

# DEPARTMENT OF HUMAN ECOLOGY

(330) 941-3344

The Department of Human Ecology offers nine degree programs.

## Associate of Applied Science Degree

- Early Childhood Associate/Pre-K
- Dietetic Technician
- Hospitality Management

The early childhood associate/pre-k, dietetic technician, and hospitality management programs lead to the Associate of Applied Science degree and can be completed in two years.

## Bachelor of Science in Applied Science

- Food and Nutrition (didactic program in dietetics and the coordinated program in dietetics)
- Family and Consumer Studies
- Merchandising: Fashion and Interiors
- Hospitality Management

Baccalaureate programs each lead to the Bachelor of Science in Applied Science degree.

In conjunction with the Beeghly College of Education, a bachelor's program in Family and Consumer Sciences Education leads to the Bachelor of Science in Education degree with the teaching field licensure in family and consumer sciences.

Curriculum sheets for all programs are available at the department office Room 3303, Cushwa Hall.

For more information, visit the Department of Human Ecology. (<http://www.yzu.edu/academics/bitonte-college-health-and-human-services>)

### Chair

**Zara C. Rowlands**, Ph.D., Associate Professor, Chair

### Professor

**Priscilla N. Gitimu**, Ph.D., Associate Professor

**Ju Yup Lee**, Ph.D., Assistant Professor

**Jeanine L. Mincher**, Ph.D., Associate Professor

**Patrick O'Leary**, Ph.D., Assistant Professor

**Rachael J. Pohle-Krauza**, Ph.D., Associate Professor

**Tacibaht Turel**, Ph.D., Associate Professor

**Abel Waitthaka**, Ph.D., Assistant Professor

### Instructor

**Amy Raabe**, M.S., Instructor

**Mark Zetts**, M.B.A., Instructor

## Majors

- BSAS in Family and Consumer Studies, Family Studies Option (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/>)

[college-health-human-services/department-human-ecology/bsas-family-consumer-studies-family-studies-option](http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/bsas-family-consumer-studies-family-studies-option))

- BSAS in Family and Consumer Studies, Consumer Studies Option (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/bsas-family-consumer-studies-consumer-studies-option>)
- BSAS in Family and Consumer Studies, FCS Instructor Option (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/bsas-family-consumer-studies-instructor-option>)
- AAS in D (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/bsas-family-consumer-studies-instructor-option>) ietic Technician (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/dietetic-technician>)
- BSAS in D (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/dietetic-technician>) didactic Program in Dietetics (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/food-nutrition-didactic-program-dietetics>)
- BSAS in C (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/food-nutrition-didactic-program-dietetics>) oordinated Program in Dietetics (Registration Eligible (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/food-nutrition-coordinated-program-dietetics-registration-eligible>))
- AAS in E (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/food-nutrition-coordinated-program-dietetics-registration-eligible>) arly Childhood-Pre-K (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/early-childhood-associate-pre-k>)
- AAS in Hospitality Management, Restaurant and Food Service Management (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/aas-hospitality-management-restaurant-food-service-management>)
- AAS in Hospitality Management, Hotel and Lodging Management (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/aas-hospitality-management-hotel-lodging-management>)
- AAS in Hospitality Management, Event Management (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/aas-hospitality-management-event-management>)
- BSAS in H (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/aas-hospitality-management-event-management>) ospitality Management (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/hospitality-management-program>)
- BSAS in (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/hospitality-management-program>) Merchandising: Fashion and Interiors (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/merchandising-fashion-interiors>)

## Minors

- Minor in Fashion (<http://catalog.yzu.edu/archives/2017-2018/undergraduate/colleges-programs/college-health-human-services/department-human-ecology/minor-fashion>)

## Child and Family

### CHFM 1514 Introduction to Early Childhood Education 3 s.h.

Historical and theoretical foundations of early childhood education; overview of early childhood environments, relationships with children and families, and curricular issues. Three (3) hours lecture per week and 15 hours of field observations per semester.

### CHFM 1530 Infants and Toddlers: Development and Care 3 s.h.

Infant and toddler development and the design of developmentally appropriate curriculum and caregiving environments for children conception to age three. Emphasis on the caregiver-child relationship. Learning will occur through observation, reflection, classroom discussions, focused reading, and practice in infant/toddler settings. Two hours lecture and three hours guided practice.

