



**RETURN BIDS TO:**  
**RETOURNER LES SOUMISSIONS À:**  
Travaux publics et Services gouvernementaux  
Canada  
Place Bonaventure, portail Sud-Est  
800, rue de La Gauchetière Ouest  
7<sup>ème</sup> étage  
Montréal  
Québec  
H5A 1L6  
FAX pour soumissions: (514) 496-3822

## 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  
Travaux publics et Services gouvernementaux Canada  
Place Bonaventure, portail Sud-Est  
800, rue de La Gauchetière Ouest  
7<sup>ème</sup> étage  
Montréal  
Québec  
H5A 1L6

<b>Title - Sujet</b> Service alimentaire	
<b>Solicitation No. - N° de l'invitation</b> 47022-161768/A	<b>Amendment No. - N° modif.</b> 001
<b>Client Reference No. - N° de référence du client</b> 47022-16-1768	<b>Date</b> 2015-11-16
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$MTA-525-13506	
<b>File No. - N° de dossier</b> MTA-5-38183 (525)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2015-12-07</b>	
<b>Time Zone</b> Fuseau horaire Heure Normale du l'Est HNE	
<b>F.O.B. - F.A.B.</b> <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> Niquette, Caroline	<b>Buyer Id - Id de l'acheteur</b> mta525
<b>Telephone No. - N° de téléphone</b> (514) 496-3730 ( )	<b>FAX No. - N° de FAX</b> (514) 496-3822
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b>	

Instructions: See Herein

Instructions: Voir aux présentes

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

N° de l'invitation - Solicitation No.  
**47022-167768/A**  
N° de réf. du client - Client Ref. No.  
**47022-16-7768**

N° de la modif - Amd. No.  
  
File No. - N° du dossier  
**MTA-5-38183**

Id de l'acheteur - Buyer ID  
**MTA525**  
N° CCC / CCC No./ N° VME - FMS

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**THE SOLICITATION DOCUMENT CONTAINS A SECURITY REQUIREMENT**

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Amendment to the solicitation:

A coffee break for ceremonies has been added at Annex A, Section 8- Special events served outside the cafeteria, e) Coffee break

And at Annex B-Part 3, Price for services described in Section 8-Special events served outside the cafeteria, b) Coffee break

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- 1)     **REMOVE:**     Annex A- Statement of Work  
          **INSERT:**     Annex A- Statement of Work- Rev-1
  
- 2)     **REMOVE:**     Annex B-Basis of Payment  
          **INSERT:**     Annex B-Basis of Payment-Rev-1

**All other terms and conditions of the solicitation remain unchanged**

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**ANNEX A**  
**STATEMENT OF WORK**

**1. OBJECTIVE**

The contractor must provide food services for patrons, employees and visitors of the Canada Border Services Agency (CBSA) College in Rigaud.

**2. BACKGROUND**

The CBSA College is the organization responsible for providing training and professional development for all of its employees. It may also offer its facilities to other federal organizations.

The College operates 24 hours a day, seven days a week. With its 316 rooms, semi-Olympic pool, two firing ranges, multi-purpose complex, auditorium, meeting and conference rooms, and banquet hall with an adjoining licensed lounge, participants can remain on site for the duration of their activities.

For the next two years, the occupancy rate is estimated at 75%.

**3. DESCRIPTION OF SERVICES**

The contractor must provide all of the materials and supplies required to provide food services, in accordance with Section 4, "CONTRACTOR TASKS." The contractor will be managing and operating these services on behalf of the CBSA College in Rigaud. For example:

- a) The number of meals and snacks to provide will be based on the projections set out in Section 10, "SUPPORT";
- b) The services must abide by a meal schedule, set in advance, as indicated in Section 6, "MEAL SCHEDULE";
- c) The menus must be planned based on a five-week cycle, seven days a week, and the cycle must be changed every season, so every three months;
- d) The contractor must vary the foods and make them available as indicated in Section 7, "MINIMUM MENU REQUIREMENTS";
- e) The contractor must provide information on the nutritional content of its menus within 30 days after the contract is awarded;
- f) The contractor must provide all the materials required to manage a kitchen, with the exception of the facilities described in Appendix A.1, "SUPPLIES AND EQUIPMENT SUPPLIED BY THE CBSA";

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- g) Once the contract is awarded, the contractor must implement a quality management system to show that all of the commitments included in this contract will be respected. The project manager could make surprise visits at any time, starting three months after the contract begins;
  - h) The contractor will invoice according to the method established in Appendix B.1, "INVOICING INSTRUCTIONS";
  - i) In the case of *unforeseen events*, the College could be required to cease regular operations, so this contract could be suspended until the situation is resolved. During this period, and only if meal services are required, a separate agreement could be signed. The contractor would also be called upon to bid on this new quote;
  - j) All food and drink prepared for patrons must be made available to all employees, contractual staff and visitors to the College. The contractor must collect the money for these sales, and CBSA is in no way responsible for collecting money owed. For information purposes only, on business days (Monday to Friday), approximately 25 to 100 individuals could use the cafeteria dining room, primarily during lunch time and during coffee breaks. A full price list must be posted in both official languages, so that patrons are aware of the cost. The contractor must supply the notice board;

#### **4. CONTRACTOR TASKS**

**The contractor must:**

- a) Hire, supervise, train and manage all the staff required to carry out this contract:
  - i. The contractor must have an on-site manager at all times, with decision-making authority;
  - ii. A replacement for the manager with the same authority must be present when the manager is absent (illness, vacation, etc.);
  - iii. There must be enough competent and experienced chief cook(s) to ensure that there is a chef at all times, according to the prescribed schedule.
- b) Plan, with the help of the projections provided, to have a sufficient number of staff members on site for all positions required, in order to limit wait times at the various counters. All residents must be able to have their meal within 30 minutes;
- c) Provide a courteous and efficient service;
- d) Order, store and prepare a sufficient quantity of food;
- e) Ensure that food is prepared and cooked as near to the time that it will be served as is possible;
- f) Prepare enough of each dish to ensure that the last patrons have the same choices as the first, and that anyone wanting a second portion is able to do so, at no charge;
- g) At the request of the project manager, provide service to the rooms of residents who require such service for personal, religious or medical reasons;

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- h) At the request of the project manager, provide menus adapted to residents who avoid eating certain foods for valid personal, religious or medical reasons;
  - i) At the request of the project manager, provide boxed lunches according to the definition set out in Section 7, "MINIMUM MENU REQUIREMENTS";
  - j) At the request of the project manager, provide catering services for special events. The service may be buffet style, table service, canapés, water/beverage service, snacks or barbecue, as indicated in Section 8, "SPECIAL EVENTS SERVED OUTSIDE THE CAFETERIA";
  - k) Post the daily choices at each service station and the daily/weekly menu on the cafeteria notice board for this purpose. These posters must include:
    - i. the nutritional content of the food served; and
    - ii. a note that patrons may speak to the cooks if they need more information on one of the products offered.
  - l) Provide notice boards for all of the service stations;
  - m) Provide all the materials required to manage a kitchen, with the exception of the facilities described in Appendix A.1, "SUPPLIES AND EQUIPMENT SUPPLIED BY THE CBSA" including, but not limited to:
    - i. Cookware;
    - ii. cooking utensils;
    - iii. dish detergent and dish soap;
    - iv. dish towels, rags;
    - v. aluminum foil, cling wrap, wax paper;
    - vi. etc.
  - n) Provide all of the materials required to provide meal service and to-go meal service, including, but not limited to:
    - i. dishes, cutlery, cups and saucers, wine glasses, parfait cups, 9- and 12-ounce glasses, and 8- and 18-ounce salad bowls;
    - ii. water pitchers, wine carafes;
    - iii. portable coolers, ice packs, lunch boxes, portable waterproof coffee and water pitchers;
    - iv. paper napkins;
    - v. RECYCLABLE (disposable) dishes with covers, in either plastic or aluminum, plastic cutlery, cardboard coffee and cold-drink cups, small paper bags, etc. All types of Styrofoam containers are prohibited;
    - vi. etc.

