Employee Statement for Red Cat Kitchen

Adam Turner
Executive Director
Martha’s Vineyard Commission

Mr. Turner,

We are entering our 9th season this year, our staff will not grow in its size, as it is not in the best financial interest of our business, our existing returning employees and the longevity of the restaurant’s bottom line. Red Cat Kitchen labor figures have been generally consistent for five years and there is no reason to change them now or certainly in the future. The new building is designed to produce efficiencies such as a drastic reduction in the number of deliveries due to storage capacity coupled with our seating being slightly lowered from 55 to 52 seats in overall number; we see no expansion, in actuality, a reduction in intensity.

I have provided a basic outline below to demonstrate typical staffing and seasonal variations. Some of the staff are full time and some do a single shift. These are aggregate numbers to accommodate days off and scheduling conflicts and are not representative of per shift calculations.

**Our annual Staffing is reflective of this model**-

**April 1st- May 21st**: Six Day Weeks-Closed Sundays, Two Cooks, One dishwasher, One Bartender and Two servers.

**May 22nd – July 1st**: Seven Days- Four cooks, One dishwasher, Host, One Busser, Four servers, One Bartender.

**July 2nd – Labor Day Weekend**: Seven Days- Four Cooks, Two Dishwashers, Two Bussers, Five Servers, Two Hosts, Two bartenders.

**Post Labor Day until Close**: Six Days- Three Cooks total, One Dishwasher, Three Servers, One Bartender.

Sincerely,

[Signature]

Benjamin deForest