



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving
PWGSC
33 City Centre Drive
Suite 480C
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095**

**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

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
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Blackdown Cadet Food Catering	
Solicitation No. - N° de l'invitation W3935-15SS07/A	Date 2016-03-29
Client Reference No. - N° de référence du client W3935-15SS07	
GETS Reference No. - N° de référence de SEAG PW-\$TOR-031-7089	
File No. - N° de dossier TOR-5-38204 (031)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2016-05-09	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Schmidt, Jeff	Buyer Id - Id de l'acheteur tor031
Telephone No. - N° de téléphone (905) 615-2058 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: DEPARTMENT OF NATIONAL DEFENCE Reg. Cadet Support Unit (Central) 51 Maple Drive - Bldg. A-74 Borden Ontario L0M1C0 Canada	

Instructions: See Herein

Instructions: Voir aux présentes

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

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PART 1 - GENERAL INFORMATION

1.1 Introduction

The bid solicitation is divided into seven parts plus attachments and annexes, as follows:

- Part 1 General Information: provides a general description of the requirement;
- Part 2 Bidder Instructions: provides the instructions, clauses and conditions applicable to the bid solicitation;
- Part 3 Bid Preparation Instructions: provides bidders with instructions on how to prepare their bid;
- Part 4 Evaluation Procedures and Basis of Selection: indicates how the evaluation will be conducted, the evaluation criteria that must be addressed in the bid, and the basis of selection;
- Part 5 Certifications: includes the certifications to be provided;
- Part 6 Security, Financial and Other Requirements: includes specific requirements that must be addressed by bidders; and
- Part 7 Resulting Contract Clauses: includes the clauses and conditions that will apply to any resulting contract.

The Annexes include the Statement of Work, the Basis of Payment, the Federal Contractors Program for Employment Equity - Certification, the Insurance Requirements, Evaluation and any other annexes.

1.2 Summary

The Department of National Defence (DND), Canadian Forces Base Borden (CFB Borden) requires food catering services for their Cadet Training Operation at the Blackdown Cadet Training Centre in Borden, ON for 2 Firm Years with 3, 1-Year Options. The Cadet Training Camp hosts approximately 3,000 Cadets, Officers and other DND personnel each year. The camp runs each year in the summer from approximately June 15 – September 2.

The requirement consists of the preparation and dispersement of Breakfast, Lunch, Supper, Late Meals and Dispersed Meals in accordance with all the requirements in Annex A, Statement of Work. The Contractor is required to use DND's Blackdown facility for the food service operation. Further information can be obtained in the Site Visit.

Cadets and staff at CTC Blackdown undergo rigorous and challenging physical training, commencing at 06 00 hours daily, ending with recreational sports at 20 00 hours. Additionally, cadets will be involved in overnight training at locations separate from Blackdown that will require dispersed meals. To maintain level of activities, the objective of the Food Services Team is to provide them with high quality food, in sufficient quantity to sustain their energy level.

The requirement is subject to the provisions of the World Trade Organization Agreement on Government Procurement (WTO-AGP), the North American Free Trade Agreement (NAFTA), and the Agreement on Internal Trade (AIT).

A Performance Bond and a Labour and Material Payment Bond must be provided for 25 percent of the Contract Price within 15 calendar days after the date of contract award.

It is mandatory that the Bidder or a representative of the Bidder visit the work site. Arrangements have been made for the site visit to be held at CTC Blackdown, 51 Blackdown Road, CFB Borden, Borden, ON, on April 20, 2016. The site visit will begin at 11:00 AM EST, in Building BP83, Room 111.

Bidders must communicate with the Contracting Authority no later than April 19, 2016 at 5:00 PM to confirm attendance and provide the name(s) of the person(s) who will attend.

The Federal Contractors Program (FCP) for employment equity applies to this procurement; see Part 5 - Certifications, Part 7 - Resulting Contract Clauses and the annex titled *Federal Contractors Program for Employment Equity - Certification.*

1.3 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 from receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

PART 2 - BIDDER INSTRUCTIONS

2.1 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>) 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 (2015-07-03) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

Subsection 5.4 of 2003, Standard Instructions - Goods or Services - Competitive Requirements, is amended as follows:

Delete: 60 days
Insert: 90 days

2.2 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.

Due to the nature of the bid solicitation, bids transmitted by facsimile to PWGSC will not be accepted.

2.3 Former Public Servant

Contracts awarded to 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 awarded to FPSs, bidders must provide the information required below before contract award. If the answer to the questions and, as applicable the information required have not been received by the time the evaluation of bids is completed, Canada will inform the Bidder of a time frame within which to provide the information. Failure to comply with Canada's request and meet the requirement within the prescribed time frame will render the bid non-responsive.

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 FPSs 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 Adjustment Directive

Is the Bidder a FPS who received a lump sum payment pursuant to the terms of the Work Force Adjustment Directive? **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 adjustment 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 Applicable Taxes.

2.4 Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than 10 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.

2.5 Applicable Laws

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

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.

2.6 Mandatory Site Visit

It is mandatory that the Bidder or a representative of the Bidder visit the work site. Arrangements have been made for the site visit to be held at CTC Blackdown, 51 Blackdown Road, CFB Borden, Borden, ON, on April 20, 2016. The site visit will begin at 11:00 AM EST, in Building BP83, Room 111.

Bidders must communicate with the Contracting Authority no later than April 19, 2016 at 5:00 PM to confirm attendance and provide the name(s) of the person(s) who will attend. Bidders will be required to sign an attendance sheet. Bidders should confirm in their bid that they have attended the site visit. Bidders who do not attend the mandatory site visit or do not send a representative will not be given an alternative appointment and their bid will be declared non-responsive. Any clarifications or changes to the bid solicitation resulting from the site visit will be included as an amendment to the bid solicitation

PART 3 - BID PREPARATION INSTRUCTIONS

3.1 Bid Preparation Instructions

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

Section I: Technical Bid (3 hard copies)

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://withthwww.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.

The technical bid should address clearly and in sufficient depth the points that are subject to the evaluation criteria against which the bid will be evaluated. Simply repeating the statement contained in the bid solicitation is not sufficient. In order to facilitate the evaluation of the bid, Canada requests that Bidders address and present topics in the order of the evaluation criteria under the same headings. To avoid duplication, Bidders may refer to different sections of their bids by identifying the specific paragraph and page number where the subject topic has already been addressed.

Section II: Financial Bid

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

3.1.2 Exchange Rate Fluctuation
C3011T (2013-11-06), Exchange Rate Fluctuation

Section III: Certifications

Bidders must submit the certifications required under Part 5.

PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

4.1 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.

4.1.1 Technical Evaluation

Mandatory and point rated technical evaluation criteria are included in Annex E.

4.1.2 Financial Evaluation

- 1. Bidders must submit pricing in accordance with Annex B, Basis of Payment, with their bid at bid closing;
- 2. The Total Evaluated Price will be the sum of the Extended Prices calculated by multiplying the Estimated Meals by the Firm Unit Price for Items 1, Dining Room Meals and Item 2, Dispersed Meals for the Firm and Option Years.
- 3. *SACC Manual* Clause A0220T (2014-06-26), Evaluation of Price

4.2 Basis of Selection – Highest Combined Rating of Technical Merit and Price

- 1. To be declared responsive, a bid must:
 - a. comply with all the requirements of the bid solicitation; and
 - b. meet all mandatory criteria; and
 - c. obtain the required minimum of 72 points overall for the technical evaluation criteria which are subject to point rating.

The rating is performed on a scale of 144 points.

- 2. Bids not meeting (a) or (b) or (c) will be declared non-responsive.
- 3. The selection will be based on the highest responsive combined rating of technical merit and price. The ratio will be 60% for the technical merit and 40% for the price.
- 4. To establish the technical merit score, the overall technical score for each responsive bid will be determined as follows: total number of points obtained / maximum number of points available multiplied by the ratio of 60%.
- 5. To establish the pricing score, each responsive bid will be prorated against the lowest evaluated price and the ratio of 40%.

6. For each responsive bid, the technical merit score and the pricing score will be added to determine its combined rating.
7. Neither the responsive bid obtaining the highest technical score nor the one with the lowest evaluated price will necessarily be accepted. The responsive bid with the highest combined rating of technical merit and price will be recommended for award of a contract.

The table below illustrates an example where all three bids are responsive and the selection of the contractor is determined by a 60/40 ratio of technical merit and price, respectively. The total available points equals 135 and the lowest evaluated price is \$45,000 (45).

Basis of Selection - Highest Combined Rating Technical Merit (60%) and Price (40%)

		Bidder 1	Bidder 2	Bidder 3
Overall Technical Score		115/135	89/135	92/135
Bid Evaluated Price		\$55,000.00	\$50,000.00	\$45,000.00
Calculations	Technical Merit Score	$115/135 \times 60 = 51.11$	$89/135 \times 60 = 39.56$	$92/135 \times 60 = 40.89$
	Pricing Score	$45/55 \times 40 = 32.73$	$45/50 \times 40 = 36.00$	$45/45 \times 40 = 40.00$
Combined Rating		83.84	75.56	80.89
Overall Rating		1 st	3 rd	2 nd

PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION

Bidders must provide the required certifications and additional 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 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 will render the bid non-responsive or constitute a default under the Contract.

5.1 Certifications Required with the Bid

Bidders must submit the following duly completed certifications as part of their bid.

5.1.1 Declaration of Convicted Offences

As applicable, pursuant to subsection Declaration of Convicted Offences of section 01 of the Standard Instructions, the Bidder must provide with its bid, a completed Declaration Form (<http://withthwww.tpsgc-pwgsc.gc.ca/ci-if/formulaire-form-eng.html>), to be given further consideration in the procurement process.

5.2 Certifications Precedent to Contract Award and Additional Information

The certifications and additional information listed below should be submitted with the bid but may be submitted afterwards. If any of these required certifications or additional information 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 provide the certifications or the additional information listed below within the time frame specified will render the bid non-responsive.

5.2.1 Integrity Provisions – List of Names

Bidders who are incorporated, including those bidding as a joint venture, must provide a complete list of names of all individuals who are currently directors of the Bidder.

Bidders bidding as sole proprietorship, as well as those bidding as a joint venture, must provide the name of the owner(s).

Bidders bidding as societies, firms or partnerships do not need to provide lists of names.

5.2.2 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://withthwww.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.

Canada will also have the right to terminate the Contract for default if a Contractor, or any member of the Contractor if the Contractor is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list during the period of the Contract.

The Bidder must provide the Contracting Authority with a completed annex Federal Contractors Program for Employment Equity - Certification, before contract award. If the Bidder is a Joint Venture, the Bidder must provide the Contracting Authority with a completed annex Federal Contractors Program for Employment Equity - Certification, for each member of the Joint Venture.

5.2.3 Additional Certifications Precedent to Contract Award

5.2.3.2 Status and Availability of Resources

SACC Manual clause A3005T (2010-08-16) Status and Availability of Resources

5.2.3.4 Education and Experience

5.2.3.4.1 *SACC Manual* clause A3010T (2010-08-16) Education and Experience

PART 6 - RESULTING CONTRACT CLAUSES

The following clauses and conditions apply to and form part of any contract resulting from the bid solicitation.

6.1 Statement of Work

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

6.2 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>) issued by Public Works and Government Services Canada.

6.2.1 General Conditions

2035 (2015-07-03), General Conditions – Higher Complexity - Services, apply to and form part of the Contract.

6.3 Security Requirements

6.3.1 There is no security requirement applicable to this Contract.

6.4 Term of Contract

6.4.1 Period of the Contract

The period of the Contract is from _____ to _____ inclusive. *(to be completed at contract award)*

6.4.2 Option to Extend the Contract

The Contractor grants to Canada the irrevocable option to extend the term of the Contract by up to three (3) additional one (1) year periods under the same conditions. The Contractor agrees that, during the extended period of the Contract, it will be paid in accordance with the applicable provisions as set out in the Basis of Payment.

Canada may exercise this option at any time by sending a written notice to the Contractor at least 15 calendar days before the expiry date of the Contract. The option may only be exercised by the Contracting Authority, and will be evidenced for administrative purposes only, through a contract amendment.

6.5 Authorities

6.5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Jeff Schmidt
Title: Supply Specialist

Public Works and Government Services Canada**Acquisitions Branch****Address: 33 City Centre Dr****Mississauga, ON L5B 2N5**

Telephone: 905-615-2058

Facsimile: 905-615-2060

E-mail address: jeff.schmidt@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.

6.5.2 Project Authority

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.

6.5.3 Contractor's Representative (to be completed by the Bidder)

Name: _____

Title: _____

Organization: _____

Address: _____

Telephone: ____-____-_____

Facsimile: ____-____-_____

E-mail address: _____

6.6 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.

6.7 Payment**6.7.1 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, B-1 and B-2 , to a limitation of expenditure of \$_____. Customs duties are included and Applicable Taxes are extra.

6.7.2 Limitation of Expenditure

6.7.2.1 Canada's total liability to the Contractor under the Contract must not exceed \$_____ . Customs duties are included and Applicable Taxes are extra.

6.7.2.2 No increase in the total liability of Canada or in the price of the Work resulting from any design changes, modifications or interpretations of the Work, will be authorized or paid to the Contractor unless these design changes, modifications or interpretations have been approved, in writing, by the Contracting Authority before their incorporation into the Work. The Contractor must not perform any work or provide any service that would result in Canada's total liability being exceeded before obtaining the written approval of the Contracting Authority. The Contractor must notify the Contracting Authority in writing as to the adequacy of this sum:

- a. when it is 75 percent committed, or
- b. four (4) months before the contract expiry date, or
- c. as soon as the Contractor considers that the contract funds provided are inadequate for the completion of the Work,
whichever comes first.

6.7.2.3 If the notification is for inadequate contract funds, the Contractor must provide to the Contracting Authority a written estimate for the additional funds required. Provision of such information by the Contractor does not increase Canada's liability.

6.7.3 T1204 - Direct Request by Customer Department

SACC Manual Clause A9117C (2007-11-30) T1204 - Direct Request by Customer Department

6.7.4 Monthly Payment

SACC Manual Clause H1008C (2008-05-12), Monthly Payment

6.8 Invoicing Instructions

6.8.1 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.

Each invoice must be supported by:

- a. a copy of the release document and any other documents as specified in the Contract;
- b. number of diners and meals served during the period claimed;

6.8.2 The original and one (1) copy must be forwarded to the address shown on page 1 of the Contract for certification and payment.

6.8.3 One (1) copy must be forwarded to the Contracting Authority identified under the section entitled "Authorities" of the Contract.

6.9 Certifications

6.9.1 Compliance

The continuous compliance with the certifications provided by the Contractor in its bid and the ongoing cooperation in providing additional 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 additional 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.

6.9.2 Federal Contractors Program for Employment Equity - Default by the Contractor

The Contractor understands and agrees that, when an Agreement to Implement Employment Equity (AIEE) exists between the Contractor and Employment and Social Development Canada (ESDC)-Labour, the AIEE must remain valid during the entire period of the Contract. If the AIEE becomes invalid, the name of the Contractor will be added to the "FCP Limited Eligibility to Bid" list. The imposition of such a sanction by ESDC will constitute the Contractor in default as per the terms of the Contract.

6.10 Applicable Laws

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

6.11 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 2035 (2015-07-03), General Conditions – Higher Complexity - Services;
- (c) Annex A, Statement of Work;
- (d) Annex B, Basis of Payment;
- (e) Annex C, Insurance Requirements;
- (f) the Contractor's bid dated _____.

6.12 Defence Contract

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

6.13 SACC Manual Clauses

SACC Manual clause A7017C (2008-05-12) Replacement of Specific Individuals
SACC Manual clause A9062C (2011-05-16) Site Regulations
SACC Manual clause B6802C (2007-11-30) Government Property
SACC Manual clause A0075C (2014-11-27) Ontario Labour Legislation - Contract

6.14 Insurance Requirements

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.

6.15 Performance Bond

In order to ensure that funds will be available to complete the Work in accordance with the conditions of the Contract, the Contractor must, within 15 calendar days after the date of contract award, provide to the Contracting Authority a duly executed performance bond form [PWGSC-TPSGC 505](#). The performance bond must be 25 percent of the Contract Price and must be accepted as security by one of the bonding companies listed in [Treasury Board Contracting Policy, Appendix L, Acceptable Bonding Companies](#).

If Canada does not receive the performance bond within the specified period, Canada may terminate the Contract for default pursuant to the default provision of the Contract.

6.16 Labour and Material Payment Bond

1. In order to provide funds for labour, services and material, the Contractor must, within 15 calendar days after the date of contract award, provide to the Contracting Authority a duly executed labour and material payment bond form [PWGSC-TPSGC 506](#). The labour and material bond must be 25 percent of the Contract Price and must be accepted as security by one of the bonding companies listed in [Treasury Board Contracting Policy, Appendix L, Acceptable Bonding Companies](#).
2. The Contractor must post a copy of the bond in a plainly visible place where any of the Work is performed.
3. If Canada does not receive the required bond within the specified period, Canada may terminate the Contract for default pursuant to the default provision of the Contract.

