HED—Human Environment and Design

401 Hospitality Business Professional Development II
Fall, Spring. 1(1-0) P:M: (HB 307) RB: Completion of Level II internship. R: Open only to Hospitality Business majors.

405 Advanced Management of Food and Beverage Systems
Fall. 3(3-0) P:M: (HB 267 and HB 345) R: Open only to juniors or seniors in the Hospitality Business major.

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) R: Open only to seniors or graduate students in the Hospitality Business major.
Evaluation and selection of hospitality beverages. Geographical origins of beverages, beverage production, quality assessment, matching beverages with food, health and social considerations.

415 Managing Quality in Hospitality Businesses
Fall. 3(3-0) P:M: (HB 307 and HB 375)
Quality management and leadership in hospitality businesses. Quality planning and improvement, assessment, internal and external customer surveys and feedback, costs of quality, strategic quality planning.

447 Hospitality Business Law
Fall, Spring. 3(3-0) P:M: (HB 265 and HB 307) R: Open only to seniors or graduate students in The School of Hospitality Business.
SA: GBL 447
Legal aspects of hospitality industry, including structure of the U.S. legal system, contracts, torts, discrimination, property and product liability. Administrative law and government regulation of the industry.

460 International Lodging Development and Management
Fall of odd years. 3(3-0) P:M: (HB 237 and HB 311) R: Open only to juniors or seniors in the Hospitality Business major.
Global perspective of the lodging industry. International lodging companies, risks and barriers of developing and managing lodging properties internationally, financing international hotels, strategic alliances between international partners, differences in managing lodging properties in a global environment.

473 Hospitality Industry Research
Fall of even years. 3(3-0) P:M: (HB 337) R: Open only to juniors or seniors in the Hospitality Business major.
Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.

475 Applied Hospitality Marketing in Food Service
Spring. 3(3-0) P:M: (HB 267 and HB 375) R: Open only to seniors in the Hospitality Business major. Not open to students with credit in HB 476.
Application of marketing principles in the food service industry. Identifying, influencing and satisfying demand for food products and services.

476 Applied Hospitality Marketing in Lodging
Fall. 3(3-0) P:M: (HB 237 and HB 375) R: Open only to seniors in the Hospitality Business major.
Not open to students with credit in HB 476.
Application of marketing principles in the lodging industry. Identifying, influencing and satisfying demand for lodging products and services.

482 Advanced Hospitality Finance
Spring. 3(3-0) P:M: (HB 311) R: Open only to juniors or seniors in the Hospitality Business major.
SA: HRI 482
Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.

485 Hospitality Foodservice Operations
Fall, Spring. 3(1-4) P:M: (HB 345) R: Open only to seniors in The School of Hospitality Business.
SA: HRI 485
Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.

489 Hospitality Business Strategy (W)
Fall, Spring. 3(0-6) P:M: (HB 307 and HB 311 and HB 375) RB: Completion of Level I and Level II internship. R: Open only to seniors in The School of Hospitality Business.
Management problems and issues in the hospitality industry. 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 juniors or seniors in The School of Hospitality Business. Approval of School. SA: HRI 490
Supervised research in hospitality management and operations.

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

HUMAN ECOLOGY

101 Applications in Human Ecology
Fall. 2(2-0) R: Open only to freshmen.
Introduction to human ecology and the principles 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.

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

140 Design for Living
Fall, Spring, Summer. 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 seniors 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 seniors in the Interior Design major.
Drafting and two-dimensional drawing for interior design.

200 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.

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

HUMAN ENVIRONMENT AND DESIGN

Department of Human Environment and Design
College of Human Ecology

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.

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

HUMAN ECOLOGY

HEC
Human Environment and Design—HED

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

232 Textile Design
Fall, 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, Summer. 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.

252 Interior Design Synthesis I
Spring. 4(1-6) P:M: (HED 140 and HED 142 and HED 150 and HED 152 and HED 231) R: Open only to sophomores or juniors or seniors in the Interior Design major.
Design process with emphasis on problem resolution for residential and commercial interiors.