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- o) Provide the materials and facilities required to administer the contract, including, but not limited to:
- i. Furniture;
  - ii. cash registers;
  - iii. office supplies, calculator, paper, etc.;
  - iv. computers, printers, photocopiers, fax machines, telephones ;
  - v. internet service (email), phone line;
  - vi. first aid kit;
  - vii. etc.
- p) Provide all the materials required to hold banquets, ceremonies, conferences, meetings and other special events, including, but not limited to:
- i. tablecloths, table runners, centrepieces, paper placemats, candles, candlesticks, and all other table decorations;
  - ii. cloth napkins;
  - iii. trays and tray covers;
  - iv. food warmers and serving dishes;
  - v. etc.
- For your information, our rectangular tables are 67.5 cm by 1.83 m, and our round tables are 1.52 m.
- q) Provide a crushed-ice machine at all times in the service areas;
- r) Provide vending machines as described in Section 9, "VENDING MACHINES."  
The number of vending machines and their location will be determined with the project manager once the contract is issued;
- s) Report in writing any defects or inadequate performance of the equipment provided by CBSA as soon as possible;

## 5. OBLIGATIONS

### 5.1 Hygiene measures relating to food handling and food services

- a) The contractor is responsible for training its staff, and it must ensure that all staff handling food UNDERSTAND AND comply with municipal, provincial (MAPAQ) and federal (Health Canada and CFIA) food safety regulations. The contractor must ensure that its staff fully complies with these regulations. The contractor is also responsible for obtaining copies of the relevant MAPAQ and Health Canada directives;
- b) The contractor must understand and comply with the guidance provided in the most recent version of the Food Safety Code of Practice, published by the Canadian Restaurant and Foodservices Association (CRFA);
- c) Samples of foodstuffs subject to contamination:

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The contractor must take a sample of all food served during each meal. The contractor must then place those samples into individual sterilized bags, hermetically seal the bags and store them in a box at a refrigeration temperature of 38°F (3.33°C) for 72 hours. Should someone fall ill or come down with a case of food poisoning, the samples will make it possible to launch an administrative investigation. The cost of sampling equipment will be assumed by the contractor;

- d) The contractor must accept full responsibility for any food poisoning or illness that arises as a result of eating food prepared and served by the contractor. The contractor must abide by the Provincial Health Authority guidelines and the Canadian Restaurant and Foodservices Association Safe Food Handling Guide pertaining to the safe handling of food products;
- e) No one except the kitchen staff is allowed access to the food storage and preparation areas. Officials from Health and Welfare Canada and the Royal Commission on Agricultural Products, MAPAQ health authorities and the project manager are allowed to access at all times and without prior notice. Deficiencies will be considered a violation of the terms of this contract and may lead to its termination.

## **5.2 Waste management**

- a) Eliminate waste from the kitchen and service counters as soon as it appears, as well as at the end of each meal period;
- b) The contractor's staff must place dry waste in a garbage bag. Broken glass and other sharp objects are placed in separate bins;
- c) All of the garbage bins must be closed when they are not in use. They must also be cleaned and sanitized with water and an appropriate disinfectant on the inside and outside at the end of each meal period, as well as when the bins are noticeably dirty. These bins must be placed in an area where food is not prepared or stored. Kitchen waste must be put in a waste refrigerator or in an appropriate place until it is disposed of;
- d) Waste management must be conducted in accordance with industry and MAPAQ standards, in order to eliminate any risk of injury, any odours and any dirt in the areas where this waste may be found, in order to avoid attracting rodents, insects and pests.

## **5.3 Food storage and refrigeration management**

- a) Comply with MAPAQ rules for serving and storing food. Food that does not require refrigeration or freezing must be stored:

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- i. in a clean, ventilated area;
  - ii. on shelves or benches placed at least six inches above the floor to facilitate cleaning and pest control;
  - iii. in its unopened packaging or in sealed containers in order to avoid pest infestation;
  - iv. all interior and exterior surfaces must be kept clean, as must the areas behind and underneath each appliance;
  - v. the temperature must be taken and registered every day, and compliance with MAPAQ standards must be ensured.
- b) The following stringent rules for the use of refrigeration appliances (refrigerators, freezers, cold top tables, refrigerated sandwich display cabinets, shelves, trays, etc.) must be followed:
- i. All of the interior and exterior surfaces must be clean, such as the areas behind and under each appliance;
  - ii. The temperature must be taken and registered every day, and compliance with MAPAQ standards must be ensured.

#### **5.4 Safety management**

- a) The contractor must effectively clean all facilities, equipment and furniture located in all of the assigned premises and areas, in accordance with the required food safety standards. Cleaning for which the contractor is responsible must be done from floor to ceiling, including the walls and anything on the walls;
- b) Some exclusions could be defined when the contract is initiated, for example, the sprinklers, gas pipes;
- c) The contractor must conduct daily cleanliness checks, in order to ensure that the areas for which it is responsible are clean and sanitary. Any non-compliant situations must be remedied immediately;
- d) Floors and other surfaces must be clean at all times, especially during service hours;
- e) Two (2) times a year, the floors must receive a professional deep clean;
- f) The products must not damage the equipment or appliances belonging to the College;
- g) The contractor will be responsible for all direct and indirect damages caused by cleaning products.

#### **5.5 Contractor's staff**

- a) The contractor is responsible for the health and safety of its employees when they are on the College premises;
- b) The contractor must provide its employees' uniforms and replace them every year, to ensure that they project a clean, neat and professional image at all times. Wearing jeans is prohibited. The name of the employee and the name or symbol of the company must be visible on the uniforms. Uniforms must be worn at all times;



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- c) It should be noted that the contractor's staff shall not take their allotted meal and coffee breaks during peak periods;
- d) Security, appearances and confidentiality:
- i. At all times, the contractor's employees should conduct themselves in accordance with the College's rules/policies/directives including, but not limited to: access policy, safety procedures, disclosure of personal information, the value and ethics code and special dietary needs. In the case of non-compliance, the project manager will inform the cafeteria manager in writing. The manager must then immediately take appropriate corrective action, up to and including the removal of the employee in question;
  - ii. It is mandatory to wear the identification card issued by CBSA. Kitchen staff shall sign in and sign out using the contractor control log at the security desk;
  - iii. Contact between the contractor's employees and the patrons must be limited to the services being provided and must not extend beyond a professional level. No familiarities will be tolerated.