ANNEX A

STATEMENT OF WORK

BLACKDOWN CADET TRAINING CENTRE FOOD CATERING SERVICES

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SECTION 1 - INTRODUCTION

1.1 Definitions

The following definitions apply to the content of this statement of work (SOW):

a. CAFETERIA SERVICE - a method of serving food wherein:

- i. The diners collect their meals at the serving counter;
- ii. Tables are set with necessary condiments and accessories (salt & pepper shakers, sugar dispenser and napkin dispenser) but not with cutlery, crockery, or glassware; and
- iii. The diners return their cutlery, crockery, glassware, and leftovers to a specified area;

b. TRAINING CENTRE COMMANDING OFFICER (CO) - The Officer appointed to Command the training centre;+

c. TRAINING CENTRE AUTHORITY / MANAGER - The Commanding Officer of Blackdown CTC will coordinate & administer the contract;

d. CONTRACTING AUTHORITY (CA) – Director Public Work and Government Services (DPWGS) is the contracting authority for this contract:

e. PROCUREMENT AUTHORITY (Proc Auth) - The Procurement Authority (Proc Auth) contract is the Commanding Officer (CO) of Blackdown Cadet Training Centre. The Proc Auth monitors the contract to ensure:

- i. The avoidance of additional costs, unnecessary delays or negative impacts on other projects or activities;
- ii. Approval for additional funding when required'
- iii. The Crown is getting value for money; and
- iv. The Crown's obligations to the contractor are also being met.

f. TRAINING CENTRE FOOD SERVICES OFFICER (C Food Svc O) / PERFORMANCE MONITOR (PM) - The Officer or Non Commissioned Member appointed by the CO to liaise with the Contractor. The Performance Monitor (PM) is the individual charged with the responsibility of overseeing the food services contract on a day-to-day basis on behalf of the PA. This individual is the Blackdown CTC Food Services Officer, who is on-site for the duration of the contract. The PM is responsible for providing the contractor with the daily meal forecast and liaising with the contractor regarding the day-to-day administration of the contract

g. TRAINING CENTRE FOOD SERVICES NCM's (C Food Svc NCM) – Snr NCM's appointed by the CO to assist the Food Svc O;

h. CONTRACTOR - The Corporation with which a contract has been entered into;

-
- i. **CONTRACTOR'S STAFF** - The employees of the contractor engaged to perform the work;
 - j. **DND** - Department of National Defense;
 - k. **DINER STRENGTH** - The total number of personnel entitled to receive meals at Crown expense;
 - l. **DISPERSED MEALS** - Hot or cold meals, provided in the form of individual or bulk box lunches, or in bulk insulated containers for consumption away from dining facilities;
 - m. **ESTABLISHMENT** - Base, Training Centre, Unit or other organization where work is performed;
 - n. **FOOD SERVICES CONTRACT IN DND FACILITIES** - The provision of meals where the contractor provides food and non-food supplies, food services staff, and managerial services using DND facilities and equipment;
 - o. **PERFORMANCE INCIDENT REPORT** - Form indicating deficiencies in the performance of the Contractor to meet contractual obligations.
 - p. **FOOD SERVICES CONTRACT INCIDENT REGISTER** - A register in which reports raised by the Training Centre Food Services Representative or the Contract Supervisor documenting the Contractor's deficiencies are recorded along with confirmation that satisfactory corrective measures were taken by the Contractor within 48 hours of the incident;
 - q. **MEALS READY TO EAT (MRE)** - Non-perishable meals to be prepared/ reheated by the user. MRE's are provided by DND and when used, reduce the number of meals to be provided by the Contractor;
 - r. **MEAL DAY** - Three meals provided to one authorized person for 24-hour period;
 - s. **SELF-SERVE** - A style of service where diners are free to select the variety and portions of food they wish from a range of food products available from the menu for a particular meal;
 - t. **SUPPORT BASE** - The Base (through PWGSC), which provides logistical support to the Cadet Training Centre.
 - u. **TECHNICAL ADVISOR / SUBJECT MATTER EXPERT (SME)** - The Central Region Contracts Officer or his/her representative who oversees the technical aspects of the Contract on behalf of the Contract Manager; The SME is responsible for providing advice to the PA and his/her staff to ensure that the request for contract contains all the necessary information (SOW, terms and conditions, etc) to meet the project's needs. The SME or his or her representative may also be called upon to act as Technical Authority (TA) for the contract. As such, the SME is responsible for ensuring that the requirements of the SOW are followed and for providing specialist advice and assistance to the contractor and the PA. The SME in the role of TA is also responsible for making periodic visits to the site of the contract. **As the Region Contracts Officer, he/she is the liaison between PWGSC and the contract and therefore all amendments to include menu changes, numbers, will be forwarded to them to initiate the required amendments and requisitions.**
 - v. **FORECASTED MEALS** - This is a projected number given to the Contractor and **WILL NOT** be considered as the final figure used. Forecasted meals will be provided using Form located in Section 14, Daily Meal Forecast.

w. FORECASTED NUMBERS - this is a daily meal forecast including dispersed meals requirement submitted twenty-four (24) hours in advance. This is a forecast only and must not be taken as a certified document, but will form a minimum number of meals for the following day.

1.2 Background

For over twenty years, a contract caterer using DND facilities has provided Food Services Support to Blackdown CTC.

1.3 Purpose

The purpose of this Statement of Work is to describe the tasks and activities that must be provided by the Contractor to fulfill its obligations under the Contract in providing food and food services for Blackdown CTC during the Period of the Contract: This will include three phases of feeding: (1) Cadet Training Centre's pre-camp requirements; (2) Cadet Training Centre's main camp requirements; and (3) the Cadet Training Centre's ramp down requirements.

1.4 Food Service Objectives

Cadets and staff at Blackdown CTC undergo rigorous and challenging physical training, commencing at 0600 hours daily, ending with recreational sports at 2000 hours. Additionally, cadets will be involved in overnight training at locations separate from Blackdown CTC that will require dispersed meals. To maintain level of activities, the objective of the Food Services Team is to provide them with high quality food, in sufficient quantity to sustain their energy level.

1.5 Expectations

Blackdown CTC food services provider must satisfy the following expectations:

Focus on the customer, with the main customer being cadets age 12-18 years of age and adult staff consisting of approximately 495 personnel;

- b. Be prepared for short notice changes to the forecasted feeding plan - mainly in response to weather warnings; and
- c. Food service staff must be confident, competent, and be prepared to associate with youth.

1.6 Description of Blackdown CTC and its Food Services

The Food Services support requirements for Blackdown Cadet Training Centre are set out in the following Table of Work Requirements and its APPENDICES.

1.7 Facilities

The kitchen/dining facility at Blackdown CTC consists of one permanent heated and air conditioned building housing the kitchen and other services. The dining room servery area is a covered enclosed structure which includes the kitchen. The kitchen can be locked for security and floor plans will be provided at the Mandatory Site Visit.

1.8 Use of Kitchen Facilities by a Contractor

The contractor must not use any DND provided facility or equipment in support of any activity other than those sanctioned by the DND Project Authority. The contractor is to immediately advise DND of any problems with the facility or equipment for which DND is responsible (e.g. heat, electricity, plumbing,

Solicitation No. - N° de l'invitation

W3935-15SS07/A

Client Ref. No. - N° de réf. du client

W3935-15SS07

Amd. No. - N° de la modif.

File No. - N° du dossier

TOR-5-38204

Buyer ID - Id de l'acheteur

tor031

CCC No./N° CCC - FMS No./N° VME

sewage, pest control, garbage disposal). DND will provide and maintain the existing kitchen and dining room complex to the extent that they now exist. DND will maintain all grounds in the vicinity of these structures.

SECTION 2 – BLACKDOWN FOOD SERVICES PERFORMANCE RATING ELEMENTS

(Refer to Annex B-2, Basis of Payment)

SECTION 3 – SCOPE OF WORK

3.1 Key Personnel

The Contractor must provide the following on site personnel for the duration of the contract:

- i. An experienced Resident Manager; The Food Services Manager must have a diploma or degree in food services management from a recognized educational institution and four (4) years recent experience in managing multifaceted, high volume food services operations; or 10 years recent experience in the management of multifaceted, high volume food services operations. The Food Service Manager must also have basic computer skills in using computer programs i.e. office suite to include word, excel and email;
- ii. An experienced Executive Chef (Production Manager); The Executive Chef (Production Manager) must have undergone apprenticeship cook training, hold recognized Chef papers (e.g., college diploma or provincial or federal certification), and have five years of recent experience in a multifaceted, high-volume food services operation;
- iii. The Kitchen or Production Supervisor(s) must have undergone apprenticeship cook training, hold recognized Red Seal papers, and have at least five (5) years recent management experience in managing multifaceted, high-volume food services operations;
- iii. Experienced and qualified Cooks to supervise each one of the shifts including the night shift and the Shift Supervisors including night shift must have undergone apprenticeship cook training, hold recognized Red Seal papers, and have at least five (5) years in shift supervising;
- iv. An experienced Dining Room Supervisor. Dining room Supervisor who has undergone training in managing a dining room or five (5) years recent management experience;
- v. All 1st cooks must have undergone apprenticeship cook training and have achieved journeyman status;
- vi. The forgoing personnel will supervise the Contractor's staff and, with the exceptions of the Shift Supervisors and the Dining Room Supervisor, **WILL NOT** engage in actual meal production and service, without prior approval of the Training Centre's Food Services Officer. As well the Dining Room Supervisor **MUST** remain in the Dining Room at all times during meal hours.

3.2 Provision of Personnel

The Contractor must ensure the provision of sufficient qualified management and non-management personnel to efficiently operate the Food Services contract. All employees of said contractor **MUST** present a Police Record Check (PRC) for employee's 18 yrs. and older to comply with NDHQ and National Cadet and Junior Canadian Rangers Support Group directives. All associated costs are the responsibility of the contractor.

3.3 Orientation and In-House Training

The Contractor must provide orientation training to all their employees prior to the meal service start date. Training is to include safety and sanitation, workplace hazardous information, fire prevention, proper food handling, presentation and serving of food in accordance with Section 7, Standard Meal Entitlement Pattern.

3.4 Catering

Officers and NCM's Messes will hold Wednesday Supper BBQ's. Numbers will be provided 48 hrs in advance to the contractor. Menu must conform to Bar-B-Q menu set out in Section 4.7 of Annex A. This will replace the normal supper for those individuals who attend.

3.5 Meal Hours

3.5.1 The regular meal hours for the Training Centre during the peak period while all the Cadets are in will be as follows:

Monday to Saturday	
Breakfast	0600-0830 hrs
Lunch	1130-1330 hrs
Dinner	1630-1830 hrs

Sunday	
Breakfast	0730-1000 hrs
Lunch	1130-1330 hrs
Dinner	1630-1830 hrs

3.5.2 Exceptions to the above are as follows (feeding requirements associated with these exceptions will be provided to the Contractor with a minimum of a 24 hour notice:

- 1) Intake days where serving hours will be extended as and if required;
- 2) Training days where meal hours may need to be extended on a last minute notice;
- 3) Departure days where breakfast may be served earlier; and
- 4) Meal hours may be shortened during pre-camp and camp close-up at the discretion of the Contract Manager.

3.5.3 Meal service schedule as listed is to be met at least 95% of the time. A major delay (more than 15 minutes) in the commencement of meal service will only be tolerated when it results from circumstances beyond the control of the Contractor. Minor delays (less than 10 minutes) must occur on no more than 3 occasions throughout each seven-day period. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.

3.5.4 Rates of service must be met 95% of the time for peak periods and 100% of the time outside of peak periods. Minimum rates of service are: each diner is served within ten minutes of accessing the dining room during peak diner flow periods and within five minutes outside of peak periods. Where meal service includes items cooked to order, diners should not wait longer than five minutes between arriving at the service counter and receiving their meal order. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.

3.5.5 Contingency Feeding - The Contractor must ensure the continuation of feeding, without fail, after-hours or in alternate locations in the case of emergencies. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.

3.6 Inventory

- 3.6.1 The Contractor must purchase and hold at its own expense, in its own name and in an appropriate manner, the inventory of **food, beverages and non-food supplies** as may be necessary and appropriate for the efficient operation of the food services. This includes such things as packaging materials for box lunches, paper plates etc for hot dispersed meals, cleaning and disinfecting agents and small equipment.
- 3.6.2 Stock-outs of food inventory items between two deliveries must not occur more than 5% of the time for any "menu sensitive" food item. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.
- 3.6.3 The Contractor must address and resolve issues of short shipments or inaccurate billings with its suppliers within three (3) working days to minimize the impact on meal production and to manage food expenditures. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.
- 3.6.3 Certain pieces of equipment require specific types of detergent as part of the maintenance service contract or for the proper operation of these items. This includes the flour scrubber and the Rational ovens. The Blackdown CTC Food Services Officer has the information on where those items can be purchased.

3.7 Medical Requirements

For health and safety reasons, the Contractor must exclude any employee from employment in a kitchen that may pose a health hazard to the cadets and staff (e.g. have a communicable disease). Costs and arrangements for medical examinations, including necessary medical procedures, are the responsibility of the Contractor.

All workers must be medically certified as being 100% free from contagious diseases that may cause food borne illnesses. Certificates must be provided to DND upon request.

3.8 Regulations

The Contractor must comply with all Blackdown CTC safety and sanitation regulations as per Section 13, Food Service Sanitation and Safety Specifications and Basic Equipment Cleaning Instructions and Schedule and the Food Safety Code of Practice (Restaurants Canada) for Canada's Foodservice Industry.

3.9 Contractor's Staff Meals

The Contractor's staff meals will not be consumed during Cadet scheduled meals hours. The Contractor is responsible for their staff meals at their own expense.

3.10 Use of DND Facilities and Equipment

The Contractor must sign for the equipment (Appendix 6 to Annex A – Equipment Listing) being turned over for use by the Contractor for the duration of the Contract prior to the first meal being served. Equipment instructions and operating manuals must be available to staff in the workplace 100% of the time. Safety guards and safety equipment must be used 100% of the time. The Contractor must be responsible to maintain all areas of the kitchen, services and dining areas of the kitchen, including walls, windows (inside only) and equipment in a clean and sanitary condition. The Contractor must promptly advise the Training Centre's Food Services Officer of any DND equipment malfunction, refrigeration failures, problems with heat, electricity, plumbing, sewage, garbage disposal, etc for which DND is

responsible. The Contractor must be responsible for transporting bagged garbage and items destined for recycling related to food services to the collection area(s) designated by the Training Centre's Food Services Officer. The Contractor must be responsible for the cleanliness and tidiness of their assigned work spaces and offices. DND will be responsible for the cleanliness of the staff change areas and staff washrooms.

3.11 Uniforms for Staff and Safety Equipment

The Contractor must provide all their employees with sufficient clean, appropriate uniforms, including head covering, to permit daily change. The Contractor is responsible for the laundering of their employee's uniforms. For hygiene and sanitation purposes, employees will not be allowed to travel to and from work in their working uniforms. Employees will change into clean uniforms on arrival. Personnel must also be provided with appropriate personal protective equipment including, and without limitation to, disposable gloves and aprons.

3.12 Return of DND Facilities and Equipment

The Contractor is responsible to return the premises and equipment to DND within 5 days after last meal in the kitchen, in the same condition and cleanliness as when they became the Contractor's responsibility. The Contractor will not be responsible for changes in conditions and quantities of equipment or buildings resulting from normal and reasonable wear and tear or through occurrences beyond the Contractor's control. The Contractor must reimburse DND at the expiration of the Contract for losses, shortages, or damages to equipment except as noted in the proceeding sentence. In particular, the Contractor must be financially responsible for any tableware deficiencies considered by the Training Centre's Commanding Officer to be attributed to his/her actions or negligence. The Contractor must perform an inventory check of all DND supplied equipment with the Camp Food Services Officer or DA Holder. The deficiencies must be recorded, recovery action taken, and a written release against further inventory shortages given prior to the Contractor's departure.

3.13 Telecommunications

The Contractor must be responsible for all costs related to telecommunication costs (e.g. phones, long distance calls) associated with the operation of the food services, or incurred by its personnel.

3.14 Chemical and Soap Products

The Contractor must use the same brand of chemical and soap as the readily installed dispensers attached to the equipment. The Blackdown CTC Food Services Officer has the information on where those items can be purchased.

3.15 Recipes

The Contractor must adhere to Food Industry standard recipes (i.e., Food for 50, Joy of Cooking, The Professional Chef) and Contractor recipes.

SECTION 4 – TYPES OF MEALS AND SERVICES AND THREE-WEEK CYCLE MENUS

Types of Meal Services

4.1 Dining Room Meal Services

The enclosed three-week cycle menu specifies the items to be made available at each meal for a given day. The cycle menu is based on the following menu and meal pattern:

4.1.1 Breakfast

1. Three types of Fresh Fruit and one Fruit Salad plus three types of Fruit and Vegetable juice 100% pure. (alternating daily)
2. Cereal, choice of one cooked instant individual and choice of six ready-to-eat individual packs, half being sweet cereals (e.g., Froot Loops, Sugar Pops, Frosted Flakes, etc.).
3. Eggs any style and one breakfast entree (e.g., pancakes, French toast, Waffles) with syrup.
4. One kind of breakfast meat (Bacon, Ham or Sausages) and one cold meat or meat spread and two kinds of individual processed cheese.
5. Two kinds of starch (e.g. baked beans, fried potatoes).
6. Two freshly baked products (muffins or Danish).
7. Three types of bread loaves (one must be white and one whole grain) plus two types of commercial bread e.g. bagels, English muffins, etc.
8. Three types of hot beverages and two types of cold beverages including four varieties of fruit drink and three dairy – one being a non-dairy beverage. (Hot Chocolate is a premixed liquid brand named “VITALITY”)
9. Two varieties of cheese and four varieties of fruit flavoured yoghurt.
10. Condiments: As per paragraph 3 below.

4.1.2 Lunch

1. Soup served with croutons, crackers, Melba toast and bread sticks.
2. One freshly prepared hot main protein dish using proper cooking techniques (i.e. grilled product to be grilled, stir fried items to be stir-fried not baked in the oven) with their appropriate condiments.
3. One pasta dish with two varieties of sauces one of which contains a source of protein, one sauce being a meatless choice.
4. One variety of the following dishes (e.g. tacos, pizza, burritos, bratwurst, chicken burger etc.) as per cycle menu.
5. A choice of three cold sandwiches as per Sandwich Menu Pattern below.
6. One starch choice (two if one is fried).

