

**Descriptions — Hotel, Restaurant and Institutional Management
of
Courses**

353. Professional Work Experience I (W)
Fall, Spring, Summer. 1(1-0)
P: HRI 200. 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. 1(1-0)
P: HRI 353. R: Open only to juniors and seniors. Completion of Tier I writing requirement.
Professional workplace experience involving planning, controlling, staffing, and organizing. Professionally written reports detailing experiences required.

473. Hospitality Industry Research
Fall, Spring. 3(3-0)
P: HRI 337, STT 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 307, 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.

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.

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.

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)
R: Open only to graduate students in Business.
Identifying and solving hospitality workforce problems. Topics include leader tip styles, interpersonal and organization communication.

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.

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 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.

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.

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.

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.

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 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.

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(0-6)
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 drawing 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(0-6)
P: HED 121.
Garment structuring; pattern development using two-dimensional and three-dimensional styling techniques.

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.

240. Computer Aided Design for Interior Designers
Fall. 3(0-6)
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 freshman.
Retailing of goods and services. Retail industry structure, location, pricing, promotion, and management.