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# The Richard C. Goodwin College of Professional Studies

The mission of the <u>Goodwin College of Professional Studies</u> is to provide contemporary students with the academic foundation and practical education that meets their career aspirations and facilitates their professional and personal advancement.

While still serving a large adult, part-time student population, the College has grown into a distinct entity that creates and delivers programs that are professional and applied in nature for both full-time traditional and nontraditional students. Today, the College offers full-time and part-time programs, credit and non-credit courses, classes during the day, evening, Saturdays, and online—as well as programs designed to suit the needs of the corporate sector.

The College also provides a range of continuing adult and professional education programs, certificates of proficiency, licensing and certification test preparation, and customer contracted training. The College abides by the continuing education unit (CEU) criteria for quality education.

All Goodwin programs are unique, aligning with market and industry needs, and blending theory with practice through laboratory experiments, field trips, and solid alliances with key businesses and industries. Instruction at Goodwin is supported by a team of educators with noteworthy educational credentials and expertise, and varied industrial background.



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# The Richard C. Goodwin College of Professional Studies

The College offers several degree completion options to students with busy schedules or wishing to complete previous studies.

# **Accelerated Degree Programs**

These programs are designed for people who already have earned an associate's degree or equivalent and for working adults and professionals. The types of programs available are listed below:

- Corporate onsite degree completion
- Saturday Scholars Degree Completion Program

# **Part-time Evening Studies**

The College offers several partnership programs with other colleges and schools at the University. These degree programs are housed in the respective day departments, and are offered in the evening for students who cannot attend classes during the day. However, many of these degree programs may require courses during the day. Detailed program descriptions and curriculum requirements may be found by visting the College's <u>Part-Time Undergraduate</u> <u>Studies</u> web page.

# **Off-site Programs**

The Goodwin College brings high quality Drexel courses and faculty members to your facility, offering your employees an exceptional and convenient education. Through Drexel, companies may choose to offer their employees programs and certificates at their place of work. The College works seamlessly with organizations to provide the support and training that their employees want and that management needs in order to maintain a competitive edge in their industry. A Drexel education is a benefit that makes sense for both employees and employees. It enhances an organization's reputation, improves employee retention rates, and makes for a skilled and talented workforce. Visit <a href="http://www.drexel.edu/goodwin/">http://www.drexel.edu/goodwin/</a> for more information.

# Drexel University and Burlington County College (BCC) programs

Drexel University and Burlington County College (BCC) have joined together to create a unique educational opportunity: Drexel at BCC. This partnership enables BCC students to earn a bachelor's degree from Drexel University while remaining on BCC's Mount Laurel campus.



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# Architecture - Part-time Evening Program

# Part-time Evening Curriculum

The program, offered entirely in the evening, leads to a Bachelor of Architecture degree. The program is structured into three areas of study: the studio/thesis sequence; required and elective architectural coursework; and required university coursework.

# Calendar

The course of study usually takes seven years to complete, but students with transfer credits in studio design can accelerate their program. Students are expected to supplement their academic work through full-time employment in architectural offices. The studio courses and most required professional courses are offered in sequences during the fall, winter and spring quarters. Elective courses and required university courses are available during the summer quarter.

# **Transfer Credits**

It is possible to transfer into the architecture program at Drexel. Transfer credit for comparable courses completed at accredited institutions will be awarded if grades of C or higher have been earned. Placement and credit in studio design courses will depend on a portfolio review of the students' academic design projects. In general advanced placement in design is awarded when students have successfully completed comparable studios in B.Arch. programs or in recognized pre-architecture transfer programs.

## **Advisement and Departmental Regulations**

Please refer to the department's General Counseling Guidelines to the Curriculum for a complete description of all departmental regulations and procedures, and for advice in selecting, sequencing, and scheduling coursework. These guidelines are available at the Office of the Department of Architecture at 3201 Arch Street.

# Accreditation

The Bachelor of Architecture degree program at Drexel is accredited by the <u>National Architectural Accrediting Board (NAAB)</u>.

In the United States, most state registration boards require a degree from an accredited professional degree program as a prerequisite for licensure. The National Architectural Accrediting Board (NAAB), which is the sole agency authorized to accredit U.S. professional degree programs in architecture, recognizes three types of degrees: the Bachelor of Architecture, the Master of Architecture, and the Doctor of Architecture. A program may be granted a six-year, three-year, or two-year term of accreditation, depending on its degree of conformance with established educational standards.

Master's degree programs may consist of a preprofessional undergraduate degree and a professional graduate degree, which, when earned sequentially, comprise an accredited professional education. However, the preprofessional degree is not, by itself, recognized as an accredited degree.

## Architecture vs Architectural Engineering

Because Drexel university offers two programs with "architecture" in their titles, it is useful to point out the significant differences between them:

Architects design buildings to meet people's spatial, organizational, and aesthetic needs; they also coordinate the building design process. After earning a Bachelor of Architecture Degree, graduates become registered architects by completing the required work experience and state licensing examinations.

Architectural Engineers specialize in the design of engineering systems within buildings. Architectural Engineers earn Bachelor of Science Degrees and become professional engineers with the required experience and state examinations. Students whose interests are focused on the technological and engineering aspects of buildings should review Drexel's major in <u>Architectural Engineering</u> offered by the College of Engineering.



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# Architecture

# The Part-Time Evening Program

The Part-Time Evening Program leads to a Bachelor of Architecture degree. The course of study usually takes seven years to complete, but students with transfer credits in studio design can accelerate their program. Since all courses are offered in the evening, students are expected to supplement their academic work with full-time employment in architectural offices. Please contact the Department of Architecture at 215-895-2409 for further information.



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# Architecture: Part-Time Evening Program

Bachelor of Architecture Degree: 221.0 credits.

# **Degree Requirements**

#### **Required courses**

General education requirements		Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
<u>MATH 181</u>	Mathematical Analysis I	3.0
MATH 182	Mathematical Analysis II	3.0
MATH 183	Mathematical Analysis III	3.0
PHYS 182	Applied Physics I	3.0
PHYS 183	Applied Physics II	3.0
PHYS 184	Applied Physics III	3.0
	Humanities electives*	9.0
	Social science electives	9.0
	Free electives	24.0

\*One humanities elective should be a PHIL course addressing Ethics for Architects.

Departmental requirements		Credits
ARCH 111	Studio 1-1	3.0
ARCH 112	Studio 1-2	3.0
ARCH 113	Studio 1-3	3.0
ARCH 121	Studio 2-1	3.0
ARCH 122	Studio 2-2	3.0
ARCH 123	Studio 2-3	3.0
ARCH 231	Studio 3-1*	3.0
ARCH 232	Studio 3-2	3.0
ARCH 233	Studio 3-3	3.0
ARCH 241	Studio 4-1	4.0
ARCH 242	Studio 4-2	4.0
ARCH 243	Studio 4-3	4.0
ARCH 351	Studio 5-1	4.0

ARCH 352	Studio 5-2	4.0
ARCH 353	Studio 5-3	4.0
ARCH 361	Studio 6-1*	4.0
ARCH 362	Studio 6-2	4.0
ARCH 363	Studio 6-3	4.0
ARCH 496	Thesis I	8.0
ARCH 497	Thesis II	8.0
<u>ARCH 498</u>	Thesis III	8.0

\*Prior to taking this course student must meet the Department of Architecture's minimum studio advancement requirements. See the Department's <u>Advising Guidelines</u> web page page for more details.

Required professional courses		Credits
ARCH 14I	Architecture and Society I	3.0
ARCH 142 WI	Architecture and Society II	3.0
ARCH 143 WI	Architecture and Society III	3.0
ARCH 150	Introduction to CADD I	4.0
ARCH 153	Introduction to CADD II	4.0
ARCH 155	Basic Architectural Drawing	3.0
ARCH 156	Graphic Communication I	3.0
ARCH 161	Architectural Construction	3.0
ARCH 261	Environmental Systems I	3.0
ARCH 262	Environmental Systems II	3.0
ARCH 263	Environmental Systems III	3.0
CIVE 261	Materials and Structural Behavior I	3.0
CIVE 262	Materials and Structural Behavior II	3.0
CIVE 263	Materials and Structural Behavior III	3.0

History and the	eory electives	12.0 Credits
Three or four o	f the following courses	
ARCH 341	Theories of Architecture I	3.0
ARCH 342	Theories of Architecture II	3.0
ARCH 343	Theories of Architecture III	3.0
ARCH 344	History of the Modern Movement I	3.0
ARCH 345	History of the Modern Movement II	3.0
ARCH 346	History of Philadelphia Architecture	3.0
ARCH 347	Summer Study Abroad (6 credits)	6.0
ARCH 348	Studies in Vernacular Architecture	3.0
ARCH 421 WI	Environmental Psychology and Design Theory	3.0
ARCH 441	Urban Design Seminar I	3.0
ARCH 442	Urban Design Seminar II	3.0
ARCH 499	Special Topics in Architecture	3.0

Professional electives		Credits
Any three of	the following courses*	
ARCH 157	Graphic Communication II	3.0
ARCH 431	Architectural Programming	3.0
ARCH 432	The Development Process	3.0
ARCH 435	Management Seminar I	3.0
ARCH 436	Management Seminar II	3.0
ARCH 451	Advanced Drawing	3.0
ARCH 455	Computer Applications in Architecture I	3.0
ARCH 456	Computer Applications in Architecture II	3.0
ARCH 461	Technology Seminar I	3.0
ARCH 462	Technology Seminar II	3.0
ARCH 465	Energy and Architecture	3.0
ARCH 499	Special Topics in Architecture	3.0
CIVE 400	Structural Design I	3.0
CIVE 401	Structural Design II	3.0
CIVE 402	Structural Design III	3.0
CIVE 464	Acoustics and Noise Control in Buildings I	3.0
CMGT 462	Construction Management I	3.0
CMGT 463	Value Engineering II	3.0
CMGT 363	Estimating I	3.0

\* History and theory electives taken beyond the 12 credits required can also be used to satisfy professional elective requirements.

#### Writing-Intensive Course Requirements

In order to graduate, all students beginning with the entering class of 2002/01 (fall, 2002) must pass three writing-intensive courses after their freshman year. Two writing-intensive courses must be in a student's major. The third can be in any discipline. Students are advised to take one writing-intensive class each year, beginning with the sophomore year, and to avoid "clustering" these courses near the end of their matriculation. Transfer students need to meet with an academic advisor to review the number of writing-intensive courses required to graduate.

A "WI" next to a course in this catalog indicates that this course can fulfill a writingintensive requirement. Departments will designate specific sections of such courses as writing-intensive. Sections of writing-intensive courses are not indicated in this catalog. Students should check the section comments in Banner when registering. Students scheduling their courses in Banner can also conduct a search for courses with the attribute "WI" to bring up a list of all writing-intensive courses available that term. For more information on writing-intensive courses, see the Drexel University Writing Program's <u>Writing-Intensive Course</u> page.



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# Architecture

Bachelor of Architecture Degree: 221.0 credits

# Part-time Evening Program

# **Recommended Plan of Study:**

This curriculum format is adjustable to each student's academic situation. Transfer credit evaluation, prior architectural experience, and other considerations may restructure the student's yearly program schedul**e**.

First	year
	Juan

Fall Quarter		Credits
ARCH 111	Studio 1-1	3.0
ARCH 155	Basic Architectural Drawing	3.0
ENGL 101	Expository Writing and Reading	3.0
Winter Quarter	r	
ARCH 112	Studio 1-2	3.0
ARCH 156	Graphic Communication I	3.0
ENGL 102	Persuasive Writing and Reading	3.0
Spring Quarter	r	
ARCH 113	Studio 1-3	3.0
ARCH 161	Architecture Construction	3.0
ENGL 103	Techniques of Analysis Evaluation	3.0
Summer Quart	er	
ARCH 150	Introduction to CADD I	4.0
	Humanities elective	3.0
	Total credits	34.0

#### Second year

Fall Quarter		Credits
ARCH 121	Studio 2-1	3.0
ARCH 14I WI	Architecture and Society I	3.0
MATH 181	Mathematical Analysis I	3.0
Winter Quarter		
ARCH 122	Studio 2-2	3.0
ARCH 142 WI	Architecture and Society II	3.0
<u>MATH 183</u>	Mathematical Analysis II	3.0

Spring Quarter		
ARCH 123	Studio 2-3	3.0
ARCH 143 WI	Architecture and Society III	3.0
<u>//ATH 182</u>	Mathematical Analysis III	3.0
Summer Quarte	r	
ARCH 153	Introduction to CADD II	4.0
	Social science elective	3.0
	Total credits	34.0
	Total credits	

# Third year

	·······	
Fall Quarter		Credits
ARCH 231	Studio 3-1*	3.0
PHYS 182	Applied Physics I	3.0
	Social science elective	3.0
Winter Quarter		
ARCH 232	Studio 3-2	3.0
PHYS 183	Applied Physics II	3.0
	Humanities elective	3.0
Spring Quarter		
ARCH 233	Studio 3-3	3.0
PHYS 184	Applied Physics III	3.0
	Humanities elective	3.0
	Total credits	27.0

\*Prior to taking this course student must meet the Department of Architecture's minimum studio advancement requirements. See the Department's <u>Advising Guidelines</u> web page page for more details.

### Summer Quarter

History/Theory elective	3.0
Social science elective	3.0
Free elective	3.0
Total credits	36.0

# Fourth year

Fall Quarter		Credits
ARCH 241	Studio 4-1	4.0
CIVE 261	Materials and Structural Behavior I	3.0
Winter Quarte	er	
ARCH 242	Studio 4-2	4.0
CIVE 262	Materials and Structural Behavior II	3.0
Spring Quart	er	
ARCH 243	Studio 4-3	4.0
CIVE 263	Materials and Structural Behavior III	3.0
Summer Qua	rter	
	History/Theory elective	3.0
	Professional elective	3.0
	Free elective	3.0

Fall Quarter		Credits
ARCH 351	Studio 5-1	4.0
ARCH 261	Environmental Systems I	3.0
Winter Quart	er	
ARCH 352	Studio 5-2	4.0
ARCH 262	Environmental Systems II	3.0
Spring Quart	er	
ARCH 353	Studio 5-3	4.0
ARCH 263	Environmental Systems III	3.0
Summer Qua	rter	
	History/Theory elective	3.0
	Professional elective	3.0
	Free elective	3.0
	Total credits	27.0

# Fifth year

# Sixth year

Fall Quarter		Credits
ARCH 361	Studio 6-1*	4.0
	Free elective	3.0
Winter Quarte	er	
ARCH 362	Studio 6-2	4.0
	Social science elective	3.0
Spring Quart	er	
ARCH 363	Studio 6-3	4.0
PHIL	Ethics for Architects	3.0
Summer Qua	rter	
	Professional elective	3.0
	Free elective	3.0
	Total credits	27.0

\*Prior to taking this course student must meet the Department of Architecture's minimum studio advancement requirements. See the Department's <u>Advising Guidelines</u> web page page for more details.

# Seventh year (Thesis)

	Credits
Thesis I	8.0
History/Theory elective	3.0
er	
Thesis II	8.0
Free elective	3.0
er	
Thesis III	8.0
	History/Theory elective er Thesis II Free elective er



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# **Applied Engineering Technology**

The Bachelor of Science (B.S.) degree in Applied Engineering Technology provides an integrated educational experience directed toward development of the ability to apply fundamental knowledge to the solution of practical technological problems.

All students enrolled in the program are required to take general education courses including mathematics, the sciences and liberal arts. During their sophomore year, students need to choose one of the three available concentrations, namely <u>electrical</u>, <u>manufacturing</u>, or <u>mechanical engineering</u> technology. These concentrations consist of core fundamental courses, technical electives, free electives and a three-term senior design project reflecting industrial practices.

The AET program distinguishes itself from traditional engineering programs by placing emphasis on the application of theory, by integrating most courses with laboratory experience, and by incorporating faculty with extensive industrial experience.

The AET program includes full-time and part-time enrollment options. Students pursuing the full-time option can opt for a four-year program with a six-month internship or a five-year program with an eighteen-month co-op period.

Applied engineering technology graduates are uniquely qualified to serve in a variety of functions requiring traditional and nontraditional technological skills. The program also prepares students for graduate study in a variety of fields including engineering management, business administration, and health technology.



