

JOHN

---

2014–2015  
CATALOG



NORTH MIAMI  
CAMPUS

2014-15 North Miami Catalog .....

Attendance .....

1701 NE 127th Street  
North Miami, FL 33181  
Phone: 1-866-598-3567 or 305-892-7000  
Fax: 305-892-7020

This catalog is an official publication of Johnson & Wales University. As such, it and any other publications or policies on JWU's website are 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 publication date of the catalog. Requirements stated in the edition



# 2014-2015 Academic Calendar: North Miami Campus

This calendar is offered for planning purposes only; dates are subject to change. Updated 27, 2014.

	=important date
	=no classes/holiday/break

- 9 Fall term begins
- 12 Make-up classes held for:
  - Mondayclasses
  - Culinary & baking labs

SEPTEMBER 4						
S	M	T	W	Th	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

MARCH 15						
S	M	T	W	Th	F	S

S M T W Th 3.881 0.4812 14.881 0.4 10.8 re f 182.88 649.2 .00781 1f 6.48 010.8

\$ % & '

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with approximately 16,000 graduate, undergraduate and online students at its four campuses in Providence, R.I.; North Miami,

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

- Undertake continuous improvement and planning for a sustainable future.
- Foster a teaching-focused university that encourages appropriate



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

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

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

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

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

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

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

Johnson & Wales University is registered as a private institution with the Minnesota Office of Higher Education pursuant to sections 136A.61 and 136A.71. Registration with the Minnesota Office of Higher Education is not an endorsement of the institution. Credits earned at the institution may not transfer to all other institutions.

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

Johnson & Wales University will make available for review to any enrolled or prospective student, upon request, a copy of the documents describing the institution's accreditation, approval or licensing. This information, as well as contact information for accreditors and state officials and agencies for filing complaints, may be obtained by contacting the Interim Associate Provost for Planning and Institutional Effectiveness, Office of the Provost, Johnson & Wales University, One Weybosset Hill, Sixth Floor, 33 Broad Street, Providence RI 02903; phone: 401-598-1359.

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

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

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

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

- Elementary Education & Elementary Special Education & Secondary Special Education

## Affiliations

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

A description of written arrangements that the university has with other



- Ronald Martel, Ph.D., vice president of student affairs and dean of students
  - Christopher O. Placco, M.S., MBA, AIA, NCARB, vice president of facilities management
  - Page C. Sciotto, MBA, vice president of resource development
  - Douglas J. Whiting, B.A., vice president [REDACTED]
-

- David Edwards, M.S., assistant professor; B.S., M.S., Florida International University
- Martin Felix, MBA, assistant professor; A.A., Miami Dade Community College; B.A., Florida International University; MBA, University of Phoenix
- Jude Ferreira, M.S., associate professor; A.A., Sullivan County Community College; B.S., M.S., Florida International University
- Samer Hassan, Ph.D., CHA, CHE, professor; B.Sc., M.Sc., Ph.D., Helwan University, Cairo, Egypt
- Oren Hertz, MBA; instructor; B.S., Florida International University; MBA, Nova Southeastern University
- Joanne Leoni, Ed.D., professor; B.S., Rhode Island College; M.S., Ed.D., Nova Southeastern University
- Maureen Lloyd-James, Ph.D., professor; B.A., Queen's University; M.S., Johnson & Wales University; Ph.D., Nova Southeastern University
- Jack Rose, M.Ed., associate professor; B.A., Rutgers University; M.Ed., Nova Southeastern University
- David Sabot, J.D., associate professor; B.A., Miami University; LL.M., George Washington University; J.D., California Western School of Law
- Roberta Schwartz, M.A., associate professor; B.A., Brooklyn College; M.A., State University of New York at Stony Brook
- Alan Seidman, DBA, college chair, professor; B.S., Cornell University; M.P.S., Lynn University; DBA, Nova Southeastern University
- Craig Skilling, M.S., instructor; B.S. Florida State University; M.S., St. Thomas University
- Sergio Varona, MBA, associate professor; B.B.A., Pace University; MBA, St. John's University
- Wendy Wallberg, J.D., assistant professor; B.A., University of Miami; L.L.M., John Marshall Law School; J.D., St. Thomas University

#### **Adjunct Faculty**

- John Cejka, MBA; B.A., Florida Atlantic University; MBA, DeVry University
- Jeff Martin, M.S.; B.A., University of South Florida; M.S., Nova Southeastern University
- Sharon McKnight, M.S.; B.S. Florida International University; M.S., Florida International University
-





# College of Arts & Sciences

## **chool of Professional Studies**

### **• Bachelor of Science B.S. Degree**

- Criminal Justice (p. 16)

## **chool of Science Liberal Arts**

### **• Bachelor of Science B.S. Degree**

- Media & Communication Studies (p. 19)

As of April 11, 2014, the following degree program has been eliminated:

- Bachelor of Science: Media & Communication Studies

### **• Minor**

- Environmental Sustainability (p. 18)
- Professional Communication (p. 20)

### **• Non- Degree**

- Arts & Science Core Experience (p. 15)
- English as a Second Language (p. 17)

## Arts & Science Core Experience - NONDEG

Johnson & Wales University is committed to providing its students with the learning necessary for professional and personal success. A Johnson & Wales University education is intended to prepare students to become engaged citizens with the intellectual and practical skills needed to address complex issues in a diverse and dynamic world.

In addition to development of lifelong learning skills, the university's A&S general education core curriculum provides breadth of learning by introducing students to multiple ways of knowing and understanding the world through the natural sciences, social sciences and humanities.

### **Foundational Learning**

Foundational skills are taught in the first two years and reinforced throughout the curriculum: oral and written communication, information literacy, critical and creative thinking, scientific reasoning and quantitative literacy.

Students will be required to build on foundational writing skills in many disciplines in the arts and sciences as well as in their major courses. All students must fulfill a university graduation requirement for college level writing proficiency.

### **Building Integrative Habits of Mind**

An essential component of the A&S Core Experience is the development of integrative learning which requires thinking across boundaries, applying knowledge and skills in new situations, and synthesizing information from







## Environmental Sustainability - MINOR

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

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

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

### Environmental Sustainability

#### Minor

SCI1010	Environmental Science	4.5
SCI3020	Sustainability Policy and Planning	4.5
SCI3070	Food Sustainability	4.5
SCI3080	The Business of Sustainability	4.5
SCI4090	Research Seminar in Sustainability	4.5

## Media & Communication Studies - BS

As of April 11, 2014, the following degree program has been eliminated:

- Bachelor of Science: Media & Communication Studies

The Media & Communication Studies major focuses on the study of media production, content and reception. Through required and elective courses, students engage with scholarly research to analyze, interpret and evaluate the relationship among media industries, texts and the broader social world. In the tradition of a liberal arts education, the curriculum assumes that students ask and attempt to answer political-economic and social-cultural questions, such as why media products are created in specific ways for particular audiences, how readers and viewers respond to messages and what their responses mean for the human condition in a global society.

Our faculty members expect students to demonstrate a breadth and depth of knowledge. The major has a tripartite structure: 10 required courses that cover media industries, texts, and audiences (breadth); and two strands, one in principles, and another in practices, with five electives per strand (depth). The principles strand induces students to deepen their knowledge of specific media forms, while the practices strand stresses writing, business and production. The major is structured to provide enough flexibility for



## College of Culinary Arts

- **Associate in Science A.S. Degree**
  - Baking & Pastry Arts (p. 22)
  - Culinary Arts (p. 23)

# Baking & Pastry Arts - AS

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

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

- Preparation, production and presentation of baked products, pastry, and desserts utilizing professional techniques.
- Apply food safety and sanitation principles in the preparation and service of food and beverage products.
- Implement cost control measures to track goods, services, and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Utilize healthful baking and dessert preparation techniques to modify and develop formulas.
- Exhibit professional leadership attributes necessary for operating responsibly in the food and beverage industry.

First-year Baking & Pastry Arts students rotate through two terms of hands-on laboratory classes. Emphasis is placed on skills development and techniques of combining basic ingredients to produce pastries, breads, cakes, frozen desserts, and chocolates. Second-year laboratories emphasize advanced techniques in the preparation and production of cakes, entremets, artisan breads, plated desserts and sugar work.

The baking and pastry lab experience is complimented by a sound general education core and professional studies which include food and beverage cost control, nutrition, and a food safety course that, upon successful completion, results in a Food Safety Manager certification recognized by the Conference for Food Protection.

## Baking Pastry Internship

Associate degree students will participate in one term of experiential education which allows students to participate in food service operations in preparation for future careers. Possible sites include university owned or operated practicum educational facilities, hotels, restaurants, country clubs, resorts, casinos, spas and contract food service providers. Eligibility requirements for certain sites include a 2.75 cumulative GPA and completion of all prerequisite coursework. International internship opportunities at host company sites throughout the world may also be available for students who have met specific college eligibility requirements, have a minimum of one year work experience in a full-service restaurant, hotel or resort, and who maintain a 3.25 cumulative grade point average.

## Baking Pastry Arts

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

### Math or Courses

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

### Pastry Arts Applications

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

### Related Professional Studies

FSM1065	Food Safety and Sanitation Management *	1.5
FSM2025	Food and Beverage Cost Control	4.5
NUTR2001	Introduction to Nutrition	4.5

### Associate Degree Core Experience

Communications Foundation Courses		13.5
ENG1020	English Composition	

ENG1021	Advanced Composition and Communication	
ENG1030	Communication Skills	
Integrative Learning		4.5
ILHS2000	Integrative Learning Humanities/Social Sciences	
Mathematics		4.5
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
Science **		4.5
One SCI-designated course		
Total Credits		96.0

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

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

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

### Four-Year Options

- Baking & Pastry Arts (<http://catalog.jwu.edu>)

## Culinary Arts - AS

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



**chool of Business**

• **Bachelor of Science B. .egree**

- Business Administration (p. 26)
- Fashion Merchandising & Retail Marketing (p. 28)
- Management (p. 30)
- Marketing

# Baking & Pastry Arts and Food Service Management - BS

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

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

- Apply supervisory-level written and verbal communication.
- Achieve technical competency in computer applications relevant to the Food Service Industry.
-

# Business Administration - BS

The Business Administration bachelor's degree program provides a balanced combination of required c

# Culinary Arts & Food Service Management - BS

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

Upon completion of the program, graduates are expected to:

- Apply supervisory-level written and verbal communication.
- Achieve technical competency in computer applications relevant to the Food Service Industry.
- Apply management and leadership skills in a food service operation.
- Apply personal accountability, ethical behavior and professionalism in a food and beverage operation.
- Use critical thinking skills to identify and solve problems facing food service operations.
- Identify and communicate long-range vision and strategy for a food service company.

