800 Seminar in Ancient Art  
Fall of even years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in the history of ancient painting, sculpture, or architecture.

810 Seminar in Medieval Art  
Spring of odd years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in Early Christian, Byzantine, or Medieval art.

820 Seminar in Italian Renaissance Art  
Spring of even years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in Italian art of the 14th, 15th, or 16th centuries.

830 Seminar in Baroque Art  
Fall. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Selected topics in the history of European art of the seventeenth and/or early eighteenth centuries.

840 Seminar in 19th Century Art  
Spring of even years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in the history of 19th-century painting, sculpture, or architecture.

850 Seminar in 20th Century Art  
Fall of odd years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Investigation of a topic in the history of 20th-century painting, sculpture, or architecture.

855 Seminar in American Art  
Spring of odd years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with American Studies. R: Approval of department.
Intensive investigation of a topic in the history of American art.

860 Seminar in Asian Art  
Fall of even years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in the history of Asian art.

870 Seminar in African Art  
Spring of odd years. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Intensive investigation of a topic in the history of African painting, sculpture, or architecture.

890 Independent Study  
Fall, Spring, Summer. 1 to 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department.
Special project, directed reading, and research arranged by an individual graduate student and a faculty member in areas supplementing regular course offerings.

891 Special Topics in History of Art  
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 15 credits in all enrollments for this course. R: Approval of department.
Special topics supplementing regular course offerings proposed by faculty on a group-study basis.

893 Museum Internship  
Fall, Spring, Summer. 2 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Arts and Letters. R: Open only to juniors or seniors or graduate students.
Activities, functions and organization of a museum.

899 Master's Thesis 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.
Directed research leading to a master's thesis, used in partial fulfillment of Plan A master's degree requirements.

204 Plant Propagation  
Spring. 2(2-3) SA: HRT 204L, HRT 104
Asexual propagation including rooting of cuttings, micropropagation, grafting, layering, and under- ground structures. Sexual propagation including seed germination, storage, and production. Offered first 10 weeks of the semester.

207 Horticulture Career Development  
Fall. (1-1-0)
Internship preparation and identification of employment opportunities. Career goal establishment, resume construction, correspondence development, personal budgeting, interview skills and strategies.

208 Pruning and Training Systems in Horticulture  
Spring of odd years. 3(2-2) Spring: MSU N.-Traverse City. R: Open only to students in the MSU-NMC IAT Applied Plant Science Program.

210 Nursery Management  
Fall. 3(2-3) P:M: (HRT 203 or concurrently and HRT 204 or concurrently) SA: HRT 071, HRT 310
Management of field and container grown nursery operations. Site selection and development, financing, legal restrictions, production practices, nutrition, irrigation, weed and pest control, modification of plant growth, storage, shipping, and marketing. Field trip required.

211 Landscape Plants I  
Fall. 3(2-3)
Identification, adaptation, and evaluation of shade trees, narrow-leaved evergreens, shrubs, woody vines, herbs, ornamental grasses, and herbaceous perennials.

212 Landscape Plants II  
Fall, Spring. 3(2-3)
Identification, adaptation, and evaluation of flowering trees and shrubs, broad-leaved evergreens, herbace- ous vines, ground covers, bulbs, wildflowers, ferns, and aquatic plants.

213 Landscape Maintenance  
Fall. 2(2-0) R: Open only to students in the Institute of Agricultural Technology.
Ornamental plant management. Plant growth and development related to pruning, fertilization, irri- gation, weed control, transplanting; development of landscape management specifications; integrated plant management and plant health care programs.

213L Landscape Maintenance Field Laboratory  
Fall. 1(0-2) P:M: (HRT 213 or concurrently) R: Open only to students in the Institute of Agricultural Technology.
Landscape maintenance. Site analysis. Pruning woody plants, transplanting by hand and mechanical tree spade, and planting techniques for ornamen- tals. Herbaceous perennial care. cutting back, divid- ing. Scouting as a component of integrated pest management and plant health care programs.
214 Landscape and Turfgrass Business Operations
Spring, 2(3-0) R: Open only to students in the Institute of Agricultural Technology. SA: AT 082 Not open to students with credit in AT 082. Organizing, marketing, and directing a business enterprise within the turf and landscape industry. Project estimating, bidding, payroll, equipment, and accounting. Offered first ten weeks of semester.

215 Landscape Industries Seminar
Fall, 1(0-2) RB: Interest or experience in the ‘green industries’. R: Open only to students in the Institute of Agricultural Technology. SA: HRT 064 Not open to students with credit in HRT 207 or HRT 064. Landscape, nursery and related ‘green industry’ firms. Career opportunities. Horticulture operations, products, services and marketing practices. Personal and professional development.

