## Drexel University Catalog 2005/2006

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#### Minor

Construction Management
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About Drexel Admissions Tuition/Fees Financial Aid Drexel Co-op Programs Policies

### 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 an academic foundation and practical education for their professional and personal advancement. The College is dedicated to scholarly activities and to educating students by means of programs delivered by committed faculty through creative and effective teaching/learning methods.

The Goodwin College (formerly known as the Evening College) has been recognized as a leading institution for adult and nontraditional learners since its inception. During its long history it has provided part-time students the opportunity to pursue baccalaureate degrees, by taking courses during the evening, in more than 20 different disciplines. In 1989 the Association of Continuing Higher Education honored the College for more than 50 years of outstanding achievement in the field of adult education.

Changing needs among adult and traditional students are driving new trends in higher education, and new societal needs have reshaped what was once the sole mission of the College. Today the College serves full-time and part-time students, traditional and non-traditional learners. Offering for-credit and non-credit courses and programs, it also serves corporations at their sites and students at remote locations through wireless technology.

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.



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### The Richard C. Goodwin College of Professional Studies

Students can pursue studies leading to a baccalaureate degree in the following nine majors:

- Architecture
- <u>Applied Engineering Technology</u>
- <u>Construction Management</u>
- <u>Communications & Applied Technology</u>
- <u>Culinary Arts</u>
- General Studies
- Hospitality Management
- Industrial Engineering
- Sport Management

### **Degree requirements**

Requirements for Goodwin degrees are provided by individual programs according to the requirements for each major, which are set forth in subsequent pages. The minimum number of credits required for the degree of Bachelor of Science varies from one program to another. All graduating students, regardless of the program, must have earned a grade point average of 2.0 or higher for all coursework undertaken at Drexel University.

#### Writing-Intensive Course Requirements

In order to graduate, all students beginning with the entering class of Fall 2002 must pass three writing-intensive courses after their freshman year. Two writing-intensive courses must be in the 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 Writing-Intensive Course page.



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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. Most degree course requirements are offered in the day and in the evening. Detailed program descriptions and curriculum requirements may be found by exploring the links below.

- Arts and Sciences
- Engineering
- Business
- Information Technology

### **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. Currently available programs include:

- Applied Engineering Technology
- Computing Technology
  Construction Management
  Hospitality Management

For more information, visit the <u>Drexel at BCC</u> web site.



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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: 209.0 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
<u>MATH 182</u>	Mathematical Analysis II	3.0
<u>MATH 183</u>	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 and social science electives	9.0
	Free electives	12.0

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
		Daga 7 of 82

	4.0
hesis I	8.0
hesis II	8.0
hesis III	8.0
	hesis II

\*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
<u>ARCH 142 WI</u>	Architecture and Society II	3.0
<u>ARCH 143 WI</u>	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
<u>ARCH 321 WI</u>	General Lecture Series I	3.0
<u>ARCH 322 WI</u>	General Lecture Series II	3.0
<u>ARCH 323 WI</u>	General Lecture Series III	3.0
<u>CIVE 261</u>	Materials and Structural Behavior I	3.0
<u>CIVE 262</u>	Materials and Structural Behavior II	3.0
<u>CIVE 263</u>	Materials and Structural Behavior III	3.0

History and theory electives		12.0 Credits
Three or four	of 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 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

<u>ARCH 421 WI</u>	Environmental Psychology and Design Theory	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
<u>PHTO 110</u>	Photography	3.0
<u>VSST 111</u>	Figure Drawing I	3.0
VSST 202	Multimedia: Space	4.0
<u>VSST 301</u>	Painting I	4.0
<u>VSST 311</u>	Sculpture	4.0
	Other approved engineering courses	3.0

\* History and theory electives 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.

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### **Architecture**

Bachelor of Architecture Degree: 209.0 credits

### Part-time Evening Program

### **Recommended Plan of Study:**

#### First year

(Fall)		Credits
ARCH 111	Studio 1-1	3.0
ARCH 155	Basic Architectural Drawing	3.0
ENGL 101	Expository Writing and Reading	3.0
(Winter)		
ARCH 112	Studio 1-2	3.0
ARCH 156	Graphic Communication I	3.0
ENGL 102	Persuasive Writing and Reading	3.0
(Spring)		
ARCH 113	Studio 1-3	3.0
ARCH 161	Architecture Construction	3.0
ENGL 103	Techniques of Analysis Evaluation	3.0
(Summer)		
ARCH 150	Introduction to CADD I	4.0
	Total credits	31.0

#### Second year

(Fall)	ý	Credits
ARCH 121	Studio 2-1	3.0
ARCH 14I WI	Architecture and Society I	3.0
<u>MATH 181</u>	Mathematical Analysis I	3.0
(Winter)		
ARCH 122	Studio 2-2	3.0
ARCH 142 WI	Architecture and Society II	3.0
MATH 183	Mathematical Analysis II	3.0
(Spring)		
ARCH 123	Studio 2-3	3.0
ARCH 143 WI	Architecture and Society III	3.0
MATH 182	Mathematical Analysis III	3.0
(Summer)		

ARCH 153	Introduction to CADD II	4.0
	Total credits	31.0

### Third year

	Credits
Studio 3-1*	3.0
Applied Physics I	3.0
Humanities or social sciences elective	3.0
Studio 3-2	3.0
Applied Physics II	3.0
Humanities or social sciences elective	3.0
Studio 3-3	3.0
Applied Physics III	3.0
Humanities or social sciences elective	3.0
Total credits	27.0
	Applied Physics I         Humanities or social sciences elective         Studio 3-2         Applied Physics II         Humanities or social sciences elective         Studio 3-3         Applied Physics III         Humanities or social sciences elective

\*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.

Credits	I)	(Fall)
4.0	CH 241 Studio 4-1	ARCH 241
3.0	CH 261 Environmental Systems I	ARCH 261
3.0	E 261 Materials and Structural Behavior I	CIVE 261
	nter)	(Winter)
4.0	CH 242 Studio 4-2	ARCH 242
3.0	CH 262 Environmental Systems II	ARCH 262
3.0	E 262 Materials and Structural Behavior II	CIVE 262
	ring)	(Spring)
4.0	CH 243 Studio 4-3	ARCH 243
3.0	CH 263 Environmental Systems III	ARCH 263
3.0	E 263 Materials and Structural Behavior III	CIVE 263
30.0	Total credits	
-	Total credits	

### Fourth year

### Fifth year

Credits
4.0
3.0
3.0
4.0
3.0
3.0

<u>ARCH 353</u>	Studio 5-3	4.0
ARCH 323 WI	General Lecture Series III	3.0
	History/Theory elective	3.0
	Total credits	30.0

Sixtil year	
	Credits
Studio 6-1*	4.0
History/Theory elective	3.0
Free elective	3.0
Studio 6-2	4.0
Professional elective	3.0
Free elective	3.0
Studio 6-3	4.0
Professional elective	3.0
Free elective	3.0
Total credits	30.0
	Studio 6-1*         History/Theory elective         Free elective         Studio 6-2         Professional elective         Free elective         Studio 6-3         Professional elective         Free elective

\*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.

(Fall)		Credits
ARCH 496	Thesis I	8.0
	Professional elective	3.0
(Winter)		
ARCH 497	Thesis II	8.0
	Free elective	3.0
(Spring)		
ARCH 498	Thesis III	8.0
	Total credits	33.0

### Seventh year (Thesis)

### Sixth year



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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 Technology**

### **Dual Degree Program**

The Goodwin College of Professional Studies offers a Dual Degree Program with <u>Delaware County Community College</u> (DCCC) leading to concurrent A. S. and B. S. degrees in appropriate areas of study.

Through a unique articulation agreement, students can earn a Bachelor of Science in Applied Engineering Technology from Drexel as well as an Associate of Applied Science Degree at DCCC in Automated Manufacturing/Robotics, Machine Tool Technology, or Mechanical Technology. Students will be enrolled at both Drexel and DCCC, working concurrently on both degrees.

As an added benefit to the Dual Degree Program, students can earn certifications recognized by industry and required by employers for entry into the workforce. DCCC currently offers four certificates of competency and one certificate of proficiency in advanced manufacturing. Each certificate program, usually completed in six months to one year, provides credits that automatically apply to a student's degrees.

For more information contact:

Goodwin College of Professional Studies <u>mknight@drexel.edu</u> 215-895-0903

Delaware County Community College Admissions Office 610-359-5050 admiss@dccc.edu



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### Applied Engineering Technology Electrical Engineering Technology Concentration

Bachelor of Science Degree: 188.5 credits

#### **Required courses**

Humanities and social sciences requirements		36.0 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
CIVE 240	Engineering Economics	3.0
COM 111	Introduction to Corporate Communication	3.0
COM 230	Principles of Speech	3.0
ECON 211	Principles of Economics I (Micro)	3.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Liberal studies electives	9.0

Basic Science requirements		24.5 Credits
CHEM 101	General Chemistry I	4.0
CHEM 102	General Chemistry II	4.0
CHEM 113	Chemistry Laboratory I	1.5
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
PHYS 183	Applied Physics II	3.0
PHYS 188	Physics II-A	2.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics III-A	2.0

Mathematics requirements		17.0 Credits
<u>MATH 100</u>	Fundamentals of Mathematics	4.0
<u>MATH 110</u>	Precalculus	3.0
MATH 121	Calculus and Analytic Geometry I	4.0
MATH 122	Calculus and Analytic Geometry II	4.0
STAT 261	Statistics I	3.0

Capstone course requirements	9.0 Credits
AET 420A Project Design 1	3.0
AET 420B Project Design 2	3.0
AET 420C Project Design 3	3.0

Technical sciences requirements		16.0 Credits
<u>CS 190</u>	Selected Computer Language	3.0
<u>MET 101</u>	Manufacturing Materials	4.0
<u>MET 380</u>	Special Topics: Introduction to AET 1	3.0
<u>MET 380</u>	Special Topics: Introduction to AET 2	3.0
<u>MET 380</u>	Special Topics: Introduction to Nanotechnology	3.0

Technical s	pecialty requirements	47.0 Credits
<u>EET 201</u>	Circuit Analysis I	4.0
EET 202	Circuit Analysis II	4.0
EET 205	Digital Electronics	3.0
EET 206	Analog Electronics I	4.0
EET 208	Digital Electronics Laboratory	2.0
<u>EET 311</u>	Engineering Mathematical Analysis	4.0
<u>EET 313</u>	Signals and Systems I	4.0
<u>EET 317</u>	Analog Electronics II	4.0
<u>EET 319</u>	Programmable Logic Controllers	4.0
EET 322	Energy Conversion	4.0
EET 323	Electrical Systems Design	3.0
<u>EET 324</u>	Power Electronics	4.0
<u>EET 325</u>	Microprocessors	3.0