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# Applied Engineering Technology Manufacturing Engineering Technology Concentration

Bachelor of Science Degree: 187.5 credits

#### **Required courses**

Humanities and social sciences requirements		34.0 Credits	
ENGL 101	Expository Writing and Reading	3.0	
ENGL 102	Persuasive Writing and Reading	3.0	
ENGL 103	Analytical Writing and Reading	3.0	
COM 111	Introduction to Corporate Communication	3.0	
COM 230	Principles of Speech	3.0	
ECON 201	Microeconomics	4.0	
HIST 285	Technology in Historical Perspective	3.0	
PHIL 315	Engineering Ethics	3.0	
	Liberal studies electives	9.0	

Basic Science requirements	14.5 Credits
CHEM 111 General Chemistry I	4.0
CHEM 113 Chemistry Laboratory I	1.5
PHYS 152 Physics for Life Sciences I	4.5
PHYS 153 Physics for Life Sciences II	4.5

Mathematics requirements		15.0 Credits
<u>MATH 110</u>	Precalculus	3.0
<u>MATH 121</u>	Calculus and Analytic Geometry I	4.0
MATH 122	Calculus and Analytic Geometry II	4.0
<u>STAT 201</u>	Statistics I	4.0

Applied Engineering Technical Core		62.0 Credits
EET 201	Circuit Analysis I	4.0
EET 202	Circuit Analysis II	4.0
EET 203	Non-Destructive Evaluation of Materials	4.0

EET 204	Introduction to Nanotechnology	4.0
EET 205	Digital Electronics with Laboratory	4.0
EET 311	Modeling of Engineering Systems	4.0
<u>EET 319</u>	Programmable Logic Controllers	4.0
<u>EET 401</u>	Applied Micro-controllers	3.0
MET 100	Graphical Communication	4.0
<u>MET 101</u>	Manufacturing Materials	4.0
MET 204	Quality Control	3.0
MET 205	Robotics and Mechatronics	3.0
MET 209	Fluid Power	3.0
<u>MET 213</u>	Applied Mechanics	4.0
MHT 205	Thermodynamics I	3.0
MHT 226	Measurement Lab	3.0
<u>CIVE 240</u>	Engineering Economics	3.0
INDE 370	Industrial Project Management	3.0

MET Concentration requirements		24.0 Credits
<u>MET 201</u>	Introduction to Manufacturing Industries	3.0
<u>MHT 201</u>	Kinematics	3.0
MET 313	Machine Tool Processing	3.0
<u>MET 316</u>	Computer Numerical Control	3.0
<u>MET 407</u>	Manufacturing Processes	3.0
<u>MET 408</u>	Manufacturing Information Management	3.0
<u>MET 310</u>	Advanced Robotics/Mechatronics	3.0
<u>MET 411</u>	Advanced Computer Numerical Control	3.0

MET Technical electives	6.0 Credits
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## Students select 6.0 credits from the following courses:

<u>MET 301</u>	Advanced Design Graphics	3.0
<u>MET 402</u>	Manufacturing Design w/CAD	3.0
MET 403	Three Dimensional Modeling	3.0
<u>MET 404</u>	Digital Instrumentation	3.0
MET 409	Green Manufacturing	3.0
<u>MET 380</u>	Special Topics in Manufacturing Engineering Technology	2.0

Capstone course requirements	9.0 Credits
MET 421 Project Design I	3.0
MET 422 Project Design II	3.0
MET 423 Project Design III	3.0

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Miscellaneous		8.0 Credits
<u>CS 161</u>	Introduction to Computing	3.0
EET 102	Introduction to AET	2.0
<u>UNIV 101</u>	The Drexel Experience	2.0
Free electi	ves	15.0 Credits

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#### **Recommended Plan Of Study**

BS Applied Engineering Technology 5 YR UG Co-op Concentration /Manufacturing Engineering Tech

Term 1		Credits
CHEM 111	General Chemistry I	4.0
<b>CHEM</b> 113	General Chemistry I Laboratory	1.5
EET 102	Introduction to Applied Engineering Technology	3.0
ENGL 101	Expository Writing and Reading	3.0
<b>MATH 110</b>	Precalculus	3.0
PHYS 152	Physics for Life Sciences I	4.5
UNIV 101	The Drexel Experience	1.0
	Term Credits	20.0
		20.0
Term 2		Credits
ENGL 102	Persuasive Writing and Reading	3.0
MATH 121	Calculus I	4.0
MET 100	Graphical Communication	4.0
PHYS 153	Physics for Life Sciences II	4.5
<u>UNIV 101</u>	The Drexel Experience	1.0
	Term Credits	16.5
-		
Term 3		Credits
<u>CS 161</u>	Introduction to Computing	3.0
EET 201	Circuit Analysis I	4.0
ENGL 103	Analytical Writing and Reading	3.0
MATH 122 MET 101	Calculus II	4.0
<u>MET 101</u>	Manufacturing Materials Term Credits	4.0
	Term Credits	18.0
Term 4		Credits
COM 111	Principles of Communication	3.0
COM 111 EET 202	Principles of Communication Circuit Analysis II	3.0 4.0
	•	
EET 202	Circuit Analysis II	4.0
EET 202 EET 205	Circuit Analysis II Digital Electronics with Laboratory	4.0
EET 202 EET 205 MHT 226	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab	4.0 4.0 3.0
EET 202 EET 205 MHT 226 STAT 201	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I	4.0 4.0 3.0 4.0 18.0
EET 202 EET 205 MHT 226 STAT 201 Term 5	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits	4.0 4.0 3.0 4.0 18.0 Credits
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials	4.0 4.0 3.0 4.0 18.0 Credits 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 15.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I Term Credits	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 15.0 Credits
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 Term 6	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 15.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 Term 6 COM 230	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 5.0 Credits 3.0 4.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I <i>Term Credits</i> Techniques of Speaking	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 5.0 Credits 3.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 COM 230 ECON 201 EET 311	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 5.0 Credits 3.0 4.0 4.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201 EET 311 EET 319	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems PLC Fundamentals	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 3.0 3.0 4.0 4.0 4.0 4.0
EET 202         EET 205         MHT 226         STAT 201         Term 5         EET 203         EET 204         HIST 285         MET 205         MHT 205         COM 230         ECON 201         EET 311         EET 319         MET 213	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I Term Credits Techniques of Speaking Economics I Modeling of Engineering Systems PLC Fundamentals Applied Mechanics	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 5.0 Credits 3.0 4.0 4.0 4.0 4.0 4.0
EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201 EET 311 EET 319	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Robotics and Mechatronics Thermodynamics I Term Credits Techniques of Speaking Economics I Modeling of Engineering Systems PLC Fundamentals Applied Mechanics	4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 3.0 3.0 3.0 5.0 Credits 3.0 4.0 4.0 4.0 4.0

	Applied Micro-controllers	3.0
MET 204	Applied Quality Control	3.0
MET 209	Fluid Power	3.0
PHIL 315	Engineering Ethics Term Credits	3.0
	Term Credits	15.0
Term 8		Credits
<u>MET 201</u>	Introduction to Mfg Processes	3.0
<u>MET 203</u>	Machine Tool Processing	4.0
<u>MHT 201</u>	Kinematics	3.0
	Free elective	3.0
	Term Credits	13.0
Term 9		Credits
INDE 370	Industrial Project Management	3.0
MET 310	Advanced Robotics and Mechatronics	3.0
MET 316	Computer Numerical Control	3.0
MET 407	Manufacturing Processes	3.0
MET 408	MFG Information Management	3.0
	Term Credits	15.0
Term 10		Credits
MET 411	Advanced Computer Numerical Control	3.0
MET 421	Senior Design Project I	3.0
	Free elective	3.0
	Liberal studies elective	4.0
	Term Credits	13.0
Term 11		Credits
MET 422	Senior Design Project II	3.0
	Free electives	6.0
•	Liberal studies elective	3.0
•	MET technical elective (See degree requirements for options)	3.0
	Term Credits	15.0
Term 12		Credit
MET 423	Senior Design Project III	3.0
	Free elective	3.0
•	Liberal studies elective	3.0
•	MET technical elective (See degree requirements for options)	3.0
	Term Credits	12.0
	Total Credits (minimum)	189.



- All majors
- All minors
- Arts and Sciences
- Business
- Biomedical Engineering
- Education
- Engineering
- Information Science and Technology
- Media Arts & Design
- Nursing and Health
- Professions
- Professional Studies
- ROTC

# **Graduate Catalog**

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# Applied Engineering Technology Electrical Engineering Technology Concentration

Bachelor of Science Degree: 187.5 credits

#### **Required courses**

Humanitie	s and social sciences requirements	34.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
COM 111	Introduction to Corporate Communication	3.0
COM 230	Principles of Speech	3.0
ECON 201	Microeconomics	4.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Liberal studies electives	9.0

Basic Science requirements	14.5 Credits
CHEM 111 General Chemistry I	4.0
CHEM 113 Chemistry Laboratory I	1.5
PHYS 152 Physics for Life Sciences I	4.5
PHYS 153 Physics for Life Sciences II	4.5

Mathematics requirements	15.0 Credits
MATH 110 Precalculus	3.0
MATH 121 Calculus and Analytic Geometry I	4.0
MATH 122 Calculus and Analytic Geometry II	4.0
STAT 201 Statistics I	4.0

Applied Engineering Technical Core		62.0 Credits
EET 201	Circuit Analysis I	4.0
EET 202	Circuit Analysis II	4.0
EET 203	Non-Destructive Evaluation of Materials	4.0

EET 204	Introduction to Nanotechnology	4.0
EET 205	Digital Electronics with Laboratory	4.0
<u>EET 311</u>	Modeling of Engineering Systems	4.0
<u>EET 319</u>	Programmable Logic Controllers	4.0
EET 401	Applied Micro-controllers	3.0
<u>MET 100</u>	Graphical Communication	4.0
MET 101	Manufacturing Materials	4.0
MET 204	Applied Quality Control	3.0
MET 205	Automation & Computer Assisted Machine Systems	3.0
<u>MET 104</u>	Fluid Power	3.0
<u>MET 103</u>	Applied Mechanics	4.0
<u>MHT 205</u>	Thermodynamics I	3.0
<u>MHT 226</u>	Measurement Lab	3.0
<u>CIVE 240</u>	Engineering Economics	3.0
<u>INDE 370</u>	Industrial Project Management	3.0

EET Conc	entration requirements	26.0 Credits
EET 206	Analog Electronics I	4.0
EET 313	Signals and Systems I	4.0
EET 317	Analog Electronics II	4.0
EET 322	Energy Conversion	4.0
EET 323	Electrical Systems Design	3.0
EET 324	Power Electronics	4.0
EET 325	Microprocessors	3.0

EET Technical electives	6.0 Credits
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# Students select 6.0 credits from the following courses:

EET 402	Control Engineering	3.0
<u>EET 404</u>	Signals and Systems II	3.0
<u>EET 406</u>	Communications	3.0
EET 407	Power Systems	3.0
<u>EET 409</u>	Optical System Design	3.0
MHT 295	Plasma Laboratory	2.0

Capstone	course requirements	9.0 Credits
MET 421	Project Design I	3.0
MET 422	Project Design II	3.0
MET 423	Project Design III	3.0

Miscellaneous		8.0 Credits	
<u>CS 161</u>	Introduction to Computing	3.0	
EET 102	The Drexel Experience	2.0	
<u>UNIV 101</u>	The Drexel Experience	2.0	
Free electives		13.0 Credits	

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Recommended Plan Of Study

## BS Applied Engineering Technology

5 YR UG Co-op Concentration /Electrical Engineering Tech.

Term 1		Credits
CHEM 111	General Chemistry I	4.0
CHEM 113	General Chemistry I Laboratory	4.0
EET 102	Introduction to Applied Engineering Technology	3.0
ENGL 101	Expository Writing and Reading	3.0
MATH 110	Precalculus	3.0
PHYS 152	Physics for Life Sciences I	4.5
UNIV 101	The Drexel Experience	4.5
	Term Credits	20.0
		2010
Term 2		Credits
ENGL 102	Persuasive Writing and Reading	3.0
<u>MATH 121</u>	Calculus I	4.0
<u>MET 100</u>	Graphical Communication	3.0
<u>PHYS 153</u>	Physics for Life Sciences II	4.5
<u>UNIV 101</u>	The Drexel Experience	1.0
	Term Credits	15.5
Term 3		Credits
CS 161	Introduction to Computing	3.0
EET 201	Circuit Analysis I	4.0
ENGL 103	Analytical Writing and Reading	3.0
<b>MATH 122</b>	Calculus II	4.0
MET 101	Manufacturing Materials	4.0
	Term Credits	18.0
		- ···
Term 4		Credits
Term 4 COM 111	Introduction to Corporate Communication	Credits 3.0
	Introduction to Corporate Communication Circuit Analysis II	
COM 111		3.0
COM 111 EET 202	Circuit Analysis II	3.0 4.0
COM 111 EET 202 EET 205	Circuit Analysis II Digital Electronics with Laboratory	3.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab	3.0 4.0 4.0 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I	3.0 4.0 4.0 3.0 4.0 18.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits	3.0 4.0 4.0 3.0 4.0 18.0 Credits
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 4.0 3.0 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 4.0 3.0 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 203 EET 204 HIST 285 MET 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i>	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 3.0 4.0 3.0 16.0 Credits
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 Term 6	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I Term Credits Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 4.0 3.0 16.0 Credits 3.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 16.0 Credits 3.0 4.0 3.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 4.0 3.0 4.0 3.0 4.0 4.0 4.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201 EET 311	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 16.0 Credits 3.0 4.0 3.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 MHT 205 COM 230 ECON 201 EET 311 EET 319	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems Programmable Logic Controllers	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 4.0 3.0 4.0 4.0 4.0 4.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 Term 6 COM 230 ECON 201 EET 311 EET 319 MET 103	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems Programmable Logic Controllers Applied Mechanics	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 16.0 Credits 3.0 4.0 4.0 4.0 4.0 4.0 4.0 4.0
COM 111 EET 202 EET 205 MHT 226 STAT 201 Term 5 EET 203 EET 204 HIST 285 MET 205 MHT 205 MHT 205 MHT 205 COM 230 ECON 201 EET 311 EET 319	Circuit Analysis II Digital Electronics with Laboratory Measurement Lab Business Statistics I <i>Term Credits</i> Non-Destructive Evaluation of Materials Introduction to Nanotechnology Technology in Historical Perspective Automation and Computer-Integrated Manufacturing Thermodynamics I <i>Term Credits</i> Techniques of Speaking Economics I Modeling of Engineering Systems Programmable Logic Controllers Applied Mechanics	3.0 4.0 4.0 3.0 4.0 18.0 Credits 3.0 3.0 4.0 3.0 16.0 Credits 3.0 4.0 4.0 4.0 4.0 4.0 4.0

MET 104	Applied Micro-controllers	3.0
_	Fluid Power	4.0
<u>MET 204</u>	Applied Quality Control	4.0
<u>PHIL 315</u>	Engineering Ethics	3.0
	Term Credits	17.
Term 8		Credits
<u>EET 206</u>	Analog Electronics I	4.0
EET 322	Energy Conversion	4.0
EET <u>325</u>	Microprocessors	3.0
	Free elective	3.
	Term Credits	14.
Term 9		Credits
EET 313	Signals and Systems I	4.
EET 317	Analog Electronics II	4.0
EET 323	Electrical Systems Design	3.
NDE 370	Industrial Project Management	3.
	Term Credits	14.
Term 10		Credits
EET 324	Power Electronics	4.0
MET 421	Senior Design Project I	3.
	Free elective	3.
	Liberal studies elective	3.
	Term Credits	13.
Term 11		Credit
-		
-	Senior Design Project II	Credit: 3.( 3.(
-		3.( 3.(
-	Senior Design Project II EET technical elective (See degree requirements for options)	3.( 3.( 3.(
-	Senior Design Project II EET technical elective (See degree requirements for options) Free elective	3. 3. 3. 3.
MET 422	Senior Design Project II EET technical elective (See degree requirements for options) Free elective Liberal studies elective	
MET 422 Term 12	Senior Design Project II EET technical elective (See degree requirements for options) Free elective Liberal studies elective Term Credits	3.0 3.0 3.0 12.0 Credit:
MET 422 Term 12	Senior Design Project II EET technical elective (See degree requirements for options) Free elective Liberal studies elective	3.0 3.0 3.0 12.0 Credit: 3.0
Term 11 <u>MET 422</u> Term 12 <u>MET 423</u>	Senior Design Project II EET technical elective (See degree requirements for options) Free elective Liberal studies elective Term Credits Senior Design Project III	3.( 3.) 3.( 3.) 12.(
MET 422 Term 12	Senior Design Project II EET technical elective (See degree requirements for options) Free elective Liberal studies elective <i>Term Credits</i> Senior Design Project III EET technical elective (See degree requirements for options)	3.( 3.( 3.( 3.( 12.) Credit: 3.( 3.( 3.( 2.(
MET 422 Term 12	Senior Design Project II         EET technical elective (See degree requirements for options)         Free elective         Liberal studies elective         Term Credits         Senior Design Project III         EET technical elective (See degree requirements for options)         Free elective	3.( 3.( 3.( 3.( 12.) Credits 3.( 3.( 3.(



- All majors
- All minors
- Arts and Sciences
- Business
- Biomedical Engineering
- Education
- Engineering
- Information Science and Technology
- Media Arts & Design
- Nursing and Health
- Professions
- Professional Studies
- ROTC

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- Media Arts & Design
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# Applied Engineering Technology Mechanical Engineering Technology Concentration

Bachelor of Science Degree: 187.5 credits

#### **Required courses**

Humanities and social sciences requirements		34.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
COM 111	Introduction to Corporate Communication	3.0
<u>COM 230</u>	Principles of Speech	3.0
ECON 201	Microeconomics	4.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
1	Liberal studies electives	9.0

Basic Science requirements	14.5 Credits
CHEM 111 General Chemistry I	4.0
CHEM 113 Chemistry Laboratory I	1.5
PHYS 152 Physics for Life Sciences I	4.5
PHYS 153 Physics for Life Sciences II	4.5

Mathematics requirements	15.0 Credits
MATH 110 Precalculus	3.0
MATH 121 Calculus and Analytic Geometry I	4.0
MATH 122 Calculus and Analytic Geometry II	4.0
STAT 201 Statistics I	4.0

Applied E	ngineering Technical Core	62.0 Credits
EET 201	Circuit Analysis I	4.0
<u>EET 202</u>	Circuit Analysis II	4.0

<u>EET 203</u>	Non-Destructive Evaluation of Materials	4.0
EET 204	Introduction to Nanotechnology	4.0
EET 205	Digital Electronics with Laboratory	4.0
EET 311	Modeling of Engineering Systems	4.0
<u>EET 319</u>	Programmable Logic Controllers	4.0
<u>EET 401</u>	Applied Micro-controllers	3.0
<u>MET 100</u>	Graphical Communication	4.0
MET 101	Manufacturing Materials	4.0
MET 204	Applied Quality Control	3.0
MET 205	Automation & Computer Assisted Machine Systems	3.0
MET 204	Fluid Power	3.0
MET 103	Applied Mechanics	4.0
<u>MHT 205</u>	Thermodynamics I	3.0
<u>MHT 226</u>	Measurement Lab	3.0
<u>CIVE 240</u>	Engineering Economics	3.0
INDE 370	Industrial Project Management	3.0

MHT Concentration requirements		26.0 Credits	
MHT 201	Kinematics	3.0	
MHT 206	Thermodynamics II	3.0	
MHT 222	Applied Dynamics	3.0	
MHT 301	Fluid Mechanics I	3.0	
MHT 314	Thermo and Heath Transfer Laboratory	3.0	
<u>MHT 401</u>	Mechanical Design I	4.0	
MHT 402	Mechanical Design II	4.0	
MET 313	Machine Tool Processing	3.0	

EET Technical electives	6.0 Credits
EET Technical electives	••••

# Students select 6.0 credits from the following courses:

MHT 224	Applied Dynamics II	3.0
<u>MHT 403</u>	Fluid Mechanics II	4.0
MHT 404	Advanced Materials	4.0
MHT 405	HVAC	4.0
MHT 295	Environmental Control Plasma Lab	2.0

Capstone course requirements		9.0 Credits
MET 421	Project Design I	3.0
MET 422	Project Design II	3.0
MET 423	Project Design III	3.0

Miscellaneous		8.0 Credits
<u>CS 161</u>	Introduction to Computing	3.0
EET 102	The Drexel Experience	2.0
<u>UNIV 101</u>	The Drexel Experience	2.0
Free electi	ves	13.0 Credits

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**Recommended Plan Of Study** 

BS Applied Engineering Technology 5 YR UG Co-op Concentration /Mechanical Engineering Tech.

