

**RETURN BIDS TO:  
RETOURNER LES SOUMISSIONS À:**  
**Bid Receiving Public Works and Government  
Services Canada/Réception des soumissions  
Travaux publics et Services gouvernementaux  
Canada**  
**PO Box 1408, Room 100  
167 Lombard Ave.  
Winnipeg  
Manitoba  
R3C 2Z1  
Bid Fax: (204) 983-0338**

**REQUEST FOR PROPOSAL  
DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government  
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services  
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

**Comments - Commentaires**

|   |  |
|---|--|
| <b>Title - Sujet</b><br>Meals and Accommodations, Med Hat   |  |
| <b>Solicitation No. - N° de l'invitation</b><br>W4295-14C106/A  | <b>Date</b><br>2014-05-16                    |
| <b>Client Reference No. - N° de référence du client</b><br>W4295-14C106   |  |
| <b>GETS Reference No. - N° de référence de SEAG</b><br>PW-\$WPG-010-9008  |  |
| <b>File No. - N° de dossier</b><br>WPG-4-37010 (010)  | <b>CCC No./N° CCC - FMS No./N° VME</b>       |
| <b>Solicitation Closes - L'invitation prend fin</b><br><b>at - à 02:00 PM</b><br><b>on - le 2014-06-04</b>  |  |
| <b>Time Zone</b><br><b>Fuseau horaire</b><br>Central Daylight Saving<br>Time CDT  |  |
| <b>F.O.B. - F.A.B.</b><br><b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input checked="" type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>   |  |
| <b>Address Enquiries to: - Adresser toutes questions à:</b><br>Maki, Christie   | <b>Buyer Id - Id de l'acheteur</b><br>wpg010 |
| <b>Telephone No. - N° de téléphone</b><br>(204) 984-1083 ( )  | <b>FAX No. - N° de FAX</b><br>(204) 983-7796 |
| <b>Destination - of Goods, Services, and Construction:</b><br><b>Destination - des biens, services et construction:</b><br>DEPARTMENT OF NATIONAL DEFENCE<br>17 WING WINNIPEG<br>STN FORCES P.O.BOX 17000<br>WINNIPEG<br>Manitoba<br>R3J3Y5<br>Canada |  |

**Instructions: See Herein**

**Instructions: Voir aux présentes**

**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 - Western  
Region  
PO Box 1408, Room 100  
167 Lombard Ave.  
Winnipeg  
Manitoba  
R3C 2Z1

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

Solicitation No. - N° de l'invitation

W4295-14C106/A

Amd. No. - N° de la modif.

File No. - N° du dossier

WPG-4-37010

Buyer ID - Id de l'acheteur

wpg010

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W4295-14C106

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Meals & Accommodations Medicine Hat, Alberta

## **PART 1 - GENERAL INFORMATION**

### **1. Security Requirement**

There is no security requirement associated with the requirement.

### **2. Statement of Work**

The Work to be performed is detailed under Article 2 of the resulting contract clauses.

### **3. Debriefings**

Bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days of receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

## **PART 2 - BIDDER INSTRUCTIONS**

### **1. Standard Instructions, Clauses and Conditions**

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The [2003](#) (2014-03-01) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

### **2. Submission of Bids**

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the bid solicitation.

### **3. Former Public Servant**

Contracts with former public servants (FPS) in receipt of a pension or of a lump sum payment must bear the closest public scrutiny, and reflect fairness in the spending of public funds. In order to comply with Treasury Board policies and directives on contracts with FPS, bidders must provide the information required below.

## **Definitions**

For the purposes of this clause, "former public servant" is any former member of a department as defined in the [Financial Administration Act](#), R.S., 1985, c. F-11, a former member of the

Canadian Armed Forces or a former member of the Royal Canadian Mounted Police. A former public servant may be:

- a. an individual;
- b. an individual who has incorporated;
- c. a partnership made of former public servants; or
- d. a sole proprietorship or entity where the affected individual has a controlling or major interest in the entity.

"lump sum payment period" means the period measured in weeks of salary, for which payment has been made to facilitate the transition to retirement or to other employment as a result of the implementation of various programs to reduce the size of the Public Service. The lump sum payment period does not include the period of severance pay, which is measured in a like manner.

"pension" means, a pension or annual allowance paid under the [Public Service Superannuation Act](#) (PSSA), R.S., 1985, c.P-36, and any increases paid pursuant to the [Supplementary Retirement Benefits Act](#), R.S., 1985, c.S-24 as it affects the PSSA. It does not include pensions payable pursuant to the [Canadian Forces Superannuation Act](#), R.S., 1985, c.C-17, the [Defence Services Pension Continuation Act](#), 1970, c.D-3, the [Royal Canadian Mounted Police Pension Continuation Act](#), 1970, c.R-10, and the [Royal Canadian Mounted Police Superannuation Act](#), R.S., 1985, c.R-11, the [Members of Parliament Retiring Allowances Act](#), R.S., 1985, c.M-5, and that portion of pension payable to the [Canada Pension Plan Act](#), R.S., 1985, c.C-8.

#### Former Public Servant in Receipt of a Pension

As per the above definitions, is the Bidder a FPS in receipt of a pension? **Yes** ( ) **No** ( )

If so, the Bidder must provide the following information, for all FPS in receipt of a pension, as applicable:

- a. name of former public servant;
- b. date of termination of employment or retirement from the Public Service.

By providing this information, Bidders agree that the successful Bidder's status, with respect to being a former public servant in receipt of a pension, will be reported on departmental websites as part of the published proactive disclosure reports in accordance with [Contracting Policy Notice: 2012-2](#) and the [Guidelines on the Proactive Disclosure of Contracts](#).

#### Work Force Reduction Program

Is the Bidder a FPS who received a lump sum payment pursuant to the terms of a work force reduction program? **Yes** ( ) **No** ( )

If so, the Bidder must provide the following information:

- a. name of former public servant;

- b. conditions of the lump sum payment incentive;
- c. date of termination of employment;
- d. amount of lump sum payment;
- e. rate of pay on which lump sum payment is based;
- f. period of lump sum payment including start date, end date and number of weeks;
- g. number and amount (professional fees) of other contracts subject to the restrictions of a work force reduction program.

For all contracts awarded during the lump sum payment period, the total amount of fees that may be paid to a FPS who received a lump sum payment is \$5,000, including the Goods and Services Tax or Harmonized Sales Tax.

