

**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.

## Human Environment and Design—HED

- 231 Textile Materials**  
Fall, Spring. 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**  
Fall, Spring. 3(1-4) P:M: (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:M: (HED 240)  
Application of computer-aided design and structural principles in generating design solutions.
- 252 Interior Design Synthesis I**  
Spring. 4(1-6) P:M: (HED 140 and HED 142 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:M: (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:M: (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:M: (HED 252) R: Approval of department.  
Human dimensions as determining factors in designing human environments. Standards and concepts of universal fit.
- 343 Interior Design Presentation and Media**  
Fall. 3(0-6) P:M: (HED 252) R: Open only to juniors or seniors in Interior Design and approval of department. SA: HED 242  
Design communication through two- and three-dimensional drawings in media. Presentation procedures and techniques.
- 344 History of Interior Design: Ancient Through Rococo**  
Fall. 3(3-0) R: Not open to freshmen.  
Historical development of furniture, textiles and other decorative arts in interior design and architecture.
- 350 Interior Design Lighting and Environmental Systems**  
Spring. 3(2-2) P:M: (HED 340 and HED 342 and HED 343) R: Approval of department.  
Lighting and environmental systems including lighting, ventilation, acoustics, heating and cooling. Integration of lighting and environmental systems with interior space.
- 352 Interior Design Synthesis II**  
Spring. 4(1-6) P:M: (HED 340 and HED 342 and HED 343) R: Approval of department.  
Concept development and problem solving in design of interior spaces to meet human and environmental needs. Cultural diversity and client interaction.
- 354 History of Interior Design: Neo-Classical Through Modern**  
Spring. 3(3-0) R: Not open to freshmen.  
Historical development of furniture, textiles and the other decorative arts from the neoclassical through the modern period. Major social, cultural, and psychological influences.
- 362 Human Resources and Professional Practice in Merchandising Management**  
Spring. 3(3-0) P:M: (HED 261) and completion of Tier I writing requirement. SA: HED 462  
Strategies for managing employees and for coping with conflict, harassment, and discrimination. Team building, problem-solving and evaluation of skills necessary to compete professionally.
- 363 Promotional Strategies in Merchandising**  
Spring. 3(3-0) P:M: (HED 261) R: Open only to juniors or seniors.  
Development and implementation of promotional strategies. Consumption decision-making.
- 371 Merchandise Planning and Buying**  
Fall, Spring. 4(4-0) P:M: (HED 261 and MSC 327) and (ACC 201 or ACC 230) and (CSE 101 or CSE 131) and (MTH 106 or MTH 110 or MTH 114 or MTH 116 or MTH 124 or MTH 132 or MTH 201 or STT 200 or STT 201) and completion of Tier I writing requirement.  
Calculations and computer application in the planning and control of merchandising budgets.
- 373 Merchandising Management Entrepreneurship**  
Fall. 3(3-0) P:M: (HED 261) R: Open only to juniors or seniors.  
Small retailing and service businesses and the economy. Problems and strategies for effective management. New venture creation.
- 393 Introduction to Professional Practice**  
Fall. 1(1-0)  
Introduction to the design profession and its opportunities, focusing on career planning and preparation.
- 424 Apparel IV: Functional Design**  
Spring. 3(3-0) P:M: (HED 231 and HED 323) and completion of Tier I writing requirement.  
Apparel design to meet specialized needs.
- 425 Apparel V: Design Studio**  
Spring. 3(0-6) A student may earn a maximum of 6 credits in all enrollments for this course. P:M: (HED 232 and HED 323) RB: (HED 424 or concurrently)  
Execution of original apparel designs in appropriate end use fabric.
- 426 History of Dress and Textiles**  
Fall. 3(3-0) R: Not open to freshmen or sophomores.  
History of dress and textiles as a reflection of the cultural milieu.
- 430 Dress, Culture, and Human Behavior**  
Fall. 4(4-0) R: Not open to freshmen or sophomores. SA: HED 420  
Dress as an expression of self and reflection of society and culture. Effect of dress on human behavior at the personal, interpersonal, and social organizational levels in Western and non-Western societies.
- 431 Ecology of the Global Textile and Apparel Complex**  
Fall. 3(3-0) R: Not open to freshmen or sophomores.  
Softgoods industry. U.S. and global patterns of production, distribution, and consumption of textiles and apparel. Employment practices and international trade policy. Natural resource use and ecological consequences.
- 439 The Developing Professional in Apparel and Textiles**  
Spring. 4(4-0) P:M: (HED 323) and completion of Tier I writing requirement. R: Open only to seniors in the Apparel and Textile Design major.  
Roles, ethics, and reflective practice of a professional in apparel and textiles. Resource identification, information retrieval, professional communication, and conflict management. Problem-solving in a professional team context. Capstone course.
- 440 Contemporary Design Issues**  
Spring. 2(2-0) P:M: (HED 442) and completion of Tier I writing requirement.  
Issues related to design professionals and their clients.
- 442 Interior Design Programming**  
Fall. 3(1-4) P:M: (HED 350 and HED 352) and completion of Tier I writing requirement. R: Approval of department.  
Identifying, programming and preparing schematics of the senior interior design project. Studio sketch portfolio guidelines. Site visits required.
- 452 Interior Design Synthesis III**  
Spring. 4(1-6) P:M: (HED 442) and completion of Tier I writing requirement. R: Approval of department.  
Advanced studio processes for solving complex interior design problems. Professional practice standards, ethics and client interaction.
- 454 Design Communication Methods**  
Fall, Spring, Summer. 3(1-4) P:M: (HED 240 and HED 250)  
Technical methods and techniques for communicating design concepts.
- 456 Interior Design Preservation and Conservation**  
Fall. 3(2-2) R: Open only to seniors in the Interior Design major or to master's students in the Interior Design and Facilities Management major.  
The interior design component of the preservation movement. Historic restoration and adaptive reuse. Field trips required.