Term 1		Credits
CHEM 111	General Chemistry I	4.0
CHEM 113	General Chemistry I Laboratory	1.5
EET 102	Introduction to Applied Engineering Technology	3.0
ENGL 101	Expository Writing and Reading	3.0
<b>MATH 110</b>	Precalculus	3.0
<b>PHYS 152</b>	Physics for Life Sciences I	4.5
<b>UNIV 101</b>	The Drexel Experience	1.0
	Term Credits	20.0
	Term Greaks	20.0
Term 2		Credits
ENGL 102	Persuasive Writing and Reading	3.0
MATH 121	Calculus I	4.0
MET 100	Graphical Communication	4.0
PHYS 153	Physics for Life Sciences II	4.5
<b>UNIV 101</b>	The Drexel Experience	1.0
	Term Credits	16.5
Term 3		Credits
CS 161	Introduction to Computing	3.0
EET 201	Circuit Analysis I	4.0
ENGL 103	Analytical Writing and Reading	3.0
MATH 122	Calculus II	4.0
MET 101	Manufacturing Materials	4.0
	Term Credits	18.0
Term 4		Credits
COM 111	Principles of Communication	3.0
EET 202	Circuit Analysis II	4.0
<u>EET 205</u>	Digital Electronics with Laboratory	4.0
<u>MHT 226</u>	Measurement Lab	3.0
<u>STAT 201</u>	Business Statistics I	4.0
	Term Credits	18.0
Term 5		Credits
EET 203	Non-Destructive Evaluation of Materials	3.0
EET 204	Introduction to Nanotechnology	3.0
HIST 285	Technology in Historical Perspective	3.0
<u>MET 205</u>	Robotics and Mechatronics	3.0
MHT 205	Thermodynamics I	3.0
	Term Credits	15.0
Term 6		Credite
COM 230	Techniques of Specking	Credits
ECON 201	Techniques of Speaking	3.0
EET 311	Economics I Modeling of Engineering Systems	4.0
EET 319	Modeling of Engineering Systems	4.0
MET 103	Programmable Logic Controllers	4.0
	Applied Mechanics	4.0
	Term Credits	19.0
Term 7		Credits
CIVE 240	Engineering Economic Analysis	3.0
0112 240	Engineering Leononic Analysis	3.0

	Applied Micro-controllers	3.
MET 204 MET 209	Applied Quality Control Fluid Power	3.
PHIL 315		3.
	Engineering Ethics Term Credits	3. 15.
Term 8		Credit
<u>MET 313</u>	Machine Tool Processing	3.
<u>MHT 201</u>	Kinematics	3.
<u>MHT 206</u>	Thermodynamics II	3.
<u>MHT 222</u>	Applied Dynamics I	3.
<u>MHT 301</u>	Fluid Mechanics I	3.
	Term Credits	15.
Term 9		Credit
INDE 370	Industrial Project Management	3.
MHT 314	Thermo and Heat Transfer Lab	3.
<u>MHT 401</u>	Mechanical Design I	4.
	Free elective	3.
	Term Credits	13.
Term 10		Credit
MET 421	Senior Design Project I	3.
MHT 210	Mechanical Design II	4.
	Free elective	4.
	Liberal studies elective	3.
	Term Credits	14.
Term 11		Credit
MET 422	Senior Design Project II	3.
	Free elective	3.
	Liberal studies elective	3.
	MHT technical elective (See degree requirements for options)	3.
	Term Credits	12.
Term 12		Credit
MET 423	Senior Design Project III	3.
	Free elective	3.
	Liberal studies elective	3.
	MHT technical elective (See degree requirements for options)	3.
	Term Credits	12.
	Total Credits (minimum)	187.



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# **Construction Management**

Construction management is a dynamic profession that is a combination of art and science. While an understanding of the technical aspects of construction is extremely important, it is also essential that construction professionals have knowledge of the business and management aspects of the profession. While construction has traditionally been a very conservative industry, the increasing rate of technological development and competition in the industry serves to accelerate the development of new construction methods, equipment, materials, and management techniques. As a result of these forces, there is an increasing need for innovative and professionally competent construction professionals. Students in this program receive broad academic, technical, business, and construction management courses that are designed to produce these well-rounded construction professionals.



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# **Construction Management**

Bachelor of Science Degree: 180.5 credits

#### **Required courses**

English requirements	9.0 Credits
ENGL 101 Expository Writing and Reading	3.0
ENGL 102 Persuasive Writing and Reading	3.0
ENGL 103 Analytical Writing and Reading	3.0
Mathematics requirements	11.0 Credits
MATH 101 Math Analysis I	4.0
MATH 102 Math Analysis II	4.0

Science requirements		18.5 Credits
<u>CHEM</u> 101	General Chemistry I	3.5
CHEM 10	2 General Chemistry II	4.5
CHEM 11	3 Chemistry Laboratory I	1.5
PHYS 182	Applied Physics I	3.0
PHYS 183	Applied Physics II	3.0
PHYS 184	Applied Physics III	3.0

Business requirements	28.0 Credits
ACCT 115 Financial Accounting	4.0
BLAW 201 Business Law I	4.0
ECON 201 Economics I	4.0
ECON 202 Economics II	4.0
FIN 301 Introduction to Finance	4.0
STAT 201 Statistics I	4.0
STAT 202 Statistics II	4.0

AL 141 L			
/Humanities and	social	science	requirements
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17.0 Credits

#### Humanities and social science electives

Professional core requirements	82.0 Credits
CIVE 240 Engineering Economics	3.0
CIVE 251 Engineering Surveying	3.0
CMGT 101 Introduction to Construction Management	3.0
CMGT 161 Building Materials and Construction Management I	3.0
CMGT 162 Building Materials and Construction Management II	3.0
CMGT 163 Building Materials and Construction Management III	3.0
CMGT 261 Construction Safety	3.0
CMGT     Building Codes	3.0
CMGT         Understanding Construction Drawings	3.0
CMGT 264 Construction Management of Field Operations	3.0
CMGT 265 Information Technology in Construction	3.0
CMGT 266 Building Systems I	3.0
CMGT 267 Building Systems II	3.0
CMGT 361 Contracts & Specifications I	3.0
CMGT 362 Contracts & Specifications II	3.0
CMGT 363 Estimating I	3.0
CMGT 364 Estimating II	3.0
CMGT 365 Soil Mechanics in Construction	4.0
CMGT 371 Structural Aspects in Construction I	3.0
CMGT 372 Structural Aspects in Construction II	3.0
CMGT 366 Construction Accounting and Financial Management	3.0
CMGT 461 Construction Management I	3.0
CMGT 462 Construction Management II	3.0
CMGT 463 Value Engineering I	3.0
CMGT 465 Marketing Construction Services	3.0
CMGT 467 Techniques of Project Control	4.0
CMGT 468 Real Estate Development	3.0
CMGT 469 Construction Seminar	3.0

#### Professional electives\*

12.0 Credits

Students select 12.0 credits from the following courses. Students may choose to take other professional electives but the permission of the Program Manager is required.

<u>CMGT</u> <u>380</u>	Special Topics: Project Management	3.0
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<u>CMGT</u> <u>380</u>	Special Topics: Construction Labor Relations	3.0
<u>CMGT</u> 451	Heavy Construction Principles and Practices	3.0

	15.0
Free electives	Credits

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#### **Recommended Plan Of Study**

#### BS Construction Management 5 YR UG Co-op Concentration

**CMGT 365** 

**Soil Mechanics in Construction** 

Term 1 Credits **CHEM 101 General Chemistry I** 3.5 CMGT 101 Introduction to Construction Management 3.0 **CMGT 161 Building Materials & Construction Methods I** 3.0 **ENGL 101 Expository Writing and Reading** 3.0 MATH 101 Introduction to Analysis I 4.0 **Term Credits** 16.5 Credits Term 2 **CHEM 102 General Chemistry II** 4.5 **CMGT 161 Building Materials & Construction Methods I** 3.0 ECON 201 **Economics I** 4.0 ENGL 102 Persuasive Writing and Reading 3.0 MATH 102 4.0 Introduction to Analysis II **Humanities/Social Science elective** 3.0 **Term Credits** 21.5 Credits Term 3 ACCT 115 **Financial Accounting Foundations** 4.0 **CHEM 113 General Chemistry I Laboratory** 1.5 **CMGT 163 Building Materials & Construction Methods III** 3.0 **CMGT 263 Understanding Construction Drawings** 3.0 ECON 202 4.0 **Economics II** ENGL 103 **Analytical Writing and Reading** 3.0 **Term Credits** 18.5 Credits Term 4 CMGT 261 **Construction Safety** 3.0 **CMGT 266 Building Systems I** 3.0 **CMGT 371** Structural Aspects in Construction I 3.0 **FIN 301** Introduction to Finance 4.0 **PHYS 182 Applied Physics I** 3.0 **Term Credits** 16.0 Term 5 Credits **CMGT 267** 3.0 **Building Systems II CMGT 372** Structural Aspects in Construction II 3.0 **CMGT 465 Marketing Construction Services** 3.0 PHYS 183 **Applied Physics II** 3.0 **STAT 201 Business Statistics I** 4.0 16.0 **Term Credits** Term 6 Credits **BLAW 201 Business Law I** 4.0 **CMGT 361 Contracts And Specifications I** 3.0 **PHYS 184 Applied Physics III** 3.0 **STAT 202 Business Statistics II** 4.0 **Term Credits** 14.0 Credits Term 7 **CMGT 362 Contracts And Specifications II** 3.0

4.0

_	Free elective	3.0
	Humanities/Social Science elective	3.0
	Term Credits	13.0
Term 8		Credits
CIVE 240	Engineering Economic Analysis	3.0
CIVE 251	Engineering Surveying	3.0
CMGT 262	Building Codes	3.0
	Humanities/Social Science elective	3.0
	Term Credits	12.0
Term 9		Credits
CMGT 468	Real Estate	3.0
CMGT 469	Construction Seminar: Contemporary Issues	3.0
	Free elective	3.0
•	Humanities/Social Science elective	3.0
•	Professional elective (See degree requirements for list)	3.0
	Term Credits	15.0
Term 10		Credits
CMGT 363	Estimating I	3.0
CMGT 366	Construction Accounting and Financial Management	3.0
CMGT 461	Construction Management I	3.0
	Free elective	3.0
•	Humanities/Social Science elective	3.0
	Term Credits	15.0
Term 11		Credits
CMGT 364	Estimating II	3.0
CMGT 462	Construction Management II	3.0
CMGT 463	Value Engineering I	3.0
	Humanities/Social Science elective	3.0
	Term Credits	12.0
Term 12		Credits
CMGT 467	Techniques of Project Control	4.0
	Free elective	3.0
-	Professional electives (See degree requirements for list)	6.0
	Term Credits	13.0
	Total Credits (minimum)	182.5

Last Up

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# **Minor in Construction Management**

Students in Civil Engineering, Architectural Engineering and Architecture may select to pursue Construction Management as a minor area of study. Because construction is inherently related to design in these disciplines, the Construction Management minor can be a natural extension of each field of study.

The requirements for the minor include:

- completion of a minimum of 24 credits
- courses used to fulfill general education requirements may not be counted toward an academic minor
- up to nine credits earned within the student's major may be counted toward the minor with minor department approval.
- prerequisite courses may be counted toward the minor if recommended by the minor department.

Required courses	Credits
CMGT 161 Building Materials and Construction Management I	3.0
CMGT 162 Building Materials and Construction Management II	3.0
CMGT 361 Contracts & Specifications I	3.0
CMGT 362 Contracts & Specifications II	3.0
CMGT 363 Estimating I	3.0
CMGT 467 Techniques of Project Control	3.0

# Two of the following elective courses may be chosen to meet the minor requirements\* :

CMGT 261 Construction Safety	3.0
CMGT 263 Understanding Construction Drawing	3.0
CMGT 364 Estimating II	3.0
CMGT 461 Construction Management I	3.0
CMGT 462 Construction Management II	3.0
CMGT 463 Value Engineering I	3.0
CMGT 465 Marketing Construction Services	3.0

\* Choice of electives must be approved by the department based on the student's major field and prior experience.

Certain courses within the student's major may also be used to meet the minor requirements. These include:

ARCH 262 Environmental Systems II <u>CIVE 240</u> Engineering Economics	3.0
CIVE 240 Engineering Economics	3.0
	3.0
ARCH 161 Architectural Construction*	3.0

\* ARCH 161 can be substituted for CMGT 161 for Architects. An elective may be substituted for CMGT 162.



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### **Construction Management**

#### **Certificate Program**

The Construction Management Certificate Program was started at the request of two contractors' associations: the General Building Contractors Association and the Contractors Association of Eastern Pennsylvania. It is designed for people who have undergraduate degrees in other fields and are employed or wish to be employed in the construction industry. It is also used as a credential for people who are already working in the construction industry, but do not wish to pursue an undergraduate degree. The certificate program is a two-year program with the certificate awarded upon completion of 36 credits. Students interested in continuing their education after certification are able to apply their coursework and credits directly to the Bachelor of Science in Construction Management.

#### Courses\*

<u>CMGT 161</u>	Building Materials and Construction Management I	3.0
CMGT 162	Building Materials and Construction Management II	3.0
CMGT 263	Understanding Construction Drawing	3.0
CMGT 264	Construction Management of Field Operations	3.0
<u>CMGT 361</u>	Contracts & Specifications I	3.0
CMGT 362	Contracts & Specifications II	3.0
CMGT 363	Estimating I	3.0
CMGT 461	Construction Management I	3.0
CMGT 462	Construction Management II	3.0
CMGT 463	Value Engineering I	3.0
CMGT 465	Marketing Construction Services	3.0
CMGT 467	Techniques of Project Control	3.0

\*Course substitutions or other electives may be taken with prior approval from the Construction Management Program Manager.



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### **Communications and Applied Technology**

#### Overview

The Bachelor of Science in Communications and Applied Technology is a multidisciplinary program designed for individuals who want to increase their knowledge of all aspects of business communications and relevant communication technologies, while understanding the business principles that are necessary to achieve corporate goals. The major offers a multidisciplinary approach combining theoretical and applied learning principles and encompasses the spectrum of internal and external communications that organizations utilize in their management and marketing functions. The program is tailored to meet the needs of people who sell, communicate, and manage in industries that are heavily customer oriented and are involved in or affected by world markets. The goal of the program is to increase students' understanding of communication, management, applicable technology, business, the world economy, and relationships within their corporate culture.

#### **Program Goals:**

• Combine communications and technology skills training with study of sound business fundamentals.

• Hone written, oral, and interpersonal communication skills for effectiveness in a variety of organizational settings, with both internal and external audiences.

• Expand written communication skills including research and design skills to produce reports, proposals, web sites, and other corporate documents.

• Provide conceptual understanding of various principles of management and organizational processes.

Develop problem-solving, conflict-management, and decision-making skills

• Examine factors that explain international movement of persons, goods, services, financial capital, and technology across national boundaries.

