



## **Expression of Interest – Eco Café Operator** ***Nov 1st 2016***

### **The Rediscovery Centre**

The Rediscovery Centre is an award-winning environmental research and education centre and the umbrella organisation for 4 social enterprises. Dedicated to providing community employment and training through waste prevention, innovative reuse and recycling the centre effects positive behavioural change towards the environment.

In 2015 Rediscovery Centre, in collaboration with Dublin City Council, received funding to redevelop the boiler house building in Ballymun into a bespoke national demonstration centre for reuse, innovation and education for sustainable development. The centre will open on Jan 9<sup>th</sup> 2017. It will operate as an eco destination & visitor attraction. Interactive exhibitions, participatory workshops and education programmes will challenge conventional thinking about how we live, inspire thought about how we use resources and stimulate positive environmental action.



### **Ecologically Conscious Cafe**

A key part of the Rediscovery Centre's associated expansion is the development of an eco café within the centre to complement our activities and attract new visitors. As such, we are currently seeking like-minded individuals or organisations with restaurant/café experience to operate this element of the new venture.

As the centre is being developed to demonstrate excellence in environmental sustainability at every level of interaction it is expected that the café will also have a strong ecological focus. The ambition for the cafe is to build on our reputation for environmental innovation, quality, and leadership to create an exemplary eco café and destination in its own right. Rediscovery Centre has a wealth of knowledge relating to sustainable food production, consumption and waste prevention and will work closely with the cafe operators to develop cafe operations in line with key environmental principles.

It is envisaged the cafe will serve hot and cold food, good coffee & tea etc., Daily offerings will be produced having regard to organic, seasonal, low carbon & ethically sourced produce. Operations will also be considerate of environmental impact, specifically in relation to water and waste production and energy use, and will explore potential for social benefit.

In addition to the day-to-day visitors to the centre, the eco cafe will provide catering for events, meetings and workshops. Opening hours for the centre will be 9-5, Monday to Saturday initially, which may be reviewed and extended to include Sunday should future demand warrant it. The cafe will be expected to cater for 80-100 covers per day with greater visitor numbers and workshop attendees anticipated on Saturdays. The eco cafe partnership agreement will operate on a profit sharing agreement for a period of 2-5 years. Time permitting, the cafe will open at the same time as the new HQ or shortly thereafter (Jan 2017).

The centre's accommodation extends to approximately 700m<sup>2</sup>, with c.60m<sup>2</sup> currently allocated to the eco café encompassing a kitchen, servery and an allocated upstairs and downstairs seating. The kitchen has been designed and completed to an early stage to allow the operator to finalise the fit-out to their specific requirements. The kitchen is approx. 12m<sup>2</sup> and contains a stainless steel kitchen, sink unit and extraction hood. The walls have a sand/cement render metal float finish to which commercial grade washable paint system has been applied. The original concrete flooring has been grinded and double sealed. The space has been plumbed and wired to enable future connection to equipment by the operator. The servery, measuring approximately 8m<sup>2</sup> also includes metal shelving and a service bar. Electrics and plumbing are installed. The café space includes café tables and chairs which complement the building interior.

### **Submission of Expression of Interest**

Cafe operators and interested parties should submit a proposal via email by November 17<sup>th</sup> outlining experience, skills and interest in developing a partnership with the Rediscovery Centre for the creation of the eco café. At a minimum the submission should outline:

- Details of previous and current experience in delivering catering initiatives of a similar nature and scale
- CVs of proposed team demonstrating appropriate qualifications/skills to undertake the project
- Confirmation of capacity to carry out the project and proposed timeframe for delivery

Based on the submission, successful parties will be invited to participate in an interview stage.

### **Criteria for selection**

The following criteria will be used for the evaluation process at interview stage.

- (a) Understanding: Demonstration of a good understanding of the Rediscovery Centre (10%)
- (b) Experience: relevant experience of operating a financially viable cafe or restaurant (30%)
- (c) Environmental & social considerations: Demonstration of knowledge and/or experience of social and environmental issues and ability to support associated objectives and where possible provide additionality in this regard (30%)
- (d) Financial: ability to contribute (30%)
  - a. project staff to develop a successful partnership and achieve joint objectives,
  - b. towards the fit out of a commercial kitchen,
  - c. an agreed share of profits in lieu of rent, facility charges and other management costs.

## Budget & Timeframe

Please email your expression of interest to: [info@rediscoverycentre.ie](mailto:info@rediscoverycentre.ie) before close of business on November 17<sup>th</sup>. Please reference *EOI Eco Café* in the subject of the email.

Rediscovery centre will not accept EOIs beyond this date.

Following interview and appointment the successful operator will work with Rediscovery centre to establish the eco café in line with agreed environmental, social and economic parameters. Parties will agree a profit sharing arrangement in advance of entering a partnership. The agreement will seek to arrive at a fair agreement for both parties.

