

# PROJECT BRIEF



**Project Name:** Gella's Workforce Development Partnership - Culinary Classroom and Community Kitchen

**Grant Program:** BASE 2.0

**Project Date:** April 2023 - April 2025

## Project Summary

Gella's Diner and Lb. Brewing Company, LLC was formed as a catalyst to launch the revitalization efforts of the Historic Chestnut Street District in downtown Hays, including a thriving local food scene. Continued investment in downtown Hays and Gella's plans to expand were halted by the pandemic.

The Workforce Development Partnership project provided much needed funding to implement Gella's expansion plans and invest in the local workforce.

## Goals and Objectives

**Goal:** Increase event space and diversify revenue streams.

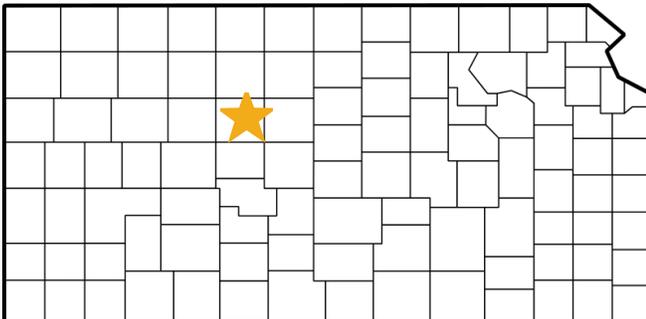
**Objective:** Construct an event and community kitchen area spanning 3,750 square feet.

**Goal 2:** Strengthen the local pipeline for culinary and hospitality industry workers.

**Objective 2:** Create a culinary classroom space and partner with a regional technical college to offer on-site courses.

## Location

Hays, KS



## Budget Overview

- Grant Amount: \$594,705.00
- Match Amount: \$291,719.50
- Total Budget: \$886,424.50

### Expense Categories

- Construction: \$650,863.50
- Equipment: \$176,090.50
- Administration: \$59,470.50

## Grantee Information

Gella's Diner & Lb. Brewing Co., located in the historic Chestnut Street District of downtown Hays, Kansas, is an award-winning microbrewery and diner. The diner is an anchor business in downtown Hays.

## Target Population

The target population for this project is the local workforce who will benefit from culinary training opportunities in the state-of-the-art culinary classroom, as well as the local economy which will benefit from increased foot traffic in the area and local tax revenues.

## Sustainability

Rental income from the event space and the culinary classroom will provide funding for maintenance and operations in the new space. Additionally, the investment in workforce training programs will create a pipeline for future restaurant staff.

## Outcomes

The creation of an event space, culinary classroom, and community kitchen strengthened the local food and hospitality industry.

## Activities and Timeline

**March - April 2024:** Architectural drawings and engineering.

**September 2024 - April 2025:** Fire suppression and HVAC.

**July 2024 - April 2025:** Other construction.

**March - April 2025:** Equipment purchases.

## Contact Information

For any queries or additional information, please contact

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