811 Plant Developmental Genetics  
Spring, 3(2-2) Interdepartmental with Plant Biology. RB: (ZOL 341 and CSS 350) and (PLB 415 and ZOL 320)  
Genetic mechanisms controlling plant development. Model systems and internal, nonenvironmental factors. Methods for the study of plant development. The plant genome. Genetics underlying developmental diversity in higher plants.

816 Environmental Design Theory  
Fall, 3(3-0) Interdepartmental with Landscape Architecture; Park, Recreation and Tourism Resources; Human Environment and Design. Administered by Department of Geography. RB: Undergraduate design degree recommended. Differences between normative theories, scientific theories, models, and constructs. Exploration of normative theories related to thesis or practicum.

819 Advanced Plant Breeding  
Fall, 3(3-0) Interdepartmental with Crop and Soil Sciences; Forestry. RB: (CSS 450 and STT 422) Genetic expectations resulting from breeding strategies with cross- and self-pollinated crop plants. Germplasm collections, mapping populations, and modifications of reproductive biology useful for crop improvement.

820 Plant Reproductive Biology and Polyploidy  
Spring, 1 credit. Interdepartmental with Crop and Soil Sciences; Forestry; Plant Pathology; Plant Biology. RB: Introductory Genetics and Plant Biology. Genetic processes underlying variations in plant reproductive biology and polyploidy and the utilization of these characteristics in plant breeding.

821 Crop Evolution  
Spring, odd years, 1 credit. Interdepartmental with Crop and Soil Sciences; Forestry; Plant Pathology; Plant Biology. RB: Introductory Genetics and Plant Biology. Cultural and biological aspects of the evolution of domestic plants.

822 Historical Geography of Crop Plants  
Spring, odd years, 1 credit. Interdepartmental with Crop and Soil Sciences; Forestry; Plant Pathology; Plant Biology. RB: Introductory Genetics and Plant Biology. Development and spread of the major crop species.

827 Techniques in Cytogenetics  
Fall, odd years, 1(0-3) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. Preparation of chromosomes from commercially important plants for cytogenetic analysis.

833 Environmental Design Seminar  
Fall, 3(3-0) Interdepartmental with Landscape Architecture; Park, Recreation and Tourism Resources; Human Environment and Design. Administered by Department of Geography. RB: Undergraduate design degree. Development of a student-selected environmental design project in a collaborative setting.

837 Techniques of Analyzing Unbalanced Research Data  
Spring, 4(4-0) Interdepartmental with Animal Science; Crop and Soil Sciences; Forestry; Fisheries and Wildlife. Administered by Department of Animal Science. RB: (STT 464) R: Open only to graduate students in the College of Agriculture and Natural Resources. SA: ANS 943 Not open to students with credit in ANS 943. Linear model techniques to analyze biological research data characterized by missing and unequal number of observations in classes. Simultaneous consideration of multiple factors. Prediction of breeding values and estimation of population parameters from variance and covariance components.

839 Plant Breeding and Genetics Seminar  
Fall, 3(3-0) Interdepartmental with Plant Biology. RB: (ZOL 341 and CSS 350) and (PLB 415 and ZOL 320)  
Genetic mechanisms controlling plant development. Model systems and internal, nonenvironmental factors. Methods for the study of plant development. The plant genome. Genetics underlying developmental diversity in higher plants.

