

**Descriptions—Horticulture
of
Courses**

- 819. Advanced Plant Breeding**
Fall. 3(3-0) Interdepartmental with Crop and Soil Sciences, and Forestry.
P: CSS 450, STT 422.
Genetic expectations resulting from breeding strategies with cross- and self-pollinated crop plants. Germplasm collections, mapping populations, and modifications of reproductive biology useful for crop improvement.
QA: HRT 819
- 836. Plant Evolution and the Origin of Crop Species**
Fall of even-numbered years. 3(3-0) Interdepartmental with Crop and Soil Sciences, and Forestry.
P: CSS 350.
Cultural and biological aspects of the evolution of domestic plants. origin and diversity of cultivated plants.
QA: HRT 836
- 891A. Selected Topics in Horticulture**
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
R: Open only to graduate students in Horticulture. Approval of department.
Selected topics in horticultural science of current interest and importance.
QA: HRT 831
- 891B. Selected Topics in Plant Breeding and Genetics**
Fall, Spring, Summer. 1 to 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences, and Forestry.
R: Open only to graduate students in Plant Breeding and Genetics or Genetics. Approval of department.
Selected topics in plant breeding.
QA: HRT 815
- 892. Plant Breeding and Genetics Seminar**
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 8 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences, and Forestry.
Experience in review, organization, oral presentation, and analysis of research.
QA: HRT 814
- 898. Master's Research**
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
R: Approval of department.
Master's degree Plan B project.
- 899. Master's Thesis Research**
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course.
R: Open only to graduate students in Horticulture.
QA: HRT 899
- 999. Doctoral Dissertation Research**
Fall, Spring, Summer. 1 to 24 credits. A student may earn a maximum of 99 credits in all enrollments for this course.
R: Open only to Ph.D. students in Horticulture.
QA: HRT 999

**HOTEL, RESTAURANT AND
INSTITUTIONAL
MANAGEMENT** **HRI**

**Department of Hotel, Restaurant
and Institutional Management
The Eli Broad College of Business
and The Eli Broad Graduate
School of Management**

- 200. Introduction to the Hospitality Industry**
Fall. 3(3-0)
R: Open only to freshmen and sophomores or approval of school. Open only to students in the College of Business or in programs for which HRI 200 is a catalog-listed requirement.
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 102
- 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 or students in programs for which HRI 237 is a catalog-listed requirement.
Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
QP: HRI 102 QA: HRI 237, HRI 235
- 265. Quality Food Management**
Spring. 3(3-0)
P: HRI 200, one ISB course. 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.
QP: HRI 102 QA: HRI 265
- 302. Hospitality Managerial Accounting**
Fall, Spring. 3(3-0)
P: ACC 201; CPS 100 or CPS 130; HRI 200; STT 315 or concurrently. R: Open only to juniors and seniors in the School of Hotel, Restaurant and Institutional Management.
Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
QP: ACC 201, STT 315, HRI 102, CPS 115 or CPS 100 QA: HRI 203
- 307. Organizational Behavior in the Hospitality Industry**
Spring. 3(3-0)
P: ML 300, MGT 302; HRI 237. R: Open only to juniors and seniors in the School of Hotel, Restaurant and Institutional Management or students in programs for which HRI 307 is a catalog-listed requirement.
Human resource management and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.
QP: MGT 302, HRI 237, ML 300 or HRI 375 QA: HRI 307
- 337. Hospitality Information Systems**
Fall. 3(3-0)
P: HRI 237; CPS 100 or CPS 130. R: Open only to majors in Hotel and Restaurant Management.
Technology for gathering, analyzing, storing and communicating information within the hospitality industry.
QP: HRI 237, HRI 203, EC 201 QA: HRI 337
- 345. Quantity Food Production Systems**
Fall, Spring. 3(1-4)
P: HRI 265. 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.
QP: HRI 265 QA: HRI 345
- 353. Professional Work Experience I**
Fall, Spring, Summer. 1(1-0)
P: HRI 200. R: Open only to majors in the School of Hotel, Restaurant and Institutional Management.
Work and training in hospitality management and supervision. Written report detailing work experience.
QP: HRI 102 QA: HRI 252
- 454. Professional Work Experience II**
Fall, Spring, Summer. 1(1-0)
P: HRI 353. R: Open only to juniors and seniors in the School of Hotel, Restaurant and Institutional Management.
Professional workplace experience involving planning, controlling, staffing, and organizing. Professionally written reports detailing experiences required.
QP: HRI 102, HRI 252 QA: HRI 353
- 473. Hospitality Industry Research**
Fall, Spring. 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 ML 317.
Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.
QP: HRI 337, STT 315 QA: HRI 473
- 475. Innovations in Hospitality Marketing**
Fall, Spring. 3(3-0)
P: ML 300, HRI 307; HRI 473 or concurrently. R: Open only to seniors in the School of Hotel, Restaurant and Institutional Management or students in programs for which HRI 475 is a catalog-listed requirement.
Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.
QP: HRI 307, HRI 375 or ML 300, HRI 473 or CONCURRENTLY QA: HRI 475
- 482. Hospitality Managerial Finance**
Fall, Spring, Summer. 3(3-0)
P: FI 311. R: Open only to seniors in the School of 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 203, FI 391 QA: HRI 392
- 485. Advanced Foodservice Management**
Fall, Spring, Summer. 3(1-4)
P: HRI 302, HRI 307, HRI 345. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.
QP: HRI 203, HRI 307, HRI 345 QA: HRI 435
- 489. Policy Issues in Hospitality Management**
Fall, Spring. 3(3-0)
P: HRI 482, HRI 454. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Not open to students with credit in MGT 409.
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 QA: HRI 490
- 490. Independent Study**
Fall, Spring, Summer. 1 to 3 credits.
R: Open only to majors in the School of Hotel, Restaurant and Institutional Management. Approval of school.
Supervised research in hospitality management and operations.
QA: HRI 499
- 491. Current Topics in Hospitality Industry**
Spring. 3(3-0)
P: HRI 307. R: Open only to seniors in Hotel, Restaurant and Institutional Management.
Emerging topics or issues confronting the hospitality service industry.
QP: HRI 307 QA: HRI 495

