



# Diploma in Restaurant Entrepreneurship

SCAN ME

#### WHY CHOOSE IMSC?



## **High Employability**

Prepare students to meet the needs of the future industry



### **Industry Relevance**

Industry experts to help keep our programmes relevant



# **Industry Recognition**

Received endorsements from industry-leading organisations



#### International Partners

Established partnerships and worked with industry-leading education institutions



RCB No. 200305869C | Exp: 13 July 2022 - 12 July 2026

@int.mgmt.and.sports.college

# **COURSE OVERVIEW**

The Diploma in Restaurant Entrepreneurship program is designed to introduce learners to the Food and Beverage Industry. It will enable leaners to have a holistic understanding of the characteristics of the different segments' Food Services. Students will deep-dive into the roles and functions of establishing, managing and operating a restaurant within the Food Services Industry. Students will be able to gain in insight on how the industry has developed and critically analyse future trends that could possibly evolve in Restaurant Business. Successful completion of the program will provide learners with the opportunity to progress to further study or employment.

# JOB PROSPECTS

- Beverage
   Specialist/Barista
- Catering Sales
   Executive/Manager
- Entrepreneur
- . F&B Digital Specialist
- Small and Medium-Sized Enterprises F&B Owner
- Institutional Food Services Manager
- Restaurant and Bar Manager

f @ IMSC

0

28.43.43.44.4

Visit us at : www.imsc.edu.sg/dip-restaurant-entrepreneurship

Contact us at: +65 6423 0668 or info@imsc.edu.sg.



# **Entry Requirements**

Age

Academic Qualification

- · Minimum 16 years old
- · 3 GCE 'O' Level Passes at C6 and above; or
- · NITEC or Higher NITEC; or
- · Formal education equivalent to 'O' Levels;
- Mature candidates ( ≥ 30 years old with 8 years' work experience); or candidates with other qualifications will be considered on a case-by-case basis

**English Language Proficiency** 

- · GCE 'O' Level Pass in English at C6 and above; or
- . IELTS 5.0 and above; or
- · TOEFL 49 and above; or
- · Pearson Test of English (PTEA) 42 and above; or
- Dualingo English Test Score (DET) score of 75 and above; or
- Pass in IMSC Language Literacy and Numeracy (LLN) Test



Monthly intake. Please contact IMSC for specific intake dates.

#### Fees \*

Local Students \$ 5,948.64

Notating application feet and fee frotation Scheme feet, excluding modes a more (upload) and misselements feet (upper only if applicable

International Students \$ 6,780.24

Necturing application flow, few Protection Schools Sees and marked insurance (computatory), extraining enterfacement from Logistic coly. Capping the

#### Duration (3-4 hours x 5 days a week)

Full - Time 6 Months

Industrial Attachment Up to 6 Months

(compulsory)

#### **Enrollment**



# COMPULSORY CORE MODULES

No.	Module Title
	Understanding Food Services: Introduction to Restaurant Entrepreneurship
2	Administering Procurement, Finance and Manpower Planning in a Restaurant
	Operations in Restaurant Business
	Marketing, understanding consumer behavior and innovating Customer Experience in Restaurant Business
5	Sustainability and waste management in Restaurant Business
•	Restaurant Business licensing, food safety & hygiene, policies and procedures









#### **MODULES DESCRIPTION**

UNDERSTANDING FOOD SERVICES: INTRODUCTION TO RESTAURANT ENTREPRENEURSHIP This unit aims to introduce students to the Food and Beverage industry. Students will holistically understand the characteristics of the different segments' Food Services. Students will also understand the roles and functions of establishing, managing and operating a restaurant within the Food Services industry. Students will be able to gain an insight into how the industry has developed and critically analyze future trends that could possibly evolve in Restaurant Business.

ADMINISTERING
PROCUREMENT, FINANCE
AND MANPOWER
PLANNING IN A
RESTAURANT

The aim of this unit is to introduce learners to the general administrative measures that would be essential for the establishment and operations of a Restaurant. This unit would mainly focus on three crucial components, administering procurement, finance and manpower planning in a restaurant.

