## REMINGTON COLLEGE'S HOUSTON NORTH CAMPUS

# ADDENDUM TO CATALOG/VOLUME N-1808 DATED 8/15/2018 Revised: 11/14/18

## **TUITION SCHEDULE**

DIPLOMA IN COMPUTER-AIDED DESIGN AND DRAFTING	.\$22,500.00
DIPLOMA IN COSMETOLOGY	.\$21,825.00
DIPLOMA IN DENTAL ASSISTING	.\$16,120.00
DIPLOMA IN MEDICAL ASSISTING	.\$20,645.00
DIPLOMA IN MEDICAL ASSISTING WITH X-RAY TECH (LIMITED SCOPE)	.\$20,645.00
DIPLOMA IN MEDICAL BILLING AND CODING	.\$16,120.00
DIPLOMA IN MEDICAL OFFICE ADMINISTRATION	.\$16,120.00
DIPLOMA IN NAIL TECHNICIAN	\$4,800.00
DIPLOMA IN PHARMACY TECHNICIAN*  *No longer enrolling new students	.\$20,645.00
ASSOCIATE OF APPLIED SCIENCE IN BUSINESS OFFICE MANAGEMENT	.\$34,025.00
ASSOCIATE OF APPLIED SCIENCE IN COSMETOLOGY	.\$27,520.00
ASSOCIATE OF APPLIED SCIENCE IN CRIMINAL JUSTICE	.\$34,025.00
ASSOCIATE OF APPLIED SCIENCE IN MEDICAL ASSISTING	.\$27,520.00
ASSOCIATE OF APPLIED SCIENCE IN MEDICAL ASSISTING WITH X-RAY TECH (LIMITED SCOPE)	.\$27,520.00
ASSOCIATE OF APPLIED SCIENCE IN PARALEGAL	.\$22,500.00
ASSOCIATE OF APPLIED SCIENCE IN PHARMACY TECHNICIAN	.\$27,520.00
ASSOCIATE OF APPLIED SCIENCE IN RESTAURANT, HOSPITALITY AND RETAIL MANAGEMENT	.\$22,500.00
BACHELOR OF SCIENCE IN CRIMINAL JUSTICE	.\$30,025.00

For disclosures of tuition costs, on-time graduation rates, median loan debt, placement rates, and occupational information, go to: <a href="https://www.remingtoncollege.edu/qe-disclosures">www.remingtoncollege.edu/qe-disclosures</a>.

## **ADMINISTRATORS AND FACULTY**

ADMINISTRATORS		Titi Ee
		Director of Campus Administration
		Area Director of Student Finance
Amy Devolder		Pharmacy Tech. Program Chair
Patricia Spence		Externship Coordinator
BUSINESS OFFICE MANAGEMENT		
	.CREDENTIALS	
Elizabeth Burleson	. MBA, BSM	University of Phoenix
Lena Walker	. MBA; BS, Business Accounting	University of Phoenix
	BA, Computer Information Systems	Our Lady of the Lake University
Sandra Jeffus	. MBA, BSBM	University of Phoenix
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COMPUTER-AIDED DESIGN AND D		
FACULTY	.CREDENTIALS	Institutions
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COSMETOLOGY AND NAIL TECHNI	CIAN	
	.CREDENTIALS	Institutions
	. AAS, Instructor	
Occilia Euwarus	Operator and Instructor Licenses	
LaQuita Whita	. AAS, Instructor	Long Stor College
LaQuita vvnite		
Oh - Dah - da	Operator and Instructor Licenses	Texas Dept. of Licensing and Regulation
Sno Roberts	. Operator and Instructor Licenses	rexas Dept. of Licensing & Regulation
CRIMINAL MOTIOS		
CRIMINAL JUSTICE	_	_
	.CREDENTIALS	
Jody Ann Greenwood	. Juris Doctorate	Western Michigan Univ. Cooley Law School
•	BA, Criminology	.University of Florida
	BS, Law Enforcement	.Western New England University
Kevin Bealey	. BA, Criminology	
	. MA, Organizational Management	
	BA, Criminal Justice	University of Central Oklahoma
DENTAL ASSISTING		
FACULTY	.CREDENTIALS	Institutions
	. Advanced Ed. in General Dentistry	
Laio Copina	Certificate, Dental Medicine	
	Registered Dental Assistant	
Milascont Poot	Registered Dental Assistant	
Mohannad Noomah	. Registered Dental Assistant	Toyon State Board of Dontal Examiners
veronica Onorre	. BS, Nutrition Science	
	Registered Dental Assistant	Texas State Board of Dental Examiners
GENERAL EDUCATION		
FACULTY	.CREDENTIALS	Institutions
	. MBA; BS, Liberal Arts	
	. Masters ED	
Jean Mane Sumvan	BS, Mass Communications	Illinois State University
Marya Ladwith	. MEd	
Marva Leuwitti	MBA	Taxas Southern University
	NIDA	Texas Southern Onliversity
MEDICAL ASSISTING AND MEDICA	L ASSISTING WITH X-RAY TECH (LIMIT	ED SCOPE)
	.CREDENTIALS	
Ammar Ai Tannan	. M.B.Ch.B	University of Bagdad, College of Medicine
	Bachelor of Medicine Bachelor of Surgery.	
Israel Deminer	Registered Medical Assistant	American iviedical Technologists
ısraeı Kamırez	. Doctor of Medicine	
	Certified Medical Assistant	American Registry of Medical Assisting
	BS, Biology	University of San Carlos
Natalie Boyke	. AAS	
	Diploma, Medical Assisting	
	Registered Medical Assistant	American Medical Technologists
Susan Cox	. AS, Massage Therapy	Keiser University
	Registered Medical Assistant	American Medical Technologists
Tamara Jordan	. Doctor of Chiropractic	Texas Chiropractic College
	Registered Medical Assistant	