## 5.6 Emergency plan

Within two hours following a verbal notice from the project manager, the contractor must provide the following items in the case of an emergency (i.e. a strike, a power outage, a water system failure, a pandemic, etc.):

- Two varieties of sandwich
- Two varieties of salad
- One dessert
- Individual bottled water
- Powdered milk
- Variety of dried fruit
- Cracker breads
- Crackers
- Potatoes or other root vegetables
- Canned soup
- Canned meat
- Canned fish
- Canned fruit/juice/vegetables
- Ready-to-eat cereals
- Peanut butter
- Jams
- Variety of nuts
- Wheat
- Vegetable oils
- Dried vegetables
- Dried peas and lentils
- Instant coffee
- Tea

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- Spices
  - Two varieties of pasta
  - Rice
  - Other dehydrated and dried food products

## 5.7 Other obligations of the contractor

- a) Obtain the prior approval of the project manager for items or services, including, but not limited to:
  - i. All menus, for example, the cyclical five-week menu, the contents of boxed lunches, etc.;
  - ii. Dishes; cutlery; colours of tablecloths, runners, centrepieces cloth napkins, candles and decorative candlestick, which should match the room's decor;
  - iii. The containers for to-go meals and boxed lunches;
  - iv. All posters or ads before being displayed by the contractor;
  - v. All modifications of the material/equipment inventory provided by CBSA; see in ANNEX A.1, "SUPPLIES AND EQUIPMENT SUPPLIED BY THE CBSA";
  - vi. The number, type and the location of the various vending machines;
  - vii. Newspapers and magazines provided in the vending machines;
  - viii. Any additional service that the contractor wants to provide.
- b) Cover the cost of advertising, including printing, photocopying, as well as all other administrative costs associated with managing this contract.
- c) Within a reasonable period after the contract is awarded, the contractor must provide written proof that it has signed an agreement with at least two (2) caterers in the event that:
  - i. the minimum menu requires are not met;
  - ii. the contractor's staff goes on strike; and
  - iii. all other situations that could interfere with the execution of this contract.

## 6. MEAL SCHEDULE

	Day	Régular hours	Addition the weekdays during the evening trainings
Breakfast	Monday to Friday	05:00 - 9:45 am	9:45am - 4:00pm a la carte
	<i>Saturday-Sunday Holidays</i>	<i>07:00 - 11:00 am</i>	-
Morning coffee break	Monday to Friday	9:00 - 10:30 am	-
	<i>Saturday-Sunday Holidays</i>	-	-
Lunch	Monday to Friday	10:45am - 1:30pm	-
	<i>Saturday-Sunday Holidays</i>	<i>11:00am - 1:30pm</i>	-
Grill / meal / sandwich/ Pizza / desserts	Monday to Friday	11:00am - 8:00pm	8:00pm - 2:00am
	<i>Saturday-Sunday Holidays</i>	<i>11:00am - 9:00pm</i>	
Afternoon coffee break	Monday to Friday	1:45 - 3:30 pm	-
	<i>Saturday-Sunday Holidays</i>	-	-
Dinner	Monday to Friday	5:00 - 8:00 pm	-
	<i>Saturday-Sunday Holidays</i>	<i>5:00 - 9:00 pm</i>	-
Evening coffee break	Monday to Friday	-	9:30 - 10:30 pm
	<i>Saturday-Sunday Holidays</i>	-	-

Note: The cafeteria is completely closed for deep cleaning between 10:30 - 10:45 am, 1:30 - 1:45 pm and 4:30 - 5:00 pm

## 7. MINIMUM MENU REQUIREMENTS

These choices will vary and will be increased based on the weekly volume of business projections.

<b>BREAKFAST</b>	
<b>Cereals and fresh fruit</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ A choice of at least four breakfast cereals, including one whole-wheat cereal</li> <li>➤ A choice of at least three types of hot oatmeal (e.g. apple and maple syrup ...)</li> <li>➤ Tomato and vegetable juice</li> <li>➤ Nuts and raisins</li> <li>➤ Fresh fruit salad (no sugar)</li> <li>➤ Platter of sliced fruit</li> <li>➤ Five flavours of yogurt, two of which must be clearly marked as being low in fat and sugar</li> <li>➤ Four hard cheeses (cottage, cheddar, Swiss, Monterey Jack, Havarti)</li> </ul>
<b>Bread counter</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ At least two warm brioches (cinnamon, raisin)</li> <li>➤ At least four varieties of bread (white, whole wheat, twelve grain, low fat / low sugar)</li> <li>➤ Two varieties of English muffin</li> <li>➤ Two varieties of bagel</li> <li>➤ Individual portions of butter, margarine, assorted jams, maple syrup, honey, marmalade, peanut butter, cream cheese</li> </ul>
<b>Pastries</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ Two varieties of croissant (butter, almond, chocolate)</li> <li>➤ Four varieties of muffin (plain, fruit, carrot, low fat / low sugar)</li> <li>➤ Three varieties of cookie (oatmeal raisin, chocolate, low fat / low sugar)</li> </ul>
<b>Continental breakfast</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ Two varieties of crêpes</li> <li>➤ Two varieties of waffle</li> <li>➤ Freshly prepared French toast with fresh fruit coulis and syrup</li> <li>➤ Four varieties of omelette (ham, asparagus, cheese, etc.) – upon request</li> </ul>
<b>Eggs and meats</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ Various types of eggs, made to order</li> <li>➤ Variety of sides: <ul style="list-style-type: none"> <li>○ bacon</li> <li>○ ham</li> <li>○ sausage</li> <li>○ baked beans</li> <li>○ roasted potatoes</li> </ul> </li> </ul>
<b>Beverages</b> <b>(Every day)</b>	<ul style="list-style-type: none"> <li>➤ Tea and a choice of six herbal teas</li> <li>➤ A choice of six coffees (including decaffeinated)</li> <li>➤ Hot chocolate</li> <li>➤ 2% milk</li> <li>➤ 2% chocolate milk</li> <li>➤ Skim milk</li> <li>➤ Soy milk</li> </ul>