OPERATIONS IN RESTAURANT BUSINESS This unit emphasizes on the importance of the theoretical and practical knowledge required and expected of service staff involved in the day-to-day operations of the various restaurant types. This unit also deep dives into the understanding of the product, its origin, the making process and packaging and service aspect of alcoholic and non-alcoholic beverages. It is a prerequisite to managing food and beverage services within the respective restaurant types.

MARKETING, UNDERSTANDING CONSUMER BEHAVIOR AND INNOVATING CUSTOMER EXPERIENCE IN RESTAURANT BUSINESS The aim of this module is to enable students to comprehend the importance of marketing in Restaurant business, studying consumer behavior and providing quality service to guests and critically analyze the various concepts in Restaurant Business. Developing service operations and designing restaurant concepts would also be two very vital objectives that would be explored in this unit.

#### **Enrollment**











#### **MODULES DESCRIPTION**

SUSTAINABILITY AND WASTE MANAGEMENT IN RESTAURANT BUSINESS

The aim of this unit is to introduce students to the definition and approaches that an be applied in best sustainability practices in Restaurant Business. It would also address the importance of adopting waste management in restaurant which would ultimately contribute in optimizing sales for the restaurant.

RESTAURANT BUSINESS LICENSING, FOOD SAFETY & HYGIENE, POLICIES AND PROCEDURES

The aim of this unit to introduce the 'behind the scenes' of Restaurant Business where all details pertaining to licensing, food hygiene standards, requirements by government and other policies needs to be introduced to students. Much emphasis needs to be enforced that these requirements can never be compromised for any reason in the functioning of a Restaurant Business.

INDUSTRIAL

Upon completion of all academic modules, students are required to undertake an industrial attachment of up to 6 months with an organization of their choice. The industrial attachment gives students first-hand practical experience and the chance to see what a variety of different jobs are really like, including some the student may not have considered. Students will learn more about the expectations of different roles and develop key competencies needed for employment. Students will be required to submit reports and evaluations during the attachment.

#### **Enrollment**











	LOCAL STU	DENTS
	FEES BREAKDOWN	AMOUNT INCLUDING GST (SGD)
Acad	lemic Fees	
	Course Fees	\$ 4,320,00
,	Course Material Fees	\$ 648.00
	Examination Fees	\$ 648.00
	SUB - TO	TAL: \$ 5,616.00
Othe	15	
•	Application Fees - non-refundable	\$ 194.40
7	Fee Protection Scheme (FPS) - compulsory	\$ 138.24
	GRAND - TO	TAL: \$ 5,948.64
3)	Medical Insurance - optional	\$ 97.20
		\$ 6,045.84

#### Note:

- · Application Fees have to be paid to begin the registration process.
- Fee Protection Scheme is compulsory and payable before course commencement.
- Instalment payment potentially available for local students.
- Medical insurance is optional, depending on whether student has equivalent local insurance coverage.

	MISCELLANEOUS FEES (PAYABLE ONLY IF APPLICABLE)			
	PURPOSE OF FEES	AMOUNT INCLUDING GST (SGD)		
ï	Deferment Fees	\$ 237.60		
2	Re-Assessment Fees (per unit)	\$ 172.80		
3	Re-Module Fees (per module)	<b>\$</b> 432.00		
40	Penalty for Late Payment (per week)	\$ 10.80		
5	ICA Online issuance Fee (for Student's Pass)	\$ 60.00 - \$ 90.00		
5%	Replacement of Student ID	\$ 21.60		
7	Medical Insurance (if applicable)	\$ 97.20		
88	IMSC T-Shirt	\$ 32.40		
9.1	Exam Appeal Fee	\$ 54.00		
10	Renewal of Student's Pass (including ICA processing & issuance fee)	\$ 120,00		
1	Printing Cost (per sheet)	\$ 0.20 - \$ 0.40		