Emma Chamberlain Lolita Collins Tossie Thomas	. CREDENTIALS	Bradford College Colorado Technical University National Healthcare Association Texas Southern University
MEDICAL OFFICE ADMINISTRATION		
	CREDENTIALS	
TBD	. TBD	. TBD
	Credentials	
PHARMACY TECHNICIAN		
	.CREDENTIALS	. Institutions
	. BA, Biology	
	Certified Pharmacy Technician	. Texas State Board of Pharmacy
Clarence Roberson	. Bachelor of Science	
Diedre Rand	Associate of Applied Science	Texas State Board of Pharmacy Keller Graduate School of Management Prairie View A&M
RESTAURANT, HOSPITALITY AND I	RETAIL MANAGEMENT	
	.CREDENTIALS	. Institutions
	. TBD	

## **ADDITIONAL MODIFICATIONS**

Page 9: The Tuition and Additional Fees policy has been amended to include the following:

- Replacement of Degree/Diploma Fee: Graduates will be charged \$45.00 for a duplicate copy of their degree/diploma.
- Transcript Fee: Upon completion of the program, graduates will receive one official transcript free of charge, unless the graduate has unpaid financial or other remaining obligations to Remington College. Any additional transcript requests will be charged \$45.00 per transcript for official transcripts and \$25.00 per transcript for unofficial transcripts.
- Student Verifications: Students will be charged \$25.00 per enrollment verification.

Page 61: The 24 months and 18 months program length section of the Minimum Satisfactory Academic Progress Requirement Chart (Programs other than Cosmetology and Nail Technician Diploma Programs) has been amended to include the program length of 21 months.

## RESTAURANT, HOSPITALITY, AND RETAIL MANAGEMENT

#### **ASSOCIATE OF APPLIED SCIENCE**

21 Months

The Restaurant, Hospitality, and Retail Management program provides training in the various concepts and skills necessary for working in the restaurant, hospitality, tourism, and retail industries. The program provides in-depth training in industry related technology, security, marketing, human resources, sales, and customer service skills. The program utilizes a combination of lecture, demonstration and/or simulations to reinforce concept comprehension.

The objective of this program is to prepare graduates for entry-level positions in the Tourism, Restaurant Management, Hospitality, and Retail Management fields. This program also prepares individuals for advancement opportunities in these industries and related fields. Potential places of employment would be in tourism sales, event planning and management, various hotel, retail and restaurant positions, general management, casino and entertainment operations, catering companies, and a variety of tourism related positions.

The program requires completion of a minimum of 101 Quarter Credit Hours including any credits that have been accepted for transfer credit. Program completion normally requires 21 months.

The program is delivered in a system of seven, three-month quarters, which are delivered in a hybrid format. In the hybrid format, some courses are delivered residentially and some courses are delivered via distance education (i.e., on-line).

Upon successful completion of all areas of this program, graduates will be awarded an Associate of Applied Science Degree.

Course			,	Clock Ho	ure	Quarter Credit
Number	Course Name		Didactic	Lab	Externship	Hours
CD1101	Career Development Principles		36	0	0	3.00
HM100	Introduction to Hospitality Management		60	0	0	5.00
HM110	Lodging Front Office Management		60	0	0	5.00
HM120	Property Maintenance		60	0	0	5.00
HM130	Foodservice Management		60	0	0	5.00
HM140	Hospitality and Tourism Marketing and Sales		60	0	0	5.00
HM150	Human Resource Management		60	0	0	5.00
HM160	Emergency Management and Security Planning		60	0	0	5.00
HM170	Customer Service Management		60	0	0	5.00
HM200	Event Planning and Logistics		60	0	0	5.00
HM220	Retail Operations Management		60	0	0	5.00
HM230	Tourism		60	0	0	5.00
HM240	Hospitality and Tourism Information Technology		60	0	0	5.00
BN2114	Recordkeeping and Financial Statement Basics		36	0	0	3.00
HM270	Capstone		60	0	0	5.00
GE1118	Introduction to Psychology		60	0	0	6.00
GE1218	Oral Communication		60	0	0	6.00
GE1318	College Algebra		60	0	0	6.00
GE1418	English Composition		60	0	0	6.00
GE2631	Ethics		60	0	0	6.00
		Total:	1152	0	0	101

