

**RETURN BIDS TO:**  
**RETOURNER LES SOUMISSIONS À:**  
Bid Receiving Public Works and Government  
Services Canada/Réception des soumissions Travaux  
publics et Services gouvernementaux Canada  
Pacific Region  
401 - 1230 Government Street  
Victoria, B.C.  
V8W 3X4  
Bid Fax: (250) 363-3344

## SOLICITATION AMENDMENT MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise  
indicated, all other terms and conditions of the Solicitation  
remain the same.

Ce document est par la présente révisé; sauf indication contraire,  
les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address  
Raison sociale et adresse du  
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution  
Public Works and Government Services Canada -  
Pacific Region  
401 - 1230 Government Street  
Victoria, B. C.  
V8W 3X4

Title - Sujet RATIONS & QUARTERS	
Solicitation No. - N° de l'invitation W0133-13Z557/A	Amendment No. - N° modif. 002
Client Reference No. - N° de référence du client W0133-13Z557	Date 2013-04-24
GETS Reference No. - N° de référence de SEAG PW-\$VIC-210-6210	
File No. - N° de dossier VIC-2-35303 (210)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-05-13	Time Zone Fuseau horaire Pacific Daylight Saving Time PDT
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Buchan, Torrey	Buyer Id - Id de l'acheteur vic210
Telephone No. - N° de téléphone (250) 363-3249 ( )	FAX No. - N° de FAX (250) 363-0395
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

**This amendment has been raised to clarify the requirements of the Request for Proposal, address questions posed by a potential bidder, and provide an important notice to suppliers.**

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**-CLARIFICATIONS-----**

**Under:**

(i)

**1.1 Technical Evaluation**

**1.1.1 Mandatory Technical Criteria**

Remove All.

Insert:

Item	Minimum Mandatory Requirements	Complies ?	Reference to bid to substantiate.
2.1	Provide all rations, meals snacks and nutritional requirements (inclusive of special diet requirements) and sanitary quarters (including reasonable access to recreation facilities) for: (1) four (4) officers for a two day period, <b>June 28 – 29, 2013</b> prior to the arrival of the cadets. (2) twenty-four (24) cadets and four (4) officers for a period <b>June 30, 2013 to August 14, 2013</b> . (3) Breakfast only for all 28 personnel, <b>August 14, 2013</b> .		
2.2	Accommodations <b>must</b> be no more than 60km from both of the two airports: Boundary Bay Airport (4335 Skeena Street, Delta, BC), and Coastal Pacific Aviation at Abbotsford Airport (30575 Approach Drive, Abbotsford, BC)		
	<b>Accommodation Criteria</b>		
2.3	For purposes of safety and security, the accommodations and washrooms for the entire group <b>must be</b> segregated from all other user groups.		
2.4	All rooms must be centred on a common area to allow for ease of supervision.		
2.5	Rooms <b>must be</b> maintained in good condition, clean, and comply with local fire safety standards.		
2.6	The facilities <b>must</b> provide a quiet study area. The study area must be a large room with tables and seating. The study area must be capable of accommodating up to 28 personnel at any given time. The study area must provide access to WIFI internet, and power outlets for laptops and projectors.		
2.7	Accommodations must be in close proximity (within 5KM) of recreational facilities.		

	The facilities must include: <i>Playing field, basket ball court and a running track.</i> <i>Preferred but optional features: Pool, exercise equipment and use of a gymnasium.</i>		
	<b>Rations Criteria</b>		
2.8	The rations must be healthy and substantial. All meals are to follow Canada Food Guidelines and consideration <b>must be</b> made for special diets where necessary needs will be know within 5 days of contract start date.		
2.9	Snacks and/or fruit need to be made available between meals. (eg. Granola bars, juice boxes, etc.)		
2.10	Presentation of meals is to be in an appetizing fashion and varied. The feeding establishment must be clean, in good condition and comply with all fire safety standards. See the following samples.		
2.11	Dining Facility shall be co-located with the Accommodation quarters. The dining room must be large enough to permit all personnel to eat in the same room, to allow for ease of supervision.		
2.12	Breakfast and Dinner <b>must be</b> provided daily at the dining facility. On training days, Lunch will be consumed at the training sites. On non-training days, all meals (breakfast, lunch, and dinner) are to be available at the dining facility.		
2.13	Box lunches are to be prepared for each cadet on a daily basis The standard meal for lunch will be the equivalent of the CF Box Lunch. This will be prepared by the Contractor's staff, and provided to the cadets each morning. .		
	<b>Certification Criteria</b>		
2.14	All staff involved in the preparation, cooking, and distribution of rations shall be Food Safe Certified. The Contractor shall provide valid certificates for all personnel involved in the food services portion of this Contract prior to the start of the Contract Period.		

