

Creating Ohio's culinary capital.

Our vision for the new home of Columbus State's
Hospitality Management and Culinary Arts program.

For nearly 30 years, graduates of the Columbus State Hospitality Management and Culinary Arts program have thrilled patrons with their skill, passion, and creativity. The program is considered one of the best in the country. And like our graduates, we always aspire to innovate and serve more people.

Columbus State is proud to introduce a bold new vision for our Hospitality Management and Culinary Arts program that will dramatically enhance not just our college, but the surrounding Discovery District area as well.

The centerpiece of our vision is a new building designed to address several specific community needs. For Columbus State, it will allow us to nearly triple enrollment and provide dramatically improved learning opportunities, creating an even greater draw for prospective students near and far. For the Creative Campus in which Columbus State is located, the building will serve as a dramatic entrance to the entire Discovery District and serve as a dining and community engagement destination. And for our city's thriving food and hospitality economy, our program will provide much-needed talent.

Please take a moment to learn more about this ambitious project and how you can support our efforts. We hope you choose to be a part of an amazing step forward for Columbus State, one sure to gain us national and even international attention and acclaim.

Sincerely,



DAVID T. HARRISON
President,
Columbus State Community College



CAMERON MITCHELL
CEO and Founder,
Cameron Mitchell Restaurants

OUR VISION

For culinary and hospitality professionals, every day is an opportunity to do something fresh, local, ambitious, and extraordinary. Their field is one of constant renewal—of hard work, creativity, and pride. They’re never satisfied. They’re always working to surprise and delight their patrons. We’re about to do the same for our students and community. In a very big way.

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For three decades, Columbus State Community College has been among the country’s top destinations for an education in hospitality management and culinary arts. The time has come for our environment to better reflect and fulfill the passion and potential of our students, graduates, and community partners.

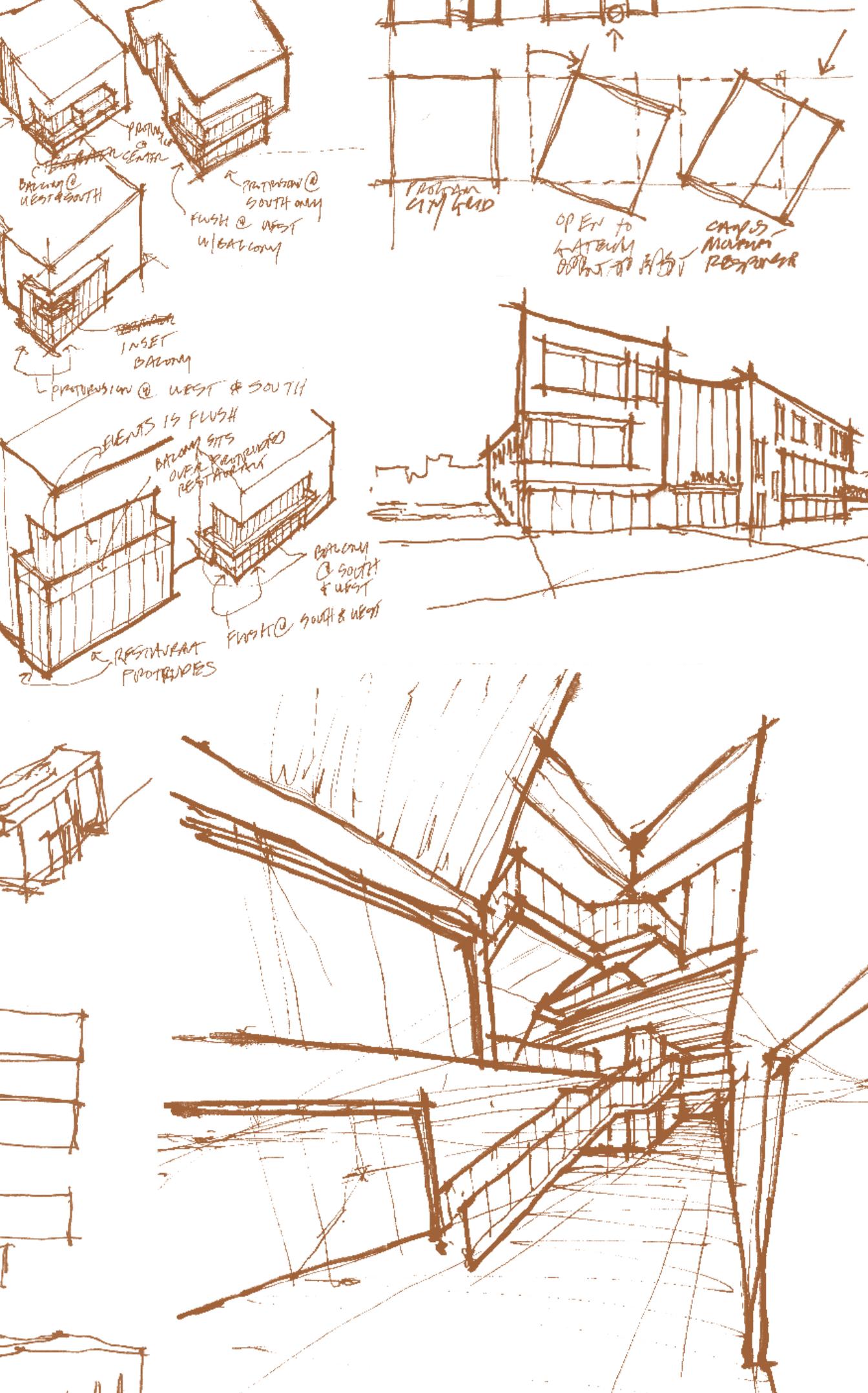
We envision a one-of-a-kind destination for learning, community engagement, and other immeasurable benefits. This brochure provides an introduction to the plan, the possibilities, and the people associated with this initiative. We invite you to better understand the need for a new building, all it can do for our community, and why the timing is so right.