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

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

## uggested Free Elective Tracks for Culinary Arts Food Service Management Majors

### Providence Campus

- Internship 13.5 credits
- Study Abroad 13.5 credits
- Baking and Pastry Arts 15 credits
- Beverage Service Management up to 18 credits
- Culinary Capstone Lab 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage up to 18 credits
- On Site Food Service Management up to 18 credits
- Meeting and Event Management up to 18 credits
- Resort Management up to 18 credits
- Sales and Marketing Management up to 18 credits
- Sommelier up to 18 credits (Sommelier minor 22.5 credits)
- Wellness and Sustainability 13.5 credits

### Charlotte Campus

- Internship 13.5 credits
- Study Abroad 13.5 credits
- Beverage Service Management up to 18 credits
- Entrepreneurship up to 18 credits
- Food and Beverage up to 18 credits
- Meeting and Event Management up to 18 credits
- Wellness and Sustainability 13.5 credits

### Denver Campus

- Internship 13.5 credits
- Study Abroad 13.5 credits

- Beverage Service Management up to 18 credits
- Culinary Capstone Lab 15 credits
- Entrepreneurship up to 18 credits
- Food and Beverage up to 18 credits
- Sales and Marketing Management up to 18 credits

### North Miami Campus

- Internship 13.5 credits
- Study Abroad 13.5 credits
- Baking and Pastry Arts 15 credits
- Beverage Service Management up to 18 credits
- Culinary Capstone Lab 15 credits
- Cruise Line Management 13.5 credits
- Sales, Meeting and Event Management up to 18 credits

## **Culinary Arts and Food Service Management**

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

First two years: 96  
in Culinary Arts (<http://catalog.jwu.edu/programsofstudy/culinary/culinary-arts-as>)

Third and fourth years:

### **Major Courses**

FSM3001	Food Service Management Systems and Human Resource Applications	4.5
FSM4061	Advanced Food Service Operations Management	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5

### **Related Professional Studies**

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

### **General Core Experience**

Integrative Learning		4.5
ILSR4000	Integrative Learning Senior Level	
Arts and Humanities		9
PHIL3040	Ethics of Business Leadership	
	One course from ART, HIST, HUM, LIT or REL	
Mathematics		4.5
MATH2001	Statistics	
Social Sciences		9
PSYC1001	Introductory Psychology	
	One course from ECON, LEAD, PSCI or SOC	
A&S Electives		9
	Two courses with an EASC attribute, at least one at 3000 level	

# Fashion Merchandising & Retail Marketing - BS

ENG1020

English Composition

ENG1021

Advanced Composition and Communication

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

Upon completion of the program, graduates are expected to:

- Research, prepare and deliver written and oral presentations, individually and collaboratively with appropriate methods and technology in a retail marketing environment.
- Apply creative and advanced analytical competencies necessary for careers in fashion merchandising and retail marketing.
- Demonstrate knowledge of global fashion markets, designer contributions and acquisitions of product and manufacturing of fashion goods.
- Demonstrate knowledge of marketing principles applied to fashion goods.
- Demonstrate the competencies to analyze ethical issues and identify socially responsible practices in retail marketing and management.

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

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

Students should use their electives to create a meaningful, specialized area of study. The university's faculty advising system facilitates these selections. To qualify for the internship, students must have a 2.75 GPA, or have permission of the program director, and a letter of approval from their faculty advisor.

## Fashion Merchandising Retail Marketing

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

### Major Courses

MRKT1001	Principles of Marketing	4.5
MRKT1002	Consumer Behavior	4.5
RTL1005	Retailing	4.5
RTL1010	Textiles	4.5
RTL1020	The Business of Fashion	4.5
RTL2010	Apparel Quality Analysis	4.5
RTL2063	Retail Industry Seminar	4.5
RTL2095	Retail Lab	4.5
RTL3010	Merchandise Buying	4.5
RTL3020	Merchandise Mathematics	4.5
RTL3030	Comparative Retail Strategies	4.5
RTL3055	Global Influences on Fashion History	4.5
RTL4010	Retail Executive Decision Making	4.5
Major Elective	Choose one of the following:	4.5
ART3020	Art History	
MGMT1001	Principles of Management	
MRKT3005	Brand Marketing	
MRKT3020	Product Development	
MRKT3050	Professional Selling & Sales Management	
RTL1050	Visual Merchandising	
RTL3060	Fashion Forecasting	

### Related Professional Studies

ACCT2001	Business Accounting I	4.5
ACCT2002	Business Accounting II	4.5
CAR0010	Career Capstone	1
ECON1002	Microeconomics	4.5
FIT1000	Information Technology for Business Professionals	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5
LAW3002	The Legal Environment of Business II	4.5

### Core Experience

Communications Foundation Courses	13.5
-----------------------------------	------

# Hotel & Lodging Management - BS

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

Upon completion of the program, graduates are expected to:

- Apply technical skills in a lodging organization.
- Demonstrate personal accountability and professionalism in a lodging environment.
- Apply management skills in a lodging environment.
- Apply creativity and critical thinking skills to solve challenges and make ethically sound decisions.
- Identify and communicate a long-range vision and strategy for a service organization.

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

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

## Hotel Lodging Management

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

### Major Courses

ECON1002	Microeconomics	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2085	Hotel Food and Beverage Operations	4.5
FSM2095	Hotel Food and Beverage Controls **	4.5
FSM4060	Hospitality Operations Management	9
HOSP1001	The Hospitality Field	4.5
HOSP1008	Customer/Guest Service Management	4.5
HOSP1010	Front Office Operations	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP2099	Hotel Internship	13.5
HOSP3033	Hotel Property Operations	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP3077	Revenue Management	4.5
HOSP4060	Hospitality Management Seminar	4.5

### Related Professional Studies

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

### Core Experience

Communications Foundation Courses		13.5
ENG1020	English Composition	
ENG1021	Advanced Composition and Communication	
ENG1030	Communication Skills	
Integrative Learning		9
ILSC2000	Integrative Learning Science with Humanities/Social Sciences	
ILSR4000	Integrative Learning Senior Level	
Arts and Humanities		9
PHIL3040	Ethics of Business Leadership	
One course from ART, HIST, HUM, LIT or REL		
Mathematics		9
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics	
Science		4.5
One SCI-designated course		

Social Sciences		9
ECON1001	Macroeconomics	
One course from LEAD, PSCI, PSYC or SOC		
A&S Electives		9
Two courses with an EASC attribute, at least one at 3000 level or higher.		
Free Elective ***		
22.5 credits selected from 1000-4999 numbered offerings within the university.		22.5
Total Credits		182.5

- \* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- \*\* FSM2095 may be substituted with FSM2080 in Charlotte, Denver, and North Miami.
- \*\*\* In addition to classes, free elective credit can be applied to a number of options such as internship, study abroad or a directed work experience. Students are strongly encouraged to contact an advisor before scheduling free elective credits.

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

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

Study Abroad programs may satisfy a variety of history, sociology, English and other elective requirements. Visit Study Abroad (<http://www.jwu.edu/studyabroad>) for details.







# Professional Golf Management - MINOR

The College of Management offers a minor in Professional Golf Management (22.5 credits) that prepares students to take on leadership roles in golf management and golf related industries. By combining classes in golf skills and golf management with traditional management classes, students will have a solid foundation with which to succeed in this growing industry. Moreover, students will have opportunities to deepen their knowledge in the specific areas which are the most appealing to them including, but not limited to, knowing how to teach golf, manage a golf facility, private club management, or sponsorship, and marketing. Students can choose classes in the minor which they feel will be most beneficial to advancing their career in the golf industry.

## Professional Golf Management

### Minor

SEE2025	Rules of Golf	1.5
SEE2055	Intro to Teaching Golf	3
SEE3080	Golf Operations Management	4.5
Choose three of the following:		13.5
HOSP3060	Private Club Management	
MRKT3005	Brand Marketing	
SEE3075	Golf Club Design & Repair	
SEE3085	Turfgrass Management	
SEE3095	Tournament Management	
SEE3160	Sponsorship and Relationship Management	
Total Credits		22.5

# Restaurant, Food & Beverage Management - BS

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

Upon completion of the program, graduates are expected to:

- Apply management skills within a food service operation.
- Demonstrate personal accountability and professionalism in a food and beverage environment.
- Use critical thinking skills to identify and solve problems and make ethically sound decisions.
- Identify and communicate long-range vision and strategy for a food service company.
- Apply technical skills in a food service setting.

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

Value-added certifications within the degree include an industry-recognized responsible alcohol service certification, the national sanitation certification (a graduation requirement), recognized by the Conference for Food Protection and the International School of Mixology Bartending Certificate.

## Restaurant, Food & Beverage Management

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

### Major Courses

FSM1001	Introduction to the Food Service Field	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2055	Beverage Appreciation	4.5
FSM2080	Food Service Operations **	4.5
FSM2099	Food Service Management Internship	13.5
FSM3020	Dining Service Management	4.5
FSM4061	Advanced Food Service Operations Management	4.5
FSM4880	Beverage Operations Management	4.5
CUL1315	Stocks, Sauces and Soups	3
CUL1335	Traditional European Cuisine	3
CUL1355	New World Cuisine	3
CUL1385	Fundamentals of Food Service Production	3
CUL1395	Purchasing and Production Identification	3
CUL4045	Spirits and Mixology Management	4.5
HOSP2011	Hospitality Sales and Meeting Management	4.5
HOSP2030	Hospitality Human Resources and Diversity Leadership	4.5
HOSP3050	Hospitality Strategic Marketing	4.5
HOSP4060	Hospitality Management Seminar	4.5

### Related Professional Studies

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

### Core Experience

Communications Foundation Courses		13.5
ENG1020	English Composition	
ENG1021	Advanced Composition and Communication	
ENG1030	Communication Skills	
Integrative Learning		9
ILSC2000	Integrative Learning Science with Humanities/Social Sciences	
ILSR4000	Integrative Learning Senior Level	
Arts and Humanities		9
PHIL3040	Ethics of Business Leadership	
One course from ART, HIST, HUM, LIT or REL		

Mathematics

# Sports/Entertainment/Event Management - BS

The Sports/Entertainment/Event Management bachelor's degree program prepares students to manage many areas of major sports facilities and resorts, as well as organize national and international events like the World Cup, the Grammy Awards or the Olympics. Coursework enables graduates to apply the primary tools and fundamental understanding of the basic areas of sport, entertainment or event development, planning and management.

