809. Physiology of Horticultural Crops III
Spring. 4(3-2) BOT 415.
Physiology of abscission, winter hardness, water and nutrient relations, crop productivity and problems concerned with crop production.

810. Seminar
Fall, Winter. 10-11

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. Variable credit. May reenroll for a maximum of 12 credits. Approval of department.

831. Selected Topics
Fall, Winter, Spring. Summer. I to 4 credits. May reenroll for a maximum of 12 credits if different topic is taken. Approval of department.

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

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

237. Management of Lodging Facilities
Fall, Winter, Spring. 4(4-0) Sophomore majors.
An analysis of the guest cycle through examination of various operating departments within a hotel. Functions of revenue and nonrevenue departments with emphasis on managing departmental interrelationships.

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

252. Professional Experience I
Fall, Winter, Spring, Summer. 1 credit.
Approval of school.
A written report based on prior 400 hours of approved professional work experience in the hospitality industry.

261. Dimensions of Tourism
Fall, Winter, Summer. Second-year students. 4 credit. 261.
A study of social, cultural, economic and psychological variables in the planning and development of tourism. Focus on the development of tourism products and services in various countries.

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.

307. Supervision in the Hospitality Industry
Fall, Winter, Spring. Summer of even-numbered years. 4(4-0) MGT 301.
A course in the principles and practices of supervision in the hospitality industry. Topics include communication, motivation, leadership, and supervision of employees.

337. Management Systems for the Hospitality Industry
Winter. Spring. Summer of even-numbered years. 4(4-0) CPS 110, EC 200.
A study of management systems in the hospitality industry. Topics include organizational structure, decision-making, and control.

353. Professional Experience II
Fall, Winter, Spring. Summer. 1 credit. HRI 252, approval of school. Must be completed before enrollment for final term of the senior year.
A written report based on prior 400 hours of approved professional work experience in the hospitality industry.

375. Marketing of Hospitality and Travel Services
Fall, Winter, Spring, Summer. 4(4-0) HRI 261.
Applications of marketing concepts, methods and techniques in the hospitality and travel industry. Focus on both the theoretical and practical aspects of marketing in the hospitality industry.

392. Managerial Finance for the Hospitality Industry
Fall, Winter, Spring. 4(4-0) AFA 301.
An introduction to financial management with a focus on hospitality industry operations. Topics include financial statements, cash flow, and investment analysis.

405. Food and Beverage Management
Winter, Spring. Summer of even-numbered years. 4(4-0) HRI 263.
A study of the principles and practices of food and beverage management in the hospitality industry. Topics include menu planning, cost control, and management of food and beverage operations.

435. Food Production Systems
Fall, Winter, Spring. Summer of even-numbered years. 4(4-0) HRI 265.
An examination of the principles and practices of food production systems in the hospitality industry.

455A. Food Evaluation
Spring. 4(4-0) Approval of school.
A survey of food evaluation methods and the principles of food science.

455B. Beverage Evaluation
Fall. 4(4-0) Approval of school.
A course in the evaluation of beverages, with emphasis on the principles of food science.

462. Tourism Management
Winter. 4(4-0) HRI 261.
A study of the principles and practices of tourism management, with a focus on the development and management of tourism facilities.

463. Tourism Distribution Management
Winter. 4(4-0) HRI 261.
A study of the principles and practices of tourism distribution management, with a focus on the development and management of tourism facilities.

472. Design and Layout
Winter. Spring. 4(4-0) HRI 335.
A study of the principles and practices of design and layout in the hospitality industry.

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, restaurant, health facilities, club, recreational centers, tourism and other hospitality businesses. Includes front office practice. Local field trip required.

203. Service Industry Accounting
(302) Fall, Spring. 4(4-0) AFA 202, not open to Seniors.
Descriptions – Hotel, Restaurant and Institutional Management of Courses

473. Operations Research in the Service Industries
Fall, Spring, Summer. 4 credits. HRI 337, MTA 317. Application of marketing and operational research techniques to service industry management problems, emphasizing quantitative and analytical decision models designed for specific operations in this field.

475. Promotion of Hospitality Services
Fall, Winter, Spring. Summer of odd-numbered years. 4 credits. HRI 375. Advertising, personal selling, sales promotion, merchandising, public relations, and publicity to communicate individually and group sales in the hospitality industry.