#### **4. Enquiries - Bid Solicitation**

All enquiries must be submitted in writing to the Contracting Authority no later than five (5) calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that the Bidder do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all bidders. Enquiries not submitted in a form that can be distributed to all bidders may not be answered by Canada.

#### **5. Applicable Laws**

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Manitoba.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the bidders.

### **PART 3 - BID PREPARATION INSTRUCTIONS**

#### **1. Bid Preparation Instructions**

Canada requests that bidders provide their bid in separately bound sections as follows:

Section I: Technical Bid (1 hard copy)

Section II: Financial Bid (1 hard copy)

### Section III: Certifications (1 hard copy)

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html>). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

### Section I: Technical Bid

In their technical bid, bidders should demonstrate their understanding of the requirements contained in the bid solicitation and explain how they will meet these requirements. Bidders should demonstrate their capability and describe their approach in a thorough, concise and clear manner for carrying out the work.

### Section II: Financial Bid

Bidders must submit their financial bid in accordance with the Basis of Payment. The total amount of Applicable Taxes must be shown separately.

### Section III: Certifications

Bidders must submit the certifications required under Part 5.

## PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

### 1. Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

#### 1.1 Technical Evaluation

##### 1.1.1 Mandatory Technical Criteria

Refer to Annex A Appendix 2

## 1.2 Financial Evaluation

## Refer to Annex "B" Basis of Payment

SACC Manual Clause [A0220T](#) (2013-04-25), Evaluation of Price

## 2. Basis of Selection

- 2.1 A bid must comply with the requirements of the bid solicitation and meet all mandatory technical evaluation criteria to be declared responsive. The responsive bid with the lowest evaluated price will be recommended for award of a contract.

## PART 5 - CERTIFICATIONS

Bidders must provide the required certifications and associated information to be awarded a contract.

The certifications provided by bidders to Canada are subject to verification by Canada at all times. Canada will declare a bid non-responsive, or will declare a contractor in default in carrying out any of its obligations under the Contract, if any certification made by the Bidder is found to be untrue whether made knowingly or unknowingly, during the bid evaluation period or during the contract period.

The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply and to cooperate with any request or requirement imposed by the Contracting Authority may render the bid non-responsive or constitute a default under the Contract.

### 1. Certifications Required Precedent to Contract Award

#### 1.1 Integrity Provisions - Associated Information

By submitting a bid, the Bidder certifies that the Bidder and its Affiliates are in compliance with the provisions as stated in Section 01 Integrity Provisions - Bid of Standard Instructions [2003](#). The associated information required within the Integrity Provisions will assist Canada in confirming that the certifications are true.

#### 1.2 Federal Contractors Program for Employment Equity - Bid Certification

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "[FCP Limited Eligibility to Bid](#)" list ([http://www.labour.gc.ca/eng/standards\\_equity/eq/emp/fcp/list/inelig.shtml](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)) available from [Employment and Social Development Canada \(ESDC\) - Labour's](#) website.

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "[FCP Limited Eligibility to Bid](#)" list at the time of contract award.

### 2. Additional Certifications Required Precedent to Contract Award

The certifications listed below should be completed and submitted with the bid, but may be submitted afterwards. If any of these required certifications is not completed and submitted as requested, the Contracting Authority will inform the Bidder of a time frame within which to provide the information. Failure to comply with the request of the Contracting Authority and to provide the certifications within the time frame provided will render the bid non-responsive.



## 2.1 Canadian Content Certification

### 2.1.1 SACC Manual clause [A3050T](#) (2010-01-11) Canadian Content Definition

This procurement is limited to Canadian goods.

This procurement is limited to Canadian goods.

The Bidder certifies that:

( ) a minimum of 80 percent of the total bid price consist of Canadian goods as defined in paragraph 1 of clause [A3050T](#).

For more information on how to determine the Canadian content for a mix of goods, a mix of services or a mix of goods and services, consult Annex 3.6.(9), Example 2, of the [Supply Manual](#).

## PART 6 - RESULTING CONTRACT CLAUSES

### 1. Security Requirement

There is no security requirement applicable to this Contract.

### 2. Statement of Work

- The Contractor must perform the Work in accordance with the Statement of Work at Annex "A".

### 3. Standard Clauses and Conditions

All clauses and conditions identified in the Contract by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual)(<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

#### 3.1 General Conditions

2010C 2014-03-01, General Conditions - Services (Medium Complexity) apply to and form part of the Contract.

### 4. Term of Contract

#### 4.1 Period of the Contract

The period of the Contract is from date of Contract to August 29, 2014 inclusive

### 5. Authorities

#### 5.1 Contracting Authority

The Contracting Authority for the Contract is:

Christie Maki  
Supply Officer  
Public Works and Government Services Canada  
Acquisitions Branch, Western Region

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Buyer ID - Id de l'acheteur  
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100-167 Lombard Ave.  
P.O. Box 1408  
Winnipeg MB R3C 2Z1

Telephone: 204-984-1083  
Facsimile: 204-983-0338  
E-mail address: Christie.maki@pwgsc-tpsgc.gc.ca

The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

## 5.2 Project Authority (To be provided at contract award)

The Project Authority for the Contract is:

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_

Telephone : \_\_\_\_\_  
Facsimile: \_\_\_\_\_  
E-mail address: \_\_\_\_\_

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

## 5.3 Contractor's Representative (To be filled in by Contractor)

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Address: \_\_\_\_\_

Telephone : \_\_\_\_\_  
Facsimile: \_\_\_\_\_  
E-mail address: \_\_\_\_\_

## 6. Proactive Disclosure of Contracts with Former Public Servants

By providing information on its status, with respect to being a former public servant in receipt of a [Public Service Superannuation Act](#) (PSSA) pension, the Contractor has agreed that this information will be reported on departmental websites as part of the published proactive disclosure reports, in accordance with [Contracting Policy Notice: 2012-2](#) of the Treasury Board Secretariat of Canada.

## **7. Payment**

### **7.1 Basis of Payment- Limitation of Expenditure**

The Contractor will be reimbursed for the costs reasonably and properly incurred in the performance of the Work, as determined in accordance with the Basis of Payment in Annex B , to a limitation of expenditure of \$\_\_\_\_\_ (*insert the amount at contract award*). Customs duties are *included*, and Applicable Taxes are extra.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work, unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work.

