

# Apparel, Events, and Hospitality Management

Department name changed to Apparel, Events, and Hospitality Management (12-2011)

The department offers courses that provide opportunities for students to learn about interdisciplinary areas including aesthetics, leadership, entrepreneurship, and multi-channel retailing at both undergraduate and graduate levels. AESHM courses serve to complement the student's major area of study whether it be Apparel, Merchandising, and Design; Event Management; Hospitality Management; agriculture, business, design education, engineering, liberal arts and sciences or minor areas of study including entrepreneurial studies, design studies, or international studies.

Courses primarily for undergraduates:

## **AESHM 111. Professional Development for AESHM.**

(2-2) Cr. 3. F.S.

Career exploration, presentation and professional skills, teamwork and leadership, creativity, critical thinking, technology, and service learning components. Orientation to policies and procedures of university, college, department, and program. Some online lectures.

## **AESHM 170. Supervised Work Experience I.**

Cr. 1. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Permission by application; freshman classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 170D. Supervised Work Experience I: Hospitality.**

Cr. 1. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Permission by application; freshman classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 170F. Supervised Work Experience I: Event Management.**

Cr. 1. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Permission by application; freshman classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 170N. Supervised Work Experience I: Apparel.**

Cr. 1. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Permission by application; freshman classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 170P. Supervised Work Experience I: ISU Dining.**

Cr. 1. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Permission by application; freshman classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 175. Financial Applications for Retail and Hospitality Industries.**

(2-0) Cr. 2. F.S.

Using an online delivery method, students will learn basic mathematical concepts, calculations and formulas commonly used in the apparel and hospitality industries. Emphasis on problem solving, critical/creative thinking, and mathematical interpretation of calculations and formulas used within the apparel and hospitality industries.

## **AESHM 175D. Financial Applications for Retail and Hospitality Industries: Hospitality Management.**

(2-0) Cr. 2. F.S.

Using an online delivery method, students will learn basic mathematical concepts, calculations and formulas commonly used in the apparel and hospitality industries. Emphasis on problem solving, critical/creative thinking, and mathematical interpretation of calculations and formulas used within the apparel and hospitality industries. Offered on a satisfactory-fail basis only.

## **AESHM 175N. Financial Applications for Retail and Hospitality Industries.**

(2-0) Cr. 2. F.S.

Using an online delivery method, students will learn basic mathematical concepts, calculations and formulas commonly used in the apparel and hospitality industries. Emphasis on problem solving, critical/creative thinking, and mathematical interpretation of calculations and formulas used within the apparel and hospitality industries.

## **AESHM 270. Supervised Work Experience II.**

Cr. 1-2. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Minimum 2.0 GPA; permission by application; sophomore classification*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 270D. Supervised Work Experience II - Hospitality.**

Cr. 1-2. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Minimum 2.0 GPA; permission by application; sophomore classification; 6 cr in AESHM or HRI*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, AESHM 270, and 470 may be applied toward graduation.

## **AESHM 270F. Supervised Work Experience II: Event Management.**

Cr. 1-2. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Minimum 2.0 GPA; permission by application; sophomore classification; 6 cr in AESHM, HRI, or A M D.*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 270N. Supervised Work Experience II: Apparel.**

Cr. 1-2. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Minimum 2.0 GPA; permission by application; sophomore classification; 6 cr in AESHM or A M D*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 270P. Supervised Work Experience II - ISU Dining.**

Cr. 1-2. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Minimum 2.0 GPA; permission by application; sophomore classification; 6 cr in AESHM or HRI*

Supervised work experience with a cooperating firm or organization. No more than 12 credits total from AESHM 170, 270, and 470 may be applied toward graduation.

## **AESHM 275. Retail Merchandising.**

(3-0) Cr. 3. F.S. *Prereq: 3 credits in Math*

Principles of merchandising as applied to retail-, service-, events-, and hospitality-related businesses. Study of the planning, development, and presentation of apparel- and hospitality-related products, services, and experiences. Industry and market research, planning of new offerings, and development of promotional and competitive strategies.

