prepare financial plans and forecasts, manage their finances, and evaluate their financial performance are examined in this course. Topics include budgeting, cash flows, and financial statement analysis. This course is not available to accounting majors. Prerequisites: CM2015 or TS1010, AC1002 or AC1022. Quarter Credit Hours 4.5

AC3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite: AC1002 or AC1012. Quarter Credit Hours 5.5

AC3030 NOT-FOR-PROFIT ACCOUNTING

This course introduces students to the accounting procedures of local and state governments. It also introduces students to the accounting standards of organizations that exist and operate for purposes other than to provide goods and services at a profit. The preparation of Federal Form 990 is also studied. Prerequisite: AC2023. Quarter Credit Hours 4.5

AC3032 COST ACCOUNTING II

This course focuses on a study of more advanced problems encountered in a manufacturing business. Topics covered include the use of a standard cost system, variance analysis, absorption versus direct costing, break-even analysis and material and labor related problems. Prerequisite: AC2031. (PT) Quarter Credit Hours 4.5

AC3040 AUDITING

This course is designed to acquaint the student with methods of verification, analysis and interpretation of generally accepted auditing procedures. The mechanics

of planning and implementing an audit and the preparation of audits are studied. Prerequisite: AC2023. (PT) (WI) Quarter Credit Hours 4.5

AC3045 INTERNAL AUDITING

The internal audit function of the modern organization is the subject of this course, with a concentration on the nature of operational auditing, its objectives, procedures and standards. Attention is given to the analysis of the various administrative and accounting controls on which management depends for efficiency and effectiveness of operations. Prerequisite: AC3040. Quarter Credit Hours 4.5

AC3050 ADVANCED ACCOUNTING

Advanced Accounting is designed to provide the student with a sound foundation in partnership accounting and consolidated financial statements. Prerequisite: AC2023. (PT) Quarter Credit Hours 4.5

AC3055 CASINO ACCOUNTING

This course instructs students on the characteristics of casino accounting by providing a history of the gaming industry. This history describes the evolution of the systems of internal control used in casino operations, and illustrates the accounting methods used to comply with state and federal regulations according to generally accepted accounting principles and the AICPA Audits of Casinos (Audit and Accounting Guide). Prerequisite: AC1002 or AC1012 or AC1022. Quarter Credit Hours 4.5

AC3060 ACCOUNTING INFORMATION SYSTEMS

This course is designed to prepare students to utilize current technology in addition to planning for growth with new innovations in technology. The student will study several typical accounting information system application areas. Topics include the relationship between the organization's accounting information system and existing and planned future information architecture, the effects that new technology may have on the accounting information system, pertinent information systems control issues, documenting information systems, database management systems and electronic commerce. Prerequisite: AC3040. Quarter Credit Hours 4.5

AC3070 ACCOUNTING FOR MUTUAL FUNDS

This course examines the role of the accounting agent/investment accountant for a mutual fund. Students will learn about the regulatory environment in which mutual funds operate and the role of the SEC while gaining an understanding of the types of transactions handled by a mutual fund accountant and how they affect the daily determination of a fund's Net Asset Value. Selected topics include equity transactions, bond transactions, portfolio appreciation and depreciation, income, factors and yields, daily income and expense accruals, capital stock and distributions. Students will see the relationship between equity, bond, and money market funds and they will also study tax matters relative to mutual funds. Prerequisites: AC1002 or AC1022, TS1010. Quarter Credit Hours 4.5

AC3071 GENERAL LEDGER PRACTICUM

The student receives direct experience in all facets of general ledger maintenance. Excel applications are also introduced to facilitate month-end activities. Students will also assist in performing bank reconciliations. Prerequisites: Permission of accounting chair and practicum director. Quarter Credit Hours 1.5

AC3075 FINANCIAL MANAGEMENT

Financial management is designed to acquaint the student with the basic tools required to perform financial analysis and planning, working capital management and capital budgeting in a business environment. Prerequisite: AC1002 or AC1E02 or AC1022 or AC1E22. Quarter Credit Hours 4.5

AC3080 FRAUD EXAMINATION: THEORY AND PRACTICE

The accounting and legal concepts along with the procedures that are necessary to accomplish fraud detection, fraud investigation, and fraud prevention duties are studied in this course. Students will learn how to analyze allegations of fraud and how to utilize accounting and investigative skills during a fraud investigation. The development of computerized applications will be used to assist in case analysis. Expert witness testimony is also discussed along with a review of the variety of ways of communicating findings. Prerequisites: AC1002 or AC1022, TS1010. Quarter Credit Hours 4.5

AC4012 TAXES AND BUSINESS DECISIONS

The income tax issues that must be considered by managers prior to making business decisions are examined in this course. Topics include tax aspects of selecting a type of business entity; acquisition, use, and disposal of fixed assets; investments, capital gains and losses, nontaxable transactions, payroll taxes, and income tax planning. This course is an elective for non-accounting majors only. Prerequisite: AC1002 or AC1012 or AC1022. Quarter Credit Hours 4.5

AC4050 INTERNATIONAL ACCOUNTING

Accounting for and reporting upon the financial aspects of a multinational corporation are addressed in this course. Topics include foreign currency transactions, foreign currency translation (FASB 52), and accounting policies and practices of countries other than the United States. Prerequisite: AC2023. Quarter Credit Hours 4.5

AC4060 ACCOUNTING SEMINAR

This course is delivered in a seminar format and serves as the capstone course for seniors majoring in Accounting. Using knowledge obtained through previous accounting coursework, students analyze and report on contemporary issues in accounting and auditing. Computer software is used extensively throughout the course. Prerequisites: AC3050, senior status. (PT) Quarter Credit Hours 4.5

AC4072 INTERNAL AUDIT PRACTICUM

This practicum experience will be available to students who demonstrated outstanding performance in all accounting practicum programs. Training in Johnson & Wales' Audit Department, the student will perform operational and financial audit functions on practicum property and selected University operations. Prerequisites: AC3040, permission of accounting chair and practicum director. Quarter Credit Hours 1.5

AC4089 ACCOUNTING CAREER FOCUS

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

ADVERTISING COMMUNICATIONS

(College of Business)

AD1010 MARKETING COMMUNICATIONS I

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite: MK1001 or HM3050. (PT) Quarter Credit Hours 4.5

AD1011 MARKETING COMMUNICATIONS II

This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite: AD1010. (PT) Quarter Credit Hours 4.5

AD1021 PUBLIC RELATIONS CONCEPTS

This course introduces the basic concepts of public relations, including its origins and evolution. It examines the multiple audiences and functions of public relations within contemporary organizations including product liability, marketing communications, issue management, crisis control, media relations, corporate affairs and image building. Topics include research, planning, communication and evaluation. Particular emphasis is placed on writing press releases. Prerequisite: AD1011. (PT) Quarter Credit Hours 4.5

AD2025 PUBLIC RELATIONS CASES AND PLANS

This course utilizes contemporary case analysis to illustrate the effective use of public relations to achieve specific marketing communications objectives. Students learn to take advantage of marketing opportunities and to solve communications problems by applying a public relations process model to various case scenarios. Students create a public relations plan using case analysis as guidelines for research methods, audience identification, objectives, action planning, program implementation and evaluation. Prerequisite: AD1021. (PT) Quarter Credit Hours 4.5

AD3001 CREATIVITY IN ADVERTISING

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis will be placed on developing strategies and the visualization of concepts. Prerequisite: AD1011. (PT) (WI) Quarter Credit Hours 4.5

AD3003 ADVERTISING CAMPAIGNS

This advanced course for Marketing Communication majors covers the strategies employed to develop and implement successful communication campaigns using advertising, sales promotion, public relations and multimedia tools. Extensive analysis of successful communication campaign models is used to aid

students in the development of creative and effective ideas. Students are responsible for developing several advertising campaigns for various marketing organizations, including a multilevel campaign that is chronicled in a comprehensive plan book.

Prerequisite: AD3001.

Quarter Credit Hours 4.5

AD4015 INTEGRATED MARKETING COMMUNICATIONS SEMINAR I

This is the first of a two-tiered course offered only to senior Marketing Communications majors. By using the project from the American Advertising Federation's College Challenge Program, this course provides students with an opportunity to develop a national, fully-integrated marketing communications plan for a major marketing organization using all of the promotional mix elements. Students are given promotional budgets with which to work to develop a marketing position strategy from which all elements (including advertising, public relations, sales promotion, direct marketing and personal selling) are integrated into a cohesive communications program. A final presentation, including the submission of a marketing communications plan book, culminates the course. Prerequisite: AD3001. (PT) Quarter Credit Hours 4.5

AD4016 INTEGRATED MARKETING COMMUNICATIONS SEMINAR II

This course is the second part of AD4015. Students implement the strategy they developed in AD4015 and use their production budget and attendant costs. Students are required to design and produce advertising for print, broadcast, collateral, Internet and other forms (as recommended) of creative execution. The creative product must reflect an integrated communications concept and theme. Students also implement a public relations, sales promotion and direct marketing strategy that coordinates to reflect a seamless communications program. Prerequisite: AD4015. (PT) Quarter Credit Hours 4.5

AD4086 MARKETING COMMUNICATIONS EXTERNSHIP PRACTICUM

The external practicum for Marketing Communications majors will allow seniors an opportunity to work in professional marketing communications-related positions for an 11-week period. Students are required to work a minimum of 270 hours in both paid and non-paid positions. The work schedule will be agreed to by the employer, student and faculty advisor. Prerequisite: Permission of marketing chair. Quarter Credit Hours 9.0

ART

(School of Arts & Sciences)

AR2010 AN INTRODUCTION TO THE ART OF FILM

The purpose of this course is to acquaint the student with the techniques of filmmaking while attaining a greater knowledge and appreciation of the thematic elements of film. A text will provide the student with the terminology and technical aspects of film as well as a history of the art form. Six films will be viewed in class which will exemplify differing genres and styles of cinematography. The course will equip the student with the necessary critical and technical apparatus to increase his or her understanding of the experience of film. Quarter Credit Hours 4.5

AR2020 INTRODUCTION TO ART

This course provides an introduction to the understanding and appreciation of art. Emphasis will be placed on the visual arts of painting, sculpture and architecture. The course covers the basic principles of design, form and art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussion, museum visits and class projects. (SL)

Quarter Credit Hours 4.5

AR2030 MUSIC APPRECIATION

This course will examine the musical process of the listening experience — the elements of rhythm, pitch and harmony. It will explore the instruments, voices and ensembles that interact to create the art of music. This course will guide the student through the style periods of music after 1600 — the Baroque, Classical, Romantic and Modern. It will also include American musical theater, jazz and music of world cultures. Quarter Credit Hours 4.5

BAKING & PASTRY ARTS

(College of Culinary Arts)

PA1100 INTRODUCTION TO BREAD & ROLLS

The student is introduced to the techniques in the preparation of assorted breads: quick breads and yeast-raised laminated doughs (croissants and danish) for the bakeshop. The student will also be introduced to formulation and calculating baker's mathematics, the basic techniques for producing sponges and starters, and straight dough methods. The uses of baking equipment, scaling, shaping techniques, inventory control and sanitation are covered. (HO) Quarter Credit Hours 7.5

PA1200 CLASSICAL FRENCH PASTRIES

The objective of this course is to give the student basic working knowledge for the production of puff pastry, pâté à choux, mousses, custards and creams, with a daily emphasis on plated desserts. (HO) Quarter Credit Hours 7.5

PA1300 HOT AND COLD DESSERT PRESENTATIONS

This dynamic course covers the basic techniques and presentations of traditional American and international desserts. The emphasis will be on pies, tarts, cookies, cheesecakes, ice creams, frozen yogurt, ices, fried desserts, baklava, strudel, fruit crisps and cobblers. The daily presentations of desserts will focus on individual plating and platters with an emphasis placed on modern presentations for restaurants, banquets, hotels and buffets. (HO) Quarter Credit Hours 7.5

PA1400 INTRODUCTION TO CAKE DECORATING AND PETITS FOURS

The course is designed to expose students to the proper procedure for producing cakes. Emphasis will be placed on the numerous different types of cakes and fillings. Time will also be spent on specialty cakes such as Birthday Cakes and Wedding Cakes. Petits fours will also be introduced to the students. (HO) Quarter Credit Hours 7.5

PA2100 ADVANCED CAKE DECORATING & CLASSICAL FRENCH TORTES

This course covers classical cakes designs as well as contemporary cake decorating techniques. To complement these items, students are shown the

diversity of mousses and how they are utilized in the industry. The last section will introduce the student to making marzipan showpieces. (PT)
Quarter Credit Hours 7.5

PA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

During this course, students will practice, using several methods, the proper chocolate tempering procedure. Hand-dipped and molded chocolate candies (pralines) will be produced, utilizing a variety of different chocolates, fillings, manufacturing and decorating techniques. Students will design and create centerpieces and showpieces using mediums such as: chocolate, pastillage, royal icing, and poured and pulled sugar.
Quarter Credit Hours 7.5

PA2276 PASTRY ARTS INTERNSHIP

The Baking & Pastry Arts Internship provides students with the opportunity to prepare baked items and other desserts and pastries in large quantities. Upon completion of this course, students will have a better understanding of commercial operations.
Quarter Credit Hours 15.0

PA2296 PASTRY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this hands-on experience.
Quarter Credit Hours 15.0

PA3100 CONTEMPORARY PLATED DESSERTS

Daily course activities focus on the preparation and presentation of advanced American regional and international desserts. The history and origin of American and international desserts are discussed and contemporary versions of traditional desserts are produced. Advanced techniques of flavor development will be emphasized. Dessert menu development and writing will be introduced and implemented. (HO) (PT)
Quarter Credit Hours 7.5

PA3200 MODERN CAKES AND TORTES, WEDDING CAKE TECHNIQUES AND DESIGN

Daily course activities focus on the preparation and presentation of advanced cakes, tortes and wedding cakes using modern production techniques and systems. Emphasis will be on developing skills in the area of piping and construction, using gum paste, rolled fondant, modeling chocolate and various icings. (HO) (PT)
Quarter Credit Hours 7.5

PA4099 ADVANCED BAKING AND PASTRY CAREER COOPERATIVE EDUCATION

Experiential learning takes place in diverse industry work settings. Students will apply their theoretical and practical knowledge under the supervision of a qualified pastry professional.
Quarter Credit Hours 15.0

PA4100 ARTISAN AND DECORATIVE BREAD

This course will cover breakfast pastries and enriched doughs as well as long fermentation in artisan bread techniques. Emphasis will be placed on the importance of proper dough handling and consistency of the finished product. The students will be asked to create theme-specific three-dimensional showpieces utilizing different decorative doughs. (HO) (PT)
Quarter Credit Hours 7.5

PA4200 ADVANCED SUGAR AND CHOCOLATE ARTISTRY AND TECHNIQUES

Students will build on the foundation laid in their sophomore sugar and chocolate artistry course. Emphasis will be placed on the planning, designing, preparing and arranging of showpieces, and smaller amenities made from poured sugar, pulled sugar, blown sugar, chocolate and pastillage. The manufacturing of chocolate candies (pralines), using new and more efficient techniques, will also be introduced. (HO) (PT)
Quarter Credit Hours 7.5

BUSINESS

(College of Business)

BU3A91/BU3B91/BU3C91 DIRECTED WORK EXPERIENCE I

The directed work experience provides an opportunity for the application of acquired skills and knowledge in a supervised, unpaid industry setting. The focus of these experiences will revolve around a specific industry-based or a functional area-based project. Prerequisite: Permission of department chair.
Quarter Credit Hours 4.5

BU3092 DIRECTED WORK EXPERIENCE II

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

BU3098 DIRECTED WORK EXPERIENCE III

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

BU4089 EXPERIENTIAL EDUCATION

This course refers to the many choices that students have to experience the world of business firsthand. Generally students may use credits allocated to this course to satisfy requirements of co-ops, terms abroad, internships or practicum. Counseling with an academic advisor is suggested before considering this course. Prerequisite: Permission of academic advisor.
Quarter Credit Hours 13.5

COMPUTER/BUSINESS APPLICATIONS

(School of Technology)

CB2006 SYSTEMS ANALYSIS & DESIGN

This course presents a systematic approach to the development of business systems. By following this approach, the student will learn to design business systems that efficiently meet the goals and objectives of management. A major element of this course is a team project, where students utilize the systems approach in analyzing and designing a business system for the University or a business in the community. This class is highly recommended for non-computer majors as well as required for majors in this program. Prerequisite: CM2015 or TS1010. (PT) (WI)
Quarter Credit Hours 4.5

CB2012 BUSINESS PROGRAMMING I

This course is designed to provide the student with an understanding of the use of programming in the business community. The student will learn how to program statements, translate into standard operations for generating reports, and files utilized in a business environment. The student will also examine how various types of storage and programming structures are implemented in the programming language. In addition, students will perform problem solving in the area of simple business functions. Program designing, charting, coding, debugging, testing, execution and documentation will be accomplished. Topics include accessing files, decision structure, looping structures, report design, program structure, data types, data manipulation, tables, and control break processing. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035. Quarter Credit Hours 4.5

CB2023 BUSINESS PROGRAMMING II

Students will write business level programs to solve intermediate level financial and business problems. Topics such as subscripting and indexing, sorting and complex file handling are introduced. Selection criteria for choosing between different file organizations will be presented. Students will also be introduced to creating server-side applications for the internet. Interaction with Web pages and with relational databases will be introduced. Students will implement and test their developed programs. Prerequisite: CB2012. (PT) Quarter Credit Hours 4.5

CB2026 DATABASE CONCEPTS

This course will introduce the student to the function of a database environment. The importance of databases to modern systems development provides the motivation for examining data structures and models as they relate to user needs. Relational data models are emphasized along with query languages and user-friendly packages. The various data structures and file storage techniques used with hierarchical, network and relational data management issues are developed. Out-of-class assignments are to be completed by all students. Prerequisite: CM2015 or TS1010. (PT) Quarter Credit Hours 4.5

CB2037 DATABASE DESIGNS

The use of fourth and fifth generation tools in database environments is becoming more prevalent. This course provides a foundation for that systems development effort by systematically examining the procedures and tools used in designing a database. This course emphasizes the relational model. Students will study normal forms, decomposition, synthesis, semantic modeling, network and hierarchical models. Out-of-class assignments will be completed by all students. Prerequisite: CB2026. Quarter Credit Hours 4.5

CB3010 INTRODUCTION TO OPERATING SYSTEMS

This course includes a survey of the functional characteristics of complex operating systems and an introduction to the basic techniques of operating systems design. The course discusses the topics of hardware configuration, channel operation, interrupts, register functions, multiprogramming, multiprocessing, timesharing and JCL. Prerequisite: CS1010 or CS1030 or CS1035. (PT) Quarter Credit Hours 4.5

CB4010 INTELLIGENT SYSTEMS

The advent and availability of microminiaturization, computational power and artificial intelligence offer the unique potential for the formulation design, development

and employment of 'intelligent systems'. The potential for knowledge acquisition, knowledge representation, inference capability, uncertainty reduction, and the success of expert systems, together with the ability to embed extraordinary computational power in components, devices, subsystems, etc. have opened the gateway to very robust or 'intelligent systems'. Conventional control and management strategies are reviewed and then enhanced by the inclusion of adaptive, learning and optimization techniques. Prerequisite: CM2015 or TS1010. Quarter Credit Hours 4.5

COMPUTER GRAPHICS

(School of Technology)

CG1001 VISUAL DESIGN

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

CG1002 BASIC DIGITAL IMAGING

Students participating in this course will learn basic digital image production techniques: digital photography, scanning, color correction, image manipulation and montage. Students will learn current industry standards and requirements for digital file types in publications, multimedia, video and Web. Students will be introduced to digital video editing concepts. This course has a lab component in which students are expected to complete graphics project work individually and on teams. Prerequisite: CG1001 or permission of instructor. (PT) Quarter Credit Hours 6.0

CG2005 INFORMATION ARCHITECTURE AND CONTENT PLANNING

This course provides an overview of planning and designing information for dynamic and interactive media solutions. Whether designing a Web site, an interactive tutorial, or a multimedia program, this course provides an introduction to design and planning strategies, tools, and techniques. The course introduces a variety of software and technology used as tools in the planning process. It covers industry standard approaches to visualizing information flow and planning user interactivity. Strategies for communication goals and requirements are reviewed. Content development and revision control for different communication problems, including linear text, hypertext, simulation, and graphics, are covered. Essential pre-production techniques such as flow-charting, storyboarding, scripting, publishing layout, mock-up, and prototyping are introduced. Content management techniques are reviewed. The course utilizes a number of software products and requires solid knowledge of current software applications, the internet, and file management systems. Prerequisite: CM2015 or TS1010. (PT) Quarter Credit Hours 4.5

CG3001 DESIGN STUDIO I

This course provides the upperclass student an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches will be taught. Students involved in this class will work with their original Web designs to produce a professional product suitable for portfolio. All student work will be subject to rigorous design critique and review through a professional design review process. Advanced use of industry standard design software and technology will be expected. This class will be offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: IS2025. Quarter Credit Hours 4.5

CG3002 DESIGN STUDIO II

This course provides the upperclass student an opportunity to work on intensive Web graphics design using advanced software applications and design techniques. This class is considered a professional practice class where advanced design approaches will be taught. Students involved in this class will work with their original Web designs to produce a professional product suitable for portfolio. All student work will be subject to rigorous design critique and review through a professional design review process. Advanced use of industry standard design software and technology will be expected. This class will be offered in consecutive trimesters to provide continuity of works in progress. Prerequisite: CG3001. Quarter Credit Hours 4.5

CG4040 NEW MEDIA LAB

Students participating in this course will learn advanced digital production techniques and tools for full motion sound and video editing. Students will explore current and emerging media standards and applications. The course will cover topics such as streaming video and converging desktop digital media, content management, and use of new media communication tools for Internet enabled businesses. Students will work independently and on project teams. Prerequisite: CG2001. Quarter Credit Hours 6.0

COMPUTER SCIENCE

(School of Technology)

CM1005 TOPICS IN COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student will encounter in a work environment. Students gain practical knowledge of computing with hands-on use of word processing, presentation software and using the Internet. (PT)
Quarter Credit Hours 4.5

CM1041 DATA STRUCTURES

This course provides students with an understanding of the various structures used for internal storage and the processing of data. The course presents the concepts of data storage in memory for various processing techniques. Linear and non-linear organization of data and various access methods are presented in both static and dynamic memory allocation. The rationale for each approach is presented and discussed. Storage structures and access methods presented include stacks, queues, linked lists and trees. Students are responsible for the design and implementation of the various items discussed in lecture through both individual and team related projects. Prerequisite: CS1010 or CS1030 or CS1035. (PT)
Quarter Credit Hours 4.5

CM2005 INTRODUCTION TO DATA COMMUNICATIONS

This is an introductory course in the concepts and components of a data communications system. Hardware and software features are reviewed to present the elements of and interactions in a data communications network. Communications interfaces, industry standards, and communications protocols are presented in reference to understanding the actual throughput of data in a communications environment. Students are introduced to network topologies and their various application areas. Prerequisite: CM1005 or TS1000. (PT)
Quarter Credit Hours 4.5

CM2015 COMPUTERS IN A BUSINESS ENVIRONMENT

This course presents microcomputer applications chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text data in "what if" business simulations. Prerequisite: CM1005 or TS1000. (PT)
Quarter Credit Hours 4.5

CM2018 GUI CONCEPTS

This course is designed to provide the student with an understanding of a Graphical Interface environment. The student will be introduced to how Windows works with the file hardware. Windows configuration and customization will be accomplished by all students. Topics include ini file, progman, winfile, control panel, device managers, terminal, paintbrush, creating short-cuts and X windows. Prerequisite: CM1005 or TS1000. Quarter Credit Hours 4.5

CM2025 ADVANCED COMPUTER BUSINESS APPLICATIONS

This course presents intermediate and advanced microcomputer applications skills chosen on the basis of demand in local markets. A major part of the course involves "hands-on" laboratory use of software for managing graphic, numerical or text-based data in "what if" business simulations with emphasis placed on Core and Expert Level MOUS certification skills. Computer-based software assessment software is used extensively as both a learning and skills measurement tool. Introductory skills in Personal Information Management, Web Site Creation, and Desktop Publishing Software are also covered and applied in lab assignments and projects. Prerequisite: CM2015. (PT)
Quarter Credit Hours 4.5

CM2030 COMPUTER VISION

This course provides an introduction to the basic elements of computer vision to all majors. Emphasis is placed on the intuitive and practical aspects of computer vision with very limited theory and math. The course involves intensive computer lab work and may include a project using the vision system of the "Mentor" robot that is used in the robotic course. The computer lab will include some applications in image processing. Prerequisite: CS1010 or CS1030 or CS1035. Quarter Credit Hours 4.5

CM2042 ADVANCED PROGRAMMING CONCEPTS

This course is designed to introduce the student to the concepts of system and language interfacing. The student will create programs which will interface with computer hardware and with other programming languages. Topics will include: terminate and stay resident programs, device drivers and diagnostic software. Prerequisite: CM1041. (PT)
Quarter Credit Hours 4.5

CM2045 OBJECT-ORIENTED PROGRAMMING IN C++

Object-oriented programming examines programs as a set of objects and explores how the objects are inter-related. Using the C++ programming language, students study the concepts of data encapsulation, attributes, methods and messages within the class structure. They also study the ability of C++ to create in-line functions, operator and function overloading, inheritance, and virtual classes. Students design, code, debug and execute various assignments using the C++ programming language in the Visual Studio.NET integrated development environment. Prerequisite: CM1041. Quarter Credit Hours 4.5

CM2061 DIAGNOSTICS & MAINTENANCE

This course is designed to provide students with the knowledge and expertise to isolate faults in computer systems, using the desktop computer as a model. Using the systems approach, the student will learn the sub-sections of a computer system and their functions. Typical problems with each subsection will be discussed and the impact of these problems on the operation of the entire system. The course will introduce students to diagnostic software and fault analysis techniques through out-of-class work using standard tools and representative computer diagnostic software. Prerequisite: CM1005 or TS1000. (PT) Quarter Credit Hours 4.5

CM3001 ACTIVE SERVER PAGES (ASP)

This is an advanced programming course that emphasizes the fundamentals of Active Server Pages (ASP) using high-level programming languages SQL, JavaScript, VBScript, and HTML. Server-side programming is emphasized utilizing ODBC drivers to connect to popular databases. Client-side programming is covered to the extent of making Web forms that connect to a data source with some JavaScript used for field validation. Prerequisites: CS1010 or CS1030 or CS1035, CM2015. Quarter Credit Hours 4.5

CS1010 FUNDAMENTALS OF C PROGRAMMING

This introductory programming course teaches students how to program in the C computer language, a fundamental skill for technology professionals. Students learn how to design and develop computer programs using standard strategies and techniques used in industry. Topics covered include how programs are structured, how arrays and strings are processed, and how files are manipulated. Prerequisite: CM1005. Quarter Credit Hours 4.5

CS1020 PROBLEM SOLVING & PROGRAMMING CONCEPTS

This is an introductory course that teaches students the fundamentals of problem solving in computer programming. Students will learn to use both textual and graphics algorithms as problem-solving tools. In hands-on learning exercises, students work from a problem statement, conduct a task analysis to solve the problem, decide what data is needed to solve the problem, create a visual representation of their solution, and then convert the visual representation to a textual step-by-step statement of their solution. Students will use a range of tools currently used in industry, including functional decomposition diagrams, flowcharts, UML diagrams, use cases, metadata charts, data flow diagrams and pseudocode. Quarter Credit Hours 4.5

CS1030 FUNDAMENTALS OF OOP WITH JAVA

This introductory programming course emphasizes the fundamentals of event-driven programming using the JAVA programming language. Object-oriented strategies and structured techniques are utilized in designing and developing computer programs for graphic and Web purposes. Students learn how to use the capabilities of the JAVA language to create graphic and text based programs. Basic program structures are covered along with information about events, actions and exceptions. Prerequisite: CM1005. Quarter Credit Hours 4.5

CS1035 FUNDAMENTALS OF VISUAL BASIC

This course provides an introduction to visual programming and GUI development. Students learn to use a multitude of visual tools, statements, properties and events to create and execute applications in a Visual Studio.NET environment. File access for various file types is presented. Relational databases are examined in relation to how they are created and can be accessed using visual basic programming. Prerequisite: CM1005 or equivalent. Quarter Credit Hours 4.5

CS2010 JAVA PROGRAMMING

This course provides students with the knowledge and skill necessary for object-oriented programming of advanced JAVA applications. Students learn JAVA programming language syntax and object-oriented concepts, as well as more sophisticated features of the JAVA runtime environment, such as support for graphical user interfaces (GUIs), multithreading and networking. This course covers prerequisite knowledge to prepare students for the Sun Certified Programmer for the JAVA Platform and the Sun Certified Developer for the JAVA Platform examinations. Prerequisite: CM1041. Quarter Credit Hours 4.5

COMPUTERIZED DRAFTING

(School of Technology)

CD1001 COMPUTER-AIDED DRAFTING I AND LAB

This course presents to the student the terminology, system hardware, disk operating system, Auto CAD software and various screen displays necessary to perform the basic computer-aided drafting functions. Related lab projects are included. (PT) Quarter Credit Hours 6.0

CD2002 COMPUTER-AIDED DRAFTING II AND LAB

This is an intermediate level course in which the student will produce drawings in the various phases of drafting: architectural, electronic, mechanical. These drawings will be produced in two (2) dimensional views using features of the AutoCAD main menu to become familiar with accessing and using the drawing editor with advanced commands and an emphasis on productivity; an introduction to line and menu customization; 3D wireframe /surface /solid modeling and analysis. Related lab projects are included. (PT) Quarter Credit Hours 6.0

CD2003 COMPUTER-AIDED DRAFTING III AND LAB

This is an advanced level course in which the student will use commands and techniques related to 3-D modeling and analysis, and parametric drafting using several parametric modeling software packages to create parts, assemblies and drawings to Industry standards. Related lab projects are included. Prerequisite: CD2002 or permission of department chair. (PT) Quarter Credit Hours 6.0

CD2005 MECHANICAL CAD AND LAB

This course develops standard industry practices used in CAD for mechanical applications. Basic drafting topics introduced, but not limited to, are multi-view projection, dimension theory and GD&T, sections, auxiliary views, pictorial drawings, basic machine parts, cams, gears, threads and fasteners. Students will develop drafting conventions through sequences and revisions. Related lab assignments are based on individual projects and team projects. Prerequisite: CD2003 or permission of department chair. (PT)
Quarter Credit Hours 6.0

CD2010 ENGINEERING GRAPHICS AND LAB

This course is an introduction to computer-aided design drafting for 2D parametric applications, using related equipment and software. The core of this course is basic engineering documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Related topics developed, but not limited to, are standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, and use of internet sources to obtain information and send and receive electronic files.
Quarter Credit Hours 6.0

CD2015 PRINCIPLES OF DESIGN

This course is an introduction to the fundamental elements of the design process, basic objectives of analysis, construction, and evaluation of engineering problem solving. Some topics to be developed, but not limited to, are the design team, components of design theory, creativity, open-ended problem solving, alternative solutions, and the positioning of design in the product development scheme. Prerequisite: CD2003 or permission of department chair. (PT)
Quarter Credit Hours 4.5

CD2060 ARCHITECTURAL CAD AND LAB

This course develops standard industry practices used in CAD for architectural applications. Basic drafting topics introduced, but not limited to, are residential, commercial, structural applications for floor plans, foundation plans, elevations, sections, details and pictorial drawings. The use of national, state and local codes will be integrated with theory. Related lab assignments are based on individual projects and team projects. Prerequisite: CD2002 or permission of department chair.
Quarter Credit Hours 6.0

CD2065 COMPUTER-AIDED NETWORK DESIGN

This course is an introduction to computer-aided design of logical and physical network layouts. The core of this course is basic networking documentation control and standardization as used in industry to develop a generic method of system and product development and revision procedures. Topics developed include, but are not limited to, standardization procedures within an organization, schematic and block diagrams of networks, bill of materials, revision of drawings, use of universal symbols, NEC codes, floor-plans and blueprints, and use of Internet sources to obtain information and send and receive electronic files. Prerequisite: CM2005 or permission of department chair.
Quarter Credit Hours 6.0

CD2070 CAD APPLICATIONS AND LAB

This course develops standard industry practices used in CAD for applications related to plumbing, electrical/electronic, HVAC, welding, and sheet metal fabrication.