Technical destines	18.0
Technical electives	Credits

### Students select 18.0 credits from the following courses:

<u>EET 401</u>	Applied Micro-controllers	3.0
EET 402	Control Engineering	3.0
EET 404	Signals and Systems II	3.0
<u>EET 406</u>	Communications	3.0
<u>EET 407</u>	Power Systems	3.0
<u>EET 409</u>	Optical System Design	3.0
<u>MET 103</u>	Applied Mechanics	4.0
MET 104	Fluid Power	4.0
MET 204	Applied Quality Control	3.0

Miscellaneous		2.0 Credits	
<u>UNIV 101</u>	The Drexel Experience	2.0	
		18.0	
Free electiv	/es	Credits	



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### **Recommended Plan of Study**

### **BS Applied Engineering Technology**

### **Electrical Engineering Technology**

Term 1		Credits
CHEM 101	General Chemistry I	4.0
ENGL 101	Expository Writing and Reading	3.0
CHEM 113	General Chemistry I Laboratory	1.5
MATH 100	Fundamentals of Mathematics	3.0
MET 380	Special Topics: Introduction to Applied Engineering Technology I	3.0
JNIV 101	The Drexel Experience	1.0
	Term credits	15.5
Ferm 2		Credits
CHEM 102	General Chemistry II	4.0
ENGL 102	Persuasive Writing and Reading	3.0
MATH 110	Precalculus	3.0
MET 380	Special Topics: Introduction to Applied Engineering Technology II	3.0
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
JNIV 101	The Drexel Experience	1.0
	Term credits	19.0
Term 3		Credits
ENGL 103	Analytical Writing and Reading	3.0
MATH 121	Calculus I	4.0
<u>/IET 101</u>	Manufacturing Materials	4.0
PHYS 183	Applied Physics II	3.0
PHYS 188	Physics 2-A	2.0
	Term credits	16.0
Ferm 4		Credits
<u>COM 111</u>	Introduction to Corporate Communication	3.0
MATH 122	Calculus II	4.0
<u>EET 201</u>	Circuit Analysis I	4.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics 3-A	2.0
	Term credits	16.0
Ferm 5		Credits
<u> HIST 285</u>	Technology in Historical Perspective	3.0
ET 202	Circuit Analysis II	4.0
<u>EET 311</u>	Engineering Math Analysis	4.0
<u>MET 380</u>	Special Topics: Introduction to Nanotechnology	3.0
	Elective	3.0
	Term credits	17.0
Term 6 STAT 261		Credits
	Statistics I	3.0
ET 205	Digital Electronics	3.0
ET 208	Digital Electronics Laboratory	2.0
EET 313	Signals and Systems I	4.0
	Elective	3.0
	Term credits	15.0

Term 7		Credits
ECON 211	Principles of Economics I (Micro)	3.0
PHIL 315	Engineering Ethics	3.0
CS 190	Selected Computer Language	3.0
EET 206	Analog Electronics I	4.0
EET 319	Programmable Logic Controllers	4.0
	Term credits	17.0
Term 8		Credits
COM 230	Techniques of Speaking	3.0
EET 317	Analog Electronics II	4.0
EET 322	Energy Conversion	4.0
EET 325	Microprocessors	3.0
	EET technical elective	3.0-4.0
	Term credits	17.0-18.0
Term 9		Credits
CIVE 240 V	VI Engineering Economics Analysis	3.0
EET 323	Electrical Systems Design	3.0
EET 324	Power Electronics	4.0
	Two EET technical electives	6.0-8.0
	Term credits	16.0-18.0
Term 10		Credits
<u>EET 114</u>	Distributed Systems	4.0
-	AET 420A Project Design I	3.0
	Elective	3.0
	EET technical elective	3.0-4.0
	Liberal Studies elective	3.0-4.0
	Term credits	16.0-18.0
Term 11		Credits
	AET 420B Project Design 2	3.0
	Elective	3.0
	EET technical elective	3.0-4.0
	Liberal Studies elective	3.0
Term 12	Term credits	12.0-13.0 Credits
	AET 420C Project Design C	3.0
	Two electives	6.0
	Liberal Studies elective	3.0
	Term credits	12.0

Total credits (minimum)

188.5



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### Applied Engineering Technology Manufacturing Engineering Technology Concentration

Bachelor of Science Degree: 186.0 credits

#### **Required courses**

Humanities and social sciences requirements		36.0 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 211	Principles of Economics I (Micro)	3.0
ECON 212	Principles of Economics II (Macro)	3.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Liberal studies electives	9.0

Basic Science requirements		23.0 Credits
CHEM 161	General Chemistry I	3.0
CHEM 162	General Chemistry II	3.0
CHEM 164	Chemistry Laboratory IA	3.0
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
PHYS 183	Applied Physics II	3.0
<u>PHYS 188</u>	Physics II-A	2.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics III-A	2.0

Mathematics requirements		18.0 Credits	
<u>MATH 279</u>	Special Topics in Mathematics: Advanced Algebra	3.0	
<u>MATH 279</u>	Special Topics in Mathematics: Trigonometry	3.0	
<u>MATH 110</u>	Precalculus	3.0	
<u>MATH 184</u>	Calculus and Analytic Geometry I	3.0	
<u>MATH 185</u>	Calculus and Analytic Geometry II	3.0	

<u>STAT 261</u>	Statistics I	3.0	
<u>STAT 262</u>	Statistics 2	3.0	

Capstone of	course requirements	9.0 Credits
	AET 320A Project Design 1	3.0
	AET 320B Project Design 2	3.0
	AET 320C Project Design 3	3.0
Technical	sciences requirements	29.0 Credits
EET 101	Circuit Analysis I	4.0
<u>CS 190</u>	Selected Computer Language	3.0
MET 101	Manufacturing Materials	4.0
MET 102	Industrial Electronics	4.0
<u>MET 103</u>	Applied Mechanics	4.0
MET 104	Fluid Power	4.0
MHT 201	Kinematics	3.0
MHT 205	Thermodynamics 1	3.0

Technical specialty requirements		31.0 Credits
MET 201	Introduction to Manufacturing Industries	3.0
MET 202	Computer Aided Drafting	4.0
<u>MET 203</u>	Machine Tool Processing	4.0
MET 204	Applied Quality Control	4.0
MET 205	Automation & Computer Assisted Machine Systems	4.0
<u>MET 206</u>	Automated Machines	4.0
MET 207	Manufacturing Processes	4.0
<u>MET 208</u>	Manufacturing Controls	4.0

Technical electives	12.0
Technical electives	Credits

### Students select three courses from the following:

MET 306	Zone Technologies	4.0
<u>MET 307</u>	Haz Mat for Manufacturing	4.0
<u>MET 308</u>	Maritime Contstruction	4.0
<u>MET 370</u>	Special Topics in Manufacturing	4.0

Miscellaneous	2.0 Credits
UGSD 180 College Success	2.0
Free electives	23.0 Credits



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### **BS Applied Engineering Technology**

### Manufacturing Engineering Technology

Bachelor o	f Science Degree	<u>5-yr co-op</u>
Term 1		Credits
CHEM 101	General Chemistry I	4.0
ENGL 101	Expository Writing and Reading	3.0
CHEM 113	General Chemistry I Laboratory	1.5
MATH 279	Introduction to Technical Mathematics	4.0
MET 380	Special Topics: Introduction to Applied Engineering Technology I	3.0
UNIV 101	The Drexel Experience	1.0
	Term credits	16.5
Term 2		Credits
CHEM 112	General Chemistry II	4.0
ENGL 102	Persuasive Writing and Reading	3.0
<u>MATH 110</u>	Precalculus	3.0
MET <u>380</u>	Special Topics: Introduction to Applied Engineering Technology II	3.0
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
UNIV 101	The Drexel Experience	1.0
	Term credits	19.0
Term 3		Credits
ENGL 103	Analytical Writing and Reading	3.0
<u>MATH 121</u>	Calculus I	4.0
MET 101	Manufacturing Materials	4.0
MET 380	Special Topics: Introduction to Applied Engineering Technology III	1.0
PHYS 183	Applied Physics II	3.0
PHYS 188	Physics 2-A	2.0
	Term credits	17.0
Term 4		Credits
<u>COM 111</u>	Introduction to Corporate Communication	3.0
MATH 122	Calculus II	4.0
EET 201	Circuit Analysis I	4.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics 3-A	2.0
	Term credits	16.0
Term 5		Credits
HIST 285	Technology in Historical Perspective	3.0
<u>EET 311</u>	Engineering Math Analysis	4.0
MET 201	Introduction to Manufacturing Industries	3.0
MET 202	Computer-Aided Drafting	4.0
MET <u>380</u>	Special Topics: Introduction to Nanotechnology	3.0
	Term credits	17.0
Term 6		Credits
<u>STAT 261</u>	Statistics I	3.0
<u>MET 102</u>	Industrial Electronics	4.0
<u>MET 104</u>	Fluid Power	4.0
<u>MHT 201</u>	Kinematics	3.0

<u>MHT 205</u>	Thermodynamics I	3.0
	Term credits	17.0
Term 7		Credits
ECON 211	Principles of Economics I (Micro)	3.0
PHIL 315	Engineering Ethics	3.0
<u>CS 190</u>	Selected Computer Language	3.0
STAT 262	Statistics II	3.0
	MET technical elective	3.0
	Term credits	15.0
Term 8		Credits
COM 230	Techniques of Speaking	3.0
MET 203	Machine Tool Processing	4.0
MET 204	Applied Quality Control	4.0
	Elective	3.0
	MET technical elective	3.0
	Term credits	17.0
Term 9		Credits
<b>CIVE 240 W</b>	L Engineering Economics Analysis	3.0
MET 205	Automation and Computer-Integrated Manufacturing	4.0
MET 207	Manufacturing Processes	4.0
	Two MET technical electives	6.0
	Term credits	17.0
Term 10		Credits
MET 206	Automated Machines	4.0
	AET 420A Project Design I	3.0
	MET technical elective	3.0
	Liberal Studies elective	3.0-4.0
	Term credits	13.0-14.0
Term 11		Credits
MET 208	Manufacturing Controls	4.0
	AET 420B Project Design 2	3.0
	Elective	4.0
	Liberal Studies elective	3.0
	Term credits	14.0
Term 12		Credits
	AET 420C Project Design C	3.0
	Elective	3.0
	Liberal Studies elective	3.0
	Term credits	9.0

Total credits (minimum)

187.5



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### Applied Engineering Technology Mechanical Engineering Technology Concentration

Bachelor of Science Degree: 185.5 credits

#### **Required courses**

Humanities and social sciences requirements		36.0 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
CIVE 240	Engineering Economics	3.0
COM 111	Introduction to Corporate Communication	3.0
COM 230	Principles of Speech	3.0
ECON 211	Principles of Economics I (Micro)	3.0
HIST 285	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Liberal studies electives	9.0

Basic Science requirements		24.5 Credits
CHEM 101	General Chemistry I	4.0
CHEM 102	General Chemistry II	4.0
CHEM 113	Chemistry Laboratory I	1.5
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
PHYS 183	Applied Physics II	3.0
PHYS 188	Physics II-A	2.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics III-A	2.0