## **AESHM 280. Orientation to U.S. Field Study.**

Cr. R. Repeatable, maximum of 2 times. F.S.

Orientation to the field study location during the semester preceding the trip.

## **AESHM 281. Orientation to International Field Study.**

Cr. 1. Repeatable, maximum of 2 times. F.S.

Orientation to the field study location during the semester preceding the trip.

## **AESHM 287. Principles of Management in Human Sciences.**

(3-0) Cr. 3. F.S.

Introduction to management concepts and principles with application to human sciences-related businesses and organizations. Includes service quality management, professionalism, and social responsibility.

## **AESHM 311. Seminar on Careers and Internships.**

(1-0) Cr. 1. F.S. *Prereq: AESHM 111; Sophomore classification. Good academic standing*

Internship and career planning, professional expectations and responsibilities. Resume development, cover letters, portfolio planning, interviewing techniques, and business etiquette.

## **AESHM 340. Hospitality and Apparel Marketing Strategies.**

(3-0) Cr. 3. F.S. *Prereq: ECON 101*

Application of marketing principles to the hospitality-, events-, and apparel-related industries. Emphasis on the role of marketing in an organization's overall strategic planning. Development and evaluation techniques available to hospitality, events, apparel, and related businesses, including advertising, sales promotion, packaging, and public relations.

**AESHM 342. Aesthetics of Consumer Experience.**

(3-0) Cr. 3. F.S. *Prereq: Sophomore classification*  
Design principles, aesthetic concepts, and research applied to consumer experiences, with an emphasis on hospitality and retail environments and events. Influence of individual differences and cultural patterns on aesthetic preferences. Meets U.S. Diversity Requirement

**AESHM 377. Brand Management and Promotions.**

(3-0) Cr. 3. F.S. *Prereq: A M D 245; AESHM 340 or MKT 340*  
Principles of brand development and management; focus on experiential marketing, promotions, visual merchandising, design/layout of retail spaces, applications using Visual Retailing software.

**AESHM 379. Community Leadership: Examination of Social Issues.**

(3-0) Cr. 3. F.  
Study of family and community social issues from diverse perspectives. Application of critical thinking and reflection to issues with a focus on leadership within the community. Meets U.S. Diversity Requirement

**AESHM 380. U.S. Field Study.**

(Dual-listed with AESHM 580). Cr. 1-3. Repeatable, maximum of 3 times. F.S.SS. *Prereq: 9 credits in AESHM, HRI, EVENT, and/or A M D; sophomore classification; minimum 2.0 GPA. Permission by application*  
Study and tours of areas of interest to majors in the AESHM Department. Trip to location under supervision of faculty member. Locations and lengths of trip vary. Final projects, reports, journal entries, and analysis are required. May be combined with AESHM 280.

**AESHM 381. International Field Study.**

(Dual-listed with AESHM 581). Cr. 1-3. Repeatable, maximum of 2 times. F.S.SS. *Prereq: 9 credits in AESHM, EVENT, HRI, and/or A M D; sophomore classification; minimum 2.0 GPA. Permission by application*  
Study and tours of areas of interest to majors in the AESHM Department. Trip to location under supervision of faculty member. Locations and lengths of trip vary. Final projects, reports, journal entries, and analysis are required. May be combined with AESHM 281. Meets International Perspectives Requirement.

**AESHM 398. Cooperative Education.**

Cr. R. Repeatable. F.S.SS. *Prereq: Permission of adviser; junior classification*  
Required of all cooperative education students. Students must register for this course prior to commencing each work period.

**AESHM 411. Seminar on Current Issues.**

Cr. 1-3. Repeatable, maximum of 2 times. F.S. *Prereq: Permission of instructor.*  
Trends, issues, and scholarship in apparel, events, and hospitality management.

**AESHM 411D. Seminar on Current Issues: Hospitality.**

Cr. 1-3. Repeatable, maximum of 2 times. *Prereq: Permission of instructor.*  
Trends, issues, and scholarship in apparel, events, and hospitality management.

