

Johnson & Wales University

2003-2004 Undergraduate Day School Catalog

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

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

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

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

2003Ð2004 Academic Calendar

FALL TERM

Sept. 4Ð8	Freshman and returning student registration
Sept. 9	Classes begin
Sept. 12	Friday classes
Oct. 13	Columbus Day Ñ no classes
Oct. 17	Friday classes
Nov. 14	Friday classes
Nov. 17	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Nov. 17	Last day of labs for Culinary Arts students
Nov. 18Ð20	Exams for Business, Hospitality, Culinary Arts and Technology students

WINTER TERM

Dec. 1	Registration for incoming students
Dec. 2	Classes begin
Dec. 5	Friday classes
Dec. 18	Last day of classes before winter holiday break
Jan. 5	Classes resume
Jan. 19	Martin Luther King Jr. Day Ñ no classes
Jan. 23	Friday classes
Feb. 20	Friday classes
Feb. 23	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
Feb. 23	Last day of labs for Culinary Arts students
Feb. 24Ð26	Exams for Business, Hospitality, Culinary Arts and Technology students

SPRING TERM

March 8	Registration for incoming students
March 9	Classes begin
March 12	Friday classes
May 14	Friday classes
May 17	Last day of classes for Business, Hospitality, Culinary Arts and Technology students
May 17	Last day of labs for Culinary Arts students
May 18Ð20	Exams for Business, Hospitality, Culinary Arts and Technology students
May 22	Commencement

SUMMER SESSIONS

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

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

Programs of Study

TWO-PLUS-TWO AND FOUR-YEAR PROGRAMS

College of Business

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

Associate in Science Degree

Accounting^{3, 4}
 Advertising Communications⁴
 Business Administration^{3, 4}
 Entrepreneurship
 Fashion Merchandising^{3, 4}
 Financial Services Management
 Management⁸
 Marketing^{3, 4}
 Undeclared (no A.S. degree⁴)

Bachelor of Science Degree

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

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

Associate in Science Degree

Criminal Justice³
 Equine Business Management⁷
 Equine Studies
 Paralegal Studies

Bachelor of Science Degree

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

Bachelor of Science Degree

Certificate Program

International Business⁴

Paralegal Studies⁶

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

College of Culinary Arts
Associate in Science Degree

Bachelor of Science Degree

School of Technology

Associate in Science Degree

Bachelor of Science Degree

Applied Computer Science

Information Science

Computerized Drafting

Engineering Design & Configuration Management

Information Science

Computer/Business 02 Tcr3Hope1-8075.2(Accounting)]TJ 22.5 -1.375 TD (Information Science)TjT*c 0 Tw Ma

Information Science

Technolog Serviceen Management

Information Science

Accreditations & Affiliations

Johnson & Wales University is accredited by the New England Association of Schools and Colleges, Inc. (NEAS&C), through its Commission on Institutions of Higher Education. Inquiries regarding the accreditation status by the New England Association should be directed to the University's administrative staff.

Individuals may also contact: Commission on Institutions of Higher Education, New England Association of Schools and Colleges, 209 Burlington Road, Bedford, MA 01730-1433, (617) 271-0022 E-mail: cihe@neasc.org.

Legal control is vested in the Board of Trustees.

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

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

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

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

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

General University Affiliations

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

Association for the Advancement of Computing in Education
Association for Career and Technical Education
Association for Institutional Research
Association for Multicultural Counseling and Development
Association for Student Judicial Affairs
Association for Supervision & Curriculum Development
Association of College & Research Libraries
Association of College & University Facility Officers
Association of College & University Telecommunications Administrators
Association of Governing Boards of Universities and Colleges
Better Business Bureau
Boy Scouts of America
Bristol County Convention and Visitors Bureau
Business Network International
Business Professionals of America
Business Volunteers for the Arts
Career College Association
Career Counselors Consortium
Choristers Guild
Coalition of Library Advocates
The College Board
College & University Personnel Association
Confrerie de la Chaine des Rotisseurs
Consortium of Rhode Island Academic & Research Libraries
Cooperative Education Association
Council for the Advancement and Support of Education
Council on Hotel, Restaurant and Institutional Education
Dorcas Place
East Bay Chamber of Commerce
East Bay Tourism Council
Eastern Association of Colleges and Employers Inc.
Educause
Employment Management Association
European Council of Hotel Restaurant & Institutional Education
European Council of Independent Schools
Fall River Chamber of Commerce
Family, Career and Community Leadership Development
European Commission and Visiting Professor of Education

Association for Practical and Professional Ethics
Association for Supervision
and Curriculum Development
Association of Teachers in Mathematics
in New England
Boston Chapter American Statistical Association
Bread for the World
Cable in the Classroom
Center for Media and Values
Center for the Study of the Presidency
College Art Association
Community College General Education Association
Community Food Security Coalition
Community Leadership Association
Community Writers Association
Connecticut Federation of Lakes
Eastern Communication Association
Eastern Psychological Association
Educators for Community Engagement
Estuarine Research Federation
European Hotel School Directors Association
Horror Writers Association
International Communication Association
International Leadership Association
International Psychological Association
Kansas State Historical Society
Maine Council of English Language Arts
Maine Writers and Publishers Alliance
Massachusetts Association of Teachers of English
Massachusetts Council of Teachers of English
Massachusetts Foreign Language Association
Massachusetts Teachers of English to Speakers
of Other Languages
Mathematical Association of America
Modern Language Association
National Association for Developmental Education
National Clearinghouse for Leadership Programs
National Communication Association
National Council of Teachers of English
National Council of Teachers of Mathematics
National Science Teachers Association
National Writing Project
Network
New England Assessment Network
New England Association of Teachers of English
New England Business Educators Association
New England Education Assessment Network
New England Educational Communication Association

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

School of Technology Affiliations

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

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

The Alan Shawn Feinstein Graduate School Affiliations

American Association of School Administration
 American Economic Association
 American Foreign Service Association
 Association for Educational Communications
 and Technology
 Association for Institutional Research
 Association for Supervision &
 Curriculum Development
 Association of Business Committee
 Center for Academic Integrity
 Center for Exhibition Industry Research
 Central and Eastern European Management
 Development Association
 Council for Opportunity for Education
 Council of Graduate Schools
 Data on Meeting & Events (DOon01ogyfor Opportunity for Edu
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Rhode Island Business Educators Association
Rhode Island Hospitality & Tourism Association
Society for Human Resource Management
Society for Technical Communication
Technology and Learning
World Tourism Organization
WTO/Themis Education Council

Education for Careers

THE MISSION STATEMENT OF THE UNIVERSITY

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

PURPOSES OF THE UNIVERSITY

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

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

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

CORE VALUES

Johnson & Wales University is: Market Driven

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

Experientially Based

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

Employment Focused

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

Student Centered

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

Globally Oriented

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

OUTCOMES ASSESSMENT STATEMENT OF PURPOSE

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

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

A PHILOSOPHY OF CAREER EDUCATION

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

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

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

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

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

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

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

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

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

Three-Term Schedule

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

ENTREPRENEURIAL PRACTICUM

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

EQUINE PRACTICUM

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

INTERNATIONAL EXPERIENTIAL LEARNING

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

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

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

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

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

CAREER STUDIES PROGRAM

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

MARKETING EXTERNSHIP/PRACTICUM

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

TECHNICAL PROJECT TEAM

The Technical Project Team is a working technology consulting firm operating out of the School of Technology. Working in

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

HISTORY OF THE UNIVERSITY

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

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

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

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

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

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

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

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

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

THE CAMPUS

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

Academic Facilities and Administrative Offices—Downcity Campus

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

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

UNIVERSITY HALL, located at 111 Dorrance Street in downtown Providence, is the central administration building of the University. This building houses the University's

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

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

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

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

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

University Library Network

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

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

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

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

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

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

Computer Laboratories

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

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

The HARBORSIDE COMPUTER LABS are in the new(25)sis
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Student Organization (NSO) students. At a slightly higher cost than most other halls for Business and Hospitality students, McNulty features double and triple occupancy rooms Ñ all of which are air conditioned and have private baths. Also, McNulty features laundry rooms and a variety of common areas for study and recreational use. There is no University student parking at this hall, although private parking is available from vendors in nearby lots.

RENAISSANCE HALL

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

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

Limited University student parking is available through a lottery process.

SNOWDEN HALL

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

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

XAVIER HALL

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

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

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

Harborside Campus, Providence

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

2 Washington Avenue
Providence, RI 02905

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

WHITE APARTMENTS

90 & 100 Washington Avenue
Providence, RI 02905

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

HOSPITALITY CENTER

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

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

East Providence

EDMUND HALL

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

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

Warwick

AIRPORT CENTER EAST (ACE)

2082 Post Road
Warwick, RI 02886
(598-1472)

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

DINING FACILITIES

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

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

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

PRACTICUM FACILITIES

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

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

The RADISSON AIRPORT HOTEL, located in Warwick near T.F. Green State Airport, offers a limited number of parking spaces.

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

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

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

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

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

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

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

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

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

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

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

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

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

HARBORSIDE CONVENIENCE STORE

For the convenience of J&W students, the Harborside Convenience Store is located in the Delaney Complex adjacent to the Harborside Recreation Center and near the Harborside bus stop. The store offers a large variety of snacks, juices, ice cream and amenities, plus a made-to-order deli. Convenient meal plans are also available

THE ALAN SHAWN FEINSTEIN GRADUATE SCHOOL

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

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

Programs of Study

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

Accounting
Financial Management
International Trade
Marketing
Organizational Leadership

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

Event Leadership
Finance
Marketing
Tourism Planning

MASTER OF ARTS

Teacher Education (for Business or Food Service undergraduate majors)

DOCTOR OF EDUCATION

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

For a catalog and more information, please contact:

Alan Shawn Feinstein Graduate School
Graduate School Admissions

NORFOLK, VIRGINIA

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

For more information about Johnson & Wales's Norfolk Campus, write or call the Admissions Office, Johnson & Wales

DENVER, COLORADO

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

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

Campus President
Mark Burke, M.S.

Programs offered

ASSOCIATE DEGREE BACHELOR'S DEGREE

Accounting	Accounting Financial Services Management Management Marketing
Advertising Communications	Accounting Financial Services Management Management Marketing
Business Administration	Accounting Financial Services Management Management Marketing
Culinary Arts	Food Service Management
Fashion Merchandising	Accounting Financial Services Management Management Marketing
Food & Beverage Management	Food Service Management
Hotel Management	Hotel Management
Marketing	Accounting Financial Services Management Management Marketing

Undeclared
(no A.S. degree)

Accounting
Financial Services
Management
Management
Marketing

BACHELOR'S DEGREE

Business Marketing
Education
Consumer Family
Studies Education
International Business
Sports/Entertainment/
Event Management

GÖTEBORG, SWEDEN

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

Campus Director
Kathryn Parchesco, M.S.

Programs offered

(FIRST YEAR ONLY)

Advertising Communications
Hotel Management^{1, 3, 4}
International Business
Management 8 re 0 648e5c8ltg7 550.1995 Trm -0.000iness Mar

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

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

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

APPLICATION PROCEDURE

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

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

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

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

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

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

If students are applying for a bachelor of science degree program, they are required to indicate on their application for admission their choice of associate degree major, which results in Johnson & Wales students receiving two degrees in four years. Certain bachelor's degree programs are selective and require submission of an application at the end of the associate degree program. Students should check program descriptions if they are inter-

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

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

Test Scores

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

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

Minimum Grade Requirements

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

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

Admissions Decision

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

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

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

Transfer Students

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

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

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

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

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

Early Admissions

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

PROFICIENCY TESTS (CREDIT WITH FEE)

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

PRIOR LEARNING ASSESSMENT

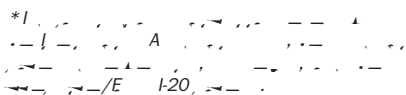
PORTFOLIO ASSESSMENT: Students may earn credits for the knowledge or skills they have mastered outside the classroom through volunteer work, employment, travel programs, organizations or other comparable sources.

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

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

Once the seminar is completed, eligible students, in consultation with a Student Academic Services counselor, may submit additional portfolios. Refer to the Prior Learning Assessment

INTERNATIONAL STUDENTS



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

International Transfer Credit

Johnson & Wales University employs a full-time International Credentials Evaluator to evaluate secondary school credentials, as well as any college or university credits for which students may wish to gain academic credit. Generally, a grade point average equivalent to a U.S. 3.0, or 2.00, is required for admission to Johnson & Wales University. International students must also receive a grade of 3.0 or better in each individual course completed at their previous schools in order to be considered for transfer credit. The International Credentials Evaluator will be able to determine grade equivalencies based on each country's educational system and the school of origin.

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

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

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

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

International Baccalaureate

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

English Language Proficiency

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

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

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

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

TOEFL Requirements

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

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

Written Assessment

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

* See the website for more information.
www.jwu.edu

Articulation Agreements

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

Argentina	Germany	Mexico
Australia	Greece	Morocco
Austria	Iceland	New Zealand
Bahamas	India	Singapore
Bahrain	Indonesia	Spain
Barbados	Isle of Man	Mexico

Delaware

Becky Smith (484) 769-2761

Florida: Greater Miami

Rena Mohammed (305) 725-9515

Florida: Central

Jane Bowers (772) 713-6025

Florida: Northwestern/Central

Grace Olvera (904) 534-0163

Florida: Southwestern

Robin Phifer (813) 495-1425

Florida: Southeastern

Jeff Simon (561) 714-5470

Georgia

Pamela Hughes (678) 360-0813

Hawaii

Patricia Lassinger (360) 720-1210

Idaho

Patricia Lassinger (360) 720-1210

Illinois

Thomas Strzycki (630) 654-0382

Indiana

Vicki Summers (317) 886-1597

Iowa

Wendy Dintino (816) 645-3562

Kansas

Wendy Dintino (816) 645-3562

Kentucky

Kathy Barnes (615) 473-3208

Louisiana

R. Lee Stauter (601) 434-2760

Maine

Kimberly Lavoie (603) 682-5973

Maryland

Pamela Rouch (240) 498-0054

Massachusetts: Boston Metro/South Shore

Conrad Fecteau (401) 954-3886

Massachusetts: Central/Northeastern

Bob Dumas (617) 504-1795

Massachusetts: Southeastern/Cape Cod & the Islands

Barbara DiSaia (401) 598-1116

Massachusetts: Western

Fran Ridolfo (413) 222-1233

Michigan

Barbara Franks (989) 823-8797

Minnesota

Jennifer Diemer (320) 492-4705

Missouri

Wendy Dintino (816) 645-3562

Mississippi

R. Lee Stauter (601) 434-2760

Virgin Islands

Grace Olvera (904) 534-0163

Virginia: Northern

B.J. Friedery (703) 864-2420

Virginia: South Central

Margaret Yoder (919) 539-6124

Virginia: Southeastern

Marisa Marsey (757) 575-9265

Virginia: Southwestern

Jan Jordan (704) 221-3966

Washington

Patricia Lassinger (360) 720-1210

Washington, D.C.

B.J. Friedery (703) 864-2420

West Virginia: Eastern/Southeastern

B.J. Friedery (703) 864-2420

West Virginia: Northern/Western

Betsy Miller (724) 513-9567

Wisconsin

Jennifer Diemer (320) 492-4705

Wyoming

Lance Wellborn (307) 237-5485

National Student Organizations

Representatives

Al-Nisa Salaam: SkillsUSA&VICA, FCCLA

Mike Murray: DECA

Luis Faria: FBLA

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

QUESTIONS & ANSWERS

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

CAN I REQUEST A PARTICULAR ROOMMATE?

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

HOW DOES THE UNIVERSITY MATCH ROOMMATES?

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

CAN I REQUEST A SPECIFIC RESIDENCE HALL?

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

CAN I LIVE OFF CAMPUS?

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

WHERE DO I WASH MY CLOTHES?

All residence halls have card-operated laundry facilities.

DO I BRING MY OWN BED LINENS AND TOWELS?

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

WHAT KIND OF CLOTHES SHOULD I BRING?

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

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

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

WHAT'S THE CLIMATE LIKE IN RHODE ISLAND?

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

WHAT KIND OF SECURITY IS PROVIDED ON CAMPUS?

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

CAN I HAVE OVERNIGHT GUESTS?

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

Both the visitor and his or her sponsoring resident must leave a picture ID card with the attendant at the residence hall front desk while the visitor is in the residence hall.

Visitors may only stay for three consecutive nights prior to non-class days. Johnson & Wales

University reserves the right to deny and/or downhill ski ai. Additional si4ive non-c lesaLT e1L snB2ndesk(2 sns)T

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

WHERE ARE THE BEACHES?

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

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

There are two Health Services offices on

TUITION & FEES

The following table lists the tuition and fees charged for each academic year. Tuition and fees are based on the number of credit hours a student enrolls in each semester.

Tuition & Fees: 2003–2004 Academic Year	
College Fee	\$15,438.
Includes:	
Enrollment Materials / Readiness Seminar	\$18,444.
The Health Center Fee	\$16,164.
Scholarship Tech Fee	\$17,076.
College Financial Aid	\$18,444.
General Fee (all students)	\$750.
Room & Board	
Student Residence Hall	\$6,777.
Private Residence Hall	\$8,433.
Weekend Meal Plan (Optional)	\$825.

Tuition is based on the number of credit hours a student enrolls in each semester. Students enrolled in credit hours are charged a base tuition and add charges for books, materials, and other fees. The base tuition for 12–18 credit hours is \$19,500. Students enrolled in 19.5 credit hours are charged \$21,000. The **Guaranteed Tuition Plan** allows students to enroll in a set number of credit hours, based on the number of credit hours they enroll in each semester.

The **General Fee**, which includes the college card, a data base access, and health and accident insurance, is based on the number of credit hours.

Room & Board for the academic year is based on the number of credit hours a student enrolls in each semester (see enrollment table).

of each semester. After the semester, the charges cannot be refunded.

DEPOSITS AND OTHER FEES

Reservation Deposit \$200.
 Required for the admission process. The deposit is held until the student enrolls in the first semester.

Residence Hall Deposit \$100.
 Required for the residence hall. The deposit is held until the student enrolls in the first semester.

Riding Fees \$500.*
 The Enrollment Fee includes a riding fee for the first semester.
 *P. 1.5, 1.6, 1.7, 1.8

Orientation Fee \$200.
 The enrollment fee, which includes the orientation fee, is based on the number of credit hours a student enrolls in each semester.

Transcripts \$2.
 Issued for each semester. Official transcripts are based on the number of credit hours a student enrolls in each semester. Students enrolled in 19.5 credit hours are charged \$2. The transcript fee is based on the number of credit hours a student enrolls in each semester.

Extension Courses

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ACCESS Tuition

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 h e d e e d h e F A F S A . A
 h e e c d e e d a e a a f a r c e ,
 a e , h e b e f e e h e h e -
 h a d , h e b e f f a r e b e c e e ,
 a d h e d e ' e c e , c h a
 e a , a , a d a e d c e f
 h c h h e d e a a a f . J h & W a e
 U e a r c d e h e e e h e
 d e e e r b a f U e f d .

C a - b a e d f a c a r a d a ,
 c a r d h e F e d e a r S e e a r E d c a a r
 O G a (S E O G) , F e d e a r P e
 L a a d F e d e a r W - S d a a e
 a d e e d b J h & W a e U e .
 S d e a a f h e e a
 h h h e f a f h e F A F S A .

A d f h e e a a a d e d h e
 b a f f a c a r e e d . I d e e c e e
 a c d e a f f a c a r a a c e ,
 e c e d e d h a h e d e a a
 a b e a f e J a a 1 . T h e a d
 c e f f - e a d e b e M a c h
 f e a c a d e c e a . R e e a r f f a c a r
 a d a a c . R e c e a e e e d
 e a e a c h e a b h e a c e d d e a e .

T b e e r b e f h e e a , d e
 e e h e f c e a :
 1 . d e a e f a c a r e e d ;
 2 . a a a f a c a d e c e
 (f a c a r a d e b e e d e d a
 a f a c a d e c e
 a a a c h e e d) ;
 3 . b e e d a e r b e d e e e
 c e f c a e a ;
 4 . b e e d a e a a h a f - e (a e a
 6 . 0 a e c e d h) b a (d e
 e e d a e - h a - f e b a a
 h a e h e f a c a r a d e d c e d ; e
 d e e e d a e - h a - h a f - e
 b a a a a f f a F e d e a r P e a r G a) ;

5 . b e a U . S . c e , e a e e d e ,
 e r b e - c e ;
 6 . e a e f d a F e d e a r P e a r G a
 b e d e f a a F e d e a r P e L a ,
 F e d e a r S b d e d S a f f d L a , F e d e a r
 U b d e d S a f f d L a , P a e L a
 f U d e a d a e S d e (P L U S)
 S e e a r L a f S d e (S L S) ; a d
 7 . a S a e e f E d c a a r P e ,
 a S a e e f R e a S a a d a
 S a e e O e a e a d D e f a a .

S d e a e e r b e e c e e f a c a r a d
 a a h e a a a f a c a d e c
 e a d e f e d a e 5 8 f h c a a r ,
 a d h e S d e H a d b . S d e h
 f a a a a f a c a d e c e
 e b e f e d b S d e A c a d e c S e c e .
 A a f a c a r a d e b e e d e d a -
 f a c a d e c e a a a c h e e d .

W h e d e h d a d a a e
 e d e d f e e , h e a f
 f a c a r a d a a a c e e a e d
 h a d e e e d b a e c f c
 f a . I f h e d e e c e e (h e
 U e e c e e h e d e ' b e a f)
 e a a c e h a h e a e a e d ,
 h e d e e b e a b e e c e e h e
 a d d a a f d . S d e h e c e e e
 a a c e h a h a h e e a e d e
 h e e c e f d .

T h e a f a a c e e a e d d e e d
 a - a a b a . T h a , f a d e
 c e e 3 0 e c e f h e a e e d
 e d f e e , h e d e e a
 3 0 e c e f h e a a c e h e h e a
 a r c h e d e d e c e e . O c e h e
 d e c e e e h a 6 0 e c e f
 h e a e e d e d f e e ,
 h e d e e a a r c h e d e d a a c e .

I f a d e e c e e e c e f d h a
 b e e e d , J h & W a e U e
 e a f h e e c e e a r
 h e e f
 h e d e ' a r c h a e
 e d b h e e a e d e c e a e
 f h e d e ' f d
 h e e e a f h e e c e f d

Federal Subsidized Stafford Loan

This is a deferred interest loan. The monthly payments are based on the amount of the loan. The Federal Student Aid Office will determine the amount of the loan.

Students can borrow up to \$2,625 per academic year for freshmen and \$3,500 for sophomores, juniors, and seniors. The interest rate is fixed at 5.05% for the life of the loan. The interest is subsidized while the student is in school at least half-time. After graduation, the student is responsible for repaying the loan with interest.

Federal Unsubsidized Stafford Loan

This is a fixed interest loan. The monthly payments are based on the amount of the loan. The Federal Student Aid Office will determine the amount of the loan. The interest rate is fixed at 5.05% for the life of the loan. The interest is not subsidized while the student is in school. After graduation, the student is responsible for repaying the loan with interest.

Students can borrow up to \$4,000 per academic year for freshmen and \$5,000 for sophomores, juniors, and seniors. The interest rate is fixed at 5.05% for the life of the loan. The interest is not subsidized while the student is in school. After graduation, the student is responsible for repaying the loan with interest.

The Parent Loan Program for Undergraduate

each year. The award is given to each student who has earned a 3.40 GPA and is a member of the Honor Society.

For information, contact the Admissions and Financial Services Office.

Alpha Beta Gamma (National Honor Society)

Scholarship: A scholarship of \$10,000 is awarded annually to the top 10 students in the Alpha Beta Gamma Society. The award is given to the student who has earned a 3.40 GPA and is a member of the Honor Society.

Business Professionals of America Scholarship

(BPA): The University of the Pacific Business Professionals of America (BPA) Scholarship is a \$500 award given to the top 10 students in the BPA chapter at the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the BPA chapter. The deadline is February 1, 2025.

Career Exploration Scholarship: The Career Exploration Scholarship is a \$500 award given to the top 10 students in the Career Exploration Society at the University of the Pacific. The deadline is March 1, 2025.

Career through Culinary Arts Programs (C-CAP):

The University of the Pacific Career through Culinary Arts Programs (C-CAP) Scholarship is a \$10,000 award given to the top 10 students in the C-CAP program. The award is given to the student who has earned a 3.40 GPA and is a member of the C-CAP program. The deadline is February 1, 2025.

Catholic Youth Organization/Youth Ministry

Scholarship (CYO): The Catholic Youth Organization (CYO) Scholarship is a \$1,000 award given to the top 10 students in the CYO program. The award is given to the student who has earned a 3.40 GPA and is a member of the CYO program. The deadline is February 1, 2025.

Chancellor Scholarship: The University of the Pacific Chancellor Scholarship is a \$10,000 award given to the top 10 students in the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the University of the Pacific. The deadline is February 1, 2025.

The University of the Pacific Chancellor Scholarship is a \$10,000 award given to the top 10 students in the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the University of the Pacific. The deadline is February 1, 2025.

Collegiate Academic Scholarship: A \$5,000 award is given to the top 10 students in the Collegiate Academic Society at the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the Collegiate Academic Society. The deadline is February 1, 2025.

Community Leadership Scholarship: The Community Leadership Scholarship is a \$2,000 award given to the top 10 students in the Community Leadership Society at the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the Community Leadership Society. The deadline is February 1, 2025.

Distinguished Visiting Professor Scholarships:

The University of the Pacific Distinguished Visiting Professor Scholarships are \$2,000 awards given to the top 10 visiting professors at the University of the Pacific. The award is given to the professor who has earned a 3.40 GPA and is a member of the University of the Pacific. The deadline is February 1, 2025.

DECA, an Association of Marketing Students

Scholarship: The University of the Pacific DECA Scholarship is a \$500 award given to the top 10 students in the DECA chapter at the University of the Pacific. The award is given to the student who has earned a 3.40 GPA and is a member of the DECA chapter. The deadline is February 1, 2025.

Employee Tuition Scholarship: The Employee Tuition Scholarship is a \$1,000 award given to the top 10 employees of the University of the Pacific. The award is given to the employee who has earned a 3.40 GPA and is a member of the University of the Pacific. The deadline is February 1, 2025.

ESL Grant: A \$1,000 grant is given to the top 10 students in the ESL program at the University of the Pacific. The grant is given to the student who has earned a 3.40 GPA and is a member of the ESL program. The deadline is February 1, 2025.

Faculty Scholarship: The University of the Pacific Faculty Scholarship is a \$1,000 award given to the top 10 faculty members at the University of the Pacific. The award is given to the faculty member who has earned a 3.40 GPA and is a member of the University of the Pacific. The deadline is February 1, 2025.

and GPA. The eligible applicant must have a minimum 3.0 GPA, which is based on the high school record.

Family, Career and Community Leaders of America (FCCLA): The University of Alabama offers the FCCLA (formerly FHA-HERO) chapter a high school scholarship of \$500 per year. Applicants are eligible for the FCCLA award if they are currently active members of FCCLA at the time of application. Applications are due to the National Office of FCCLA at J&W. The deadline is February 1, 2025.

Family Scholarship: If you are a member of the Family Scholarship program, you will receive a \$1,000 University of Alabama scholarship each year. Applications are due to the National Office of FCCLA at J&W. The deadline is February 1, 2025.

Future Business Leaders of America Scholarships (FBLA): The University of Alabama offers the FBLA chapter a high school scholarship of \$500 per year. Applicants are eligible for the FBLA award if they are currently active members of FBLA at the time of application. Applications are due to the National Office of FBLA at J&W. The deadline is February 1, 2025.

Future Farmers of America (FFA): The University of Alabama offers the FFA chapter a high school scholarship of \$500 per year. Applicants are eligible for the FFA award if they are currently active members of FFA at the time of application. Applications are due to the National Office of FFA at J&W. The deadline is February 1, 2025.

Gaebler Eagle Scout Award: Applicants must be a high school senior with a minimum 3.0 GPA and a minimum 10 hours of community service.

achieved the Eagle Scout rank. The BSA National Office of Eagle Scout Awards is located at 1111 North Lincoln Street, Chicago, IL 60606. The deadline for applications is February 1, 2025.

Phi Theta Kappa (National Honor Society)

Scholarship: A ch h \$10,000
a a ded a d a fe de
h a e e be f Ph The a Ka a.
The a ca f h ch h he
a ca f ad he U e .

Presidential Academic Scholarships:

J&W a a d acade c ch h c
de h a e he 25% f he
ca a d de a e acade c e ce ce.

CLASS SCHEDULES

Undergraduate students should refer to the class schedule for the current semester. The class schedule is available on the website of the University of North Carolina. Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

When the class is held, students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

SUMMER SESSIONS

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

COURSES TAKEN AT OTHER INSTITUTIONS

Undergraduate students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

ATTENDANCE

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

Students should refer to the class schedule for the current semester. Students should refer to the class schedule for the current semester.

UNDERGRADUATE GRADING SYSTEM

The following table shows the grading system for undergraduate students:

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

P	P fce c
AU	A d
NC	N Ced
GP	G ade Pe d
CX	C ed b E a a
S	Sa fac
U	U a fac
PL	P Lea C ed

NOTE: N a a ade a a a ca e .

G ade e a e ed c e f
each e . A a f he de ' a e -
da ce ec d c d ed each ade e .

A de ece a ade f l c e e
a acade c c e, e h , c -
a e a a e e h c
a e he e ed h ee
f e e d da e. Fa e d e e
a fa ade f he c e.

Failure (F)

Fa e ade a e ed de h
ha e a a ed e ed a e da ce, b fa
ache e ade a e ch c e .
U cce f c e f he c e a
a e da e, he c e e a e e ad ed
efec h he a ade.

Withdrawal (W)

A W h da a he e ade ed
de h a e e b e f a W/P
ade a d h h da a e h da
f a ched ed c e afe he ffca
h da a e d f he c e e ch
h h da f he U e afe he
ffca d-e da e. Th a fa a de
a d e e ed he c e e a e e.
U he cce f c e f he c e
a a e da e, he c e e a e e e
efec b h he ade f W a d he e ade.

Whe e a de h da f ac e
afe he ffca h da a e d, he
c e e b e ca c a ed a ac e
a e ed f e f de e
a fac acade c e .

Withdrawal/Pass (W/P)

W h da a/Pa ed e b e de
h h da (a e h da f e ce e
ab e ce) f a ched ed c e afe
he ffca h da a e d f he ch

c e e, h h da f he U e
afe he ffca d-e da e f ea
he ha e e a . The W/P ade
a a b e f ac c c e, e h ,
e e h ca e c - . T b e e b e
f a W/P a a c a c e, he de
a ha e a ade f D+ e he
c e ad he de he e be
d ad . U he cce f
c e f he c e a a e da e,
he c e e a e e e e f e c h
e ade. Ced a ca ed h W/P
c a ced a e ed he e ad
ced c a ce ca c a . (P e e e:
G ad a e ch de a e e b e
f W/P ade .)

Incomplete (I)

I c e e I ade a e ed
de f he a e ab e c e e
c e e e e beca e fa h ed
ab e ce (.e., e ce c e e) .
The ad bec ed
h ee f he e a ca da (
b e , h a e ch e ca e
a acade c ca he C e e f C a
A) h ched ed ca da afe
he ca da (a ab a ca
C e e f C a A), he ade
a a ca bec ea F ad b e
c d ed he ade a e e e.

Proficiency Credit (P)

P fce c Ced ed de
h ha e e fce c a e bec
a ea. Th ade ca c a ed he
c e e a e a e.

Audit (AU)

A d a e ed de h a e
e ed a ca f e e
e . A ade ed a d he
c e e a e a e affec ed.

No Credit (NC)

N - e de a ed a de
h ha bee a h ed h da f
ca he U e de e e a
c c a ce a h da a f he
U e de . A N Ced
ca c a ed he c e e a e e.

MINIMUM ACADEMIC ACHIEVEMENT

A de ach e e he f ■ ade

RESIDENCY REQUIREMENT

Ca ddae f a caede ee ea
he f a 31.5 a e h fced a
e ed de , ha f hch be
he a aea f d. Ca ddae f he
Bache f Sce ce De ee ea he
f a 45 a e h fced a e ed
de , f hch 22.5 a e h 'ced
be he a aea f d.

COMMUNITY SERVICE LEARNING

M ed a, a d Ne . l a ffe
 eca a C e/D a S e
 E ee , S e E ee , a d
 Te c ca & Ne E ee .

NOTE: Pa c a a h ch a e
 e b e f e f c c ce a a e ed
 he e ec f each
 c ce a ' e e e .

S cce f c e f a c ce a
 ec ded he de ' a c . Th
 fea e a a b e f eca a .

COMMUNITY LEADERSHIP CERTIFICATE PROGRAM

The C Leade h Ce fcaeP a
 e a bache f c ce de ee ca -
 ddae , a d ffe a e f
 de de e a da eade h
 e a a f he e a c b
 e be f he c , a dfa .
 Ca ddae e a d he eade h
 ed e a d a b e f a d d a a c -
 e a e ec e, ec ec eed
 a d he e he e d e a d
 adde h e eed a d a a eae
 a a e e f c c e b ha he ca
 ca h h he ca ee .

S de f a e e f e e e ,
 c d he cce f c e f he
 Leade h S de C ce a a da
 C Leade h Ac e each ec.