#### **COURSE DESCRIPTIONS**

GE2631 6.00 Quarter Credit Hours Ethics 60/0/0

This course is designed to introduce students to ethical theories and systems and their application to disputed contemporary issues and problems. The course will emphasize the validity of ethical judgments and theories. Prerequisite(s): None

HM100 5.00 Quarter Credit Hours

#### **Introduction to Hospitality Management**

60/0/0

This course provides learners an industry introduction and overview. Learners gain valuable insight into the various aspects of the Hospitality industry as well as restaurant operations and general management.

Prerequisite(s): None

HM110 5.00 Quarter Credit Hours

#### **Lodging Front Office Management**

60/0/0

This course outlines the basic functions of managing the front office components in the lodging and hospitality related businesses. The course focuses on general management skills and techniques, planning, budgeting, and sales. The course also focuses on Customer Service and helps learners develop appropriate communication skills and techiques including dealing with difficult situations and customers.

Prerequisite(s): None

HM120 5.00 Quarter Credit Hours Froperty Maintenance 60/0/0

This course outlines skills necessary for performing basic property maintenance. The course provides theory and concepts to better prepare learners for directing and managing the maintenance of hospitality, lodging, retail, and foodservice facilities.

Prerequisite(s): None

HM130 5.00 Quarter Credit Hours Foodservice Management 60/0/0

This course provides a comprehensive, current, and practical overview of foodservice operations and business principles. Covering topics like food safety, human resources, finance, equipment, design, marketing, and filled with real-life case studies. This course provides learners with an understanding of the issues they will face in any type of foodservice operation.

Prerequisite(s): None

HM140 5.00 Quarter Credit Hours Hospitality and Tourism Marketing and Sales 60/0/0

This course discusses hospitality marketing from a team perspective, examining each hospitality department and its role in the marketing mechanism. This course also covers topics like social media, destination tourism and other current industry trends, authentic industry cases, and hands-on application activities. Social media topics are integrated throughout the course to show how it can increase customer loyalty, build brand awareness, and reduce promotions costs. Prerequisite(s): None

HM150 5.00 Quarter Credit Hours Human Resource Management 60/0/0

This course explores human resource management in the unique environment of the hospitality industry. This course provides a solid grounding in human resource functions and examine the skills hospitality managers require to implement an effective human resources program. The course presents Human Resources with a focus on the Hospitality industry

but provides and overview of how these concepts span various industries. *Prerequisite(s): None* 

HM160 5.00 Quarter Credit Hours Emergency Management and Security Planning 60/0/0

This course covers: Risk assessment, where threats and vulnerabilities are calculated with probabilities to determine risk. The security plan, where you decide how to apply various layers of control to mitigate the risks. Budgeting: the amount of money available to implement the plan determines the next step. Policies: how to document policies into a security manual, training manual, emergency procedures manual, and incident action plan. Staffing: scheduling, wages, deployment, and contract security. Training, including specialized topics such as use of force and bike patrol. Physical security and patrol procedures. Alarm and camera systems and various software programs. Emergency procedures and response. Investigations, interviews, and crime analysis.

Prerequisite(s): None

HM170

5.00 Quarter Credit Hours

#### **Customer Service Management**

This course covers concepts and skills necessary to provide excellent customer service by utilizing excellent customer service management techniques. The course will cover topics that create self-awareness and improved customer service management skills.

Prerequisite(s): None

**HM200** 

5.00 Quarter Credit Hours

#### **Event Planning and Logistics**

This course covers producing and managing gatherings in the MEEC industry. The course includes concepts that will be to plan and execute successful meetings, expositions, events, and conventions (MEEC) and provides step-by-step, in-depth coverage of the production and logistical factors that event managers must oversee. Prerequisite(s): None

5.00 Quarter Credit Hours

#### **Retail Operations Management**

60/0/0

This course will help learners thrive in today's retailing industry. Concepts convered in this course will help the learner become good retail planners and decision makers. The course covers the current world economic climate, extensive coverage of omnichannel retailing, and also includes case studies. Prerequisite(s): None

HM230 **Tourism**  5.00 Quarter Credit Hours

This course covers an overview of the business of tourism. The course covers an integrated model of tourism and addresses consumer behavior, service quality, and personal selling. Integrated case studies focus on critical thinking and problems solving skills.

