

- 489 Methods and Approaches in History of Art (W)**  
Fall. 3(3-0) P:M: (HA 120) and (HA 121)  
Completion of Tier I writing requirement.

Techniques and reference materials used in art-historical research. History of scholarship in the field. Changes in approach in the 19th and 20th centuries. Extensive writing.

- 490 Independent Study**  
Fall, Spring. 1 to 2 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.

Special projects arranged by an individual student and a faculty member in areas supplementing regular course offerings.

- 491 Special Topics in History of Art**  
Fall, Spring. 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.

- 492 Special Topics in Museum Studies**  
Fall, Spring, Summer. 1 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.

Special topics supplementing regular course offerings.

- 493C 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: Not open to freshmen or sophomores. Approval of college.

Activities, functions and organization of a museum.

- 494 Museum Exhibitions: Theory and Development**  
Spring. 3(2-2) Interdepartmental with Arts and Letters. R: Open only to juniors or seniors or graduate students. SA: AL 486

Theoretical and practical approaches to the planning, design, development, installations, and evaluation of museum exhibitions. Field trip required.

- 495 Workshop in History of Art**  
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 4 credits in all enrollments for this course. RB: Upper level history of art major. R: Open only to juniors or seniors or graduate students in the History of Art major or approval of department. Written contract required.

In-depth study and experience with a specific technique, or theoretical art historical practice, often in conjunction with visiting scholars or special exhibitions.

- 499 Undergraduate Seminar**  
Fall, Spring. 3(3-0) A student may earn a maximum of 6 credits in all enrollments for this course. P:M: Completion of Tier I writing requirement. RB: Open only to juniors and seniors and 15 credits in history of art. R: Open only to juniors or seniors in the History of Art major.  
Advanced, variable topic seminar for undergraduate majors. Seminar presentations. Substantial paper.

## HORTICULTURE HRT

### Department of Horticulture College of Agriculture and Natural Resources

- 100 Horticulture: Plants and People**  
Spring. 3(2-2) R: Not open to juniors or seniors in the Department of Horticulture.

Functional uses of plants: aesthetics, food, industry, recreation. Growing and using horticultural plants. Consumer and environmental issues related to horticulture in daily living.

- 104 Plant Propagation**  
Spring. 2(2-3) R: Open only to students in the Institute of Agricultural Technology.

Principles and practices used in commercial propagation of plants with emphasis ornamental nursery stock. Seed germination, grafting, budding, cuttage, layering and other techniques. Offered first ten weeks of semester.

- 109 Introduction to Applied Plant Science**  
Fall. 2(2-0) R: Open only to students in the Institute of Agricultural Technology.

Plant growth and development. Interrelationship between cultural practice and plant performance. Plant classification, plant physiology and metabolism.

- 111 Landscape Design**  
Spring. 3(3-3) Not open to students with credit in HRT 072 or HRT 311.

Functional uses of the landscape, landscape design process, drafting and graphic representation, plant selection and use, planting design principles, construction materials and specifications. Offered first ten weeks of semester.

- 203 Principles of Horticulture I**  
Fall. 2(2-0) SA: HRT 201

Contributions of horticulture to society. Cultivar development, crop geography, environmental factors, vegetative and reproductive development, and crop management. Field trip required.

- 203L Principles of Horticulture I Laboratory**  
Fall. 1(0-3) P:M: (HRT 203 or concurrently) SA: HRT 201L

Growing, handling, and identifying plants. Irrigation, fertilization, and media for plant production. Pruning and control of flowering and growth. Measuring environmental factors.

- 204 Principles of Horticulture II**  
Spring. 2(2-0) SA: HRT 202

Asexual and sexual propagation. Plant population effects, pest management, harvesting, and postharvest handling and marketing of horticultural crops. Field trip required.

