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439. Small Fruit Production  
Winter. 3(3-0) Juniors.  
Commercial production, culture, utilization and physiology of strawberries, grapes, blueberries and raspberries.

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.

433. Greenhouse Cut Flower Production  
Winter of even-numbered years. 4(3-2)  
May re-enroll for a maximum of 8 credits. 417 or approval of department.  
Principles of flower crop physiology; includes control of environmental conditions, and emphasizes the management of cut flower production.

434. Greenhouse Container-Grown Plant Production  
Winter of odd-numbered years. 4(3-2)  
417 or approval of department.  
Principles of flower crop physiology; includes control of environmental conditions, and emphasizes the management of container-grown plant production.

440. Nursery Management  
Fall. 3(2-2) Juniors.  
Management practices applied to wholesale nursery production and marketing. One all-day field trip to visit nurseries is required.

450. Vegetable Production  
Spring. 3(3-0) CSS 210; BOT 301.  
Commercial methods of production of vegetable crops, with emphasis on relation of plant physiology, soils, nutrition, and botany to production of high quality vegetables.

451. Vegetable Production Laboratory  
Spring. 1(0-2) 450 or concurrently; approval of instructor.  
Laboratory exercises emphasizing factors affecting growth, sex expression, bulb formation, flowering and seed stalk formation, growth and development, and post-harvest quality of vegetable crops.

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

807. Physiology of Horticultural Crops I  
Fall. 4(3-2) BOT 415.  
Physiology and biochemistry of bulbous crops; morphological aspects and techniques of horticultural crops; sex expression and seed production.

808. Physiology of Horticultural Crops II  
Winter. 4(3-2) BOT 415.  
Physiology of grafting, juvenility, flowering of woody plants, fruiting, senescence, bud and seed dormancy as related to horticultural crops. Emphasis on critical review of literature.

809. Physiology of Horticultural Crops III  
Spring. 4(3-2) BOT 415.  
Physiology of abscission, winter hardiness, water and nutrient relations, crop productivity and problems concerned with 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. Special Research Problems  
Fall, Winter, Spring, Summer. 1 to 4 credits. May re-enroll for a maximum of 12 credits. Approval of department.

831. Selected Topics  
Fall, Winter, Summer. 1 to 4 credits. May re-enroll for a maximum of 12 credits if different topic is taken. Approval of department.

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

851. Cytogenetics in Plant Breeding  
Winter of odd-numbered years. 3(3-0) BOT 427, 428, or approval of department. Interdepartmental with and administered by the Department of Crop and Soil Sciences. Application of cytogenetic principles to plant breeding. Significance of recombination, role of induced mutations, polyploidy, chromosome subduction, 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. 3(3-0) Not open to Seniors.  
Management careers and opportunities in hotel, motel, food, service, health facilities, clubs, recreational centers, tourists and other public hospitality businesses. Includes front office practice. Local field trip required.

235. Service Industries Equipment and Utilities  
Fall, Winter. Summer of even-numbered years. 4(4-0) MTH 106 or 111. Not open to Seniors.  
Engineering in food and lodging industry, emphasizing utilities, machinery characteristics and environment.

245. Food Production Science  
Fall, Spring. 4(4-0) HNF 100  
Interrelations of the physical, biological and chemical principles relevant to the food service industry.

281. Dimensions of Tourism  
Fall, Winter. Summer of odd-numbered years. 4(4-0) EC 201 or concurrently; not open to Seniors.  
Forces which influence the international and domestic hospitality, leisure, travel and recreation industries. Socio-economic models and measurement of regional impact, demand and supply.

285. Food Production Standards  
Fall, Spring. 4(4-0) 245.  
Interrelationships of the environmental, microbiological and physiological principles relevant to the food service industry.

303. Service Industry Accounting  
Fall, Spring. 4(4-0) AFA 391 or concurrently; not open to Seniors.  

325. Lodging Management I  
Fall, Winter. Summer of even-numbered years. 4(4-0) MGT 302.  
Ethics and policies. Organization and manpower planning and development. Employee compensation and benefits as they apply to hospitality organization.

306. Lodging Management II  
Winter, Spring. Summer of even-numbered years. 4(4-0) 305.  
Continuation of 305. Supervision and activation of employees with emphasis on human relations, collective bargaining—negotiations and operating under the contract.

337. Management Systems for the Hospitality Industry  
Winter, Spring. Summer of even-numbered years. 4(4-0) 337.  
Evaluation and appraisal of management systems currently in use and the development of new management systems for the hospitality industry.

350. Work Analysis and Design  
Fall, Winter. Summer of odd-numbered years. 4(4-0) 235.  
Work methods and layout. Includes flow analysis, time and motion study, work simplification, data processing and setting of standards.

375. Marketing of Hospitality and Travel Services  
Fall, Winter, Spring, Summer. 4(4-0) 375.  
Applications of marketing concepts, methods and techniques in the hospitality and travel sector. Uses and limitations of various promotional forces such as advertising, field selling, merchandising, sales promotion, and in-house selling.

405. Food and Beverage Management  
Winter, Spring. Summer of even-numbered years. 4(4-0) 265, 355, 396.  
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  
Fall, Winter, Spring. Summer of even-numbered years. 6(4-6) FSC 242, HRI 405.  
Recognition and achievement of quality in development of systematic relationships between menu items, time, labor, equipment and costs in quantity food production. Quality procurement policies for food, beverages and related items. Field trips required.