• Understand legal and ethical issues in business communication, technological advancement, employer-employee relations, obligations to customers, and foreign populations.

#### **Assessment of Prior Learning**

The Goodwin College of Professional Studies will grant transfer credit for American Council on Education (ACE)-evaluated corporate training offered by professional associations such as the American Institute of Banking, the American College, and the College for Financial Planning as well as for industry certifications such as Microsoft Certified Professional. ACE-evaluated military training will be considered as well. In addition, credit by examination earned via College-Level Examination Program (CLEP), Defense Activity for Nontraditional Education Support (DANTES), Thomas Edison College Examination Program (TECEP), and Excelsior College Examinations (ECE) will also be assessed. All credits earned through assessment of prior learning are subject to advisor approval.

#### Curriculum

To complete the Bachelor of Science degree in Communications and Applied Technology, students must earn a minimum of 180 quarter credits comprising the following:

English Composition Humanities Social Sciences Physical Sciences Mathematics Business Computing Technology Customer Operations



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# **Communications and Applied Technology**

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

English composition requirements		9.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
Mathematics r	equirements	9.0 Credits
Mathematics r MATH 181	equirements Mathematical Analysis I	<b>9.0 Credits</b> 3.0
Mathematics r	equirements	9.0 Credits

Science requirements (Choose one sequence)		6.0 Credits
BIO 161	General Biology I	3.0
BIO 162	General Biology II	3.0
or		
CHEM 161	General Chemistry I	3.0
CHEM 162	General Chemistry II	3.0

Humanities Electives	12.0 Credits
Four humanities electives*	12.0

\*Africana studies, communication, fine arts (history of architecture, art, film, music, theatre), foreign language, linguistics, literature, philosophy, women's studies, writing.

Social Science Electives*	18.0 Credits
Six social science electives	18.0

\*\*Anthropology, economics, history, political science, psychology, sociology.

Free Electives

32.0 Credits

No more than 5 credits of free electives may be in business

Business requirements		40.0 Credits
ACCT 115	Financial Accounting Foundations	4.0
BLAW 201	Business Law I	4.0
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
FIN 301	Introduction to Finance	4.0
INTB 200	International Business	4.0
<u>MKTG 301 WI</u>	Introduction to Marketing Management	4.0
ORGB 300 WI	Organizational Behavior	4.0
OPM 300 WI	Operations Management	4.0
<u>STAT 201</u>	Statistics I	4.0

Communications and Applied Technology		54.0 Credits
<u>CAT 200</u>	Strategies forLifelong Learning	3.0
<u>CAT 201</u>	Interpersonal Communication	3.0
<u>CAT 301</u>	Project Management	3.0
CAT 302	Customer Service Theory and Practice	3.0
<u>CAT 303</u>	Client Relations Management	3.0
<u>CAT 360</u>	Applied Organizational Research	3.0
<u>CAT 491</u>	Senior Project in CAT I	3.0
CAT 492	Senior Project in CAT II	3.0
COM 230	Techniques of Speaking	3.0
COM 240	New Technologies in Communication	3.0
COM 270 WI	Business Communication	3.0
COM 370 WI	Advanced Business Writing	3.0
COM 335 WI	Writing for the World Wide Web	3.0
<u>COM 340</u>	Desktop Publishing	3.0
CT 230	Web Development I: Introduction	3.0
<u>CT 240</u>	Web Development II: E-Commerce	3.0
<u>CT 385</u>	Web Development II: Database*	3.0
PHIL 323	Organizational Ethics	3.0

\*After completion of CT 230, CT 240 and CT 385, students can sit for the Certified Internet Webmaster (CIW) exam.



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## **Computing and Security Technology**

The Computing and Security Technology curriculum centers on the application of software and hardware technology to solve real-world problems. Attention is given to maintenance and administration of information systems, with courses covering each of the major components of computer infrastructure: hardware, servers, Linux, Windows, networks, web, security, databases and OO programming.

The Computing and Security Technology program is supported by eight state-ofthe-art computer labs in the Goodwin College building and faculty are selected based on their academic credentials and industry experience.

Students have an opportunity to pursue two educational paths: a concentration in computing technology or a concentration in computing security. Each concentration consists of 96 credits, divided into 60 credits of core courses and 36 credits of required courses in the specific concentration.

For additional information about this major, visit the <u>Goodwin College of</u> <u>Professional Studies</u> web site.



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## **Computing and Security Technology**

Bachelor of Science Degree: 185.0 credits

**Required courses** 

Students completing this major must select either a concentration in Computing Technology or a concentration in Computing Security.

English requirements		12.0 Credits
COM 230	Techniques of Speaking	3.0
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
	s requirements Mathematical Analysis I	9.0 Credits 3.0
Mathematic	s requirements	9.0 Credits
Mathematic MATH 181	s requirements Mathematical Analysis I	<b>9.0</b> <b>Credit</b> 3.0

Natural Scie	nce requirements	Credits
BIO 151	Applied Biology	3.0
CHEM 151	Applied Chemistry	3.0
<u>PHYS 151</u>	Applied Physics I	3.0

Liberal studies electives *	12.0 Credits
*Students must complete 12.0 credits in Liberal Studies covering a range c	
in the humanities and/or social sciences: anthropology, psychology, sociol	ogy, political

science, history, philosophy, literature, economics, communication, music or art.

Free electives	47.0 Credits

Computing and Security Technology Core Requirements	60.0 Credits
	Credits

<u>CT 200</u>	Server I	3.0
<u>CT 320</u>	Server II	3.0
<u>CT 140</u>	Network Administration I	3.0
<u>CT 330</u>	Network Administration II	3.0
<u>CT 350</u>	Network Administration III	3.0
<u>CT 210</u>	Linux I	3.0
<u>CT 310</u>	Linux II	3.0
<u>CT 410</u>	Linux III	3.0
<u>CT 340</u>	Operating System Architecture I	3.0
<u>CT 360</u>	Operating System Architecture II	3.0
<u>CT 380</u>	Operating System Architecture III	3.0
<u>CT 230</u>	Web Development I	3.0
<u>CT 240</u>	Web Development II	3.0
<u>CT 385</u>	Web Development III	3.0
<u>CT 392</u>	Web Development IV	3.0
<u>CT 400</u>	Network Security I	3.0
<u>CT 395</u>	IT Security I	3.0
<u>CT 420</u>	IT Security II	3.0
<u>CT 491</u>	Senior Project I	3.0
<u>CT 496</u>	Senior Project II	3.0

Computing Technology Concentration requirements		36.0 Credits
<u>CT 100</u>	Microcomputer Hardware	3.0
<u>CT 120</u>	Microcomputer Operating System	3.0
<u>CT 220</u>	Database I	3.0
<u>CT 375</u>	Database II	3.0
<u>CT 425</u>	Database III	3.0
<u>CT 430</u>	Database IV	3.0
<u>CT 435</u>	Database V	3.0
<u>CT 370</u>	OO Systems Analysis	3.0
<u>CT 290</u>	OO Client Side Programming	3.0
<u>CT 390</u>	OO Server Side Programming	3.0
<u>CT 405</u>	OO Enterprise Programming	3.0
<u>CT 431</u>	Project Management	3.0

#### **Computing Technology electives**

CT 438	Database VI	4.0
<u>CT 388</u>	Special Topics in Computing Technology I	4.0
<u>CT 389</u>	Special Topics in Computing Technology II	4.0

Computing Security Concentration requirements	36.0 Credits
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<u>CT 300</u>	Security Technology Models and Architecture	3.0
CT 312	Access Control & Intrusion Detection Technology	3.0
<u>CT 315</u>	Security Management Practice	3.0
<u>CT 325</u>	O/S Security Architecture I	3.0
<u>CT 336</u>	IP Security and VPN Technology	3.0
<u>CT 393</u>	IP Security Risk Assessment	3.0
<u>CT 402</u>	Network Security II	3.0
<u>CT 412</u>	IT Security Policies	3.0
<u>CT 415</u>	Disaster Recovery and ContinuityPlanning	3.0
<u>CT 422</u>	Incident Response Best Practices	3.0
<u>CT 432</u>	IT Security System Audits	3.0
<u>CT 472</u>	IT Security Defense Countermeasures	3.0

### **Computing Security electives**

<u>CT 212</u>	Computer Forensics	3.0
<u>CT 213</u>	Forensic Data Recovery Technology	3.0
CT 222	Security and Information Warfare	3.0
<u>CT 225</u>	Data Mining Technology for Security	3.0
CT 295	Public Key Infrastructure Technology	3.0
<u>CT 326</u>	O/S Security Architecture II	3.0
<u>CT 355</u>	Wireless Network Security	3.0
<u>CT 362</u>	Network Auditing	3.0
CT 382	Applied Cryptography	3.0
CT 407	Network Security III	3.0
CT 427	e-Commerce and Web Security Technology	3.0



- All majors
- All minors
- Arts and Sciences
- Business
- Biomedical Engineering
- Education
- Engineering
- Information Science and Technology
- Media Arts & Design
- Nursing and Health
- Professions
- Professional Studies
- ROTC

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- Information Science
- and Technology
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### Post-Baccalaureate Certificate in Computing Security

24.0 credits

The Certificate in Computing Security is designed for computing technology professionals who havea B.S. degree in Computing Technology or considerable experience in the area, and who are seeking a career change or professional advancement with an additional focus on security.

The curriculum provides a deep understanding of the basic security-related issues and technologies as well as the flexibility to choose additional areas of study tailored to the needs of the individual student.

For additional information about this certificate programr, visit the <u>Goodwin College</u> of <u>Professional Studies</u> web site.

Required courses		18.0 Credits	
CT 300	Security Technology Models and Architecture	3.0	
CT 312	Access Control & Intrusion Detection Technology	3.0	
CT 325	O/S Security Architecture I	3.0	
CT 336	IP Security and VPN Technology	3.0	
CT 402	Network Security II	3.0	
CT 472	IT Security Defense Countermeasures	3.0	

In addition, students select two of the following electives:

6.0 Credits

Computing Security electives		
CT 212	Computer Forensics	3.0
CT 222	Security and Information Warfare	3.0
<u>CT 295</u>	Public Key Infrastructure Technology	3.0
<u>CT 315</u>	Security Management Practice	3.0
<u>CT 326</u>	O/S Security Architecture II	3.0
<u>CT 355</u>	Wireless Network Security	3.0
<u>CT 362</u>	Network Auditing	3.0
CT 382	Applied Cryptography	3.0
CT 393	IP Security Risk Assessment	3.0
CT 412	IT Security Policies	3.0
CT 415	Disaster Recovery and Continuity Planning	3.0
CT 422	Incident Response Best Practices	3.0
	-	

### CT 432 IT Security System Audits



- All majors
- All minors
- Arts and Sciences
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- Biomedical Engineering
- Education
- Engineering
- Information Science and Technology
- Media Arts & Design
- Nursing and Health
- Professions
- Professional Studies

- ROTC

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### **Culinary Arts**

The culinary arts program prepares students for leadership positions in the fine foods segment of the hospitality industry. This baccalaureate degree in culinary arts is among the first of its kind in the United States. This program comprises approximately equal parts liberal arts, business and administration, hospitality management, and culinary arts. Students also receive a minor in business administration as well as completing the first year of foundation courses required for any accredited MBA degree. The incentive allows students to continue their education by taking advantage of many of the one-year MBA programs currently offered throughout the United States. In addition, the culinary arts program has take on an exciting new area of specialization: Culinology. The Research Chef's association defines Culinology as a merger between culinary arts and food science. It is now nationally recognized as a valued discipline and an emerging trend within the field of culinary education and the industry at large. Specific jobs for professionals with skills in the culinary arts and Culinology include food research and development professionals, corporate R & D chefs, applied food science specialists and chef educators.

For more information, visit the <u>Culinary Arts and Hospitality Management</u> <u>Programs</u> web site.



- All majors
- All minors
- Arts and Sciences
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#### **Graduate Catalog**

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### **Culinary Arts**

Bachelor of Science Degree:

General education requirements		Credits
COM 280	Public Relations	3.0
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
MATH 101	Introduction to Analysis I	4.0
MATH 102	Introduction to Analysis II	4.0
<u>NFS 101</u>	Introduction to Nutrition and Foods	3.0
HRM 210	Safety and Sanitation	4.0
<u>UNIV 101</u>	The Drexel Experience	2.0
	Arts and humanities electives	9.0
	Social science electives	6.0
	Free electives	12.0

Business minor courses		Credits
ACCT 115	Financial Accounting Foundations	4.0
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
FIN 301	Introduction to Finance	4.0
<u>MKTG 301 W</u>	Introduction to Marketing Management	4.0
ORGB 300 W	/I Organizational Behavior	4.0
OPM 300 WI	Operations Management	4.0
STAT 201	Statistics I	4.0

Departmental requirements		Credits	
HRM 110	Introduction to the Hospitality Industry	3.0	
HRM 115	Culinary Science	3.0	
HRM 120	Principles of Food-Service Management	3.0	
HRM 130	Tourism I	3.0	
HRM 150	Customer Service	3.0	
HRM 215	Commercial Food Production	3.0	
HRM 200	Productivity Software for the Hospitality Industry	3.0	

HRM 230	Design Application Seminar	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 320	Hospitality Management Information Systems	3.0
HRM 330	Hospitality Marketing	3.0
HRM 335	Beverage Management	3.0
HRM 410	Laws of Hospitality Industry	3.0
<u>HRM 455</u>	Hospitality Human Resources	3.0

Culinary arts requirements		Credits
CULA 200	Professional Skills Laboratory I: Starch Workshop	1.5
CULA 205	Professional Skills Laboratory II: Butchery Workshop	1.5
CULA 210	Professional Skills Laboratory III: Baking Workshop	1.5
CULA 215	Foundations of Professional Baking	3.0
CULA 220	Patisserie I	2.0
CULA 225	Patisserie II	2.0
CULA 230	Major Techniques and Traditions	3.0
CULA 235	Professional Dining Room Management	1.5
CULA 300	Vegetarian Cuisine	3.0
CULA 305	The Italian Tradition	3.0
CULA 310	The French Tradition	3.0
CULA 315	The American Tradition	3.0
CULA 320	Advanced Culinary Studio	3.0
CULA 325	Garde Manger Lab	2.0
CULA 400	Directed Study With a Master Chef	2.0
CULA 405	Culture and Gastronomy I	3.0
CULA 410	Culture and Gastronomy II	3.0
CULA 415	Food Styling and Show Competition	2.0
CULA 420	Senior Design Project	3.0
CULA 216	A la Carte Cuisine	3.0

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#### **Recommended Plan Of Study**

