

ACCELERATED PROGRAMS IN CULINARY ARTS AND BAKING & PASTRY ARTS









JOHNSON & WALES UNIVERSITY offers two accelerated programs for those who wish to pursue a career in Culinary Arts or Baking & Pastry Arts. After completing either program, students will earn an associate degree with the opportunity to continue studying for their bachelor's degree.

ADVANCED STANDING PROGRAM

Program Options Baking & Pastry Arts

Culinary Arts

Who Should Apply This program is for those who have worked in

the food service industry for a minimum of 2–5 years (including military service), or who have completed extensive food service courses.

Program Begins June (Providence, Denver, Charlotte)

Campuses Baking & Pastry Arts (Charlotte)

Culinary Arts (Providence, Denver, Charlotte)

GARNISH YOUR DEGREE PROGRAM

Program Options Baking & Pastry Arts

Culinary Arts

Who Should Apply This program is for those who have earned

a bachelor's degree in any field and are planning to enter the food service industry.

Program Begins September

(Start date may vary by campus. At the Denver and Charlotte campuses, students may enroll for terms beginning in September, December or March.)

Campuses All



ADVANCED STANDING PROGRAM

The Advanced Standing program is designed to allow students to earn an associate degree in one year. Students complete their first year of study in one term through accelerated course work. They begin their sophomore year of study in the second term and receive their associate degree after four consecutive terms. Graduates may then continue for a bachelor's degree or return to the food service industry.

Students enter the Advanced Standing program in either Baking & Pastry Arts or Culinary Arts. You may qualify for the Advanced Standing program if you meet one of the following criteria:

- You've been working in the food service industry for 2–5 years (including military experience).
- $\bullet \ \ \text{You have completed extensive food courses at a vocational/technical school}. \\$
- \bullet You have completed food courses at another college.

Candidates for the Advanced Standing program must be high school graduates or current high school seniors. Students with prior college course work may be eligible for transfer credit.

Enroll in our Advanced Standing program and receive the same culinary foundation as celebrity chef and alum Tyler Florence, a 1992 graduate of the Advanced Standing Program.

Entrance into the Advanced Standing Program

Candidates must first be accepted for admission to the university. If you haven't applied to the university, please visit www.jwu.edu/apply and submit your application. Upon acceptance, students will take the Advanced Standing entrance exam to determine the extent of their food service knowledge. Students also must submit two letters of recommendation from industry employers (one from a food service instructor is acceptable for high school or transfer students).

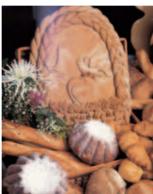
The examination for Culinary Arts covers hot and cold food production, baking procedures, recipe conversions, stocks and sauces, storeroom procedures, dining room service, meat cutting, and nutrition and sensory analysis.

The Baking & Pastry Arts exam covers the basic baking & pastry laboratory studies of the first-year Baking & Pastry Arts curriculum as outlined in the university catalog including breads and rolls, hot and cold desserts, classical French pastries, cake decorating and petits fours. The Advanced Standing exam fee is \$150 and is nonrefundable. Students must pass the exam to be admitted into the Advanced Standing program. Tests are administered on campus. However, arrangements can be made for tests to be taken off campus. Please contact Admissions at the campus where you plan to enroll to set up a test date and time.









Program Timeline

PROVIDENCE, DENVER AND CHARLOTTE CAMPUSES

Students begin classes in mid-June. From June through August, classes generally meet from 7 a.m. to 4:30 p.m. Monday through Friday and consist of both laboratory and academic courses. Upon successful completion of the summer session, students will attain sophomore status in September. During their sophomore year, students will complete two standard, 11-week terms of course work and a one-term hands-on learning experience at either a university facility or an off-campus internship site.

Tuition Savings

PROVIDENCE, DENVER AND CHARLOTTE CAMPUSES

Students in the Advanced Standing program will earn their associate degree in four terms, allowing them a two-term tuition savings over the traditional associate degree program. They may also be eligible for financial assistance for each term of their enrollment.

Students who anticipate filing for financial assistance will need to complete the Free Application for Federal Student Aid (FAFSA) at www.fafsa.ed.gov. JWU's FAFSA code is 003404. Advanced Standing students who are enrolling in June must complete the FAFSA form for the year they enroll and the following year.

Visit www.jwu.edu/tuition to view undergraduate tuition for June 2013.