- 204L Principles of Horticulture II Laboratory**  
Spring. 1(0-3) P:M: (HRT 204 or concurrently) SA: HRT 202L

Growing, handling, and identifying plants. Asexual propagation from cuttings. Micropropagation. Bulbs, tubers, and corms. Grafting. Seed germination on perennial and annual crops. Storage of fruit.

- 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.

Principles and practices of plant growth management. Plant biology. Crown and canopy development. Crop specific training systems. Pruning techniques.

- 210 Nursery Management**  
Fall. 3(2-3) RB: (HRT 203 and HRT 203L and HRT 204 and HRT 204L) R: Not open to freshmen or sophomores. 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, herbaceous 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, irrigation, 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 ornamentals. Herbaceous perennial care, cutting back, dividing. 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.

## Horticulture—HRT

- 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 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 078.  
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 10 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 LandCADD 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:M: (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:M: (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:M: (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:M: (HRT 203 and HRT 203L and HRT 204 or concurrently and HRT 204L or concurrently and HRT 221)  
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.
- 331 Tree and Small Fruit Production and Management**  
Spring. 3(2-3) P:M: (HRT 203 and HRT 203L and HRT 204 and HRT 204L) RB: (BOT 301) SA: HRT 330  
Commercial aspects of tree and small fruit production. Procedures used in production of major fruit crops grown in Michigan: apples, cherries, peaches, grapes, blueberries, brambles, and strawberries. Field trips required.
- 333 Wine Judging**  
Fall. 3(3-0) R: Open only to students in the IAT Viticulture and Enology program. Approval of department: application required.  
Sensory evaluation and selection of wines. World and regional wine production. Characteristics influenced by grape cultivar and wine production methodology. Aroma and flavor components. Quality assessment. Identification of specific wine "faults" and suggested means for amelioration in the cellar and prevention in future wine production.
- 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. 3(2-3) P:M: (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.
- 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:M: (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)  
Management of landscape construction and maintenance operations. Working drawing, contracts, bonds, and insurance. Estimating and bidding procedures. Installation techniques for hardscapes and plant material. Field trip required.
- 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.
- 432 Principles and Practices of Grape Production I**  
Spring. 3(3-0) P:M: (CEM 141 and CEM161 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 432 concurrently.  
Grafting, pruning, and training of grapevines. Determination of vineyard structure and methods of trellis construction. Assessment of grapevine nutrient needs, irrigation management, and disease and pest control strategies.
- 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 vine 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 Cellular and Molecular Principles and Techniques for Plant Sciences**  
Spring. 4(2-6) Interdepartmental with Crop and Soil Sciences; Forestry. Administered by Department of Crop and Soil Sciences. RB: (CSS 350 or ZOL 341)  
Principles, concepts, and techniques of agricultural plant biotechnology. Recombinant DNA technology, plant molecular biology, transformation, cell tissue, and organ culture 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; Fisheries and Wildlife. Administered by Department of Entomology. P:M: (ENT 404 or ENT 470 or PLP 405 or CSS 402 or FW 328) 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.
- 486 Biotechnology 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.
- 490 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.
- 491 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.

## Horticulture—HRT

- 493 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.

- 494 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.

## HOSPITALITY HB 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: HRI 200, HB 200  
Sectors, segments and disciplines of the hospitality and tourism industries. Impact of travel and tourism. Hospitality trends. Overview of accounting, marketing, and sales.
- 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.  
Concept of service organizations. Key issues in delivering and managing services. Service intangibility. Needs, expectations, habituation and customer satisfaction. Prepurchase and postpurchase behaviors.
- 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.
- 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 (W)**  
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. SA: HB 211  
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 the 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)  
Managing the physical plant of a hospitality business. Key systems, safety, preventive maintenance, energy conservation.

- 370 Hospitality Business v-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.

- 382 Hospitality Business Real Estate Development**  
Fall of even years. 3(3-0) P:M: (HB 311) R: Open only to juniors or seniors in the Hospitality Business major.  
Process of planning and developing a commercial real estate project: conceptualization and planning, feasibility, commitment, design layout and construction, and management and operation.