The use of ANSI standards and building code applications are the basis for development of individual projects and team projects. Prerequisite: CD2003. (PT)
Quarter Credit Hours 6.0

CD2094 PORTFOLIO DEVELOPMENT

Students will be required to prepare a portfolio containing a variety of their best drawings from each of the basic drafting disciplines. The student will present the portfolio to the instructor for critique and grading. Prerequisite: Permission of department chair. (WI)
Quarter Credit Hours 4.5

CD3010 MATERIALS AND PROCESS ENGINEERING

This course develops the general properties of materials, defined as plastic, ferrous, nonferrous and ceramics used in product development. Properties of materials will be applied to industrial applications to achieve optimum designs. Process engineering concepts will be developed from conversion of raw materials into finished products using manufacturing methods to optimize production of parts.
Quarter Credit Hours 4.5

CD3020 DESIGN II & PROJECT DEVELOPMENT

This course is a continuation of CD2015 Principles of Design. Concepts of the design process will be applied to industrial design problems and project development techniques. Configuration management techniques will be developed to support design analysis and product/project development through the life cycle of the product/project. Students will develop research and presentation skills related to the design process and project development centered around industrial problem solving techniques. Prerequisite: CD2015 or permission of department chair. (PT)
Quarter Credit Hours 4.5

CD3030 INTRODUCTION TO CAD/CAM & LAB

This course is a continuation of CD2003, building on the general concepts of parametric modeling, applying the methodology of using parameters to create dynamic 3D models. The models are then transformed into manufacturing models using concepts of two- and three-axis machine tool paths. Concepts of computer numerical control machine technology (CNC), rapid prototyping and simulation modeling software is used. Prerequisite: CD2003 or CD3020 or permission of department chair.
Quarter Credit Hours 6.0

CD4010 STANDARDS/CODES AND ERGONOMICS

This course is an introduction to standards and regulatory codes governing the design and manufacturing of products and work environments. Standards for procedures and processes as related to design, manufacture, and configuration management are defined and case studies are used to develop relevant concepts. Codes and ergonomic concepts are presented and developed as the driving forces behind standards applied to design, manufacturing and work environments. (PT)
Quarter Credit Hours 4.5

CD4020 QUALITY CONTROL/PROFESSIONAL PRACTICE

This course is an introduction to quality control and professional practice as related to design and configuration management, with the concept of QC as the techniques and activities to achieve, sustain and improve the quality of products, services and project development. Quality control becomes the responsibility of everyone involved in the design of products or project management. Professional practice covers the

general application of regulations, restrictions, record keeping, and ethics related to engineering design and project management.

Quarter Credit Hours 4.5

CD4030 CONFIGURATION MANAGEMENT

This course is an introduction to configuration management as a solution to engineering problems. Students are introduced to methods used to control products and project management, change orders, documentation revision, product and project flow processes.

Applications of CM will be applied to the private corporate sector as well as to government agencies. (WI)
Quarter Credit Hours 4.5

COOPERATIVE EDUCATION

(College of Business, School of Technology and The Hospitality College)

Co-op

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

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

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

Quarter Credit Hours (in parentheses):

BU4093 Business Career Co-op (4.5)
BU4096 Business Career Co-op (9.0)
BU4099 Business Career Co-op (13.5)

HM4079 International Hospitality Career Co-op (13.5)
HM4093 Hospitality Career Co-op (4.5)
HM4096 Hospitality Career Co-op (9.0)
HM4099 Hospitality Career Co-op (13.5)

IB4079 International Business Career Co-op (13.5)

IT4093 Technology Career Co-op (4.5)
IT4096 Technology Career Co-op (9.0)
IT4099 Technology Career Co-op (13.5)

Prerequisite for all Technology Career Co-ops: EG4095.

CULINARY ARTS

(College of Culinary Arts)

CA1315 STOCKS, SAUCES AND SOUPS

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

Quarter Credit Hours 3.0

CA1325 ESSENTIALS OF DINING ROOM

Students are introduced to front-of-the-house operations and professional dining service techniques. Quality service, positive guest relations, effective communication skills, guest check writing and cash operations are emphasized. Students actively perform modern American plate service and hot and cold beverage service on a daily basis. Banquet, Buffet, French, Russian, and Family service styles are also introduced and analyzed. (HO)
Quarter Credit Hours 3.0

CA1335 TRADITIONAL EUROPEAN CUISINE

Students are introduced to the cooking techniques of braising and stewing. Lecture, demonstration and production revolve around traditional European cuisine, ingredients and plate presentations. (HO)
Quarter Credit Hours 3.0

CA1345 INTRODUCTION TO BAKING & PASTRY

Production will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course. (HO)
Quarter Credit Hours 3.0

CA1355 NEW WORLD CUISINE

Students engage in the discussion and application of grilling/broiling, roasting and deep-frying cooking techniques. Lecture, demonstration and production revolve around North, Central and South American ingredients and plate presentations. (HO) (PT)
Quarter Credit Hours 3.0

CA1365 PRINCIPLES OF BEVERAGE SERVICE

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program. (HO)
Quarter Credit Hours 3.0

CA1375 NUTRITION AND SENSORY ANALYSIS

Students engage in the discussion and application of steaming and poaching cooking techniques. Lecture, demonstration and production revolve around nutritional analysis of menus, recipes and sensory evaluation (sensory analysis of food). The focus will be on production of nutritional applications for soups, vegetables, salads, fresh pastas, entrées and desserts. (HO) (PT)
Quarter Credit Hours 3.0

CA1385 FUNDAMENTALS OF FOOD SERVICE PRODUCTION

Students are introduced to cooking techniques of baking, sautéing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation. (HO) (PT)
Quarter Credit Hours 3.0

CA1395 PURCHASING AND PRODUCT IDENTIFICATION

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course. (HO)
Quarter Credit Hours 3.0

CA1405 SKILLS OF MEATCUTTING

Purchasing, receiving, evaluating and proper storage procedures will be discussed. Emphasis is placed on primal and sub-primal cuts, federal inspections, grading, yields, and the classification of meats, poultry and game. Laboratory activities include hands-on fabrication of pork, beef, poultry and lamb. (HO)
Quarter Credit Hours 3.0

CA2176 CULINARY ARTS EXTERNSHIP

Culinary Arts Externship provides students with a "hands-on" learning experience in preparing and serving food and beverages in diverse industry work settings. Selected students will be exposed to various culinary arts settings with permission of the dean of the College of Culinary Arts. Academic credit is awarded for this experience.
Quarter Credit Hours 15.0

CA2215 GARDE MANGER

Students will be introduced to modern and traditional techniques in the preparation of cold entrées, pâtés, terrines, galantines, chaud-froid and ice carving. Students plan, organize and set up buffets. This course also concentrates on the practical techniques of platter design and presentations. (HO)
Quarter Credit Hours 3.0

CA2225 CLASSICAL FRENCH CUISINE

Students are exposed to the preparation of French dishes in the traditional way. French menu terminology, tableside cooking and compound sauces are taught. Emphasis is placed on sautéing, baking, roasting, braising, and poaching techniques. (HO) (PT)
Quarter Credit Hours 3.0

CA2235 ADVANCED DINING ROOM PROCEDURES

Students are exposed to advanced table service techniques, tableside preparation, the importance of team service and guest satisfaction. Students apply team service utilizing primarily French and Russian service. Students are introduced to French, Italian, and German wines and the laws regulating them. Students gain experience in cash operational procedures, and are introduced to forecasting sales and merchandising. (HO)
Quarter Credit Hours 3.0

CA2245 INTERNATIONAL CUISINE

The course will focus on practicing baking, roasting, frying, sautéing, stir-frying, braising and steaming through menu production from countries including Mexico and the Caribbean; Spain and Morocco; Northern Italy; Southern Italy; Eastern Europe; Greece and Turkey; India, Indonesia, and Thailand; Japan, Korea, Philippines, and Polynesia; and China. (HO)
Quarter Credit Hours 3.0

CA2255 ADVANCED PATISSERIE/DESSERT

Emphasis will be placed on the production of creams, ice creams, sorbets, mousse, chocolate, strudel, filo (phyllo), sauces and plated desserts. Daily presentation of individual desserts and creative plate presentation are featured. (HO)
Quarter Credit Hours 3.0

CA2276 CULINARY ARTS INTERNSHIP

Culinary Arts Internship provides students with a "hands-on" learning experience in preparing and serving food and beverages at the University's state-of-the-art internship facilities. (SL)
Quarter Credit Hours 15.0

CA2286 CULINARY ARTS INTERNATIONAL EXCHANGE

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hand-on learning in preparing and serving food and beverages. The practical training takes place in some of Ireland's most prestigious hotels. The educational learning takes place in regional education centers.

The France International Exchange program takes place at Ecole Superieure de Cuisine en Française. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations.
Quarter Credit Hours 15.0

CA2296 CULINARY ARTS COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Selected students are exposed to various culinary and pastry arts kitchen rotations. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience.
Quarter Credit Hours 15.0

CA3055 AMERICAN CUISINE: TODAY

Students engage in research and discussion of American regional cuisines. Class activities include discussions of indigenous and emigrant cultures, geographical implications, ingredients, religion, and cooking techniques and their influence on cooking and dining as they occurred during the development of America. (HO) (PT)
Quarter Credit Hours 3.0

CA3065 ADVANCED BUFFET CATERING

Students work collaboratively to plan and create high quality buffets. Production planning and management budgeting, and technical accuracy are the basis of this course. (HO)
Quarter Credit Hours 3.0

CA3075 A LA CARTE RESTAURANT: EUROPE

Students are guided through planning and producing menu items in an a la carte setting. Emphasis is placed on traditional and contemporary European dishes. Sales forecasting, speed and accuracy of production, plate presentation, communication and efficient service are key elements of study. (HO)
Quarter Credit Hours 3.0

CA3085 SPECIAL FUNCTION OPERATIONS

This course will guide the student in the principles of contracting, management, direction, presentation, service and evaluation of a special function. Students will analyze both case studies and their own special functions. (HO) (PT)
Quarter Credit Hours 3.0

CA3095 DESIGNING CONTEMPORARY PLATED DESSERTS

In this course, the student will apply knowledge of fundamental preparation, plating techniques, and standard practice in both production and presentation of plated desserts. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques. (HO)
Quarter Credit Hours 3.0

CA3155 VEGETARIAN CUISINE

Daily production will focus on the types and the preparation of nutritionally balanced vegetarian diets. Students will explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics, and health. Daily production will focus on the preparation of vegetarian dishes and meals that will fit into three classifications: vegan, lacto, and lacto-ovo vegetarian diets. (HO) (PT) Quarter Credit Hours 3.0

CA3165 LITE & HEALTHY DESSERTS

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts. Daily production focuses on nutrition based preparation methods, which retain the quality of ingredients while offering variety and visual appeal. (HO) Quarter Credit Hours 3.0

CA4055 FOODS OF THE WORLD

Students will research and produce menus representative of the cuisines of the Caribbean, Mexico, South America, Africa and the Middle East. Discussion will include the diffusion of such cuisines in contemporary cooking and the historical influence of these cultures. (HO) (PT) Quarter Credit Hours 3.0

CA4065 FOODS OF ASIA AND THE ORIENT

The student will explore the planning and preparation of advanced menus reflecting influences from the countries of Asia. In an a la carte setting, this class provides students with a solid understanding of Asian food culture, cooking techniques, ingredients and dining styles. Emphasis will be placed on the cuisines of China, Vietnam, Thailand, Malaysia, Korea, Japan and the Philippines. (HO) Quarter Credit Hours 3.0

CA4075 FOOD SERVICE TECHNOLOGY & DESIGN

This course will provide the student with the opportunity to work with and explore a variety of food service technologies. Cost analysis of various equipment and energy sources is conducted in a research setting. Proper planning, layout and design of food service production facilities will be discussed. (HO) Quarter Credit Hours 3.0

CA4085 DINING SERVICE SUPERVISION

The course is designed to instruct students in dining room supervision in a la carte and banquet environments. The principles of dining room representation, organization, leadership and cost controls will be analyzed and implemented. Students will develop and evaluate performance standards, and implement cost controls in a supervisory mode. (HO) Quarter Credit Hours 3.0

CA4095 OENOLOGY

This course provides a comprehensive study of wines. Emphasis will be placed on the major wine producing regions of the world, focusing on classic Old World models and New World interpretations. Daily wine tastings incorporate structured analysis leading the student to identify regional and varietal organoleptic differences in wines. Tastings will incorporate discussions on the pairing of food and wine. Students will taste and analyze the classic styles of artisan cheeses from Europe and the US. (HO) (PT) Quarter Credit Hours 3.0

CA4098 ADVANCED CULINARY NUTRITION CAREER COOPERATIVE EDUCATION

This capstone course will provide the student with experiential learning in diverse industry work settings. Students will apply their theoretical nutrition and practical knowledge under the supervision of an executive chef and/or registered dietitian. Upon completion, the student will gain an understanding of the demands and expectations of the nutrition-related food service industry. Academic credit is awarded for this hands-on experience. Quarter Credit Hours 15.0

CA4099 ADVANCED CULINARY ARTS CAREER COOPERATIVE EDUCATION

In this course, experiential learning takes place in diverse industry work settings. Students will apply their theoretical and practical knowledge under the supervision of an executive chef. Upon completion, the student will have a better understanding of the demands and expectations of the food service industry. Academic credit is awarded for this "hands-on" experience. Quarter Credit Hours 15.0

CA4155 ATHLETIC PERFORMANCE CUISINE

This laboratory course will emphasize the importance of how food can enhance athletic performance. This course will focus on creating menus specifically geared for the training tables of various sports. Students will utilize and apply their knowledge of nutrition, biochemistry, anatomy and physiology to develop individual assessments and menus for specific disciplines. Prerequisites: NU3030, SC3040. (HO) (PT) Quarter Credit Hours 3.0

CA4165 PRODUCT RESEARCH & DEVELOPMENT

This senior level course builds on and applies knowledge learned in several previous courses, including Nutrition and Sensory Analysis, Food Science, and Cost Control. Students will complete the assigned product development experiments during the first few labs. In addition, student teams will develop and test a new product suitable for commercialization. This class is conducted in a non-production kitchen, and students will be expected to scale and convert formulas, complete basic costing calculations, and perform and interpret nutritional analyses. Prerequisite: FM3025. (HO) Quarter Credit Hours 3.0

CA4175 SPA CUISINE

Advanced techniques of nutritionally sound food preparation and menu development will be discussed as they apply to current research reflected in the current USDA food guide pyramid. Students will explore the unique flavor systems of the world as they impact ethnic cuisine. Emphasis will be on redesigning recipes which maintain the integrity of unique cultural flavors while adapting current nutritional research to health and well being. Applications will focus on recipe and menu development as it currently applies to current spa cuisine models. Prerequisite: Senior status. (HO) Quarter Credit Hours 3.0

CULINARY NUTRITION

(College of Culinary Arts)

NU3030 NUTRITIONAL ASSESSMENT

The junior level course is designed to study the cultural, economic and physiological impact of food on the individual. Focus is on the measurement of techniques to evaluate nutritional status. Interrelationships between nutrition related diseases and current diet recommendations will be explored. Prerequisite: FM2050. (HO) (PT) (WI) Quarter Credit Hours 4.5

NU3050 LIFE SPAN NUTRITION

This course is designed to study the significance of nutrition at specific times of growth, development, and aging. The focus is on understanding the role food plays from pregnancy to the elderly population. The relationship between nutrition and health will be traced throughout the human life span. Students will apply course content to situations relevant to both community and clinical settings. Prerequisite: FM2050. (HO) (WI)
Quarter Credit Hours 4.5

NU4030 MEDICAL NUTRITION THERAPY

The course will familiarize the student with the principles of Medical Nutrition Therapy. The critical role of food and nutrients and their effects on various disease states will be discussed. Students will explore a variety of issues that may impact the management of existing diseases. Prerequisites: NU3030, NU3050. (HO) (PT) (WI)
Quarter Credit Hours 4.5

ECONOMICS

(College of Business)

EC1001 MACROECONOMICS

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

EC1H01 HONORS ECONOMICS

This course is designed to provide an overview of both macroeconomics and microeconomic concepts. Topics such as the economizing problem, the household, business, and government sectors, the national income, banking systems, and current macroeconomic problems are examined. Course content also analyzes product and resource markets, costs of production and market models, and international economic issues. (GS)
Quarter Credit Hours 4.5

EC2002 MICROECONOMICS

This course consists of microeconomic principles and issues. Course content examines and analyzes both the product and resource markets with emphasis on demand, supply and elasticities. In addition, the costs of production and the basic market models of firms' short run and long run operations are discussed. Other topics covered include various current domestic microeconomic problems, as well as international economic issues such as international trade and foreign exchange. Prerequisite: EC1001. (GS)
Quarter Credit Hours 4.5

EC2010 ECONOMIC GEOGRAPHY

The purpose of this course is to provide an understanding of the economic resources at our disposal and the natural conditions under which the utilization of these resources may be achieved. Locations, characteristics and relationships of economic activities will be presented to permit better insight into present world economic problems. The sources, applications and problems of energy are examined in order to better understand today's energy problems. Prerequisite: EC1001 or EC1H01. (GS)
Quarter Credit Hours 4.5

EC3020 LABOR ECONOMICS

The purpose of this course is to develop the student's knowledge of labor history, practices, problems and policies and to develop objectivity in discussing and observing labor-management relations. Additional emphasis is placed on wage determination, labor markets and employment and unemployment problems and policies. Prerequisite: EC2002 or EC1H01. (GS)
Quarter Credit Hours 4.5

EC3040 MONEY & BANKING

The purpose of this course is to provide the student with a knowledge of the nature and functions of money and credit and how the banking system operates to regulate and control money and financial institutions. Prerequisite: EC1001 or EC1H01.
Quarter Credit Hours 4.5

EC3060 COMPARATIVE ECONOMIC SYSTEMS

A detailed study of the major economic systems in the world today. Emphasis is placed on comparing the capitalist economy with the planned economy. Most important, a study is made of the application of the various systems to Europe, Asia and the United States. Prerequisite: EC2002 or EC1H01. (GS)
Quarter Credit Hours 4.5

ELECTRONICS ENGINEERING

(School of Technology)

EG3011 INSTRUMENTATION & PROCESS CONTROL

This course places the principles of measurement via electronic instrumentation into the operational arenas of process and industrial control. Design development and application is addressed; this includes 'smart' sensors and the role of imbedded microprocessors. The critical importance of sensor accuracy, timeliness, bandwidth, and repeatability is related to the overall performance of the controlled process. Feedback control systems are formulated and treated from the Laplace transform perspective. The impact of the dynamics of the measurement and control processes upon the system's transient response and stability is addressed. Prerequisite: ET1010.
Quarter Credit Hours 6.0

EG3020 SYSTEMS ENGINEERING I (PRINCIPLES)

This introductory course addresses the application of scientific and engineering efforts in order to translate specific operational requirements into a system configuration. The course emphasizes a goal-and-team-oriented approach to representative system projects. The goal of this total engineering effort is the creation of an effective and efficient product within specified cost, time and performance envelopes. Prerequisite: MT1011. (PT)
Quarter Credit Hours 6.0

EG3025 LOGIC DESIGN

The objective of this course is the design of digital computers, emphasizing use of modern device technology. Medium- and large-scale integrated circuits, microprocessors, and random access and read-only memories are studied. Included are the design, development and testing of such systems. Prerequisite: ET2020. (PT)
Quarter Credit Hours 4.5

EG3030 ADVANCED MICROPROCESSORS & LAB

This is a continuation course of ET2020 with emphasis on microprocessor application and interfacing. Interfacing standards using various standard busses and peripherals are discussed. Also methods of interfacing digital

devices, application of digital interfacing, analog I/O for microprocessor systems, A/D application, and system debugging are presented. The laboratory portion of this course provides students with technical application on interface control units, PIA, and other peripheral devices. Prerequisite: ET2020.
Quarter Credit Hours 4.5

EG3040 TRANSFORM METHODS FOR ENGINEERING

This course covers the time and frequency analysis of linear systems involving Fourier series, the Fourier and Laplace transforms. Transfer function analysis and synthesis principles are developed and placed into application settings. The role of the Laplace transform in network analysis including steady-state AC analysis is addressed. Equivalent state space models are developed. Prerequisite: MT1041. (PT)
Quarter Credit Hours 4.5

EG3050 SIGNAL TRANSMISSION

The course provides in-depth knowledge in both theory and applications of signaling and transmissions. Topics include signals, basic signal conversions, analog and digital signal transmissions, interfacing, switching principles and photonic switching. Prerequisites: ET2017 or both CM2005 and MT1011.
Quarter Credit Hours 4.5

EG3060 ADVANCED DATA COMMUNICATIONS

This course is an engineering view of data communications within the areas of networking, wireless communications, and Telecom. Topics include: Open Systems Network models (OSI), Telephone Systems, Fiber Optic Communications, Wireless Systems, TCP/IP and other protocols, Error detection and correction, and other engineering related topics within network communication areas. Prerequisite: EG3050.
Quarter Credit Hours 4.5

EG3070 NETWORKING I

This is the first course dealing with the principles of networking. Student study the network models, which include topologies, components, modes of transmission and communication over different mediums. Topics include: LAN/WAN and MAN technologies, wiring schemes, interface hardware, addressing and component identification. Prerequisite: EG3060.
Quarter Credit Hours 4.5

EG3080 COMPUTER ARCHITECTURE

This second course on digital system design emphasizes design and implementation of a stored-program digital computer system, Central Processing Unit (CPU) design, memory organization, Input/Output (I/O) organization, ALU design and computer arithmetic, and pipelining and vector processing. This design-based course requires intensive computer laboratory work using available digital circuits simulators. Prerequisite: EG3025 or ET2020.
Quarter Credit Hours 4.5

EG3090 SYSTEMS PERFORMANCE AND MEASUREMENT

This course addresses the critical role of performance in the modeling, design, assessment, operation and management of a system. Emphasis is placed on the identification and development of both qualitative performance criteria and quantitative performance criteria. Data-acquisition and processing requirements for these criteria are also considered both for online and offline system assessment. Prerequisites: EG3020, IS4015. (PT)
Quarter Credit Hours 4.5

EG4005 DIGITAL SIGNAL PROCESSING

This course involves the study of Fourier analysis for discrete-time and continuous-time signals and systems, difference equation, Z-transforms, digital filter structures and transfer functions. Analysis of sampling and aliasing effects are also presented with design algorithms for IIR and FIR Digital filters. Digital signal processing functions are also discussed. Prerequisite: MT2043.
Quarter Credit Hours 4.5

EG4020 VLSI DESIGN AND LAYOUT

This design course covers CMOS technology and hierarchical VLSI design methodology with a system perspective. Topics include CMOS processing technology, symbolic layout of NMOS and CMOS, fabrication and layout process, floorplanning, analog and digital simulation of CMOS circuits, and chip performance. This is a project-based course that requires intensive design and simulation work on computer. Prerequisite: ET2017.
Quarter Credit Hours 4.5

EG4069 SENIOR DESIGN PROJECT AND THESIS

The Senior Design Project and Thesis integrates relevant undergraduate courses into a single design, documentation and presentation effort. The topic of the project must be relevant and a result of the student's course of study. A faculty advisor is required. The project includes a definition of the system of interest, design requirements, a time-based project plan identifying the design process, thesis documentation and an oral defense. Prerequisites: EG4095, senior status. (WI)
Quarter Credit Hours 9.0

EG4070 NETWORKING II

This second course deals with the applications of networking. Students study and develop plans for the implementation of networks and telecom systems. Students also study the specifications needed to develop networks including data, voice, and video. Design specifications and layouts are discussed. Topics of hardware interfacing; network ownership, performance, and service will be included. Prerequisite: EG3070.
Quarter Credit Hours 4.5

EG4080 HARDWARE ORGANIZATION AND DESIGN

The objective of this third course on systems design is the functional/detailed design and documentation of digital-based systems. Topics include digital systems building blocks, design conventions; programmable devices such as gate arrays, machine and equipment organization; hardware programs, hardware realizations, operating systems and networking communications. Prerequisite: EG3080 or EG4070. (PT)
Quarter Credit Hours 6.0

EG4091 SENIOR TECHNOLOGY INTERNSHIP

The practicum is designed to provide senior students the opportunity to apply the practical knowledge of their respective majors as a team or individual within the confines of a University-operated facility. This program will enable students to work in a real-world environment. Prerequisites: EG4095, senior status.
Quarter Credit Hours 4.5

