Slainté Background

• The student run restaurant opened in 2013 and runs during the spring semester only
• College sees strong demand for our culinary graduates
• Part of the restaurant training is the proper service of alcohol
• All of the students complete BASSETT training. (Beverage Alcohol Sellers & Servers Education & Training)
Educational Benefits

• The students are trained on the proper use and service of beer and wine
• The students learn correct procedures when they are asked to serve alcohol
• Alcohol is currently used in many of the culinary classes for cooking and baking and in the restaurant operations class, however it is not served
• Allowing students to serve alcohol will further enhance their educational training
Initial Costs Associated with Alcohol Service

- Start-up
  - City of Crystal Lake:
    - Application fee - $300
    - Background Check and fingerprinting - $50.
    - Surety Bond - $1,000
    - Class 19 Liquor License $180.
    - State of IL Retail Class Liquor License - $500.
    - Total start up cost: - $2,030
  - Obtaining a temporary liquor license does not affect the College’s insurance coverage or effect rating exposure
Annual Costs Associated with Alcohol Service

• Ongoing
  
  • City of Crystal Lake
    • Annual Class 19 Temporary Liquor License - $280.
    • State of IL Retail Class Liquor License - $500.
    • Insurance- Dram shop liability Requirement - $800.
    • Yearly cost: - $1,580
Expected Cost/Revenue for Beer and Wine

- Craft beers costs: $3.00 to $5.00 per bottle
- Local Wine costs: $5.00 to $7.00 per glass

- Estimated revenue on beer: $2.00 per bottle
- Estimated revenue on wine: $2.00 to $6.00 per glass

- Slainté is open 22 days per semester with estimated alcohol sales to be $150.00 per night

- Alcohol service could be extended to College/community events such as a Foundation dinner
Revenue from Slainté

- Slainté opened in 2013
  - Net Revenue in 2013 was $3,900
  - Net Revenue in 2014 was $7,900
  - Net Revenue in 2015 was $12,700

- Allowing the alcohol service will increase the revenue in the restaurant approximately $150/night-$3300/sem.

- Student learning experience will be contextualized with the service of beer and wine
Questions??

- Chef Tina Drzal – Instructor/Department Chair for Culinary Management
- James Falco – Executive Dean of Education, Career and Technical Education

- Thank you!