Upon completion of the program, graduates are expected to:

- Apply technical skills in the sports, entertainment and event management industry.
- Apply principles of business to the sports, entertainment and event management industry.
- Demonstrate knowledge of the four basic areas of finance, operations, marketing and food and beverage as they apply to the sports, entertainment and event management industry.
- Utilize critical thinking and problem solving.
- Identify and communicate a long-range vision and strategy for an organization in the sports, entertainment or event management industry.

entertainment, planning and management.

# Travel-Tourism & Hospitality Management - BS

The Travel-Tourism & Hospitality Management bachelor's degree program provides a broad-based option for students incorporating the hotel, travel-tourism and food segments of the hospitality industry with special focus given to travel-tourism.

Upon completion of the program, graduates are expected to:

- Apply technical and management skills in a global environment.
- Demonstrate personal accountability, ethical behavior and professionalism in a global environment.
- Demonstrate creativity, critical thinking and problem-solving skills.
- Identify and communicate long-range vision and strategy.

This bachelor's degree program places an emphasis on tourism as the glue that holds the industry together — especially in course offerings and the term-long experiential learning program. The highlight of the program is the Familiarization (FAM) Tour, a class project to a domestic or international destination. Students are required to research, budget, plan, promote and implement the tasks of a tour escort and tour guide. The program is also enhanced by mini-FAM tours and site visits.

Graduates of the program may be employed in all industry segments due to its more generalized curriculum, but the emphasis on travel-tourism provides specific career options in destination marketing organizations such as CVBs and tourism offices, resorts, tour operators, travel industry suppliers such as airlines, cruise lines or ground transportation, and various international operators.

## **Travel-Tourism Hospitality Management**

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

### **Major Courses**

FSM2065 Food & Beverage in the Travel & Tourism Industry



### **ACCT Hospitality Financial Management**

This course presents how accounting information is used by management to analyze and measure the efficiency and profitability of a hospitality business. The course emphasizes the managerial uses of accounting data in decision making, preparation of budgets and variance analysis, relevant cost analysis, regression analysis and cost-volume-profit relationships. Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004, junior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

## **Advertising Comm (ADVC) Courses**

### **A C Marketing Communications**

This course covers the role of marketing communications in the overall marketing process. Emphasis is placed on the integration of advertising, sales promotion, public relations, direct marketing, personal selling and interactive marketing in the creation of effective communication campaigns. Topics include agency/client relationships, communication theory and the creative process. Prerequisite(s): MRKT1001 or HOSP3050. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

### **A C Marketing Communications**

This course focuses on the process of media analysis, selection and purchase in marketing communications planning. Students learn to combine and coordinate appropriate media choices across multiple communication options. Topics include agency/media relations, added value promotions, ratings and audience measurement, and emerging media categories. Prerequisite(s): ADVC1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

### **A C Creativity in Advertising**

This course is designed to teach the student to develop creative concepts based on sound selling strategies. Major emphasis is placed on teaching the student to think creatively for the wide range of media and communications tools used by today's advertiser. Students gain experience in developing creative concepts for magazines, newspapers, radio, television, billboards, brochures, catalogs and infomercials. Particular emphasis is placed on developing strategies and the visualization of concepts. Prerequisite(s): ADVC1010. Offered at Charlotte, Denver, North Miami, Providence, Providence CE 4.5 Quarter Credit Hours

## **Art (ART) Courses**

### **ART Introduction to Film**

This course is designed to give students an in-depth introduction to the motion picture medium. Students gain an understanding of the technical aspects of filmmaking and the ways in which movies express meaning through cinematography, production design, actor performance, editing, sound design, and narrative. The ideology of film and film theory are also explored. Prerequisite(s): ENG1020 or ENG1024 or English placement. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

### **ART Art History**

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 techniques as well as a general chronological history of art from ancient to contemporary works. Students will be encouraged to respond actively to works of art through class discussions, museum visits, and class projects. Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 4.5 Quarter Credit Hours

## **Baking and Pastry Arts (BPA) Courses**

### **BPA Fundamental Skills and Techniques**

This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Classic Pastry**

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâte à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize, and set up pastry buffets. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Pies and Tarts**

This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée, and a variety of pie and tart fillings. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Cookies and Petits Fours**

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Hot and Cold Desserts**

This course is designed to provide students with skills in the production of churned and still-frozen desserts, composed frozen desserts and the production of hot desserts enhanced by a frozen component. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Chocolates and Confections**

This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Introduction to Cakes**

This course provides students with the skills and knowledge of producing cakes, butter creams, and icings. Each student is taught proper mixing methods, assembling, icing, and finishing techniques of a variety of cakes. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours

### **BPA Principles of Artisan Bread Baking**

This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE 3 Quarter Credit Hours









**C Criminal Justice Ethics**

At the core of every aspect of the field of criminal justice is an ethical dilemma involving human behavior and individual decision-making. As such, this course will provide an in-depth examination of the three major schools of ethical thought (virtue, formalism, and utilitarianism) in order to illustrate how individual ethics directly influences decision-making, and to help students develop comprehensive ethical reasoning skills. Through the examination of hypothetical case studies, actual criminal justice events, and extensive debate, this course will explore the three major areas of criminal justice to include law enforcement, courts, and corrections, in order to provide students with the opportunity to observe and evaluate the direct connection between ethics and specific aspects of the criminal justice system.

Offered at Denver, North Miami, Providence, Providence CE

### **C Criminal Justice Internship**

Selected Criminal Justice students serve a one-term internship in an approved criminal justice facility such as police department, correctional facility, juvenile correction facility, probation and parole department or private security facility. The internship is designed to give students the opportunity to apply their formal education to actual work situations. The student intern works under the supervision of a criminal justice professional. The student intern shall maintain a written log throughout the term of the internship. To be eligible for this internship, students must: 1) maintain a cumulative grade point average of 2.75 during the entire pre-program application process, 2) have completed 130 hours of course work, 3) have appropriate elective or internship credit available in their degree audits, and 4) have the sponsorship of a faculty advisor.

Prerequisite(s): Junior status or permission of department chair.

Offered at Denver, North Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

## **Culinary Arts (CUL) Courses**

### **C L Stocks, Sauces and Soups**

Students are introduced to simmering, emulsifications and knife skills.

Lectures, demonstrations and production focus on stocks, sauces, soups and related ingredients. The proper use of knives, tools, smallwares and equipment is emphasized.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Essentials of Dining Room**

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communication skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques. Students are prepared and take the Federation of Dining Room Professionals Associate Certification exam as an outcome assessment.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L 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.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Introduction to Baking Pastry**

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L New World Cuisine**

Students are introduced to cooking techniques of grilling/broiling, roasting and deep-frying. Lecture, demonstration and production revolve around North, Central and South American cuisine, ingredients and plate presentations. The proper use of knives and basic vegetable cuts is emphasized.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Principles of Beverage Service**

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks and coffee. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student to take an industry-recognized alcohol training intervention procedures certification program.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Nutrition and Sensory Analysis**

Students are introduced to the cooking techniques of steaming and poaching. Lecture, demonstration and production revolve around nutritional analysis of menus and recipes, and the sensory properties of food. The focus is on production of flavorful and nutritionally balanced entrees, vegetables and grains.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Fundamentals of Food Service Production**

Students are introduced to cooking techniques of baking, sauteing and shallow frying. Lecture, demonstration and production focuses on fats, oils, seasonings, flavoring and plate presentation.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Purchasing and Production Identification**

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated in this course.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Skills of Meatcutting**

Students are introduced to purchasing, receiving, and proper portioning of various meats and sausage fabrication. Emphasis is on identification of primal cuts and sub-primal cuts of meat, poultry and fish items. Students review and discuss: federal inspection, grading, yielding, menu pricing and classifications of meats, and poultry. Laboratory activities include hands-on fabrication, to include proper packaging, labeling and storage of beef, pork, veal, lamb, poultry, fish and sausage varieties. Emphasis is placed on quality, portion cuts of meat and best applications.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

### **C L Garde Manger**

Students are introduced to modern and traditional techniques in the preparation of cold entrees, forcemeats (including pates, terrines, and galantines), ice carving, hors d'oeuvres, and cold appetizers. In addition,

**C L      Advanced Dining Room Procedures**

Students are exposed to advanced table service techniques, tableside preparation, and the importance of team service and guest satisfaction. Students apply team service utilizing various service techniques. Students are introduced to wines of Old World wine regions as well as wines of the Southern Hemisphere and the laws regulating them. Students are also introduced to methods of merchandising food and beverage.

Prerequisite(s): CUL1325, sophomore status.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

**C L      International Cuisine**

This course reinforces the techniques of grilling, deep-frying/shallow-frying, stir-frying, simmering, braising/stewing and steaming through the menu production of foods from around the world. The cuisines of China, Japan,





**ENG Communication skills**

This introductory course focuses on communication skills essential to career and personal success. Emphasis is placed upon awareness of and adaptation to the audience, ethical responsibility and cultural diversity. Students progress in gradual stages, gaining an understanding of the communication process along with confidence and experience in numerous speaking, listening and small group interactions. (SL) (OL)

Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

**ENG Technical writing**

This course focuses on a practical approach to technical exposition, such as proposals, project reports, feasibility studies, abstracts, and technical correspondence delivered in both hard copy and electronic formats.

Prerequisite(s): ENG1020 or ENG1024 or English placement. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

**ENG Introduction to Creative Writing**

Introduction to Creative Writing offers students the opportunity to practice various forms of expressive writing. Students study models and learn techniques for writing effective poetry and prose. Instructors may also incorporate drama into the coursework. Most of the daily class periods consist of discussion, lecture, in-class writing, and the workshopping of student writing.

Prerequisite(s): ENG1020 or ENG1024 or English placement.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

**ENG Technical Editing**

This course prepares students for the responsibilities of an editor of common technical documents such as manuals/instructions, websites, reports or proposals delivered in print or online. Topics include copyediting, substantive (comprehensive) editing, and document design for final production. The principle of contextual editing for a range of purposes and audiences is emphasized, as well as the role of the editor as a team member in organizational settings. The student's command of grammar, sentence construction, and style is advanced and refined.