### CHFM 2633 Early Childhood: Integrating Development and Education 3 s.h.

Knowledge and skills to plan curriculum and organize learning environments that are developmentally appropriate and responsive to the needs of a diverse population of children ages three to eight. Includes 10 hours of field experience.

**Prereq.:** ENGL 1550.

### CHFM 2650 Introduction to Assessment of Young Children 3 s.h.

Principles of conducting developmentally appropriate assessments of behavior and development of young children; assessment purposes, strategies, and appropriate use of assessment information. Includes five hours of field experience.

**Prereq.:** Minimum grade of "C" in CHFM 2633 or PSYC 3755.

### CHFM 2664 Managing Classroom Behavior and Staff Relationships in Early Childhood Settings 3 s.h.

Principles of effective classroom management in the early childhood classroom; emphasis on positive guidance strategies, the influence of the classroom environment on children's behavior, and establishing a collaborative professional team. Includes 10 hours of field/clinical experience.

**Prereq.:** Minimum grade of "C" in CHFM 1514 and minimum grade of "C" in CHFM 2633.

### CHFM 2675 Integrated Curriculum for Prekindergarten 3 s.h.

Teaching techniques used to implement an integrated early childhood curriculum in the prekindergarten classroom with emphasis on the communication curriculum (language, literacy, and literature) and the inquiry curriculum (math, science, and social studies). Includes 10 hours of field experience.

**Prereq.:** Minimum grade of "C" in CHFM 1514 and minimum grade of "C" in CHFM 2633.

### CHFM 3718 Family Law 3 s.h.

Fundamental elements of family law, including premarital contracts, traditional and nontraditional marriages and families, procreation rights, legitimacy and paternity, adoption, divorce and separation, property division and support, custody and termination of parental rights, juvenile law, intra-family tort liability and domestic violence.

**Prereq.:** SOC 1500.

**Cross-listed:** CJFS 3718.

### CHFM 3731 Individual and Family Development 3 s.h.

The family ecosystems, dynamics, and roles throughout the life span, and the impact of heritage and culture on family systems worldwide.

**Prereq.:** PSYC 1560, FNUT 1551.

### CHFM 3733L Practicum Preprimary Settings 3 s.h.

Includes field placement in a preschool or kindergarten setting. Observe, plan, and implement developmentally appropriate activities for children ages three to eight years. Six hours practicum experience per week. One hour seminar per week.

**Prereq.:** CHFM 2633.

### CHFM 3750 Parent and Professional Relationships 3 s.h.

Strategies for building working relationships with parents of young children and other professionals in early childhood education. Ten hours field/clinical experience.

**Prereq.:** Minimum grade of "C" in CHFM 2633 or PSYC 3755.

### CHFM 3755 Parenting 3 s.h.

An examination of parent-child relationships from both a developmental and contextual perspective. Topics include parenting patterns and strategies, parent-child relations as a function of development, and the role of culture and context in the negotiation of roles in parent-child interactions.

**Prereq.:** PSYC 1560 and SOC 1500.

### CHFM 3770 Wellness During the Early Childhood Years 3 s.h.

Principles of maintaining physically and psychologically safe and healthy learning environments for children; includes nutrition, safety in the classroom, stress and mental health issues, and community resources.

**Prereq.:** Minimum grade of "C" in CHFM 1514 or ECE 2629 or CHFM 3731.

### CHFM 3790 Directed Practice in PreK Education 4 s.h.

A culminating practicum for the PreK associate degree candidates designed to provide teaching experiences with children in the early childhood years. Students will apply developmental theories and appropriate practices in settings for young children. 300 hours of field work.

**Prereq.:** CHFM 1514, CHFM 3733L.

**Coreq.:** CHFM 3790S.

### CHFM 3790S Directed Practice Seminar 2 s.h.

Discussion of practicum experiences in assigned preschool classrooms with a focus on developmentally appropriate practices, reflective teaching, and professionalism in early childhood education. Corequisite CHFM 3790.

**Prereq.:** CHFM 1514, CHFM 3733L.

### CHFM 4859 Methods and Materials in Early Childhood Settings 3 s.h.

Methods and techniques used to implement an integrated early childhood curriculum with emphasis on social, emotional, and physical development and concept formation of young children ages 3 to 8.

**Prereq.:** ECE 2630, CHFM 3790.

### CHFM 5860 Coordination and Evaluation of Early Childhood Programs 3 s.h.

Administration, organization, and operation of early childhood programs, including legal and ethical guidelines, managing resources, program development and evaluation, advocacy, and public policy in early childhood education. Includes ten hours field/clinical experience.

