Descriptions — Hotel, Restaurant and Institutional Management

Courses

353. Professional Work Experience I (W)
Fall, Spring, Summer. 1(1-0)
P: HRI 300. R: Completion of Tier I writing requirement.
Work and training in hospitality management and supervision. Written report detailing work experience.

454. Professional Work Experience II (W)
Fall, Spring, Summer. 3(1-0)
P: HRI 353. R: Only open to juniors and seniors. Completion of Tier II writing requirement.
Professional workplace experience involving planning, controlling, staffing, and organizing. Professionally written reports detailing experiences required.

473. Hospitality Industry Research
Fall, Spring, Summer. 4(1-0)
P: HRI 317, SFT 315. R: Open only to seniors. Not open to students with credit in ML 317.
Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.

475. Innovations in Hospitality Marketing
Fall, Spring. 3(3-0)
P: ML 300, HRI 317, HRI 473 or concurrently. R: Open only to seniors.
Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.

482. Hospitality Managerial Finance
Fall, Spring, Summer. 3(3-0)
P: FI 311. R: Open only to seniors.
Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.

489. Policy Issues in Hospitality Management
Fall, Spring. 3(3-0)
P: HRI 302, HRI 317, 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.

490. Independent Study
Fall, Spring, Summer. 1 to 3 credits.
Supervised research in hospitality management and operations.

491. Current Topics in Hospitality Industry
Spring. 3(3-0)
P: HRI 307. R: Open only to seniors.
Emerging topics or issues confronting the hospitality service industry.

807. Workforce Management in the Hospitality Industry
Fall. 3(3-0)
P: Open only to graduate students in Business.
Identifying and solving hospitality workforce problems. Topics include labor turnover, interpersonal and organization communication.

837. Hospitality Computer Information Systems
Spring. 3(3-0)
P: Open only to graduate students in College of Business.
Overview of computer systems and networks designed for the hospitality industry.

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.

882. Financial Management in the Hospitality Industry
Spring. 3(3-0)
P: ACC 240, FI 250. 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.

885. Seminar in Food and Beverage Systems Management
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.
Faculty-supervised independent study.

HUMAN ECOCIOGY

HEC

College of Human Ecology

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

290. Independent Study
Fall, Spring. 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

HED

Department of Human Environment and Design
College of Human Ecology

121. Apparel I: Two-Dimensional Design
Fall. 3(0-0)
Design fundamentals and creative problem solving in apparel design. Visual communication of design ideas through apparel rendering.

140. Design for Living
Fall, Spring, Summer. 3(3-0)
Interior design from the human ecological perspective. The reciprocal impact of the designed environment on human behavior, design terminology, and the design process.

142. Design Theory Studio
Fall, Summer. 3(0-0)
P: HED 140 or concurrently. R: Open only to Interior Design students.
Design elements and principles in creative problem solving.

150. Interior Design Drafting
Spring. 3(1-4)
R: Open only to Interior Design students.
Drafting and two-dimensional drafting for interior design.

152. Interior Environments
Fall, Spring. 4(4-0)
Interior design fundamentals and human behavior. Selection of textiles, materials and components of the built environment.

222. Apparel II: Introduction to Three Dimensional Design
Spring. 3(3-0)
P: HED 121.
Garment structuring; pattern development using two-dimensional and three-dimensional styling techniques.

231. Textiles I: Introductory Textile Science
Fall. 3(3-2)
P: CRM 141, CEM 161.

240. Computer Aided Design for Interior Designers
Fall. 3(3-0)
R: Not open to freshmen.
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.

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.

250. Structural Systems in Interior Design
Spring. 3(1-4)
P: HED 240, HED 242, C: HED 252.
Structural principles of interior design.

252. Interior Design Synthesis I
Spring. 4(1-6)
P: HED 242; HED 152 or concurrently. 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.

261. Introduction to Merchandising Management
Fall, Spring. 3(3-0)
R: Not open to freshmen.
Retailing of goods and services. Retail industry structures, location, pricing, promotion, and management.