Mathematics requirements		17.0 Credits
MATH 100	Fundamentals of Mathematics	3.0
MATH 110	Precalculus	3.0
MATH 121	Calculus and Analytic Geometry I	4.0
<u>MATH 122</u>	Calculus and Analytic Geometry II	4.0
<u>STAT 261</u>	Statistics I	3.0

Capstone course requirements	9.0 Credits
AET 420A Project Design 1	3.0
AET 420B Project Design 2	3.0
AET 420C Project Design 3	3.0

Technical sciences requirements		24.0 Credits
EET 201	Circuit Analysis I	4.0
<u>CS 190</u>	Selected Computer Language	3.0
<u>MET 101</u>	Manufacturing Materials	4.0
<u>MET 102</u>	Industrial Electronics	4.0
<u>MHT 220</u>	Applied Statics	3.0
<u>MHT 222</u>	Applied Dynamics I	3.0
<u>MHT 224</u>	Applied Dynamics II	3.0

Technical specialty requirements		43.0 Credits
MET 105	Fundamentals of Engineering Graphics	4.0
MET 203	Machine Tool Processing	4.0
MHT 201	Kinematics	3.0
MHT 205	Thermodynamics I	3.0
<u>MHT 206</u>	Thermodynamics II	3.0
MHT 226	Measurement Lab	3.0
MHT 301	Fluid Mechanics I	3.0
<u>MHT 310</u>	Applied Strength of Materials I	3.0
MHT 312	Applied Strength of Materials II	3.0
<u>MHT 314</u>	Thermo and Heat Transfer Laboratory	3.0
<u>MHT 316</u>	Fluid Mechanics Laboratory	3.0
<u>MHT 401</u>	Mechanical Design I	4.0
MHT 402	Mechanical Design II	4.0

#### Technical electives

12.0 Credits

### Students select four courses from the following:

<u>MHT 403</u>	Fluid Mechanics II	3.0
MHT 404	Advanced Materials	3.0
<u>MHT 405</u>	HVAC	3.0
MET 204	Applied Quality Control	4.0
MEM 462	Introduction ot Engineering Management	3.0
MET 205	Robotics and Mechatronics	4.0

AET Boguiromonto	11.0
AET Requirements	Credits

<u>MET 380</u>	Special Topics: Introduction to AET 1	3.0
MET 380	Special Topics: Introduction to AET 2	3.0
MET 380	Special Topics: Introduction to Nanotechnology	3.0
<u>UNIV 101</u>	The Drexel Experience	2.0
Free electives		11.0 Credits



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### **BS Applied Engineering Technology**

### **Mechanical Engineering Technology**

Bachelor o	f Science Degree	<u>5-yr co-op</u>
Term 1		Credits
<u>CHEM 101</u>	General Chemistry I	4.0
ENGL 101	Expository Writing and Reading	3.0
CHEM 113	General Chemistry I Laboratory	1.5
MATH 100	Fundamentals of Mathematics	3.0
MET <u>380</u>	Special Topics: Introduction to Applied Engineering Technology I	3.0
UNIV 101	The Drexel Experience	1.0
	Term credits	15.5
Term 2		Credits
CHEM 102	General Chemistry II	4.0
ENGL 102	Persuasive Writing and Reading	3.0
<u>MATH 110</u>	Precalculus	3.0
<u>MET 380</u>	Special Topics: Introduction to Applied Engineering Technology II	3.0
PHYS 182	Applied Physics I	3.0
PHYS 186	Physics I-A	2.0
UNIV 101	The Drexel Experience	1.0
	Term credits	19.0
Term 3		Credits
ENGL 103	Analytical Writing and Reading	3.0
MATH 121	Calculus I	4.0
MET 101	Manufacturing Materials	4.0
PHYS 183	Applied Physics II	3.0
PHYS 188	Physics 2-A	2.0
-	Term credits	16.0
Term 4	la tra dustion (s. Osmonata Osmanaisstica	Credits
COM 111	Introduction to Corporate Communication	3.0
MATH 122	Calculus II	4.0
EET 201	Circuit Analysis I	4.0
PHYS 184	Applied Physics III	3.0
PHYS 282	Physics 3-A	2.0
Torm F	Term credits	16.0
Term 5 MET 105	Fundamentals of Engineering Graphics	Credits
MET 103 MET 203		4.0
MET 203	Machine Tool Processing	4.0
	Special Topics: Introduction to Nanotechnology	3.0
<u>MHT 220</u>	Applied Statics	3.0
	Elective	3.0
Term 6	Term credits	17.0 Credits
STAT 261	Statistics I	3.0
MET 102	Industrial Electronics	4.0
MHT 201	Kinematics	3.0
MHT 205	Thermodynamics I	3.0
MHT 203	Applied Dynamics I	
	Term credits	3.0
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Term 7		Credits
ECON 211	Principles of Economics I (Micro)	3.0
<u>CS 190</u>	Selected Computer Language	3.0
MHT 206	Thermodynamics II	3.0
MHT 224	Applied Dynamics II	3.0
MHT 226	Measurement Laboratory	3.0
	Elective	3.0
	Term credits	18.0
Term 8		Credits
<u>COM 230</u>	Techniques of Speaking	3.0
PHIL 315	Engineering Ethics	3.0
MHT 301	Fluid Mechanics	3.0
MHT 310	Applied Strength of Materials I	3.0
MHT 314	Thermo and Heath Transfer Laboratory	3.0
	Term credits	15.0
Term 9		Credits
CIVE 240 WI	Engineering Economics Analysis	3.0
MHT 312	Applied Strength of Materials II	3.0
MHT 316	Fluid Mechanics Laboratory	3.0
MHT 401	Mechanical Design I	4.0
	MHT technical elective	3.0
	Term credits	16.0
Term 10		Credits
<u>MHT 210</u>	Mechanical Design II	4.0
	AET 420A Project Design I	3.0
	MHT technical elective	3.0
	Liberal Studies elective	3.0
	Term credits	13.0
Term 11		Credits
<u>HIST 285</u>	Technology in Historical Perspective	3.0
	AET 420B Project Design 2	3.0
	MHT technical elective	3.0
	Liberal Studies elective	3.0
	Term credits	12.0
Term 12		Credits
	AET 420C Project Design C	3.0
	Elective	3.0
	MHT technical elective	3.0
	Liberal Studies elective	3.0
	Term credits	12.0

Total credits (minimum)	185.5



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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 Corporate Communication Customer Operations Information Systems



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### **Communications and Applied Technology**

### **Program Delivery Options**

An attractive feature of the degree-completion program in Communications and Applied Technology is the flexible delivery options. This program can be completed in a variety of formats so that students can complete their degree in the design that best fits their lifestyle.

- On-campus option. Students who prefer to study on Drexel's main campus in University City may do so during the day, evening, or on Saturdays. All but five of the courses can be completed during the day. Evening study is available in both traditional and accelerated formats. Finally, students who already have an associate's degree or equivalent credits may complete their degree entirely on Saturdays through Drexel's innovative Saturday Scholars program, providing virtually no interruption to their weekday routine. Please visit the <u>Saturday Scholars Program</u> web site for more information.
- Online option. Students who desire a quality Drexel education but who do not live or work in close proximity to the university can now complete their degree entirely online. The same distinguished Drexel full-time and adjunct faculty that teach on campus also teach online courses using the same syllabus and learning objectives. Please visit the <u>Drexel E-Learning</u> web site for more information.
- Off-site option. Drexel University has developed numerous alliances with corporations in the Delaware Valley who desire to provide their employees with a Drexel education with the convenience of taking class at their workplace. Classes are held at the company's facilities, right after work, one night per week, for fours hours a night. To learn more about how Drexel can deliver a quality education at your work site, please visit the Goodwin College of Professional Studies web site.



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### **Communications and Applied Technology**

Bachelor of Science Degree in General Studies: 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 requirements		6.0 Credits
<u>MATH 181</u>	Mathematical Analysis I	3.0
<u>MATH 182</u>	Mathematical Analysis II	3.0

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*		24.0 Credits
ECON 211	Principles of Economics I (Micro)	3.0
ECON 212	Principles of Economics II (Macro)	3.0
	Six additional social science electives**	18.0

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

Free Electives	40.0 Credits
No more than 14 credits of free electives may be in business	

Business requirements		29.0 Credits
ACCT 111	Financial Accounting	3.0
BLAW 211	Legal Issues in Decision Making	3.0
ECON 340 WI	International Business	3.0
FIN 311	Financial Management	3.0
<u>MKTG 301 WI</u>	Introduction to Marketing Management*	5.0
ORGB 300	Organizational Behavior	4.0
POM 300 WI	Operations Management	4.0
<u>STAT 211</u>	Quantitative Methods for Research I	4.0

Communications and Applied Technology		53.0 Credits
CAT 120	Internet Foundations and Authoring	4.0
CAT 200	Strategies: Lifelong Learning	3.0
<u>CAT 201</u>	Interpersonal Communication	3.0
<u>CAT 220</u>	Web Methodology and E-Commerce	4.0
<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
<u>CAT 492</u>	Senior Project in CAT II	3.0
<u>COM 230</u>	Techniques of Speaking	3.0
<u>COM 240</u>	New Technologies in Communication	3.0
<u>COM 270 WI</u>	Business Communication	3.0
<u>COM 335 WI</u>	Writing for the World Wide Web	3.0
<u>COM 340</u>	Desktop Publishing	3.0
<u>COM 370 WI</u>	Advanced Business Writing	3.0
PHIL 323	Organizational Ethics	3.0



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### **Computing Technology**

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

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



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### **Computing Technology**

### **Program Delivery Options**

An attractive feature of the degree-completion program in Computing Technology is the flexible delivery options. This program can be completed in a variety of formats so that students can complete their degree in the design that best fits their lifestyle.