**Prereq.:** Minimum grade of "C" in CHFM 3733L.

## Food and Nutrition

### FNUT 1512 Food Safety and Sanitation 1 s.h.

Safe food handling and sanitation practices for students desiring to be employed in the food service industry. Upon successfully completing the ServSafe exam, the student will be awarded the ServSafe Certification and the Ohio Department of Health Food Protection Certification.

### FNUT 1543 Personal Nutrition 1 s.h.

Basic normal nutrition adaptable to individual lifestyles throughout the lifespan. Emphasis on valid nutrition information, wellness, and healthful food choices. Not applicable to the food and nutrition major.

### FNUT 1551 Normal Nutrition 3 s.h.

The fundamentals of normal nutrition as they apply to health; nutritional needs during various stages of the life cycle; dietary guides and their application to the selection of adequate diets; problems of nutritional deficiencies and excesses.

**Prereq.:** CHEM 1500 or high school equivalent.

**Gen Ed:** Well Being, Social and Personal Awareness.

### FNUT 1553 Food Science and Management Principles 3 s.h.

Scientific principles and methods used in selecting, purchasing, and preparing food. Consideration given to nutritional, aesthetic, and socioeconomic factors in meal planning.

### FNUT 1553L Food Science and Management Principles Laboratory 1 s.h.

Application of principles from FNUT 1553. Three hours lab per week.

**Prereq.:** FNUT 1553 or concurrent.

**FNUT 2603 Medical Nutrition Therapy 1 3 s.h.**

Principles and methods of diet modifications for common diseases; planning and evaluation of modified diets; application of computers for diet analysis. Must be taken concurrently with FNUT 2603L.

**Prereq.:** FNUT 1551, and BIOL 1552L or concurrent.

**FNUT 2603L Medical Nutrition Therapy 1 Lab 1 s.h.**

Application of basic principles of medical nutrition therapy; nutritional assessment; diet calculations. Three hours lab per week.

**Concurrent with:** FNUT 2603.

**FNUT 2609L Food Systems: Supervised Practice 3 s.h.**

Observation of food service facility organization and management function; participation in the operations of a clinical food service facility. Six hours clinical experience per week, one hour seminar per week.

**Prereq.:** ACCT 1503, FNUT 2612 or concurrent, FNUT 2610 or concurrent.

**FNUT 2610 Organization and Management 3 s.h.**

Concepts of organization and management related to hospitality/health care; selecting, training, developing, and supervising for the advancement of personnel. Emphasis on labor-management relations and legal aspects of the management-guest relationship with particular attention to personal and property liability.

**FNUT 2612 Food Systems: Operation, Production, and Service 3 s.h.**

The fundamentals of food service operations including menu planning, purchasing of foods and equipment, care of foods and equipment, efficient work methods, budget and cost control. Also standard principles, techniques in quantity food production, management, and service.

**Prereq.:** FNUT 1553 and FNUT 1553L.

**FNUT 2612L Food Systems: Operations, Production, and Service Laboratory 2 s.h.**

Application of the fundamentals of food systems operations, management, and service. Six hours lab per week.

**Prereq.:** FNUT 1553 and FNUT 1553L.

**Concurrent with:** FNUT 2612.

**FNUT 2613L Medical Nutrition Therapy Supervised Practice 4 s.h.**

Application of the nutrition care process in a medical setting for the dietetic technician. Includes a two hour on-campus seminar, and six hours of supervised clinical experience per week.

**Prereq.:** FNUT 2603 and FNUT 2603L.

**FNUT 2628 Practicum in Dietetic Technology 3 s.h.**

Experience in supervision of food production; assessment, documentation, and teaching of the individual patient or client groups; community nutrition. The role of the dietetic technician in the health care delivery system; overview of current opportunities in the food service field; standards of professional responsibility, practice, and self development. Fifteen discussion hours and 210 hours of clinical experience. Overall GPA of 2.5 required.

**Prereq.:** FNUT 2609L, FNUT 2613L.

**FNUT 2652L Nutrition Assessment Laboratory 1 s.h.**

Procedures and techniques in anthropometric, biochemical, clinical and dietary assessment of nutritional status in healthy and at-risk populations. Three hours lab per week.

