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1. IDP Leave of Absence Policy

Integrated Degree Program (IDP) students who choose to take a temporary leave of absence from their academic degree programs must receive approval from their Advisor and Graduate Program Director. If approved, they will be permitted to take up to a one calendar year leave from the date of last enrollment in their Program(s). Students must follow protocol for Withdrawal from the University. Upon return, the student may be required to meet the requirements under the catalog in effect at the time of readmission.

2. Update to Refund Policy (now referred to as Withdrawal Calculation Policy)

A Withdrawal Calculation Policy has been established for those students who process a complete Withdrawal (all classes) from the University. Adjustments are for Tuition only; nonrefundable Deposits and Fees are not adjusted or refunded. To be entitled to a withdrawal calculation, a student must give the University written notice of complete withdrawal. Non-attendance and/or non-payment of Tuition and Fees do not constitute an official withdrawal. No adjustments will be made for students who process a course withdrawal (one or more classes as opposed to all classes).

Institutional withdrawal calculations for complete withdrawals are made according to the following schedules:

For All Sessions (calculations are based on Calendar Days including weekends and holidays):

- Day 1 through Day 7 of the session is 100% refund
- Day 8 through Day 15 of the session is 50% refund
- Day 16 of the session and beyond is 0% refund

Withdrawal calculations for charges in Room and Board for students who Withdraw will be calculated based on usage and students will be charged a pro-rated amount based on housing check-in/check-out dates and meal plan usage. The dates used for this calculation are based on the Terms and Conditions of Residency contract dates and the dates students check-out and return their residence hall or apartment keys to the Office of Residence Life and stop utilizing their Chatham ID to access their residential space. Students sign the Terms and Conditions of Residency for one Academic Year (two semesters). If a student chooses to live off-campus for the second semester, they must notify the Office of Residence Life by December 1, otherwise they will be subject to either a \$300.00 Cancellation Fee or the total cost for Room and Board for the Spring semester.

After the withdrawal calculation is applied, any resulting balance is due upon Withdrawal. Any resulting Credit Balance will be refunded within 14 days. For the purpose of computing any withdrawal calculation, a student's withdrawal date is the date the student initiates the withdrawal process by filing an official Notice of Withdrawal with the Office of the University Registrar.

3. Clarifying the OTD Fast-Track Program

The OTD Fast-track program is available to certain students who complete their MOT at Chatham University. Students in the OTD Fast-track program are required to take 27 credits, compared with the normal 30 for the OTD program. Fast-track students are not required to take OTD742, since they have already completed OTH601 at Chatham.

4. Introducing the Accounting concentration for the MBA program

The Master of Business Administration (MBA) program has an additional concentration in Accounting that was not represented in the published catalog. That concentration is as follows:

Accounting Concentration

27 Required Credits + 9 Elective Credits Required:

BUS570	Global Business	3
BUS576	Sustainable Human Capital	3
BUS577	Information System and Analytics or	
ACT580	Accounting Information Systems	3
BUS618	Economics for Managers	3
BUS652	Managerial Accounting or	
ACT625	Cost Analysis	3
BUS671	Marketing Management	3
BUS672	Corporate Finance	3
BUS698	Strategy and Entrepreneurship	3
BUS699	Business Consulting Capstone	3

Electives (select 3 of the 4 listed for a total of 9 credits):

ACT512	Auditing	3
ACT620	Advanced Financial Accounting	3
ACT630	Corporate Tax Accounting & Planning	3
ACT540	Government & Non-Profit Accounting	3

5. Clarifying the PsyD Dissertation I & II Requirements

Retroactively since 13-14, students have been permitted to take a total of 6 credits between Dissertation I and Dissertation II to fulfill the dissertation requirement for the Doctor of Psychology (PsyD) program.

6. Clarifying the MS in Interior Architecture requirements

- IAR655 Immersive Design Research (3) is replaced with IAR654 Graduate Research Seminar (3).
- Add IAR514 Digital Visualization 1
- IAR514 Digital Visualization 1 should be a program requirement
- Remove/delete IAR535
- IAR559 should be IAR561 History of Interior Architecture: Prehistory to 19th Century
- IAR557 should be IAR562 History: 20th and 21st Century Architecture
- IAR616 Portfolio should be a program requirement.
- IAR630 should be IAR630 Construction Systems and Methods
- IAR641 Internship or an approved elective should be a program requirement.
- IAR650 Capstone Studio should change from 6 credits to 3 credits

7. The BA in Food Studies (BA) was approved in 2018 for start in fall 2020 but was omitted from this catalog.

Food Studies (BAFS)

The Bachelor of Arts in Food Studies (BAFS) allows students to gain mastery of experiential liberal arts through the lens of food. Students accumulate applied agricultural and culinary knowledge, as well as round out their classroom learning through participation in our signature Food Fellows Experience—a term of cooperative learning and professional development supported by in-person and online guidance from faculty and practitioners.