- On-campus option. Students who already have an associate's degree or equivalent credits may complete their degree entirely on Saturdays through Drexel's innovative Saturday Scholars program, providing virtually no interruption to their weekday routine. Please visit the <u>Saturday Scholars</u> <u>Program</u> web site for more information.
- Online option. Students who desire a quality Drexel education but who do not live or work in close proximity to the university can now complete their degree entirely online. The same distinguished Drexel full-time and adjunct faculty that teach on campus also teach online courses using the same syllabus and learning objectives. Please visit the <u>Drexel E-Learning</u> <u>Computing Technology</u> page for more information.
- The <u>Drexel University and Burlington County College (BCC)</u> option: 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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### **Computing Technology**

Bachelor of Science Degree: 185.0 credits

#### **Required courses**

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

Mathematics 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

BIO 151Applied Biology3.0CHEM 151Applied Chemistry3.0PHYS 151Applied Physics I3.0	Natural Science requirements		9.0 Credits
	<u>BIO 151</u>	Applied Biology	3.0
PHYS 151 Applied Physics I 3.0	CHEM 151	Applied Chemistry	3.0
	<u>PHYS 151</u>	Applied Physics I	3.0

Liberal studies electives

12.0 Credits

Computing Technology requirements		96.0 Credits	
<u>CT 100</u>	Microcomputer Hardware	3.0	
<u>CT 120</u>	Microcomputer Operating System	3.0	
<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 400</u>	Network Security I	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	

CT 220Database ICT 375Database IICT 425Database III	3.0 3.0 3.0
	3.0
CT 425 Database III	
CT 430 Database IV	3.0
CT 435 Database V	3.0
CT 370 OO Systems Analysis	3.0
CT 290 Client Side Programming	3.0
CT 390 Server Side Programming	3.0
CT 405 Enterprise Programming	3.0
CT 230 WI Web Development I	3.0
CT 240 Web Development II	3.0
CT 385 Web Development III	3.0
CT 392 Web Development IV	3.0
CT 395 IT Security I	3.0
CT 420 IT Security II	3.0
CT 431 WI Project Management	3.0
CT 491 WI Senior Project I	3.0
CT 496 WI Senior Project II	3.0

Free electives	47.0 Credits



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### **Recommended Plan of Study**

#### **BS** Computing Technology

Bachelor of S	Science Degree	4-yr non-co-op
Term 1		Credits
BIO 151	Applied Biology	3.0
ENGL 101	Expository Writing and Reading	3.0
CT 100	Microcomputer Hardware	3.0
MATH 181	Mathematical Analysis I	3.0
	Liberal Studies elective	3.0
-	Term credits	15.0
Term 2		Credits
CHEM 151	Applied Chemistry	3.0
ENGL 102	Persuasive Writing and Reading	3.0
CT 120 WI	Microcomputing Operating Systems	3.0
MATH 182	Mathematical Analysis II	3.0
	Liberal Studies elective	3.0
	Term credits	15.0
Term 3		Credits
COM 230	Techniques of Speaking	3.0
ENGL 103	Analytical Writing and Reading	3.0
PHYS 151	Applied Physics	3.0
CT 200	Server I	3.0
MATH 183	Mathematical Analysis III	3.0
	Liberal Studies elective	3.0
	Term credits	18.0
Term 4		Credits
<u>CT 230</u>	Web Development I	3.0
CT 320	Server II	3.0
	Two electives	6.0
	Liberal Studies elective	3.0
	Term credits	15.0
Term 5		Credits
<u>CT 140</u>	Network Administration I	3.0
<u>CT 210</u>	Linux I	3.0
CT 240	Web Development II	3.0
<u>CT 340</u>	Operating System Architecture I	3.0
	Elective	3.0
	Term credits	15.0
Term 6		Credits
<u>CT 310</u>	Linux II	3.0
<u>CT 330</u>	Network Administration II	3.0
CT 360	Operating System Architecture II	3.0
CT 385	Web Development III	3.0
	Elective	3.0
	Term credits	15.0
Term 7		Credits
<u>CT 220</u>	Database I	3.0
<u>CT 350</u>	Network Administration III	3.0
<u>CT 380</u>	Operating System Architecture III	3.0
CT 392	Web Development IV	3.0
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<u>CT 410</u>	Linux III	3.0
	Term credits	15.0
Term 8		Credits
CT 370	OO Systems Analysis	3.0
CT 375	Database II	3.0
<u>CT 400</u>	Network Security	3.0
	Two electives	6.0
-	Term credits	15.0
Term 9		Credits
<u>CT 290</u>	Client Side Programming	3.0
CT 395	IT Security I	3.0
CT 425	Database III	3.0
	Two electives	6.0
	Term credits	15.0
Term 10		Credits
<u>CT 390</u>	Server Side Programming	3.0
CT 420	IT Security II	3.0
<u>CT 430</u>	Database IV	3.0
	Two electives	6.0
	Term credits	15.0
Term 11		Credits
<u>CT 405</u>	Enterprise Programming	3.0
CT 431	Project Management	3.0
CT 435	Database V	3.0
CT 491	Senior Project I	3.0
	Elective	3.0
	Term credits	15.0
Term 12		Credits
CT 496	Senior Project II	3.0
	Electives	14.0
	Term credits	17.0

Total credits (minimum)

185.0



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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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#### **Program Delivery Options**

The B.S. in Construction Management consists of 180 credits. All students enrolled in the program are required to take 75 credits correspond to the professional core. Students can earn a certificate in Construction Management upon completing 36 credits of coursework.

Program delivery options include:

- A traditional 5-year with co-op option
- A part-time study option
- The <u>Drexel University and Burlington County College (BCC)</u> option: 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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### **Construction Management**

Bachelor of Science Degree: 180.0 credits

#### **Required courses**

English requirements	9.0 Credits	
ENGL 101 Expository Writing and Reading	3.0	
ENGL 102 Persuasive Writing and Reading	3.0	
ENCL 102 Another I Writing and Deading	3.0	
ENGL 103 Analytical Writing and Reading	5.0	
Mathematics requirements	11.0 Credits	
	11.0	
Mathematics requirements	11.0 Credits	

Science requirements	18.5 Credits
CHEM 101 General Chemistry I	4.0
CHEM 102 General Chemistry II	4.0
CHEM 113 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	25.0 Credits
ACCT 115 Financial Accounting	5.0
ECON 211 Principles of Economics I (Micro)	3.0
ECON 212 Principles of Economics II (Macro)	3.0
FIN 361 Financial Management I	3.0
HRMT 363 Collective Bargaining	3.0
STAT 201 Statistics I	4.0
STAT 202 Statistics II	4.0

#### Humanities and social science

Professional core requirements	75.0 Credits
ARCH 261 Environmental Systems I	3.0
ARCH 262 Environmental Systems II	3.0
ARCH 263 Environmental Systems III	3.0
CIVE 240 Engineering Economics	3.0
CIVE 251 Engineering Surveying	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
CIVE 464 Acoustics and Noise Control in Buildings I	3.0
CMGT 161 Building Materials and Construction Management I	3.0
CMGT 162 Building Materials and Construction Management II	3.0
CMGT 261 Construction Safety	3.0
CMGT Building Codes	3.0
CMGT 263_ Understanding Construction Drawing	3.0
CMGT 264 Construction Management of Field Operations	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 468 Real Estate	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

Professional electives	12.0 Credits
Professional electives (CMGT 380: Special Topics in Construction Management: Supv.	
Tools is a recommended professional elective)	

	15.0
Free electives	Credits



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#### **Recommended Plan of Study**

#### **BS Construction Management**

Bachelor of	f Science Degree	<u>5-yr co-op</u>
Term 1		Credits
CHEM 101	General Chemistry I	4.0
ENGL 101	Expository Writing and Reading	3.0
CMGT 161	Building Materials and Construction Management I	3.0
MATH 101	Introduction to Math Analysis I	4.0
<u>UNIV 101</u>	The Drexel Experience	1.0
	Term credits	15.0
Term 2		Credits
<u>CHEM 102</u>	General Chemistry II	4.0
ENGL 102	Persuasive Writing and Reading	3.0
CMGT 162	Building Materials and Construction Management II	3.0
MATH 102	Introduction to Math Analysis II	4.0
<u>UNIV 101</u>	The Drexel Experience	1.0
	Term credits	15.0
Term 3		Credits
ECON 211	Principles of Economics I (Micro)	3.0
ENGL 103	Analytical Writing and Reading	3.0
CMGT 261	Construction Safety	3.0
CMGT 263	Understanding Construction Drawing	3.0
PHYS 182	Applied Physics I	3.0
Term 4	Term credits	15.0 Credits
CIVE 251	Engineering Surveying	3.0
ECON 212	Principles of Economics II (Macro)	3.0
STAT 201	Statistics I	4.0
CIVE 261	Materials and Structural Behavior I	3.0
PHYS 183	Applied Physics II	3.0
	Term credits	16.0
Term 5		Credits
ACCT 115	Financial Accounting Foundations	5.0
STAT 202	Statistics II	4.0
CIVE 262	Materials and Structural Behavior II	3.0
PHYS 184	Applied Physics III	3.0
	Term credits	15.0
Term 6		Credits
ARCH 261	Environmental Systems I	3.0
CIVE 263	Materials and Structural Behavior III	3.0
CMGT 361	Contracts and Specifications I	3.0
<u>CMGT 363</u>	Estimating I	3.0
FIN 361	Financial Management I	3.0
<b>-</b>	Term credits	15.0
Term 7	Fundamental Ocations II	Credits
ARCH 262	Environmental Systems II	3.0
CMGT 262	Building Codes	3.0
CMGT 362	Contracts and Specifications II	3.0
<u>CMGT 364</u>	Estimating II	3.0

<u>CMGT 380</u>	Special Topics in Construction Management: Supervisory Tools	3.0
	Term credits	15.0
Term 8		Credits
ARCH 263	Environmental Systems III	3.0
CIVE 240 WI	Engineering Economics Analysis	3.0
	Construction Management elective	3.0
	Liberal Studies elective	3.0
	Term credits	12.0
Term 9		Credits
CIVE 464_	Acoustics and Noise Control in Buildings	3.0
CMGT 462	Construction Management II	3.0
CMGT 467	Techniques of Project Control	3.0
	Construction Management elective	3.0
	Liberal Studies elective	3.0
-	Term credits	15.0
Term 10		Credits
CMGT 463	Value Engineering	3.0
CMGT 468	Real Estate	3.0
	Elective	3.0
	Liberal Studies elective	3.0
	Professional elective	3.0
	Term credits	15.0
Term 11		Credits
HRMT 330	Collective Bargaining	3.0
CMGT 465	Marketing Construction Services	3.0
	Elective	3.0
	Liberal Studies elective	3.0
	Professional elective	3.0
-	Term credits	15.0
Term 12		Credits
	Two electives	8.0
	Liberal Studies elective	3.0
	Professional electives	6.0
	Term credits	17.0

Total credits (minimum)

180.0



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## **Construction Management**

#### **Certificate Programs**

The 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.

#### Program of Study:

- Building Materials and Construction Methods I
- Building Materials and Construction Methods II
- Contracts and Specifications I
- Contracts and Specifications II
- Estimating I
- Understanding Construction Drawings
- Construction Management I
- Construction Management II
- Value Engineering I
- Marketing Construction Services
- Techniques of Project Control
- Construction Management of Field Operations

Course substitutions or other electives may be taken with prior approval from a liaison for Construction Management.



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## **Culinary Arts**

The culinary arts program prepares students for leadership positions in the finefoods segment of the hospitality industry. This baccalaureate degree in culinary arts is among the first of its kind in the United States. Prior to this program, chefs have been trained in vocational programs or apprenticeships. This program comprises approximately equal parts liberal arts, business and administration, hospitality management, and culinary arts. Upon completing the program, students have an understanding of how to design or create a desired environment, how to market it, and how to deliver it to the customer. Students also receive the equivalent of a minor in business administration as well as completing the first year of foundation courses required for an MBA degree at Drexel.