Prerequisite(s): None

HM240

5.00 Quarter Credit Hours

#### Hospitality and Tourism Information Technology

This course covers the complexities of how information technology is being used in the tourism industry. It also covers IT applications in all sectors of the industry including airlines, travel intermediaries, accommodation, foodservice, destinations, attractions, events and entertainment and how tourists are using technologies to support decision making before their trip, during their travels and upon their return. The course also includes topics on the various social media that are impacting the travel industry and consider the increasing number of networks in tourism. Prerequisite(s): None

HM270

5.00 Quarter Credit Hours

60/0/0

Capstone

In this course, students will work with the instructor to create a business plan or concept for a restaurant, hospitality, tourism, or similar industry-related business. The student will present the final plan to the instructor to complete the course. Prerequisite(s): HM100, HM110, HM120, HM130, HM140, HM150, HM160, HM170, HM200, HM220, HM230, HM240

## **2019 CALENDAR**

#### **DIPLOMA PROGRAMS OTHER THAN COSMETOLOGY**

<u>Begin</u>	<u>End</u>
January 14, 2019	February 7 2019
February 11, 2019	March 7, 2019
March 11, 2019	April 4, 2019
April 15, 2019	May 9, 2019
May 13, 2019	June 6, 2019
June 10, 2019	July 4, 2019
July 15, 2019	August 8, 2019
August 12, 2019	September 5, 2019
September 9, 2019	October 3, 2019
October 14, 2019	November 7, 2019
November 11, 2019	December 5, 2019
December 9, 2019	January 9, 2020

#### **COSMETOLOGY DIPLOMA PROGRAM**

<u>Begin</u>	<u>End</u>
January 14, 2019	February 10, 2019
February 11, 2019	March 10, 2019
March 11, 2019	April 7, 2019
April 15, 2019	May 12, 2019
May 13, 2019	June 9, 2019
June 10, 2019	July 7, 2019
July 15, 2019	August 11, 2019
August 12, 2019	September 8, 2019
September 9, 2019	October 8, 2019
October 14, 2019	November 10, 2019
November 11, 2019	December 8, 2019
December 9, 2019	January 12, 2020

# COSMETOLOGY, MEDICAL ASSISTING, MEDICAL ASSISTING WITH X-RAY TECH (LIMITED SCOPE) AND PHARMACY TECHNICIAN ASSOCIATE DEGREE PROGRAMS

<u>Begin</u>	<u>End</u>
January, 14 2019	April 4, 2019
February 11, 2019	May 9, 2019
March 11, 2019	June 6, 2019
April 15, 2019	July 4, 2019
May 13, 2019	August 8, 2019
June 10, 2019	September 5, 2019
July 15, 2019	October 3, 2019
August 12, 2019	November 7, 2019
September 9, 2019	December 5, 2019
October 14, 2019	January 9, 2020
November 11, 2019	February 6, 2020
December 9, 2019	March 5, 2020

## MID-QUARTERS

	<u>Begin</u>	<u>End</u>
Spring	January 14, 2019	February 21, 2019
Spring	February 25, 2019	April 4, 2019
Summer	April 15, 2019	May 23, 2019
Summer	May 27, 2019	July 4, 2019
Fall	July 15, 2019	August 22, 2019
Ган	August 26, 2019	October 3, 2019
Winter	October 14, 2019	November 21, 2019
vviiilei	November 25, 2019	January 9, 2020

## **QUARTERS**

	<u>Begin</u>	<u>End</u>
Winter Quarter	January 14, 2019	April 4, 2019
Spring Quarter	April 15, 2019	July 4, 2019
Summer Quarter	July 15, 2019	October 3, 2019
Fall Quarter	October 14, 2019	January 9, 2020

## **BREAKS**

	<u>Begin</u>	<u>End</u>
Spring Break	April 8, 2019	April 14, 2019
Summer Break	July 8, 2019	July 14, 2019
Fall Break	October 7, 2019	October 13, 2019
Winter Break	December 25, 2019	January 1, 2020

#### **HOLIDAYS**

Thanksgiving Day	November 22, 2018
Friday After Thanksgiving Day	November 23, 2018
Christmas Day	December 25, 2018
New Year's Day	January 1, 2019
Dr. Martin Luther King Day	January 21, 2019
President's Day	February 18, 2019
Memorial Day	May 27, 2019
Independence Day	July 4, 2019
Labor Day	September 2, 2019
Columbus Day	October 14, 2019
Veterans Day	November 11, 2019
Thanksgiving Day	November 28, 2019
Friday After Thanksgiving Day	November 29, 2019
Christmas Day	December 25, 2019

The Campus offers open registration/enrollment. Some quarters may require make-up days for holidays or breaks.