**Prereq.:** FNUT 1551.

**FNUT 3720 Nutrition, Health, and Aging 3 s.h.**

Current knowledge of nutrition as it relates to overall health and human aging. Needs of the elderly in normal and diseased conditions. Nutritional needs/concerns of the elderly in the contexts of their physiological, social, and psychological dilemmas.

**Prereq.:** SOC 1500.

**FNUT 3735 Nutritional Biochemistry 2 s.h.**

Designed for nutrition majors, covers the basic concepts of classification, structure, and function of biological molecules, major metabolic pathways, heredity and immune function, with emphasis on the understanding of the metabolism and function of nutrients.

**Prereq.:** CHEM 1506, CHEM 1506L or CHEM 1516.

**FNUT 3759 Advanced Nutrition 3 s.h.**

Integrated approach to nutrition and health, emphasizing metabolism and functions of nutrients at the cellular level; nutritional needs for optimal health; problems of over nutrition and under nutrition.

**Prereq.:** FNUT 1551, BIOL 1552, BIOL 1552L, FNUT 3735.

**FNUT 3760 Medical Nutrition Therapy 2 3 s.h.**

The nature and etiology of diseases and the relationship of diet to good health and to disease processes; the special dietary needs of abnormal conditions.

**Prereq.:** FNUT 2603, FNUT 3759 or concurrent.

**FNUT 3760L Medical Nutrition Therapy 2 Laboratory 2 s.h.**

Orientation to the dietetic profession. Select clinical experiences providing opportunities for developing an understanding and working knowledge of the nutrition care process and its application to individuals exhibiting special nutritional needs. Six hours lab. Restricted course.

**Concurrent with:** FNUT 3760 and FNUT 3760R.

**FNUT 3760R Medical Nutrition Therapy 2 Laboratory Recitation 2 s.h.**

Orientation to the dietetic profession. Lecture to further students' understanding and working knowledge of the nutrition care process and its application to individuals exhibiting special nutritional needs. Restricted course.

**Concurrent with:** FNUT 3760 and FNUT 3760L.

**FNUT 3761 Science of Nutrition in Exercise 3 s.h.**

Advanced study of concepts related to the integration of nutrition and physical activity in athletic as well as normal and diseased populations. Emphasis on substrate utilization and modification, and nutrient/ergogenic supplementation and crash diets.

**Prereq.:** FNUT 1551, FNUT 3735.

**FNUT 4802 Research Methods in Dietetics 2 s.h.**

Overview of research methodology, statistics and applications in the field of nutrition and dietetics.

**Prereq.:** MATH 2623 or MATH 2625 and junior standing.

**FNUT 4802L Research Methods in Dietetics Laboratory 1 s.h.**

Application of basic concepts of research methodology and statistics to dietetic practice. Three hours lab per week. Permit required.

**Prereq.:** FNUT 4802.

**Concurrent with:** FNUT 4802.

**FNUT 4810 Experimental Foods 2 s.h.**

Advanced study of food science and technology; methodology of food research including evaluation by sensory and objective methods.

**Prereq.:** FNUT 1553 and FNUT 1553L, junior standing.

**FNUT 4810L Experimental Foods Laboratory 1 s.h.**

Application of scientific principles and experimental procedures to cooking processes. Three hours lab per week. Permit required.

**Concurrent with:** FNUT 4810.

**FNUT 4858 Food Service Systems Management 4 s.h.**

Advanced food service systems management principles and processes as they relate to resources and operating subsystems. Focus on subsystem interrelationships.

**Prereq.:** FNUT 2612, junior standing.

**FNUT 4858L Food Systems Management Laboratory 3 s.h.**

Application of the management process to institutional food service systems. Thirteen hours supervised practice, one hour lecture per week.

**Prereq.:** Restricted to Coordinated Program in Dietetics.

**FNUT 4860 Medical Nutrition Therapy 3 3 s.h.**

The nature and etiology of selected disease conditions with focus on solving dietetic problems accompanying them.

**Prereq.:** FNUT 3760.

**FNUT 4860L Medical Nutrition Therapy 3 Lab 3 s.h.**

Selected clinical experience providing opportunities for application of nutritional care process to individuals exhibiting special nutritional needs.

Twelve hours lab, one hour lecture per week. Restricted to Coordinated Program in Dietetics.

**FNUT 4872 Maternal and Child Nutrition 2 s.h.**

Principles of the nutritional care process as it relates to the maternal and pediatric population.

