

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.

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

- 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.
- Apply proper sanitation principles to meet industry standards and government regulations, and successfully complete ServSafe Certification Exam.
- Apply standard HR principles in regard to recruiting, retaining, and developing staff.
- Demonstrate an understanding of basic culinary competencies.
- Apply standard principles of restaurant/foodservice marketing.
- Demonstrate effective written, verbal and non-verbal communication.
- Apply general math and accounting skills to analyze general business operations.
- Demonstrate an understanding of the restaurant industry; economic impact, current state, trends, types of operations, employment, etc.

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

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.