### Descriptions—History of Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Offerings</th>
<th>R: Approval of department.</th>
<th>Directed research in partial fulfillment of Plan A master's degree requirements.</th>
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</thead>
<tbody>
<tr>
<td>QA:HST819</td>
<td>Political, social, and economic history of Africa. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
<td>Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.</td>
<td>R: Open only to graduate students in the Department of History. Approval of department.</td>
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<tr>
<td>QA:HST820</td>
<td>Political, social, and economic history of Latin America. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
<td>Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.</td>
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<td>QA:HST821</td>
<td>Political, social, and economic history of Britain. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
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<td>QA:HST822</td>
<td>Political, social, and economic history of the United States. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
<td>Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.</td>
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<tr>
<td>QA:HST823</td>
<td>Political, social, and economic history of Europe after 1900. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
<td>Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.</td>
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<td>QA:HST824</td>
<td>Political, social, and economic history of Russia. Major interpretations and research methods. Topics vary.</td>
<td>1 to 6</td>
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### HORTICULTURE

**Department of Horticulture**

**College of Agriculture and Natural Resources**

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<th>Course Code</th>
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<tr>
<td>HRT901A</td>
<td>Advanced Research Seminar in History</td>
<td>1 to 6</td>
<td>Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.</td>
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202L. Principles of Horticulture II
Laboratory Spring, 1(1-3)
P: HRT 202 or concurrently.
Asexual propagation techniques, pruning and training. Seeds and soil media, Moisture and water relations. Fertilization practices. Use of growth regulators. Pest management.
QP: HRT 201 QA: HRT 201, HRT 221

211. Ornamental Trees and Narrow-Leafed Evergreens
Fall, 3(2-3)
Identification, adaptation, evaluation, management, and landscape uses of trees, deciduous shrubs, narrow-leaved evergreens, and woody vines.
QA: HRT 211

212. Ornamental Flowering Shrubs and Broad-Leaved Evergreens
Spring, 3(2-3)
Identification, evaluation, management, and landscape uses of flowering trees, deciduous shrubs, broad-leaved evergreens, woody vines and ground covers.
QA: HRT 212

221. Greenhouse Structures and Management
Fall, 3(0-0)
Planning and construction of a commercial greenhouse. Structures, coverings, heating, cooling, ventilation, irrigation, fertilization, root media, and pest control. Field trips required.
QA: HRT 205

225A. Basic Floral Design
Spring, 2(1-0)
QA: HRT 242

225D. Advanced Floral Design
Spring, 2(1-2)
P: HRT 225A or concurrently.
Marketing, selling, and designing flowers for weddings, funerals, and other special events. Identification, handling, and design use of fresh flowers and other materials. Laboratory fee required. Second half of semester.
QA: HRT 242

310. Nursery Management
Fall, 3(2-0)
P: HRT 202, HRT 211, HRT 212, MTN 110 or MTN 116. R: Not open to freshmen and sophomores. Management practices applied to wholesale and retail nursery production and marketing. Field trips required.
QP: HRT 201, HRT 211, HRT 212 QA: HRT 440

311. Landscape Design and Management Speciation
Spring, 4(2-4) Interdepartmental with Landscape Architecture.
P: HRT 211; HRT 212 or concurrently.
Landscape design techniques, spatial organization, plant selection, plant and site interaction. Relationship between design, construction and maintenance. Preparation of planting and maintenance specifications. Cost estimation.
QP: HRT 211, HRT 212 QA: HRT 327

322. Floriculture Crop Production I
Fall, 3(1-4)
Commercial production of floriculture greenhouse crops with emphasis on flowering and potting foliage plants and high tunnel production. Field trips required.
QP: HRT 205 QA: HRT 434, HRT 209, HRT 308, HRT 435

323. Floriculture Crop Production II
Spring, 3(1-4)
Commercial production of bedding plants and cut flowers. Finishing procedures for selected potted plant crops. Field trips required.
QP: HRT 205 QA: HRT 208, HRT 434, HRT 435

