

Technology in the Classroom Helps Students Succeed

The new bling for AS 103 or Quantitative Foundations, an NMSU math course, is the NMSU-supplied Chromebook laptops. ICT's Student Technology and Planning group, which manages the Chromebook program, has been working with the Math Department to place 76 Chromebooks in the Hardman-Jacobs room 125 classroom. The Student Tech group uses two mobile, Computer-On-Wheels' carts, affectionately known as Elsie and Gertie, to transport the Chromebooks to the classrooms each day. There, NMSU students use the Chromebooks to complete online assignments through a website known as ALEKS (Assessment and LEarning in Knowledge Space).

Employee Recognition

Facilities Operations recognizes Charley Romero (Moving Services) and Ernest Vera (Paint Shop) who went above and beyond by helping with the set up at Garcia Annex for an International & Border Programs' event. International & Border Programs acknowledged that this crew was very courteous and receptive to changes which allowed their event to take advantage of space and shade. Charley and Ernest's efforts demonstrate Facilities Operations commitment and dedication to providing an environment where students succeed.

5th Annual Cowboys for Cancer

The NMSU Golf Course hosted the 5th Annual Cowboys for Cancer Research Golf Tournament on Friday, August 26th. Sixty-four teams played for the benefit of the NMSU Tough Enough to Wear Pink Campaign.

Sodexo Campus Dining Programming

- Meet YOUR Executive Chef for lunch on Monday, August 29th, in the Taos Restaurant. Guests were able to ask Chef Aida Samaniego culinary questions, learned more about the expertise that goes into the preparation of each meal and sampled food from her culinary journey. The menu featured sumac chicken and rice, vegetable Ethiopian wat (vegetables with lentils and spices), challah (braided bread), borekas de espinaka (empanada type pastry), brisket, beef cholent (soup) and tezpishti walnut cake.
- The premium lunch offered at the Taos on Wednesday, August 31st, featured grilled chicken breast sandwiches with a full toppings bar including local Hatch green chile, avocado, bacon, ghost pepper cheese, chipotle cheddar cheese and Swiss cheese. Sandwiches were completed with fries and onion rings.
- The All-American Buffet on Thursday, September 1st, at The 3rd Floor Bistro featured the all-you-care-to-eat buffet with spicy buffalo barbecue chicken, Texas-style brisket, macaroni and cheese, steamed Green Beans, fresh garden salad, fresh rolls with butter, praline brownies.