### **7.2 SACC Manual clauses**

A9117C (2007-11-30) T1204 - Direct Request by Customer Department  
C0705C (2010-01-11) Discretionary Audit  
H1001C (2008-05-12) Multiple Payments

## **8. Invoicing Instructions**

1. The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.
2. Invoices must be distributed as follows:
  - a. The original and one (1) copy must be forwarded to the address shown on page 1 of the Contract for certification and payment.

## **9. Certifications**

### **9.1 Compliance**

The continuous compliance with the certifications provided by the Contractor in its bid and the ongoing cooperation in providing associated information are conditions of the Contract. Certifications are subject to verification by Canada during the entire period of the Contract. If the Contractor does not comply with any certification, fails to provide the associated information, or if it is determined that any certification made by the Contractor in its bid is untrue, whether made knowingly or unknowingly, Canada has the right, pursuant to the default provision of the Contract, to terminate the Contract for default.

### **9.2 SACC Manual clauses**

A3060C (2008-05-12) Canadian Content Certification

## **10. Applicable Laws**

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Manitoba.

## 11. Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) the general conditions 2010C (2014-03-01) General Conditions- Services (Medium Complexity);
- (c) Annex "A" Statement of Work (including appendix 1);
- (d) Annex "B" Basis of Payment;
- (e) Annex "C" Insurance Requirements;
- (f) the Contractor's bid dated \_\_\_\_\_

## 12. Defence Contract

SACC Manual clause [A9006C](#) (2012-07-16) Defence Contract

## 13. Insurance

The Contractor must comply with the insurance requirements specified in Annex C. The Contractor must maintain the required insurance coverage for the duration of the Contract. Compliance with the insurance requirements does not release the Contractor from or reduce its liability under the Contract.

The Contractor is responsible for deciding if additional insurance coverage is necessary to fulfill its obligation under the Contract and to ensure compliance with any applicable law. Any additional insurance coverage is at the Contractor's expense, and for its own benefit and protection.

The Contractor must forward to the Contracting Authority within ten (10) days after the date of award of the Contract, a Certificate of Insurance evidencing the insurance coverage and confirming that the insurance policy complying with the requirements is in force. For Canadian-based Contractors, coverage must be placed with an Insurer licensed to carry out business in Canada, however, for Foreign-based Contractors, coverage must be placed with an Insurer with an A.M. Best Rating no less than "A-". The Contractor must, if requested by the Contracting Authority, forward to Canada a certified true copy of all applicable insurance policies.

## **STATEMENT OF WORK**

## **ANNEX A**

Meals and Accommodations- Medicine Hat, Alberta

### **Background**

The Department of National Defence (DND), will be conducting the Regional Cadet Support Unit (North West) Power Pilot Scholarship at Super T Aviation Flying Club, Medicine Hat, Alberta during the period 22 June to 22 Aug 2014. This requirement includes accommodations and food services **as per the cadet feeding standard** attached at Appendix 1 for 12 Cadets (estimated) and 2 Supervising Officers. The accommodations must be within 10 kilometers of Super T Aviation Flying Club in Medicine Hat, Alberta. Snacks are to include a hot beverage or juice and a dessert.

Services will be required for a period commencing 22 June 2014 - 22 Aug 2014.

### **Deliverables under the contract**

#### **1) ACCOMMODATIONS.**

The Contractor is required to provide accommodations based on two (2) people per room for the Cadets, one (1) person per room the Supervising Officers and exclusive use of dormitory by Cadets. One bed per person.

Accommodations must:

- a) Be within 10 kilometers of Super T Aviation Flying Club in Medicine Hat, Alberta;
- b) Have a current valid Occupancy Permit, current valid Alberta Permit to operate a food service establishment and current valid Health Permit issued by the Alberta Department of Health;
- c) Building(s) /Accommodations must be in compliance with Alberta Fire Code, and National Building and National Fire Code Regulations;
- d) Have male/female washrooms and male/female shower facilities;
- e) Have a classroom or common room or dining room to accommodate 12 Cadets and 2 Adult staff;
- f) Provide access to laundry facilities;
- g) Provide parking space for 1 vehicle;
- h) Maintain all areas in good and tenantable repair;
- i) Provide cleaning services to all buildings/areas;
- j) Provide bedding exchange weekly; and
- k) Provide access to telephones.

### **Schedule / Itinerary**

22 June 2014    Supervising Officers Arrive  
29 June 2014    Cadets arrive  
16 August 2014    Cadets depart  
22 August 2014    Supervising Officers depart

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Buyer ID - Id de l'acheteur  
wpg010  
CCC No./N° CCC - FMS No./N° VME

| Dates                      | # of Days | Supervisors | Cadets | Total Double Occupancy Rooms | Total Single Occupancy Rooms |
|----------------------------|-----------|-------------|--------|------------------------------|------------------------------|
| 22 June – 29 June, 2014    | 8         | 2           | 0      | 0                            | 2                            |
| 29 June – 16 August, 2014  | 49        | 2           | 12     | 6                            | 2                            |
| 17 August- 22 August, 2014 | 6         | 2           | 0      | 0                            | 2                            |

2) Meals:

- a) The Contractor is required to provide food service for 3 well balanced meals and snacks per day 7 days a week **as per the cadet feeding standard** attached at Appendix 1 for 12 Cadets (estimated) and 2 Supervising Officers. All required dishes and utensils to be provided by contractor.

b) Food Services Schedule:

Kitchen opening and closing dates:

Opening date: 29 June 2014 for supper

Closing date: 16 August 2014 after breakfast

Standard Meal Item Availability Table

Appendix 1 to Annex A

CADET FEEDING OPERATIONS

Applies to Cadet Summer Camps and other cadet feeding activities.