807. Workforce Management in the Hospitality Industry
Fall. 3(3-0)

R: Open only to graduate students in Business. Identifying and solving hospitality workforce problems. Topics include leadership styles, interpersonal and organization communication.
QA: HRI 807

837. Hospitality Computer Information Systems
Spring. 3(3-0)

R: Open only to graduate students in College of Business. Overview of computer systems and networks designed for the hospitality industry.
QA: HRI 837

875. Marketing in the Hospitality Industry
Spring. 3(3-0)

R: Not open to first-year graduate students. Open only to MBA students. A framework for understanding hospitality marketing in a global business environment. Emphasis on industry responses to changing consumer trends, and applying marketing principles to case studies.
QA: HRI 875

882. Financial Management in the Hospitality Industry
Spring. 3(3-0)

P: ACC 840, FI 889. R: Not open to first-year graduate students. Open only to MBA students. Interpretation and analysis of financial statements. Budget preparation and analysis. Leasing, franchising, and management contracts.
QP: ACC 840, FI 888 QA: HRI 888

885. Seminar in Food and Beverage Systems Management
Fall. 3(3-0)

R: Open only to graduate students in Business. Not open to students with credit in HRI 485. Management principles and practices in quality food and beverage operations. Emphasis on product, sales, income, and human resource strategies.
QA: HRI 805, HRI 435

890. Independent Study

Fall, Spring. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
R: Open only to graduate students in the College of Business. Approval of school.
Faculty-supervised independent study.
QA: HRI 890

HUMAN ENVIRONMENT AND DESIGN HED

**Department of Human Environment and Design
College Of Human Ecology**

121. Apparel I: Two-Dimensional Design
Fall. 3(0-6)

Design fundamentals and creative problem solving in apparel design. Visual communication of design ideas through apparel rendering.
QP: HED 143 QA: HED 251, HED 253

140. Design for Living
Fall, Spring, Summer. 3(3-0)

Interior design from the human ecological perspective. Design terminology, design process and the reciprocal impact of the designed environment on human behavior.
QA: HED 143

142. Design Theory Studio
Fall, , Summer. 3(0-6)

P: HED 140 or concurrently. R: Open only to Interior Design students. Design elements and principles in creative problem solving.
QP: HED 143 QA: HED 144

150. Interior Design Drafting
Spring. 3(1-4)

P: HED 142. R: Open only to Interior Design students. Drafting and two-dimensional drawing for interior design.
QP: HED 215, HED 216 QA: HED 220

