

VENUE FEASIBILITY CALCULATOR

USERS GUIDE

FEASIBILITY CALCULATOR

A tool developed by Worksmith to give operators the tools to understand the feasibility of RESTART and operating their business.

Step 1: Patrons

Front-of-house & Dining spaces

Distance per patron

- 2m² per patron
 4m² per patron (Current Requirement)

Width (m) x Length (m) OR Total SQM (m)
Width (m) Length (m) Total SQM

Add Dining Area

Add Outdoor Area

	20pax	50pax	100pax
Space 1	0	0	0
Total	0	0	0

Next >

The venue feasibility calculator was created to give operators an understanding of overall capacity in their venues under the current Victorian Government restrictions.

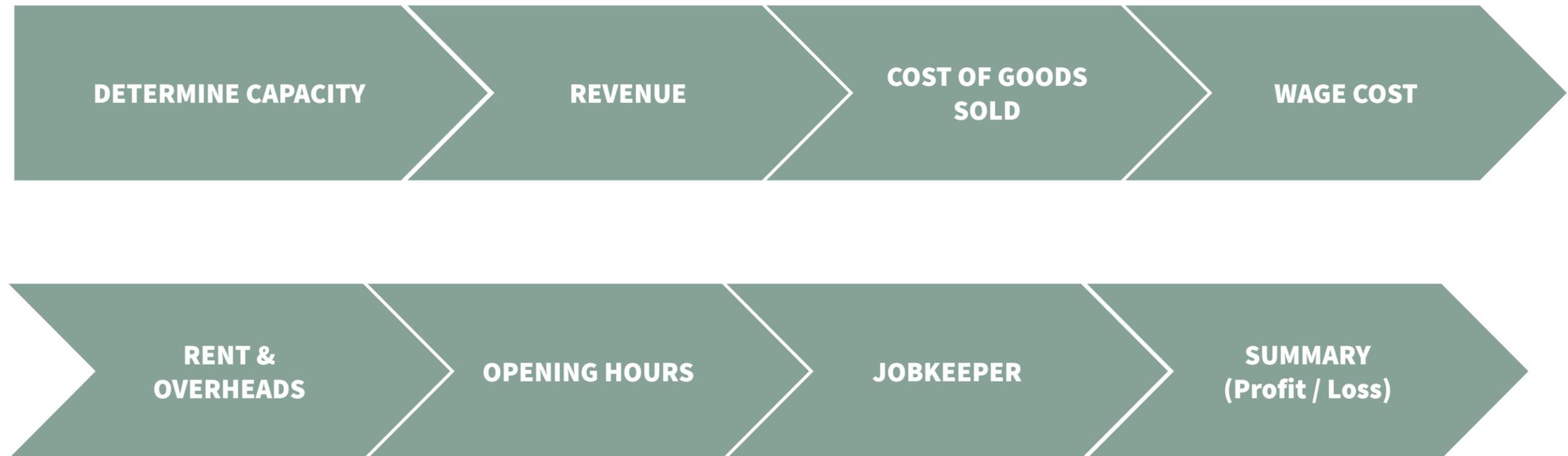
Use the calculator to determine a high-level understanding of the feasibility to reopen and operate a hospitality venue and to see the effect of other incentives such as JobKeeper.

Using the calculator should enable operators to see what a successful reopening and restart could look like

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FEASIBILITY CALCULATOR - THE STEPS

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DETERMINE CAPACITY

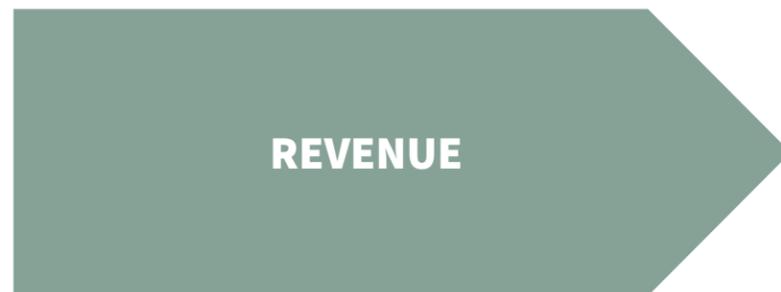
Determining the capacity of your venue is directly related to the current COVID-19 Restrictions, with options to toggle the max space per person between 2m² & 4m².

There are options to add more dining areas, as well as outdoor spaces.

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Revenue accounts for all sales that come into the business.

It is broken into:

- Spend per customer
- Sittings (how many times you turn your tables)
- Food Split (How much of the revenue is food)
- Beverage Split (How much of the revenue is beverage)

These are projected amounts using past data from sales to determine your revenue totals and revenue split.

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COST OF GOODS SOLD

Cost of Good Sold or COGS for short determines the ingredient cost of the items you sell for both food and beverage.

The equation for COGS is:

$$\text{COGS} = \text{Beginning Inventory} + \text{Purchases during the Period} - \text{Ending Inventory}$$

This equation is paramount in understanding the percentage cost of the food and beverage you sell.

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WAGE COST

Wage cost is a reflection of your direct employee costs. This is shown as a percentage against overall sales.

Be sure to include your employees total salary, (not including JobKeeper), Superannuation contribution and holiday/sick pay.

This will give you a true reflection of your wage cost.

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RENT & OVERHEADS

Place your monthly rental amount here, along with your monthly overheads.

Overheads includes all costs associated to the business excluding wages, food and beverage ingredient cost and rent. (These are accounted elsewhere in the calculator)

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OPENING HOURS

Place the total days per week you are open here.

Use the 'sittings' function to add in extra services such as breakfast or lunch.

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JOBKEEPER

JobKeeper will now run until the end of March with a reduction to the original \$1,500 per person to come into effect on the 28 September.

This calculator will be updated with these items to ensure you receive a correct projection with JobKeeper considered.

Ensure to place only the employees that you included in your wage cost in the total employees on JobKeeper.

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SUMMARY - PROFIT & LOSS

The summary or profit/loss is a high level assessment based on the assumption you put into the calculator.

This is by no means a completely accurate tool and you must do your own due diligence to ensure that the data you entered was correct.

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