7. One hot vegetable.
8. Selection of salads as per Menu Pattern below:
9. Selection of dessert items as per the Daily Menu Pattern below. Ice Cream is to be a compliment "NOT" a choice.
10. Four varieties of fruit one of which could be a canned fruit.
11. Bread or rolls, two types 1 commercial and three loaves (white, whole wheat, whole grains, etc).
12. Three type of hot beverages and three type of cold beverages including four varieties of fruit drink, three varieties of Fruit and Vegetable juice (100%), and three dairy – one being a non-dairy beverage. (Hot Chocolate is a premixed liquid brand named "**VITALITY** ")
13. Condiments as per paragraph 3 below.

4.1.3 Dinner

1. Two freshly prepared hot protein dishes using proper cooking techniques (i.e. grilled product to be grilled, stir fried items to be stir fried not baked in the oven) and their appropriate accompaniments - at least one is to be solid meat, fish or poultry (e.g. roast, cutlet, steak, chop and fillet). Chicken Cordon Blue, Kiev or Parmesan will be real breast of chicken "**NOT**" minced
2. Vegetarian protein dish.
3. One starch choice (two if one is fried).
4. One cooked vegetable.
5. Selection of salad as per the Salad Bar Menu Pattern below.
6. Selection of dessert items as per the Daily Menu Pattern below. Ice Cream is to be a compliment "NOT" a choice.
7. Bread or rolls (three varieties).
8. Three type of hot beverages and three types of cold beverages including four varieties of fruit drink, three varieties of fruit and vegetable juice (100%), and three dairy – one being a non-dairy beverage. (Hot Chocolate is a premixed liquid brand named "**VITALITY** ")
9. Condiments as per paragraph 3 below.

NOTE 1: As it is a known fact that all customers do not take their full entitlement, those customers desiring seconds will be accommodated without extra charge to the DND.

NOTE 2: Vegetarian consumption pattern may be somewhat different than the above in numbers of item selected.

4.2 Salad Bar

In addition to the items specified in the cycle menu, the Contractor is to make available a selection of salad and like items on a self-serve salad bar at lunch and supper in accordance with the following

Salad Bar Menu Pattern:

- a. Cold meat: Vary mixture from meal to meal. Choices may include an assortment of beef, pork, chicken pieces, salami, mock chicken, bologna, pickle and pimento loaf, fish, boiled eggs, etc. (three choices available at each lunch and dinner meal).
- b. Coleslaw: vary mixture from meal to meal by changing ingredients added to cabbage such as raisins, apples, carrots, etc.
- c. Green salad: Variety mixture from meal to meal. Ingredients may include lettuce, fresh spinach, sliced radishes, onion rings, sliced cucumber, tomato wedges, diced green peppers, etc. Salad dressing must be served separately.
- b. Pre- mixed salad: Caesar, Greek etc.
- c. Pasta Salad: One choice of pasta salad, varying at every meal.
- e. Vegetables: Radishes, green onions, celery sticks, carrot sticks, turnip sticks, sliced cucumber, tomato wedges, mushroom, sliced zucchini, or chilled canned tomatoes (in dessert bowls) etc. Four selections are to be available per meal.
- f. Starch or bean salad: one available per meal.
- g. Pickles: assorted pickles, olives and pickled beets. Minimum: three types per meal.
- h. Cheeses: Two types per meal, one hard one soft, (including breakfast) varying from day to day. **Note:** Cheese in cooked dishes including cheeseburger does not constitute a cheese choice.
- l. Salad dressing: five popular choices and five low calorie dressings.
- j. Crackers: three types per meal (e.g. - Soda crackers, Melba toast, Ritz, bread sticks or other popular commercial biscuits).

4.3 Condiments

All meals, including dispersed meals, will include the following condiments: relishes, ketchup, mustard, mayonnaise, horse-radish, HP sauce, A-1 sauce, 57 sauce, fruit sauce, chutney, Worcestershire sauce, Tabasco sauce, a variety of hot sauces to enhance the dining experience of Blackdown's cultural diversity example: Asian, Jamaican, East Indian etc. strawberry and raspberry jams individual, apple jelly individual, honey individual, peanut butter individual, marmalade individual, butter, margarine, mayonnaise, cottage cheese, cream cheese individual, cheese spread individual, etc. will be available.

4.4 Dispersed Hot Meals

The enclosed three-week dispersed hot meal cycle menu has been designed to utilize, wherever possible, those items from the dining room meal service menu, which travel well and hold their temperature for reasonable periods of time. The following pattern specifies the composition of a hot dispersed meal:

1. Main course.
2. Potatoes or alternative.
3. Vegetable.
4. Tossed salad, coleslaw or assorted raw vegetables.
5. Fresh fruit.
6. One baked dessert.
7. Bread or rolls and butter or margarine.
8. Appropriate condiments.
9. Two beverages.

Note:

1. Portion sizes for main course and starch choice must be **10%** greater for dispersed meals than for regular meals.
2. Contractor must provide plastic knife, fork and spoon, "CHINET" type plates, paper cups and napkins.
3. Cleaning and sanitizing of all inserts/pots and the insulated containers used in the provision of the hot meals and snacks is the responsibility of the Contractor.
4. All hot dispersed meals must be accompanied by a card indicating the amount per serving (e.g., pork chop - two; boiled potatoes - two pieces; cookies - three). These cards are to be given to each Company representative through the Meals on Wheels Staff.
5. Holding temperatures at the time of pick-up must comply with the Food Safety Code of Practice for Canada's Foodservices Industry 100% of the time. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.
6. Requested meals must be available at the required pick-up time 100% of the time when provided with 24 hours notice or 95% of the time when provided with less than 24 hours notice.

4.5 Box Lunches

The enclosed three-week box lunch cycle menu is based on the following pattern:

- a. One sandwich of sliced solid meat and one sandwich with a mixed filling or a cold plate containing solid meat and two rolls.

Note: a variety of fresh bread products are to be used.

- b. Side salad or assorted raw vegetables.
- c. Condiments appropriate for sandwiches and salad.
- d. Fresh or canned fruit.
- e. One baked dessert.
- f. Two beverages.

Note:

1. The right quantity of meals must be available at the required pick-up time 100% of the time when provided with 24 hours notice or 95% of the time when provided less than 24 hours notice. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.
2. Each boxed meal is to be time and date stamped in English and French with "Consumption must be within four hours unless refrigerated" and "Doit être consommé dans les quatre heures, sauf si réfrigéré". This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.
3. All box lunch items must be wrapped individually. Sandwiches will be kept separately in a steam table insert together with all other items. These inserts will in turn be placed inside an insulated food container and kept under refrigeration until pick-up. At pick-up time, the Contractor will place an ice pack inside the insulated food container. This will be determined by using the Performance Sheets identified in of Annex B-2 of Annex B, Basis of Payment.

4.6 Hot Evening Snack (Field Only)

- a. Hot chocolate, choice of cold beverage (Milk, white or chocolate, or sugarless fruit drinks with vitamin C added)
- b. Soup, Soda crackers
- c. Bread, spreads (peanut butter, caramel, chocolate, cheese spreads, jams etc)
- d. Fresh fruit (apples, oranges, bananas, pears etc.)
- e. Pastries (assorted baked e.g. pies, squares, cakes)

4.7 Company and Group Bar-B-Q

Will consist of the following and will replace the meal in the kitchen:

- a. **Precooked** Hot Dogs and Hamburgers, cold with buns (1 of each);
- b. Macaroni and Potato Salad;
- c. Relish, mustard, ketchup, HP sauce, salt and pepper (Individual);
- d. Sliced Tomatoes, Chopped Onions and Sliced Cheese;
- e. Potato Chips;

- f. Dessert (proper baked dessert);
- g. Beverages cold bulk (2 types);
- h. Paper plates, paper cups, napkins, plastic knives, fork and spoons;
- i. BBQ tongs and Metal Serving Tray

4.8 Officer's Mess and WO and NCM's Mess Bar-B-Q

Will consist of the following and will replace the Wednesday supper meal in the kitchen:

1. Strip loin Steak (220 gr) (75%);
2. Chicken quarters precooked (275 g raw) (25%);
3. Baked Potatoes with sour cream;
4. Mixed Peas & Carrots;
5. Caesar Salad and coleslaw;
6. Sliced Tomatoes and Cucumbers;
7. Assorted Pickles and Cheese;
8. Assorted Baked Dessert;
9. Assorted Steak Sauce including Bar-B-Q Sauce;
10. Rolls and butter;
11. Fruit Drinks. (ind.)

4.9 Late Meal Supplement

A late meal supplement will be made available after the Sunset Parade Ceremony in the dining room and the Cadet Canteen for Staff Cadets and Cadets only consisting of the following items:

- a. Pizza ¼ of a 12 Inch or 1/6 of a 16 inch pizza
- b. French Fries Potatoes 125 gr
- c. Fruit Drinks 250 ml

NOTE: Plastic ware and paper ware are to be used and DND will provide.

4.10 Additional Food Compliance

- 4.10.1 The Contractor must ensure adequate quantities of each prepared item will be available from the first to the last diner 95% of the time.

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- 4.10.2 All meals must be in accordance with the approved menu and the Standard Meal Entitlement Pattern 100% of the time when 24 hours notification is provided and 95% of the time when less than 24 hours notification is provided.
- 4.10.3 The Contractor must ensure 95% compliance in the use of proper cooking techniques.
- 4.10.4 The Contractor must ensure that all changes to the daily menu have prior approval from the Blackdown Food Services Officer and that recipes used are available on request.
- 4.10.5 The Contractor must set in place a mechanism to identify unpopular menu items and to submit suggested alternatives of a similar quality and value to the Blackdown Food Services Officer for approval.
- 4.10.6 The Contractor must provide adequate food and meals 100% of the time to meet the specified religious beliefs of Blackdown personnel, as requested and authorized by the designated Blackdown Food Services Officer or Commanding Officer.

SECTION 5 – CYCLE MENUS

5.1 Main Kitchen

THREE WEEK CYCLE MENU - MAIN KITCHEN - BREAKFAST WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT	One Fresh Fruit Salad and three other types of Fruit including Citrus – Vary selection throughout the week and seasons. (Fresh implies that the food has not been processed or preserved in any way)						
JUICE [100%]	Two fruit [100% pure] and one Vegetable – Vary selection throughout the week						
CEREAL [IND]	Six ready-to-eat cereals – [to include three whole wheat and three sweetened] and one hot instant cereal.						
EGGS	Eggs any style including Scrambled and Hard Boiled						
BREAKFAST ENTREE	Pancake	French Toast	Eggo Waffles	Pancake	French Toast	Eggo Waffles	Pancake
BREAKFAST MEAT	Bacon One Cold Meat (Variety)	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)
STARCH	Baked Beans Hash Brown Potatoes	Baked Beans Risque Potatoes	Baked Beans Fried Potatoes	Baked Beans O'Brian Potatoes	Baked Beans Hash Brown Potatoes	Baked Beans Risque Potatoes	Baked Beans Fried Potatoes
CHEESE YOGURT	Two Varieties of Processed cheese, e.g. Sliced, Cream, Spread, etc Four varieties of ind. Fruit Yogurt including low fat						
BREAD PRODUCT	Two freshly Baked Products e.g. Muffins, Croissant, Danish, Cinnamon Buns, Naan Bread, etc Two type Bread Product e.g. Bagels and English Muffins Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Two type dairy e.g. Milk 2%, 1%, skim (No Chocolate Milk at Breakfast) Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc Two Varieties Non-Dairy Beverages non-dairy beverage e.g. Soy Milk						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc. Three varieties of Jam or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Plus Honey. Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.						

THREE WEEK CYCLE MENU - MAIN KITCHEN - LUNCH WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Baked 1/4 Chicken Italian Style	Grilled Pork Chop with Apple Sauce	Chicken Pot Pie with Gravy	Salisbury Steak Onion Gravy	Breaded Sole with Tartar Sauce Lemon Wedges	Sweet & Sour Meat Balls on Fettuccini Noodle	Weiner Schnitzel with Hunter Sauce
ENTRÉE # 2	Mexican Burger Wrap with Tomato and Basil Tortilla	Hot Beef Sandwich	Beef Burritos	Italian Sausages on Panini Bun	Chili Dog	Chicken Burger	Pizza Pockets
PASTA With Two Sauces	Penne with Cheese or Meat Sauce	Tuna Noodle or Vegetable Casserole	Lasagna Bolognaise or Cheese Lasagna	Rigatoni with Cheese or Meat Sauce	Linguini with White Clam or Tomato Sauce	Fettuccini with Tomato/Veg or Seafood Alfredo Sauce	Spaghetti with Marinara or Meat Sauce
STARCH CHOICE	Basmati Rice	Garlic Mashed Peeled Potatoes	Mexican Black Rice	Jumbo Chips	Cream Whipped Peeled Potatoes	Spiral Fried Potatoes	Spaetzle
VEGETABLE	Diced Butternut Squash	Baby Carrots	Whole Green Beans	Mexican Style Kernel Corn	Green Peas	Mixed Vegetable	Roasted Red Pepper
SALAD BAR	See Salad Bar Menu						
DESSERT	Iced Banana Cake Chocolate Chip Cookies Bread pudding with Raisin sauce Canned Pears Lime Jell-O	Strawberry Shortcake Date Square Chocolate Pudding Fruit Salad Raspberry Jell-O	Iced Chocolate Cake Peanut Butter Cookies, Fruit Trifle Peach Halves Pineapple Jell-O	Raisin Pie Iced Marble Cake Tapioca Pudding Sliced Pineapple Strawberry Jell-O	Carrot Cake with Cheese Icing Pecan Pie Vanilla Pudding Fruit Cocktail Lemon Jell-O	Blueberry Cheesecake Jellyed Donuts Apricot Cream Pudding Pear Halves Orange Jell-O	Nanaimo Bar Apple Turn-over Butterscotch Pudding Fruit Salad Cherry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls or Buns, Flat Bread, etc						
FRESH	Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.						

FRUITS	
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc. Three varieties of Jam or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Honey. Syrup, Butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Three type dairy e.g. Milk 2%, Skim, Chocolate 2%, Two Fruit and Vegetable Juice Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner
NOTE 2: A minimum of four varieties of Ice Cream must be available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice

THREE WEEK CYCLE MENU - MAIN KITCHEN - DINNER WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Jamaican Pot Roast with Melon Salsa	Veal Scaloppini with Marcella Sauce	Roast Leg of Pork with dressing & Gravy	Chinese Night (sweet & Sour Sparerib, Chicken Balls, Chow Mein and Egg rolls)	Charbroiled Pork Chop with Mushroom sauce	BBQ Chicken	Oven Glazed Ham with Pineapple Sauce
		Fillet of Sole with Tatar Sauce & Lemon Wedge	Hot Hamburger Sandwich				
ENTRÉE # 2	Seafood Stir Fry				Pepperoni & Cheese Pizza	Cheeseburger Deluxe	Chicken Brochettes
MEATLESS CHOICE	Black Beans & Cheese Enchilada	Vegetable & Tofu Stir Fry	Caribbean Beans & Rice	Chili Bean Casserole	Vegetarian Pizza	Veggie burger	Cheese Omelette
STARCH CHOICE	Seasoned Potato Wedges	Rice Pilaf	Cream Whipped Peeled Potatoes	Chinese Noodles	Curried Rice	French Fried Potatoes	Scalloped Potatoes
VEGETABLE	Sautéed Zucchini	Roast Winter Vegetable	Green Peas	Oriental Vegetable	Broccoli Spears	French Green Beans	Baby Carrots
SALAD BAR	See Salad Bar Menu						
DESSERT	Apple Crisp	Iced Chocolate Brownies	Pineapple Upside-Down Cake	Black Forest Cake	Rice Krispies Square	Date Squares	Lemon Cake with Orange Icing
	Fruit Cocktail Square Vanilla	Coconut Cream Pie	Glazed Donut	Cherry Pie Strawberry	Lemon Tarts Bread Pudding	Strawberry Rhubarb Pie Chocolate	Honey Dip

	Pudding Fresh Strawberry with Cream Lime Jell-O	Banana Pudding Peaches Halves Raspberry Jell- O	Butterscotch Pudding Canned Pears Pineapple Jell-O	Cobbler Fresh Fruit Salad Strawberry Jell- O	with Raisin Sauce Peaches Halves Lemon Jell-O	Pudding Sliced Pineapple Orange Jell-O	Donut Fruit Trifle Banana in Fresh Cream Cherry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls or Buns, Flat Bread, etc						
FRESH FRUITS	Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
CONDIMENTS	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.						
	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc.						
	Three varieties of Jam or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc						
	Honey. Syrup, butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc.						
	Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate						
	Three type dairy e.g. Milk 2%, Skim, Chocolate 2%,						
	Two Fruit and Vegetable Juice						
	Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc						
	One non-dairy beverage e.g. Soy Milk						

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner

NOTE 2: A minimum of four varieties of Ice Cream must be Available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice

THREE WEEK CYCLE MENU - MAIN KITCHEN - BREAKFAST WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT	One Fresh Fruit Salad and three other types of Fruit including Citrus – Vary selection throughout the week and seasons. (Fresh implies that the food has not been processed or preserved in any way)						
JUICE [100%]	Two fruit [100% pure] and one Vegetable – Vary selection throughout the week						

CEREAL [IND]	Six ready-to-eat cereals – [to include three whole wheat and three sweetened] and one hot instant cereal.					
EGGS	Eggs any style including Scrambled and Hard Boiled					
BREAKFAST ENTREE	French Toast	Eggo Waffles	Pancake	French Toast	Eggo Waffles	Pancake
BREAKFAST MEAT	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)
STARCH	Baked Beans O'Brian Potatoes	Baked Beans Hash Brown Potatoes	Baked Beans Rissole Potatoes	Baked Beans Fried Potatoes	Baked Beans O'Brian Potatoes	Baked Beans Hash Brown Potatoes
CHEESE YOGURT	Two Varieties of Processed cheese, e.g. Sliced, Cream, Spread, etc Four varieties of ind. Fruit Yogurt including low fat					
BREAD PRODUCT	Two freshly Baked Products e.g. Muffins, Croissant, Danish, Cinnamon Buns, Naan Bread, etc Two type Bread Product e.g. Bagels and English Muffins Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc					
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Two type dairy e.g. Milk 2%, 1%, skim (No Chocolate Milk at Breakfast) Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc Two Varieties Non-Dairy Beverages non-dairy beverage e.g. Soy Milk					
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc. Three varieties of Jam or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Plus Honey. Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.					

