

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

**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**  
*Fall. 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.

**805. Advanced Foodservice Management**  
*Winter. 4(4-0) HRI 435.*  
Administrative and technical management of foodservices. Emphasis on operation analysis and problem solving.

**807. Workforce Management in the Hospitality Industry**  
*Spring. 4(4-0) HRI 337.*  
Developing and maintaining a productive workforce for hospitality firms. Emphasis on supervisory skills and labor relations.

**835. Energy Management in Hospitality Facilities**  
*Fall. 4(4-0)*  
Achieving energy efficiency through system analysis and design. Includes energy audits and design problems.

**837. Advanced Lodging Management**  
*Spring. 4(4-0) HRI 337.*  
Administrative and technical management of hotels. Emphasis on operations and analysis and problem solving.

**875. Innovation in Hospitality Marketing**  
*Spring. 4(4-0) MTA 805 or concurrently.*  
Application of marketing concepts to the hospitality sector, with special emphasis on the role of promotion in the hospitality marketing process.

**888. Financial Management for the Service Industries**  
*Winter. 4(4-0) ACC 840.*  
Preparation and interpretation of financial statements, budget preparation and analysis of budgetary variances. Financial aspects of hospitality business expansion, franchising contracts, feasibility studies, and valuation considerations.

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

**HUMAN ECOLOGY HEC  
(COLLEGE OF)**

**201. Perspectives in Human Ecology**  
*(F E 110.) Fall, Winter. 3(3-0) Sophomores.*  
Introduction to the study of families from a human ecological perspective. Development of the profession of human ecology. Analysis of issues affecting families. Interdepartmental emphasis.

**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 human environment and daily life.

**144. Design for Living II**  
*Fall, Spring. 3(1-4) HED 143.*  
Use of design elements and application of principles in creative problems and media.

**155. Clothing Construction Studio**  
*(HED 152.) Fall, Winter, Spring. 3(1-4)*  
Emphasis on fit, alterations, different techniques in assembling apparel. Basic principles of clothing construction. Completed garments required.

**171. Textiles for Consumers**  
*Fall, Winter, Spring. 4(4-0)*  
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. Introduction to Merchandising Management**  
*Winter, Spring. 3(3-0) Sophomores.*  
An overview of the merchandising function as it provides goods and services to individuals and families. Field trips required.

**203. Nontextile Merchandise Production, Properties and Performance**  
*Fall, Winter. 3(3-0) HED 143.*  
Product information for selected nontextile merchandise as it assists consumers and professionals in decision making. Investigation of materials, construction, production, quality and care of nontextile goods.

**215. Interior Environments**  
*Fall, Winter. 3(3-0) Spring, Summer: 3 credits; credit by examination only. HED 144, sophomores or approval of department. Students may not receive credit in both HED 215, and HED 210, HED 213.*  
Design fundamentals as they relate to interior design and human behavior. Characteristics of interior design, finishing materials and artifacts.

**216. Interior Environments: Studio**  
*Fall, Winter, Spring. 3(0-6) HED 215 or concurrently. Students may not receive credit in both HED 216 and HED 211, HED 214.*  
Application of design fundamentals.

**220. Interior Design Drafting**  
*Fall, Winter. 3(1-4) HED 215, HED 216 or concurrently.*  
Drafting and two-dimensional drawing for interior designing.