



**Catalog Addendum
January 2010**

This addendum contains supplements and additions to the Stratford University 2010 – 2011 Catalog. The information contained herein is current as of January 4, 2010. Please make sure that you have the most recent version of this addendum.



2010 Tuition and Fees Schedule – Undergraduate Studies

Students are charged for all classes in which they are registered; if a student does not attend a class but does not withdraw within the ADD/DROP period, the student will be charged for the class. Continuing students who register classes for session B must follow the posted add/drop period deadline. ONLY B-start students can add/drop a class in session B of the quarter they start.

Tuition - Undergraduate	Fee Schedule
• Application Fee	\$50 (non-refundable one time fee)
• Student Activity Fee *	\$100 (non-refundable one time fee)
• Undergraduate tuition	\$355 per credit hour
• Late Registration Fee	\$100
• Computer Lab Fee	\$80 (specific computer use courses)
• ID Replacement Fee	\$15
• Graduation Fee	\$125
• Cap/Gown/Tassel Fee	\$100
• Transcript Fee	\$10
• Tuition Payment Plan Fee	\$50
• No Show Fee	10% of registered tuition and fees
• Health Sciences Students	
Medical Supply Fee**	\$500 – one time fee
Supplemental Instructional Fee***	\$88 per credit hour
Clinical Lab Fee****	\$280 each lab course
• Nursing	
Clinical Course Fee	\$400 per course
Nursing Lab Fee	\$280 each lab course
Skills Kit	\$250 one time fee

NCLEX Prep and Testing Fee	\$355 testing fee
• Baking/Pastry and Culinary Arts Students	
Supply Fee	\$750 – one time fee
Supplemental Instructional Fee	\$88 per credit hour (Kitchen Courses)
Food Usage Fee	\$88 per credit hour (Usage Courses)

*The fee supports free on-campus entertainment; campus sponsored mixer cook-outs, cookie, and pizza nights; access to recreational, cultural, and social events; student organizations and clubs; tutorial programs; and discounted tickets to sports, arts, and other events/benefits available in the community such as discounts at Office Depot and Staples. The fee also pays for the plastic student ID card with picture and lanyard.

** One time fee for personal equipment needed in the program

***Additional fee is per course, not per credit hour.

****Not applicable to Medical Insurance, Billing, and Coding students

Note: The University reserves the right to adjust tuition and fees at any time

List of Health Sciences Courses with \$80.00 Computer Lab Fee

MED130	Medical Office Billing Coding and Insurance	4.5	45*
MIB 210	Introduction to Diagnostic Procedures Coding	4.5	60**
MIB 220	Coding of Clinical procedures 1	4.5	60**
MIB 230	Coding of Clinical & Diagnostic Procedures 2	4.5	60**
MIB 260	Electronic Medical Billing	4.5	45*

* Computer Lab Fee provides hands on training on Medisoft usage in the medical office which is popular patient billing and accounting software program. It enables health care practice to maintain their billing data as well as generate report information. The software handles the entire basic tasks that a medical biller needs to effectively perform his/her job. Students become proficient with the following tasks:

- Input patient information
- Enter patient transactions
- Create insurance claims
- Produce patient statement
- Enter payment and adjustment
- Produce reports
- Create collection letters

** MIBC Lab courses of 60 hours also incur an \$88.00 per credit hour lab fee.

The following courses with 60 contact hours will have an additional charged of \$88.00 per credit hour for instructional cost** and will assessed the \$280.00 Clinical lab fee***

MED 140	Basic Clinical Procedures	60
MED 240	Pharmacology	60
SCI 250	Microbiology	60
CHT 210	Dialysis Delivery Systems	60
CHT 260	Advanced Dialysis Procedures	60
MED110	Anatomy and Physiology 1	60
MED210	Anatomy and Physiology 2	60
MED 155	Principles of Phlebotomy	60
MED 255	Phlebotomy Procedures	60
MED 285	Electrocardiography	60
EPT 210	Blood Chemistry Analysis	60
MED 220	Professional Procedures	60
MED 260	Exam and Specialty Procedures	60
PHT 230	Institutional and Community Pharmacy Lab I	60
PHT 240	Institutional and Community Pharmacy lab II	60
PHT 250	Advanced Administrative Technical Lab	60

** Supplemental instructional costs are charged to pay for the high costs associated with the delivery of lab courses and services.

