



School of Hotel, Restaurant and Tourism Management



Why Hotel, Restaurant and Tourism Management?

Our management degree focuses on the hospitality, tourism and food & beverage industries. The guest service and applied business aspects of the degree are valuable skills desired in many different areas and can expand your career opportunities beyond HRTM. The hospitality industry is anywhere you want to be from your own community, across the U.S. and internationally.

This specialized management degree prepares students with practical work experience, and hands-on education in our food production and service lab facilities – including our student-run 100 West restaurant, and the Bobby Lee Lawrence Academy of Wine. The program is home to devoted, student-centered faculty who personally mentor students giving them the confidence to succeed in their careers.

The School of HRTM offers generous scholarships through NMSU and related industry partners, as well as additional career development, and community outreach opportunities through the Marriott Hospitality Futures Center. Students also have opportunities for internships, including with the Courtyard by Marriott next to the NMSU campus. Other partnerships and scholarship supporters include Sodexo, Total Management Systems, Enterprise Holdings, Marriott International, National Restaurant Association, American Hotel and Lodging Association and local partners such as the El Paso Hotel and Lodging Association, Greater Albuquerque Hotel and Lodging Association and New Mexico Restaurant Association.

Why New Mexico State University?

- NMSU is consistently recognized as a top-tier university by U.S. News & World Report.
- NMSU is a minority serving institution devoted to diversity, inclusion, and respect to provide a high quality education and is here to support you on your path to success.
- The Brookings Institution listed NMSU as a leader in research and social mobility that improves lives.

Careers

- Hotel and Resort Management
- Food and Beverage Operations Management
- Hospitality Sales and Marketing
- Meetings, Conventions and Special Events
- Tourism and Destination Management

Minors

- Hotel, Restaurant and Tourism Management
- Culinary Science

**Scan to stay
connected with us!**



School of Hotel, Restaurant and Tourism Management

P.O. Box 30003, MSC3HRTM • Las Cruces, NM 88003 • 575-646-7324

hrtm.nmsu.edu • aces.nmsu.edu • admissions.nmsu.edu

The **College of Agricultural, Consumer and Environmental Sciences** is an engine for economic and community development in New Mexico. ACES academic programs help students discover new knowledge and become leaders in environmental stewardship, food and fiber production, water use and conservation and improving health of residents. The College's Research and Extension divisions reach every county in the state and provide research-based knowledge and programs to improve the lives of all New Mexicans.

NMSU College of ACES Clubs and Organizations

There are more than 35 college-based clubs, organizations and competitive teams. Being in ACES clubs, organizations and teams allows students opportunities to network with faculty, staff and other students through groups like: HRTM's Unity in Hospitality, Eta Sigma Delta hospitality honors society, Collegiate 4H, Association of Family and Consumer Sciences, Collegiate FFA, Aggie Rodeo, Horticulture Forum and several others. For a complete list, visit: aces.nmsu.edu/academics/clubs.html



Student Resources with the Marriott Hospitality Futures Center

The College of ACES strives to create a family atmosphere for all students, staff and faculty. We invite students to utilize the many services on the campus including our Marriott Hospitality Futures Center where students enjoy study areas, a computer lab and free printing. We host interactive events each semester such as professional development workshops and informational games. This resource center is open to students of any major.

Alumni Spotlight

Olivia Richardson

Bachelor of Science in Hotel, Restaurant and Tourism Management, December 2011
Director of Operations, St. James Tearoom



Olivia Richardson (formerly Gassaway) graduated from the HRTM program in Fall 2011 with Honors. Her career has been devoted to the success of the St. James Tearoom in Albuquerque, NM that emphasizes elegance, excellence, creativity and imagination as tenets of their service providing immersive tea experiences and events. Olivia began her career with St. James Tearoom upon graduation and has been there for over fifteen years. After four years of loyalty and experience, she was promoted to Director of Operations, a position she has held for more than eleven years. Her passion for leadership development has not ceased after completing her degree having become a certified etiquette trainer from the British School of Excellence in 2022 to enhance her expertise and the authenticity of their operations. Olivia has since served as a mentor to current HRTM students to encourage the value and importance of excellence, professionalism and leadership development. The St. James Tearoom now partners in offering internships and employment to qualified students and graduates and participates annually in our Hospitality and ACES Career Fair each Spring. We at HRTM and NMSU are so proud of your success, and thank you for your service to our students and others!