1. A e d a e a **Community Leadership Seminars** (ffe ed each e a d c c- h S de Lfe) e acade c ea .
2. S cce f c c e e **Community Service Learning** c e SL1001 a d SL2001 (ec e ded d he f e h a h e ea).
3. S cce f c c e e he **Leadership Studies Concentration** (ec e ded d he h e ea).
4. W h he a a ce fa e a ad , c e e a **Community Leadership in Action** e each ec (ec e ded d he e ea).
5. C e e a e f **Leadership Credentialing** d he e ea . S aff f he Ce e f Leade h S de e e he de ' f .

COMMUNITY LEADERSHIP IN THE CULINARY ARTS (CLCA) CERTIFICATE PROGRAM

O e a C e e f C a A a cae
 de ee ca ddae , C Leade h
 he C a A Ce fcaeP a a
 c - a d ca ee- f c ed ce fca
 a f he e eea f f d e ce
 eade . C a de a f J & W'
 ca e c e a e a ed a
 f f d e ce e a ed c a d
 eade h de e h a che e
 fa e f c c e b a d c ae
 c e h . The a de e
 f de de e a eed
 h he e e ce he a ea f h e
 e ref, f d c , c de e
 a d f d e . C a a d A & S ce ce
 fac e a e a c
 eade h a ca f he f d e ce
 d he C a A a cae
 de ee c c . The a ce f c -
 eade h a d c a ec e h
 ca ee cce a e a ed he
 C a P fe a De e c c .

T ece e he ce fcae, C a A
 a cae de ee de d
 he f :

1. S cce f c c e LD2001
 "F da f Leade h S de ,"
 ac e ha h h e a e f
 c eade h he f d
 e ce d .
2. Ga c fe e e e ce a d e
 ca ee he a ca c -
 ba ed a a ee a .
3. Bec e ac a ed h h e, f d ec -
 a d e c e e, a d h
 h e d e, c e a e ec
 de f f e e c -
 eade h f f d e ce fe a .
4. Ma e ac e ad a
 h he a da d f he c a
 d , e c a e e e ad
 e ce adde c eed , a d
 ac a e b e c a ec e .

S de ca c de he ce fcae he
 Ca ee Pa h ec e

e ■ e a d e a a a b ■ f h e
c c c e h h h e c a e e .

ACADEMIC COUNSELING

Acade c c e ■ a e a a ■ b ■ e h e
Lea Ce e f W & Acade c
S a each de e a a-
f ad a a d c a e e ■ c e e .
The a ■ a de e a ■ a ,
de e ■ , a d a h e e a ■
b d da ce a d .

A ■ de a e e c a e d e e h a
acade c c e ■ . S ch a e e
e e d f de e e e c acade c
d f f c ■ . A e a e e c e d e d .

F e f a acade c c e ■
■ e a e e f e h e Ce e f Acade c
S ec a e 67.

ACADEMIC HONOR SOCIETIES

The

ACADEMIC FUNCTIONS

Orientation f a e de he d each
e bef e he a f c e . Ac e
c d e e a , acade c e a ,
c a r a c e , d b f h
de f c a c a d , a d e e h
ad a , fac , a d e de ce ha
e e e a e . O e a a c d e
a c e e e .

Academic Convocation he d he f
ee e d bef e c a e be he fa
Th acade c ce e b e he a
face f he U e ce e b a e a d
c e ce he acade c ea .

Student Recognition Night he d a a
he h de a d a a-
ha ha e d a e d a h h e e f
ef a ce acade c a c h e e e
e ce J h & Wa e U e .

Commencement he d a he e d f each
acade c ea . A he e e e c e , de ee
ca d da e a e ec ed . Pa c a
c e ce e e e c e d e
ha ad a e e e a e e .

AWARDS

J h & Wa e U e ec e e e-
acade c a c h e e e a d a d
c b e ac c a ac e b
a he f a a d a a a e
ce e he d c e ce e :

The **Founders' Trophy** e e ed he
e c a de h , b h he e
a ach ca ee ed ca a d e e e-
a ce h he bec e , e b d e
he de a d c e e e ed b he
f de f J h & Wa e U e .

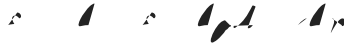
The **President's Trophy** a a ded he
ec d- ea de h ha d a ed -
a d acade c ca ac , e ac c
a d e h a d ef e , c e a ,
a d c e e .

The **Trustees' Awards**, e f he
fa hf e ce he U e f T ee

G . Ch he De a d D . A h
Ke a , a e e he de h
ha e ade he ea e c b e ce
he U e .

The Deanideees' WARDS

The



CAREER DEVELOPMENT

The Career Development Office offers a variety of services to help students explore their options and prepare for the future. We provide individualized career counseling, group workshops, and resources to help you discover your strengths and interests. Our goal is to help you make informed decisions about your career path.

Participate in our annual Career Day event, where you can meet with professionals from various industries and learn about different career opportunities. Each year, we also host Career Expos, where you can explore a wide range of career options and meet with representatives from various companies.

Learn how to manage your career effectively with our Career Management System. This system provides a comprehensive overview of your career goals and helps you track your progress. We also offer workshops on Career Planning, where you can learn how to set realistic goals and develop a plan to achieve them. For students who are currently in college, we offer Career Management Capstone courses, which provide a practical application of the concepts learned in our Career Management courses. Additionally, we offer Career Management System feedback, which helps you identify areas for improvement and develop a plan to address them. Our Career Development Office also offers Career Coaching, where you can work with a professional coach to explore your options and develop a plan to achieve your goals. We also offer Career Coaching for students who are currently in college, which provides a practical application of the concepts learned in our Career Management courses.

The Summer Work Experience Program (SWEP) is a valuable opportunity for students to gain hands-on experience in their field of interest. This program allows students to work for a variety of organizations, including government agencies, non-profit organizations, and private industry. Through SWEP, students can develop their professional skills, gain valuable work experience, and explore different career options.

Cooperative Education is a program that allows students to earn credit for their coursework while working for a variety of organizations. This program provides students with a unique opportunity to gain hands-on experience in their field of interest while earning credit for their coursework. Through Cooperative Education, students can develop their professional skills, gain valuable work experience, and explore different career options. We offer Cooperative Education opportunities in a variety of fields, including business, education, and the arts. Our goal is to help students gain the most out of their college experience by providing them with a variety of opportunities to gain hands-on experience in their field of interest.

Each year, we offer a variety of career development opportunities to help students explore their options and prepare for the future. One of our key initiatives is On-Campus Recruiting, which provides students with a unique opportunity to meet with representatives from various companies and learn about different career opportunities. Through On-Campus Recruiting, students can explore a wide range of career options and meet with representatives from various companies. We also offer On-Campus Recruiting workshops, where you can learn how to prepare for job interviews and develop a plan to achieve your goals. Our goal is to help students gain the most out of their college experience by providing them with a variety of opportunities to gain hands-on experience in their field of interest.

Additionally, we offer a variety of career development resources, including career counseling, group workshops, and resources to help you discover your strengths and interests. Our goal is to help you make informed decisions about your career path.

The Center for Academic Success provides a variety of resources to help students succeed in college. The center offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

THE LEARNING CENTER FOR WRITING & ACADEMIC SUPPORT

The Learning Center for Writing & Academic Support provides a variety of resources to help students succeed in college. The center offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

The Learning Center for Writing & Academic Support provides a variety of resources to help students succeed in college. The center offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

Contact The Learning Center for Writing & Academic Support at 401-598-1485. Hours: 401-598-1703.

TUTORIAL ASSISTANCE

The University provides a variety of resources to help students succeed in college. The Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

I am a student at the University of Rhode Island. I am currently a student at the University of Rhode Island. I am currently a student at the University of Rhode Island. I am currently a student at the University of Rhode Island.

SPECIAL NEEDS/DISABLED STUDENTS

The University provides a variety of resources to help students succeed in college. The Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

Because of the University's commitment to providing a variety of resources to help students succeed in college, the Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

ENGLISH LANGUAGE INSTITUTE

The English Language Institute provides a variety of resources to help students succeed in college. The Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

The English Language Institute provides a variety of resources to help students succeed in college. The Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

Because of the University's commitment to providing a variety of resources to help students succeed in college, the English Language Institute offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

The English Language Institute provides a variety of resources to help students succeed in college. The Learning Center for Writing & Academic Support offers tutoring, writing assistance, and academic advising. For more information, contact the center at 401-598-1485.

HEALTH SERVICES

J&W a a Health Se ce ffce
he e health ca e ded de
ef he D c Ca a Xa e Ha
a d ef he Hab de Ca a he
U e Rec ea a d A h e c Ce e .

J&W' e de ed health ca e
e ce a d a a de ed ca
ec d .I add , he a efe de
he U e h ca h ca
f a ee .

A ch de ec e ded de
e e .C ac he Health Se ce
Office f he de ' a e, h e be ,
a d ffce h .

J&W' health e ce a e a a b e c -
de a e a e de .

MEDICAL RECORDS

P e e , he U e a d he
Rh de l a d De a e f Health e e
ha a e , f e de e de
a d c e a e b f fa
h care a h he a ea , c d
d c e ed f f d e f he MMR
acc e , a e a e a d a bec
e h he a h .

F e f a ab Health Se ce ,
c he **Student Handbook**.

INTERNATIONAL CENTER

The l e a Ce e ca ed he
h d f f he K e B d he
D c Ca .I add , a l e a a
S de Ad f he ce e ca ed a
he S de Acade c Se ce Office he
Pa a B d a he Hab de
Ca .C h e l e a S de
Ha db f h f a a b .The
l e a Ce e ha de a e :
l e a S de Se ce a d S d
Ab ad P a .

International Student Services

The a f c f h e l e a a S de
Se ce Office he e a a
de adhe e INS e , a a
he de a a d acce a he
be ef e ed b he de a ;
h e e , a a e f he a a d
e ce ha e bee ce a ed a
f he e a d a he a
he da ad a e a d be d .The
l e a a S de Se ce Office ffe
a a e ce a d e a a f
e a a de .I add , f a
e e e , a a d he
a e a e a e ffe ed e a a
b h he K e a d Pa a ffce .

Study Abroad Programs

The S d Ab ad P a ffce h
a a c a d e c c e e a a c a e
ffe a a e f d ab ad a
J h & Wa e U e de .Each
fa he ffce h a S d Ab ad Fa ,
he e a f a a d a ca
a e a d e a a b e .I add , e e ed
de a b he K e B d f
f a a d d ab ad c e .

MULTICULTURAL CENTER

The M c a Ce e a f he Office
Of Ca D e .F ded 1993
e c a e e f e ec , a d
ed ca e e f d e e bac d , he
Ce e e a a e a a f ca
fe .C e h he f he
U e , a f c e e a
e be f he U e ' d e e de
b d e a d a e d e e de
d .A a bec e f e a e
a d b d c e c e a f he de
b d , ba ed a a a e e f c a
d ffe e ce a d a e .

P a ac e c d e e a a
e ce f he e e ca c
b ed ca a , c a
e e a d c a c e .Th c d e
de e e h h de
a d de a a , a d
a a d e ce h ch ac a de
a d he J h & Wa e c a e .

The Mission of the Center is to provide the
Xavier University, Dayton, Ohio
6000 Xenia Road
Cincinnati, Ohio 45221-0000
598-4776 ext. 2222

THE OFFICE OF CAMPUS DIVERSITY

The Office of Campus Diversity was established
in the 1999-2000 academic year to
provide support for the Xavier University
of Arts and Sciences. The office is
dedicated to the promotion of diversity
in the Arts and Sciences.

The office is also responsible for
the development of the
University of Arts and Sciences,
Cincinnati, Ohio. The office of
Campus Diversity, the Office of
Diversity and Inclusion, is
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio.

The office is also responsible for
the development of the
University of Arts and Sciences,
Cincinnati, Ohio. The office of
Campus Diversity, the Office of
Diversity and Inclusion, is
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio.

ORIENTATION

The University of Arts and Sciences,
Cincinnati, Ohio, is a
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio. The office of
Campus Diversity, the Office of
Diversity and Inclusion, is
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio.

The University of Arts and Sciences,
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diversity in the Arts and Sciences,
Cincinnati, Ohio. The office of
Campus Diversity, the Office of
Diversity and Inclusion, is
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio.

PERSONAL COUNSELING

The Student Center provides
counseling services to the
University of Arts and Sciences,
Cincinnati, Ohio. The Student
Center is located in the
University of Arts and Sciences,
Cincinnati, Ohio. The Student
Center is located in the
University of Arts and Sciences,
Cincinnati, Ohio. The Student
Center is located in the
University of Arts and Sciences,
Cincinnati, Ohio.

RESIDENTIAL LIFE

The University of Arts and Sciences,
Cincinnati, Ohio, is a
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio. The office of
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Diversity and Inclusion, is
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Cincinnati, Ohio.

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Cincinnati, Ohio.

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diversity in the Arts and Sciences,
Cincinnati, Ohio. The office of
Campus Diversity, the Office of
Diversity and Inclusion, is
dedicated to the promotion of
diversity in the Arts and Sciences,
Cincinnati, Ohio.

H. e.

H. S. ad

IAAM

I. e. a. a. C. b

I. e. a. a. F. d. S. e. c. e. E. e. c. e.
A. c. a. (IFSEA)

J. (d. e. e. a. b.)

J. A. c. h. e. e. e. (JA)

L. a. A. e. c. a. C. b

N. a. a. A. c. a. f. h. e. A. d. a. c. e. e.
f. C. e. d. P. e. e.

N. a. a. S. c. e. f. M. e. H. a.

N. e. a. C. b

N. S. c. e.

Ph. B. e. a. L. a. b. d. a. (FBLA)

P. d. e. A. a. c. e.

R. a. c. I. e. a. a.

S. a. c. e. C. b

S. C. b

S. c. e. f. h. e. A. d. a. c. e. e. f. M. a. a. e. e.

S. e. c. a. F. c. C. b

S. d. e. G. e. e. A. c. a.

S. d. e. O. a. e. d. A. a. R. a. c. (SOAR)

The. a. e. A.

T. a. e. r. a. d. T. C. b

U. e. d. E. e. b. e. G. e. r. Ch.

U. e. I. e. e. B. a. d. (UIB)

V. c. a. a. I. d. a. C. b. f. A. e. c. a.
(S. USA VICA)

GREEK ORGANIZATIONS AND SOCIAL FELLOWSHIPS

A. h. a. Ph. A. h. a. F. a. e. I. c.

A. h. a. S. a. T. a. S.

De. r. a. Ph. E. S.

De. r. a. S. a. Ph. F. a. e.

De. r. a. S. a. The. a. S. I. c.

G. e. Ph. G. e. S. c. a. Fe. h. I. c.

K. a. a. A. h. a. P. F. a. e. I. c.

Ph. B. e. a. S. a. F. a. e. I. c.

Ph. K. a. a. S. a. F. a. e.

Ph. S. a. S. a. S.

S. a. De. r. a. T. a. S.

S. a. G. a. a. Rh. S. I. c.

S. a. L. a. b. d. a. B. e. a. F. a. e.

S. a. L. a. b. d. a. G. a. a.

S. a. L. a. b. d. a. U. S.

S. a. P. F. a. e.

S. a. S. a. S. a. S.

T. a. E. Ph. F. a. e.

T. a. K. a. a. E. F. a. e.

Z. e. a. B. e. a. T. a. F. a. e.



ACCOUNTING

(C --- B , -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Acc a ca e de ee a
 de a d d c acc ,
 e a de f e -e e
 de a e ch a acc , b ee -
 acc a abe fa a a .
 U c e f he a , de
 a e be e a ed c e he de
 he Acc bache ' de ee a .
 S de h a e he eec he
 C e e f B e bache ' a .

BACHELOR OF SCIENCE (B.S.) DEGREE

The Acc bache ' de ee a
 c f e e e eca ed acc
 c e a e a e a ed b e bec
 a d e e a de . The a de ed
 e a e de f e -e e
 b c acc f a d e a
 cha e a e, e e a
 a d f a a . P c de
 aff acc a b c acc f ,
 f a ce, a c de a e .

S de e ed b h he a ca e a d
 bache ' de ee a h a a a
 a a 3.0 ade a e a e a h a e he
 a c a e e e a -ca
 ac c e . The ece e ha d -
 e e e ce b e f acc f c
 f a U e e a . S de
 a c a he Acc P ac c
 a ad a e he e e ce acc
 a abe, acc ece abe, e e a ed e
 a d e a a d .

S de a a a f a Ca ee C -
 ace f e e f c de .
 C - a d e e ab ad be
 a ed b he Cha f he De a e
 f Acc a c .

S de h ha e c ed he U de ed
 Ma a , ha e e a ed he
 C e e / B e A ca a
 C e e f B e a ca e de ee
 (e ce E e C a J ce), a e
 e b e c e e a d a Bache f
 Sce ce De ee Acc .

S de h ch e he e de ee c b a -
 a e ad ed eec Acc
 c e a he eec e (f ffe ed) d
 he f ea f d .

S de a e e ed c e e e
 22.5 ced c ce a f he -
 ed he f a e. S de a e e c -
 a ed ee h he Fac Ad bef e
 eec ac ce a .

CONCENTRATIONS FOR ACCOUNTING MAJORS

International Business

AC4050 I e a a Acc
 EC3060 C a a e Ec c S e
 IB2002 I e a a B e
 IB2030 F e A ea S de
 IB3050 E P ced e & P ac ce

Fraud Examination

AC3080 F a d E a a : The a d P ac ce
 LW2050 C
 LW2080 C a La l
 LW3015 C e a d C a l e
 LW3090 The La f E de ce

Entrepreneurship

AC3012 Fede a Ta e ll
 EP1001 l d c E e e e h
 EP2030 The B e P a
 EP2040 F a c he E e e e a Ve e
 EP3010 S a B e C

Financial Services

AC3070 Acc f M a F d
 AND e c 18.0 ced f he f c e :
 EC3040 M e & Ba
 FI2001 l d c l e e a d
 F a c a P a
 FI2002 M a F d
 FI2020 l d c F a c a l
 FI3060 l e e ll
 FI3070 Se e 7 Sec e

Lodging Operations

AC3025 H a F a c a M a e e & Lab
 HM1010 F Off ce O e a
 HM3001 R D M a e e
 HM4030 H a Dec A a
 RL2020 Re M a e e

Casino Operations

AC3055 Ca Acc
 HM3050 H a S a e c M a e
 HM4030 H a Dec A a
 RL2070 The Ga l d
 RL3010 M a a Ca O e a

Information Technology

AC3060 Acc l f a S e
 CB2006 S e A a a d De
 IS3001 l f a Sce ce l
 IS3014 l f a M a e e
 IS4020 l f a Sec

Retail Industry

AC3045 l e a A d
 RT1005 Re a
 RT3010 Me cha d e B
 RT3020 Me cha d e Ma he a c
 RT3030 C a a e Re a S a e e

OTHER OPTIONS:

General Accounting

AC3012 Fede a Ta e ll
 AC3030 N - f - P f Acc
 AC3045 l e a A d
 AC4050 l e a a Acc
 EC3040 M e & Ba

State Boards of Accountancy Examination

Requirement*

O e acc e e
 AND
 F c e e c e d f ffe h he
 Sch f A & Sce ce a he Ge e a
 S de c e.

*S e a e e e he cce f c e fa a
 20 c e e be a a bec be a ed
 a e he U f CPA e a a . S de a e ed
 ee h he fac a ad a he be f he
 ea de e e he a a e e e f
 he a e h ch he a a he e a a .

S de h a f he 150 H f
 C e Ed ca e e e , e ed
 a a e bef e be a ed a e
 he U f Ce fed P b c Acc a
 E a a , a a che e h bec e a d
 a he a e e e a a a e' de ee
 b a f acce a ce he G ad a e
 Sch a he d f he ea.
 Acce a ce be a ed ded he
 de ece e he ec e da f
 de ad a e fac e be , cce f
 c e e a e e ce , a d f f
 he e e e f he bache f
 ce ce de ee.

T a e he be ef f ch
 e e , a d beca e f d ffe e a e
 e e e , de de f he
 U f Ce fed P b c Acc a e a -
 a a e ed c ac he fac
 ad ea he a .

ACCOUNTING

A - ea a ead he a cae
ce ce de ee.

MAJOR COURSES CREDITS

AC1001	P c e f Acc	I & Lab	5.5
AC1002	P c e f Acc	II & Lab	5.5
AC1005	The Acc	Fea	4.5
AC2011	Fede a Ta e I		4.5
AC2021	I e ed a e Acc	I	4.5
AC2022	I e ed a e Acc	II	4.5
AC2031	C Acc	I	4.5
MG1001	P c e f Ma a e e		4.5
MK1001	P c e f Ma e		4.5

RELATED PROFESSIONAL STUDIES

LW2001	The Le a E	e f B e I	4.5
PD0005	Ca ee P a		0.5
PD1003	I d c	Ca ee Ma a e e	1.5
TS1000	I d c	C e	4.5
TS1010	M c c	e A ca	4.5

GENERAL STUDIES

EC1001	Mac ec	c	4.5
EC2002	M c ec	c	4.5
EN1001	A l d c	L e a Ge e	4.5
EN1020	E h C		4.5
EN1021	Ad a ced C	a d	
	C ca		4.5
EN1030	C ca	S	4.5
MT1020	C e e A e b a		4.5
MT2001	S a c		4.5
SL1001	Lea a d W	Ab	
	C	Se ce	1.0
SL2001	The A Sha	Fe e E ch	
	A e ca P a	E e e ce	0.0
Sc e ce	O e ce ce c	ef hef	:
	SC1011, SC1021, SC2005, SC2011,		
	SC2031, SC3010, SC3030		4.5

T a C ed 99.5

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a e ace e c e e hef c e :
MT1002, MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

Acc (ee e c)
E e e e h (ee a e 102)
F a ca Se ce Ma a e e (ee a e 112)
I f a Sce ce (ee a e 126)
Ma a e e (ee a e 134)
Ma e (ee a e 137)
Ma e C ca (ee a e 139)

ACCOUNTING

A f - ea a ead he bache f
ce ce de ee f - ea Accounting
a ad a e .

First two years:

A cae Sce ce De ee
Acc (ee e c) 99.5

Third and fourth years:

MAJOR COURSES CREDITS

AC2023	I e ed a e Acc	III	4.5
AC3032	C Acc	II	4.5
AC3040	A d		4.5
AC3050	Ad a ced Acc		4.5
AC3075	F a ca Ma a e e		4.5
AC4060	Acc	Se a	4.5
Acc	Se ec ec ce a f		
C ce .	ffe a e 76.		22.5

RELATED PROFESSIONAL STUDIES

Le a	O ec ef hef	:	
E ec e	LW3002, LW3010, LW3055		4.5
PD0010	Ca ee Ma a e e Ca e		1.0

GENERAL STUDIES

HI4020	A e ca G e e		4.5
LD2001	F da f	Leade h S de	4.5
PH3020	L c: C ca Th		
	OR		4.5
PH3040	E hc f B e	Leade h	
PS2001	Ge e a P ch		4.5
SO2001	S c l		4.5

FREE ELECTIVES

Th ee c e ec ed f ffe h
he U e 13.5

T a C ed 91.0

Four-Year Credit Total 190.5

ACCOUNTING

A f - ea a ead he bache f
 ce ce de ee f - ea Computer/Business
 Applications a ad ae .

First two years:

A cae Sce ce De ee C e /
 B e A ca (ee ae 87) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AC2011 Federa Ta e I	4.5
AC2021 I e ed ae Acc I	4.5
AC2022 I e ed ae Acc II	4.5
AC2023 I e ed ae Acc III	4.5
AC2031 C Acc I	4.5
AC3032 C Acc II	4.5
AC3040 Ad	4.5
AC3050 Ad a ced Acc	4.5
AC3075 F a ca Ma a e e	4.5
AC4060 Acc Se a	4.5
Selec f he f :	9.0
AC3045 I e a Ad	
AC3070 Acc F M a F d	
AC3080 F a d E a a : The a d P ac ce	
AC4050 142aa a 432	

RELATED PROFESSIONAL STUDIES

ACCOUNTING

After a student has completed the bachelor's degree requirements for the Undeclared Major, a student may choose to declare a major in Accounting.

First two years:

Undeclared Major (see page 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AC2011 Federal Tax I	4.5
AC2021 Intermediate Accounting I	4.5
AC2022 Intermediate Accounting II	4.5
AC2023 Intermediate Accounting III	4.5
AC2031 Cost Accounting I	4.5
AC3032 Cost Accounting II	4.5
AC3040 Audit	4.5
AC3050 Advanced Accounting	4.5
AC3075 Financial Management	4.5
AC4060 Accounting Systems	4.5
Accounting Electives	76.5
Total	22.5

RELATED PROFESSIONAL STUDIES

Legal Office Reference	
Electives LW3002, LW3010, LW3055	4.5
PD0010 Career Management Certificate	1.0

GENERAL STUDIES

LD2001 Leadership Studies	4.5
PH3020 Literature	4.5
OR	
PH3040 Health Behavior Leadership	4.5

FREE ELECTIVE

Theater Electives	13.5
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Total	95.5
--------------	-------------

Four-Year Credit Total 190.5

ADMINISTRATIVE MANAGEMENT

(C --- B , -)

Ad a eMa a e e a d d a
de ed bache f ce ce de ee
a ha ffe b e ca ee a
d d a h a read h d a bacca ea e
de ee a he fe d, ch a ed ca
be a a .

U c de a f e ea ed
acade c ced a d ea a d b
e e e ce , de a c ee he
ec d de ee b e ha
f e ea' e e a he U e .

S de ' ec f c acade c a be
de e ed c a ha acade c
c e ba ed he e de ,
de ee e e e a d ca ee a .

ADVERTISING

BAKING & PASTRY ARTS

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES		CREDITS
PA1100	I d c Bead & R	7.5
PA1200	Ca ca Fe ch Pa e	7.5
PA1300	H & C De e Pe e a	7.5
PA1400	I d c Ca e Dec a a d Pe F	7.5
PA2100	Ad a ced Ca e Dec a & Ca ca Fe ch T e	7.5
PA2200	Ch c e a d S a A & Sh ece	7.5
Pastry Arts Applications*		15.0
PA2276	Pa A l e h	
PA2296	Pa A C e a e Ed ca	

RELATED PROFESSIONAL STUDIES		
FM1055	Ba F Tech	4.5
FM1060	Sa a Ma a e e	2.0

BUSINESS ADMINISTRATION

(C - - - B - -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The B e Ad a a cae de ee
a e ae de f a ae f
b e caee .l a dea c e
f d f h e h a ea
bache' de ee b ha e e ch e
a b e caee eca a .

S de e ad he a a eac
c e he ed ca ada
C e e f B e bache f ce ce
de ee ce C a J ce, E e
S de l e a a B e .*

Q a f e d de e e f - ea
C e e f B e a a e e b e
f eca de a cha
l e a a B e E e e ce,
S e Te Ab ad (a e 17), S e
W Ab ad P a (a e 17) C - .

I f a S ce ce bache' de ee a
ad a e a e a f e a f a
ech c a ech c e e
f a a e a a , ffe
f a e a d had a e f a
b e f c .

* Ad c e a be a fed
e e h e l e a a B e P a .

BUSINESS ADMINISTRATION

A - ea a ad he a ca e
c e ce de ee.

MAJOR COURSES

CREDITS

FI2010	F a ce OR	4.5
FI2020	l d c F a ca l	
IB1001	l d c G a ba B e	4.5
MG1001	P c e f Ma a e e	4.5
MG2001	H a Re ce Ma a e e	4.5
MG2020	O a a a Beha	4.5
MG2030	Se ce a d P d c O e a Ma a e e	4.5

RELATED PROFESSIONAL STUDIES

AC1021	B e Acc l a d Lab	5.5
AC1022	B e Acc l l a d Lab	5.5
MK1001	P c e f Ma e OR	4.5
MK1011	P c e f P fe a Se	
LW2001	The Le a E e f B e l	4.5
PD0005	Ca ee P a	0.5
PD1003	l d c Ca ee Ma a e e	1.5
TS1000	l d c C e	4.5
TS1010	M c c e A a ca	4.5

GENERAL STUDIES

EC1001	Mac ec c	4.5
EC2002	M c ec c	4.5
EN1001	A l d c L e a Ge e	4.5
EN1020	E h C	4.5
EN1021	Ad a ced C a d C ca	4.5
EN1030	C ca S	4.5
MT2001	S a c	4.5
SL1001	Lea a d W Ab C Se ce	1.0
SL2001	The A a Sha Fe e E ch A e ca P a E e e ce	0.0
Ma h	O e a h c e a he MT1002 e e h he	4.5
Sc e ce	O e ce ce c e f h e f : SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits

99.5

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a e ce e c e e h e f c e :
MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

Acc (ee a e 78)
E e e e h (ee a e 102)
F a ca Se ce Ma a e e (ee a e 112)
I f a S ce ce (ee a e 126)
Ma a e e (ee a e 134)
Ma e (ee a e 137)
Ma e C ca (ee a e 139)

COMPUTER/BUSINESS APPLICATIONS

(Associate in Science Degree)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

In the Computer/Business Applications
 area, the student will be able to:
 1. Identify the basic components of a computer system.
 2. Explain the function of the central processing unit (CPU) and the role of the operating system.
 3. Demonstrate the ability to install and configure software applications.
 4. Explain the importance of data security and backup procedures.
 5. Identify the various types of computer networks and their applications.

In the field of business applications, the student will be able to:
 1. Explain the role of computers in business operations.
 2. Demonstrate the ability to use spreadsheets for data analysis and reporting.
 3. Explain the importance of database management systems in business.
 4. Identify the various types of business software applications and their uses.
 5. Explain the role of computers in e-commerce and digital marketing.

Upon completion of this program, the student will be able to:
 1. Explain the basic components of a computer system and the role of the operating system.
 2. Demonstrate the ability to install and configure software applications.
 3. Explain the importance of data security and backup procedures.
 4. Identify the various types of computer networks and their applications.
 5. Explain the role of computers in business operations and the importance of business software applications.

COMPUTER/BUSINESS APPLICATIONS

Associate in Science Degree

MAJOR COURSES

CREDITS

CM1005	Technical Computer	4.5
CM2005	Intermediate Data Communications	4.5
CM2015	Computer Applications	4.5
CS1035	Foundational Visual Basic	4.5

RELATED PROFESSIONAL STUDIES

AC1001	Professional Accounting I & Lab	5.5
AC1002	Professional Accounting II & Lab	5.5
LW2001	Legal Environment of Business I	4.5
MG1001	Professional Management	4.5
PD0005	Customer Psychology	0.5
PD1003	Intermediate Management	1.5
Tech. Elective	Technical Elective	9.0

AREA CONCENTRATION

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

COMPUTER GRAPHICS & NEW MEDIA

(Computer Graphics)

The Computer Graphics & New Media
Department

COMPUTER GRAPHICS & NEW MEDIA

A f - ea a ead he bache f
 c e ce de ee f - ea Computer Graphics
 & New Media a ad ae .

First two years:

A c ae Sce ce De ee C e
 Ga hc & Ne Meda (ee e c) 99.0

Third and fourth years:

MAJOR COURSES	CREDITS
CG2005 I f a A ch ec e ad C e Pa	4.5
CG4040 Ne Med a Lab	6.0
CM2030 C e V	4.5
IS2025 Ad a ced Web De a d Lab	6.0
IS3001 I f a Sce ce l	4.5
IS4001 M ed a A ca ll	4.5
IS4002 Ad a ced M ed a	4.5
IS4025 De P b h	4.5
LW3080 C be a	4.5

EXPERIENTIAL EDUCATION

EG4095 Tech ca P ec Ma a e e	4.5
IT4020 Tech ca P ec Tea I	
IT4021 Tech ca P ec Tea II	
OR	
IT4096 Tech Ca ee C -	
OR	9.0
Tech. O ec e ec ed f ffe	
Ec e h he Sch f Tech	
(e ce TS1000 TS1010)	
AND e f he f c e :	
EG4091 Se Tech l e h	
EG4092 Se Tech E e h	
IT4010 Tech S P ec	
IT4093 Tech Ca ee C -	

GENERAL STUDIES

EN2010 Tech ca W	4.5
LD2001 F da f Leade h S de	4.5
PH3020 L c: C ca Th	6.0
CG2005 I f a A ch ec e	

COMPUTING TECHNOLOGY SERVICES

()

ASSOCIATE IN SCIENCE (A.S.) DEGREE

This degree is designed to provide a
foundation for the student to
continue education in the field of

CRIMINAL JUSTICE

(C - - - B , -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The C a J ce a ca e de ee
 a e a e de f ca ee
 e f ce e , c ec , c ad a ,
 ba a d a e, a e ec ,
 a ce e a a d a ed .

BACHELOR OF SCIENCE (B.S.) DEGREE

U c e f he C a J ce
 a ca e de ee a , de a
 c e he de he bache ' de ee
 a f C a J ce l f a
 Sce ce. Beca e f e ad a ced a ,
 f - ea c a J ce ad a e ca e ec
 be ffe ed e e ha a he
 ad a ce e a d he c a J ce
 fe . M e e, ee e ,
 e ec a fede a e e e f ce e
 a e ce , e e a bacca ea e de ee
 a a e - e e e e e .

The l f a Sce ce bache ' de ee
 a c e e he c a J ce
 a ca e de ee a , a a
 de ea e f e b ch a
 ca ee h ch c e ech e
 a e a a . P a ad a e a e
 a f e e e a f a ech e
 c a ech e ce e f a
 e e a a , ffe f a e a d ha d-
 a e f a b e f c .

