

Descriptions—Horticulture of Courses

898. Master's 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. Master's degree Plan B project.

899. Master's Thesis Research

Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to graduate students in Horticulture.

930. Advanced Forest Genetics

Fall of odd years. 2(1-2) Interdepartmental with Forestry; and Crop and Soil Sciences. Administered by Forestry. P: HRT 819 or HRT 836. Applications of genetics, plant breeding, and biotechnology to the improvement, and preservation of diversity, of tree species.

941. Quantitative Genetics in Plant Breeding

Spring of even years. 3(3-0) Interdepartmental with Crop and Soil Sciences; and Forestry. Administered by Crop and Soil Sciences. P: CSS 450, STT 422.

Theoretical genetic basis of plant breeding with emphasis on traits exhibiting continuous variation. Classical and contemporary approaches to the study and manipulation of quantitative trait loci.

943. Techniques of Analyzing Unbalanced Research Data

Spring. 4(4-0) Interdepartmental with Animal Science; Crop and Soil Sciences; Forestry; and Fisheries and Wildlife. Administered by Animal Science. P: STT 464. R: Open only to graduate students in the College of Agriculture and Natural Resources.

Linear model techniques to analyze research data characterized by missing and unequal number of observations in classes. Simultaneous consideration of multiple factors. Estimable comparisons. Hypothesis testing. Computational strategies. Variance and covariance components. Breeding values.

999. Doctoral Dissertation Research

Fall, Spring, Summer. 1 to 24 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to Ph.D. students in Horticulture.

HOSPITALITY BUSINESS HB

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

200. Introduction to the Hospitality Industry

Fall. 3(3-0)

Survey of all sectors, segments and disciplines of the hospitality and tourism industries. Topics include impact of travel and tourism, hospitality trends, and overview of accounting, marketing, and sales.

SA: HRI 200

210. Introduction to the Casino Industry

Fall. 3(3-0)

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

211. Club Operations and Management

Spring of odd years. 3(3-0)

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

237. Management of Lodging Facilities

Spring. 3(3-0) P: (HB 200) R: Open only to freshmen or sophomores or juniors.

Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.

SA: HRI 237

265. Quality Food Management

Spring. 3(3-0) P: (HB 200) R: Open only to freshmen or sophomores or juniors.

Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.

SA: HRI 265

302. Hospitality Managerial Accounting

Fall, Spring. 3(3-0) P: (ACC 201 and CSE 101 or concurrently and HB 200) R: Open only to juniors or seniors.

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

SA: HRI 302

307. Organizational Behavior in the Hospitality Industry (W)

Spring. 3(3-0) P: (MGT 302 and HB 237) and completion of Tier I writing requirement. R: Open only to juniors or seniors.

Human resource management and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.

SA: HRI 307

320. Casino Operations and Management

Spring of even years. 3(3-0) P: (HB 210)

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

337. Hospitality Information Systems

Fall. 3(3-0) P: (HB 237 and CSE 101)

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

SA: HRI 337

345. Quantity Food Production Systems

Fall, Spring. 3(1-4) P: (HB 265) R: Open only to juniors or seniors.

Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.

SA: HRI 345

410. Casino Controls and Finance

Fall of odd years. 3(3-0) P: (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) P: (HB 200)

Evaluation and selection of hospitality beverages. Geographical origins of beverages, beverage production, quality assessment, matching beverages with food, health and social considerations.

415. Total Quality Management in the Hospitality Industry

Spring. 3(3-0) P: (MGT 302 or HB 307)

Total quality management and continuous quality improvement in the hospitality industry. Quality planning and control, assessment, customer surveys and feedback, cost of quality.

473. Hospitality Industry Research

Fall, Spring. 3(3-0) P: (HB 337 and STT 315) R: Open only to seniors. Not open to students with credit in MSC 317 or STT 317.

Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.

SA: HRI 473

475. Innovations in Hospitality Marketing

Fall, Spring. 3(3-0) P: (MSC 300 and HB 307 and HB 473) R: Open only to seniors.

Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.

SA: HRI 475

482. Hospitality Managerial Finance

Fall, Spring, Summer. 3(3-0) P: (FI 311) R: Open only to seniors.

Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.

SA: HRI 482

485. Advanced Foodservice Management

Fall, Spring, Summer. 3(1-4) P: (HB 302 and HB 307 and HB 345) R: Open only to seniors in The School of Hospitality Business.

Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.

SA: HRI 485

489. Policy Issues in Hospitality Management (W)

Fall, Spring. 3(3-0) P: (HB 307) R: Open only to seniors in The School of Hospitality Business. Not open to students with credit in MGT 409.

Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion and written reports.

SA: HRI 489

490. Independent Study

Fall, Spring, Summer. 1 to 3 credits.

Supervised research in hospitality management and operations.

SA: HRI 490

491. Current Topics in Hospitality Industry
Spring. 3(3-0) P: (HB 307) R: Open only to seniors.
Emerging topics or issues confronting the hospitality service industry.
SA: HRI 491

807. Workforce Management in the Hospitality Industry
Fall. 3(3-0) R: Open only to graduate students in Business.
Identifying and solving hospitality workforce problems. Topics include leadership styles, interpersonal and organization communication.
SA: HRI 807

837. Hospitality Computer Information Systems
Spring. 3(3-0) R: Open only to graduate students in College of Business.
Overview of computer systems and networks designed for the hospitality industry.
SA: HRI 837

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

882. Financial Management in the Hospitality Industry
Spring. 3(3-0) P: ACC 840, FI 889. R: Not open to first-year graduate students. Open only to MBA students.
Interpretation and analysis of financial statements. Budget preparation and analysis. Leasing, franchising, and management contracts.
SA: HRI 882

885. Seminar in Food and Beverage Systems Management
Fall. 3(3-0) R: Open only to graduate students in Business. Not open to students with credit in HB 485.
Management principles and practices in quality food and beverage operations. Emphasis on product, sales, income, and human resource strategies.
SA: HRI 885

890. 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 graduate students in the College of Business. Approval of school.
Faculty-supervised independent study.
SA: HRI 890

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.

491. International Studies in Human Ecology (MTC)
Fall, Spring, Summer. 2 to 4 credits. A student may earn a maximum of 8 credits in all enrollments for this course. P: One ISS course or One IAH course. R: Not open to freshmen.
Study-travel experience emphasizing contemporary issues in human ecology in a global, national, and local context. Application of human ecological perspectives.

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)
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.

152. Interior Environments
Fall. 4(4-0)
Interior design fundamentals and human behavior. Space planning, furnishing, and selection of materials and components for residential and commercial interiors.

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

231. Textile Materials
Fall. 4(4-0) R: Not open to freshmen.
Structures and properties of fibers, yarns, fabrics, and finishes. Applied design processes. Construction and performance specifications. Textile legislation.

232. Textile Design
Spring. 3(1-4) P: (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: (HED 240)
Application of computer-aided design and structural principles in generating design solutions.

252. Interior Design Synthesis I
Spring. 4(1-6) P: (HED 140 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
Fall. 4(1-6) P: (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: (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: (HED 252) R: Approval of department.
Human dimensions as determining factors in designing human environments. Standards and concepts of universal fit.