

*WLSC 482, Ichthyology 3

Additional Courses

Electives to bring total to 128 credits and college credits to 35 credits.....6-16

*Courses required to become a Certified Fisheries Associate or Professional.

OPTION: Natural Resource Management (total credits: 33-35)

General Requirements (27 credits)

BIOL 211G and 211L, Cellular and Organismal Biology and Lab..... 4
 ECON 384, Water Resources Economics 3
 GEOG 381, Cartography and Geographic Information Systems 3
 PHYS 110G, Great Ideas in Physics 4
 RGSC 318, Watershed Management 3
 SOIL 252 and 252L, Soils and Laboratory, or GEOL 111, Geology 4
 WLSC 310, Managing Ecological Systems for Biodiversity, or BIOL 462, Conservation Biology 3

Requirement in Aquatic Systems (one course of at least 3 credits)

WLSC 432, Environmental Biology of Fishes..... 4
 WLSC 434, Aquatic Contaminants and Toxicology 3
 WLSC 458 and 458L, Ecology of Inland Waters and Lab 4
 WLSC 465, Advanced Management of Aquatic Systems..... 3

Requirement in Terrestrial Systems (one course of 3 credits)

BIOL 470, Plant Community Ecology 3
 BIOL 468, Avian Ecology 3
 RGSC 317, Rangeland Communities 3
 RGSC 325, Rangeland Restoration Ecology 3
 RGSC 440, Rangeland Resource Ecology 3
 WLSC 466, Advanced Wildlife Management of Mammals (prerequisite WLSC 431, Forest and Range Mammals) 3

Requirement in Physical Environments (one course of 3 credits)

GEOL 318, Geology of New Mexico 3
 GEOG 351, Fundamentals of Biogeography 3
 GEOG 353, Geomorphology (prerequisite GEOL 111G, Survey of Geology) 3
 GEOG 481, Fundamentals of Geographic Information Systems..... 3

Additional Courses

Electives to bring total to 128 credits and college credits to 35 credits.....0-6

OPTION: Preparation for Graduate Studies in Wildlife Science (total credits: 26-28)

Option Requirements (20 credits)

BIOL 211G and 211L, Cellular and Organismal Biology and Lab 4
 BCHE 341, Survey of Biochemistry, or SOIL 252 and 252L, Soils and Lab 4
 CHEM 211, Organic Chemistry 4
 PHYS 211 and 211L, General Physics I and Lab 4
 PHYS 212 and 212L, General Physics II and Lab 4

Requirements in Biodiversity (any two courses totaling 6 credits)

BIOL 445, Herpetology 4
 BIOL 465, Invertebrate Zoology 4
 WLSC 430, Avian Field Ecology, or BIOL 447, Ornithology 4
 WLSC 431, Forest and Range Mammals 3
 WLSC 482 Ichthyology 3

Additional Courses

Electives to bring total to 128 credits and college credits to 35 credits.....3-13

MINOR: Wildlife Science (19 credits)

WLSC 230, Natural History of the Vertebrates.....4
 WLSC 255, Principles of Natural Resource Management3
 WLSC 355, Techniques of Natural Resource Management3
 WLSC 455, Systems Ecology and Management3
 Electives in Fishery and Wildlife Science, 3 credits must be upper division...6

MANAGEMENT

Ms. Janet L. Green, department head

Associate Professors Bloomquist, Mandabach; **Assistant Professors** Blanch, Lee
(505) 646-5995

DEGREE: Bachelor of Science in Hotel, Restaurant, and Tourism Management

MAJOR:-Hotel, Restaurant, and Tourism Management

The mission of the Department of Hotel, Restaurant, and Tourism Management is to serve the needs of our constituents through innovative teaching, research, professional applications, and partnerships in a multicultural and international environment.

This bachelor's degree program prepares you for supervisory and entry-level management positions in all areas of the diverse and growing hospitality and tourism industry. The program also provides a foundation for your continuing development to advance to more senior management or to pursue entrepreneurial opportunities. In this professional program, faculty, students, and industry partners bring together theory and practice to forge hospitality management excellence. The curriculum is designed to educate students as individuals and professionals in a changing society. You will take a core curriculum until your senior year, when you may specialize in one of the three concentration areas listed, or develop an individual plan with your faculty adviser for selecting your professional elective courses. A grade of C or better must be earned in each upper-division HRTM class to satisfy the requirement of the major.