CRIMINAL JUSTICE

A - ea a e ad he a ca e
 ce ce de ee.

MAJOR COURSES

CREDITS

LW1002	I d c C a J ce	4.5
LW1090	I d c La E f ce e	4.5
LW2040	P c e f C ec	4.5
LW2050	C	4.5
LW2080	C a La l	4.5
LW2085	J e J ce	4.5

RELATED PROFESSIONAL STUDIES

AC1001	P c e f Acc l & Lab	5.5
PD0005	Ca ee Pa	0.5
PD1003		

CRIMINAL JUSTICE

A four-year undergraduate program leading to the Bachelor of Science Degree in Criminal Justice.

First two years:

A Bachelor of Science Degree in Criminal Justice (94.0)

Third and fourth years:

<u>MAJOR COURSES</u>	<u>CREDITS</u>
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CULINARY ARTS

(C - - - C , A)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The a ca ede ee a C a A
de de h ac ca ed ca
f d d c , h e de e f e -
a a de ce ce acade c ache e e .
S de e h ha a f
d ha b d f ce c f d d c
a d c , c c , a a
a d f d a e . Ha d - a
a ed h ad a acade c c e
e a c c ha b h d a c
a d d e c a ed h d eed .

The C a A a ' f - ea
a b a ca e e ha e ba cc
a d ba e h d , be e a e a d d
e ce, a e a a a ce f ca
a h e e ced e , h e
acade ca ea c de a he a c , -
d c f e ce ce, E h c ,
c e ce, fe a de e e
a d a a .

Sec d- ea a b a e c de ad a ced
ech e ca ca/ e a a c e ,
ade a e , a e e/ de e a d d
, a e a he acade ca ea f
F da f Leade h , e a ed
a a e e , c ca ,
d c e a a d c c

D C a A l e h a U e -
ed h e a de a a , c d he
Rad A H e a d he J h &
Wa e l a d C fe e ce Ce e , de
a c ae ac a b c f d e ce
ea e a a f f e ca ee .

G ad a e f he a ca ede ee a
C a A ha e he a
ed a e, cce f e e he
f d e ce d , h ch d c de a
a e f f e ce e a a ,
h e , c b a d e cae ea ,
a f d d c fac e , he a h a
a d c e e .

E b e ad a e a a f e a ce
he bache f ce ce de ee a
Ba & Pa A , C a A ,
C a N h h he C e f

CULINARY ARTS

Admission requirements: See the college catalog for admission requirements.

MAJOR COURSES	CREDITS	
CA1315	Sauce, Sauces and Salsas	3.0
CA1325	Elementary Food Research	3.0
CA1335	Traditional European Cuisine	3.0
CA1345	International Baking and Pastry	3.0
CA1355	New World Cuisine	3.0
CA1365	Professional Beverage Service	3.0
CA1375	Nutrition and Sanitation	3.0
CA1385	Food and Beverage Fundamentals	3.0
CA1395	Pastry and Pastry Production	3.0
CA1405	Specialty Menu Creation	3.0
CA2215	Garde Manger	3.0
CA2225	Cooking Techniques	3.0
CA2235	Advanced Dining Room Procedures	3.0
CA2245	Leadership in the Kitchen	3.0
CA2255	Advanced Pastry/Decorative Pastry	3.0
Culinary Arts Applications*		15.0
CA2276	Culinary Arts Internship	
CA2286	Culinary Arts Internship Experience	

CULINARY NUTRITION

(C - - - C , A)

BACHELOR OF SCIENCE (B.S.) DEGREE

The C a N a a bache ' de ee f de h ha e c ed he a ca ede ee a e he C a A Ba & Pa A . la e d a dc e de ad f e hea h e ch ce , h a de edf de h a a c ad ce fc ed e he c a .S de he h d a df h ea c e de ee e ea ech e , a ef d dc a d a da c .

U c e f he C a N bache ' de ee a , de ae e a edf a e a chef a da dc - e ed e , d e che , hea h ca e fac e , a ad e a a he ea e ha f da e a S de ae a a f ed a f a ad ae de e c e h .

The C a N a c e a ad de e a acced a a b he C Acced a f De e c Ed ca f he A e ca De e c A ca , 216 Jac B e ad, Ch ca , IL 60606-6995, (312) 899-4876. l he f ad c a a a he c ece e ch a .

NOTE: A de ee ed e e he Bache f Sce ce C a N a c e ad b a a ca he a d ec . P e fe e ce e de h a che ea 3.0 GPA h he c e f he f ea f d . Se ec ba ed e acade c ef a ce, d e ee ce a d fe a ec e da .

CULINARY NUTRITION

A f - ea a ead he bache f ce ce de ee f - ea Culinary Arts a d Baking & Pastry Arts* a ad ae .

First two years:

A cae Sce ce De ee** C a A (ee ae 95) Ba & Pa A (ee ae 84) 96.5

Third and fourth years:

MAJOR COURSES	CREDITS
CA3155 Ve e a a C e	3.0
CA3165 L e & Hea h De e	3.0
CA4155 A h e c Pe f a ce C e	3.0
CA4165 P d c Re ea ch & De e e	3.0
CA4175 S a C e	3.0

ADVANCED CAREER COOPERATIVE EDUCATION

CA4098 Ad a ced C a N Ca ee C e a e Ed ca	15.0
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RELATED PROFESSIONAL STUDIES

FM3025 F d Sce ce	4.5
FM3035 E ec e Chef S e De e e	4.5
FM3040 F d Se ce F a ca S e	4.5
NU3030 N a A e e	4.5
NU3050 L fe S a N	4.5
NU4030 Med ca N The a	4.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

EN2010 Tech ca W	4.5
MT2001 S a c	4.5
PH3020 L c: C ca Th	4.5
PH3040 E hc f B e Leade h	4.5
PS2001 Ge ea P ch e	4.5
SC2032 A a a d Ph e ll	4.5
SC3040 B che : Che f L fe	4.5
SC3060 F d Mc b e	4.5
SO2020 C e a d F d	4.5

T a C ed 98.5

Four-Year Credit Total

195.0

*Ba & Pa A de c e e he f - ea C a A e b a f he C a A

ELECTRONICS ENGINEERING

A four-year undergraduate program leading to the Bachelor of Science degree.

MAJOR COURSES	CREDITS
EG3011 Linear Algebra & Probability	6.0
EG3025 Linear Differential Equations	4.5
EG3040 Transfer Methods in Electronics	4.5
EG4005 Digital Systems and Probability	4.5
ET1003 DC/AC Circuit Theory and Lab	9.0
ET1010 Solid State I: Diodes and Lab	6.0
ET1021 Digital Electronics I	4.5
ET1022 Digital Electronics II	4.5
ET2013 Electronic Circuits and Lab	4.5
ET2017 Solid State II: Electronic Circuits and Lab	6.0
ET2020 Microelectronics and Lab	6.0

AREA CONCENTRATION

ENTREPRENEURSHIP

(C --- B v- ,
&- C, - - E -> -> . v)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

E e e e h he ce f a ,
a , a a a da e -
b f e' b e e e e.
The c e a e e e e a a ,
a a , a a e a d a dec a e .

A a E e e e h a he
La Fed a l e a a Ce e f
E e e e h (LFICE), de ha e
a e he d f be
ha he face f a he
b e b h he c
ed he a a de ce .

Th h ca d c , ca e de
a d ec a ea e , de be ded
b cce f e e e e a he a
ca.N e 03 0-2.75 T

ENTREPRENEURSHIP

A - ea a ead he a ca e
 ce ce de ee.

MAJOR COURSES	CREDITS
AC1021 B e Acc l a d Lab	5.5
AC1022 B e Acc ll a d Lab	5.5
EP1001 l d c E e e e h	4.5
EP2030 The B e Pa	4.5
EP2040 F a c he E e e e a	4.5
Ve e	4.5
IB1001 l d c G ba B e	4.5
MG1001 P c e f Ma a e e	4.5
MG2020 O a a a Beha	4.5
MK1001 P c e f Ma e	4.5

RELATED PROFESSIONAL STUDIES	CREDITS
LW2001 The Le a E e f B e l	4.5
PD0005 Ca ee Pa	0.5
PD1003 l d c Ca ee Ma a e e	1.5
TS1000 l d c C e	4.5
TS1010 M c c e A ca	4.5

GENERAL STUDIES	CREDITS
EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
EN1001 A l d c L e a Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C a d	4.5
C ca	4.5
C	
M	

4 . 5

ENTREPRENEURSHIP

A f - ea a ead he bache f
c e ce de ee f - ea

EQUINE BUSINESS MANAGEMENT

(C - - - B , -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The E e B e Ma a e e a cae
de ee a c b e e eacade c
c e a d h a d - e e a c c
h b e a d e e a de c e .
The a e a e de f a e a f
he d de a d a a e a ,
a ed e f b e a c c e a d e e
e e e ce. The E e B e Ma a e e
a ca e de ee ffe f eacade ce e
c e c c d h e a a e e ,
a a , e e , h , a d

The J h & Wa E e Ce e
 e ed ha e-a eed be a
 h a e-f-he-a c ca
 ech e ha a c ca adde
 de a d eca d ed
 . Ca ace, ad a e
 ffce a d a c fee ce a ea h che
 fac e a e h a c f ab ee
 a ea. Hea ed ac , a d fac e ,
 a h a a d a e add he add a
 ea e a d eff ce c f he fac .

The h e f ch e a e a e e c ed
 f he a a d e e a e . Se e a
 d ffe e beed a e e e e ed, c d
 D ch Wa b d, Ha e a , S ed h
 Wa b d, H e e e , Th h b ed,
 T a e h e , Q a e h e a d M a . Ma
 f h e h e h a e c ce f h e c d
 h ch c d e c e e e e ce a he
 F.E.I. e e f d e a e , he h e / e
 c c , a d c b ed a .

EQUINE BUSINESS MANAGEMENT

A - ea a ead he a ca e
 ce ce de ee.

MAJOR COURSES	CREDITS
EQ1001 I d c H e Ma a e e	4.5
EQ1010 E e Ph & Ge e c	4.5
EQ1020 E e A a & La e e	4.5
EQ1071 E e Ma a e e Pac c I	3.0
EQ1072 E e Ma a e e Pac c II	3.0
EQ2000 E e D ea e	4.5
EQ2010 E e N	4.5

RELATED PROFESSIONAL STUDIES

AC1021 B e Acc I a d Lab	5.5
AC1022 B e Acc I l a d Lab	5.5
LW2001 The Le a E e f B e I	4.5
MG1001 P c e f Ma a e e	4.5
MK1001 P c e f Ma e	4.5
PD0005 Ca ee Pa	0.5
PD1003 I d c Ca ee Ma a e e	1.5
TS1000 I d c C e	4.5

GENERAL STUDIES

EN1001 A I d c L e a Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C a d C ca	4.5
EN1030 C ca S	4.5
PH3020 L c: C ca Th OR	4.5
PH3040 E h c f B e Leade h	
PS2001 Ge e a P ch	4.5
SL1001 Lea a d W Ab C Se ce	1.0
SL2001 The A Sha Fe e E ch A e ca P a E e e ce	0.0
Ma h O e a h c e a he MT1002 e e h he	4.5

FREE ELECTIVE

O e c e e c ed f ffe h he U e	4.5
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Total Credits 96.5

NOTE: S de ha e MT0001 (Ma he a c Lab) e a e ce e c e e h e f c e : MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

E e B e Ma a e e (e e e a e)
 I f a Sce ce (e e a e 126)

EQUINE BUSINESS MANAGEMENT/RIDING

(C - - - B , -)

A f - ea a ad he bache f ce ce
de ee f - ea Equine Studies a ad ae .

First two years:

A c ae Sce ce De ee E e S de
(ee ae 108) 95.5

Third and fourth years:

MAJOR COURSES	CREDITS
EQ2073 E e Ma a e e P ac c III	1.5
EQ3000 F da f Rd The	4.5
EQ3001 Me h d f Rd l c	4.5
EQ3010 E e Re d c	4.5
EQ3020 H e Sh Ma a e e & J d	4.5
EQ3061 De ae & J I	1.5
EQ3062 De ae & J II	1.5
EQ3063 De ae & J III	1.5
EQ4050 H e Fa Ma a e e	4.5
EQ4061 Ad a ced Rd & T a I	1.5
EQ4062 Ad a ced Rd & T a II	1.5
EQ4063 Ad a ced Rd & T a III	1.5

RELATED PROFESSIONAL STUDIES

AC1022 B e Acc ll a d Lab 5.5

(Case Elective Elective Major)

Information Science Concentration

- CB2006 Systems Analysis & Design
- IS2020 Web Site Design Course
- IS2025 Advanced Web Design Lab
- IS3001 Information Science I
- IS3014 Information Management

International Business Concentration

- EC2010 Economic Geography
- IB1001 Introduction to Global Business
- IB2002 International Business
- IB2020 Semester in Europe
- IB2030 Foreign Area Studies
- IB2040 International Career Development
- IB3050 Entrepreneurship & Practice

Marketing Concentration

- MK1002 Consumer Behavior
- MK2020 Business-to-Business Marketing
- MK2050 Quantitative Research
- MK3011 Decision Making
- MK3040 Elective Course
- MK4030 International Marketing

Operations Management Concentration

- MG2030 Supply Chain Operations Management
- MG2040 Production & Control Management
- MG3040 Production Quality Management
- MG4001 Production Control
- MG4050 Operations Management Systems

Resort Management Concentration

- RL2020 Resort Management
- Chairs for Hire
- HM1010 Food & Beverage
- HM2010 Catering & Events
- HM3080 Event Management
- RL2040 Outdoor Recreation
- TT3010 Dances
- TT3020 Events

Retailing Concentration

- RT1005 Introduction to Retail
- Chairs for Hire
- RT2060 Retail Services
- RT3010 Merchandise
- RT3030 Consumer Retail Services

Sports/Entertainment/Event Management Concentration

- HM3080 Event Management
- SF1001 Introduction to Sports/Entertainment/Event Management
- SF2010 Facilities Management
- SF2020 Event Management
- SF3010 Ticket Sales and Operations
- SF3050 Sports, Entertainment & Events Management

NOTE: Students electing these elective courses should consult with their advisor to ensure they meet the requirements for their major.

EQUINE STUDIES

(C --- B , -)

FASHION

FINANCIAL SERVICES MANAGEMENT

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES	CREDITS
EC3040 M e & Ba	4.5
FI2001 I d c l e e & F a ca P a	4.5
FI2010 F a ce	4.5
FI2020 I d c F a ca l	4.5
IB1001 I d c G a ba B e	4.5
MG1001 P c e f Ma a e e	4.5
MG2020 O a a a Beha	4.5

RELATED PROFESSIONAL STUDIES

AC1021 B e Acc l a d Lab	5.5
AC1022 B e Acc l l a d Lab	5.5
LW2001 The Le a E e f B e l	4.5
PD0005 Ca ee P a	0.5
PD1003 I d c Ca ee Ma a e e	1.5
TS1000 I d c C e	4.5
TS1010 M c c e A ca	4.5

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
EN1001 A l d c L e a Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C a d C ca	4.5
EN1030 C ca S	4.5
MT2001 S a c	4.5
SL1001 Lea a d W Ab C Se ce	1.0
SL2001 The A Sha Fe e E ch A e ca P a E e e ce	0.0
Ma h O e a h c e a he MT1002 Le e h he	4.5
Sc e ce O e ce ce c e f he f : SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits 99.5

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a e ce e c e e h e f c e :
MT1010, MT1020 MT1040.

FINANCIAL SERVICES MANAGEMENT

A f - ea a ead he bache f
ce ce de ee f - ea Non-Financial Services
Management ad a e .

First two years:

FOOD & BEVERAGE MANAGEMENT

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES	CREDITS
CA1315 S c , Sa ce a d S	3.0
CA1325 E e a f D R	3.0
CA1335 T ad a E ea C e	3.0
CA1345 l d c Ba & Pa	3.0
CA1355 Ne W d C e	3.0
FM1001 l d c he F d Se ce	4.5
FM1060 Sa a Ma a e e	2.0
FM1070 F d l	4.5
FM1999 NRA Sa a Ce fca E a	0.0
FM2080 F d Se ce O ea	4.5
FM2099 F d Se ce Ma a e e	13.5
HM2011 H a Sa	4.5
HM2030 H a H a Re ce	4.5

RELATED PROFESSIONAL STUDIES

AC1011 H a Acc l a d Lab	5.5
AC1012 H a Acc ll a d Lab	5.5
LW2010 H a La	4.5
PD0005 Ca ee Pa	0.5
PD1003 l d c Ca ee Ma a e e	1.5

GENERAL STUDIES

EN1001 A l d c L ea Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C	4.5
EN1030 C ca S	4.5
LD2001 F da f Leade h S de	4.5
SL1001 Lea a d W Ab	1.0
SL2001 The A Sha Fe e E ch	0.0
Ma h O e a h c ea he MT1002	4.5
Sc e ce O e ce ce c ef hef :	4.5
SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 SC3030	4.5

Total Credits 103.0

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a ce e c e e he f c e :
MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

F d Se ce Ma a e e (ee a e 117)
H a Ma a e e (ee a e 120)
l e a a H e & T Ma a e e
(ee a e 129)

FOOD MARKETING

(C --- B, -)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bachelor's degree is a Food Marketing degree designed to prepare students for careers in the food service industry. The program includes courses in food service management, food safety, food sanitation, food cost control, and food marketing. Students will also receive training in customer service and communication skills.

Upon completion of the degree, graduates will be prepared for entry-level positions in the food service industry, such as food service manager, food safety manager, food cost controller, and food marketer.

FOOD MARKETING

A food service management degree is a Bachelor of Science degree in Food Service Management with a concentration in Baking & Pastry Arts. Culinary Arts is a major area of study.

First two years:

Accounting Science Degree
 Baking & Pastry Arts (effective 8/24/2019)
 Culinary Arts (effective 9/5/2019) 96.5

Third and fourth years:

MAJOR COURSES		CREDITS
AC1021	Business Accounting I Lab	5.5
AC1022	Business Accounting II Lab	5.5
FM3001	The Management of Food Service	4.5
FM3070	Catering and Events Fundamentals	4.5
MK1001	Professional Management	4.5
MK2020	Business - Business Management	4.5
MK2050	Quality Assurance Research	4.5
MK3005	Business Management	4.5
MK3055	Quality Assurance Research	4.5
MK4076	Management Essentials	9.0

RELATED PROFESSIONAL STUDIES

LW2001	The Legal Environment of Business	4.5
PD0010	Career Management Career	1.0

GENERAL STUDIES

EC1001	Macroeconomics	4.5
EC2002	Microeconomics	4.5
MT2001	Statistics	4.5
PH3020	Laboratory: Chemistry	4.5
PH3040	Healthcare Business Leadership	4.5
PS2001	General Psychology	4.5
SO2001	Social Issues	4.5
H	Health-Related Course (e.g., HI4030)	4.5
Elective	Three elective courses offered through the School of Business & Science Administration	13.5

Total Credits 97.5

Four-Year Credit Total 194.0

FOOD SERVICE ENTREPRENEURSHIP

(C - - - B , -)

BACHELOR OF SCIENCE (B.S.) DEGREE

The F dSe ceE e e e h bache ,
de ee a de C a A ad
Ba & Pa A a caede ee
adae h he b e e ce a
e he b e e ,
a a a e e ca ac f d- e ed
b e e .The e ad ae ece e a
a a e e , a e ad acc .

F dSe ceE e e e h de
e he e ce f he La Fed a
l e a a Ce ef E e e e h a
e a ac e ca e che he e he
ca de e e f d d c ad efec
e e .

FOOD SERVICE ENTREPRENEURSHIP

A f - ea a ead he Bache
f Sce ce De ee f - ea Baking & Pastry
Arts Culinary Arts a ad ae .

First two years:

A cae Sce ce De ee
Ba & Pa A (ee ae 84)
C a A (ee ae 95) 96.5

Third and fourth years:

MAJOR COURSES	CREDITS
AC1021 B e Acc l ad Lab	5.5
EP1001 l d c E e e e h	4.5
EP2030 The B e Pa	4.5
EP2040 F ac he E e e e a	4.5
Ve e	4.5
EP4020 Ga ba E e e e h	4.5
EP4A89 E e e e a Pac c A	4.5
EP4B89 E e e e a Pac c B	4.5
EP4093 E e e e h S de E e h	4.5
MG1001 P c e f Ma a e e	4.5
MK1001 P c e f Ma e	4.5

RELATED PROFESSIONAL STUDIES

LW2001 The Le a E e f B e l	4.5
PD0010 Ca ee Ma a e e Ca e	1.0
TS1000 l d c C e	4.5
TS1010 M c c e A ca	4.5

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
EN1021 Ad a ced C a d	4.5
C ca	4.5
MT2001 S a c	4.5
PH3020 L c: C ca Th	4.5
OR	4.5
PH3040 E hc f B e Leade h	4.5
PS2001 Ge e a P ch	4.5
SO2001 S c l	4.5
H O e HI-de a ed c e (e ce HI4030)	4.5
E ec e O ec e e ed f ffe h he Sch f A & Sce ce a he e e a de c e	4.5

T a C ed 101.0

Four-Year Credit Total 197.5

FOOD SERVICE MANAGEMENT

A f - ea a ead he bache f
 ce ce de ee f de h ha ec e ed
 he Undeclared Major a .

First two years:

U deca ed Ma P a (ee a e 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM1060 Sa a Ma a e e	2.0
FM1070 F d l	4.5
FM1999 NRA Sa a Ce fca E a	0.0
FM2040 G e Se ce S e	4.5
FM2080 F d Se ce O e a	4.5
FM2099 F d Se ce Ma a e e	
P ac c	13.5
FM3001 The Ma a e e f F d Se ce	
S e	4.5
FM3010 Be e a e Se ce Ma a e e	4.5
FM3070 C e a l e he	
F d Se ce l d	4.5
FM4060 H a O e a Ma a e e	9.0
HM2011 H a Sa e	
a d Mee Ma a e e	4.5
HM4060 H a Ma a e e Se a	4.5
H a Th ee c e e e c e d f	
C ce . deca ed c ce a	13.5
H a T c e e e c e d f	
E e e ffe h The H a	
C e e	9.0

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma a e e	
a d Lab	5.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

E e T c e e e c e d f	
ffe h he Sch f	
A & Sce ce a he	
e e a d e c e	9.0

T a C ed 98.5

Four-Year Credit Total 193.5

HOSPITALITY MANAGEMENT

(8-1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Hospitality Management Bachelor's degree is a four-year undergraduate program that prepares students for careers in the hospitality industry. The program includes coursework in management, business, and hospitality. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in the hospitality field. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within the hospitality industry, such as hotel management, restaurant management, and event planning.

The Bachelor's degree in Hospitality Management is a four-year program that prepares students for careers in the hospitality industry. The program includes coursework in management, business, and hospitality. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in the hospitality field. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within the hospitality industry, such as hotel management, restaurant management, and event planning.

The Career & General Studies program is a four-year program that prepares students for careers in various fields. The program includes coursework in management, business, and general studies. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in the field of their choice. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within their chosen field.

The Entrepreneurship & Business Administration program is a four-year program that prepares students for careers in entrepreneurship and business administration. The program includes coursework in management, business, and entrepreneurship. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in entrepreneurship and business administration. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within entrepreneurship and business administration.

The Food & Beverage Management program is a four-year program that prepares students for careers in food and beverage management. The program includes coursework in management, business, and food and beverage management. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in food and beverage management. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within food and beverage management.

The Restaurant Management program is a four-year program that prepares students for careers in restaurant management. The program includes coursework in management, business, and restaurant management. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in restaurant management. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within restaurant management.

HOSPITALITY MANAGEMENT

A four-year undergraduate program that prepares students for careers in the hospitality industry. The program includes coursework in management, business, and hospitality. Students will gain a strong foundation in business principles and practices, as well as specialized knowledge in the hospitality field. The program also emphasizes the development of critical thinking, communication, and leadership skills. Graduates will be well-prepared to enter the workforce in various roles within the hospitality industry, such as hotel management, restaurant management, and event planning.

First two years:

Accounting Science Degree
Hospitality Management (General) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 Hospitality Organization & Management	9.0
HM3015 Dining Services/Leisure & Tourism	4.5
HM3050 Hospitality Sales & Marketing	4.5
HM4060 Hospitality Management Seminar	4.5
Hospitality Entrepreneurship & Innovation	13.5
Hotel & Resort Management	13.5

RELATED PROFESSIONAL STUDIES

AC3025 Hospitality Facilities Management	5.5
PD0010 Career Management Certificate	1.0

GENERAL STUDIES

EC1001 Macroeconomics	4.5
EC2002 Microeconomics	4.5
MT2001 Statistics	4.5
PS2001 General Psychology	4.5
SO2001 Social Issues	4.5
History of Hospitality (e.g. HI4030)	4.5
Entrepreneurship & Innovation	9.0

Total Credits 92.0

Four-Year Credit Total 193.5

*Entrepreneurship & Innovation degree has a capstone project. Business Administration degree has a capstone project. Accounting Science degree has a capstone project.

HOSPITALITY MANAGEMENT

After a year of study, the bachelors of
 Hospitality Management
 and Food & Beverage Management
 are available.

First two years:

Accounting Science Degree
 Restaurant Management
 (see page 145) Food & Beverage
 Management (see page 114) 101.5 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Advanced Food Service Operations Management	4.5
HM1010 Food Office Operations	4.5
HM3015 Drafting Recipes/Leads & Tables	4.5

HOTEL MANAGEMENT

(Bachelor of Science Degree)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Hotel Management Associate Degree program is designed to provide students with the knowledge and skills necessary to enter the hotel industry. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

Upon completion of the program, students will be prepared to enter the hotel industry. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

The Hotel Management Bachelor's Degree program is designed to provide students with the knowledge and skills necessary to enter the hotel industry at a higher level. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

The Hotel Management Bachelor's Degree program is designed to provide students with the knowledge and skills necessary to enter the hotel industry at a higher level. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

The Bachelor of Science Degree

The Bachelor of Science Degree in Hotel Management is designed to provide students with the knowledge and skills necessary to enter the hotel industry at a higher level. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

* Upon completion of the program, students will be prepared to enter the hotel industry. The program includes courses in hotel operations, management, and customer service. Students will also receive training in computer applications and communication skills. Upon completion of the program, students will be prepared to work in various hotel positions, including front desk, housekeeping, and food and beverage service.

HOTEL MANAGEMENT

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES	CREDITS
FM1060 Sa a Ma a e e	2.0
FM1070 F d l	4.5
FM1999 NRA Sa a Ce fca E a	0.0
FM2040 G e Se ce S e	4.5
FM2080 F d Se ce O e a	4.5
HM1001 l d c he H a F e d	4.5
HM1010 F Off ce O e a	4.5
HM1011 H a l f a Tech	4.5
HM2011 H a Sa e a d Mee Ma a e e	4.5
HM2030 H a H a Re ce a d D e Leade h	4.5
HM2099 H e l e h	13.5

RELATED PROFESSIONAL STUDIES

AC1011 H a Acc l a d Lab	5.5
AC1012 H a Acc ll a d Lab	5.5
LW2010 H a La	4.5
PD0005 Ca ee Pa	0.5
PD1003 l d c Ca ee Ma a e e	1.5

GENERAL STUDIES

EN1001 A l d c L e a Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C a d C ca	4.5

HOTEL MANAGEMENT

A f - ea a ead he bache f
 ce ce de ee f - ea Hotel Management
 a ad ae .

First two years:

A cae Sce ce De ee
 H eMa a e e (ee a e 123) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 H a O e a Ma a e e	9.0
HM3050 H a S a e c Ma e	4.5
HM3070 C e a l e he H e/Re a a l d	4.5
HM4060 H a Ma a e e Se a	4.5
H a Th ee c e e e c e d f	
C ce . deca ed c ce a	13.5
H a Th ee c e e e c e d f E e e * ffe h The H a	
C e	13.5

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma a e e a d Lab	5.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
MT2001 S a c	4.5
PS2001 Ge e a P ch	4.5
SO2001 S c l	4.5
H O e HI-de a ed c e (e ce HI4030)	4.5
E e T c e e e c e d f ffe h he Sch f A a d Sce ce a he e e a d e c e	9.0
T a C ed	92.0

Four-Year Credit Total 193.5

*E e c e a de e ha ce he ed ca
 b ea a ec d c ce a b a c a a
 ca ee c - a e ab ad a .

HOTEL MANAGEMENT

A f - ea a ead he bache f
 ce ce de ee f de h ha ec e ed
 he Undeclared Major a .

First two years:

U deca ed Ma P a (ee a e 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM1060 Sa a Ma a e e	2.0
FM1070 F d l	4.5
FM1999 NRA Sa a Ce fca E a	0.0
FM2040 G e Se ce S e	4.5
FM2080 F d Se ce O e a	4.5
FM4060 H a O e a Ma a e e	9.0
HM1010 F Off ce O e a	4.5
HM1011 H a l f a Tech	4.5
HM2011 H a Sa a d Mee Ma a e e	4.5
HM2099 H e l e h	13.5
HM3070 C e a l e he H e/Re a a l d	4.5
HM4060 H a Ma a e e Se a	4.5
H a Th ee c e e e c e d f	
C ce . deca ed c ce a	13.5
H a T c e e e c e d f E e e * ffe h The H a	
C e	9.0

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma a e e a d Lab	5.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

E e T c e e e c e d f ffe h he Sch f A & Sce ce a he e e a d e c e	9.0
T a C ed	98.5

Four-Year Credit Total 193.5

*E e c e a de e ha ce he ed ca
 b ea a ec d c ce a b a c a a
 ca ee c - a e ab ad a .

INFORMATION SCIENCE

(Bachelor of Science Degree)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Bachelor of Science degree is awarded to graduates who have completed the requirements for the Bachelor of Science degree in Information Science. Students must complete a minimum of 120 credit hours, including the required core courses, a major in Information Science, and a minor in a related field. The degree is designed to provide students with a strong foundation in information science and prepare them for careers in the field.

Students must complete the required core courses, including Introduction to Information Science, Information Systems, and Information Management. The major in Information Science requires the completion of a minimum of 30 credit hours, including the required core courses and a minimum of 15 credit hours of major coursework. The minor in a related field requires the completion of a minimum of 15 credit hours of coursework in that field.

When the student has completed the requirements for the Bachelor of Science degree in Information Science, the student will receive a Bachelor of Science degree in Information Science. Each student who receives a Bachelor of Science degree in Information Science will receive a diploma and a transcript. The student will also receive a letter of congratulations from the university. The student will be eligible to apply for graduate study in a related field. The student will also be eligible to apply for employment in the field of information science.

Each student who receives a Bachelor of Science degree in Information Science will receive a diploma and a transcript. The student will also receive a letter of congratulations from the university. The student will be eligible to apply for graduate study in a related field. The student will also be eligible to apply for employment in the field of information science.

Each student who receives a Bachelor of Science degree in Information Science will receive a diploma and a transcript. The student will also receive a letter of congratulations from the university. The student will be eligible to apply for graduate study in a related field. The student will also be eligible to apply for employment in the field of information science.

Each student who receives a Bachelor of Science degree in Information Science will receive a diploma and a transcript. The student will also receive a letter of congratulations from the university. The student will be eligible to apply for graduate study in a related field. The student will also be eligible to apply for employment in the field of information science.

Sequence Path Selections:

SEQ1 Major: IS4000, IS4001, IS4002

SEQ2 Minor: EG3050, IS4012, IS4030

SEQ3 A Minor: P a : CM1041, CM2042, CM2045 CS2010

SEQ4 B Minor: P a : CB2012, CB2023, CM1041

SEQ5 Database: CB2026, CB2037, CS1035

SEQ6 Degree Path: CG2005, IS4000, IS4025

INFORMATION SCIENCE

A f - ea a ead he bache f
ce ce de ee f ad a e f - ea a ca e
ce ce de ee a .

First two years:

A ca e ce ce de ee* 96.0

Third and fourth years:

INTERNATIONAL BUSINESS*

A f - ea a ad he Bache f Sce ce
De ee l e a aB e .

