busboy to bartender. A year removed from graduation, Mann said the appeal of a career in music dwindled, and he found that he had an untapped talent in business and a passion for the restaurant industry. He switched majors and enrolled at STHM.

“I felt that the restaurant and bar business had a certain level of glamour that was similar to what I liked about performing. It was like putting on a show,” said Mann, a South Philadelphia native.

Mann found STHM to be “a new and energizing experience.” Slightly older than most students and eager to find his niche in the restaurant industry, Mann pushed himself to excel. He embraced everything STHM had to offer, from its rigorous business curriculum to its professional development courses and senior internships.

“I really loved that, if you’re someone like me, you can get everything you need out of the program,” Mann said. “The staff and coursework inspire people to fall in love with the industry.”

Shortly after graduation in 2007, Mann began managing The Continental, Starr’s retro diner and martini bar located in Olde City. It wasn’t long before his dedication and ability put him first in line to manage Starr’s 2011 venture, Frankford Hall.

Frankford Hall specializes in craft beer and German food, for which Mann has an interest and a love. Part of the inaugural team, Mann grew the beer garden from an abandoned building in Philadelphia’s Fishtown section into the successful business it is today. He manages a staff of 100 and has a hand in everything, from what sausage should make the menu to fixing an air conditioning unit in the summer months.

“I do a full day’s work before I even open the restaurant. I have to be everywhere and see everything,” Mann said. “The business isn’t always glamorous, but it’s much more rewarding than I imagined. STHM positioned me to start as a first-time manager on a much-higher level. I still have textbooks in my office and on my bookshelf for reference.”

“If you stay positive and happy, the sky is the limit.”

“STHM did for me what no other education had”

For Shawn Darragh, entrepreneurial spirit has long inspired him to become his own boss.

Darragh, 32, got his wish when he and business partner, friend, and fellow Temple graduate, Ben Puchowitz, opened Center City’s CHèU Noodle Bar and South Philadelphia’s Bing Bing Dim Sum. The Asian-inspired restaurants showcase Puchowitz’s culinary talents on the menu, while Darragh cultivates his skills in marketing and management to keep the seats filled each night.