

School of Hotel, Restaurant and Tourism Management

New Mexico State University offers the state's only bachelor's degree in Hotel, Restaurant and Tourism Management (HRTM). Founded in 1988, the program is now ranked among the top programs in the country. It is home to over 360 majors and a diverse student-centered faculty who personally advise students. Work experience and internships open the door for students to enter the work world before graduation.

A state-of-the-art commercial food production and service lab opened in 2005, and the technology learning lab opened in spring 2007. Students from HRTM and Human Nutrition and Food Science are now serving meals in their restaurant, 100 West, located in Gerald Thomas Hall.

“The purpose of 100 West is to give the students a hands-on facility. Instead of reading about how to cook and serve food to the public, they actually get to do it,” says John Hartley, assistant professor in the department. “It gives them practical experience and exposure to the public that they normally don’t get in the classroom.”



“The facility is designed for three purposes,” Hartley said. “It has little kitchenettes so we can divide a large group of students and they can all work on the same project. “It’s also set up to be a functional restaurant, so we can serve the public,” he added, “and its also set up so it can be a demonstration kitchen.”

The new foods facilities are only a part of the success at HRTM. The school has a great placement rate and students are getting good jobs when they graduate.

Ivan Saenz, an HRTM senior who has worked in restaurants for 14 years, says he has learned more in the program than he has on the job. “Here, you actually learn the process from beginning to end and find out what the whole experience at a restaurant is all about,” Saenz said.

Ask us how you can be involved in this growing program.