MAJOR COURSES CREDITS

IB1001	I d c G b a B e	4.5
IB2002	l e a aB e	4.5
IB2020	Se a he E ea U	4.5
IB2040	l e a aC e & P c	4.5
IB4099	l e a aB e E e e ce**	13.5
MG2120	Acce a ed Ma a e e	4.5
MG3020	Ma a e a Acc	4.5
MG3030	Ma a e a Tech	4.5
MG4020	S a e c Ma a e e	4.5
MG4030	Se Ma a e e Se a	4.5
MK1001	P c e f Ma e	4.5
LE ec	La a e l & II H ***	9.0
I . B .	Se ec e c ce a	
C ce .	f a e 127	13.5
	AND	
EC2010	Ec c Ge a h	
IB2030	F e A ea S de	
IB3050	E P ced e & P ac ce	
	OR	13.5
IB4070	La a e & C e l e	
	P a	

RELATED PROFESSIONAL STUDIES

AC1021	B e Acc l a d Lab	5.5
AC1022	B e Acc l l a d Lab	5.5
LW2001	Le a E e f B e l	4.5
LW3055	l e a a La	4.5
TS1000	I d c C e	4.5
TS1010	M c c e A ca	4.5
PD0005	Ca ee P a	0.5
PD0010	Ca ee Ma a e e Ca e	1.0
PD1003	I d c Ca ee Ma a e e	1.5

GENERAL STUDIES

EC1H01	H Ec c	4.5
EN1H01	H l d c	
	l e a Ge e	4.5
EN1H20	H E h C	4.5
EN1H21	H Ad a ced C	
	a d C ca	4.5
EN1H30	H C ca S	4.5
LD2001	F da f Leade h S de	4.5
MT1H30	Q a a e A a l	4.5
MT2001	S a c	4.5
PH3020	L c: C ca Th	
	OR	4.5
PH3040	E hc f B e Leade h	
PS2001	Ge e a P ch	4.5
SL1H01	H Lea a d W Ab	
	C Se ce	1.0
SL2001	The A ca Sha Fe e E ch	
	A e ca P a E e e ce	0.0
SO2001	S c l	4.5
H	O e HI-de a ed c e	
	(e ce HI4030)	4.5
Sc e ce	O e ce ce c ef hef :	
	SC1011, SC1021, SC2005, SC2011,	
	SC2031, SC3010, SC3030	4.5

FREE ELECTIVE

O e c e e ec ed f ffe h	
he U e	4.5

Total Credits 190.5

*S de a f ad c e a e e he
l e a aB e a , a d a a a
c a e GPA f 2.75 b he d f he h e
ea e a e ad h a .

**S de ee e b c e a a ec S e
Te Ab ad (TA4089), B e C - (BU4099)
S e W Ab ad (IB4020, BU4096). O he e,
de a e a he c e c ce a (13.5
ced a ec ed f he C e f B e , he
Sch f Tech he Sch f A a d Sc e ce .

***S de a ch ef Fe ch, Ge a S a h.

NOTES: S de ha e MT0001 (Ma he a c Lab)
e a e ce e e hef c e :
MT1010, MT1020 MT1040.

S de MUST be b a ad a e. l e a a
de he e E h he a a a e
e a Le e f c e E h, a a a Le e
f c c E h. Le e f c c E h a a
ec d a e ca be de a ed b cce f
a TOEFL e e e .

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

(Bachelor of Science Degree)

BACHELOR OF SCIENCE (B.S.) DEGREE

The International Hotel & Tourism Management Bachelor of Science degree is designed to provide students with a solid foundation in the field of hotel and tourism management. The program includes courses in hotel operations, food and beverage management, and tourism. Students will also receive training in business communication and management. The International Hotel & Tourism Management Bachelor of Science degree is a four-year program. Students must complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR).

The degree is designed to provide students with a solid foundation in the field of hotel and tourism management. The program includes courses in hotel operations, food and beverage management, and tourism. Students will also receive training in business communication and management. The International Hotel & Tourism Management Bachelor of Science degree is a four-year program. Students must complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR).

The International Hotel & Tourism Management Bachelor of Science degree is a four-year program. Students must complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR).

NOTE: All students must complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR). Students must maintain a minimum 3.0 GPA throughout the program. The International Hotel & Tourism Management Bachelor of Science degree is a four-year program. Students must complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR).

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

Food and Beverage Management Bachelor of Science Degree

First two years:

Accounting, Science, Design, Food & Beverage Management (114) 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061	Administrative Services Office 4.5
HM1010	Food and Beverage Management 4.5
HM3050	Hotel and Restaurant Management 4.5
HM4060	Hotel and Restaurant Management 4.5
IH3010	International Hotel and Tourism Management 4.5
TT3010	Travel and Tourism 4.5
TT3030	International Travel and Tourism 4.5
H 4000	Hotel and Restaurant Management 4.5
Elective*	Free Elective (The Hotel and Tourism Management) 13.5

RELATED PROFESSIONAL STUDIES

AC3025	Hotel and Restaurant Management Lab 5.5
PD0010	Career Management and Career Development 1.0

GENERAL STUDIES

EC1001	Macroeconomics 4.5
EC2002	Microeconomics 4.5
MT2001	Statistics 4.5
PS2001	General Psychology 4.5
SO2001	Social Issues 4.5
LE1001	Language I** 4.5
LE1002	Language II** 4.5
LE1003	Language III** 4.5
H 4000	Hotel and Restaurant Management (e.g. HI4030) 4.5

Total Credits 92.0

Four-Year Credit Total 195.0

*Elective courses are designed to enhance the student's academic and professional development.

**Students are required to complete a minimum of 120 credit hours to graduate. The program is accredited by the International Association of Hotels and Resorts (IAHR).

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A f - ea a ead he bache f
ce ce de ee f - ea Hotel Management
a ad ae .

First two years:

A cae Sce ce De ee
H eMa a e e (ee a e 123) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4060 H a O ea Ma a e e	9.0
HM3050 H a S a e c Ma e	4.5
HM4060 H a Ma a e e Se a	4.5
IH3010 l e a a H a	4.5
Ma a e e	4.5
TT3010 D a c f T	4.5
TT3030 l e a a P ce f T	4.5
H a Th ee c e e e c e d f	
E e e * ffe h The H a	13.5
C e e	

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma a e e a d Lab	5.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
MT2001 S a c	4.5
PS2001 Ge e a P ch	4.5
SO2001 S c l	4.5
LE ec La a e l **	4.5
LE ec La a e l **	4.5
LE ec La a e l l **	4.5
H O e HI-de a e d c e (e ce HI4030)	4.5

T a C ed 92.0

Four-Year Credit Total 193.5

*E e c e a de e ha ce he ed ca
b ea ac ce a b a c a ca ee
c - a e ab ad a .

**S de a f hee e e f he a e a e
a b e hee e e a de e e e f
f c e c a ec d a a e de a ed
d c e ed.

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A f - ea a ead he bache f
ce ce de ee f - ea Restaurant
Management a ad ae .

First two years:

A cae Sce ce De ee
Re a a Ma a e e (ee a e 145) 101.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM4061 Ad a ced F d Se ce O e a Ma a e e	4.5
HM1010 F Off ce O e a	4.5
HM3050 H a S a e c Ma e	4.5
HM4060 H a Ma a e e Se a	4.5
IH3010 l e a a H a	4.5
Ma a e e	4.5
TT3010 D a c f T	4.5
TT3030 l e a a P ce f T	4.5
H a Th ee c e e e c e d f	
E e e * ffe h The H a	13.5
C e e	

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma a e e a d Lab	5.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
MT202 Tc 1 D c 548 6 c 8 432 17.582.5	

INTERNATIONAL HOTEL & TOURISM MANAGEMENT

A f - ea a ead he bache f
ce ce de ee f - ea Travel-Tourism
Management a ad ae .

First two years:

A cae Sce ce De ee
Ta eT Ma ae e (ee ae 152) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
FM2040 Ge Se ce S e	4.5
HM1010 F Office O ea	4.5
HM3050 H a S ae c Ma e	4.5
HM4060 H a Ma ae e Se a	4.5
IH3010 l e a aH a	
Ma ae e	4.5
TT3010 D a c f T	4.5
TT3030 l e a aP ce f T	4.5
H a Thee c e e c e d f	
Eec e * ffe h The H a	
C e	13.5

RELATED PROFESSIONAL STUDIES

AC3025 H a F a ca Ma ae e a d Lab	5.5
PD0010 Ca ee Ma ae e Ca e	1.0

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
MT2001 S a c	4.5
PS2001 Ge e aP ch	4.5
SO2001 S c I	4.5
LEec La ae II*	4.5
LEec La ae III**	4.5
H O e HI-de a ed c e (e ce HI4030)	4.5

T aC ed 87.5

Four-Year Credit Total 187.0

*Eec ec e a de e ha ce he ed ca
b ea ac ce a b a c a a ca ee
c - ae ab ad a .

**S de a f hee e e f he a e a e
a b e hee e a de e c e f
f c e c a ec d a ae de a ed
d c e ed.

MANAGEMENT

(C — B, —)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

Ma a e e ca ee ed ca a J h &
Wa e U e ca de b h -ea a d
f -ea de ee a .

The -ea a Ma a e e
de de ha d c
he c e fb e a a e e .
G ad a e a e be e a ed e e he
bache f c e ce de ee a
Ma a e e .S de a a e e
e e a he C e e f B e bache ' ,
de ee a .

BACHELOR OF SCIENCE (B.S.) DEGREE

The f -ea Ma a e e a e a e
de f a a e fe b e
a a e a b e a d
d .The ad a e f hef -ea
a Ma a e e ca e ec be
ffe ed e e ha a a d
ad a ce e ha de a e ff .

S de ch e ec ce a
f hef .The U e '
Ca ee Ma a e e S e fac a e
he e ec .The f a e e
a a ec ce a .

CONCENTRATIONS FOR MANAGEMENT MAJORS

(S de ch e he ec e f each
c ce a ' f c e e ce e ced f
he c ce a .)

Financial Services Management

FI2001 l d c l e e a d
F a ca P a
FI2002 M a F d
FI3050 l e a a Ba & F a ce
FI3070 Se e 7 Sec e

Human Resources Management

MG3050 C e a & Be ef Ma a e e
MG3060 H a Re ce Ta & De e e
MG4040 C e a Ma a e e
MG4070 H a Re ce Ma a e e S a e

International Business

IB2002 l e a a B e
IB2030 F e A ea S de
IB2040 l e a a C e a d P c

Operations Management

IB3050 E P ced e & P ac ce
MG2040 P cha & S Cha Ma a e e
MG4001 P ce Pa a d C
MG4050 O ea Ma a e e S a e

MANAGEMENT

A -ea a ead he a ca e
c e ce de ee.

MAJOR COURSES

CREDITS

FI2010	F a ce	4.5
IB1001	l d c G ba B e	4.5
MG1001	P c e f Ma a e e	4.5
MG2001	H a Re ce Ma a e e	4.5
MG2020	O a a a Beha	4.5
MG2030	Se ce a d P d c	
	O ea Ma a e e	4.5

RELATED PROFESSIONAL STUDIES

AC1021	B e Acc l a d Lab	5.5
AC1022	B e Acc l a d Lab	5.5
LW2001	The Le a E e f B e l	4.5
MK1001	P c e f Ma e	4.5
PD0005	Ca ee P a	0.5
PD1003	l d c Ca ee Ma a e e	1.5
TS1000	l d c C e	4.5
TS1010	M c c e A ca	4.5

GENERAL STUDIES

EC1001	Mac ec c	4.5
EC2002	M c ec c	4.5
EN1001	A l d c L e a Ge e	4.5
EN1020	E h C	4.5
EN1021	Ad a ced C	
	a d C ca	4.5
EN1030	C ca S	4.5
MT2001	S a c	4.5
SL1001	Lea a d W Ab	
	C Se ce	1.0
SL2001	The A Sha Fe e E ch	
	A e ca P a E e e ce	0.0
Ma h	O e a h c e a he MT1002	
	e e h he	4.5
Sc e ce	O e ce ce c e f hef :	
	SC1011, SC1021, SC2005, SC2011,	
	SC2031, SC3010, SC3030	4.5

Total Credits

99.5

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a e e ce e c e e f e f c e e :
MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

Acc (ee a e 78)
E e e e h (ee a e 102)
F a ca Se ce Ma a e e (ee a e 112)
l f a Sc e ce (ee a e 126)
Ma a e e (ee e a e)
Ma e (ee a e 137)
Ma e C ca (ee a e 139)

MANAGEMENT

A f - ea a ead he bache f
 ce ce de ee f - ea **Business Administration**
Management a ad ae .

First two years:

A cae ce ce de ee a
 Ma a e e (ee e c) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 I e a aB e E e e ce* 13.5	
LW3002 The Le aE e f B e ll 4.5	
MG3020 Ma a e aAcc 4.5	
MG3030 Ma a e aTech 4.5	
MG3040 P ce ad Q a Ma a e e 4.5	
MG4020 S a e c Ma a e e 4.5	
MG4030 Se Ma a e e Se a 4.5	
MG4089 G ba Ma a e e Ca ee F c * 13.5	
B e Se ec ec ce a	
C ce . f ffe a e 132 13.5	

RELATED PROFESSIONAL STUDIES

PD0010 Ca ee Ma a e e Ca e 1.0	
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GENERAL STUDIES

LD2001 F da f Leade h S de 4.5	
PH3020 L c: C caTh 4.5	
OR 4.5	
PH3040 E hc f B e Leade h	
PS2001 Ge e aP ch 4.5	
SO2001 S c I 4.5	
H O e HI-de a ed c e (e ce HI4030) 4.5	

FREE ELECTIVE

O e c e e ec ed f ffe h he U e 4.5	
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T aC ed 95.5	
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Four-Year Credit Total 195.0

*S de ee e b c e a a ec S e Te
 Ab ad (TA4089), C - (BU4099) I e a a
 B e E e ce (IB4099). O he e, de
 a e hee c e (13.5 ced) a ec ed f he
 C e f B e, he Sch f Tech he
 Sch f A ad Se ce f ac ce a .

MANAGEMENT

A f - ea a ead he bache f
 ce ce de ee f - ea **Computer/Business**
Applications a ad ae .

First two years:

A cae S ce ce De ee
 C e/B e A ca (ee a e 87) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 I e a aB e E e e ce* 13.5	
LW3002 The Le aE e f B e ll 4.5	
MG2001 H a Re ce Ma a e e 4.5	
MG2020 O a a aBeha 4.5	
MG2030 Se ce ad P d c O ea Ma a e e 4.5	

MANAGEMENT

A f - ea a ead he bache f
ce ce de ee f - ea non-Management
ad ae :

First two years:

A cae ce ce de ee he *
C e f B e a 98.5 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 I e a aB e E e e ce**	13.5
MG2001 H a Re ce Ma a e e	4.5
MG2020 O a a aBeha ***	4.5
MG2030 Se ce & P d c O e a Ma a e e	4.5
MG3020 Ma a e a Acc	4.5
MG4020 S a e c Ma a e e	4.5
MG4030 Se Ma a e e Se a	4.5
MG4089 G a b a Ma a e e C a e e F c (e e e c e)****	13.5
B e Se e c e c ce a f	
C ce . ffe a e 132	13.5

RELATED PROFESSIONAL STUDIES

LW3002 The Le a E e f B e ll	4.5
PD0010 C a e e Ma a e e C a e	1.0

GENERAL STUDIES

LD2001 F da f Leade h S de	4.5
PH3020 L c: C ca Th OR	4.5
PH3040 E h c f B e Leade h	
PS2001 Ge e a P ch	4.5
SO2001 S c I	4.5
H O e HI-de a ed c e (e ce HI4030)	4.5

T a C ed 95.5

Four-Year Credit Total 194.0-195.0

*The ea cae ce ce a ce de: Acc
Ad e C ca , Fa h Me cha d ,
F a ca Se ce Ma a e e a d Ma e .

**S de ee e b c e a a e e c S e
Te Ab ad (TA4089) B e C - (BU4099)
I e a aB e E e e ce (IB4099). O he e,
de a e h e c e (13.5 ced a
e e c e d f he C e e f B e , he Sch f
Tech he Sch f A a d S ce ce f
a c ce a .

***F a ca Se ce Ma a e e a h b e
MG4040 f MG2020.

****N - a a e e a a e h f a
c b a f a a e e e e e a d
MG3000/4000 e e r c e a 13.5 ced .

MANAGEMENT

A f - ea a ead he bache f

MARKETING

(C - - - B , -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Ma e a ca e de ee a
 de a d d c a e ,
 e a de f e e e
 he a e d . U c e , de
 ha e he c e he de
 he Ma e bache ' de ee a .
 S de a a ch e Re a Ma e &
 Ma a e e , a d l f a Sce ce f
 he bache ' de ee de .

BACHELOR OF SCIENCE (B.S.) DEGREE

G ad a e f he Ma e bache ' de ee
 a a e e a e d f e e e
 a e , a e e each, a e a a
 a d d c de e e he e a
 h e a e a d a fac e e .

A a ca d da e f a bache f ce ce
 de ee Ma e , de a a f
 a Se e Ca ee C - h a c e a
 b e f e e f e e f
 c e e de .

S de h e Bache f Sce ce
 P a Ca ee E e e a d he Fee
 E e e (a a f hee - f e c e)
 ce a e a f c ed ca ee
 c ce a . The U e ' Ca ee
 Ma a e e S e fac a e he e
 e e c . The f a e e
 a a e c ce a .

CONCENTRATIONS FOR MARKETING MAJORS

Advertising

- AD1010 Ma e C ca I
- AD1011 Ma e C ca II
- AF04TG a d a e f 2 08 6 e 3 Sc -0.0002 Tce J C 11A e

MARKETING

A - ea a ead he a ca e
c e ce de ee.

MAJOR COURSES CREDITS

AD1010	Ma e C ca l	4.5
MK1001	P c e f Ma e	4.5
MK1002	C e Beha	4.5
MK1011	P c e f P fe aSe	4.5
MK2020	B e - B e Ma e	4.5
MK2050	Q a a e Re ea ch	4.5

RELATED PROFESSIONAL STUDIES

AC1021	B e Acc l a d Lab	5.5
AC1022	B e Acc l l a d Lab	5.5
LW2001	The Le a E e f B e l	4.5
MG1001	P c e f Ma a e e	4.5
PD0005	Ca ee P a	0.5
PD1003	l d c Ca ee Ma a e e	1.5
TS1000	l d c C e	4.5
TS1010	M c c e A ca	4.5

GENERAL STUDIES

EC1001	Mac ec c	4.5
EC2002	M c ec c	4.5
EN1001	A l d c L e a G e e	4.5
EN1020	E h C	4.5
EN1021	Ad a ced C a d C ca	4.5
EN1030	C ca S	4.5
MT2001	S a c	4.5
SL1001	Lea a d W Ab C Se ce	1.0
SL2001	The A Sha Fe e E ch A e ca P a E e e ce	0.0
Ma h	O e a h c e a he MT1002 e e h he	4.5
Sc e ce	O e ce ce c ef hef :	
	SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

Total Credits 99.5

NOTE: S de ha e MT0001 (Ma he a c Lab) e a e ce e c e e h e f c e : MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

- Acc (ee a e 78)
- E e e e h (ee a e 102)
- F a ca Se ce Ma a e e (ee a e 112)
- l f a Sc e ce (ee a e 126)
- Ma a e e (ee a e 134)
- Ma e (ee e c)
- Ma e C ca (ee a e 139)

MARKETING

A f - ea a ead he bache f
c e ce de ee f - ea Marketing a
ad a e .

First two years:

A ca e Sc e ce De ee Ma e
(ee e c) 99.5

Third and fourth years:

MAJOR COURSES CREDITS

AD1011	Ma e C ca ll	4.5
MK3005	B a d Ma e	4.5
MK3011	D ec Ma e	4.5
MK3040	E c c C e ce	4.5
MK3055	Q a a e Re ea ch	4.5
MK4001	S a e c Ma e	4.5
MK4030	l e a a Ma e	4.5
MK4076	Ma e E e h OR	9.0
BU4096	B e Ca ee C - Ca ee The e c e e c ed f ffe E e c e h he Ma e l f a Sc e ce d c e	13.5

RELATED PROFESSIONAL STUDIES

IB4099	l e a a B e E e e ce*	13.5
PD0010	Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

LD2001	F da f Leade h S de	4.5
PH3020	L c: C ca Th OR	4.5
PH3040	E h c f B e Leade h	
PS2001	Ge e a P ch	4.5
SO2001	S c l	4.5
H	O e HI-de a ed c e (e ce HI4030)	4.5

FREE ELECTIVE

O e c e e c ed f ffe h
he U e 4.5

T a C ed 95.5

Four-Year Credit Total 195.0

*S de ee e b c e a a e c S e Te Ab ad (TA4089) B e C - (BU4099) l e a a B e E e e ce (IB4099). O he e, de a e h e e c e (13.5 ced a) e c ed f he C e e f B e , he Sch f Tech he Sch f a d Sc e ce f a c ce a .

MARKETING

A f - ea a ead he bache f
 ce ce de eef - ea non-Marketing ad ae .

First two years:

A cae ce ce de ee he *
 C e f B e a . 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
IB4099 I e a a B e E e e ce**	13.5
MG4020 S a e c M a a e e	4.5
MG4030 Se M a a e e Se a	4.5
MK1002 C e Beha	4.5
MK2020 B e - B e M a e	4.5
MK3005 B a d M a e	4.5
MK4089 M a e C a e e F c	13.5
Ca ee O e c e e e c e d f ffe E e c e h he M a e l f a	4.5
S c e d c e	4.5

RELATED PROFESSIONAL STUDIES

AC3020 M a a e a F a c e	4.5
Le a O e c e f h e f : E e c e L W 3 0 0 2 , L W 3 0 1 0 , L W 3 0 5 0	4.5
Tech O e c e f h e f : E e c e I S 4 0 2 5 , M G 3 0 3 0 , M K 3 0 4 0	4.5
PD0010 C a e e M a a e e C a e	1.0

GENERAL STUDIES

LD2001 F da f Leade h S de	4.5
PH3020 L c : C ca Th OR	4.5
PH3040 E h c f B e Leade h	
PS2001 Ge e a P ch	4.5
SO2001 S c l	4.5
H O e H I - d a e d c e (e ce HI4030)	4.5

FREE ELECTIVE

O e c e e e c e d f ffe h
 he U e 4.5

T a C ed 95.5

Four-Year Credit Total 195.0

*The e a cae ce ce a c de: Acc ,
 Ade C , ca , B e Ad a ,
 E e e e h , Fa h Me cha d , F a c a Se ce
 M a a e e a d M a a e e . A c e e e d
 h c c h a h a a e a d b e e a e h e d e '
 a c a e d e e a h d b e e e c e d h a
 C a e e E e c e .

**S de h ee e b c e a a e e c S e
 Te Ab ad (TA4089), I e a a C - (BU4099)
 S e W Ab ad (IB4020, BU4096). O h e e,
 de a e h e e c e e e c e d f h e
 C e e f B e , h e Sch f A & S c e c e
 h e Sch f Tech f a c c e a .

NOTE: S de a fe h a f Fa h
 Me cha d a e AC1022 a a e a c e .

MARKETING

A f - ea a ead he bache f
 ce ce de eef de h ha e c e d
 he Undeclared Major a .

First Two Years:

U dec e d M a P a (e e a e 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
AD1010 M a e C ca l	4.5
AD1011 M a e C ca ll	4.5
MK1002 C e Beha	4.5
MK1011 P c e f P fe a Se	4.5
MK2020 B e - B e M a e	4.5
MK2050 Q a a e Re e a ch	4.5
MK3005 B a d M a e	4.5
MK3011 D e c M a e	4.5
MK3040 E e c c C e c e	4.5
MK3055 Q a a e Re e a ch	4.5
MK4001 S a e c M a e	4.5
MK4030 I e a a M a e	4.5
MK4076 M a e E e h OR	9.0
BU4096 B e C a e e C	

RELATED PROFESSIONAL STUDIES

IB4099 I e a a B e E e e ce* 13.5	
PD0010 C a e e M a a e e C a e	1.0
TS1010 M c c e A ca	4.5

GENERAL STUDIES

LD2001 F da f Leade h S de	4.5
PH3020 L c : C ca Th OR	4.5
PH3040 E h c f B e Leade h	

T a C ed 91.0

Four-Year Credit Total 186.0

*S de h ee e b c e a a e e c S e
 Te Ab ad (TA4089), I e a a C - (BU4099)
 S e W Ab ad (IB4020, BU4096). O h e e
 de a e h e e c e e e c e d f h e
 C e e f B e , h e Sch f A & S c e c e
 h e Sch f Tech f a c c e a .

MARKETING COMMUNICATIONS

(C - - - B , -)

BACHELOR OF SCIENCE DEGREE

Major in Marketing Communications
The Bachelor of Science degree in Marketing Communications is designed to provide students with a strong foundation in the principles and practices of marketing. The program includes courses in marketing research, consumer behavior, advertising, sales, and public relations. Students will also gain hands-on experience through internships and projects. The degree prepares graduates for careers in various marketing roles, such as account manager, advertising executive, and sales representative.

Undergraduate students who are interested in pursuing a career in marketing should consider the Bachelor of Science degree in Marketing Communications. The program is designed to provide students with a strong foundation in the principles and practices of marketing, and to prepare them for careers in various marketing roles.

Students who are interested in pursuing a Bachelor of Science degree in Marketing Communications should consider the program. The program is designed to provide students with a strong foundation in the principles and practices of marketing, and to prepare them for careers in various marketing roles. The program includes courses in marketing research, consumer behavior, advertising, sales, and public relations. Students will also gain hands-on experience through internships and projects. The degree prepares graduates for careers in various marketing roles, such as account manager, advertising executive, and sales representative.

CONCENTRATIONS FOR MARKETING COMMUNICATIONS MAJORS

- Business-to-Business Selling**
MG2040 Professional Selling & Sales Management
MK1011 Principles of Professional Selling
MK2012 Sales Management
MK2020 Business-to-Business Marketing

Electronic Commerce

MARKETING COMMUNICATIONS

NETWORK ENGINEERING

(--- - R.,---)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Ne E ee bache de ee
 a e de a -de h ba e
 he e ad ba - ac-
 ce he eed bec e fe a he
 fa - fe f e ech .U
 c e e f a e a d had a e ,
 de de e c ca ha
 e a e he bec eh f c a
 e be f ec ea c f de ,
 ech ca ra db e fe a.

S e ca de ed ab a e e de
 a e ched ha d - e e hch
 h e he de ad ba - ,
 bec e fa a he e ad eh d
 c d , a d de e c e e c
 he e fa a e f c e e
 f a e .

Se a c a e e f f e e e e a
 ed ca : ech ca ec ea ,
 e h , e e h , c ec .
 S de a f h e e e a ed ca
 he a a d a e aced acc d
 he a f ca , a a ab a d he
 be f f he a f d .

S cce f ad a e f he a
 Ne E ee h ba e e a ed
 f e ce f ca e a , a d
 ba e ead e ba ca ee
 f a ech a db e a
 e ad a , a a e ,
 de e a a e ee .

NETWORK ENGINEERING

A f - ea a ead he Bache f
 Sce ce De ee Ne E ee .

MAJOR COURSES	CREDITS
CB3010 I d c O e a S e	4.5
CM2005 I d c Da a C ca	4.5
CS1010 F da e a f C P a	4.5
CS1020 P ba S & P a	4.5
EG3050 S a T a	4.5
IS4012 Ne De ce	4.5
IS4020 I f a Sec	4.5
IS4030 D b ed S e h TCP/IP	4.5
IT3010 Ad a ced Ne h TCP/IP	4.5
IT3020 Ne Ma a e e & Ad a	4.5

RELATED PROFESSIONAL STUDIES	CREDITS
CB2006 S e A a & De	4.5
CD2065 C e -A ded Ne De	6.0
CM1005 T c C e	4.5
CM2015 C e a B e	4.5
EG3020 S e E ee l	6.0
IS4015 S e M de & S a	4.5
IT2015 M c e Had a e S	4.5
LW2001 The Le a E e f B e l	4.5
LW3080 C be a	4.5
MG2020 O a a a Beha	4.5
PD0005 Ca ee Pa	0.5
PD0010 Ca ee Ma a e e Ca e	1.0
PD1003 l d c Ca ee Ma a e e	1.5
Tech. O e c e e c ed f ffe	
E a c e h he Sch f Tech	
(e ce TS1000 TS1010)	4.5

EXPERIENTIAL EDUCATION	CREDITS
EG4095 Tech ca P ec Ma a e e	4.5
IT4020 Tech ca P ec Tea I	
IT4021 Tech ca P ec Tea II	
OR	
IT4096 Tech Ca ee C -	9.0
OR	
Tech. O e c e e c ed f ffe	
E a c e h he Sch f Tech	
(e ce TS1000 TS1010)	
h e f h e f c e :	
EG4091 Se Tech l e h	
EG4092 Se Tech E e h	
IT4010 Tech S P ec	
IT4093 Tech Ca ee C -	

GENERAL STUDIES	CREDITS
EN1001 A l d c L e a G e e	4.5
EN1020 E h C	4.5
EN1030 C ca S	4.5
EN2010 Tech ca W	4.5
LD2001 F da f Leade h S de	4.5
MT1010 Ma he a c l	4.5
MT1011 Ma he a c ll	4.5
MT2001 S a c	4.5
MT3020 D c e e Ma he a c	4.5
PH3020 L c : C ca Th	4.5
OR	
PH3040 E hc f B e Leade h	4.5
PS2001 Ge e a P ch	4.5
SL1001 Lea a d W Ab	1.0
C Se ce	
SL2001 The A Sha Fe e E ch	0.0
A e ca P a E e e ce	4.5
SO2001 S c l	4.5
H O e Hl-de a ed c e	4.5
(e ce HI4030)	
Sce ce O e ce ce c ef h e f :	
SC1011, SC1021, SC2005, SC2011, SC2031, SC3010, SC3030	4.5

FREE ELECTIVES	CREDITS
Th ee c e e c ed f ffe h	
he U e (e ce TS1000 TS1010)	13.5

Four-Year Credit Total **190.0**

PARALEGAL STUDIES

(C - - - B , -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The PaalealS de a caede ee
a a de edf de h
haea ee e ar ced e ad he
e . T a ad h a ,
de 'h h ch a c efec
a 'B' a e a e , be e . E ce he
'B' a e a e e e a be ade b
he D ec f he Le arS de De a e
ba ed e e e ce he f e d a /
fe a r r f e e e e ce .

U c e f h a , de
be ar fed b r c a d a e
a f f ce , b a , d a r f , e
c a e , e a r e a e f f ce a d e a r
de a e f a e c e he a e e c .

BACHELOR OF SCIENCE (B.S) DEGREE

S de a e e c c e he
de he bacheal' de ee a
f PaalealS de , C arJ ce
l f a S ce ce .

G ad a e f he PaalealS de bacheal'
de ee a , e add ar
ad a ced a , ca e ec be f fe ed
e e e ha ar he ad a ce
e a d r he a a e ar fe .

G ad a e f he C arJ ce bacheal'
de ee a a e e a e d f a de
a e f ca ee e e f ce e ,
c ec , a d he a e a f he c ar
ce fe .

G ad a e f he l f a S ce ce a
a e ar fed e e a f a ech r
c a ar e a a ,
f fe f a e a d h a d a e f
a b e f c .

CERTIFICATE IN PARALEGAL STUDIES

S de h ha e ea ed a bacheal'
de ee f a acc ed ed a
e J h & Wa e U e '
Ce f ca e PaalealS de a .

S de e ed h a a e
12 PaalealS de c e a d b e ar fed
b r c a d a e a f f ce , b a ,
d a r f , e c a e , e a r e a e
f f ce a d e a r d e a e f a e c e
he a e e c c e .

NOTE: Th a f fa r e a r .

PARALEGAL STUDIES

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES	CREDITS
LW1001 I d c Pa a e a S de	4.5
LW1010 Le a Re ea ch a d W I	4.5
LW1030 W , T & P ba e	4.5
LW1040 Rea E ae/P e La	4.5
LW1050 C L a	4.5
LW1060 The La f T	4.5
LW2060 Le a Re ea ch a d W II	4.5

RELATED PROFESSIONAL STUDIES

AC1001 P c e f Acc l a d Lab	5.5
PD0005 Ca ee P a	0.5
PD1003 I d c Ca ee Ma a e e	1.5
SE1011 W d Tc E L2A18(796047.5(4.5))TJT*((SE2011)-156B E L E C	c42-648 e0 644(4 d Q Q0.01TLE9
PD1003SC0002, SC0022, SC2.05, SC2.02, e ce de ee.	

PARALEGAL STUDIES

A major in Paralegal Studies is required for the Bachelor of Science degree.

MAJOR COURSES	CREDITS
LW1001 Introduction to Paralegal Studies	4.5
LW1010 Legal Research and Writing I	4.5
LW1030 Writing, Technology & Practice	4.5
LW1040 Real Estate/Professional Law	4.5
LW1050 Contract Law	4.5
LW1060 The Law of Torts	4.5
LW2060 Legal Research and Writing II	4.5
LW2080 Commercial Law I	4.5
LW3020 The Law of Contracts & Sales	4.5
LW3040 Family Law	4.5
LW3050 Business Organizations	4.5
LW3060 Administrative Law	4.5

Total Credits 54.0

NOTE: Students who are admitted as Bachelor of Science degree candidates must complete the above courses.

RESTAURANT MANAGEMENT

(B.C., - - E. - - - M, - - ,)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The Restaurant Management Associate Degree is a two-year program designed to prepare students for entry-level positions in the restaurant and food service industry. The program includes coursework in food and beverage service, food and beverage cost control, food and beverage sanitation, and food and beverage safety. Students will also receive training in customer service, communication, and teamwork. Upon completion of the program, students will be prepared to work in a variety of restaurant and food service settings.

Upon completion of the program, students will be prepared to work in a variety of restaurant and food service settings. The program is designed to provide students with the knowledge and skills necessary to succeed in the industry. Students will learn about the different types of restaurants and food service operations, and how to manage them effectively. They will also learn about the importance of customer service and how to provide excellent service to guests.

The Food Service Management Associate Degree is a two-year program designed to prepare students for entry-level positions in the food service industry. The program includes coursework in food and beverage service, food and beverage cost control, food and beverage sanitation, and food and beverage safety. Students will also receive training in customer service, communication, and teamwork. Upon completion of the program, students will be prepared to work in a variety of food service settings, including hotels, resorts, and cruise ships.