261 Introduction to Merchandising Management
Fall, Spring. 3(3-0)
Retailing of goods and services. Retail industry structure, location, pricing, promotion, and management.

323 Apparel III: Advanced Three-Dimensional Design
Spring. 4(1-6) P:M: (HED 222 and HED 240)
Structural principles and computer-aided design applications for apparel designers.

340 Interior Design Specifications and Workroom Practices
Fall. 3(2-2) P:M: (HED 252) and completion of Tier I writing requirement. R: Approval of department.
Specifications and workroom practices used for fabrication and installation of design solutions for interior spaces. Field trip required.

342 Interior Design: Human Dimensions
Fall. 3(2-2) P:M: (HED 252) R: Approval of department.
Human dimensions as determining factors in designing human environments. Standards and concepts of universal fit.

343 Interior Design Presentation and Media
Fall. 3(0-6) P:M: (HED 252) R: Open only to juniors or seniors in Interior Design and approval of department. SA: HED 242
Design, communication through two- and three-dimensional drawings in media. Presentation procedures and techniques.

344 History of Interior Design: Ancient Through Rococo
Fall. 3(3-0) R: Not open to freshmen.
Historical development of furniture, textiles, and other decorative arts in interior design and architecture.

350 Interior Design Lighting and Environmental Systems
Spring. 3(2-2) P:M: (HED 340 and HED 342 and HED 343) R: Approval of department.
Lighting and environmental systems including light, ventilation, acoustics, heating, and cooling. Integration of lighting and environmental systems with interior space.

352 Interior Design Synthesis II
Spring. 4(1-6) P:M: (HED 340 and HED 342 and HED 343) R: Approval of department.
Concept development and problem solving in design of interior spaces to meet human and environmental needs. Cultural diversity and client interaction.

354 History of Interior Design: Neo-Classical Through Modern
Spring. 3(3-0) R: Not open to freshmen.
Historical development of furniture, textiles, and the other decorative arts from the neoclassical through the modern period. Major social, cultural, and psychological influences.

362 Human Resources and Professional Practice in Merchandising Management
Spring. 3(3-0) P:M: (HED 261) and completion of Tier I writing requirement. SA: HED 262
Strategies for managing employees and for coping with conflict, harassment, and discrimination. Team building, problem-solving and evaluation of skills necessary to compete professionally.

363 Promotional Strategies in Merchandising
Spring. 3(3-0) P:M: (HED 261) R: Open only to juniors or seniors.
Development and implementation of promotional strategies. Consumption decision-making.

371 Merchandise Planning and Buying
Fall, Spring. 4(4-0) P:M: (HED 261 and MSC 327) and (ACC 201 or ACC 230) and (CSE 101 or CSE 131) and (MTH 106 or MTH 110 or MTH 114 or MTH 116 or MTH 124 or MTH 132 or MTH 201 or STT 200 or STT 201) and completion of Tier I writing requirement.
Calculations and computer application in the planning and control of merchandising budgets.

373 Merchandising Management Entrepreneurship
Fall. 3(3-0) P:M: (HED 261) R: Open only to juniors or seniors.
Small retailing and service businesses and the economy. Problems and strategies for effective management. New venture creation.

393 Introduction to Professional Practice
Fall. 1(1-0)
Introduction to the design profession and its opportunities, focusing on career planning and preparation.

424 Apparel IV: Functional Design
Spring. 3(3-0) P:M: (HED 231 and HED 323) and completion of Tier I writing requirement.
Apparel design to meet specialized needs.

425 Apparel V: Design Studio
Spring. 3(0-6) A student may earn a maximum of 6 credits in all enrollments for this course. P:M: (HED 222 and HED 235) RB: (HED 424 or concurrently)
Execution of original apparel designs in appropriate end use fabric.

426 History of Dress and Textiles
Fall. 3(3-0) R: Not open to freshmen or sophomores.
History of dress and textiles as a reflection of the cultural milieu.