**458 Housing from a Human Ecological Perspective**  
Spring. 3(3-0) R: Not open to freshmen or sophomores.

Impact of housing on human beings and families. Psychological and cultural dimensions. Financial and policy factors.

**460 Retailing Information Systems**  
Fall. 4(4-0) P:M: (CSE 101 or CSE 131) and (MTH 110 or MTH 116 or MTH 106 or MTH 114 or MTH 124 or STT 200 or STT 201) and (HED 371)

Information needed to make effective retail decisions. Use of technology in collecting, analyzing, and interpreting retail systems data and in writing and presenting reports.

**465 International Retailing**  
Fall. 3(3-0) P:M: (HED 261) and (MSC 300 or MSC 327) and completion of Tier I writing requirement. R: Open only to juniors or seniors in Merchandising Management or Food Management.

Influence of economic development on distribution and consumption. Retailing in the world market.

**471 International Buying and Product Development**  
Spring. 3(3-0) P:M: (HED 371)

International merchandising. Global procurement. Sourcing strategies and international purchase negotiations.

**481 Merchandising Strategy Analysis**  
Spring. 3(3-0) P:M: (HED 371) and (FI 201 or FI 320 or ABM 435) and completion of Tier I writing requirement. RB: (HED 363 and HED 373) or approval of department.

Strategic and financial planning for retailers.

**490 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: Not open to freshmen or sophomores. Approval of department.

Supervised individual study in an area of human environment and design.

**490H Honors Independent Study**  
Fall, Spring. 1 to 10 credits. A student may earn a maximum of 10 credits in all enrollments for this course. R: Open only to Honors students. Approval of department.

Independent study of selected topics in human environment and design.

**493A Internship in Merchandising Management**  
Fall, Summer. 3 to 8 credits. P:M: (HED 362 and HED 371) R: Approval of department.

Supervised professional experience in a selected company which cooperates in offering students structured management activities.

**493B Internship in Apparel and Textile Design**  
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. P:M: (HED 323) R: Approval of department.

Preprofessional experience in a selected business, industry, or community organization.

**493C Internship in Interior Design**  
Summer. 3(0-6) P:M: (HED 393) R: Open only to juniors or seniors in the Interior Design major and approval of department.

Preprofessional experiences in selected interior design business or community projects.

## HUMAN NUTRITION AND FOODS HNF

### Department of Food Science and Human Nutrition College of Human Ecology

**150 Introduction to Human Nutrition**  
Fall, Spring, Summer. 3(3-0) Interdepartmental with Food Science.

Nutrition needs in life stages from a human ecological perspective. Domestic and international factors affecting the availability of a safe, nutritious food supply. Relationships of food choices to health and disease.