A plan is in place and momentum is building. The only missing ingredient is you.

“Great things change. The same way menus change, so do the needs of our students and community. I’m proud that we’re evolving to meet the challenge. This will take our award-winning program to another level, while keeping the cost of the education very affordable. It will be unlike anything in the country.”



James Taylor
Executive Director,
Hospitality Programs



A Fresh Approach



A bold vision for our program required new ideas. We started with a clean slate and asked ourselves many questions. Who is this for? What's possible? How can we create a hospitality learning experience unlike any other?

Here's what's driving our vision for a new building and expanded programming.



Our need for a new home for our Hospitality Management and Culinary Arts Program has been simmering for years. Only recently has it become clear that the demands and the timing have never been better aligned for an ambitious solution.

Jobs

The hospitality industry is one of the fastest-growing sectors in our region. Studies suggest growth of 13.5% by 2024, adding more than 40,000 jobs throughout the state. The local culinary culture is thriving, and we can't produce talented, hard-working graduates fast enough.

40,000+

new jobs throughout the state

13.5%

expected job growth in the hospitality industry by 2024.

Workforce Partners

Local restaurant, catering, and hotel partners are seeking greater onsite training options for their staff, a need Columbus State simply can't meet today. We're missing untold cooperative and revenue opportunities due to current space limitations.

Competition

While our program is ranked among the best in the country, it resides in the basement of a 47-year-old building, in cramped, outdated spaces. As competing hospitality programs invest in their facilities and extend their educational offerings, it's imperative we do too.

Profile

From acclaimed restaurants to world-class catering to major food distributors and brands, Columbus has a national reputation as a foodie mecca. Yet it lacks a central destination for the region's culinary and hospitality identity.

Programming

As the hospitality industry changes, so too must the programs that serve it. New academic offerings, such as in-house chef apprenticeships, beverage certification, wedding planning, and baking and pastry degree programs will create new career possibilities for our students.



Enrollment

Our program is consistently enrolled to capacity. To meet the needs of the hospitality sector, it's critical we increase the number of students we bring in. Currently, the size and condition of Columbus State's facilities limit enrollment for degree and certificate programs to just 500 students.

“Our new facilities will allow us to double our enrollment, at a time when demand for chefs, managers, and other hospitality professionals has never been higher.”



James Taylor
Executive Director,
Hospitality Programs

More than a new building. A new beginning.



This is an unparalleled opportunity to build from the ground up.

Our plan is the result of a three-year investigation and due-diligence process. Columbus State invited a diverse group of hospitality industry leaders to offer their expertise in creating a clear and meaningful path to the future. A subgroup of this Kitchen Cabinet advisory team traveled to three states to benchmark recently renovated culinary program environments, and concluded we have an opportunity to build a wholly original venue—one designed specifically for student-focused, experiential learning. It will establish Columbus State as a national leader.

