

ORGANIZATIONAL LEADERSHIP

Objectives

Applying the knowledge, insight, and skill of the social sciences to the workplace, Organizational Leadership is founded upon liberal learning in the Lasallian tradition, with emphasis on Psychology, Sociology, and Communication.

Leadership is identified as essential to organizational effectiveness and success. Students in Organizational Leadership study the multiple understandings of both "leadership" and "organization," develop the skills associated with these themes, are prepared to bring these abilities to the highest level of effectiveness in organizations, develop skills in human relations and management operations, and are introduced to critical and strategic perspectives. Majors are taught to interpret, direct, and understand organizational alignment.

Organizational Leadership offers three integrated programs of study:

1. Bachelor of Arts
2. Bachelor of Arts to Master of Arts (BA to MA)
3. Master of Arts

Programs Bachelor

- Hospitality Management / Bachelor of Arts (<https://catalog.lewisu.edu/undergraduate/business/organizational-leadership/hospitality-management-bachelor-arts/>)
- Organizational Leadership / Bachelor of Arts (Accelerated) (<https://catalog.lewisu.edu/undergraduate/business/organizational-leadership/organizational-leadership-bachelor-arts-accelerated/>)

Associate

- Culinary Arts / Associate of Applied Science (<https://catalog.lewisu.edu/undergraduate/business/organizational-leadership/culinary-arts-aas/>)

Courses

Organizational Leadership

ORGL 30000 - Introduction to the Applied Social Sciences (3)

This course examines the history of Social Sciences, their evolution and the forces acting upon the social world to cause change. Primary theorists and how their work has influenced modern practice will be explored. Case studies will be utilized to focus on the application of Social Science to Leadership Theory.

ORGL 32000 - Life, Career and the Emerging Workplace (3)

This course engages students in the exploration of their self-perception and the ways in which they are perceived by others, especially in the workplace. Building on this foundation, the course continues to consider both the development of personal goals and objectives, as well as the concept of working with others to establish professional direction and offering consistent feedback for positive change. Students will develop the themes that are Leadership and Management

ORGL 33000 - Social Theory (3)

This course develops students' understanding of the role of the Applied Social Sciences. Considering the wide phenomenon of transition beyond classical social systems, this course proceeds to focus on the development of participative systems. Students will read essential primary authors in this course, and engage the perspective of many of the national and global movements for human rights and democratization. Throughout the course, implications for the workplace will be considered.

ORGL 33300 - Workshop in Organizational Leadership (1)

Workshops are offered that will develop both theoretical concepts and skill-oriented practices of current interest in Organizational Leadership. It is the goal of these one-hour workshops to offer students opportunities to address timely topics.

Attributes: Workshop/Seminar

ORGL 34000 - Organizational Development (3)

Students will consider the notion of leader as a change agent" and how this notion is applied to transition from a focus on progress to one of "sustainability" in organizational life. Reviewing the emergence of this movement

ORGL 36000 - Positive Leadership (3)

This course aims to provide an introduction to the core ideas of positive psychology and their implications for leadership. After considering the principles of positive psychology students will examine how to create, foster and manage positive organizations where people can thrive. The focus of this course will be how positive leadership applies to the self, at work and with relationships. Fulfills the Advanced Writing Requirement.

Attributes: Advanced Writing

ORGL 36100 - Leadership Strategies for Innovation, Influence, and Impact (3)

In today's fast-changing world, effective leadership goes beyond authority—it requires innovation, strategic influence, and adaptability. This course equips students with essential skills to drive transformation, inspire teams, and create lasting impact. Through an exploration of leadership theories, teamwork dynamics, organizational culture, power and influence, AI, and systems thinking, students will develop practical strategies to lead with agility, foster innovation, and navigate complex professional environments.

ORGL 40000 - Learning in Organizations (3)

This course focuses on organizational epistemology. After considering the movement from manufacturing goods and services to management of knowledge, this course will present to students key ideas in organizational learning and help them develop concrete skills to facilitate the process of learning in the workplace.

ORGL 42000 - Leadership for Service (3)

Building upon a foundation in applied ethics, Lasallian values, and the notion of "servant leadership," this course seeks to situate leadership in the context of service. This course uses study dynamics such as case study methodology, biography, and observation to develop skills for enhancing organizational ethics and orientation to service.

ORGL 43000 - Organizational Communication (3)

This course explores the connection between leadership and language. Students will focus on developing skills in reading, writing, and speaking at work, particularly in the language of their organization. Students will also develop their skills in leading group discussions. At the end of this course, students will create a written development plan to enhance their skills in managing organizational communication.

ORGL 44000 - Organizational Research Analysis (3)

This course will develop students' ability to understand the role of research in organizational alignment. Students will demonstrate the ability to read and interpret the data resulting from research, discern the general quality of such research, assist organizations in making a good-fit in research tools, and shape organizational behaviors which respond to data.

ORGL 45000 - Capstone: The Future of Leadership (3)

The course provides an opportunity for students to apply theory and learning from the BAOL program to the Capstone process. Students will conduct a detailed analysis of leadership theory applied to a past and current leader. Additionally, students will develop a set of detailed goals relative to their own leadership development. Students will complete a multi-part paper and presentation.

