The preconditions that led to the momentous changes in agriculture and industry in Europe with stress on the growth of internal and international trade and finance during the 16th and 17th century.

For course description, see Interdisciplinary Courses.

One field trip required.

A study of current issues of concern to professional home economists.
412. Fruit and Landscape Crop Physiology II
Winter of odd-numbered years. 4(3-2)
Juniors.
The flowering and fruiting of woody plants.

416. Handling and Storage of Horticultural Crops
Winter. 4(4-0) Juniors.
Biological principles involving physical movement of fresh products from farm to consumer; physiological processes affecting maturity, quality and condition; selection and use of handling, storage, and transport facilities.

417. Controlled Plant Environment
Fall. 4(3-4) BOT 301 or 414.
Control of greenhouse environment and its effect on growth and production of horticultural crops.

419. Small Fruits
Winter. 3(3-0) Juniors.
Production, culture, utilization and physiology of strawberries, grapes, blueberries and raspberries.

421. Principles of Plant Propagation
Winter. 4(3-2) Juniors.
Principles of plant propagation by seed, cutting, layering, and grafting; use and stock relationships; methods for fruit and ornamental plants; practices employed by nurseries in propagation of plants.

424. Pesticide and Growth Regulating Chemicals for Horticultural Crops
Spring. 3(2-2) Juniors.
Spray and dust equipment and application; pesticide and growth regulating chemicals, their use in the growing of horticultural crops, and influence on the physiology of the plant.

432. Vegetable Crop Physiology
Fall and Spring of odd-numbered years. 4(3-2) May re-enroll for a maximum of 8 credits. Juniors.
Modern technology used in production of important fresh market and processing vegetables. Field trips to commercial vegetable areas required.

433. Greenhouse Crop Production Management
Winter. 4(3-2) May re-enroll for a maximum of 8 credits.
Principles of floriculture crop physiology; includes control of environmental conditions, and management. Emphasis on cut flowers in even-numbered years; on container-grown plants in odd-numbered years.

440. Nursery Management
Fall of even-numbered years. 3(2-2)
Management practices employed by wholesale, retail and landscape nurseries. Field trips to nurseries required.

801. Research Procedures in Plant Science
Winter. 4(3-2) Approval of department.
Ordinary approach to problems of biological research in relation to basic principles of research.

809. Water and Nutritional Requirements
Fall. 4(3-2)
Factors affecting nutrition and methods and techniques for evaluating nutrient requirements for crop production.

810. Seminar
Fall, Winter. 1(0-1)

825. Post Harvest Physiology
Spring. 4(3-2)
Biochemical and biophysical changes associated with the maturation, ripening and senescence of harvested horticultural plants.

830. Advanced Horticultural Studies
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

899. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

951. Cytogenetics in Plant Breeding
Winter of odd-numbered years. 3(3-0) BOT 82 or 918, or approval of department. Interdepartmental with and administered by the Crop Science Department.
Application of cytogenetic principles to plant breeding. Significance of recombination, role of induced mutations, polyploidy, chromosome substitution, and aneuploid analyses as they apply to the field of plant breeding.

999. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT HRI

College of Business

102. Introduction to the Service Industries
Fall, Spring. 3(3-2)
Management careers and opportunities in hotel, motel, food service, health facilities, club, recreational centers, tourism and other public hospitality businesses. Includes front office practice. Local field trip required.

203. Service Industry Accounting
(203A, 203B) Fall, Winter. Summer of odd-numbered years. 4(3-2) AFA 292.

245. Food Production Technology
Fall, Spring. 5(3-2) F N 203, MPH
Interrelationships of the physical, biological and chemical principles relating to foods and supplies for the food service industry.

255. Survey of Food Services
(355.) Winter. 4(4-2)
Organization and operation of various types of food services. Fundamentals of menu planning, food production and service standards and techniques. Practice in evaluating food service installations. Field trips required.

261. Dimensions of Tourism
Fall, Spring, Summer of odd-numbered years. 4(4-0) EC 201.
Forces which influence the international and domestic hospitality, leisure, travel and recreation industries. Socio-economic models and measurement of regional impact, demand and supply.

305. Lodging Management
Fall, Winter. Summer of even-numbered years. 4(3-2) 261; MGT 302.
Functions of organization, supervision and activities in organizations providing overnight accommodations. Considerations of ethics, policies, trade associations, collective bargaining, employee training and emphasis on human relationships.

323. Health Facilities Management
Fall. Winter, Spring, Summer. Zero credit [2 credits], 265, 269; approval of health facilities management coordinator.
At least 800 hours of actual experience in junior-senior year, in health care facility or related organization. Application of theoretical concepts to practical situations.

335. Service Industries Equipment and Utilities
Fall, Winter. Summer of even-numbered years. 5(4-2) MTH 111.
Engineering in food and lodging industry, emphasizing utilities, machinery characteristics and environment.

336. Service Industry Maintenance
Winter, Spring. Summer of even-numbered years. 4(4-0) 335.
Engineering in food and lodging industry, emphasizing maintenance, rehabilitation, equipment needs and cost considerations.

350. Work Methods
(350A, 350B) Fall, Winter. Summer of odd-numbered years. 4(3-2) Junior, 577 121.
Work methods and layout. Includes flow analysis, time and motion study, work simplification, data processing and setting of standards.

353. Service Industry Externship
Fall, Winter, Spring. Summer. Zero credit [2 credits], 305; approval of academic adviser.
Eight hundred hours of actual experience in a hospitality or tourism related organization. Application of theoretical concepts to practical situations of supervisory and managerial situations.

375. Service Industry Merchandising
(375A, 375B) Fall, Spring, Summer. 5(4-2) MTA 816.
Principles of marketing applied to service industries advertising, promotion, public relations and personal selling to achieve profitable public recognition and good will.

[See page A-2 item 3]