493 Professional Internship in Horticulture
Fall, Spring, Summer. 3 credits. A student may earn a maximum of 6 credits in all enrollments for any or all of these courses: ABM 493, AEE 493, ANR 493, ANS 493, CSS 493, EEP 493, FIM 493, FW 493, HRT 493, PKG 493, PLP 493, PRR 493, and RD 493.

Professional career related work experience supervised by a professional horticulturist. Requires 40 hrs per week for 12 to 14 weeks. Must enroll semester prior to completing work experience.

494 Industry Master’s Apprenticeship
Fall, Spring, Summer. 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P.M: (HRT 433 and HRT 433L) or (HRT 435 and HRT 435L) R: Open only to students in the IAT Viticulture and Enology program. Approval of department: application required. A focused and supervised work experience with a grape or wine industry master. Intensive training in vineyard or winery techniques, operations and management.

HOSPITALITY HB BUSINESS

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

100 Introduction to Hospitality Business
Fall, Spring. 2(2-0) R: Open only to freshmen or sophomores. Open to juniors or seniors in the Hospitality Business major. SA: HRI 200, HB 200


105 Service Management Principles
Fall, Spring. 2(0-2) R: (HB 100) R: Open to freshmen or sophomores. Open only to juniors or seniors in the Hospitality Business major.


201 Hospitality Business Professional Development I
Fall, Spring. 1(1-0) P.M: (HB 100) R: Completion of Level I internship. R: Open only to Hospitality Business majors.

Self-assessment of personal and professional interests, values, and skills. Definition of professional goals. Career planning.

210 Introduction to the Casino Industry
Fall of odd years. 3(3-0)

Social issues of gaming, casino games of chance, management controls and marketing plans.

237 Management of Lodging Systems
Fall, Spring. 3(3-0) P.M: (HB 100) R: Not open to seniors. SA: HRI 237

Interrelated systems in lodging operations. Front desk, reservations, housekeeping, private branch exchange (PBX) telecommunications, guest services and security. Segmentation of lodging products and associated management challenges.

265 Food Management: Safety and Nutrition
Spring. 3(3-0) P.M: (HB 100) R: Not open to seniors. 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.

267 Management of Food and Beverage Systems
Fall, Spring. 3(3-0) P.M: (HB 100) R: Not open to seniors.

Principles of menu planning, designing and pricing. Control of food and beverage products during purchasing, receiving, storing and issuing. Labor control principles. Control of revenue during sale. Food and beverage segment overview.

293 Cooperative Education for Business Students
Fall, Spring. 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, Spring. 3(3-0) P.M: (ACC 201 and CSE 101 or concurrently and STT 201) and (HB 100) R: Open only to juniors or seniors in the Hospitality Business major. SA: HRI 302

Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and ethics.

307 Hospitality Human Resources (W)
Fall, Spring, Summer. 3(3-0) P.M: (HB 100 and HB 105 and HB 201) R: Completion of Level I internship. R: Open only to juniors or seniors in The School of Hospitality Business. SA: HB 201 or FI 311 or FI 320.

Human resource management and interpersonal skills in the hospitality industry. Managing in a culturally diverse workplace.

311 Hospitality Finance
Fall, Spring, Summer. 3(3-0) P.M: (HB 302) R: Open only to Hospitality Business majors. Not open to students with credit in FI 201 or FI 311 or FI 320.

Optimal management of a hospitality firm’s assets and financing requirements. Analysis of financial statements, financial markets, risk, valuation, short-term and long-term financing and investment.

320 Casino Operations and Management
Fall of even years. 3(3-0) P.M: (HB 210) R: Open only to students in the Hospitality Business major.

Practices and problems associated with casino management. Staffing, security, protection of table games, and control.

321 Club Operations and Management
Spring of odd years. 3(3-0) P.M: (HB 100 and HB 105) R: Open only to students in the Hospitality Business major. SA: HB 211

Club operations and management. City, country, yacht, and athletic clubs. Field trips required.

337 Hospitality Information Systems
Fall, Spring. 3(3-0) P.M: (HB 237 and CSE 101) R: Open only to juniors or seniors in the Hospitality Business major.

Technology for gathering, analyzing, storing and communicating information within the hospitality industry.

345 Quantity Food Production Systems
Fall, Spring. 3(1-4) P.M: (HB 265) R: Open only to juniors or seniors in the Hospitality Business major. 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.

349 Facilities Maintenance and Systems
Fall, Spring. 3(3-0) P.M: (HB 237) R: Open only to juniors or seniors in the Hospitality Business major.

Managing the physical plant of a hospitality business. Key systems, safety, preventive maintenance, energy conservation.

370 Hospitality Business v-Commerce
Spring. 3(3-0) P.M: (HB 337) R: Not open to freshmen.

Technology and marketing considerations for automatic merchandising in the hospitality industry.

375 Hospitality Marketing
Fall, Spring. 3(3-0) P.M: (HB 337) R: Open only to juniors or seniors in The School of Hospitality Business. Not open to students with credit in MSC 300 or MSC 327.

Marketing of hospitality products and services in an increasingly competitive, global, and culturally diverse market.

376 Hospitality Sales Process
Fall. 3(3-0) P.M: (HB 375) R: Open only to juniors or seniors in The School of Hospitality Business. Not open to students with credit in MSC 313.

Management of the sales process in the hospitality industry.

380 Meeting and Event Planning and Management
Spring. 3(3-0) P.M: (HB 375 or concurrently) R: Open only to juniors or seniors in the Hospitality Business major.

Planning, developing, budgeting, promoting, delivering, and evaluating meetings or special events in the hospitality industry.

382 Hospitality Business Real Estate Development
Fall of even years. 3(3-0) P.M: (HB 311) R: Open only to juniors or seniors in the Hospitality Business major.

Process of planning and developing a commercial real estate project: conceptualization and planning, feasibility, commitment, design layout and construction, and management and operation.
Evaluation and selection of hospitality beverages. Emphasis on foodservice team projects.

489 Hospitality Business Strategy (W)
Fall, Spring. 3(3-0) P.M: (HB 307 and HB 311 and HB 375) R: Completion of Level I and Level II internship. Open only to seniors in The School of Hospitality Business. Focus on decision-making models. Case study analysis, discussion and report writing.

490 Independent Study
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 seniors in The School of Hospitality Business. Approval of School. SA: HRI 490

491 Current Topics in Hospitality Business
Fall, Spring. 3(3-0) P: Open only to seniors in The School of Hospitality Business. SA: HRI 491 Emerging topics or issues confronting the hospitality service industry.

500 Interior Design
Fall, Spring, Summer. 3(3-0) R: Open only to seniors in the Interior Design major. Design elements and principles in creative problem solving.

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

HUMAN ECOCOLOGY

College of Human Ecology

101 Applications in Human Ecology
Fall, Spring. 3(2-2) 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.