



**CULINARY
MANAGEMENT
FALL 2017**

RESTAURANT YEAR IN REVIEW

- Sweet Scots Bakery opens Thursday, September 14th
Wed & Thu in the Scot Room 9:30am-1:00pm

\$5 lunch box specials

Birthday cake on opening day!



Revenue

Last year: \$8080

NEW NAME: TARTAN BISTRO



**OPENING
FEBRUARY 15, 2018**

**WED & THU
NIGHTS
6:00-7:30PM**

RESTAURANT YEAR IN REVIEW



- Limited alcohol service was introduced
- Well received by customers- excellent feedback on comment cards
- Important learning experience for our students



RESTAURANT YEAR IN REVIEW

Alcohol license chosen was perfect for our use:

- Class “19” temporary/special event use license
- 1 yearly fee to the state, then only \$25 for each 15 day period of use
- Saves money as restaurant only operates in Spring
- Allows for extra on-campus events as needed throughout the year

LIMITED ALCOHOL SERVICE

- Beer & Wine Only
- By the glass only, no bottles of wine
- NO BYOB
- Food must be purchased with any alcohol purchase
- Alcohol is only served until 8:30pm
- Event related alcohol will be further limited

ALCOHOL SAFETY

- Every student in the restaurant class is trained and licensed for alcohol service before opening
- Reservation process was streamlined to control flow of customers during service
 - Seating times in 15 minute slots and only until 7:15pm
 - Menu clearly defined service expectations

MENU INFORMATION

This year, MCC celebrates our 50 year anniversary! We have several retro recipes that were popular in 1967 to celebrate this milestone. In addition, we are pleased to introduce a limited beer and wine selection this semester. All wines are by the glass and beer is bottles or cans. NO BYOB is allowed. Liquor may only be ordered with a food purchase and will only be served until 8:30pm.

As this is a working classroom, lights are on and clean-up begins at 9:00pm to allow the student's time to complete closing duties before class ends.

While tipping is not expected or required, donations to the program are gladly & graciously accepted. All donations go directly back into our program. Please note that tipping students is not allowed.

HOW DID WE DO?

Restaurant sales revenue: **\$20,995**

First time crossing the \$20k mark!

39% increase over last year

Total alcohol sales: **\$3214**

17 days of service to the public, plus 2 special events

Next year will be 20 service days plus 2 events

Extra revenue allowed for needed replacement items such as glasses, silverware, pans, etc.