

# RESTAURANT ENTREPRENEURSHIP, CERTIFICATE OF PROFICIENCY



This program is designed to prepare students that wish to own and operate their own restaurant or foodservice business. Business, financial, and marketing plans will be created as well as a professional menu. Also included in the program are courses in accounting, human resources, sanitation, and basic culinary competencies.

Program contact: [Learn more](#)

**This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at [RegistrarOffice@tri-c.edu](mailto:RegistrarOffice@tri-c.edu).**

**Financial Assistance funds cannot be applied towards this program. Request for eligibility to utilize Financial Assistance funds for this program is currently pending.**

Learn more about how certificate credits apply to the related degree.

- ENG-0995 Applied College Literacies, or appropriate score on English Placement Test;
- Eligibility for Math 1240 or appropriate Math placement score; or departmental approval: industry related experience.

## Program Learning Outcomes

1. Develop a plan for a start-up foodservice business including generating detailed business, financial, and marketing plans, developing/researching a proposed foodservice concept and creating a professional menu.
2. Apply proper sanitation principles to meet industry standards and government regulations, and successfully complete ServSafe Certification Exam.
3. Apply standard HR principles in regard to recruiting, retaining, and developing staff.
4. Demonstrate an understanding of basic culinary competencies.
5. Apply standard principles of restaurant/foodservice marketing.
6. Demonstrate effective written, verbal and non-verbal communication.
7. Apply general math and accounting skills to analyze general business operations.
8. Demonstrate an understanding of the restaurant industry; economic impact, current state, trends, types of operations, employment, etc.

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental

mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.

| Summer Start                 |  | Credit Hours |
|------------------------------|--|--------------|
| HOSP-1020                    | Sanitation and Safety                              | 2            |
| MATH-1240                    | Contemporary Mathematics (or higher)               | 3            |
| Credit Hours                 |  | 5            |
| First Semester               |  |              |
| ACCT-1311                    | Financial Accounting                               | 3            |
| BADM-1301                    | Small Business Management                          | 3            |
| HOSP-1031                    | Fundamentals of Culinary Arts                      | 3            |
| HOSP-1360                    | Fundamentals of Restaurant/Food Service Management | 3            |
| Select one of the following: |  | 3            |
| ENG-1010                     | College Composition I                              |              |
| ENG-101H                     | Honors College Composition I                       |              |
| Credit Hours                 |  | 15           |
| Second Semester              |  |              |
| BADM-2450                    | New Business Development                           | 5            |
| HOSP-2371                    | Restaurant/Foodservice Entrepreneurship            | 2            |
| Select one of the following: |  | 3            |
| BADM-2330                    | Human Resource Management                          |              |
| HOSP-2400                    | Hospitality Management and Supervision             |              |
| Select one of the following: |  | 2-3          |
| HOSP-2360                    | Restaurant Marketing                               |              |
| MARK-1080                    | Social Media Marketing                             |              |
| DEGR-XXX                     | Elective (Select from below list)                  | 2-3          |
| Credit Hours                 |  | 14-16        |
| Total Credit Hours           |  | 34-36        |

## Recommended Electives

Please select from the below courses to fulfill elective requirements for this program.

| Code      | Title                                       | Credit Hours |
|-----------|---|--------------|
| HOSP-1680 | Beverage Management                         | 2            |
| HOSP-1552 | Introduction to Baking & Pastries           | 3            |
| HOSP-1710 | Doing Business as a Personal Chef           | 3            |
| HOSP-2700 | Hospitality Purchasing                      | 2            |
| BADM-1020 | Introduction to Business                    | 3            |
| BADM-2010 | Business Communications                     | 3            |
|           | or BADM-201H Honors Business Communications |              |
| ACCT-1520 | QuickBooks Immersion                        | 2            |