**AESHM 411F. Seminar on Current Issues: Event Management.**

Cr. 1-3. Repeatable, maximum of 2 times. *Prereq: Permission of instructor.*  
Trends, issues, and scholarship in apparel, events, and hospitality management.

**AESHM 411N. Seminar on Current Issues: Apparel.**

Cr. 1-3. Repeatable, maximum of 2 times.  
Trends, issues, and scholarship in apparel, events, and hospitality management.

**AESHM 421. Developing Global Leadership: Maximizing Human Potential.**

(3-0) Cr. 3. S.  
Development of leadership in a global environment. Focus on global concerns that impact on the well-being of individuals, families, and communities. Strategies for working with individuals, families and communities in other countries and cultures. Taking local action on global issues. Participation in a service activity. Meets International Perspectives Requirement.

**AESHM 438. Human Resource Management.**

(3-0) Cr. 3. S. *Prereq: AESHM 270, AESHM 275 or AESHM 287; junior classification*  
Principles and practices of human resource management relevant to human science-related organizations. Emphasis on the entry-level manager's role.

**AESHM 470. Supervised Professional Internship.**

Cr. arr.  
Supervised work experience with a cooperating firm or organization.

**AESHM 470A. Supervised Professional Internship: Food and Beverage.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, HRI 380, HRI 380L, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, AESHM 270, and AESHM 470 may be applied toward graduation.

**AESHM 470B. Supervised Professional Internship: Lodging.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, HRI 352, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470C. Supervised Professional Internship: Club Management.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, HRI 289, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470D. Supervised Professional Internship: Hospitality.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, 9 credits in HRI, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470F. Supervised Professional Internship: Event Management.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 271, AESHM 311, EVENT 271, EVENT 371; and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470I. Supervised Professional Internship: Textile and Apparel Design.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, A M D 210, 225, 231, 245, 278; minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470J. Supervised Professional Internship: Merchandising.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, T C 275, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470K. Supervised Professional Internship: Product Development.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, A M D 210, 225, 231, 245; minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470L. Supervised Professional Internship: Public Relations and Publishing.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311 and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470M. Supervised Professional Internship: Museums.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, A M D 257 and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470N. Supervised Professional Internship: Apparel.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, 9 credits in A M D, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 470P. Supervised Professional Internship: ISU Dining.**

Cr. 3-6. Repeatable. F.S.SS. *Prereq: AESHM 311, 9 credits in AESHM or HRI, and minimum 2.0 GPA; permission by application; junior or senior classification*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**AESHM 474. Entrepreneurship in Human Sciences.**

(Dual-listed with AESHM 574). (3-0) Cr. 3. S. *Prereq: junior or senior status*  
Comprehensive approach to entrepreneurship including concepts of innovation, creativity, opportunity assessment, and business planning. Focus on human sciences-related businesses: retail, service, hospitality, event, food-related, family-owned, rural, and community businesses. Interaction with entrepreneurs, market research, feasibility analysis, business proposals, and business/community outreach and consulting.

**AESHM 477. Multi-channel Retailing.**

(3-0) Cr. 3. F.S. *Prereq: 3 credits in marketing or AESHM 275 or 287*  
A customer-centric view of marketing with a focus on the retailer-customer relationship and online strategies. Integration of key characteristics of online and offline marketing including store formats, e-commerce, catalog, TV, mobile, and direct sales.

**AESHM 498. Cooperative Education.**

Cr. R. Repeatable. F.S.SS. *Prereq: Permission of adviser; senior classification*  
Required of all cooperative education students. Students must register for this course prior to commencing each work period.

**Courses primarily for graduate students, open to qualified undergraduates:****AESHM 510. Research Methods in Apparel and Hospitality.**

Cr. 3. SS. *Prereq: Graduate standing in the Department*  
Overview of research methods. Methods for collecting and analyzing quantitative and qualitative data. Development of research plan.