325. Floral Distribution and Marketing
Spring, 3(2-2)
Business operations of wholesale and retail floral outlets. Identification, care, and handling of commercial cut flowers and foliage. Field trips required.
QP: HRT 201 QA: HRT 248

330. Commercial Fruit Production
Fall, 4(3-2)
P: BOT 201, HRT 203. R: Not open to freshmen and sophomores.
Commercial aspects of tree and small fruit production. Apples, cherries, pears, grapes, blueberries, brambles and strawberries. Field trips required.
QP: HRT 201, HRT 201, HRT 319 QA: HRT 320

394A. Retail Florist Practicum
Fall, Spring, Summer, 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
P: HRT 202, HRT 225B. R: Open only to juniors and seniors. Approval of department and application required. A maximum of 8 credits may be earned in HRT 394A and HRT 490 Customer relations. Floral design, flower buying, holiday planning, Advertising, displaying, Financial recordkeeping. Flower care and handling.
QP: HRT 242 QA: HRT 332

421. Physiology of Plants in Controlled Environments
Fall, 3(0-0)
P: BOT 301, HRT 201 or HRT 221. R: Not open to freshmen and sophomores. Physiological responses of plants to light, temperature, and gases in controlled environments. Flowering and vegetative growth. Characteristics of natural and artificial lighting sources.
QP: HRT 320, HRT 301 QA: HRT 417, HRT 434

431. Reproductive Physiology of Tree Fruits
Spring of odd-numbered years, 3(2-0)
P: HRT 330 or concurrently. R: Not open to freshmen and sophomores. Physiology of flowering and fruiting in tree fruits: manipulation by cultural practices and growth regulators.
QP: HRT 320, HRT 301 QA: HRT 412

440. Warm Season Vegetables: Physiology and Production
Spring of odd-numbered years, 3(2-0)
P: BOT 301 or concurrently; HRT 202. R: Not open to freshmen and sophomores. Warm season vegetables emphasizing botany, physiology, growth, development, and commercial production. Fresh market and processing industries. Field trips required.
QP: HRT 201, HRT 301 QA: HRT 432

442. Cool Season Vegetables: Physiology and Production
Fall of even-numbered years, 3(3-0)
P: BOT 301 or concurrently; HRT 202. R: Not open to freshmen and sophomores. Cool season vegetables emphasizing botany, physiology, growth, development, and commercial production. Fresh market and processing industries. Field trips required.
QP: HRT 201, HRT 301 QA: HRT 456

460. World Vegetable Crops
Spring of even-numbered years, 3(3-0)
P: BOT 105 or BS 110. R: Not open to freshmen and sophomores. Importance of vegetables in human nutrition, income generation, and international development. Unique cultural and climatic requirements for production and marketing of vegetables grown worldwide.
QP: HRT 201 or BS 110 or BOT 205 QA: HRT 460

462. Tropical and Subtropical Fruits
Fall of even-numbered years, 3(2-0)
P: BOT 105 or BS 110. R: Not open to freshmen and sophomores. Climatic requirements, botany, morphology, production practices, uses, and economic and cultural importance.
QP: HRT 201 or BOT 205 QA: HRT 462

480. Woody Plant Physiology
Spring, 3(3-0) Interdepartmental with Forestry.
QP: HRT 301 QA: HRT 411

482. Handling and Storage of Horticultural Crops
Fall of odd-numbered years, 3(2-0)
P: BOT 105 or BS 110. R: Not open to freshmen and sophomores. Biological principles involved in quality maintenance of horticultural products. Control of deterioration during harvesting, handling, transport, and storage. Field trips required.
QP: BOT 205 or BS 210 QA: HRT 416

486. Biotechnology in Agriculture: Applications and Ethical Issues
Spring of odd-numbered years, 3(0-0)
Interdepartmental with Philosophy, Crop and Soil Sciences, and Forestry.
P: BS 111 or BOT 105. R: Not open to freshmen and sophomores. Current and future roles of biotechnology in agriculture: scientific basis, applications. Environmental, social, and ethical concerns.
QP: BOT 205 or BS 211 QA: HRT 486