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	<ul style="list-style-type: none"> <li>➤ Lactose-free milk</li> <li>➤ Five juices in fountain, including orange juice</li> </ul>
<b>Early-bird breakfast – 8:30 a.m. to 9:00 a.m. (Weekends)</b>	<ul style="list-style-type: none"> <li>➤ Variety of cereals</li> <li>➤ Fresh fruit</li> <li>➤ Bread</li> <li>➤ Variety of jams</li> <li>➤ Juice</li> <li>➤ Coffee</li> </ul>
<b>LUNCH AND DINNER</b>	
<b>Main menu Five-week cycle</b>	<ul style="list-style-type: none"> <li>➤ A choice of two freshly prepared main courses (a substantial meat dish and a light meat dish) must be offered at lunch and dinner. To vary the menu, the second dish can be replaced by a fish or vegetarian dish. One meal offered at lunch must be different from those offered at dinner.</li> <li>➤ Roast beef, shellfish and fish must be served at least once a week (Monday to Thursday).</li> <li>➤ Fries and one other potato side OR rice, couscous or pasta must accompany each meal.</li> <li>➤ A choice of two vegetables (fresh in season or frozen in winter). A different choice must be provided every day.</li> <li>➤ There must be enough hot vegetable sides to stock all service stations.</li> </ul>
<b>Grill and snack counter One-week menu cycle (seven consecutive days)</b>	<ul style="list-style-type: none"> <li>➤ A choice of chicken, sausages, fish and beef (steak) must be offered at each meal.</li> <li>➤ A choice of beef burgers, vegetarian burgers, chicken burgers, hot dogs and vegetarian hot dogs must be offered at each meal.</li> <li>➤ A choice of sandwiches (cheese melt, smoked meat, western and club) must be offered at each meal.</li> <li>➤ Fries and poutine must be offered at each meal.</li> </ul>
<b>Pizza and Pasta One-week menu cycle (seven consecutive days)</b>	<ul style="list-style-type: none"> <li>➤ A choice of two fresh pasta dishes, one of which must be vegetarian, must be available at every meal. The pasta dishes served at dinner cannot be the same as those served at lunch and must change from day to day.</li> <li>➤ One “choose your own topping pizza” and three traditional varieties (all-dressed, pepperoni-cheese, etc.) prepared ahead of time.</li> </ul>
<b>Vegetarian Cuisine One-week menu cycle (seven consecutive days)</b>	<ul style="list-style-type: none"> <li>➤ Vegetarian dishes must be offered at every meal.</li> <li>➤ The lunch menu must be different from the dinner menu.</li> </ul>
<b>Bread and sandwiches One-week menu cycle (seven consecutive days)</b>	<ul style="list-style-type: none"> <li>➤ At each meal, the contractor must offer:</li> <li>➤ Ten varieties of bread</li> <li>➤ Five varieties of cold meats</li> <li>➤ Four varieties of cheese</li> <li>➤ At least eight condiments</li> <li>➤ Patrons must be able to order freshly prepared sandwiches on the bread of their choice every day.</li> <li>➤ Pre-packaged sandwiches must be attractively presented and must have</li> </ul>

	both the date on which they were prepared and the expiry date printed on the packaging.
<b>Salad bar, bread and soup</b>  A one-week menu cycle (7 consecutive days) is required for soup and salad station  A one-week menu is required for the bread, cracker and condiments station	<b><u>Salads</u></b> <ul style="list-style-type: none"> <li>➤ A choice of six salads must be offered for lunch and dinner</li> <li>➤ Two must contain meat (chicken, pork, turkey, beef, etc.)</li> <li>➤ Four must be vegetarian</li> <li>➤ The salads served at dinner must be different from those served at lunch</li> <li>➤ 8 and 16 oz bowls must be available</li> <li>➤ Salad dressings must be served separately</li> </ul> <p><b>Required toppings :</b>          Pickles, black olives, dried tomatoes, marinated beetroot, croutons, parmesan cheese, cottage cheese, shredded cheese, hard-boiled eggs, chopped bacon, cucumber, onion, carrots, celery sticks, cucumber slices, quartered tomatoes, diced red and green peppers ...</p> <p><b><u>Salad dressings</u></b> - Four popular choices (8 or 16 oz bottles or individual packets) plus balsamic vinegar and olive oil</p> <p><b><u>Condiment packets</u></b> – Mustard, mayonnaise, relish, ketchup, vinegar, soya sauce</p> <p><b>HP Sauce and chili sauce</b></p> <p><b><u>Bread</u></b> – Two varieties of buns</p> <p><b><u>Soup</u></b> – A different homemade soup at each meal</p> <p><b><u>Crackers</u></b> – Two varieties at each meal, for example, soda biscuits, melba</p>
<b>BEVERAGES</b>	
<b>Beverages</b>  The drinks and fruit listed here must be available at every meal. No one-week menu cycle is required.	<ul style="list-style-type: none"> <li>➤ A choice of six coffees (including decaffeinated)</li> <li>➤ A choice of six herbal teas</li> <li>➤ Tea</li> <li>➤ Hot chocolate</li> <li>➤ 3.25 % milk</li> <li>➤ 2 % milk</li> <li>➤ 2 % chocolate milk</li> <li>➤ Skim milk</li> <li>➤ Soy milk</li> <li>➤ Lactose-free milk</li> <li>➤ Iced tea</li> <li>➤ Fountain of orange juice, apple juice, other fruit juice, lemonade</li> <li>➤ Tomato juice</li> </ul>

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	<ul style="list-style-type: none"> <li>➤ Vegetable juice</li> <li>➤ A choice of five recognizable brands of soft drinks (regular and diet) in fountain</li> </ul>
<b>FRESH FRUIT</b>	
<b>Fresh fruit</b>  The fruit listed here must be available at every meal.	<ul style="list-style-type: none"> <li>➤ A choice of six fresh fruit. For example, apples, oranges, pears, grapes, plums, cherries, peaches, nectarines, ripe bananas, kiwis, cantaloupe, honeydew, watermelon, strawberries, pineapple, or other in-season fruit</li> <li>➤ Platters of sliced fruit</li> </ul>
<b>DESSERTS</b>	
<b>Desserts</b>  A one-week menu cycle (seven consecutive days) is required for the dessert station.	<ul style="list-style-type: none"> <li>➤ A choice of <b>six</b> cold desserts must be offered (a variety of cakes, tarts, creamy puddings, French pastries, fresh fruit salad). The choice must be different every two days.</li> <li>➤ Three flavours of ice cream (chocolate, vanilla and other).</li> </ul>
<b>COFFEE BREAK IN THE CAFETERIA</b>	
<b>Morning</b>  Beverages (9- and 12-ounce glasses)	<b>Drinks</b> <ul style="list-style-type: none"> <li>➤ A choice of six coffees (including decaffeinated)</li> <li>➤ A choice of six herbal teas</li> <li>➤ Tea</li> <li>➤ Hot chocolate</li> <li>➤ 3.25 % milk</li> <li>➤ 2 % milk</li> <li>➤ 2 % chocolate milk</li> <li>➤ Skim milk</li> <li>➤ Soy milk</li> <li>➤ Lactose-free milk</li> <li>➤ Iced tea</li> <li>➤ Fountain of orange juice, apple juice, other fruit juice, lemonade</li> <li>➤ Tomato juice</li> <li>➤ Vegetable juice</li> <li>➤ A choice of five recognizable brands of soft drinks (regular and diet)</li> </ul> <b>Pastries</b> <ul style="list-style-type: none"> <li>➤ Two varieties of croissant (butter, almond, chocolate)</li> <li>➤ Four varieties of muffin (plain, fruit, carrot, low fat / low sugar)</li> <li>➤ Two varieties of viennoiserie (fruit pastries, palmier pastry cookies)</li> </ul>