*** Clinical Lab Fee includes the costs of providing intensive (small group and individual) instruction, services, and resources in the clinical laboratory

Hospitality and Culinary Arts

Food Usage Fee for Baking and Pastry Arts courses:

Several Baking and Pastry Arts courses include hands-on laboratory experiences in working kitchens using a variety of equipment and food products. The following Baking and Pastry Arts courses have a Food Usage Fee.

List of Baking and Pastry Arts with \$88 per credit hour Food Usage Fee

Course#	Course Description	Credit Hours
CORE COURSES		
BAK124	Artisan Breads	4.5
BAK134	Cakes, Custards, and Creams	4.5
BAK144	Culinary Arts for Bakers	4.5
BAK154	Specialty and Wedding Cakes	4.5
BAK164	Plated Desserts	4.5
BAK174	Confectionary Production	4.5
CUL160	Fundamentals of Baking	4.5
CUL270	Food Science	4.5
ELECTIVE COURSES (ONE REQUIRED)		
BAK232	International Desserts	4.5
BAK233	Food Sensitivities and Spa Desserts	4.5

BAK234	Holiday Breads	4.5
BAK235	Chocolate Arts	4.5
BAK236	Sugar Arts	4.5
CUL251	Bounty of the Sea	4.5
CUL252	Chiles in the Global Kitchen	4.5
CUL253	American Regional Cuisine	4.5
CUL254	International Cuisine	4.5
CUL255	Italian Cuisine	4.5
CUL256	Indian Cuisine	4.5
CUL257	French Cuisine	4.5

Food Usage Fee for Culinary Arts courses:

Several Culinary Arts courses include hands-on laboratory experiences in working kitchens using a variety of equipment and food products. The following Culinary Arts courses have a Food Usage Fee.

List of Culinary Arts courses with \$88 per credit hour Food Usage Fee

Course#	Course Description	Credit Hours
CORE COURSES		
CUL121	Kitchen Fundamentals	4.5
CUL140	Introduction to Cooking Techniques	4.5
CUL142	Garde Manger	4.5
CUL150	Sauces, Soups, and Stocks	4.5
CUL152	Elements of Entrée Production	4.5
CUL160	Fundamentals of Baking	4.5
CUL162	Pastry Arts	4.5
ELECTIVE COURSES (TWO REQUIRED)		
BAK232	International Deserts	4.5
BAK233	Spa Desserts	4.5
BAK234	Holiday Breads	4.5
BAK235	Chocolate Arts	4.5
BAK236	Sugar Arts	4.5
CUL251	Bounty of the Sea	4.5
CUL252	Chiles in the Global Kitchen	4.5
CUL253	American Regional Cuisine	4.5
CUL254	International Cuisine	4.5
CUL255	Italian Cuisine	4.5
CUL256	Indian Cuisine	4.5
CUL257	French Cuisine	4.5
CUL270	Food Science	4.5

Supplemental Instructional Fee for Baking and Pastry Arts and Culinary Arts courses:

Course#	Course Description	Credit Hours	Contact Hours
BAK124	Artisan Breads	4.5	65
BAK134	Cakes, Custards, and Creams	4.5	65
BAK144	Culinary Arts for Bakers	4.5	65
BAK154	Specialty and Wedding Cakes	4.5	65
BAK164	Plated Desserts	4.5	65
BAK174	Confectionary Production	4.5	65
BAK232	International Desserts	4.5	65
BAK233	Food Sensitivities and Spa Desserts	4.5	65
BAK234	Holiday Breads	4.5	65
BAK235	Chocolate Arts	4.5	65
BAK236	Sugar Arts	4.5	65
CUL121	Kitchen Fundamentals	4.5	60
CUL140	Introduction to Cooking Techniques	4.5	65
CUL142	Garde Manger	4.5	65
CUL150	Sauces, Soups, and Stocks	4.5	65
CUL152	Elements of Entrée Production	4.5	65
CUL160	Fundamentals of Baking	4.5	65
CUL162	Pastry Arts	4.5	65
CUL215	Dining Room Service	4.5	65
CUL251	Bounty of the Sea	4.5	65
CUL252	Chiles in the Global Kitchen	4.5	65
CUL253	American Regional Cuisine	4.5	65
CUL254	International Cuisine	4.5	65
CUL255	Italian Cuisine	4.5	65
CUL256	Indian Cuisine	4.5	65
CUL257	French Cuisine	4.5	65
CUL270	Food Science	4.5	55