488. Horticultural Management
Spring, 3(3-0)
P: HRT 202; EC 201 or EC 202; one 300 or 400 level HRT course. R: Open only to seniors in Horticulture. Integration of physiological, genetic, economic and production principles to develop a horticultural business plan. Management techniques. Environmental impacts of business and production practices.
QP: HRT 201, HRT 221, EC 201 or EC 202

490. Independent Study in Horticulture
Fall, Spring, Summer, 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course.
P: HRT 202. R: Approval of department; application required.
Independent study of horticulture on a field, laboratory or research program of special interest to the student.
QP: HRT 201, HRT 221 QA: HRT 330

491. Selected Topics in Horticulture
Fall, Spring, 1 to 6 credits. A student may earn a maximum of 8 credits in all enrollments for this course.
P: HRT 202. R: Not open to freshmen and sophomores. Selected topics in horticulture of current interest and importance.
QA: HRT 331

801. Research Procedures in Plant Science
Spring, 3(2-2)
P: STT 425
Applications of epistemology and logic in plant science research. Classical research methods. Hypotheses. Analysis of laboratory, storage, greenhouse, and field experiments.
QA: HRT 401

802. Growth and Development of Horticultural Crops
Spring of odd-numbered years, 3(2-2)
P: BOT 105. R: Not open to freshmen and sophomores. Physiology of growth, flowering, fruiting, senescence, bud and seed dormancy, apical dominance of horticultural crops.
QA: HRT 508

803. Postharvest Physiology
Spring of odd-numbered years, 3(2-2)
P: BOT 105. R: Not open to freshmen and sophomores. Physiology, biochemistry and molecular biology of maturation, ripening and senescence of harvested horticultural crops.
QA: HRT 825
819. Advanced Plant Breeding
Fall, Spring, Summer. 1 to 3 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. 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.

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, Spring, 3(0-0)
R: Open only to freshmen.
Survey of the hospitality industry, including the organization of food and beverage service. Planning and control of physical, mechanical, and electrical systems.
QF: HRI 107

201. Selected Topics in Plant Breeding
Fall, Spring, Summer. 1 to 3 credits.
A student may earn a maximum of 6 credits in all enrollments for this course.
R: Approval of department.

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.

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.
QF: 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.
R: Open only to graduate students in Plant Breeding and Genetics.
Approval of department.
Selected topics in plant breeding.
QF: HRT 815

202. Management of Lodging Facilities
Spring, 3(3-0)
R: HRI 200, one ISP course.
Operational management and functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
QF: HRI 107

203. Quality Food Management
Spring, 3(3-0)
R: HRI 200, one ISP course.
Standards and management of sanitation, nutrition, and other quality issues in food and beverage service. Planning and control of physical, mechanical, and electrical systems.
QF: HRI 107

305. Hospitality Managerial Accounting
Fall, Spring, 3(0-0)
R: ACC 201, CPS 110 or CPS 130, HRI 200, STT 315 or concurrently, or by permission of the instructor.
Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
QF: ACC 201, STT 315, HRI 107, CPS 110 or CPS 130: HRI 203

306. Organizational Behavior in the Hospitality Industry
Spring, 3(3-0)
R: ML 300, MGT 302, HRI 257.
Open only to juniors and seniors in the School of Hotel, Restaurant, and Institutional Management.
Principles of management accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
QF: MGT 302, HRI 257, ML 300 or HRI 375: HRI 307

357. Hospitality Information Systems
Fall, Spring, 3(3-0)
R: HRI 257; CPS 100 or CPS 190.
Open only to majors in Hotel and Restaurant Management.
Technology for gathering, analyzing, storing, and communicating information within the hospitality industry.
QF: HRI 257, HRI 263, EC 201: HRI 337

345. Quantity Food Production Systems
Fall, Spring, 3(0-0)
R: HRI 255.
Open only to juniors and seniors in Hotel, Restaurant, and Institutional Management.
Emerging topics or issues confronting the hospitality service industry.
QF: HRI 307: HRI 495

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