#### BS Culinary Arts 4 YR UG Co-op Concentration

ENGL 101       Expository Writing and Reading       3.0         HRM 110       Introduction to the Hospitality Industry       3.0         HRM 200       Software for Hospitality Industry       3.0         MATH 101       Introduction to Math Analysis I       4.0         UNIV 101       The Drexel Experience       1.0         Term 2       Credits       3.0         HRM 120       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         Term 3       Analytical Writing and Reading       3.0         MATH 102       Introduction to Math Analysis II       4.0         NFR 101       Laws of Hospitality Industry       3.0         NFR 101       Laws of Hospitality Industry       3.0         NFS 101       Introduction to Nutrifion and Food       3.0         NFR 102       Leononics I       4.0         RRM 103       Design Application S	Term 1		Credits
HRM 130         Tourism I         3.0           HRM 200         Software for Hospitality Industry         3.0           HRM 201         Introduction to Math Analysis I         4.0           UNIV 101         The Drexel Experience         1.0           Term 2         Credits         17.0           Term 2         Credits         17.0           Term 2         Credits         3.0           HRM 130         Customer Service         3.0           HRM 130         Principles of Food-Service Management         3.0           HRM 130         Laws of Hospitality Industry         3.0           HRM 140         Laws of Hospitality Industry         3.0           HRM 130         Laws of Hospitality Industry         3.0           HRM 130         Laws of Hospitality Industry         3.0           HRM 131         Customerics I         4.0     <	ENGL 101	Expository Writing and Reading	3.0
HRM 200       Software for Hospitality Industry       3.0         MATH 101       Introduction to Math Analysis I       4.0         MATH 101       Introduction to Math Analysis I       4.0         Term Credits       17.0         Term 2       Credits         ENGL 102       Persuasive Writing and Reading       3.0         HRM 190       Customer Service       3.0         HRM 1920       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         Term 3       Credits       14.0         Term 3       Credits       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 120       Principles of Food-Service       3.0         Term Credits       15.0       15.0         Term 4       Credits       4.0         ECON 201       Economics I       4.0         IRM 115       Culinary Science       3.0	HRM 110		3.0
MATH 101       Introduction to Math Analysis 1       4.0         UNIX 101       The Drexel Experience       1.0         Term 2       Credits       17.0         Term 2       Credits       17.0         Term 2       Credits       3.0         HRM 102       Persuasive Writing and Reading       3.0         HRM 210       Safety and Sanitation       3.0         HRM 210       Safety and Sanitation       3.0         HRM 102       Safety and Sanitation       3.0         HRM 110       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         FINI 102       Principles of Food-Service Management       3.0         HRM 102       Principles of Food-Service Management       3.0         HRM 102       Principles of Hospitality Industry       3.0         FS 101       Introduction to Nutrition and Food       3.0         Acts and Humanities elective       3.0       4.0         Greatits       4.0       4.0         HRM 220       Purchasing for the Hospitality Industry       3.0         HRM 220       Design Application Seminar       3.0         HRM 220	HRM 130	Tourism I	3.0
UNIV 101       The Drexel Experience       1.0         Term Credits       17.0         Term 2       Credits         ENGL 102       Persuasive Writing and Reading       3.0         HRM 150       Customer Service       3.0         HRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term Credits       14.0       4.0         Term 3       Credits       14.0         Term 4       Credits       3.0         RM 120       Principles of Food-Service Management       3.0         RM 140       Laws of Hospitality Industry       3.0         NFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0       3.0         Term 4       Credits       4.0         CON 201       Economics I       4.0       4.0         RM 120       Purchasing for the Hospitality Industry       3.0       3.0         Term 5       Credits       4.0       3.0         Term 5       Credits       3.0       3.0         Term 5       Credits       3.0       3.0	HRM 200	Software for Hospitality Industry	3.0
Term Credits       17.0         Term 2       Credits         ENGL 102       Persuasive Writing and Reading       3.0         HRM 150       Customer Service       3.0         MRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         Term 4       Credits       3.0         Introduction to Nutrition and Food       3.0         Introduction to Nutrition and Food       3.0         Introduction to Nutrition and Food       3.0         Term Credits       15.0         Term 4       Credits         CCECI 15       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 220       Purchasing for the Hospitality Industry       3.0         IRM 230       Design Application Seminar       3.0		Introduction to Math Analysis I	4.0
Term 2CreditsENGL 102Persuasive Writing and Reading3.0HRM 150Customer Service3.0HRM 210Safety and Sanitation3.0HRM 210Safety and Sanitation3.0HRM 210Safety and Sanitation3.0HRM 210Safety and Sanitation3.0HRM 210The Drexel Experience1.0Term 3Credits14.0Term 3Credits3.0HRM 120Principles of Food-Service Management3.0HRM 120Laws of Hospitality Industry3.0NFS 101Introduction to Nutrition and Food3.0Arts and Humanities elective3.0Term 4CreditsACCT 115Financial Accounting Foundations4.0ECON 201Economics I4.0HRM 120Design Application Seminar3.0Term 5Credits17.0Term 5Credits17.0CULA 235Foundations of Professional Baking3.0CULA 236Anajor Techniques and Tradition3.0ECON 202Economics I4.0HRM 310Hospitality Accounting Systems3.0Term 6Credits16.0CULA 235Professional Skills Laboratory II1.5CULA 235Ala Carte Cuisine3.0CULA 235Professional Skills Laboratory II1.5CULA 235The American Tradition3.0CULA 235The American Tradition3.0CULA 235The American Tradition3.0 </td <td><u>UNIV 101</u></td> <td>The Drexel Experience</td> <td>1.0</td>	<u>UNIV 101</u>	The Drexel Experience	1.0
ENGL 102       Persuasive Writing and Reading       3.0         HRM 110       Customer Service       3.0         MRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         Arts and Humanities elective       3.0       3.0         Term 4       Credits       15.0         Credits       15.0       15.0         Term 4       Credits       4.0         RRM 115       Culinary Science       3.0         HRM 120       Purchasing for the Hospitality Industry       3.0         HRM 121       Foundations of Professional Baking       3.0         CULA 215       Foundations of Professional Baking       3		Term Credits	17.0
ENGL 102       Persuasive Writing and Reading       3.0         HRM 110       Customer Service       3.0         MRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits       14.0         ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         Arts and Humanities elective       3.0       3.0         Term 4       Credits       15.0         Credits       15.0       15.0         Term 4       Credits       4.0         RRM 115       Culinary Science       3.0         HRM 120       Purchasing for the Hospitality Industry       3.0         HRM 121       Foundations of Professional Baking       3.0         CULA 215       Foundations of Professional Baking       3	Term 2		Credits
IRM 190       Customer Service       3.0         HRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term Credits       14.0         Term 3       Credits         ENGL 103       Analytical Writing and Reading       3.0         IRM 120       Principles of Food-Service Management       3.0         IRM 410       Laws of Hospitality Industry       3.0         NFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 220       Purchasing for the Hospitality Industry       3.0         IRM 220       Design Application Seminar       3.0         Term 5       Credits       17.0         CULA 215       Foundations of Professional Baking       3.0         OULA 215       Foundations of Professional Baking       3.0         CULA 215       Commercial Food Production       3.0         HRM 230       Hospitality Accounting Systems       3		Persuasive Writing and Reading	
HRM 210       Safety and Sanitation       3.0         MATH 102       Introduction to Math Analysis II       4.0         UNV 101       The Drexel Experience       1.0         Term Credits       14.0         Term 3       Credits         ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 121       Laws of Hospitality Industry       3.0         HRM 121       Laws of Hospitality Industry       3.0         HRM 120       Introduction to Nutrition and Food       3.0         HRM 115       Introduction to Nutrition and Food       3.0         Term 4       Credits       4.0         CCON 201       Economics I       4.0         RM 2120       Purchasing for the Hospitality Industry       3.0         HRM 220       Design Application Seminar       3.0         Term 5       Credits       17.0         CULA 215       Foundations of Professional Baking       3.0         CULA 215       Foundations of Professional Baking       3.0         CULA 215       Foundations of Professional Baking       3.0         CULA 215       Foundations SI I       4.0         HRM 210	HRM 150		3.0
MATH 102       Introduction to Math Analysis II       4.0         UNIV 101       The Drexel Experience       1.0         Term 3       Credits         ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 120       Principles of Food-Service Management       3.0         NFS 101       Introduction to Nutrition and Food       3.0         MATIS and Humanities elective       3.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 120       Purchasing for the Hospitality Industry       3.0         HRM 220       Design Application Seminar       3.0         Term 5       Credits       17.0         Term 5       Credits       17.0         CULA 215       Foundations of Professional Baking       3.0         Term 6       Credits       3.0         Term 6       Credits       3.0         ULA 230       Professional Skills Laboratory II       3.0         ULA 235       Professional Skills Laboratory II       3.0         <	HRM 210	Safety and Sanitation	
UNIV 101       The Drexel Experience       1.0         Term Credits       14.0         Term 3       Credits         ENGL 103       Analytical Writing and Reading       3.0         HRM 112       Principles of Food-Service Management       3.0         MRM 101       Laws of Hospitality Industry       3.0         MFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term Credits       15.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics 1       4.0         HRM 115       Culinary Science       3.0         HRM 220       Purchasing for the Hospitality Industry       3.0         Term Credits       17.0         Term 5       Credits         CULA 215       Foundations of Professional Baking       3.0         CULA 215       Foundations of Professional Baking       3.0         ULA 215       Commercial Food Production       3.0         HRM 319       Hospitality Accounting Systems       3.0         ULA 216       A la	MATH 102	•	
Term Credits14.0Term 3CreditsENGL 103Analytical Writing and Reading3.0HRM 120Principles of Food-Service Management3.0HRM 410Laws of Hospitality Industry3.0Introduction to Nutrition and Food3.0Arts and Humanities elective3.0Term Credits15.0Term 4CreditsACCT 115Financial Accounting Foundations4.0ECON 201Economics I4.0ECON 201Economics I4.0HRM 115Culinary Science3.0HRM 220Purchasing for the Hospitality Industry3.0HRM 230Design Application Seminar3.0Term 5CreditsCULA 215Foundations of Professional Baking3.0CULA 215Commercial Food Production3.0HRM 215Commercial Food Production3.0HRM 215Commercial Food Production3.0Term 6CreditsCULA 220Professional Skills Laboratory II1.5CULA 220Professional Skills Laboratory II1.5CULA 2215Professional Dining Room Management1.5.0CULA 225The American Tradition3.0CULA 225The Garde Manger Laboratory2.0CULA 225The Garde Manger Laboratory2.0CULA 235The American Tradition3.0CULA 325The Garde Manger Laboratory2.0Term 7Credits13.0	UNIV 101		1.0
ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 410       Laws of Hospitality Industry       3.0         MRM 410       Laws of Hospitality Industry       3.0         MRM 410       Laws of Hospitality Industry       3.0         MRS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 120       Purchasing for the Hospitality Industry       3.0         Term Sign Application Seminar       3.0       3.0         Term 5       Credits       17.0         Term 5       Credits       17.0         CULA 215       Foundations of Professional Baking       3.0         CULA 220       Major Techniques and Tradition       3.0         ECON 202       Economics I       4.0         HRM 310       Hospitality Accounting Systems       3.0         Term 6       Credits       15.0         CULA 225       Professional Skills Laboratory II		-	14.0
ENGL 103       Analytical Writing and Reading       3.0         HRM 120       Principles of Food-Service Management       3.0         HRM 410       Laws of Hospitality Industry       3.0         MRM 410       Laws of Hospitality Industry       3.0         MRM 410       Laws of Hospitality Industry       3.0         MRS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 120       Purchasing for the Hospitality Industry       3.0         Term Sign Application Seminar       3.0       3.0         Term 5       Credits       17.0         Term 5       Credits       17.0         CULA 215       Foundations of Professional Baking       3.0         CULA 220       Major Techniques and Tradition       3.0         ECON 202       Economics I       4.0         HRM 310       Hospitality Accounting Systems       3.0         Term 6       Credits       15.0         CULA 225       Professional Skills Laboratory II	Torm 3		Credits
HRM 120       Principles of Food-Service Management       3.0         HRM 410       Laws of Hospitality Industry       3.0         NFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term Credits       15.0         Term A       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 120       Purchasing for the Hospitality Industry       3.0         HRM 220       Purchasing for the Hospitality Industry       3.0         HRM 230       Design Application Seminar       3.0         Term 5       Credits       17.0         Term 5       Credits       3.0         ULA 230       Major Techniques and Tradition       3.0         ULA 230       Major Techniques and Tradition       3.0         CON 202       Economics I       4.0         HRM 310       Hospitality Accounting Systems       3.0         Term 6       Credits       16.0         CULA 225       Professional Skills Laboratory II       1.5         CULA 226       Professional Dining Room Management       1.5 <t< td=""><td></td><td>Analytical Writing and Reading</td><td></td></t<>		Analytical Writing and Reading	
HRM 410       Laws of Hospitality Industry       3.0         NFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 120       Purchasing for the Hospitality Industry       3.0         HRM 220       Purchasing for the Hospitality Industry       3.0         HRM 230       Design Application Seminar       3.0         Term 5       Credits       17.0         Term 5       Credits       3.0         CULA 215       Foundations of Professional Baking       3.0         CULA 220       Major Techniques and Tradition       3.0         ECON 202       Economics I       4.0         HRM 310       Hospitality Accounting Systems       3.0         Term 6       Credits       16.0         CULA 225       Professional Skills Laboratory II       1.5         CULA 225       Professional Skills Laboratory II       1.5         CULA 225       Professional Dining Room Management       1.5         CULA 225       Professional Dining Room M			
NFS 101       Introduction to Nutrition and Food       3.0         Arts and Humanities elective       3.0         Term Credits       15.0         Term 4       Credits         ACCT 115       Financial Accounting Foundations       4.0         ECON 201       Economics I       4.0         HRM 115       Culinary Science       3.0         HRM 220       Purchasing for the Hospitality Industry       3.0         HRM 230       Design Application Seminar       3.0         Term Credits       17.0         Term 5       Credits         CULA 215       Foundations of Professional Baking       3.0         CULA 230       Major Techniques and Tradition       3.0         ECON 202       Economics II       4.0         HRM 215       Commercial Food Production       3.0         Term Credits       16.0       16.0         Term 6       Credits       3.0         CULA 226       Professional Skills Laboratory II       1.5         CULA 235       Professional Skills Laboratory II       1.5         CULA 236       Professional Dining Room Management       1.5         CULA 235       Professional Dining Room Management       1.5         CULA 335	_		
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Term Credits13.0Term 7Credits	CULA 325	The Garde Manger Laboratory	
			13.0
	Term 7		Credits
	_	Professional Skills Laboratory I	

CULA 305	The Italian Tradition	3.0
STAT 201	Statistics I	4.0
	Arts and Humanities elective	3.0
	Culinary Arts (CULA) elective	3.0
	Term Credits	14.5
Term 8		Credits
CULA 225	Patisserie II	2.0
CULA 310	The French Tradition	3.0
CULA 405	Culture and Gastronomy I	3.0
FIN 301	Introduction to Finance	4.0
	Arts and Humanities elective	3.0
-	Culinary Arts (CULA) elective	3.0
	Term Credits	18.0
_		
Term 9		Credits
COM 280	Public Relations	3.0
CULA 210	Professional Skills Laboratory III	1.5
CULA 300	Vegetarian Cuisine	3.0
CULA 410	Culture and Gastronomy II	3.0
<u>OPM 300</u>	Operations Management	4.0
	Arts and Humanities elective	3.0
	Term Credits	17.5
Term 10		Credits
CULA 400	Directed Studies with a Master Chef	2.0
CULA 415	Food Styling and Show Competition	2.0
HRM 330	Hospitality Marketing	3.0
ORGB 300	Organizational Behavior	4.0
	Culinary Arts (CULA) elective	3.0
	Term Credits	14.0
Term 11		Credits
<u>CULA 320</u>	Advanced Culinary Studio	3.0
HRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.0
<u>MKTG 301</u>	Introduction to Marketing Management	4.0
	Term Credits	13.0
Term 12		Credits
CULA 420	Senior Design Project	3.0
HRM 455	Hospitality Human Resources Management	3.0
•	Culinary Arts (CULA) elective	3.0
	Social science electives	6.0
	Term Credits	15.0
	Total Credits (minimum)	184.0

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### **Culinary Science**

#### **About Culinary Science**

Culinary scientists learn to integrate and apply knowledge from the disciplines of chemistry, microbiology, culinary arts, hospitality, and nutrition in order to preserve, process, package, and distribute foods that are safe, nutritious, and delicious. Students majoring in Culinary Science are prepared for careers in the food industry such as a research chef or product developer. In such positions, graduates can combine their creative and aesthetic talents with their technical expertise as food scientists.

The Culinary Science program at Goodwin is committed to providing a professional, comprehensive, and challenging college experience as it prepares students for a variety of rewarding careers in the culinary field and food science and manufacturing industries. In order to provide students with a well-rounded educational experience, the Culinary Science curriculum is composed of approximately equal amounts of coursework in liberal arts, business administration, food science, natural sciences, and culinary arts. As part of the Culinary Science B.S. program, all students receive a minor in business that includes the first-year foundation courses required for an MBA degree at Drexel University.

Drexel's B.S. in Culinary Science curriculum meets the Approved Culinology® Degree Program standards of the <u>Research Chefs Association</u>. The 182-credit curriculum includes one six-month period of cooperative employment in the spring and summer terms of the junior year.

Career possibilities for someone with a degree in culinary science include numerous positions in food companies such as manager of research and development, quality assurance manager, corporate executive chef, research and development chef, senior culinary research technologist, flavor development laboratory manager, and senior formulation chef.

For more information, visit Goodwin College's <u>Culinary Science</u> web page.



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### **Culinary Science**

Bachelor of Science Degree: 182.0 credits

#### **Degree Requirements**

Written Analysis and Communication		15.0 Credits
COM 230	Techniques of Speaking	3.0
COM 310	Technical Communication	3.0
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0

Mathematical Analysis		12.0 Credits
MATH 101	Introduction to Analysis I*	4.0
<u>MATH 102</u>	Introduction to Analysis II*	4.0
<u>MATH 239</u>	Math for the Life Sciences	4.0

\*Students may substitute MATH 181, MATH 182, and MATH 183 with permission from an advisor.