Instructional Fee for Arts and Sciences course:

One Arts and Sciences course has a laboratory fee attached. This fee covers supplies used in the course.

List of Arts and Sciences Courses with Additional Supplemental Lab Fee

Course#	Course Description	Credit Hours	Contact Hours	Additional Fee
SCI250	Microbiology	4.5	60	\$280

2010 Tuition and Fees Schedule – Graduate Studies

Students are charged for all classes in which they are registered; if a student does not attend a class but does not withdraw within the ADD/DROP period, the student will be charged for the class.

Tuition - Graduate	Fee Schedule
• Application Fee	\$50 (one time non-

	refundable fee)
• Graduate Course Tuition	\$390 per credit hour
• Late Registration Fee (for those students who have not paid tuition before the end of the late registration period)	\$100
• Add/Drop Fee	\$50 per add/drop form
• Student Activity Fee*	\$100 (one time non-refundable fee)
• Replacement ID Fee	\$15
• Graduation Fee	\$125
• Cap, Gown, Tassel, and Hood	\$150
• Tuition Payment Plan Fee	\$50
• Late Payment Fee	\$100
• Tuition Payment Plan Fee	10% of registered tuition and fees

- The fee supports free on-campus entertainment; campus sponsored mixer cook-outs, cookie, and pizza nights; access to recreational, cultural, and social events; student organizations and clubs; tutorial programs; and discounted tickets to sports, arts, and other events/benefits available in the community such as discounts at Office Depot and Staples. The fee also pays for the plastic student ID card with picture and lanyard.

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Stratford University Full Time Faculty

Name & Campus	Department Area	Degree	Institution
Ali Hootkany	Arts and Sciences	MS, BS	University of Kentucky
Mark Dreisonstok	Arts and Sciences	Ph.D.	Georgetown University
		MA	University of Freiburg
		BA	Eckerd College
Gordon Carlson	Culinary	AAS	Kendall College Culinary School
Vaishali Chitnis	Culinary	BS	Iowa State University
		Certificate	New York Management School
Charleen Huebner	Culinary	BA	CW Post at Long Island University
		AOS	Culinary Institute of America
Richard King	Culinary	MA	Columbia University
		BA	Lawrence University

James Sinopoli	Culinary	Diploma	Restaurant School of Philadelphia
Susannah Lee	Culinary	AOS	Culinary Institute of America
		BA	Clark University
		AAS	Academy of Culinary Arts
Mitchell Watford	Culinary	Certificate	American Culinary Federation Stratford
		BS	University
Joseph Cacciola	Culinary	AAS	Johnson and Wales University
Honorina M. Hatheway	Culinary	BA	Georgetown University
			Certificate L'Academie de Cuisine
Carla Skornik	Culinary	AOS	Art Institute of Las Vegas
			Diploma LA Culinary Institute
Ruth Lee	Hospitality	BS	Widener University
Mohammad Espahrom	Information Technology	MS	Strayer University
		BS	Tabriz University, Iran
Francis Nuwah	Health Sciences	MD	Crimea State Medical University
Dr. Tadesse Addisu	Health Sciences	MD	Addis Ababa University
Dr. Ahmed Nassar	Health Sciences	BSM	Benha University
Tony Richardson	Health Sciences	BS	American Intercontinental University