Prerequisite(s): ENG1021 or ENG1027 or ENG2010 or ENG2030 or English placement or permission of department chair. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence

4.5 Quarter Credit Hours

**ENG Report and Proposal Writing**

This course prepares students to write effective reports and proposals in a variety of workplace environments including business and industry, government, academic and nonprofit. Students learn to analyze the needs of various audiences including clients, supervisors, and investors or funding

### **E L Intermediate-Level Oral Communication**

In ESL 1020, students develop language, vocabulary, and listening and note-taking skills. They create presentations with a focus on topic choice and idea development. Through classroom discussions, 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 a variety of relevant topics.

Prerequisite(s): Successful completion of ESL1010 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Intermediate-Level Grammar**

This course introduces and/or reviews verb tenses and other grammatical components. Through pair work, group work, and exercise completion, students work on perfecting their oral and written grammatical abilities in order to become more fluent in the English language.

Prerequisite(s): Successful completion of ESL1011 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Intermediate-Level Reading**

This course allows students to practice intermediate reading skills so they are able to read more accurately and rapidly. The class also leads students to read from a critical perspective. In addition, students focus on understanding new vocabulary in context and on vocabulary building. The basic elements of fiction are introduced.

Prerequisite(s): Successful completion of ESL1012 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Intermediate-Level Writing**

This course provides students with the skills necessary to compose, revise and edit paragraphs and one essay using a process-writing approach. Emphasis is placed on narrative, descriptive, comparison and contrast, and/or cause and effect rhetorical strategies. Constructive feedback through peer and teacher conferencing is provided throughout the course.

Prerequisite(s): Successful completion of ESL1013 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Advanced-Level Oral Communications**

This course focuses on communication skills essential to academic success. Emphasis is placed on developing listening skills critical to understanding classroom lectures as well as developing the ability to present information clearly in academic presentations and classroom communication. Concepts from thematic units are critically integrated into discussions.

Prerequisite(s): Successful completion of ESL1020 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Advanced-Level Grammar**

This course develops students' grammar skills through contextualized exercises. The content emphasis is on developing grammatical structures used in students' academic studies.

Prerequisite(s): Successful completion of ESL1021 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Advanced-Level Reading**

This course prepares students for college-level reading. Using a variety of readings, students practice before-, during- and post-reading comprehension skills and gain advanced critical understanding of fiction and nonfiction texts.

Prerequisite(s): Successful completion of ESL1022 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

### **E L Advanced-Level Writing**

This course provides students with the skills necessary to compose, revise and edit essays using a process-writing approach. Emphasis is placed on various academic rhetorical strategies, including narrative, comparison and contrast, cause and effect, argumentative, and/or problem and solution. Research techniques and MLA documentation are introduced. Constructive feedback through peer and teacher conferencing is provided throughout the course.

Prerequisite(s): Successful completion of ESL1023 or appropriate placement exam.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

## **Finance (FISV) Courses**

### **F Finance**

This course is designed to cover the financial management of the business entity and the role of the financial manager in creating value. Major topics include financial statement analysis, risk and return, time value of money, capital budgeting, cost of capital, business valuation, capital structure policy and the evaluation of alternative forms of financing. This course is not available to accounting majors.

Prerequisite(s): ACCT1007 or ACCT2002 or ACCT2004.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

## **Food Service Management (FSM) Courses**

### **F M Introduction to the Food Service Field**

This introductory course examines career opportunities, organizational structures, history and human resource management in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **F M Food Safety and Sanitation Management**

Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY)

Offered at Charlotte, Denver, Denver CEEEEE7 or or,SL

Emphasis



**F M Beverage Appreciation**

This intermediate course refines the student's knowledge of beverages served in a variety of hospitality operations. Emphasis is placed on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both



**HO P Front Office Operations**

This course familiarizes students with the front office department of the hotel. Emphasis is placed on guestroom availability, reservation processing, guest registration, night audit and check-out procedures through a computerized property management system. The student focuses on all aspects of the unique relationship between the front office and other departments in the hotel.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HO P Technology in the Tourism Hospitality Industry**

This introductory course provides comprehensive hands-on learning with the various information systems in the hospitality industry. Students gain basic knowledge in the use of property management systems, global distribution systems, point-of-sale systems, Internet distribution systems and any other current technology available to the travel/tourism and hospitality industry.

Prerequisite(s): HOSP1001, TRVL1010 or TRVL1011.

Offered at North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HO P Hospitality Sales and Meeting Management**

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

Prerequisite(s): FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HO P Resort Management**

This course provides a detailed study of management techniques used in the

**HO P      Negotiations and Agreements**

This intermediate-level course explores a variety of hospitality industry negotiations and interactions. The course discusses the skills necessary to recognize situations within the hospitality industry that call for bargaining. This course articulates the development of agreed elements necessary to properly record the outcomes of a union/management negotiation process; the numerous agreements/contracts that are prevalent in the unionized hospitality industry; and the implementation and management of agreements and contracts.

Prerequisite(s): LAW2001 or LAW2010. (HY)

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

**HO P      eveloping and Managing a mall 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



**B Human Resource Management in an International Context**

This course is taught only as part of a short-term summer study abroad program. The purpose of this upper-level course is to place students in an international context in which they can gain first-hand knowledge of how the cultural, socioeconomic and legal context in which companies are run influences the management models employed. The five functional areas of HRM: planning, recruitment and selection; HR development, compensation and benefits; safety; health; and employee and labor relations are addressed using a global perspective. Key differences in Asian, North American and European management models are explored. Industry visits, cultural excursions and on-the-ground projects provide students with the knowledge of how management models influence all aspects of human resource management.

Prerequisite(s): MGMT1001, MGMT2001, 2.75 cumulative GPA, 90 quarter credit hours completed.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

3.5 Quarter Credit Hours

**International Business Internship**

This course offers students an experiential learning opportunity within an authentic global business. Students examine how global business is managed and conducted. Students apply previous coursework and research to a variety of onsite business tasks. Through the internship and reflective assignments, students improve their understanding of what it takes to manage a business. The internship provides students with direct knowledge of and experience in the particular demands and expectations of a global company. Students



**LEA Foundations of Leadership studies**

This course draws upon a variety of research-based theories and applications germane to the study of leadership. Theoretical paradigms of motivation are discussed and applied to communication styles, decision making, risk taking, team building, conflict resolution, negotiation, diversity and inclusion. Leadership traits, leadership styles and roles are examined in the context of

**L T Science Fiction**

This course analyses the evolution of science fiction from its early origins to the present. A variety of styles in several genres include traditional science fiction, fantasy, horror and cyberpunk. Prerequisite(s): ENG1021 or ENG1027. Offered at Charlotte, North Miami, Providence, Providence CE. 4.5 Quarter Credit

---

## Management (MGMT) Courses

Mgmt 101, 201, 301, 302, 303, 304, 305, 306, 307, 308, 309, 310, 311, 312, 313, 314, 315, 316, 317, 318, 319, 320, 321, 322, 323, 324, 325, 326, 327, 328, 329, 330, 331, 332, 333, 334, 335, 336, 337, 338, 339, 340, 341, 342, 343, 344, 345, 346, 347, 348, 349, 350, 351, 352, 353, 354, 355, 356, 357, 358, 359, 360, 361, 362, 363, 364, 365, 366, 367, 368, 369, 370, 371, 372, 373, 374, 375, 376, 377, 378, 379, 380, 381, 382, 383, 384, 385, 386, 387, 388, 389, 390, 391, 392, 393, 394, 395, 396, 397, 398, 399, 400, 401, 402, 403, 404, 405, 406, 407, 408, 409, 410, 411, 412, 413, 414, 415, 416, 417, 418, 419, 420, 421, 422, 423, 424, 425, 426, 427, 428, 429, 430, 431, 432, 433, 434, 435, 436, 437, 438, 439, 440, 441, 442, 443, 444, 445, 446, 447, 448, 449, 450, 451, 452, 453, 454, 455, 456, 457, 458, 459, 460, 461, 462, 463, 464, 465, 466, 467, 468, 469, 470, 471, 472, 473, 474, 475, 476, 477, 478, 479, 480, 481, 482, 483, 484, 485, 486, 487, 488, 489, 490, 491, 492, 493, 494, 495, 496, 497, 498, 499, 500, 501, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785, 786, 787, 788, 789, 790, 791, 792, 793, 794, 795, 796, 797, 798, 799, 800, 801, 802, 803, 804, 805, 806, 807, 808, 809, 810, 811, 812, 813, 814, 815, 816, 817, 818, 819, 820, 821, 822, 823, 824, 825, 826, 827, 828, 829, 830, 831, 832, 833, 834, 835, 836, 837, 838, 839, 840, 841, 842, 843, 844, 845, 846, 847, 848, 849, 850, 851, 852, 853, 854, 855, 856, 857, 858, 859, 860, 861, 862, 863, 864, 865, 866, 867, 868, 869, 870, 871, 872, 873, 874, 875, 876, 877, 878, 879, 880, 881, 882, 883, 884, 885, 886, 887, 888, 889, 890, 891, 892, 893, 894, 895, 896, 897, 898, 899, 900, 901, 902, 903, 904, 905, 906, 907, 908, 909, 910, 911, 912, 913, 914, 915, 916, 917, 918, 919, 920, 921, 922, 923, 924, 925, 926, 927, 928, 929, 930, 931, 932, 933, 934, 935, 936, 937, 938, 939, 940, 941, 942, 943, 944, 945, 946, 947, 948, 949, 950, 951, 952, 953, 954, 955, 956, 957, 958, 959, 960, 961, 962, 963, 964, 965, 966, 967, 968, 969, 970, 971, 972, 973, 974, 975, 976, 977, 978, 979, 980, 981, 982, 983, 984, 985, 986, 987, 988, 989, 990, 991, 992, 993, 994, 995, 996, 997, 998, 999, 1000.





**MRKT 2050 Professional Selling and Sales Management**

This course introduces students to the selling profession. Students will gain an understanding of the selling process from the perspective of the sales manager, as this role relates to marketing communication and marketing strategy. Students will explore the client needs assessment, consultative problem solving, and win-win negotiation strategies that enhance internal and external customer relationships. In addition to selling knowledge and skills, students will understand the roles and responsibilities of the sales manager. Important responsibilities such as territory management, account management, leadership, influence, motivation, recruiting, selection, training, compensation, forecasting, and budgeting will be addressed in this course.