THREE WEEK CYCLE MENU - MAIN KITCHEN - LUNCH WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Meat Pie with Brown Gravy	Curried Salmon WITH Lemon Wedges & Tartar	Swiss Style Steak	Swedish Meat Balls on Noodles	Battered Cod with Lemon Wedges &	Sheppard's Pie	Chicken Tandoori

			Sauce			Ham, Turkey & Mozzarella Cheese Hot Sub	Tartar Sauce		
ENTRÉE # 2	Fish Burger with Garlic Mayonnaise	Spicy Chicken Wings		Bratwurst on a Bun			Chicken Caesar Wrap	Burritos with Salsa Sauce	Mozzarella Burger
PASTA With Two Sauces	Cream Cheese or Beef Stuffed Manicotti with Tomato Mushroom Sauce	Penne with Tomato or Italian Sausage Sauce		Cheese or Beef Ravioli with Marinara Sauce		Fettuccini Alfredo or Fettuccini Chicken Alfredo	Mexicali Radiatore Casserole or Napolitana Sauce	Vegetable or Ham Noodle Casserole	Baked Meat / Cheese Cannelloni
STARCH CHOICE	Mashed Potatoes	Wild Rice		Jumbo Chips		Brown Rice, Pinto Beans and Pepper Pilaf	German Fried Potatoes	Spanish Rice	French Fried Potatoes
VEGETABLE	Whole Green Beans	Garden Green Peas		Sautéed Napa Cabbage		Broccoli with Cheese Sauce	Diced Carrots & Turnip	Roasted Cauliflower	Whole Kernel Corn
SALAD BAR	See Salad Menu								
DESSERT	Boston Cream Pie Oreo Cookies Banana Pudding Sliced Pineapple Watermelon Jell-O	Peach Square Blueberry Turnover Bread Pudding with Raisin Sauce Pear Halves Peach Jell-O		Lemon Cake with Orange Icing Coconut Cream Pie Butterscotch Pudding Fruit Cocktail Lime Jell-O		Blueberry Crisp with Whipped Topping Butter Tart Rice Pudding Sliced Cantaloupe Raspberry Jell-O	Poor Man's Pudding with Fresh Cream Jellied Donut Fruit Trifle Fruit Salad Lemon Jell-O	Glazed Cinnamon Roll Cherry Pie Chocolate Pudding Slice Honeydew Strawberry Jell-O	Raisin Pie Peanut Butter Cookies Vanilla Pudding Sliced Watermelon Cherry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls or Buns, Flat Bread, etc Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc								
FRESH FRUITS	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.								
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Honey, Syrup, butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)								
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Three type dairy e.g. Milk 2%, Skim, Chocolate 2%, Two Fruit and Vegetable Juice Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk								

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner**NOTE 2: A minimum of four varieties of Ice Cream must be Available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice**

THREE WEEK CYCLE MENU - MAIN KITCHEN - DINNER WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Roast Beef with Gravy	Beef Bourguignon on Egg Noodles	Maple Garlic Pork Loin	East Indian Night (Chicken Tikka, Beef Biryani)	Jamaican Jerk Ribs	Spicy Chicken with Rosemary, Chillies & Plum Sauce	Roast Turkey with Dressing, Gravy & Cranberry Sauce

ENTRÉE # 2	Corn Beef Hash with Fried Egg	Lemon Turkey Outlet with Creamy Mustard Sauce	Paella		BBQ Beef on a Bun	Hot Pork with Gravy	Calzone
MEATLESS CHOICE	Miso Tofu Mushroom Burger	Vegetarian Cabbage roll	Vegetable Samosas	Vegetarian Hopping John with Garlic Bread	Stir Fried Vegetable with Tofu	Vegetable Burritos with Salsa Sauce	Cheese & Vegetable Fajitas
STARCH CHOICE	Rice Pilaf	Rizzoli Potatoes	Cream Whipped Peeled Potatoes	Basmati Rice	Baked Potatoes with Sour Cream and Chives	Broccoli and Cheddar Rice	Peeled Mashed Potatoes
VEGETABLE	Brussels Sprout	Asparagus Tips	French Green Beans	Alloo Gobi	Florentine Mixed Vegetable	Wax Beans	Roasted Mediterranean Mix
SALAD BAR	See Salad Menu						
DESSERT	Blueberry Cheesecake Rice Krispies Square Lemon Tart Fresh Fruit Salad Watermelon Jell-O	Strawberry & Rhubarb Pie Jellied Cookies Chocolate Pudding Banana in Fresh Cream Peach Jell-O	Strawberry Shortcake Shortbread Cookies Banana Pudding Pear Halves Lime Jell-O	Iced Brownies Honey Glazed Donut Vanilla Pudding Fresh Strawberry with Cream Raspberry Jell-O	Iced White Cake Banana Cream Pie Tapioca Pudding Peach halves Lemon Jell-O	Pecan Pie Apple Turnover Butterscotch Pudding Fruit Cocktail Strawberry Jell-O	Black Forest Cake Blueberry Crisp Strawberry Danish Canned Pears Cherry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls or Buns, Flat Bread, etc Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Honey, Syrup, butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Three type dairy e.g. Milk 2%, Skim, Chocolate 2%, Two Fruit/Vegetable Juice Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk						

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner

NOTE 2: A minimum of four varieties of Ice Cream must be Available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice

THREE WEEK CYCLE MENU - MAIN KITCHEN - BREAKFAST WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT	One Fresh Fruit Salad and three other type of Fruit including Citrus – Vary selection throughout the week and seasons. (Fresh implies that the food has not been processed or preserved in any way)						
JUICE [100%]	Two fruit [100% pure] and one Vegetable – Vary selection throughout the week						
CEREAL [IND]	Six ready-to-eat cereals – [to include three whole wheat and three sweetened] and one hot instant cereal.						
EGGS	Eggs any style including Scrambled and Hard Boiled						
BREAKFAST ENTREE	Eggo Waffles	Pancake	French Toast	Eggo Waffles	Pancake	French Toast	Eggo Waffles
BREAKFAST	Grilled Ham	Bacon	Grilled	Grilled Ham	Bacon	Grilled	Grilled Ham

MEAT	One Cold Meat (Variety)	One Cold Meat (Variety)	Sausages One Cold Meat (Variety)	One Cold Meat (Variety)	One Cold Meat (Variety)	One Cold Meat (Variety)	One Cold Meat (Variety)
STARCH	Baked Beans Fried Potatoes	Baked Beans O'Brian Potatoes	Baked Beans Hash Brown Potatoes	Baked Beans Rissole Potatoes	Baked Beans Fried Potatoes	Baked Beans O'Brian Potatoes	Baked Beans Hash Brown Potatoes
CHEESE YOGURT	Two Varieties of Processed cheese, e.g. Sliced, Cream, Spread, etc Four varieties of ind. Fruit Yogurt including low fat						
BREAD PRODUCT	Two freshly Baked Product e.g. Muffins, Croissant, Danish, Cinnamon Buns, Naan Bread, etc Two type Bread Products e.g. Bagels and English Muffins Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Two type dairy e.g. Milk 2%, 1%, skim (No Chocolate Milk at Breakfast) Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc Two Varieties Non-Dairy Beverages non-dairy beverage e.g. Soy Milk						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Plus Honey. Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.						

THREE WEEK CYCLE MENU - MAIN KITCHEN - LUNCH WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Beef Stroganoff WITH Egg Noodles	Salisbury Steak with Gravy & Onion	Hot Turkey Sandwich with Gravy	Balsamic Chicken Breast and Sauce	Seared Tilapia with Orange & Yellow Pepper	Chicken Brochette	Grilled Minute Steak au Poivre
ENTRÉE # 2	Pork Kabobs	Grilled Ham & Cheese	Asian Beef and Mushroom Wrap	Hot Dog Deluxe	Meat Ball Sub	Cheese Burger	Breaded Seasoned Chicken Brest Fillets
PASTA	Cheese Meat	Shell with	Rigatoni with	Penne with Creamy	Spaghetti with	Fuseli with	Bowtie with

With Two Sauces	Tortellini with Garlic Pesto Sauce	Primavera or Meat Sauce	Cheese or Italian Sausage Tomato Sauce	Chicken and Basil or Marinara Sauce	Meat Ball or Carbonara Sauce	Cheese or Clam Sauce	Tomato Vegetable or Bolognese Sauce
STARCH CHOICE	Log Cabin Peeled Potatoes	Biarritz Peeled Potatoes	Mushroom Basmati Rice	Mashed Peeled Potatoes	Rice Pilaf	Curly Fried Potatoes / Couscous	Fried Rice
VEGETABLE	Broccoli Almandine	Green Beans	Three Pepper Sauté	Ginger and Honey Glazed Carrots	California Mix	Mashed Turnips	Mixed Peas & Carrots
SALAD BAR	See Salad Menu						
DESSERT	Iced White Cake Blueberry Pie Rice Pudding Peaches Halves Orange Jell-O	Boston Cream Pie Peanut Butter Cookies Rice Krispies Squares Pineapple Sliced Lime Jell-O	Nanaimo Bars Oreo Cookies Butterscotch Pudding Pears Halves Pineapple Jell-O	Apple Pie Iced Chocolate Chip Cake Tapioca Pudding Fruit Cocktail Raspberry Jell- O	Pecan Pie Rocky Road Square Granola & Yogurt Pudding Canned Cherry Lemon Jell-O	Iced Blueberry Cake Cherry Cheesecake Chocolate Pudding Slice Honeydew Peach Jell-O	Strawberry Rhubarb Pie Fruit Trifle Chocolate Chip Cookies Pear Halves Strawberry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls or Buns, Flat Bread, etc Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Honey, Syrup, butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Three type dairy e.g. Milk 2%, Skim, Chocolate 2%, Two Fruit/Vegetable Juice Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk						

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner**NOTE 2: A minimum of four varieties of Ice Cream must be Available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice**

THREE WEEK CYCLE MENU - MAIN KITCHEN - DINNER WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Southern Fried Chicken	Roast Veal with Dressing & Gravy	Chicken Cordon Blue with Mushroom Sauce	German Night (Bratwurst in Sauerkraut, Buckhurst, Weiner Schnitzel with Hunter Sauce,	Hungarian Goulash on Egg Noodle	Turkey Divan	Baron of Beef with Gravy
ENTRÉE # 2	Chilli WITH Garlic Bread	Grilled Fish Burger on Kaiser	Szechwan Pork and Pepper Stir Fry	Weiner Schnitzel with Hunter Sauce,	Grilled Cajun Chicken Breast on Couscous	Glazed or charbroil Halibut Steak	Beef and Broccoli Stir Fry
MEATLESS CHOICE	Pepperoni & Cheese or Vegetarian	Vegetarian Wrap	Veggie Burritos	Caribbean Beans & Rice	Vegetarian Bean Chili	Beef or Vegetarian Taco	Stir Fried Vegetable with Tofu

	Pizza						
STARCH CHOICE	Garlic Mashed Potatoes	Roast Baby Peeled Potatoes	Franconia Potatoes	German Fried Potatoes	Vegetable Jasmine Rice	Roast Sweet Potatoes	Cream Whipped Peeled Potatoes
VEGETABLE	Stir Fried Zucchini	Carrot Coins	Corn on a Cob	Mixed Vegetables	Broccoli Spears	Baked Cauliflower au Gratin	Asparagus Tips with Cheese Sauce
SALAD BAR	See Salad Menu						
DESSERT	Carrot Apple Square Nanaimo Bar Hermit Cookies Fresh Fruit Salad Orange Jell-O	Lemon Meringue Pie Apple Turnover Fruit Cocktail Square Sliced Cantaloupe Lime Jell-O	Peach Upside-Down Cake Sugar Cookies Bread Pudding with Raisin Sauce Fresh Strawberry with Fresh Cream Pineapple Jell-O	Carrot Cake with Cheese Icing Glazed Donut Chocolate Pudding Fresh Fruit Salad Raspberry Jell-O	Iced Marble Cake Blueberry Danish Banana Pudding Sliced Watermelon Lemon Jell-O	Banana Cream Pie Shortbread Cookies Fruit Squares Pineapple Sliced Peach Jell-O	Black Forest Cake Jellied Donut Rice Pudding Banana in Fresh Cream Strawberry Jell-O
BREAD PRODUCT	Two type Bread Product e.g. Rolls/Buns, Flat Bread, etc Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	4 varieties of Fresh Fruits, 1 could be replaced by a canned variety and will be in the dessert menu list.						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Honey, Syrup, butter, Margarine, Ketchup, Mayonnaise, Mustard, Relish, Vinegar, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.)						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Three type dairy e.g. Milk 2%, Skim, Chocolate 2%, Two Fruit/Vegetable Juice Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk						

NOTE 1: Four Varieties of Yogurt must be available at lunch and Dinner

NOTE 2: A minimum of four varieties of Ice Cream must be Available at Lunch and Dinner as an accompaniment to the dessert and not as a Dessert Choice

5.2 Main Kitchen Sandwich Bar

THREE WEEK CYCLE MENU - MAIN KITCHEN SANDWICH BAR

WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	Cream of Broccoli and Cheddar Cheese Soup	Beef & Vegetable Soup	Chicken Vegetable Soup	Minestrone Soup	New England Clam Chowder	French Onion Soup	Chicken Noodle Soup
SANDWICH # 1	Ham and Lettuce	Shaved Beef	Submarine (Turkey, Salami, Lettuce and Cheese)	Black Forest Ham and Lettuce	Pastrami on Rye	Roast Turkey	Submarine (Beef, Ham, Lettuce and Cheese)
SANDWICH # 2	Egg Salad	Salmon Salad	Chicken Caesar Wrap	Tuna Salad	Seafood Salad Wrap	Bologna	Ham Salad Wrap

SANDWICH # 3	Salami and Cheese	Sliced Turkey	Shaved Pork	Roast Beef	Chicken Breast	Egg Salad	Shaved Beef
STARCH	Assorted Potatoe Chips						
CONDIMENTS	Soda Crackers, Croutons, Bread Stick, Melba Toast, etc...						

Portion Size Sandwich Filling : Sliced Meat 90 g Salad Filling 110 g Sandwiches will be made with 50% Whole Wheat and 50% White Bread

WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	Turkey Rice Soup	Garden Soup	Beef Noodle Soup	Chunky Vegetable Soup	Seafood Chowder	Chicken Rice Soup	Cream of Mushroom Soup
SANDWICH # 1	Sliced Turkey	Ham and Cheese	Black Forest Ham and Lettuce	Submarine (cold cuts Lettuce and Cheese	Sliced Turkey	Salami and Cheese	Submarine (Turkey, Salami, Lettuce and Cheese)
SANDWICH # 2	Tuna Salad	Chicken Wrap	Egg Salad	Seafood Salad Wrap	Salmon Salad	Ham Salad Wrap	Egg Salad
SANDWICH # 3	Shaved Pork	Pastrami on Rye	Bologna	Shaved Beef	Shaved Pork	Chicken Breast	Pastrami on Rye
STARCH	Assorted Potatoe Chips						
CONDIMENTS	Soda Crackers, Croutons, Bread Stick, Melba Toast, etc...						

Portion Size Sandwich Filling : Sliced Meat 90 g Salad Filling 110 g Sandwiches will be made with 50% Whole Wheat and 50% White Bread

WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	Split Pea Soup	Beef & Barley Broth	Tomato & Rice Soup	Mulligatawny Soup	Salmon Bisque	Southern Vegetable Soup	Creamy Asparagus Soup
SANDWICH # 1	Black Forest Ham and Lettuce	Submarine (cold cuts Lettuce and Cheese	Shaved Pork	Chicken Breast	Black Forest Ham and Lettuce	Submarine (Beef, Ham, Lettuce and Cheese)	Sliced Turkey
SANDWICH # 2	Bologna	Chicken Wrap	Seafood Salad	Egg Salad	Tuna Salad	Chicken Salad	Mock Lobster

				Wrap						Wrap
SANDWICH # 3	Salmon Salad	Shaved Beef	Turkey Salad	Salami and Cheese	Chicken Caesar Wrap	Roast Beef				Shaved Pork
STARCH	Assorted Potatoe Chips									
CONDIMENTS	Soda Crackers, Croutons, Bread Stick, Melba Toast, etc....									