Administrative Team – Falls Church Campus

Name	Title
Dr. Richard R. Shurtz, II	President
Mary Ann Shurtz	Executive Vice President
Dr. James J. Flaggert	Chief Operating Officer
John Dovi	Chief Financial Officer
Dr. K. Habib Khan	Chief Academic Officer
Carla Johnson	Corporate Financial Director
Shirley Diaz	Vice President, Human Resources
Feroze Khan	Vice President, International Programs
Umair Mazhar	Manager, Marketing and Accounts
Neha Kuhar	Manager, International Student Office
Erin Holmes	Designated School Official
Omega Barrow	Designated School Official
Chef Mitchel Watford	Acting Dean of Culinary Arts & Hospitality
Hamida Hussein, MD	Dean of Health Sciences
Dr. K. Habib Khan	Acting Dean of Business
Dr. Naren Kodali	Dean of Computer Information Systems
Dr. Sharron Guillett	Program Director of Nursing
Ruth K. Lee	Business Development Coordinator
Richard Lanier	Lead Instructor of Digital Design

Michael Washington	Human Resources/Payroll
Natasha Johnson	Senior Accountant
April Holt	Junior Accountant
Naila Samuel	Staff Accountant/Accounts Payable
Maria Lorenzo	Retention Coordinator
Claire Davis	Administrative Coordinator
Gabriela Vieira	Administrative Assistant
Rebecca Pagsibigan	Administrative Assistant, Culinary
Raynell Fletcher-Hebron	Administrative Coordinator, Health Sciences
Jessica Taylor	Administrative Assistant, Health Sciences
Alice Conway	Director of Event Management
Dr. Larry Leonard	Librarian
Carolyn Leonard	Librarian
Christen Davis	Head Registrar
Ahmad Nassar	Assistant Registrar
Elizabeth Ketchum	Assistant Registrar
Christopher Cheng	Assistant Registrar
Keith Evans	Director of Marketing
James W. Ray Jr.	Director of Admissions
Gloria Todd	Associate Director of Admissions
John Weisenberg	Associate Director of Marketing
Muhammad Khan	Admissions Representative
Carl Siebecker	Admissions Representative
Chiara Higgins	Admissions Representative
Kim Akers	Admissions Representative
Marlon Prince	Admissions Representative
Ammara Mahmood	Manager of International Online Programs
Vacant	Supervisor of Online Admissions
Zelalem Hailu	Administration and Systems Support Specialist
Ralph Nerette	Director of Information Systems
Ahmed Darwaza	IT Manager
Hany Nessim	Network Coordinator
Durell Kane	IT Help Desk
Coran Savage	IT Help Desk
Towanda Chase	Director of Financial Aid
Tanisha Burton-Donovan	Assoc. Director of Financial Aid
Kizuwanda Mitchell	Financial Aid Administrator
Amy Van Dyck	Director of Business Office
Sameera Hosseini	Student Accounts Specialist
Milla Sklyar	Student Accounts Specialist
Sammy Sharma	Student Accounts Officer

Francesca Megrew	Student Accounts Specialist
Jasmine Pratt	Student Accounts Specialist
Leonor Tionson	Director of Career/Student Services
Patricia Walls	Student Services Coordinator
John Thieman	Career Development Specialist
Shirelette Wilkins	Administrative Assistant

Administrative Team - Woodbridge Campus

Name	Title
Susan Asselin-Merritt	Campus Director
Dr. Patricia Miller	Campus Dean
Mohammad Espahrom	Retention Officer
Francis Nuwah	Program Director, Allied Health
Angelica Jackson	Registrar
Kossivi Fiavi	Librarian
Jeremy Jones	Librarian
Bonnie Wall	Admissions Representative
Halima Griffin	Admissions Representative
Sabrina Brandon	Admissions Representative
Lakia Graves	Admissions Representative
Claire Day	Admissions Representative
Rajahn Muslim	Computer Support Specialist
Yolanda Brown	Financial Aid Administrator
Nancy Kelleway	Student Accounts Manager
Crystal Robinson	Student Accounts Representative
Azra Kahn	Student Services Coordinator
Jodi Fulton	Administrative Coordinator
Simon Samuel	Evening Coordinator

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