

**Descriptions – Hotel, Restaurant and Institutional Management  
of  
Courses**

**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) HRI 305.  
Continuation of HRI 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) CPS 110, EC 200.  
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) HRI 335.  
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**  
Winter, Spring, Summer of even-numbered years. 4(4-0) HRI 265, HRI 303, HRI 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 operations.

**435. Food Production Systems**  
Fall, Winter, Spring, Summer of even-numbered years. 6(4-6) FSC 242, HRI 405.  
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.

**455A. Food Evaluation**  
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**  
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) HRI 261.  
Tourism organizations, functions, and policy determination, tour wholesaling and retail travel agency management. Field trip required.

**463. Tourism Distribution Management**  
Winter. 4(4-0) HRI 261.  
Component channels of the tourism distribution system. Functional interrelationships of these channels with emphasis on increasing distribution effectiveness. Field trips required.

**466. Tourism Planning and Development**  
Fall, Spring. 4(4-0) HRI 261.  
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) HRI 350.  
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) HRI 337, STT 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) HRI 405, 800 hours work experience requirement. HRI majors only.  
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 to 4 credits. May reenroll for a maximum of 8 credits. Majors and 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) HRI 875, HRI 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.

**861. Economic Implications of Tourism**  
Fall. 4(4-0) EC 860 or concurrently.  
Economic, historical, philosophical, psychological, governmental and educational aspects and satisfactions of travel. The promotion of tourism; the business of travel and its relationships to the hospitality industry.

**875. Innovation in Hospitality Marketing**  
Spring. 4(4-0) MTA 805 or concurrently.  
Changing environment of the hospitality industry is examined and new developments in marketing are analyzed for potential innovative application in the hospitality sector.

**888. Financial Management for the Service Industries**  
Winter. 4(4-0) AFA 840.  
Covers leasing, franchising, tax considerations, planning to meet financial needs from internal sources or from capital markets, management of current and capital assets, including inventories and operational equipment.

**890. Special Problems**  
Fall, Winter, Spring, Summer. 1 to 15 credits. Approval of school.  
Opportunity for the outstanding student to engage in-depth analysis of a service industry area of his choice that will result in a positive contribution to the field.

**896. Problems of the Service Industries**  
Winter. 4(4-0) HRI 888 or concurrently.  
Formulation of plans based on analysis of situations and trends applying general business principles. Discussion of actual cases with leaders in service industries.

**898. Facilities Programming**  
Fall. 4(4-0)  
Application of principles and concepts drawn from many related disciplines to planning and operation of housing and food production systems, utilizing optimum physical and human resources.

**HUMAN ECOLOGY HEC  
(College of)**

**201. Family in Its Near Environment**  
Fall, Winter, Spring, Summer of odd-numbered years. 3(3-0) Basic courses at freshman level in college required in each major.  
Foundations of human ecology are explored using conceptual frameworks of family as ecosystem and human development. Interrelationships of ecosystems which focus on families are examined.

**301. Management and Decision Making in the Family**  
(FE 331.) Fall, Winter, Spring, Summer of even-numbered years. 3(3-0) HEC 201.  
Presentation of the integrated nature of home management; concerns, values, and goals as reflected in decision making about family resources.

**401. Human Ecological Approach to Contemporary Issues**  
(F E 401.) Fall, Winter, Spring, Summer. 3(3-0) HEC 201, HEC 301.  
Establishment of interrelationships among the human ecological professions as each profession identifies meaningful but different approaches to issues.

**HUMAN DEVELOPMENT H D  
College of Human Medicine**

**520. Genetics Clinic**  
Fall, Winter, Spring, Summer. 1 to 3 credits. My reenroll for a maximum of 9 credits.  
Students will interview and examine patients with inheritable disorders, perform related laboratory diagnostic procedures, and participate in genetic counseling conferences and discussions.