

**FOOD INDUSTRY
MANAGEMENT FIM**

**Department of Agricultural, Food,
and Resource Economics
College of Agriculture and Natural
Resources**

210 Professional Seminar in Food Industry Management
Spring. 1(1-0) R: Open to students in the Food Industry Management Major or in the Food Industry Management Minor.

Industry trends in food industry management. Verbal, written, and visual communication techniques applied to professional situations, including professional development and career planning.

322 Organization of the Agri-Food Systems-
Spring. 3(3-0) Interdepartmental with Agricultural, Food, and Resource Economics. Administered by Agricultural, Food, and Resource Economics. P: AFRE 100 and EC 201 RB: (AFRE 303) or (AFRE 203 and EC 301) R: Open to juniors or seniors. SA: FSM 443

Analysis of vertical coordination in the industrialized agri-food system. Agricultural cooperatives, contracts, marketing orders, and trade associations. Analysis of imperfect competition and methods of conducting business. Interaction with legal systems and government.

351 Retail Management
Fall, Spring, Summer. 3(3-0) Interdepartmental with Marketing. Administered by Marketing. P: MKT 300 or MKT 327 R: Open to juniors or seniors in the Eli Broad College of Business and The Eli Broad Graduate School of Management or in the Food Industry Management major and open to students in the Food Industry Management Specialization. SA: MSC 351

Domestic and international retailing structure, environment, and development. Managerial strategy. Locational, purchasing, organizational, personnel and promotional techniques. Retail budgeting and control. Social and ethical considerations.

410 Advanced Professional Seminar in Food Industry Management
Fall. 1(1-0) P: FIM 210 R: Open to juniors or seniors in the Food Industry Management Minor or in the Food Industry Management Major.

Advanced professional problems and reestablishment of career planning in the agri-food system. Industry trends, career alternatives, and job search strategies. Enhanced verbal, written, and visual communication techniques.

490 Independent Study in Food Industry Management
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. A student may earn a maximum of 6 credits. Students are limited to a combined total of 6 credits in ABM 490 and FIM 490. P: ABM 100 R: Not open to freshmen. Approval of department; application required. SA: FSM 490

Independent supervised study in topics in food industry management.

493 Professional Internship in Food Industry Management

Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. 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, CMP 493, CSS 493, CSUS 493, EEP 493, FIM 493, FOR 493, FSC 493, FW 493, HRT 493, PDC 493, PKG 493, PLP 493, and P: (ABM 100) R: Open to undergraduate students in the Food Industry Management major. Approval of department; application required.

Supervised professional experience in the food industry.