Horticulture—HRT

891A Selected Topics in Horticulture
Fall, Spring, Summer. 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 Horticulture. Approval of department. Horticultural science topics of current interest and importance.

891B Selected Topics in Plant Breeding and Genetics
Fall, Spring, Summer. 1 to 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry; R: Open only to graduate students in Plant Breeding and Genetics or Genetics. Approval of department. Selected topics in plant breeding.

892 Plant Breeding and Genetics Seminar
Fall, Spring. 1(1-0) A student may earn a maximum of 8 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry. Experience in review, organization, oral presentation, and analysis of research.

894 Horticulture Seminar
Fall, Spring. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course. Experience in review, organization, oral presentation and analysis of research.

898 Master's Research
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department. Master's degree Plan B project.

899 Master's Thesis Research
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to graduate students in Horticulture. Master's thesis research.

941 Quantitative Genetics in Plant Breeding
Spring of even years. 3(3-0) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. P/NM: (CSS 450 and 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.

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. Doctoral dissertation research.

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. 3(3-0) R: Open only to freshmen or sophomores or approval of school. SA: HRI 200 Sectors, segments and disciplines of the hospitality and tourism industries. Impact of travel and tourism. Hospitality trends. Overview of accounting, marketing, and sales.

210 Introduction to the Casino Industry
Fall. 3(3-0) Social issues of gaming, casino games of chance, management controls and marketing plans.

211 Club Operations and Management
Spring of odd years. 3(3-0) Club operations and management. City, country, yacht, and athletic clubs. Field trips required.

237 Management of Lodging Facilities
Spring. 3(3-0) P/M: (HB 200) R: Open only to freshmen or sophomores or juniors. SA: HRI 237 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/M: (HB 200) R: Open only to freshmen or sophomores or juniors. SA: HRI 265 Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.

293 Cooperative Education for Business Students
Fall. 1(1-0) A student may earn a maximum of 3 credits in all enrollments for this course. Interdepartmental with Marketing and Supply Chain Management; Accounting; Economics; Finance; Management. Administered by Department of Marketing and Supply Chain Management. R: By permission of the Department only. Integration of pre-professional educational employment experiences in industry and government with knowledge and processes taught in the student's academic program. Educational employment assignment approved by the Department of Marketing and Supply Chain Management.

302 Hospitality Managerial Accounting
Fall. 3(3-0) P/M: (ACC 201 and CSE 101 or concurrently and HB 200) R: Open only to juniors or seniors. SA: HRI 302 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/M: (MGT 315 or concurrently) and completion of Tier I writing requirement. R: Open only to juniors or seniors in the College of Business. SA: HRI 307 Human resource management and interpersonal skills in the hospitality industry. Managing in a culturally diverse workplace.

320 Casino Operations and Management
Spring of even years. 3(3-0) P/M: (HB 210) Practices and problems associated with casino management, staffing, security, protection of table games, and control.

337 Hospitality Information Systems
Fall. 3(3-0) P/M: (HB 237 and CSE 101) SA: HRI 337 Technology for gathering, analyzing, storing and communicating information within the hospitality industry.

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

410 Casino Controls and Finance
Fall of odd years. 3(3-0) P/M: (ACC 201 and HB 210) Gaming regulation of the casino industry, casino cash controls, accounting controls, slot machine controls, financial reporting, requirements.

411 Hospitality Beverages
Spring of odd years. 3(3-0) P/M: (HB 200) Evaluation and selection of hospitality beverages. Geographical origins of beverages, beverage production, quality assessment, matching beverages with food, health and social considerations.

415 Total Quality Management in the Hospitality Industry
Fall. 3(1-4) P/M: (HB 265) R: Open only to seniors. SA: HRI 415 Total quality management and continuous quality improvement in the hospitality industry. Quality planning and control, assessment, customer surveys and feedback, cost of quality.

473 Hospitality Industry Research
Fall, Spring. 3(3-0) P/M: (MSC 300 and HB 307 and STT 315) R: Open only to seniors. SA: HRI 473 Not open to students with credit in MSC 317 or STT 317. Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.

475 Innovations in Hospitality Marketing
Fall, Spring. 3(3-0) P/M: (MSC 300 and HB 307 and HB 473) R: Open only to seniors. SA: HRI 475 Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.
HED–Human Environment and Design

HUMAN ENVIRONMENT AND DESIGN

Department of Human Environment and Design

College of Human Ecology

121 Apparel I: Two-Dimensional Design
Fall. 3(1-4) P.M: CSE 101 or concurrently)
Design fundamentals and creative problem solving in apparel design. Visual communication of design ideas through apparel rendering and computer graphics.

140 Design for Living
Fall, Spring. 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, Spring, Summer. 3(0-6) P.M: (HED 140 or concurrently) R: Open only to students in the Interior Design major.
Design elements and principles in creative problem solving.

150 Interior Design Drafting
Fall, Spring. 3(1-4) R: Open only to students in the Interior Design major.
Drafting and two-dimensional drawing for interior design.

152 Interior Environments
Fall. 4(4-0)
Interior design fundamentals and human behavior.
Space planning, furnishing, and selection of materials and components for residential and commercial interiors.

222 Apparel II: Introduction to Three-Dimensional Design
Spring. 3(0-6) P.M: (HED 121) R: Not open to freshmen.
Garment structuring: pattern development using two-dimensional and three-dimensional styling techniques.

231 Textile Materials
Fall, Spring. 4(4-0) R: Not open to freshmen.

232 Textile Design
Spring. 3(1-4) P.M: (HED 121 and HED 231) R: Not open to freshmen.
Textile surface design, knit and woven fabric development, and computer-aided textile design.

240 Computer-Aided Design for Designers
Fall, Spring. 3(1-4)
Introduction to computer-aided design applications.

250 CAD and Structural Systems
Fall, Spring. 3(1-4) P.M: (HED 240)
Application of computer-aided design and structural principles in generating design solutions.

HED–Human Environment and Design

HUMAN ECOLOGY HEC

College of Human Ecology

101 Applications in Human Ecology
Fall. 2(2-0) R: Open only to freshmen.
Historical and philosophical foundations of human ecology. Exploration of the university as a human ecological system and the ways in which students adapt to and shape their first-year experience.

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.

491 International Studies in Human Ecology (MTC)
Fall, Spring, Summer. 2 to 4 credits. A student may earn a maximum of 8 credits in all enrollments for this course. P.NM: One IAS course or One IAH course. R: Not open to freshmen.

497 Human Ecology Topics
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 9 credits in all enrollments for this course. R: Professional experience in the topic area. Application of human ecological principles to current issues affecting children, youth, and families in their communities.

HED–Human Environment and Design