

HOTEL, RESTAURANT AND INSTITUTIONAL MANA

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HRI

200*. Introduction to the Hospitality Industry
Fall. 3(3-0)

Survey of all sectors, segments and disciplines of the hospitality and tourism industries. Topics include impact of travel and tourism, hospitality trends, and overview of accounting, marketing, and sales.
QA: HRI 102

237*. Management of Lodging Facilities
Spring. 3(3-0)

P: HRI 200, one ISP course. R: Open only to freshmen, sophomores and juniors in Hotel, Restaurant and Institutional Management. Operational departments and logical functions in the operation of various types of lodging properties. Planning and control of physical, mechanical, and electrical systems.
QP: HRI 102 QA: HRI 237 HRI 235

265*. Quality Food Management
Spring. 3(3-0)

P: HRI 200, one ISB course. R: Open only to sophomores and juniors in Hotel, Restaurant and Institutional Management. Standards of microbiology, sanitation, nutrition, and other quality issues in food management. Chemical, health, and workplace standards. Management of product quality and costs.
QP: HRI 102 QA: HRI 265

302*. Hospitality Managerial Accounting
Fall, Spring, Summer. 3(3-0)

P: ACC 201; CPS 100 or CPS 130; HRI 200; STT 315 or concurrently. R: Open only to majors in Hotel, Restaurant and Institutional Management. Principles of managerial accounting applied to hospitality enterprises. Topics include financial statements, forecasting methods, internal control, and accounting ethics.
QP: ACC 201; ANDSTT 315; ANDHRI 102; QA: HRI 203

307*. Organizational Behavior in the Hospitality Industry
Fall, Spring. 3(3-0)

P: MTA 300, MGT 302; HRI 237. R: Open only to majors in Hotel, Restaurant and Institutional Management. Human resource management and interpersonal skills in the hospitality industry. Focus on managing in a culturally diverse workplace.
QP: MGT 302 ANDHRI 237; ANDMTA 300 QA: HRI 307

337*. Hospitality Information Systems
Fall, Spring. 3(3-0)

P: HRI 237; CPS 100 or CPS 130. R: Open only to majors in Hotel Restaurant and Institutional Management. Technology for gathering, analyzing, storing and communicating information within the hospitality industry.
QP: HRI 237 HRI 203EC 201 QA: HRI 337

345*. Quantity Food Production Systems
Fall, Spring. 3(1-4)

P: HRI 265. R: Open only to juniors and seniors in Hotel, Restaurant and Institutional Management. Organization of food and beverage operations. Product knowledge, especially purchasing, storing, preparing and production in food service operations. Menu development and recipe management.
QP: HRI 265 QA: HRI 345

353*. Professional Work Experience I
Fall, Spring, Summer. 1(1-0)
P: HRI 200 R: HRIM

Work experience and training in hospitality management and supervision practices; Professional written report detailing work experience,
QP: HRI 102 QA: HRI 252

454*. Professional Work Experience II
Fall, Spring, Summer. 1(1-0)

P: HRI 353. R: Open only to majors in Hotel, Restaurant and Institutional Management. Professional workplace experience involving planning, controlling, and staffing. Professionally written reports detailing experiences required.
QP: HRI 102 HRI 252 QA: HRI 353

473*. Hospitality Industry Research
Fall, Spring. 3(3-0)

P: HRI 337, STT 315. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Not open to students with credit in MTA 317. Strategies and techniques for obtaining, analyzing, evaluating, and reporting relevant research data.
QP: HRI 337; STT 315 QA: HRI 473

475*. Innovations in Hospitality Marketing
Fall, Spring. 3(3-0)

P: MTA 300, HRI 301; HRI 473 or concurrently. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Marketing of hospitality industry products and concepts, amid global competition and culturally diverse markets and workforces.
QP: HRI 307; ANDHRI 375ORMTA 300; QA: HRI 475

482*. Hospitality Managerial Finance
Fall, Spring, Summer. 3(3-0)

P: HRI 302, FI 391. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Cash flow determination and management. Strategies for financing hospitality ventures and expansion. Determining financial viability of proposed and existing operations.
QP: HRI 203; FI 391 QA: HRI 392

485*. Advanced Foodservice Management
Fall, Spring, Summer. 3(1-4)

P: HRI 302, HRI 307, HRI 345. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Beverage management and dining room service. Guest relations and current management topics. Emphasis on foodservice team projects.
QP: HRI 203; HRI 307; HRI 345 QA: HRI 435

489*. Policy Issues in Hospitality Management
Fall, Spring. 3(3-0)

P: HRI 482, HRI 454. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Not open to students with credit in MGT 409. Management problems and issues in the hospitality industry. Focus on decision-making models. Case study analysis, discussion and written reports.
QP: HRI 353; HRI 392 QA: HRI 490

490*. Independent Study
Fall, Spring. 1 to 3 credits.

R: Open only to majors in Hotel, Restaurant and Institutional Management. Approval of School. Supervised research in hospitality management and operations.
QA: HRI 499

491*. Current Topics in Hospitality Industry
Spring. 3(3-0)

P: HRI 307. R: Open only to seniors in Hotel, Restaurant and Institutional Management. Emerging topics or issues confronting the hospitality service industry.
QP: HRI 307 QA: HRI 495

807*. Workforce Management in the Hospitality Industry
Fall. 3(3-0)

R: Graduate Business. Development of effective leadership styles and methods of identifying and solving hospitality workforce problems.
QA: HRI 807

837*. Advanced Hospitality Information Systems
Spring. 3(3-0)

R: Graduate Business. Managerial and operational overview of computer systems and network design, implementation, and contingency planning in the hospitality industry.
QA: HRI 837

875*. Innovative Marketing in the Hospitality Industry
Spring. 3(3-0)

R: Graduate Business 2nd year MBA status. Hospitality marketing in a competitive and global economy.
QA: HRI 875

882*. Hospitality Financial Management
Spring. 3(3-0)

P: ACC 840, FI 889 R: Graduate Business 2nd year MBA status. Interpretation and analysis of hospitality financial statements, budget preparation and analysis of variances. Expansion of hospitality businesses through leasing, franchising, and management contracts.
QP: ACC 840 FI 888 QA: HRI 888

885*. Seminar in Food and Beverage Systems Management
Fall. 3(3-0)

R: Graduate Business. Management and operation of food and beverage systems. Evaluation of food and beverage quality.
QA: HRI 805 HRI 435

890*. Independent Study in Hospitality Management
Fall, Spring, Summer. 1 to 3 credits.

May reenroll for a maximum of 6 credits. R: Graduate Business Approval of Department. Planned research in hospitality management and operations.
QA: HRI 890

HUMAN ECOLOGY HEC

201. The Human Ecological Perspective
Fall, Spring. 3(3-0)

R: Not open to freshmen. Human ecological perspective and philosophy. Holistic, futuristic problem solving.
QA: HEC 201

290*. Independent Study
Fall, Spring, Summer. 1 to 6 credits.

May reenroll for a maximum of 6 credits. R: Open only to students in the College of Human Ecology. Individual study of interdisciplinary topics related to the human ecology perspective under the guidance of a faculty member.