	<ul style="list-style-type: none"> <li>➤ Three varieties of cookie (oatmeal raisin, chocolate, low fat / low sugar)</li> </ul> <p><b>Fresh fruit</b></p> <ul style="list-style-type: none"> <li>➤ A choice of six fruits (whole)</li> <li>➤ A choice of four fruits (sliced)</li> </ul> <p><b>Milk products (protein)</b></p> <ul style="list-style-type: none"> <li>➤ Five flavours of yogurt, two of which must be clearly marked as being low in fat and sugar</li> </ul>
<b>Afternoon and evening</b>	<ul style="list-style-type: none"> <li>➤ Three varieties of cookie (oatmeal raisin, chocolate, low fat / low sugar)</li> <li>➤ Variety of sliced vegetables (at least four varieties)</li> <li>➤ Two varieties of dip, including one low-fat variety</li> <li>➤ A choice of six fruits (whole)</li> <li>➤ A choice of four fruits (sliced)</li> </ul> <p><b>Milk products (protein)</b></p> <ul style="list-style-type: none"> <li>➤ Five flavours of yogurt, two of which must be clearly marked as being low in fat and sugar</li> </ul>
<b>Throughout the day</b>	<ul style="list-style-type: none"> <li>➤ Tea and coffee</li> </ul>
<b>BOXED LUNCH</b>	
<b>Boxed Lunch</b> On request only	<ul style="list-style-type: none"> <li>➤ Bottle of water</li> <li>➤ One or two protein-based sandwiches (90g of meat, 110g of fish salad)</li> <li>➤ Vegetable salad</li> <li>➤ Fresh fruit</li> <li>➤ Dessert</li> <li>➤ Two beverages (250ml)</li> <li>➤ To-go snack (e.g. granola bar, nuts, etc.)</li> <li>➤ Condiments if requested</li> </ul>

## 8. SPECIAL EVENTS SERVED OUTSIDE THE CAFETERIA

For special occasions and at the request of the project manager, the contractor will have to provide special services outside the cafeteria. These events may include, but are not limited to: banquets, ceremonies, meetings, presentations, graduations, or any other event required by CBSA patrons.

These services are generally provided in the Vaudreuil dining room, but the project manager may sometimes choose another location (e.g. outside in a tent, in the hangar, in the gym, in a meeting room, in a suite, an office, etc.).

During these services the contractor must provide all of the food, equipment and staff needed to store, handle, cook, transport and serve, not including the serving staff. The contractor is also responsible for cleaning the area after service.



The contractor and the project manager will sign a task authorization to confirm the terms and conditions of the service to be provided, as described in Appendix F.

Patrons who attend special events will not take their normal meal in the cafeteria, so the contractor will therefore take that into account when planning its service and when invoicing, see ANNEX B.1 "INVOICING INSTRUCTIONS".

**a) Buffet-style catering services**

When the contractor submits his proposal he must provide seven menu choices and amongst these choices, one menu must be cold and the other six must be hot. The appetizers and desserts must be interchangeable no matter the choice of menu selected. At the time that the contract is awarded, the proposed menus must be approved by the project manager. The menus will then have to be amended and approved every season.

**b) Catering services including table service**

When the contractor submits his proposal he must provide nine menu choices. The appetizers and desserts must be interchangeable no matter the choice of menu selected. At the time that the contract is awarded, the proposed menus must be approved by the project manager. The menus will then have to be amended and approved every season.

**c) Canapés**

When the contractor submits his proposal he must provide the 24 choices of hot canapés and 24 choices of cold canapés. At the time the contract is awarded, the canapés must be approved by the project manager. Then, and only at the request of the project manager, they will have to be amended and be approved again.

**d) Water/beverage service**

The contractor must serve ice water, and hot and cold beverages outside the cafeteria on request of the project manager. This includes:

1	Coffee, tea or pitchers of drinking water
2	Coffee, tea, fruit juice and pitchers of drinking water

Note: Bottled water could be required in the place of pitchers of drinking water.

**e) Coffee break**

The contractor must provide the following coffee-break services on request of the project manager. This includes:

1	Morning coffee break: Coffee, tea, fruit juice, pitchers of drinking water, three varieties of cookies, three varieties of pastries, six varieties of sliced fruit, three varieties of cheese, two varieties of crackers, four varieties of cut vegetables and two varieties of dip
2	Afternoon and evening coffee break: Coffee, tea, fruit juice, pitchers of drinking water, two varieties of cookies, four varieties of cut vegetables and two varieties of dip

3	Coffe break for ceremonies: Coffee, tea, fruit juice, pitchers of drinking water, vanilla or chocolate or marble cake or cupcake
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Note: Bottled water could be required in the palce of pitchers of drinking water.

**f) BBQ**

The contractor must be in a position to serve the following choices, in accordance with the timeline set out when the task authorization is signed, see Appendix F, "TASK AUTHORIZATION":

	<b>BBQ FOOD</b>
1.	4-oz striploin
2.	8-oz striploin
3.	12-oz striploin
4.	4-oz filet mignon
5.	6-oz filet mignon
6.	8-oz filet mignon
7.	6-oz chicken breast
8.	8-oz chicken breast
9.	12-oz chicken breast
10.	Chicken thigh
11.	6-oz salmon filet
12.	8-oz salmon filet
13.	12-oz salmon filet
14.	Hot dogs and vegetarian hot dogs
15.	Beef and vegetarian burgers

**Items 1 to 13 must be accompanied by the following:**

- i. Two salads (a green salad with vegetables and a pasta salad with vegetables);
- ii. Drinks (recognized brands of pop and fruit juice);
- iii. Oven-roasted potatoes, rice or fries (patron's choice);
- iv. Fresh crusty bread (no pre-sliced bread) and butter;
- v. Two desserts (variety of French pastries and a platter of fresh fruit);
- vi. RECYCLABLE disposable cutlery glasses and plates (two of each item per person).

**Items 14 and 15 must be accompanied by the following:**

- i. Two salads (a green salad with vegetables and a pasta salad with vegetables);
- ii. Drinks (recognized brands of pop and fruit juice);
- iii. Condiments (ketchup, mustard, relish, onions, coleslaw, chili peppers, etc.);
- iv. Fries;
- v. Two desserts (variety of French pastries and a platter of fresh fruit);
- vi. RECYCLABLE disposable cutlery glasses and plates (two of each item per person).

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## 9. VENDING MACHINES

- a) The contractor must provide all of the materials, equipment and provisions required to manage the sale of goods through vending machines;
- b) Vending machines must be filled and checked every day;
- c) The project manager may perform inventory checks at any time;
- d) The contractor must also post a sign, in both official languages, with the instructions to follow if the machine malfunctions;
- e) AT ALL TIMES, the contractor must offer the following:
  - Personal hygiene products and household cleaners;
  - Newspapers and magazines;
  - Snacks (granola bars, dried fruit, nuts, cold juice, chocolate, chips, gum);
  - Pop, energy drinks, bottled water;
  - Hot drinks, such as tea, coffee, hot water and other;
  - Various sizes of envelopes;
  - Canadian stamps;
  - Equipment and goods in good condition;
  - Change machines near the vending machines;
  - Other products determined by the project manager; and
  - Any other item agreed upon by the contractor and the project manager.