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



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#### **Program Delivery Options**

Drexel's program is composed of approximately equal parts of liberal arts, business administration and hospitality management courses. Students receive a minor in business, as well as completion of the first year of foundation courses required for an MBA degree at Drexel University. The degree in HM can be completed in several ways, each offering unique features

#### Traditional Four-year option, with one co-op experience:

This option includes one six-month period of full-time employment in the junior year.

#### Four plus One option BS/MBA combined degree, with co-op experience:

This option offers the greatest amount of education in the shortest time period due to its compressed structure.

#### Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

#### Part-time General Studies option without co-op experience:

Take classes anytime day, night, and in several instances on-line at your own pace. On average the evening part-time degree takes six years to complete.

#### London option:

Hospitality Management students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program, Drexel in London, while earning up to 18 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

#### Drexel University and Burlington County College (BCC) option:

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. For more information about the B.S. in Hospitality, visit the <u>Drexel at BCC</u> web site.



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- Information Science and Technology
- Media Arts & Design
- Nursing and Health
- Biomedical Engineering
- Goodwin Professional
- ROTC

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# Drexel University Catalog 2005/2006

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### Culinary Arts

Bachelor of Science Degree: 184.0 credits

General	education requirements	Credits
COM 28	0_ Public Relations	3.0
<u>ENGL</u> 101	Expository Writing and Reading	3.0
<u>ENGL</u> 102	Persuasive Writing and Reading	3.0
<u>ENGL</u> 103	Analytical Writing and Reading	3.0
<u>MATH</u> 101_	Introduction to Analysis I	4.0
<u>MATH</u> 102	Introduction to Analysis II	4.0
NFS 101	Introduction to Nutrition and Foods	3.0
HRM 21	0_ Safety and Sanitation	4.0
UNIV 10	1 The Drexel Experience	2.0
	Arts and humanities electives	9.0
	Social science electives	6.0
	Free electives	12.0

Busines	s minor courses	Credits
<u>ACCT</u> 115	Financial Accounting I	5.0
<u>ECON</u> 201	Economics I	4.0
<u>ECON</u> 202	Economics II	4.0
FIN 301	Introduction to Finance	5.0
<u>MKTG</u> 301 WI	Introduction to Marketing Management	5.0
<u>ORGB</u> 300	Organizational Behavior	4.0
<u>POM 300</u> <u>WI</u>	Production and Operations	4.0
STAT 20	1 Quantitative Methods	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 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
HRM 455 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     A la Carte Cuisine	3.0



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# **Drexel University**

## Catalog 2005/2006

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#### **Recommended Plan of Study**

#### **BS Culinary Arts**

Bachelor of S	Science Degree	<u>4-yr co-op</u>
Term 1		Credits
ENGL 101	Expository Writing and Reading	3.0
HRM 110	Introduction to the Hospitality Industry	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
<u>NFS 101</u>	Introduction to Nutrition and Foods	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 410	Laws of Hospitality Industry	3.0
	Arts and Humanities elective	3.0
	Term credits	15.0
Term 4		Credits
ACCT 115	Financial Accounting Foundations	5.0
ECON 201	Economics I	4.0
HRM 115	Culinary Science	3.0
HRM 220	Purchasing/Hospitality Industry	3.0
HRM 230	Design Application Seminar	3.0
	Term credits	18.0
Term 5 ECON 202	Encountry II	Credits
	Economics II	4.0
CULA 215	Foundations of Professional Baking	3.0
CULA 230	Major Techniques and Traditions	3.0
HRM 215	Commercial Food Production	3.0
HRM 310	Hospitality Accounting Systems	3.0
T.a. 1910a - C	Term credits	16.0
Term 6 CULA 205	Brofossional Skills Laboratory II	Credits
CULA 216	Professional Skills Laboratory II	1.5
	A la Carte Cuisine	3.0
CULA 220	Patisserie I	2.0
CULA 235	Professional Dining Room Management	1.5
CULA 315	The American Tradition	3.0
CULA 325	Garde Manger Lab	2.0
To the 7	Term credits	13.0 Credite
Term 7 STAT 201	Statistics I	Credits
<u>STAT 201</u>	Statistics I	4.0

CULA 305       The Italian Tradition       3.0         Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term and Humanities elective       3.0         Term 8       Credits         CULA 301       Introduction to Finance       5.0         CULA 225       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CULA 301       The French Tradition       3.0         CULA 405       Culture and Gastronomy I       3.0         CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0       3.0         Term credits       19.0       19.0         Term 9       Credits       19.0         Cold 280       Public Relations       3.0         CULA 410       Culture and Gastronomy II       1.5         CULA 410       Culture and Gastronomy II       3.0         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Culture and Gastronomy II       3.0         CULA 410       Culture and Gastronomy II       3.0         CULA 410       Culture and Gastronomy II       3.0         Culta 410       Culture and Gastro	CULA 200	Professional Skills Laboratory I	1.5
Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term Credits       14.5         FIN 301       Introduction to Finance       5.0         CULA 225       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CULA 310       The French Tradition       3.0         Culinary arts elective       3.0         Culinary arts elective       3.0         Culinary arts elective       3.0         Term 9       Credits         POM 300 WI       Operations Management       4.0         COM 280       Public Relations       3.0         CULA 410       Culture and Gastronomy II       3.0         CULA 210       Professional Skills Laboratory III       1.5         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Culture and Gastronomy I       3.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 400       Directed Study with a Master Chef       3.0         CULA 320       Advanced Culinary Studio       3.0         HRM 330       Hospitality Marketing       3.0			-
Arts and Humanities elective       3.0         Term Credits       14.5         Term 3       Credits         CULA 225       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0         Culinary arts elective       3.0         COM 280       Public Relations       3.0         CULA 210       Operations Management       4.0         COM 280       Public Relations       3.0         CULA 210       Professional Skills Laboratory III       1.5         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Directed Study with a Master Chef       2.0         CULA 420       Directed Study with a Master Chef       2.0         CULA 420       Directed Study with a Master Chef       3.0         CULA 4320       Advanced Culinary Studio       3.0         Term credits <td></td> <td></td> <td></td>			
Term credits       14.5         Term 8       Credits         FIN 301       Introduction to Finance       5.0         CULA 225       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CulA 405       Culture and Gastronomy I       3.0         Culary arts elective       3.0         Arts and Humanities elective       3.0         Term 7       frem credits         POM 300 WI       Operations Management       4.0         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 I       3.0         Arts and Humanities elective       3.0       3.0         CULA 410       Culture and Gastronomy II       3.0         CulA 400       Directed Study with a Master Chef       2.0         CulA 400       Directed Study with a Master Chef       2.0         CulA 415       Food Styling and Show Competition       2.0         CulLA 415       Food Styling and Show Competition       2.0         CulLA 320       Advanced Culinary Studio       3.0         Cula 320 <td></td> <td></td> <td></td>			
FIN 301       Introduction to Finance       5.0         CULA 225       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term 9       Credits         POM 300 WI       Operations Management       4.0         COM 280       Public Relations       3.0         CULA 310       Vegetarian Cuisine       3.0         CULA 410       Cutture and Gastronomy II       1.5         CULA 300       Vegetarian Cuisine       3.0         CULA 410       Cutture and Gastronomy II       3.0         Arts and Humanities elective       3.0       3.0         Term 10       Credits       17.5         CULA 400       Directed Study with a Master Chef       2.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 320       Advanced Culinary Studio       3.0         Term 11       Credits       3.0         CULA 320       Advanced Culinary Studio       3.0         HRM 330       Hospitality Management       3.0         MKTG 301 WI <td></td> <td></td> <td></td>			
CULA 225.       Patisserie II       2.0         CULA 310       The French Tradition       3.0         CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term credits       19.0         Term 3       Credits         POM 300 WI       Operations Management       4.0         COM 280       Public Relations       3.0         CULA 210       Professional Skills Laboratory III       1.5         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Culture and Gastronomy I       3.0         CULA 410       Culture and Behavior       4.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         HRM 330       Hospitality Marketing       3.0         Culinary arts elective       3.0       3.0         HRM 330       H	Term 8		Credits
CULA 310       The French Tradition       3.0         CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term 9       Credits         POM 300 WI       Operations Management       4.0         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         CULA 410       Culture and Sastronomy II       3.0         CULA 410       Culture and Sastronomy II       3.0         CULA 410       Culture and Gastronomy II       3.0         CULA 410       Culture and Sastronomy II       3.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         Term 11       Credits       3.0         CULA 320       Advanced Culinary Studio       <	FIN 301	Introduction to Finance	5.0
CULA 405       Culture and Gastronomy I       3.0         Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term 0       Credits         POM 300 WI       Operations Management       4.0         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         Arts and Humanities elective       3.0         Term credits       17.5         Term 10       Credits         Organizational Behavior       4.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         HRM 330       Hospitality Marketing       3.0         Culinary arts elective       3.0       3.0         Term 11       Credits       14.0         Term 12       Credits       3.0         MKTG 301 WI       Introduction to Marketing Management       3.0         MKTG 301 WI       Introduction to Marketing Management       3.0<	CULA 225	Patisserie II	2.0
Culinary arts elective       3.0         Arts and Humanities elective       3.0         Term credits       19.0         Term 9       Credits         POM 300 WI       Operations Management       4.0         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         Arts and Humanities elective       3.0         Term credits       17.5         Term credits       17.5         Term credits       17.5         ORGB 300       Organizational Behavior       4.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         CULA 415       Food Styling and Show Competition       2.0         HRM 330       Hospitality Marketing       3.0         Cullary arts elective       3.0       3.0         Term credits       14.0       Credits         CULA 320       Advanced Culinary Studio       3.0         HRM 335       Beverage Management       3.0         MKTG 301 WI       <	CULA 310	The French Tradition	3.0
Arts and Humanities elective       3.0         Term credits       19.0         Term 9       Credits         POM 300 WI       Operations Management       4.0         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         Arts and Humanities elective       3.0         Term credits       17.5         Term 10       Credits         ORGB 300       Organizational Behavior         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         CULA 415       Food Styling and Show Competition       2.0         CULA 415       Food Styling and Show Competition       2.0         CULA 320       Advanced Culinary Studio       3.0         Term credits       14.0       Credits         CULA 320       Advanced Culinary Studio       3.0         HRM 320       Hospitality Management Information Systems       3.0         HRM 335       Beverage Management       5.0         Term credits       14.0	CULA 405	Culture and Gastronomy I	3.0
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CULA 410       Culture and Gastronomy II       3.0         Arts and Humanities elective       3.0         Term credits       17.5         Term 10       Credits         ORGB 300       Organizational Behavior       4.0         CULA 400       Directed Study with a Master Chef       2.0         CULA 415       Food Styling and Show Competition       2.0         CULA 415       Food Styling and Show Competition       2.0         HRM 330       Hospitality Marketing       3.0         Culinary arts elective       3.0         CULA 320       Advanced Culinary Studio       3.0         HRM 320       Hospitality Management Information Systems       3.0         HRM 335       Beverage Management       3.0         MKTG 301 WI       Introduction to Marketing Management       5.0         Term credits       14.0         Term credits       14.0         Term credits       3.0         MKTG 301 WI       Introduction to Marketing Management       5.0         Term 12       Credits       14.0         CULA 420       Senior Design Project       3.0         HRM 455       Hospitality Human Resources Management       3.0         Culinary arts elective       3.	CULA 210	Professional Skills Laboratory III	1.5
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Culinary arts elective3.0Term credits14.0Term 11CreditsCULA 320Advanced Culinary Studio3.0HRM 320Hospitality Management Information Systems3.0HRM 335Beverage Management3.0MKTG 301 WIIntroduction to Marketing Management5.0Term 12CreditsCULA 420Senior Design Project3.0HRM 455Hospitality Human Resources Management3.0Culinary arts elective3.0Social Science electives6.0		Food Styling and Show Competition	2.0
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Term 11CreditsCULA 320Advanced Culinary Studio3.0HRM 320Hospitality Management Information Systems3.0HRM 335Beverage Management3.0MKTG 301 WIIntroduction to Marketing Management5.0Term 12CreditsCULA 420Senior Design Project3.0HRM 455Hospitality Human Resources Management3.0Culinary arts elective3.0Social Science electives6.0		Culinary arts elective	3.0
CULA 320Advanced Culinary Studio3.0HRM 320Hospitality Management Information Systems3.0HRM 335Beverage Management3.0MKTG 301 WIIntroduction to Marketing Management5.0Term credits14.0CULA 420Senior Design Project3.0HRM 455Hospitality Human Resources Management3.0Culinary arts elective3.0Social Science electives6.0		Term credits	14.0
HRM 320       Hospitality Management Information Systems       3.0         HRM 335       Beverage Management       3.0         MKTG 301 WI       Introduction to Marketing Management       5.0         Term Credits       14.0         CULA 420       Senior Design Project       3.0         HRM 455       Hospitality Human Resources Management       3.0         Culinary arts elective       3.0         Social Science electives       6.0			
HRM 335       Beverage Management       3.0         MKTG 301 WI       Introduction to Marketing Management       5.0         Term credits       14.0         CULA 420       Senior Design Project       3.0         HRM 455       Hospitality Human Resources Management       3.0         Culinary arts elective       3.0         Social Science electives       6.0		Advanced Culinary Studio	3.0
MKTG 301 WI       Introduction to Marketing Management       5.0         Term credits       14.0         CULA 420       Senior Design Project       3.0         HRM 455       Hospitality Human Resources Management       3.0         Culinary arts elective       3.0         Social Science electives       6.0	HRM 320	Hospitality Management Information Systems	3.0
Term credits14.0Term 12CreditsCULA 420Senior Design Project3.0HRM 455Hospitality Human Resources Management3.0Culinary arts elective3.0Social Science electives6.0	HRM 335	Beverage Management	3.0
Term 12     Credits       CULA 420     Senior Design Project     3.0       HRM 455     Hospitality Human Resources Management     3.0       Culinary arts elective     3.0       Social Science electives     6.0	<u>MKTG 301 WI</u>	Introduction to Marketing Management	5.0
CULA 420Senior Design Project3.0HRM 455Hospitality Human Resources Management3.0Culinary arts elective3.0Social Science electives6.0		Term credits	
HRM 455       Hospitality Human Resources Management       3.0         Culinary arts elective       3.0         Social Science electives       6.0			Credits
Culinary arts elective     3.0       Social Science electives     6.0			3.0
Social Science electives 6.0	HRM 455		3.0
		•	3.0
Term credits 15.0		Social Science electives	6.0
		Term credits	15.0

