CULINARY ARTS ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM
GALLATIN COLLEGE

ANNUAL PERSONNEL EXPENSES

<table>
<thead>
<tr>
<th>Faculty</th>
<th>OSU AY</th>
<th>Benefits</th>
<th>Total AY</th>
<th>Summer 2/9</th>
<th>Benefits</th>
<th>FY total</th>
</tr>
</thead>
<tbody>
<tr>
<td>GC-TT Culinary Program Director</td>
<td>50,000</td>
<td>20,307</td>
<td>70,307</td>
<td>70,307</td>
<td></td>
<td>70,307</td>
</tr>
<tr>
<td>GC-NTT Culinary 15 credits</td>
<td>15,000</td>
<td>2,900</td>
<td></td>
<td></td>
<td>17,900</td>
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</tbody>
</table>

TOTAL PERSONNEL 88,207

ANNUAL OPERATIONAL EXPENSES

- restaurant/laboratory equipment, repairs, maintenance 5,000
- laboratory equipment/maintenance 5,000
- food & beverage 25,000
- lab supplies (food, laundry, paper) 3,000
- out of state travel 2,000
- in-state travel 1,000
- technology/communications 1,200

TOTAL ANNUAL OPERATIONS 42,200

TOTAL ANNUAL EXPENSES 130,407

FACULTY/STAFF START-UP EXPENSES

- faculty/staff searches (2@500) 1,000
- office furnishing (2@1500) 3,000
- computers/printers (2@1500) 3,000
- Culinary Program Development Consultant 15,000

TOTAL FACULTY/STAFF START-UP EXPENSES 22,000

CAPITAL START-UP EXPENSES (space and cost shared by GC and MSU Hospitality Management Prog.)

- Commercial Kitchen/Restaurant Lab 1,500,000
- Culinary teaching equipment for Lab 500,000

TOTAL START-UP EXPENSES GALLATIN COLLEGE STAND ALONE 2,044,000

ANNUAL REVENUES from Gallatin College Culinary AAS (First Year)

<table>
<thead>
<tr>
<th>Students</th>
<th>Tuition</th>
<th>Yield</th>
<th>Revenue</th>
</tr>
</thead>
<tbody>
<tr>
<td>resident students</td>
<td>18</td>
<td>2,970</td>
<td>53,460</td>
</tr>
<tr>
<td>Program Fees for Culinary Program Courses</td>
<td>N</td>
<td>Program Fee</td>
<td>Yield</td>
</tr>
<tr>
<td>------------------------------------------</td>
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<tr>
<td>30 students a program year (500.00)</td>
<td>20</td>
<td>500</td>
<td>100%</td>
</tr>
</tbody>
</table>

Campus restaurant food sales: 7,500

**TOTAL ANNUAL REVENUE**: 87,820

Assumption: fully staffed and enrolled program/20 new students first year. Second year will increase to 40 students.

**ANNUAL NET REVENUE FIRST YEAR**: -42,587

**NOTES:**
- Year one loss $42,587 to be covered by County Mill Levy funding.
- Year two program tuition revenue will increase as student enrollment increases.
- Commercial kitchen and value-added laboratory represent a substantial start-up package.
- Capital start-up costs estimates are based on estimates of building costs and equipment of similar facilities.