Nutrition		12.0 Credits
NFS 200	Nutrition I	4.0
NFS 203	Nutrition II	4.0
NFS 365	Nutritional Laboratory	4.0
Humanities a	nd Social Science	5.0 Credits
ANTH 101	Cultural Diversity	3.0
<u>UNIV 101</u>	The Drexel Experience	2.0
Biological Sc	iences	9.0 Credits
BIO 121	Physiology and Nutrition	4.5
BIO 122	Cells and Genetics	4.5
Chemistry		17.0 Credits
CHEM 101	General Chemistry I	3.5

CHEM 102	General Chemistry II	4.5
CHEM 103	General Chemistry III	5.0
NFS 400	Nutritional Chemistry	3.0
NFS 404	Nutritional Chemistry Laboratory	1.0

Physics		8.0 Credits
PHYS 103	General Physics I	4.0
PHYS 104	General Physics II	4.0

Business Administration Minor		28.0 Credits
ACCT 115	Financial Accounting Foundations	4.0
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
MKTG 301 WI	Introduction to Marketing Management	4.0
MKTG 347	New Product Development	4.0
ORGB 300 WI	Organizational Behavior	4.0
STAT 201	Statistics I	4.0

#### **Food Science Requirements** Credits **FDSC 154** Foods: Composition, Interaction & Formulations 4.0 FDSC 270 **Microbial Food Safety and Sanitation** 4.0 FDSC 350 3.0 **Experimental Foods FDSC 450** Food Microbiology 3.0 FDSC 451 Food Microbiology Laboratory 2.0 **FDSC 454 Microbiology and Chemistry of Food Safety** 3.0 **FDSC 456 Food Preservation Process** 3.0 **FDSC 458 Nutritional Impact of Food Processing** 3.0 FDSC 460 **Food Chemistry** 3.0 FDSC 461 3.0 **Food Analysis FDSC 490 Food Science Seminar** 1.0

Hospitality Management/Culinary Arts Requirements		36.0 Credits
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 215	Commercial Food Production	3.0
CULA 230	Major Techniques and Traditions I	3.0
CULA 231	Major Techniques and Traditions II	3.0
CULA 399	Independent Study in the Culinary Arts: Practicum II	6.0
CULA 310	The French Tradition	3.0
CULA 315	The American Tradition	3.0
CULA 405	Culture and Gastronomy I	3.0

32.0

<u>CULA 410</u>	Culture and Gastronomy II	3.0
<u>CULA 420</u>	Senior Design Project	3.0

Hospitality Management/Culinary Arts Electives	9.0 Credits
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#### **Recommended Plan Of Study**

#### BS Culinary Science 4 YR UG Co-op Concentration

Torm 1		Credits
Term 1 CHEM 101	General Chemistry I	3.5
ENGL 101	Expository Writing and Reading	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV 101	The Drexel Experience	1.0
	Term Credits	14.5
		14.0
Term 2		Credits
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Persuasive Writing and Reading	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV 101	The Drexel Experience	1.0
	Term Credits	15.5
_		
Term 3		Credits
CHEM 103	General Chemistry III	5.0
ENGL 103	Analytical Writing and Reading	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
HRM 120	Principles of Food-Service Management	3.0
	Term Credits	15.0
Term 4		Credits
BIO 121	Physiology and Nutrition	4.5
CULA 230	Major Techniques and Tradition	3.0
NFS 200	Nutrition I: Principles of Nutrition	4.0
NFS 215	Nutritional Chemistry	3.0
NFS 404	Nutritional Chemistry Laboratory	1.0
	Term Credits	15.5
Term 5		Credits
BIO 122	Cells and Genetics	4.5
CULA 231	Major Techniques/Traditions II	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 215	Commercial Food Production	3.0
	Term Credits	14.5
Torra C		One all te
Term 6 ACCT 115	Einspeis Assounting Foundations	Credits
CULA 315	Financial Accounting Foundations The American Tradition	4.0
ECON 201	Economics I	3.0
MATH 239	Mathematics for the Life Sciences	<u>4.0</u> 4.0
	Term Credits	4.0
		15.0
Term 7		Credits
COM 230	Techniques of Speaking	3.0
CULA 291	Culinary Arts Practicum II	6.0
ECON 202	Economics II	4.0
-	Culinary Arts (CULA) elective	3.0
	Term Credits	16.0

Term 8		Credits
CULA 310	The French Tradition	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0
ORGB 300	Organizational Behavior	4.0
PHYS 103	General Physics I	4.0
	Term Credits	17.0
Term 9		Credits
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
NFS 203	Nutrition II: Nutrition in the Lifecycle	4.0
NFS 365	Nutrition Laboratory: Food and Nutrient Analysis	4.0
<u>PHYS 104</u>	General Physics II	4.0
	Term Credits	18.0
Term 10		Credits
CULA 405	Culture and Gastronomy I	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
MKTG 301	Introduction to Marketing Management	4.0
-	Culinary Arts (CULA) elective	3.0
	Term Credits	15.0
Term 11		Credits
CULA 410	Culture and Gastronomy II	
FDSC 458	Nutritional Impact of Food Processing Methods	3.0 3.0
FDSC 460		3.0
MKTG 347	Food Chemistry New Product Development	4.0
<u>Inter 6 347</u>		
	Term Credits	13.0
Term 12		Credits
COM 310	Technical Communication	3.0
CULA 420	Senior Design Project	3.0
FDSC 490	Seminar in Food Science	1.0
STAT 201	Business Statistics I	4.0
	Culinary Arts (CULA) elective	3.0
	Term Credits	14.0
	Total Credits (minimum)	183.0

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#### Minor in Food Science

The minor in food science is designed for students interested in applying the basic sciences to the world's largest industry. The minor should be especially attractive to students in the premedical, chemical, and biological sciences, as it provides a background for excellent employment and post-baccalaureate study opportunities in areas closely allied to their basic disciplines.

The minor consists of 25 credits. Interested students should consult with a nutrition and food science faculty member to schedule courses appropriate for their background and goals.

Required courses	Credits
NFS 200 WI Nutrition I: Principles of Nutrition	4.0
NFS 203 Nutrition II: Nutrition in the Life Cycle	4.0
NFS 270 Microbial Food Safety and Sanitation	4.0
NFS 454 Microbiology and Chemistry of Food Safety	3.0
NFS 458 Nutritional Impact of Food Processing Methods	3.0
NFS 460 WI Food Chemistry	3.0
NFS 461 Food Chemistry Laboratory	4.0



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### **General Studies**

The General Studies program is designed for students who wish to gain a breadth of knowledge in the humanities, social sciences, and natural sciences. In addition, general studies students focus on a particular area of interest by following one of the concentrations that exist in the program:

#### Individualized Studies

This is a concentration designed for individuals with a diverse college background and varied educational interests that cannot be captured in a single degree program. In consultation with their academic advisor, students select a specialization within the concentration according to their interests. Students have the opportunity to experiment in a variety of academic subjects through a generous amount of free electives. An attractive feature is that students can complete certificate programs en route to their B.S. degree.

#### **Liberal Studies**

A concentration in Liberal Studies provides a broad-based liberal arts education that increases one's appreciation of the world at large and lays the necessary groundwork for graduate study. All liberal studies students take courses in communication, art or architecture history, literature, philosophy, history, political science, psychology, anthropology/sociology, and liberal studies electives. The final 36 credits in the course of study comprise the student's concentration requirements. Students choose to concentrate in either humanities or social sciences. The humanities concentration usually appeals to students interested in focusing on the fine arts, foreign language, literature, or writing. The social science concentration is excellent preparation for graduate school (including law school), research, and careers in which one would deal extensively with people.

#### **Physical Sciences**

A concentration in Physical Sciences can lead to graduate school, careers in research and, with the selection of natural science courses, medical, dental, pharmacy, and veterinary school. Students take courses in the following areas: calculus, biology, chemistry, and physics.

For more information on this major, visit <u>Goodwin College's General Studies</u> web page.



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### Individualized Studies

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

English requirements		12.0 Credits	
ENGL 101	Expository Writing and Reading	3.0	
ENGL 102	Persuasive Writing and Reading	3.0	
ENGL 103	Analytical Writing and Reading	3.0	
<u>COM 230</u>	Techniques of Speaking	3.0	
Mathematics	and Computers requirements	12.0 Credits	
Mathematics	and Computers requirements	12.0 Credits	
Mathematics	and Computers requirements Mathematical Analysis I	<b>12.0 Credits</b> 3.0	

Natural Science requirements		9.0 Credits
<u>BIO 151</u>	Applied Biology	3.0
CHEM 151	Applied Chemistry	3.0
PHYS 151	Applied Physics	3.0

#### **Specialization Requirements**

Students must complete 45.0 credits within an area of specialization.

#### **Liberal Studies requirements**

Students must complete 36.0 credits in Liberal Studies, covering a range of subject areas in the humanities and/or social sciences: anthropology, psychology, sociology, political science, history, philosophy, literature and fine arts. (Arts history or appreciation courses, rather than applied courses.)

#### Free electives

66.0 Credits

45.0 Credits

36.0 Credits

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### **Liberal Studies**

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

English requ	irements	9.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
	and Computers requirements	
<u>MATH 181</u>	Mathematical Analysis I	3.0
MATH 181 MATH 182	Mathematical Analysis I Mathematical Analysis II	3.0
<u>MATH 181</u>	Mathematical Analysis I	3.0

Natural Science requirements		9.0 Credits	
<u>BIO 151</u>	Applied Biology	3.0	
CHEM 151	Applied Chemistry	3.0	
PHYS 151	Applied Physics	3.0	
		0.0	
Communicat	ion requirements	9.0 Credits	

	Amodin American Otadies requirements	
Music requirements		3.0 Credits
MUSC 130	Introduction to Music	3.0
Art History/A	rchitecture requirements	9.0 Credits
ARTH 101	History of Art I: Ancient to Medieval	3.0
<u>ARTH 102</u>	History of Art II: Renaissance to Modern	3.0
<u>ARTH 103</u>	History of Art III: Early Modern to Postmodernism	3.0
or		
ARCH 141	Architecture and Society I	3.0
ARCH 142 WI	Architecture and Society II	3.0

Women's or African-American Studies requirements

3.0 Credits

range of subjects in the
9.0
9.0
9.0
9.0
9.0
9.0
15.0

art history.)

#### **Concentration Requirements**

Students must complete 36.0 credits within an area of concentration focusing on the humanities and/or social sciences. Courses must be upper level with at least 18.0 credits selected from one discipline. Social Science students are required to take SOC 250 and SOC 350: Research Methods I & II as part of their concentration.

Humanities/Social Science courses include anthropology, psychology, sociology, political science, history, philosophy, and literature.

#### Free electives

21.0 Credits

<sup>36.0</sup> Credits



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### **Physical Sciences**

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

CHEM 161

English requirements		9.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
Mathematics	and Computer Science requirements	19.0 Credits
Mathematics CS 171	and Computer Science requirements Computer Programming I	<b>19.0 Credits</b> 3.0
	•	
<u>CS 171</u>	Computer Programming I	3.0
<u>CS 171</u> MATH 121	Computer Programming I Calculus I	3.0 4.0

Communication requirements		6.0 Credits
COM 230	Techniques of Speaking	3.0
COM 310	Technical Communication	3.0

Philosophy re	equirements	6.0 Credits
PHIL 351	Philosophy of Technology	3.0
or		
PHIL 361	Philosophy of Science	
PHIL 251	Ethics	3.0
or		
BMES 338	<b>Biomedical Ethics and Law</b>	
Physical Scie	nce requirements	37.5 Credits
Physical Scie Biology	nce requirements	37.5 Credits
-	ence requirements General Biology I	37.5 Credits 3.0
Biology		
Biology BIO 161	General Biology I	3.0

**General Chemistry I** 

3.0

<u>CHEM 162</u>	General Chemistry II	3.0
<u>CHEM 163</u>	General Chemistry II	3.0
CHEM 164	General Chemistry Lab I	2.0
CHEM 165	General Chemistry Lab II	2.5
Physics		
<u>PHYS 185</u>	Physics I	3.0
PHYS 186	Physics I-A	2.0
PHYS 187	Physics II	3.0
PHYS 188	Physics II-A	2.0
PHYS 281	Physics III	3.0
<u>PHYS 282</u>	Physics III-A	2.0

#### **Physical Science electives**

### 27.0 Credits

Students must complete 27.0 credits of natural science electives. Courses must be upper level in biology, chemistry, and/or physics.

#### **Liberal Studies electives**

# Students must complete 27.0 credits covering a range of subjects in the humanities and/or social sciences: anthropology. economics, fine arts, history, literature, philosophy, political science, psychology, sociology, etc.

#### Free electives

#### 48.5 Credits

## 27.0 Credits



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### **Hospitality Management**

The Hospitality Management program at Drexel University, Goodwin College recognizes the critical importance of an interdisciplinary education with a global perspective for tomorrow's leaders and managers. Committed to building student knowledge across functional areas and contributing disciplines, the program allows for increased specialization with concentrations in one of four areas:

- Food & Beverage Management
- Gaming and Resort Management
- Travel and Tourism
- Hotel Management Administration

According to The Gourman Report, which provides rankings of undergraduate programs in American and international universities, Drexel University's Hospitality Management program was ranked in the top tenth percentile of national programs.

For more information, visit the <u>Culinary Arts and Hospitality Management</u> <u>Programs</u> web site.



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### **Hospitality Management**

Bachelor of Science Degree

General edu	ication requirements	Credits
COM 230	Techniques of Speaking	3.0
COM 280	Public Relations	3.0
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
MATH 101	Introduction to Analysis I	4.0
MATH 102	Introduction to Analysis II	4.0
NFS 101	Introduction to Nutrition and Foods	3.0
UNIV 101	The Drexel Experience	2.0
	Foreign language courses or arts and humanities electives	12.0
	Social science electives	6.0
	Free electives	12.0

#### **Business minor courses**

ACCT 115	Financial Accounting Foundations	4.0
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
FIN 301	Introduction to Finance	4.0
MKTG 301 W	Introduction to Marketing Management	4.0
ORGB 300 W	Organizational Behavior	4.0
OPM 300 WI	Operations Management	4.0
<u>STAT 201</u>	Statistics I	4.0

#### **Departmental requirements**

HRM 110	Introduction to the Hospitality Industry	3.0
HRM 115	Culinary Science	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 130	Tourism I	3.0
HRM 135	Tourism II	3.0
HRM 150	Customer Service	3.0
HRM 200	Productivity Software for the Hospitality Industry	3.0

Safety and Sanitation	3.0
Commercial Food Production	3.0
Design Application Seminar	3.0
Hospitality Accounting Systems	3.0
Hospitality Management Information Systems	3.0
Hotels Rooms Division Management	3.0
Hospitality Marketing	3.0
Beverage Management	3.0
Laws of Hospitality Industry	3.0
Hospitality Human Resources	3.0
Concentration courses	21.0- 22.0
Departmental electives	15.0
	Commercial Food ProductionDesign Application SeminarHospitality Accounting SystemsHospitality Management Information SystemsHotels Rooms Division ManagementHospitality MarketingBeverage ManagementLaws of Hospitality IndustryHospitality Human ResourcesConcentration courses

#### Concentrations

#### Food and Beverage Management (F&B)

Courses		16.5 Credits
HRM 220	Purchasing for the Hospitality Industry	3.0
HRM 250	Contract Food-Service Management	3.0
HRM 315	Continental, Ethnic, and Regional Cuisine	3.0
HRM 340	Catering Management	3.0
HRM 435	Wine and Spirits	3.0
CULA 235	Professional Dining Room Management	1.5

#### Hotel Management Administration

Courses		16.5 Credits
HRM 326	Hotel Rooms Division Management II	3.0
HRM 345	Convention and Trade Shows Management	3.0
HRM 355	Resort Management	3.0
HRM 425	Hospitality Industry Administration	3.0
HRM 430	Hotel Sales and Marketing	3.0
CULA 235	Professional Dining Room Management	1.5

#### **Travel and Tourism**

Courses		15.0 Credits
HRM 345	Convention and Trade Shows Management	3.0
HRM 365	Heritage Tourism	3.0
HRM 385	Guest Lecture Series	3.0
HRM 395	Economics of Tourism	3.0
HRM 405	Current Issues in Travel and Tourism	3.0

#### **Gaming and Resort Management**

Courses		21.0 Credits
HRM 355	Resort Management	3.0
HRM 370	Gaming and Casino Management I	3.0
HRM 371	Gaming and Casino Management II	3.0
HRM 375	Security and Loss Prevention	3.0
HRM 470	Gaming Legislation, Policy and Law	3.0
HRM 472	Gaming Information Systems	3.0
HRM 475	Current Issues in Gaming	3.0

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BS Hospitality Management 4 YR UG Co-op Concentration

Term 1		Credits
ENGL 101	Expository Writing and Reading	3.0
HRM 110	Introduction to the Hospitality	3.0
HRM 130	Tourism I	3.0
HRM 200	Productivity Software for the Hospitality Industry	3.0
MATH 101	Introduction to Math Analysis I	4.0
UNIV 101	The Drexel Experience	1.0
	Term Credits	17.0
Term 2		Credits
ENGL 102	Persuasive Writing and Reading	3.0
HRM 150	Customer Service	3.0
HRM 210	Safety and Sanitation	3.0
MATH 102	Introduction to Math Analysis II	4.0
UNIV 101	The Drexel Experience	1.0
	Term Credits	14.0
_		
Term 3		Credits
ENGL 103	Analytical Writing and Reading	3.0
HRM 115	Culinary Science	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 135	Tourism II	3.0
HRM 410	Laws of Hospitality Industry	3.0
<u>NFS 101</u>	Introduction to Nutrition and Food	3.0
	Term Credits	18.0
Term 4		Credits
ACCT 115	Financial Accounting Foundations	4.0
ECON 201	Economics I	4.0
HRM 215	Commercial Food Production	3.0
HRM 230	Design Application Seminar	3.0
	Term Credits	14.0
Term 5		Credits
ECON 202	Economics II	4.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 325	Hotel Room Division Management	3.0
	Free elective	3.0
-	HRMT concentration course (See degree requirements for list)	3.0
•	Term Credits	16.0
Term 6		Credits
<u>STAT 201</u>	Statistics I	4.0
	Arts and Humanities elective	3.0
	HRMT concentration course (See degree requirements for list)	3.0
	Hospitality Management program elective	3.0
	Term Credits	13.0
Term 7		Credits
•	Arts and Humanities elective	3.0
	HRMT concentration course (See degree requirements for list)	3.0
•	Hospitality Management program elective	3.0

	Social science elective Term Credits	3.0 12.0
Term 8		Credits
COM 230	Techniques of Speaking	3.0
FIN 301	Introduction to Finance	5.0
-	HRMT concentration course (See degree requirements for list)	3.0
-	Hospitality Management program elective	3.0
	Term Credits	14.0
Term 9		Credits
COM 280	Public Relations	3.0
OPM 300	Operations Management	4.0
•	Arts and Humanities elective	3.0
•	Free elective	3.0
-	HRMT concentration course (See degree requirements for list)	3.0
-	Hospitality Management program elective	3.0
	Term Credits	19.0
Term 10		Credits
HRM 330	Hospitality Marketing	3.0
ORGB 300	Organizational Behavior	4.0
	Arts and Humanities elective	3.0
•	Free elective	3.0
•	HRMT concentration course (See degree requirements for list)	3.0
	Term Credits	16.0
Term 11		Credit
HRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.
MKTG 301	Introduction to Marketing Management	4.0
	HRMT concentration course (See degree requirements for list)	3.0
	Term Credits	13.0
Term 12		Credits
HRM 455	Hospitality Human Resources Management	3.0
-	Free elective	3.0
-	HRMT concentration course (See degree requirements for list)	3.0
-	Hospitality Management program elective	3.0
	Social science elective	3.0
	Term Credits	15.
	Total Credits (minimum)	181.0



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# Industrial Engineering Technology

The current demand for industrial engineers is high, but the supply of credentialed industrial engineers is limited. The trend toward an automated workplace and demands for greater efficiency in business and industry further enhance employment prospects for industrial engineers.

