HOSPITALITY BUSINESS

School of Hospitality Business
The Eli Broad College of Business and The Eli Broad Graduate School of Management

200. Introduction to the Hospitality Industry
Fall, Spring. 3(3-0)
R: Open only to freshmen and sophomores. 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.

237. Management of Lodging Facilities
Spring. 3(3-0)
P: HB 200, one ISP course. R: Open only to freshmen, sophomores and juniors. Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.

265. Quality Food Management
Spring, 3(3-0)
P: HB 209, one ISP course. R: Open only to sophomores and juniors. Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.

302. Hospitality Managerial Accounting
Fall, Spring. 3(3-0)
P: ACC 201; CPS 101; HB 200; Spring. 3(3-0) or concurrently. R: Open only to juniors and seniors. Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.

307. Organizational Behavior in the Hospitality Industry
Spring, 3(3-0)
P: MSC 300, MGT 392; HB 237. R: Open only to juniors and seniors. Human resource management and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.

337. Hospitality Information Systems
Fall, Spring. 3(3-0)
P: HB 237, CPS 101. Technology for gathering, analyzing, storing and communicating within the hospitality industry.

345. Quantity Food Production Systems
Fall, Spring. 3(1-4)
P: HB 265. R: Open only to juniors and seniors. Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.

353. Professional Work Experience I (W)
Fall, Spring, Summer. 1(1-0)

454. Professional Work Experience II (W)
Fall, Spring, Summer. 1(1-0)
P: HB 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: HB 337, STT 315. R: Open only to seniors. Not open to students with credit in MSC 317. Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.

475. Innovations in Hospitality Marketing
Fall, Spring. 3(3-0)
P: MSC 300, HB 307; HB 470 or concurrently. R: Open only to seniors. Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.

492. Hospitality Managerial Finance
Fall, Spring, Summer. 3(3-0)
P: EI 511. 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. 3(1-4)
P: HB 302, HB 307; HB 345. R: Open only to seniors in Hospitality Business. Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.

498. Policy Issues in Hospitality Management
Fall, Spring. 3(3-0)
P: HR 482, HB 454. R: Open only to seniors in Hospitality Business. Not open to students with credit in MST 409. Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion and written reports.

500. Independent Study
Fall, Spring. 1 to 3 credits. R: Open only to graduate students in College of Business. Approval of school. Faculty-supervised independent study.

HUMAN ECOLOGY

College of Human Ecology

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

290. Independent Study
Fall, Spring, Summer. 1 to 6 credits. R: Open only to graduate students in College of Human Ecology. Individual study of interdisciplinary topics related to the human ecology perspective under the guidance of a faculty member.