Prerequisite(s): ENG1030, MGMT1001 or MRKT1001, junior status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
4.5 Quarter Credit Hours

**MRKT 2051 Quantitative Research and Analytics**

This course is a continuation of MRKT2050 and provides an overview of contemporary topics in quantitative research such as competitive intelligence, survey design and scale measurement. Students use current technology and software tools to create, distribute, analyze and interpret qualitative data. Together with MRKT2050, students learn modern market research techniques that are used to make sound business decisions.

Prerequisite(s): MRKT2050, MATH2001, junior status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
4.5 Quarter Credit Hours

**MRKT 2052 Strategic Marketing**

Developing and implementing an exciting, cohesive and effective marketing strategy adaptable to a changing business environment is a must for career

## Philosophy (PHIL) Courses

### **PHIL 101 Crisis and Controversy: A Critical Thinking Approach**

This course encourages students to use critical thinking skills in order to make decisions, solve problems, develop new ideas, evaluate arguments and tolerate ambiguity while exploring complex social questions. Emphasis is on understanding the elements of reasoning, imposing criteria and intellectual standards upon reasoning, and assessing individual thinking processes. Students hone critical thinking skills by actively engaging in the study of



### **RTL Merchandise Mathematics**

This course is designed to examine the philosophies, theories and techniques underlying the allocation of merchandise investments, control of sales and control of inventory (including planning and pricing) in retail stores. The course approaches retail management from the standpoint of the retail businessperson and is intended to serve as a tool for the student of retailing or merchandising.

Prerequisite(s): RTL1005.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **RTL Comparative Retail Strategies**

This course is designed to analyze and compare retail merchandise and management techniques used in specialty store, department store, chain store and mass merchandising operations. A case study approach is used in evaluating merchandise and management decisions in a variety of cases involving issues, types of operations and levels of management.

Prerequisite(s): RTL2063.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **RTL Global Influences on Fashion History**

This advanced course focuses on the elements affecting dress from antiquity through the 20th century. Using an interdisciplinary approach students explore the complex relationship between dress and textiles as a reflection of material culture and phenomena such as social structure, technology, aesthetics, geography, politics and religion. The constants as well as the changes in human ecology are analyzed using primary sources including archeological discoveries, artworks, written documents, period photographs and extant objects. Critical thinking skills and scholarship are emphasized as students apply a historical framework to real world issues in today's global marketplace.

Prerequisite(s): RTL1010, RTL1020.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

### **RTL Fashion Forecasting**

This course introduces the student to the field of fashion forecasting. Emphasis is on the framework of fashion forecasting, fashion and market dynamics of fashion forecasting and utilizing these dynamics in the global retail workplace. Current conditions, concepts, practices and research in the retail field are focused on throughout the course with special attention placed on industry terminology; case studies utilizing market research and competitive analysis are incorporated into this course.

Prerequisite(s): RTL1005, RTL1020. (HY)

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **RTL Retail Executive Decision Making**

This is a senior-level capstone course designed to give students insight into retail strategy. Using a variety of teaching methods, this course is intended to develop critical thinking skills and abilities needed to enter executive-level positions in the retail industry. Focus is also given to making merchandising and buying decisions. A directed work project may be incorporated into this course.

Prerequisite(s): RTL3030, senior status.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

### **RTL Retail Internship**

The Retailing Internship provides students the opportunity to gain academic credit for successfully completing internships in retailing operations and any retail-related industries. Eligible students may apply for a retailing internship assignment. Upon completion of this course, student will have an understanding of the demands and expectations for retail industries as well as the roles played by other necessary and related industries that all make for a successful store operation.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5-13.5 Quarter Credit Hours

## Science (SCI) Courses

### **C Environmental Science**

This course presents major scientific concepts dealing with the biological and physical nature of the world we live in. A major theme is the impact of human population and economic growth on the biodiversity and ecosystems of our planet, considering how sustainable use of the world's resources may be achieved for both developing and developed nations. Topics such as energy, air, water or resource use, land use and agriculture are discussed. (OL)

Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Introduction to Life Science**

This course describes key biological and chemical principles that apply to all living things. Evolution and natural selection are studied as an explanation for the history of life on Earth. Students examine cells and cell functions, genetics, as well as structure and function of human body systems. Application of scientific methodology is included. (OL)

Offered at Charlotte, Denver, Denver CE, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Marine Biology**

This course is an introduction to both the biological and physical aspects of the marine environment, including a survey of the organisms that inhabit the world's oceans, their ecology, species evolution and distribution, and the human impact of commercial marine-related industries. Of particular interest are seafood, shellfish and marine plants as marine food sources, as well as shipping and maritime industries. (HY)

Offered at Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Introduction to Ecology**

This course combines biology and other sciences to study how living things interact with each other and with their non-living environment. Topics such as competition and predation, the one-way flow of energy, and the cycling of nutrients through ecological communities are examined. Other topics such as biodiversity, major terrestrial and aquatic biomes, succession, and the methods and goals of environmental conservation are discussed.

Offered at North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Anatomy and Physiology**

This basic course covers the anatomy and physiology of the human organism, based on the cell, tissue, organ and system structures of the body. An integral part of this course is the learning of medical terminology.

Offered at Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Sustainability Policy and Planning**

In this course students are introduced to the application of scientifically sound sustainability policies and their effects. Through the study of relevant case studies, this course demonstrates how corporate leaders can gain a strategic advantage by fostering sustainable development principles within their organizations. Businesses have typically been viewed as major contributors to environmental problems but they have also been extremely important participants in solutions. Students investigate policy efforts that promote responsible management of social, economic, and environmental resources and examine the roles of governments, markets, and nonprofit organizations in the implementation of sustainable development laws and policies.

Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

### **C Food sustainability**

This course introduces students to the natural science aspects of sustainability in food production, agriculture, aquaculture, food distribution, and environmental considerations. Topics include such emerging areas as: organic food industry, slow food movement, local food production, and sustainable food production practices. The class integrates theoretical principles of agricultural and aquaculture sustainability with hands-on learning exercises and evaluates the environmental, social, and economic aspects of sustainable food production issues.

Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence  
4.5 Quarter Credit Hours

### **C The Business of sustainability**

This course reveals the business advantages of integrating the scientific principles of environmental sustainability in commerce. The application of sustainability principles to business management is investigated. How environmental issues can drive markets and be used to manage risks and costs is examined. The economic necessity of sustainable business practices is analyzed. Business practices are evaluated to determine their true environmental impact.

Prerequisite(s): ENG1021 or ENG1027, SCI1010. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence  
4.5 Quarter Credit Hours

### **C Research seminar in sustainability**

This course is a capstone of the student's undergraduate work in the sustainability minor and an introduction to the professional practice of sustainability. The Research Seminar in Sustainability is designed to provide students with opportunities to experience the methods used in business, nonprofit, and government sustainable development initiatives and programs by approaching a single issue from a variety of perspectives. Student groups select topics related to the main issue. Topics are clustered within the categories of policies and sociology, economics, or health and environment. Each group analyzes its topic, discovers relationships to the main issue and other group's topics, and presents their findings to the entire class. This multi-disciplinary seminar serves as an integrative course employing the strategies that will build a sustainable future.

Prerequisite(s): SCI1010, SCI3020, SCI3070, SCI3080. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence  
4.5 Quarter Credit Hours

## **Sociology (SOC) Courses**

### **OC sociology**

This course provides an introduction to sociology with the focus of study on how humans interact within a society, both as individuals and in groups. Emphasis is placed on sociological methods and perspectives/paradigms. (SL) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE  
4.5 Quarter Credit Hours

### **OC sociology**

This course is a continuation of Sociology I focusing on patterns of behavior or institutions that our culture has established. Emphasis is placed on studying those institutions which are essential to the survival of the individual and the group.

Prerequisite(s): SOC1001. (SL)

Offered at Denver, North Miami, Providence, Providence CE  
4.5 Quarter Credit Hours

### **OC Honors seminar social inequalities**

Gender, race, class: Have you ever wondered about the extent of those inequalities today? How are inequalities accomplished and maintained? This Honors Seminar serves as an introduction to sociology with a focus on the inequalities of race, gender, and especially class. The operations of these inequalities are studied at both the micro, person-to-person level and the macro, institutional level. Students will make use of both qualitative and quantitative research methods to explore how the micro and macro levels of analysis connect, and also how race, class, and gender intersect.

Prerequisite(s): ENG1024, honors status.

Offered at Charlotte, Denver, North Miami, Providence  
4.5 Quarter Credit Hours

### **OC sociology of digital En ironments**

This course provides an introduction to the digital world as both a setting of social interaction and as a social and historical phenomenon. Attention is given to the ways that virtuality has both transformed and been influenced by other institutional domains such as family, media, art and work. This focus on the digital world advances students' sociological understanding of the human experience.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
4.5 Quarter Credit Hours

### **OC sociology of Aging**

Aging is a lifelong process that affects individuals, families, and cultures across the globe. It encompasses a multitude of dimensions - physiological, emotional, cognitive, economic, and interpersonal - that influence a person's physical health and well-being.

on how humans inte w&E worl&EEd, M&E Jdo --&

### **OC** **e iant Beha ior**

The purpose of this course is to provide students with a clear understanding of the nature and meaning of deviance. Students learn what is considered the norm in society, what is outside the norm, and how each is relative in nature. Theoretical explanations, cross cultural references and in depth analyses of deviant behavior are studied from the three dominant sociological paradigms. Who defines deviance, what is deviant, why deviance persists, the effect of labels, and the personal and social effects of deviance are discussed. Prerequisite(s): SOC1001. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE  
4.5 Quarter Credit Hours

### **OC** **isual Literacy and the ociology of Perception**

Human perception of the social world is studied from both a communications and sociological perspective. Elements of "picture-based media" as a means of molding cultural perceptions, social biases, and personal views of reality are studied. Through a series of exercises, students critically examine images in art, still photographs, television, advertising, film, and documentaries to determine their sociological messages. Using the language of visual literacy and an understanding of perception, students test assumptions about their world.

Prerequisite(s): ENG1021 or ENG1027, Junior status.