Columbus State engaged award-winning architecture firm DesignGroup to bring our vision to life. Their solution is innovative, inspiring, and the perfect embodiment of all we hope to achieve.

This 80,000-square-foot facility will dramatically increase teaching space, allow for triple our current enrollment, and serve as a dramatic new focal point for Columbus State Community College, the emerging Creative Campus neighborhood we call home, and the downtown Discovery District at large. It will be the home of countless benefits to students, the college, and our region.



Dynamic new learning spaces will be equipped with top-grade equipment and digital instruction technology, all designed around improved student experiences.

Farm-to-table **food production gardens** will provide fresh produce and hands-on student engagement.

A **100-seat culinary theater** will provide a dynamic new space for guest lectures, student presentations, and community use.

The **student-run full-service retail bakery and café** with outdoor seating will serve the public and provide active learning opportunities.

An **innovation kitchen** will offer public cooking classes, wine appreciation events, visiting chef demonstrations, product testing, and more.



Stunning design and abundant windows will reveal a bustling student and community hub.

80,000
Square Feet

Allowing for double the current enrollment.

400+
Seat Conference Center

With its two-story atrium, this conference facility will offer learning opportunities at a larger scale, and an affordable destination for community events.

50
Seat Full-Service Restaurant

With outdoor seating and a production kitchen. Open to the public, it will generate revenue while providing valuable student laboratory experiences.

7
New Kitchens

Four teaching kitchens, specific baking and pastry spaces, and a climate-controlled kitchen for butchery, ice carving, and dessert sculpture will enhance and extend instruction.



Everyone will have a seat at this table.



While student learning is and will always be our first priority, the benefits of our new building will directly and indirectly extend to a broad cross section of our city.



Students

Providing a path to fast-track careers.

The hospitality industry is known for promoting high performers at a faster rate than many other industries. With nearly double enrollment, more graduates will have these opportunities. More space equals more curriculum options. Our programs and apprenticeships are designed to improve technical and supervisory skills in a growing range of disciplines: hotel, tourism, and event management; nutrition and dietetics; restaurant and foodservice management; baking and pastry specializations, and more.

CURRENT HOSPITALITY PROGRAMS

- Baking and Pastry Arts
- Casino Management
- Culinary Apprenticeship
- Hotel, Tourism, and Event Management
- Nutrition and Dietetics
- Restaurant and Foodservice Management

PLANNED HOSPITALITY PROGRAMS

- Beverage and Mixology
- Culinary Arts
- Hotel Administration
- Hotel Management
- Sommelier



Columbus State

Building on regional and national momentum.

With capacity enrollment and a growing national reputation that balances excellence with affordability, the building further establishes the value of our students, our faculty, and campus. Our leadership has an active seat alongside community leaders in citywide development discussions, and recent Columbus State partnerships with Apple, Amazon, and other national leaders have caught the attention of *Columbus Monthly*, *The Columbus Dispatch*, and other local and national media. We're excited to meet their growing expectations.



Service Organizations

Meeting the needs of their good work.

Columbus State has always provided low-cost hospitality services to local nonprofits and other organizations. It honors their missions, provides unique learning opportunities, and shows our students necessity of giving back. Our new facility will dramatically increase our capacity to assist them, throughout Columbus and on site in our conference center.



Local Industry

Serving a growing need that benefits everyone.

Area restaurants, caterers, hotels, and other employers depend on Columbus State students and graduates for smart, adaptable talent to keep their businesses running. Through intensive training, apprenticeships, and on-campus restaurants and cafes, students will receive practical experience that prepares them for real-world opportunities the minute they graduate. And with a rapidly growing population, the Columbus market (and beyond) will be eager to hire them.

“This project will help feed the workforce and develop the next generation of leadership in the hospitality industry.”



Dave Rife
Assistant Vice President and General Manager,
White Castle System, Inc.



Lasting Local Benefits



While our hospitality and culinary program will be the primary occupant, the building is designed to serve as a front door to the college—and much more. The project fits perfectly with citywide development initiatives.

01



COLUMBUS STATE
EMBRACES THE PLAN.

Our college is a remarkably versatile educational resource, preparing students for careers in healthcare, engineering, computer science, humanities, and much more. And the entire college is aligned in support of the new building. Not just because it will create fresh new programming (and dining options!) for students on campus, but because it will bring a spotlight to Columbus State, raising interest and notoriety for all associated with it.