**AESHM 511. Seminar.**

Cr. 1-3. Repeatable, maximum of 6 times. *Prereq: 6 graduate credits in AESHM, HRI, or A M D. Permission of instructor*  
Discussion of scholarship and current issues. Topics vary.

**AESHM 545. Consumer Aesthetics and Retail Branding.**

(3-0) Cr. 3. Alt. S., offered 2014. *Prereq: One course in design elements and principles, psychology, consumer behavior, or marketing*  
Examination of hedonic nature of consumer experience and its application to experiential design and branding of retail/hospitality establishments. Emphasis on consumer behavior, design, environmental psychology, and marketing literature.

**AESHM 570. Practicum.**

Cr. 1-3. Repeatable, maximum of 2 times. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience related to career objective. Proposal must be approved semester before placement.

**AESHM 570A. Apparel Merchandising and Design.**

Cr. 1-3. Repeatable, maximum of 2 times. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience related to career objective. Proposal must be approved semester before placement.

**AESHM 570B. Hospitality Management.**

Cr. 1-3. Repeatable, maximum of 2 times. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience related to career objective. Proposal must be approved semester before placement.

**AESHM 574. Entrepreneurship in Human Sciences.**

(Dual-listed with AESHM 474). (3-0) Cr. 3. S. *Prereq: junior or senior status*  
Comprehensive approach to entrepreneurship including concepts of innovation, creativity, opportunity assessment, and business planning. Focus on human sciences-related businesses: retail, service, hospitality, event, food-related, family-owned, rural, and community businesses. Interaction with entrepreneurs, market research, feasibility analysis, business proposals, and business/community outreach and consulting.

**AESHM 577. E-Commerce for Apparel and Hospitality Companies.**

(3-0) Cr. 3. Alt. S., offered 2015. *Prereq: Course in marketing or permission of instructor*  
Analysis of technology and consumer trends, industry practices, and marketing strategies for e-commerce. Evaluation and development of apparel or hospitality company websites. Theory application to the development of multi-channel business strategies.

**AESHM 580. U.S. Field Study.**

(Dual-listed with AESHM 380). Cr. 1-3. Repeatable, maximum of 3 times. F.S.SS. *Prereq: 9 credits in AESHM, HRI, EVENT, and/or A M D; sophomore classification; minimum 2.0 GPA. Permission by application*  
Study and tours of areas of interest to majors in the AESHM Department. Trip to location under supervision of faculty member. Locations and lengths of trip vary. Final projects, reports, journal entries, and analysis are required. May be combined with AESHM 280.

**AESHM 581. International Field Study.**

(Dual-listed with AESHM 381). Cr. 1-3. Repeatable, maximum of 2 times. F.S.SS. *Prereq: 9 credits in AESHM, EVENT, HRI, and/or A M D; sophomore classification; minimum 2.0 GPA. Permission by application*  
Study and tours of areas of interest to majors in the AESHM Department. Trip to location under supervision of faculty member. Locations and lengths of trip vary. Final projects, reports, journal entries, and analysis are required. May be combined with AESHM 281.  
Meets International Perspectives Requirement.

**Courses for graduate students:****AESHM 611. Seminar.**

Cr. 1-3. Repeatable. *Prereq: 6 graduate credits in AESHM, HRI, or A M D. Permission of instructor*  
Discussion of scholarship and current issues. Topics vary.

**AESHM 670. Teaching Practicum.**

Cr. 1-3. Repeatable. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience in the university classroom. Proposal must be approved semester before placement.

**AESHM 670A. Apparel Merchandising and Design.**

Cr. 1-3. Repeatable. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience in the university classroom. Proposal must be approved semester before placement.

**AESHM 670B. Hospitality Management.**

Cr. 1-3. Repeatable. F.S.SS. *Prereq: 6 graduate credits in program area; permission of instructor*  
Supervised experience in the university classroom. Proposal must be approved semester before placement.