216 Landscape Construction
Fall, 3(2-2) R: Open only to students in the Institute of Agricultural Technology. SA: HRT 076 Not open to students with credit in HRT 076. Construction of installation techniques encountered in landscape development. Field installation of patios, retaining walls, ponds, and plant materials. Construction estimating and bidding procedures. Field trip required.

217 Landscape Plant Diagnostics
Fall of odd years, 3(2-2) Fall: Grand Rapids, MI. RB: Ornamental plant identification (host plant); basic plant science R: Open only to students in the Institute of Agricultural Technology. SA: HRT 063 Not open to students with credit in HRT 063. Problem diagnosis of insect pests, diseases and non-infectious disorders of woody and herbaceous ornamental plants. Plant and site inspection, sampling and testing techniques. Cultural, mechanical and chemical control strategies. Field trips required.

218 Landscape Irrigation
Spring, 3(3-3) Not open to students with credit in HRT 076. Design, installation and maintenance of irrigation systems for turfgrass and landscape plants. Design hydraulics, equipment selection, pump stations, water features, water quality and conservation. Offered the first ten weeks of the semester.

219 Landscape Computer Aided Design
Spring, 2(0-4) RB: (CSE 101) or (CSS 110) Computer Aided Design (CAD) for landscape design. Calculations, take offs, perspective drawings, AutoCAD and LandCAD software.

221 Greenhouse Structures and Management
Fall, 3(3-0) Planning and operation of a commercial greenhouse. Structures, coverings, heating, cooling, ventilation, irrigation, fertilization, root media, and pest control. Field trips required.

225A Basic Floral Design
Fall, Spring, 2(1-2) Principles and mechanics of floral design. Line and mass designs, symmetrical and asymmetrical designs. Contemporary techniques. Flower identification, Retail pricing. Laboratory fee required. First half of semester.

225B Advanced Floral Design
Fall, Spring, 2(1-2) P: (HRT 225A or concurrently) Marketing, selling, and designing flowers for weddings, funerals, and other special events. Identification, handling, and design use of fresh flowers and other materials. Laboratory fee required. Second half of semester.

290 Independent Study in Ornamental Horticulture
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to students in the Institute of Agricultural Technology. SA: HRT 075 Not open to students with credit in HRT 075. A planned learning experience developed by the student in cooperation with a faculty member.

291 Current Issues in Commercial Horticulture
Spring of even years, 2(2-0) Spring: MSU N-Traverse City. A student may earn a maximum of 4 credits in all enrollments for this course. R: Open only to students in the MSU-NMC IAT Applied Plant Science Program. Current topics related to commercial horticulture. Crop biology, Biotechnology. Applications of new technologies. Economic, environmental, social and legal concerns.

311 Landscape Design and Management Specifications
Spring, 4(3-2) Interdepartmental with Landscape Architecture. P: (HRT 211 and HRT 212 or concurrently) Landscape design techniques, spatial organization, plant selection, plant and site interaction. Relationship between design, construction and maintenance. Preparation of planting and maintenance specifications.

322 Floriculture Production I: Potted Plants and Cut Flowers
Fall, 3(1-4) P: (HRT 203 and HRT 203L and HRT 204 and HRT 204L and HRT 221 or concurrently) Commercial greenhouse and outdoor production of flowering and foliage potted plants and cut flowers. Plant identification, propagation, production, scheduling, and finishing procedures based on specific plant growth requirements. Field trips required.

323 Floriculture Production II: Herbaceous Perennials and Annuals
Spring, 3(2-3) P: (HRT 203 and HRT 203L and HRT 204 or concurrently and HRT 204L or concurrently) Commercial greenhouse and outdoor production of herbaceous perennials, annuals, and other plants typically sold in retail nurseries for outdoor gardens. Plant identification, propagation, production, scheduling, and finishing procedures based on specific plant growth requirements. Plant selection, marketing and retailing issues. Field trips required.

334 Current Issues in Viticulture and Enology
Spring of even years, 1(1-0) A student may earn a maximum of 3 credits in all enrollments for this course. R: Open only to students in the IAT Viticulture and Enology program. Grape, juice, and wine production. Current and new technologies. Wine sales and marketing. Vineyard and winery establishment and management. Presentations and discussions by MSU faculty and Michigan grape and wine industry professionals.

341 Vegetable Production and Management
Spring, 2(3-3) P: (HRT 203 and HRT 203L and HRT 204 or concurrently and HRT 204L or concurrently) SA: HRT 440, HRT 442 Field production of vegetable crops. Marketing systems, tillage practices, field establishment, cultural management, pest management, harvesting, and postharvest handling and storage. Field trip required.

