

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.

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. RB: Professional experience in the topic area.
Application of human ecological principles to current issues affecting children, youth, and families in their communities.

HUMAN ENVIRONMENT AND DESIGN HED**Department of Human Environment and Design
College of Human Ecology**

121 Apparel I: Two-Dimensional Design
Fall, 3(1-4) P: (CSE 101 or concurrently) R: Open only to students in Apparel and Textile Design or approval of department.
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, 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: (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, Summer. 3(1-4) R: Open only to students in the Interior Design major.
Drafting and two-dimensional drawing for interior design.

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. 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: (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: (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 475.

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) 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.

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.

875 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.

882 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. RB: 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.