EG4092 SENIOR TECHNOLOGY EXTERNSHIP

The externship is designed to provide an industry-based experience for the student. Companies are selected on the basis of their variety of practical training and areas of specialization. Prerequisites: EG4095, senior status.
Quarter Credit Hours 4.5

EG4095 TECHNICAL PROJECT MANAGEMENT

This course studies the management and administration of technical projects associated with engineering, manufacturing and industrial applications. Topics covered include: principles and methods for arranging an effective plan, scheduling the project, critical path method, program evaluation and review technique, monitoring techniques, project costs, labor allocation, and project completion.
Quarter Credit Hours 4.5

ELECTRONICS TECHNOLOGY

(School of Technology)

ET1003 DC/AC CIRCUIT THEORY AND LAB

The primary focus of this course is upon the current, voltage and resistance dynamics within series, parallel and series/parallel circuits. Emphasis is upon the understanding and application of Ohm's Law and Kirchoff's Voltage & Current Laws. The principles and applications of alternating current (AC) circuit fundamentals are addressed with RL, RC and RLC circuits with sinusoidal inputs. Prerequisite: MT1010. (PT)
Quarter Credit Hours 9.0

ET1010 SOLID STATE I: DEVICES AND LAB

This course covers theory and characteristics of common semi-conductor devices; the basic circuits in which they are used are presented. Analytical models for these devices and circuits are developed. The terminology, symbols, and applications of diodes, zener diodes and bipolar transistors [BJT] are examined. The laboratory section provides the student with practical application experiences related to the subject material presented within the theory and analysis lectures. Emphasis is placed on both the breadboarding and simulation of circuits to determine device/component performance and operating conditions. Prerequisite: ET1003. (PT)
Quarter Credit Hours 6.0

ET1021 DIGITAL ELECTRONICS I

This is the first course in digital electronics. The purpose of this course is to provide a comprehensive study of the fundamentals of digital electronics. Topics presented include numbering systems, codes, logic functions, gate symbols, truth tables, identities, rules and laws, and the simplification of expressions using Boolean Algebra and Karnaugh Mapping. Analysis, design, and troubleshooting of logic functions and combination circuits will be the key elements explored within our simulation and hardware labs.
Quarter Credit Hours 4.5

ET1022 DIGITAL ELECTRONICS II

This is the second course in digital electronics. The purpose of this course is to provide an understanding of complex digital circuits that include MSI combinational circuits such as decoders, encoders, MUX and DEMUX. Clocked circuits, Programmable Logic Devices (PLD) such as ROM, RAM, PROM, EPROM, GAL, PAL and PLA along with latches, flip-flops, counters and registers will be covered in detail within this course. These complex circuits will be designed, analyzed, simulated and built within our software/hardware labs. Prerequisite: ET1021.
Quarter Credit Hours 4.5

ET2010 INSTRUMENTATION, TESTING AND MEASUREMENT

This course addresses the role of the measurement process for design, analysis and performance assessment of electronic devices, subsystems and systems. State-of-the-art technologies for instrumentation, measurement and testing are reviewed. Prerequisites: ET1003, MT1011.
Quarter Credit Hours 4.5

ET2013 ELECTRONIC COMMUNICATIONS & LAB

This course was designed to introduce the student to the theory and applications of electronic communications. Topics will include review of electromagnetic theory, the principle of modulation and demodulation including amplitude, frequency and phase modulation. Principles of signal transmission and reception including DSB and SSB communication and description of basic hardware will be covered. A lab session will be included to illustrate various concepts regarding transmission and reception of signals, modulation and demodulation, and spectrum analysis of signals. Prerequisite: ET1010. (PT)
Quarter Credit Hours 4.5

ET2017 SOLID STATE II: ELECTRONIC CIRCUITS & LAB

This second course on solid state electronics is designed to provide students with in depth knowledge in non-bipolar transistors, circuits and their applications. The topics include: JFET transistors, MOSFET transistors, thyristors, differential amplifiers, operational amplifiers, negative feedbacks, linear Op-Amp, active filters, and non-linear Op-amp circuits and their applications. The laboratory portion of this course provides students with technical application and design of amplifiers, feedback elements in the active electronic circuits, and active filters. Prerequisite: ET1010.
Quarter Credit Hours 6.0

ET2020 MICROPROCESSORS & LAB

This is a basic course that includes the applications of memory circuits, A/D and D/A converters and RAM and ROM circuits. The course provides the student with knowledge of software and hardware applications associated with microprocessor devices. Emphasis is placed on the architecture of the popular 6502, 6800 and 8080 integrated circuit devices. The laboratory portion allows the student to use assembler language techniques to program the microprocessor to perform various arithmetic functions and to observe the relationship between the software and hardware aspects of basic microprocessor circuitry. Experiments in A/D and D/A conversion are also included. Prerequisites: ET1021, ET1022.
Quarter Credit Hours 6.0

ET2035 ROBOTICS

This course is designed to introduce the students to the basic concept and applications of robotics. The study of robotics will include the supporting disciplines of mechanics, motors, microprocessors, various sensors and artificial intelligence. The course will cover the concepts of work envelope, real time programming, and the theory of electrical, pneumatic and hydraulic servo control systems. Also the theory and application of various sensors including temperature, proximity, ultrasonic and vision sensors, the use of microprocessors, microprocessor interfacing, and artificial intelligence in robotic systems, will be covered. Industrial applications in the area of automotive, semiconductor manufacturing as well as medical and aerospace applications will be described. The course will include a lab session on robotic work cell. Prerequisite: Sophomore status. (PT)
Quarter Credit Hours 4.5

ET2091 SOPHOMORE TECHNOLOGY INTERNSHIP

The practicum is designed to provide senior students the opportunity to apply the practical knowledge of their respective majors as a team or individual within the confines of a University-operated facility. This program will enable students to work in a real-world environment. Prerequisite: Sophomore status.
Quarter Credit Hours 4.5

ET2092 TECHNOLOGY EXTERNSHIP

The externship is designed to provide an industry-based experience for the student. Companies are selected on the basis of their variety of practical training and areas of specialization. Prerequisites: Sophomore status, a 3.25 GPA or better, written approval of the practicum coordinator.
Quarter Credit Hours 4.5

ENGLISH

(School of Arts & Sciences)

EN1001 AN INTRODUCTION TO LITERARY GENRES

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

EN1H01 HONORS INTRODUCTION TO LITERARY GENRES

This honors course will provide students with a critical examination of literature and its relationships to myth, history, film, song and art. Students will be exposed to a variety of literary forms and styles in a thematic approach through poetry, fiction, drama and the essay. Literary selections will represent an international group of writers. (SL) (WI)
Quarter Credit Hours 4.5

EN1020 ENGLISH COMPOSITION

This course provides the student with basic writing skills, with concentration on sentence and paragraph development. The student begins the course with instruction in the fundamentals of punctuation, capitalization, usage, correct sentence structure and construction. Three-part construction and writing as a process are stressed, and a minimum of two full-length essays are written. Elements of research are included in this course. (WI)
Quarter Credit Hours 4.5

EN1H20 HONORS ENGLISH COMPOSITION

This course provides the honors student with a review of the fundamentals of writing concentrating on such areas as: sentence and paragraph development, punctuation and usage. The three-part construction of an essay as well as writing as a process are stressed. A research project in addition to a minimum of two full-length essays are required course assignments. A writer's journal is also required. (WI)
Quarter Credit Hours 4.5

EN1021 ADVANCED COMPOSITION AND COMMUNICATION

This course is a continuation of English Composition EN1020 students analyze and discuss more complex rhetorical strategies and produce essays and technical

writings using the process approach. Critical thinking training in conceptualization, analysis and synthesis is reinforced as students develop essays, peer edit and present them to the class. Written and oral practice in expressing ideas with precision, clarity and economy is essential. In addition, business communication is correlated with these skills. A research project is required. Elements of documentation and research are emphasized. Prerequisite: EN1020. (PT) (WI)
Quarter Credit Hours 4.5

EN1H21 HONORS ADVANCED COMPOSITION AND COMMUNICATION

This honors course is a continuation of English Composition. Students will analyze, discuss and write more complex rhetorical strategies. Critical thinking in conceptualization, analysis and synthesis is reinforced as students develop essays, peer edit, and orally present their writing to the class. The opportunity to express ideas in written and oral form will be provided. Emphasis will be placed on expressing ideas with precision, clarity and economy. Business reports are also covered. Elements of documentation and research are emphasized. Prerequisite: EN1H20. (PT) (WI)
Quarter Credit Hours 4.5

EN1030 COMMUNICATION SKILLS

This is an introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Feinstein Reading and Writing About Community Service course (SL1001) is offered during the last 10 class sessions of this course. See page 18 for more information. (PT) (SL)
Quarter Credit Hours 4.5

EN1H30 HONORS COMMUNICATION SKILLS

This is an honors introductory course which focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students will progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. The one-credit Feinstein Reading and Writing About Community Service course (SL1001) is offered during the last 10 class sessions of this course. See page 18 for more information. (PT) (SL)
Quarter Credit Hours 4.5

EN2010 TECHNICAL WRITING

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats. Prerequisite: EN1020 or EN1H20. (PT) (WI)
Quarter Credit Hours 4.5

EN2030 INTRODUCTION TO NEWSWRITING

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

EN3030 INTRODUCTION TO FOOD WRITING

This course provides students with an opportunity to concentrate on food writing for magazines and newspapers. (WI)
Quarter Credit Hours 4.5

ENGLISH LANGUAGE INSTITUTE

(School of Arts & Sciences)

ESL81C ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — ORAL COMMUNICATIONS

This course provides students with the opportunity to build aural/oral confidence at the beginner to advanced-beginner level. Students use text and audio materials to develop vocabulary and speech patterns and to practice basic dialogs. Discrete listening is reinforced through dictation exercises.
Quarter Credit Hours 4.5

ESL81G ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — GRAMMAR

This course introduces and/or reviews present, past and future forms of verbs, including the verb “be”. Other grammatical components including nouns and pronouns, time expressions and sentence structure are also examined.
Quarter Credit Hours 4.5

ESL81R ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — READING

This course teaches students to improve their reading skills by deriving meaning from context. It also develops students' skimming and scanning skills and increases vocabulary and comprehension.
Quarter Credit Hours 4.5

ESL81W ENGLISH AS A SECOND LANGUAGE — BEGINNER LEVEL — WRITING

In this course, students compose, revise and edit paragraphs on various topics using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback.
Quarter Credit Hours 4.5

ESL82C ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — ORAL COMMUNICATIONS

In this course, students use authentic tapescripts to continue to develop language, vocabulary and listening skills. They also begin to apply critical thinking skills to formulate and express their own opinions and to explore their own and other points of view on timely topics. Prerequisite: Successful completion of ESL81C or appropriate placement exam.
Quarter Credit Hours 4.5

ESL82G ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — GRAMMAR

This course introduces and/or review verb tenses and other grammatical components. Students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language. Prerequisite: Successful completion of ESL81G or appropriate placement exam.
Quarter Credit Hours 4.5

ESL82R ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — READING

This course allows students to practice their basic reading skills so they can build vocabulary and read more accurately and rapidly. Prerequisite: Successful completion of ESL81R or appropriate placement exam.
Quarter Credit Hours 4.5

ESL82W ENGLISH AS A SECOND LANGUAGE — INTERMEDIATE LEVEL — WRITING

In this course, students create, revise and edit paragraphs and essays using a process writing approach. Peer conferencing and teacher conferencing provide constructive feedback. Prerequisite: Successful completion of ESL81W or appropriate placement exam.
Quarter Credit Hours 4.5

ESL83C ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — ORAL COMMUNICATIONS

In this course, students use authentic broadcasts from radio and television to develop critical thinking skills and listening strategies. Debates and oral presentations based on thematic units develop speaking skills. Prerequisite: Successful completion of ESL82C or appropriate placement exam.
Quarter Credit Hours 4.5

ESL83G ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — GRAMMAR

This course develops students' grammar skills through contextualized exercises. The context reflects realistic language relevant to students' life experiences, leading to vocabulary development. Prerequisite: Successful completion of ESL82G or appropriate placement exam.
Quarter Credit Hours 4.5

ESL83R ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — READING

This course prepares students for college level reading. Using a variety of readings, students practice basic comprehension skills, such as recognizing main ideas, supporting details and transitions, and determining vocabulary in context. Advanced critical understanding skills, such as making inferences, distinguishing fact from opinion, and the author's purpose, are introduced. Prerequisite: Successful completion of ESL82R or appropriate placement exam.
Quarter Credit Hours 4.5

ESL83W ENGLISH AS A SECOND LANGUAGE — ADVANCED LEVEL — WRITING

This course prepares students for college-level writing. Students learn how to organize multi-paragraph essays with an introduction, body and conclusion. Various types of essays, such as persuasive and comparison and contrast using source documentation, are included. Prerequisite: Successful completion of ESL82W or appropriate placement exam.
Quarter Credit Hours 4.5

ENTREPRENEURSHIP

(College of Business)

EP1001 INTRODUCTION TO ENTREPRENEURSHIP

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

EP2030 THE BUSINESS PLAN

The course teaches students how to develop a business plan for the business they are considering starting. Emphasis is placed on the realism and completeness of the business plan. Prerequisite: EP1001 or MG1001 or MG2120. (PT) (WI)
Quarter Credit Hours 4.5

EP2040 FINANCING THE ENTREPRENEURIAL VENTURE

Following the development of a business plan in EP2030, this course investigates funding sources for small businesses. The objective is to educate the entrepreneur as to what capital generating sources are available, pointing out the advantages and disadvantages of each. Prerequisites: AC1001 or AC1E01 or AC1021 or AC1E21, EP2030. (PT)
Quarter Credit Hours 4.5

EP3010 SMALL BUSINESS CONSULTING

This course is conducted as an independent study. The program runs in conjunction with Rhode Island's Small Business Administration. Participants in the program counsel small businesses on problems dealing with marketing, management, finance, sales and accounting. Prerequisite: Junior status.
Quarter Credit Hours 4.5

EP3020 COMMERCIALIZATION I: CREATING YOUR BUSINESS IDEA

This course introduces students to the process of creating, challenging and testing creative ideas that can be developed into viable businesses. The course focuses on three key areas that the creative entrepreneur must understand: stimulus response and ideation, new product/service invention, and incorporation of consumer/customer feedback. Topics covered include creative brain training, stimulus response ABCs, ideation, market opportunity identification, brainstorming, and business idea feasibility. Prerequisite: EP2040 or permission of the director of the Larry Friedman International Center for Entrepreneurship.
Quarter Credit Hours 4.5

EP3021 COMMERCIALIZATION II: LAUNCHING YOUR BUSINESS IDEA

This course introduces students to the process of seeking out, identifying, testing and creating new markets for a technically-feasible new business idea. The course focuses on six key areas: all forms of research; marketing with technology; the use, care and feeding of the worldwide media; the importance of planning and executing a viable business networking strategy to gain recognition, the pros and cons of current systems and distribution methods, and using the market to finance the new market entry. Prerequisite: EP3020.
Quarter Credit Hours 4.5

EP4010 MANAGING CHANGE AND INNOVATION

This course delves into the transitional process of growth and change of a small business venture. Topics discussed include organizational culture and structure, networking and working with boards of directors, opportunity recognition and exploitation, and growth as a controllable variable.
Quarter Credit Hours 4.5

EP4020 GLOBAL ENTREPRENEURSHIP

This course serves as a capstone course for the entrepreneurship major. The course investigates the global economy and its impact on business. Topics include the uncontrollable forces that make up the international business environment, implications of international expansion, and new trends and directions of international ventures. This course is for senior-level entrepreneurship majors only. Prerequisite: MG4020. (PT)
Quarter Credit Hours 4.5

EP4089 ENTREPRENEURIAL PRACTICUM

Students work throughout their senior year in the Larry Friedman International Center for Entrepreneurship

incubator to perfect the commercialization of their business idea. At the completion of the practicum, students should be prepared to take a plan to external financing sources. (PT)
Quarter Credit Hours 9.0

EP4A89 ENTREPRENEURIAL PRACTICUM A

This is Part I of the senior year practicum. Students are assigned a business idea to develop into a full-fledged start-up business. At the completion of the practicum, students should be able to launch the business.
Quarter Credit Hours 4.5

EP4B89 ENTREPRENEURIAL PRACTICUM B

This is Part II of the senior year practicum. Students develop their own start-up enterprise, brainstorm innovative ideas and solutions, and deliver a completed action plan to launch the business.
Quarter Credit Hours 4.5

EP4093 ENTREPRENEURIAL STUDIES EXTERNSHIP

Entrepreneur students will serve a one-term externship in an approved off-campus setting in conjunction with the two-term Entrepreneurship Practicum, typically in their senior year. Application is submitted during their junior year for assignment to an approved entrepreneurial mentor in a selected host business. The externship is designed to give students the opportunity to apply their formal education to actual work situations involving decision making in a risk environment. Emphasis is on learning how to grow a business. The student will work under the supervision of the entrepreneurial mentor. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week for 11 weeks at the approved host site. Prerequisite: EP2030.
Quarter Credit Hours 4.5

EQUINE

(College of Business)

EQ1001 INTRODUCTION TO HORSE MANAGEMENT

This course covers a wide range of topics important to the fundamental understanding of the horse industry. Subjects include: the evolution, history and development of the horse; modern breeds and their current uses in sport, equine behavior, and psychology of the horse. At the equine center, students will learn horse management techniques such as safe handling, restraint, identification, lunging and horse maintenance procedures.
Quarter Credit Hours 4.5

EQ1010 EQUINE PHYSIOLOGY & GENETICS

This course investigates the scientific aspects of the horse with particular attention to the function of body systems. Topics include the respiratory, circulatory, muscular, endocrine, reproductive and urinary systems. Mendelian genetics is also studied with emphasis on coat color inheritance in the horse. The scientific conditioning of the horse for sports activities is studied with emphasis on interval training of the horse. (HO)
Quarter Credit Hours 4.5

EQ1020 EQUINE ANATOMY & LAMENESS

This course studies the anatomy, conformation and locomotion of the horse with emphasis on the skeletal system. Ways of going, vices, blemishes and unsoundnesses are discussed as necessary to evaluating the performance potential of the horse. (HO)
Quarter Credit Hours 4.5

EQ1061 PRINCIPLES OF RIDING I

The overall aim of this course is to establish the correct balance seat position and use of aids. Students are placed in riding classes according to level of riding ability. Quarter Credit Hours 1.5

EQ1062 PRINCIPLES OF RIDING II

This course aims at strengthening the position and security of the rider and introduces basic riding theory. Work without stirrups is done at the walk, trot and canter. Trotting poles are used to introduce the jump position. Students are placed in riding classes according to level of riding ability. Prerequisite: EQ1061. Quarter Credit Hours 1.5

EQ1063 PRINCIPLES OF RIDING III

This is a continuation of the work done in the Principles of Riding I and II. The course deals more extensively with developing the balance seat position at the walk, trot and canter with and without stirrups. The jump position is more fully developed. Circles, figure eights, transitions and dressage tests are utilized to develop control and precision. Students are placed in riding classes according to level of riding ability. Prerequisite: EQ1062. Quarter Credit Hours 1.5

EQ1071 EQUINE MANAGEMENT PRACTICUM I

This course develops skills in barn management including barn safety, feeding, grooming, stall maintenance, restraint and care of tack and equipment. Students work at the Equine Facility during this course. Quarter Credit Hours 3.0

EQ1072 EQUINE MANAGEMENT PRACTICUM II

This course is designed to prepare students for presenting a horse in hand with emphasis on showing and marketing sport horses. Other horse management skills developed include the application of tack fitting, emergency first aid and bandaging procedures and advanced lunging. Prerequisite: EQ1071. (PT) Quarter Credit Hours 3.0

EQ2000 EQUINE DISEASES

The purpose of this course is to provide an understanding of the common ailments of the horse. Through a knowledge of disease-producing organisms, signs of illness and vaccines, the student will be prepared to recognize and prevent health problems. Also covered are common pharmaceuticals, emergency health care and parasitology. Prerequisite: EQ1010. (HO) (WI) Quarter Credit Hours 4.5

EQ2010 EQUINE NUTRITION

This course is a study of the science and art of feeding horses. Hay evaluation and types of concentrates and by-product feeds are discussed as preparation for formulating diets to satisfy nutrient requirements. Digestive physiology, disease problems related to feeding, digestibility of feeds and ration calculations are also covered. Prerequisite: EQ1001. (HO) (PT) Quarter Credit Hours 4.5

EQ2061 COMBINED TRAINING I

This course is a continuation of the Principles of Riding courses. Each student works on the balanced seat in a group at his/her own ability level. Skills developed include dressage movements, riding cross country and jumping courses. The students develop a greater understanding of riding the horse on the aids and on the bit. Prerequisite: EQ1063. (SL) Quarter Credit Hours 1.5

EQ2062 COMBINED TRAINING II

This course is a continuation of Combined Training I based on the rider's progress and development in the previous riding courses. Prerequisite: EQ2061. (SL) Quarter Credit Hours 1.5

EQ2063 COMBINED TRAINING III

This course is a continuation of Combined Training II based on the rider's progress and development in the previous riding courses. Prerequisite: EQ2062. (PT) (SL) Quarter Credit Hours 1.5

EQ2073 EQUINE MANAGEMENT PRACTICUM III

This course covers the health aspects of horse management. Students participate in laboratory sections on wound treatment, first aid, detection of colic, fecal examinations, use of anthelmintics, eye care, dental care and record keeping. Prerequisite: EQ1072. (PT) Quarter Credit Hours 1.5

EQ3000 FOUNDATIONS OF RIDING THEORY

This course studies the history and development of riding and classical modern riding theories. The early domestication and utilization of the horse is studied along with the development of riding theory from Xenophon through Caprilli. Modern classical riding theory will be studied including the paces, dressage movements and the applications of the aids. Prerequisite: EQ2063. Quarter Credit Hours 4.5

EQ3001 METHODS OF RIDING INSTRUCTION

This course will prepare the student to teach beginner and intermediate students. Topics of discussion will include the selection of school horses, qualities of an instructor, control of the ride, rider safety and school figures and exercises for the development of the rider. The student will develop lesson plans for various levels of riders and will implement these plans with practice teaching sessions at the Equine Center. The student will further develop observational and critical thinking skills by attending relevant clinics. Prerequisites: EQ2063, EQ3000. (PT) (SL) Quarter Credit Hours 4.5

EQ3010 EQUINE REPRODUCTION

This course is an advanced level course in equine reproductive physiology and breeding management. Topics will include the anatomy and physiology of the stallion's and mare's reproductive systems, conception, gestation, the birth process and care of the neonatal foal. New techniques in artificial insemination, semen shipment and embryo transfer will be studied. Field trips will enable the students to observe breeding and management techniques at selected farms. Prerequisite: Associate degree in Equine Studies or Equine Business Management or permission of instructor. (HO) Quarter Credit Hours 4.5

EQ3020 HORSE SHOW MANAGEMENT & JUDGING

This course will study the management of horse shows with students planning and running a show. Topics studied will include facility preparation, public services, show personnel, promotion, development of a prize list, scheduling and final reporting of results. The judging section of this course will focus on the conformation of dressage, hunter, jumper and sport horse. The specifications for all classes will be studied, along with judging criteria and rules. Prerequisite: EQ1020. (PT) Quarter Credit Hours 4.5

EQ3061 DRESSAGE AND JUMPING I

This course further develops the rider's balanced seat position and independent use of the aids both on the flat and over fences. First and Second Level dressage tests will be used to measure the rider's progress as well as stadium jumping courses. Prerequisite: EQ2063. Quarter Credit Hours 1.5

EQ3062 DRESSAGE AND JUMPING II

This course is a continuation of Dressage and Jumping I based on the rider's progress and development in the previous courses. Prerequisite: EQ3061. Quarter Credit Hours 1.5

EQ3063 DRESSAGE AND JUMPING III

This course is a continuation of Dressage and Jumping II based on the rider's progress and development in the previous courses. Prerequisite: EQ3062. Quarter Credit Hours 1.5

EQ3070 HORSE TRAINING

This course will address the theories and methodology of training horses for the sport horse industry. Students will participate in video reviews and discussions of classical and alternate training theories. Practical use of training techniques will be addressed. This course is offered during the summer term only. Prerequisites: EQ3063, Riding Proficiency Level II and permission of instructor. (PT) Quarter Credit Hours 4.5

EQ4A15 SPECIAL TOPICS IN EQUINE STUDIES I

EQ4B15 SPECIAL TOPICS IN EQUINE STUDIES II

EQ4C15 SPECIAL TOPICS IN EQUINE STUDIES III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: Advanced Teaching Techniques, Veterinary Techniques, and Advanced Stable Management Strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation will be required. Prerequisites: Completion of an associate degree and permission of the equine faculty. Quarter Credit Hours 1.5

EQ4A45 SPECIAL TOPICS IN EQUINE STUDIES I

EQ4B45 SPECIAL TOPICS IN EQUINE STUDIES II

EQ4C45 SPECIAL TOPICS IN EQUINE STUDIES III

This course is designed to allow students to pursue advanced work in specialized equine studies topics; examples of potential topics: Advanced Teaching Techniques, Veterinary Techniques, and Advanced Stable Management Strategies. The course may be a combination of practical applications of knowledge and advanced research. All potential topics must be presented for faculty approval. Final presentation will be required. Prerequisites: Completion of an associate degree and permission of the equine faculty. Quarter Credit Hours 4.5

EQ4050 HORSE FARM MANAGEMENT

This course emphasizes the business aspects of managing a horse farm and includes such topics as taxes, insurance, promotion, real estate costs, financing and record keeping. Modern stable designs and the latest horse equipment will be discussed as they relate to management efficiency. Students also participate in an extensive individual project on the development of an equine business. Prerequisite: Associate degree in Equine Business Management or Equine Studies. (HO) (PT) Quarter Credit Hours 4.5

EQ4061 ADVANCED RIDING AND TRAINING I

This course emphasizes the training of the horse for dressage and jumping. The riders will work on the development of the basic paces, extensions and the more advanced movements of counter canter, work on two tracks and pirouettes at the walk. The schooling of the horse from ground rails through complete courses will be developed. Prerequisite: EQ3063. Quarter Credit Hours 1.5

EQ4062 ADVANCED RIDING AND TRAINING II

This course is a continuation of Advanced Riding and Training I based on the foundation work from the previous course. Prerequisite: EQ4061. (PT) Quarter Credit Hours 1.5

EQ4063 ADVANCED RIDING AND TRAINING III

This course is a continuation of Advanced Riding and Training II based on the foundation work from the previous course. Prerequisite: EQ4062. (PT) Quarter Credit Hours 1.5

EQ4089 EQUINE TERM ABROAD

Selected students in their senior year may elect to study at a specialized equine facility in England. The students will participate in dressage, stadium and cross country instruction and develop their barn management skills. Prerequisites: Senior status and permission of department chair. Quarter Credit Hours 15.0

EQ4090 EQUINE CAREER CO-OP

Students in their senior year may elect to participate in a work experience related to their career goals. Students are placed by the University at training barns, breeding farms, veterinary clinics, breed associations, equine public relations firms or other businesses representative of the horse industry. Prerequisites: Senior status and recommendation of department chair. Quarter Credit Hours 15.0

FINANCIAL SERVICES MANAGEMENT

(College of Business)

FI2001 INTRODUCTION TO INVESTMENTS AND FINANCIAL PLANNING

This course introduces students to the investments industry. It reviews the nature of equity and other securities products. Emphasis is on equity capital markets and the roles that investment companies play between the investor and the corporation. The role of law, taxes and regulation is also considered. Prerequisite: AC1001 or AC1E01 or AC1021 or AC1E21. (PT) Quarter Credit Hours 4.5

FI2002 MUTUAL FUNDS

This course utilizes industry guest speakers and case studies to give students in-depth knowledge of mutual fund business and sales. Topics covered include the evolution of mutual funds, the role mutual funds play in society, federal and state regulatory oversight, marketing and distribution, portfolio management, and retirement planning. This course is specifically of interest to those students who wish to obtain a NASD Series 6, 63 securities license, or who plan on pursuing a career in the financial services industry. Prerequisite: AC1002 or AC1022. (PT) Quarter Credit Hours 4.5

FI2010 FINANCE

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors. Prerequisite: AC1001 or AC1011 or AC1021. (PT) Quarter Credit Hours 4.5

