

**Descriptions — History  
of  
Courses**

928. **Seminar in American History**  
Fall, Winter, Spring. 5 credits.
931. **Seminar in African History**  
Fall, Winter, Spring. 5 credits.
932. **Seminar in Asian History**  
Fall, Winter, Spring. 5 credits.
933. **Seminar in the History of  
International Relations**  
Fall, Winter, Spring. 5 credits.
952. **Seminar in Ancient History**  
Fall, Winter, Spring. 5 credits.
966. **Seminar in Modern European  
History**  
Fall, Winter, Spring. 5 credits.
996. **The Teaching of History in  
College**  
Fall, Winter, Spring. 1 credit. May  
re-enroll for a maximum of 3 credits. Approval  
of department. Open only to teaching assistants  
in history.  
Supervised direction in the preparation and  
conduct of teaching assignments.
999. **Research**  
Fall, Winter, Spring. Variable credit.  
Approval of department.

**HISTORY OF ART**

See Art

**HORTICULTURE HRT**

**College of Agriculture and  
Natural Resources**

201. **Fruits, Vegetables, and  
Ornamental Plants for Outdoor  
Home Plantings**  
Spring. 4(3-2)  
Principles and practices used in producing fruits,  
vegetables, flowers, trees, shrubs and vines in  
small gardens, containers, and the home land-  
scape. Indices for edible quality of home grown  
fruits and vegetables.
211. **Landscape Plants I**  
Fall. 4(1-6)  
Adaptation, identification, and evaluation of  
narrow-leaved evergreens, deciduous shrubs  
and trees, and woody vines, as they are used  
in the landscape. Emphasis is placed on the  
seasonal interest of the plants studied.
212. **Landscape Plants II**  
Spring. 4(1-6)  
Continuation of 211. Additional emphasis on  
the flowering characteristics of both deciduous  
and broad-leaved evergreen shrubs, trees and  
vines.
320. **Commercial Fruit Production**  
Fall. 4(3-2) Juniors.  
Commercial production of principal tree fruit  
crops of Michigan with emphasis on planting,  
soil management, fertilization, pruning, thinning,  
and grafting.

323. **Indoor Plants and Flowers**  
Fall, Winter, Spring. 3(1-4) Horti-  
culture majors will be required to learn scientific  
names of plants.  
Identification, culture, propagation and use of  
plants for homes, schools, offices and public  
buildings; principles of flower arrangement, con-  
struction of dish gardens and hanging baskets,  
and the forcing of bulbs.
324. **Mass Merchandising Ornamental  
Plants**  
Spring. 2(1-2) 211 or 212.  
History of merchandising ornamental plants;  
types of garden centers, impact of cultural  
information and labeling on consumer. The  
manager, advertiser, and buyer decision making  
process. One day field trip required.
325. **Ornamental Plant Management**  
Spring. 4(3-2) 211 or 212.  
Transplanting and maintenance of landscape  
plants subject to stresses of urban environment.  
Development of annual maintenance specifica-  
tions. Identification and evaluation of her-  
baceous annuals, biennials and perennials for  
landscape.
330. **Special Problems**  
Fall, Winter, Spring, Summer. 1 to 12  
credits. May re-enroll for a maximum of 18  
credits. Approval of department.  
Primarily independent study: culture of horti-  
culture crops indoors and outdoors; plant propa-  
gation and breeding; plant growth and develop-  
ment; flower store management, floral design.  
Library research, working with plants, teaching,  
field trips or seminars.
350. **Floral Design**  
Spring. 2(0-4) Junior majors and  
approval of department.  
Principles of floral design and the care and  
handling of materials. Creation of corsages,  
terraria, tropical planters, and home, hospital  
and novelty arrangements.
402. **Principles of Weed Control**  
Fall. 3(2-2) Juniors. Interdepart-  
mental and administered jointly with the De-  
partment of Crop and Soil Sciences.  
Comprehensive study of principles underlying  
weed control practices, and factors involved in  
both mechanical and chemical control.
408. **Principles of Plant Breeding**  
Winter. 4(3-2) CSS 250. Interde-  
partmental with and administered by the De-  
partment of Crop and Soil Sciences.  
Application of genetics and other sciences to  
breeding and improvement of agronomic and  
horticultural crops.

411. **Fruit and Landscape Crop  
Physiology I**  
Fall. 4(3-2) Juniors.  
Physiological effects of moisture and nutritional  
environments related to fruit crops and woody  
perennial plants.
412. **Fruit and Landscape Crop  
Physiology II**  
Winter of odd-numbered years. 3(3-0)  
Juniors.  
Physiology of flowering and fruit development  
in woody plants.
416. **Handling and Storage of  
Horticultural Crops**  
Winter. 4(4-0) Juniors.  
Biological principles involving physical move-  
ment of fresh products from farm to consumer;  
physiological processes affecting maturity, qual-  
ity and condition; selection and use of han-  
dling, storage, and transport facilities.