**Prereq.:** CHFM 3731 or special approval.

**FNUT 4872L Maternal and Child Nutrition Laboratory 2 s.h.**

Selected clinical experiences providing opportunities for application of nutritional care process to maternal and child population. Four hours clinical experience, one hour lecture per week. Restricted to Coordinated Program in Dietetics.

**Concurrent with:** FNUT 4872.

**FNUT 4873 Nutrition and Aging 2 s.h.**

Nutritional needs of the elderly as influenced by the aging process and disease status; factors affecting the food availability, food intake, and nutritional status of the elderly; nutritional services for the elderly.

**Prereq.:** FNUT 3760 or concurrent.

**FNUT 4873L Nutrition and Aging Laboratory 3 s.h.**

Supervised practice experiences providing opportunities for application of the dietetic process in the extended care setting. One hour lecture, 12 hours clinical experience per week.

**Prereq.:** FNUT 4873 or concurrent and restricted to Coordinated Program in Dietetics.

**FNUT 4874 Community Nutrition and Wellness 3 s.h.**

Public health nutrition and wellness programs and their services to the community. Emphasis on program funding, cultural competence and needs of the underserved and elderly.

**Prereq.:** FNUT 3760.

**FNUT 4874L Community Nutrition and Wellness Laboratory 3 s.h.**

Selected clinical experiences providing opportunities for application of the nutrition care process and wellness education to individuals and groups in the community setting. Sixteen hours clinical experiences, one hour lecture per week.

**Prereq.:** Restricted to Coordinated Program in Dietetics.

**FNUT 4885 Practicum in Dietetics 4 s.h.**

Supervised practice providing opportunities to integrate application and management of medical nutrition therapy into professional practice. Fifteen lecture hours and 280 clinical experience hours. Restricted to Coordinated Program in Dietetics.

**Prereq.:** FNUT 4858L, FNUT 4860L.

**Gen Ed:** Capstone.

**FNUT 4895 DPD Capstone 3 s.h.**

Application of dietetics principles learned in the classroom to situations in clinical, food service-management, and community settings. Provides opportunities for communication with diverse groups, critical thinking, and problem solving. Emphasis on case-study presentations of current issues and trends in the field. One (1) hour lecture and six (6) hours of laboratory per week.

**Prereq.:** FNUT 4858, FNUT 4860, FNUT 4874 or concurrent, and HMEC 4890 or concurrent.

**Gen Ed:** Capstone.

**FNUT 5825 Current Nutrition Concepts 3 s.h.**

Readings and critical appraisal of research literature in nutrition.

**Prereq.:** FNUT 3759, CHEM 3705.

**FNUT 5862 Food and Culture 2 s.h.**

Food practices of selected world cultures. Evaluation of these practices in meeting dietary needs with consideration of the existing social, economic, and environmental conditions.

**Prereq.:** CHFM 3731.

**FNUT 5862L Food and Cultures Laboratory 1 s.h.**

Three hours lab per week. Permit required.

**Concurrent with:** FNUT 5862.

## Human Ecology

**HMEC 1550 Human Ecology Professions 1 s.h.**

Orientation to the history, philosophy, and human eco-system foundation of family and consumer science careers; standards for professional, ethical practice; decision making and career planning. An introductory course for all Human Ecology Department majors or those considering a human ecology major.

**Prereq.:** Minimum grade of "C" in ENGL 1539 or ENGL 1540 or ENGL 1550 or ENGL 1550H or ENGL 1551 or ENGL 1551H or Placement 00 in ENGL 1550 or ENGL 1550H or ENGL 1551 or ENGL 1551H.

**HMEC 3780 Consumer Economics 3 s.h.**

Managing personal and family economic resources through the critical thinking and rational decision-making processes. Includes discussion of current consumer issues and resources for consumer information.

**Prereq.:** ECON 1501 or ECON 1502 or ECON 1503 or ECON 2610.

**HMEC 4800 Teaching in Family and Consumer Sciences 3 s.h.**

Methods of organization, instruction, and evaluation for teaching in vocational family and consumer sciences.

**Prereq.:** Minimum grade of "C" in CHFM 3731.

**HMEC 4835 Field Experiences in Human Ecology 3 s.h.**

Internship in a community agency or commercial enterprise related to human ecology. Four hours experience or two hours of seminar weekly equal one credit hour. May be repeated up to 6 s.h.. Student must file application one semester prior to registering.