#### Coursework

The coursework for the Bachelor of Science in Industrial Engineering Technology provides a solid understanding of materials, design, statistics, operations research, information systems, methods engineering, manufacturing engineering, cost accounting, and production economy. Emphasis is placed on basic engineering and applied science, with the remainder of the program devoted to the humanities and those aspects of management pertinent to organizing and managing systems to produce and distribute services and products. Through the selection of electives, the curriculum offers options for specialization in a number of areas, providing the student with a sound basis for graduate study in management and industrial engineering.

Core courses include chemistry, calculus, physics, computer programming, principles of economics, technical writing, and coursework in various engineering principles. In the final year, students complete three levels of project design in a team setting.

For more information on this major, visit Goodwin College's <u>Industrial Engineering</u> <u>Technology</u> web page.



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# Industrial Engineering Technology

Bachelor of Science Degree: 186.0 credits

#### **Required courses**

**PHYS 281** 

**PHYS 282** 

Physics III

**Physics III-A** 

English composition requirements		15.0 Credits
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
COM 310	Technical Communication	3.0
<u>COM 230</u>	Principles of Communication	3.0
Mathematics	requirements	21.0 Credits
<u>MATH 121</u>	Calculus I	4.0
MATH 122	Calculus II	4.0
MATH 123	Calculus III	4.0
MATH 261	Linear Algebra	3.0
<u>STAT 261</u>	Statistics I	3.0
<u>STAT 262</u>	Statistics II	3.0
Science requ	irements	20.0 Credits
<u>CHEM 161</u>	General Chemistry I	3.0
CHEM 164	Chemistry Laboratory	2.0
PHYS 185	Physics I	3.0
PHYS 186	Physics I-A	2.0
PHYS 187	Physics II	3.0
PHYS 188	Physics II-A	2.0

Business requirements		12.0 Credits
ACCT 115	Financial Accounting Foundations	4.0
FIN 301	Introduction to Finance	4.0
<u>MKTG 301 WI</u>	Introduction to Marketing Management	4.0

3.0

Humanities and Social Science requirements		17.0 Credits
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Two Humanities and Social Sciences electives*	6.0

\* <u>HIST 285</u> Technology in Historical Perspective is a recommended Humanities and Social Sciences elective.

Engineering sciences requirements		17.0 Credits
<u>CIVE 240</u>	Engineering Economics	3.0
<u>CT 100</u>	Microcomputer Hardware	3.0
<u>CT 290</u>	Client Side Programmnig	3.0
<u>MET 100</u>	Graphical Communication	4.0
<u>MET 101</u>	Manufacturing Materials	4.0

Industrial Engineering Core requirements		49.0 Credits
INDE 300	Quality Management	3.0
INDE 350	Industrial Engineering Simulation	3.0
INDE 351	Intelligent Manufacturing Systems	3.0
INDE 361	Quality Control	3.0
INDE 362	Operations Research for Engineering I	3.0
INDE 363	Operations Research for Engineering II	3.0
INDE 365	Systems Analysis Methods I	3.0
INDE 366	Systems Analysis Methods II	3.0
INDE 367	Data Processing	3.0
INDE 370	Industrial Project Management	3.0
INDE 470	Engineering Quality Methods	3.0
INDE 490	Senior Project Design	4.0
OPM 300 WI	Operations Management	4.0
OPM 341	Supply Chain Management	4.0
OPM 325	Advanced Planning and Control of Operations	4.0

Professional (Technical) electives	21.0 Credits
Free electives	14.0 Credits

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#### **Recommended Plan Of Study**

#### **BS Industrial Engineering Technology**

Engineen	ing rechnology	
Term 1		Credits
CHEM 161	General Chemistry I	3.0
CHEM 164	General Chemistry Laboratory I	2.0
ENGL 101	Expository Writing and Reading	3.0
MATH 121	Calculus I	4.0
	Term Credits	12.0
Term 2		Credits
<u>CT 100</u>	Microcomputer Hardware	3.0
ENGL 102	Persuasive Writing and Reading	3.0
MATH 122	Calculus II	4.0
PHYS 185	Physics I	3.0
PHYS 186	Physics I-A	2.0
	Term Credits	15.0
Term 3		Credits
ENGL 103	Analytical Writing and Reading	3.0
MATH 123	Calculus III	4.0
MET 101	Manufacturing Materials	4.0
PHYS 187	Physics II	3.0
PHYS 188	Physics II-A	2.0
	Term Credits	16.0
Term 4		Credits
COM 111	Principles of Communication	3.0
MATH 261	Linear Algebra	3.0
MET 100	Graphical Communication	4.0
PHYS 281	Physics III	3.0
PHYS 282	Physics III-A	2.0
	Term Credits	15.0
Term 5		Credits
ACCT 115	Financial Accounting Foundations	4.0
HIST 285	Technology in Historical Perspective	3.0
NDE 362	Operations Research for Engineering I	3.0
STAT 261	Statistics I	3.0
	Humanities/Social Science elective	3.0
	Term Credits	16.0
Term 6		Credits
FIN 301	Introduction to Finance	4.0
INDE 363	Operations Research for Engineering II	3.0
INDE 365	Systems Analysis Methods I	3.0
STAT 262	Statistics II	3.0

	Term Credits	19.0
Term 7		Credits
CT 290	Client Side Programming	3.0
INDE 361	Quality Control	3.0
OPM 300	Operations Management	4.0
<b>.</b>	Free elective	3.0
	Term Credits	13.0

**Free electives** 

Ferm 8		Credit
CON 201	Economics I	4.
NDE 350	Industrial Engineering Simulation	3.
NDE 366	Systems Analysis Methods II	3.
NDE 370	Industrial Project Management	3.
OPM 325	Control Production & Operations	4.
	Technical elective	3.
	Term Credits	20.
Ferm 9		Credit
COM 230	Techniques of Speaking	3.
CON 202	Economics II	4.
NDE 351	Intelligent Manufacturing Systems	4.
PHIL 315	Engineering Ethics	3.
	Technical elective	3.
	Term Credits	17.
Ferm 10		Credit
CIVE 240	Engineering Economic Analysis	3.
NDE 300	Quality Management	3
<b>IKTG 301</b>	Introduction to Marketing Management	4
	Technical electives	6.
	Term Credits	16.
Ferm 11		Credit
NDE 367	Data Processing	3
NDE 470	Engineering Quality Methods	3.
POM 341	Advanced Operations Planning & Control	3
	Free elective	3.
	Technical elective	3.
	Term Credits	15
Ferm 12		Credit
NDE 490	Senior Project Design	4
	Free elective	3.
	Technical electives	6
	Term Credits	13
	Total Credits (minimum)	187

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# **Professional Studies**

#### About the Major

The B.S. in Professional Studies is designed for aspiring professionals in any industry. Students are encouraged to take the technical knowledge they already possess in their fields, and learn to utilize it as creative and innovative leaders and communicators.

The core coursework emphasizes computing, researching, planning, problemsolving, decision-making, and leading people. In addition to courses in social sciences, business and communications, students become acquainted with creativity theory and practice, learning to apply creativity principles to enhance their individual, team, and organization.

#### **Career Opportunities**

The program helps students from a variety of industries improve their professional skills and strengthen their position in the job market. Industries with employees that may benefit from the Professional Studies include, but are not limited to:

- Telecommunications
- Aerospace
- Pharmaceutical
- Retail

Opportunities for Professional Studies graduates include:

- Career advancement within students' current organizations and industries
- · Preparation to pursue a master's degree in a variety of areas

#### **Transfer Credits**

To maximize prior coursework and previous learning, students are provided with a personal evaluation of credits they have earned at other institutions as well as other certifications they may have received. Credit for prior learning can be earned through:

- Transfer agreements with other colleges and universities
- The College Level Examination Program (CLEP)
- Portfolio assessments

#### **Program Delivery Options**

The Professional Studies degree-completion program offers several flexible delivery options. This major is delivered in a variety of formats so that part-time

students can complete their degree in the delivery format that best fits their lifestyle.

- Saturday Scholars option: Students who already possess an associate's degree or equivalent credits may complete their degree entirely on Saturdays through the Goodwin College's Saturday Scholars program, providing virtually no interruption to their weekday routine.
- *Evening option:* Students can complete their degree by participating in the Goodwin College's venerable evening program. Courses meet one night per week for three or four hours.
- *Hybrid option*: Students who desire maximum flexibility may schedule a blend of Saturday, evening, and online classes.

For more information about this major, visit <u>Goodwin College's Professional</u> <u>Studies</u> web page.



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# **Professional Studies**

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

English con	nposition requirements	9.0 Credits
<u>ENGL 101</u>	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
Communica	tion requirements	12.0 Credits
COM 111	Principles of Communication	3.0
COM 230	Techniques of Speaking	3.0
COM 270 W	Business Communication	3.0
COM 345	Intercultural Communication	3.0
Mathematic	s requirements	9.0 Credits
<u>MATH 181</u>	Mathematical Analysis I	3.0
MATH 182	Mathematical Analysis II	3.0
<u>MATH 183</u>	Mathematical Analysis III	3.0
Science requirements		9.0 Credits

#### Science Sequence Options (Choose one sequence)

<u>BIO 161</u>	General Biology I	3.0
BIO 162	General Biology II	3.0
or		
CHEM 161	General Chemistry I	3.0
CHEM 162	General Chemistry II	3.0
or		
PHYS 182	Applied Physics I	3.0
PHYS 183	Applied Physics II	3.0

#### Science elective

Adult Trans	sition Seminar	3.0 Credits
<u>CAT 200</u>	Strategies for Lifelong Learning	3.0

Social and E	Behavioral Science requirements	21.0 Credits
<u>ANTH 101</u>	Cultural Diversity: Introduction to Cultural Anthropology	3.0
PHIL 105	Critical Reasoning	3.0
PHIL 323	Organizational Ethics	3.0
<u>PSY 101</u>	General Psychology I	3.0
SOC 101	Introduction to Sociology	3.0
SOC 340	Globalization	3.0
<u>SOC 210</u>	Race and Ethnic Relations	3.0
or		
<u>SOC 230</u>	Women and Men in Changing Society	3.0

Business requirements		24.0 Credits
BLAW 201	Business Law I	4.0
BUSN 301	Accounting and Finance for Non-Financial Professionals	4.0
HRMT 323	Principles of Human Resource Administration	4.0
<u>MGMT 260</u>	Introduction to Entrepreneurship	4.0
MKTG 301 W	Introduction to Marketing Management	4.0
<u>ORGB 300 W</u>	Organizational Behavior	4.0

Creativity Studies		9.0 Credits
CRTV 301	Foundations in Creativity	3.0
CRTV 302	Tools and Techniques in Creativity	3.0
CRTV 303	Creativity in the Workplace	3.0

Professional Studies Core		30.0 Credits
<u>CAT 301</u>	Project Management	3.0
CAT 302	Customer Service Theory and Practice	3.0
<u>CAT 360</u>	Applied Organizational Research	3.0
PRST 211	Computer Applications for Professionals	3.0
PRST 212	Creative Studies in the WWW	3.0
PRST 330	Career and Professional Development	3.0
PRST 440	Policy Analysis	3.0
PRST 450	Creative Leadership for Professionals	3.0
PRST 491 V	VI_Professional Portfolio I	3.0

Free Electives*	54.0 Credits
*Depending on transfer credits and professional goals, students may u	se free
electives to pursue a minor such as Business or to pursue a certificate	program.

#### Writing-Intensive Course Requirements

Students should see their academic advisor for details.

In order to graduate, all students beginning with the entering class of 2002/01 (fall, 2002) must pass three writing-intensive courses after their freshman year. Two writing-intensive courses must be in a student's major. The third can be in any discipline. Students are advised to take one writing-intensive class each year, beginning with the sophomore year, and to avoid "clustering" these courses near the end of their matriculation. Transfer students need to meet with an academic advisor to review the number of writing-intensive courses required to graduate.

A "WI" next to a course in this catalog indicates that this course can fulfill a writingintensive requirement. Departments will designate specific sections of such courses as writing-intensive. Sections of writing-intensive courses are not indicated in this catalog. Students should check the section comments in Banner when registering. Students scheduling their courses in Banner can also conduct a search for courses with the attribute "WI" to bring up a list of all writing-intensive courses available that term. For more information on writing-intensive courses, see the Drexel University Writing Program's <u>Writing-Intensive Course</u> page.

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# **Professional Studies**

Bachelor of Science Degree: 180.0 credits

#### Part-time/Evening Program Recommended Plan of Study:

(Fall)	-	Credits
<u>CAT 200</u>	Strategies for Lifelong Learning	3.0
ENGL 101	Expository Writing and Reading	3.0
<u>MATH 181</u>	Mathematical Analysis I	3.0
	Total credits	9.0

(Winter)		
COM 111	Principles of Communication	3.0
ENGL 102	Persuasive Writing and Reading	3.0
MATH 182	Mathematical Analysis II	3.0
	Total credits	9.0

#### (Spring)

ENGL 103	Techniques of Analysis Evaluation	3.0
<u>MATH 183</u>	Mathematical Analysis III	3.0
SOC 101	Introduction to Sociology	3.0
	Total credits	9.0

#### (Summer)

ANTH 101	Cultural Diversity: Introduction to Cultural Anthropology	3.0
COM 270	Business Communication	3.0
	Total credits	6.0

#### Second year

(rall)		
<u>CRTV 301</u>	Foundations in Creativity	3.0
	Science sequence I *	3.0
	Free elective	3.0
	Total credits	9.0

#### \*BIO 161 or CHEM 161 or PHYS 182.

#### (Winter)

CRTV 302	Tools and Techniques in Creativity	3.0
PHIL 105	Critical Reasoning	3.0
	Science sequence II*	3.0
	Total credits	9.0

\*BIO 162 or CHEM 162 or PHYS 183.

### (Spring)

COM 230	Techniques of Speaking	3.0
CRTV 303	Creativity in the Workplace	3.0
	Science elective	3.0
	Total credits	9.0

#### (Summer)

MKTG 301 WI Introduction to Marketing Management	
Free elective	3.0
Total credits	7.0

#### Third year

(Fall)		
BUSN 301	Accounting and Finance for Non-Financial Professionals	4.0
PRST 211	Computer Applications for Professionals	3.0
	Free elective	3.0
	Total credits	10.0

#### (Winter)

<u>ORGB 300 \</u>	<u>VI</u> Organizational Behavior	4.0
PRST 212	Creative Studies in the WWW	3.0
PSY 101	General Psychology I	3.0
	Total credits	10.0

#### (Spring)

BLAW 201	Business Law I	4.0
HRMT 323	Principles of Human Resource Administration	4.0
	Total credits	8.0

### (Summer)

CAT 302	Customer Service Theory and Practice	3.0
	Free elective	3.0
	Total credits	6.0

Fourth year

(Fall)		
MGMT 260	Introduction to Entrepreneurship	4.0

<u>COM 345</u>	Intercultural Communication	3.0
	Free elective	3.0
	Total credits	10.0
(Winter)		
SOC 210	Race and Ethnic Relations	3.0
or		
<u>SOC 230</u>	Women and Men in Changing Society	3.0
	Free elective	3.0
	Total credits	6.0
(Spring)		
CAT 301	Project Management	3.0
	Free elective	3.0
	Total credits	6.0
(Summer)		
	Free electives	6.0

Fifth yea	r
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**Total credits** 

(Fall)		
SOC 340	Globalization	3.0
	Free electives	6.0
	Total credits	9.0

### (Winter)

PHIL 323	Organizational Ethics	3.0
PRST 330	Career and Professional Development	3.0
	Free elective	3.0
	Total credits	9.0

### (Spring)

PRST 440	Policy Analysis	3.0
	Free electives	6.0
	Total credits	9.0

#### (Summer)

(•••••)		
	Free electives	6.0
	Total credits	6.0

### Sixth year

(Fall)		
CAT 360	Applied Organizational Research	3.0
PRST 450	Creative Leadership for Professionals	3.0
	Total credits	6.0

(Winter)	
PRST 491 WI Professional Portfolio I	3.0
Free elective	3.0
Total credits	6.0
(Spring)	
PRST 492 WI Professional Portfolio II	3.0
Free elective	3.0
Total credits	6.0



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### **Sport Management**

Through Drexel's <u>Sport Management program</u>, students master the knowledge and skills necessary for success in the fields of Sport Management, athletics/ coaching, sports psychology and other professions supporting sports and recreation.