The Hospitality Management Associate Degree is a two-year program designed to prepare students for entry-level positions in the hospitality industry. The program includes coursework in food and beverage service, food and beverage cost control, food and beverage sanitation, and food and beverage safety. Students will also receive training in customer service, communication, and teamwork. Upon completion of the program, students will be prepared to work in a variety of hospitality settings, including hotels, resorts, and cruise ships.

The Hospitality Management Associate Degree is a two-year program designed to prepare students for entry-level positions in the hospitality industry. The program includes coursework in food and beverage service, food and beverage cost control, food and beverage sanitation, and food and beverage safety. Students will also receive training in customer service, communication, and teamwork. Upon completion of the program, students will be prepared to work in a variety of hospitality settings, including hotels, resorts, and cruise ships.

* Additional information regarding the program can be found on the program website. The program is designed to provide students with the knowledge and skills necessary to succeed in the industry. Students will learn about the different types of hospitality operations and how to manage them effectively. They will also learn about the importance of customer service and how to provide excellent service to guests.

RESTAURANT MANAGEMENT

A - ea a ead he a ca e
ce ce de ee.

MAJOR COURSES	CREDITS
FM1001 I d c he F d Se ce Fe d	4.5
FM1060 Sa a Ma a e e	2.0
FM1070 F d l	4.5
FM1999 NRA Sa a Ce fca E a	0.0
FM2040 G e Se ce S e	4.5
FM2060 F d P e a a Ma a e e	9.0
FM2080 F d Se ce O e a	4.5
FM2099 F d Se ce Ma a e e P ac c	13.5
HM2011 H a S a a d Mee Ma a e e	4.5
HM2030 H a H a Re ce a d D e Leade h	4.5

RELATED PROFESSIONAL STUDIES

AC1011 H a Acc l a d Lab	5.5
AC1012 H a Acc ll a d Lab	5.5
LW2010 H a La	4.5
PD0005 Ca ee P a	0.5
PD1003 l d c Ca ee Ma a e e	1.5

GENERAL STUDIES

EN1001 A l d c L e a Ge e	4.5
EN1020 E h C	4.5
EN1021 Ad a ced C a d C ca	4.5
EN1030 C ca S	4.5
LD2001 F da f Leade h S de	4.5
SL1001 Lea a d W ab C Se ce	1.0
SL2001 The A Sha Fe e E ch A e ca P a E e e ce	0.0
Ma h O e a h c e a he MT1002 e e h he	4.5
Sc e ce O e ce ce c ef hef : SC1011, SC1021, SC2005, SC2010, SC2011, SC2031, SC3010 SC3030	4.5

Total Credits **101.5**

NOTE: S de ha e MT0001 (Ma he a c Lab)
e a e ce e c e e hef c e :
MT1010, MT1020 MT1040.

FOUR-YEAR OPTIONS:

F d Se ce Ma a e e (ee a e 117)
H a Ma a e e (ee a e 120)
l e a a H e & T Ma a e e
(ee a e 129)

RETAIL MARKETING & MANAGEMENT

(C - - - B - -)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Retail Marketing & Management
Bachelor's degree is a degree of
Bachelor of Science degree in
administration.

RETAIL MARKETING & MANAGEMENT

A f - ea a ead he bache f
 ce ce de eef - ea Fashion Merchandising
 a ad ae .

First two years:

A cae Sce ce De ee
 Fa h Me cha d (ee ae 109) 103.0

Third and fourth years:

MAJOR COURSES	CREDITS
RT3010 Me cha d e B	4.5
RT3020 Me cha d e Ma he a c	4.5
RT3030 C aa e Re a S ae e	4.5
RT3055 G ba l f e ce Fa h H	4.5
RT4010 Re a E ec e Dec Ma	4.5

RELATED PROFESSIONAL STUDIES

AC1022 B e Acc ll a d Lab	5.5
Acc O ec ef hef :	
Eec e AC3020, AC4012, FI3050	4.5
Le a O ec ef hef :	
Eec e LW3002, LW3010, LW3050	4.5
Tech O ec ef hef :	
Eec e IS4025, MG3030, MK3040	4.5
IB4099 I e a a B e E ee ce* AND	
Ca ee O ec e e ec ed f ffe	
Eec e h he C e e f B e , he Sch f A & Sce ce he Sch f Tech	18.0
OR	
Ca ee F e ec e f he C e e f	
Eec e B e , he Sch f A & Sce ce he Sch f Tech , e ec ed ce ae ac ce a	
PD0010 Ca ee Ma ae e Ca e	1.0

GENERAL STUDIES

LD2001 F da f Leade h S de	4.5
PH3020 L : c ca Th OR	4.5
PH3040 Ehc f B e Leade h	
PS2001 Ge e a P ch	4.5
SO2001 S c I	4.5
H O e HI-de a ed c e (e ce HI4030)	4.5
Eec e O ec e e ec ed f ffe h he Sch f A & Sce ce a he ee a de c e	4.5

FREE ELECTIVE

O ec e e ec ed f ffe h
 he U e 4.5

T a C ed 92.0

Four-Year Credit Total 195.0

*S de h ee e b c e a e ec S e
 Te Ab ad (TA4089), I e a a C - (BU4099)
 S de W Ab ad (IB4020, BU4096), O he e,
 a e e l e a a B e c e
 a d c e e ec ed f he C e e f B e
 he Sch f Tech

RETAIL MARKETING & MANAGEMENT

A f - ea a ead he bache f
 ce ce de eef de h ha ec ed
 he Undeclared Major a .

First Two Years:

U dec ed Ma P a (ee ae 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
RT1005 Re a	4.5
RT1010 Te e	4.5
RT1020 The B e Re a f Fa h	4.5
RT2063 Re a l d Se a	4.5
RT2096 Re a P ac c	9.0
RT3030 C aa e Re a S ae e	4.5
RT3055 G ba l f e ce Fa h H	4.5
RT4010 Re a E ec e Dec Ma	4.5
Ca ee O ec ef hef :	4.5
Eec e RT1050, RT2020, RT2050	

SPORTS/ ENTERTAINMENT/ EVENT MANAGEMENT

(B - C, - , - , R - ,
, E - M, -)

BACHELOR OF SCIENCE (B.S.) DEGREE

The bache f ce ce de ee a
S /E e a e /E e Ma a e e
ffe a ec b a facade c
c e hhad - e e h e e e ce
de he ea -ba ed ed e
a d eeded he ec
a de ad fe d f /e e a e .
S de ea ab he ea ad
a a e e f b c a e b f a c e
cha ad , a e a , ef a
ce e , a h e c e e , ac ,
a h he a e a d c e ce e .
The a c a e a e c , e -
 , ff - e e e h de he d ec f
a d fe a h a a de
a h e e e / e a a a e e ,
a e / a e , a d e e e a a e e
 h e ' e a ed.

U c e f he a , de
a ee ca ee e a a e
f a e a , c d , b ed :
e e a / e a , e
e a / a e , a e d a e a ,
b ffce/ c e , /e e a e ,
, h de e ,
/a a , c f e e ce e ce
a d e e a .

Rec he de de f
a a b e he , e e a e a d
e e a a e e d , de
ha e he f c he ed ca
h h he c e f a c ce a .
Th e f a c a e e S /
E e a e /E e Ma a e e de
a e a f :

The C e ca Rec ea C ce a
a de f c he a e ,
c e ca a de e e e a e e f
he e ce a / e e d . C e a e
de a f h e de e e ed
h c a b , h e a h / f e ce e ,
a h e c / c e e , he e / a e
a , ca , ca d he
e ce a a b e e e .

The H a S a e a d M e e
Ma a e e C ce a a de
f c he a e , a e a d e e
e e f h e h a d . C e
a e de a f c a d d a e e e ed
h h e , a c a , c e e ce e ,
c a a d - e a ed f a c e
a e , a e a d h e a a f e e -
a d c e .

The S Ma a e e C ce a
a de f c he fe a
c e a e a d c d .
S de a e e c f ch c e a
a e , fe a a a e -
e a d a h e c c ach /ad a .
Th c ce a de ed f c a d d a e
h de e h fe a /
c e a e e a , e e ,
c ach / a h e c / e e a e
f .

**SPORTS/ENTERTAINMENT/
EVENT MANAGEMENT**

A f - ea a ead he Bache f
Sc e ce De ee S /E e a e /E e
Ma a e e .

MAJOR COURSES	CREDITS
FM2026 F d & Be e a e C	4.5

TRAVEL-TOURISM MANAGEMENT

(B.C., - - / -, ., & -
, & . - -)

ASSOCIATE IN SCIENCE (A.S.) DEGREE

The a ca e de ee a Ta e
T Ma a e e d ce de
he c e ad ced e fd e c
a d e a a a e E ha ced
e a h, a aed a e
e a d a a e e eeded
ceed he a e d .

S de a c a e a e - ac c
a h h a e, c d a
ca a e a e c, a e a a
ea , he S a e T l f a
B ha T.F. Gee S a e A , a d ca
c e a d b ea . The
c a f he ac c e e e ce
a a eced de a , f h ch
de e ea ch, e a e a d de e a
h h a c aed e .

U c e f he a , de
ha e he e e he a e a d
d a ch e c e
he de he bache ' de ee a
f T a e T Ma a e e .

The T a e T Ma a e e bache ' de ee a de ad a ced c e de e e , d e a a d e a a ce . G a d a e a e e ed de a a e a a- ch a c e a d b ea , ffce , e , e a a d c a .

F e a a e e e e a e a

TRAVEL-TOURISM MANAGEMENT

A - ea a ead he a c a e
c e ce de ee.

MAJOR COURSES	CREDITS
HM2030 H a a H a Re ce a d D e Leade h	4.5
TT1001 l d c T a e T	4.5
TT1010 De a Ge a h l	4.5
TT1011 De a Ge a h ll	4.5
TT1025 T a e Se ce Ma a e e	4.5
TT1035 T a e l f a S e	4.5
TT2040 T a e Sa e Ma a e e	4.5
TT2099 T a e Ce e P ac c	13.5

RELATED PROFESSIONAL STUDIES

TRAVEL-TOURISM MANAGEMENT

A f - ea a ead he bache f
 ce ce de eef - ea Travel-Tourism
 Management a ad a e .

First two years:

A cae Sce ce De ee
 Ta e T Ma a e e
 (ee e a e) 99.5

Third and fourth years:

MAJOR COURSES	CREDITS
HM3050 H a S a e c Ma e	4.5
TT3010 D a c f T	4.5
TT3070 C e a l e T	4.5
TT4010 T Ec c	4.5
TT4011 De a Ma a e e	
O a a	4.5
TT4060 T Ma a e e Se a	4.5
H a Thee c e e e c e d f	
C ce . de c e d c ce a	13.5
H a Thee c e e e c e d f	
E e e * ffe h The H a	
C e e	13.5

RELATED PROFESSIONAL STUDIES

AC3020 Ma a e a F a ce	4.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

EC1001 Mac ec c	4.5
EC2002 M c ec c	4.5
MT2001 S a c	4.5
PS2001 Ge e a P ch	4.5
SO2001 S c	4.5
LE e c La a e E e e **	4.5
H O e HI-de a e d c e	
(e ce HI4030)	4.5
E e e O e c e e e c e d f	
ffe h he Sch f	
A & Sce ce a he	
e e a d e c e	4.5

T a C ed 95.5

Four-Year Credit Total 195.0

* E e c e a de e ha ce he ed ca
 b ea a ec d c ce a b a c a a
 ca ee c - a e ab ad a .

** S de e e e e l l f he a e e a e a e
 d he a ca e de ee a .

TRAVEL-TOURISM MANAGEMENT

A f - ea a ead he bache f
 ce ce de eef de h ha e c e ed
 he Undeclared Major a .

First two years:

U de c ed Ma P a (ee a e 154) 95.0

Third and fourth years:

MAJOR COURSES	CREDITS
TT1010 De a Ge a h l	4.5
TT1011 De a Ge a h ll	4.5
TT1025 Ta e Se ce Ma a e e	4.5
TT1035 Ta e l f a S e	4.5
TT2040 Ta e Sa e Ma a e e	4.5
TT2099 Ta e Ce e Pac c	13.5
TT3010 D a c f T	4.5
TT3070 C e a l e T	4.5
TT4010 T Ec c	4.5
TT4011 De a Ma a e e	
O a a	4.5
TT4060 T Ma a e e Se a	4.5
H a Thee c e e e c e d f	
C ce . de c e d c ce a	13.5
H a T c e e e c e d f	
E e e * ffe h The H a	
C e e	9.0

RELATED PROFESSIONAL STUDIES

AC3020 Ma a e a F a ce	4.5
PD0010 Ca ee Ma a e e Ca e	1.0

GENERAL STUDIES

LE e c T La a e E e e **	9.0
E e e O e c e e e c e d f	
ffe h he Sch f	
A & Sce ce a he	
e e a d e c e	4.5

T a C ed 100.0

Four-Year Credit Total 195.0

* E e c e a de e ha ce he ed ca
 b ea a ec d c ce a b a c a a
 ca ee c - a e ab ad a .

** S de e e e e l l f he a e e a e a e
 d he a ca e de ee a .

UNDECLARED MAJOR

Beca e e de a be e f
he a he he e ■ a J h &
Wale , he U decla ed Ma a■
he he e a ba c
b e e

WEB MANAGEMENT AND INTERNET COMMERCE

(Bachelor of Science Degree)

BACHELOR OF SCIENCE (B.S.) DEGREE

The Web Management & Internet Commerce Bachelor's degree is designed to provide students with the knowledge and skills necessary to succeed in the rapidly changing field of Web site development, design, and Internet commerce. The program includes courses in Web site development, design, and Internet commerce, as well as courses in business and communication. The program is designed to provide students with the knowledge and skills necessary to succeed in the rapidly changing field of Web site development, design, and Internet commerce. The program includes courses in Web site development, design, and Internet commerce, as well as courses in business and communication.

Course code: B.A. 1234 - Introduction to Web Management & Internet Commerce. This course provides an overview of the field and the various career opportunities available. It covers the history of the Internet, the structure of the World Wide Web, and the basic principles of Web site development and design.

Graduate of the Web Management & Internet Commerce Bachelor's degree will be able to: design and develop Web sites using HTML, CSS, and JavaScript; understand the principles of Web site development and design; and understand the principles of Internet commerce and marketing. The program is designed to provide students with the knowledge and skills necessary to succeed in the rapidly changing field of Web site development, design, and Internet commerce.

Graduate of the Bachelor of Science degree in Web Management & Internet Commerce will be able to: design and develop Web sites using HTML, CSS, and JavaScript; understand the principles of Web site development and design; and understand the principles of Internet commerce and marketing. The program is designed to provide students with the knowledge and skills necessary to succeed in the rapidly changing field of Web site development, design, and Internet commerce.

WEB MANAGEMENT AND INTERNET COMMERCE

First Year: Introduction to Web Site Development (3 credits)

First two years:

Advanced Science Degree in Web Site Development (99.0)

Third and fourth years:

MAJOR COURSES		CREDITS
CG3001	Design I	4.5
CG3002	Design II	4.5
CM3001	Advanced Page	4.5
IS3001	Introduction to Science	4.5
IS3050	Principles of Computer Science	4.5
IS4020	Introduction to Security	4.5
IS4050	Security	4.5
LW3080	Computer Law	4.5
MK1002	Consumer Behavior	4.5
MK3040	Electronic Commerce	4.5

EXPERIENTIAL EDUCATION

EG4095 Tech capstone Project Management 4.5

IT4020 Tech capstone Project Team I
 IT4021 Tech capstone Project Team II
 OR
 IT4096 Tech capstone Career Center 9.0

Tech. Elective: One of the following: (e.g., TS1000, TS1010)
 AND effective communication:

EG4091 Senior Tech capstone Internship
 EG4092 Senior Tech capstone Entrepreneurship
 IT4010 Senior Tech capstone Project
 IT4050 Senior Web Management & Internet Commerce Team
 IT4093 Senior Career Center

GENERAL STUDIES

LD2001	Foundational Leadership Studies	4.5
MT2001	Statistics	4.5
PH3020	Logic: Critical Thinking	4.5
PH3040	English Business Leadership	4.5
PS2001	Government and Politics	4.5
SO2001	Sociology	4.5
H	One of the following: (e.g., HI4030)	4.5
Elective	One of the following: (e.g., fA & Science)	4.5

FREE ELECTIVES

One of the following: (e.g., TS1000, TS1010) 4.5

Total Credits 94.5

Four-Year Credit Total 193.5

WEB SITE DEVELOPMENT

CONCENTRATIONS

S de a ch e f c he e ec e
a f he f h eec ec ce a-
. Be d hee ch e ac ce a
de , de ' a c ef ec
c e a a c a ea h ch a
be e e ec ee e .

Declaring Your Concentration

I e e ed de h d c e 80 64 eW BT/32[e hede a echa heae a S d Ac

HISTORY

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
HI2001	W ■ H 1500	4.5
HI2002	W ■ H S ce 1500	4.5
HI3001	U.S. H f C ■ a ■ T e 1876	4.5
HI3002	U.S. H S ce 1877 (h e P e e)	4.5
HI3005	A e ca Ec c H	4.5
HI3010	M de H	4.5
HI4010	P W ■ Wa ll/V e a	4.5
HI4020	A e ca G e e	4.5

Total Credits 13.5

LEADERSHIP STUDIES

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
FM3035	E ec e Chef S e De e ■ e *	4.5
HI4030	R.I. S a e E e h P a	4.5
LD2001	F da f Leade h S de	4.5
LD2010	S e ca ■ T c Leade h	4.5
LD3010	Leade h Th h F ■ a d L e a e	4.5
LD3020	C e a e Leade h	4.5

PSYCHOLOGY

COURSES	CREDITS
PS2001 General Psychology	4.5
Chapter 1-10	
PS2002 Abnormal Psychology	4.5
PS2010 Personality	4.5
PS2020 Introduction to Psychology	4.5
Psychology	4.5
PS2030 Developmental Psychology	4.5
PS2060 Psychology of Learning and Memory	4.5
PS3001 Social Psychology	4.5
Total Credits	13.5

SOCIOLOGY

COURSES	CREDITS
SO2001 Sociology I	4.5
Chapter 1-10	
SO2002 Sociology II	4.5
SO2020 Cultural Anthropology	4.5
SO2025 Cultural Theory: Perspectives	4.5
SO2040 Community Leadership	4.5
AAI Social Science	4.5
SO2050 Cultural Anthropology	4.5
SO2060 Deviant Behavior	4.5
SO3010 Social Inequality	4.5
Community Anthropology	4.5
Total Credits	13.5

THE HOSPITALITY COLLEGE

A a c d f bacca eae ad a ,
 a de (e ce f F d Se ce
 Ma a e e a f he C e e f
 C a A ad le a a H e a d
 T a)e ed H a
 C e e de ee c e e a hee-
 c e c ce a he a d
 e ea .

Whe c e ac ce a The
 H a C e e, de a e
 e ed c e c e (he e a e)
 f h he ch e a . Add a ,
 de a a h e a e c e
 d ffe H a C e e c ce a .

H a a ha e hee c ce a
 e e c e a d hee h a e e c e .
 T a fe de h a fe hee
 e h a e e c e c e a e
 e ed e he e a e e c e
 a d a c ce a .

CASINO AND GAMING OPERATIONS

COURSES	CREDITS
PS2060 P ch r ca r a d S c e c c	
l e f Ga	4.5
RL2070 The Ga l d	4.5
Ch e e f h e f :	
AC3055 Ca Acc	4.5
RL3010 Ma a Ca O e a	4.5
Total Credits	13.5

COMMERCIAL RECREATION

COURSES	CREDITS
RL1010 C e c a Rec ea	4.5
Ch e a f h e f :	
EP2030 The B e P a	4.5
HM3060 P a e C a b Ma a e e	4.5
HM3080 E e a e Ma a e e	4.5
RL2015 Leade h	
Rec ea /Le e Se	4.5
RL2060 Ca Ad a	4.5
RL2070 The Ga l d	4.5
SF2020 E e Ma a e e	4.5
Total Credits	13.5

CRUISE LINES

COURSES	CREDITS
TT3080 D a c f he C e l d	4.5
TT3081 C e O e a *	4.5
TT3082 C e Ma e a d Sa e *	4.5

Total Credits 13.5

* TT3081 a d TT3082 be a e a he F r da
 Ca .

ENTERTAINMENT MANAGEMENT

COURSES	CREDITS
HM3080 E e a e Ma a e e	4.5
Ch e f h e f :	
RL2070 The Ga l d	4.5
RL3010 Ma a Ca O e a	4.5
SF2020 E e Ma a e e	4.5
SF3040 S e c a E e Ma a e e :	
C e e a d P c	4.5
SF3045 Med a Re a	4.5

Total Credits 13.5

ENTREPRENEURSHIP

COURSES	CREDITS
EP2030 The B e P a	4.5
Ch e f h e f :	
EP2040 F a c he E e e e a	
Ve e	4.5
EP4010 Ma a Cha e a d l a	4.5
HM3055 F a ch O e	4.5
HM4011 H a Ma a e e C	4.5
HM4012 De e a d Ma a a S a	
H a L d P e	4.5
HM4050 De e H a P e e	4.5

Total Credits 13.5

FOOD & BEVERAGE

COURSES	CREDITS
FM3010 Be e a e Se ce Ma a e e *	4.5
Ch e f h e f :	
FM3012 Ad a ced Me A a	4.5
FM3030 Fac e De & A a	4.5
FM4010 Be e a e A e ca	4.5
HM3060 P a e C a b Ma a e e	4.5

Total Credits 13.5

* Be e a e c e be a e ee c ce a
 e e e . If FM3010 a e ed c e he
 e de a , he de a e FM4010, Be e a e
 A e ca (f h ch FM3010 a e e c e),
 a d ch e he c e f he a b e.

HOSPITALITY SALES & MEETING MANAGEMENT

COURSES	CREDITS
HM3020 Trade Show/E Marketing	4.5
HM2011 Hospitality Sales & Meeting Management	4.5
HM3080 Event Management	4.5
MK3001 Decision Making	4.5
SF2020 Event Management	4.5
SF3040 Service Excellence: Customer Perspective	4.5
SF3045 Medical Reimbursement	4.5
TT3050 Management of the Service Line	4.5

Total Credits 13.5

INTERNATIONAL HOSPITALITY OPERATIONS MANAGEMENT

COURSES	CREDITS
HM2050 International Trade Office	9.0
HM4020 Cultural Diversity	4.5
IB2030 Foreign Area Studies	4.5
IB2040 International Career Development	4.5
IH3010 International Hospitality Management	4.5
TT3030 International Perspective	4.5

Total Credits 13.5

MANAGED SERVICES

COURSES	CREDITS
FM4040 Contract Services Management	4.5
FM2010 Medical Services	4.5
FM3012 Advanced Management	4.5
FM3030 Facility Design & Analysis	4.5
HM3010 Hospitality Operations	4.5
HM3030 Hospitality Operations	4.5
HM3040 Management Services	4.5
SC2010 Nutrition	4.5

Total Credits 13.5

RESORT MANAGEMENT

COURSES	CREDITS
RL2020 Resort Management	4.5
HM1010 Front Office Operations	4.5
HM2011 Hospitality Sales & Meeting Management	4.5
HM3080 Event Management	4.5
RL2040 Online Reservation	4.5
TT3010 Data Collection	4.5
TT3020 Economics	4.5

Total Credits 13.5

ROOMS DIVISION MANAGEMENT

COURSES	CREDITS
HM3001 Resort Management	4.5
HM4012 Departmental Management	4.5
HM3010 Hospitality Operations	4.5
HM3030 Hospitality Operations	4.5
HM3040 Management Services	4.5
HM3055 Front Office	4.5
HM4050 Departmental Management	4.5

Total Credits 13.5

SPORTS MANAGEMENT

Championship Event

COURSES	CREDITS
LI3040 Sports Leadership	4.5
RL2015 Leadership/Service	4.5
SF3020 Professional Sales Management	4.5
SF3030 Athletic Coaching and Administration	4.5
SF3050 Sports, Entertainment & Events Management	4.5

Total Credits 13.5

TOUR MANAGEMENT OPERATIONS

COURSES	CREDITS
TT2030 T Ma a e e	4.5
Ch e f he f ■ :	
RL2020 Re Ma a e e	4.5
RL2070 The Ga l d	4.5
TT3020 Ec	4.5
TT3030 l e a aP ■ce fT	4.5
TT3050 Ma a Ne a he	
Se ce l d	4.5
Total Credits	13.5

TOURISM PLANNING AND DEVELOPMENT

COURSES	CREDITS
TT3030 l e a aP ■ce fT	4.5
TT4015 Pa f T De e e	4.5
Ch e e f he f ■ :	
HM4020 C ■ aD e Ma a e e	4.5
SF3045 Med a Re	4.5
TT3020 Ec	4.5
TT3050 Ma a Ne a he	
Se ce l d	4.5
Total Credits	13.5

THE COLLEGE OF BUSINESS

ECONOMICS

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
EC2010	Ec c Ge a h	4.5
EC3020	Lab Ec c	4.5
EC3040	M e & Ba	4.5
EC3060	C a a e Ec c S e	4.5
FI3050	I e a a ■ Ba & F a ce	4.5
Total Credits		13.5

FASHION

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
RT1010	Te ■	4.5
RT1020	The B e f Fa h	4.5
RT1050	V a ■ Me cha d	4.5
RT2020	Fa h De f he	4.5
	A a e ■ I d	4.5
RT2050	Fa h P	4.5
RT3070	Te ■ De f he A a e ■	4.5
	a d H e F h I d	4.5
Total Credits		13.5

NOTE: Fa h a d Re a ■ a a e e ■ b e f h
c c e a .

FINANCIAL SERVICES MANAGEMENT

Ch e c e a ■ 13.5 c e d .

COURSES		CREDITS
FI2001	I d c I e e a d	4.5
	F a c a ■ P a	4.5
FI2002	M a ■ F d	4.5
FI3050	I e a a ■ Ba & F a ce	4.5
FI3070	Se e 7 Sec e	9.0
Total Credits		13.5

HUMAN RESOURCES MANAGEMENT

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
MG3050	C e a & Be ef	4.5
	Ma a e e	4.5
MG3060	H a Re ce Ta	4.5
	& De e ■ e	4.5
MG4040	C e a Ma a e e	4.5
MG4070	H a Re ce Ma a e e	4.5
	S a e	4.5
Total Credits		13.5

INTERNATIONAL BUSINESS

Ma a e e a a e h e f ■ h e e c e *:

COURSES		CREDITS
IB2002	I e a a ■ B e	4.5
IB2040	I e a a ■ C ■ e a d P c ■	4.5
IB3050	E P ced e a d P ac ce	4.5
Total Credits		13.5

* N - a a e e a a e IB1001 a d ch e
add a ■ c e f h e ■ a b e .

LEGAL ISSUES

OPERATIONS MANAGEMENT

Ch e a h e e f h e f ■ c e .

COURSES		CREDITS
IB3050	E P ced e & P ac ce	4.5
MG2030	Se ce & P d c O e a	
	Ma a e e	4.5
MG2040	P cha a d S ■ Cha	
	Ma a e e	4.5
MG3040	P ce & Q a ■ Ma a e e	4.5
MG4001	P ce P ■ a d C ■	4.5
MG4050	O e a Ma a e e S a e	4.5
Total Credits		13.5

RETAIL

COURSES		CREDITS
RT1005	Re a ■	4.5
Ch e	f h e f ■ :	
RT2060	Re a ■ l d Se a	4.5
RT3010	Me cha d e B	4.5
RT3030	C a a e Re a ■ S a e e	4.5
Total Credits		13.5

NOTE: Fa h a d Re a ■ a a e e ■ b e f h
c ce a .

THE SCHOOL OF TECHNOLOGY

APPLICATIONS IN PROGRAMMING

COURSES	CREDITS
CM1041 Data Science	4.5
CM2042 Advanced Programming	4.5
Ch e e f h e f ■ :	
CM2045 Object-Oriented Programming C++	4.5

COLLEGE OF CULINARY ARTS

T a c a e a a a h e C e e
f C a A , each de , h h
ea abe acc da , be abe
afe a d effec e
c cae e hc - e
a d e
a e d a d a c a e ab a
a d d c ca e f h
e h
af a d a f d a d h e c a
d c, e e , a ae a d
e
af a d a a h h a d c d
a e d f d , a ae , a d h e
e , a d e e a d c a a b e h e e
e a e e a e d
a d e e d a d b e e a e ,
c d h d
e e e a d h e c e c a c
e
e a e c e c a c a d f d
e c e e e
a e e fe a c e c a
che , d a d e a e d f a c e
e a d e a a e h e a e , a e a c e ,
e e a d a a f f d a d b e e a e
d c
e c e c a c e a a d a
e e e a d a e a

The f e ech ca a d a d a e
e e a a a f c
he C e e f C a A a d a e f e c
d e e e a d a d a d .

THE HOSPITALITY COLLEGE

Sports/Entertainment/Event Management

T a c a e h e e a , each
de , h h ea abe
acc da , be abe afe
a d effec e
c cae h fe e a d
c e e e a d b e h e
d a a a d e e e d a a f
a c e
af , a , a d e a - e a e d
e e e a d a a a , c d ,
h e e a a b e , a ,
a d e c e a a e e , c e
e c e a a a c h a f e ,
d a , a d d a a e

Travel/Tourism Management

T a c a e h a , each de ,
h h ea abe acc da ,
be abe afe a d effec e
c cae h fe e a d
c e e e a d b e h e
d a a a d e e e d a a f
a c e
a e b a d a d c e c a c a e ,
c d a e
h a d e a e , d a a , a d
h e a c c da , a d a c c e
e h a a a b e - e a c c da

All Other Programs

T a c a e h e e a , e a c h d e ,
 h h e a a b e a c c d a ,
 b e a b e a f e a d e f f e c e r
 c c a e h f e e , e
 a d c e e a d b e h e
 a e d a d a c a e b h d a d
 h h f (c a r d h d h f) c a e
 d a a a d e e e d a a f
 a c e
 f , a a d e e a b e h e r
 f e , e e e e a d c e a
 e e , a d a f e a d e f f e c e r
 e a e e c h e h e e a a
 , a a a d a e a c e f h e r
 a f a c e
 a e d a d a c a e a b a a d
 f d d c c a e f h
 e h
 f a d a f d a d h e c a a
 d c , e e , a a e ,
 a d e
 f a d a a h h a d c d
 a e d f d , a a e a d h e e ,
 a d e e a d c a a b e h e e e
 a e e a d
 a d e e d a d b e e a e ,
 c a r d h d
 e e e a d h e c e c a r c
 e
 e a e c e c a r c a d f d
 e c e e e
 a e e f e a r c e c a r
 c h e , d a d e a d f a c e
 e a d e a r a e h e a e , a e a c e ,
 e e a d a a f f d a d b e e a e
 d c
 e f c e c a r a h e
 e e a (c h a b e d a) a d
 e c e c a r c e a a d a
 e e e a d a e a r

The f e e c h c a r a d a d a e
 e e a r h e a f c
 The H a r C e e a r e f e c d
 e e e a d a d a d .

EQUINE STUDIES AND EQUINE BUSINESS MANAGEMENT/RIDING

T a c a e h e e a , e a c h
 d e , h h e a a b e
 a c c d a , b e a b e a f e r
 (c a r d h e a f e f h e h e , h e e
 a a c a b e) a d e f f e c e r
 a 15.2 h a d h e f h e d
 c a a h e a a d e
 a a b a c e a d e a a e a
 a r e h e d a
 a a h e
 e a d a d c a h e f
 a a d d c
 e a e h e a a e e e e
 c h a a c a d h e e b a
 f , h a d e , a d a a c , f e e d b a ,
 h a b a e a d e e f f e e d a d
 a e h e
 h e , c a r d b a h , b h
 a d c h e
 c e a e e e e , a a a d a e

The f e e c h c a r a d a d a e
 e e a r h e a f c
 E e S d e a d E e B e
 M a a e e / R d a d a r e f e c
 d e e e a d a d a d .