02

“The new culinary facility at Columbus State will be much more than an academic building. It will serve as a gathering place for students and the community to come together to create, celebrate, learn and build community. A place for everyone in Columbus.”



Mayor Andrew J. Ginther
The City of Columbus

THE CITY OF COLUMBUS
EMBRACES THE PLAN.

Begun under the leadership of longtime Mayor Michael B. Coleman, and continued with guidance from current Mayor Andrew Ginther, the Discovery District continues to be a model for economic and cultural development.



03



OUR NEIGHBORHOOD
EMBRACES THE PLAN.

Improvement in the Discovery District is a regional priority, and Columbus State will be an essential part of it. Our new building will serve as both a convenient and appealing dining and hospitality destination for students and the public alike, and as a grand entry point for the vibrant Creative Campus area we share with Columbus College of Art and Design and The Columbus Museum of Art.

04



THE BUSINESS COMMUNITY
EMBRACES THE PLAN.

For three years, Columbus State worked with local hospitality employers to understand how our facilities could meet their needs and serve as a national model for hospitality and culinary arts education. The conclusion: Columbus State is perfectly positioned to set a new standard, and to play a key role in the economic vitality of the industry. The new building will provide students with specific industry career paths and new opportunities to attain college credentials to advance their careers.



Ambitious Community Support



A project this big requires support from people with experience and insight. So we've turned to industry and community leaders to sharpen the vision and build interest. Their enthusiasm for the project has made the plan even better and given us tremendous momentum.

Our initiative is strongly supported within the college—and among prominent local partners.



Here are just a few of their thoughts.

Cameron Mitchell →
CEO and Founder,
Cameron Mitchell Restaurants

“There is no doubt that Columbus State’s School of Hospitality Management and Culinary Arts is a game-changer for the hospitality profession. It will provide unprecedented education opportunities in state-of-the-art facilities, and allow students from across central Ohio and the region to gain both depth of knowledge in the industry as well as authentic experiences that assure they are well-prepared to enter the workforce.”

David Miller →
President and COO,
Cameron Mitchell Restaurants

“Columbus State’s School of Hospitality Management and Culinary Arts will lay the groundwork for thousands of students to prepare for the future in an unmatched learning environment. Preparing for a career in hospitality means recognizing the unlimited opportunity for growth and development that lies ahead.”

Dianne Radigan →
Vice President,
Community Relations,
Cardinal Health

“The Culinary Arts and Hospitality Management Program is a shining example of how Columbus State has evolved as Columbus has evolved. Never has this college been more focused on student success nor more important to individuals, to employers and to our community.”

Bob Restrepo →
Former President, CEO,
and Chairman,
State Auto Insurance

“The Creative Campus area of the Discovery District is already home to a diverse group of world class institutions and learning experiences, and serves as the perfect home for a top-ranked hospitality and culinary arts program at Columbus State. It will be a gorgeous addition to the community.”

Brian Ellis →
President, COO,
Nationwide Realty Investors

“Columbus State’s new facility to house its well-regarded Hospitality Management and Culinary Arts program will serve as a significant catalyst for economic growth in the area. This is a great project, and is well-positioned to integrate with the neighborhood’s expanding creative campus while spurring additional investment in the area.”

Extraordinary Possibilities



In many ways, the challenge we face is a good one to have. This is a dynamic, popular program, for an industry that craves fresh talent, in a neighborhood on the cusp of incredible possibilities. But we can and will do so much more.

This is a unique opportunity to make a lasting impact on a college, a community, and a growing economic sector for decades. We invite you to the table to share in this extraordinary experience.

To learn how you can assist us, please see the enclosed Giving Guide.

To get involved today, please contact Pam Bishop. pbishop2@csc.edu • (614) 287-2437

To learn more about Columbus State's vision, please see our exclusive website for video testimonials from Cameron Mitchell, Chef James Taylor, and President David Harrison.

RECIPEFORSUCCESS.CSCC.EDU

“More than ever before, our community is looking to Columbus State for leadership in solving pressing challenges: college affordability, workforce development, and degree attainment. When diverse industry leaders such as Amazon, Honda, and Cameron Mitchell Restaurants invite us to be their partner, it’s a testament to Columbus State’s growing role in the community.”



Dr. David Harrison

President, Columbus State Community College

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recipeforsuccess.csc.edu
csc.edu