Portion Size Sandwich Filling : Sliced Meat 90 g Salad Filling 110 g Sandwiches will be made with 50% Whole Wheat and 50% White Bread

5.3 Hot Dispersed Meals

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

BREAKFAST WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT & JUICE [100%]	One type of fruit (to alternate every morning)						
CEREAL [IND]	One 100% Fruit and Vegetable Juice (to alternate every morning)						
EGGS	Three ready-to-eat cereals – [to include two whole wheat and one sweetened].						
	Scrambled						
	Soft Boiled						
BREAKFAST MEAT	Bacon	Grilled Sausages	Grilled Ham	Bacon	Grilled Sausages	Grilled Ham	Bacon
STARCH	Hash Brown Potatoes	Baked Beans	O'Brian Potatoes	Baked Beans	Rissole Potatoes	Baked Beans	Fried Potatoes
CHEESE YOGURT	One Varieties of Processed cheese						
	Four varieties of ind. Fruit Yogurt including low fat						
BREAD PRODUCT	One freshly Baked Product e.g. Muffins, Croissant, Danish, Cinnamon Buns, etc						
	One type Bread Product e.g. Bagels and English Muffins						
	Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
BEVERAGES	Coffee, Hot Chocolate						
	Milk 2%						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc.						
	One varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc						
	Plus Honey. Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS LUNCH WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Baked 1/4 Chicken Italian Style	Grilled Pork Chop with Apple Sauce	Chicken Pot Pie with gravy	Salisbury Steak with Onion Gravy	Chili Dogs	Sweet & Sour Meat Balls on Fettuccini Noodle	Weiner Schnitzel with Hunter Sauce
STARCH CHOICE	Basmati Rice	Mashed Potatoes	Home Fried Pot	Boiled Potatoes	Cream Whipped Potatoes	Spiral Fried Potatoes	Spaetzle
VEGETABLE	Wax Beans	Baby Carrots	Whole Green Beans	Kernel Corn	Fresh Green Peas	Mixed Vegetable	Wax Beans
SALAD	Tossed Salad Sliced Tomatoes Dill Pickles	Creamy Cole Slaw Sliced Cucumber Sweet Mix Pickles	Macaroni Salad Carrot & Celery Stick Dill Pickles	Green Salad Sliced Tomatoes Sweet Mix Pickles	Cole Slaw Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Sliced Process	Marble	Cheddar	Marble	Cheddar	Marble	Cheddar
DESSERT	Iced Banana Cake Chocolate Chip Cookies	Date Square Chocolate Pudding	Iced Chocolate Cake Peanut Butter Cookies	Marble Cake Raisin Pie	Apple Turn over Ind Chocolate Pudding	Blueberry Cheesecake Jellied Donuts	Nanaimo Bar Peach Square
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits to alternate daily						
BEVERAGES	Coffee Milk 2% and Chocolate 2%, (50% of each) One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc...						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

DINNER WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Jamaican Pot Roast with Melon Salsa	Bar-B-Q Chicken	Roast Leg of Pork with Gravy	Chicken Fingers with Plum, Sweet & Sour & Honey Sauces	Charbroiled Pork Chop with Mushroom sauce	Cheeseburger Deluxe	Oven Glazed Ham with Pineapple Sauce
STARCH CHOICE	Seasoned Potato Wedges	Rice Pilaf	Cream Whipped Potatoes	Chinese Noodles	Curried Rice	French Fried Potatoes	Scalloped Potatoes
VEGETABLE	Sautéed Zucchini	Roast Winter Vegetable	Green Peas	Oriental Vegetable	Broccoli Spears	French Green Beans	Baby Carrots
SALAD	Cole Slaw Carrot & Celery Stick Sweet Gurken Pickles	Greek Salad Sliced Tomatoes Pickles Beets	Tossed Salad Sliced Cucumber Sweet Mix Pickles	Cabbage & Apple Salad Carrot & Celery Stick Sweet Gurken Pickles	Potato Salad Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Marble	Cheddar	Marble	Cheddar	Marble	Cheddar	Marble
DESSERT	Apple Crisp Vanilla Pudding	Iced Brownies Banana Pudding	Pineapple Upside-Down Cake Glazed Donut	Cherry Pie Strawberry Cobbler	Rice Krispies Squares Asst'd Mini Danish	Strawberry Rhubarb Pie Chocolate Pudding	Lemon Cake with Orange Icing Honey Dip Donut Jell-O
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits						
BEVERAGES	Coffee Milk 2% or Chocolate 2%, One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk (if required)						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc....						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

BREAKFAST WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT	One Fresh Fruit Salad and three other type of Fruit including Citrus (Total of 4 Varieties) – Vary selection throughout the week and seasons. (Fresh implies that the food has not been processed or preserved in any way)						
JUICE [100%]	Two fruit [100% pure] and one Vegetable – Vary selection throughout the week						
CEREAL [IND]	Six ready-to-eat cereals – [to include three whole wheat and three sweetened] and one hot instant cereal.						
EGGS	Scrambled and Soft Boil						
BREAKFAST ENTREE	Pancake	French Toast	Eggo Waffles	Pancake	French Toast	Eggo Waffles	Pancake
BREAKFAST MEAT	Bacon One Cold Meat (Variety)	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)	Grilled Sausages One Cold Meat (Variety)	Grilled Ham One Cold Meat (Variety)	Bacon One Cold Meat (Variety)
STARCH	Hash Brown Potatoes	Baked Beans	O'Brian Potatoes	Baked Beans	Rissole Potatoes	Baked Beans	Fried Potatoes
CHEESE YOGURT	Two Varieties of Processed cheese, e.g. Sliced, Cream, Spread, etc Four varieties of ind. Fruit Yogurt including low fat						
BREAD PRODUCT	One freshly Baked Product e.g. Muffins, Croissant, Danish, Cinnamon Buns, etc Two type Bread Product e.g. Bagels and English Muffins Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
BEVERAGES	Three types of hot beverages e.g. Tea, Coffee, Hot Chocolate Two type dairy e.g. Milk 2%, 1%, skim (No Chocolate Milk at Breakfast) Four Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc Two Varieties Non-Dairy Beverages non-dairy beverage e.g. Soy Milk						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc. Three varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Plus Honey, Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

LUNCH WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Meat Pie with Brown Gravy	Spicy Chicken Wings	Swiss Style Steak	Swedish Meat Balls on Noodles	Mexicali Radiatore Casserole	Sheppard's Pie	Chicken Tandoori
STARCH CHOICE	Mashed Potatoes	Wild Rice	Home Fried Pot	Buttered Noodles	Jumbo Chips	Spanish Rice	French Fries
VEGETABLE	Whole Green Beans	Garden Green Peas	Wax Beans	Broccoli	German Fried Potatoes	Cauliflower	Whole Kernel Corn
SALAD	Tossed Salad Sliced Tomatoes Dill Pickles	Creamy Cole Slaw Sliced Cucumber Sweet Mix Pickles	Macaroni Salad Carrot & Celery Stick Dill Pickles	Green Salad Sliced Tomatoes Sweet Mix Pickles	Cole Slaw Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Sliced Process Boston Cream Pie Banana Pudding	Marble	Cheddar Coconut Cream Pie Butterscotch Pudding	Marble	Cheddar	Marble	Cheddar
DESSERT		Peach Square Blueberry Turnover		Blueberry Crisp Butter Tart	Jellied Donut Ind Vanilla Pudding	Cherry Pie Chocolate Pudding	Raisin Pie Peanut Butter Cookies
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits						
BEVERAGES	Coffee Milk 2% or Chocolate 2%, One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk (if required)						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc...						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

DINNER WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Roast Beef with Gravy	Beef Bourguignon on Egg Noodles	Maple Garlic Pork Loin	East Indian Night	Jamaican Jerk Ribs	Spicy Chicken with Rosemary, Chilies & Plum Sauce	Roast Turkey with Dressing, Gravy & Cranberry Sauce
STARCH CHOICE	Lyonnais Potatoes	Rissole Potatoes	Cream Whipped Potatoes	Basmati Rice	Baked Potatoes with Sour Cream and Chives	Broccoli and Cheddar Rice	Mashed Potatoes
VEGETABLE	Brussels Sprouts	Asparagus Tips	French Green Beans	Aloo Gobi	Florentine Mixed Vegetable	Waxed Beans	Whole Green Beans
SALAD	Cole Slaw Carrot & Celery Stick Sweet Gurken Pickles	Greek Salad Sliced Tomatoes Pickles Beets	Tossed Salad Sliced Cucumber Sweet Mix Pickles	Cabbage & Apple Salad Carrot & Celery Stick Sweet Gurken Pickles	Potato Salad Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Marble	Cheddar	Marble	Cheddar	Marble	Cheddar	Marble
DESSERT	Rice Krispies Square Lemon Tart	Strawberry & Rhubarb Pie Jellied Cookies	Shortbread Cookies Banana Pudding	Iced Brownies Honey Glazed Donut	Banana Cream Pie Tapioca Pudding	Apple Turnover Butterscotch Pudding	Blueberry Crisp Strawberry Danish
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits						
BEVERAGES	Coffee Milk 2% or Chocolate 2%, One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk (if required)						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc...						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

BREAKFAST WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
FRUIT & JUICE [100%]	One type of fruit (to alternate every morning)						
	One 100% Fruit and Vegetable Juice (to alternate every morning)						
CEREAL [IND]	Three ready-to-eat cereals – [to include two whole wheat and one sweetened].						
EGGS	Scrambled Soft Boiled						
BREAKFAST MEAT	Bacon	Grilled Sausages	Grilled Ham	Bacon	Grilled Sausages	Grilled Ham	Bacon
STARCH	Hash Brown Potatoes	Baked Beans	O'Brian Potatoes	Baked Beans	Rissole Potatoes	Baked Beans	Fried Potatoes
CHEESE YOGURT	One Varieties of Processed cheese Four varieties of ind. Fruit Yogurt including low fat						
BREAD PRODUCT	One freshly Baked Product e.g. Muffins, Croissant, Danish, Cinnamon Buns, etc						
	One type Bread Product e.g. Bagels and English Muffins						
	Three varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
BEVERAGES	Coffee, Hot Chocolate Milk 2%						
CONDIMENTS	Two Spreads e.g. Peanut Butter, Chocolate, Caramel, Cheese Spread, etc.						
	One varieties of Jams or Jellies e.g. Strawberry, Raspberry, Apple Jelly, etc Plus Honey. Syrup, Butter, Margarine, Ketchup, Meat Sauce, Mayonnaise, Salt, Pepper, Sugar, Coffee Whitener, etc.						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

LUNCH WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Beef Stroganoff WITH Egg Noodles	Salisbury Steak with Gravy & Onion	Hot Turkey Sandwich with Gravy	Balsamic Chicken Breast and Sauce	Spaghetti with Meat Ball	Chicken Brochette	Breaded Chicken Breast Filets
STARCH CHOICE	Mashed Peeled Potatoes	Biarritz Peeled Potatoes	Mushroom Basmati Rice	Mashed Peeled Potatoes	Rice Pilaf	Couscous	Fried Rice
VEGETABLE	Broccoli	Green Beans	Whole Green Beans	Glazed Carrots	California Mix	Mashed Turnips	Mixed Peas & Carrots
SALAD	Tossed Salad Sliced Tomatoes Dill Pickles	Creamy Cole Slaw Sliced Cucumber Sweet Mix Pickles	Macaroni Salad Carrot & Celery Stick Dill Pickles	Green Salad Sliced Tomatoes Sweet Mix Pickles	Cole Slaw Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Sliced Process	Marble	Cheddar	Marble	Cheddar	Marble	Cheddar
DESSERT	Iced White Cake Blueberry Pie	Boston Cream Pie Peanut Butter	Nanaimo Bars Oreo Cookies	Apple Pie Iced Chocolate Chip Cake	Pecan Pie Vanilla Pudding	Iced Blueberry Cake Ind Chocolate Pudding	Strawberry Rhubarb Pie Chocolate Chip Cookies
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits						
BEVERAGES	Coffee Milk 2% or Chocolate 2%, One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk (if required)						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc...						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

THREE WEEK CYCLE MENU - HOT DISPERSED MEALS

DINNER WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ENTRÉE # 1	Southern Fried Chicken	Roast Veal with Dressing & Gravy	Chicken Cordon Blue with Mushroom Sauce	Bratwurst on a Bun	Hungarian Goulash on Egg Noodle	Turkey Divan	Baron of Beef with Gravy
STARCH CHOICE	Garlic Mashed Potatoes	Roast Baby Potatoes	Franconia Potatoes	German Fried Potatoes	Vegetable Jasmine Rice	Roast Sweet Potatoes	Cream Whipped Potatoes
VEGETABLE	Fresh Green Peas	Carrot Coins	Corn on a Cob	Mixed Vegetables	Broccoli Spears	Baked Cauliflower au Gratin	Asparagus Tips with Cheese Sauce
SALAD	Cole Slaw Carrot & Celery Stick Sweet Gurken Pickles	Greek Salad Sliced Tomatoes Pickles Beets	Tossed Salad Sliced Cucumber Sweet Mix Pickles	Cabbage & Apple Salad Carrot & Celery Stick Sweet Gurken Pickles	Potato Salad Sliced Cucumber Dill Pickles	Creamy Cole Slaw Sliced Tomatoes Sweet Mix Pickles	Chef Salad Carrot & Celery Stick Dill Pickles
CHEESE	Marble	Cheddar	Marble	Cheddar	Marble	Cheddar	Marble
DESSERT	Nanaimo Bar Hermit Cookies	Apple Turnover Fruit Cocktail Square	Peach Upside-Down Cake Sugar Cookies	Carrot Cake with Cheese Icing Glazed Donut	Rice Krispies Squares Asst'd Mini Danish	Banana Cream Pie Shortbread Cookies	Black Forest Cake Jellied Donut
BREAD PRODUCT	Two varieties loaves e.g. Whole Wheat, White, Raisin Multi-grain, etc						
FRESH FRUITS	One Types of Fresh Fruits						
BEVERAGES	Coffee Milk 2% or Chocolate 2%, One Fruit Drinks e.g. Peach, Fruit Punch, Lemonade, etc One non-dairy beverage e.g. Soy Milk (if required)						
CONDIMENTS	Jam, Peanut Butter Honey, Syrup, butter, Margarine, Ketchup, Mustard, Salt, Pepper, Sugar, Coffee Whitener, etc. Meat Sauce e.g. H.P., Steak Sauce, Worcestershire Sauce, Tabasco Sauce, Soya Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) Any other Condiments required according to the menu, e.g. Relish, Mayonnaise etc...						

NOTE: Portion sizes for Main Course and Starch must be 10% greater than the minimum portion size standard

5.4 Box Lunches Cycle Menu

THREE WEEK CYCLE MENU - BOX LUNCHES CYCLE MENU

WEEK 1

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SANDWICH # 1	Ham and Lettuce on Brown Bread	Salmon Salad on Brown Bread	Submarine (Turkey, Salami, cheese and Lettuce)	Black Forest Ham on Brown Bread	Seafood Salad Wrap	Bologna on Brown Bread	Submarine (Beef, Ham, Lettuce and Cheese)
SANDWICH # 2	Egg Salad on White Bread	Sliced Turkey and Lettuce on a Keiser	Chicken Caesar Wrap	Tuna Salad on White Bread	Chicken Breast on a Kaiser	Turkey Salad on a Bun	Ham Salad Wrap
SALAD	Green Salad	4 kind Veg stick with Dip	Coleslaw	Tomato Wedges	4 kind Veg stick with Dip	Chef Salad	Tossed Salad
CONDIMENTS	As required according to the type of sandwiches						
FRUIT	Orange	Granny Smith Apple	Pears	Nectarine	Fruit Salad	Apple Red Delicious	Peaches
BAKED DESSERT	Chocolate Pudding	Peanut Butter Cookies	Rice Krispies Square	Butterscotch Pudding	Oreo Cookies	May West	Date Square
BEVERAGES	Fruit Punch Apple Juice	Grape Juice Peach Juice	Orange Juice Fruit Punch	Peach Juice Grape Juice	Fruit Punch Orange Juice	Grape Juice Apple Juice	Orange Juice Peach Juice
CHEESE	Assorted Cheese Stick						

NOTE	<ol style="list-style-type: none">1. Although most of the Box Lunches are prepared and issued in bulk instead of individual form, each item has to be individually prepared and wrapped.2. 90 gr. Solid Meat Filling and 110 gr. for salad filling is the portion size for all sandwiches except for Chicken Breast on a Bun which is 110 gr.3. Cheese portion is 28 gr.4. Portion size for Dessert is in accordance with the Minimum Portion Size Standard in Appendix 4 to Annex A
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THREE WEEK CYCLE MENU - BOX LUNCHES CYCLE MENU

WEEK 2

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SANDWICH # 1	Tuna Salad on White Bread	Chicken Wrap	Black Forest Ham on Brown Bread	Submarine (Cold Cuts, cheese and Lettuce)	Shaved Pork on Brown Bread	Salami and Cheese on Brown Bread	Submarine (Turkey, Salami, cheese and Lettuce)
SANDWICH # 2	Sliced Turkey on a Kaiser	Ham and Cheese on Brown Bread	Egg Salad on White Bread	Seafood Salad Wrap	Salmon Salad on White Bread	Chicken Breast on Kaiser	Ham Salad Wrap
SALAD	Green Salad	4 kind Veg stick with Dip	Coleslaw	Tomato Wedges	4 kind Veg stick with Dip	Chef Salad	Tossed Salad
CONDIMENTS	As required according to the type of sandwiches						
FRUIT	Orange	Granny Smith Apple	Pears	Nectarine	Orange	Apple Red Delicious	Pears
BAKED DESSERT	Honey Glazed Donut	Vanilla Pudding	Jellied Cookies	Jellied Donut	Nanaimo Bar	Fig Newton	Iced Brownies
BEVERAGES	Fruit Punch Apple Juice	Grape Juice Peach Juice	Orange Juice Fruit Punch	Peach Juice Grape Juice	Fruit Punch Orange Juice	Grape Juice Apple Juice	Orange Juice Peach Juice
CHEESE	Assorted Cheese Stick						

NOTE	<div>1. Although most of the Box Lunches are prepared and issued in bulk instead of individual form, each items has to be individually prepared and wrapped.</div> <div>2. 90 gr. Solid Meat filling and 110 gr. for salad filling is the portion size for all sandwiches except for Chicken Breast on a Bun which is 110 gr.</div> <div>3. Cheese portion is 28 gr.</div> <div>4. Portion size for Dessert is in accordance with the Minimum Portion Size Standard in Appendix 4 to Annex A</div>
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THREE WEEK CYCLE MENU - BOX LUNCHES CYCLE MENU

WEEK 3

STANDARD	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SANDWICH # 1	Black Forest Ham on Brown Bread	Shaved Beef on Brown Bread	Seafood Salad Wrap	Chicken Breast on Kaiser	Black Forest Ham on Brown Bread	Submarine (Beef, Ham, Lettuce and Cheese	Sliced Turkey on a Kaiser
SANDWICH # 2	Salmon Salad on White Bread	Turkey Salad on White Bread	Shaved Pork on a Bun	Egg Salad on White Bread	Tuna Salad on White Bread	Chicken Salad on White	Mock Lobster Wrap
SALAD	Green Salad	4 kind Veg stick with Dip	Coleslaw	Tomato Wedges	4 kind Veg stick with Dip	Chef Salad	Tossed Salad
CONDIMENTS	As required according to the type of sandwiches						
FRUIT	Orange	Granny Smith Apple	Pears	Nectarine	Orange	Apple Red Delicious	Pears
BAKED DESSERT	Rice Pudding	Apple Turnover	Jelly Rolls	Joe Louis	Swiss Rolls	Carrot Cake with Cheese Icing	Half Moon
BEVERAGES	Fruit Punch Apple Juice	Grape Juice Peach Juice	Orange Juice Fruit Punch	Peach Juice Grape Juice	Fruit Punch Orange Juice	Grape Juice Apple Juice	Orange Juice Peach Juice
CHEESE	Assorted Cheese Stick						

NOTE	<ol style="list-style-type: none"> 1. Although most of the Box Lunches are prepared and issued in bulk instead of individual form, each item has to be individually prepared and wrapped. 2. 90 gr. Solid Meat filling and 110 gr. for salad filling is the portion size for all sandwiches except for Chicken Breast on a Bun which is 110 gr. 3. Cheese portion is 28 gr. 4. Portion size for Dessert is in accordance with the Minimum Portion Size Standard in Appendix 4 to Annex A
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SECTION 6 – STANDARD MEAL ITEM AVAILABILITY TABLE

The Food Service standards set out here are absolute, as compared to performance standards that may be met at less than 100%, in that the contractor must meet these standards – Standard Meal Item Availability, Portion Size Standard, and the Standard Meal Entitlement Pattern, at all times.

