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(3-4)  
P: HB 285. 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. (1-0)  

354. Professional Work Experience II (W)  
Fall, Spring, Summer. (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 received.

363. 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: MSCI 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.

482. Hospitality Managerial Finance  
Fall, Spring, 3(3-0)  
P: FI 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, Summer. 3(3-4)  
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 MOT 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.  
Faculty-supervised independent study.

HUMAN ECOLOGY — Descriptions of Courses

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 leadership styles, 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)  
P: 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)  
P: 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.  
Faculty-supervised independent study.

HUMAN ECOLOGY — Descriptions of Courses

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

290. Independent Study  
Fall, Spring, Summer. 1 to 6 credits.  
Faculty-supervised independent study.