Learning Outcomes

The Bachelor of Arts in Food Studies program curriculum emphasizes and instills interdisciplinary breadth, experiential learning, community building, communicative competence, and critical thinking capabilities for its students. Learning outcomes of the program include:

1. Students will employ skills from different fields to demonstrate and document contemporary and historic states of food and agriculture.
2. Students will gain basic experience in growing, producing, and cooking food and grasp the specific material competencies related to agriculture and cooking.
3. Students will demonstrate knowledge of the broad range of food studies disciplines and their contribution to our understanding of issues in food and agriculture.
4. Students will be able to use task negotiation, network development, social interaction, and cultural acumen as well as project management in working with collaborators in multiple types of community settings, from business to nonprofit to university members to grassroots groups.
5. Students will employ communication theories, concepts, applied skills, and problem solving to multiple audiences in a variety of written, oral, and demonstration- focused formats.
6. Students will apply evidence-based theory, concepts, and processes to propose creative, sustainable, and productive solutions to issues in food and agriculture.
7. Students will use analytical approaches and applied skills to food and agricultural tasks.

Curriculum

Major

Required Courses (46 credits)

BUS105	Foundations of Business	3
BUS217	Introduction to Project Management	3
FST150	Food, Farm & Field	3
FST205	Food Science Basics	3
FST250	International Cuisine	3

FST315	Food Access and Policy	3
FST307W	Community and Food	3
FST471	Applied Culinary Experience 2	3
FST471L	Applied Culinary Experience Lab 2	2
BUS105	Foundations of Business	3
BUS217	Introduction to Project Management	2
FST150	Food, Farm, and Field	3
FST205	Food Science Basics	3
FST215W	Global Foodways	3
FST302	Nutrition and Community	3
FST307W	Community and Food	3
FST315	Food Access and Food Policy	3
FST345	Applied Agricultural Experience 1	3
FST345L	Applied Agricultural Experience Lab 1	2
FST346	Applied Agricultural Experience 2	3
FST346L	Applied Agricultural Experience Lab 2	2
FST370	Applied Culinary Experience 1	3
FST370L	Applied Culinary Experience Lab 1	2
FST371	Applied Culinary Experience 2	3
FST371L	Applied Culinary Experience 2 Lab	2
FST490	Integrative Capstone	3
<u>Specified Requirement for General Education Courses (8 credits)</u>		
SUS320	Agroecology	3
SUS320L	Agroecology Lab	1
FST250	International Cuisine	3
FST3xx PRO	Internship Preparation	1
<u>Restricted Electives – Area 1 (3 credits)</u>		
FST365	Coffee: History, Politics, and Practices	3
ENG313	Food and Identity	3
ENG400	The Literary Cookbook	4
<u>Restricted Electives – Area 2 (3 credits)</u>		
SUS426	Aquaculture	3
ENV451	Soil Science	3
FST428	Tree Care	

Minor

6 courses, 16 credits

FST150	Food, Farm & Field	3
	This course explores food, farm, and environment through readings, films, lectures, demonstrations, field trips, and on-farm and kitchen experiences in research and production problems. Activities include presentations on specific topics, group discussions, hands-on lab and field activities, individual and group presentations, field trips, and reflection through writing, video, and photography.	
FST250	International Cuisine	3
FST315	Food Access and Policy	3
	If food is a basic human right, how do societies create universal access to food? This course explores the ethical basis for making citizens food secure despite global inequality. Major topics include private vs. public solutions and the relationship between food access, gender, cultural appropriateness, nutrition, sustainability, and justice.	
FST320	Basic Agroecology	3
	Through working on Chatham's Eden Hall Farm as well as neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in class. Topics will include basic principles of soil fertility, biodiversity, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.	
FST320L	Growing Sustainably Lab	1
	Through working with Chatham's Eden Hall Farm as well as visiting neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in classes. Topics will include basic principles of soil fertility, biodiversity, greenhouse production, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.	
FST 342	Sustainable Production	3
	Course explores specific modes of production, agricultural and culinary, with a focus on applied and experiential learning through practical application in a group project. Students focus on farm to kitchen and develop problem solving skills for practical applications, including plant and crop production and culinary product development.	