152. Interior Environments
Fall, Spring. 4(4-1)

Interior design fundamentals and human behavior. Basic problem solving, space planning and design presentation. Residential and commercial studios application.
QP: HED 144 QA: HED 215, HED 216

222. Apparel II: Introduction to Three Dimensional Design
Spring. 3(0-6)

P: HED 121. Garment structuring: pattern development using two-dimensional and three-dimensional styling techniques.
QA: HED 155, HED 255, HED 355, HED 455

231. Textiles I: Introductory Textile Science
Fall. 4(3-2)

P: CEM 141, CEM 161. Application of basic chemistry to textiles. Structure and finish of fibers and yarns. dye chemistry. Printing applications. Tactile, optical, flammability and electrical properties. Care of textiles.
QP: CEM 141, CEM 161 QA: HED 171

240. Computer Aided Design for Interior Designers
Fall. 3(0-6)

R: Not open to freshmen. Open only to Interior Design students. Introduction to computer aided design applications for interior design.

242. Interior Design Presentation and Media
Fall. 3(0-6)

P: HED 150. R: Open only to Interior Design students. Design fundamentals as components of interior space. Design communication through three-dimensional drawings in media. Presentation procedures and techniques.
QP: HED 220 QA: HED 221, HED 311

244. Interior Design Materials
Fall. 3(3-0)

P: HED 152. R: Not open to freshmen. Open only to Interior Design and Merchandising Management students. Selection of textiles, materials and components of the built environment.
QP: HED 144 QA: HED 171, HED 215, HED 216

250. Structural Systems in Interior Design
Spring. 3(1-4)

P: HED 242. C: HED 252 R: Open only to Interior Design students. Structural principles and their relation to interior design.
QP: HED 223 QA: HED 303, HED 377

252. Interior Design Synthesis I
Spring. 4(1-6)

P: HED 152, HED 242. C: HED 250 R: Not open to freshmen. Open only to Interior Design students. Design process with emphasis on problem resolution for residential and commercial interiors.
QP: HED 221 QA: HED 223

261. Introduction to Merchandising Management
Fall, Spring. 3(3-0)

R: Not open to freshman. Merchandising for providing goods and services to individuals and families.
QA: HED 201

320. Computer-Aided Design for Apparel Designers
Spring. 3(0-6)

P: HED 222. R: Open only to juniors or seniors in Apparel Design. Computer aided design applications for apparel designers.
QP: CPS 100, HED 155, HED 255, HED 355, HED 455

323. Apparel III: Advanced Three Dimensional Design
Fall. 4(1-6)

P: HED 222. Garment structuring: advanced pattern development using two-dimensional and three-dimensional styling techniques.
QA: HED 155, HED 255, HED 355, HED 455

340. Interior Design Specifications and Workroom Practices
Fall. 3(2-2)

P: HED 252. C: HED 342 R: Open only to juniors, seniors and graduate students in Interior Design. Specifications and workroom practices used for fabrication and installation of design solutions for interior spaces.
QP: HED 223 QA: HED 310

342. Interior Design: Human Dimensions
Fall. 3(2-2)

P: HED 252. C: HED 340 R: Open only to juniors, seniors and graduate students in Interior Design. Human dimensions as determining factors in designing human environments. Standards and concepts of universal fit.
QP: HED 311 QA: HED 313

344. History of Interior Design: Ancient Through Rococo
Fall. 3(3-0)

R: Not open to freshmen and sophomores. Historical development of furniture, textiles and other decorative arts in interior design and architecture.
QP: HA 206 QA: HED 429, HED 430

350. Interior Design Lighting and Environmental Systems
Spring. 3(2-2)

P: HED 252. R: Open only to Interior Design majors. Lighting and environmental systems including lighting, ventilation, acoustics, heating and cooling. Integration of lighting and environmental systems with interior space.
QP: HED 223 QA: HED 312

352. Interior Design Synthesis II
Spring. 4(1-6)

P: HED 342, HED 350. R: Open only to juniors and seniors in Interior Design. Concept development and problem solving in design of interior spaces to meet human and environmental needs. Cultural diversity and client interaction.
QP: HED 312, HED 313 QA: HED 316

HUMAN ECOLOGY HEC

College Of Human Ecology

201. The Human Ecological Perspective
Fall, Spring. 3(3-0)

R: Not open to freshmen. Human ecological perspective and philosophy. Holistic, futuristic problem solving.
QA: HEC 201

290. Independent Study

Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
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.