

Hotel, Restaurant, and Institution Management (HRI)

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 348*
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.