**GUIDE TO THE ALPHA-NUMERIC
COURSE NUMBERING SYSTEM**

ffe he de e ee ce ba cacc
f c ,b e a ,ffe de arabe
ea are e ee ce. Pee e :Pe f
acc cha ad ac c d ec .
Q a e Ced H 1.5

AC2074 ACCOUNTS PAYABLE PRACTICUM

Th acc e ee ce cha e he acc
de aea fh ar ,a a e ce ad
U e acc abef c .The de
ba he che aabe e ad he e ar
c r ced e a eee d b e e
b chec a e a e .The de ar
e face h ed ad a a e e e
Pee e :Pe f acc cha ad
ac c d ec .
Q a e Ced H 1.5

AC3012 FEDERAL TAXES II

Th c e e he d f fede ar a
e a a e h ad c a .T c
c de he eaa fa e e ca
be , cha h ea caed hc ae
e a a ,e ar h d c a e ad e
ea e .Pee e: AC2011.
Q a e Ced H 4.5

AC3020 MANAGERIAL FINANCE

The ced e ad ac ce ha cce f a a e
e e e a e f a c a r a d f e ca , a a e
he f a ce , a d e a a e he f a c a r e f a ce
a e e a ed h c e .T c c r d e b d e ,
ca h f r , a d f a c a r a e e a a r .Th
c e a a a b b e a a .
Pee e : CM2015 TS1010, AC1002 AC1022.
Q a e Ced H 4.5

AC3025 HOSPITALITY FINANCIAL MANAGEMENT AND LAB

Th c e e e h acc f a
ed b a a e e a a r e ad ea e he
eff ce c ad f ab r f ah ar b e .
The c ee ha e he a a e a e f
acc daa dec a , e a a f
b d e a d a a ce a ar , e e a c a a r ,
e e a a r ad c - r e f e h .
Pee e : AC1002 AC1012.
Q a e Ced H 5.5

AC3030 NOT-FOR-PROFIT ACCOUNTING

Th c e d ce de he acc
ced e f r ca r ad ae e e .l ar
d ce de he acc a d ad f
a a ha e ad ea e f e
he ha de d ad e ce a a f .
The e a a f Fede ar F 990 ar ded.
Pee e : AC2023.
Q a e Ced H 4.5

AC3032 COST ACCOUNTING II

Th c e f c e a d f e ad a ced
b e ec e e d a a fac b e .
T c c e e d c r de he e fa a d ad c
e , a a ce a ar , ab e d ec
c , be a e e a ar a d ae a r a d b
e a ed b e .Pee e : AC2031. (PT)
Q a e Ced H 4.5

AC3040 AUDITING

Th c e de ed ac a he de h
eh d f e f ca , a ar ad e ea f
e e a r ac ce ed a d ced e .The echa c

f a ad e e a ad ad he e a a
f ad ae ded. Pee e: AC2023. (PT) (WI)
Q a e Ced H 4.5

AC3045 INTERNAL AUDITING

The e ar ad f c f he de a a
he bec f h c e , hac ce a
he a e f ea ar ad , bec e ,
ced e ad a d ad .A e e he
a ar f he a ad a e ad acc
c r hch a a e de d f eff ce c
a d eff ce e f ea .Pee e: AC3040.
Q a e Ced H 4.5

AC3050 ADVANCED ACCOUNTING

Ad a ced Acc de ed de he
de ha d f da a e h
acc a d c r da ed f a ca a e e .
Pee e: AC2023. (PT)
Q a e Ced H 4.5

AC3055 CASINO ACCOUNTING

Th c e c de he cha ac c
f ca acc b d ah f he
a d .Th h de c be he e r
f he e f e a c r ed ca
e a , a d r a e he acc e h d
ed c r h a e a d f e d e a r e a
acc d e e a r ac ce ed acc c e
a d he AICPA A d f Ca (A d a d Acc
G de). Pee e: AC1002 AC1012 AC1022.
Q a e Ced H 4.5

AC3060 ACCOUNTING INFORMATION SYSTEMS

Th c e de ed e a e de r e
c e ech r add r f h
h e a ech r .The de r
d e e a r ca r acc f a e
a r ca a e a .T c c r de he e h
be ee he a a ' acc f a
e ad e ad r ed f e f a
a ch ec e , he eff ce ha e ech r a
ha e he acc f a e , e e
f a e c r e d c e
f a e , da ba e a a e e e
a d e c c e ce .Pee e: AC3040.
Q a e Ced H 4.5

AC3070 ACCOUNTING FOR MUTUAL FUNDS

Th c e e a e he r f he acc
a e / e e acc a f a ar f d .S de
r e a ab he e a e e hch
ar f d e e a d he r f he SEC h e a -
a de ad f he e f a ac ha d ed
b a ar f d acc a d h he eff ce
da r de e a f a f d ' Ne A e Va r e .S e e c ed
c c r de e a ac , b d a ac ,
f r a e ca ad de e ca , c e , fac
a d e d , da r c e ad e e acc ar , ca ar
c ad d b .S de r e e he e h
be ee e , b d , ad e a e f d ad he
r d a a e e e ar f d .
Pee e : AC1002 AC1022, TS1010.
Q a e Ced H 4.5

AC3071 GENERAL LEDGER PRACTICUM

The de e de e d ec e e e ce ar face f
e e a r de e a e a ce .E ce r a ca a e a r
d ced fac r a e h e d ac e .S de
r a a e f ba ec c a .
Pee e : Pe f acc cha ad
ac c d ec .
Q a e Ced H 1.5

AC3075 FINANCIAL MANAGEMENT

F a c a a a e e de ed ac a he
de h heba c e ed ef f a c a
a a ad a , ca a a e e
adca a b d e ab e e e
Pee e: AC1002 AC1E02 AC1022 AC1E22.
Q a e Ced H 4.5

AC3080 FRAUD EXAMINATION: THEORY AND PRACTICE

The acc a d e a r c ce a h he
ced e ha ae ece a acc h f a d
deec , f a d e a , a d f a d e e
d e ae ded h c e. S de e ba
h a a e a e a f f a d a d h e
acc ad e e a e d a f a d
e a . The de e e f c e ed
a ca be ed a ca e a a .
E e e e a r d c e d a h
a e e f h e a e f a f c ca f d .
Pee e: AC1002 AC1022, TS1010.
Q a e Ced H 4.5

AC4012 TAXES AND BUSINESS DECISIONS

The c e a e ha bec deed b
a a e a b e dec a e
e a ed h c e. T c c r d e a a ec
f e c a e f b e e ; ac ,
e, a d d a f f e d a e ; e e ,
ca a a a d e , a a b e a ac ,
a a e , a d c e a a . T h c e
a e c e f -acc a .
Pee e: AC1002 AC1012 AC1022.
Q a e Ced H 4.5

AC4050 INTERNATIONAL ACCOUNTING

Acc f a d e h e f a c a a ec
fa a a c a a e a d d e h
c e. T c c r d e f e c e c a ac ,
f e c e c a a (FASB 52), a d acc
e c e a d ac ce f c e, h e ha he
U e d S a e . Pee e: AC2023.
Q a e Ced H 4.5

AC4060 ACCOUNTING SEMINAR

T h c e d e e d a e a f a a d
e e a h e c a e c e f e a a
Acc . U e d e b a e d h h e
acc c e , de a a e a d e
c e a e acc a d a d .
C e f a e e d e e e h h h e
c e. Pee e: AC3050, e a . (PT)
Q a e Ced H 4.5

AC4072 INTERNAL AUDIT PRACTICUM

T h a c e e e c e e b e a a a b e de
h de a e d a d e f a c e a
acc acc a . T a J h &
W a e ' A d D e a e , h e de e f
e a a r d f a c a a d f c ac c
e a d e c e d U e e a .
Pee e: AC3040, e f a c c cha
a d a c c d e c .
Q a e Ced H 1.5

AC4089 ACCOUNTING CAREER FOCUS

Acc a c e e e e e a r e d ca
e e e ac - e e a b a d
a . The e ca c r d e d d a r
a a fa - b e e a .
Q a e Ced H 13.5

ADVERTISING COMMUNICATIONS

(C --- B , -)

AD1010 MARKETING COMMUNICATIONS I

T h c e c e h e e f a e c ca
h e e a a e c e . E ha
e c e d h e e a f a d e , a e -
, b u r e a , d e c a e , e a e e
a d e a c e a e h e c e a f e f f e c e
c c a c a a . T c c r d e a e c / c a e
e a h , c ca h e a d h e c e a e
c e . Pee e: MK1001 HM3050. (PT)
Q a e Ced H 4.5

AD1011 MARKETING COMMUNICATIONS II

T h c e f c e h e c e f e d a a a ,
e e c a d c h a e a e c c a
e . S d e e a c b e a d c d a e
a a e e d a c h c e a c e c c a
c a e a e c / e d a e a ,
a d d e d a e , a a d a d e c e
e a e e , a d e e e d a c a e e .
Pee e: AD1010. (PT)
Q a e Ced H 4.5

AD1021 PUBLIC RELATIONS CONCEPTS

T h c e d c e h e b a c c c e f b u r e a
, c r d a d e . l e a e h e
e a d e c e a d f c f b u r e a h
c e a a a a c r d d c a b ,
a e c c a , e a a e e , c
c e d a e a , c a e a f f a d a e
b a d . T c c r d e e e a c h , a , c ca
a d e a a . P a c a e h a e c e d
e e a e e . Pee e: AD1011. (PT)
Q a e Ced H 4.5

AD2025 PUBLIC RELATIONS CASES AND PLANS

T h c e e c e e a c a e a a
e a e h e f f e c e e f b u r e a
a c h e e c f c a e c c a b e c e .
S d e e a a e a d a e f a e
e a d e c c a b e b
a a b u r e a c e d e a
c a e e a . S d e c e a e a b u r e a
e a e a a a d e e f e e a c h
e h d , a d e c e d e f c a , b e c e , a c
e a a e a a d e a a .
Pee e: AD1021. (PT)
Q a e Ced H 4.5

AD3001 CREATIVITY IN ADVERTISING

T h c e d e e d e a c h h e d e e
c e a e c e b a e d d e e a e e .
M a e h a e c e d e a c h h e d e
h c e a e f h e d e a f e d a d
c c a e d b d a ' a d e e .
S d e a e e e c e d e e c e a e
c c e f a a e , e a e , a d , e
b a d , b c h e , c a a d f e c a r .
P a c a e h a e b e e c e d e e
a e e a d h e a a f c c e .
Pee e: AD1011. (PT) (WI)
Q a e Ced H 4.5

AD3003 ADVERTISING CAMPAIGNS

T h a d a c e d e f M a e C c a
a c e h e a e e e e d d e a d
e e c c e f a c c a c a a
a d e , a e , b u r e a
a d e d a e . E e e a a f c c e f
c c a c a a d e e f a d

de he de e e f cea e a d effec e
dea .S de ae e b e f de e
e e a ad e ca a f a a e
a a , c d a e e ca a ha
ch c ed ac ehe e a b .
Pee e: AD3001.
Q a e Ced H 4.5

**AD4015 INTEGRATED MARKETING
COMMUNICATIONS SEMINAR I**

Th he f fa - eed c e ffe ed
e Ma e C ca a .B
he ec f he A e ca Ad e Fedea '
C e e Cha e P a , h c e de
de ha de e a a a
f - e aed a e c ca a f a
a a e a a a f he a
e e .S de ae e a b d e
h hch de a a e
ae f hch a e e (c d ad e ,
b r c e a , a e , d e c a e
a d e a e) a e e aed ac he e
c ca a .A f a e e a , c d
he b fa a e c ca a
b , c a e he c e. Pee e: AD3001. (PT)
Q a e Ced H 4.5

**AD4016 INTEGRATED MARKETING
COMMUNICATIONS SEMINAR II**

Th c e he ec d a f AD4015. S de
e e he ae he de ed AD4015
a d e he d c b d e a d a e da c .
S de ae e ed de a d d ce ad e
f , b adca , c e a l e e ad he f
(a ec e ded) f cea e e ec . The cea e
d c e f e c a e a ed c ca
c ce a d he e. S de a e e a b r c
e a , a e a d d e c a e a e
ha c d a e e f e c a e a e c ca
a . Pee e: AD4015. (PT)
Q a e Ced H 4.5

**AD4086 MARKETING COMMUNICATIONS
EXTERNSHIP PRACTICUM**

The e a r ac c f Ma e C ca
a a e a
fe a a e c ca - e ed
f a 11- ee e d. S de ae e ed
a f 270 h b h a d a d
- ad . The ched e a e e d
b he e e , de a d fac a d .
Pee e: Pe f a e cha .
Q a e Ced H 9.0

ART

(- . . . A & - - -)

AR2010 AN INTRODUCTION TO THE ART OF FILM
The e f h c e ac a he de
h he ech e f f a h e a a a

. T ec a ETQe 648 IL he 648 W 0 648.06 432 -648 eW BT/F2 1 Tf7 0 0 7 36 271.1995 T /C 6 c 0.13

d e f e a d h he a e ed he
d .The ec d ce he de
a a a h ece . (PT)
Q a e Ced H 7.5

PA2200 CHOCOLATE AND SUGAR ARTISTRY & SHOWPIECES

D h c e, de ac ce, ee a
eh d, he e ch c e e e ced e.
Ha d d ed a d ed ch c e ca de (a e)
be d ced, a a e f d f e e ch c e,
f , a fac a d d e c a ech e .
S de de a d c e a e e e ece a d h -
ece ed cha : ch c e, a e,
a c , a d ed a d ed a .
Q a e Ced H 7.5

PA2276 PASTRY ARTS INTERNSHIP

The Ba & Pa A l e h de de
h he e e b a e d e a d
he de e a d a e e a e . U
c e f h c e, de ha e a b e e
de a d f c e a e a .
Q a e Ced H 15.0

PA2296 PASTRY ARTS COOPERATIVE EDUCATION

l h c e, e e e a e a e e ce
d e e d e . S e c e d e
a e e e d a a a che a .
U c e , he de ha e a b e e
de a d f h e d e a d a d e c a f
h e f d e c e d . A c a d e c c e d a a d e d
f h h a d - e e e c e .
Q a e Ced H 15.0

PA3100 CONTEMPORARY PLATED DESSERTS

D a c e a c e f c he e a a a d
e e a f a d a c e d A e c a e a a d
e a a d e e . The h a d f
A e c a a d e a a d e e a e d c e d
a d c e a e f a d a d e e a e
d c e d . A d a c e d e c h e f f a d e e e
be e h a e d . D e e e d e e e a d
be d c e d a d e e e d . (HO) (PT)
Q a e Ced H 7.5

PA3200 MODERN CAKES AND TORTES, WEDDING CAKE TECHNIQUES AND DESIGN

D a c e a c e f c he e a a a d
e e a f a d a c e d c a e , e a d e d d
c a e d e d c e c h e a d e .
E h a b e d e e h e a e a f
a d c c , a e , e d f d a ,
d e c h c e a d a c . (HO) (PT)
Q a e Ced H 7.5

PA4099 ADVANCED BAKING AND PASTRY CAREER COOPERATIVE EDUCATION

E e e a e a e e c e d e e d
e . S d e a h e h e c a a d
a c c a e d e d e h e e f a a f e d
a f e a
Q a e Ced H 15.0

PA4100 ARTISAN AND DECORATIVE BREAD

Th c e e b e a f a a e a d e c h e d
d h a e a f e e a a a b e a d
e c h e . E h a b e c e d h e a c e
f e d h h a d a d c e c f h e
f h e d d c . The d e b e a e d c e a e
h e e c f c h e e d e a h e c e
d f f e d e c a e d h . (HO) (PT)
Q a e Ced H 7.5

PA4200 ADVANCED SUGAR AND CHOCOLATE ARTISTRY AND TECHNIQUES

S d e b b h e f d a d h e
h e a a d c h e a c e .
E h a b e c e d h e , d e ,
e a a d a a f h e c e , a d a e
a e e a d e f e d a , e d a ,
b a , c h c e a d a e . The a fac
f c h c e c a d e (a e) , e a d e
e f f c e e c h e , a b e d c e d . (HO) (PT)
Q a e Ced H 7.5

BUSINESS

(C _ _ _ B _ _)

BU3A91/BU3B91/BU3C91

DIRECTED WORK EXPERIENCE I

The d e c e d e e e c e d e a
f h e a c a f a c e d a d e d e
a e e d , a d d e . The f c f
h e e e e c e e e a d a e c f c d -
b a e d a f c a e a b a e d e c . P e e e :
P e f d e a e c h a .
Q a e Ced H 4.5

BU3092 DIRECTED WORK EXPERIENCE II

CM2045 OBJECT-ORIENTED PROGRAMMING IN C++
Object-oriented programming in C++
The book is a comprehensive guide to the C++ programming language, covering the fundamentals of object-oriented programming and the C++ standard library. It is suitable for both beginners and experienced programmers.

CD2005 MECHANICAL CAD AND LAB

This course is a dual credit course in CAD for mechanical engineering students. The course covers the fundamentals of CAD software, including 2D and 3D modeling, drawing, and assembly. Students will learn to create and modify parts, assemblies, and drawings using AutoCAD and SolidWorks. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in mechanical engineering. Prerequisite: CD2003. (PT) 6.0

CD2010 ENGINEERING GRAPHICS AND LAB

This course is a dual credit course in engineering graphics. The course covers the fundamentals of engineering drawing, including orthographic projection, descriptive geometry, and descriptive mechanics. Students will learn to create and interpret engineering drawings, including views, projections, and descriptive geometry problems. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in engineering. Prerequisite: CD2003. (PT) 6.0

CD2015 PRINCIPLES OF DESIGN

This course is a dual credit course in the principles of design. The course covers the fundamentals of design, including design process, design thinking, and design communication. Students will learn to create and communicate design solutions, including conceptual design, preliminary design, and final design. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in design. Prerequisite: CD2003. (PT) 4.5

CD2060 ARCHITECTURAL CAD AND LAB

This course is a dual credit course in architectural CAD. The course covers the fundamentals of architectural CAD software, including 2D and 3D modeling, drawing, and rendering. Students will learn to create and modify architectural drawings, including floor plans, elevations, and 3D models. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in architectural design. Prerequisite: CD2002. (PT) 6.0

CD2065 COMPUTER-AIDED NETWORK DESIGN

This course is a dual credit course in computer-aided network design. The course covers the fundamentals of network design, including network topology, network protocols, and network management. Students will learn to create and manage network designs, including network diagrams, network configurations, and network management plans. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in network design. Prerequisite: CM2005. (PT) 6.0

CD2070 CAD APPLICATIONS AND LAB

This course is a dual credit course in CAD applications. The course covers the fundamentals of CAD software applications, including 2D and 3D modeling, drawing, and assembly. Students will learn to create and modify parts, assemblies, and drawings using AutoCAD and SolidWorks. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in CAD applications. Prerequisite: CD2003. (PT) 6.0

This course is a dual credit course in CAD applications. The course covers the fundamentals of CAD software applications, including 2D and 3D modeling, drawing, and assembly. Students will learn to create and modify parts, assemblies, and drawings using AutoCAD and SolidWorks. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in CAD applications. Prerequisite: CD2003. (PT) 6.0

CD2094 PORTFOLIO DEVELOPMENT

This course is a dual credit course in portfolio development. The course covers the fundamentals of portfolio development, including portfolio creation, portfolio presentation, and portfolio management. Students will learn to create and present a portfolio of their work, including drawings, models, and design solutions. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in portfolio development. Prerequisite: PE2003. (WI) 4.5

CD3010 MATERIALS AND PROCESS ENGINEERING

This course is a dual credit course in materials and process engineering. The course covers the fundamentals of materials and process engineering, including materials science, materials processing, and process engineering. Students will learn to create and modify materials and processes, including materials selection, materials processing, and process optimization. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in materials and process engineering. Prerequisite: CD2003. (PT) 4.5

CD3020 DESIGN II & PROJECT DEVELOPMENT

This course is a dual credit course in design II and project development. The course covers the fundamentals of design II and project development, including design II process, design II thinking, and design II communication. Students will learn to create and communicate design solutions, including conceptual design, preliminary design, and final design. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in design II and project development. Prerequisite: CD2015. (PT) 4.5

CD3030 INTRODUCTION TO CAD/CAM & LAB

This course is a dual credit course in introduction to CAD/CAM. The course covers the fundamentals of CAD/CAM software, including 2D and 3D modeling, drawing, and assembly. Students will learn to create and modify parts, assemblies, and drawings using AutoCAD and SolidWorks. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in CAD/CAM. Prerequisite: CD2003. (PT) 6.0

CD4010 STANDARDS/CODES AND ERGONOMICS

This course is a dual credit course in standards/codes and ergonomics. The course covers the fundamentals of standards/codes and ergonomics, including standards/codes development, ergonomics principles, and ergonomics application. Students will learn to create and modify standards/codes and ergonomics, including standards/codes development, ergonomics principles, and ergonomics application. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in standards/codes and ergonomics. Prerequisite: CD2003. (PT) 4.5

CD4020 QUALITY CONTROL/PROFESSIONAL PRACTICE

This course is a dual credit course in quality control/professional practice. The course covers the fundamentals of quality control/professional practice, including quality control principles, professional practice, and quality control application. Students will learn to create and modify quality control/professional practice, including quality control principles, professional practice, and quality control application. The course is designed to provide students with the skills and knowledge necessary to succeed in a career in quality control/professional practice. Prerequisite: PE2003. (PT) 4.5

e e a a a ca f e a , e c , ec d
ee , a de hc e a ed e ee de a d
ec a a e e .
Q a e Ced H 4.5

CD4030 CONFIGURATION MANAGEMENT

Th c e a d c c f a a a e-
e a a e ee b e . S de
ae d ced eh d ed c d c
a d ec a a e e , cha e de , d c e a
e , d c a d ec f ce e .
A ca f CM be a ed he ae
c ae ec a e a e e a e ce . (WI)
Q a e Ced H 4.5

COOPERATIVE EDUCATION

(C --- B , - , - - - - B , , , , ,
 , B - H , , , C ---)

Co-op

E a be de a a f a Se ec e Ca ee
C e a e Ed ca a e . The e ad
c e a e ed ca a e a de
a acad e c ced f a a a be e e e ce
h he ch e fe . U c e f
h e c e , de ha ea e a ba
de a d f he de a d a de e ca f
b e a d d .
T be a a f hed e cc - a ,

CA1405 SKILLS OF MEATCUTTING

Purchasing, receiving, and storing meat products. Establishing and maintaining inventory records. Preparing and packaging meat products. Labeling and marking meat products. Maintaining records of meat products. Maintaining records of meat products. Maintaining records of meat products.

CA3155 VEGETARIAN CUISINE

Da d c f c he e a d h e
e a a f a b a c e d e e a a d e .
S de e e h e h e a c e f d e a d
h e e h e e e a d e , c d c a
a d b a e e c e , e c , a d h e a h . D a
d c f c h e e a a f e e a a
d h e a d e a h a h e e c a f c a :
e a , a c , a d a c - e e a a d e . (HO) (PT)
Q a e C e d H 3.0

CA3165 LITE & HEALTHY DESSERTS

Th c e e e e h d c e a e h e e
d e f d e e b e e d
c e a d a d e e d e e e
d e e c c e . D a d c f c e
b a e d e a a e h d , h c h e a h e a f
e d e h e f f e a e a d a a e a (HO)
Q a e C e d H 3.0

CA4055 FOODS OF THE WORLD

S de e e a c h a d d c e e e e e a e
f h e c e f h e C a b b e a , M e c , S h A e c a ,
A f c a a d h e M d d e E a . D c e d e h e
d f f f c h c e c e a c a d
h e h c a f e c e f h e e c e . (HO) (PT)
Q a e C e d H 3.0

CA4065 FOODS OF ASIA AND THE ORIENT

The d e e e h e a a d e a a
f a d a c e d e e f e c f e e c e f h e
c e f a . l a a a c a e e , h c a
d e d e h a d d e a d f a a
f d c e c e c h e , e d e a d
d . E h a b e c e d h e c e
f Ch a , V e a , T h a d , M a a , K e a , J a a
a d h e P h e . (HO)
Q a e C e d H 3.0

CA4075 FOOD SERVICE TECHNOLOGY & DESIGN

Th c e d e h e d e h h e
h a d e e a a e f f d e c e
e h e . C a a f a e e a d
e e c e c d c e d a e e a c h e .
P e a , a a d d e f f d e c e
d c f a c e b e d c e d . (HO)
Q a e C e d H 3.0

CA4085 DINING SERVICE SUPERVISION

The c e d e d c d e d
e a a c a e a d b a e e -
e . The c e f d e e e a ,
a a , e a d e h a d c c e b e
a a e d a d e e d . S d e d e e a d
e a e e f a c e a d a d , a d e c
c a e d e . (HO)
Q a e C e d H 3.0

CA4095 OENOLOGY

Th c e d e a c h e e d f e .
E h a b e a c e d h e a e d c
e f h e d , f c c a c O W d
d e a d N e W d e e a . D a e
a c a e c e d a a a d h e
d e d e f e a a d a e a a e c
d f f e e c e . T a c a e
d c h e a f f d a d e . S d e
a e a d a a e h e c a c e f a a
c h e e f E e a d h e U S . (HO) (PT)
Q a e C e d H 3.0

CA4098 ADVANCED CULINARY NUTRITION

CAREER COOPERATIVE EDUCATION
Th c a e c e d e h e d e h
e e e a a e a d e e d e .
S d e a a h e h e e c a a d a c c a
e d e d e h e e f a e e c e c h e f
a d / e e e d d e a . U c e , h e d e
e a a d e a d f h e d e a d a d e c -
a f h e - e e d f d e c e d .
A c a d e c c e d a a d e d f h h a d - e e e c e .
Q a e C e d H 15.0

CA4099 ADVANCED CULINARY ARTS CAREER COOPERATIVE EDUCATION

l h c e , e e e a a e a e e c e
d e e d e . S d e a a h e
h e e c a a d a c c a a d e d e h e e
f a e e c e c h e f . U c e , h e d e
h a e a b e e d e a d f h e d e a d a d
e e c a f h e f d e c e d . A c a d e c
c e d a a d e d f h h a d - e e e c e .
Q a e C e d H 15.0

CA4155 ATHLETIC PERFORMANCE CUISINE

Th e a c e e h a e h e a c e f
h f d c a e h a c e a h e c e f a c e . Th c e
f c e a e e c f c a e e a e d f h e
a a b e f a . S d e e e a d
a h e e d e f , b c h e , a a
a d h d e d d a a e e a d
e f e c f d c e . P e e : e : NU3030,
SC3040. (HO) (PT)
Q a e C e d H 3.0

CA4165 PRODUCT RESEARCH & DEVELOPMENT

Th e e e c e b d a d a e e d e
e a d e e a e c e , e d N
a d S e A a , F d S c e c e , a d C C
S d e c e e h e a e d d c d e e -
e e e d h e f e a b . l a d d ,
d e e a d e a d e a e d c
a b e f c e c a a . Th c e c d c e d
a - d c c h e , a d d e e e c e d
c a e a d c e f a , c e b e b a c c
c a c a , a d e f a d e e a
a e e . P e e : e : FM3025. (HO)
Q a e C e d H 3.0

CA4175 SPA CUISINE

A d a c e d e c h e f a d f d e a a -
a d e d e e e b e d c e d a h e
a c e e a c h e f e c e d h e c e U S D A
f d d e a d . S d e e e h e e
f a e f h e a h e a c e h c c e .
E h a b e e d e e c e h c h a a
h e e f e c a a h a h e a d a
c e a e e a c h h e a h a d e b e .
A a c a f c e c e a d e d e e
a c e a a e c e a c e d e e .
P e e : e : S e a . (HO)
Q a e C e d H 3.0

CULINARY NUTRITION

(C --- Q , A)

NU3030 NUTRITIONAL ASSESSMENT

The e e c e d e d d h e c a
e c a d h c a a c f f d h e d d -
a f c h e e a e e f e c h e e a
a e a . l e e h b e e -
e e d d e a e a d c e d e c e d a
b e e e d . P e e : e : FM2050. (HO) (PT) (WI)
Q a e C e d H 4.5

de ce, a ca f d a e fac, a a I/O f
c ce e, A/D a ca, a d e
deb a e e e ed. The ab a f h
c e de de h ech ca ca
e face c, PIA, a d he e he a de ce.
P e e: ET2020.
Q a e Ced H 4,5

EG3040 TRANSFORM METHODS FOR ENGINEERING

Th c e c e he e ad fe e c a a f
ea e F e e e, he F e a d

EG4095 TECHNICAL PROJECT MANAGEMENT

This course deals with the management of technical projects. It covers the project lifecycle from initiation to closure, including planning, execution, monitoring, and evaluation. The course also covers the importance of communication and team management in project success.
Q a e Ced H 4.5

ELECTRONICS TECHNOLOGY

(-----)

ET1003 DC/AC CIRCUIT THEORY AND LAB

This course covers the fundamental principles of DC and AC circuit theory. It includes topics such as Ohm's Law, Kirchhoff's Laws, and the analysis of resistive, inductive, and capacitive circuits. The course also includes a laboratory component for practical application of the theory.
Q a e Ced H 9.0

ET1010 SOLID STATE I: DEVICES AND LAB

This course introduces the student to the characteristics and operation of various semiconductor devices. It covers diodes, bipolar junction transistors (BJT), and field-effect transistors (FET). The course includes a laboratory component for device characterization and circuit design.
Q a e Ced H 6.0

ET1021 DIGITAL ELECTRONICS I

This course covers the fundamentals of digital electronics, including logic gates, combinational logic, and sequential logic. It also covers the design and implementation of digital circuits using integrated circuits. The course includes a laboratory component for circuit design and testing.
Q a e Ced H 4.5

ET1022 DIGITAL ELECTRONICS II

This course covers advanced topics in digital electronics, including microprocessors, microcontrollers, and digital signal processing. It also covers the design and implementation of complex digital systems. The course includes a laboratory component for system design and testing.
Q a e Ced H 4.5

ET2010 INSTRUMENTATION, TESTING AND MEASUREMENT

This course covers the principles and techniques of instrumentation, testing, and measurement in electronics. It includes topics such as signal conditioning, data acquisition, and error analysis. The course also covers the use of various electronic instruments and test equipment.
Q a e Ced H 4.5

ET2013 ELECTRONIC COMMUNICATIONS & LAB

This course covers the principles and techniques of electronic communications. It includes topics such as modulation, demodulation, and the design of communication systems. The course also covers the use of various electronic communication devices and equipment.
Q a e Ced H 4.5

ET2091 SOPHOMORE TECHNOLOGY INTERNSHIP

The ac c de ed de e de
he a a he ac ca r ed e f he
e ec e a a a ea d d a h he
c f e faU e - e a ed fac r .Th a
e ab e de a ea r de e .
Pee e: S h e a .
Q a e Ced H 4.5

ET2092 TECHNOLOGY EXTERNSHIP

The e h de ed de a d -ba ed
e e e ce f he de .C a e a e e ec ed
he ba f he a e f ac ca r a a da ea
f e ca r a .Pee e: S h e a ,
a 3.25 GPA be e , e a a f he ac c
c d a .
Q a e Ced H 4.5

ENGLISH

(←... - A & → → -)

EN1001 AN INTRODUCTION TO LITERARY GENRES

Th c e e ae de ead, a a e ad
e ab he a r ea e e : e , f c
a d d a a .S de a ee ed a a e f
f a d e .eac h e e f a de a e f
h ca r e d .L e a e e c e e e a
d e e f c a c a d c e a e ,
e a d h .(SL) (WI)
Q a e Ced H 4.5

EN1H01 HONORS INTRODUCTION TO LITERARY GENRES

Th h c e r de de h a c ca r
e a a f r e a e ad e a h ca r
h , f r , a d a .S de r be e ed
a a e f r e a f a d e a h e a c
a a ch h e , f c , d a a d h e e a .
L e a e c r e e e a e a a r
f e .(SL) (WI)
Q a e Ced H 4.5

EN1020 ENGLISH COMPOSITION

Th c e de he de h b a c
r , h c ce a e e ce ad a a h
de e r e .The de be h e c e h
c h e f d a e a f c a ,
ca a r a , a e , c e c e c e c e a d
c c .Thee a c c a d a
a ce a e e ed, a d a f f r e d h
e a a e e .E e e f e e a c h a e c d e d
h c e .(WI)
Q a e Ced H 4.5

EN1H20 HONORS ENGLISH COMPOSITION

Th c e de he h de h a e e
f h e f d a e a r c ce a ch
a e a : e e ce ad a a h d e r e ,
c a d a e .The h e - a c c f
a e a a e a a a ce a e e ed.
A e e a c h e c a d d a f
f r e h e a a e e e d c e a e .
A e ' a r a r e ed .(WI)
Q a e Ced H 4.5

EN1021 ADVANCED COMPOSITION AND COMMUNICATION

Th c e a c a f E r h C
EN1020 de a a e a d d c e c r
he ca r a e e a d d c e e a a d e c h ca r

he ce a ach. C ca r h
a c ce a r a , a a r a d h e
e f ce d a de de e r e a , e e ed a d
e e h e h e c a .W e a d a r a c ce
e e de a h e c , c a a d e c
e e a r l a d d , b e c c a
c e a d h h e e r .A e e a c h e c
e e d .E e e f d c e a a d e e a c h a e
e h a ed .Pee e: EN1020. (PT) (WI)
Q a e Ced H 4.5

EN1H21 HONORS ADVANCED COMPOSITION AND COMMUNICATION

Th h c e a c a f E r h
C .S de r a a r e , d c a d e
e c e h e ca r a e e .C ca r h
c ce a r a , a a r a d h e e f ce d
a de de e r e a , e e ed , a d a r
e e h e h e c a .The
e e de a e a d a r f r be d e d .
E h a r be a c e d e e de a h
e c , c a a d e c .B e e e a e
a r c e e d .E e e f d c e a a d e e a c h
a e e h a ed .Pee e: EN1H20. (PT) (WI)
Q a e Ced H 4.5

EN1030 COMMUNICATION SKILLS

Th a d c c e h c f c e
c ca r e e e a r ca e e a d e a r
c c e .E h a r a c e d a a e e f
a d a d a h e a d e ce , e h ca r e b r
a d c r a d e .S de r e
a d a r a e , a a de a d f h e
c c a ce a r h c f d e ce a d
e e e ce e e a , r e a d a r
e e a c .The e - c e d Fe e Read a d
W Ab C Se ce c e (SL1001)
f f e e d h e a 10 c e e f h c e .
See a e 18 f e f a .(PT) (SL)
Q a e Ced H 4.5

EN1H30 HONORS COMMUNICATION SKILLS

Th a h d c c e h c f c e
c ca r e e e a r ca e e a d e a r
c c e .E h a r a c e d a a e e f a d
a d a h e a d e ce , e h ca r e b r a d
c r a d e .S de r e e a d a r
a e , a a de a d f h e c ca
ce a r h c f d e ce a d e e e ce
e e a , r e a d a r e a c
e .The e - c e d Fe e Read a d W
Ab C Se ce c e (SL1001) f f e e d
d h e a 10 c e e f h c e .
See a e 18 f e f a .(PT) (SL)
Q a e Ced H 4.5