417. **Controlled Plant Environment**  
Fall. 3(3-0) BOT 301 or 414.  
Control of greenhouse environment and its ef-  
fect on growth and production of horticultural  
crops.
418. **Controlled Plant Environment  
Laboratory**  
Fall. 1(0-2) 417 or concurrently.  
Experiments in the morphology and physiology  
of greenhouse crops. Crop production and the  
use of greenhouse equipment.
419. **Small Fruits**  
Winter. 3(3-0) Juniors.  
Production, culture, utilization and physiology  
of strawberries, grapes, blueberries and rasp-  
berries.
421. **Principles of Plant Propagation**  
Winter. 4(3-2) Juniors.  
Principles of plant propagation by seed, cuttage,  
layerage, and graftage; scion and stock relation-  
ship; stocks for fruit and ornamental plants;  
practices employed by nurseries in propagation  
of plants.
424. **Pesticide and Growth Regulating  
Chemicals for Horticultural  
Crops**  
Spring. 3(2-2) Juniors.  
Spray and dust equipment and application; pesti-  
cide and growth regulating chemicals, their use  
in the growing of horticultural crops, and in-  
fluence on the physiology of the plant.
432. **Vegetable Crop Physiology**  
Spring. 4(3-2) Juniors.  
Physiological principles involved in and related  
to the production of high quality vegetables.
433. **Greenhouse Cut Flower  
Production**  
Winter of even-numbered years. 4(3-2)  
May re-enroll for a maximum of 8 credits. 417  
or approval of department.  
Principles of flower crop physiology; includes  
control of environmental conditions, and empha-  
sized the management of cut flower produc-  
tion.
434. **Greenhouse Container-Grown  
Plant Production**  
Winter of odd-numbered years. 4(3-2)  
417 or approval of department.  
Principles of flower crop physiology; includes  
control of environmental conditions and empha-  
sized the management of container-grown plant  
production.
440. **Nursery Management**  
Fall. 3(2-2)  
Management practices employed by wholesale,  
retail and landscape nurseries. Field trips to  
nurseries required.
801. **Research Procedures in Plant  
Science**  
Winter. 4(3-2) Approval of depart-  
ment.  
Orderly approach to problems of biological re-  
search in relation to basic principles of research.
807. **Physiology of Horticulture  
Crops I**  
Fall. 4(3-2) BOT 415.  
Physiology of plant organs and tissue develop-  
ment, sexual reproduction, rooting, bulb growth  
and development and grafting of horticultural  
crops.

- 808. Physiology of Horticultural Crops II**  
Winter. 4(3-2) BOT 415.  
Physiology of juvenility, flowering and fruiting of herbaceous and woody plants, senescence and bud and seed dormancy as related to horticultural crops.
- 809. Physiology of Horticultural Crops III**  
Spring. 4(3-2) BOT 415.  
Physiology of abscission, winter hardiness, water and nutrient relations, crop productivity and problems concerned with crop production.
- 810. Seminar**  
Fall, Winter. 1(0-1)
- 825. Post Harvest Physiology**  
Spring. 4(3-2)  
Biochemical and biophysical changes associated with the maturation, ripening and senescence of harvested horticultural plants.
- 830. Advanced Horticultural Studies**  
Fall, Winter, Spring, Summer. Variable credit. Approval of department.
- 899. Research**  
Fall, Winter, Spring, Summer. Variable credit. Approval of department.
- 951. Cytogenetics in Plant Breeding**  
Winter of odd-numbered years. 3(3-0) BOT 427, 828, or approval of department. Interdepartmental with and administered by the Department of Crop and Soil Sciences.  
Application of cytogenetic principles to plant breeding. Significance of recombination, role of induced mutations, polyploid, chromosome substitution, and aneuploid analyses as they apply to the field of plant breeding.
- 999. Research**  
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

**HOTEL, RESTAURANT AND  
INSTITUTIONAL  
MANAGEMENT HRI**

**College of Business**

- 102. Introduction to the Service Industries**  
Fall. 3(3-0)  
Management careers and opportunities in hotel, motel, food service, health facilities, club, recreational centers, tourism and other public hospitality businesses. Includes front office practice. Local field trip required.
- 235. Service Industries Equipment and Utilities**  
Fall, Winter. Summer of even-numbered years. 4(4-0) MTH 108.  
Engineering in food and lodging industry, emphasizing utilities, machinery characteristics and environment.
- 245. Food Production Science**  
Fall, Spring. 4(4-0) HNF 100  
Interrelationships of the physical, biological and chemical principles relevant to the food service industry.