You are required to participate in an internship program that is offered only after completion of 400 hours of hospitality work experience (practicum). The HRTM 407, 408, and 409 internship sequence, which includes another 400 hours in the field, must be completed prior to enrolling in other 400-level courses. Thus, at the end of both the work experience practicum and the internship, you will have completed a minimum of 800 hours professional work experience in the field.

Hotel, Restaurant, and Tourism Management Core Courses

General Education Requirements (44 credits)

A list of specific general education requirements is available in the department. Please check with your adviser.

Departmental Requirements (43 credits)

HRTM 201, The Tourism System and Travel Services3
 HRTM 202, Hospitality Financial Systems I.....3
 HRTM 207, Professional Development 1
 HRTM 211, Hospitality Leadership and Services Management.....3
 HRTM 221, Introduction to Hospitality Management.....3
 HRTM 301, Hotel, Restaurant, and Tourism Marketing3
 HRTM 302, Hospitality Financial Systems II3
 HRTM 303, Hospitality Human Resources Management3
 HRTM 304, Hospitality and Travel Law.....3
 HRTM 331, Hotel Operations Management.....3
 HRTM 362, Food Service Management.....3
 HRTM 363, Quantity Food Production and Service 4
 HRTM 402, Hospitality Financial Management.....3
 HRTM 407, Internship Development..... 1
 HRTM 408, Hospitality Internship 1
 HRTM 409, Internship Seminar 1
 HRTM 434, Hospitality Operations and Planning Seminar..... 3

Nondepartmental Requirements (13 credits)

HNFS 163, Nutrition for Health, or HNFS 251, Human Nutrition, or HNFS 301, Nutrition Lifestyle Management.....3
 MKTG 303, Principles of Marketing, or JOUR 300, Introduction to Advertising.....3
 MGT 334, Labor Relations, or MGT 359, The Management of Diversity, or MGT 388G, Leadership and Society, or MGT 201, Introduction to Management.....3
 SPAN 111, Elementary Spanish I 4

HOTEL, RESTAURANT, and TOURISM

Departmental Electives (9 credits)

You may choose 9 credits from the interest area groups listed below, or in consultation with your adviser, you may combine them in any way that accommodates your special interest.

•Hotel Management*

The hotel/resort operations area addresses specific concepts, practices, and issues in hotel, resort, bed and breakfast, conference and contract lodging facilities management and ownership.

HRTM 431, Hotel Facilities Management.....3
 HRTM 432, Hotel Property Design and Management3
 HRTM 433, Training for Hospitality Operations.....3
 HRTM 441, Hotel Conference Services Management3

•Restaurant and Food Service Management*

The restaurant and food service management areas address specific concepts, practices, and issues in restaurant, banquet, catering, and contract food service management and ownership.

HRTM 411, Food Service Cost Control, Menu Planning, and Purchasing.....3
 HRTM 412, Beverage Management3
 HRTM 413, Advanced Food Service Management4

•Tourism Management*

The tourism management area addresses specific concepts, practices, and issues in the management of travel and tourism promotion, convention and visitor's bureaus, corporate meeting planning, festivals development, and government tourism agencies, including parks.

HRTM 421, Tourism Issues3
 HRTM 422, Tourism Development and Expansion3

HRTM 423, Hospitality and Tourism Research and Applications3
 HRTM 424, Recreation Program Management3
 HRTM 443, Festival and Event Planning3

•General Hospitality*

You may, in consultation with your adviser, also choose from these professional courses to reach the required 9 additional credits.

HRTM 404, Gaming Operations and Organization3
 HRTM 442, Trade Shows and National Conventions3
 HRTM 444, Meetings and Conventions3

•Open Electives

Nineteen hours of free electives are available to meet your goals.

*Plus a sufficient number of electives to ensure a minimum of 128 semester credits, some of which must be in courses at the 300 level or above to meet the university requirement of 55 credits at this level. These elective courses are designed to provide you with an opportunity to learn about or possibly minor in another field of study. This selection may depend on your professional career choices and interest in the specific hospitality area itself. Course requirements for minors in other areas differ; therefore, it is necessary for you to consult with your advisor.