| BREAKFAST     |   |  |   |
|---------------|---|--|---|
| Category      | Meal Item Availability Standard <sup>1</sup>  | Definition/ Specification  | Healthy Choices   |
| Fruit         | Fruit Salad<br>3 other varieties of fresh fruit   | A total of 4 varieties of fresh fruit. Vary variety throughout week and season. The term “fresh” implies that the food has not been processed or preserved in any way (i.e. not canned, cured, dehydrated, frozen or otherwise processed or preserved.   | All   |
| Juice         | 3 flavors (2 Fruit and 1 Vegetable)   | Pasteurized 100% fruit juice from the named fruit or vegetable, no sugar added, with in accordance with <a href="#">Canada's Food and Drug Regulations</a> and the <a href="#">Canadian Food Inspection Agency</a> (CFIA). Vary selection throughout the week.   | All   |
| Entrée        | Eggs any style<br><br>Cereals<br>7 varieties – ready to eat<br><br>1 Breakfast entrée                       | In accordance with the <a href="#">Egg Regulations</a> under the Canadian Agricultural Products Standards Act and <a href="#">Canadian Food And Drug Regulations</a> .<br><br>Includes 2 whole grain varieties and 2 sweetened varieties. Since this standard is primarily intended for summer camps, there is no requirement for hot cereals. Should a requirement for hot cereal be identified, then one hot cereal can be added and 6 varieties of ready to eat provided.<br><br>e.g. pancakes, French toast, waffles | Cooked with little or no fat.<br><br>Whole grain cereal.<br>Less than 12 gm of sugar per recommended portion size.<br><br>Made with whole wheat flour |
| Meats         | 1 hot breakfast meat<br><br>1 cold meat   | e.g. bacon, ham, sausage, back bacon. Meat from <a href="#">federally inspected source</a> and <a href="#">CFIA approved only</a> .<br>e.g. Sliced ham. In accordance with the <a href="#">Canadian Food And Drug Regulations</a> or equivalent.   | Lean Meat   |
| Cheese        | 2 varieties of cheese<br><br>4 varieties of yogurt  | e.g. cream cheese, cheddar cheese, Swiss cheese. Cheese products produced in a dairy establishment registered by CFIA or equivalent<br><br>To include low fat varieties.   | Less then 2% M.F.<br><br>Less then 2% M.F.  |
| Starch        | 1 breakfast starch item   | e.g. baked beans, potatoes   | Prepared with little or no fat  |
| Vegetable     | Not required  |  |   |
| Bread Product | 1 baked product<br><br>1 type commercial bread products and 1 variety of each type<br><br>3 types of loaves | e.g. muffins, croissants, sweet buns.<br><br>e.g. Bagels and English muffins<br><br>e.g. whole wheat, multi grain, white, flax, oat, linseed   | Low fat, high fiber muffins, whole grain products<br>100% Whole grain products<br>100% whole grain products   |

<sup>1</sup> There may be deviation from the standard for traditional, holiday, or theme meals.

| <b>BREAKFAST continued</b>  |  |  |  |
|-----------------------------|--|--|--|
| <b>Category</b>             | <b>Meal Item Availability Standard<sup>1</sup></b>   | <b>Definition/ Specification</b>   | <b>Healthy Choices</b>   |
| <b>Beverage<sup>2</sup></b> | <b>3 types of Hot beverages</b><br><br><b>2 types of cold beverages, 3 if non-dairy are provided: Dairy (3 varieties)</b><br><br><b>Fruit Flavored Drinks (4 varieties)</b><br><br><b>Non-Dairy Beverages (2 varieties) when requested</b> | e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavored), Hot Chocolate<br><br>Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <a href="#">Canada's Food and Drug Regulations</a> . No chocolate milk at breakfast.<br><br>Made of natural fruit flavor extract, of artificial fruit flavors, or any combination thereof. Shall contain Vitamin C not less than 24 mg and not more than 48 mg per 100 ml of ready to serve portion, in accordance with <a href="#">Canada's Food and Drug Regulations</a> .<br><br>Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk. i.e. Soya milk, rice milk. | Less than 2% M.F.<br><br>Less than 2% M.F.<br><br>Low calorie, low sugar |
| <b>Condiments</b>           | <b>2 types of spreads</b><br><br><b>3 varieties jam/jellies plus honey, syrup, butter, margarine, ketchup, mustard, mayonnaise, hot sauce, meat sauce</b>  | e.g. Peanut butter, chocolate nut spread, cheese spread  | Low fat varieties  |

<sup>1</sup> There may be deviation from the standard for traditional, holiday, or theme meals.

<sup>2</sup> Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling and fortified water are not covered within this standard



| <b>LUNCH</b>   |   |  |  |
|--|---|--|--|
| <b>Category</b>  | <b>Meal Item Availability Standard<sup>1</sup></b>  | <b>Definition/ Specification</b>   | <b>Healthy Choices</b>   |
| <b>Soup</b>  | <b>1 freshly prepared soup</b>  |  | Homemade vegetable soups<br>Homemade milk based soups or chowders made from milk with less than 2% M.F.  |
| <b>Main Entrée</b><br><b>At least one choice is to be a healthy choice<sup>2</sup> prepared with little or no fat. One meatless protein dish to be included<sup>3</sup>. Vary on a rotating basis.</b> | <b>1 freshly prepared hot protein dish<sup>4</sup> with appropriate accompaniments.</b>   | To ensure that the minimum standard of protein content is met, the recipes used for main entrées should be in the CF recipe file or come from a standardized tested quantity recipe and contain a minimum of 18 gms of protein per serving <sup>5</sup> . Provide fish option at least twice per week. Meat from <a href="#">federally inspected source</a> and <a href="#">CFIA approved only</a> . | Lean meats prepared with little or no added fat or salt. Meat alternatives such as beans, lentils and tofu.  |
|  | <b>1 pasta dish</b>   | With 2 varieties of sauce, one of which contains a source of protein.  | Whole-wheat pasta, 2% M.F. or less sauce, tomato sauce.  |
|  | 1 item from the following dishes:<br><b>Pizza</b><br><b>Hamburger</b><br><b>Hot dog</b><br><b>Tacos</b><br><b>Burritos and similar dishes</b> | Vary on a rotating basis.  | Lean meats prepared with little or no added fat or salt.<br>Meatless burritos.<br>Crusts/buns made with whole-wheat flour.                           |
|  | <b>Cold Sandwiches</b><br><b>3 varieties of sandwich fillings</b>   | 1 mixed filling<br>2 sliced meat<br><br>3 types of bread, e.g. roll/bun, flat bread, sliced bread, tortilla wraps, etc.<br>3 varieties of sliced bread, e.g. whole wheat, multi grain, white, etc.   | Salmon provides omega 3 fatty acids, tuna packed in water.<br>Low fat spreads, e.g. mustard.<br>Lean meats (ham, turkey)<br><br>Whole grain products |

<sup>1</sup> There may be deviation from the standard for traditional, holiday, or theme meals.

<sup>2</sup> Criteria: 400 calories, 15 g fat ( 5 g saturated & 10 g unsaturated), 600 mg Na per portion.

<sup>3</sup> This may include fish, seafood, cheese or vegetarian dishes including legumes, tofu, nuts, etc.