FI2020 INTRODUCTION TO FINANCIAL INSTITUTIONS

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

FI3010 CREDIT MANAGEMENT

This course examines the role of credit and analyzes its impact on the economic and social environments. Both consumer credit and business credit are studied in-depth, with emphasis placed on sources and uses of credit, credit reporting and credit analysis. Prerequisite: AC1001 or AC1E01 or AC1021 or AC1E21. Quarter Credit Hours 4.5

FI3050 INTERNATIONAL BANKING & FINANCE

This course is designed to give the student an overview of international banking and finance. Topics covered include the international dimensions of finance, foreign exchange rates, international sources of funds, international banking regulations, and the contrast between European, Asian and American banking. Prerequisite: AC1002 or AC1012 or AC1022. (PT) Quarter Credit Hours 4.5

FI3060 INVESTMENTS II

This course will address the areas of financial planning, money management, portfolio planning, retirement planning and estate planning as it relates to the individual. In addition, diversification, risk strategies and tax consequences of investment decisions will be evaluated. Prerequisite: FI2001. Quarter Credit Hours 4.5

FI3070 SERIES 7 SECURITIES

This course prepares students to sit for the NASD Series 7 examination or who plan on pursuing a career in the financial services industry. The Series 7 exam qualifies people interested in gaining employment as a General Securities Registered Representative, which enables an individual to sell stocks, bonds and options. Topics include equities, debt/bonds, options, trading markets, regulations, tax laws, investment companies and initial public offerings. Prerequisite: FI2001. Quarter Credit Hours 9.0

FI4010 BANK MANAGEMENT

This course examines the banking industry from the perspective of both a bank customer and a bank manager. Focus is on policies developed and procedures used to make decisions on providing loans to businesses and consumers. Additional topics addressed include risk management, interstate banking, technological advancements and the regulatory environment. Prerequisite: EC3040 or FI2020 or FI3050. Quarter Credit Hours 4.5

FI4020 INSURANCE

This course is based on the belief that the study of insurance, a major tool in risk management, should be preceded by an understanding of procedures and concepts of risk management. The balanced treatment of both risk management and insurance provides a broad introduction to the field. Students learn risk identification, analysis, measurement, control and financing, and study insurance markets, functions, coverage and benefits. Prerequisite: AC1002 or AC1012 or AC1022 or EQ4050. Quarter Credit Hours 4.5

FI4030 REAL ESTATE

This course is designed for students seeking a clear presentation of the numerous investment decisions involved in real estate. Topics include how to lease, buy, sell or mortgage a property; how to analyze and predict the forces in the market and determine real estate values; whether and when to renovate, rehabilitate or demolish, and when and how to divest of property. Prerequisite: AC1002 or AC1012 or AC1022 or EQ4050. Quarter Credit Hours 4.5

FI4089 FINANCIAL SERVICES CAREER FOCUS

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

FOOD SERVICE MANAGEMENT

(College of Culinary Arts)

FM1055 BAKING FORMULA TECHNOLOGY

This course introduces the principles of food science and technology as they apply to baking and pastry arts. Scientific method is used to explore pastry ingredients and their behavior in product preparation and storage. Emphasis is placed on formulation, ingredients and sensory. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) Quarter Credit Hours 4.5

FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation of HACCP. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the FM1999 graduation requirement. (HO) Quarter Credit Hours 2.0

FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

This exam must be passed with a minimum grade of 75% to graduate. This requirement applies to all programs requiring FM1060. (PT) Quarter Credit Hours 0.0

FM2025 FOOD & BEVERAGE COST CONTROL

Food & Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting. Prerequisite: MT0001 or placement. (HO) (WI) Quarter Credit Hours 4.5

FM2045 INTRODUCTION TO MENU PLANNING AND COST CONTROLS

This is a course designed to acquaint the student with the various segments of the food service industry, the understanding of how a professional menu is developed, the major areas of cost and sales, and the control needs within each of these areas. Emphasis is placed upon budgeting and computer assisted control. Prerequisite: MT0001 or placement. (HO) Quarter Credit Hours 4.5

FM2050 PERSONALIZED NUTRITION MANAGEMENT

This course will emphasize the principles of nutrition, the six basic nutrients and related health concepts. Various eating behaviors, recommended dietary intakes, and tools for diet planning will be explored. Students will create an in-depth computerized personalized nutrient profile, which will be self-analyzed for nutritional adequacy. (HO) (SL) Quarter Credit Hours 4.5

FM3025 FOOD SCIENCE

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing, and storage of food products. It is conducted in a non-production laboratory and includes the assessment of food quality. (HO) (PT) Quarter Credit Hours 4.5

FM3035 EXECUTIVE CHEF SUPERVISORY DEVELOPMENT

This course is designed to allow the student to learn and to explore human resource management theory and procedures as it applies to the food service industry. Students will learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and current labor legislation law will be discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (HO) (PT) (WI) Quarter Credit Hours 4.5

FM3040 FOOD SERVICE FINANCIAL SYSTEMS

Students will learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory, and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. (HO) (PT) Quarter Credit Hours 4.5

FOOD SERVICE MANAGEMENT

(The Hospitality College)

FM1001 INTRODUCTION TO THE FOOD SERVICE FIELD

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments will also be examined in commercial, industrial and institutional areas of food service. Quarter Credit Hours 4.5

FM1060 SANITATION MANAGEMENT

Students will explore the fundamentals of food and environmental sanitation. This course will look at the origins of foodborne illness and the implementation

of HACCP. The National Restaurant Association ServeSafe exam will be administered in this course to fulfill the FM1999 graduation requirement. Quarter Credit Hours 2.0

FM1070 FOODS I

This course is designed to introduce the students to standard operating procedures used in the food service industry. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen equipment and products. Corequisite: FM1060 Quarter Credit Hours 4.5

FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

This exam must be passed with a minimum grade of 75% to graduate. This requirement applies to all programs requiring FM1060. (PT) Quarter Credit Hours 0.0

FM2010 MEDICAL FOOD SERVICE

This course introduces students to the principles of food service management in health care organizations. The food service manager's involvement in patient care and related areas of health care organizations is examined. Quarter Credit Hours 4.5

FM2026 FOOD & BEVERAGE CONTROLS

This introductory course is designed to introduce the student to standards and procedures that increase the profitability of food and beverage operations in any industry setting through controlling cost and maximizing sales. Emphasis is placed on the operating cycle of control, forecasting and budgeting. Prerequisite: MT1002 or higher. (PT) Quarter Credit Hours 4.5

FM2040 GUEST SERVICE SYSTEMS

This introductory course is a study of guest services within the hospitality industry. Emphasis is placed on development of service standards, staffing requirements, merchandising and fiscal accountability. Prerequisites: FM1001 or HM1001 or TT1001, MT1002 or higher. Quarter Credit Hours 4.5

FM2060 FOOD PREPARATION MANAGEMENT

This intermediate level course will combine the fundamentals of food theory with hands-on small quantity food production. The student will demonstrate the basic operational procedures within a food service operation through theory, demonstration and production. Prerequisites: FM1060, FM1070. Quarter Credit Hours 9.0

FM2080 FOOD SERVICE OPERATIONS

This intermediate level course is designed to complete the students' foundation in purchasing and food & beverage operational controls. Emphasis is placed on mastering the purchasing cycle functions and back-of-the-house menu management systems. Students will also develop income statements and use spreadsheets to analyze food and beverage operations. Prerequisites: AC1012, FM1070. Quarter Credit Hours 4.5

FM2099 FOOD SERVICE MANAGEMENT PRACTICUM

This course is a requirement for all students in the Food & Beverage Management and Restaurant Management associate degree programs. The practicum provides in-depth experience in food and beverage operations. Rotational assignments will incorporate both front- and back-of-the-house operations. Prerequisite(s): CA1325 or both FM1070 and FM2040. (SL) Quarter Credit Hours 13.5

FM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

Students will examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the management and operation of food service establishments. This course is intended to prepare students to apply sound management principles to situations encountered within the hospitality industry. Prerequisite: CA2276 or CA2286 or CA2296 or PA2276 or PA2296. (PT)
Quarter Credit Hours 4.5

FM3010 BEVERAGE SERVICE MANAGEMENT

This intermediate course will introduce the student to the history of the beverage industry as well as production and classification of beverage alcohol. Furthermore, the student will be introduced to the sales, service and control systems of the beverage industry. Responsible beverage service will be stressed. The student will have an opportunity to sit for a responsible beverage service certification examination. Prerequisite: FM2080 or FM3001.
Quarter Credit Hours 4.5

FM3012 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: FM2026 or FM2080 or FM3001.
Quarter Credit Hours 4.5

FM3020 DINING SERVICE MANAGEMENT

This intermediate course concentrates on the comprehensive study of dining service operations within the food and beverage industry. Emphasis is placed on human resource development, staffing, facility design, internal marketing, and fiscal accountability. Prerequisite: FM2080.
Quarter Credit Hours 4.5

FM3030 FACILITIES DESIGN & ANALYSIS

This is an intermediate course which will introduce the student to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. The student will be introduced to the need for proper planning, layout and design of production and service areas. The student will become familiar with computer systems designed in restaurant planning. The major portion of the course is the student's involvement in individual projects on kitchen layout. Prerequisite: FM1001 or HM1001 or SF1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

FM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

This upper-level course focuses on the current issues impacting the food service industry. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics change on a term-by-term basis. Prerequisite: FM2099 or FM3001. (WI)
Quarter Credit Hours 4.5

FM4010 BEVERAGE APPRECIATION

This advanced course will refine the student's knowledge of beverages served in a variety of hospitality operations. Emphasis will be placed on beverage sensory perception and food pairings. Students will develop and analyze strategies to effectively manage, market and set

standards for beverage operations. Both alcoholic and non-alcoholic beverages will be examined.

Prerequisite: FM3010.

Quarter Credit Hours 4.5

FM4040 CONTRACT FOOD SERVICE MANAGEMENT

This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager's perspectives. Prerequisite: FM2080 or FM3001.
Quarter Credit Hours 4.5

FM4060 HOSPITALITY OPERATIONS MANAGEMENT

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation. Prerequisite: FM2080. (PT)
Quarter Credit Hours 9.0

FM4061 ADVANCED FOOD SERVICE OPERATIONS MANAGEMENT

This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service and fiscal accountability. Students manage the food service operation. Prerequisite: FM2099 or FM3001. (PT)
Quarter Credit Hours 4.5

FRENCH

(School of Arts & Sciences)

FR1001 CONVERSATIONAL FRENCH I

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

FR1002 CONVERSATIONAL FRENCH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and exposure to French-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: FR1001 or equivalent.
Quarter Credit Hours 4.5

FR1003 CONVERSATIONAL FRENCH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: FR1002 or equivalent.
Quarter Credit Hours 4.5

FR1H01 FRENCH I HONORS

This intensive, honors-level course is an introduction to the French language, with heavy emphasis placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several French-speaking cultures.
Quarter Credit Hours 4.5

FR1H02 FRENCH II HONORS

This course is an intensive, honors-level course and is a continuation of French I Honors. Emphasis will be placed on oral and written communication skills based

on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in European French-speaking countries will be the focus of the culture modules. Prerequisite: FR1H01 or equivalent. Quarter Credit Hours 4.5

GERMAN

(School of Arts & Sciences)

GR1001 CONVERSATIONAL GERMAN I

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

GR1002 CONVERSATIONAL GERMAN II

This course is for advanced beginners in German language, building upon the basic speaking, listening, reading and writing skills covered in German I. Students' vocabulary will be expanded to 2,000 commonly used vocabulary words used in conjunction with the present and perfect tenses, adjectives and adverbs. In addition to grammar, students will be exposed to many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GR1001 or equivalent. Quarter Credit Hours 4.5

GR1003 CONVERSATIONAL GERMAN III

This advanced intermediate course in German language is designed to further develop conversational ability by expanding the vocabulary covered in German II. In addition to grammar, students will be exposed to the many aspects of life in present-day Germany, Switzerland and Austria. Prerequisite: GR1002 or equivalent. Quarter Credit Hours 4.5

GR1H01 GERMAN I HONORS

This intensive, honors-level course is an introduction to the German language, with heavy emphasis placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several German-speaking cultures. Quarter Credit Hours 4.5

GR1H02 GERMAN II HONORS

This course is an intensive, honors-level course and is a continuation of German I Honors. Emphasis will be placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in the German-speaking world will be the focus of several culture modules. Prerequisite: GR1H01 or equivalent. Quarter Credit Hours 4.5

HISTORY

(School of Arts & Sciences)

HI2001 WORLD HISTORY TO 1500

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

HI2002 WORLD HISTORY SINCE 1500

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

HI3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

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

HI3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

This course is a survey and analysis of United States history and those institutions which contributed to the evolution of the American nation since Reconstruction. Emphasis is placed on the rise of industrialization, urbanization and immigration; the coming of imperialism, the development of American foreign policy, the rise of big business; the growth of reform movements as seen in Populism, Progressivism and the New Deal; the Women's Movement, the Civil Rights Movement and recent developments. Quarter Credit Hours 4.5

HI3005 AMERICAN ECONOMIC HISTORY

This course will examine the origins and development of American business, agricultural and labor institution problems, and politics from 1600 to the present. The influence of economic factors upon American history during this period will be emphasized. Quarter Credit Hours 4.5

HI3010 MODERN HISTORY

This course provides an in-depth analysis of the major ideas and forces in the Western world during the 20th century. It will review significant figures and events, as well as the seminal forces that have led to current conditions. Quarter Credit Hours 4.5

HI4010 POST-WWII/VIETNAM

This course deals with United States foreign policy in the post-WWII period. It traces the development of the U.S. policy of containment and how this policy led to the involvement in Vietnam. The Vietnam War is discussed in detail. Attention is also given to U.S. policy in the Middle East and Latin America. Quarter Credit Hours 4.5

HI4020 AMERICAN GOVERNMENT

This course involves an examination of the political and governmental system of the United States, the principles upon which it is founded, and the institutions and systems which comprise it. Topics to be discussed are constitutional foundations, federalism, political parties, public opinion, interest group activities, civil liberties and decision-making in institutions of American national government, such as Congress, the presidency and the Supreme Court. Quarter Credit Hours 4.5

HI4030 R.I. STATE EXTERNSHIP PROGRAM

This course is designed to provide students with an opportunity to experience firsthand the workings of a chosen state agency. Dozens of sponsors representing all aspects of state government assist interns to understand how particular agencies function to service the needs of the citizens of Rhode Island. The interns also attend weekly seminars to gain an understanding of all the major branches of state and local government. Please note: This is a four-month program. Quarter Credit Hours 4.5

HOSPITALITY MANAGEMENT

(The Hospitality College)

HM1001 THE HOSPITALITY FIELD

This course is an introduction to the hotel-restaurant field through a review of the historical development of the industry and the major functions in a hospitality establishment. The course is intended to prepare the student to apply sound management principles to the problems encountered in the supervision of people in the hospitality industry. One section of this course is specifically for Career Sampler majors; it will include components of HM1001, RL1001, SF1001 and TT1001. (CS) Quarter Credit Hours 4.5

HM1010 FRONT OFFICE OPERATIONS

This course familiarizes students with the front office department of the hotel. Emphasis is placed on: guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student will focus on all aspects of the unique relationship between the front office and other departments in the hotel. Prerequisite: FM1001 or HM1001 or RL1001 or TT1001. Quarter Credit Hours 4.5

HM1011 HOSPITALITY INFORMATION TECHNOLOGY

This is an introductory course in information systems in the hospitality industry. This course focuses on property management systems, Internet/ Intranet systems and other forms of technology. Prerequisite: HM1010. Quarter Credit Hours 4.5

HM2011 HOSPITALITY SALES AND MEETING MANAGEMENT

This course familiarizes students with the scope of sales and meeting management within the hospitality industry. The reciprocal relationship between selling and service is presented within the context of hospitality marketing practices. Prerequisite: CA1325 or FM2040 or RL2030 or SF2020 or TT2040. Quarter Credit Hours 4.5

HM2030 HOSPITALITY HUMAN RESOURCE AND DIVERSITY LEADERSHIP

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

HM2050 INTERNATIONAL TOUR AND HOTEL OPERATIONS

This upper-level course, taught only on a campus outside of the U.S. during a term abroad program, focuses on the operations of international tour companies, hotel chains, independent hotels, railroads, motorcoach companies, public bus lines and cruise lines. Prerequisites: Must be accepted in Term Abroad Program, junior year status. Quarter Credit Hours 9.0

HM2098 HOTEL EXTERNSHIP

This externship is designed to give the student practical experience in both lodging and food and beverage areas. Rotational assignments will incorporate both front- and back-of-the-house operations. It includes day, evening and weekend shifts. A limited number of students from Continuing Education and branch campuses may be able to substitute this course for HM2099. Students need to see their respective dean for admission procedures to this course. Prerequisites: FM1070, FM2040, HM1011. Quarter Credit Hours 13.5

HM2099 HOTEL INTERNSHIP

All students majoring in Hotel Management are required to participate in the Hotel Internship at one of the University's practicum properties. The internship provides an in-depth experience in the lodging and food and beverage departments. Rotational assignments will incorporate both front- and back-of-the-house operations within each department. Prerequisites: FM1070, FM2040, HM1011. (PT) Quarter Credit Hours 13.5

HM3A91/HM3B91/HM3C91

DIRECTED WORK EXPERIENCE I

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

HM3001 ROOMS DIVISION MANAGEMENT

This intermediate-level course familiarizes students with management issues that are unique to the rooms division of a lodging operation. Emphasis is placed on revenue management, rooms division operations and reservation distribution channels. Engineering, housekeeping and security operations are also included. Prerequisites: FM2080, HM1010. Quarter Credit Hours 4.5

HM3010 HOSPITALITY PROPERTY MANAGEMENT

Students are introduced to professional housekeeping and the administration of a housekeeping/environmental services department. The student will become acquainted with the maintenance of the physical plant and the supervision and motivation of its employees. A directed work project may be incorporated into this course. Quarter Credit Hours 4.5

HM3015 DYNAMICS OF RECREATION/ LEISURE MANAGEMENT & TRAVEL-TOURISM

This upper-level course provides students with an overview of the hospitality industry and of various career opportunities within the industry. A historical development of the Recreation/Leisure and Travel-Tourism industries is reviewed. Emphasis is placed on foundations and functions within the related industries. Prerequisite: HM2099 or FM2099. Quarter Credit Hours 4.5

HM3020 TRADE SHOW/EXPOSITION MANAGEMENT

This course is designed to give the student practical experience in developing a trade show or exhibition with special emphasis on pre-planning, budget preparation, advertising and/or public relations, and exhibit setup, including exhibit registration, booth accommodations and assignments, draping, audiovisual, programming and wrap-up. A directed work project may be incorporated into this course. Prerequisite: HM2011 or SF2020 or TT2040.
Quarter Credit Hours 4.5

HM3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

This course introduces students to the hotel-restaurant and recreation-leisure fields through a review of the historical development of the industry. Emphasis is placed on the foundations and functions within the hotel-restaurant and recreation-leisure industries. In addition, emphasis is placed on integrating students' chosen career paths within these industries. Prerequisite: TT2099.
Quarter Credit Hours 4.5

HM3030 HOSPITALITY PROPERTY OPERATIONS

This course introduces the student to the role of the engineer as a manager. Essential elements of management are investigated as they apply to the engineering problems of the lodging industry. The student is introduced to the technical requirements as established by law and need. Structural maintenance and energy conservation are also introduced. A directed work project may be incorporated into this course. Prerequisite: Junior status or permission of department chair.
Quarter Credit Hours 4.5

HM3035 DYNAMICS OF HOTEL-RESTAURANT & TRAVEL-TOURISM MANAGEMENT

This course is designed to introduce the student to the Hotel-Restaurant and Travel-Tourism industries through a review of their historical developments. Emphasis will be placed on the foundations and functions within the hospitality industries. The student's chosen career path will be integrated into this course. Prerequisite: RL2099.
Quarter Credit Hours 4.5

HM3040 MANAGING QUALITY SERVICES

This upper-level course is designed to acquaint the student with the principles of total quality management and how they affect organizations and employees within those organizations. This course will stress problem solving and decision making skills using analytical tools and case studies. A directed work project may be incorporated into this course. Prerequisite: Junior status. (SL)
Quarter Credit Hours 4.5

HM3050 HOSPITALITY STRATEGIC MARKETING

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

HM3055 FRANCHISING OPPORTUNITIES

This course focuses on business format franchising. Students gain experience in evaluating franchise offerings, as well as evaluating their own suitability

to be franchises. The advantages and disadvantages of franchising are reviewed, analyzed and discussed. The concepts are relevant for any student interested in becoming an owner of a franchised business. Prerequisites: HM3050 or MK1001, AC1012 or AC1022 or AC1002.
Quarter Credit Hours 4.5

HM3060 PRIVATE CLUB MANAGEMENT

This upper level course examines the private club industry and its specific challenges. Emphasis is placed upon the manager's role with the governing board, membership, staff and management of the clubhouse and recreation activities. Prerequisite: FM1001 or HM1001 or RL1001 or SF1001 or A.S. degree in Culinary Arts or Baking & Pastry Arts.
Quarter Credit Hours 4.5

HM3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

This upper-level course focuses on the current issues impacting hospitality management. Emphasis is placed on decision-making and critical thinking skills as they relate to the ever-changing macro/microenvironment. Course topics may change on a term-by-term basis. Prerequisite: HM2099.
Quarter Credit Hours 4.5

HM3080 ENTERTAINMENT MANAGEMENT

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

HM3092 DIRECTED WORK EXPERIENCE II

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

HM3098 DIRECTED WORK EXPERIENCE III

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

HM4010 HOSPITALITY DEVELOPMENT ISSUES

This course is designed to develop and address the contemporary issues affecting the hospitality industry. Due to the evolving nature of these issues, a specific course description will be posted before registration. Prerequisites: MT2001, senior status, permission of instructor.
Quarter Credit Hours 4.5

HM4011 HOSPITALITY MANAGEMENT CONSULTING

This is an upper-level course designed to give students insight into management consulting for enterprises in the hospitality industry. Using a variety of teaching methods, including the case study approach, simulated consulting assignments will be introduced into the classroom to fine-tune the critical thinking and decision-making abilities of the student. The spectrum of management consulting providers, ranging from large international firms to sole practitioners, will be reviewed. Prerequisites: AC3025 or FI2001, HM3050 or SF3050.
Quarter Credit Hours 4.5

HM4012 DEVELOPING AND MANAGING A SMALL HOSPITALITY LODGING PROPERTY

This course is designed to familiarize the student with the challenges and rewards of the entrepreneurial development and management of a small lodging property. Concepts for establishing the business, financial operations, daily operational procedures, and marketing the business are covered. Prerequisite: HM3050 or AC3025.

Quarter Credit Hours 4.5

HM4020 CULTURAL DIVERSITY MANAGEMENT

This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the workplace through the utilization of a conceptual framework and the use of appropriate management techniques. A directed work project may be incorporated into this course. Prerequisite: S02001.

Quarter Credit Hours 4.5

HM4030 HOSPITALITY DECISION ANALYSIS

This course provides a computer-based approach to hospitality management problems. It is designed to give students insight into the use of decision support software available on the personal computer for decision analysis in the hospitality field. The case study approach using real data will be utilized to enhance realism in the classroom, computer laboratory assignments, critical thinking, and decision making skills of students. A directed work project may be incorporated into this course. Prerequisites: AC3025, MT2001.

Quarter Credit Hours 4.5

HM4050 DEVELOPING HOSPITALITY PROPERTIES

Property analysis is a fundamental component in the development of any tourism destination or hospitality facility. The purchase of a real estate property for use in the hospitality/tourism industry will be analyzed from the legal, economic and financial perspectives, and the role it plays as an income-producing component of business will be examined. Prerequisites: AC3025, HM3050.

Quarter Credit Hours 4.5

HM4060 HOSPITALITY MANAGEMENT SEMINAR

This is a senior-level capstone course designed to give students insight into hospitality policy. Using a variety of teaching methods including the case-study approach, realism is introduced into the classroom improving the critical thinking and decision making ability of the student. The course is also designed to integrate appropriate computer-based simulation and application programs into management theory. A directed work project may be incorporated into this course. Prerequisites: AC3025, HM3050.

Quarter Credit Hours 4.5

INFORMATION SCIENCE

(School of Technology)

IS2020 WEB SITE DESIGN CONCEPTS

Students will become familiar with the terms and technology of Web development as it relates to intranet requirements and internet commerce. The focus will be on introducing students to the protocols and standards of Web site planning, creation and management. Students will learn the practice of information architecture, storyboarding, graphic design, analysis and prototyping. Intermediate digital design tools, including HTML (hypertext mark up language) and image editing software (e.g. Adobe Photoshop) will be used in the course. Students will design, prototype and revise a

typical Web site. Students will produce a digital portfolio of Web design elements and concepts. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035. (PT) Quarter Credit Hours 4.5

IS2025 ADVANCED WEB DESIGN AND LAB

Students participating in this course will work closely with production-level design and implementation of Web sites. Advanced tools in design, graphic layout and user interaction will be used. Advanced applications of HTML and dynamic HTML will be included. Students will use graphical Web editors to create dynamic Web sites and for site management. Also, students will be expected to become proficient in the use of image editing applications such as Adobe Photoshop and Adobe ImageReady. Other concepts to be covered will include implementation of Cascading Style Sheets, the inclusion of digital video (i.e. QuickTime movies), vector animation (Flash or LiveMotion files), javascript, forms and frames. Students will produce a digital portfolio of advanced Web design elements and concepts, including the design of an e-commerce site. Prerequisite: IS2020. (PT) Quarter Credit Hours 6.0

IS3001 INFORMATION SCIENCE I

This course provides a general introduction to information science. Topics include an introduction to information systems, the role of information in organizations and decision making and the role of computers in information processing. Prerequisite: CM1005 or TS1000 or HM1011. Quarter Credit Hours 4.5

IS3002 INFORMATION SCIENCE II

This course will equip the student with the necessary knowledge and skills to successfully initiate, plan, manage, control and report on Informational Technology projects. The goals of the course are to introduce the importance of proper planning, documentation, scope and change control, and quality and risk management. Prerequisite: IS3001.