GARNISH YOUR DEGREE PROGRAM

If you have already earned a bachelor's degree and are thinking about entering the food service industry, the Garnish Your Degree program will help you get closer to your dream career.* Students in this program earn an associate degree in one year (four terms) with the option of pursuing a bachelor's degree.

The Garnish Your Degree program has two tracks: Culinary Arts and Baking & Pastry Arts. To qualify, students must have earned a bachelor's degree from an accredited institution. Qualified applicants will receive transfer credit for general studies. Program candidates will have the opportunity to request evaluation of transfer credit for certain related professional studies and, because of Menu Planning and Cost Control. (Requests must be made prior to, or during, registration.) Students must present an active National Restaurant Association (NRA) ServSafe® sanitation certificate in order to be exempt from the sanitation course. Acceptance of such credit waives attendance and completion requirements for those specified courses; however, no financial credit is allowed.

^{*} International students should note that the standard "Garnish Your Degree" course list is based on a U.S. accredited bachelor's degree and evaluation of individual college/university transcripts. Those holding non-U.S. degrees must meet English proficiency requirements and complete ENG1020 English Composition and ENG1021 Advanced Composition and Communication. International students should allow for an additional term of study, after meeting ESL requirements, to complete this program.

Garnish Your Degree Curriculum

The program consists of four terms over the course of one year.

Start dates vary by campus. During Terms I and II, students will take fundamentals and principles courses along with related professional studies. During Term III, students will take advanced techniques courses along with other related professional studies. Students begin to use skills acquired in the first three terms by participating in an internship learning experience to provide practical, on-the-job training with opportunities for a variety of experiences in both kitchen preparation areas and front-of-the-house operations. The following is a typical academic course schedule, based on the current course catalog.

CULINARY ARTS

Term I or Fundamentals

Term II Stocks, Sauces and Soups

Essentials of Dining Room Traditional European Cuisine Introduction to Baking and Pastry

New World Cuisine

Food Safety and Sanitation Management*

Term I or Principles

Term II Principles of Beverage Service

Nutrition and Sensory Analysis Purchasing and Product Identification

Ckills of Mostcutting

Skills of Meatcutting

Fundamentals of Food Service Production Introduction to Menu Planning and Cost Controls*

Term III Advanced Techniques

Garde Manger

Classical French Cuisine

Advanced Dining Room Procedures

International Cuisine

Advanced Patisserie/Desserts Introduction to Nutrition*

Term IV Experiential Education Component

Note: Fach term has five labs.

* Academic Course

BAKING & PASTRY ARTS

Term I or Fundamentals

Term II Fundamental Skills and Techniques

Classic Pastry Pies and Tarts

Cookies and Petits Fours Hot and Cold Desserts

Food Safety and Sanitation Management*

Term I or Principles

Term II Chocolates and Confections

Introduction to Cakes

Principles of Artisan Bread Baking

Viennoiserie

Introduction to Nutrition*

How Baking Works

Term III Advanced Techniques

Specialty Cakes

Entremets and Petits Gateaux

Plated Desserts

Advanced Artisan Bread Baking

Sugar Artistry

Food and Beverage Cost Control*

Term IV Experiential Education Component

Program Timeline

Students complete their studies over four consecutive terms. Classes consist mostly of laboratory classes, with some academic classes. Students will also complete a one-term, hands-on learning experience at an off-campus internship.

Tuition

To view undergraduate tuition and fees for the 2013–14 academic year, visit www.jwu.edu/tuition and select the campus where you plan to enroll. Students are required to pay tuition and fees for all four terms.

Students who anticipate filing for financial assistance will need to complete the Free Application for Federal Student Aid (FAFSA) at www.fafsa.ed.gov. JWU's FAFSA code is 003404. Institutional financial aid, including transfer scholarships, is available to qualified students.

^{*} Academic Course

GENERAL INFORMATION

Program Applications

Applications for the Advanced Standing and the Garnish Your Degree programs are included in this brochure.