430 Dress, Culture, and Human Behavior
Fall. 4(4-0) R: Not open to freshmen or sophomores. SA: HED 420
Dress as an expression of self and reflection of society and culture. Effect of dress on human behavior at the personal, interpersonal, and social organizational levels in Western and non-Western societies.

431 Ecology of the Global Textile and Apparel Complex
Fall. 3(3-0) R: Not open to freshmen or sophomores.
Softgoods industry, U.S. and global patterns of production, distribution, and consumption of textiles and apparel. Employment practices and international trade policy. Natural resource use and ecological consequences.

439 The Developing Professional in Apparel and Textiles
Spring. 4(4-0) P:M: (HED 323) and completion of Tier I writing requirement. R: Open only to seniors in the Apparel and Textile Design major.
Roles, ethics, and reflective practice of a professional in apparel and textiles. Resource identification, information retrieval, professional communication, and conflict management. Problem-solving in a professional team context. Capstone course.

440 Contemporary Design Issues
Spring. 2(2-0) P:M: (HED 442) and completion of Tier I writing requirement. Issues related to design professionals and their clients.

442 Interior Design Programming
Fall. 3(1-4) P:M: (HED 350 and HED 352) and completion of Tier I writing requirement. R: Approval of department.
Identifying, programming, and preparing schematics of the senior interior design project. Studio sketch portfolio guidelines. Site visits required.

452 Interior Design Synthesis III
Spring. 4(1-6) P:M: (HED 442) and completion of Tier I writing requirement. R: Approval of department.
Advanced studio processes for solving complex interior design problems. Professional practice standards, ethics and client interaction.

454 Design Communication Methods
Fall, Spring, Summer. 3(1-4) P:M: (HED 240 and HED 250)
Technical methods and techniques for communicating design concepts.

456 Interior Design Preservation and Conservation
Fall. 3(2-2) R: Open only to seniors in the Interior Design major or to master's students in the Interior Design and Facilities Management major.
The interior design component of the preservation movement. Historic restoration and adaptive reuse. Field trips required.
458  Housing from a Human Ecological Perspective  
Spring. 3(3-0) R: Not open to freshmen or sophomores.  
Impact of housing on human beings and families. Psychological and moral factors.

460  Retailing Information Systems  
Fall. 4(4-0) P:M: (CSE 101 or CSE 131) and (MTH 110 or MTH 116 or MTH 106 or MTH 114 or MTH 124 or STT 200 or STT 201) and (HED 371)  
Information needed to make effective retail decisions. Use of technology in collecting, analyzing, and interpreting retail systems data and in writing and presenting reports.

465  International Retailing  
Fall. 3(3-0) P:M: (HED 261) and (MSC 300 or MSC 327) and completion of Tier I writing requirement. R: Open only to juniors or seniors in Merchandising Management or Food Management.  
Influence of economic development on distribution and consumption. Retailing in the world market.

471  International Buying and Product Development  
Spring. 3(3-0) P:M: (HED 371)  

481  Merchandising Strategy Analysis  
Spring. 3(3-0) P:M: (HED 371) and (FI 201 or FI 320 or ABM 435) and completion of Tier I writing requirement. RB: (HED 363 and HED 373) or approval of department.  
Strategic and financial planning for retailers.

490  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: Not open to freshmen or sophomores. Approval of department.  
Supervised individual study in an area of human environment and design.

490H  Honors Independent Study  
Fall, Spring. 1 to 10 credits. A student may earn a maximum of 10 credits in all enrollments for this course. R: Open only to Honors students. Approval of department.  
Independent study of selected topics in human environment and design.

493A  Internship in Merchandising Management  
Fall, Summer. 3 to 8 credits. P:M: (HED 362 and HED 371) R: Approval of department.  
Supervised professional experience in a selected company which cooperates in offering students structured management activities.

493B  Internship in Apparel and Textile Design  
Fall, Spring. 3(3-0) R: Approval of department.  
Preprofessional experience in a selected business, industry, or community organization.

493C  Internship in Interior Design  
Summer. 3(0-5) P:M: (HED 393) R: Open only to juniors or seniors in the Interior Design major and approval of department.  
Preprofessional experiences in selected interior design business or community projects.