382 Turfgrass Physiology
Spring, 2(3-3) Interdepartmental with Crop and Soil Sciences. Administered by Department of Crop and Soil Sciences. P: (CSS 232) Completion of Tier I writing requirement. RB: (PLB 105) SA: CSS 282, CSS 068 Not open to students with credit in CSS 332. Physiological principles of turfgrass growth and development. Water relations, light, temperature, respiration, photosynthesis, mineral nutrition, and hormone action. Impact of mowing, cultivation, and traffic on turfgrass growth. Offered first ten weeks of semester.

391 Special Topics
Fall, Spring. 1 to 2 credits. A student may earn a maximum of 9 credits in all enrollments for this course. Specific topics in horticulture of current interest and importance. Possible field trips.

394 Retail Florist Practicum
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 3 credits in all enrollments for this course. R: Approval of department; application required. Maximum of 6 credits may be earned in HRT 394 and HRT 493. SA: HRT 394A Customer relations. Floral design, flower buying, holiday planning. Advertising, display. Financial recordkeeping. Flower care and handling.

401 Physiology and Management of Herbaceous Plants
Fall, 3(3-0) P: (HRT 221 and BOT 301) R: Not open to freshmen or sophomores. Physiological and flowering responses of herbaceous plants to light, temperature, nutrients, and gases. Management of these factors for optimum production.
403 Handling and Storage of Horticultural Crops
Fall. 3(2-3) P:M: (BOT 105 or BS 110) R: Not open to freshmen or sophomores. SA: HRT 482
Biological principles involved in quality maintenance of horticultural products. Control of deterioration during harvesting, handling, transport, and storage. Field trip required.

404 Horticulture Management (W)
Spring. 3(2-2) P:M: Completion of Tier I writing requirement. RB: (EC 201 or EC 202) and (HRT 203 and HRT 204) or (CSS 370 or FOR 404) R: Open only to seniors in the College of Agriculture and Natural Resources. SA: HRT 488
Integration of management, economic, marketing, and horticultural production principles to develop personnel, financial, and resource strategies. Horticultural business plan development in a team situation. Effects of business decisions on people and profits.

407 Horticulture Marketing
Fall. 3(2-2) RB: (HRT 203 and HRT 204) and (EC 201 and EC 202) and (HRT 210 or concurrently or HRT 322 or concurrently or HRT 323 or concurrently or HRT 331 or concurrently or HRT 341 or concurrently). Demographic and purchase trends of perishable horticultural commodities including landscape and floral crops, and fruits and vegetables. Market segmentation and product targeting, distribution, branding and packaging, and advertising and promotion. Services as a critical component of strategic business planning.

411 Landscape Contract Management
Fall. 3(2-2) RB: (HRT 311)

419 Landscape Design Practicum
Fall, Spring. 2 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P:M: (HRT 111 or HRT 311) R: Approval of department; application required.
Application of landscape design theory and practice to landscape development projects. Client interaction, site visits and design, plan development, and construction and management specifications. Residential, commercial and public landscape projects. Field trips required.

423 Principles and Practices of Grape Production I
Spring. 3(3-0) P:M: (CEM 141 and CEM 161 and CSE 101) R: Open only to students in the IAT Viticulture and Enology program. Grapevine physiology, structure, and function. Techniques for vineyard establishment. Cultivar and rootstock selection, influence of environmental factors on vine growth, pre-plant site selection and preparation, training and trellising systems, cultural practices for canopy management, and methods of crop control.

432L Principles and Practices of Grape Production I Laboratory
Spring. 2(0-4) P:M: (CEM 141 and CEM 161 and CSE 101) R: Open only to students in the IAT Viticulture and Enology program. C: HRT 433 concurrently.

433 Principles and Practices of Grape Production II
Summer. 3(3-0) P:M: (HRT 432 and HRT 432L) R: Open only to students in the IAT Viticulture and Enology program. Canopy management, disease and pest control, and the influence of crop adjustment on vine physiology. Environmental effects on fruit maturation. Vineyard sampling techniques and harvesting practices for improved fruit quality.

433L Principles and Practices of Grape Production II Laboratory
Summer. 2(0-4) P:M: (HRT 432 and HRT 432L) R: Open only to students in the IAT Viticulture and Enology program. C: HRT 433 concurrently.
Vineyard management. Climate, crop load and vine physiology. Effects of pre- and post-veraison practices on wine and fruit development. Disease and pest control strategies. Vineyard berry sampling techniques and laboratory methods to assess fruit quality for harvest.