6.1 Breakfast

Category	Meal Item Availability Standard	Specification	Healthy Choice
Fruit	Fruit Salad 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 and Vegetable, no sugar added, with in accordance with <u>Canada's Food and Drug regulations</u> and the <u>Canadian Food Inspection Agency (CFIA)</u> . Vary Selection throughout the week.	All
Entrée	Eggs any style Cereals 7 varieties – ready to eat 1 Breakfast Entrees	In accordance with the <u>Egg Regulations</u> under the Canadian Agricultural Products Standards Act and <u>Canadians Food and Drug regulations</u> . Includes 2 whole grain varieties and 2 sweetened varieties plus 1 ready to eat hot cereal. e.g. pancakes, French toast, waffles	Cooked with little or no fat. Whole grain cereal is less than 12 gr. Of sugar per recommended portion size
Meats	1 hot breakfast meats 1 cold meat	e.g. bacon, ham, sausage, back bacon,. Meat from <u>federally inspected source</u> and <u>CFIA approved only</u> . e.g. Sliced ham. In accordance with the <u>Canada's Food and</u>	Lean Meat

		<u>Drug regulations</u>	
Cheese	2 varieties of cheese 4 varieties of yogurt	e.g. cream cheese, cheddar cheese, Swiss cheese. Cheese products produced in a dairy establishment registered by CFIA or equivalent. To include low fat varieties	Less than 2% M.F. Less than 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 2 types commercial bread products and 1 variety of each type 3 types of loafs	e.g. muffins, croissants, sweet buns. e.g. Bagels and English muffins e.g. whole wheat, multi grain, white, flax, oat, linseed	Low fat, high fiber muffins, whole grain products 90% whole grain products 100% whole grain products
Beverage	3 types Hot beverages 2 types of cold beverages, 3 if non-dairy are provided: Dairy (3 varieties) Fruit Flavored Drinks 4 varieties Non-Dairy Beverages (2 varieties) When requested	e.g. Tea (regular, decaffeinated, flavoured), Coffee (regular, decaffeinated, flavoured), Hot Chocolate Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <u>Canada's Food and Drug regulations</u> . No chocolate milk at breakfast. Made of natural fruit flavoured extract, of artificial fruit flavors, or any combination thereof. Must 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 <u>Canada's Food and Drug regulations</u> . Lactose free contains calcium, Vitamin D and Vitamin A in comparable quantities to cow's milk	Less than 2% M.F. Less than 2% M.F Low calories, low sugar

		i.e. Soya milk, rice milk.	
Condiments	2 types of spreads 3 varieties Jams or Jellies Plus honey, syrup, butter, margarine, ketchup, meat Sauce, mayonnaise, salt, pepper, sugar, coffee whitener.	e.g. Peanut butter, chocolate nut spread, cheese spread	Low fat varieties

Where potable water is available in the dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, and Fortified Water are not covered within this standard nor will they be purchased with fund as per Food Services Manual.

6.2Lunch

Category	Meal Item Availability Standard	Specification	Healthy Choice
Soup	1 freshly prepared soup		Homemade vegetable soups Homemade milk soups or chowders made from milk with less than 2 % M.F.
Main Entrée At least one choice is to be a healthy choice ¹ prepared with little or no fat. One meatless protein dish to be included ² . Vary on a rotating basis.	1 freshly prepared hot protein dish³ with appropriate accompaniments. 1 pasta dish 1 item from the following dishes: Pizza Hamburger Hot Dog Tacos Burritos and similar dishes Cold Sandwiches 3 varieties of sandwich fillings	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. Provide fish option at least twice per week. Meat from <u>federally inspected source and CFIA approved only.</u> With 2 varieties of sauce, one of which contains a source of protein. Vary on a rotating basis.	Lean meats prepared with little or no added fat or salt. Meat alternatives such as beans, lentils and tofu. Whole-wheat pasta 2% M.F. or less sauce, tomato sauce. Lean meat prepared with little or no added fat or salt. Meatless burritos. Crusts and buns made with whole-wheat flour. Salmon provides omega 3 fatty acids, tuna packed in water. Low fat spreads, e.g. mustard. Lean meats (ham, turkey) Whole grains products

		1 mixed filling 2 sliced meat 3 types of bread, e.g. roll/bun, flat bread, sliced bread, tortilla wraps, etc. 3 varieties of sliced bread, e.g. whole-wheat, multi grain, white, etc.	
Starch	1 starch item	Potato, rice, couscous, not fried or is prepared with little or no fat	Brown or white rice. Potatoes with skin. Prepared with little or no fat.
Vegetable	1 cooked vegetable	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.
Salads	Salads	Selection of salads as per salad bar menu	Made with little or no fat
Fruit	4 varieties of fresh fruit. A maximum of one variety of fruit can be replaced by a canned variety.	The term "fresh" implies that the fruit has not been processed in any way. (i.e. not canned, cured, dehydrated, frozen, or otherwise processed or preserved). Vary selection throughout the week and season.	Fresh fruit & frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice.
Dessert	1 prepared dessert Baked Products (2 types) Ice Cream (4 flavors) Yogurt (4 flavors)	e.g. milk puddings, Jell- O, fruit based desserts (i.e. cobblers, crisps,) cereal squares. e.g. pie, cake, square To include low fat varieties, can include sorbet and parfaits. To include low fat varieties.	2% or less M.F. Make with whole-wheat flour or whole grains. 2% or less M.F 2% or less M.F
Bread Product	2 types of bread Loaves – 3 varieties	e.g. roll/bun, flat bread, loaves, bagels, pita e.g. Whole wheat, multi grain, white, etc (whole wheat bread containing	Whole grain products Whole grain products

		not less than 70% whole wheat flour)	
Beverage¹	3 types Hot beverages 3 types of cold beverages, 4 if non-dairy are provided: Dairy (4 varieties) Fruit and Vegetable Juice Fruit Flavored Drinks 4 varieties Non-Dairy Beverages (2 varieties) When requested	e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured), Hot Chocolate Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <u>Canada's Food and Drug regulations</u> . Pasteurized fruit juice from the named Fruit and Vegetable in accordance with <u>Canada's Food and Drug regulations</u> and the <u>Canadian Food Inspection Agency</u> (CFIA). Vary Selection throughout the week. Made of natural fruit flavoured extract, of artificial fruit flavors, or any combination thereof. Must 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 <u>Canada's Food and Drug regulations</u> . 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 Less than 2% M.F All Low calorie, low sugar

¹ Criteria: 400 calories, 15 g fat (5 g saturated & 10 g unsaturated), 600 mg Na per portion.

² This may include fish, seafood, cheese or vegetarian dishes, including legumes, tofu, nuts, etc.

³ Unplanned leftovers may be utilized as a menu choice in addition to the standard.

Where potable water is available in the dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, and Fortified Water are not covered within this standard nor will they be purchased with fund as per Food Services Manual.

6.3Dinner

Category	Meal Item Availability Standard	Specification	Healthy Choice
Soup	Not required		

Main Entrée At least one choice is to be a healthy choice ¹ prepared with little or no fat. One meatless protein dish to be included ² . Vary on a rotating basis.	2 freshly prepared hot protein dish³ with appropriate accompaniments. 1 Omelette OR 1 item from the following dishes: Pizza Hamburger Hot Dog Tacos Burritos and similar dishes	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 gm of protein per serving. Provide fish option at least twice per week. Meat from <u>federally inspected source</u> and <u>CFIA approved only</u> . Vary on a rotating basis. Vary on a rotating basis.	Lean meats prepared with little or no added fat or salt. Meat alternatives such as beans, lentils and tofu. Lean meat prepared with little or no added fat or salt. Meatless burritos. Crusts and buns made with whole-wheat flour.
Starch	1 starch item	Potato, rice, couscous, not fried or is prepared with little or no fat	Brown or white rice. Potatoes with skin. Prepared with little or no fat.
Vegetable	1 cooked vegetable	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.
Salads	Salads	Selection of salads as per salad bar menu	Made with little or no fat
Fruit	4 varieties of fresh fruit. A maximum of one variety of fruit can be replaced by a canned variety.	The term "fresh" implies that the fruit has not been processed in any way. (i.e. not canned, cured, dehydrated, frozen, or otherwise processed or preserved). Vary selection throughout the week and season.	Fresh fruit & frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice.
Dessert	1 prepared dessert Baked Products (2 types) Ice Cream (4 flavors)	e.g. milk puddings, Jell-O, fruit based desserts (i.e. cobblers, crisps,) cereal squares. e.g. pie, cake, square	2% or less M.F. Make with whole-wheat flour or whole grains. 2% or less M.F 2% or less M.F

	Yogurt (4 flavors)	To include low fat varieties, can include sorbets and parfaits. To include low fat varieties.	
Bread Product	2 types of bread Loaves – 3 varieties	e.g. roll/bun, flat bread, loaves, bagels, pita e.g. Whole wheat, multi grain, white, etc (whole wheat bread containing not less than 70% whole wheat flour)	Whole grain products Whole grain products
Beverage¹	3 types Hot beverages 3 types of cold beverages, 4 if non-dairy are provided: Dairy (4 varieties) Fruit/ Vegetable Juice Fruit Flavored Drinks 4 varieties Non-Dairy Beverages (2 varieties) When requested	e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured), Hot Chocolate Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with <u>Canada's Food and Drug regulations</u> . Pasteurized fruit juice from the named Fruit and Vegetable in accordance with <u>Canada's Food and Drug regulations</u> and the <u>Canadian Food Inspection Agency</u> (CFIA). Vary Selection throughout the week. Made of natural fruit flavoured extract, of artificial fruit flavors, or any combination thereof. Must 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 <u>Canada's Food and Drug regulations</u> . 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 Less than 2% M.F All Low calorie, low sugar

¹ Criteria: 400 calories, 15 g fat (5 g saturated & 10 g unsaturated), 600 mg Na per portion.

² This may include fish, seafood, cheese or vegetarian dishes, including legumes, tofu, nuts, etc.

³ Unplanned leftovers may be utilized as a menu choice in addition to the standard.

Where potable water is available in the dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, and Fortified Water are not covered within this standard nor will be purchase with fund as per Food Services Manual.

6.4 Salad Bar

Category	Meal Item Availability Standard	Specification	Healthy Choice
Leaf	1 leaf salad pre-mixed 1 leaf salad which allows diner to select from the following ingredients and add dressing Sliced radishes, onion rings, diced cucumber, diced tomatoes, diced pepper, etc	e.g. Caesar salad, Greek Salad, etc.	Prepared with a small amount of dressing or low fat dressing
Raw Vegetables	5 Varieties	e.g. radishes, green onion, celery sticks, carrot sticks, turnip sticks. Sliced cucumber, tomato wedges, mushrooms, sliced zucchini, green or red pepper, broccoli, cauliflower, etc. Ensure a variety at each meal	All
Starch, Beans or Marinated Salad	3 varieties per meals	e.g. coleslaw, pasta salad, three-bean salad, marinated vegetable salad, etc Ensure a variety at each meal	Prepare using oil or dressing sparingly
Protein Choice	Not required		
Meatless Protein Choice	1 meatless protein choice <u>2 types of cheese</u> 1 hard 1 soft	e.g. chick peas, other legumes, egg, hummus, bean dip e.g. cheddar e.g. brie, cream, cottage, etc Cheese products produced in a dairy establishment registered by CFIA or equivalent To include low fat varieties.	All if prepared with little or no fat Less than 2% M.F.
Pickles	3 varieties of pickles	e.g. olive, beets, onions, dill pickles, gherkin pickles, sweet & sour	

		pickles, etc.	
Condiments	<ul style="list-style-type: none"> • Mustard, ketchup, mayonnaise (reg and low fat), vinegar, oil • 3 varieties of meat sauce • <u>Salad dressings</u> <ul style="list-style-type: none"> - 5 varieties of regular - 5 varieties of low fat • 3 varieties crackers • 2 spreads • 3 varieties of jam/jelly • Salt, pepper, and other assorted spice 	BBQ Sauce, HP Sauce, Worcestershire Sauce, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) e.g. melba toast, bread stick, soda crackers, etc e.g. peanut butter, chocolate nut spread, cheese spread, etc	

NOTE: to the maximum extent possible, the varieties offered should be rotated.

DEFINITIONS:

TYPE:	Identifies a group of food items within, the same category that has similar characteristics. For instance, in the <i>dessert category</i> , the following types include: Prepared, Baked and Frozen. For the <i>fruit category</i> , types include: Apple, orange, banana, grapes, berries, etc.
VARIETY:	Identify a group of food items of the same type that that has comparable characteristics. For example, <i>prepared dessert</i> would include the following varieties: Milk-based, Gelatin, Fruit-based (baked, stewed, fresh), Cereal squares (non-baked) For the <i>apple type</i> , you have some of the following varieties: Macintosh, Gala, Granny Smith, Golden Delicious, etc.

SECTION 7 – STANDARD MEAL ENTITLEMENT PATTERN

7.1 Regular Meal Pattern

BREAKFAST

Juice
 Fruit
 Breakfast entrée
 Breakfast meat or alternative
 Cheese or yogurt
 Breakfast starch
 Breakfast vegetable
 Bread product
 Two beverages
 Condiments and Preserves

LUNCH

Soup
 Main entrée
 • Choice of fresh prepared protein dish, pasta, or à la carte item
 Starch
 Cooked vegetable
 Salad Bar
 Fruit
 Dessert
 Bread Product
 Three beverages
 Condiments

DINNER

Main entrée dish
 • Choice of fresh prepared protein dish, pasta, or à la carte item
 Starch
 Cooked vegetable
 Salad Bar
 Fruit
 Dessert
 Bread Product
 Three beverages
 Condiments

7.2 Dispersed Meal Pattern

Hot Meals

Dispersed hot meals must be produced using foods that travel and hold temperature for reasonable period of time in approved CF containers. A card indicating the amount per serving (for example, pork chop – 1; boiled potatoes – 2 pieces; cookies – 3) must accompany each meal.¹

BREAKFAST	
Same as Regular meal pattern	Soup Main entrée dish Starch item Vegetable Tossed Salad, coleslaw or assorted raw vegetables Fresh fruit One prepared or baked dessert Bread or rolls and butter or margarine Two beverages Appropriate condiments

NOTE: The quantity for main protein dish and starch choice must be **10% greater** for dispersed hot meals than for regular meals served in the dining room.

7.3 Cold Meals (including flight box meals)

BOX BREAKFAST	BOX LUNCH AND DINNER
One fruit One juice Cereal (with 250 ml milk) Egg Breakfast meat or alternative (meat, cheese yogurt) Two breakfast bread products Appropriate condiments	Two sandwiches – 1 of sliced solid meat - 1 with a mixed filling Or 1 sandwich with mixed filling 1 solid meat item with a roll, Or 1 cold plate with sliced meats + a solid meat item with two rolls. (Note: a variety of fresh bread products is to be used, e.g. one sandwich whole wheat and one white bread.) Side salad or assorted raw vegetables Condiments appropriate for sandwich and salad Fresh or canned fruit One prepared or baked dessert Two beverages ² One pocket supplement (for example, granola bar, nuts, or cheese and cracker pack)

¹ Food and equipment must be prepared in accordance with the direction on dispersed meals provided in the Food Service Direction and Guidance Manual – Chapter 7 – Hygiene and Sanitation.

² One of the two beverages should be milk. However, during the Summer Camp, due to hot weather conditions, 2 X 250 ml juice/cold beverages will be issued.

