

Descriptions – HORTICULTURE

of

Courses

801. *Research Procedures in Plant Science*

Winter. 4(3-2) Approval of department.
Orderly approach to problems of biological research in relation to basic principles of research.

807. *Physiology of Horticultural Crops I*

Fall. 4(3-2) BOT 415.
Physiology and biochemistry of bulbous crops; morphological aspects and techniques of horticultural crops; sex expression and seed production.

808. *Physiology of Horticultural Crops II*

Winter. 4(3-2) BOT 415.
Physiology of grafting, juvenility, flowering of woody plants, fruiting, senescence, bud and seed dormancy as related to horticultural crops. Emphasis on critical review of literature.

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. *Special Research Problems*

Fall, Winter, Spring, Summer.
Variable credit. May reenroll for a maximum of 12 credits. Approval of department.

831. *Selected Topics*

Fall, Winter, Spring, Summer. 1 to 4 credits. May reenroll for a maximum of 12 credits if different topic is taken. Approval of department.

899. *Master's Thesis 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, BOT 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. *Doctoral Dissertation 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) Not open to Seniors.
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.

203. *Service Industry Accounting*

(303) Fall, Spring. 4(4-0) AFA 202; not open to Seniors.
Principles of accounting applied to service industries. Financial statement analysis and cash flow concepts. Managerial accounting emphasized.

237. *Management of Lodging Facilities*

Fall, Winter, Spring. 4(4-0) Sophomore majors.
An analysis of the guest cycle through examination of various operating departments within a hotel. Functions of revenue and nonrevenue departments with emphasis on managing departmental interrelationships.

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.

252. *Professional Experience I*

Fall, Winter, Spring, Summer. 1 credit.
Approval of school.
A written report based on prior 400 hours of approved professional work experience in the hospitality industry.

261. *Dimensions of Tourism*

Fall, Winter, Summer of odd-numbered years. 4(4-0) EC 201 or concurrently; not open to Seniors.
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) HRI 245.
Interrelationships of the environmental, microbiological and physiological principles relevant to the food service industry.

307. *Supervision in the Hospitality Industry*

Fall, Winter, Spring, Summer of even-numbered years. 4(4-0) HRI 237, MGT 302.
The direction of people at work in the hospitality industry. Special applications of supervisory management skills in hotels, restaurants and other hospitality industry establishments.

335. *Service Industries Equipment and Utilities*

(235.) Fall, Winter, Summer of even-numbered years. 4(4-0) MTH 108 or MTH 111; HRI 237.
Engineering in food and lodging industry, emphasizing utilities, machinery characteristics and environment.

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.

353. *Professional Experience II*

Fall, Winter, Spring, Summer. 1 credit.
HRI 252, approval of school. Must be completed before enrollment for final term of the senior year.
A written report based on prior 400 hours of approved professional work experience in the hospitality industry.

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.

392. *Managerial Finance for the Hospitality Industry*

Fall, Winter, Spring. 4(4-0) AFA 391, HRI 203.
Basic financial concepts applied to the hospitality management industry. Methods of expansion; franchises, condominiums, leases and management contracts. Financial aspects of feasibility studies. Financial ratios specific to the hospitality industry.

405. *Food and Beverage Management*

Winter, Spring, Summer of even-numbered years. 4(4-0) HRI 265, HRI 203.
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 335.
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, MTA 317.
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.
- 475. Promotion of Hospitality Services**
Fall, Winter, Spring, Summer of odd-numbered years. 4(4-0) HRI 375.
Advertising, personal selling, sales promotion, merchandising, public relations, and publicity to compete effectively for individual and group sales in the hospitality industry.
- 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 (COLLEGE OF) HEC**
- 201. Family in Its Near Environment**
(F E 110.) Fall, Winter, Spring, Summer of odd-numbered years. 3(3-0) Sophomores.
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**
(F E 331.) Fall, Winter, Spring, Summer of even-numbered years. 3(3-0) HEC 201, Juniors.
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 301, Seniors.
Establishment of interrelationships among the human ecological professions as each profession identifies meaningful but different approaches to issues.

HUMAN ENVIRONMENT AND DESIGN HED**College of Human Ecology**

- 143. Design for Living I**
Fall, Winter, Spring. 3(3-0)
Perceptual development including analytical judgement through the study of design, a vital part of the matrix of living. Design components and principles as they relate to the function and ideas in the various phases of man's environment and daily life.
- 144. Design for Living II**
Fall, Winter, Spring. 3(1-4) HED 143.
Use of design elements and application of principles in creative problems and media.
- 152. Principles of Clothing Construction**
Fall, Winter, Spring. 3(2-2)
Principles of clothing construction related to fit, fabric and garment assembling.
- 171. Textiles for Consumers**
Fall, Winter, Spring. 4(3-0)
A programmed sequence develops decision-making abilities in the selection of textile alternatives for various uses. Consumer-oriented concepts of durability, comfort, care and aesthetic appearance are used to evaluate products.
- 201. Contemporary Retail Community**
Fall, Winter, Spring. 3(3-0) Sophomores.
The retail community as it responds with a supply of goods and services to the needs of the consumer.
- 203. Selected Non-Textile and Apparel Merchandise**
Winter, Spring. 3(3-0) HED 143.
Selected non-textile and apparel merchandise as it fulfills consumer needs and expectations.
- 210. Environmental Design: Space, Color and Texture**
Fall, Winter. 3(3-0) HED 144 or approval of department.
Space, color and texture as components of human environment, their effect upon and use by man.
- 211. Environmental Design: Space, Color and Texture—Laboratory**
Fall, Winter. 2(2-0) HED 210 concurrently.
Discussion and demonstration of space, color and texture as components of human environment, their effect upon and use by man.
- 213. Synthesis of Environmental Design Elements**
Winter, Spring. 2(2-0) HED 210.
The synthesis of design elements, space, shape, color and texture, and their organization as they are related to man's near environment.
- 214. Synthesis of Environmental Design Elements—Laboratory**
Winter, Spring. 2(2-0) HED 213 concurrently.
Discussion and demonstration of design elements, space, shape, color and texture, and their organization as they are related to man's near environment.