(ii)

### Annex A Statement of Work

Remove All

Insert:

#### 1. Requirement

The Department of National Defence, Regional Cadet Air Operations has a requirement for the provision of rations and quarters for personnel on training in Vancouver, British Columbia. This requirement is in support of the Air Cadet Power Pilot Scholarship Program (PPS), for cadets between the age of 16-18.

## 2. Minimum Mandatory Requirements

2.1	Provide all rations, meals snacks and nutritional requirements (inclusive of special diet requirements) and sanitary quarters (including reasonable access to recreation facilities) for: (1) four (4) officers for a two day period, <b>June 28 – 29, 2013</b> prior to the arrival of the cadets. (2) twenty-four (24) cadets and four (4) officers for a period <b>June 30, 2013 to August 14, 2013</b> . (3) Breakfast only for all 28 personnel, <b>August 14, 2013</b> .
2.2	Accommodations <b>must</b> be no more than 60km from both of the two airports Boundary Bay Airport (4335 Skeena Street, Delta, BC), and Coastal Pacific Aviation at Abbotsford Airport (30575 Approach Drive, Abbotford, BC)
	<b>Accommodation Criteria</b>
2.3	For purposes of safety and security, the accommodations and washrooms for the entire group must be segregated from all other user groups.
2.4	All rooms must be centred on a common area to allow for ease of supervision.
2.5	Rooms must be maintained in good condition, clean, and comply with local fire safety standards.
2.6	The facilities must provide a quiet study area. The study area must be capable of accommodating up to 28 personnel at any given time. The study area must provide access to WIFI internet, and power outlets for laptops and projectors.
2.7	Accommodations must be in close proximity (within 5KM) to recreational facilities. (i.e. swimming pool, gymnasium, soccer/baseball fields, etc.)
	<b>Rations Criteria</b>
2.8	The rations must be healthy and substantial. All meals are to follow Canada Food Guidelines and consideration <b>must be</b> made for special diets where necessary needs will be know within 5 days of contract start date.
2.9	Snacks and/or fruit need to be made available between meals. (eg. Granola bars, juice boxes, etc.)
2.10	Presentation of meals is to be in an appetizing fashion and varied. The feeding establishment must be clean, in good condition and comply with all fire safety standards. See the following samples.
2.11	Dining Facility shall be co-located with the Accommodation quarters. The dining room must be large enough to permit all personnel to eat in the same room, to allow for ease of supervision.
2.12	Breakfast and Dinner <b>must be</b> provided daily at the dining facility. On training days, Lunch will be consumed at the training sites. On non-training days, all meals (breakfast, lunch, and dinner) are to be available at the dining facility.
2.13	Box lunches are to be prepared for each cadet on a daily basis The standard meal for lunch will be the equivalent of the CF Box Lunch. This will be prepared by the Contractor's staff, and provided to the cadets each morning. .
	<b>Certification Criteria</b>
2.14	All staff involved in the preparation, cooking, and distribution of rations shall be Food Safe Certified. The Contractor shall provide valid certificates for all personnel involved in the food services portion of this Contract prior to the start of the Contract Period.

## 3. Food Services

### 3.1 Planning and Production of Quality Meals

The Contractor shall acquire, prepare, cook and serve sufficient quantities of quality, wholesome food items to feed up to three meals a day to entitled personnel in accordance with **Tables 1 – 3**.

Serving sizes shall meet Standard Portion Sizes detailed in **Table 4**.

Preparation of food and prepared products is in accordance with the Food Safety Code of Practice for Canada's Foodservice Industry.

The Contractor shall set in place a mechanism to identify unpopular items on the menu and to submit proposed alternative choices of a similar value to the Technical Authority for approval.

### **3.2 Meal Service Schedule**

The Contractor must provide a schedule for morning, lunch, and dinner meals that does not conflict with the cadet training schedule.

### **3.3 Special Dietary Needs**

The Contractor shall be required to respond to special dietary needs due to religious beliefs, temporary illness or medical conditions, if requested by the Technical Authority prior to the start of the Contract period. If dietary concerns arise during the Contract Period, the Contractor and the Technical Authority shall mutually determine a reasonable time frame in which the required dietary items are to be made available.

