The rise of the mercantilist economies of Europe with stress on the growth of internal and international trade and finance during the 16th and 17th centuries.

The preconditions that led to the momentous changes in agriculture and industry in Europe from 1700-1914.

The Industrial Revolution in Europe

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411. Fruit and Landscape Crop Physiology I
Fall. 4(3-2) Juniors.
Physiological effects of moisture and nutritional environments related to fruit crops and woody perennial plants.

412. Fruit and Landscape Crop Physiology II
Winter of odd-numbered years. 3(3-0) Juniors, BOT 301, not open to students with credit in HRT 807 or HRT 808.
Physiology of flowering and fruit development in woody plants with special reference to chemical and cultural methods of manipulation.

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. 3(3-0) BOT 301 or BOT 414.
Control of greenhouse environment and its effect on growth and production of horticultural crops.

418. Controlled Plant Environment Laboratory
Fall. 1(0-2) HRT 417 or concurrently.
Experiments in the morphology and physiology of greenhouse crops. Crop production and the use of greenhouse equipment.

419. 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) 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 reenroll for a maximum of 8 credits. HRT 417 or approval of department.
Principles of cut 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).
HRT 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(2-0) Juniors.
Management practices applied to wholesale nursery production and marketing. One all-day field trip to visit nurseries is required.

452. Warm Season Vegetables
Spring. 3(3-0) BOT 301, CSS 210.
Warm season vegetable crops with emphasis on botany, taxonomy, morphology, growth processes, production, harvesting, handling, quality and composition.

453. Warm Season Vegetables Laboratory
Spring. 1(0-2) HRT 452 or concurrently.
Identification of seeds and plants and factors affecting germination, sex expression, premature flowering, bulb and tuber formation.

456. Cool Season Vegetables
Fall. 3(3-0) BOT 301, CSS 210.
Cool season vegetable crops with emphasis on botany, taxonomy, morphology, growth processes, production, harvesting, handling, quality and composition.

457. Cool Season Vegetables Laboratory
Fall. 1(0-2) HRT 456 or concurrently.
Mineral nutrition, fertilizer placement and sources, herbicide action, weed competition, plant identification and post-harvest conditions for vegetables.

HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT

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, club, recreational centers, tourism 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 108 or MTH 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) HRI 100.
Interrelationships of the physical, biological and chemical principles relevant to the food service industry.

261. 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.

265. Food Production Standards
Fall, Spring. 4(4-0) HRI 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.