HRTM 111. Freshman Orientation
1 Credit
Orientation to university life, including available resources and methods
to promote success at NMSU. Open to all freshmen and transfer
students. Graded S/U.

HRTM 200. Special Topics
1-4 Credits
Specific subjects and credits to be assigned on a semester basis for both
lecture and laboratory assignments. May be repeated for a maximum of 4
credits.
Prerequisite: consent of instructor.

HRTM 201. Introduction to Tourism
3 Credits
Survey of travel and tourism development and operating characteristics.

HRTM 221. Introduction to Hospitality Management
3 Credits
Overview of the major segments of the hospitality industry, with a focus
on basic management principles.

HRTM 231. Safety, Sanitation and Health in the Hospitality Industry
2 Credits
Addresses public health, HACCP, safety and culinary nutrition
responsibilities in the hospitality industry. Sanitation certification test
allows students to receive national credential.

HRTM 263. Food Production and Service Fundamentals
3 Credits (1+4P)
Basic overview of food service systems including menu management,
purchasing and production. The course includes basic principles of
food fabrication and production. Topics include knife skills, culinary
terminology, product identification, quality standards, nutritional cooking
theory and application of food preparation techniques. The course
includes laboratory aspects and demonstration of basic food production
techniques, service styles, practices and procedures in food service
operations including culinary math. This course provides students
with an understanding of food service sanitation and culinary nutrition.
Completion of a national certification examination is required. Restricted
to Las Cruces campus only.
Prerequisite(s): HRTM 221 or FSTE 263G.