490. Operational Analysis in the Hospitality Industry
Fall, Spring. 4 credits. HRI 405, 300 hours work experience or approval. HRI majors only. 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 to 4 credits. May renew for a maximum of 8 credits. Majors and approval of school. Research in any phase of food, lodging, hospitality, tourism or health facilities operations.

511. Policy Formulation and Organization
Spring. 4 credits. HRI 587, HRI 588, MCT 506. Development of goals, objectives and consistent business policies for the creation of dynamic and effective organizations for all phases of service industries.

521. Economic Implications of Tourism
Fall. 4 credits. EC 589 or concurrently. 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.

575. Innovation in Hospitality Marketing
Spring. 4 credits. MTA 505 or concurrently. Changing environment of the hospitality industry is examined and new developments in marketing are analyzed for potential innovative application in the hospitality sector.

588. Financial Management for the Service Industries
Winter. 4 credits. AFA 540. 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.

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

896. Problems of the Service Industries
Winter. 4 credits. HRI 888 or concurrently. 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
Fall. 4 credits. Application of principles and concepts drawn from many related disciplines to planning and operation of housing and food production systems, utilizing optimum physical and human resources.

HUMAN ECOLOGY (COLLEGE OF)

201. Family in Its Near Environment
Fall, Winter, Spring. Summer of odd-numbered years. 3 credits. HRI majors only. Foundations of human ecology are explored using conceptual frameworks of family as ecosystem and human development. Interrelationships of ecosystems which focus on families are examined.

301. Management and Decision Making in the Family
Fall, Winter, Spring. Summer of even-numbered years. 3 credits. HRI 201, Juniors. Presentation of the integrated nature of home management, concerns, values, and goals as reflected in decision making about family resources.

401. Human Ecological Approach to Contemporary Issues
Fall, Winter, Spring. Summer. 3 credits. HRI 301, Seniors. Establishment of interrelationships among the human ecological professions as each profession identifies meaningful but different approaches to issues.

HUMAN ENVIRONMENT AND DESIGN (COLLEGE OF)

College of Human Ecology

143. Design for Living I
Fall, Winter, Spring. 3 credits. Perceptual development including analytical judgment through the study of design, a vital part of the matrix of living. Design components and principles as they relate to the function and ideas in the various phases of man's environment and daily life.

144. Design for Living II
Fall, Winter, Spring. 3 credits. Use of design elements and application of principles in creative problems and media.

152. Principles of Clothing Construction
Fall, Winter, Spring. 3 credits. Principles of clothing construction related to fit, fabric and garment assembling.

171. Textiles for Consumers
Fall, Winter, Spring. 3 credits. A programmed sequence develops decision-making abilities in the selection of textile alternatives for various uses. Consumer-oriented concepts of durability, comfort, care and aesthetic appearance are used to evaluate products.

201. Contemporary Retail Community
Fall, Winter, Spring. 3 credits. The retail community as it responds with a supply of goods and services to the needs of the consumer.

203. Selected Non-Tex tile and Apparel Merchandise
Fall, Winter, Spring. 3 credits. Selected non-textile and apparel merchandise as it fulfills consumer needs and expectations.

210. Environmental Design: Space, Color and Texture
Fall, Winter, Spring. 4 credits. Environmental design and economics as it effects upon and use of man.

211. Environmental Design: Space, Color and Texture-Laboratory
Fall, Winter. 2 credits. HED 210 concurrently. Discussion and demonstration of space, color and texture as components of human environment, their effect upon and use by man.

213. Synthesis of Environmental Design Elements
Fall, Winter. 2 credits. HED 213 concurrently. The synthesis of design elements, space, shape, color and texture, and their organization as they are related to man's near environment.

214. Synthesis of Environmental Design Elements-Laboratory
Fall, Winter. 2 credits. HED 214 concurrently. The synthesis of design elements, space, shape, and texture, and their organization as they are related to man's near environment.

220. Interior Space Design
Fall, Winter. 3 credits. HED 216 or concurrently. Basic designing and drawing of interior space in relationship to human needs.

221. Interior Color and Texture Design
Fall, Winter. 3 credits. HED 220 or concurrently. The manipulation and development of color and texture as components of environmental space design.

222. Basic Interior Design Synthesis
Fall, Winter. 3 credits. HED 221. Experimentation and presentation of space, color and texture as they relate to environmental interior design.

230. History of Interior Design: Ancient to Medieval
Fall. 3 credits. Historical development of furniture, textiles, and the other decorative arts in relation to interior design and architecture from ancient times to medieval.