Quarter Credit Hours 4.5

IS3014 INFORMATION MANAGEMENT

Information management techniques are presented with an emphasis on file-accessing methods, database systems, text retrieval systems, paperless computing and the Internet. The management of records on stand alone and networked systems is examined along with the issues relative to managing information on the World Wide Web. The student is made aware of the various theories and options available for text and information storage and retrieval. Security and communication issues are covered along with the issues related to the World Wide Web. Prerequisite: IS3001. (PT) Quarter Credit Hours 4.5

IS3040 CASE STUDIES IN INTERNET COMMERCE

Students participating in this "smart classroom" course will examine four-to-five current examples of successful on-line Internet commerce enterprises. The course will focus on three models of Internet commerce approaches: electronic data interchange with corporate customers, on-line product retail to consumers, and emerging models for "information as commerce" and virtual work groups. The course will examine the underlying technology and the impact Internet commerce has on the corporate enterprise and work culture. To complement faculty lectures, this course will feature guest speakers from local, regional and national Internet commerce companies. The course is being offered in collaboration with the College of Business and the School of Technology. Prerequisite: IS2025 or IS3001. (PT) Quarter Credit Hours 4.5

IS3050 PROJECTS IN INTERNET COMMERCE

Students participating in this "smart classroom" course will have the opportunity to work closely on a focused, interdisciplinary project team of students, faculty and industry mentors to create and manage an Internet commerce site. This course is a follow-up to the Advanced Web Design course. It is intended to take real-world Web projects and develop them through project management models. Students will interact in person and in virtual teams with practitioners from the field. Prerequisite: IS3001. (PT)
Quarter Credit Hours 4.5

IS4000 MULTIMEDIA DESIGN I

The student is introduced to multimedia concepts and will learn what elements are used in multimedia presentations. The student will also learn the key design concepts to create effective presentations. Students will learn how to use Adobe Photoshop and Macromedia Flash to create animated movies for use on the internet. Prerequisite: CS1010 or CS1020 or CS1030 or CS1035.
Quarter Credit Hours 4.5

IS4001 MULTIMEDIA APPLICATIONS II

This course is a continuation of IS4000. The student will author the multimedia project developed in the previous course. Students will learn techniques for integrating audio, video, and graphics media into their projects in order to produce a presentation project. The student will be exposed to various multimedia and authoring software in a "smart classroom" environment to create these presentations. Prerequisite: IS4000.
Quarter Credit Hours 4.5

IS4002 ADVANCED MULTIMEDIA

The student will be introduced to two- and three-dimensional animation and creation through the use of various animation software packages. Cell animation and object manipulation will be discussed. Students will be responsible for designing and implementing exercises related to these topics in their projects. Prerequisite: IS4001.
Quarter Credit Hours 4.5

IS4012 NETWORK DEVICES

This course develops students' knowledge of computer networks and how they work in business and industry. Students become familiar with the three basic kinds of computer networks (LANs, WANs, MANs) and the protocols that help those networks function. They are introduced to methods of developing protocols, including interpretation of standards, finite state machines, and state-full transition. Students also become familiar with various equipment types and design criteria that are currently used in industry. In homework and lab assignments, students develop skill competencies needed to troubleshoot systems and solve day-to-day business problems with networks. Students connect, configure and program a range of network devices; work with network protocol analyzers, and map the path of a data packet on a network. Prerequisite: EG3050.
Quarter Credit Hours 4.5

IS4015 SYSTEMS MODELING AND SIMULATION

This course addresses the process of modeling systems, including business systems, network systems, dynamic vehicle systems and client-server systems, to name a few. The modeling process is the prerequisite for the simulation and subsequent analysis, design and assessment of a system with respect to specific performance criteria. The roles of modeling in simulation

are presented within the context of the systems engineering process. Modeling encompasses functional through mathematical modeling; simulation includes the development and use of software for systems analysis and design. Team projects from students' areas of interest are an integral part of the course. Prerequisite: MT2001. (PT)
Quarter Credit Hours 4.5

IS4020 INFORMATION SECURITY

All aspects of computer and information security are presented including data encryption, zero-knowledge based proofs, public key coding and security procedures. This course intends to make the student aware of the various threats to computers and data and to identify methods and techniques for providing countermeasures to those threats. Prerequisite: CS1010 or CS1030 or CS1035. (PT)
Quarter Credit Hours 4.5

IS4025 DESKTOP PUBLISHING

This "collaborative lab" course introduces the student to the fundamental principles of desktop publishing. Using assorted applications, students learn the essential design concepts used in desktop publishing. In-class lectures revolve around the introduction of design theory and practical demonstrations. Students are required to produce various types of documents (logo, flyer, CD cover, jewel case booklet, identity kit, newsletter, brochure) using desktop publishing software. Students are required to complete assignments outside of normal classroom hours. This course is required in the four-year program in Marketing and is open to all other students meeting the prerequisite. Prerequisite: CM1005 or TS1000.
Quarter Credits Hours 4.5

IS4030 DISTRIBUTED SYSTEMS WITH TCP/IP

In this course students learn how client/server systems evolved and how those systems continue to adapt to business needs. Students develop an understanding of distributed programming techniques and of how distributed applications (databases, transaction processors, ERP systems, etc.) work within networks. The course also covers the three main types of systems (Two Tier, Three Tier, & N-Tier) and how they relate to one another. In homework and lab assignments, students develop skill competencies needed to solve day-to-day business problems in maintaining and customizing databases and other applications. Students configure and implement their own client/server network, which gives them an opportunity to develop a hands-on understanding of how such a network is designed and built. This course focuses on the upper layers of the OSI model (especially the application layer). Prerequisite: CB3010.
Quarter Credit Hours 4.5

IS4050 SENIOR SEMINAR

This course is presented seminar style as a capstone course for Web Management and Internet Commerce seniors. Guest speakers, current Web sites, and articles from trade journals will be used to assess and interpret current industry trends. Students will be given the opportunity to examine leading-edge technology, and consider its use in the field. Students will focus on management level decision-making skills for information technology. Prerequisites: IS3050, senior status.
Quarter Credit Hours 4.5

INFORMATION TECHNOLOGY

(School of Technology)

IT1001 HELP DESK CONCEPTS

This is an introductory course designed to provide the student with an overview of the topics relevant to working at a help desk or customer support center. Four major components are covered: people, processes, technology and information. Emphasis is placed on the design and management of each component as an integral and mandatory part of the support function. Quarter Credit Hours 4.5

IT2001 HELP DESK TECHNOLOGY

This course introduces the student to the technology available for customer support. It explores in detail the processes and the underlying related technologies that are used in industry settings in order to deliver better customer support. Students are also exposed to the techniques employed by support staff to best utilize the support tools and technologies available to them. Prerequisite: IT1001. Quarter Credit Hours 4.5

IT2010 IT CALL MANAGEMENT SYSTEMS

This course is designed to give the student practical knowledge in an industry standard call management software package. Through a combination of lecture and lab-based work, students will become familiar and adept in activities related to telephone customer service skills, call logging, call and work assignment, monitoring and managing problem issues, creating and utilizing reports, and managing assets. Prerequisite: IT2001. (PT) Quarter Credit Hours 4.5

IT2015 MICROCOMPUTER HARDWARE SUPPORT

Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install, maintain, troubleshoot, and repair hardware using the desktop computer as a model. Typical problems within a computer and its subsystems and the impact of these problems on the operation of the entire system will be presented and discussed. This course will introduce students to diagnostic software and fault analysis techniques through out-of-class and lab work utilizing standard tools, procedures and representative computer diagnostic software minimizing system downtime. Prerequisite: CM1005. (PT) Quarter Credit Hours 4.5

IT2020 MICROCOMPUTER SOFTWARE SUPPORT

Students will gain a body of knowledge that is identified and accepted as a baseline or foundation for an entry-level PC technician. Students will prepare for A+ Certification or the Computing Technology Industry Association (CompTIA) certification exams. This course is designed to provide students with the knowledge and expertise to install and customize operating systems using the desktop computer as a model. Students will gain the knowledge to install, configure and administer desktop computers and printers in a networked environment. This course will introduce students to common diagnostic practices for analyzing and fixing operating system faults and failures minimizing system downtime. Prerequisite: IT2015. (PT) Quarter Credit Hours 4.5

IT2030 SOPHOMORE WEB MAINTENANCE TEAM

On the Web Maintenance Team (WMT), sophomore Web Site Design students apply practical knowledge from their degree program within a team-based, professional practicum environment at the University. The Web Maintenance Team provides Web maintenance and design services for selected clients. Students are expected to produce significant materials for clients based on client design requirements, the professional guidelines set forth in the Web Maintenance Team Manual, and the guidance of their team manager and supervising faculty member. Prerequisite: IS2020. Quarter Credit Hours 4.5

IT3001 HELP DESK MANAGEMENT

This course addresses the issues, responsibilities, and tasks involved in supervising and managing the help desk. Major topics covered include managing call volume, shift scheduling, staff motivation, and statistical analysis of help desk-related data, asset and knowledge management. Prerequisite: IT2001 or MG2001 or MT2001 or permission of instructor. Quarter Credit Hours 4.5

IT3010 ADVANCED NETWORKING WITH TCP/IP

This advanced networking course gives students an in-depth view of protocol design and operation as well as network modeling and design. Students learn about the intricacies of network design, choosing the right technological tool, network modeling and simulation, and network testing and benchmarking. Students receive hands-on experience in lab exercises by designing and testing their own networks. Prerequisites: IS4030, MT2001. Quarter Credit Hours 4.5

IT3020 NETWORK MANAGEMENT AND ADMINISTRATION

This course serves to give the student the opportunity to implement many of the concepts of earlier courses. This course focuses on the techniques for implementing a network, configuring products, managing networks, implementing network services (e-mail, FTP, Telnet, HTTP), and providing protections and safeguards commensurate with usage requirements. Prerequisite: IS4012. Quarter Credit Hours 4.5

IT3030 SPECIAL TOPICS IN TECHNOLOGY

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field. Topic areas include Computer Graphics/Web (IT3031), Computer/Information Science (IT3032), Engineering Studies (IT3033), Computerized Drafting (IT3034), IT Professional Studies (IT3035), Foundations in Technology (IT3036), and Technology Practicum (IT3037). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor. Quarter Credit Hours 4.5

IT3040 SPECIAL TOPICS IN TECHNOLOGY & LAB

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field and apply the knowledge in a laboratory setting. Topic areas include Computer Graphics/Web (IT3041), Computer/Information Science (IT3042), Engineering Studies (IT3043), Computerized Drafting (IT3044), IT Professional Studies (IT3045), Foundations in Technology (IT3046), and Technology Practicum

(IT3047). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.

Quarter Credit Hours 6.0

IT3050 ADVANCED SPECIAL TOPICS IN TECHNOLOGY

This course gives the student the opportunity to study unusual, cutting-edge and advanced topics in the technology field in an intensive, immersion-style setting. Topic areas include Computer Graphics/Web (IT3051), Computer/Information Science (IT3052), Engineering Studies (IT3053), Computerized Drafting (IT3054), IT Professional Studies (IT3055), Foundations in Technology (IT3056), and Technology Practicum (IT3057). Each individual section of the course will be specially designed. The School of Technology will announce the specific outline, outcomes, texts, materials and performance skills (if any) of each section early in the term preceding it. Prerequisite: Permission of instructor.

Quarter Credit Hours 9.0

IT4010 TECHNOLOGY SOLO PROJECT

This course gives the student the opportunity to design, build, implement, or research an actual technology project related to her or his major. Under the supervision of a faculty advisor, the student selects an appropriate project (often from a list of project requests submitted to the School of Technology), sets a completion schedule, reports on project progress, and finally writes an extensive final report on the results of the project. The student defends her or his work and report in an oral presentation before a faculty panel. Prerequisites: EG4095, senior status.

Quarter Credit Hours 4.5

IT4020 TECHNICAL PROJECT TEAM I

This course is the first half of a two-term practicum that concludes with Technical Project Team II. In this practicum, students act as part of a working technology consulting firm within the School of Technology, performing technical work in a setting where they must satisfy business requirements and adhere to professional standards of control, documentation and behavior. During the term prior to beginning TPT I, each student applies for a position on a particular team working on a specific project; only students accepted for such positions will be admitted into the course. Students are admitted to TPT I on the condition that they agree to enroll in TPT II in the following term; the two courses are graded as a unit. Students begin TPT I with a series of lectures and workshops familiarizing them with the project methods and protocols used by TPT. They then work under the supervision of faculty project managers and subject matter advisors. Teams submit their work to regular phase reviews, set and conform to explicit schedules for project work, monitor and assure project quality, assess and mitigate project risks, draft, update and maintain all project documentation and are ultimately responsible for the outcome of the project. This course is one of several options School of Technology students can utilize to fulfill their experiential education requirements. Prerequisites: EG4095, permission of instructor.

Quarter Credit Hours 4.5

IT4021 TECHNICAL PROJECT TEAM II

This course is the continuation of the two-term practicum that begins with Technical Project Team I. Students may enter TPT II only in the term immediately following TPT I. In this practicum, students act as part of

a working technology consulting firm within the School of Technology, performing technical work in a setting where they must satisfy business requirements and adhere to professional standards of control, documentation and behavior. Students work in cross-functional teams under the supervision of faculty project managers and subject matter advisors. Teams submit their work to regular phase reviews, set and conform to explicit schedules for project work, monitor and assure project quality, assess and mitigate project risks, draft, update and maintain all project documentation and are ultimately responsible for the outcome of the project. This course is one of several options School of Technology students can utilize to fulfill their experiential education requirements. Prerequisite: IT4020.

Quarter Credit Hours 4.5

IT4050 SENIOR WEB MAINTENANCE TEAM

On the Web Maintenance Team (WMT), Web Management & Internet Commerce students apply practical knowledge from their degree program as team leaders within a professional practicum environment at the University. As team managers, senior students serve supervisory and client management functions for team members and clients. Team managers are expected to produce significant materials for clients based on client design requirements and the professional guidelines set forth in the Web Maintenance Team Manual. Team managers work closely with the supervising faculty member to guide and manage their teams.

Prerequisite: Permission of instructor.

Quarter Credit Hours 4.5

IT4060 SENIOR SEMINAR IN TECHNOLOGY SUPPORT

This course is presented seminar style and is taken in conjunction with the Experiential Education component. Students will investigate actual problems and cases and have the opportunity to collaboratively problem-solve, sharing their research and results. Guest speakers, technology support-related Web sites, and articles from trade journals will be used to assess and interpret current industry trends and practices. Each week, selected students will take the role of presenting an issue and leading discussion on that issue.

Prerequisite: IT3001.

Quarter Credit Hours 4.5

INTERNATIONAL BUSINESS

(College of Business)

IB1001 INTRODUCTION TO GLOBAL BUSINESS

This course introduces students to international business by exploring a broad spectrum of business activities. The course focuses on the multiple environments which effective international managers must understand. The course surveys issues in marketing, human resources management, production and operations in the global environment.

Quarter Credit Hours 4.5

IB2002 INTERNATIONAL BUSINESS

This course's goal is to provide structured approaches for analyzing the rapidly evolving field of international business. The nature of international business, the international monetary system, the foreign environment, and strategies of how management can deal with environmental forces are some of the main topics. Selected case studies should encourage students to evaluate and discuss courses of action taken by companies and industries in the global marketplace.

Theoretical foundations to international business and real world scenarios prepare students to operate more effectively in the changing global business environment. Prerequisite: IB1001 or MG1001. (PT)
Quarter Credit Hours 4.5

IB2020 SEMINAR ON THE EUROPEAN UNION

This course deals with the detailed study of the development of the European Community and the implications that it has for American business. Specific companies in selected countries are studied as to how they are affected by Community laws, tariffs and production regulations. Considerable emphasis will be placed on outside speakers, articles and video cases.

Prerequisite: EC1001 or EC1H01. (PT)

Quarter Credit Hours 4.5

IB2030 FOREIGN AREA STUDIES

This course is designed as a seminar course with topics changing from term to term, depending upon the dynamics of change in key global markets. Topic areas include China (IB2031), Pacific Rim (IB2032), Latin America (IB2033), Russia (IB2034), Eastern Europe (IB2035) or Africa (IB2036). The course is structured to focus on four primary components: business, economics, politics and culture, essentially in this priority.

Prerequisite: EC1001 or EC1H01.

Quarter Credit Hours 4.5

IB2040 INTERNATIONAL CULTURE AND PROTOCOL

Cultural diversity is a business reality today. The ability to build bridges between people from different countries and with different ethnic backgrounds is as important as any other business function. This course will focus on cultural diversity and will provide students with knowledge of international cultures and protocol, the building blocks of success in doing business internationally.

Prerequisite: EC1001 or EC1H01. (PT) (WI)

Quarter Credit Hours 4.5

IB3050 EXPORT PROCEDURES & PRACTICES

This course will provide students with the basic body of knowledge and mechanics that are needed to successfully undertake and explore every avenue of exporting. A description of the essentials as well as the parameters of exporting will be given. The course applies to an entrepreneurial export situation, to businesses expanding through foreign sales, and to companies simply trying to improve the operations of an existing export department. The emphasis on finance stems from the experience that frequently, a successful export effort is unnecessarily blocked or frustrated by finance problems. Such problems can arise from accumulating foreign receivables or the additional working capital required to handle the extra large sales that exporting often generates. Prerequisite: AC1002 or AC1012 or AC1022. (PT)

Quarter Credit Hours 4.5

IB4070 LANGUAGE & CULTURE IMMERSION PROGRAM

This course is designed to be the capstone language course for International Business students. The language/culture must be one of those defined as a "global business language" — English, French, Spanish or German. Also, this language must be a new language proficiency for the student. The student, possessing Level IV language proficiency, is required to travel abroad for a full term and immerse in a foreign language and culture. Prerequisite: Honors Language II or equivalent.
Quarter Credit Hours 13.5

IB4099 INTERNATIONAL BUSINESS EXPERIENCE

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

Eligible students are expected to apply for Summer Term Abroad (TA4089), Co-op (BU4089) or Summer Work Abroad Program (IB4020, BU4086). Those not qualified will take three additional career electives from the College of Business or the School of Technology, one of which must be an International Business course.
Quarter Credit Hours 13.5

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(The Hospitality College)

IH3010 INTERNATIONAL HOSPITALITY MANAGEMENT

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

Prerequisites: HM2030, HM3050.

Quarter Credit Hours 4.5

LAW

(College of Business)

LW1001 INTRODUCTION TO PARALEGAL STUDIES

This course provides an introduction to the role played by paralegals (legal assistants) in the delivery of legal services, and an introduction to the American legal system. This course exposes the student to a variety of legal and regulatory issues including: the licensing of paralegals, the basic structure of the American legal system including court systems and jurisdiction, the authorized and unauthorized practice of law, the history of the paralegal profession's development, an overview of the major subject matter areas of the law, ethical issues confronting paralegals including the Rules of Professional Conduct and the role played by the major institutional players including the American Bar Association (ABA), the two major organizations representing paralegals (NFA and NALA), and state bar associations and local paralegal associations.
Quarter Credit Hours 4.5

LW1002 INTRODUCTION TO CRIMINAL JUSTICE

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

LW1010 LEGAL RESEARCH AND WRITING I

This course introduces the student to the many types of legal research resources available and how to make effective use of these resources when conducting legal research. The student is introduced to the techniques of legal research by using both federal and state legal materials, statutes, digests, reporters, treatises, reporting services and encyclopedias. Legal memoranda are prepared by students on legal subjects using research material. Each student will be responsible for researching and writing a brief using the library materials available. The emphasis in this course is on research, and class time in the library is incorporated into the instruction. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW1030 WILLS, TRUSTS & PROBATE

In this course, emphasis will be on various aspects of estate administration and probate procedure. The drafting and execution of wills, codicils, affidavits and trusts; the methods and procedures for collecting data for the administration of estates, and the responsibilities of fiduciaries will be covered. In addition, the preparation of state and federal estate, gift and income tax returns will be presented. Prerequisite: LW1001. (PT) Quarter Credit Hours 4.5

LW1040 REAL ESTATE/PROPERTY LAW

In this course, students will learn to identify and classify different types of property to distinguish forms of ownership and title of real and personal property, and to understand the requirements and procedures for preparing deeds, mortgages, easements and contracts for purchase, leases and sale of land, etc. Settlement and closing procedures will be emphasized. Prerequisite: LW1001. (PT) Quarter Credit Hours 4.5

LW1050 CIVIL LITIGATION

This course examines the civil jurisdiction of both the federal and state courts. The student will be exposed to the process from when a civil case begins, with the client interview, through and including the trial and appellate review. The study of the paralegal's role in pretrial and trial proceedings, pleadings, motions, discovery (admissions, interrogatories, depositions and requests for production), rules of procedure and evidence, as well as appellate procedure, will be covered. Prerequisite: LW1001. (PT) Quarter Credit Hours 4.5

LW1060 THE LAW OF TORTS

This course will provide a basic understanding of tort law with emphasis on negligence, strict liability and product liability. Emphasis will also be placed on the active role the paralegal can play in assisting the trial lawyer in the management of tort lawsuits. Prerequisite: LW1001. Quarter Credit Hours 4.5

LW1090 INTRODUCTION TO LAW ENFORCEMENT

This course is a survey of law enforcement agencies, their role, history and development with the field of criminal justice. Emphasis is placed on police administration, organization, management culture, relations within the community and technology. (PT) Quarter Credit Hours 4.5

LW2001 THE LEGAL ENVIRONMENT OF BUSINESS I

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

procedures, contracts and torts, are followed by a selection of more advanced related fields which may include sales, intellectual property, real property law, constitutional law and alternate dispute resolution. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Quarter Credit Hours 4.5

LW2010 HOSPITALITY LAW

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

LW2040 PRINCIPLES OF CORRECTIONS

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

LW2050 CRIMINOLOGY

This course is an overview of the study of criminal behavior. Major theories of the causes of crime are explored through an interdisciplinary approach emphasizing the sociological, psychological, scientific, medical, biological, psychiatric, psychoanalytic, economic, political, cultural, and other social and behavioral approaches. Prerequisite: SO2001. (WI) Quarter Credit Hours 4.5

LW2060 LEGAL RESEARCH AND WRITING II

This course is a continuation of LW1010, Legal Research and Writing I. It builds on the basic skills learned in LW1010 by emphasizing legal writing. The student will be exposed to and required to draft letters, external and internal memoranda, interrogatories and legal briefs. Students will be exposed to a civil lawsuit from the pleadings to appellate review. In this writing-intensive course, class time in the library is incorporated into the instruction. Prerequisite: LW1010. (WI) Quarter Credit Hours 4.5

LW2076 CRIMINAL JUSTICE PRACTICUM

This practicum is designed to provide the student with an experiential opportunity within the four sub-systems of criminal justice (police, prosecution/defense, courts and corrections). Various sites have been selected throughout the local, state and federal levels of criminal justice that can facilitate the needs of the student, the university and the field of criminal justice. Prerequisites: Sophomore status, an overall GPA of 2.75 or higher, a GPA of 2.75 or higher in Criminal Justice major. (PT) Quarter Credit Hours 9.0

LW2080 CRIMINAL LAW I

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

LW2085 JUVENILE JUSTICE

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

LW3A91 PARALEGAL EXTERNSHIP I

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LW3B91 PARALEGAL EXTERNSHIP II

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 9.0

LW3C91 PARALEGAL EXTERNSHIP III

Selected Paralegal Studies students will serve a one-term externship in an approved law office, legal department, government legal office or other legal setting. This externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a legal assistant while under the overall supervision of a practicing attorney. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

LW3A92 CRIMINAL JUSTICE EXTERNSHIP I

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 13–25 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 4.5

LW3B92 CRIMINAL JUSTICE EXTERNSHIP II

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 26–38 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 9.0

LW3C92 CRIMINAL JUSTICE EXTERNSHIP III

Selected Criminal Justice students will serve a one-term externship in an approved criminal justice facility such as a police department, corrections facility, juvenile correction facility, probation and parole department or private security facility. The externship is designed to give students the opportunity to apply their formal education to actual work situations. The student extern will work under the supervision of a criminal justice professional. The student extern shall maintain a written log throughout the term of the externship. The extern will work 39–40 hours per week at the approved site. Prerequisite: Junior status.
Quarter Credit Hours 13.5

LW3002 THE LEGAL ENVIRONMENT OF BUSINESS II

This course is a continuation of LW2001, The Legal Environment of Business I. The student is exposed to the laws governing the internal organization and relationships within a business, the laws governing relationships between a business entity and its clientele, and the laws governing relationships between a business and its employers. Attention will be paid to both the letter of the law and its practical effect on business decision making and managerial policy. This course relies on, and develops, the student's ability to read and reason critically. Prerequisite: LW2001 or LW2010.
Quarter Credit Hours 4.5

LW3010 BUSINESS LAW FOR ACCOUNTANTS

This course provides the Accounting major with an understanding of the legal framework within which accountants must operate. The course will concentrate on the following topics: business organizations, professional responsibilities, contracts, government regulation of business, the Uniform Commercial Code (Articles 2, 3 and 9) property and debtor-creditor relationships. Prerequisite: LW2001 or LW2010.
Quarter Credit Hours 4.5

LW3015 CRIME AND CONSTITUTIONAL ISSUES

This course presents an overview, analysis and critique of American criminal procedure in the context of the U.S. Constitution, with special emphasis on the Fourth Amendment with respect to search and seizure, stop and frisk, arrest, evidence, interrogations, confessions, identification, and remedies such as the exclusionary rule. Other constitutional issues relevant to the foregoing, including the Fifth and Fourteenth Amendments' due process and equal protection doctrines, shall be examined. (WI)
Quarter Credit Hours 4.5

LW3020 THE LAW OF CONTRACTS & SALES

This course is a study of the legal principles and rules of both common law contracts and contracts for Sale of Goods under Article 2 of the Uniform Commercial

Code through the study of appellate cases, legislative enactments, legal terminology, and hypothetical problem solving. The course examines the formation, performance, enforcement, discharge and remedies for breach.

Prerequisite: LW1001.

Quarter Credit Hours 4.5

LW3030 ENVIRONMENTAL LAW

This upper-level course acquaints the student with the legal issues surrounding environmental protection. Beginning with environmental remedies available under common law and traditional land-use planning, the course devotes most of its attention to contemporary federal regulation of air and water pollution, hazardous waste and toxic substances. Attention is also paid to the problem of using international law as a device for protecting the environment. Throughout, the focus is on the problems of definition, consistency and clarity, as well as the "fit" between science, engineering and law. Prerequisite: LW2001 or LW2010.

Quarter Credit Hours 4.5

LW3035 COURT ADMINISTRATION & MANAGEMENT

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

Quarter Credit Hours 4.5

LW3040 FAMILY LAW

This course will familiarize the student with all aspects of family law practice beginning with the client interview through trial and beyond. The law and procedures regarding marriage, divorce, separation, child custody, child support, alimony, division of property and tax considerations will be examined. Emphasis will be placed on the preparation of necessary court documents and agreements. Prerequisite: LW1001. (PT)

Quarter Credit Hours 4.5

LW3050 BUSINESS ORGANIZATIONS

This course introduces Paralegal Studies students to the law of agency and the various forms of business organizations. Sole proprietorship, partnerships, limited partnerships, limited liability partnerships, limited liability limited partnerships, and joint ventures are introduced to the student. Emphasis is placed on the advantages and disadvantages of each form along with the process involved in creating the various forms. The student is introduced to and drafts the forms used to create the various forms. (PT)

Quarter Credit Hours 4.5

LW3055 INTERNATIONAL LAW

This course introduces the student to the principles of public and private international law. It addresses the legal problems of doing business in developed, developing, and non-market economy countries, together with the economic and political issues that commonly arise. Prerequisite: LW2001.

Quarter Credit Hours 4.5

LW3060 ADMINISTRATIVE LAW

This course introduces the student to the function and procedures of state and federal administrative agencies. The rule-making, investigatory, adjudicatory and enforcement functions of such agencies are studied. The limited role of judicial review is also explored. Prerequisite: LW1001.

Quarter Credit Hours 4.5

LW3065 DISCRIMINATION

This is an upper-level elective course in the legal concept of discrimination and its social, cultural, political and ethical meaning. The primary focus is on employment discrimination and the various legal responses to it, including Title VII, applications of the 14th Amendment, state laws and administrative regulations. Students will focus on the notion of "difference," and how that notion constructs legal categories and meanings.

Sexual harassment, affirmative action, the Americans with Disabilities Act and law involving sexual orientation will be studied in depth as special cases. Prerequisite(s): LW2001 or LW2010 or both LW1060 and LW3020.

Quarter Credit Hours 4.5

LW3071 CRIMINAL LAW II

This advanced course following LW2080, Criminal Law I, focuses on more sophisticated, complex and contemporary issues of criminal liability. Topics include constitutional limitations on criminal law (free speech, maintaining public order, privacy etc.), inchoate crimes (attempt, conspiracy, solicitation), crimes involving the government (treason, bribery, contempt, etc.), victimless crimes (drugs, prostitution, etc.) and organized crime. Prerequisite: LW2080.

Quarter Credit Hours 4.5

LW3075 CRIMINAL INVESTIGATION

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

Quarter Credit Hours 4.5

LW3080 CYBERLAW

This upper-level course confronts students with the changes and adaptations of U.S. law resulting from the ascendancy of computers and the Internet. Fundamental common law and statutory assumptions about the nature of person, place, thing and action are called into question by data transactions between computer memories, unprecedented wealth concentrated in the development and distribution of software, widespread access to large quantities of data with minimal quality control, and the blurring of geographical boundaries. Students will examine how contract formation, defamation, obscenity, copyright, trademark, privacy and other legal issues have been changed by technology and the online world. Prerequisite: LW2001 or permission of instructor.

Quarter Credit Hours 4.5

LW3090 THE LAW OF EVIDENCE

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

Quarter Credit Hours 4.5

LW4010 CONSTITUTIONAL LAW

This course examines the legal principles and rules that define the nature and limits of American government and the rights of citizens under the U.S. Constitution.