**Courses primarily for undergraduates:****HRI 101. Introduction to the Hospitality Industry.**

(3-0) Cr. 3. F.  
Introduction to the foodservice, lodging, and tourism components of the hospitality industry. Background information, current issues, and future challenges in various segments of the industry.

**HRI 189. Introduction to University Dining Services Management.**

(1-0) Cr. 1. Alt. S., offered 2014.  
Overview of management concepts and distinct features of university dining services.

**HRI 233. Hospitality Sanitation and Safety.**

(3-0) Cr. 3. F.S.  
Sanitation and safety principles in hospitality operations. Issues impacting consumers and operators. Characteristics of food, supplies, and equipment as related to quality, sanitation and safety. Application of HACCP. Preparation for national foodservice sanitation certification examination.

**HRI 260. Global Tourism Management.**

(3-0) Cr. 3. S.  
Overview of the global tourism industry: hospitality and related services, destination/ attractions, and transportation. Introduction to travel behavior, tourism planning and research, and economic and social impacts of tourism development. Meets International Perspectives Requirement.

**HRI 289. Contemporary Club Operations.**

(Cross-listed with EVENT). (2-0) Cr. 2. F.S. *Prereq: HRI 101*  
Organization and management of private clubs including city, country, and other recreational and social clubs. Field trip may be required.

**HRI 315. Hospitality Law.**

(3-0) Cr. 3. S. *Prereq: HRI 101*  
Laws relating to ownership and operation of hospitality organizations. The duties and rights of both hospitality business operators and customers. Legal implications of various managerial decisions. Nonmajor graduate credit.



**HRI 333. Hospitality Operations Cost Controls.**

(3-0) Cr. 3. F. Prereq: Credit or enrollment in HRI 380, HRI 380L; 3 credits MATH Introduction to revenue and cost systems in the hospitality industry. Application of principles related to procurement, production, and inventory controls.

**HRI 352. Lodging Operations Management I.**

(3-0) Cr. 3. F. Prereq: Credit or enrollment in HRI 101, AESHM 287 Introduction to functional department activities and current issues of lodging organizations with emphasis on front office and housekeeping. Reservation activities and night audit exercises. Case studies.

**HRI 380. Quantity Food Production Management.**

(3-0) Cr. 3. F.S. Prereq: HRI 233 or 2 cr MICRO; FS HN 111 or FS HN 214/215; at least junior classification; enrollment in HRI 380L

Principles of and procedures used in quantity food production management including menu planning, food costing, work methods, food production systems, quality control, and service.

**HRI 380L. Quantity Food Production and Service Management Experience.**

(0-6) Cr. 2. F.S. Prereq: HRI 233 or 2 cr MICRO; FS HN 111 or FS HN 214/215; at least junior classification; enrollment in 380; reservation with program required Application of quantity food production and service management principles and procedures in the program's foodservice operation.

**HRI 383. Introduction to Wine, Beer, and Spirits.**

(2-0) Cr. 2. F.S. Prereq: Must be at least 21 years old Introduction to history and methods of production for a variety of wines, beers, spirits, and other beverages. Sensory analysis, product knowledge, service techniques, sales, and alcohol service related to the hospitality industry.

**HRI 391. Foodservice Systems Management I.**

(3-0) Cr. 3. F. Prereq: Credit or enrollment in HRI 380, HRI 380L Principles and techniques related to basic management, leadership, and human resource management of foodservices in health care and other on-site foodservice settings. Food safety and sanitation for on-site foodservice operations. Credit for either HRI 391 or AESHM 287 and 438 may count toward graduation. Not accepted for credit toward a major in Hospitality Management.

**HRI 392. Foodservice Systems Management II.**

(3-0) Cr. 3. S. Prereq: HRI 391 Introduction to cost control in foodservice departments: procedures for controlling food, labor, and other variable costs. Application of principles related to food product selection, specification, purchase, and storage in health care and other onsite operations. Credit for either HRI 392 or 233 and 333 may count toward graduation. Not accepted for credit toward a major in Hospitality Management.