EN2010 TECHNICAL WRITING

Th c e f c e a a c ca r a a c h e c h ca r
e , c h a a r , e c e , f e a b r
de , a b a c , a d e c h ca r c e de ce
de r e e d b h h a d c a d e c c f a .
Pee e: EN1020 EN1H20. (PT) (WI)
Q a e Ced H 4.5

EN2030 INTRODUCTION TO NEWSWRITING

Th c e de de h a a c ca r d c
b a c e a d f e a e a d e h a e
f h e e c f e a d f b e , c r a , h a r
a d e c h r .(WI)
Q a e Ced H 4.5

EN3030 INTRODUCTION TO FOOD WRITING

Th c e de de ha
c ce ae f d f a a e ad
e ae .(W)
Q a e Ced H 4.5

ENGLISH LANGUAGE INSTITUTE

(←... A & → →)

ESL81C ENGLISH AS A SECOND LANGUAGE —

BEGINNER LEVEL — ORAL COMMUNICATIONS

Th c e de de h he
b a a/ a c f de ce a he be e
ad a ced-be e e S de e e ad ad
ae a de e cab a ad eech a e
ad ac ce ba c da .D ce e e
e f ced h hdca e e e .
Q a e Ced H 4.5

ESL81G ENGLISH AS A SECOND LANGUAGE —

BEGINNER LEVEL — GRAMMAR

Th c e d ce ad/ e e e e , a
a df ef feb, c d he eb be .
O he a a ca c e c d ad
e e e ad e e e c e
ae a e a ed.
Q a e Ced H 4.5

ESL81R ENGLISH AS A SECOND LANGUAGE —

BEGINNER LEVEL — READING

Th c e eache de e he ead
b de ea f c e .l a de e
de ad ca a d
cea e cab a ad c ehe .
Q a e Ced H 4.5

ESL81W ENGLISH AS A SECOND LANGUAGE —

BEGINNER LEVEL — WRITING

l h c e, de c e, e e ad ed
a a h a c a ce
a ach. Pee c fee c ad eache c fee c
de c e feedbac .
Q a e Ced H 4.5

ESL82C ENGLISH AS A SECOND LANGUAGE —

INTERMEDIATE LEVEL — ORAL COMMUNICATIONS

l h c e, de ea he ca ec
c e de e a e, cab a d e
e .The a be a c ca h
f e ad e he ad e e
he ad he f e e c .
Pee e: S cce f c e f ESL81C
a ae ace e ea .
Q a e Ced H 4.5

ESL82G ENGLISH AS A SECOND LANGUAGE —

INTERMEDIATE LEVEL — GRAMMAR

Th c e d ce ad/ e e e b e e ad
he a a ca c e .S de
efec he a ad e a ca ab e
de bec e f e he E h a e.
Pee e: S cce f c e f ESL81G
a ae ace e ea .
Q a e Ced H 4.5

ESL82R ENGLISH AS A SECOND LANGUAGE —

INTERMEDIATE LEVEL — READING

Th c e a de ac ce he ba c
ead e he ca b d cab a d ead
e acc ae a da d .Pee e: S cce f
c e f ESL81R a ae ace e ea .
Q a e Ced H 4.5

ESL82W ENGLISH AS A SECOND LANGUAGE —

INTERMEDIATE LEVEL — WRITING

l h c e, de ce ae, e e ad ed a a
a h ad e a a ce a ach.
Pee c fee c ad eache c fee c
c c e feedbac .Pee e: S cce f c
e f ESL81W a ae ace e ea .
Q a e Ced H 4.5

ESL83C ENGLISH AS A SECOND LANGUAGE —

ADVANCED LEVEL — ORAL COMMUNICATIONS

l h c e, de ea he cb adca f
ad ad e de c ca h
ad e ae e .Deba e ad a e e a
ba ed he ac de e ea
Pee e: S cce f c e f ESL82C
a ae ace e ea .
Q a e Ced H 4.5

ESL83G ENGLISH AS A SECOND LANGUAGE —

ADVANCED LEVEL — GRAMMAR

Th c e de e de ' a a h h
c e a e de e c e .The c e ef ec ea c
a e e a de ' fe e e ce , ad
cab e de e .Pee e: S cce f
c e f ESL82G a ae ace e ea .
Q a e Ced H 4.5

ESL83R ENGLISH AS A SECOND LANGUAGE —

ADVANCED LEVEL — READING

Th c e e ae de f c e e e e ad
U a a e f ead , de ac ce ba c
c ehe , cha ec a dea ,
de a a da , ad de
cab a c e .Ad a ced c a de ad
e , cha a fee ce , d h fac
f , ad he a h ' e, ae d ced.
Pee e: S cce f c e f ESL82R
a ae ace e ea .
Q a e Ced H 4.5

ESL83W ENGLISH AS A SECOND LANGUAGE —

ADVANCED LEVEL — WRITING

Th c e e ae de f c e e e e
S de a h a e -a a a he a
ha d c , b d ad c .Va e
fe a , cha e a ead c a ad
c a ced c e a , ae ced.
Pee e: S cce f c e f ESL82W
a ae ace e ea .
Q a e Ced H 4.5

ENTREPRENEURSHIP

(C --- B , -)

EP1001 INTRODUCTION TO ENTREPRENEURSHIP

Th a d c c e e e e e h .
l de ae h e e e e ec eb e
e , dL GRA 432-648 eW648 432 2a /C 6c 0.13
c a ced c e a , ae ced.
3SHIP

**EP2040 FINANCING THE ENTREPRENEURIAL
VENTURE**

F
EP2030, h c e e a e f d ce f
a b e e .The bec e ed ca e he
e e e a ha ca a e e a ce a e
a a b e, he ad a a e a d d ad a a e
feach. Pee e : AC1001 AC1E01 AC1021
AC1E21, EP2030. (PT)

EQ1061 PRINCIPLES OF RIDING I

The e a a f h c e e ab h he c ec
ba ce ea a d e f ad .S de ae
aced d ca e acc d e f d ab .
Q a e Ced H 1.5

EQ1062 PRINCIPLES OF RIDING II

Th c ea a e he he a d
ec f he de a d d ce ba c d he .
W h d ea he a , a d
ca e .T ae ed d ce he
.S de ae aced d ca e acc d
e f d ab .Pee e: EQ1061.
Q a e Ced H 1.5

EQ1063 PRINCIPLES OF RIDING III

Th ac a f he d e he P c e
f Rd l a d ll .The c e de a e e e e h
de e he ba ce ea a he a ,
a d ca e h a d h .The
e f de e ed .C e ,f e e h , a -
a d de a e e ae ed de e c
a d ec .S de ae aced d ca e
acc d e f d ab .Pee e: EQ1062.
Q a e Ced H 1.5

EQ1071 EQUINE MANAGEMENT PRACTICUM I

Th c e de e ba a a e c d
ba afe , feed , a a e a ce,
e a a d ca e f a c a d e .S de
a he E e Fa d h c e .
Q a e Ced H 3.0

EQ1072 EQUINE MANAGEMENT PRACTICUM II

Th c e de ed e a e de f
e e a h e h a d h e h a h
a d a e h e .O h e a a e e
de e ed ca de he a ca f a c f ,
e e e c f a d a d ba da ced e a d
a a ced .Pee e: EQ1071. (PT)
Q a e Ced H 3.0

EQ2000 EQUINE DISEASES

The e f h c e de a de a d
f he c a e f he h e .Th ha
ed e f d ea e d c a , f
e a d acc e , he de be e a ed
ec e a d ee he a h b e .A c e ed
a e c ha ace ca , e e e c he a h ca e
a d a a .Pee e: EQ1010. (HO) (WI)
Q a e Ced H 4.5

EQ2010 EQUINE NUTRITION

Th c e a d f h e ce ce a d a f feed
h e .Ha e a a a d e f c ce ae
a d b - d c feed a e d c ed a e a a f
f de a f e e e e .
D e e h , d ea e b e e ed
feed , d e b f feed a d a ca c a
a e a c e ed .Pee e: EQ1001. (HO) (PT)
Q a e Ced H 4.5

EQ2061 COMBINED TRAINING I

Th c e ac a f he P c e f
Rd c e .Each de he ba ced
ea a a h /he ab e e S
de e ed ca de de a e e e , d c
c a d c e .The de de e
a e e de a d f d he h e he a d
a d he b .Pee e: EQ1063. (SL)
Q a e Ced H 1.5

EQ2062 COMBINED TRAINING II

Th c e ac a f C b ed Ta l
ba ed he de' e ad de e e he
e d c e .Pee e: EQ2061. (SL)
Q a e Ced H 1.5

EQ2063 COMBINED TRAINING III

Th c e ac a f C b ed Ta ll
ba ed he de' e ad de e e he
e d c e .Pee e: EQ2062. (PT) (SL)
Q a e Ced H 1.5

EQ2073 EQUINE MANAGEMENT PRACTICUM III

Th c e c e he he a ec f h e
a a e e .S de a c a e ab a ec
d ea e , f ad , de ec f c c , fec a
e a a , e fa he c , e e ca e , de a
ca e a d c d ee .Pee e: EQ1072. (PT)
Q a e Ced H 1.5

EQ3000 FOUNDATIONS OF RIDING THEORY

Th c e de he h ad de e e f
d a d ca ca de d he e .The ea
d e ca a d a f he h e d ed
a h he de e f d he f
Xe h h h Ca .M de ca ca d
he be d ed c d he ace , de a e
e e ad he a ca f head .
Pee e: EQ2063.
Q a e Ced H 4.5

EQ3001 METHODS OF RIDING INSTRUCTION

Th c e e a e he de each be e
a d e dae de .T c f d c
c de he ec f ch h e , a e fa
c , c f he de , de afe a d ch
f e a de e c e f he de e f he de .
The de de e e f a e
f de a d e e he e h ac ce
each e a he e Ce e .The de
f he de be a a d c ca h
b a ed e a c c .Pee e: EQ2063,
EQ3000. (PT) (SL)
Q a e Ced H 4.5

EQ3010 EQUINE REPRODUCTION

Th c e a a d a ced e e e e
e d c e h a d beed a a e e .
T c e de he a a a d h f he
a ' a d ae' e d c e , c ce ,
e a , he b h ce a d ca e f he e a a
f a Ne ech e a f ca e a , e e
h e a de b a fe be d ed .F e d
e e ab e he de b e b eed a d
a a e ech e a e c e d a .Pee e:
A ca e de e E e S de E e B e
M a e e e f c .(HO)
Q a e Ced H 4.5

EQ3020 HORSE SHOW MANAGEMENT & JUDGING

Th c e d he a a e e f h e h
h de a a d a h .T c

EQ3061 DRESSAGE AND JUMPING I

Th c e f he de e he de' ba ced ea
a d de e de e f he ad b h he
fa a d e fe ce .F a d Sec d Le e de a e
e be ed ea e he de' e a
e a ad c e .Pee e: EQ2063.
Q a e Ced H 1.5

EQ3062 DRESSAGE AND JUMPING II

Th c e ac a fDe a e ad J I
ba ed he de' e ad de e e he
e c e .Pee e: EQ3061.
Q a e Ced H 1.5

EQ3063 DRESSAGE AND JUMPING III

Th c e ac a fDe a e ad J
Il ba ed he de' e ad de e e he
e c e .Pee e: EQ3062.
Q a e Ced H 1.5

F12010 FINANCE

Th c e de ed c e hef a ca
a a e f he b e e ad he e f
hef a ca a e cea a e. Ma c
c def a ca a e e a a , ad e ,
e a e f e, ca a b d e , c f
ca a b e a a , ca a c e c
ad he a a f a e a e f f a c .
Th c e a a a b e acc a .
Pee e: AC1001 AC1011 AC1021. (PT)
Q a e Ced H 4.5

F12020 INTRODUCTION TO FINANCIAL INSTITUTIONS

Th c e e e a a d c f a ca
e ce, f a ca a e ad f a ca .
The ba , a ce ad e e d e a e
de c bed a d a a ed. l add , he ec c
e e f f a ca adde ed
h f c he e a f a e ad he a
e e . (PT)
Q a e Ced H 4.5

F13010 CREDIT MANAGEMENT

Th c e e a e he e f ced a d a a e
ac he ec cad ca e e .
B h c e ced a d b e ced a e ded
-de h, he ha a ced ce ad e
f ced, ced e ad ced a a . Pee e:
AC1001 AC1E01 AC1021 AC1E21.
Q a e Ced H 4.5

F13050 INTERNATIONAL BANKING & FINANCE

Th c e de ed e he de a e e
f e a a ba ad f a ce. T c c eed
c de he e a ad e f f a ce,
f e e cha e e e, e a a ce f f d ,
e a a ba e a , ad he c a
be ee E ea, A a ad A e ca ba .
Pee e: AC1002 AC1012 AC1022. (PT)
Q a e Ced H 4.5

F13060 INVESTMENTS II

Th c e a adde he a e f f a ca a ,
e a e e, f a a , e e e
a ad e a e a e e he
d d a l add , de f ca , a e e
ad ac e e ce f e e dec a
be e a a ed. Pee e: F12001.
Q a e Ced H 4.5

F13070 SERIES 7 SECURITIES

Th c e e a e de f he NASD
Se e 7 e a a h a a ca e e
hef a ca e ce d . The Se e 7 e a
a f e e e e d a e e e a
a Ge e a Sec e Re e Re e e a e, h c
e a b e a d d a e e c , b d ad .
T c c a de e, deb / b d , ad
a e, e a , a a , e e c a e
ad a a b c f f e . Pee e: F12001.
Q a e Ced H 9.0

F14010 BANK MANAGEMENT

Th c e e a e he ba d f he
e ec e f b h a b a c e ad a ba
a a e. F c ce de e ad ced e
ed a e dec d a b e e
a d c e . Add a a c adde ed c d e
a a e e, e a e b a , ech a ca
ad a ce e ad he e e e .
Pee e: EC3040 F12020 F13050.
Q a e Ced H 4.5

F14020 INSURANCE

Th c e ba ed he be ref ha he d f
a ce, a a a a e e, h d
be e ced e b a de ad f ced e ad
c ce f a a e e . The ba ced e a e
f b h a a e e ad a ce de a
b ad d c he f e d . S de a
de f ca , a a , e a e e, c a d
f a c , ad d a ce a e, f c ,
c e a e ad be e . Pee e: AC1002
AC1012 AC1022 EQ4050.
Q a e Ced H 4.5

F14030 REAL ESTATE

Th c e de ed f de ee a ce a
ee a f he e e e dec
ed e a e ae. T c c d e h e a e, b ,
e a e a e e ; h a a e ad ed c
hef ce he a e ad de e e a e a e
a e ; he he ad he e a e, e h a e
de h, ad he ad h de f e .
Pee e: AC1002 AC1012 AC1022
EQ4050.
Q a e Ced H 4.5

F14089 FINANCIAL SERVICES CAREER FOCUS

F a ca Se ce Ma a e e a c e e
e e e a red ca e e e ac -
e ab ad a . The e ca
c d e d d a a a fa
f a ca e ce b e cha ab e a e,
ba he e a .
Q a e Ced H 13.5

FOOD SERVICE MANAGEMENT

(C --- C, A)

FM1055 BAKING FORMULA TECHNOLOGY

Th c e d ce he c e f f d ce ce
ad ech a he a a ba ad a a .
Sce fc e h d ed e e a ede
ad he beha d c e a a ad a e .
E ha a ced f a , ede ad
e . l c d ced a - d c a b a
ad c d e he a e e f f d a . (HO)
Q a e Ced H 4.5

FM1060 SANITATION MANAGEMENT

S de e e hef da e a f f d ad
e e a a a . Th c e a a he
f f db e e ad he e e a f
HACCP. The Na a Re a a A ca Se e Safe
e a a be ad eed h c e f a he
FM1999 ad a e e e . (HO)
Q a e Ced H 2.0

FM1999 NATIONAL RESTAURANT ASSOCIATION SANITATION CERTIFICATION EXAM

Th e a be a ed ha ade f
75% ad a e. Th e e e a e a a
e FM1060. (PT)
Q a e Ced H 0.0

FM2025 FOOD & BEVERAGE COST CONTROL

F d & Be e a e C a a d c c e
de ed ac a he de h he c a
be f he f d ad be e a e d . E ha
a ced f a h h e a , he
c a c a e ad f e ca . Pee e: MT0001
a ce e . (HO) (WI)
Q a e Ced H 4.5

FM3001 THE MANAGEMENT OF FOOD SERVICE SYSTEMS

S de e a e hec e ad e aed a e f he h a d ad h a e e , cha d ad , ac he a a e e ad ea ff de ce e ab h e .Th c e e ded e e e de a d a a e- e c e a e c eed h he h a d .Pee e: CA2276 CA2286 CA2296 PA2276 PA2296. (PT)
Q a e Ced H 4.5

FM3010 BEVERAGE SERVICE MANAGEMENT

Th e e da e c e d ce he de he h f he be e a e d a e a d c a d c a fca f be e a e a c h F he e , he de be d ced he a e , e ce a d c e f he be e a e d .Re be e e a e e ce be e ed. The de h a e a f a e be e e a e e ce ce fca e a a . Pee e: FM2080 FM3001.
Q a e Ced H 4.5

FM3012 ADVANCED MENU ANALYSIS

Th c e f c e e each c e a e e d a d d c e he ac c e c a f d e ce ea .S de a a e he effe e e f c e e de ec f c e a a d a a . S de a a ba c e de ech e e ha ce c a a e . Pee e: FM2026 FM2080 FM3001.
Q a e Ced H 4.5

FM3020 DINING SERVICE MANAGEMENT

Th e e da e c e c ce a e he c e- he e d fd e ce ea h he f d a d be e a e d .E ha e ced h a e ce de e , aff , fac de , e a a e , a d f ca acc ab . Pee e: FM2080.
Q a e Ced H 4.5

FM3030 FACILITIES DESIGN & ANALYSIS

Th a e e da e c e h ch d ce he de hef da e a f fac e a f he c e c a a a d d a f d e ce d .The de be d ced he eed f e a , a ad de f d c a d e ce a e a .The de be c e fa a h c e e de ed e a a a .The a f he c e he de ' e e d d a e c che a .Pee e: FM1001 HM1001 SF1001 A.S. de ee C a A Ba & Pa A .
Q a e Ced H 4.5

FM3070 CONTEMPORARY ISSUES IN THE FOOD SERVICE INDUSTRY

Th e e e c e f c e he c e e ac hef d e ce d .E ha e ced dec - a a d c ca h a he e e he e e-cha ac / c e e . C e c cha e a e - b - e ba . Pee e: FM2099 FM3001. (WI)
Q a e Ced H 4.5

FM4010 BEVERAGE APPRECIATION

Th ad a ced c e e f e he de ' ed e f be e a e e d a a e f h a e a . E ha e be ced be e a e e e ce a d f d a .S de e a d a a e a e e effe e a a e , a e a d e

a d a d f be e a e ea .B ha h a d -a h e e e e e e e e e e . Pee e: FM3010.
Q a e Ced H 4.5

FM4040 CONTRACT FOOD SERVICE MANAGEMENT

Th e e e c e e ha e he c ac The af ed b c e c a e e e f hef d e ce d . The ad a c ac fed fb e / d , e / ch h e a h ca e , e ce a e a a d cae a e e ed de h. C ac f he e f d e ce e a a e e a e d f he c e , c ac , e ad a a e ' e e c e . Pee e: FM2080 FM3001.
Q a e Ced H 4.5

FM4060 HOSPITALITY OPERATIONS MANAGEMENT

Th e e e c a e c e c b e a e e d e f f d d c ech e a d a a e e e e e a e e a e a f d e ce fac . S de f he e ha ce he e a a a f d e ce e h ch he ha e f e hef d e ce ea .Pee e: FM2080. (PT)
Q a e Ced H 9.0

FM4061 ADJA re0 6uarre01 or q1 At or

a f da f a a ad cab
 b .P e c f d b e E ea
 Fe ch- ea c e be he f c f he
 c e d .Pee e: FR1H01 e .
 Q a e Ced H 4.5

GERMAN

(←... - A & → → →)

GR1001 CONVERSATIONAL GERMAN I

Th c e a d c he Ge a a e,
 he ha cab ac ,ba c a a
 c c ad a c ca .
 Q a e Ced H 4.5

GR1002 CONVERSATIONAL GERMAN II

Th c e f ad a ced be e Ge a
 a e, b d he ba c ea , e ,
 ead ad c eed Ge a l. S de ,
 cab be e a ded 2,000 c ed
 cab d ed c h he e e
 a d efec e e, ad ec e a d ad e b. l add
 a a, de be e d a a ec
 f fe e e -da Ge a , S e d ad A a.
 Pee e: GR1001 e .
 Q a e Ced H 4.5

GR1003 CONVERSATIONAL GERMAN III

Th ad a ced e ed a ec e Ge a a e
 de ed f he de c e a ab b
 e ad he cab c eed Ge a ll. l add
 a a, de be e ed he a
 a ec f fe e e -da Ge a , S e d
 ad A a. Pee e: GR1002 e .
 Q a e Ced H 4.5

GR1H01 GERMAN I HONORS

Th e e, h e e a d c
 he Ge a a e, h hea e ha ced
 cab ac ,ba c a a a c c
 a d effec e a c ca . S de ae
 e ed e e a Ge a - ea c e .
 Q a e Ced H 4.5

GR1H02 GERMAN II HONORS

Th c e a e e, h e e c e ad
 ac a f Ge a l H . E ha be
 ced a ad e c ca ba ed
 a f da f a a ad cab
 b .P e c f d b e he
 Ge a - ea d be he f c f e e a
 c e d .Pee e: GR1H01 e .
 Q a e Ced H 4.5

HISTORY

(←... - A & → → →)

HI2001 WORLD HISTORY TO 1500

Th e f e ad h c e f c e he
 a h ca ad (We e ad Ea A a)
 f e-h 1500. The a ca e e ,
 , ech e a d c e f he Ea ad
 We a e h h ed.
 Q a e Ced H 4.5

HI2002 WORLD HISTORY SINCE 1500

Ma de e h f he 16 h
 ce ad a ec de ed, ha e ha
 he ac f dea ad f e ce f A a ad he
 Ne W E ea c e ad ce ad
 he E ea ac A a, Af ca ad he A e ca .
 The a e d ad d fe d a
 de c a c, ca ech ca a ad
 c a ae e d. (HO)
 Q a e Ced H 4.5

HI3001 U.S. HISTORY FROM COLONIAL TIMES TO 1876

Th c e a e ad a a f U ed S ae
 h ad h e e ca a h c b ed he
 e f he A e ca a f c a e
 h h e d f he C Wa ad Rec c .
 Pa c a e e he P a f e ce
 A e ca cha ce, he A e ca Re , he
 cea f he fede C , e e e ,
 he a e f a e ad he be ad f he A e ca
 ca e e c a .
 Q a e Ced H 4.5

HI3002 U.S. HISTORY SINCE 1877 (TO THE PRESENT)

Th c e a e ad a a f U ed S ae
 h ad h e e ca a h c b ed he
 e f he A e ca a ce Rec c .
 E ha ced he e f d a a ,
 ba a ad a ; he c f e a ,
 he de e f A e ca f e c, he e
 f b b e ; he h f e f e e a
 ee P , P e ad h e Ne De a
 he W e M e e, he C R h M e e
 a d e ce de e e .
 Q a e Ced H 4.5

HI3005 AMERICAN ECONOMIC HISTORY

Th c e a e h e ad e e
 f A e ca b e , a c a ad ab
 b e , ad c f 1600 he e e .
 The f e ce fec c fac A e ca h
 d h e d be e ha ed.
 Q a e Ced H 4.5

HI3010 MODERN HISTORY

Th c e de a -de ha a f he a
 dea d f ce he We e d he 20 h
 ce . l e e f ca f e ad ee , a e
 a he e a f ce ha ha e d c e c d .
 Q a e Ced H 4.5

HI4010 POST-WWII/VIETNAM

Th c e de a h U ed S ae f e c
 he -WWII e d. l ace he de e f he
 U.S. c f c a e ad h c ed
 he e e Ve a . The Ve a Wa d c ed
 de a A e a e U.S. c he
 M d d e Ea ad La A e ca.
 Q a e Ced H 4.5

HI4020 AMERICAN GOVERNMENT

Th c e a e a e a f he ca
 ad e e a e f he U ed S ae, he
 c h c f ded, ad he
 ad e h c e . T c bed c ed
 a ec a f da , fed e a , ca
 a e, b c , ee ac e c
 be e ad dec - a f A e ca
 a a e e , cha C e , he e de c
 ad h e S e e C .
 Q a e Ced H 4.5

HI4030 R.I. STATE EXTERNSHIP PROGRAM

Th c e de ed de de ha
e e e ce f ha d he fa
ch e aea ec .D e f e e e
a a ec f ae e e a e
de ad h a c a e ce f c e ce
he eed f he c e f Rh del d .The e
a a ed ee e a a a de ad
fa he a ba che f aea d ca e e .
P ea e e :Th af - h a .
Q a e Ced H 4.5

HOSPITALITY MANAGEMENT

(B- H , , C _ _)

HM1001 THE HOSPITALITY FIELD

Th c e a d c he h e e a a
fe h ha e e f he h ca de e e f
he d ad he a f c ah a
e ab h e .The c e e ded e ae
he de a d a a e c e
he be ec eed he e f e
he h a d .O e ec f h c e
ec f ca f Ca ee Sa e a ;
c de c e f HM1001, RL1001, SF1001
a d TT1001. (CS)
Q a e Ced H 4.5

HM1010 FRONT OFFICE OPERATIONS

Th c e fa a e de h he f ffce
de a e f he h e E ha ced :
e a a b , e e a ce , e
e a , h a d a d chec - ced e
h h ac e ed e a a e e e .
The de f c a a ec f he de a -
e h be ee he f ffce a d he de a -
e he h e P ee e : FM1001 HM1001
RL1001 TT1001.
Q a e Ced H 4.5

HM1011 HOSPITALITY INFORMATION TECHNOLOGY

Th a d c c e f a e
he h a d .Th c e f c e e

HM3020 TRADE SHOW/EXPOSITION MANAGEMENT

Th c e de ed e he de ac ca
e e e ce de e a ade h e hb h
eca e ha e , bde eaa ,
ad e ad/ bca ea , ade hb e ,
ca d e hb e a , b hacc da
ada e , da , ad a a
ad a - . Ad eced ec a be
c aed h c e. Pee e: HM2011
SF2020 TT2040.
Q a e Ced H 4.5

HM3025 DYNAMICS OF HOTEL-RESTAURANT & RECREATION/LEISURE MANAGEMENT

Th c e d ce de he h e e a a
a d e cea e e fe d h h a e e f he
h ca d e e e f h e d . E ha
aced hef da ad f c h he
h e e a a d e cea e e d e .
l add , e ha aced e a de '
ch e cae ah h he d e .
Pee e: TT2099.
Q a e Ced H 4.5

HM3030 HOSPITALITY PROPERTY OPERATIONS

Th c e d ce he de he e f he
e ee a a a e . E e a e e f a a e -
e ae e aeda he a h ee ee
be f he d d . The de -
d ced he ech ca e e a e ab h e d b
a d eed. S c a a e a ce a d e e c -
e a ae a d ced. Ad eced ec
a be c aed h c e. Pee e:
J a e fde a e cha .
Q a e Ced H 4.5

HM3035 DYNAMICS OF HOTEL-RESTAURANT & TRAVEL-TOURISM MANAGEMENT

Th c e de ed d ce he de he
H e Re a a ad T a e d e h h a
e e f h e h ca d e e . E ha
aced hef da ad f c h he h -
a d e . The de ' ch e cae ah
be e aed h c e. Pee e: RL2099.
Q a e Ced H 4.5

HM3040 MANAGING QUALITY SERVICES

Th e e e e de ed ac a he -
de h he c e f a a a e e a d
h he affec a a ade e e h
h e a a . Th c e e be
a d dec a a a ca
a d ca e de . Ad eced ec a be c -
aed h c e. Pee e: J a . (SL)
Q a e Ced H 4.5

HM3050 HOSPITALITY STRATEGIC MARKETING

Th a e e e e de a h he b ad
c e f h a a e e e ha he
a a , c e ad ae f he h a a -
e de a e , de a e a b d e , a ca
fe ce , a e e each, ed a e ad
effec e e f he a e . Ca e de a d
a ed ead ea e c e a e e .
Ad eced ec a be c aed h
c e. (PT)
Q a e Ced H 4.5

HM3055 FRANCHISING OPPORTUNITIES

Th c e f c e b e f a f a ch .
S de a e e ce e a f a ch e
ffe , a e a e a h e ab

be f a ch e . The ad a e e add ad a e
f f a ch a e e e ed, a e d a d d c ed.
The c ce ae e a f a de ee ed
bec a e f a f a ch e d b e .
Pee e: HM3050 MK1001, AC1012
AC1022 AC1002.
Q a e Ced H 4.5

HM3060 PRIVATE CLUB MANAGEMENT

Th e e e e e e e he e a e b
d ad ec f c ha e . E ha aced
he a a e' h he e b ad,
e be h , affad a a e e f he c h e
a d e cea e . Pee e: FM1001
HM1001 RL1001 SF1001 A.S. de ee
C a A Ba & Pa A .
Q a e Ced H 4.5

HM3070 CONTEMPORARY ISSUES IN THE HOTEL/RESTAURANT INDUSTRY

Th e e e e e e e h e c e e
ac h a a a e e . E ha aced
dec - a ad c ca h a he
e e e he e e - cha ac / c e e .
C e c a cha e a e - b - e ba .
Pee e: HM2099.
Q a e Ced H 4.5

HM3080 ENTERTAINMENT MANAGEMENT

Th a e e da e c e de ed e a e
f e d fe a adde e e a e
a e e a e e he d ad f d
e ce d e . S de a c a e a a
f a b e e a e e e de ed c e e
ah a e e e .
Q a e Ced H 4.5

HM3092 DIRECTED WORK EXPERIENCE II

The d eced e e e ce de a
f h e a ca fac ed a d ed e
a e ed - ad d e . The f c f he
e e e e e a da ec f d - ba ed
ec . Pee e: A a f h e de a .
Q a e Ced H 9.0

IS3050 PROJECTS IN INTERNET COMMERCE

S de a c a h a c e c e
ha e he c e a f c ed,
ed c a ec ea f de , fac a d
d e ce a e d a a e a l e e
c e ce e. Th c e a f - he
Ad a ced Web De c e. l e ded a e
ea d Web ec a d de e he h h
ec a a e e de. S de e ac
e a d a ea h ac e f
he f e. P e e e: IS3001. (PT)
Q a e Ced H 4.5

IS4000 MULTIMEDIA DESIGN I

(IT3047). Each d d a ec f he c e be
 ec a de ed. The Sch f Tech
 a ce he ecfc e, c e, e , ae a
 a d e f a ce (fa) feach ec ea
 he e eced . Pee e: Pe f
 c .
 Q a e Ced H 6.0

IT3050 ADVANCED SPECIAL TOPICS IN TECHNOLOGY

Th c e e he de he d
 a c -ed e a d a d a ced c he
 ech f e d a e e, e - e e .
 T c a ea c de C e G a h c /Web (IT3051),
 C e /f a Sce ce (IT3052), E ee
 S de (IT3053), C e ed D af (IT3054), IT
 P fe a S de (IT3055), F da Tech
 (IT3056), a d Tech P ac c (IT3057). Each d -
 d a ec f he c e be ec a de ed.
 The Sch f Tech a ce he ecfc -
 e, c e, e , ae a a d e f a ce
 (fa) feach ec ea he e eced .
 Pee e: Pe f c .
 Q a e Ced H 9.0

IT4010 TECHNOLOGY SOLO PROJECT

Th c e e he de he de ,
 b d, e e, e each a ac a ech
 ec e ed he h a . U de he e
 f a fac a d , he de ec a a ae
 ec (fe f a f) ec e e b ed
 he Sch f Tech , e ac
 ched e, e ec e , a d f a
 e a e e f a e he e f he
 ec. The de de d he h a d
 e a a e e a bef e a fac a e
 Pee e: EG4095, e a .
 Q a e Ced H 4.5

IT4020 TECHNICAL PROJECT TEAM I

Th c e hef h a f a -e ac c ha
 c c de h Tech ca P ec Tea ll. l h
 acc , de ac a a fa ech
 c f h he Sch f Tech ,
 ef ech ca a e he e he
 a f b e e e e a d ad he e fe -
 a a d a d f c d c e a a d beha .
 D he e be TPTI, each de
 a e f a a a c ea a
 ecfc ec; de acce edf ch -
 be ad ed he c e. S de ae
 ad ed TPTI he c d ha he a ee
 e TPTII hef e ; he c e ae
 aded a a . S de be TPTI ha e e f
 ec e ad h fa a he h he -
 ec eh d a d c ed b TPT. The he
 de he e f fac ec a ae a d
 bec a e ad . Tea b he e -
 ha e e e , e a d c f e c ched -
 f ec , a da e ec a ,
 a e a d ae ec , d af, dae a d
 a a ec d c e a a dae a e
 e b f he c e f he ec. Th c e
 e f e e a Sch f Tech de ca
 e f h e e e a ed ca e e e
 e . Pee e: EG4095, e f c .
 Q a e Ced H 4.5

