



CUYAHOGA COMMUNITY COLLEGE

ALUMNI RELATIONS

NEWSLETTER

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TRI-C ALUMNI PROFILE:
Yolanda Ramos

Tri-C was a key ingredient in alumna's culinary success



Alumni Profile: Yolanda Ramos

Yolanda Ramos is a believer and practitioner of healthy eating. The Certified Personal Chef/Professional Culinarian earned an Associate of Applied Business degree in Hospitality Management with a concentration in Culinary Arts from Tri-C in 2015. She had a two-year internship with Whole Foods Market in their prepared foods department as part of her training, where she specialized in healthy eating for healthy living. Ramos credits Chefs Karen Monath, Ky-Wai Wong and Michelle Gaw for guiding her on her path to success. "The professors at Tri-C helped keep me motivated to achieve my degree," she said. [Read the rest of her story.](#)



Cleveland Eats will celebrate Tri-C's Hospitality Management program

The region's food culture, chef-driven restaurants and craft beer scene will be celebrated during Cleveland Eats, a new culinary festival organized by Tri-C's Hospitality Management Center of Excellence. We invite you to bring your friends and family to the food and entertainment festival on September 15 - 16 in Downtown Cleveland on Mall B. The event will showcase the hospitality industry's impact on the Northeast Ohio economy while highlighting Tri-C's vital role in training the skilled workers needed to continue the region's restaurant renaissance. The city's top chefs will be hosting culinary demonstrations and preparing delicious small plates, and the family-friendly festival will include craft beer tastings and kiosks; and musicians, dancers, artists and other entertainers. Complete details about the weekend's schedule, participants and pricing can be found [here](#).



Tri-C gave alumnus skills and guidance to pursue his dream

After high school Christopher Kafcsak knew a four-year college was not the right fit for him but wanted to continue his education. While continuing to work in the food industry, Kafcsak earned an Associate of Business degree from Tri-C in 2007. “My first degree with an emphasis on Human Resources helped me learn how to manage people, how to run a business and the importance of staff,” he said.

Kafcsak worked in restaurants throughout Cleveland and was encouraged by a former boss to expand his knowledge of food preparation, which led to his decision to return to Tri-C to study culinary arts. He quickly met instructors who would inspire and guide him along his path. “Chef Ky-wai, my first culinary arts instructor, showed me new techniques. He was very approachable and made a point to share real world experiences with his students.” He also credits Chef Karen Monath for mentoring him during his time at Tri-C. “I would go in early and stay late to talk food, restaurants, catering, everything,” he said. “I am pretty sure she knew early on that I was committed to following this path.”

He earned his culinary degree in 2011 and joined Deagan’s Kitchen & Bar as the Executive Chef in 2015. Kafcsak has also launched his own catering company, Nomad Culinary, LLC, with the goal of bringing fine dining to clients’ homes, businesses, and events. He is still involved with his alma mater, serving on the College’s Culinary Advisory Panel and the Chefs’ Council for Tri-C’s new culinary festival, Cleveland Eats. You can hear more about the delicious menu he’s preparing for the event [here](#).

“At Tri-C the professors and chefs are willing to listen, and help steer you if needed by being there after class to teach, advise and even help you obtain employment,” the chef said. “Tri-C is an affordable way to begin your college path with great benefits.”



Tri-C's Hospitality Management Center of Excellence feeds area culinary and tourism staffing needs

Adding to the excitement and enthusiasm of Northeast Ohio's flourishing culinary and hospitality scene, many of the more than 300 students enrolled each year in Tri-C's Hospitality Management Center of Excellence programs are hired by our region's most prestigious employers. Offering associate degrees and certificates in culinary arts, lodging and tourism, and restaurant and food service management, the Center has earned an outstanding reputation for using industry-supported curriculum and providing students with hands-on learning and meaningful internship experiences. In addition to programs on three campuses, the Center's highly visible facility at downtown Cleveland's Public Square provides unique opportunities for students to interact with urban chefs and area employers. Students are prepared to advance in a wide range of occupations or obtain bachelor's degrees from four-year institutions.

Culinary Arts students may obtain professional certificates in specialty areas such as baking/pastry arts, culinary arts and personal chef, or an associate degree with a concentration in Culinary Arts. Lodging and Tourism students earn certificates in hotel operations and event/meeting planning, and they may also earn associate degrees with a concentration in lodging and tourism. Restaurant and Food Service Management students obtain professional certificates in food and beverage operations and associate degrees with a concentration in restaurant/food service management.

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