<sup>4</sup> Unplanned leftovers may be utilized as a menu choice in addition to the standard.

<sup>5</sup> Foods for 50, Professional Chef, or the CF recipes are approved resources for recipes.

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| <b>LUNCH continued</b> |  |   |  |
|------------------------|--|---|--|
| <b>Category</b>        | <b>Meal Item Availability Standard</b>   | <b>Definition/ Specification</b>  | <b>Healthy Choices</b>   |
| <b>Starch</b>          | <b>1 starch item</b>   | Potato, rice, couscous, not fried or is prepared with little or no fat.   | Brown or wild rice. Potatoes with skin. Prepared with little or no fat.                              |
| <b>Vegetables</b>      | <b>1 cooked vegetable</b>  | Prepared with no added fat. Offer at least one dark green and one orange vegetable daily  | Fresh or frozen vegetables, prepared with little or no added fat, sugar or salt.                     |
| <b>Salads</b>          | <b>Salads</b>  | Selection of salads as per the salad bar menu   | Made with little or no fat   |
| <b>Fruit</b>           | <b>4 varieties of fresh fruit<br/>A maximum of one variety of fruit can be replaced by a canned variety.</b> | The term “ fresh” implies that the fruit has not been processed or preserved in any way. (i.e. not canned, cured, dehydrated, frozen or otherwise processed or preserved). Vary selection throughout the week and season. | Fresh fruit<br>Frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice. |
| <b>Dessert</b>         | <b>1 prepared dessert</b>  | e.g. milk puddings, Jell-o, fruit based desserts  | 2% or less M.F.  |
|                        | <b>Baked desserts (2 types)</b>  | (i.e. cobblers, crisps), cereal squares.  | Make with whole-wheat flour or whole grains.   |
|                        | <b>Ice Cream (2 flavours)</b>  | e.g. cakes, cookies, pies, square.  | 2% or less M.F   |
|                        | <b>Yogurt (4 flavours)</b>   | To include low fat varieties, can include sorbets and parfaits<br><br>To include low fat varieties  | 2% or less M.F   |
| <b>Bread Product</b>   | <b>2 types of bread</b>  | e.g. roll/bun, flat bread, loaves, bagels, pita   | Whole grain products   |
|                        | <b>Loaves - 3 varieties</b>  | e.g. Whole wheat, multi grain, white, etc (whole wheat bread containing not less then 60 % whole wheat flour)   | Whole grain products   |

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| <b>LUNCH continued</b>      |  |  |                        |
|-----------------------------|--|--|------------------------|
| <b>Category</b>             | <b>Meal Item Availability Standard</b>   | <b>Definition/ Specification</b>   | <b>Healthy Choices</b> |
| <b>Beverage<sup>1</sup></b> | <b>3 types of Hot beverages</b>  | e.g.Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured) Hot Chocolate   | Less then 2% M.F.      |
|                             | <b>3 types of cold beverages, 4 if non-dairy are provided:<br/>Dairy (4 varieties)</b> | Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <a href="#">Canada's Food and Drug Regulations</a> .   | Less then 2% M.F.      |
|                             | <b>Fruit/vegetable juice</b>   | Pasteurized fruit juice from the named fruit in accordance with <a href="#">Canada's Food and Drug Regulations</a> s and the <a href="#">Canadian Food Inspection Agency</a> (CFIA) Vary selection throughout the week   | All                    |
|                             | <b>Fruit Flavoured Drinks (4 varieties)</b>  | Made of natural fruit flavor extract, of artificial fruit flavors, or any combination thereof. Shall contain Vitamin C not less then 24 mg and not more then 48 mg per 100 ml of ready to serve portion, in accordance with <a href="#">Canada's Food and Drug Regulations</a> | Low calorie, low sugar |
|                             | <b>Non-Dairy Beverages (2 varieties) when requested</b>                                | Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk. i.e. Soya milk, rice milk.  |                        |

<sup>1</sup> Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling, and fortified water are not covered within this standard

| SUPPER   |  |   |   |
|--|--|---|---|
| Category   | Meal Item Availability Standard <sup>1</sup>   | Definition/ Specification   | Healthy Choices   |
| <b>Soup</b>  | <b>Not required</b>  |   |   |
| <b>Main Entrée</b><br><b>At least one choice is to be a healthy choice<sup>2</sup> prepared with little or no fat. One meatless protein dish to be included<sup>3</sup>. Vary on a rotating basis.</b> | <b>2 freshly prepared hot protein dish<sup>4</sup> with appropriate accompaniments.</b><br><br><b>1 omelette OR</b><br><br>1 item from the following dishes:<br><b>Pizza</b><br><b>Hamburger</b><br><b>Hot dog</b><br><b>Tacos</b><br><b>Burritos and similar dishes</b> | To ensure that the minimum standard of protein content is met, the recipes used for main entrées should be in the CF recipe file or come from a standardized tested quantity recipe and contain a minimum of 18 gms of protein per serving <sup>5</sup> . Provide fish option at least twice per week. Meat from <a href="#">federally inspected source</a> and <a href="#">CFIA approved only</a> .<br><br>Vary on a rotating basis<br><br>Vary on a rotating basis. | Lean meats prepared with little or no added fat or salt. Meat alternatives such as beans, lentils and tofu.<br><br>Lean meats prepared with little or no added fat or salt. Meatless burritos. Crusts/buns made with whole-wheat flour. |
| <b>Starch</b>  | <b>1 starch item</b>   | Potato, rice, couscous, not fried or prepared with little or no fat.  | Brown or wild rice, Potatoes with skin. Prepared with little or no fat.   |
| <b>Vegetables</b>  | <b>1 cooked vegetable</b>  | Prepared with no added fat. Offer at least one dark green and one orange vegetable daily  | Fresh or frozen vegetables, prepared with little or no added fat, sugar or salt.  |
| <b>Salads</b>  | <b>Salads</b>  | Selection of salads as per the salad bar menu   | Made with little or no fat  |

<sup>1</sup> There may be deviation from the standard for traditional, holiday, or theme meals.

<sup>2</sup> Criteria: 400 calories, 15 g fat ( 5 g saturated & 10 g unsaturated), 600 mg Na per portion.

<sup>3</sup> This may include fish, seafood, cheese or vegetarian dishes including legumes, tofu, nuts, etc.

<sup>4</sup> Unplanned leftovers may be utilized as a menu choice in addition to the standard.