- 261. Dimensions of Tourism**  
Fall, Winter. Summer of odd-numbered years. 4(4-0) EC 201.  
Forces which influence the international and domestic hospitality, leisure, travel and recreation industries. Socio-economic models and measurement of regional impact, demand and supply.
- 265. Food Production Standards**  
Fall, Spring. 4(4-0) 245; HNF 100.  
Interrelationships of the environmental, microbiological and physiological principles relevant to the food service industry.
- 303. Service Industry Accounting**  
(203A., 203.) Fall, Spring. 4(4-0) AFA 202, 391.  
Principles of accounting applied to service industries. Financial statement analysis and cash flow concepts. Managerial accounting emphasized.
- 305. Lodging Management I**  
Fall, Winter. Summer of even-numbered years. 4(4-0) MGT 302.  
Ethics and policies. Organization and manpower planning and development. Employee compensation and benefits as they apply to hospitality organization.
- 306. Lodging Management II**  
Winter, Spring. Summer of even-numbered years. 4(4-0) 305.  
Continuation of 305. Supervision and activation of employees with emphasis on human relations, collective bargaining—negotiations and operating under the contract.
- 337. Management Systems for the Hospitality Industry**  
Winter, Spring. Summer of even-numbered years. 4(4-0) MGT 302 and Juniors.  
Evaluation and appraisal of management systems currently in use and the development of new management systems for the hospitality industry.
- 350. Work Analysis and Design**  
Fall, Winter. Summer of odd-numbered years. 4(4-0)  
Work methods and layout. Includes flow analysis, time and motion study, work simplification, data processing and setting of standards.
- 375. Marketing of Hospitality and Travel Services**  
Fall, Winter, Spring, Summer. 4(4-0)  
Applications of marketing concepts, methods and techniques in the hospitality and travel sector. Uses and limitations of various promotional forces such as advertising, field selling, merchandising, sales promotion, and in-house selling.
- 405. Food and Beverage Management**  
(447.) Winter, Spring. Summer of even-numbered years. 4(4-0) 303, 306.  
Duties and responsibilities of the manager in restaurant and catering operations. Management methods in goal setting, forecasting, controlling quality and costs; establishing policies to create favorable acceptance and profitable operation.
- 435. Food Production Systems**  
Fall, Winter, Spring. Summer of even-numbered years. 6(4-6) 405, 472.  
Recognition and achievement of quality in development of systematic relationships between menu items, time, labor, equipment and costs in quantity food production. Quality procurement policies for food, beverages and related items. Field trips required.

- 448. Passenger Transportation Systems**  
Winter. 4(4-0) MTA 300 or HRI 375. Interdepartmental with and administered by the Department of Marketing and Transportation Administration.  
Composition and objectives of principal passenger travel markets: Analysis of carrier service, pricing and promotional practices and problems, competitive and cooperative relations. Review of major proposals for change and expansion of service systems.
- 455A. Food Evaluation**  
(455.) Spring. 4(4-0) Approval of school.  
History of foods and related physiological and psychological theories and their application to quality consideration.
- 455B. Beverage Evaluation**  
(455.) Fall. 4(4-0) Approval of school.  
History of beverages and related physiological and psychological theories and their application to quality considerations.
- 462. Tourism Management**  
Winter. 4(4-0)  
Tourism organizations, functions, and policy determination, tour wholesaling and retail travel agency management. Field trip required.
- 466. Tourism Planning and Development**  
Fall, Spring. 4(4-0) 261 or 375 or 448.  
Tourism resource characteristics, location, and market demand considerations. Analysis of development potential, planning processes and procedures, capital and personnel requirements, and tourism destination developments.
- 472. Design and Layout**  
Winter, Spring. 4(4-0)  
Conceptualization, design, layout and specification of service industry facilities.
- 473. Operations Research in the Service Industries**  
Fall, Spring. Summer of odd-numbered years. 4(4-0) 305; MTA 316.  
Application of marketing and operational research techniques to service industry management problems, emphasizing quantitative and analytical decision models designed for specific operations in this field.
- 490. Operational Analysis in the Hospitality Industry**  
Fall, Spring. 4(4-0) 306; Seniors.  
Advanced management concepts, leading to an understanding of decision theory as applied to directed investigation into specific hospitality operations.
- 499. Independent Study**  
Fall, Winter, Spring, Summer. 1(1-0) to 15(1-0) May re-enroll for a maximum of 15 credits. Approval of school.  
Research in any phase of food, lodging, hospitality, tourism or health facilities operations.
- 811. Policy Formulation and Organization**  
Spring. 4(4-0) 875, 888; MGT 806.  
Development of goals, objectives and consistent business policies for the creation of dynamic and effective organizations for all phases of service industries.