HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT  

HRI 200. Introduction to the Hospitality Industry  
Fall, Spring, Summer. 3(3-0)  
Survey of all sectors, segments and disciplines of the hospitality and tourism industries. Topics include impact of travel and tourism, hospitality trends, and overview of accounting, marketing, and sales.  
QA: HRI 100  

HRI 316. Organizational Behavior  
Fall, Spring, Summer. 3(3-0)  
Principles of organizational behavior and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.  
QA: MGT 362; ANDHRI 237; ANDHRI 300  

HRI 317. Hospitality Information Systems  
Fall, Spring, Summer. 3(3-0)  
Technology for gathering, analyzing, storing and communicating information within the hospitality industry.  
QA: HRI 237 HRI 203EC 201  

HRI 345. Quantity Food Production Systems  
Fall, Spring. 3(1-4)  
Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.  
QA: HRI 345  

353*. Professional Work Experience I  
Fall, Spring, Summer. 1(1-0)  
Work experience and training in the hospitality management and supervision practices; Professional written report detailing work experience.  
QP: HRI 206 R: HRIM  

454*. Professional Work Experience II  
Fall, Spring, Summer. 1(1-0)  
QP: HRI 353. R: Open only to majors in Hotel, Restaurant and Institutional Management. Professional workplace experience involving planning, controlling, and directing. Professionally written report detailing experiences required.  
QP: HRI 102 HRI 252  

477*. Hospitality Industry Research  
Fall, Spring, Summer. 3(3-0)  
P: HRI 337, STT 315. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Not open to students with credit in MTA 317. Strategy and tools for obtaining, analyzing, evaluating and reporting relevant research data.  
QP: HRI 337 STT 315  

475*. Innovations in Hospitality Marketing  
Fall, Spring, Summer. 3(3-0)  
P: HRI 206, HRI 237. 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.  
QP: HRI 307; ANDHRI 375ORMTA 300; QA: HRI 475  

482*. Hospitality Managerial Finance  
Fall, Spring, Summer. 3(3-0)  
P: HRI 306, 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.  
QP: HRI 236 FI 391  

485*. Advanced Foodservice Management  
Fall, Spring, Summer. 3(1-4)  
P: HRI 306, HRI 397, HRI 345. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Beverage management and dining room service. Guest relations and human resource management topics. Emphasis on foodservice team projects.  
QP: HRI 203; HRI 307; HRI 345  

489*. Policy Issues in Hospitality Management  
Fall, Spring, Summer. 3(3-0)  
P: HRI 492. HRI 495. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Not open to students with credit in MGT 450. Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion and written reports.  
QP: HRI 353; HRI 392  

490*. Independent Study  
Fall, Spring. 1 to 3 credits.  
R: Open only to majors in Hotel, Restaurant and Institutional Management. Approval of School. Supervised research in hospitality management and other selected topics.  
QA: HRI 499  

491*. Current Topics in Hospitality Industry  
Spring. 3(3-0)  
P: Not open to freshmen.  
Emerging topics or issues confronting the hospitality service industry.  
QP: HRI 307  

HRI 837. 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.  
QA: HRI 807  

HRI 838. Workforce Management in the Hospitality Industry  
Spring. 3(3-0)  
R: Graduate Business  
Managerial and operational overview of computer systems and network design, implementation, and contingency planning in the hospitality industry.  
QA: HRI 837  

HRI 885. Seminar in Food and Beverage Systems Management  
Fall. 3(3-0)  
R: Graduate Business  
Management and operation of food and beverage systems. Evaluation of food and beverage quality.  
QA: HRI 805 HRI 435  

490*. Independent Study  
Fall, Spring. 1 to 3 credits.  
R: Graduate Business Approval of Department. Supervised research in hospitality management and other selected topics.  
QA: HRI 890  

HUMAN ECOLOGY  

HEC 291. The Human Ecological Perspective  
Fall, Spring. 3(3-0)  
R: Not open to freshmen.  
QA: HEC 501  

290. Independent Study  
Fall, Spring. 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.  
QA: HRI 890