<sup>5</sup> Foods for 50, Professional Chef, or the CF recipes are approved resources for recipes.

| <b>SUPPER continued</b>     |   |   |  |
|-----------------------------|---|---|--|
| <b>Category</b>             | <b>Meal Item Availability Standard</b>  | <b>Definition/ Specification</b>  | <b>Healthy Choices</b>   |
| <b>Fruit</b>                | <b>4 varieties of fresh fruit<br/>A maximum of one fresh fruit can be replaced by a canned variety.</b>   | The term “ fresh” implies that the fruit has not been processed or preserved in any way. (i.e. not canned, cured, dehydrated, frozen or otherwise processed or preserved). Vary selection throughout the week and season.   | Fresh fruit<br>Frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice. |
| <b>Dessert</b>              | <b>1 prepared dessert<br/><br/>Baked desserts (2 types)<br/><br/>Ice Cream (2 flavours)<br/><br/>Yogurt (4 flavours)</b>  | e.g. milk puddings, Jell-o, fruit based desserts (i.e. cobblers, crisps), cereal squares, e.g. cakes, cookies, pies, square.<br><br>To include low fat varieties, can include sorbets and parfaits<br><br>To include low fat varieties  | 2% or less M.F.<br><br>Made with whole-wheat flour or whole grains.<br><br>2% or less M.F.           |
| <b>Bread Product</b>        | <b>2 types of bread<br/><br/>Loaves - 3 varieties</b>   | e.g. roll/bun, flat bread, loaves, bagels, pita<br><br>e.g. Whole wheat, multi grain, white, etc (whole wheat bread containing not less then 60 % whole wheat flour)  | Whole grain products<br>Whole grain products   |
| <b>Beverage<sup>1</sup></b> | <b>3 types of Hot beverages<br/><br/>3 types of cold beverages, 4 if non-dairy are provided:<br/>    Dairy (4 varieties)<br/><br/>Fruit/vegetable juice (2 Varieties)<br/><br/>Fruit Flavoured Drinks (4 varieties)<br/><br/>Non-Dairy Beverages (2 varieties) when requested</b> | e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured) Hot Chocolate<br><br>Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <a href="#">Canada's Food and Drug Regulations</a> .<br><br>Pasteurized fruit juice from the named fruit in accordance with <a href="#">Canada's Food and Drug Regulations</a> and the <a href="#">Canadian Food Inspection Agency</a> (CFIA) Vary selection throughout the week<br><br>Made of natural fruit flavoured extract of artificial fruit flavours or any combination thereof. Shall contain Vitamin C not less then 24 mg and not more then 48 mg per 100 ml of ready to serve portion, in accordance with <a href="#">Canada's Food and Drug Regulations</a><br><br>Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk i.e. Soya milk, rice milk. | Less then 2% M.F.<br><br>Less then 2% M.F.<br><br>All<br><br>Low calorie, low sugar                  |

<sup>1</sup> Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling, and fortified water are not covered within this standard

| SALAD BAR  |  |   |   |
|--|--|---|---|
| Category   | Meal Item Availability Standard  | Definition/ Specification   | Healthy Choices   |
| <i>Each brunch, lunch, and supper shall have a salad bar and offer the following choices</i> |  |   |   |
| Leaf   | 1 leaf salad pre-mixed<br>1 leaf salad which allows diner to select from following ingredients and add dressing: sliced radishes, onion rings, diced cucumber, diced tomato, diced green peppers   | e.g. Caesar salad, Greek salad ,etc.<br><br>e.g. tossed salad, spinach salad, etc.  | Prepared with a small amount of dressing or low fat dressing.   |
| Raw Vegetables   | 4 varieties  | e.g. radishes, green onions, celery sticks, carrot sticks, turnip sticks, sliced cucumber, tomato wedges, mushrooms, sliced zucchini, green/red pepper, broccoli, cauliflower, etc., ensure a variety at each meal                  | All   |
| Starch, Bean, or Marinated Salad   | 3 varieties per meal   | e.g. coleslaw, pasta salad, three-bean salad, marinated vegetable salad, etc.<br>; ensure a variety at each meal  | prepared using oil or dressing sparingly                        |
| Protein Choice   | Not required   |   |   |
| Meatless Protein Choice  | 1 meatless protein choice<br><br>2 types of cheese:<br>1 hard<br>1 soft  | e.g. chick peas, other legumes, egg, hummus, bean dip<br><br>e.g. cheddar<br>e.g. brie, cream, cottage, etc.<br>Cheese products produced in a dairy establishment registered by CFIA or equivalent<br>To include low fat varieties. | All if prepared with little or no fat.<br><br>Less then 2% M.F. |
| Pickles  | 3 varieties of pickles   | e.g. olives, beets, onions, dill pickles, gherkin pickles, etc.   |   |
| Condiments   | <ul style="list-style-type: none"> <li>➤ mustard, ketchup, mayonnaise (reg and low fat), vinegar, oil</li> <li>➤ 3 varieties of meat sauce</li> <li>➤ <u>salad dressings:</u> <ul style="list-style-type: none"> <li>• 5 varieties of regular</li> <li>• 5 varieties of low fat</li> </ul> </li> <li>➤ 3 varieties of crackers</li> <li>➤ 2 spreads</li> <li>➤ 3 varieties of jams/jellies</li> <li>➤ salt, pepper, and other assorted spices</li> </ul> | e.g. BBQ Sauce, HP Sauce<br><br><br><br><br><br><br>e.g. melba toast, bread sticks, biscuits<br>e.g. peanut butter, cheese  |   |

## ***Portion Size Standard***

| <b>Portion Size Standard</b>        |  |
|-------------------------------------|--|
| <i><b>Breakfast</b></i>             |  |
| 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 w/milk                       |  |
| - hot                               | 175 ml (cooked) plus 125 ml of milk                |
| - cold                              | 1nd 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)                               |
| <i><b>Lunch and Supper</b></i>      |  |
| Soup                                | 250 ml   |
| Steaks and chops (bone in)          | 250g (raw)   |
| Chicken pieces (bone-in)            | 275g (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 w/ 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                             | 125 ml   |
| Jello                               | 125 ml   |
| Ice cream                           | 125 ml   |
| Fruit yogurt                        | 175 ml   |

| Portion Size Standard                |                                       |
|--------------------------------------|---------------------------------------|
| Cake                                 | 1 piece (5 cm X 5 cm X 7 cm)          |
| Pie                                  | 1 piece (1/8 of a 22 cm diameter pie) |
| Squares                              | 1 piece (5 cm X 5 cm X 2.5 cm)        |
|                                      | 2 each                                |
| Cookies (7.5 cm diam.)               |                                       |
| Cookies (12.5 cm diam.)              | 1 each                                |
| Doughnuts / Sweet Buns               | 1 each                                |
| Bread                                | 1 slice                               |
| Dinner Roll                          | 1 each                                |
| <b><i>Beverages</i></b>              |                                       |
| Juice                                | 250 ml                                |
| Milk (2%, 1%, skim, choc, non dairy) | 250 ml                                |
| Fruit Drinks                         | 250 ml                                |
| Pop                                  | 250 ml                                |
| Hot Beverages                        | 250 ml                                |

#### SNACKS

The snacks shall include one beverage and two food items per person.