Offered at Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

## Spanish (SPAN) Courses

### **PAN** **Con ersational panish**

This course is an introduction to the Spanish language with emphasis on vocabulary acquisition, basic grammar construction and oral communications. Students who have studied more than one year of this language are required to take the foreign language placement exam.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **PAN** **Con ersational panish peciali ed oabulary**

This course is designed as an introduction to the Spanish language and is tailored specifically to the needs of culinary and hospitality students. Emphasis is placed on basic sentence structure and oral communication, skills that students can use in the workplace. (HY) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

## Sport/Ent/Event Mgmt (SEE) Courses

### **EE** **ntroduction to ports Entertainment E ent Management**

This course introduces students to the sports/entertainment/event management field. Emphasis is on the historical development, organizational structure and career opportunities that exist within the industry. Operational issues related to the management of events and facilities such as arenas, convention centers and stadiums are also discussed.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

### **EE** **Facilities Operations**

This course introduces students to the functions, procedures and systems necessary to plan, develop, operate and maintain indoor/outdoor sport and recreation facility environments. Emphasis is on the importance of the facility manager's role in maintaining the physical plant and grounds for maximum safety, comfort and profitability.

Prerequisite(s): FSM1001 or FSM3001 or HOSP1001 or SEE1001.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

### **EE** **Leadership in Recreation Leisure ettings**

This course explores leadership qualities, styles and group dynamics. Students examine a selection of program activities and guidelines for presenting and developing them effectively. Focus is on developing, leading and evaluating activities based on varying participant requirements. Aspects of group facilitation, activity sequencing and debriefing are discussed.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **EE** **E ent 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. (HY)

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **EE** **Rules of Golf**

The course reviews the rules of golf in detail. Students develop a clear understanding of how to navigate the rule book by studying The Rules of Golf and the Decisions on the Rules of Golf. Emphasis is placed on practical hands-on application of the rules and the decisions on the golf course. Proper course set up and marking a golf course for an official USGA event is also discussed.

This course prepares students to take the USGA Rules exam.

Offered at North Miami

1.5 Quarter Credit Hours

### **EE** **The Entertainment ndustry**

This course is designed to provide students with core knowledge of the diverse and dynamic entertainment industry. The topics explored through this course include the historical development of the entertainment industry, current trends and industry regulations, theater and the arts, music, cinema, sports entertainment, television, and alternative entertainment. Issues related to industry best practices, effective artist/performer management and entertainment event production are also discussed.

Prerequisite(s): SEE1001 or HOSP1001 or FSM1001 or FSM3001.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

### **EE** **ntro to**





**EE Tournament Management**

The course provides an overview of tournament management. Students establish, facilitate, design and operate a tournament. Emphasis is placed on the student's ability to operate a successful tournament for a variety of events. Tournament types, tournament marketing and sponsorship, and risk management are also discussed.

Prerequisite(s): Sophomore status.

Offered at Denver, North Miami, Providence

4.5 Quarter Credit Hours

**EE Television and Motion Picture Production Management**

Students examine the creative, organizational and managerial processes involved in the development, creation and promotion of film, television and other forms of visual media. Emphasis is on legal issues and agreements, scheduling, budgeting and all aspects of production management.

Prerequisite(s): SEE2030.

Offered at Denver, North Miami, Providence

4.5 Quarter Credit Hours

**EE Sponsorship Relationship Management**

This course is designed to explore the procedures and tactics necessary to define, target, attract, secure and retain corporate sponsors for sport and entertainment events including festivals, conventions, expositions, sporting events, concerts and not-for-profit (charitable) events. A directed work project is incorporated into this course, requiring students to work in conjunction with industry-related m

**TR L Cruise Operations**

This course presents a survey of both onboard and shoreside cruise operations. Examination of onboard activities includes embarkation/debarkation, hotel staff, entertainment, shore excursions, security, etc. Shoreside operations include reservations, air/sea, finance, purchasing, itinerary development, legal, human resources, etc. The process of how cruise lines negotiate with various outside vendors and agents is also examined. Prerequisite(s): TRVL3080.

Offered at North Miami, Providence

4.5 Quarter Credit Hours

**TR L Cruise Marketing and Sales**

This course deals with the broad scope of marketing a cruise line product. Emphasis is placed on the analysis, structure and the strategies of the cruise

This section of the catalog contains important information about the academic requirements and policies of Johnson & Wales University, as well as additional educational components including experiential education and study abroad opportunities, and available honors programs and academic societies.

## Class Schedules

The course schedule ([https://uconnect.jwu.edu/prod/bwckschd.p\\_disp\\_dyn\\_sched](https://uconnect.jwu.edu/prod/bwckschd.p_disp_dyn_sched)) is published before registration begins for each term/semester. The course schedule will include course meeting days and times, seat capacity, course prerequisites and additional information for courses meeting the search criteria.

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

Please note that students enrolled in courses at the university may be required to participate in online discussion forums, student-to-student collaborations and student presentations with other students as part of course requirements.

## Summer Sessions

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

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

## Academic Policies

This section of the catalog contains important information about the academic policies of Johnson & Wales University, the grading system and other academic requirements.

## Academic Standing

A student's academic standing is based on grade point average (GPA) in conjunction with total attempted credits (including transfer credits) and is evaluated after the completion of each term of enrollment. Academic standing standards differ by program of study. Please refer to the following academic standing standards charts. If students are not in good academic standing or have questions about the requirements for graduation, they should make an appointment with an academic counselor for assistance in assessing their situation.

Students who meet the following criteria are considered to be in good academic standing:

- Undergraduate students need a minimum GPA of 2.0.
- Graduate students need a minimum GPA of 3.0.
- Doctoral students need a minimum GPA of 3.25.
- 4+1 B GPB og•

Academic Warning	0–42	0–1.24	Academic Dismissal
Academic Warning	42.1–63	1.5–1.99	Probation 1st Term
Academic Warning	42.1–63	0–1.49	Academic Dismissal
Academic Warning	63.1–84	1.75–1.99	Probation 1st Term
Academic Warning	63.1–84	0–1.74	Academic Dismissal
Academic Warning	84.1–higher	0–1.99	Academic Dismissal

Good Standing	0–higher	0–1.99	Academic Dismissal
Probation 1st Term	0–higher	3.0–4.0	Good Standing

### Academic standing standards Adult Continuing Education

Status at start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0–higher	2.0–4.0	Good Standing
Good Standing	0–higher	0–1.99	Probation 1st Term
Probation 1st Term	0–higher	2.0–4.0	Good Standing
Probation 1st Term	0–higher	1.25–1.99	Probation 2nd Term
Probation 1st Term	0–higher	1.0–1.24	Suspended
Probation 1st Term	0–higher	0–.99	Academic Dismissal
Probation 2nd Term	0–higher	2.0–4.0	Good Standing
Probation 2nd Term	0–higher	1.50–1.99	Probation 3rd Term
Probation 2nd Term	0–higher	1.25–1.49	Suspended
Probation 2nd Term	0–higher	0–1.24	Academic Dismissal
Probation 3rd Term	0–higher	2.0–4.0	Good Standing
Probation 3rd Term	0–higher	1.5–1.99	Suspended
Probation 3rd Term	0–higher	0–1.49	Academic Dismissal
Academic Warning	0–higher	2.0–4.0	Good Standing
Academic Warning	0–27	1.25–1.99	Probation 1st Term
Academic Warning	0–27	0–1.24	Academic Dismissal
Academic Warning	27.1–40.99	1.5–1.99	Probation 1st Term
Academic Warning	27.1–40.99	0–1.49	Academic Dismissal
Academic Warning	41–54.99	1.75–1.99	Probation 1st Term
Academic Warning	41–54.99	0–1.74	Academic Dismissal
Academic Warning	55–higher	0–1.99	Academic Dismissal

### Academic standing standards Graduate Programs

**B. . MBA M. . program students must meet these standards for the graduate-level coursework for which they are enrolled.**

Status at start of Term	Total Credit Hours Attempted	Cumulative GPA	Status after Term Completion
Good Standing	0–higher	3.0–4.0	Good Standing
Good Standing	0–higher	2.0–2.99	Probation 1st Term

# Credits and Grades

## Unit of Credit

The university measures undergraduate and graduate academic progress using the quarter credit hour system with the exception of the doctoral and physician assistant studies program, which operate under a semester credit hour system. Courses are offered in three formats and may combine two or more of those formats, which are lecture, laboratory and experiential.

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

Please select the appropriate tab to review the respective grading system.

## Undergraduate

### Undergraduate Grading System

September 1985 to present (note: not all grades are used by all colleges or schools)

The grading system is as follows:

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

Grade reports are viewable in jwuLink (<http://link.jwu.edu>).

## Honors Option H

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

## Failure F

Issued if a student fails to achieve adequate scholastic progress. The grade is recorded permanently on the student's academic record. Upon successful completion of the course at a later date, the term and cumulative grade point averages are adjusted to reflect only the passing grade. However, both grades will appear on the academic transcript.

## Withdrawal, Withdrawal Pass, Withdrawal Fail

In order to record attempted credits, a grade of W, WP or WF is recorded when a student withdraws from a culinary/pastry laboratory course or a course with an experiential education component, or is withdrawn due to excessive absences from a registered course after its add/drop period has ended. A W is a punitive and failing grade issued at the instructor's discretion as a result of misconduct, and is entered permanently into the term and cumulative grade point averages. To qualify for a WP, the student must have an estimated grade of 60 or higher at the time of withdrawal. This grade is not entered into the term and cumulative grade point averages. If the estimated

grade is below 60, the student will be issued a WF, which is entered into the term and cumulative grade point averages as a failing grade until successful completion of the course at a later date.

## Audit A

An audit occurs when no academic credit is granted. This grade is not calculated into the term and cumulative grade point averages.

## Challenge Exam C

Granted for specifically designated courses upon successful completion of department challenge exams. This grade is not calculated into the term and cumulative grade point averages.

## Grade Pending GP

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

## Incomplete

Issued to students if they are unable to complete course requirements because of authorized absences due to service commitment or illness. Outstanding work must be complete.





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

## Experiential Education & Career Services

Experiential Education & Career Services (EE&CS) offers a variety of internship programs and career services including a career capstone course, résumé critiques, mock interviews, career fairs, exposure to industry professionals, on-campus interviews and more. These services assist students in building skills to obtain employment and independently manage their careers.

