



SCAN ME

# Diploma in Restaurant Entrepreneurship

## 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

## COURSE OVERVIEW

The Diploma in Restaurant Entrepreneurship program is designed to introduce learners to the Food and Beverage Industry. It will enable learners 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 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



## Entry Requirements

Age	<ul style="list-style-type: none"><li>• Minimum 16 years old</li></ul>
Academic Qualification	<ul style="list-style-type: none"><li>• 3 GCE 'O' Level Passes at C6 and above; or</li><li>• NITEC or Higher NITEC; or</li><li>• Formal education equivalent to 'O' Levels;</li><li>• Mature candidates ( <math>\geq</math> 30 years old with 8 years' work experience); or candidates with other qualifications will be considered on a case-by-case basis</li></ul>
English Language Proficiency	<ul style="list-style-type: none"><li>• GCE 'O' Level Pass in English at C6 and above; or</li><li>• IELTS 5.0 and above; or</li><li>• TOEFL 49 and above; or</li><li>• Pearson Test of English (PTEA) 42 and above; or</li><li>• Duolingo English Test Score (DET) score of 75 and above; or</li><li>• Pass in IMSC Language Literacy and Numeracy (LLN) Test</li></ul>

## Intake

Monthly intake. Please contact IMSC for specific intake dates.

## Fees \*

<b>Local Students</b>	<b>\$ 6,867.00</b>
*Including application fees and Fee Protection Scheme fees; excluding medical insurance (optional) and miscellaneous fees (payable only if applicable)	
<b>International Students</b>	<b>\$ 7,815.30</b>
*Including application fees, Fee Protection Scheme fees and medical insurance (compulsory); excluding miscellaneous fees (payable only if applicable)	

## Duration

Full - Time	6 Months
Industrial Attachment (Part - Time)	Up to 6 Months

## Enrollment



Contact IMSC at 6423 0668 or  
[info@imsc.edu.sg](mailto:info@imsc.edu.sg).

## Passion

## Progress

## Purpose

## In Partnership with:



## 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.

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## MODULES DESCRIPTION

### **SUSTAINABILITY AND WASTE MANAGEMENT IN RESTAURANT BUSINESS**

The aim of this unit is to introduce students to the definition and approaches that can 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 ATTACHMENT**

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.

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## Fees

<b>LOCAL STUDENTS</b>		
<b>FEES BREAKDOWN</b>		<b>AMOUNT INCLUDING GST (SGD)</b>
<i>Academic Fees</i>		
<b>1</b>	Course Fees	\$ 6,540.00
<b>SUB - TOTAL :</b>		<b>\$ 6,540.00</b>
<i>Others</i>		
<b>2</b>	Application Fees - <i>non-refundable</i>	\$ 196.20
<b>3</b>	Fee Protection Scheme (FPS) - <i>compulsory</i>	\$ 130.80
<b>GRAND - TOTAL :</b>		<b>\$ 6,867.00</b>
<b>4</b>	Medical Insurance - <i>optional</i>	\$ 98.10
		<b>\$ 6,965.10</b>
<p><i>Note :</i></p> <ul style="list-style-type: none"> <li>• Application Fees have to be paid to begin the registration process.</li> <li>• Fee Protection Scheme is compulsory and payable before course commencement.</li> <li>• Instalment payment potentially available for local students.</li> <li>• Medical insurance is optional, depending on whether student has equivalent local insurance coverage.</li> </ul>		

<b>MISCELLANEOUS FEES (PAYABLE ONLY IF APPLICABLE)</b>		
	<b>PURPOSE OF FEES</b>	<b>AMOUNT INCLUDING GST (SGD)</b>
<b>1</b>	Deferment Fees	\$ 239.80
<b>2</b>	Re-Assessment Fees ( <i>per unit</i> )	\$ 163.50
<b>3</b>	Re-Module Fees ( <i>per module</i> )	\$ 436.00
<b>4</b>	Penalty for Late Payment ( <i>per week</i> )	\$ 10.90
<b>5</b>	ICA Online Issuance Fee ( <i>for Student's Pass</i> )	\$ 60.00 - \$ 90.00
<b>6</b>	Medical Insurance ( <i>if applicable</i> )	\$ 98.10
<b>7</b>	IMSC Uniform	\$ 32.70
<b>8</b>	Exam Appeal Fee	\$ 54.50
<b>9</b>	Renewal of Student's Pass ( <i>including ICA processing &amp; issuance fee</i> )	\$ 135.00
<b>10</b>	Printing Cost ( <i>per sheet</i> )	\$ 0.20 - \$ 0.40

In Partnership with :

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## Fees

<b>INTERNATIONAL STUDENTS</b>		
<b>FEES BREAKDOWN</b>		<b>AMOUNT INCLUDING GST (SGD)</b>
<i>Academic Fees</i>		
<b>1</b>	Course Fees	\$ 7,194.00
<b>SUB - TOTAL :</b>		<b>\$ 7,194.00</b>
<i>Others</i>		
<b>2</b>	Application Fees - <i>non-refundable</i>	\$ 392.40
<b>3</b>	Fee Protection Scheme (FPS) - <i>compulsory</i>	\$ 130.80
<b>4</b>	Medical Insurance - <i>compulsory</i>	\$ 98.10
<b>GRAND - TOTAL :</b>		<b>\$ 7,815.30</b>
<p><i>Note :</i></p> <ul style="list-style-type: none"> <li>• Application Fees have to be paid to begin the registration process.</li> <li>• All items except Application Fees must be paid in a single instalment before course commencement.</li> </ul>		

<b>MISCELLANEOUS FEES (PAYABLE ONLY IF APPLICABLE)</b>		
<b>PURPOSE OF FEES</b>		<b>AMOUNT INCLUDING GST (SGD)</b>
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## About IMSC

Founded in 2003, IMSC stands as one of Singapore's pioneering private educational institutions. It emerged following the privatization of the education division within the former Singapore Sports Council.

We deliver tailored education solutions that transform students into globally competitive professionals and visionary entrepreneurs. Our programs are meticulously designed to align with high-growth industries, ensuring graduates not only secure opportunities but thrive in them.

During its founding days, IMSC was appointed by the United States Sports Academy (USSA) as its sole partner in Singapore to provide quality academic sports certifications and diplomas. Thereafter, IMSC continued to grow from strength to strength, and has diversified into providing professional certifications and education in multiple industries such as business management, hospitality and tourism, sports and wellness, logistics, and many others.

IMSC has persistently emphasized building a formidable international presence. It has attracted students from over 15 countries and has established academic and industry partnerships with esteemed institutions in China, Malaysia, Vietnam, England, Australia, and India. Today, IMSC's programmes can also be found in countries like Malaysia and China.

### **OUR MISSION**

We are committed to becoming Asia's premier education innovator, empowering students with industry-aligned skills that transcend borders

### **OUR CULTURE**

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

### **OUR VISION**

To lead Asia in building sustainable, global careers

### **OUR VALUES**

Passion | Progress | Purpose

## ***Why choose IMSC?***

- Industry Readiness – Special emphasis on teaching skills and knowledge necessary for the workforce.
- Access to Higher Education - Our pedagogy is grounded in a curriculum aligned with the latest frameworks adopted by leading universities, ensuring that students acquire relevant, forward-thinking knowledge and are well-prepared for advanced learning.
- Rigorous Curriculum - Provide students with a strong academic foundation that would allow them to pursue higher education.
- Experienced Educators - Our educators are industry practitioners, ensuring students learn workplace-relevant skills and knowledge.

## **Enrollment**



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