Students applying for the Advanced Standing or the Garnish Your Degree program need to apply to JWU and be accepted before enrolling in the program. To apply, visit www.jwu.edu/apply. When applying to programs, students should also submit an application for admission to the university as far in advance as possible of their intended enrollment date, and provide the following:

- JWU Admissions Application, www.jwu.edu/apply
- Official high school transcript
- Official college transcript(s), if applicable

Campus Contact Information



Providence Campus
Admissions
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
800-342-5598
401-598-2370
pvd@admissions.jwu.edu



North Miami Campus Admissions Johnson & Wales University 1701 NE 127th Street North Miami, FL 33181 866-598-3567 305-892-7000 mia@admissions.jwu.edu



Denver Campus
Admissions
Johnson & Wales University
7150 Montview Boulevard
Denver, C0 80220
877-598-3368
303-256-9300
den@admissions.jwu.edu



Charlotte Campus
Admissions
Johnson & Wales University
801 West Trade Street
Charlotte, NC 28202
866-598-2427
980-598-1100
clt@admissions.jwu.edu

Notice of Nondiscrimination

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





OPTION I

Advanced Standing

FOR OFFICE USE ONLY: CAMPUS IRI IFL FEE ACK.	□CO □NC
STATUS	

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Name		Phone	
Street Address			
City		State	ZIP
High School		Year of H.S. Gradua	ation
I am applying for the Advance ☐ Providence, Rhode Island ☐ I have already been accepte	☐ Denver, Colorado	Charlotte, North Carolina ving JWU campus:	a
Have you attended classes at			☐ No
If yes, give campus and dates:_			
How did you hear about Adva ☐ Admissions Representative ☐ Johnson & Wales Alumni v	e 🖵 Employer 🖵 Johr	nson & Wales Alumni 📮	□ Mailing
FOOD SERVICE EMPLOYMENT	HISTORY (Please use a sep	arate sheet if more space	e is needed.)
Employer		Dates of Employm	ent
Address			
Describe your responsibilities:			
Employer		Dates of Employm	ent
Address		. ,	
Describe your responsibilities:			
PREVIOUS COLLEGE ATTEND	ED (Please list college nam	e and dates of attendance	ce.)
Name		Dates Attended	
Address			
Degree Earned			

ADVANCED STANDING EXAM	INATION: Please check the	appropriate testing locat	ion.
EXAMINATION: (check one)	TESTING LOCATIONS: (d	check one)	
☐ Culinary Arts	Providence Campus	Denver Campus	☐ Charlotte Campus
☐ Baking & Pastry Arts*	☐ Providence Campus	☐ Denver Campus	☐ Charlotte Campus
The Advanced Standing exam fet the Advanced Standing program test to be taken off campus. Pleas and time. * The Baking & Pastry Arts Program at each campus.	. Tests are administered on ca e contact Admissions at the ca	mpus. However, arrangeme ampus where you plan to er	nts can be made for the nroll to set up a test date

Mail the Advanced Standing application along with your two letters of recommendation and nonrefundable \$150 Advanced Standing Examination fee (payable to Johnson & Wales University) to the testing location you have chosen. You may also attach your résumé. Remember, you must be accepted to the university before enrolling in this program. See Page 7 for details and contact information.

OPTION II

Signature of Applicant

Garnish Your Degree

FOR OFFIC	E USE (ONLY:		
CAMPUS	🔲 RI	☐ FL	□ co	☐ NC
FEE				
ACK.				
STATUS				

	STATUS		
PLEASE PRINT			
Name Phone	Phone		
Street Address			
<u>City</u> State	ZIP		
High School Year of	of H.S. Graduation		
I am applying for the Garnish Your Degree program at: ☐ Providence, Rhode Island ☐ North Miami, Florida ☐ Denver, Colo ☐ I have already been accepted for admission at the following JWU can	,		
Have you attended classes at Johnson & Wales University previously? If yes, give campus and dates:	☐ Yes ☐ No		
How did you hear about the Garnish Your Degree program? ☐ Admissions Representative ☐ Employer ☐ Johnson & Wales ☐ Johnson & Wales Alumni website ☐ Other	Alumni 🗖 Mailing		
EMPLOYMENT HISTORY (Please use a separate sheet if more space is	needed.)		
	of Employment		
Address			
Describe your responsibilities:			
Employer Dates	of Employment		
Address			
Describe your responsibilities:			
•			
PREVIOUS COLLEGES ATTENDED (Please list college names and date	es of attendance.)		
Name Dates	Attended		
Address			
Degree Earned			
Name Dates	Attended		
Address			
Degree Earned			
☐ I have applied for admission at www.juw.edu/apply and requested rhigh school and college(s). ☐ I have enclosed an admissions application. ☐ I have enclosed my high school transcripts. ☐ I have enclosed my college transcripts.	ny official transcripts from my		
Mail the Garnish Your Degree application, along with your Johnson & Wales I and transcripts to the campus you have chosen. You may also attach your ré-			

Date