ORGL 47500 - Contemporary Leadership Practicum (3)

This advanced course emphasizes student participation, initiative, and integration of knowledge and skills gained throughout the Contemporary Leadership minor. The focus will be on service-learning and leading. Service-learning is a way of learning through experience in which the student applies leadership skills to address leadership needs in their communities and contribute in a meaningful way. Students can leverage current co-curricular activities and/or volunteer work as the 'laboratory' to gain a deeper understanding of leadership in practice. Students may also have an opportunity to serve as a leader for department offerings such as Arts and Ideas programming or the Learning to Lead Summer Program. In addition to their co-curricular experiences, students will attend class to discuss and evaluate their experiences, to foster an appreciation for lifelong learning. A written analysis of the student's practicum experience will be required to fulfill the requirements of this course.

ORGL 48000 - Contemporary Leadership Capstone (3)

In the Capstone course for the Organizational Leadership minor, students will reflect upon their own leadership journey and experiences by completing two assignments: 1) students will create a portfolio of their learning from classes/co-curricular activities including self-assessment results, personal leadership experiences and outlining leadership goals for the future and 2) students will write a Capstone Paper applying leadership concepts and principles covered in their academic coursework to their leadership experiences.

Culinary Arts

CULN 10000 - Introduction To Culinary Arts (3)**CULN 10100 - Baking and Pastry 1 (3)**

This course introduces foundational principles, techniques, and science of baking and pastry arts. Students learn essential baking equipment usage and maintenance, ingredient functions, and measurement methods to ensure consistent, high-quality results. Focus is placed on developing core skills in bread making, pastry preparation, and classic dessert creation. Topics include yeast and quick breads, pastry doughs (such as pâte brisée and pâte à choux), custards, cakes, and cookies. Students practice introductory piping and decoration techniques while applying quality evaluation methods focused on taste, texture, and presentation.

CULN 10110 - Baking and Pastry 2 (3)

This course builds on the basic understanding of baking principles learned in Baking and Pastry 1. Students learn the fundamentals and methods of making pies, creams, and custards, meringues, etc. Students also learn how to create simple cakes, using a variety of techniques and methods.

Prerequisite: CULN 10100

CULN 10120 - Baking and Pastry 3 (3)

Students taking this course gain experience baking and designing wedding cakes and other specialty cakes. The course involves learning how to ice cakes to create beautiful, aesthetic designs, complete with frosting. Students will create small, decorated cakes and more difficult cakes, such as wedding cakes, cake sculpture, gum paste flower and gum paste figures and learn the best ways to display completed items for special presentations. Students will design a wedding cake to complete the course.

Prerequisite: CULN 10110

CULN 10200 - Food Service and Hospitality (3)

This course will provide students an overview of food service management. Students will be introduced to the history of food service, modern food service operations, basic nutrition, menu planning, menu analysis, menu pricing, menu design and cost controls, and cooking terminology. Writing assignments, as appropriate to the discipline are included in this course.

CULN 10300 - Nutrition (3)

This course is an introduction to the fundamentals of nutrition and their application to food preparation, menu planning, dietary requirements, and life cycle issues.

CULN 10400 - Principles and Production of Stocks, Soups and Sauces (3)

In this course, students acquire knowledge and skills in the preparation of stocks, soups, and sauces. Students learn the use of basic sauces and many soups. They also learn how to thicken with roux, emulsion, slurry, and reduction of sauces.

Prerequisite: CULN 10200 and CULN 10000

CULN 10500 - Fish, Shellfish and Poultry (3)

Students learn the basic and advanced principles and procedures of storing, cutting, and preparing fish and shellfish. Students also learn the fundamentals of boning and cooking techniques for poultry and game birds. Students will learn the proper techniques used in poultry cookery, such as sautéing, roasting, grilling, braising, pan-frying and deep-frying.

Prerequisite: CULN 10000 and CULN 10200

CULN 10600 - Garde Manger (3)

This course will focus on preparation of salads, appetizers, charcuterie, and other cold dishes. Course emphasizes knife skills, an understanding of food safety, and the ability to work efficiently and creatively.

CULN 20000 - Culinary Principles and Meats (3)**CULN 20100 - Advanced Culinary Skills (3)****CULN 20200 - Latin American Cuisine (3)****CULN 20300 - European Cuisine (3)**

This course will focus on Italian and French cuisine. Emphasis is placed on traditional ingredients, flavor profiles, preparation and techniques.

Prerequisite: CULN 10100 and CULN 10400 and CULN 10500

CULN 25000 - Externship/Internship (3)

Allows students to apply skills learned in the classroom and laboratory to on-the-job training. Students will work in a food service establishment for 300 clock hours. The internship may be extended depending on the student's interests and work schedules and the needs of the food service establishment. The internship is offered to students depending on the availability of a food service establishment and the student's skills development as demonstrated in the classroom and laboratory.

Prerequisite: CULN 10100 and CULN 10400 and CULN 10500