8. Online MBA update

Students enrolling in the online MBA program may declare one of the following concentrations as each has been specifically designed for online delivery:

1. Entrepreneurial Leadership & Strategy
2. Healthcare Management
3. Sustainability
4. Self-Designed

9. Update for students moving from MAT to MED program

Students entering the MED program after successfully completing the MAT program at Chatham will share a total of 9 credits between both programs (EDU510, EDU634, EDU664).

10. Updates to MSUS/MBA requirements: Correct list of requirements is shown below.

Master of Sustainability & Master of Business Administration

Required credits: 57

BUS570	Global Business	3
BUS576	Sustainable Human Capital	3
BUS639	Sustainability and Assessment Reporting	3
BUS641	Sustainable Supply Chain Management	3
BUS671	Marketing Management	3
BUS672	Corporate Finance	3
BUS698	Strategy and Entrepreneurship	3
SUS504	Foundations of Sustainability	3
SUS510	Pursuing Sustainability through Governance	3
SUS516	Sustainable Decision Analysis	3
SUS591	Independent Study	1
SUS601	Applied Ecology	3
SUS605	Leadership for Transition to Sustainability	3
SUS621	The Craft of Research	1
SUS693	Internship	3
SUS694	Research Methods in Context	1
ACT580 BUS577	Accounting Information System <i>or</i> Information Systems and Analytics	3
ACT625 BUS652	Cost Analysis <i>or</i> Managerial Accounting	3
SUS514 SUS603	Building Sustainable and Resilient Cities <i>or</i> Sustainability: Ethics, Equity, Justice	3
SUS580 SUS607	Sustainable Behavior Change <i>or</i> AppliedGreen and Social Innovation	3
BUS699 SUS698C	Business Consulting Capstone <i>or</i> FinalProject	3

11. MSUS Corrected Requirements

Master of Sustainability

Required credits: 42

Required Core Courses (27 credits)

COM515	Environmental Communications	3
SUS504	Foundations of Sustainability	3
SUS510	Pursuing Sustainability Through Governance	3
SUS514	Sustainable Cities or	
SUS603	Sustainability: Ethics, Equity, Justice	3
SUS601	Applied Ecology or	
SUS619	The Water's Edge: Science and Policy from Summit to Sea	3
SUS605	Leadership for Transitions to Sustainability	3
SUS621	The Craft of Research	1
SUS694	Research Methods in Context	1
SUS695	The Research Proposal	0
SUS696	Solution Based Learning I	2
SUS697	Solution Based Learning II or	
SUS692	Internship	2
SUS698C	Final Project	3
<u>Concentration Electives (12 credits)</u>		
BUS552	Managing Non-Profit Organizations	3
BUS570	Global Business	3
BUS575	Leading Organizations and Projects	3
BUS577	Information Systems and Analytics	3
BUS582	Foundations of Project Management	3
BUS639	Sustainable Assessment and Reporting ³	
FST508	Food Systems	3
FST509	Food Access	3
FST512	Practical Nutrition	3
FST518	The Business of Food and Agriculture	3
FST520	Basic Agroecology	3
FST520L	Growing Sustainably Lab	1
FST522	GIS: Food and Agriculture	3
FST613	Community Research: Food and Health	1
FST620	Research in Food and Agriculture	2
FST625	US Agricultural Policy	3
SUS502	Sustainable Systems	3
SUS508	Environmental Statistics	3
SUS512A	Sustainability in Pittsburgh	1
SUS512B	Sustainability in Pittsburgh	2
SUS512C	Sustainability in Pittsburgh	3
SUS514	Building Sustainable & Resilient Cities	3

SUS516	Sustainable Decision Analysis	3
SUS517	Climate Change & Sustainability	3
SUS520	Community Energy Systems	3
SUS521	Ecotoxicology and Environmental Health	3
SUS526	Sustainable Aquaculture	3
SUS562	Economics of the Environment	3
SUS607	Applied and Green Innovation	3

12. Correction to IAR (undergraduate) requirements

The following requirements were incorrectly included in the Catalog for the IAR degree and should NOT be considered part of the degree requirements for IAR:

ENG355	Advanced Writing and Stylistics	3
IAR213	Special Topics	3
3 Courses from any program		9

13. Correction to DPT Curriculum hours

The curriculum hours for the DPT program were inaccurately listed and should be listed as 106 hours.

