



**Class 19 Temporary
Liquor License –
March 2016**

Committee of The Whole
- Chef Tina Drzal
- Ex. Dean Jim Falco

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.
(**B**everage **A**lcohol **S**ellers & **S**ervers **E**ducation & **T**raining)

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!