### **Enrollment**











	Section 1995	IONAL STUDENTS
	FEES BREAKDOWN	AMOUNT INCLUDING GST (SGD)
Academic Fees		
	Course Fees	\$ 4,860.00
	Course Material Fees	\$ 648.00
	Examination Fees	\$ 648.00
	SUB .	- TOTAL: \$ 6,156.00
Othe	15	
	Application Fees - non-refundable	\$ 388.80
7	Fee Protection Scheme (FPS) - compulsory	\$ 138.24
11	Medical Insurance - compulsory	\$ 97.20
	GRAND -	TOTAL: \$ 6,780.24

- Note:
- Application Fees have to be paid to begin the registration process.
- All items except Application Fees must be paid in a single instalment before course commencement.

	MISCELLANEOUS FEES (PAYABLE ONLY IF APPLICABLE)				
	PURPOSE OF FEES	AMOUNT INCLUDING GST (SGD)			
i	Deferment Fees	\$ 237.60			
2	Re-AssessmentFees (per unit)	\$ 172.80			
š	Re-Module Fees (per module)	\$ 432.00			
4	Penalty for Late Payment (per week)	\$ 10.80			
5	ICA Online Issuance Fee (for Student's Pass)	\$ 60.00 - \$ 90.00			
6	Replacement of Student ID	\$ 21.60			
7	Medical Insurance (if applicable)	\$ 97.20			
8	IMSCT-Shirt	\$ 32.40			
9	Exam Appeal Fee	\$ 54.00			
10	Renewal of Student's Pass (including ICA processing & issuance fee)	\$ 120.00			
10	Printing Cost (per sheet)	\$ 0.20 - \$ 0.40			

### **Enrollment**











# About IMSC

The international Management and Sports College (IMSC) was formed after a rebranding exercise undertaken by the international Sports Academy (ISA).

ISA was founded in 2003 to provide the much-needed knowledge and skills required to empower individuals with the right tools to achieve success in the burgeoning sporting industry. Together with our partners from the United States Sports Academy, the National Strength and Conditioning Association, and the American Council on Exercise, we offer quality certifications and diplomas that are recognised internationally, to provide our students with an edge in the sports and fitness industry.

Over the years, the sports and fitness industry has evolved greatly and the local sports scene has seen an explosion of world-class sports events like Formula One and the WTA Finals. There is now a demand for trained personnel not just in sports and fitness, but also in tourism, hospitality, events management, marketing, retail, and facilities management. Thus ISA was renamed International Management and Sports College (IMSC) to better reflect our increased course offerings in business, tourism and hospitality management to better serve the changing needs of the industry.

IMSC will continue to serve as Singapore's and the region's premier private education institution, in providing a holistic education that equips individuals with the skillsets and competencies required for the future economy. We offer a series of quality academic programmes, professional certifications and continuing education courses to cater to varied needs and schedules, in helping our students achieve their goals in lifelong learning.



#### OF OUR MISSION

To provide a holistic education that equips individuals with the skillsets and competencies required for the industry.



#### **OUR CULTURE**

Where success is not quantified by just the result, but rather by the calibre of the pursuit.



#### **OUR VISION**

To develop industry-ready individuals for the future economy.



#### **OUR VALUES**

Passion | Progress | Purpose

# Why choose IMSC?

- Conferred Edutrust (4-Year) Award by the Committee for Private Education for maintaining high standards in providing quality education services.
- Appointed Education Partner by University of Portsmouth for Sports Science and Sports Management programmes.
- Named Most Preferred Private Education Institute for Diploma/Advanced Diploma (Sports and Recreation) by JobsCentral Learning Survey.
- Provides early industry exposure and job placement assistance through extensive industry network.
- Endorsed by leading industry employers such as Virgin Active, True Fitness, the Pure Group, BFT, among others.
- · Offers continuing education courses for increasing skillsets.

#### **Enrollment**