SECTION 8 – PORTION SIZE STANDARD

Portion Size Standard	
Breakfast	
Eggs, large	2 each
Ham/Back Bacon	57 g (raw)
Bacon	3 slices (40/48 slices per Kg raw)
Sausages	3 each (12/500 g raw)
Hot Cakes	2 X 90 ml ladles of batter (2 X 6 in each or 3 X 4 in each)
French Toast & Eggo Waffle	2 each
Cereal with milk	
-hot	175 ml cooked or 1 package ready-to-eat plus 125 ml milk
-cold	1nd pkg or 250 ml plus 125 ml milk
Cheese	30 gr
Muffin	1 each (130g)
Bagel	1 each (110g)
Croissants	1 each (60g)
Toast	2 slices (each 35 g)
Lunch and Dinner	
Soup	250 ml
Steak and Chops (bone in)	250 g (raw)
Chicken Pieces (bone-in)	300 g (raw)
Steak Boneless	220 g (raw)
Boneless meat/poultry	150 g cooked (180 g raw)
Fish (steak, filet)	150 g (raw)
Fish (battered, breaded)	150 g (cooked)
Stews	300 g (cooked) (250 ml ladle) (40 % must be protein)
Casserole dishes	300 g Cooked) (250 ml ladle)
Pasta with Sauce (main entrée)	150 g pasta, 175 g of sauce
Three Decker sandwich	1 each (90 g of meat total)
Hamburger	2 each (90 g cooked)
Hot Dog	2 each (80 g each)
Pizza	2 X 6 inch in diameter or 1 X 8 inches (See Note below)
Tacos	2 each
Burritos	1 each (150 g)
Submarine (150 cm long)	1 each (90 g meat or 110 g mix filling)
Sandwich	1 ½ each
Sandwich filling – salad	110 g
Sandwich filling – sliced meat	90 g
Slice meat – for cold plate	90 g
Starch Items – potatoes, rice, pasta	125 g (cooked) (2 each 125 ml spoon, 2 each # 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
Jell-O	125 ml
Ice Cream	125 ml
Fruit Yogurt	175 ml
Cake	1 piece (5 cm X 5 cm X 2.7 cm)

Solicitation No. - N° de l'invitation
W3935-15SS07/A
Client Ref. No. - N° de réf. du client
W3935-15SS07

Amd. No. - N° de la modif.
File No. - N° du dossier
TOR-5-38204

Buyer ID - Id de l'acheteur
tor031
CCC No./N° CCC - FMS No./N° VME

Pie	1 piece (1/8 of a 22 cm diameter pie) (9" pie plate)
Squares	1 piece (5 cm X 5 cm X 2.5 cm)
Cookies (7.5 cm)	2 each
Cookies (12.5 cm)	1 each
Doughnuts/Sweet Buns	1 each
Bread	1 slice
Dinner Roll	1 each
Beverages	
Juice	250 ml
Milk (2%, 1%, skim. Choc, non-dairy)	250 ml
Fruit Drinks	250 ml
Hot Beverages	250 ml

NOTE: Pizza topping is to be 115g on an 8 inch pizza or on two X 6 inches.

SECTION 9 – OPENING AND CLOSING DATES AND DINER FORECAST

Description of Blackdown CTC Food Service Support Requirements and its Food Service Facilities and Equipment:

Upon issuance of the Contract, CFB Borden will provide the Contractor with the Meal Service Dates and estimated Training Centre's Population by Rank and by Day in accordance with the table below.

Note: *Dates and numbers will change from year to year to meet DND's operational requirements. The information provided below are estimates only and may not represent the exact numbers for 2016. Upon issuance of the Contract, all information in italics will be deleted.*

1. Meal Service Dates and Training Centre's Population by Day:

JUNE	BREAKFAST	LUNCH	SUPPER
1	0	0	0
2	0	0	0
3	0	0	0
4	0	0	0
5	0	0	0
6	0	5	7
7	7	12	17
8	17	17	17
9	17	17	17
10	17	17	17
11	17	17	17
12	17	17	17
13	17	19	19
14	19	19	19
15	19	19	19
16	19	19	19
17	19	19	19
18	19	19	19
19	19	19	19
20	19	19	22
21	22	22	23
22	23	23	24
23	24	24	24
24	24	24	24
25	24	24	24
26	24	24	24
27	24	32	40
28	24	42	77
29	77	82	90
30	94	94	94
JULY	BREAKFAST	LUNCH	SUPPER
1	94	94	94

2	94	102	109
3	109	269	429
4	429	444	460
5	460	460	460
6	460	461	461
7	461	471	481
8	481	484	484
9	484	906	1,334
10	1,334	1,841	2,307
11	2,301	2,309	2,309
12	2,309	2,309	2,309
13	2,309	2,309	2,309
14	2,309	2,309	2,309
15	2,303	2,311	2,311
16	2,311	2,311	2,311
17	2,311	2,311	2,311
18	2,311	2,311	2,311
19	2,311	2,311	2,311
20	2,311	2,311	2,311
21	2,311	2,311	2,311
22	2,311	2,311	2,043
23	2,043	2,043	1,923
24	1,923	2,051	2,191
25	2,191	2,191	2,191
26	2,191	2,191	2,191
27	2,191	2,191	2,191
28	2,191	2,191	2,191
29	2,191	2,191	1,345
30	1,345	1,345	1,345
31	1,345	1,762	2,191
AUGUST	BREAKFAST	LUNCH	SUPPER
1	2,191	2,191	2,191
2	2,191	2,191	2,191
3	2,191	2,191	2,191
4	2,191	2,191	2,191
5	2,191	2,191	1,923
6	1,923	1,923	1,923
7	1,923	2,051	2,191
8	2,191	2,191	2,191
9	2,191	2,191	2,191

10	2,191	2,191	2,191
11	2,191	2,191	2,311
12	2,309	2,309	2,309
13	2,309	2,309	2,309
14	2,309	2,309	2,309
15	2,309	2,309	2,309
16	2,309	2,309	2,309
17	2,309	2,309	2,309
18	2,309	2,309	2,309
19	1,309	194	194
20	194	97	97
21	97	97	97
22	96	96	96
23	60	34	34
24	30	30	30
25	30	30	30
26	19	19	19
27	19	19	19
28	19	19	19
29	19	19	19
30	19	19	19
31	18	18	18
SEPTEMBER	BREAKFAST	LUNCH	SUPPER
1	8	8	8
2	0	0	0

Meals in Dining Room

Breakfast
85,115 meals

Lunch
82,431 meals

Supper
86,648 meals

Late Meals Dining Room 1,200

Included in the above are estimates for the required meals by type. During the training period, approximately 12,305 Meals Ready to Eat (MREs) supplied by DND will be issued in support of field training

Also included in the projected meal numbers:

Meal Type	Total
Hot Dispersed Meals	9,425
Box Lunches	1,769
Night Field Meals	
Night Field Meals	2,414

Note: Estimated numbers will be provided to the Contractor for Year 2 and the Option Periods.

SECTION 10 – EQUIPMENT LISTING

SER	ITEM NAME and DESCRIPTION and MODEL NUMBER	U of I	TOTAL	LOCATION
1	Dispenser Mobile Cup Rack "Hatch" Model: TRC M-2020	EA	1	Kitchen
2	Dispenser Tray Mobile "Hatch" Model: TRC M1418	EA	10	Kitchen
3	Dispenser Side Plate "Hatch" Model: 2DT-M-1523	EA	0	Kitchen
4	Dispenser Bread Plate "Hatch" Model: 2DT-M-1532	EA	2	Kitchen
5	Dispenser Bowl Mobile "Hatch" Model: 2DT-M-1522	EA	4	Kitchen
6	Dispenser Salad Plate Mobile "Hatch" Model: 2DT-M-1524	EA	0	Kitchen
7	Dispenser Dinner Plate Mobile "Hatch" Model: 2DT-M-1530	EA	0	Kitchen
8	Dispenser Plate Mobile "Lakeside" Model: 5210	EA	0	Kitchen
9	Dispenser Soup Bowl Mobile "Hatch" Model: 2DT-M-1524 Elect 1050 Watts	EA	0	Kitchen
10	Dish Caddies "Cambro" Model: D1125	EA	4	Kitchen
11	Dispenser Cereal Wood – 21 Trough – 2 Doors	EA	0	Kitchen
12	Dispenser Milk "Silver King" Model: Triple Valve	EA	8	Kitchen
13	Table Dining Mobile Folding Double with Stool Cap. 12	EA	64	Kitchen
14	Table Dining Mobile Folding Double with Stool Cap. 8	EA	32	Kitchen
15	Toaster Conveyor "Savory" Model RT2USH0	EA	8	Kitchen
16	Dish Tray & Cutlery Mobile "Cambro" Model: TDCR12	EA	5	Kitchen
17	Cart Tray Mobile "Hatch" 22 Tray Capacity, Model: ARS-1418-11-KD	EA	19	Kitchen
18	Refrigerator SS Double Doors Pass Through "True" Model TR2RRT-2S-2S	EA	4	Kitchen
19	Food Warmer SS Single Door Pass Through "True" Model TR1HRT-1S-1S	EA	4	Kitchen
20	Rack-Roll-through for Above Refrigerator & Warmers Make : Sani-Metal	EA	12	Kitchen
21	Dispenser Hot Chocolate "American Metal Ware	EA	4	Kitchen
22	Coffee Maker "Bunn" Model: DUAL TF DBC	EA	2	Kitchen
23	Coffee Pot for Above	EA	9	Kitchen
24	Dispenser Ice & Cold Water "Hoshizaki" Model DCM450BAE	EA	1	Kitchen
25	Dispenser Ice & Cold Water	EA	2	Kitchen
26	Grill Protector Mobile SS with Tray Slider	EA	4	Kitchen
27	Cabinet Mobile with Tray Slider	EA	2	Kitchen
28	Table Dining Brown on wheels	EA	4	Kitchen
29	Rack Pot Heavy Duty Mobile 5 Shelves	EA	3	Kitchen
30	Rack Pot Heavy Duty Mobile 4 Shelves	EA	2	Kitchen

31	Cabinet Warmer Food Model: C199—HM2000	EA	8	Kitchen
32	Freezer Ice Cream "Husmann" Model: ISCGG-5D/G	EA	4	Kitchen
33	Cart "Rubbermaid" 2 Shelves Silver Gray	EA	0	Kitchen
34	Cart "Rubbermaid" 3 Shelves Light Gray 36 X 24	EA	2	Kitchen
35	Bar Sandwich "True" Model: TSSU-72-30M-B-ST	EA	2	Kitchen
36	Soup Counter	EA	2	Kitchen
37	Kettle Soup Warmer "Grand Chef" Model: TS-6000	EA	2	Kitchen
38	Counter Toaster Table Corian Top	EA	4	Kitchen
39	Condiment Table Corian Top with 12 SS Inserts each	EA	6	Kitchen
40	Cart Heavy Duty "Rubbermaid" two fixed shelves	EA	2	Kitchen
41	Cart Platform Regular "Rubbermaid" 24 X 36 small	EA	3	Kitchen
42	Cart Platform "Rubbermaid" 30 X 60	EA	2	Kitchen
43	Table Working SS Mobile 230 X 108 with Shelf	EA	12	Kitchen
44	Bar Salad Refrigerated "Supreme" Model: SSWT72R	EA	4	Kitchen
45	Bar Salad Refrigerated "Supreme" Model: SSWT84R	EA	4	Kitchen
46	Bar Salad Refrigerated "Custom Dining" Model: CBRP1800SCC	EA	4	Kitchen
47	Cart Utility SS 3 Shelves 21 X 33	EA	6	Kitchen
48	Cart Utility 3 Shelves "Cambro" Model: BC230	EA	1	Kitchen
49	Cart Utility 3 Shelves "Cambro" Model: BC235	EA	3	Kitchen
50	Meat Slicer "Hobart" Model: 1612P	EA	2	Kitchen
51	Meat Slicer "Hobart" Model: 2912	EA	1	Kitchen
52	Slicer Vegetable :Robot Coupe" Model R-2 ANN	EA	1	Kitchen
53	Counter Beverage SS with Tray Slider and Drain Trough 43 X 122	EA	4	Kitchen
54	Counter Beverage SS with Tray Slider 43 X 97	EA	2	Kitchen
55	Grill "Garland" with Stand Model: Cs24SD	EA	0	Kitchen
56	Table Serving Steam 7 Wells Electric Make: Sani-Metal	EA	4	Kitchen
57	Counter Display Dessert Refrigerated Model: DC72PTSC	EA	4	Kitchen
58	Counter SS with Sink, 2 Doors/3 Drawers & Back Splash 30 X 96	EA	4	Kitchen
59	Pallet Jack "Liftrite"	EA	2	Kitchen
60	Ansul Sentry model: A05	EA	16	Kitchen
61	Badger model # WC100c-2001	EA	1	Kitchen
62	K-Guard Model KO1-2	EA	6	Kitchen
63	Extinguisher Model: CO2 15 LB 9054	EA	0	Kitchen
64	Extinguisher Model: WC-6-LT	EA	0	Kitchen
65	Fire Blanket "Battle Blaze"	EA	0	Kitchen
66	Garbage Receptacle with Dolly "Rubbermaid" Model: 2632	EA	25	Kitchen
67	Garbage Receptacle with Dolly "Rubbermaid" Model: 2620	EA	3	Kitchen
68	Garbage Receptacle with Dolly "Rubbermaid"	EA	7	Kitchen

	Model: 2643			
69	Lid Magnetic Orange "Food Waste" for above	EA	0	Kitchen
70	Vacuum "Shop Vac Ridge " 14 Gal	EA	1	Kitchen
71	Washer Power "Karcher" Model: 330	EA	1	Kitchen
72	Washer Power "Simoniz" Model: 39-8656-2	EA	1	Kitchen
73	High Pressure Sanitizer "Sage System" Model: 08 Serie	EA	2	Kitchen
74	Laundry Washer "Huebsch" Model: LWZ42NW-1102	EA	1	Kitchen
75	Laundry Dryer "Huebsch" Model: LGZ37AWF1102	EA	1	Kitchen
76	Floor Washer Nilfist "Advance" Model	EA	1	Kitchen
77	Can Washer Sanitizer Model: 5-B	EA	0	Kitchen
78	Pot Washer "Champion" Model: LD20PT	EA	1	Kitchen
79	Table Working SS with 2 Shelves 30 X 90	EA	2	Kitchen
80	Table Working SS with 2 Shelves & Sink 30 X 90	EA	2	Kitchen
81	Table Working SS with 2 Shelves & Drawer 30 X 120	EA	2	Kitchen
82	Table Working SS with 2 Shelves & Drawer, Back Splash 30 X 120	EA	1	Kitchen
83	Table Working SS with 2 Shelves & Shelves 30 X 120	EA	1	Kitchen
84	Table Working SS with 2 Shelves & Sink 30 X 82	EA	12	Kitchen
85	Table Working SS with 2 Shelves & Sink 30 X 120	EA	2	Kitchen
86	Table Working SS with 2 Shelves & Sink 30 X 101	EA	1	Kitchen
87	Table Working SS with Shelves 30 X 72	EA	2	Kitchen
88	Table Working SS with Shelves 36 X 36	EA	1	Kitchen
89	Table Working SS with Shelves 36 X 36 X 24	EA	1	Kitchen
90	Table Working SS with 2 Shelves & Drawer 30 X 118	EA	2	Kitchen
91	Table Working SS with Double Sink, Double Doors & Drawers 30 X 70	EA	2	Kitchen
92	Table Working SS with Sink and Door 30 X 52	EA	1	Kitchen
93	Table Working SS with Sink and Door 30 X 66	EA	1	Kitchen
94	Table Working SS with Sink and Door 30 X 115	EA	1	Kitchen
95	Table Working SS with Drawers & Shelves	EA	1	Kitchen
96	Mixer "Hobart" with Attachments Model: 8600T	EA	1	Kitchen
97	Mixer "Hobart" with Attachments Model: A-200T	EA	1	Kitchen
98	Mixer "Blakeslee" with Attachments Model: DD60	EA	0	Kitchen
99	Broiler Mobile Propane "Crown Verity" Model: MCB-60	EA	0	Kitchen
100	Large Wheeled Garbage Bin	EA	3	Kitchen
101	Ice Machine "Ice-O-Matic GC Series Model: 880PT	EA	1	Kitchen
102	Oven Convection Double stacked "Garland" Model: MP-GS-10-D	EA	2	Kitchen
103	Tilting Skillet SS "Cleveland" Model: SGL 40L	EA	2	Kitchen
104	Vegetable Processor "Robot Coupe" Model: CL 60	EA	1	Kitchen
105	Kettle SS "Cleveland" Model: KGL-60	EA	1	Kitchen
106	Kettle SS "Cleveland" Model: 60T	EA	2	Kitchen

107	Kettle SS "Cleveland" Model: KGL-40	EA	1	Kitchen
108	Cook & Hold "Brute" Model: BOV 70-2T	EA	4	Kitchen
109	Range Open Flame Top with Oven "Garland" Model: MST44RE	EA	1	Kitchen
110	Range Open Flame Top with Oven "Garland" Model: M47SR	EA	0	Kitchen
111	Fryer Deep Fat "Frymaster" WITH Central Filter Included	EA	6	Kitchen
112	Broiler "Bakers Pride" FLB-60R	EA	2	Kitchen
113	Oven Combi "Rational" Model: 202	EA	4	Kitchen
114	Mobile Oven Rack for Combi "Rational" Model: 202	EA	11	Kitchen
115	Mobile Plate Rack for Combi "Rational" Model: 202	EA	0	Kitchen
116	Pizza Dish for Combi "Rational" Model: 202	EA	0	Kitchen
117	Fry Basket for Combi "Rational" Model: 202	EA	0	Kitchen
118	Chicken Spike Rack for Combi "Rational" Model: 202	EA	0	Kitchen
119	CombiGril I for Combi "Rational" Model: 202	EA	0	Kitchen
120	Dough Proffer "Brute" Model BH 1500T	EA	0	Kitchen
121	Dishwasher "Hobart" Model: FT900W	EA	1	Kitchen
122	Dolly "Camdoily" Model: 400 DIV	EA	18	Kitchen
123	Box Food "Camcarrier Model: 400 MPC	EA	51	Kitchen
124	Container Insulated Beverage "Camtainer" Model: 500 UC	EA	4	Kitchen
125	Container Insulated Beverage "Camtainer" Model: 10 Gal	EA	11	Kitchen
126	Doily Utility 2 Wheel Rubber	EA	1	Kitchen
127	Desk Office 36 X 72 with 2 Drawers each side	EA	1	Kitchen
128	Chair Office swivel with arms	EA	5	Kitchen
129	High Density Shelving Model: "Cari-Stor System 5 Shelbehig Double	EA	30	Kitchen
130	High Density Shelving Model: "Cari-Stor System 5 Shelbehig Single	EA	26	Kitchen
131	Bread Rack Dollies SS "Hatch" Model: BM-M-1	EA	3	Kitchen
132	Bowl Dispenser SS "Hatch" Model: TRD-M-2020	EA	0	Kitchen
133	Basket Dollies SS "Brute" Model: STS 2020	EA	6	Kitchen
134	Mobile Dish Rack "Brute" Model: BOA208-A6	EA	6	Kitchen
135	Food Pan "Camwear" Full Size 2 ½" Deep Code: 12CW	EA	24	Kitchen
136	Food Pan "Camwear" Full Size 4" Deep Code 14CW	EA	63	Kitchen
137	Food Pan "Camwear" Full Size 4" Deep Code 16CW	EA	8	Kitchen
138	Food Pan "Camwear" Full Size 4" Deep Code 18CW	EA	58	Kitchen
139	Food Pan "Camwear" Half Size 2 ½" Deep Code: 22CW	EA	0	Kitchen
140	Food Pan "Camwear" Half Size 4" Deep Code: 24CW	EA	18	Kitchen
141	Food Pan "Camwear" Half Size 8" Deep Code: 28CW	EA	0	Kitchen