187.0



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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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### **General Studies**

Bachelor of Science Degree: 180.0 credits

#### **Recommended Plan of Study**

General Studies is an individualized plan of study currently advised by Gerry Marekova. Students enroll in the program with a variety of different academic backgrounds, and may apply their credit hours from other institutions toward this multi-disciplinary degree. Flexible policies on transfer credits provide students with the ability to build upon prior coursework and earn a baccalaureate degree relevant to their individualized educational needs. Through the General Studies major, students can create an interdisciplinary program to meet their individual educational goals or to prepare for a particular job or career.

Students majoring in General Studies, in consultation with the director of the program, devise a personalized study plan. The plan of study provides a rationale for their concentration and how the elective credits are to be used.



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## **Individualized Studies Concentration**

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.

For more information, visit Goodwin College's Pre-Professional Programs page.



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#### **Individualized Studies**

Bachelor of Science Degree in General Studies: 180.0 credits

English requi	irements	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
	Techniques of Speaking and Computers requirements	3.0 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 Scien	ce 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**

#### 45.0 Credits

Students must complete 45.0 credits within an area of specialization.

#### Liberal Studies requirements

36.0 Credits

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, economics, communication, music, and art.

#### Free electives

66.0 Credits

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## **Liberal Studies Concentration**

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.

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#### **Liberal Studies**

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English requir	ements	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 a	nd Computers requirements	12.0 Credits
<u>MATH 181</u>	Mathematical Analysis I	3.0
<u>MATH 182</u>	Mathematical Analysis II	3.0
<u>CS 161</u>	Introduction to Computing	3.0
	Statistics elective	3.0
Natural Scienc	e requirements	9.0 Credits
BIO 151	Applied Biology	3.0
CHEM 151	Applied Chemistry	3.0
<u>PHYS 151</u>	Applied Physics	3.0
Communicatio	on requirements	9.0 Credits
COM 210	Theory and Models of Communication	3.0
<u>COM 230</u>	Techniques of Speaking	3.0
	Techniques of Speaking Communication elective	3.0 3.0
<u>COM 230</u>		3.0
<u>COM 230</u>	Communication elective	
COM 230 Women's or A	Communication elective	3.0 3.0 Credits
COM 230 Women's or A Music requirer MUSC 130	Communication elective frican-American Studies requirements nents	3.0 3.0 Credits 3.0 Credits 3.0
COM 230 Women's or A Music requirer MUSC 130	Communication elective frican-American Studies requirements nents Introduction to Music	3.0 3.0 Credits 3.0 Credits 3.0
COM 230 Women's or A Music requirer MUSC 130 Art History/Arc	Communication elective frican-American Studies requirements nents Introduction to Music chitecture requirements	3.0 3.0 Credits 3.0 Credits 3.0 9.0 Credits
COM 230 Women's or A Music requirer MUSC 130 Art History/Arc ARTH 101	Communication elective frican-American Studies requirements nents Introduction to Music chitecture requirements History of Art I: Ancient to Medieval	3.0 3.0 Credits 3.0 Credits 3.0 9.0 Credits 3.0
COM 230 Women's or A Music requirer MUSC 130 Art History/Ard ARTH 101 ARTH 102	Communication elective frican-American Studies requirements nents Introduction to Music chitecture requirements History of Art I: Ancient to Medieval History of Art II: Renaissance to Modern	3.0 3.0 Credits 3.0 Credits 3.0 9.0 Credits 3.0 3.0 3.0 3.0
COM 230 Women's or A Music requirer MUSC 130 Art History/Ard ARTH 101 ARTH 102 ARTH 103 or	Communication elective frican-American Studies requirements nents Introduction to Music chitecture requirements History of Art I: Ancient to Medieval History of Art II: Renaissance to Modern	3.0 3.0 Credits 3.0 Credits 3.0 9.0 Credits 3.0 3.0 3.0 3.0
COM 230 Women's or A Music requirer MUSC 130 Art History/Ard ARTH 101 ARTH 102 ARTH 103	Communication elective frican-American Studies requirements nents Introduction to Music chitecture requirements History of Art I: Ancient to Medieval History of Art II: Renaissance to Modern History of Art III: Early Modern to Postmodernism	3.0 3.0 Credits 3.0 Credits 3.0 9.0 Credits 3.0 3.0 3.0 3.0 3.0

#### Liberal Studies requirements

Students must complete 69.0 credits in Liberal Studies covering a range of subjects in the humanities and/or social sciences.

History	9.0
Literature	9.0
Philosophy	9.0
Political Science	9.0
Psychology	9.0
Anthropology or Sociology	9.0
Liberal Studies electives*	15.0

\*(Subjects listed above, plus economics, women's and African-American studies, and music/ art history.)

#### **Concentration Requirements**

#### 36.0 Credits

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



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### **Physical Sciences Concentration**

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, visit Goodwin College's Pre-Professional Programs page.



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#### **Physical Sciences**

Bachelor of Science Degree in General Studies: 180.0 credits

English requi	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
<b>Wathematics</b>	and Computer Science requirements	19.0 Credits
<u>CS 171</u>	Computer Programming I	3.0
MATH 121	Calculus I	4.0
MATH 122	Calculus II	4.0
MATH 123	Calculus III	4.0
MATH 200	Calculus IV	4.0
Communicat	ion requirements	6.0 Credits
COM 230	Techniques of Speaking	3.0
COM 310	Technical Communication	3.0
	equirements Philosophy of Technology	6.0 Credits 3.0
PHIL 351 or		
PHIL 351 or PHIL 361	Philosophy of Technology	
Philosophy re PHIL 351 or PHIL 361 PHIL 251 or 3MES 338	Philosophy of Technology Philosophy of Science	3.0
PHIL 351 or PHIL 361 PHIL 251 or 3MES 338 Physical Scie	Philosophy of Technology Philosophy of Science Ethics	3.0
PHIL 351 or PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements	3.0
PHIL 351 or PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology 3IO 161	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I	3.0 3.0 <b>37.5 Credits</b> 3.0
PHIL 351 or PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology 3IO 161 3IO 162	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I General Biology II	3.0 3.0 <b>37.5 Credits</b> 3.0 3.0 3.0
PHIL 351 or PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology 3IO 161 3IO 162 3IO 163	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I	3.0 3.0 <b>37.5 Credits</b> 3.0
PHIL 351 PHIL 361 PHIL 251 Or 3MES 338 Physical Scie 3iology 3iO 161 3iO 162 3iO 163 Chemistry	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I General Biology II General Biology III	3.0 3.0 <b>37.5 Credits</b> 3.0 3.0 3.0 3.0
PHIL 351 PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology 3IO 161 3IO 162 3IO 163 Chemistry CHEM 161	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I General Biology II General Biology III General Biology III	3.0 3.0 <b>37.5 Credits</b> 3.0 3.0 3.0
PHIL 351 PHIL 361 PHIL 251 PHIL 251 Or 3MES 338 Physical Scie Biology 3IO 161 3IO 162 3IO 163 Chemistry CHEM 161 CHEM 162	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I General Biology II General Biology III General Chemistry I General Chemistry II	3.0 3.0 <b>37.5 Credits</b> 3.0 3.0 3.0 3.0
PHIL 351 PHIL 361 PHIL 251 or 3MES 338 Physical Scie Biology 3IO 161 3IO 162 3IO 163 Chemistry CHEM 161	Philosophy of Technology Philosophy of Science Ethics Biomedical Ethics and Law ence requirements General Biology I General Biology II General Biology III General Biology III	3.0 3.0 37.5 Credits 3.0 3.0 3.0 3.0 3.0 3.0

General Chemistry Lab II	2.5
Physics I	3.0
Physics I-A	2.0
Physics II	3.0
Physics II-A	2.0
Physics III	3.0
Physics III-A	2.0
	Physics I Physics I-A Physics II Physics II-A Physics III

#### **Physical Science electives**

27.0 Credits

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



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## **Hospitality Management**

Drexel University's Bachelor's of Science program in Hospitality Management (HM) recognizes the critical importance of an interdisciplinary education with a global perspective for tomorrow's leaders and managers. Building on four major strengths— innovative management, customer service, technology, and international operations— the program prepares individuals to assume leadership of projects, programs, and staff in Hospitality organizations.