### **3.4 Quality Control**

To ensure timely and satisfactory food services support, the Contractor is to provide Quality Control / Quality Assurance by monitoring and controlling the quality, quantity and safety of goods used, the

quality, quantity and safety of meals produced and the quality of all services provided.

### **3.5 Sanitation and Safety**

The Contractor shall ensure the serving containers and serving utensils are sanitary, implement and enforce hygiene and sanitation practices and ensure the occupational health and safety of workers and diners.

### **3.6 Management of Labour**

The Contractor shall appropriately assign labour (skilled and unskilled workers) in response to changes in the volume of activity. Positions shall be staffed with skilled and unskilled workers at levels that appropriately support the volume of activity and optimize labour productivity. The Contractor shall establish staffing and scheduling levels appropriate for the given volume of activity. The Contractor shall demonstrate responsiveness to changes in the volume of activity by making appropriate changes to staffing and scheduling levels as and when required.

### **3.7 Location of Meal & Dinnerware**

The Contractor shall ensure there is adequate eating ware for all meals, and provide all equipment necessary for the preparation, service, and clean-up of all meals.

### **3.8 Meal Service & Cleanup**

Serving of meal, cleanup up of dining room and cleaning of equipment will be conducted by the Contractor. The Contractor will be responsible for the cleaning of their own equipment and utensils.

## **Table 1 - Breakfast Standard**

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VIC-2-35303

CCC No./N° CCC - FMS No/ N° VME

<b>Breakfast</b>	
<b>Category</b>	
<b>Meal Item Availability Standard</b>	
<b>Fruit</b>	Two options provided.
<b>Juice</b>	2 varieties
<b>Entrée</b>	Eggs, and Pancakes
<b>Cereals</b>	Choice of Three
<b>Meats</b>	Bacon, Ham, or Sausage
<b>Bread Product</b>	3 varieties of sliced bread
<b>Beverages</b>	Coffee, Tea
<b>Milk</b>	Two types provided - 2% & Skim
<b>Condiments</b>	2 spreads 3 varieties of jam / jellies honey, syrup, butter, margarine, ketchup, mayonnaise, mustard, hot sauce, meat sauce

**Table 2 - Box Lunch Standard**

<b>Box Lunch</b>
<ul style="list-style-type: none"> <li>-One Sandwich or equivalent;</li> <li>-Fresh or canned fruit;</li> <li>-One prepared or baked dessert;</li> <li>-Two pocket supplements - granola and fruit pack or equivalent</li> <li>-Beverages - 2 x 250ml juice, milk</li> </ul>
<b>Lunch - Sample</b>
<ul style="list-style-type: none"> <li>-Hamburgers - one to two provided</li> <li>-Fruit - choice of two</li> <li>-Condiments to suit</li> <li>-Beverages - Juice (two varieties) and milk</li> <li>-Two pocket supplements - granola, fruit pack or equivalent.</li> </ul>

**Table 3 - Dinner Standard**

<b>Dinner</b>		
<b>Category</b>		
<b>Meal Item Availability Standard</b>		
Soup	1 prepared soup	
Main Entrée	1 freshly prepared hot protein dish with appropriate accompaniments 1 pasta choice with 1 variety of sauce or 1 sandwich choice	vary daily
Starch	1 starch choice	vary cooking method
Vegetable	1 cooked vegetable	prepared with no added fat
Salads	Selection of salads as per the Salad Bar Menu	
Fruit	3 types of fruit 1 variety of each	vary selection throughout the week and season may include combination of fresh, frozen, canned
Dessert	1 prepared dessert	e.g. canned puddings, Jello, cereal squares, cakes, cookies, pies, squares
	2 types of bread	e.g. roll / bun, or flat bread, and sliced bread
	Sliced bread 3 varieties	e.g. whole wheat, multi grain, white etc.
Beverages	2 types of hot beverages Coffee Tea	
	4 types of cold beverages dairy, and fruit / vegetable juice, fruit drinks (4 varieties)	e.g. Milk - 2%, 1% skim, chocolate