**HRI 433. Hospitality Financial Management.**

(3-0) Cr. 3. S. Prereq: HRI 333; ACCT 284; ECON 101; credit or enrollment in STAT 101 Use of common financial statements, accounting ratios, and financial techniques to impact management decisions.

**HRI 437. Hospitality Information Technology.**

(3-0) Cr. 3. F. Prereq: HRI 352 Introduction to hospitality information technology. Property management and point-of-sales system interfaces: customer relationship management, selecting and purchasing computer systems, electronic distribution systems, internet and its related application systems, managing internal and external communication networks. Case studies. Nonmajor graduate credit.

**HRI 439. Advanced Hospitality Human Resource Management.**

(3-0) Cr. 3. Alt. F., offered 2013. Prereq: AESHM 438 Emphasis on development of management personnel in hospitality organizations. Case studies.

**HRI 452. Lodging Operations Management II.**

(3-0) Cr. 3. S. Prereq: HRI 352; credit or enrollment in HRI 333 Development of business plan and evaluation of business performance in a simulated environment. Operational decision making practices by applying concepts of management, operations, marketing, and finance for a computer-mediated environment. Nonmajor graduate credit.

**HRI 455. Introduction to Strategic Management in Foodservice and Lodging.**

(3-0) Cr. 3. S. Prereq: AESHM 340; credit or enrollment in HRI 433 and AESHM 438 Introduction to strategic management principles and practices with an application of human resources, operations, marketing, and financial management concepts. Case studies.

**HRI 487. Fine Dining Event Management.**

(Dual-listed with HRI 587). (2-3) Cr. 3. F. Prereq: HRI 380, 380L; AESHM 287; AESHM 287 for Hospitality Management majors; 3 credits of marketing for Culinary Science majors Creative experiences with U.S. and international foods. Application of management, marketing, and financial principles in food preparation and service in the planning and execution of fine dining events. Meets International Perspectives Requirement.

**HRI 489. Issues in Food Safety.**

(Cross-listed with AN S, FS HN, VDPAM). (1-0) Cr. 1. S. Prereq: Credit or enrollment in FS HN 101 or FS HN 272 or HRI 233; FS HN 419 or FS HN 420; FS HN 403 Capstone seminar for the food safety minor. Case discussions and independent projects about safety issues in the food system from a multidisciplinary perspective.

**HRI 490. Independent Study.**

Cr. arr. Repeatable. Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

**HRI 490B. Independent Study: Hospitality Management.**

Cr. arr. Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

**HRI 490D. Independent Study: Lodging Operations.**

Cr. arr. Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

**HRI 490E. Independent Study: Foodservice Operations.**

Cr. arr. Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

**HRI 490H. Independent Study: Honors.**

Cr. arr. Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

**Courses primarily for graduate students, open to qualified undergraduates:****HRI 505. Hospitality Management Scholarship and Applications.**

(0-1) Cr. 1. F.SS. Focus on teaching and research scholarship involving the hospitality industry.

**HRI 506. Current Issues in Hospitality Management.**

(0-1) Cr. 1. Repeatable. S.SS. Focus on current issues related to the hospitality industry.

**HRI 533. Financial Decision Making in Hospitality Organizations.**

(3-0) Cr. 3. Alt. F., offered 2014. Prereq: HRI 433 Concepts of financial management applied to strategic decision making.

**HRI 538. Human Resources Development in Hospitality Organizations.**

(3-0) Cr. 3. Alt. F., offered 2014. Prereq: AESHM 438 Theories of human resources management. Practices and principles related to development of management personnel.

**HRI 540. Strategic Marketing.**

(3-0) Cr. 3. Alt. F., offered 2013. Prereq: AESHM 340 Application of marketing principles in developing effective marketing strategies for hospitality, apparel, and retail organizations. Evaluation of multi-dimensional marketing functions in hospitality organizations.

**HRI 555. Strategic Management in Hospitality Organizations.**

(3-0) Cr. 3. Alt. S., offered 2014. Prereq: Courses in MKT, FIN, MGMT, and HRI. Permission of instructor Strategic management process as a planning and decision-making framework; integration of human resources, operations, marketing, and financial management concepts.