Experiential Education & Career Services components include

- internship opportunities available in the College of Management, College of Culinary Arts, College of Arts & Sciences, and School of Engineering & Design (Providence Campus only). Internship is designed to provide eligible students with practical work experience in their chosen field of study while they earn academic credit for the experience
- one-on-one advising from our career professionals who assist with résumé development, mock interviews and job search strategies
- a career capstone course for juniors and seniors that prepares them to navigate the job search process.
- career workshops that allow students to select specific skill-building topics such as building a résumé, networking and interviewing
- networking opportunities with industry professionals through on-campus recruiting events.
- career advising resources on a variety of topics including résumé examples vetted by industry and approved by faculty
- online job postings by employers who are looking to hire students for part-time and full-time jobs (on and off campus) as well as internships. Go to jwuLink (<https://link.jwu.edu>) > Jobs and Internships > Find a Job
- employers representing a broad range of fields who visit campus each year to participate in recruiting events and serve as guest lecturers and classroom speakers. These activities provide students with a real-world view of industry as well as opportunities to connect with industry professionals and career options.

## Study Abroad

Study Abroad works with all schools and colleges at all campuses to offer a portfolio of study abroad programs to Johnson & Wales students. Any interested student is encouraged to contact Study Abroad (<http://www.jwu.edu/studyabroad>) at 401-598-1406 for personal study abroad advising, program information and applications.

## Academic Functions

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

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

## Honors

Johnson & Wales University recognizes high-level scholastic achievement in a variety of ways.

- Latin Honors (e.g., cum laude, magna cum laude and summa cum laude) are awarded upon graduation to eligible degree candidates based on their graduating grade point average.
- The Honors Program offers students the opportunity to complete an enhanced undergraduate curriculum and to earn the University Honors Scholar designation on their transcripts and diplomas.
- The SHARP program allows eligible students to accelerate their course of study by registering for additional credits each term.
- Additionally, the university recognizes superior academic performance through other honors societies and university awards.

## Latin Honors

Eligible degree candidates receive cum laude, magna cum laude and summa cum laude recognition according to their academic program average.

Students who graduate with the Honors Program 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.

### Dean's List

In recognition of scholastic achievement, full-time students (carrying a minimum of 12 quarter credit hours) at Johnson & Wales University who have achieved a term GPA of 3.40 or above receive Dean's List commendation. Upon processing of approved grade changes, student records will be evaluated for Dean's List eligibility.

## Honors Program

The Honors Program offers academically talented day program students seeking bachelor's degrees the opportunity to explore challenging and stimulating courses. Eligible applicants must have taken a college prep curriculum, maintained an average of B or better, placed in the top 25 percent of their high school graduating class, and submitted SAT or ACT scores.

Honors students enroll in honors sections of several courses in the arts and sciences core and their program of study, including smaller, student-centered classes in the arts and sciences.

Students who complete the Honors Program requirements will graduate with

Honors students who complete a minimum of six (6) honors courses



## Academic Societies

**Alpha Beta appa** is a national honor society which recognizes superior student academic achievement, character and leadership. Students with a graduating GPA of 3.9 or higher are eligible. Students are notified in April of



Johnson & Wales University's admissions process goes beyond simply looking for academically accomplished students. The university seeks to attract and retain highly motivated and demonstrably capable students. Students' motivation and interest in succeeding in their chosen careers are given consideration along with their academic achievements.

## Applying for Admission

Please select the appropriate tab for information regarding applying.

### **Undergraduate**

#### **How to Apply**

Students are encouraged to apply online (<http://admissions.jwu.edu/apply>) for quicker processing. Paper applications are also accepted. For either method, no application fee is required.

To submit your application on paper, you may request an application to be mailed to you by contacting the Johnson & Wales Admissions office noted below.

Completed paper applications should be mailed to the following campus addresses:

#### **Providence Campus**

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

#### **North Miami Campus**

Admissions  
Johnson & Wales University  
1701 NE 127th Street  
North Miami, FL 33181

#### **Denver Campus**

Admissions  
Johnson & Wales University  
2014-04 5 North - 4Mita-MmC

## Admissions Decisions

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

The \$300 reservation fee is payable upon acceptance to the university. The

## **chool of Hospitality**

### **ports Entertainment E ent Management**

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person, by telephone, email, social media and by radio
- input data into and retrieve data from a computer
- lift, transport and use program-related equipment and apparatus, including, where applicable, sporting, gaming, and recreational equipment, or convention services apparatus such as furniture, displays and drapage

### **Tra el-Tourism Hospitality Management Pro idence and North Miami campuses only**

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers and customers in person, by telephone and by radio
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines
- handle luggage, ground transportation and hotel accommodations, and access tour sites with available on-site accommodations

### **All Other chool of Hospitality Programs**

To participate in these programs, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate with fellow workers, guests and customers in person and by telephone
- attend and participate in both day and night shift (including third shift) classes
- input data into and retrieve data from a computer
- lift, transport and set up moveable hotel furniture, serving equipment and cleaning equipment, and safely and effectively operate or use such items

Fax: 401-598-4641  
Email: intl@admissions.jwu.edu

**NORTH MIAMI CAMPUS**  
Johnson & Wales University  
International Admissions  
1701 NE 127th Street  
North Miami, FL 33181 USA  
Telephone: 305-892-7000  
Fax: 305-892-7020

**DENVER CAMPUS**  
Johnson & Wales University  
International Admissions  
7150 Montview Boulevard  
Denver, CO 80220 USA  
Telephone: 303-256-9300  
Fax: 303-256-9333

**CHARLOTTE CAMPUS**  
Johnson & Wales University  
International Admissions  
801 West Trade Street  
Charlotte, NC 28202 USA  
Telephone: 980-598-1107  
Fax: 980-598-1111

## Form I-20/Visa

### **Initial Form -**

Responsibility for obtaining the approved visa classification rests entirely with students. Students entering the United States to study will need an F-1 international student visa. In order to obtain the necessary visa, students must submit the valid Form I-20 for an F-1 visa to the United States Embassy or Consulate in the country of residence. In addition to these forms, students will have to present a passport and evidence of financial support.

Johnson & Wales University will send the Form I-20 after students have been accepted and have submitted evidence of financial support. International students must register for the term for which admission is offered and must maintain full-time status during the academic year.

### **International Transfer Students**

International students currently studying in the U.S. who seek enrollment in a JWU graduate program are required to submit a Transfer Release Form (completed by the foreign student advisor at the institution last attended) prior to receiving a Form I-20.

## English Language Proficiency

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

Students who do not provide proof of English proficiency will be enrolled in the English as a Second Language (ESL) program and registered for ESL classes prior to beginning regular degree studies.

Johnson & Wales University's English as a Second Language (ESL) program allows students to focus on the areas where they need the most improvement. Some advanced-level ESL students may take a regular undergraduate degree class in place of an ESL class that has been exempted because of proficiency in a particular area. This is a

- Kimpo College, Korea
- Les Roches, Switzerland
- MSA Istanbul, Turkey
- Nanjing University, China
- Ott College, Argentina
- School of Education & Training at Renmin University of China (HND), China
- SHATEC Institute, Singapore
- Sir Arthur Lewis Community College (SALCC), St. Lucia
- Taylor's University College, Malaysia
- Trinidad & Tobago Hospitality & Tourism Institute (TTHTI), Trinidad & Tobago
- Turks and Caicos Islands Community College (TCICC), Turks and Caicos Islands
- USCI, Malaysia
- Woosong University, Korea
- Yunnan College of Tourism, China

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

- Abitur, Germany
- ACT Education Solutions Ltd. — Global Assessment Certificate (GAC)
- Cambridge International Examinations, UK — Advanced/Advanced Subsidiary (A/AS Level), Pre-U Certificate
- Caribbean Examinations Council — Advanced Proficiency Examinations (CAPE)
- Edexcel International — Higher National Diploma, Business & Technology Education Council (HND, BTEC)
- Educational Institute of the American Hotel & Lodging Association (E.I. of AH&LA)
- Failte Ireland, National Tourism Development Authority, Ireland — Certificate in Professional Cookery
- Hotelfachschule, Germany
- Industrie — und Handelskammer (IHK), Germany — Professional Diplomas in Culinary Arts, Hotel Management, Restaurant Management
- International Baccalaureate Organization — International Baccalaureate (IB)
- National Council for Hotel Management and Catering Technology (NCHMCT, formerly IHMCTAN), India — Hotel Management Diploma
- Scottish Qualification Authority (SQA), UK — National Diploma (HND)
- Technical & Vocational Training Corporation (TVTC, formerly Gotevot), Kingdom of Saudi Arabia
- Wiseway Global East & West, China

NOTE: Currently the university is not accepting applications for online degree programs from international students.

## Placement Testing (non-credit, no fees)

### Mathematics and English

These tests are administered to all new undergraduate students, including transfer students, prior to term start. Transfer students may be exempt from placement testing if transfer credit has been awarded for the appropriate mathematics and English courses.

### Modern Languages

All undergraduate students who have studied more than one year of French, German or Spanish are required to take a placement exam for that language. The placement exam will be scheduled at the beginning of each term. Students whose placement score indicates they have met a particular level of language proficiency will not be allowed to enroll in that language level. Students placing out of a required level of a language will be given the option to apply for the Departmental Challenge Examination to earn these credits (fees apply) or replace these credits with arts and sciences electives.

### Academic Support and Disability Accommodations

Students with a documented disability requiring special accommodations must forward documentation to the Center for Academic Support at least

two weeks prior to placement testing to ensure that accommodations can be made. No accommodations will be provided without appropriate documentation submitted prior to testing. Students who have already participated in placement testing and submit appropriate documentation will have the opportunity to retest with the accommodations in place.

## Learning Assessment

By successfully completing one of the options offered (Challenge, CLEP or Portfolio Assessment) students may earn undergraduate course credit for previous academic and/or prior learning experiences.

For a listing of course options, annual examination schedules with examination dates and application deadlines, refer to the university's Standardized Testing and Prior Learning Assessment brochure, which may be obtained from Student Academic & Financial Services.

In all cases, the academic department determines policy as it relates to the testing options for each course in the department. Several options may be

Standardized Testing and Prior Learning Assessment Brochure, available at Student Academic & Financial Services, for more information on required fees.

## CLEP Examination

**for credit, with fees**

The College-Level Examination Program of the College Board tests are

, # - . ! #

This section of the catalog contains information on tuition and fees, financial policies and obligations, financial aid and payment options. There is also information on loans, grants, scholarships and work programs for eligible students depending on campus and degree program.