434 Principles and Practices of Wine Production I
Fall. 3(3-0) P:M: (CEM 142 and CEM 162 and CSE 101) R: Open only to students in the IAT Viticulture and Enology program. Origin and history of wine and wine production. Determination and timing of harvest, methods of postharvest handling, storage, and processing of grapes into juice and wine. Physical and chemical changes in wine and processes. Must analysis and adjustment, fermentation, fining, and aging. Physiology of yeasts and bacteria involved in winemaking and spoilage. Cellar practices, problems, and operations.

434L Principles and Practices of Wine Production I Laboratory
Fall. 2(0-4) P:M: (CEM 142 and CEM 162 and CSE 101) R: Open only to students in the IAT Viticulture and Enology program. C: HRT 434 concurrently.
White and red wine production. Harvest through the aging process. Methods of harvest and factors affecting yield components. Crushing and pressing grapes, must preparation and instrumental analysis of juice and wine. Methods of fermentation, fining treatments, and cellar and small winery operations.

435 Principles and Practices of Wine Production II
Spring. 3(3-0) P:M: (HRT 434 and HRT 434L) R: Open only to students in the IAT Viticulture and Enology program. Continuation of wine production and winery practices. Instrumental analyses of wine, filtration testing, and bottling. Principles, microbiology, and chemistry involved in the production of good wines. Product quality, cellar practices and problems, and costs of winery establishment. Federal requirements for licensing and operating a small winery.

435L Principles and Practices of Wine Production II Laboratory
Spring. 2(0-4) P:M: (HRT 434 and HRT 434L) R: Open only to students in the IAT Viticulture and Enology program. C: HRT 435 concurrently.
Procedures and analysis involved in wine production during the aging process. Management practices of a small winery, including quality analysis of wines and cellar and equipment concerns.

441 Plant Breeding and Biotechnology
Spring of even years. 4(3-2) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. P:M: (CSS 350) Plant improvement by genetic manipulation. Genetic variability in plants. Traditional and biotechnological means of creating and disseminating recombinant genotypes and cultivars.

451 Biotechnology Applications for Plant Breeding and Genetics
Spring. 3(2-2) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. RB: (CSS 350 or ZOL 341) and (CSS 441) Principles, concepts, and techniques of agricultural plant biotechnology. Recombinant DNA technology, plant molecular biology and transformation in relation to plant improvement.

475 International Studies in Horticulture
Summer. 1 to 6 credits. Spring: Various sites. Summer: Various sites. A student may earn a maximum of 6 credits in all enrollments for this course. RB: (HRT 203 and HRT 204) R: Approval of department; application required.
Study and travel experience emphasizing contemporary problems, issues, and trends in horticulture.

477 Pest Management I: Pesticides in Management Systems
Fall. 3(3-0) Interdepartmental with Entomology; Crop and Soil Sciences; Fisheries and Wildlife. Administered by Department of Entomology. RB: (CEM 143 or CEM 251) and (BOT 405 and CSS 402) and (ENT 404 or ENT 470 or FW 328)
Chemistry, efficient use, and environmental fate of pesticides. Legal and social aspects of pesticide use.

478 Pest Management II: Biological Components of Management Systems (W)
Spring of even years. 3(2-3) Interdepartmental with Entomology; Crop and Soil Sciences; Forestry. Administered by Department of Entomology. P:M: (ENT 404 or ENT 470 or PLP 405 or CSS 402) and completion of Tier I writing requirement.
Principles of host plant resistance and biological control and their relationship to the design of agroecosystems. Classification of insect biological control agents.

480 Woody Plant Physiology
Spring. 3(3-0) Interdepartmental with Forestry. P:M: (PLB 105 or BS 110) R: Not open to freshmen or sophomores.
Physiology of carbon utilization. Effects of water, temperature, nutrition, and light on apical, vegetative, and reproductive growth of woody plants.
Biototechnology in Agriculture: Applications and Ethical Issues
Fall of even years. 3(3-0) Interdepartmental with Crop and Soil Sciences; Forestry; Philosophy. P.M.: (BOT 105 or BS 111) RB: (CSS 350 or ZOL 341) R: Not open to freshmen or sophomores. Current and future roles of biotechnology in agriculture: scientific basis, applications, environmental, social, and ethical concerns.

Independent Study
Fall, Spring, Summer. 1 to 2 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P.M: (HRT 203 and HRT 203L and HRT 204 and HRT 204L) R: Approval of department; application required. Independent study of horticulture on a field, laboratory, or library research program of special interest to the student.