14. Correcting the list of requirements for the BA Communications: Public Relations degree.

BA Communications Public Relations

2021-2022 Requirements

Communication Major Core

ART141	Media Literacy
ART152	Photography II: Intro to Digital Photography
COM101	Foundations of Human Communication
COM106	Media & Society
COM209	Intercultural Communication: Values & Ethics
COM234W	Persuasion
COM245	Design Praxis
COM260W	Introduction to Public Relations
COM261	Web Design I: Code + Aesthetics
COM313	Special Topics
COM360	Advanced Public Relations

COM490	Integrative Capstone Seminar Public Relations Concentration
INTCOM303	Internship
FDT150	Introduction to Digital Video Production
FDT300W	Critical Theory

15. Correction to BS Biology

BS Biology: Human Biology

Missing requirements

- BIO209LW
- BIO221LW
- CHM109L
- CHM110L
- CHM205
- CHM215L

Remove one required 3 credit elective

BS Biology: Cellular and Molecular Biology

Missing requirements

- BIO440LW
- CHM109L
- CHM110L
- CHM215L

PHY courses are listed at 200-level

- PHY251, needs to be changed to PHY151 or PHY251
- PHY252, needs to be changed to PHY152 or PHY252
- PHY255, needs to be changed to PHY155 or PHY255
- PHY255, needs to be changed to PHY152 or PHY255

16. Corrections to Exercise Science requirements

Under Major Requirements, the number of credits should change from 47 to 54

The following courses should be removed from the list of requirements

CHM108 Chemistry II

The following courses should be added to the list of requirements

CHM109L Chemistry I lab

EXS301 Critical Appraisal of the Lit

EXS345L Kinesiology and Movement Science Lab

BIO385 Pathophysiology as option instead of EXS426 for students in the AT program

ATH512 Clin AT I as option instead of INTEXS303

17. Corrected degree requirements for Entry-level OTD

The following courses were omitted from the list of degree requirements:

OTH778	Outcomes and Measures	3
OTH780	Education Theory and Instructional Design	3

18. Correction to Course List for MIS major

ART261 Web Design I: Code + Aesthetics should be listed as a required elective.

19. Change to Business Interdisciplinary Major Requirement

BUS310W Business Analytics: Research Methods added to Interdisciplinary Majors in accounting, economics, international business, management, management information systems, and marketing. There is no change to the required major credits.

20. Additional elective option for BSUS Sustainable Energy & Urban Systems concentration

SUS306W should be listed as an elective option for the Bachelor of Science in Sustainability Sustainable Energy and Urban Systems concentration.

21. Additional requirements for BS in Mathematics

The following courses should be included as required courses:

PHY255L	Principles of Physics I Lab
PHY256L	Principles of Physics II Lab

22. Arts Management major curriculum

Some students have been advised to follow the 2020-2021 curriculum for the Arts Management major, using the following pools:

Visual Arts – STUDIO ART concentration

100 Level Pool (Choose TWO):

ART 103	Intro to Visual Culture
ART 111	Ceramics
ART 115	Painting
ART 117	Drawing
ART 127	Printmaking
ART 142	Photo I: Black and White Darkroom
ART 152	Photo II: Intro to Digital Photography
ART 131	History of World Art: Renaissance to the Present
ART 132	History of World Art II: 1400 to Present

200 Level Pool (Choose THREE):

ART 205	Sculpture Studio
ART 208	Intro to Art Museum Studies
ART 211	Ceramics Studio
ART 213	Special Topics
ART 214	Design Studio
ART 215	Painting Studio
ART 217	Drawing Studio
ART 220	Material Studies Studio
ART 227	Printmaking Studio
ART 254	Modern and Contemporary Art

300 Level Pool (Choose TWO):

ART 305	Sculpture Studio
ART 311	Ceramics Studio
ART 313	Special Topics 1
ART 315	Painting Studio
ART 317	Drawing Studio
ART 320	Material Studies Studio
ART 321	Typography Design Studio
ART 327	Printmaking Studio
ART 353	Print Design
ART 388	Landscape Photography

23. Missing electives for international business major

The following electives are missing for the international business major:

BUS462	Global Procurement
SUS470	Corporate Social Responsibility

24. Change to BUS310W course description and addition of BUS110 as prerequisite

- The course description for BUS310W changed (no change in course content)
- BUS110 was added as a prerequisite option and designated a writing intensive course