## Tuition and Fees

The following tuition and fees schedule is effective for the 2014–15 academic year. Tuition and fees are subject to change annually.

Tuition	Fee
Annual Tuition	\$28,239
Orientation Fee	\$300
Student Health Insurance	\$1,326
Room and Board*	\$10,545

\* The fee for certain residence halls may include board. For more information contact Residential Life at 305-892-7055.

**Tuition** is applicable to all students, including those in approved off-campus programs such as study abroad and internships. Students enrolled in courses in excess of a normal full-time schedule will be assessed an additional tuition charge. For purposes of tuition billing and financial aid eligibility, full-time status is determined on a term basis and consists of 12 to 21 quarter credit hours per term. Students carrying more than 21 quarter credit hours will be charged for each quarter credit over 21. When repeating courses already attempted, students may be assessed a fee for those courses. Students are assessed tuition upon course registration each term. Summer is considered a separate term. The quarter credit hour rate is \$522.

**Room and Board** is for the academic year and selected rooms have access to 15 meals per week. This applies to all resident students. For more information contact Residential Life at 305-892-7055.

### Reservation Fee and Other Fees

#### Reservation Fee

The \$300 reservation fee is payable upon acceptance to the university. The university observes the May 1 reservation fee/deposit deadline and encourages students to research all schools before placing a reservation fee. Reservation fees received after May 1, 2014 will be accepted on a space available basis. Reservation fees received prior to May 1, 2014 are refundable. Students must also have an approved payment plan with Student Academic & Financial Services by July 18, 2014 in order to guarantee a room assignment. Students who establish an approved payment plan after July 18, 2014 could be placed in a temporary assignment regardless of fee payment date, although Residential Life will make every effort to assign students to permanent room assignments.

Requests for refunds of the reservation fee will be granted upon written request to the university prior to May 1, 2014. After May 1, 2014 the reservation fee of \$300 (or \$150 of such fee in the case of applicants to the North Miami Campus) is nonrefundable.

#### Orientation Fee

This nonrefundable fee, which is uniformly charged, is required of all new students for orientation and term start activities. It is charged to students who start during the fall, winter or spring term.

#### Medical Health Coverage while Enrolled

All registered, undergraduate day students, both domestic and international, all students enrolled in the physician assistant degree program and all international graduate and doctoral students attending Johnson & Wales University are required to have health insurance coverage that is accepted in the United States. If students have health insurance coverage through another means (i.e., parent's health insurance or an employer program) they do not have to enroll in the Johnson & Wales student health insurance plan. They can opt out of/waive the university plan by submitting the online waiver form to demonstrate evidence of coverage. A new waiver form must be submitted each academic year. Students who are required to have health insurance and do not waive the Johnson & Wales University plan will be charged for it. The online waiver form and details of the plan, including the full brochure and benefit flyer, can be found on the Health Services (<http://www.jwu.edu/content.aspx?id=10320>) page of the JWU website.

## Extension Students

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

## Early Enrollment

Early Enrollment Program (p. 74) tuition is 50 percent of the 2014–2015 tuition charge. Early Enrollment Program students are also subject to appropriate university fees, including full uld bes cExxxxx

separate term. The enroMr-☒ ☒

Academic &



(TMS) (<https://www.afford.com>). There is an enrollment fee to participate. Most plans are essentially interest free, but some accounts may incur late fees, reinstatement fees or other fees. Students interested in this option must

.



can receive each year is equal to 100 percent, the six-year equivalent is 600 percent.

---

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

#### **Federal Supplemental Educational Opportunity Grant EOG**

This federally funded program provides financial assistance to undergraduate students who demonstrate exceptional financial need. The amount Johnson & Wales University awards ranges from \$100 up to a maximum of approximately \$275 per academic year and is based on financial need and the availability of funds. Students with a previous bachelor's degree are not eligible for a Federal Supplemental Educational Opportunity Grant.

#### **Federal Perkins Loan**

This low-interest loan is funded by the federal government and administered directly by the university. Master Promissory Notes for this loan are available (<http://www.jwu.edu/financialaid>). (Select "Forms & Applications.") Students may borrow up to \$4,000 for each year of undergraduate study (the total a student can borrow as an undergraduate is \$20,000). However, the amount a

Updated information regarding federal grants and loans may be obtained by visiting the U.S. Department of Education (<http://studentaid.ed.gov>) website.

Applications for these loans are available in Student Academic & Financial Services or on the Direct Lending (<https://studentloans.gov>) website.

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

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

1. demonstrate financial need;
2. maintain satisfactory academic progress (financial aid will be suspended until satisfactory academic progress is again achieved);
3. be enrolled in an eligible degree or certificate program;
4. be enrolled on at least a half-time (at least 6.0 quarter credit hours) basis (students enrolled on a less-than-full-time basis may have their financial aid reduced; some students enrolled on a less-than-half-time basis may qualify for a Federal Pell Grant);
5. be a U.S. citizen, permanent resident, or eligible non-citizen;
6. not owe a refund on a Federal Pell Grant or be in default on a Federal Perkins Loan, Federal Subsidized Stafford Loan, Federal Unsubsidized Stafford Loan, Parent Loan for Undergraduate Students (PLUS) or Supplemental Loan for Students (SLS); and
7. sign a Statement of Educational Purpose, a Statement of Registration Status and a Statement on Overpayments and Defaults.

Students are eligible to receive financial aid as long as they maintain Satisfactory Academic Progress (SAP) as defined in the SAP (p. 87) section of the catalog, and in their campus student handbook (<http://catalog.jwu.edu/handbook>). Students who fail to maintain SAP will be notified by Student Academic & Financial Services. All financial aid will be suspended until satisfactory academic progress is again achieved.

### **Return of Title Funds Federal Aid**

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

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

The student's loan monies (subsidized, unsubsidized and PLUS) must be on record with the Department of Education before the student's last day of attendance in order for the money to be considered within the formula. If the student is eligible for a post-withdrawal disbursement, a written notice will be mailed requesting the consent of the borrower to post the funds to the student's account. The amount of institutional assistance earned is based on the week that the student withdraws from the university and follows the percentage the university credits the student's charges.

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

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

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

at least 12 credits for each term they are enrolled and maintain a 2.0 grade point average (GPA).

### **Florida Bright Futures Scholarship Program**

### **Florida Merit Scholars Award**

### **Florida Vocational Gold Seal Endorsement Scholarship**

These merit-based, renewable scholarship programs are administered cooperatively by OSFA (Office of Student Financial Aid), a branch of the Florida Department of Education, and Johnson & Wales University. Students should contact their high school guidance office or OSFA for eligibility requirements and applications. Applications must be submitted to OSFA by April 10 of the student's senior year of high school. The scholarship amount varies depending on the Department of Education's allocation of funds for that year.

Students from the following states may be eligible for state grant money:

- Delaware
- Pennsylvania
- Rhode Island
- Vermont

Contact the higher education authority in your home state for more information.

## **Institutional Aid**

Please select the appropriate tab for information regarding institutional aid.

### **Undergraduate**

#### **Johnson & Wales University Grant**

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

#### **Financial Assistance, Scholarship and Work Programs**

Last year, Johnson & Wales University awarded more than \$140 million in institutional aid to students. Awards range from \$500 to full tuition. Scholarships, grants, loans and work programs awarded depend on the university budget, and are dependent on students meeting program eligibility requirements. These programs are only available to full-time, undergraduate, day school students during the academic year and are not

(<http://www.jwu.edu/apply>) and indicate membership. The deadline for full tuition scholarship eligibility is February 1, prior to enrollment.

**Lodging Management Scholarship**

JWU offers a number of \$1,000 renewable scholarships to accepted incoming students who have participated in the Lodging Management curriculum.

Apply for admission online (<http://www.jwu.edu/apply>)

Johnson & Wales will also grant students who are eligible to receive CAP grants an additional award of up to half the amount granted by CAP. However, the university grant will not exceed the recipient's unmet need.

Applications are available in April from the CAP Office at 1500 Biscayne Blvd., Room 341, Miami, FL 33132; high school guidance counselors' offices; or Johnson & Wales Admissions. All applications must be returned to the CAP Office and must be postmarked no later than June 28.

### **Dollars for Scholars**

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

### **National Restaurant Association Educational Foundation**

The National Restaurant Association Educational Foundation (<http://www.nraef.org/students/scholarships>) administers and awards various merit scholarships to qualified undergraduate students in food service related majors.

View the complete list of JWU scholarships (<http://www.jwu.edu/scholarships>), get more information and download applications.

## **Work Programs**

### **Resident Assistant Program**

Students are selected for this program based on strong academic performance and residence hall experience. Applications are available at Residential Life. Awards range from \$10,500 up to \$12,500 and are renewable based on annual performance.

### **Student Assistant Employment Program**

Scholarships are awarded to all students selected for this program. No application is necessary, but a résumé is requested by the hiring department for consideration. Selection is based on strong academic performance and the possession of necessary skills. Awards for 2014-15 are up to \$3,600 and are renewable based on annual employee performance and 2.50 GPA maintenance.

### **Teaching Assistant Program**

Selection for this program is based on strong academic performance and successful completion of an internship. Applications are available at Culinary Events. Awards for 2014-15 are up to \$7,000 and are renewable based on annual employee performance and 2.75 GPA maintenance.

**Important notice for international students:** Please be aware that some of the above programs offer a room and board grant for eligible summer





( ! ( / #

Student Services at JWU provides professional support for students across various aspects of campus life, from academic support to meals and housing, health services, and student clubs and organizations. Select a topic to view specific information.

## Academic Support

### Center for Academic Support

Phone: 305-892-7026

The Center for Academic Support (<http://www.jwu.edu/content.aspx?id=416>) offers a variety of services to assist students in preparing for graduation and their careers. The center complements students' academic and technical training by providing services that help sharpen their ability to position themselves in today's competitive marketplace.

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 help them acquire lifelong behaviors and attitudes that employers value — ultimately leading students on pathways to success.

#### Services Offered

- Academic Support advising
- Individual peer tutoring in all subjects and courses on a drop-in basis free of charge
- Individual professional tutoring in writing on a drop-in basis free of charge
- Individual and personal advising
- Accommodations for students with disabilities who provide appropriate





+ ! 0

2014–15 North Miami Catalog .....



