

Horticulture—HRT

- 891A Selected Topics in Horticulture**
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to graduate students in Horticulture. Approval of department.
Horticultural science topics of current interest and importance.
- 891B Selected Topics in Plant Breeding and Genetics**
Fall, Spring, Summer. 1 to 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry. R: Open only to graduate students in Plant Breeding and Genetics or Genetics. Approval of department.
Selected topics in plant breeding.
- 892 Plant Breeding and Genetics Seminar**
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 8 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry.
Experience in review, organization, oral presentation, and analysis of research.
- 894 Horticulture Seminar**
Fall, Spring. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course.
Experience in review, organization, oral presentation and analysis of research.
- 898 Master's Research**
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Master's degree Plan B project.
- 899 Master's Thesis Research**
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to graduate students in Horticulture.
Master's thesis research.
- 941 Quantitative Genetics in Plant Breeding**
Spring of even years. 3(3-0) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. P:NM: (CSS 450 and STT 422)
Theoretical genetic basis of plant breeding with emphasis on traits exhibiting continuous variation. Classical and contemporary approaches to the study and manipulation of quantitative trait loci.
- 999 Doctoral Dissertation Research**
Fall, Spring, Summer. 1 to 24 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to Ph.D. students in Horticulture.
Doctoral dissertation research.

HOSPITALITY BUSINESS HB

School of Hospitality Business The Eli Broad College of Business and The Eli Broad Graduate School of Management

- 200 Introduction to the Hospitality Industry**
Fall. 3(3-0) R: Open only to freshmen or sophomores or approval of school. SA: HRI 200
Sectors, segments and disciplines of the hospitality and tourism industries. Impact of travel and tourism. Hospitality trends. Overview of accounting, marketing, and sales.
- 210 Introduction to the Casino Industry**
Fall. 3(3-0)
Social issues of gaming, casino games of chance, management controls and marketing plans.
- 211 Club Operations and Management**
Spring of odd years. 3(3-0)
Club operations and management. City, country, yacht, and athletic clubs. Field trips required.
- 237 Management of Lodging Facilities**
Spring. 3(3-0) P:M: (HB 200) R: Open only to freshmen or sophomores or juniors. SA: HRI 237
Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
- 265 Quality Food Management**
Spring. 3(3-0) P:M: (HB 200) R: Open only to freshmen or sophomores or juniors. SA: HRI 265
Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.
- 293 Cooperative Education for Business Students**
Fall, Spring. 1(1-0) A student may earn a maximum of 3 credits in all enrollments for this course. Interdepartmental with Marketing and Supply Chain Management; Accounting; Economics; Finance; Management. Administered by Department of Marketing and Supply Chain Management. R: By permission of the Department only.
Integration of pre-professional educational employment experiences in industry and government with knowledge and processes taught in the student's academic program. Educational employment assignment approved by the Department of Marketing and Supply Chain Management.
- 302 Hospitality Managerial Accounting**
Fall, Spring. 3(3-0) P:M: (ACC 201 and CSE 101 or concurrently and HB 200) R: Open only to juniors or seniors. SA: HRI 302
Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
- 307 Organizational Behavior in the Hospitality Industry (W)**
Spring. 3(3-0) P:M: (MGT 315 or concurrently) and completion of Tier I writing requirement. R: Open only to juniors or seniors in the College of Business. SA: HRI 307
Human resource management and interpersonal skills in the hospitality industry. Managing in a culturally diverse workplace.
- 320 Casino Operations and Management**
Spring of even years. 3(3-0) P:M: (HB 210)
Practices and problems associated with casino management, staffing, security, protection of table games, and control.
- 337 Hospitality Information Systems**
Fall. 3(3-0) P:M: (HB 237 and CSE 101) SA: HRI 337
Technology for gathering, analyzing, storing and communicating information within the hospitality industry.
- 345 Quantity Food Production Systems**
Fall, Spring. 3(1-4) P:M: (HB 265) R: Open only to juniors or seniors. SA: HRI 345
Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.
- 410 Casino Controls and Finance**
Fall of odd years. 3(3-0) P:M: (ACC 201 and HB 210)
Gaming regulation of the casino industry, casino cash controls, accounting controls, slot machine controls, financial reporting, requirements.
- 411 Hospitality Beverages**
Spring of odd years. 3(3-0) P:M: (HB 200)
Evaluation and selection of hospitality beverages. Geographical origins of beverages, beverage production, quality assessment, matching beverages with food, health and social considerations.
- 415 Total Quality Management in the Hospitality Industry**
Spring. 3(3-0) P:M: (MGT 315 or HB 307)
Total quality management and continuous quality improvement in the hospitality industry. Quality planning and control, assessment, customer surveys and feedback, cost of quality.
- 473 Hospitality Industry Research**
Fall, Spring. 3(3-0) P:M: (HB 337 and STT 315) R: Open only to seniors. SA: HRI 473
Not open to students with credit in MSC 317 or STT 317.
Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.
- 475 Innovations in Hospitality Marketing**
Fall, Spring. 3(3-0) P:M: (MSC 300 and HB 307 and HB 473) R: Open only to seniors. SA: HRI 475
Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.

HUMAN ENVIRONMENT AND DESIGN HED

**Department of Human Environment and Design
College of Human Ecology**

121 Apparel I: Two-Dimensional Design
Fall, 3(1-4) P:M: CSE 101 or concurrently)
Design fundamentals and creative problem solving in apparel design. Visual communication of design ideas through apparel rendering and computer graphics.

