

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.

Defining hospitality career goals and designing and implementing a strategic job search and professional development plan.

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.

Design of food and beverage control systems, emphasis on product purchasing (policies, suppliers, selection and evaluation, determination of quality and quantity, ethics and use of technology), inventory management and issuing systems, revenue control procedures and equipment.

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 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: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, Summer. 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(3-0) 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.

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. 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 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:M: 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:M: (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:M: (HED 121) R: Not open to freshmen.
Garment structuring: pattern development using two-dimensional and three-dimensional styling techniques.

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.