**Prereq.:** twelve s.h. of Human Ecology credit and junior standing.

**HMEC 4836 Internship 1-9 s.h.**

Integration of theory and practice through supervised field-based experiences in a professional setting. May be taken over consecutive semesters with PR grading for first semester; 75 hours of field work per credit hour. May be repeated up to 12 s.h., 2.5 GPA. in major, and 18 s.h. in required major courses.

**Prereq.:** Junior standing, HMEC 1550, 2.0 overall GPA.

**HMEC 4852 Family Resource Management 3 s.h.**

A systems view of family functioning with the emphasis on managerial decision making and effective use of resources.

**Prereq.:** CHFM 3731 or PSYC 3707 or SOC 3705.

**HMEC 4853 Family Financial Education 3 s.h.**

Financial management principles and application in the context of family type and stage of the life cycle; financial literacy education curricula, resources, and teaching strategies.

**Prereq.:** Minimum grade of "C" in HMEC 3780 and HMEC 4852.

**HMEC 4875 Directed Individual Study 1-3 s.h.**

Individual study or research of a special problem or issue related to human ecology. Application must be made with the department prior to registration.

**Prereq.:** 12 s.h. human ecology credit and senior standing.

**HMEC 4876 Undergraduate Research 2 s.h.**

Individual research that addresses a significant family or consumer issue; research methods, literature review, and proposal development.

**Prereq.:** CHFM 3731 and PSYC 2617 or FNUT 4802.

**Gen Ed:** Capstone.

**HMEC 4877 Research Capstone 2 s.h.**

Individual research that addresses a significant family or consumer issue; collection and analysis of data; dissemination of results through written and oral reports.

**Prereq.:** HMEC 4876.

**Gen Ed:** Capstone.

**HMEC 4890 Communication of Contemporary Issues 3 s.h.**

This course enables students to understand the interrelationships of the specializations in the field of family and consumer sciences while exploring public policy issues that impact the family and the profession. Students will develop skills in the application of demonstration, audiovisual, and public relations tools and techniques in communicating human ecology information to target groups from preschool to adult. Two hours of lecture and 2 hours of lab per week.

**Prereq.:** CMST 1545, HMEC 1550, junior standing.

**HMEC 5870 Human Ecology Workshop 1-3 s.h.**

Special workshops in a professional area of human ecology as needed.

**Prereq.:** junior standing.

**HMEC 5892 Community Programming in Human Ecology 3 s.h.**

Development of human ecology programs for special populations including adults, aging, disadvantaged, displaced homemakers, teenage parents, handicapped, and others with special needs.

**Prereq.:** CHFM 3731.

**HMEC 5893 Work and Family 3 s.h.**

Interaction of work and family systems; implications for education, business, and human services; development of programs to assist individuals in balancing multiple roles.

**Prereq.:** CHFM 3731, SOC 3705, or PSYC 3707.

**HMEC 5895 International Studies in Human Ecology 1-4 s.h.**

Professional areas of human ecology and their relationship to native cultures are the focus of travel to designated countries. Class sessions and travel as well as pre-tour and post-tour assignments and evaluation based on course objectives supervised by human ecology faculty.

**Prereq.:** CHFM 3731, junior standing, permission of instructor and department chairperson.

## Hospitality Management

**HMGT 1500 Introduction to Hospitality Industry 3 s.h.**

General overview of the hospitality industry with perspectives on the organizational structure, operations, management and various associated issues.

**HMGT 2603 Hospitality Managerial Accounting 1 4 s.h.**

Using the "Uniform System of Accounting for Small Hotels, Motels, and Motor Hotels," introduces the unique requirements of hospitality industry record keeping. Focus on using financial data to safeguard assets, control costs, budget and plan, and practice yield management.

**Prereq.:** MATH 1552 or MATH 2623.

**HMGT 2622 Hotel Management 3 s.h.**

The role of service departments within a hotel, such as housekeeping, front office, security (or night audits), and concierge. Topics include: fundamental lodging classifications and brands in the lodging industry, recent trends, the relationship between the hotel rooms department and other departments.

**Prereq.:** HMGT 1500 or HMGT 1501.

**HMGT 2634 Hospitality Management Information Systems 3 s.h.**

Overview of the management information systems of hotels, restaurants, and other hospitality industries.

**Prereq.:** CSIS 1514.

**HMGT 2691 Hospitality Cooperative Work Experience 3 s.h.**

Work experience in which the student assumes supervisory responsibilities within an assigned food-service or lodging facility. One hour seminar and 20 hours work experience per week.

