4001. Honors Work
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

405. Food and Beverage Management
(441.) Winter, Spring. Summer of even-numbered years. 4(3-2) 203A, 305; 435 or concurrently. Duties and responsibilities of the manager in restaurant and catering operations. Management methods in goal setting, forecasting, controlling quality and costs; establishing policies to create favorable acceptance and profitable operation.

435. Food Production Systems
(345.) Fall, Spring. Winter of even-numbered years. 6(4-6) F N 200; FSC 242. Recognition and achievement of quality in development of systematic relationships between items, time, labor, equipment and costs in quantity food production. Quality procurement policies for food, beverages and related items. Field trip required.

455. Food and Beverage Evaluation
(441.) Fall. 4(3-2) 455; approval of school. History of foods and beverages and related physiological and psychological theories and their application to quantity food production and service.

461. The Travel Trade
Winter. 4(4-0) 261, 375B; GEO 305; Seniors: MTA 447. Evolution of tourism as an industry. Travel motivation, modes, accommodations, development, organizations; policies (private and governmental) and tourism administration. Field trip required.

465. Recreation Industry Management
Fall. 4(4-0) 305. Applies management principles in the recreation center, club, tourist entertainment and sales, and similar related businesses providing revenue-generating recreation, accommodations, and services.

472. Design and Layout

473. Operations Research in the Service Industries
Fall, Spring. 4(4-0) 305 or 481; MTA 318; CPS 110; Seniors. Application of mathematical and operational research techniques to service industry management problems, emphasizing quantitative and analytical decision models designed for specific operations in this field.

490. Operational Analysis in the Housing and Feeding Industry
Spring. 4(4-0) 305; Seniors. Advanced management concepts, leading to an understanding of decision theory as applied to directed investigation into specific hospitality operations.

499. Independent Study
Fall, Winter, Spring, Summer. 1-12 credits. May re-enroll for a maximum of 15 credits. Research in any phase of food, lodging, hospitality, tourism or health facilities operations. Research techniques; technical writing; and oral presentation of findings to faculty, interested students, and industry representatives.

811. Policy Formulation and Organization
Fall. 5(5-0) 875, 888; MGT 806. Development of goals, objectives and consistent business policies for the creation of dynamic and effective organizations for all phases of service industries.

861. Economic Implications of Tourism
Fall. 3(3-0) EC 860. Economic, historical, philosophical, psychological, governmental and educational aspects and satisfactions of travel. The promotion of tourism; the business of travel and its relationships to the hospitality industry.

875. Merchandising for the Service Industries
Fall. 4(4-0) MTA 805. Application of principles of marketing, sales, service, advertising, promotion and public relations to problems peculiar to these industries. Considerable use of actual cases.

888. Financial Management for the Service Industries
Winter. Summer of odd-numbered years. 4(4-0) AFA 840. Covers leasing, franchising, tax considerations, planning to meet financial needs from internal sources or from capital markets, management of current and capital assets, including inventories and operational equipment.

890. Special Problems
Fall, Winter, Spring. 1 to 15 credits. Approval of school. Opportunity for the outstanding student to engage in depth analysis of a service industry of his choice that will result in a positive contribution to the field.

896. Problems of the Travel Trade
Spring, Summer. 3 credits. MTA 802. Formulation of plans based on analysis of situations and trends applying general business principles. Discussion of actual cases with leaders in service industries.

898. Facilities Programming
Spring. 4 credits. MTA 802 or concurrently. Application of principles and concepts learned from many related disciplines to planning and operation of housing and food production systems, utilizing optimum physical and human resources.

HUMAN MEDICINE* H M

College of Human Medicine

590. Special Problems in Human Development
Fall, Winter, Spring. 1 to 6 credits. May re-enroll for a maximum of 12 credits. Human medicine students. Each student will work under direction of a staff member on an experimental, theoretical or applied problem.

*Effective January 1, 1968.

HUMAN DEVELOPMENT* H D

College of Human Medicine

590. Special Problems in Human Development
Fall, Winter, Spring. 1 to 6 credits. May re-enroll for a maximum of 12 credits. Human medicine students. Each student will work under direction of a staff member on an experimental, theoretical or applied problem.

HUMANITIES HUM

University College

Alternative approaches or tracks are offered on an optional basis for all of which meet the course objectives of 241, 242, 243. These are described briefly on the following page and are designated by letters which are used as part of the course number for registration. A student will normally proceed through the three courses in the same track. No student may receive credit for more than one track within a course (241, 242, 243).