HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT

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 department. Open only to seniors in the College of Business or in programs for which HRI 290 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. Open only to seniors in programs for which HRI 237 is a catalog-listed requirement.
Operational departments and logistical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
QA: HRI 102 QA: HRI 237, HRI 235

265. Quality Food Management
Spring, 3(3-0)
P: HRI 200, one ISP 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, and workplace standards. Management of product quality and costs.
QA: HRI 102 QA: HRI 265

302. Hospitality Managerial Accounting
Fall, Spring, 3(3-0)
P: ACC 201; CPS 100 or CPS 130; HRI 200; SIT 315 or concurrently. R: Open only to 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.
QA: ACC 201, SIT 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 257. 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.
QA: MGT 302, HRI 257, 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.
QA: HRI 237, HRI 265, EC 201 QA: HRI 337

345. Quantity Food Production Systems
Fall, Spring, 3(3-0)
P: HRI 265. R: Open only to juniors and seniors in Hotel, Restaurant and Institutional Management. Open only to majors in Hotel and Restaurant Management.
Organization, operation, and production in food service operations. Menu development and recipe management.
QA: HRI 265 QA: HRI 345

353. Professional Work Experience I
Fall, Spring, 0.5-1.5
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 and oral reports of work experience.
QA: HRI 102 QA: HRI 353

454. Professional Work Experience II
Fall, Spring, 3(3-0)
P: HRI 353. R: Open only to 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.
QA: HRI 106, HRI 256 QA: HRI 353

473. Hospitability Industry Research
Fall, Spring, 3(3-0)
P: HRI 357, SIT 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.
QA: HRI 357, SIT 315 QA: HRI 473

482. Hospitality Managerial Finance
Fall, Spring, 3(3-0)
P: F I 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.
QA: HRI 205, FI 391 QA: HRI 392

485. Advanced Foodservice Management
Fall, Spring, 3(3-0)
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.
QA: HRI 205, HRI 307, HRI 345 QA: HRI 435

498. 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 469.
Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion, and written reports.
QA: HRI 355, HRI 392 QA: HRI 496

499. Independent Study
Fall, Spring, Summer. 1 to 3 credits.
P: Open only to majors in the School of Hotel, Restaurant and Institutional Management. Approval of department.
Supervised research in hospitality management and operations.
QA: HRI 499

491. Current Topics in Hospitality Industry
Spring, 3(3-0)
P: HRI 290. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Emerging topics or issues confronting the hospitality industry.
QA: HRI 307 QA: HRI 495
HUMAN ECOLOGY

College Of Human Ecology

201. The Human Ecological Perspective
Fall, Spring, Fall, 3(3-0)
R: Not open to freshmen.

Human ecological perspective and philosophy. Holis­
tic, 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.

HUMAN ENVIRONMENT AND DESIGN

Department of Human Environment and Design
College Of Human Ecology

121. Apparel I: Two-Dimensional Design
Fall, 3(0-6)
R: Open only to Interior Design students.

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

140. Design for Living
Fall, Spring, Summer, 3(3-0)
R: Not open to freshmen and sophomore graduates.

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)
R: HED 140 or concurrently. 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)
R: Open only to Interior Design students.

Drafting and two-dimensional drawing for interior design.
QP: HED 215, HED 216 QA: HED 220

153. Interior Environments
Fall, Spring, 4(4-1)
R: Not open to freshmen.

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

211. Apparel II: Introduction to Three Dimensional Design
Spring, 3(6-0)
R: HED 161

Garment structuring; pattern development using two-dimensional and three-dimensional styling techniques.
QP: HED 165, HED 255, HED 355, HED 455

231. Textiles I: Introductory Textile Science
Fall, 4(3-2)
R: Open only to students in the College of Human Environment.

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: CMB 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.
QP: HED 220 QA: HED 221, HED 311

242. Interior Design Presentation and Media
Fall, 3(0-6)
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(0-6)
R: Open only to Interior Design students.

Selection of textiles, materials and components of the built environment.
QP: HED 144 QA: HED 171, HED 215, HED 216