The program focuses on the integration of applicable areas of learning including athletics management, business, business administration, communication and technology. It uses a multidisciplinary approach (athletics and human performance; sport and the psycho-socio-cultural process; sports as an industry) to understand sports and manage the sports industry. Students will also develop the important supporting skills in technology. The major emphasizes the practical application of skills to the solution of problems in the management of sports, athletics and recreation on the professional, amateur and community level.

#### Coursework

The B. S. in Sport Management consists of 181 credits. All students enrolled in the program are required to take 47 credits of general education courses plus 49 credits of core courses on the foundations of Sport Management. These courses are supplemented by 27 credits of free electives. The balance of the program is based on technical elective courses drawn from four major concentrations, namely Athletics, Health & Human Performance (15 credits); The Business of Sport (15 credits); Sport & the Psycho-Socio-Cultural Process (15 credits); Technology for Sport Management (13 credits).

#### **Degree Completion Options**

The Bachelor of Science degree in sport management can be completed in either four or five years:

#### Five-year option, with co-op experience

This option allows for the greatest amount of employment experience, with three distinct six-month periods of employment included with studies. After the start of the sophomore year, students study or work through all terms, including summers.

#### Four-year option, with internship experience

This option includes just one six-month period of full-time employment. After the start of the sophomore year, students study or work through all terms, including summers.



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### **Sport Management**

Bachelor of Science Degree: 181.0 credits

General education requirements		47.0 Credits
BIO 151	Applied Biology I	3.0
CHEM 151	Applied Chemistry	3.0
COM 230	Techniques of Speaking	3.0
COM 270	Writing for Business	3.0
<u>CS 161</u>	Introduction to Computing	3.0
or		
<u>INFO 101</u>	Introduction to Information Technology	3.0
ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Persuasive Writing and Reading	3.0
ENGL 103	Analytical Writing and Reading	3.0
MATH 101	Introduction to Analysis I	4.0
MATH 102	Introduction to Analysis II	4.0
PHYS 151	Applied Physics	3.0
PSCI 100	Introduction to Political Science	4.0
UNIV 101	The Drexel Experience	2.0

#### Select one of the following three English courses:

ENGL 200 WI	Classical to Medieval Literature	3.0
ENGL 201	Renaissance to the Enlightenment	3.0
ENGL 202 WI	Romanticism to Modernism	3.0

#### Select one of the following two English courses:

ENGL 203 W	/I Post-Colonial Literature I: Africa/Asia/Caribbean/Japan/ Middle East	3.0
ENGL 204	Post-Colonial Literature II: Africa/Asia/Caribbean/Japan/ Middle East	3.0

Core courses		52.0 Credits
BUSN 101	Foundations of Business I	4.0
ACCT 115	Financial Accounting Foundations	4.0
COM 290	Sports and the Mass Media	3.0
ORGB 300 \	<u>M</u> Organizational Behavior	4.0

HRMT 323	Principles of Human Resource Administration	4.0
<u>SMT 110</u>	Business of Sport	3.0
SMT 152	Leadership in Sport and Society	3.0
SMT 200	Introduction to Facility and Event Management	3.0
<u>SMT 201</u>	Sports Marketing, Promotion and Public Relations	3.0
<u>SMT 230</u>	Sport and the Law	3.0
SMT 250	Technology and Sport	3.0
<u>SMT 300</u>	Quantitative Analysis /Statistics for Sports	3.0
<u>SMT 320</u>	Economic Aspects of Sport Management	3.0
PHIL 325	Ethics in Sport Management	3.0
<u>PSY 245</u>	Sports Psychology	3.0
SOC 268	Sociology of Sport	3.0

Athletics, Health and Human Performance

15.0 Credits

Select 15.0 credits from the following courses:

ANAT 101	Anatomy & Physiology I	5.0
BCS 352	Life-Span Human Development*	3.0
NFS 101	Introduction to Nutrition and Foods	3.0
<u>NFS 310</u>	Nutrition and Sports	3.0
PSY 310	Drugs and Human Behavior	3.0
<u>SMT 280</u>	Kinesiology	3.0
SMT 101	Principles of Coaching	3.0
SMT 120	Life Skills for Coaches	3.0
SMT 210	Prevention/Care for Athletic Injuries	3.0
<u>SMT 390</u>	Special Topics in Sport Management	3.0
* Course offe	ered through the College of Nursing and Health Professions	

#### The Business of Sport

#### 15.0 Credits

BLAW 201	Business Law I	4.0
ECON 201	Economics I	4.0
	o BLAW 201 and ECON 201, students select from following minimum of 15.0 credits in this area:	g electives to
ACCT 116	Managerial Accounting Foundations	4.0
BLAW 202	Business Law II	4.0
ECON 202	Economics II	4.0
<u>MKTG 301</u>	Introduction to Marketing Management	4.0
SMT 220	Recreation, Wellness and Society	3.0
SMT 235	Sports Administration and Governance	3.0
<u>SMT 340</u>	International Aspects of Sport Management	3.0
SMT 365	Operations Management in Sports	3.0
<u>SMT 475</u>	Coaching Practicum	3.0

#### Select five of the following courses:

	-	
PHIL 210	Philosophy of Sport	3.0
PSY 101	General Psychology I	3.0
PSY 120	Developmental Psychology	3.0
<u>PSY 140</u>	Approaches to Personality	3.0
PSY 212	Physiological Psychology	3.0
PSY 230	Psychology of Learning	3.0
PSY 342	Counseling Psychology	3.0
PSY 355	Health Psychology	3.0
SMT 330	Gender Equity and Women in Sport	3.0
<u>SMT 335</u>	Minority Issues and Opportunities in Sport	3.0
SOC 101	Introduction to Sociology	3.0
SOC 210	Race and Ethnic Relations	3.0
SOC 250	Research Methods I	3.0

Technology for Sport Management		13.0 Credits
COM 240	New Technologies in Communication	3.0
COM 335	Writing for the World Wide Web	3.0
<u>MIS 300</u>	Management of Information Systems	4.0
	Technology elective**	3.0
** 0	d Technology, clastices includes COM 200 On line, low molicer	0011040

\*\*Suggested Technology electives include: COM 300 On-line Journalism, COM 340 Desktop Publishing, INFO 102 Intro to Information Systems, INFO 105 Information Evaluation, Organization and Use, DIGM 150 Overview of Digital Media, FMVD 110 Shooting and Lighting, MIS 341 Micro-computing Technology for Business. Check with the Sport Management program for additional technical elective options.

Electives	26.0 Credits
Free electives***	26.0

\*\*\* Students may pursue a minor or take further studies in the sport management area electives.

#### Writing-Intensive Course Requirements

In order to graduate, all students beginning with the entering class of 2002/01 (fall, 2002) must pass three writing-intensive courses after their freshman year. Two writing-intensive courses must be in a student's major. The third can be in any discipline. Students are advised to take one writing-intensive class each year, beginning with the sophomore year, and to avoid "clustering" these courses near the end of their matriculation. Transfer students need to meet with an academic advisor to review the number of writing-intensive courses required to graduate.

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#### **Recommended Plan Of Study**

#### **BS Sport Managment** 5 YR UG Co-op Concentration

Term 1		Credits
BUSN 101	Foundations of Business I	4.0
ENGL 101	Expository Writing and Reading	3.0
MATH 101	Introduction to Math Analysis I	4.0
SMT 110	Business of Sports	3.0
SOC 101	Introduction to Sociology	3.0
UNIV 101	The Drexel Experience	1.0
	Term Credits	18.0
Term 2		Credits
BIO 151	Applied Biology	3.0
ENGL 102	Persuasive Writing and Reading	3.0
MATH 102	Introduction to Math Analysis II	4.0
PSY 101	General Psychology I	3.0
SMT 200	Facility and Event Management	3.0
<b>UNIV 101</b>	The Drexel Experience	1.0
	Term Credits	17.0
Term 3		Credits
ACCT 115	Financial Accounting Foundations	4.0
CHEM 151	Applied Chemistry	3.0
ENGL 103	Analytical Writing and Reading	3.0
<u>CS 161</u>	Introduction to Computing	3.0
or		
INFO 101	Introduction to Information Technology	3.0
	Athletics/Health/Performance course (See degree requirement)	3.0
	Term Credits	16.0
Term 4		Credits
BLAW 201	Business Law I	4.0
COM 270	Business Communication	3.0
COM 290	Sports and the Mass Media	3.0
PHYS 151	Applied Physics	3.0
<u>SMT 250</u>	Technology and Sport	3.0
	Term Credits	16.0
Term 5		Credits
COM 230	Techniques of Speaking	3.0
ECON 201	Economics I	4.0
PSY 245	Sports Psychology	3.0
SMT 201	Sports Marketing, Promotion, and Public Relations	3.0
	Athletics/Health/Performance course (See degree requirement)	3.0
	Term Credits	<b>16</b> .0
Term 6		Credits
COM 240	New Technologies in Communication	3.0
SMT 152	Leadership in Sport and Society	3.0
SOC 268	Sociology of Sport	3.0
<u></u>	Business of Sport course (See degree requirements for list)	3.0
		5.0

**Free elective** 

**Term Credits** 

3.0

Term 7		Credits
ORGB 300	Organizational Behavior	4.0
PSCI 100	Introduction to Political Science	4.0
	Athletics/Health/Performance course (See degree requirement)	3.0
	Sport & Pscyho/Sociocultural course (See degree requirments)	3.0
	Term Credits	14.0
Term 8		Credits
HRMT 323	Principles of Human Resource Administration	4.0
ENGL 203	Post-Colonial Literature I	3.0
or		5.0
ENGL 204	Post-Colonial Literature II	3.0
•	Business of Sport course (See degree requirements for list)	3.0
•	Free elective	3.0
	Sport & Pscyho/Sociocultural course (See degree requirments)	3.0
	Term Credits	16.0
Term 9		Credits
MIS 300	Management Information Systems	4.0
ENGL 200	Classical to Medieval Literature	3.0
or		0.0
ENGL 201	Renaissance to the Enlightenment	3.0
or	·	
ENGL 202	Romanticism to Modernism	3.0
	Business of Sport course (See degree requirements for list)	3.0
	Free elective	4.0
	Term Credits	14.0
Term 10		Credits
PHIL 325	Ethics in Sports Management	3.0
SMT 300	Quantitative Analysis and Statistics in Sport	3.0
•	Business of Sport course (See degree requirements for list)	3.0
•	Free elective	3.0
•	Technology elective (See degree requirements)	3.0
	Term Credits	15.0
Torm 11		Credits
Term 11 COM 335	Writing for the World Wide Web	3.0
SMT 230	Sport and the Law	3.0
	Athletics/Health/Performance course (See degree requirement)	3.0
	Free elective	3.0
	Term Credits	12.0
Term 12		Credits
<u>SMT 320</u>	Economic Aspects of Sports Management	3.0
	Free electives	6.0
	Sport & Pscyho/Sociocultural course (See degree requirments)	3.0
	Term Credits	12.0
	Total Credits (minimum)	181.0

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# **Sport Management**

The Master of Science in Sport Management prepares its graduates for positions in sport management at all levels (recreational, youth, inter-scholastic, amateur, collegiate, professional) and within several organizational settings (public, private, non-profit, corporations).

The program content provides an integrated educational experience directed toward developing the ability to apply knowledge and skills to the planning, design, implementation, and evaluation of sport programs and offer solutions to practical problems in the sport management field. Graduates are expected to be leaders in their chosen area of interest by incorporating the various perspectives from the multidisciplinary training and applying them to current issues in sport and society.

#### **Program Goals**

Graduates of the Master of Science in Sport Management will be able to:

- Apply the fundamentals of business to sport management.
- Integrate the principles of management; organizing people and resources to get results in the field of sport.
- Apply the area of law and labor relations to the sports industry and agency.
- Use existing technologies and be prepared for emerging technologies in the sport management field.
- Forecast new developments and adapt to the rapidly changing sports environment.
- Creatively direct the economic contributions that sports and recreation offer to people, organizations, and the community.
- Effectively organize, evaluate and improve and use new information in sports.
- Utilize the knowledge and skills learned to produce an in-depth research project or thesis, which will serve to advance the study of sport management.

For additional information, view the Goodwin College of Professional Studies' <u>Sport Management program</u> web page.



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# Master of Science in Sport Management

Sports Facility Management

45 post-baccalaureate credits

#### Curriculum

SMT 623

Core Foundation Courses		21.0 Credits	
<u>SMT 601</u>	Sports Industry Management	3.0	
SMT 602	Sport Law	3.0	
SMT 603	Sports Marketing and Public Relations	3.0	
<u>SMT 604</u>	Sport Media and Technology	3.0	
SMT 605	Economic Issues in Sport	3.0	
<u>SMT 606</u>	Contemporary Issues in Sport	3.0	
<u>SMT 610</u>	Seminar on Sports Research	3.0	
	oncentration Courses elect any five of the following courses:	15.0 Credits	
<u>SMT 620</u>	Technology and the Sports Product	3.0	
SMT 621	Leadership in Sport Management	3.0	
SMT 622	Sports Agents and Labor Relations	3.0	

Project/ Research Thesis		9.0 Credits
<u>SMT 630</u>	Sports Industry Practicum	3.0
<u>SMT 628</u>	Coaching and Managing	3.0
<u>SMT 627</u>	Sports Tournaments and Events	3.0
<u>SMT 626</u>	Globalization of Sport	3.0
<u>SMT 625</u>	Sport Promotions and Sales	3.0
<u>SMT 624</u>	Sports Science for Sport Managers	3.0

SMT 698	Research Design and Techniques in Sport	3.0
<u>SMT 699</u>	Project/Research Thesis	6.0



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- All minors
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- Media Arts & Design
- Nursing and Health
- Professions
- Professional Studies

- ROTC

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# Master of Science in Food Science

The M.S. in Food Science program provides a science-based professional education that encompasses classroom theory, practical research, and application. Food science is concerned with foods, their ingredients, and their physicochemical and biochemical interactions at the molecular and cellular levels.

Graduate students in the food science program participate in the research enterprise by completing a research project or designing and executing a thesis under faculty direction. Current research in food science includes:

- Physicochemical changes during deep-fat frying
- · Development of a biosensor for antioxidant capacity
- · Development of reduced fat and reduced sodium products
- Microbial safety of Mexican-style cheeses
- Microbial loads on foods in supermarkets

#### **Opportunities**

The M.S. in Food Science is designed for students who:

- are already working within the food industry and seeking professional advancement.
- have an undergraduate degree in a general science-related area such as biology or chemistry, and would like to change fields or move into the more specialized field of food science

The M.S. in Food Science offers students numerous opportunities for hands-on, real-world careers in applied science and technology. Potential employers include food product manufacturers, along with other companies providing services related to institutional feeding or supplying ingredients, processing equipment, and packaging materials. Technical and administrative positions are also available in various government agencies and with independent testing laboratories.

Food scientists are needed in the areas of:

- Food quality assessment and management
- Food processing and engineering
- · Food product research and development
- Marketing and distribution
- Technical sales and support



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# Master of Science in Food Science

45 post-baccalaureate credits

#### Required courses

#### Credits

BIO 641	Data Analysis in the Biosciences	3.0
<u>BIO 610</u>	Biochemistry II	2.0
NFS 531	Micronutrient Metabolism	3.0
NFS 601	Research Methods in Applied Nutrition	3.0
NFS 865	Seminar in Nutrition and Food Sciences	2.0
NFS 554	Microbiology and Chemistry of Food Safety	3.0
NFS 558	Nutritional Impact of Food-Processing Methods	3.0
NFS 560	Advanced Food Chemistry	3.0
NFS 561	Food Analysis	3.0
NFS 669	Readings in Food Science	3.0
NFS 650	Food Microbiology	3.0
NFS 651	Food Microbiology Laboratory	2.0
ENVR 636	Principles of Toxicology I	3.0
	Electives*	8.0

\*Electives are selected from departmental or related course offerings (excluding NFS 506) in consultation with the student's graduate advisor. Possibilities include courses in various aspects of nutrition; special topics in food science such as taste and odor and organoleptic evaluation; microbial physiology; microbial genetics; recombinant DNA techniques; chemical instrumentation; biochemistry; sanitary microbiology; toxicology; and environmental sciences. Students electing the thesis option may include up to six credits of NFS 997 (Research in Nutrition and Food Sciences) among their electives.

#### Research

Students are invited to participate in research by designing and completing a research project or thesis. All thesis students consult with a faculty advisor and prepare a research proposal. Students present their proposals to their thesis committee for approval and, at the prerogative of the faculty, complete the research and report on it in seminar presentations. Students may elect to work in ongoing research or in some cases may suggest a new research area of specific interest to them. Individual guidance is necessary before research can commence, and there is periodic review during the course of the work. Students must submit a final written thesis to their thesis option may include up to six credits of NFS 997, Research in Nutrition and Food Sciences, among their electives.

Students selecting the non-thesis option are required to pass a written comprehensive examination. Students in the non-thesis option may include up to three credits of NFS 997, Research in Nutrition and Food Sciences, among their electives.