



## Dustin Minton, CPA

Director, Restaurant Services

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### Education

Xavier University  
MBA, Business Administration

Wilmington College  
B.A., Accounting, Business  
Management

### Professional Associations

- American Institute of Certified Public Accountants
- The Ohio Society of Certified Public Accountants

Dustin serves as a Director within the Assurance practice and leads our national restaurant industry efforts. Prior to joining the firm in 2019, Dustin was a partner and restaurant practice leader at Henry & Horne, LLP in Scottsdale, AZ. Dustin's experience also includes serving as an assurance partner with BDO USA, LLP and as a co-leader of its national restaurant industry group where he focused on thought leadership, client service and growing the niche across all offices. Additionally, Dustin served as Director with SS&G, Inc. prior to the merger with BDO, where he co-led its restaurant practice.

Upon graduating from Wilmington College in 1997, Dustin's career began at PricewaterhouseCoopers LLP in its Cincinnati, OH office. During his time at PricewaterhouseCoopers, Dustin's client service experience included organizations both big and small, including SEC registrants and privately held companies across many industries, including radio, insurance, banking and technology. Dustin also worked in the San Jose office before finishing his career in the New York City office of PricewaterhouseCoopers. In 2006, Dustin received his Master of Business Administration from Xavier University.

Dustin has over 20 years of public accounting experience, including 15 years working with many of the nation's fastest-growing restaurants and most well-respected brands across all segments of the industry, including franchisors, franchisees, independents, emerging brands, startups and mature concepts. Since 2004, Dustin's main focus has been providing accounting and consulting services for privately held restaurants and franchisors. In addition to traditional audit, review and compilation services, he also consults with restaurants on best practices related to internal controls, benchmarking, franchise development, corporate structures, financing options and growth strategies. A diverse clientele has given him experience tackling many different complex technical accounting issues, financial reporting requirements and industry-specific issues.