## 10. SUPPORT

Canada will give the contractor:

- a) The last working day of the week, usually Friday, the project manager will give the projections for the number of patrons for the following week, for both the day and evening;
- b) Three times a day, CBSA will provide a list of room numbers occupied by residents, so the contractor will know the real number of residents for each meal (breakfast, lunch and dinner);
- c) As soon as it knows, CBSA will provide a list of the meals that non-residents will eat. Amendmends could be made up to the date of service;
- d) The technical facilities, including heating, lighting, electricity, plumbing, gas and air conditioning, which are required in the existing facilities. CBSA will be responsible for all associated costs, on the condition that the food service activities comply with energy efficiency measures;
- e) Coal barbecues and coal;

- 
- f) The project manager will inform the contractor of the meal requirements for special occasions 48 hours before the event, and will also confirm the number of patrons and visitors one day before the event. See Appendix F, "TASK AUTHORIZATION";
- g) The number of patrons could be increased or lowered at any time, based on the occupancy rate;
- h) A detailed inventory of the materials/equipment provided by CBSA will be signed by the project manager and the contractor at the start of the contract. See APPENDIX A.1 "SUPPLIES AND EQUIPMENT SUPPLIED BY THE CBSA" for updates to this list during the contract term.

## 11. GLOSSARY

Patrons:	All residents and non-residents, as described in this document.
Residents:	All individuals who live in a room at the CBSA College and whose meals and coffee breaks will be paid for under this contract.
Non-residents:	All individuals who do not live in a room at the CBSA College and for whom only some meals and coffee breaks could be paid for under this contract.
Meal-day:	Unit of calculation used to determine the number of residents expected in the cafeteria for each of the services provided, as well as the amounts to be invoiced. The meal-day starts at dinner and concludes at the afternoon coffee break the following day.
Meal-ticket:	Unit of calculation used to determine the number of non-residents expected in the cafeteria and for which services, as well as the amounts to be invoiced. The meal and coffee break will be indentified separately.
Project manager:	Primary contact with respect to this contract. This person may have a representative and/or be replaced at any time, based on operational needs.
Unforeseen events:	Events out of the control of CBSA, which could include, but are not limited to: ice storm, natural disaster, earthquake, etc.

**APPENDIX B**  
**BASIS OF PAYMENT**

**PRICE FOR THE FIRST TWO YEARS OF THE CONTRACT**  
**December 21, 2015 to December 20, 2017**

**Part 1 – Price for services described in Section 7, Minimum menu requirements**

**a) Price for residents (meal-day) and non-residents (meal-ticket)**

	<b>Period: December 21, 2015 to December 20, 2017</b>	<b>Fixed price all inclusive meal-ticket</b>	<b>Fixed price all inclusive meal-day</b>
1	Breakfast	\$ per person	
2	Morning coffee break	\$ per person	
3	Lunch	\$ per person	
4	Afternoon coffee break	\$ per person	
5	Dinner	\$ per person	
	Total price for meal-ticket = meal-day:		\$ per person

**b) Cost for evening training**

1	Supplement for residents	\$ per person
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**Part 2 – Price for services provided when the emergency plan is in effect, as described in Section 5.6, “Emergency plan”**

1	Emergency menu	\$ per person
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**Part 3 – Price for services described in Section 8, Special events served outside the cafeteria**

**a) Water/beverage service**

	<b>Period: December 21, 2015 to December 20, 2017</b>	<b>Fixed price all inclusive per person</b>				
		<b>Between 1-10 people</b>	<b>Between 11-30 people</b>	<b>Between 31-75 people</b>	<b>Between 75-150 people</b>	<b>150 people and up</b>
1	Pitchers of drinking water	\$	\$	\$	\$	\$
2	Pitchers of water, coffee, tea	\$	\$	\$	\$	\$
3	Pitchers of water, coffee, tea, juice, pop	\$	\$	\$	\$	\$

**b) Coffee break**

	<b>Period: December 21, 2015 to December 20, 2017</b>	<b>Fixed price all inclusive per person</b>				
		<b>Between 1-10 people</b>	<b>Between 11-30 people</b>	<b>Between 31-75 people</b>	<b>Between 75-150 people</b>	<b>150 people and up</b>
1	Morning coffee break	\$	\$	\$	\$	\$
2	Afternoon and evening coffee break	\$	\$	\$	\$	\$
3	Coffee break for ceremonies	\$	\$	\$	\$	\$

**Note for a) and b) whether there is an additional cost if bottled water is requested**

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Fixed price per person					
Bottled water (\$ extra for a)1-2-3 or b)1-2)	\$	\$	\$	\$	\$

**c) Buffet-style catering services**

No	Period: December 21, 2015 to December 20, 2017	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$14.00
2		\$	\$	\$16.00
3		\$	\$	\$18.00
4		\$	\$	\$20.00
5		\$	\$	\$22.00
6		\$	\$	\$24.00
7		\$	\$	\$26.00

\* Total value= Total price for a non-resident

**d) Catering services including table service**

No	Period: December 21, 2015 to December 20, 2017	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$18.00
2		\$	\$	\$21.00
3		\$	\$	\$24.00
4		\$	\$	\$27.00
5		\$	\$	\$30.00
6		\$	\$	\$33.00
7		\$	\$	\$36.00
8		\$	\$	\$39.00
9		\$	\$	\$42.00

\* Total value= Total price for a non-resident

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#### e) Canapé catering services

No	Period: December 21, 2015 to December 20, 2017 Hot canapés	Fixed price all inclusive	No	Cold canapés	Fixed price all inclusive
1		\$	25		\$
2		\$	26		\$
3		\$	27		\$
4		\$	28		\$
5		\$	29		\$
6		\$	30		\$
7		\$	31		\$
8		\$	32		\$
9		\$	33		\$
10		\$	34		\$
11		\$	35		\$
12		\$	36		\$
13		\$	37		\$
14		\$	38		\$
15		\$	39		\$
16		\$	40		\$
17		\$	41		\$
18		\$	42		\$
19		\$	43		\$
20		\$	44		\$
21		\$	45		\$
22		\$	46		\$
23		\$	47		\$
24		\$	48		\$

#### f) Barbecue

No	Period: December 21, 2015 to December 20, 2017 Barbecue foods	a) Price invoiced for one resident c) – b) = a)	b) Price included in the meal- day price (lunch)	c) Total value*
1	4-oz striploin	\$	\$	\$
2	8-oz striploin	\$	\$	\$
3	12-oz striploin	\$	\$	\$
4	4-oz filet mignon	\$	\$	\$

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5	6-oz filet mignon	\$	\$	\$
6	8-oz filet mignon	\$	\$	\$
7	6-oz chicken breast	\$	\$	\$
8	8-oz chicken breast	\$	\$	\$
9	12-oz chicken breast	\$	\$	\$
10	Chicken thigh	\$	\$	\$
11	6-oz salmon filet	\$	\$	\$
12	8-oz salmon filet	\$	\$	\$
13	12-oz salmon filet	\$	\$	\$
14	Hot dogs and vegetarian hot dogs	\$	\$	\$
15	Beef and vegetarian burgers	\$	\$	\$

\* Total value= Total price for a non-resident

## PRICE FOR THE FIRST OPTIONAL YEAR December 21, 2017 to December 20, 2018

### Part 1 – Price for services described in Section 7, Minimum menu requirements

#### a) Price for residents (meal-day) and non-residents (meal-ticket)

	Period: December 21, 2017 to December 20, 2018	Fixed price all inclusive meal-ticket	Fixed price all inclusive meal-day
1	Breakfast	\$ per person	
2	Morning coffee break	\$ per person	
3	Lunch	\$ per person	
4	Afternoon coffee break	\$ per person	
5	Dinner	\$ per person	
	Total price for meal-ticket = meal-day:		\$ per person