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, and Lodging 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: 180.0-181.0 credits

General edu	cation 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		Credits
ACCT 115	Financial Accounting I	5.0
ECON 201	Economics I	4.0
ECON 202	Economics II	4.0
FIN 301	Introduction to Finance	5.0
<u>MKTG 301 W</u>	Introduction to Marketing Management	5.0
ORGB 300	Organizational Behavior	4.0
POM 300 WI	Production and Operations	4.0
STAT 201	Quantitative Methods	4.0

#### **Departmental requirements**

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 135	Tourism II	3.0
HRM 150	Customer Service	3.0
HRM 200	Productivity Software for the Hospitality Industry	3.0
HRM 210	Safety and Sanitation	3.0
HRM 215	Commercial Food Production	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 325	Rooms Division I	3.0
HRM 330	Hospitality Marketing	3.0
HRM 335	Beverage Management	3.0
HRM 410	Laws of Hospitality Industry	3.0
HRM 455	Hospitality Human Resources	3.0
	Concentration courses	21.0- 22.0
	Departmental electives	15.0

#### Concentrations

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

Courses		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 350	Cost Controls in Hospitality	3.0
HRM 415	Fine Dining	4.0
HRM 435	Wine and Spirits	3.0

#### Lodging Administration (LA)

Courses		Credits
HRM 345	Convention and Trade Shows Management	3.0
HRM 420	Hotel/Restaurant Architecture:History and Design	3.0
HRM 350	Cost Controls in Hospitality	3.0
HRM 465	Special Topics: Franchise Management in HMA	3.0
HRM 465	Special Topics: Room Division Management	3.0
HRM 465	Special Topics: Hotel Sales and Marketing	3.0
HRM 465	Special Topics: Resort Development	3.0

#### Tourism and Travel (T&T)

Courses		Credits
HRM 150	Customer Service	3.0
HRM 345	Convention and Trade Shows Management	3.0
HRM 365	Heritage Tourism	3.0
HRM 399	Guest Lecture Series	3.0
HRM 465	Special Topics: Airline Operations	3.0
HRM 465	Special Topics: Current Research in T&T	3.0
HRM 465	Special Topics: TTOO and TTAA Management	3.0
HRM 465	Special Topics: Tourism Economics	3.0



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#### **Program Delivery Options**

Drexel's program is composed of approximately equal parts of liberal arts, business administration and hospitality management courses. Students receive a minor in business, as well as completion of the first year of foundation courses required for an MBA degree at Drexel University. The degree in HM can be completed in several ways, each offering unique features

#### Traditional Four-year option, with one co-op experience:

This option includes one six-month period of full-time employment in the junior year.

#### Four plus One option BS/MBA combined degree, with co-op experience:

This option offers the greatest amount of education in the shortest time period due to its compressed structure.

#### Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

#### Part-time General Studies option without co-op experience:

Take classes anytime day, night, and in several instances on-line at your own pace. On average the evening part-time degree takes six years to complete.

#### London option:

Hospitality Management students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program, Drexel in London, while earning up to 18 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

#### Drexel University and Burlington County College (BCC) option:

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. For more information about the B.S. in Hospitality, visit the <u>Drexel at BCC</u> web site.



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#### **Recommended Plan of Study**

#### **BS Hospitality Management**

Bachelor o	f Science Degree	<u>4-yr co-op</u>
Term 1		Credits
ENGL 101	Expository Writing and Reading	3.0
HRM 110	Introduction to the Hospitality Industry	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
<u>-IRM 150</u>	Customer Service	3.0
<u>-IRM 210</u>	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
NFS 101	Introduction to Nutrition and Foods	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
- 1	Term credits	18.0
Term 4		Credits
ACCT 115	Financial Accounting Foundations	5.0
ECON 201	Economics I	4.0
HRM 230	Design Application Seminar	3.0
HRM 215	Commercial Food Production	3.0
or	Elective	3.0
	Term credits	15.0
Term 5	Term creaks	Credits
ECON 202	Economics II	4.0
	Hospitality Management concentration course <sup>1</sup>	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 325	Hotel Room Division Management	3.0
	Elective	3.0
	Term credits	16.0
1	Students concentrate in either Lodging Administration, Food and Beverage Management, or Travel and Tourism. See the <u>Degree requirements</u> for a lis concentration courses.	t of the
Term 6		Credits
STAT 201	Statistics I	4.0
	Hospitality Management department elective	3.0
	Hospitality Management concentration course	3.0
	Arts and Humanities elective	3.0

HRM 215 **Commercial Food Production**  3.0

^	r

or		
	Elective	3.0
	Term credits	16.0
Term 7		Credits
	Hospitality Management department elective	3.0
	Hospitality Management concentration course	3.0
	Arts and Humanities elective	3.0
	Social Science elective	3.0
F.a	Term credits	12.0
Ferm 8		Credits
COM 230	Techniques of Speaking	3.0
FIN 301	Introduction to Finance	5.0
	Hospitality Management department elective	3.0
	Hospitality Management concentration course	3.0
	Term credits	14.0
Ferm 9		Credits
<u>POM 300 W</u>	Operations Management	4.0
COM 280	Public Relations	3.0
	Hospitality Management department elective	3.0
	Elective	3.0
	Arts and Humanities elective	3.0
	Term credits	16.0
Ferm 10		Credits
DRGB 300	Organizational Behavior	4.0
	Hospitality Management concentration course	3.0
-IRM 330	Hospitality Marketing	3.0
	Elective	3.0
	Arts and Humanities elective	3.0
	Term credits	16.0
Term 11		Credits
	Hospitality Management concentration course	3.0
IRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.0
	VIIntroduction to Marketing Management	5.0
	Term credits	14.0
Ferm 12	Term creans	Credits
	Hospitality Management department elective	3.0
	Hospitality Management concentration course	3.0
-RM 455	Hospitality Human Resources Management	3.0
	Social Science elective	3.0
	Term credits	
	Territ Creaks	12.0

Total credits (minimum)	180.0



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### **Industrial Engineering**

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. Drexel's Goodwin College of Professional Studies curriculum leads to the bachelor of science degree, and Drexel is the only college in the Delaware Valley offering a degree in industrial engineering.

#### Coursework

The coursework for the Bachelor of Science in Industrial Engineering 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.



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#### Industrial Engineering

Bachelor of Science Degree: 192.0 credits

#### **Required courses**

English composition 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 310</u>	Technical Communication	3.0
Mathemati	cs requirements	27.0 Credits
MATH 184	Calculus and Analytic Geometry I	3.0
MATH 185	Calculus and Analytic Geometry II	3.0
MATH 186	Calculus and Analytic Geometry III	3.0
MATH 187	Calculus and Analytic Geometry IV	3.0
MATH 188	Calculus and Analytic Geometry V	3.0
MATH 189	Calculus and Analytic Geometry VI	3.0
MATH 261	Linear Algebra	3.0
MATH 384	Theory of Probability	3.0
MATH 385	Mathematical Statistics I	3.0

Science requirements		24.0 Credits
CHEM 161	General Chemistry I	3.0
CHEM 162	General Chemistry II	3.0
<u>CHEM 163</u>	General Chemistry III	3.0
PHYS 185	Physics I	3.0
PHYS 186	Physics I-A	2.0
<u>PHYS 187</u>	Physics II	3.0
PHYS 188	Physics II-A	2.0
PHYS 281	Physics III	3.0
PHYS 282	Physics III-A	2.0

Liberal studies requirements	18.0 Credits
ECON 211 Principles of Economics I (Micro)	3.0

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<u>HIST 285</u>	Technology in Historical Perspective	3.0
PHIL 315	Engineering Ethics	3.0
	Two course liberal studies sequence	6.0
	Liberal studies elective	3.0

Computer s	science requirements	3.0 Credits
	Computer programming elective	3.0
Engineering sciences requirements		33.0 Credits
CIVE 240	Project Economics and Decisions	3.0
<u>ECE 211</u>	Electrical Engineering Principles	3.0
ECE 212	Electrical Engineering Principles Laboratory	1.0
<u>MATE 101</u>	Fundamentals of Materials	4.0
MEM 201	Fundamentals of Computer-Aided Design	3.0
MEM 202	Engineering Mechanics: Statics	3.0
<u>MEM 210</u> ?	Basic Thermodynamics	4.0
MEM 220	Basic Fluid Mechanics	4.0
MEM 230	Mechanics of Materials I	4.0
MEM 238	Engineering Mechanics: Dynamics	4.0

Industrial E	ngineering Core requirements	42.0 Credits
POM 300 W	Operations Management	4.0
INDE 361	Quality Control	3.0
INDE 362	Operations Research for Engineering I	3.0
INDE 363	Operations Research for Engineering II	3.0
<u>INDE 364</u>	Special Topics in Industrial Engineering: Fundamentals of Industrial Engineering	4.0
INDE 364	Special Topics in Industrial Engineering: Ergonomics	3.0
INDE 364	Special Topics in Industrial Engineering: Occupational Safety	3.0
<u>INDE 364</u>	Special Topics in Industrial Engineering: Facilities Location / Plant Design	3.0
INDE 364	Special Topics in Industrial Engineering: Manufacturing Processes I	3.0
INDE 364	Special Topics in Industrial Engineering: Industrial Engineering Simulation	3.0
INDE 461	Methods Engineering and Measurement	3.0
ENGR 491	Senior Project Design I	2.0
ENGR 492	Senior Project Design II	2.0
ENGR 493	Senior Project Design III	4.0

Industrial Engineering track courses	21.0 Credits
	12.0

Free electives	12.0
Fiee electives	Credits



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### Industrial Engineering

Bachelor of Science Degree: 192.0 credits

#### **Recommended Plan of Study:**

First year

(Fall)		Credits
<u>CHEM 161</u>	General Chemistry I	3.0
ENGL 101	Expository Writing and Reading	3.0
<u>MATH 184</u>	Calculus and Analytic Geometry I	3.0
(Winter)		
CHEM 162	General Chemistry II	3.0
ENGL 102	Persuasive Writing and Reading	3.0
MATH 185	Calculus and Analytic Geometry II	3.0
(Spring)		
CHEM 163	General Chemistry III	3.0
ENGL 103	Techniques of Analysis Evaluation	3.0
<u>MATH 186</u>	Calculus and Analytic Geometry III	3.0
(Summer)		
MATH 187	Calculus and Analytic Geometry IV	3.0
PHYS 185	Physics I	3.0
PHYS 186	Physics I-A	2.0
	Total credits	35.0

