

941. Quantitative Genetics in Plant Breeding
Spring of even-numbered years. 3(3-0) Interdepartmental with Crop and Soil Sciences, and Forestry. Administered by Crop and Soil Sciences.
P: CSS 450, STT 422.
Theoretical genetic basis of plant breeding with emphasis on traits exhibiting continuous variation. Classical and contemporary approaches to the study and manipulation of quantitative trait loci.

943. Techniques of Analyzing Unbalanced Research Data
Spring. 4(4-0) Interdepartmental with Animal Science, Forestry, Crop and Soil Sciences, and Fisheries and Wildlife. Administered by Animal Science.
P: STT 464. R: Open only to graduate students in the College of Agriculture and Natural Resources.
Linear model techniques to analyze research data characterized by missing and unequal number of observations in classes. Simultaneous consideration of multiple factors. Estimable comparisons. Hypothesis testing. Computational strategies. Variance and covariance components. Breeding values.

999. 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.

HOSPITALITY BUSINESS HB

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. 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 200, one ISB 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; STT 315 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 302; 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. 3(3-0)
P: HB 237; CPS 101.
Technology for gathering, analyzing, storing and communicating information 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)
P: HB 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: 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 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: 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.

489. Policy Issues in Hospitality Management
Fall, Spring. 3(3-0)
P: HB 482, HB 454. R: Open only to seniors in Hospitality Business. 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: HB 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 leadership 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 HB 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.