#### b) Cost for evening training

1	Supplement for residents	\$ per person
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### Part 2 – Price for services provided when the emergency plan is in effect, as described in Section 5.6, “Emergency plan”

1	Emergency menu	\$ per person
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### Part 3 – Price for services described in Section 8, Special events served outside the cafeteria

#### a) Water/beverage service

		Fixed price all inclusive per person				
	Period: December 21, 2017 to December 20, 2018	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Pitchers of drinking water	\$	\$	\$	\$	\$
2	Pitchers of water, coffee, tea	\$	\$	\$	\$	\$
3	Pitchers of water, coffee, tea, juice, pop	\$	\$	\$	\$	\$



**b) Coffee break**

		Fixed price all inclusive per person				
	Period: December 21, 2017 to December 20, 2018	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Morning coffee break	\$	\$	\$	\$	\$
2	Afternoon and evening coffee break	\$	\$	\$	\$	\$
3	Coffee break for ceremonies	\$	\$	\$	\$	\$
Note for a) and b) whether there is an additional cost if bottled water is requested						
Fixed price per person						
	Bottled water (\$ extra for a)1-2-3 or b)1-2)	\$	\$	\$	\$	\$

**c) Buffet-style catering services**

No	Period: December 21, 2017 to December 20, 2018	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$14.00
2		\$	\$	\$16.00
3		\$	\$	\$18.00
4		\$	\$	\$20.00
5		\$	\$	\$22.00
6		\$	\$	\$24.00
7		\$	\$	\$26.00

\* Total value= Total price for a non-resident

**d) Catering services including table service**

No	Period: December 21, 2017 to December 20, 2018	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$18.00
2		\$	\$	\$21.00
3		\$	\$	\$24.00
4		\$	\$	\$27.00
5		\$	\$	\$30.00
6		\$	\$	\$33.00
7		\$	\$	\$36.00

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8		\$	\$	\$39.00
9		\$	\$	\$42.00

\* Total value= Total price for a non-resident

**e) Canapé catering services**

No	Period: December 21, 2017 to December 20, 2018 Hot canapés	Fixed price all inclusive	No	Cold canapés	Fixed price all inclusive
1		\$	25		\$
2		\$	26		\$
3		\$	27		\$
4		\$	28		\$
5		\$	29		\$
6		\$	30		\$
7		\$	31		\$
8		\$	32		\$
9		\$	33		\$
10		\$	34		\$
11		\$	35		\$
12		\$	36		\$
13		\$	37		\$
14		\$	38		\$
15		\$	39		\$
16		\$	40		\$
17		\$	41		\$
18		\$	42		\$
19		\$	43		\$
20		\$	44		\$
21		\$	45		\$
22		\$	46		\$
23		\$	47		\$
24		\$	48		\$

**f) Barbecue**

No	Period: December 21, 2017 to December 20, 2018 Barbecue foods	a) Price invoiced for one resident c) - b) = a)	b) Price included in the meal- day price (lunch)	c) Total value*
1	4-oz striploin	\$	\$	\$
2	8-oz striploin	\$	\$	\$
3	12-oz striploin	\$	\$	\$
4	4-oz filet mignon	\$	\$	\$
5	6-oz filet mignon	\$	\$	\$
6	8-oz filet mignon	\$	\$	\$
7	6-oz chicken breast	\$	\$	\$
8	8-oz chicken breast	\$	\$	\$
9	12-oz chicken breast	\$	\$	\$
10	Chicken thigh	\$	\$	\$
11	6-oz salmon filet	\$	\$	\$
12	8-oz salmon filet	\$	\$	\$
13	12-oz salmon filet	\$	\$	\$
14	Hot dogs and vegetarian hot dogs	\$	\$	\$
15	Beef and vegetarian burgers	\$	\$	\$

\* Total value= Total price for a non-resident

**PRICE FOR THE SECOND OPTIONAL YEAR  
 December 21, 2018, to December 20, 2019**

**Part 1 – Price for services described in Section 7, Minimum menu requirements**

**a) Price for residents (meal-day) and non-residents (meal-ticket)**

	Period: December 21, 2018 to December 20, 2019	Fixed price all inclusive meal-ticket	Fixed price all inclusive meal-day
1	Breakfast	\$ per person	
2	Morning coffee break	\$ per person	
3	Lunch	\$ per person	
4	Afternoon coffee break	\$ per person	
5	Dinner	\$ per person	
	Total price for meal-ticket = meal-day:		\$ per person

**b) Cost for evening training**

1	Supplement for residents	\$ per person
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**Part 2 – Price for services provided when the emergency plan is in effect, as described in Section 5.6, “Emergency plan”**

1	Emergency menu	\$ per person
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**Part 3 – Price for services described in Section 8, Special events served outside the cafeteria**

**a) Water/beverage service**

		Fixed price all inclusive per person				
	Period: December 21, 2018 to December 20, 2019	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Pitchers of drinking water	\$	\$	\$	\$	\$
2	Pitchers of water, coffee, tea	\$	\$	\$	\$	\$
3	Pitchers of water, coffee, tea, juice, pop	\$	\$	\$	\$	\$

**b) Coffee break**

		Fixed price all inclusive per person				
	Period: December 21, 2018 to December 20, 2019	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Morning coffee break	\$	\$	\$	\$	\$
2	Afternoon and evening coffee break	\$	\$	\$	\$	\$
3	Coffee break for ceremonies	\$	\$	\$	\$	\$
<b>Note for a) and b) whether there is an additional cost if bottled water is requested</b>						
<b>Fixed price per person</b>						
Bottled water [\$ extra for a)1,2,3 or b)1,2]		\$	\$	\$	\$	\$

**c) Buffet-style catering services**

No	Period: December 21, 2018 to December 20, 2019	a) Price invoiced for one resident c) – b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$14.00
2		\$	\$	\$16.00
3		\$	\$	\$18.00
4		\$	\$	\$20.00
5		\$	\$	\$22.00
6		\$	\$	\$24.00
7		\$	\$	\$26.00

\* Total value= Total price for a non-resident

**d) Catering services including table service**

No	Period: December 21, 2018 to December 20, 2019	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$18.00
2		\$	\$	\$21.00
3		\$	\$	\$24.00
4		\$	\$	\$27.00
5		\$	\$	\$30.00
6		\$	\$	\$33.00
7		\$	\$	\$36.00
8		\$	\$	\$39.00
9		\$	\$	\$42.00

\* Total value= Total price for a non-resident

**e) Canapé catering services**

No	Period: December 21, 2018 to December 20, 2019 Hot canapés	Fixed price all inclusive	No	Cold canapés	Fixed price all inclusive
1		\$	25		\$
2		\$	26		\$
3		\$	27		\$
4		\$	28		\$
5		\$	29		\$
6		\$	30		\$
7		\$	31		\$
8		\$	32		\$
9		\$	33		\$
10		\$	34		\$
11		\$	35		\$
12		\$	36		\$
13		\$	37		\$
14		\$	38		\$
15		\$	39		\$
16		\$	40		\$