**180 Preview of Nutritional Sciences**  
Spring. 1(1-1) R: Open only to freshmen or sophomores.

Overview of nutritional sciences as a preprofessional major. Introduces students to faculty nutrition research projects, enables students to participate in a directed research experience, and exposes students to various career opportunities.

**300 Experimental Approaches to Foods**  
Fall, Spring. 4(2-4) P:M: Completion of Tier I writing requirement. RB: (CEM 143) R: Open to only to juniors or seniors in the Department of Food Science and Human Nutrition.

Effects of preparation methods and ingredient substitutions on chemical and physical properties of food constituents. Effects of changes in chemical and physical properties on functional and sensory attributes of foods.

**311 Principles of Human Nutrition**  
Spring. 3(3-0) P:M: (BMB 200)

Identification, function and food sources of nutrients required by humans. Normal metabolism. Effects of deficiencies or excesses of specific nutrients on metabolism.

**320 Basic Skills in Dietetic Practice**  
Spring, Summer. 3(2-2) P:M: (HNF 150 or HNF 311) R: Open to sophomores or juniors or seniors in the Dietetics, Nutritional Sciences or Food Science majors. SA: HNF 220

Nutrient composition of foods to meet nutritional needs for meal planning. Sources of reliable food and nutrition information. Evaluation and communication of scientific and consumer information. Concepts in nutritional epidemiology.

**375 Community Nutrition**  
Fall. 3(3-0) P:M: (HNF 150 or HNF 311)

Human ecological approach to dietary and anthropometric assessment, intervention and evaluation of population groups. Policies, programs and resources available to address community nutritional needs.

**400 Art and Science of Food Preparation**  
Spring. 2(1-3) RB: (HNF 300 or concurrently) R: Open only to seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.

Art and science of food preparation in relation to cost, health, and historical, regional, ethnic, and religious customs. Product evaluation using sensory techniques. Lecture offered full semester; laboratory offered half of semester.

**406 Sociocultural Aspects of Food**  
Fall, Spring. 3(3-0) P:M: (HNF 150 or concurrently) RB: ISS course or concurrently. R: Open only to juniors or seniors.

Factors impacting food consumption from a human ecological perspective. International and national food consumption patterns. Geographic, political, and economic aspects of food consumption. Food availability and distribution. Family structure, taboos, religion, and food-related health problems.

**410 Sensory Assessment of Foods**  
Spring. 2(1-2) RB: (HNF 300 or FSC 401) and (STT 200 or STT 201 or STT 315 or STT 421 or STT 464) R: Open only to majors in the Department of Food Science and Human Nutrition.

Discriminative, consumer and descriptive methods used to evoke, measure, analyze, and interpret sensory reactions to food characteristics.

**440 Foodservice Operations**  
Fall. 4(4-0) P:M: (FSC 342 or concurrently) RB: (HNF 150) R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major. SA: HNF 441

Principles, processes and control strategies in food-service operations. Menu planning, procurement, and on-premise storage and issuance. Purchasing, budgets, human resources, control management, ethics, marketing, production, safety and sanitation.

**444 Computerized Foodservice Management Laboratory**  
Fall, Spring. 2(1-2) P:M: (HNF 440 or concurrently) RB: Competency in computer spreadsheet applications. R: Open only to juniors or seniors in the Dietetics or Nutritional Sciences major or to graduate students in the Human Nutrition major.

Use of prototype management computer software for inventory management, recipe adjustment, recipe and menu precasting, nutrient analysis, cost analysis, accounting procedures, and other foodservice applications.

**445 Foodservice Management Experience**  
Fall, Spring. 2 credits. Spring: Total for both half-semester. P:M: (HNF 440 or concurrently) RB: (MMG 205) R: Open only to seniors in the Dietetics or Nutritional Sciences major or graduate students in the Human Nutrition major. Approval of department.

Receipt, storage, preparation and service of foods. Safety and sanitation. Design, layout, and care of equipment. Costing. Meal tickets required. Offered half of semester.

**453 Nutrition and Human Development**  
Spring. 3(3-0) P:M: (HNF 150) and (PSL 250 or concurrently or PSL 431 or concurrently) SA: HNF 463, HNF 376

Role of nutrients in anatomical, physiological, and biochemical processes as related to human growth and development. Nutrition throughout the life cycle. Nutritional assessment and programs.