140 Design for Living
Fall, Spring, Summer. 3(3-0)
Interior design from the human ecological perspective. The reciprocal impact of the designed environment on human behavior, design terminology, and the design process.

142 Design Theory Studio
Fall, Spring, Summer. 3(0-6) P:M: (HED 140 or concurrently) R: Open only to students in the Interior Design major.
Design elements and principles in creative problem solving.

150 Interior Design Drafting
Fall, Spring, Summer. 3(1-4) R: Open only to students in the Interior Design major.
Drafting and two-dimensional drawing for interior design.

152 Interior Environments
Fall. 4(4-0)
Interior design fundamentals and human behavior. Space planning, furnishing, and selection of materials and components for residential and commercial interiors.

222 Apparel II: Introduction to Three-Dimensional Design
Spring. 3(0-6) P:M: (HED 121) R: Not open to freshmen.
Garment structuring: pattern development using two-dimensional and three-dimensional styling techniques.

231 Textile Materials
Fall, Spring. 4(4-0) R: Not open to freshmen.
Structures and properties of fibers, yarns, fabrics, and finishes. Applied design processes. Construction and performance specifications. Textile legislation.

232 Textile Design
Spring. 3(1-4) P:M: (HED 121 and HED 231) R: Not open to freshmen.
Textile surface design, knit and woven fabric development, and computer-aided textile design.

240 Computer-Aided Design for Designers
Fall, Spring, Summer. 3(1-4)
Introduction to computer-aided design applications.

250 CAD and Structural Systems
Fall, Spring. 3(1-4) P:M: (HED 240)
Application of computer-aided design and structural principles in generating design solutions.

482 Hospitality Managerial Finance
Fall, Spring, Summer. 3(3-0) P:M: (FI 311) R: Open only to seniors. SA: HRI 482

Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.

485 Advanced Foodservice Management
Fall, Spring, Summer. 3(1-4) P:M: (HB 302 and HB 307 and HB 345) R: Open only to seniors in The School of Hospitality Business. SA: HRI 485

Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.

489 Policy Issues in Hospitality Management (W)
Fall, Spring. 3(3-0) P:M: (HB 307) RB: Completion of Level I and Level II internship. R: Open only to seniors in The School of Hospitality Business. SA: HRI 489 Not open to students with credit in MGT 409.

Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion and written reports.

490 Independent Study
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to juniors or seniors in the College of Business. Approval of department. SA: HRI 490

Supervised research in hospitality management and operations.

491 Current Topics in Hospitality Industry
Spring. 3(3-0) P:M: (HB 307) R: Open only to seniors in The School of Hospitality Business. SA: HRI 491

Emerging topics or issues confronting the hospitality service industry.

807 Workforce Management in the Hospitality Industry
Fall. 3(3-0) R: Open only to graduate students in Business. SA: HRI 807

Identifying and solving hospitality workforce problems. Topics include leadership styles, interpersonal and organization communication.

837 Hospitality Computer Information Systems
Spring. 3(3-0) R: Open only to graduate students in College of Business. SA: HRI 837

Overview of computer systems and networks designed for the hospitality industry.

875 Marketing in the Hospitality Industry
Spring. 3(3-0) R: Not open to first-year graduate students. Open only to MBA students. SA: HRI 875

A framework for understanding hospitality marketing in a global business environment. Emphasis on industry responses to changing consumer trends, and applying marketing principles to case studies.

882 Financial Management in the Hospitality Industry
Spring. 3(3-0) P:NM: (ACC 840 and FI 889) R: Not open to first-year graduate students. Open only to MBA students. SA: HRI 882

Interpretation and analysis of financial statements. Budget preparation and analysis. Leasing, franchising, and management contracts.

885 Seminar in Food and Beverage Systems Management
Fall. 3(3-0) R: Open only to graduate students in Business. SA: HRI 885 Not open to students with credit in HB 485.

Management principles and practices in quality food and beverage operations. Emphasis on product, sales, income, and human resource strategies.

889 Hospitality Industry Field Study
Fall, Spring, Summer. 3 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Master of Business Administration. P:NM: 12 credits graduate course work R: Open only to graduate students in the College of Business.

Research on a current issue, problem or opportunity into a segment of the hospitality industry. Industry relationships and networking. Faculty supervision in a field setting.

890 Independent Study
Fall, Spring. 1 to 3 credits. A student may earn a maximum of 3 credits in all enrollments for this course. R: Open only to graduate students in the College of Business. Approval of school. SA: HRI 890

Faculty-supervised independent study.

HUMAN ECOLOGY HEC

College of Human Ecology

101 Applications in Human Ecology
Fall. 2(2-0) R: Open only to freshmen.
Historical and philosophical foundations of human ecology. Exploration of the university as a human ecological system and the ways in which students adapt to and shape their first-year experience.

290 Independent Study
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to students in the College of Human Ecology.
Individual study of interdisciplinary topics related to the human ecology perspective under the guidance of a faculty member.

491 International Studies in Human Ecology (MTC)
Fall, Spring, Summer. 2 to 4 credits. A student may earn a maximum of 8 credits in all enrollments for this course. P:NM: One ISS course or One IAH course. R: Not open to freshmen.

Study-travel experience emphasizing contemporary issues in human ecology in a global, national, and local context. Application of human ecological perspectives.

497 Human Ecology Topics
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 9 credits in all enrollments for this course. RB: Professional experience in the topic area.

Application of human ecological principles to current issues affecting children, youth, and families in their communities.