Beverages: Feature tea and coffee and at least two of the following: 2% milk, 2% chocolate milk, hot chocolate, fruit juices, and lemonade. N.B. 25% of milk will be chocolate milk

Food: Feature at least three of the following: fresh fruits, cookies, cakes, squares, pies, and doughnuts.

- Note:
1. The minimum standard as outlined in this Appendix shall be incorporated to maintain a reasonable and effective minimum guide to food quantities applicable to this contract.
  2. Officers Mess to be stocked with hot and cold beverages, snacks and applicable condiments.

#### **BOX LUNCH MENU PATTERN:** (Minimum Standard)

- a. The pattern of the box lunch menu is two sandwiches or one sandwich and a cold plate:
  - (1) A variety of fresh breads (preferably whole grain) and specialty rolls shall be used in box lunches; e.g. whole wheat, multi-grain, rye, pumpernickel breads, crusty dinner rolls, submarines, kaisers, bagels, whole wheat pita, etc.
  - (2) Sandwich fillings shall be freshly prepared and the condiments provided separately to complement the filling. One filling shall be of cold sliced or



shaved roasted or cooked meat, (NOT LESS THAN 50 g). The second filling may be one of the following: sliced cold cuts, preserved meats, cheese or prepared

fillings of meat, fish or egg salad (NOT LESS THAN 50 g). Lettuce should be added to one or both of the sandwiches (NOT LESS THAN 20 g).

- (3) Cold plate shall consist of a serving of cold sliced roasted or cooked meats (NOT LESS THAN 50 g) or a quarter of roasted chicken served on a bed of lettuce (chopped or leaf) in an aluminum foil casserole. Two slices of bread or rolls shall be served separately with individual butters or margarines (NOT MORE THAN 10 g). Include plastic utensils.
- (4) Cheese (NOT LESS THAN 20 g) will be added to one sandwich choice every other day.

Note: All sandwiches shall be made with (NO MORE THAN 10 g) of butter or margarine at any time. The spread shall be soft to avoid tearing the bread or rolls and the entire piece of bread or roll shall be covered.

b. Salad

- (1) A mixture of fresh vegetables will be provided to include such items as radishes, tomato wedges, cucumber slices, or sticks of celery, carrot, broccoli, or cauliflower pieces etc. (TO WEIGH NOT LESS THAN 160g per box lunch).

c. Fruit:

- (1) Fresh fruit, cleaned and sorted, such as apple, oranges, grapes, ripe bananas, plums, cherries or other fruit as available, plus pudding or prepared fruit cups.

Note: Individual milk puddings or fruit cup.

d. Baked Goods:

- (1) One serving of freshly prepared baked goods such as cookies, squares, tarts, cake, sweet breads, doughnuts, etc. (NOT LESS THAN 50 g).

e. Snack:

- (1) One cheese and cracker (32 g) package will be added to each box lunch.

f. Condiments:

- (1) Appropriate condiments shall be provided to compliment the contents of the lunch such as horseradish, etc., and individual foil butters or margarines if required.

g. Beverages:

- (1) A carton of 2% milk or chocolate milk shall be provided in box lunches.

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- (2) Fruit juices (with vitamin C added) may be used when the non-refrigerated holding period is too long to keep milk cold. (Minimum 250 ml)
- (3) Box of breakfast must include juice and milk.

h. Accessory Package:

- (1) A disposable dining packet shall be provided to suit the contents of the lunch.
- (2) Each box lunch will be date stamped after being assembled.

## **Mandatory Technical Evaluation Criteria**

## **Appendix 2**

Completion and submission of Mandatory Specification is required to be considered responsive and for your bid to be given further consideration.

Bidders must record whether they meet (YES) or not meet (NO) each of the specifications.

Where you have indicated compliant, provide the specification being offered which meets or exceeds and cross-reference as to where the supporting documentation is found within your proposal. If there is insufficient space in the table, assign SIR # (Supplementary Information Reference) and provide the appropriate details on a separate page in your proposal. Where published supporting documentation is not available in the form of brochures, technical data sheets etc., mark in the table "certification by signature"

| Item | <b>Scopes of Service Requirement – the following requirements are mandatory for all Bidders.</b><br>Note: All work herein specified must meet and maintain minimum certification(s) and approval(s) as they may apply by Industry Standards ( <i>Food and Food Handling Establishments Regulation</i> under <i>The Public Health Act.</i> ) Department of National Defence (Canada), and the Province of Alberta. |                                 |                     |
|------|---|---------------------------------|---------------------|
|      |   | Bidder Acceptance and Response: | Compliant: (Yes/No) |
| 1.   | Accommodations must be within 10 Kilometers of Super T Aviation Flying Club, Medicine Hat, Alberta;   |                                 |                     |
| 2.   | Ability to provide accommodations based on two (2) people per room for the Cadets, one (1) person per room the Supervising Officers and exclusive use of dormitory by Cadets. One bed per person;   |                                 |                     |
| 3.   | Provide food service as per Annex A Appendix 1  |                                 |                     |
| 4.   | Building(s)/ Accommodations must have a current valid Alberta Permit to operate a food service establishment; a copy must be provided with bid.   |                                 |                     |
| 5.   | Building(s) /Accommodations must have a current valid Health Permit issued by the Alberta Department of Health; a copy must be provided with bid.   |                                 |                     |
| 6.   | Building(s) /Accommodations must have a current valid Occupancy Permit; a copy must be submitted with bid.  |                                 |                     |
| 7.   | Building(s) /Accommodations must be in compliance with Alberta Fire Code, and National Building and National Fire Code Regulations.   |                                 |                     |

## Basis of Payment

## ANNEX B

1. This Annex, when completed will be considered as the Financial Bid.
2. Unit prices below must be firm and in Canadian funds including Canadian customs duties, excise taxes. Applicable Taxes are extra.
3. Forecasted (estimated) labour, parts and material demand per year is provided below. The estimated quantity is an estimate only, provided in good faith for the purposes of evaluation and does not infer that all quantities for that item will be utilized or that the quantities may or may not be exceeded.