Civil liberties, civil rights, religious liberty, free speech, equal protection, due process, and the right to privacy are among the topics explored. Analysis of U.S. Supreme Court decisions is emphasized.
Quarter Credit Hours 4.5

LW4040 CRIMINALISTICS

The course provides the student with a broad outline of key topic areas that encompass the study of forensic science. It emphasizes the application of forensic sciences and its role in criminal investigation. Topics include the scope, history and basic methods of evidence recognition, collection, identification and preservation. Basic forms of physical evidence most commonly encountered at crime scenes are discussed along with their respective value in the investigative process.
Prerequisite: LW3075. (PT)
Quarter Credit Hours 4.5

LEADERSHIP STUDIES

(School of Arts & Sciences)

LD1001 RESIDENT ASSISTANT LEADERSHIP

This course is required of all RAs to prepare them for the challenging responsibilities of residential life. The course will focus on developing those leadership skills required of the position—including conflict resolution, dealing with negativity, team building skills, diversity and communication. Prerequisite: Acceptance into the RA program.
Quarter Credit Hours 1.5

LD1005 DIVERSITY AND LEADERSHIP IN ACTION: CREATING INSTITUTIONAL CHANGE, PART 1

This course focuses on issues of social identity, social and cultural diversity and societal manifestations of oppression. It draws upon interdisciplinary perspectives of social identity development, social learning theory and sociological analyses of power and privilege with broad social contexts. In particular, students are introduced to fundamental concepts of social justice education via an exploration of the levels and types of oppression manifested individually, institutionally and culturally. Experiential activities, cultural discussions and selected reading materials are used to analyze social identity formation, social group differences and intergroup relations, and the levels and types of oppression based on race, gender, sexual orientation, class, age, religion and ability status. Definitions and an examination of the relationship between different forms of oppression are explored. Prerequisite: Completion of six-day residential program.
Quarter Credit Hours 1.0

LD1006 DIVERSITY AND LEADERSHIP IN ACTION: CREATING INSTITUTIONAL CHANGE, PART 2

This course focuses on issues of leadership and change management in terms of diversity to create institutional change. It draws upon interdisciplinary perspectives of leadership development, strategic planning and sociological analyses of power and privilege in a broad social context. Interactive discussions and selected reading materials are used to identify and analyze different types of leadership styles. Change management and diversity are an integral part of the discussions. An action plan for institutional change is developed. Prerequisites: LD1005, completion of six-day residential program.
Quarter Credit Hours: 1.0

LD2001 FOUNDATIONS OF LEADERSHIP STUDIES

This course delineates the principles that are important in the development of a leader for the 21st century. Discussion of the role and function of a leadership position will include an in-depth analysis and study of needs impacting individuals, organizations and society. (HO) (PT) (SL) (WI)
Quarter Credit Hours 4.5

LD2010 SPECIAL TOPICS IN LEADERSHIP

The field of leadership studies encompasses a wide and complex range of topics. This course presents students and faculty alike with a unique opportunity to examine revolving areas of current and relevant leadership theories and practices. Areas of specialized leadership interest include, but are not limited to: Global Issues, Women in History (LD2011), Power and Leadership (LD2012), Entrepreneurial, Business and Religion. Prerequisite: LD2001.
Quarter Credit Hours 4.5

LD3010 LEADERSHIP THROUGH FILM AND LITERATURE

This course is an examination of contemporary theories pertaining to leadership in group, organizational and societal settings. The content of the course draws from the humanities as viewed through film and literature selections to illustrate different leadership styles and concepts. The course is based on the premise that leadership, like literature and film, is an art form whose effectiveness is enabled and enhanced through visual presentation. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI)
Quarter Credit Hours 4.5

LD3020 CREATIVE LEADERSHIP

Creativity can be a valuable tool for leadership in the 21st century. The objective of this course is to develop and to enhance one's own creativity, allowing each individual the opportunity to become a more productive leader of tomorrow. Extensive classroom participation and a variety of activities will allow each student to experience personal growth and to influence the growth of others. Prerequisite: LD2001 or RL2010 or permission of instructor. (WI)
Quarter Credit Hours 4.5

LITERATURE

(School of Arts & Sciences)

LI2030 AFRICAN-AMERICAN LITERATURE

This course examines African-American literature in a variety of genres from its conception in the days of slavery to contemporary times. Emphasis will be placed on the historical and social significance of major works of African-American literature, as well as on the unique artistic contributions of African-American authors to the American literature canon. This course fulfills part of the Literature Concentration requirement. (SL) (WI)
Quarter Credit Hours 4.5

LI2040 AMERICAN LITERATURE I

This course will acquaint the student with American literature from its Puritan origins through the mid-19th century. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the formation of the American literary tradition. This course fulfills part of the Literature Concentration requirement. Prerequisites: EN1001, EN1021 or EN1H01, EN1H21. (WI)
Quarter Credit Hours 4.5

LI2050 AMERICAN LITERATURE II

This course will acquaint the student with American literature from the Civil War to the present. Students will study representative authors, poets, and playwrights and be exposed to a variety of forms, styles and genres. Special attention will be paid to the development of our national identity through literary experience. This course fulfills part of the Literature Concentration requirement. Prerequisites: EN1001, EN1021 or EN1H01, EN1H21. (WJ)
Quarter Credit Hours 4.5

LI3001 STUDIES IN DRAMA

This course introduces students to the history of drama. Students will read and analyze representative plays from the classical to the contemporary era. They will also become familiar with different critical perspectives. This course fulfills part of the Literature Concentration requirement. (SL) (WJ)
Quarter Credit Hours 4.5

LI3010 STUDIES IN THE NOVEL

This course introduces students to the history of the novel and its evolution in terms of structure, theme and style. Students will read and analyze representative novels from the 18th, 19th and 20th centuries. This course fulfills part of the Literature Concentration requirement. (WJ)
Quarter Credit Hours 4.5

LI3015 FOOD IN FILM AND LITERATURE

This course is designed to acquaint the student with the art forms of film and literature with a focus on food as its primary subject. The course will focus on the important books, essays, short stories, plays and films that have made major achievements in film and literature. Students will develop the critical skills necessary to increase their understanding of the experience of film and literature. (HO) (WJ)
Quarter Credit Hours 4.5

LI3020 STUDIES IN THE SHORT STORY

This course presents a detailed analysis of the art form of the short story. Study includes 20 short stories which represent a wide cross-section of works. This course fulfills part of the Literature Concentration requirement. (WJ)
Quarter Credit Hours 4.5

LI3030 STUDIES IN POETRY

This course will prepare the student to read, analyze and write about poetry from different critical perspectives. Students will study representative poets and be exposed to a variety of forms and techniques of poetry from the Middle Ages to the contemporary. This course fulfills part of the Literature Concentration requirement. (WJ)
Quarter Credit Hours 4.5

LI3040 SPORTS IN LITERATURE

This course focuses on the significant inspiration of athletic endeavors upon the literary imagination. Writers of fiction and nonfiction, prose writers and poets have discovered in the athletic experience a useful metaphor to express the very purpose and meaning of life. The course is designed to acquaint the student with the essence of games as myth and metaphor and to provide for the student a body of writing which is both serious and superior. (WJ)
Quarter Credit Hours 4.5

LI4010 SCIENCE FICTION

This course analyzes the evolution of science fiction from its early origins to the present. Sixteen short stories, one novel and two full-length films will be studied. (WJ)
Quarter Credit Hours 4.5

LI4020 SURVEY OF WOMEN AUTHORS

This course will prepare the student to read, analyze and write about women's literature, issues and concerns from different critical perspectives. Students will examine how the role of women has changed through a historical and diverse representation of women authors. Feminist literary criticism will be included throughout the term. This course fulfills part of the Literature Concentration requirement. (WJ)
Quarter Credit Hours 4.5

LI4030 MULTI-ETHNIC LITERATURE

This course presents a survey of literature including short stories, poetry and novel excerpts by a variety of ethnic groups. Emphasis will be placed on the historical context in which the writings have evolved as well as the problems encountered by these various cultural groups as they intersect with American culture. Through literature, students will compare and contrast the language, values and beliefs of many countries as well as appreciate the common themes that unite people across the globe. (SL) (WJ)
Quarter Credit Hours 4.5

LI4040 THE POETRY AND PLAYS OF SHAKESPEARE

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

MANAGEMENT

(College of Business)

MG1001 PRINCIPLES OF MANAGEMENT

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

MG2001 HUMAN RESOURCE MANAGEMENT

This course is the study of personnel management in organizations. The student learns basic functions of procuring, developing, maintaining and utilizing a labor force to meet the entry-level requirements for employment in personnel work. The course supplies students with an understanding of the personnel department. Prerequisite: MG1001. (PT) (SL) (WJ)
Quarter Credit Hours 4.5

MG2020 ORGANIZATIONAL BEHAVIOR

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

MG2030 SERVICE AND PRODUCTION OPERATIONS MANAGEMENT

This course acquaints students with the fundamentals of operations management in both goods and services industries. The course recognizes the changing face of operations, from an internally-focused supportive function to a strategic part of the enterprise value chain. The course explores five major areas: process analysis, total quality management, alternative production systems, supply chain management, and new product development. Prerequisite: EP1001 or MG1001. (PT)
Quarter Credit Hours 4.5

MG2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

This course examines the dynamic field of production and the management of the entire supply chain. Major areas of study include purchasing's role in the organization, global sourcing, new models for supplier involvement and management, and new product development. The role of purchasing and total quality management is a pervasive theme throughout the course. Students are exposed to the theoretical and practical issues to prepare them for the National Association of Purchasing Managers (NAPM) certification exam. Prerequisite: EP1001 or MG1001. (PT)
Quarter Credit Hours 4.5

MG2120 ACCELERATED MANAGEMENT

This is a general survey of management for honors program eligible students. The course focuses on the five functions of management and organizational theory, emphasizing team building. Case studies, learning teams and direct industry contact augment traditional classroom methods. Prerequisites: IB1001, honors eligibility.
Quarter Credit Hours 4.5

MG3020 MANAGERIAL ACCOUNTING

Designed for business students, this course focuses on the informational needs of internal users of financial information such as company officers, company executives, human resource managers, marketing managers, program directors and production operation managers. Emphasis is placed on acquiring and analyzing the financial and nonfinancial information that is needed by these users to plan, direct and control the business. This course is not available to accounting majors. Prerequisites: MG1001 and AC1002 or AC1022.
Quarter Credit Hours 4.5

MG3030 MANAGERIAL TECHNOLOGY

This course surveys the relationship of technology to the managerial process. Topics include computer and communications systems, information systems, decision support systems and expert systems. The students will be required to show their understanding of these technologies. Students will also be exposed to typical approaches and managerial practices through demonstrations, case studies, simulations and hands-on exercises. Prerequisite: EP1001 or MG1001.
Quarter Credit Hours 4.5

MG3040 PROCESS AND QUALITY MANAGEMENT

The course thoroughly examines the concept of quality and the tactical approaches used to manage quality improvement efforts in organizations. Students are exposed to theoretical and practical issues to prepare them for quality process management. Prerequisites: MG2030, MT2001. (PT)
Quarter Credit Hours 4.5

MG3050 COMPENSATION AND BENEFIT MANAGEMENT

This course studies all aspects of compensation. Topics include the pay model, determining consistency, job analysis, skill-based structures, external competitiveness, designing pay levels, pay for performance, performance appraisals, employee benefits and the government's regulatory role. Linkage of compensation strategies to recruiting is also investigated. Prerequisite: MG2001. (PT)
Quarter Credit Hours 4.5

MG3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

This course exposes students to training and development in a global, competitive environment. The course covers how to use employee talents effectively through new work designs (such as work teams), new technologies (such as computer-assisted manufacturing systems), and the latest "hot topics" in the training area. Prerequisite: MG2001. (PT)
Quarter Credit Hours 4.5

MG4001 PROCESS PLANNING AND CONTROL

This course offers a quantitative approach to management problems which enables students to "get their feet wet" in the disciplines of quantitative methods used to improve organizational performance. Prerequisite: MT2001. (PT)
Quarter Credit Hours 4.5

MG4020 STRATEGIC MANAGEMENT

This is the first of the two course, College of Business capstone series designed for graduating seniors in the Accounting, Management and Marketing departments. The course deals with environmental analysis, strategy formulation, strategy implementation and evaluation and control, all with an enterprise view of the firm. Students learn via team projects and case studies. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: AC3020 or MG3020. (PT)
Quarter Credit Hours 4.5

MG4030 SENIOR MANAGEMENT SEMINAR

This final, College of Business capstone series course sharpens analytical skills and decision making, polishes business communications, and enhances teamwork abilities. The course is designed as a seminar in the truest sense, as the onus for success rests heavily on the student. It is recommended that students complete all Related Professional Studies courses before attempting this capstone series course. Prerequisite: MG4020. (PT)
Quarter Credit Hours 4.5

MG4040 CONTEMPORARY MANAGEMENT

This advanced course applies both behavioral science and management techniques to foster and increase productivity, quality and job satisfaction. Practical skill exercises, case studies and site visits enhance learning. Contemporary Management intentionally does not duplicate the theoretical and conceptual background contained in earlier courses, such as MG2020. Prerequisite: Senior status. (PT)
Quarter Credit Hours 4.5

MG4050 OPERATIONS MANAGEMENT STRATEGY

This course examines the operations function as an organization's source for sustainable, competitive advantage. The concept of operations is viewed from the perspective of the firm's entire value chain. Particular attention is devoted to evolving organizational forms. The impact of technology and domain choice on operations is examined in significant depth. Prerequisites: MG2030, MG4020.
Quarter Credit Hours 4.5

MG4070 HUMAN RESOURCES MANAGEMENT STRATEGY

This course examines the human resources function as an organization's source for sustainable, competitive advantage. Case studies, team exercises, game strategies and other human resource strategic problems demonstrate the importance of the formulation, implementation and evaluation of a management decision. Prerequisites: MG2001, MG4020, senior status.
Quarter Credit Hours 4.5

MG4089 MANAGEMENT CAREER FOCUS

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

MARKETING

(College of Business)

MK1001 PRINCIPLES OF MARKETING

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

MK1002 CONSUMER BEHAVIOR

The purpose of this course is to introduce the student to the various facets of consumer behavior, including the decision making process, problems, needs and goals, the consumer's search for information, and the evaluation of the purchase decision. Prerequisite: MK1001 or HM3050. (WI)
Quarter Credit Hours 4.5

MK1011 PRINCIPLES OF PROFESSIONAL SELLING

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

MK2012 SALES MANAGEMENT

This course teaches students about the strategic role of the selling function within the business unit. Students learn the basic concepts of determining market potential, forecasting sales, designing sales territories, setting quotas, structuring the sales team, and recruiting, selecting, leading and motivating both inside and outside sales people. The course focuses on the "field" (district) level of sales management. Prerequisite: MK1011.
Quarter Credit Hours 4.5

MK2013 RELATIONSHIP SELLING

This course gives students the opportunity to apply consultative selling skills learned in previous course work. Using videos and workbooks, students apply their knowledge to a variety of selling situations typically encountered throughout the selling process. Principles and practices focus on new account development as well as managing current accounts. Selling is approached from a strategic relationship perspective. Prerequisite: MK1011.
Quarter Credit Hours 4.5

MK2020 BUSINESS TO BUSINESS MARKETING

The course is a study of business-to-business marketing, marketing of services and channels of distribution required for all buying and selling processes. This course compares and contrasts the institutional, economic and behavioral aspects of business. Prerequisite: MK1001 or HM3050.
Quarter Credit Hours 4.5

MK2050 QUALITATIVE RESEARCH

This course provides a broad overview of qualitative market research methods. Covering such exploratory techniques as focus groups, in-depth interviews and observations, this course familiarizes students with the appropriate uses and limitations of qualitative market research. Students use qualitative market research techniques to gain preliminary insight into decision-making problems and opportunities. Prerequisite: MK1001. (WI)
Quarter Credit Hours 4.5

MK3005 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: MK1001 or HM3050.
Quarter Credit Hours 4.5

MK3011 DIRECT MARKETING

This course teaches students the elements of direct marketing as an integrated part of a total marketing program. Students learn how newspapers, magazines, telephone, radio, TV, cable, direct mail, catalogs and new electronic media are used in direct marketing programs. Plans, measurement and accountability are covered. Prerequisites: MK1001 or HM3050 and junior status. (WI)
Quarter Credit Hours 4.5

MK3040 ELECTRONIC COMMERCE

This course focuses on the development and management of electronic marketing strategies through interactive media and on-line channel networks. Emphasis will be placed on three distinct classes of electronic commerce applications: business-to-consumer, business-to-business, and intra-organizational. Prerequisite: MK1001 or HM3050. (PT)
Quarter Credit Hours 4.5

MK3055 QUANTITATIVE RESEARCH

This course is a continuation of MK2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create, distribute, analyze and interpret qualitative data. Together with MK2050, students learn modern market research techniques that are used to make sound business decisions. Prerequisites: MK2050, MT2001, junior status. (WI)
Quarter Credit Hours 4.5

MK3084 CUSTOMER CARE STRATEGIES

This course is designed to change student perceptions of customer service. Students compare and contrast "minimum standards" with surpassing the customer's expectations of value. Students learn to focus their creativity and energy on developing attitudes and using

systems that will increase customer satisfaction and lead to customer referral. Students learn about the systems and technology that drive the best organizations, at all levels, at any stage of customer relations. Quarter Credit Hours 4.5

MK3085 CUSTOMER RELATIONSHIP MANAGEMENT (CRM)

This course concentrates on understanding and anticipating the needs of an organization's current and potential customers. Students investigate and study leading ideas and practices in the field of customer service and support through analyzing first-hand success stories that explore every aspect of the field. Topics covered developing include the right corporate culture, establishing and using measurements and standards, and using state-of-the-art technology to a company's best advantage. Students learn CRM as a concept that links people, process, and technology to optimize an enterprise's revenue and profits by first providing maximum customer satisfaction. Prerequisite: CB2026 or TS1010. Quarter Credit Hours 4.5

MK4001 STRATEGIC MARKETING

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career preparation and meaningful placement in the world of marketing. This capstone course develops skills essential to anticipating and responding to the changing needs of customers and markets in our global economy and culture. It thoroughly explores marketing strategy using a combination of texts, readings, visiting speakers, Internet sites, cases, a marketing simulation and field assignments. Prerequisites: MK1001 or HM3050 and junior status. (PT) Quarter Credit Hours 4.5

MK4030 INTERNATIONAL MARKETING

This course deals with various differences in cultural, economic and legal factors as they relate to the marketing process. This is a systematic treatment of marketing on a global scale, extending basic principles into foreign marketing requirements. Prerequisites: MK1001 or HM3050 and junior status. (PT) Quarter Credit Hours 4.5

MK4076 MARKETING EXTERNSHIP

This course provides students with the opportunity to apply basic knowledge in an actual work environment either within or outside the University. Students work for project managers under the guidance of faculty members and meet weekly in classroom seminars. Prerequisite: Senior status. Quarter Credit Hours 13.5

MK4089 MARKETING CAREER FOCUS

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

MATHEMATICS

(School of Arts & Sciences)

MT0001 MATHEMATICS LAB

Students are assigned to this course based upon placement tests given prior to taking MT1020 or MT1002. Computational skills, solving for the unknown, graphs and problem solving are some topics covered. Quarter Credit Hours 1.5 (Institutional)

MT1002 A SURVEY OF COLLEGE MATHEMATICS

This course provides exposure to problem solving, sets and operations. An introduction to algebra, statistics and probability will be covered. Prerequisite: MT0001 or placement. (PT) Quarter Credit Hours 4.5

MT1010 MATHEMATICS I

This course provides the student with a survey of basic algebraic techniques. Among the various topics presented are: functions and graphs, linear equations, matrices and determinants, quadratic equations, inequalities, trigonometric functions and vector algebra. Prerequisite: MT0001. (PT) Quarter Credit Hours 4.5

MT1011 MATHEMATICS II

This course entails a presentation of graphs of the trigonometric functions, trigonometric identities, complex algebra, equations of higher degree, plane analytic geometry, sequences and the binomial theorem, exponentiation and logarithms. Prerequisite: MT1010. (PT) Quarter Credit Hours 4.5

MT1020 COLLEGE ALGEBRA

The course provides students with a working knowledge of the basic elements of college algebra. Topics covered include functions, exponents and radicals, the solution of linear and quadratic equations, inequalities, matrices and systems of linear equations. Prerequisite: MT0001 or placement. (PT) Quarter Credit Hours 4.5

MT1040 CALCULUS I

This first course is introductory in nature. Topics discussed include limits, continuity, derivatives, indeterminate forms, applications of differentiation and indefinite integration. Prerequisite: MT1011 or equivalent. (PT) Quarter Credit Hours 4.5

MT1041 CALCULUS II

Reimann sums, applications of the definite integral, and formal integration techniques are discussed. The conic sections, hyperbolic functions and improper integrals are presented. Prerequisite: MT1040. Quarter Credit Hours 4.5

MT1H30 QUANTITATIVE ANALYSIS I

A continuation of Algebra, this course begins with the study of linear equations and their applications to business and economics. Matrices are covered in detail along with their applications to Leontief models. Linear programming, quadratic models and a brief introduction to differential calculus are also presented. Prerequisite: MT1020 or equivalent, or permission of department chair, or placement. (PT) Quarter Credit Hours 4.5

MT1H31 QUANTITATIVE ANALYSIS II

A continuation of MT1H30, this course further examines the applications of the derivative such as maxima and minima, and marginal analysis. Both indefinite and definite integration are discussed along with their application to business and economics. Partial differentiation and functions of several variables are also presented. Prerequisite: MT1H30 or equivalent, or permission of department chair. (PT) Quarter Credit Hours 4.5

MT2001 STATISTICS

This course acquaints the student with statistical procedures. Statistical averages, skewness and dispersion and sampling are discussed at length. Collection of data and presentation of data are also discussed, as is probability. Prerequisite: MT1002 or MT1020 or equivalent. (PT)
Quarter Credit Hours 4.5

MT2005 SPECIAL TOPICS IN MATHEMATICS

The course presents a specialized area of mathematics in great detail. Each academic year, a specialized topic is chosen which is of interest to both students and faculty. Typical specialized topics which may be chosen include, but are not limited to, number theory, numerical analysis, matrix theory, mathematical logic, abstract algebra and geometry. Prerequisite: MT1002 or equivalent. Other prerequisites may vary from year to year.
Quarter Credit Hours 4.5

MT2042 CALCULUS III

This course provides students with a solid background in multivariate calculus and vector calculus. Topics include partial differentiation, directional derivatives, extrema of multivariate functions, multiple integrals, differential vector operators, and integration in vector fields. Prerequisite: MT1041.
Quarter Credit Hours 4.5

MT2043 ORDINARY DIFFERENTIAL EQUATIONS

This course introduces the student to the field of ordinary differential equations. Topics covered include methods of solution of linear differential equations, series solutions stability and phase plane methods for nonlinear systems. Prerequisite: MT1041.
Quarter Credit Hours 4.5

MT3020 DISCRETE MATHEMATICS

This course provides students with a knowledge of mathematics as it relates to information science. Topics covered include sets, matrices, algorithms, graphs and trees, counting methods and mathematical logic. Prerequisite: MT1011 or MT1020.
Quarter Credit Hours 4.5

MT4025 ADVANCED MATHEMATICAL METHODS

This course introduces the advanced mathematical methods prevalent in engineering and the physical sciences. Topics include Fourier series, Fourier transforms, partial differential equations, and an introduction to the calculus of variations. Prerequisite: MT2043.
Quarter Credit Hours 4.5

MT4026 INTRODUCTION TO COMPLEX VARIABLES

This course introduces the student to the theory of complex variables. Topics include Cauchy-Riemann equations, complex integration, power series, Laurent series, and the Residue theorem. The application of conformal mapping to potential problems is also discussed. Prerequisite: MT2043.
Quarter Credit Hours 4.5

PHILOSOPHY

(School of Arts & Sciences)

PH3015 HISTORY OF PHILOSOPHY

This is a survey of the development of Western philosophical thought. A clear sense is gained of the relative richness and poverty of philosophical interpretation of different periods. The thinking and works of outstanding philosophers of each period are considered, and the

major schools of philosophic thought and their adherents are reviewed. Some of the major problems of philosophy are examined: appearance versus reality, determinism versus free will, knowledge and existence, body-mind relations, truth and error, good and evil, space and time, reality and what we can know.
Quarter Credit Hours 4.5

PH3020 LOGIC: CRITICAL THINKING

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

PH3040 ETHICS OF BUSINESS LEADERSHIP

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

PH3050 POLITICAL PHILOSOPHY

This course brings together for analysis the ideas of some of the most perceptive and interesting classical and contemporary philosophers on the subjects of social justice and political organizations. Various political frameworks, claims and assumptions about the basis of social organization are explored from the Greeks to the present.
Quarter Credit Hours 4.5

POLITICAL SCIENCE

(School of Art & Sciences)

PT3001 INTRODUCTION TO POLITICAL SCIENCE

Political Science is the rigorous and disciplined study of government and politics. This is a "gateway" course designed to reveal to students the ubiquity of political phenomena in their lives. The workings of politics, viewed alternatively as the authoritative allocation of values, or as the study of who gets what, when, where, why, and how, will be studied in a variety of incarnations, in small and large groups, and in private and public dress. The rational choice perspective will be used to formulate and analyze theoretical issues in political analysis. (WI)
Quarter Credit Hours 4.5

PT3005 CONTEMPORARY POLITICAL IDEOLOGIES

A small but powerfully influential set of political ideologies have dominated, and continue to dominate, social and political events throughout the world in this century and into the next. Robust ideologies — democracy, nationalism, Islam, and their variants — have impelled their followers to produce the deaths of millions, and continue to control the destinies of hundreds of millions. This course will try to make sense of a century of ideological struggle, with the hope of understanding the continuing relevance of political ideology in fashioning the fate of peoples and nations. (WI)
Quarter Credit Hours 4.5

PT3010 INTRODUCTION TO WORLD POLITICS

This course provides a comprehensive introduction to the study of world politics. Analytical tools and philosophical doctrine are first discussed to lay a foundation for understanding the driving forces in international relations. The chronic nature of war and ceaseless search for peace will be discussed next, with special emphasis on 20th century history. Next examined are the theory and practice of economic relations among advanced industrial economies, and the pace of development in the third world, or the "South." Special problems posed by multiethnic and multinational diversity within nations will be an important theme of the course. Other possible topics, time allowing, will include different historical and possible future systems of international relations; imperialism; cold war politics; national security theory, including deterrence, and the success of international political and monetary organizations. (WI)

Quarter Credit Hours 4.5

PROFESSIONAL DEVELOPMENT

(Career Development)

PD0005 CAREER PLANNING

This course teaches students to develop and implement career planning strategies, job search techniques and skill development necessary for initial employment. Students learn how to research and discover the benefits of experiential learning like internships and cooperative education as well as community service opportunities. The values of continued education, leadership and personal financial management are also discussed. Prerequisite: PD1003.

Quarter Credit Hours 0.5

PD0010 CAREER MANAGEMENT CAPSTONE

This course expands on the issues covered in PD0005 and allows students to create a three-year career plan. It provides an in-depth description of the Career Development and Alumni Relations offices as well as the personal benefits of using such services. Students learn how to evaluate and compare multiple job offers to find the most suitable company for which to work. Students also learn techniques to be successful in their careers and at their individual employments. Other topics include personal financial management strategies and graduate school. Prerequisites: PD0005, PD1003.

Quarter Credit Hours 1.0

PD1003 INTRODUCTION TO CAREER MANAGEMENT

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

Quarter Credit Hours 1.5

PSYCHOLOGY

(School of Arts & Sciences)

PS2001 GENERAL PSYCHOLOGY

The course in General Psychology is designed to allow the individual student the opportunity to develop an understanding of human behavior in its origins, develop-

ment and manifestations. The three major theories — psychoanalysis, behaviorism and humanism — are presented so that the student will be knowledgeable in their major tenets. The student will also determine their own view of these schools and why they find them acceptable or unacceptable. The course also proposes to alert the student to signs and symptoms of mental distress in themselves, their families, friends and co-workers. What to do about stress is also considered in terms of seeking the simplest solution first. Applications of this information on both a personal and professional level are introduced and discussed. (HO) (SL)

Quarter Credit Hours 4.5

PS2H01 HONORS GENERAL PSYCHOLOGY

The honors section of General Psychology is designed to expand and enrich the students' first experience in psychology. Besides accomplishing all the course objectives of the non-honors sections, honors students are expected to analyze, synthesize and evaluate complex psychological concepts and information. A major topic in psychology (such as stress, health, peace or violence) is investigated each term within the context of each unit. The class engages in a collaborative project or design and conducts an action research project centered on the psychological topic under investigation. Prerequisites: Enrollment in University Honors Program or permission of department chair, MT2001.

Quarter Credit Hours 4.5

PS2002 ABNORMAL PSYCHOLOGY

This course examines the major theoretical approaches to mental and emotional disorders. Included are definitional criteria and current treatment programs for both children and adults. Prerequisite: PS2001.