**Prereq.:** "C" or better in HMEC 1550 and HMGT 1500; 2.0 GPA.

**HMGT 3719 Facilities Management 4 s.h.**

Maintenance, engineering and security principles for lodging and food service properties. Technical information, preventive maintenance, engineering, housekeeping and security department roles; security techniques used to enhance safety of persons and property, including loss prevention, administration, organization, emergency planning, and liability.

**Prereq.:** HMGT 1500 or HMGT 1501.

**HMGT 3725 Food and Beverage Management 3 s.h.**

Managerial authority and responsibilities in setting goals, forecasting, controlling quality and costs, establishing policy in the successful operation of a food and beverage department. Two hours lecture, two hours lab.

**Prereq.:** FNUT 2612.

**HMGT 3734 Front Office Operation 3 s.h.**

Advanced study of the front-office management from reservations through checkout including the property management systems, central reservation system, and their impacts on other lodging operations.

**Prereq.:** "C" or better in HMGT 2622.

**HMGT 3745 Hospitality Marketing and Sales 4 s.h.**

Basic concepts and practices of modern hospitality marketing, which enable students to develop strategic and operating marketing plans for hospitality industries.

**Prereq.:** "C" or better in HMGT 1500 or HMGT 1501.

**HMGT 4804 Hospitality Industry Law and Ethics 3 s.h.**

Legal aspects of managing a hotel, resort, or restaurant. Provides an understanding of preventive measures to avoid or successfully deal with litigation. Includes legal research, licensing, innkeepers' obligations.

**Prereq.:** MGT 2604; "C" or better in HMEC 1550 and HMGT 3719.

**HMGT 4846 Event Management 3 s.h.**

Focus on the career of meeting and convention management, includes adult learning theory, finance, promotion, post-meeting evaluation, facility selection, budgeting, exhibit management, physical facilities, pre-event planning.

**Prereq.:** MKTG 3703 or "C" or better in HMGT 3745.

**HMGT 4896 Hospitality Operations Management 3 s.h.**

Capstone course requiring a broad application of knowledge and skills. Students solve operational dilemmas and make decisions reflecting the diverse nature of managing a hotel, resort, and food-service property.

**Prereq.:** "C" or better in HMGT 2691 and CHFM 3731.

## Merchandising: Fashion and Interiors

**MRCH 1506 Clothing and Image Development 3 s.h.**

Purpose and meaning of dress and adornment as a means of communication and social identity.

**MRCH 1508 Apparel Production 3 s.h.**

Methods, materials and the fundamental techniques and skills required in the production of apparel. Two hours lecture, four hours lab per week.

**MRCH 1510 Apparel Evaluation 3 s.h.**

Analysis and evaluation of aspects of garment construction and styling relating to making merchandising decisions.

**MRCH 2625 The World of Fashion 3 s.h.**

Overview of fashion-influenced industries: Textiles, Apparel, Accessories, and Home Furnishings.

**MRCH 2661 Fundamentals of Interior Design 3 s.h.**

Studio course in theory, elements and principles of interior design. An introduction to planning, materials, furnishings, work methods, and problem solving to meet human needs. Introduces architectural drawing including plans, elevations, details and basic drafting skills within the context of interior design.

**MRCH 2662 Computer Applications for Housing and Interiors 3 s.h.**

Computer-aided drafting and design using the basic commands of AutoCAD to produce architectural and interior drawings, including dimensional plans, evaluations, and details. Two hours lecture and 3 hours lab per week.

**MRCH 2663 Materials and Methods 3 s.h.**

Principles and functions of materials and methods used in the construction of furnishings and housing materials. Raw materials, selection, use, care, and selling points of paper, leather, fur, woods, metals, glass, ceramics, and plastics. Examines the furnishings industry with emphasis on forecasting, planning, selecting, negotiating, pricing, and recording merchandise.

**Prereq.:** MRCH 2662.

**MRCH 3705 Fashion Textiles 3 s.h.**

Study of textiles, including their characteristics, functions, purposes, and care. Fibers, yarns, construction, finishes, and textile legislation. Two hours lecture, two hours lab.

**Prereq.:** CHEM 1500, CHEM 1500L or CHEM 1505, CHEM 1505L.

**MRCH 3713 Merchandise Buying 3 s.h.**

Strategies and philosophies of merchandise selection. Topics examined include the organization of the buying function, determining what to buy based on customer needs, visiting the market, vendor analysis and selection, and the buyer's responsibilities in other areas of the firm. The product dimension and global sourcing are explored in depth.