### Invoicing to be done weekly.

Rates quoted must remain firm for the period of the Contract. Rates MUST include ALL costs associated with providing the service in accordance with the Statement of Work, Annex A attached herein. GST, if applicable, is to be shown as a separate item on any resulting invoice. Payment will be made in accordance with the following pricing.

### Basis of Payment - Contract Period 22 June - 22 August 2014 Firm All-inclusive Rates, GST Extra

| Accommodations |                               |                    |                    |                                   |                          |
|----------------|-------------------------------|--------------------|--------------------|-----------------------------------|--------------------------|
| Item           | Description                   | Unit of Issue      | Total Est. Qty (a) | Rate (b)                          | Extended Total (a) X (b) |
| 1              | Accommodation per single room | Per room/per night | 126                | \$ _____<br>Single Room/per night | \$                       |
| 2              | Accommodation per double room | Per room/per night | 294                | \$ _____<br>Double Room/per night | \$                       |
| Subtotal (i)   |                               |                    |                    |                                   | \$                       |

| Meals |             |                          |                    |                                      |                          |
|-------|-------------|--------------------------|--------------------|--------------------------------------|--------------------------|
| Item  | Description | Unit of Issue            | Total Est. Qty (a) | Rate (b)                             | Extended Total (a) X (b) |
| 3     | Breakfasts  | Per breakfast per person | 672                | \$ _____<br>Per breakfast/per person | \$                       |
| 4     | Lunches     | Per lunch per person     | 654                | \$ _____<br>Per Lunch/ per person    | \$                       |

Solicitation No. - N° de l'invitation  
W4295-14C106/A  
Client Ref. No. - N° de réf. du client  
W4295-14C106

Amd. No. - N° de la modif.  
File No. - N° du dossier  
WPG-4-37010

Buyer ID - Id de l'acheteur  
wpg010  
CCC No./N° CCC - FMS No./N° VME

|               |         |                          |     |                                      |    |
|---------------|---------|--------------------------|-----|--------------------------------------|----|
| 5             | Suppers | Per supper<br>per person | 672 | \$ _____<br>Per Supper/per<br>person | \$ |
| 6             | Snacks  | Per snack<br>per person  | 654 | \$ _____<br>Per Snack/per<br>person  | \$ |
| Subtotal (ii) |         |                          |     |                                      | \$ |

**TOTAL EVALUATED FINANCIAL BID (subtotal i+ii): = \$ \_\_\_\_\_**

## **INSURANCE REQUIREMENTS**

## **ANNEX C**

1. The Contractor must obtain Commercial General Liability Insurance, and maintain it in force throughout the duration of the Contract, in an amount usual for a contract of this nature, but for not less than \$2,000,000 per accident or occurrence and in the annual aggregate.
2. The Commercial General Liability policy must include the following:
  - a. Additional Insured: Canada is added as an additional insured, but only with respect to liability arising out of the Contractor's performance of the Contract. The interest of Canada should read as follows: Canada, as represented by Public Works and Government Services Canada.
  - b. Bodily Injury and Property Damage to third parties arising out of the operations of the Contractor.
  - c. Products and Completed Operations: Coverage for bodily injury or property damage arising out of goods or products manufactured, sold, handled, or distributed by the Contractor and/or arising out of operations that have been completed by the Contractor.
  - d. Personal Injury: While not limited to, the coverage must include Violation of Privacy, Libel and Slander, False Arrest, Detention or Imprisonment and Defamation of Character.
  - e. Cross Liability/Separation of Insureds: Without increasing the limit of liability, the policy must protect all insured parties to the full extent of coverage provided. Further, the policy must apply to each Insured in the same manner and to the same extent as if a separate policy had been issued to each.
  - f. Blanket Contractual Liability: The policy must, on a blanket basis or by specific reference to the Contract, extend to assumed liabilities with respect to contractual provisions.
  - g. Employees and, if applicable, Volunteers must be included as Additional Insured.
  - h. Employers' Liability (or confirmation that all employees are covered by Worker's compensation (WSIB) or similar program)
  - i. Broad Form Property Damage including Completed Operations: Expands the Property Damage coverage to include certain losses that would otherwise be excluded by the standard care, custody or control exclusion found in a standard policy.
  - j. Notice of Cancellation: The Insurer will endeavour to provide the Contracting Authority thirty (30) days written notice of policy cancellation.
  - k. If the policy is written on a claims-made basis, coverage must be in place for a period of at least 12 months after the completion or termination of the Contract.

- r. Litigation Rights: Pursuant to subsection 5(d) of the [\*Department of Justice Act\*](#), S.C. 1993, c. J-2, s.1, if a suit is instituted for or against Canada which the Insurer would, but for this clause, have the right to pursue or defend on behalf of Canada as an Additional Named Insured under the insurance policy, the Insurer must promptly contact the Attorney General of Canada to agree on the legal strategies by sending a letter, by registered mail or by courier, with an acknowledgement of receipt.

For the province of Quebec, send to:

Director Business Law Directorate,  
Quebec Regional Office (Ottawa),  
Department of Justice,  
284 Wellington Street, Room SAT-6042,  
Ottawa, Ontario, K1A 0H8

For other provinces and territories, send to:

Senior General Counsel,  
Civil Litigation Section,  
Department of Justice  
234 Wellington Street, East Tower  
Ottawa, Ontario K1A 0H8

A copy of the letter must be sent to the Contracting Authority. Canada reserves the right to co-defend any action brought against Canada. All expenses incurred by Canada to co-defend such actions will be at Canada's expense. If Canada decides to co-defend any action brought against it, and Canada does not agree to a proposed settlement agreed to by the Contractor's insurer and the plaintiff(s) that would result in the settlement or dismissal of the action against Canada, then Canada will be responsible to the Contractor's insurer for any difference between the proposed settlement amount and the amount finally awarded or paid to the plaintiffs (inclusive of costs and interest) on behalf of Canada.