**HRI 587. Fine Dining Event Management.**

(Dual-listed with HRI 487). (2-3) Cr. 3. F. Prereq: HRI 380, 380L; AESHM 287; AESHM 287 for Hospitality Management majors; 3 credits of marketing for Culinary Science majors Creative experiences with U.S. and international foods. Application of management, marketing, and financial principles in food preparation and service in the planning and execution of fine dining events. Meets International Perspectives Requirement.

**HRI 590B. Special Topics: Hospitality Management.**

Cr. arr. Repeatable, maximum of 3 credits. Prereq: 9 credits in HRI at 400 level or above; application process

**HRI 590C. Special Topics: Tourism.**

Cr. arr. Repeatable, maximum of 3 credits. F.S.SS. *Prereq: 9 credits in HRI at 400 level or above; application process*

**HRI 590D. Special Topics: Lodging Operations.**

Cr. arr. Repeatable, maximum of 3 credits. *Prereq: 9 credits in HRI at 400 level or above; application process*

**HRI 590E. Special Topics: Commercial/Retail Foodservice Operations.**

Cr. arr. Repeatable, maximum of 3 credits. *Prereq: 9 credits in HRI at 400 level or above; application process*

**HRI 590F. Special Topics: Onsite Foodservice Operations.**

Cr. arr. Repeatable, maximum of 3 credits. *Prereq: 9 credits in HRI at 400 level or above; application process*

**HRI 599. Creative Component.**

Cr. arr.

**Courses for graduate students:****HRI 604. Professional Writing.**

(2-0) Cr. 2. S.SS. *Prereq: Enrollment in PhD program*

Development of professional written communication with emphasis on abstracts, proposals, manuscripts, and technical reports.

**HRI 608. Administrative Problems.**

Cr. arr. Repeatable, maximum of 4 credits. F.S.SS. *Prereq: Permission of instructor; enrollment in PhD program*

Advanced administrative problems; case studies in foodservice and lodging organizations.

**HRI 633. Advanced Hospitality Financial Management.**

(3-0) Cr. 3. Alt. S., offered 2015. *Prereq: HRI 433; Enrollment in PhD program*

Theories and research in financial management with emphasis on financial performance and financing decisions.

**HRI 638. Advanced Human Resources Management in Hospitality Organizations.**

(3-0) Cr. 3. Alt. F., offered 2013. Alt. SS., offered 2014. *Prereq: HRI 538; Enrollment in PhD program*

Research in human resources management with an emphasis on organization or unit administration.

**HRI 640. Seminar on Marketing Thoughts.**

(3-0) Cr. 3. Alt. S., offered 2014. Alt. SS., offered 2014. *Prereq: HRI 540; STAT 401. Enrollment in PhD program*

Conceptual and theoretical development of marketing strategies. Analytical and critical review of marketing research and industry practices.

**HRI 652. Advanced Lodging Operations.**

(3-0) Cr. 3. Alt. F., offered 2013. Alt. SS., offered 2014. *Prereq: Enrollment in PhD program*

Analysis and applications of concepts and theories of operations research for lodging operations.

**HRI 680. Analysis of Research in Foodservice Operations.**

(3-0) Cr. 3. Alt. S., offered 2014. Alt. SS., offered 2015. *Prereq: Enrollment in PhD program*

Analysis and application of theories, research, and research methods in foodservice operations.

**HRI 690. Advanced Topics.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 690B. Advanced Topics: Hospitality Management.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 690C. Advanced Topics: Tourism.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 690D. Advanced Topics: Lodging Operations.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 690E. Advanced Topics: Commercial/Retail Foodservice Operations.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 690F. Advanced Topics: Onsite Foodservice Operations.**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS. *Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in hospitality management.

**HRI 699. Research.**

Cr. arr. Repeatable. F.S.SS. *Prereq: Enrollment in PhD program*  
Research.