Selected Topics in Horticulture
Fall, Spring. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P.M: (HRT 203 and HRT 203L and HRT 204 and HRT 204L) RB: (HRT 202) R: Not open to freshmen or sophomores. Selected topics in horticulture of current interest and importance.

Professional Internship in Horticulture
Fall, Spring, Summer. 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P.M: (HRT 203 and HRT 203L and HRT 204 and HRT 204L) R: Open only to juniors and seniors in the College of Agriculture and Natural Resources. Approval of department; application required. 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.

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.

Postharvest Physiology
Spring of odd years. 3(3-0)
Physiology, biochemistry and molecular biology of maturation, ripening and senescence of harvested horticultural crops.

Plant Developmental Genetics
Fall, 3(2-2) Interdepartmental with Plant Biology. RB: (ZOL 341 and CSS 350) and (ZOL 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.

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.

Environmental Design Studio
Spring, 3(0-6) Interdepartmental with Landscape Architecture; Park, Recreation and Tourism Resources; Human Environment and Design. Administered by Department of Geography. P.M: (LA 816 and LA 883) RB: Undergraduate design degree. Development of a student-selected environmental design project in a collaborative setting.

Environmental Plant Physiology
Spring of odd years. 3(3-0) Interdepartmental with Plant Biology. Administered by Department of Plant Biology. RB: (PLB 301 or PLB 414 or PLB 415) SA: BOT 863 Interactions of plant and environment. Photobiology, thermophysiology, and plant-water relations.

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.

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. Examination of the breadth of environmental design projects. Literature review of focused projects. Development of practicum or thesis proposals.

Independent Study
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department. Individual study of problems of special interest.

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. P.M: (HRT 203 and HRT 204 and HRT 204L) and (HRT 203L and HRT 204 and HRT 204L) SA: BOT 863 RB: Open only to graduate students in Horticulture. Approval of department. Horticultural science topics of current interest and importance.

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. R: Open only to graduate students in Plant Breeding and Genetics. Approval of department. Selected topics in plant breeding.

Plant Breeding and Genetics Seminar
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences. Experience in review, organization, oral presentation, and analysis of research.

Horticulture Seminar
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry. Experience in review, organization, oral presentation and analysis of research.

Crop Evolution
Spring of odd years. 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.

Historical Geography of Crop Plants
Spring of 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.

Techniques in Cytogenetics
Fall of odd years. 10(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.

Plant Mineral Nutrition
Fall of odd years. 3(3-0) Interdepartmental with Crop and Soil Sciences. Administered by Department of Crop and Soil Sciences. Inorganic ions present in plant cells and tissues. Physiological responses and adaptation to problem soils. Genetic diversity in nutrient uptake and use by plants. Physiological roles of elemental nutrients in crop growth.

Crop Breeding
Spring of odd years. 3(3-0) Interdepartmental with Plant Breeding and Genetics. Administered by Department of Plant Biology.

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.

Environmental Plant Physiology
Spring of odd years. 3(3-0) Interdepartmental with Plant Biology. Administered by Department of Plant Biology. RB: (PLB 301 or PLB 414 or PLB 415) SA: BOT 863 Interactions of plant and environment. Photobiology, thermophysiology, and plant-water relations.

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.

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. Examination of the breadth of environmental design projects. Literature review of focused projects. Development of practicum or thesis proposals.

Independent Study
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Approval of department. Individual study of problems of special interest.

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. P.M: (HRT 203 and HRT 204 and HRT 204L) SA: BOT 863 RB: Open only to graduate students in Horticulture. Approval of department. Horticultural science topics of current interest and importance.

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. R: Open only to graduate students in Plant Breeding and Genetics. Approval of department. Selected topics in plant breeding.

Plant Breeding and Genetics Seminar
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences. Experience in review, organization, oral presentation, and analysis of research.

Horticulture Seminar
Fall, Spring, Summer. 1(1-0) A student may earn a maximum of 6 credits in all enrollments for this course. Interdepartmental with Crop and Soil Sciences; Forestry. Experience in review, organization, oral presentation and analysis of research.
**HOSPITALITY 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: HB 200, HB 210


**105 Service Management Principles**
Fall, Spring. 2(2-0) RB: (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) RB: 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. Offered half of semester.

**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**
Fall, Spring. Summer. 3(3-0) P:M: (HB 100 and HB 105 and HB 201) RB: Completion of Level I internship. R: Open only to juniors or seniors in The School of Hospitality Business.

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.

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 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. 3(3-0) P:M: (HB 237) R: Open only to seniors in The School of Hospitality Business.

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

**370 Hospitality Business e-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.