840 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. RB: Open only to graduate students in Horticulture. SA: BOT 863 Horticultural science topics of current interest and importance.
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Description</th>
<th>Prerequisites</th>
</tr>
</thead>
<tbody>
<tr>
<td>307</td>
<td>Hospitality Human Resources</td>
<td>Studies the human resource management and interpersonal skills in the hospitality industry.</td>
<td>(HB 100 and HB 105) R: Open only to juniors or seniors in The School of Hospitality Business.</td>
</tr>
<tr>
<td>311</td>
<td>Hospitality Finance</td>
<td>Focuses on the financial management and control in the Hospitality Business.</td>
<td>(HB 302) R: Open only to juniors or seniors in The School of Hospitality Business.</td>
</tr>
<tr>
<td>320</td>
<td>Casino Operations and Management</td>
<td>Studies the casino operations and management.</td>
<td>(HB 100) R: Open only to students in the Hospitality Business major.</td>
</tr>
<tr>
<td>326</td>
<td>Management of Lodging Systems</td>
<td>Studies the management of lodging systems.</td>
<td>(HB 100) R: Open only to seniors.</td>
</tr>
<tr>
<td>327</td>
<td>Management of Food and Beverage Systems</td>
<td>Studies the management of food and beverage systems.</td>
<td>(HB 100) R: Open only to seniors.</td>
</tr>
<tr>
<td>337</td>
<td>Hospitality Information Systems</td>
<td>Studies the hospitality information systems.</td>
<td>(HB 100) R: Open only to juniors or seniors in the Hospitality Business major.</td>
</tr>
<tr>
<td>341</td>
<td>Facilities Maintenance and Systems</td>
<td>Studies the facilities maintenance and systems.</td>
<td>(HB 100) R: Open only to juniors or seniors in the Hospitality Business major.</td>
</tr>
<tr>
<td>345</td>
<td>Quantity Food Production Systems</td>
<td>Studies the quantity food production systems.</td>
<td>(HB 100) R: Open only to seniors.</td>
</tr>
<tr>
<td>356</td>
<td>Meeting and Event Planning and Management</td>
<td>Studies the meeting and event planning and management.</td>
<td>(HB 375) R: Open only to juniors or seniors in The School of Hospitality Business.</td>
</tr>
<tr>
<td>382</td>
<td>Hospitality Business Real Estate Development</td>
<td>Studies the hospitality business real estate development.</td>
<td>(HB 311) R: Open only to juniors or seniors in the Hospitality Business major.</td>
</tr>
<tr>
<td>401</td>
<td>Hospitality Business Professional Development II</td>
<td>Studies the hospitality business professional development.</td>
<td>(HB 307) R: Open only to seniors or graduate students in the Hospitality Business major.</td>
</tr>
<tr>
<td>415</td>
<td>Managing Quality in Hospitality Businesses</td>
<td>Studies the managing quality in hospitality businesses.</td>
<td>(HB 307) R: Open only to seniors or graduate students in the Hospitality Business major.</td>
</tr>
<tr>
<td>447</td>
<td>Hospitality Business Law</td>
<td>Studies the hospitality business law.</td>
<td>(HB 307) R: Open only to seniors or graduate students in The School of Hospitality Business.</td>
</tr>
</tbody>
</table>

**HB 100** R: Open only to seniors in The School of Hospitality Business major.

**HB 105** R: Open only to juniors or seniors in The School of Hospitality Business major.

**ACC 201 and CSE 101** R: Open only to seniors in The School of Hospitality Business major.

**ACC 201 and CSE 201 and CSE 208** R: Open only to seniors in The School of Hospitality Business major.

**ACC 201 and CSE 302** Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and ethics.
460 International Lodging Development and Management
Fall of odd years. 3(3-0) P: (HB 237 and HB 311) R: Open only to juniors or seniors in the Hospitality Business major. Global perspective of the lodging industry. 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: (HB 325) 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: (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: (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: (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, Summer. 3(1-4) P: (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(3-0) P: (HB 307 and HB 311 and HB 375) R: 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. 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.

801 Seminar in Hospitality Business
Fall, Spring. 3(3-0). Issues of critical importance to hospitality business.

802 Hospitality Operations
Fall, Spring, 3(3-0). Hospitality business operational issues.

807 Workforce Management in the Hospitality Industry
Fall. 3(3-0) R: Open only to graduate students in Business. SA: HRI 807. 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. SA: HRI 837. Overview of computer systems and networks designed for the hospitality industry.

855 Marketing in the Hospitality Industry
Spring. 3(3-0) R: Not open to first-year graduate students. Open only to MBA students. SA: HRI 875. 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.

881 Financial Management in the Hospitality Industry
Spring. 3(3-0) SA: HRI 882. 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). Management principles and practices in quality food and beverage operations. Product, sales, income, and human resource strategies.

889 Hospitality Industry Field Study
Fall, Spring, Summer. 3 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: 12 credits graduate course work R: Open only to graduate students in the College of Business. Research on a current issue, problem or opportunity in a segment of the hospitality industry. Industry relationships and networking. Faculty supervision in a field setting.

890 Independent Study
Fall. Spring. 1 to 3 credits. A student may earn a maximum of 3 credits in all enrollments for this course. R: Open only to graduate students in the College of Business. Approval of school. SA: HRI 890. Faculty-supervised independent study.