HUMAN NUTRITION HNF AND FOODS

Department of Food Science and Human Nutrition  
College of Human Ecology

150  Introduction to Human Nutrition  
Fall, Spring, Summer. 3(3-0) Interdepartmental with Food Science.  
Nutrition needs in life stages from a human ecological perspective. Domestic and international factors affecting the availability of a safe, nutritious food supply. Relationships of food choices to health and disease.

180  Preview of Nutritional Sciences  
Spring. 1(1-1) R: Open only to freshmen or sophomores.  
Overview of nutritional sciences as a preprofessional major. Introduces students to faculty nutrition research projects, enables students to participate in a directed research experience, and exposes students to various career opportunities.

300  Experimental Approaches to Foods  
Fall, Spring. 4(2-4) P:M: Completion of Tier I writing requirement. RB: (CEM 143) R: Open to only to juniors or seniors in the Department of Food Science and Human Nutrition.  
Effects of preparation methods and ingredient substitutions on chemical and physical properties of food constituents. Effects of changes in chemical and physical properties on functional and sensory attributes of foods.

311  Principles of Human Nutrition  
Spring. 3(3-0) P:M: (BMB 200)  
Identification, function and food sources of nutrients required by humans. Normal metabolism. Effects of deficiencies or excesses of specific nutrients on metabolism.

320  Basic Skills in Dietetic Practice  
Spring, Summer. 3(2-2) P:M: (HNF 150 or HNF 311) R: Open to sophomores or juniors or seniors in the Dietetics, Nutritional Sciences or Food Science majors. SA: HNF 220  
Nutrient composition of foods to meet nutritional needs for meal planning. Sources of reliable food and nutrition information. Evaluation and communication of scientific and consumer information. Concepts in nutritional epidemiology.

375  Community Nutrition  
Fall. 3(3-0) P:M: (HNF 150 or HNF 311)  
Human ecological approach to dietary and anthropometric assessment, intervention and evaluation of population groups. Policies, programs and resources available to address community nutritional needs.

400  Art and Science of Food Preparation  
Spring. 2(1-3) R: (HNF 350 or concurrently) R: Open only to seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.  
Art and science of food preparation in relation to cost, health, and historical, regional, ethnic, and religious customs. Product evaluation using sensory techniques. Lecture offered full semester; laboratory offered half of semester.

406  Sociocultural Aspects of Food  
Fall. Spring. 3(3-0) P:M: (HNF 150 or concurrently) RB: ISS course or concurrently. R: Open only to juniors or seniors.  

410  Sensory Assessment of Foods  
Spring. 2(1-2) R: (HNF 300 or FSC 401) and (STT 200 or STT 201 or STT 315 or STT 421 or STT 484) R: Open only to majors in the Department of Food Science and Human Nutrition.  
Discriminating, consumer and descriptive methods used to evoke, measure, analyze, and interpret sensory reactions to food characteristics.

440  Foodservice Operations  
Fall. 4(4-0) P:M: (FSC 342 or concurrently) RB: (HNF 150) R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major. SA: HNF 441  
Principles, processes and control strategies in foodservice operations. Menus planning, procurement, and on-premise storage and issuance. Purchasing, budgets, human resources, control management, ethics, marketing, production, safety and sanitation.

444  Computerized Foodservice Management Laboratory  
Fall, Spring. 2(1-2) P:M: (HNF 440 or concurrently) RB: Competency in computer spreadsheet applications. R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.  
Use of prototype management computer software for inventory management, recipe adjustment, recipe and menu precosting, nutrient analysis, cost analysis, accounting procedures, and other foodservice applications.

445  Foodservice Management Experience  
Fall, Spring. 2 credits. Spring: Total for both half-semesters. P:M: (HNF 440 or concurrently) RB: (MMG 205) R: Open only to seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major. Approval of department.  

453  Nutrition and Human Development  
Spring. 3(3-0) P:M: (HNF 150) and (PSL 250 or concurrently or PSL 431 or concurrently) SA: HNF 463, HNF 376  