#### Second year

(Fall)		Credits
<u>MATE 101</u>	Fundamentals of Materials	4.0
MATH 188	Calculus and Analytic Geometry V	3.0
MEM 201	Fundamentals of Computer-Aided Design	3.0
(Winter)		
MATH 189	Calculus and Analytic Geometry VI	3.0
PHYS 187	Physics II	3.0
	Free elective	3.0
(Spring)		
<u>CS 171</u>	Computer Programming	3.0
PHYS 281	Physics III	3.0
PHYS 282	Physics III-A	2.0

(Summer)		
MATH 261	Linear Algebra	3.0
	Liberal studies elective	3.0
	Total credits	33.0

#### Third year

(Fall)		Credits
ECON 201	Economics I	4.0
MATH 384	Theory of Probability	3.0
MEM 202	Engineering Mechanics: Statics	3.0
(Winter)		
ECON 211	Economics II	4.0
MATH 385	Mathematical Statistics I	3.0
	Free elective	3.0
(Spring)		
CIVE 240	Project Economics and Decisions	3.0
POM 300 WI	Operations Management	4.0
(Summer)		
<u>MEM 210</u> ?	Basic Thermodynamics	4.0
	Liberal studies elective	3.0
	Total credits	34.0

#### Fourth year

(Fall)		Credits
COM 310	Technical Communication	3.0
INDE 361	Quality Control	3.0
MEM 238	Engineering Mechanics: Dynamics	4.0
(Winter)		
INDE 362	Operations Research for Engineering I	3.0
MEM 230	Mechanics of Materials I	4.0
	Liberal studies elective	3.0
(Spring)		
INDE 363	Operations Research for Engineering II	3.0
MEM 220	Basic Fluid Mechanics	4.0
(Summer)		
ECE 211	Electrical Engineering Principles	3.0
ECE 212	Electrical Engineering Principles Laboratory	1.0
	Total credits	34.0

#### Fifth year

(Fall)	, naryour	Credits
ACCT 115	Financial Accounting	5.0
INDE 461	Methods Engineering and Measurement	3.0
(Winter)		
<u>ACCT 116</u>	Managerial Accounting	5.0

INDE 462	Industrial Plant Design	3.0
(Spring)		
INDE 463	Production Management	3.0
	Industrial Engineering elective	3.0
	Liberal studies elective	3.0
(Summer)		
	Industrial engineering elective	3.0
	Free elective	3.0
	Total credits	31.0

#### Sixth year

	Credits
Senior Project Design I	2.0
Industrial engineering elective	3.0
Free elective	3.0
Global Financial Management	3.0
Senior Project Design II	2.0
Industrial Engineering elective	3.0
Senior Project Design III	4.0
Introduction to Marketing Management	5.0
Total credits	25.0
	Industrial engineering elective Free elective Global Financial Management Senior Project Design II Industrial Engineering elective Senior Project Design III Introduction to Marketing Management



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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 biology, nutrition, human performance, psychology, athletics and business management. 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 and communications. 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 43 credits of core courses on the foundations of Sport Management. These courses are supplemented by 30 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 (16 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
<u>BIO 151</u>	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
<u>MATH 102</u>	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
<b>.</b>		
Select one	of the following three English courses:	
ENGL 200 V	VI Classical to Medieval Literature	3.0
ENGL 201	Renaissance to the Enlightenment	3.0
ENGL 202 V	VI Romanticism to Modernism	3.0

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

<u>ENGL 203 V</u>	VI 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

#### 49.0 Credits **Core courses ACCT 111 Financial Accounting** 3.0 **BUSN 101** Foundations of Business I 3.0 COM 290 Sports and the Mass Media 3.0 **HRMT 323 Principles of Human Resource Administration** 3.0 **ORGB 300 Organizational Behavior** 4.0 **PHIL 325 Ethics in Sport Management** 3.0

<u>PSY 245</u>	Sports Psychology	3.0
<u>SMT 110</u>	Business of Sports	3.0
<u>SMT 152</u>	Leadership in Sport and Society	3.0
<u>SMT 200</u>	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
<u>SMT 250</u>	Technology and Sport	3.0
<u>SMT 300</u>	Quantitative Analysis /Statistics in Sports	3.0
<u>SMT 320</u>	Economic Aspects of Sport Management	3.0
SOC 268	Sociology of Sport	3.0

Athletics, Health and Human Performance

15.0 Credits

Select five of the following courses:

<u>ANAT 101</u>	Anatomy & Physiology I	5.0
BCS 352	Life-Span Human Development*	3.0
NFS 101	Introduction to Nutrition and Foods	3.0
NFS 310	Nutrition and Sports	3.0
PSY 310	Drugs and Human Behavior	3.0
<u>SMT 280</u>	Kinesiology	3.0
<u>SMT 101</u>	Principles of Coaching	3.0
SMT 120	Life Skills for Coaches	3.0
<u>SMT 210</u>	Prevention/Care for Athletic Injuries	3.0
<u>SMT 340</u>	International Aspects of Sport Management	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 211	Principles of Economics I (Micro)	3.0
	to BLAW 201 and ECON 211, students select from following ele minimum of 15.0 credits in this area:	
ACCT 115	Financial Accounting Foundations	5.0
ACCT 116	Managerial Accounting Foundations	5.0
BLAW 202	Business Law II	4.0
ECON 212	Principles of Economics II (Macro)	3.0
<u>MKTG 311</u>	Introduction to Marketing Management	3.0
<u>SMT 220</u>	Recreation, Wellness and Society	3.0
SMT 235	Sports Administration and Governance	3.0
<u>SMT 340</u>	International Aspect of Sport	3.0
<u>SMT 365</u>	Operations Management in Sports	3.0
<u>SMT 475</u>	Coaching Practicum	3.0

Sport and the Psycho/Socio-cultural Process

15.0 Credits

Select five of the following courses:

PHIL 210	Philosophy of Sport	3.0
PSY 101	General Psychology	3.0
PSY 120	Developmental Psychology	3.0
PSY 140	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
<u>SMT 330</u>	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
<u>SOC 210</u>	Race and Ethnic Relations	3.0
<u>SOC 250</u>	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
MIS 300	Management of Information Systems	4.0
	Technology elective**	3.0

\*\*Suggested Technology electives include: COM 300 Computer Assisted 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	27.0 Credits
Free electives***	27.0

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

#### Writing-Intensive Course Requirements

I

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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#### **BS Sport Management**

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	f Science Degree	<u>5-yr co-op</u>
Term 1		Credits
BUSN 101	Foundations of Business I	3.0
ENGL 101	Expository Writing and Reading	3.0
SOC 101	Introduction to Sociology	3.0
MATH 101	Introduction to Math Analysis I	4.0
<u>SMT 110</u>	Business of Sports	3.0
UNIV 101	The Drexel Experience	1.0
	Term credits	17.0
Term 2		Credits
<u>BIO 151</u>	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
UNIV 101	The Drexel Experience	1.0
	Term credits	17.0
Term 3		Credits
<u>CHEM 151</u>	Applied Chemistry	3.0
ENGL 103	Analytical Writing and Reading	3.0
ACCT 111	Financial Accounting	3.0
	Athletics, Health and Human Performance elective <sup>1</sup>	3.0
<u>CS 161</u>	Introduction to Computing	3.0
or		
INFO 101	Introduction to Information Technology	3.0
	Term credits	15.0
1	See the <u>Degree requirements page</u> for a list of Athletics, Health and Human	
Term 4	Performance electives.	Credits
BLAW 201	Business Law I	4.0
	Business Communication	3.0
PHYS 151	Applied Physics	3.0
COM 290	Sports and the Mass Media	3.0
SMT 250		
<u>SIVIT 250</u>	Technology and Sport Term credits	3.0
Term 5	Term credits	16.0 Credits
COM 230	Techniques of Speaking	3.0
ECON 211	Principles of Economics I (Micro)	3.0
PSY 245 WI	•	3.0
SMT 201	Sport Marketing, Promotion, and Public Relations	3.0
	Athletics, Health and Human Performance elective	3.0
	Term credits	15.0
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
	Elective	3.0
		0.0

	Business of Sport elective <sup>1</sup>	3.0
	Term credits	15.0
1	See the <u>Degree requirements page</u> for a list of Business of Sport electives.	
Term 7		Credits
<u>ORGB 300</u>	Organizational Behavior	4.0
PSCI 100	Introduction to Political Science	4.0
	Elective	3.0
	Athletics, Health and Human Performance elective	3.0
D	Sport and the Psycho/Socio-cultural Process elective <sup>1</sup>	3.0
	Term credits	17.0
1	See the <u>Degree requirements page</u> for a list of Sport and the Psycho/Socio-	cultural
Torm 9	Process electives.	Credits
Term 8 HRMT 323	Dringinlag of Human Descurses Administration	
	Principles of Human Resource Administration	3.0
	Elective Business of Sport elective	3.0 3.0
	Sport and the Psycho/Socio-cultural Process elective	3.0
ENGL 204	Post-Colonial Literature II	3.0
or		3.0
	Post-Colonial Literature I	3.0
	Term credits	15.0
Term 9		Credits
MIS 300	Management Information Systems	4.0
1	Two electives	6.0
1	Business of Sport elective	3.0
ENGL 200	Classical to Medieval Literature	3.0
or ENGL 201	Renaissance to the Enlightenment	3.0
or ENGL 202 W	Romanticism to Modernism	3.0
	Term credits	16.0
Term 10		Credits
PHIL 325	Ethics in Sports Management	3.0
<u>SMT 300</u>	Quantitative Analysis/Statistics in Sport	3.0
1	Elective	3.0
	Business of Sport elective	3.0
	Technology elective <sup>1</sup>	3.0
1	Term credits Suggested Technology electives include COM 300 Computer Assisted Jour COM 340 Desktop Publishing, ISYS 102 Intro to Information Systems II, ISN Information Evaluation, Organization and Use, DIGM 150 Overview of Digita FMVD 105 Fundamentals of Video Production, MIS 341 Micro-computing To for Business. Check with the Sports Management program for additional tech elective options.	′S 105 al Media, echnology
Term 11		Credits
COM 335	Writing for the World Wide Web	3.0
SMT 230	Sport and the Law	3.0
	Elective	3.0
	Athletics, Health and Human Performance elective	3.0
	Term credits	12.0
Term 12	- CHILOROMO	Credits
SMT 320	Economic Aspects of Sports Management	3.0
	Two electives	6.0
	Sport and the Psycho/Socio-cultural Process elective	3.0
	Term credits	12.0
	Total credits (minimum)	182.0



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- Nursing and Health
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# Drexel University

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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 3.0
CMGT 161 Building Materials and Construction Management I	
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

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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	
CMGT 465 Marketing Construction Services	

\* 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 261 Environmental Systems I	3.0
ARCH 262 Environmental Systems II	3.0
CIVE 240 Engineering Economics	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.