IT4021 TECHNICAL PROJECT TEAM II

Th c e he c a f he -e
 ac c ha be h Tech ca P ec Tea I.
 S de a e e TPTII he e ed a e
 f TPTI. l h ac c , de ac a a f

a ech c f h he Sch f
 Tech , ef ech ca a e he e
 he a f b e e e e a d ad he e
 fe a a d a d f c d c e a a d
 beha . S de c f c a e a de
 he e f fac ec a ae a d bec
 a e ad . Tea b he e
 ha e e e , e a d c f e c ched f
 ec , a da e ec a , a e
 a d ae ec , d af, dae a d a a
 a a ec d c e a a dae a e b e
 f he c e f he ec. Th c e e f
 e e a Sch f Tech de ca
 e f h e e e e a ed ca e e e .
 Pee e: IT4020.
 Q a e Ced H 4.5

IT4050 SENIOR WEB MAINTENANCE TEAM

O he Web Ma e a ce Tea (WMT), Web
 Ma a e & l e C e ce de a
 ac ca a d e f he de ee a a ea
 ade h a fe a ac c e e a
 he U e . A ea a e , e de e e
 e a d c e a a e e f c f ea
 e be a d c e . Tea a a e a e e ced
 d ce f ca a e a f c e ba ed c e
 de e e e a d he fe a de e
 e f h he Web Ma e a ce Tea Ma a Tea
 a a e c e h he e fac
 e be de a d a a e he ea .
 Pee e: Pe f c .
 Q a e Ced H 4.5

IT4060 SENIOR SEMINAR IN TECHNOLOGY SUPPORT

Th c e e e ed e a a d a e
 c c h he E e e a Ed ca c e .
 S de e ae ac a b a d ca e
 a d ha e he c ab a e b e - e,
 ha he e each a de . Ge ea e ,
 ech - a ed Web e , a d a c f
 ade a be ed a e a d e e
 c e d ed a d ac ce . Each ee ,
 e ced de a e he e f e e a
 e a d a d d c ha e e .
 Pee e: IT3001.
 Q a e Ced H 4.5

please bring Aiden W29 BUSR65 J06f03 and T66158

The e cañf da e a añb e a d
eañ ñi ce a e a e de e a e e
effec eñ he cha ñbañb e e e .
P e e e: IB1001 MG1001. (PT)
Q a e C ed H 4.5

IB2020 SEMINAR ON THE EUROPEAN UNION

LW1010 LEGAL RESEARCH AND WRITING I

Th c e d ce he de he a e
f e a e each e ce a a b e a d h a e
effec e e f he e e ce he c d c e a
e each. The de d ced he ech e
f e a e each b b h fede a r a d a e e a r
a e a , a e , d e , e e , e a e ,
e e ce a d e c c e d a . L e a r e a d a
a e e a e d b de e a r bec
e each a e a r Each de e be e b e
f e each a d a b e f he a b a
a e a r a a b e . The e ha h c e
e each, a d c e he a b a c a e d
he c . P e e e : LW1001.
Q a e Ced H 4.5

LW1030 WILLS, TRUSTS & PROBATE

l h c e, e ha e be a a ec f
e a e a d a a d b a e ced e. The d a f -
a d e e c f , c d c r , a f f d a a d
; he e h d a d ced e f c e c d a a
f head a fe a e , a d he e b e e
f f d c a e e b e c e e d . l a d d , he e a a
f a e a d f e d e a e a e , f a d c e a e
e b e e e e d . P e e e : LW1001. (PT)
Q a e Ced H 4.5

LW1040 REAL ESTATE/PROPERTY LAW

l h c e, de e a de f a d c e f
d f f e e e f e d h f f
e h a d e f e a r a d e a r e , a d
de a d h e e e e a d ced e f
e a deed , a e , e a e e a d c ac
f cha e, e a e a d a e f a d , e c . S e e e
a d c e ced e e b e e ha e d .
P e e e : LW1001. (PT)
Q a e Ced H 4.5

LW1050 CIVIL LITIGATION

Th c e e a e he c r d c f b h he
f e d e a r a d a e c . The de e b e e e d
he ce f he a c r c a e b e , h he
c e e e , h had c a d he a r a d
a e e e e e . The d f h e a a e a r e
e a r a d a r ce e d , e a d , ,
d c e (a d , e a e , d e
a d e e f d c), e f ced e a d
e d e ce, a e a a e e e ced e, e b e
c e e d . P e e e : LW1001. (PT)
Q a e Ced H 4.5

LW1060 THE LAW OF TORTS

Th c e e de a b a c de a d f
e he ha e e e e , c a b a d
d c a b a . E ha e a r e b e a c e d he
a c e e he a a e a r c a e a he a r
e he a a e e f e .
P e e e : LW1001.
Q a e Ced H 4.5

LW1090 INTRODUCTION TO LAW ENFORCEMENT

Th c e a e f e f ce e a e ce ,
he e , h a d d e e e h he f e d f
c a r ce . E ha e a c e d e ce a d -
a , a a , a a e e c e , e e
h he c a d ech e . (PT)
Q a e Ced H 4.5

LW2001 THE LEGAL ENVIRONMENT OF BUSINESSdiy andtnOouraed reW uerp01 THE LEhuR0.12mct liabilitpproof tevelopment w

C de h h he d fa e e ca e, e e e
e ac e, e a e e , a dh he ca e b e
e . The c e e a e hef a , ef a ce,
e f ce e , d cha e a d e ede f beach.
Pee e: LW1001.
Q a e Ced H 4.5

C... be e, c... h, e... be, fee eech,
 e... ec, de ce, ad he h ac
 aea he ce ed. A... f U.S.
 S... e C dec e ha ed.
 Q a e Ced H 4.5

LW4040 CRIMINALISTICS

The c e de he de hab ad e
 fe caea ha ec a he d ffe c
 ce ce. le ha e hea ca ffe c
 ce ce ad e c a e a . T c
 c de he c e, h adba c eh d fe de ce
 ec, c ec, de fca ad e e a .
 Ba cf f h ca e de ce c
 e c e e da c e ce e a ed c e da h
 he e ec e a e he e a e ce .
 Pee e: LW3075. (PT)
 Q a e Ced H 4.5

LEADERSHIP STUDIES

(--- A & ---)

LD1001 RESIDENT ASSISTANT LEADERSHIP

Th c e e ed fa RA e a e he
 f he cha e e b e f e de a fe. The
 c e f c de e h e ad e h
 e ed f he c d c f e e ,
 dea h e a , ea b d , de
 a d c ca . Pee e: Acce a ce he
 RA a .
 Q a e Ced H 1.5

**LD1005 DIVERSITY AND LEADERSHIP IN ACTION:
 CREATING INSTITUTIONAL CHANGE, PART 1**

Th c e f c e e f ca de , ca
 a d c a d e ad ce a a fe a f
 e . l da ed c a e ec e
 f ca de de e , ca e a he a d
 c ca a e f e ad e e hb ad
 ca e . l a c a , de ae d ced
 f da e a c ce f ca ce d ca a
 a e a f he e ad e f e
 a fe ed d a , a a d c a .
 E e e a ac e, c a d c ad e ced
 ead ae a e ad a e ca de f -
 a , ca d ffee ce ad e e ,
 a d he e a d e f e ba ed ace,
 e de, e a e a , ca , a e, e a d ab
 a . Def a da e a a f he e -
 h be ee d fee f e a e e ed.
 Pee e: C e f -da e de a .
 Q a e Ced H 1.0

**LD1006 DIVERSITY AND LEADERSHIP IN ACTION:
 CREATING INSTITUTIONAL CHANGE, PART 2**

Th c e f c e e f ad e h a d cha e
 a a e e e f de ce a e a
 cha e. l da ed c a e ec e
 f ad e h de e , a e c a ad
 c ca a e f e ad e e ab ad
 ca e . l e ac ed c ad e ced
 ead ae a e ad de f da a e
 d fee e f ad e h . Cha e a a e e
 a d de a e a e a f he d c .
 A ac a f a cha e de e ed.
 Pee e: LD1005, c e f -da e de a
 a .
 Q a e Ced H : 1.0

LD2001 FOUNDATIONS OF LEADERSHIP STUDIES

Th c e de e a e he c e ha a e a
 he de e e fa ad e f he 21 ce .
 D c f he ad f c fa ad e h
 c de a -de ha a ad d f
 eed ac d d a , a a ad ce .
 (HO) (PT) (SL) (WI)
 Q a e Ced H 4.5

LD2010 SPECIAL TOPICS IN LEADERSHIP

The f ad e h de ec a e a de ad
 c a e f c . Th c e e e de
 a d fac a e ha e e a e
 e a e a f c e ad e a ad e h
 he e ad ac ce . A e a f e ca ed ad e h
 e e c de, b a e ed : G ba l e ,
 W e H (LD2011), P e ad Leade h
 (LD2012), E e e a B e ad Re .
 Pee e: LD2001.
 Q a e Ced H 4.5

**LD3010 LEADERSHIP THROUGH FILM
 AND LITERATURE**

Th c e a e a a f c e a he e
 e a ad e h , a a ad
 ce a e . Th c e f he c e da f
 he h a e a e ed h h f a d e a e
 e c a e d ffe ad e h e ad
 c ce . Th c e ba ed he e e ha
 ad e h , e e a e ad f , a a f
 h e effe e e e a d e ha ced h h
 a e e a . Pee e: LD2001 RL2010
 e f c . (WI)
 Q a e Ced H 4.5

LD3020 CREATIVE LEADERSHIP

Ce a ca be a a a e f ad e h he
 21 ce . The bec e f h c e de e
 a d e ha ce e' ce a , a e each
 d a h e bec e a e d c e
 ad e f . E e e c a a c a

LI2050 AMERICAN LITERATURE II

This course is designed to help students understand the American literary tradition from the late 18th century to the present. The course will focus on the major authors and works of the period, including the works of the Founding Fathers, the Romantic writers, the Transcendentalists, the Realists, and the Modernists. The course will also explore the social and cultural context of the literature.

LI3001 STUDIES IN DRAMA

This course is designed to help students understand the history and development of drama. The course will focus on the major playwrights and works of the period, including the works of the Greek and Roman dramatists, the Elizabethan and Jacobean dramatists, and the Modernist dramatists. The course will also explore the social and cultural context of the drama.

LI3010 STUDIES IN THE NOVEL

This course is designed to help students understand the history and development of the novel. The course will focus on the major novelists and works of the period, including the works of the 18th and 19th century novelists, and the Modernist novelists. The course will also explore the social and cultural context of the novel.

LI3015 FOOD IN FILM AND LITERATURE

This course is designed to help students understand the role of food in film and literature. The course will focus on the major works of film and literature that explore the role of food, including the works of the 19th and 20th century writers and filmmakers. The course will also explore the social and cultural context of food.

LI3020 STUDIES IN THE SHORT STORY

This course is designed to help students understand the history and development of the short story. The course will focus on the major short story writers and works of the period, including the works of the 19th and 20th century short story writers. The course will also explore the social and cultural context of the short story.

LI3030 STUDIES IN POETRY

This course is designed to help students understand the history and development of poetry. The course will focus on the major poets and works of the period, including the works of the 18th and 19th century poets, and the Modernist poets. The course will also explore the social and cultural context of poetry.

LI3040 SPORTS IN LITERATURE

This course is designed to help students understand the role of sports in literature. The course will focus on the major works of literature that explore the role of sports, including the works of the 19th and 20th century writers. The course will also explore the social and cultural context of sports.

MG2040 PURCHASING AND SUPPLY CHAIN MANAGEMENT

This course is designed to provide students with a comprehensive understanding of the purchasing and supply chain management process. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG2001. (PT)
Q a e Ced H 4.5

MG2120 ACCELERATED MANAGEMENT

This course is designed to provide students with a comprehensive understanding of the management process. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: IB1001, h e r b r .
Q a e Ced H 4.5

MG3020 MANAGERIAL ACCOUNTING

This course is designed to provide students with a comprehensive understanding of managerial accounting. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG1001 and AC1002 AC1022.
Q a e Ced H 4.5

MG3030 MANAGERIAL TECHNOLOGY

This course is designed to provide students with a comprehensive understanding of managerial technology. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: EP1001 MG1001.
Q a e Ced H 4.5

MG3040 PROCESS AND QUALITY MANAGEMENT

This course is designed to provide students with a comprehensive understanding of process and quality management. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG2030, MT2001. (PT)
Q a e Ced H 4.5

MG3050 COMPENSATION AND BENEFIT MANAGEMENT

This course is designed to provide students with a comprehensive understanding of compensation and benefit management. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG2001. (PT)
Q a e Ced H 4.5

MG3060 HUMAN RESOURCES TRAINING & DEVELOPMENT

This course is designed to provide students with a comprehensive understanding of human resources training and development. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG2001. (PT)
Q a e Ced H 4.5

MG4001 PROCESS PLANNING AND CONTROL

This course is designed to provide students with a comprehensive understanding of process planning and control. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MT2001. (PT)
Q a e Ced H 4.5

MG4020 STRATEGIC MANAGEMENT

This course is designed to provide students with a comprehensive understanding of strategic management. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: AC3020 MG3020. (PT)
Q a e Ced H 4.5

MG4030 SENIOR MANAGEMENT SEMINAR

This course is designed to provide students with a comprehensive understanding of senior management. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG4020. (PT)
Q a e Ced H 4.5

MG4040 CONTEMPORARY MANAGEMENT

This course is designed to provide students with a comprehensive understanding of contemporary management. The course covers the selection and evaluation of suppliers, negotiation, and the management of the supply chain. Students will learn how to identify and evaluate potential suppliers, negotiate terms and conditions, and manage the supply chain to ensure the timely and cost-effective delivery of goods and services. The course also covers the importance of maintaining accurate records and reporting on supply chain performance. Prerequisite: MG4020. (PT)
Q a e Ced H 4.5

MT2001 STATISTICS

Th c eac a he de h a ca
ced e. Sa caaeae, e e add e-
ad a aedc eda h. C ec f
daad e e a fdaae d c ed,
a bab. Pee e: MT1002 MT1020
e ae .(PT)
Q a e Ced H 4.5

MT2005 SPECIAL TOPICS IN MATHEMATICS

The c e e a eca edaea f a he a c
ea de a. Each acad e c ea, a eca ed c
ch e hch f ee b h de ad
fac. T ca eca ed c hch a bech e
c rde, b ae ed, be he, e ca
a a, a he, a he a ca c, ab ac ae-
baad e e. Pee e: MT1002 e ae .
O he ee e a a f ea ea.
Q a e Ced H 4.5

MT2042 CALCULUS III

Th c e e de de ha d bac d
c a eca c a ed ec ca c. T c
c rde a a d ffe a, d ec a d e a e,
e e a f a a e f c, e e e a r,
d ffe a r ec ea, a d e a ec
fe d. Pee e: MT1041.
Q a e Ced H 4.5

MT2043 ORDINARY DIFFERENTIAL EQUATIONS

Th c e d ce he de he f e f
d a d ffe a e a. T c c eed c rde
eh d f f e a d ffe a e a,
e e a b a d ha e e eh d f
e a e. Pee e: MT1041.
Q a e Ced H 4.5

MT3020 DISCRETE MATHEMATICS

Th c e de de ha e de f
a he a c a e e f a ce ce. T c
c eed c rde, a ce, a r h, a h
a d ee, c eh d ad a he a ca c.
Pee e: MT1011 MT1020.
Q a e Ced H 4.5

MT4025 ADVANCED MATHEMATICAL METHODS

Th c e d ce he ad a ced a he a ca
eh d e ae e ee ad he h ca
ce ce. T c c rde F e ee, F e a f,
a d d ffe a e a, a da d c
he ca c f a a. Pee e: MT2043.
Q a e Ced H 4.5

MT4026 INTRODUCTION TO COMPLEX VARIABLES

Th c e d ce he de he he f
c e a ab e. T c c rde Ca ch- Re a
e a, c e e a, e ee, La e
e, a d he Re de he e. The a ca
f c a a e a r b e a r
d c ed. Pee e: MT2043.
Q a e Ced H 4.5

PHILOSOPHY

(--- A & -> -)

PH3015 HISTORY OF PHILOSOPHY

Th a e f hede e f We e h-
hch h. A ca e e a ed f he e a e
che ad e f h h c e e a f
d ffe e d. The h ad f ad
h h e feach e da ec deed, a d he

a ch f h hch had he ad he e
a e e ed. S e f he a b e f h h
a e e a ed: a ea a ce e ea, de e
e fee a ed e ad e ce, b d- d
e a, h ad e, da de a ce ad e,
ea a d ha e ca .
Q a e Ced H 4.5

PH3020 LOGIC: CRITICAL THINKING

Th c e e c ae de de a d
ec ca r h he e a e ad
ca ee de a ed ec, e b e ad
ce ae e ad/ a d ea. E ha b e a ced
de ad he e e f ea,
c e a ad e e c a r a da d ea, a d
a e d da r h ce e. (HO) (SL)
Q a e Ced H 4.5

PH3040 ETHICS OF BUSINESS LEADERSHIP

Th c e e a e he ba c c e f e h ad
he h h ca r da, a c e a he
a e, e e, e ad e h ad
he ac e ad f b e e. l e a e
h ea ec f h a beha hch ca be a b e d
h ad. l c de he a b a f
e ad e ad f e h e d c a a ca e f
a a e f b e a a ha ha e e e d
a a e e ad b d ae h d f c a r
d e a. l c de a r he a c e b e
f e ad e h f e ad e e eh ca
a a e e h ac a e c e. (HO)
Q a e Ced H 4.5

PH3050 POLITICAL PHILOSOPHY

Th c e b e h e f a a he de a f
e f he e ce e ad ee ca ca
a d c e a h he he bec f
ca ce ad ca a a. Va ca
fa e, ca ada ab he ba
f ca a a a e e d f he Gee
he ee.
Q a e Ced H 4.5

POLITICAL SCIENCE

(--- A & -> -)

PT3001 INTRODUCTION TO POLITICAL SCIENCE

P ca r Sc e ce he add c ed d f
e e ad c. Th a a e a c e
de ed e ea de he b f ca
he ea he e. The f c,
e ed a e a e a he a e a ca f
a e, a he d f h e ha, he, he e,
h, ad h, b e d e d a e f ca,
a a d e, ad a e ad b c d e.
The a a rch ce e ec e b e d f e
a da a e h e ca e ca a a r. (WI)
Q a e Ced H 4.5

PT3005 CONTEMPORARY POLITICAL IDEOLOGIES

A a b e f a e f ca r de e
ha d a ed, a d c e d ae, ca r d
ca r e h h he d h ce ad
he e. R b de e de c ac, a a
l a, a d he a a ha e ed he
f e d ce he de a h f, a d c e
c h e de e f h d e d f. Th
c e a e e e e face f de ca
e, h h e e f de ad he c
e a ce f ca r de f a h he fa e f
e a e da. (WI)
Q a e Ced H 4.5

RT3010 MERCHANDISE BUYING

Th c e de he de h he c
ha e he e e f echa d e. S de
a e e ced he e e a fac ha
f e ce he beha f c e a d he ech e
f de e a d edc echa d e c .
Th c e e he echa d ac e a d
a e e d f h e d e ed h he
d c a d d f d he a e ce.
The f he b e a echa d e b d e ,
a d dec a e e e ed. Th bac d
de he ba f e a he echa d
ac e a d dec e e ced f a b e a he
e a e B ac e a e c a e d f a a e
f e a e . P e e e: RT1005.
Q a e Ced H 4.5

RT3020 MERCHANDISE MATHEMATICS

Th c e de ed ea e he h he ,
he e a d ech e de he a ca f
echa d e e e , c f a e a d c
f e (d a d c) ea
e . The c ea ache ea a a e e f
he a d f he e a b e e a d
e ded e ea a e he de h he c

SC1022 GENERAL CHEMISTRY I LABORATORY

Th ad a ced c e c e he a a ad h
h SC1021. E ha -ba ed e e c
ha ae ad de ae a ad
c f he e ca rche a da ed che
T c c eed ca rde: ch e f che ca r
eac , e e e e h be ee eaca ,
a cad ec ca c e, ad che ca b d .
Pee e: MT1020, SC1021 c c e .
Q a e Ced H 1.5

SC2005 INTRODUCTION TO BOTANY

Th c e de ac ehe ede c f
he c e, h a de d c f a .
C e a a fec c a e, he c e
ea e he e h be ee a ad
h a , c d he f a a f d ce .
The e f a a e e a r
ba ce d c ed, ha a c e h a
c f c e e . Th c e a
H -de aed c e f c a de .
Q a e Ced H 4.5

SC2010 NUTRITION

Th ac e ba c . S bec a e
c eed he ba c e ce, e e e
a d effec f def c e ce . The e ab a h a f
ca b h dae , e ad fa aea a ed. The
f e a d a eac he e ab c
eac aed c ed. U a f c e
hea a f de a e c e f h c e .
Q a e Ced H 4.5

SC2011 PHYSICS I AND LAB

Th c e a ca c -ba ed a ach he ba c
a f h c ad a ca he d f
ca ca h ca rcha c . The c e a f
e e , e ad Ne ' a e a a ed.
S de ef ab a e e ba ed
ca e e a . Pee e: MT1040.
Q a e Ced H 4.5

SC2012 PHYSICS II AND LAB

Ref ec , e fac , d ffac a d e fe e c e
c ce a ed ca r e a e e e d
h ca . Wa e ad e e d b d ,
d a d a e a e a ed acc d he
ba c h c . A ca c a ach ed
a a e he fac h ch f a ce he beha f
he e c e . Pee e: SC2011 SC1011,
MT1040 (a a e c e) .
Q a e Ced H 4.5

SC2020 ANATOMY AND PHYSIOLOGY FOR RECREATION

Th c e d ce c he h ad
a a fe e c e, cad a c a f e ,
a d e h c E ha eced de -
a d he ce f c ba f a e e a .
Q a e Ced H 4.5

SC2031 ANATOMY & PHYSIOLOGY I

Th ba cc ec e he a a ad h
he h a a , ba ed he ce e, a
a d e c e f he b d . A e a a f
h c e he a f ed ca e .
Q a e Ced H 4.5

SC2032 ANATOMY & PHYSIOLOGY II

Th ad a ced c e c e he a a ad h
f he h a a ba ed he ce e, a
a d e c e f he b d . Pee e: SC1015
SC2031 ec e ded, b e ed. (HO)
Q a e Ced H 4.5

SC3010 ENVIRONMENTAL SCIENCE

Th c e e e a ce f cc ce de ar
h he b ca r ad h ca r a e f he d
e e . A a he e he ac f h a
a e ad ec c h he b d e a d
ec e f e, c de h a a ab e
e f he e ce a beache ed f b h
de ar ad de ar e a . T c cha
ee , a, ae e ce e, ad e ad
a c e e b e d c ed. (HO)
Q a e Ced H 4.5

SC3030 INTRODUCTION TO ECOLOGY

Th c ec be b ad he ce ce
d h h eac heach he ad
h he e . T c cha
c e ad da , he e- a f fee ,
ad he c a f e h he c ca r
c e e be e a ed. O he c cha
b de , a e e a da a c b e,
cce , ad he e h d ad a f e e a r
c e a b e d c ed.
Q a e Ced H 4.5

SC3040 BIOCHEMISTRY: CHEMISTRY FOR LIFE

Th c e d ce ba cc ce f che
ad a c/b ca rche he ha
a ca f che h a b , c e
f b ca r ec e ad e ab . T ca r c
ca r de che ca r b d ad e e , e ec e,
c e ad e ab f ca b h da e a d d ,
e ad e f c , ad c e ad f c
f ca c ac d . Pee e: SC1015 e a e ,
eh h ch rche , a he c e e e ar
c e b . (HO)
Q a e Ced H 4.5

SC3060 FOOD MICROBIOLOGY

Th c e d ce de a de a e
f c e ad he b ff da ca ed
c a . l a c ca r de b f
bace a ad f , cha ace c f a e ce
ff d e c be , a d de fca ad
c f d ea e a e a ca ed hf d .
Pee e: SC1015 e a e . (HO)
Q a e Ced H 4.5

SC4L40 CRIMINALISTICS LABORATORY

Th ha d - ab a acc a e LW4040, h ch
de a e e f e h d ed ec c
c e ce e , a he ad e e h ca r de ce,
a da a r ec eced a e . U de ech-
e ch ac dh h e c c ,
e c c d ec , ec h e ,
a d DNA e a a da a , de ac e
a ca e he e a a f c a e de ce
ea e . Lab f a ae -ba ed a d e
c b e . Pee e: M be
ched ed h LW4040.
Q a e Ced H 1.5

SECRETARIAL

(C --- B , -)

SE1011 WORD PROCESSING I

Th c e de ed d ce ba ca d
ad a ced ech e f d ce .W d ce -
■ ■be a ■ed a ed b e d c e
he e fead a ded ■ a ee ha ed.
Pee e: SE2001 e f de a e cha .
Q a e C ed H 4,5

SE1020 BUSINESS COMMUNICATIONS

The e f B e C ca de

aca f eade ce dffe
 h ce .S chcae e a ace,eh c ad
 a adde , c ec c a , e de dffe-
 e ce , e a e a ,ea e ad e
 affa ae adde ed.S e be ee eh c
 a dc e ae a e ad.The c ca
 a ad /e ec e ae a ed he d f
 de .S de ha e a e e a ha adde e
 de e bec a e a e e e a e .A he
 c ec ca de ,a e d e ced ad de f-
 ae e ha ca be e ed b h a ac -
 e e ce ad a c e h he de
 ea f f e ce, b ade he acce ace f
 dffe e ec e a a c ce .The e
 ee e ,b SO2001 ec e ded.
 Q a e Ced H 4.5

SO2030 GERONTOLOGY

Th c e adde e he d fh a a h h
 a d c a e a a f a he e
 f he a ce .Ac de a f ecfc,
 a e e ad e , ca d ca h ca e a
 a dec c b e ae e a ed. (SL)
 Q a e Ced H 4.5

**SO2040 COMMUNITY LEADERSHIP:
AN APPLIED SOCIOLOGY**

Th c e de ed de de h he
 c b e he e ca ea h ac a
 ee a a f a a .Th h
 de - aed ace e a e f a ede ed
 e , de be e ed a a ec f he
 - f - f d ca d ad a e, f d a
 a dc each e b e ,a e a
 ha e a ac h he a a ' ca e e.
 Add a , he de be e e ced e h
 he e ad h b a a b a a e c -
 ba ed ec, c c h h he e e -
 , ha e e a a a b e c b he
 e a a a .Th c e de de h
 ad e ced ec e e ce .The e e -
 e ,a h h PS2001 a d/ SO2001 efe ed.
 Q a e Ced H 4.5

SO2050 CULTURES OF AFRICA

Th c e e de a d he c e
 f S b-Saha a Af ca. S de c de h he
 e f Af ca ha e bee ha ed b a f ce :
 e a hc, ec c, e , h ca e ca
 c a d ca .The bec e e fa a h
 a S b-Saha a Af ca c e b e a f ,
 e e a , e a e ,a de a e f
 a d he c e , add e ad a
 acade c ce .The e de , a e

SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

(E - H, J, K, G - -)

SF1001 INTRODUCTION TO SPORTS/ENTERTAINMENT/EVENT MANAGEMENT

This course describes the /
e e a e /e e a a e e fee. E ha
he h caude e e , a a a c e
a d caee e ha e h he d .
O e a a e e e e d he a a e e fee
a d fa e e cha a e a , c e e e e ,
ef a ce e a d ad a a be
d c ed.
Q a e Ced H 4.5

SF2010 FACILITIES MANAGEMENT

This course describes the f c ,
ced e a d e e ce a a , de e ,
e a e a d a a d / d a d e ce a
fac e e . E ha he a ce
f he fac a a e' e a a he h ca
a a d d f a afe , c f a d
f a b . Pee e: SF1001 RL1001
HM1001 FM1001 TT1001. (PT)
Q a e Ced H 4.5

SF2020 EVENT MANAGEMENT

This course describes the e h d a d
ech e e ed a , a ,
a d de e a e e a d he e fee
e e a a a e . (PT)
Q a e Ced H 4.5

SF3010 TICKET SALES AND OPERATIONS

This course describes the c e
e a f a a fac . The c e c ce a e
he a e , a e a d e cha d f he
fac e e . E ha e ced da - da
a a e e ced e a d he ech e e d
c h b ffce e . Pee e:
FM2026, SF2010. (PT)
Q a e Ced H 4.5

SF3020 PROFESSIONAL SPORTS MANAGEMENT

This course describes the a a e e a d e
e e d fe a e e e . E ha
e ced he he e ca f da f fe a
a d he a ca f a a e e c e
he d .
Q a e Ced H 4.5

SF3030 ATHLETIC COACHING AND ADMINISTRATION

This course describes the a d ba c c ach /
ad a e c e a d h he f
a d a h c . l e ha e he e ch a cad
e c e a e e e e ce . S de e e a de
a e f c e e d he c e e a d
e d a h c c ach a d a a .
Pee e: LD2001.
Q a e Ced H 4.5

TECHNICAL SCIENCE

(----- B-----)

TS1000 INTRODUCTION TO COMPUTERS

Th c e de de h heba c de-
ad fc e e e ad ced e
ha he de ec e .S de a ac ca
ed e fc h had- e f d
ce ad hel e e .(PT)
Q a e Ced H 4.5

TS1010 MICROCOMPUTER APPLICATIONS

Th a ca c e e e c c e
c eced heba f ca a e de ad.
The c e c f ead hee ,da aba e ,ad
e e a h c a e d e e d a ca -
ha ha ec e f de a e .
S de a a e e f c f h he ced e
ad ba ab he e e e ad ca ab e
h h hec e f - f ca a e .
Pee e : CM1005 TS1000 e a e .(PT)
Q a e Ced H 4.5

TRAVEL-TOURISM

(B-H , , A C --)

TT1001 INTRODUCTION TO TRAVEL-TOURISM

Th d c c e f c e d e
ad ca ee h ha d f a e r c e h c
de : e a a d h e a e e c , a a e
e , c e e a , a e ad a e , a e
a h e c e , a e a d e e a e d a e
e .
Q a e Ced H 4.5

TT1010 DESTINATION GEOGRAPHY I

A d c c e de ed ac a he de
h a de a he U.S., Ca ada, Me c ,
S h A e ca d he Ca bbea .The c d c e
c a e ce a a d ca f ca ce he
a e .
Q a e Ced H 4.5

TT1011 DESTINATION GEOGRAPHY II

I add f ca de a a da ac
E e , A a d Af ca , h c e e e e
hec a a e e a e d e a a e a d
he f ca ce f a e he e a a rec .
Q a e Ced H 4.5

TT1025 TRAVEL SERVICE MANAGEMENT

Th c eac a de h he c e f
a a e e a he e e he a e d .
S de de f a a e e ech e a da a e
he effec he a a ad e e e .
Pee e : TT1001 a de he TT1010 TT1011.
(PT)
Q a e Ced H 4.5

TT1035 TRAVEL INFORMATION SYSTEMS

Th c e de ac e he e , ha d -
e a e e e ce .S de bec e fce
he e f c e A e Re C a (ARC)
d c e a , a ed CRS e , l e e
e ce , a e a he ech e e df he
a a e e f e a d a e e ce .S de a e
ab e de ad he ech e ca e ac
h a G a b a D b S e (GDS).
Pee e : TT1025.
Q a e Ced H 4.5

TT2030 TOUR MANAGEMENT

Th c e de edf de a ca ee
d e a .T c ca de:
e a , c e fa , a a e e
, cha ace c fa fe a de,
he ch f a a e e ad e a
c ca .
Q a e Ced H 4.5

TT2040 TRAVEL SALES MANAGEMENT

Th c e e ha e e ce a a e a
f he e ce .The ec ca e h
be ee a d e ce e e d h he
c e f he a a e a e eff .Pee e:
TT1001. (SL) (W)
Q a e Ced H 4.5

TT2099 TRAVEL CENTER PRACTICUM

The a e ac aff d he de he
c b e e acade cc e ha ac ca
a ach a a e e a .S de e ce e
had - e e e ce h e a h h
J h & Wa e ac c e , c d a ca
a e a e c , S a e f Rh de l a d V
I f a Ce e ca ed a T.F. Gee A ,
he J h & Wa e C a A che & M e ,
C e e T , a d he Ba c e Va e T
C c a Acade ce ha a ced ca ee
e b e e , b d e , e each , a e , a e
ad , a e a he e f c ca
e .S de a e e d a d ca
afa a a .Pee e : TT1035. (PT)
Q a e Ced H 13.5

TT3010 DYNAMICS OF TOURISM

Th a a a e e - e ed c e c e
he ec c , c a d ca f c he
a ad de e e f he d .
E ha a be a ced a a a c ce .
Q a e Ced H 4.5

TT3020 ECOTOURISM

Th e e c e e e a e e
d e f : ec .The de
e a e he ac f ec fce e a e
Ne he ac f ec fce e a e

TT3050 MANAGING NEGOTIATIONS IN THE SERVICE INDUSTRY

The course is designed to provide students with the knowledge and skills to manage negotiations in the service industry. It covers the theory and practice of negotiation, including the role of communication, conflict resolution, and decision-making. The course is delivered through a combination of lectures, seminars, and practical exercises. The course is assessed through a combination of written assignments, a group project, and a final examination.

Prerequisites: J... (PT)

Quality Standard 4.5

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