**Prereq.:** MATH 2623 or MATH 1570; CSIS 1514 and MRCH 2625.

**MRCH 3715 Fashion Promotion and Fashion Show Production 3 s.h.**

Explorations of how the fashion industry creates awareness and stimulate customer demand through advertising campaigns, sales promotion, public relations and fashion shows. Discussions on ethical considerations in fashion promotion. Detailed deliberations and hands-on-activities on production and execution of a fashion show to promote fashion goods while engaging the community in philanthropy.

**Prereq.:** MKTG 3703 or MRCH 2625 or MRCH 1506.

**MRCH 3730 Social Psychology of Clothing and Appearance 3 s.h.**

Interdisciplinary study of clothing and appearance within contexts of cultural, social-psychological, physical, and aesthetic relationships. Emphasize origins and motives of dress and adornment, relationship of clothing and appearance to self, and appearance as a factor in interpersonal and collective behavior. Explicitly connects the fields of fashion and social psychology.

**Prereq.:** ENGL 1551, PSYC 1560 and SOC 1500.

**MRCH 3740L Computer Applications for Textiles & Apparel Lab 3 s.h.**

Exploration of computer and software applications used in the fashion industry. The use of computer-aided design (CAD) to produce technical drawings, sketches, color stories and textile prints for design and merchandising presentations. Two hours lecture, three hours lab.

**Prereq.:** MRCH 1506 or MRCH 2661.

**MRCH 3742 Applied Textile Design 3 s.h.**

Use of color application and needlework processes in production of clothing and home furnishings. Exploration into the process of fabric design as a part of textile end product development. Students will design their own fabrics and textile products using dyeing, printing and needlework methods. Two hours lecture, three hours lab.

**Prereq.:** MRCH 1506.

**MRCH 3745 Product Line Development 3 s.h.**

The theory and practice of sewn products development. Includes technology applications and practical experience in product development for fashion influenced textile goods. 2 hours lecture & 3 hours lab.

**Prereq.:** MRCH 1508 or MRCH 1506 or MRCH 2661.

**MRCH 3760 Visual Merchandising 3 s.h.**

Evaluation and creation of visual displays for the purpose of selling fashion, home furnishings, and other merchandise. Independent and cooperative work in analyzing store displays in the field, making recommendations for fixtures and displays, creating class projects, and working on visual displays and plans. Two hours lecture, two hours lab.

**Prereq.:** MRCH 1506 or MRCH 2661.

**MRCH 3764 Family Housing and Technology 3 s.h.**

Planning the home environment to meet family needs and resources; consumer decisions in selection of residences, floor plans, and household technology.

**Prereq.:** SOC 1500.

**MRCH 3795 Fashion Industry Tour 1 s.h.**

Concentrated on-site study of the fashion industry including tours of laboratories, designer workrooms, showrooms, buying offices and related organizations. Pre-tour orientations and written report of experiences required.

**Prereq.:** MRCH 1506 or MRCH 1510 or MRCH 2625.

**MRCH 4870 Global Fashion Economy 3 s.h.**

Exploration of the nature of the global textile and apparel economy. Identifying the challenges of sourcing textiles and apparel products internationally. Discussion of the various countries and regions that buy and manufacture fashion goods. Junior standing.

**Prereq.:** MRCH 2625.

**MRCH 4877 History of Fashion 3 s.h.**

Chronological study of fashion from antiquity through the twentieth century. The focus will be on style identification as well as the influence of social, political, and economic conditions as well as cultural and technological changes upon fashion and appearance.

**Prereq.:** Junior standing and any one of the following: MRCH 2625, junior standing.

**MRCH 4879 History of Furnishings and Interiors 3 s.h.**

A chronological study of interiors and furnishings from antiquity to the twentieth century will be explored. The focus will be on style identification as well as the influence of social, political, and economic conditions upon furnishings and development.

**Prereq.:** MRCH 2663 or MRCH 2625.

**MRCH 4880 Merchandising Management 3 s.h.**

Principles of merchandising applied to planning, development, and presentation of product lines in both the production and marketing of apparel, soft line, and other consumer goods. Relates the role of merchandising to other business fundamentals.

**Prereq.:** MRCH 3713, MGT 3725.

**Gen Ed:** Capstone.