HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT

237*. Management of Lodging Facilities
Spring, 3(3-0)
P: HRI 200, one ISP course. R: Open only to freshmen, sophomores and juniors in Hotel, Restaurant and Institutional Management.
Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
QM: HRI 102  QA: HRI 237  HRI 335

365*. Quality Food Management
Spring, 3(3-0)
P: ACC 261; CPS 100 or CPS 130; HRI 200; STT 310 or concurrently. R: Open only to sophomores and juniors in Hotel, Restaurant and Institutional Management.
Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.
QM: HRI 102  QA: HRI 265

302*. Hospitality Managerial Accounting
Fall, Spring, Summer. 3(3-0)
P: ACC 201; CPS 100 or CPS 130; HRI 200; STT 310 or concurrently. R: Open only to majors in Hotel, Restaurant and Institutional Management.
Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
QM: ACC 201;STT 315;andHRI 102; QA: HRI 201

307*. Organizational Behavior in the Hospitality Industry
Fall, Spring. 3(3-0)
P: MGT 302, MGT 303; HRI 237. R: Open only to majors in Hotel, Restaurant and Institutional Management.
Human resource management and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.
QM: MGT 302;andHRI 237;andMGT 300 QA: HRI 307

337*. Hospitality Information Systems
Fall, Spring. 3(3-0)
P: HRI 237; CPS 100 or CPS 130. R: Open only to majors in Hotel, Restaurant and Institutional Management.
Technology for gathering, analyzing, storing and communicating information within the hospitality industry.
QM: HRI 237; HRI 203;EC 201  QA: HRI 337

345*. Quantity Food Production Systems
Fall, Spring. 3(1-4)
P: HRI 285. R: Open only to juniors and seniors in Hotel, Restaurant and Institutional Management.
Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.
QM: HRI 285  QA: HRI 345

353*. Professional Work Experience I
Fall, Spring, Summer. 1(1-0)
P: HRI 200 R: HRI 185
Work experience and training in hospitality management and supervision practice. Professional written report detailing work experience.
QM: HRI 192  QA: HRI 282

454*. Professional Work Experience II
Fall, Spring, Summer. 1(1-0)
P: HRI 331; STT 315. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Professional workplace experience including planning, controlling, and directing. Professionally written report detailing work experience.
QM: HRI 102  HRI 282  QA: HRI 353

473*. Hospitality Industry Research
Fall, Spring, Summer. 3(3-0)
P: MTA 300; HRI 301; HRI 473 or concurrently. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Not open to students with credit in MTA 317. Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.
QM: HRI 337;STT 315  QA: HRI 473

475*. Innovations in Hospitality Marketing
Fall, Spring, Summer. 3(3-0)
P: HRI 200. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.
QM: HRI 307;HRI 375;HRI 300 QA: HRI 475

482*. Hospitality Managerial Finance
Fall, Spring, Summer. 3(3-0)
P: HRI 302, FI 391. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.
QM: HRI 203;FI 391  QA: HRI 392

481*. Current Topics in Hospitality Industry
Fall, Spring, Summer. 3(3-0)
P: HRI 302, HRI 481, HRI 481 R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Emerging topics or issues confronting the hospitality service industry.
QM: HRI 307  QA: HRI 485

483*. Workforce Management in the Hospitality Industry
Fall, 3(3-0)
R: Graduate Business
Development of effective leaders and methods of identifying and solving hospitality workforce problems.
QM: HRI 307

483*. Advanced Hospitality Information Systems Management
Spring, 3(3-0)
P: ACC 840, FI 889 R: Graduate Business
2nd year MBA status
Management and operation of computer systems and network design, implementation, and contingency planning in the hospitality industry.
QM: ACC 840  FI 889 QA: HRI 875

485*. Seminar in Food and Beverage Systems Management
Fall, 3(3-0)
P: ACC 840, FI 889 R: Graduate Business
Management and operation of food and beverage systems. Evaluation of food and beverage quality.
QM: ACC 840  FI 889 QA: HRI 875

490*. Independent Study in Hospitality Management
Fall, Spring, Summer. 1 to 6 credits. R: Graduate Business Approval of Department
Planned research in hospitality management and operations.
QM: HRI 890

HUMAN ECOLOGY

291*. The Human Ecological Perspective
Fall, Spring. 3(3-0)
P: Not open to freshmen.
Human ecological perspective and philosophy. Holistic, futures centered problem solving.
QM: HEC 501

290*. Independent Study
Fall, Spring, Summer. 1 to 6 credits. R: Open only to students in the College of Human Ecology.
Individual study of interdisciplinary topics related to the human ecology perspective under the guidance of a faculty member.

Courses with an asterisk (*) have not been approved by the University Committee on Curriculum.