Quarter Credit Hours 4.5

PS2010 PERSONALITY

This course is designed to acquaint the student with the more salient and prevailing theories of personality. The major psychophilosophical problems that arise in considering personality will anchor the discussion of each theory throughout the course. Application of theories to current life situations will also be discussed. Prerequisite: PS2001.

Quarter Credit Hours 4.5

PS2020 INDUSTRIAL/ORGANIZATIONAL PSYCHOLOGY

This course emphasizes the psychological principles involved in group performance, power, leadership styles and behavioral motivation. It includes discussion and analysis of organizational research and the application of the results to businesses and industrial situations. It is designed to assist the business student in incorporating psychological knowledge into his or her managerial and leadership style in order to increase on-the-job productivity. Prerequisite: PS2001.

Quarter Credit Hours 4.5

PS2030 DEVELOPMENTAL PSYCHOLOGY

This survey course is designed to introduce the student to the concepts, theories and recent research in the area of the human lifespan from conception to early adulthood. The integrative process of physical, cognitive, and psychosexual development during significant periods of maturation are examined. Prerequisite: PS2001.

Quarter Credit Hours 4.5

PS2060 PSYCHOLOGICAL AND SOCIOECONOMIC ISSUES OF GAMING

This course presents the psychological, sociological and economic experiences of gambling. The course explores the line between "social betting" and pathology; the economic consequences, social opportunities and threats of gaming for communities, and effective treatment and approaches. Governmental responsibility for the education, prevention and treatment of at-risk populations is also discussed. Prerequisite: PS2001. Quarter Credit Hours 4.5

PS3001 SOCIAL PSYCHOLOGY

This course features a study of individual behavior in relation to the social stimuli of modern life. The course involves the extension of general psychological principles and methods in the study of social behavior. Prerequisite: PS2001. (WI) Quarter Credit Hours 4.5

RECREATION/LEISURE MANAGEMENT

(The Hospitality College)

RL1010 INTRODUCTION TO COMMERCIAL RECREATION

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

RL2010 LEADERSHIP IN LEISURE SETTINGS

Leadership qualities, styles and group dynamics form the core of this course. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Quarter Credit Hours 4.5

RL2015 LEADERSHIP IN RECREATION/LEISURE SETTINGS

This course will explore leadership qualities, styles and group dynamics. Students will examine a selection of program activities and guidelines for presenting and developing them effectively. Focus will be on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing will be discussed. Quarter Credit Hours 4.5

RL2020 RESORT MANAGEMENT

This course provides a detailed study of management techniques used in the management of resort properties and their recreational facilities. The physical development of resort properties will also be investigated. Prerequisite: FM1001 or HM1001 or RL1001 or TT1001. Quarter Credit Hours 4.5

RL2030 RECREATION PROGRAM PLANNING AND DESIGN

This course emphasizes the development and management of leisure programs. It concentrates on financial resources available in planning and development of leisure programs as well as the overall management of salaried personnel and volunteers, activity selection, and programming. Hands-on experience in observing, evaluating and planning on-going programs will also be provided. Prerequisites: RL1001, RL2015, for Recreation/Leisure majors only, or permission of department chair. (PT) (SL) (WI) Quarter Credit Hours 4.5

RL2040 OUTDOOR RECREATION PLANNING

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

RL2060 CAMP ADMINISTRATION

This course will examine the major areas in planning and administration of organized camps. The management of human resources, physical resources and central support services, and program administration will be discussed. Quarter Credit Hours 4.5

RL2070 THE GAMING INDUSTRY

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

RL2099 RECREATION/LEISURE INTERNSHIP

The Recreation/Leisure Internship is designed to incorporate in-depth training in the operations of parks, recreation, and other leisure facilities. Experiences at the Johnson & Wales Harborside Recreation Center, local non-profit recreational organizations, local public recreation departments, and other local commercial recreation sites are offered to the students. Experiences include the designing, planning, managing, promotion and evaluation of events and programs. Prerequisites: RL2015, RL2030, SF2010. (PT) Quarter Credit Hours 13.5

RL3010 MANAGING CASINO OPERATIONS

This advanced course teaches the student basic knowledge about the background history of the gambling industry in the United States. This course will provide the student with an overview of the casino business. Discussions will include casino economics and organization, basic casino and gaming terminology, casino law, casino organization and the casino customer. An out-of-state field trip to a casino is required. Prerequisite: RL2070. Quarter Credit Hours 4.5

RL3020 CONTEMPORARY ISSUES IN RECREATION/LEISURE MANAGEMENT

This course identifies current trends and issues, and analyzes how they affect the delivery of recreation/leisure services. Students will focus their study on interdependence of leisure services and the hospitality industry as a whole. Prerequisite: RL2099. (PT) Quarter Credit Hours 4.5

RL3030 RECREATION/LEISURE SERVICES ADMINISTRATION

The purpose of this course is to demonstrate the integration of administrative practices within recreation/leisure operations. Students will focus on advanced administrative principles, practices and methods. Prerequisites: AC3020, FM2026, RL3020. (PT) Quarter Credit Hours 4.5

RL4020 RESEARCH AND EVALUATION IN THE RECREATION/LEISURE SERVICES INDUSTRY

This course provides an introduction to industry-based research, evaluation and decision making. Focus will be on utilizing systematic methods of inquiry to address industry-based problems. A directed work project may be incorporated into this course. Prerequisites: HM3050 or MK1001, MT2001, RL3020. Quarter Credit Hours 4.5

RELIGION

(School of Arts & Sciences)

RE2001 COMPARATIVE WORLD RELIGIONS

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

RESEARCH

(School of Arts & Sciences)

RD3001 HONORS ADVISORY SEMINAR

This course prepares honors students to conduct the necessary research to successfully complete the scholarly paper requirements for graduation from the Honors Program. The professor guides students in their choice of feasible research projects and serves as the major advisor for the scholarly paper requirement. Students review MLA and APA documentation forms and engage in exercises in primary source techniques. Descriptive statistics as well as an overview of the publication process are also covered. Prerequisite: EN1H20. Quarter Credit Hours 1.0

RETAIL

(College of Business)

RT1005 RETAILING

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

RT1010 TEXTILES

This course is an overview of the production and utilization of fibers, yarns and fabrics. Emphasis is placed on the performance of textiles for specific end uses. (PT) Quarter Credit Hours 4.5

RT1020 THE BUSINESS OF FASHION

This introductory course is designed to increase students' powers of observation, research and analysis of fashion. Students learn the vocabulary of the field, the structure of the industry, domestic and foreign designers, and historical as well as contemporary influences on fashion. The motivations of dress, theories of fashion adoption and the fashion lifecycle

are explored as sources of information to establish fashion statements and forecast fashion trends. Quarter Credit Hours 4.5

RT1050 VISUAL MERCHANDISING

This course is an overview of the field of visual merchandising. Emphasis is placed on the importance of store image, color and composition, types of displays, and fixtures. Other topics include the use of mannequins, mannequin alternatives, signage and graphics, and floor plans. Quarter Credit Hours 4.5

RT2020 FASHION DESIGN FOR THE APPAREL INDUSTRY

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

RT2050 FASHION PROMOTION

The theory of fashion promotion is explored as it relates to the selling of fashion merchandise to the public. This course will explore the nature of the fashion promotion industry and its use of the various media used to make the consumer aware of current trends and styles. The text addresses itself to the career-minded student who wants to be involved in the marketing, merchandising and promotion of fashion. Quarter Credit Hours 4.5

RT2063 RETAIL INDUSTRY SEMINAR

This course is offered in three components. One component is devoted to the mathematics of merchandising with its ramifications and effects on profitability and terms of sale. The second component is presented in seminar and case study format where students explore the importance of decision making and its effects at all levels of the retail industry. Students are encouraged to examine personal and professional goals as they visit with local industry guests/hosts. Students are encouraged to network with industry speakers and begin planning career opportunities for the future. The third component is a community service learning experiential component that provides students with an opportunity to use skills acquired in their academic programs while working in local public service. Prerequisite: RT1005. (PT) (WI) Quarter Credit Hours 4.5

RT2096 RETAIL PRACTICUM

The purpose of this course is to integrate the knowledge students have gained through academic classes with the attitudes and skills needed to apply the theory in the retail environment. A variety of environments are utilized for the retail training. Students train in areas of merchandise buying, sales management, catalog operations and inventory control. The training sites include Gladding's, a women's specialty store owned and operated by the University, and various external sites in order to provide a comparison of operational styles. The Retail Practicum is taken concurrently with RT2063. Prerequisite: RT1005. (PT) Quarter Credit Hours 9.0

RT3010 MERCHANDISE BUYING

This course provides the student with the principles that govern the movement of merchandise. Students are expected to know the environmental factors that influence the behavior of consumers and the techniques for determining and predicting merchandise cycles. This course outlines the merchandising activities and marketing trends of those industries involved with the production and providing of goods in the marketplace. The options of the buyer in making merchandise budgets, plans and decisions are presented. This background provides the basis for examining the merchandising activities and decisions expected of a buyer at the retail level. Buying activities are compared for a variety of retail settings. Prerequisite: RT1005. Quarter Credit Hours 4.5

RT3020 MERCHANDISE MATHEMATICS

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising. Prerequisite: RT1005. (PT) Quarter Credit Hours 4.5

RT3030 COMPARATIVE RETAIL STRATEGIES

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management. Prerequisite: RT2063. (PT) (WI) Quarter Credit Hours 4.5

RT3055 GLOBAL INFLUENCES ON FASHION HISTORY

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace. Prerequisites: RT1010, RT1020. Quarter Credit Hours 4.5

RT3070 TEXTILE DESIGN FOR THE APPAREL AND HOME FURNISHINGS INDUSTRY

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

RT4010 RETAIL EXECUTIVE DECISION MAKING

This course is presented seminar style as a capstone course for Retail seniors. Guest speakers, situational role playing and trade journals will be used to interpret current market trends, environmental and economic impacts on retailing. Students will analyze interpersonal skills and discuss employee survival skills. Focus will also be given to making merchandising and buying decisions. Prerequisite: Senior status. (PT) (WI) Quarter Credit Hours 4.5

RT4089 RETAIL MARKETING & MANAGEMENT CAREER FOCUS

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

SCIENCE

(School of Arts & Sciences and School of Technology)

SC1011 GENERAL PHYSICS I AND LAB

This course introduces students to vector algebra and the basic principles of classical mechanics. Conservation of energy, momentum, and Newton's laws are examined. Related laboratory projects are included. Prerequisite: MT1011 or taken concurrently. Quarter Credit Hours 4.5

SC1012 GENERAL PHYSICS II AND LAB

This course involves a study of the basic laws of physics and their uses as applied to wave propagation and energy distributions in solids, liquids and gases. Investigation of the thermal properties of solids, liquids and gases and the factors that influence the way in which these materials behave as heat is added to them, will be included. Reflection and refraction concepts are applied to optical systems (geometric optics). Diffraction and interference are discussed. Related laboratory projects are included. Prerequisite: SC1011. Quarter Credit Hours 4.5

SC1015 INTRODUCTION TO LIFE SCIENCE

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

SC1021 GENERAL CHEMISTRY I

This is a comprehensive course for science, engineering and related fields requiring knowledge of chemical concepts. Emphasis is given to applied areas of interest where aspects of atomic and molecular structure and function are particularly important. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic structure, and chemical bonding. Prerequisites: MT1020, SC1022 or concurrent. Quarter Credit Hours 4.5

SC1022 GENERAL CHEMISTRY I LABORATORY

This laboratory supplemental course is coordinated with SC1021. Emphasis is on inquiry-based exercises that illustrate and demonstrate important skills and principles of theoretical chemistry and applied chemistry. Topics covered include: stoichiometry of chemical reactions, energy interrelationships between reactants, atomic and molecular structure, and chemical bonding. Prerequisites: MT1020, SC1021 or concurrent. Quarter Credit Hours 1.5

SC2005 INTRODUCTION TO BOTANY

This course provides a comprehensive description of the structure, physiology and reproduction of plants. Covering all plants of economic value, the course examines the relationship between plants and humans, including the role of plants as food sources. The key role of plants in maintaining environmental balance is discussed, with a particular emphasis on topics of current interest. This course is an Honors-designated course for culinary students only. Quarter Credit Hours 4.5

SC2010 NUTRITION

This is a course in basic nutrition. Subject matter covered is the basic nutrient source, requirements and effects of deficiencies. The metabolic pathways for carbohydrates, protein and fats are analyzed. The role of mineral and vitamin interaction in the metabolic reactions are discussed. Utilization of computers into the analysis of diet is a key component of this course. Quarter Credit Hours 4.5

SC2011 PHYSICS I AND LAB

This course is a calculus-based approach to the basic laws of physics and its applications in the study of classical physical mechanics. The conservation of energy, momentum and Newton's laws are analyzed. Students will perform laboratory experiments based upon classroom presentations. Prerequisite: MT1040. Quarter Credit Hours 4.5

SC2012 PHYSICS II AND LAB

Reflection, refraction, diffraction and interference concepts applied to optical systems are presented in this class. Wave and energy distributions in liquids, solids and gases are analyzed according to the basic physics laws. A calculus approach is used to analyze the factors which influence the behavior of these concepts. Prerequisites: SC2011 or SC1011, MT1040 (may take concurrently). Quarter Credit Hours 4.5

SC2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

This course introduces topics in the physiology and anatomy of exercise, cardiovascular fitness, nutrition and weight control. Emphasis is placed on understanding the scientific basis for a wellness program. Quarter Credit Hours 4.5

SC2031 ANATOMY & PHYSIOLOGY I

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology. Quarter Credit Hours 4.5

SC2032 ANATOMY & PHYSIOLOGY II

This advanced course covers the anatomy and physiology of the human organism based on the cell, tissue, organ and system structure of the body. Prerequisite: SC1015 or SC2031 recommended, but not required. (HO) Quarter Credit Hours 4.5

SC3010 ENVIRONMENTAL SCIENCE

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

SC3030 INTRODUCTION TO ECOLOGY

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities will be examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation will be discussed. Quarter Credit Hours 4.5

SC3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE

This course introduces basic concepts of chemistry and organic/biological chemistry with emphasis on applications of chemistry to human biology, structure of biological molecules and metabolism. Typical topics include chemical bonds and energy, electrolytes, structure and metabolism of carbohydrates and lipids, protein and enzyme function, and structure and function of nucleic acids. Prerequisite: SC1015 or equivalent, some high school chemistry, or another college-level course in biology or nutrition. (HO) Quarter Credit Hours 4.5

SC3060 FOOD MICROBIOLOGY

This course introduces students to a wide variety of topics regarding the biology of food-associated microorganisms. Important topics include biology of bacteria and fungi, characteristics of important species of food spoilage microbes, and identification and control of disease agents associated with food. Prerequisite: SC1015 or equivalent. (HO) Quarter Credit Hours 4.5

SC4L40 CRIMINALISTICS LABORATORY

This hands-on laboratory accompanies LW4040, which provides an overview of methods used to reconstruct crime scenes, gather and preserve physical evidence, and analyze collected samples. Using modern techniques such as compound high power microscopy, low power microscopy dissection, spectrophotometry, and DNA preparation and analysis, students actively participate in the examination of criminal evidence examples. Lab formats are inquiry-based and involve continuous problem solving. Prerequisite: Must be scheduled with LW4040. Quarter Credit Hours 1.5

SECRETARIAL

(College of Business)

SE1011 WORD PROCESSING I

This course is designed to introduce basic and advanced techniques of word processing. Word processing skills will be applied to varied business documents where proofreading and editing skills are emphasized. Prerequisite: SE2001 or permission of department chair. Quarter Credit Hours 4.5

SE1020 BUSINESS COMMUNICATIONS

The purpose of Business Communications is to provide the knowledge and practice to acquire the ability to write an effective letter. The student is exposed to letter styles, the principles underlying each type of communication, and the terminology and sentence structure necessary to convey the purpose of the communication. Throughout the course, situations are created that allow for the maximum student involvement. (WI) Quarter Credit Hours 4.5

SE2001 INTRODUCTION TO KEYBOARDING AND WORD PROCESSING

This is an introductory keyboarding course for non-Office Education and non-Court Reporting students designed to provide the student with keyboarding skills and an ability to apply these skills to communications and computer usage. There is no speed requirement. Quarter Credit Hours 4.5

SERVICE LEARNING

(School of Arts & Sciences)

SL1001 LEARNING AND WRITING ABOUT COMMUNITY SERVICE

As part of the Feinstein Enriching America Program, this 10-hour course is designed to introduce students to the foundations of service learning, volunteerism and civic engagement. Through readings, class discussions, reflection and presentations, students will learn about the basic principles of community leadership, the opportunities for strategic involvement in the community, and the need for collaborative problem-solving to address community challenges. Concepts and practices from EN1030, Communication Skills will be reinforced. This is a graduation requirement and must be completed before a degree is conferred. Quarter Credit Hours 1.0

SL1H01 HONORS LEARNING AND WRITING ABOUT COMMUNITY SERVICE

As part of the Feinstein Enriching America Program, this 10-hour honors course is designed to introduce honors students to the foundations of service learning, volunteerism and civic engagement. Through readings, class discussions, reflection and presentations, students will learn about the basic principles of community leadership, the opportunities for strategic involvement in the community, and the need for collaborative problem-solving to address community challenges. Concepts and practices from EN1H30, Honors Communication Skills will be reinforced. This is a graduation requirement and must be completed before a degree is conferred. Quarter Credit Hours 1.0

SL2001 THE ALAN SHAWN FEINSTEIN ENRICHING AMERICA PROGRAM EXPERIENCE

The experiential component of CSL needs to be completed through an academic course, practicum, internship or approved special project. Students will provide service to a local non-profit agency related to their coursework or career field, complete related reflection and written assignments and receive an evaluation from the agency. While students must complete SL2001 successfully at least once to receive a degree, they may elect to repeat this experience numerous times during their scholastic career. Quarter Credit Hours 0.0

SOCIOLOGY

(School of Arts & Sciences)

SO2001 SOCIOLOGY I

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

SO2H01 HONORS SOCIOLOGY I

This honors course is a reading-intensive introduction to sociology. Students are introduced to the basic concepts and propositions underlying the sociological perspective and are taught to apply this perspective in an analysis of events taking place in contemporary society. The focus of study is how humans interact within a society, both as individuals and as members of groups. Stress is placed on sociological methods and on the terminology used. The attention to both the macro-issues of stratification, inequality and social structure, as well as the micro-issues of socialization, acculturation and the social construction of reality are combined with "real-life" events, making the learning process even more relevant. Prerequisite: Enrollment in the University's Honors Program or permission of department chair. Quarter Credit Hours 4.5

SO2002 SOCIOLOGY II

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group. There is no prerequisite, but SO2001 is recommended. (SL) Quarter Credit Hours 4.5

SO2020 CULTURE AND FOOD

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

SO2025 CULTURAL TAPESTRY: PERSPECTIVES IN DIVERSITY

This course approaches the study of diversity by offering students an opportunity to understand the meaning of difference from a multitude of perspectives. Students study how categories of diversity are created, the experience of being perceived as different in society, and the consequences of difference as gauged by the

allocation of privilege and resources to differing groups within society. Such categories as race, ethnicity and national identity, socioeconomic status, gender differences, sexual orientation, learning styles and religious affiliation are addressed. Similarities between ethnic groups and cultures are also examined. The sociological paradigms/perspectives are also utilized in the study of diversity. Students shape a presentation that addresses diverse subject matter in an experiential manner. As the course concludes, attention is directed towards identifying strategies that can be employed both on a macro-level in society and on a micro-level within the students' realm of influence, to broaden the acceptance of differing perspectives in a pluralistic society. There is no prerequisite, but SO2001 is recommended.
Quarter Credit Hours 4.5

SO2030 GERONTOLOGY

This course addresses the study of human aging through a multidisciplinary examination of various theories of the aging process. A consideration of specific, age-related issues, including social, physical, emotional and economic problems are investigated. (SL)
Quarter Credit Hours 4.5

SO2040 COMMUNITY LEADERSHIP: AN APPLIED SOCIOLOGY

This course is designed to provide students with the opportunity to combine theoretical learning with actual volunteer work at a nonprofit organization. Through student-initiated placement at one of many predesigned sites, students will be exposed to various aspects of the not-for-profit industry including administrative, fund-raising and community outreach responsibilities, as well as having personal contact with the organization's clientele. Additionally, the student will be expected to utilize his or her leadership skills by initiating a substantial agency-based project, in conjunction with his or her site supervisor, that will serve as a tangible contribution to the overall organization. This course provides students with a directed work project experience. There is no prerequisite, although PS2001 and/or SO2001 is preferred.
Quarter Credit Hours 4.5

SO2050 CULTURES OF AFRICA

This course gives students a grounding in the cultures of Sub-Saharan Africa. Students consider how the lives of Africans have been shaped by many forces: geographic, economic, religious, historical, political, linguistic and social. They become more familiar with many Sub-Saharan African cultures by examining films, television programs, literature, and newspapers from around the continent, in addition to more traditional academic sources. There is no prerequisite, but either SO2001 or SO2002 is recommended.
Quarter Credit Hours 4.5

SO2060 DEVIANT BEHAVIOR

This course examines and attempts to explain various types of deviant behaviors and their repercussions. Students will be presented with the theoretical tenets of conflict theory, structural functionalism, symbolic interactions and other social explanations for deviant behaviors. Ethical and culturally relative mandates of sound social science will be included. Students will develop theories related to causality, condemnation and punishment. There is no prerequisite, but SO2001 is preferred.
Quarter Credit Hours 4.5

SO3010 SOCIAL ISSUES IN CONTEMPORARY AMERICA

This course is designed to provide the student with a realistic understanding of contemporary social issues. The focus of the course will be on the origins, nature and interrelationships between the various topics. Students are encouraged to consider people and conditions in society that pose problems, and to attempt to develop solutions to those problems. (SL)
Quarter Credit Hours 4.5

SPANISH

(School of Arts & Sciences)

SP1001 CONVERSATIONAL SPANISH I

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

SP1002 CONVERSATIONAL SPANISH II

This lower, intermediate-level course is designed to further develop conversational ability by expanding both the vocabulary and the exposure to Spanish-speaking cultures. This course concentrates greatly on advanced verb forms and idiomatic expressions. Prerequisite: SP1001 or equivalent.
Quarter Credit Hours 4.5

SP1003 CONVERSATIONAL SPANISH III

This advanced intermediate course is designed to perfect the usage of advanced grammar through extensive conversational drill, directed reading, composition and laboratory practice. Prerequisite: SP1002 or equivalent.
Quarter Credit Hours 4.5

SP1011 CONVERSATIONAL SPANISH I: SPECIALIZED VOCABULARY

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

SP1H01 SPANISH I HONORS

This intensive, honors-level course is designed as an introduction to the Spanish language. Heavy emphasis is placed on vocabulary acquisition, on basic grammatical constructions and on effective oral communication. Students are also exposed to several Spanish-speaking cultures.
Quarter Credit Hours 4.5

SP1H02 SPANISH II HONORS

This course is an intensive, honors-level course and is a continuation of Spanish I Honors. Emphasis will be placed on oral and written communication skills based on a strong foundation of grammar and vocabulary building. Proper protocol for doing business in the Spanish-speaking world will be the focus of the culture modules. Prerequisite: SP1H01 or equivalent.
Quarter Credit Hours 4.5

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

(The Hospitality College)

SF1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers, performing arts centers and stadiums will also be discussed.

Quarter Credit Hours 4.5

SF2010 FACILITIES MANAGEMENT

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability. Prerequisite: SF1001 or RL1001 or HM1001 or FM1001 or TT1001. (PT)

Quarter Credit Hours 4.5

SF2020 EVENT MANAGEMENT

This course introduces students to the methods and techniques utilized in planning, organizing, promoting and delivering major events and the role of events in generating a tourist market. (PT)

Quarter Credit Hours 4.5

SF3010 TICKET SALES AND OPERATIONS

This course introduces students to the ticketing operation of a major facility. The course concentrates on the sales, marketing and merchandising of the facilities inventory. Emphasis is placed on day-to-day management procedures and the technology utilized to control this box office inventory. Prerequisites: FM2026, SF2010. (PT)

Quarter Credit Hours 4.5

SF3020 PROFESSIONAL SPORTS MANAGEMENT

This course focuses on the management and issues related to professional sports enterprises. Emphasis is placed on the theoretical foundations of professional sports and the application of management principles in the industry.

Quarter Credit Hours 4.5

SF3030 ATHLETIC COACHING AND ADMINISTRATION

This course focuses on understanding basic coaching/administrative principles and philosophies for sports and athletics. It emphasizes the interscholastic and intercollegiate experiences. Students explore a wide range of topics related to the current issues and trends in athletic coaching and administration.

Prerequisite: LD2001.

Quarter Credit Hours 4.5

SF3040 SPECIAL EVENT MANAGEMENT: CEREMONY AND PROTOCOL

This course is designed to prepare students to plan and execute ceremonial and protocol-sensitive events, such as social/life cycle events, governmental and political events and hallmark events. Emphasis will be placed on cultural, political and social customs and the impact these elements have on the planning process. A directed work project may be incorporated into this course. Prerequisite: SF2020.

Quarter Credit Hours 4.5

SF3045 MEDIA RELATIONS

This upper-level course develops the skills necessary to proactively interact with the mass communication media. Case studies will be utilized in a laboratory environment. Emphasis will be placed on the ethical responsibilities of a spokesperson and the experience needed to relate to the communication media in a variety of situations. Prerequisites: EN1021, EN1030.

Quarter Credit Hours 4.5

SF3050 SPORTS, ENTERTAINMENT AND EVENT MARKETING

This course exposes students to fundamental marketing concepts in the sports industry. It defines various sports products, consumer markets and strategic market planning. Major topics covered include promotions, public relations, market research and sponsorships. Prerequisite: MT2001.

Quarter Credit Hours 4.5

SF3070 CONTEMPORARY ISSUES IN THE SPORTS/ENTERTAINMENT/EVENT INDUSTRY

This course identifies current trends and issues, and examines how they affect the management and operation of sports/entertainment/event entities. Students focus their study on the interdependence of sports, entertainment and events within the hospitality industry as a whole. Prerequisites: HM3080, SF2010, SF2020.

Quarter Credit Hours 4.5

SF4050 PUBLIC ASSEMBLY FACILITY MANAGEMENT

This course integrates the various operational functions of public assembly facilities. Students focus on advanced management principles, practices and methods.

Prerequisites: HM3050, SF3070. (PT)

Quarter Credit Hours 4.5

SF4060 RECREATION/LEISURE MANAGEMENT SEMINAR

This senior-level course is designed to provide insight into the policy formulation and strategic management of recreation/leisure and sports/entertainment/event services. Utilizing case studies, realism is introduced into the classroom, improving the critical thinking and decision-making abilities of the student. Prerequisites: AC3020 and either HM3050 or MK1001. (PT)

Quarter Credit Hours 4.5

SF4099 SPORTS/ENTERTAINMENT/EVENT MANAGEMENT EXTERNSHIP

This senior-level course provides the opportunity for the application of acquired skills and knowledge in a supervised sports/entertainment/event-related industry setting. Prerequisite: SF4050.