**Table 4**

<b>Portion Size Standard</b>	
<b>Breakfast</b>	
Eggs, large	2 each
Ham / Back Bacon	45 g (raw)
Bacon	3 slices (40 / 48 slices per kg raw)
Sausages	2 each (12 / 500 g raw)
Hot cakes	2 x 90 ml ladles of batter
French Toast	2 slices
Cereal with milk - hot cold	175 ml (cooked) plus 125 ml of milk Ind pkg or 250 ml plus 125 ml of milk
Cheese	30 g
Muffin	1 each (130 g)
Bagel	1 each (110 g)
Croissants	1 each (60 g)
Toast	2 slices (each 35 g)
<b>Lunch and Supper</b>	
Steaks and chops (bone in)	250 g (raw)
Chicken pieces (bonein)	275 g (raw)
Steak (boneless)	225 g (raw)
Boneless meat / poultry	150 g cooked (180 g raw)
Fish (steaks, fillet)	150 g (raw)
Fish (battered)	150 g (cooked)
Stews	300 g (cooked) (250 ml ladle)
Casserole dishes	300g (cooked) (250 ml ladle)
Pasta with sauce (main entrée)	150 g of pasta, 175 ml of sauce
Three decker sandwich	1 each (90 g of meat total)
Hamburger	1 each (167 g raw)
Hot dog	80 g (2 ea @ 40 g or 1 ea @ 80 g)
Pizza	1 each (1/6 of a 40 cm diameter pizza) 240 g
Tacos	2 each
Burritos	1 each (150g)
Submarine (15 cm long)	1 each (90 g sliced meat or 110 g mixed filling)
Sandwich	1 each
Sandwich filling - salad	110 g
Sandwich filling - sliced meat	90 g
Sliced meat – for cold plate	90 g
Starch Item - potatoes, rice, pasta	125 g (cooked) (2 ea 125 ml spoon, 2 ea #16 scoop)
Vegetables	90 g (125 ml spoon)
Salad Items	6" bowl or 8" plate
Canned fruit	175 ml
Fresh fruit (individual)	1 each
Fresh grapes/berries/sliced fruits	125 ml or 90 g
Pudding and Jello	125 ml
Cake	1 piece (5 cm X 5 cm X 7 cm)
Pie	1 piece (1/8 of a 22 cm diameter pie)
Cookies (7.5 cm diam.)	2 each
Doughnuts / Sweet Buns	1 each
Squares	1 piece (5 cm X 5 cm X 2.5 cm)



<b>Beverages</b>	
Juice	250 ml
Milk (2%, 1%, skim, choc, non dairy)	250 ml
Fruit Drinks	250 ml
Hot Beverages	250 ml
<b>Snack Menu</b>	
Each "snack" serving (per person) will include the following:	1 x 200ml (+/- 50 ml) pure juice pack i.e. orange, apple, fruit punch, etc.;
	1 x 40 gm (+/- 5 gm) soft or hard cereal bar (must contain nuts & cereal); and
	1 x 40 gm (+/- 5 gm) soft or hard fruit bar (must contain dried fruit)

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**--QUESTIONS--**-----

**1. While dormitory style is preferred for cadet lodging, would hotel / apartment accommodation also be considered acceptable?**

Yes, hotel or apartment accommodations would be acceptable for both cadets and supervisors, so long as supervisors receive single accommodation rooms.

**2. Are the meals supposed to be plated or buffet style?**

DND requires buffet style meals under this requirement.

**3. How does DND require billing/invoicing to be conducted under this requirement?**

DND requires two bills - a bill from 28 June 2013 to 22 July 2013 and then a final bill from 23 July 2013 - 14 August 2013.

*All other terms and conditions remain the same.*

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## **-NOTIFICATION-**

### **IMPORTANT NOTICE TO SUPPLIERS**

Government of Canada is moving its Government Electronic Tendering Service from MERX to Buyandsell.gc.ca/tenders on June 1, 2013

Starting June 1, 2013, federal government tenders (tender notices and bid solicitation documents) will be published and available free of charge on a Government of Canada Web site on Buyandsell.gc.ca/tenders.

The Government Electronic Tendering Service on Buyandsell.gc.ca/tenders will be the sole authoritative source for Government of Canada tenders that are subject to trade agreements or subject to departmental policies that require public advertising of tenders.

Get more details in the Frequently Asked Questions section of Buyandsell.gc.ca/tenders. After June 1, 2013, all tenders and related documents and amendments will be on Buyandsell.gc.ca/tenders.

On June 1, 2013, suppliers must go to Buyandsell.gc.ca/tenders to check for amendments to any tender opportunities that they have been following on MERX prior to June 1.

Bookmark Buyandsell.gc.ca/tenders now to be ready for June 1!

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