N° de l'invitation - Sollicitation No.  
**47022-167768/A**  
 N° de réf. du client - Client Ref. No.  
**47022-16-7768**

N° de la modif - Amd. No.  
 File No. - N° du dossier  
**MTA-5-38183**

Id de l'acheteur - Buyer ID  
**MTA-525**  
 N° CCC / CCC No./ N° VME - FMS

17		\$	41		\$
18		\$	42		\$
19		\$	43		\$
20		\$	44		\$
21		\$	45		\$
22		\$	46		\$
23		\$	47		\$
24		\$	48		\$

**f) Barbecue**

No	Period: December 21, 2018 to December 20, 2019 Barbecue foods	a) Price invoiced for one resident c) – b) = a)	b) Price included in the meal- day price (lunch)	c) Total value*
1	4-oz striploin	\$	\$	\$
2	8-oz striploin	\$	\$	\$
3	12-oz striploin	\$	\$	\$
4	4-oz filet mignon	\$	\$	\$
5	6-oz filet mignon	\$	\$	\$
6	8-oz filet mignon	\$	\$	\$
7	6-oz chicken breast	\$	\$	\$
8	8-oz chicken breast	\$	\$	\$
9	12-oz chicken breast	\$	\$	\$
10	Chicken thigh	\$	\$	\$
11	6-oz salmon filet	\$	\$	\$
12	8-oz salmon filet	\$	\$	\$
13	12-oz salmon filet	\$	\$	\$
14	Hot dogs and vegetarian hot dogs	\$	\$	\$
15	Beef and vegetarian burgers	\$	\$	\$

\* Total value= Total price for a non-resident

**PRICE FOR THIRD OPTIONAL YEAR**  
**December 21, 2019, to December 20, 2020**

**Part 1 – Price for services described in Section 7, Minimum menu requirements**

**a) Price for residents (meal-day) and non-residents (meal-ticket)**

	Period: December 21, 2019 to December 20, 2020	Fixed price all inclusive meal-ticket	Fixed price all inclusive meal-day
1	Breakfast	\$ per person	
2	Morning coffee break	\$ per person	
3	Lunch	\$ per person	
4	Afternoon coffee break	\$ per person	
5	Dinner	\$ per person	

N° de l'invitation - Solicitation No.  
**47022-167768/A**  
 N° de réf. du client - Client Ref. No.  
**47022-16-7768**

N° de la modif - Amd. No.  
 File No. - N° du dossier  
**MTA-5-38183**

Id de l'acheteur - Buyer ID  
**MTA-525**  
 N° CCC / CCC No./ N° VME - FMS

	Total price for meal-ticket = meal-day: \$	per person
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**b) Cost for evening training**

	Supplement for residents	\$	per person
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**Part 2 – Price for services provided when the emergency plan is in effect, as described in Section 5.6, “Emergency plan”**

1	Emergency menu	\$	per person
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**Part 3 – Price for services described in Section 8, Special events served outside the cafeteria**

**a) Water/beverage service**

		Fixed price all inclusive per person				
	Period: December 21, 2019 to December 20, 2020	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Pitchers of drinking water	\$	\$	\$	\$	\$
2	Pitchers of water, coffee, tea	\$	\$	\$	\$	\$
3	Pitchers of water, coffee, tea, juice, pop	\$	\$	\$	\$	\$

**b) Coffee break**

		Fixed price all inclusive per person				
	Period: December 21, 2019 to December 20, 2020	Between 1-10 people	Between 11-30 people	Between 31-75 people	Between 75-150 people	150 people and up
1	Morning coffee break	\$	\$	\$	\$	\$
2	Afternoon and evening coffee break	\$	\$	\$	\$	\$
3	Coffee break for ceremonies	\$	\$	\$	\$	\$
<b>Note for a) and b) whether there is an additional cost if bottled water is requested</b>						
<b>Fixed price per person</b>						
Bottled water (\$ extra for a)1-2-3 or b)1-2)		\$	\$	\$	\$	\$

**c) Buffet-style catering services**

No	Period: December 21, 2019 to December 20, 2020	a) Price invoiced for one resident c) – b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$14.00
2		\$	\$	\$16.00
3		\$	\$	\$18.00

N° de l'invitation - Sollicitation No.  
**47022-167768/A**  
 N° de réf. du client - Client Ref. No.  
**47022-16-7768**

N° de la modif - Amd. No.  
 File No. - N° du dossier  
**MTA-5-38183**

Id de l'acheteur - Buyer ID  
**MTA-525**  
 N° CCC / CCC No./ N° VME - FMS

4		\$	\$	\$20.00
5		\$	\$	\$22.00
6		\$	\$	\$24.00
7		\$	\$	\$26.00

\* Total value= Total price for a non-resident

**d) Catering services including table service**

No	Period: December 21, 2019 to December 20, 2020	a) Price invoiced for one resident c) -b) = a)	b) Price included in the meal-day price (lunch)	c) Total value*
1		\$	\$	\$18.00
2		\$	\$	\$21.00
3		\$	\$	\$24.00
4		\$	\$	\$27.00
5		\$	\$	\$30.00
6		\$	\$	\$33.00
7		\$	\$	\$36.00
8		\$	\$	\$39.00
9		\$	\$	\$42.00

\* Total value= Total price for a non-resident

**e) Canapé catering services**

No	Period: December 21, 2019 to December 20, 2020 Hot canapés	Fixed price all inclusive	No	Cold canapés	Fixed price all inclusive
1		\$	25		\$
2		\$	26		\$
3		\$	27		\$
4		\$	28		\$
5		\$	29		\$
6		\$	30		\$
7		\$	31		\$
8		\$	32		\$
9		\$	33		\$



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**MTA-5-38183**

Id de l'acheteur - Buyer ID  
**MTA-525**  
N° CCC / CCC No./ N° VME - FMS

10		\$	34		\$
11		\$	35		\$
12		\$	36		\$
13		\$	37		\$
14		\$	38		\$
15		\$	39		\$
16		\$	40		\$
17		\$	41		\$
18		\$	42		\$
19		\$	43		\$
20		\$	44		\$
21		\$	45		\$
22		\$	46		\$
23		\$	47		\$
24		\$	48		\$

**f) Barbecue**

No	Period: December 21, 2019 to December 20, 2020 Barbecue foods	a) Price invoiced for one resident c) - b) = a)	b) Price included in the meal- day price (lunch)	c) Total value*
1	4-oz striploin	\$	\$	\$
2	8-oz striploin	\$	\$	\$
3	12-oz striploin	\$	\$	\$
4	4-oz filet mignon	\$	\$	\$
5	6-oz filet mignon	\$	\$	\$
6	8-oz filet mignon	\$	\$	\$
7	6-oz chicken breast	\$	\$	\$
8	8-oz chicken breast	\$	\$	\$
9	12-oz chicken breast	\$	\$	\$
10	Chicken thigh	\$	\$	\$
11	6-oz salmon filet	\$	\$	\$
12	8-oz salmon filet	\$	\$	\$
13	12-oz salmon filet	\$	\$	\$
14	Hot dogs and vegetarian hot dogs	\$	\$	\$
15	Beef and vegetarian burgers	\$	\$	\$

\* Total value= Total price for a non-resident