Quarter Credit Hours 13.5

TECHNICAL SCIENCE

(School of Technology)

TS1000 INTRODUCTION TO COMPUTERS

This course provides students with the basic understanding of computer equipment and procedures that the student encounters. Students gain practical knowledge of computing with hands-on use of word processing and the Internet. (PT)
Quarter Credit Hours 4.5

TS1010 MICROCOMPUTER APPLICATIONS

This "smart classroom" course presents microcomputer topics selected on the basis of local market demand. The computer topics of spreadsheet, database, and presentation graphics are included in "smart" classrooms that have computers for demonstration purposes. Students gain a level of comfort with the procedures and learn about their requirements and capabilities through the completion of out-of-class assignments. Prerequisite: CM1005 or TS1000 or equivalent. (PT)
Quarter Credit Hours 4.5

TRAVEL-TOURISM

(The Hospitality College)

TT1001 INTRODUCTION TO TRAVEL-TOURISM

This introductory course focuses on industry terminology and careers through a study of travel components which include: retail and wholesale agencies, tour management, customer relations, marketing and sales, as well as hotel, cruise, airline and resort related travel opportunities.
Quarter Credit Hours 4.5

TT1010 DESTINATION GEOGRAPHY I

An introductory course designed to acquaint the student with important destinations in the U.S., Canada, Mexico, South America and the Caribbean. The course discusses cultural, recreational and social significance to the traveler.
Quarter Credit Hours 4.5

TT1011 DESTINATION GEOGRAPHY II

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

TT1025 TRAVEL SERVICE MANAGEMENT

This course acquaints students with the principles of management as they relate to the travel industry. Students identify management techniques and analyze their effects on the organization and its employees. Prerequisites: TT1001 and either TT1010 or TT1011. (PT)
Quarter Credit Hours 4.5

TT1035 TRAVEL INFORMATION SYSTEMS

This course provides a comprehensive, hands-on system learning experience. Students become proficient in the use of current Airline Reporting Corporation (ARC) documentation, simulated CRS systems, Internet resources, as well as other technologies used for the management of related travel services. Students are able to understand the technological interactions within a Global Distribution System (GDS). Prerequisite: TT1025.
Quarter Credit Hours 4.5

TT2030 TOUR MANAGEMENT

This course is designed for students planning careers in tour guiding or tour operations. Topics include: tour operations, components of a tour, tour management positions, characteristics of a professional tour guide, the psychology of tour management and internal communications.
Quarter Credit Hours 4.5

TT2040 TRAVEL SALES MANAGEMENT

This course emphasizes service as an integral part of the selling process. The reciprocal relationship between selling and service is presented within the context of the total travel sales effort. Prerequisite: TT1001. (SL) (WI)
Quarter Credit Hours 4.5

TT2099 TRAVEL CENTER PRACTICUM

The travel practicum affords the student the opportunity to combine previous academic courses with a practical approach to various travel operations. Students receive hands-on experience while on rotation through Johnson & Wales practicum sites, including a local travel agency, State of Rhode Island Visitors Information Center located at T.F. Green Airport, the Johnson & Wales Culinary Archives & Museum, Collette Tours, and the Blackstone Valley Tourism Council. Academic emphasis is placed on career responsibilities, budgeting, research, marketing, sales and promotion, as well as the use of communication systems. Students are required to plan and carry out a familiarization tour. Prerequisite: TT1035. (PT)
Quarter Credit Hours 13.5

TT3010 DYNAMICS OF TOURISM

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

TT3020 ECOTOURISM

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

TT3030 INTERNATIONAL POLICIES OF TOURISM

This is an intermediate-level course which is designed to provide the student with an increased understanding in the area of international tourism development. Emphasis is placed on the definitive study of the essential components for a successful national tourism program. Prerequisite: TT3010 or HM3015 or HM3025 or HM3035.
Quarter Credit Hours 4.5

TT3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

This intermediate-level course explores a variety of travel and tourism negotiations and interactions ranging from cooperative to competitive, two-person to large-group negotiations, as well as equal and unequal power positions. It offers the skills necessary to recognize situations, within the travel-tourism industry, which call for bargaining. The process involved in negotiations is discussed, and how to analyze, plan and carry out a successful negotiation.

Prerequisite: Junior status. (PT)

Quarter Credit Hours 4.5

TT3070 CONTEMPORARY ISSUES IN TOURISM

This course identifies contemporary issues pertaining to the tourism industry. Emphasis is placed on the student's ability to investigate, analyze and discuss current trends and issues pertinent to the industry currently and in the future. Prerequisites: EC1001 or EC1H01, TT3010 or HM3015 or HM3025 or HM3035.

Quarter Credit Hours 4.5

TT4010 TOURISM ECONOMICS

This upper-level course explores the role of economics in tourism development. Macroeconomic and micro-economic theory are applied to problems of community resource allocation. Particular attention is paid to the problems of multiple use of community resources and to the conflicts between private and public goals.

Prerequisite: HM3025 or TT3010.

Quarter Credit Hours 4.5

TT4011 DESTINATION MANAGEMENT ORGANIZATION

This course integrates the administrative functions of a destination management or marketing organization (DMO). The interrelationships of operations, marketing and finance are analyzed and evaluated. A directed work project may be an integral part of this course.

Prerequisite: HM3050 or MK1001. (WI)

Quarter Credit Hours 4.5

TT4015 PLANNING FOR TOURISM DEVELOPMENT

This course stresses the need for planning the tourism "product" for a region. Students investigate the challenges facing the present tourism development patterns. In addition, this course emphasizes the planning process as well as future growth. Prerequisite: HM3015 or HM3025 or HM3035 or TT3010.

Quarter Credit Hours 4.5

TT4060 TOURISM MANAGEMENT SEMINAR

This capstone course culminates the theoretical training for the advanced student of tourism. Essential elements of tourism development, planning and marketing issues will be discussed. Individual research and current industry issues will be presented in the course.

Prerequisites: TT4010 and either HM3050 or MK1001.

Quarter Credit Hours 4.5

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Index

A	
Abbott Park Place	22
Absences	42, 56
Academic Achievement	51, 58, 59, 62
Academic Affairs Directory Listing	237
Academic Appeal Procedure	60
Academic Awards	65
Academic Calendar	3
Academic Center	22
Academic Convocation	65
Academic Counseling	67
Academic Directory Listings	221
Academic Dismissal	58–60
Academic Facilities	22
Academic Functions	65
Academic Guidance	67
Academic Information	56
Academic Probation	59
Academic Progress	58
Academic Qualifications	33
Academic Suspension	59
ACCESS	33, 45, 66
Accident Insurance	45
Accounting	75
Accounting Association	72
Accounting Course Descriptions	168
Accounting Practicum	16
Accounts Payable	22
Accreditations	7
ACE (Airport Center East)	26, 28
Additional Campuses	29
Administration Directory Listing	237
Administrative Management	80
Administrative Offices	22–25
Admissions Directory Listing	237
Admissions Information	32
Admissions Representatives	38
Advanced Standing, Culinary	36
Advancement Directory Listing	237
Advancement Office	22
Advertising Communications	81
Advertising Communications Course Descriptions	171
Affiliations	7
Airport	27, 42
Airport Center East (ACE)	26, 28
Alan Shawn Feinstein Community Service Center	234
Alan Shawn Feinstein Enriching America Program	18
Alan Shawn Feinstein Graduate School	29
Alan Shawn Feinstein Graduate School Directory Listing	234
Alcohol on Campus	41
Alpha Beta Gamma (National Honor Society) Scholarship	51
Alpha Beta Kappa	64
Alpha Phi Alpha Fraternity	73
Alpha Sigma Tau Sorority	73
Alpha-Numeric Course Numbering System	168
Alumni Award	65
American Culinary Federation, Jr. Chapter	72
American Marketing Association	72
Amtrak	42
Annual Payments	45
Answers to Common Questions	40
Application Information	32
Applied Computer Science	82
Applied Mathematics Concentration	157
Applying for Financial Aid	47
Apprenti Cuisinier Award	65
Arcade, The	22
Area Churches	41
Art Course Descriptions	172
Articulation Agreements	38
Assistant Resident Director	55
Associate Degrees	4, 5, 6
Athletic Facilities	74
Athletics	24, 74
Attendance	42, 56
Authorized Absence	57
Awards	65
AXT/ESD Honor Societies Awards	65
B	
Bachelor's Degrees	4, 5, 6
Bakeshops	28
Baking & Pastry Arts	84
Baking & Pastry Arts Bachelor of Science Degree	85
Baking & Pastry Arts Course Descriptions	172
Baking & Pastry Arts Internship	16
Banking	41
Baseball	74
Basketball	74
Beaches	43
Billing	44
Biological Science Concentration	157
Black Student Alliance	72
Board of Trustees	219
Bonanza Bus Terminal	42
Books and Supplies	45
Bookstores	22, 23, 27
Bus Schedules	42
Bus Stations	42
Business Administration	86
Business Course Descriptions	173
Business Professionals of America	73
Business Professionals of America (BPA) Scholarship	51
Business Programming Concentration	165
Business Programs	4

C

CAFE (Culinary Arts Food Service Exposition)	23
CAFE Commons	28
Cake Decorating Club	72
Calendar	3
Campus Diversity Office	70, 239
Campus Ministry.....	22, 41
Campuses.....	20, 29
Career Development	22, 23, 67
Career Development Directory Listing.....	237
Career Education, Philosophy	14
Career Electives for Equine Majors.....	106
Career Electives for Retail Marketing & Management Majors	146
Career Exploration Scholarship	51
Career Prerequisites	61
Career Sampler	34
Career Studies Program	17, 179
Career Through Culinary Arts Programs (C-CAP)	51
Career Writing Concentration	157
Caribbean Students Association	72
Casino and Gaming Operations Concentration	160
Cars	43
Catholic Youth Organization/Youth Ministry (CYO) Scholarship	51
Center for Academic Support Directory Listing	236
Center for Leadership Studies	19
CTEDL Directory Listing	238
Certificate in Paralegal Studies	143
Challenge Examinations	35
Chancellor Scholarship	51
Charleston, S.C. Campus	15, 20, 24, 29
Charter	7, 20
Cheerleading	74
Chestnut's	22, 28
Chippers Club.....	72
Christian Student Fellowship	72
Churches	41
Citizens Bank Center for Student Involvement	22
Class Selection	43
CLEP Examinations	35
Climate	41
Clothing	40
Co-ed Sports	74
Co-op (Cooperative Education)	18, 67, 83, 94, 178
College of Business	4
College of Business Affiliations	9
College of Business Directory Listing	221
College of Culinary Arts.....	5, 21, 23
College of Culinary Arts Advisory Council.....	226
College of Culinary Arts Affiliations.....	10
College of Culinary Arts Directory Listing.....	224
College-Level Examination Program (CLEP)	35
Collegiate Academic Scholarship	51

Collegiate Honors Society	72
Commencement	61
Commercial Recreation Concentration	160
Committee on Academic Standing	59, 60, 61
Commonly Asked Questions	40
Commons, The	23
Community Leadership Certificate Program	63
Computer Laboratories	25
Computer/Business Applications	87
Computer/Business Applications Course Descriptions	173
Computer Graphics Course Descriptions.....	174
Computer Graphics & New Media	88
Computer Science Course Descriptions	175
Computerized Drafting.....	90
Computerized Drafting Concentration	165
Computerized Drafting Course Descriptions	176
Concentrations	19, 62, 157
Concentrations, Declaring Your	157
Congressional Internships	18
Connecticut Chef's Association	55
Continuing Education	19
Cooperative Education (Co-op).....	18, 67, 83, 45, 178
Core Values	13
Counseling.....	70
Course Descriptions	168
Course Numbering System	168
Credit for College Programs.....	36
Criminal Justice	92
Criminal Justice Practicum/Externship	16
Cross Country.....	74
Culinary Admissions	23
Culinary Advanced Standing.....	36
Culinary Archives & Museum	24, 28
Culinary Arts.....	94
Culinary Arts Advisory Council	226
Culinary Arts Bachelor of Science Degree	96
Culinary Arts Course Descriptions	178
Culinary Arts Food Service Exposition (CAFE)	23
Culinary Arts Internship	16
Culinary International Exchange	95
Culinary Nutrition	97
Culinary Nutrition Course Descriptions	180
Curfew	41
Curriculum	15

D

Database Management Concentration	165
David Friedman Center	23
Deans	23
Deans' List	62
DECA	72
DECA Scholarship.....	51
Declaration and Certification of Financial Support	36
Delta Epsilon Chi (DECA).....	73

Delta Phi Epsilon Sorority	74
Delta Sigma Phi Fraternity	74
Delta Sigma Theta Sorority	74
Departmental Challenge Examinations	35
Deposits and Other Fees.....	44
Desktop Publishing Concentration	165
Diet	41
Dining Facilities	27, 41
Directories	219
Disabled Students	4–6, 15, 32, 67, 68
Dismissal	58, 59, 60
Distinguished Visiting Chef Scholarship	53
Distinguished Visiting Professor Scholarship.....	51
Doctoral Program	29
Dollars for Scholars	55
Dominican Student Association	72
Downcity Campus	22
Dr. Leah Powers-McGarr Scholarship	53
Dr. Morris J.W. Gaebe Award	65
Dr. Sam Postbrief Award	66
Drinking Age in R.I.	41

E

Early Admissions	33
East Hall	23, 26
Economics Course Descriptions.....	181
Education for Careers	14
Education for Life	14
Educational Expenses	44
Edward D. Fuller Jr. Award	66
Electives for Equine Majors	106
Electronics Engineering	98
Electronics Engineering Course Descriptions	181
Electronics Technology Course Descriptions	183
Ellsworth M. Statler Scholarship	54
Employee Tuition Scholarship	51
English Course Descriptions	184
English Language Institute	68
English Language Institute Course Descriptions	185
Entertainment Management Concentration	160
Entrepreneurial Practicum	17
Entrepreneurship	100
Entrepreneurship Concentration.....	160
Entrepreneurship Course Descriptions	185
Environmental Science Concentration.....	157
Equine Business Management.....	103
Equine Business Management/Riding	106
Equine Center	28, 103
Equine Club	72
Equine Course Descriptions.....	186
Equine Extracurricular Activities	103
Equine Facility	103
Equine Practicum	17
Equine Studies	108
ESL Grant	51

Exams	3
Extension Courses	44
External Affairs Directory Listing.....	238
Externships.....	16–18

F

Facilities Management/Physical Plant Directory Listing	238
FAFSA	47–48
Fall Term	3
FAM (Familiarization) Tour	18
Family, Career and Community Leaders of America	52
Family Scholarship	52
Fashion & Retailing Internship	16
Fashion Concentration	162
Fashion Merchandising	109
FAST (Freshmen Advanced Study Track) Program	36
FBLA	72
Federal Pell Grant	49
Federal Perkins Loans.....	49
Federal Subsidized Stafford Loan.....	50
Federal Supplemental Educational Opportunity Grant	49
Federal Unsubsidized Stafford Loan	50
Federal Work-Study Program	49
Fees	44
Feinstein Community Service Center	234
Feinstein Enriching America Program.....	14, 18, 22, 61
Feinstein Graduate School	20, 29
Feinstein Graduate School Affiliations	11
Feinstein Graduate School Directory Listing	235
Finance Directory Listing	238
Financial Aid.....	47, 49
Financial Obligations	47
Financial Planning.....	47
Financial Services Management.....	110
Financial Services Management Concentration	163
Financial Services Management Course Descriptions	188
Florida Campus	21, 30
Food	41
Food & Beverage Concentration.....	160
Food & Beverage Management	113
Food Marketing.....	115
Food Service Entrepreneurship	116
Food Service Management	117
Food Service Management Course Descriptions	189
Food Service Academic Studies	23
Food Service Programs	14
Founders' Trophy	65
Four-Year Programs	4–6
Fraternities.....	73
Free Application for Federal Student Aid (FAFSA)	47–49

French Course Descriptions	191
Freshman Advanced Study Track (FAST) Program	36
Friends of Escoffier Society	72
Future Business Leaders of America (FBLA)	72
Future Business Leaders of America Scholarship.....	52
Future Farmers of America Scholarship	52

G

Gaebe Eagle Scout Award	52
General Fee	44
General Refund Policy	46
General Studies	19
German Course Descriptions	192
Gladding's	16, 22, 27, 222
Golden Quill Honor Society	64
Golf	75
Goteborg, Sweden Campus	21, 31
Government Externship	18
GP (Grade Pending).....	58
GPA Required for Graduation	59
Grade Pending (GP).....	58
Grade Requirements	33
Grading System, Undergraduate.....	56
Graduate Programs at J&W	20, 29
Graduation Requirements	61
Grants	49-51
Greek Organizations	73
Greyhound Bus Lines	42
Guaranteed Tuition Plan	45
Guests.....	41
Guide to the Alpha-Numeric Course Numbering System.....	168
Gymnasiums	22, 23

H

Handicapped Students....	4-6, 15, 32, 67, 68
Harborside Academic Center (HAC)	23
Health Insurance	45
Health Services	23, 43, 69
High School Transcript	32
Hillel	73
History Concentration	158
History Course Descriptions	192
History of University	20
Hit Squad.....	73
Honor Societies	64
Honors.....	61
Honors Program	34, 62
Hospitality Center.....	23, 26
Hospitality College	5, 21
Hospitality College Advisory Council	228
Hospitality College Affiliations	10
Hospitality College Directory Listing	226
Hospitality Management	120
Hospitality Management Course Descriptions	193

Hospitality Programs	15
Hospitality Sales & Meeting Management Concentration	161
Hospitals	43
Hotel Internship	16
Hotel Management	122
Housing Contract	40
Human Resource Management Concentration	163
Human Resources and Payroll	239

I

I (Incomplete)	57
IAAM	73
IFSEA	55, 73
IHM Business School	1, 31
Illness	43
Imperial Hall.....	25
Incomplete (I)	57
Independent Students.....	46
Information Booth.....	28
Information Science	126
Information Science Course Descriptions	195
Information Technology Course Descriptions	197
Information Technology Directory Listing	238
Insurance	45
Intercollegiate Sports	74
Interdenominational Chapel.....	23
International Admissions.....	36
International Association of Culinary Professionals (IACP) Scholarship	55
International Baccalaureate.....	37
International Baking & Pastry Institute®	23, 28
International Business	127
International Business Course Descriptions	198
International Center Directory Listing	238
International Club	73
International Experiential Learning	17
International Food Service Executives Association	55, 73
International Hotel & Tourism Management.....	129
International Hotel & Tourism Management Course Descriptions	199
International Student Services.....	69
International Students.....	36
International Transfer Admissions	37
Internships.....	16

J

Johansson's Bakery	28
John Hazen White Center for Arts & Sciences	19, 22
John Hazen White School of Arts & Sciences Affiliations	8

John Hazen White School of Arts & Sciences Directory Listing	230
Johnson & Wales Inn	27
Johnson Hall	22
Junior Achievement (JA)	52, 73

K

Kappa Alpha Psi Fraternity	73
Kinsley Building	22
Kitchens	23

L

Languages, Modern	62
Latino American Club	73
Laundry Facilities	40
Law Course Descriptions	199
Leadership Studies Concentration	158
Leadership Studies Course Descriptions	203
Learning Centers	22, 23, 32, 64, 67, 68
Leaves of Absence	60
Legal Issues Concentration	163
Legal/Community Directory Listing	238
Legislative Charter	7, 20
Letter Grades	56
Libraries	23
Library Directory Listing	236
Literature Concentration	158
Literature Course Descriptions	203
Living Off Campus	40
Loans	50, 51
Lodging Management Scholarship	52

M

Make-up Classes	56
Management	132
Management Course Descriptions	204
Marketing	135
Marketing Course Descriptions	206
Marketing Externship/Practicum	17
Martin Luther King Jr. Scholarship	52
Math Placement	34
Mathematics Course Descriptions	206
Maximum Program Length	58
Mayor's Internship Program	18
McNulty Hall	26
Meal Plans	27
Meals	41
Medical Records	69
Medication	69
Members of the Corporation	220
Men's Sports	74
Minimum Academic Achievement	59
Minimum Grade Requirements	33
Missing Class (Religious Observance)	42
Mission Statement	13
Monday Holidays	56
Monthly Payment Plan	45
Multicultural Center	69
Multimedia Concentration	165

N

Narragansett House	23
National Association for the Advancement of Colored People	73
National High School Recipe Contest	52
National Society of Minorities in Hospitality	73
National Student Organizations (NSO)	26, 40
Networking Concentration	164
New Club	27, 28
New England Association of Schools and Colleges, Inc. (NEAS&C)	7
Newman Club	73
Nondiscrimination Notice	66
Norfolk, Va., Campus	20, 30
North Miami, Fla., Campus	20, 30
Notice of Nondiscrimination	66
Nurses	24, 69
Nutrition Society	73

O

Off-Campus Living	40, 71
Office of Campus Diversity	69
Office of Campus Diversity Directory Listing	238
Office of Human Resources and Payroll Directory Listing	238
Officers of the Corporation	219
Operations Management Concentration	164
Organizations, Clubs and	72
Orientation	65, 70
Orientation Fee	44
Outcomes Assessment	13
Outstanding Student Leader of the Year Competition	52
Overnight Guests	41

P

PAR Building	22
Paralegal Studies	141
Paralegal Studies Certificate	143
Paramount Building	23
Parent Loan Program for Undergraduate Students (PLUS)	50
Parking	43
Pass/Fail	60
Payment Options	45
Payroll/Personnel Department	23
Peer Tutoring	67, 68
Pell Grant	49
Perkins Loans	49
Personal Banking	41
Personal Counseling	70
Personal Vehicles	43
Phi Beta Lambda (FBLA)	73
Phi Beta Sigma Fraternity	73
Phi Kappa Sigma Fraternity	73
Phi Sigma Sigma Sorority	73

Phi Theta Kappa (National Honor Society)	
Scholarship.....	53
Philosophy Course Descriptions.....	208
Philosophy of Career Education	14
Physical Science Concentration	158
Physician	43, 69
Placement	34
Plantations Hall	22
PLUS	50
Political Science Concentration	158
Political Science Course Descriptions.....	208
Portfolio Assessment	35, 58
Practicum Facilities.....	27
Practicum Properties Directory Listing	238
Practicum Pyramid Award	66
Practicums	16, 17
Presidential Academic Scholarship.....	53
President's Trophy	65
Prior Learning Assessment	35, 58
Probation, Academic	59
Professional Development	
Course Descriptions	210
Professional Tutoring	68
Proficiency Tests	35
Programs of Study	4, 75
Prolonged Absences	56
Providence, R.I.	21, 38
Pro-Start Scholarship	53
Psychology Concentration	159
Psychology Course Descriptions.....	210
Public Transportation	42
Purposes of J&W	13

R

Radisson Airport Hotel	27
Recreation and Athletic Center	24, 74
Recreation/Leisure Management	
Course Descriptions	210
Recreational Programs	74
Refrigerators	41
Refunds	46
Registrar	24, 56
Registrars Directory Listing	240
Reinstatement	60
Religion Course Description.....	211
Religious Observance	42
Religious Services	41
Remedial Courses	60
Renaissance Group Directory Listing	239
Renaissance Hall	26
Reservation Deposit	44
Residence Hall Deposit.....	44
Residence Halls	25, 40
Resident Assistants	55, 62, 70
Residential Life	70
Resort Management Concentration	161
Restaurant Management.....	144
Retail Concentration	164
Retail Course Descriptions	211

Retail Internship	16
Retail Marketing & Management	146
Revision of Catalog.....	1
Rhode Island Public Transit Authority	
(RIPTA)	42
Rhode Island State Government	
Intern Program	18
Rhode Island State Scholarship	
& Grant Program	54
Room & Board	27, 44
Roommates	40
Rooms Division Management	
Concentration	161
Rotaract International	73

S

S/U (Satisfactory/Unsatisfactory)	58
Safety & Security	40, 71
SAT and ACT	33
Satisfactory Academic Progress.....	58
Satisfactory/Unsatisfactory (S/U)	58
Saucier Club.....	73
Schedules, Class	56
School of Arts & Sciences.....	19, 22
School of Arts & Sciences Affiliations	8
School of Arts & Sciences	
Directory Listing	230
School of Technology	6, 28
School of Technology Affiliations	11
School of Technology Directory Listing	228
Science Course Descriptions	212
Secondary School Record	32
Secretarial Course Descriptions.....	214
Security	41, 71
Selective Career Cooperative	
Education (Co-op)	18
SEOG.....	49
Service Learning Course Descriptions	214
SHARP (Special Honors	
and Rewards Program)	15, 64
Shuttle Bus Service	22
Sigma Delta Tau Sorority.....	73
Sigma Gamma Rho Sorority.....	73
Sigma Lambda Beta Fraternity.....	73
Sigma Lambda Gamma Sorority.....	73
Sigma Lambda Upsilon/Senoritas	
Latinas Unidas Sorority Inc.	73
Sigma Pi Fraternity	73
Sigma Sigma Sigma Sorority	73
Silver Key Honor Society	64
Ski Club	73
SkillsUSA-VICA.....	53, 73
Snowden Hall	26
SOAR.....	73
Soccer	74
Society for the Advancement	
of Management.....	73
Sociology Concentration	159
Sociology Course Descriptions.....	214

Softball	74
Sororities	73
South Carolina Campus	20, 29
South Hall	26
Spanish Course Descriptions.....	215
Special Functions Club	73
Special Functions Team Award	66
Special Honors And Rewards Program (SHARP)	15, 64
Special Menus	41
Special Needs Students 4–6, 15, 33, 67, 68	
Sports	74
Sports/Entertainment/Event Management.....	148
Sports/Entertainment/Event Management Course Descriptions	215
Sports/Entertainment/Event Management Externship	16
Sports Management Concentration	161
Spring Term	3
Stafford Loans	50
Standardized Testing	34
State Airport.....	28, 42
State Bus System.....	42
State Grants/Scholarships	54
Stress Management Workshops	67
Student Academic Services Directory Listing	239
Student Activities	72
Student Affairs Affiliations	12
Student Affairs Directory Listing.....	390
Student Assistant Employment Program	55
Student Clubs	72
Student Employment.....	23
Student Financial Services	24, 47
Student Financial Services Directory Listing	239
Student Health and Accident Insurance	45
Student Housing.....	70
Student I.D.	41, 65
Student Medical Records	69
Student Organizations.....	72
Student Recognition Night.....	65
Student Services	67
Student Success	22
Students Organized Against Racism (SOAR)	73
Subsidized Stafford Loan	50
Successful Course Completion	59
Summer Abroad Program.....	17
Summer Sessions	3, 57
Summer Work Experience Program (SWEP)	67
Summer Work Experience Scholarship	54
Supplemental Educational Opportunity Grant (SEOG).....	49
Supplies.....	45
Support Groups	67
Sweden Campus.....	21, 31
SYSCO & Premier Suppliers Scholarship.	54

T

T.F. Green State Airport.....	28, 42
Tau Epsilon Phi Fraternity	73
Tau Kappa Epsilon Fraternity	73
Tax and Immigration Seminars.....	69
Teaching Assistant/Fellowship Program	55
Technical Science Course Descriptions	216
Technology Programs	15
Technology Services Management	150
Technology Students Association (TSA)	53
Tennis	74
Term Payments.....	45
Termination	59
Test of English as a Foreign Language (TOEFL)	36, 37, 38
Test Scores	33
Testing.....	34
Textbook Sales/Buy-Back Program.....	45
The American Hotel Foundation	54
The Educational Foundation of the National Restaurant Association	55
The Hospitality College	5, 21
The Hospitality College Advisory Council	228
The Hospitality College Affiliations	10
The Hospitality College Directory Listing	226
Theater Arts	73
Three-Term Schedule	15
Time Management Workshops.....	67
TOEFL (Test of English as a Foreign Language).....	36, 37
Tour Management Operations Concentration	162
Tourism Planning and Development Concentration	162
Train Station	28, 43
Transcripts.....	44
Transfer Admissions	33
Transfer Admissions (International Students).....	37
Transfer Scholarship	53
Transfer Students	33
Transportation	42
Travel & Tourism Club.....	73
Travel Arrangements	42
Travel-Tourism Course Descriptions	217
Travel-Tourism Management	151
Traveling to Providence	38
Trustees' Awards	64
Tuition Exchange Scholarship	53
Tuition & Fees	44
Tutoring	15, 67
Two-Plus-Two Programs	4, 15

U

Undeclared Major	4, 5, 14, 34, 154
Uniforms	40
United Ensemble Gospel Choir	73
University Administration	
Directory Listings	236
University Affiliations.....	7
University Bookstores	16, 22, 23, 27
University Club	27
University Hall	22
University Involvement Board.....	73
University Office Directory Listing.....	221
University Planning Directory Listing.....	239
University Recreation	
and Athletic Center	24, 74
University Relations Directory Listing	239
University Transportation System	42
University Withdrawal Credit Policy.....	46
Unsubsidized Stafford Loan	50

V

Veterans	7, 34
Vilma Gatta Triangolo Alumni House	24
Virginia Campus	20, 30
Visitor's Log.....	41
Visitors to Residence Halls	41
Vocational Industrial Clubs	
of America (VICA)	73
Volleyball	74

W

W (Withdrawal)	57
W/P (Withdrawal/Pass).....	57
Wall Street Journal Award	66
Web Management	
and Internet Commerce	155
Web Site Development	156
Weekend Meal Plan	41
West Hall	26
Who's Who.....	66
Wilfred N. Lavallee Award	66
Winter Holiday Break.....	3
Winter Term	3
Withdrawal (W)	57
Withdrawal Credit Policy	46
Withdrawal/Pass (W/P).....	57
Women's Sports	74
Work-Study.....	49
Workshops in Stress Management.....	67
Wrestling	74
Writing Across the Curriculum	19

X

Xavier Complex.....	23, 25
---------------------	--------

Z

Zeta Beta Tau Fraternity	73
--------------------------------	----



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