142	Food Pan "Camwear" 1 Third Size 6" Deep Code: 36CW	EA	39	Kitchen
143	Food Pan "Camwear" 1/6 Size 4" Deep Code: 64CW	EA	21	Kitchen
144	Food Pan "Camwear" 1/6 Size 6" Deep Code: 66CW	EA	7	Kitchen
145	Food Pan Lid "Camwear" Full Size Code: 10CWCH	EA	97	Kitchen
146	Food Pan Lid "Camwear" Half Size Code:20	EA	15	Kitchen
147	Food Pan Lid "Camwear" 1 Third Size Code: 30CWCH	EA	13	Kitchen
148	Food Pan Lid "Camwear" 1/6 Size Code: 60CWCH	EA	15	Kitchen
149	Food Storage Box Poly "Cambro" 18 X 26 X 9 Code: 18269P	EA	19	Kitchen
150	Food Storage Box Poly "Cambro" 18 X 26 X 15 Code: 18261P	EA	4	Kitchen
151	Food Storage Box Poly "Cambro" 18 X 26 X 6 Code: 18266P	EA	1	Kitchen
152	Food Storage Lid Box Poly "Cambro" 18 X 26 Code: 1826CP	EA	46	Kitchen
153	Mixing Bowl Plastic	EA	5	Kitchen
154	Food Storage Box 18 X 14 X 7	EA	0	Kitchen
155	Lid for Above	EA	0	Kitchen
156	Utility Tub 20 X 15 X 5 Gray	EA	0	Kitchen
157	Pitcher "Camwear" Code : P600CW	EA	25	Kitchen
158	Measuring Gal. Alum	EA	0	Kitchen
159	Strainer China Cap	EA	7	Kitchen
160	Pan Cake 10 X 14 ½ X 2	EA	0	Kitchen
161	Strainer Colander	EA	2	Kitchen
162	Mixing Bowl 15 ½ Dia	EA	3	Kitchen
163	Mixing Bowl 12 ½ Dia	EA	3	Kitchen
164	Mixing Bowl (Dia	EA	2	Kitchen
165	Mixing Bowl 24 Dia	EA	2	Kitchen
166	Mixing Bowl Dolly for above	EA	1	Kitchen
167	Scale 0 to 20 kg "Kilotch" Model: SW-50	EA	1	Kitchen
168	Tomato Slicer	EA	1	Kitchen
169	Pan Roasting 20 X 18 X 8	EA	5	Kitchen
170	Pan Roasting with strapping 24 X 16 X 6	EA	7	Kitchen
171	Pot Alum 14 Gal	EA	1	Kitchen
172	Tray Alum Cookie Sheet 17 X 24	EA	235	Kitchen
173	Tray Alum Cookie Sheet 17 X 12	EA	2	Kitchen
174	Pan Bread 4 loaf	EA	4	Kitchen
175	Muffin Tin 24s	EA	13	Kitchen
176	Pan Frying	EA	10	Kitchen
177	Pan Steam table SS Full Size 2 1/2	EA	100	Kitchen
178	Pan Steam table SS Full Size 4	EA	117	Kitchen
179	Pan Steam table SS Full Size 6	EA	33	Kitchen
180	Pan Steam table SS Full Size 8	EA	1	Kitchen
181	Pan Steam table SS Half Size 2 ½	EA	3	Kitchen
182	Pan Steam table SS Half Size 4	EA	9	Kitchen

183	Pan Steam table SS Half Size 6	EA	56	Kitchen
184	Pan Steam table SS Perforated Full Size 2 1/2	EA	9	Kitchen
185	Pan Steam table SS Perforated Full Size 4	EA	21	Kitchen
186	Pan Steam table SS Perforated Full Size 6	EA	40	Kitchen
187	Pan Steam table SS Perforated Full Size 8	EA	12	Kitchen
188	Lid Pan Steam Table Full Size	EA	46	Kitchen
189	Lid Pan Steam Table Half Size	EA	68	Kitchen
190	Sauce Pan 5 qt with Lid	EA	2	Kitchen
191	Napkin Dispenser	EA	2	Kitchen
192				
193	Cutlery one of each (Dinner Knives 2735, Dinner Fork 2640, Soup Spoon 307, Teaspoon 1555)	SET	See description	Kitchen
194	Dishware Melmac one of each (Plate Dining 10"-2115, Plate Side 7"-1423, Salad plate - 637, Soup Bowl 16 oz-1556, Dessert Bowl 8"-270, Cups Cambro 8 oz-2088)	SET	See description	Kitchen
195	Plastic Dining Trays	EA	2500	Kitchen
196	Rubbermaid Mop Stand	EA	3	Kitchen
197	Rubbermaid utility cart Beige colour	EA	1	Kitchen
198	Laundry Coat Rack	EA	2	Kitchen
199	Tenex wastebasket model # 410	EA	5	Kitchen
200	Dish machine individual washing racks	EA	54	Kitchen
201	Wet floor signs	EA	2	Kitchen
202	Cambro Green plastic salad bar model #FBR6R	EA	2	Kitchen
203	Black Dustpans	EA	7	Kitchen
204	KFS containers	EA	21	Kitchen
205	Push Brooms	EA	4	Kitchen
206	Danby white mini fridge ser# 0110010084	EA	4	Kitchen
207	Hatch Dish storage rack trollies	EA	10	Kitchen
208	Cambro salad lids model 40CWCH ¼ x 6"	EA	4	Kitchen
209	Cambro salad containers ¼ x 6	EA	34	Kitchen
210	Cambro 20L square white containers model # 22SFSP	EA	5	Kitchen
211	Cambro 15L square white containers model # 18SFSP	EA	5	Kitchen
212	Cambro 10L square white containers model # SFSCW	EA	5	Kitchen
213	Cambro square blue lids for 10L,15L,20L containers	EA	20	Kitchen
214	Measuring Pitcher 4L	EA	2	Kitchen
215	Steam Kettle Whisk	EA	4	Kitchen
216	Steam Kettle stainless steel paddles	EA	2	Kitchen
217	Steam Kettle perforated disk	EA	4	Kitchen
218	Steam Kettle plastic paddles	EA	2	Kitchen
219	Camwarmer model 1210PW warmer plates	EA	17	Kitchen
220	7qt stainless steel pots	EA	15	Kitchen
221	Flexible soup pot lids	EA	7	Kitchen
222	Stainless steel pot lids	EA	23	Kitchen
223	Aluminum pans 12"	EA	2	Kitchen
224	Hobart large whisk	EA	3	Kitchen
225	Hobart small whisk	EA	2	Kitchen

226	Hobart small paddle	EA	1	Kitchen
227	Aluminum 58 qt pot	EA	1	Kitchen
228	Aluminum 28" x6 " deep pot	EA	1	Kitchen
229	Perforated grease straining plates for long inserts	EA	13	Kitchen
230	Perforated grease straining plates for half inserts	EA	12	Kitchen
231	Cutting boards small	EA	1	Kitchen
232	Cutting boards medium	EA	2	Kitchen
233	Cutting boards large	EA	3	Kitchen
234	Plastic seashell salad containers black	EA	5	Kitchen
235	Plastic seashell salad containers clear	EA	4	Kitchen
236	French Fry baskets	EA	12	Kitchen
241	Plastic perforated salad serving spoons black	EA	50	Kitchen
242	Plastic perforated salad serving spoons red	EA	13	Kitchen
243	Plastic salad serving spoons black	EA	50	Kitchen
244	Plastic salad serving spoons red	EA	13	Kitchen
245	Plastic mini salad tongs black	EA	50	Kitchen
246	Plastic salad serving tongs standard black	EA	47	Kitchen
247	Plastic salad serving tongs standard red	EA	6	Kitchen
248	Cambro White flour bin containers with lid model # IB36	EA	11	Kitchen
249	Speech podium with CF crest	EA	1	Kitchen
250	Cambro Hot/Cold Drink containers model 350LCD	EA	5	Kitchen
251	Carlise Hot/cold drink containers model # NLD500	EA	12	Kitchen
252	Cambro insulated food container for 1 inch pans model # 125MPC	EA	4	Kitchen
253	APA 36volt automatic battery charger part# 388502	EA	1	Kitchen
254	Champion Pot washer machine original racks	EA	5	Kitchen
255	Mop handles	EA	14	Kitchen
256	Floor squeegee	EA	5	Kitchen
257	Schafer Blue bin large model # LF 543	EA	12	Kitchen
258	Schafer Blue bin small model # LF 533	EA	6	Kitchen
259	Clear covers for rack food service tray Alum. mobile	EA	15	Kitchen
260	Nextel NSF metal stock shelf	EA	16	Kitchen
261	Featherlite ladder 6"feet	EA	1	Kitchen
262	Featherlite ladder 4"feet	EA	1	Kitchen
263	Pot Rack Mobile, Heavy Duty 5 fixed shelf 59 inc. H.26 x W. 72	EA	5	Kitchen
264	Metro warmer unit model c199-HM2000	EA	4	Kitchen
265	KFS Dishwasher holder	EA	9	Kitchen
266	Hatch heat lamp 2 bulb model HL7237-00	EA	2	Kitchen
267	AED unit cardiac science powerheart G3 SN4437419	EA	1	Kitchen
268	Dorval Flower print wooden chairs	EA	18	Kitchen
269	42" LG flat screen TV model# 42LS3400	EA	4	Kitchen
270	French Café Theme Art pictures	EA	13	Kitchen
271	West Bend 100 cup Hot water and coffee percolator complete set	EA	3	Kitchen
278	Hatch Mobile baking Racks ARS-1418-11-KD	EA	19	Kitchen
279	Wall dividers	EA	15	Kitchen

Solicitation No. - N° de l'invitation

W3935-15SS07/A

Client Ref. No. - N° de réf. du client

W3935-15SS07

Amd. No. - N° de la modif.

File No. - N° du dossier

TOR-5-38204

Buyer ID - Id de l'acheteur

tor031

CCC No./N° CCC - FMS No./N° VME

280	Sani Metal Mobile Dish Table SS, Fix shelf wrap around bumper	EA	7	Kitchen
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There is one (1) large walk-in freezer, four (4) walk-in refrigerators, meat fridge, one baker's fridge, one baker's freezer and one dispersed meal refrigerator.

NOTE: The Contractor is responsible to provide, within the contract, all cooking knives.

SECTION 11 – NIGHT SNACK FOOD ENTITLEMENT TABLE

The night snack should be available for pick-up at the kitchen in the evening, timing as specified on the request, in accordance with the following table and the portion size standard.

NIGHT SNACK FOOD ENTITLEMENT TABLE	
All of the following food and beverage items must be available as a night snack	
Coffee or tea, plus cream or milk, plus sugar	
Hot chocolate beverage mix	
Iced tea mix	
Milk	
Fruit juice	
Soup, and soda crackers	
Bread, spreads (peanut butter, cheese spread, jam, etc)	
Fresh fruit (orange, apple, pear, banana, etc	
Pastries	

SECTION 12 – FOOD QUALITY STANDARD

The food specifications listed below are the minimum quality acceptable. The Contractor must reject poor quality and time expired goods 100% of the time. Substitutions will be acceptable only if the products offered are of an equal or higher quality.

CGSB Standards may be obtained from CGSB Sales Unit, Ottawa, Canada K1A 1G6

12.1 Milk

Commodity	Grade Variety	CGSB Standard Number
Milk, Fresh, 2% B.F. /1% B.F. Homogenized		32.165M
Milk, Chocolate Flavoured, 2% B.F. /1% B.F.		32.165M
Ice Cream and Sherbet		32.163M

12.2 Breads and Cereals

Commodity	Grade Variety	CGSB Standard Number
Bread, (enriched white, rye, raisin, whole wheat, French, cracked wheat)		32.1M, 32.2M 32.3M, 32.4M
Flour (all purpose, cake and pastry, rye, whole wheat)		32.5M, 32.6M
Rolls, bread enriched (white or whole wheat)		32.4M
Pancake Mix (buckwheat, buttermilk, plain)		32.11M
Cereal, ready-to-eat, assorted		32.13M
Rolled Oats, Regular or Quick Cooking		32.14M
Rolled Oats, Instant		32.14M
Cream of Wheat, enriched quick cooking or Bran, Natural		32.15M

12.3 Fruits and Vegetables

Commodity	Grade Variety	CGSB Standard Number
Fruit Juice, unsweetened, (apple, grapefruit, orange, grape, vegetable)	Apple Juice Canada Choice, Tomato Juice Canada Fancy	32.253M
Fruit Juice, pure concentrated, frozen unsweetened	Orange: Brix content not less than 11.8 when reconstituted. Brix acid ratio minimum of 12.5 to 1	32.254M
Fresh Fruit assorted (except apples)	Canada or US No. 1	32.250M
Apple, fresh	Canada Fancy	32.250M
Fruit, canned light syrup, [apricot halves, grapefruit sections, pineapple (sliced,	Canada Fancy or equivalent	32.253M

tidbits and crushed)]		
Fruit, Frozen, unsweetened, dry, blueberries or whole strawberries	Canada Choice	32.254M
Apple sliced, canned, solid pack fruit pie fruit, unsweetened	Canada Choice	32.253M
Pumpkin, Canned	Canada Choice	32.253M
Fruit frozen, blueberries, strawberries, (whole or sliced), unsweetened dry pack	Canada Choice	32.254M
Fruit frozen, raspberries, and rhubarb	Canada Fancy	32.254M
Vegetables frozen, all (except asparagus spears and peas)	Canada Choice	32.254M
Vegetables frozen, asparagus spears and peas	Canada Fancy	
Tomato paste or puree, canned		32.253

12.4 Potatoes, Rice and Lentils

Commodity	Grade Variety	CGSB Standard Number
Potatoes, fresh	Canada No. 1	32.250M
Potatoes, frozen, French Fry straight cut 3/8 in. X 3/8 in. or 1/4 in. X 1/4 in.	Canada Fancy	32.254M
Rice, white, Parboiled, (long or short grain)		32.17M
Rice, Brown		32.17M
Peas, Dried (split or whole)	Grade A	32.262M
Beans, dried (black eye, kidney, lima, white navy)	Grade A	32.262M
Lentils	Grade A	32.262M
Potatoes, Sweet	Canada Choice	32.250M
Potatoes, Canned	Canada Choice	32.253M
Beans, Baked, Canned		32.253m
Beans, kidney, chick, canned		32.253M
Barley		32.262M

12.5 Meat, Fish and Poultry

Commodity	Grade Variety	CGSB Standard Number
Bacon, smoked, side rind less, sliced		32.61M
Sausages, pure pork		32.69M
Sausages, pure beef		32.69M
Wieners, skinless, all beef		32.69M
Beef, patties, ground, medium, 90g cooked 10MM	19%-23% fat content, not to include head, heart, tongue, giblets, glands, or organ meats	32.44M Cut 136
Veal, cutlets, portion cuts, fresh or frozen	Choice veal that is light in color, cut 1300, Canada A2	32.46M
Pork, cutlets, portion cuts, fresh or frozen		32.50 Cut 1400
Chicken, eviscerated, fresh or frozen, whole	Utility	32.181M
Pork (Sow products only) pork, side spareribs, whole		32.50M
Pork, side ribs		32.50M

Cold Cuts		32.69M
Salmon, IQF, glazed		32.14M
Shrimp, unbreaded, raw, peeled and deveined, IQF, glazed		
Shrimp, lightly breaded raw, peeled and deveined, frozen, IQF		32.141M

12.6 Cheese

Commodity	Grade Variety	CGSB Standard Number
Cheese, Cheddar	Canada Grade A	32.172M
Cheese, process cheddar cheese food		32.172M
Cheese, cottage, cream, ricotta, Feta		32.172M
Cheese, Gruyere blue veined (Bulk), mozzarella (partially skimmed, Edam, Havarti, brick, Brie, Gouda, Swiss, Emmenthal		32.172M
Parmesan (pure grated)		32.172M
Processed skim milk or cheddar cheese spread		32.172M

12.7 Fats and Oil

Commodity	Grade Variety	CGSB Standard Number
Margarine, soft, maximum 25% total fat saturated		32.78M
Salad oil, all vegetable (made from the followings oils: corn, cotton-seed, soybean, sunflower. Canola)		32.76M
Butter		32.161M
Shortening – all vegetable, general purpose, all vegetable frying, puff pastry		32.75M
Lard		32.77M

12.8 Jams, etc...

Commodity	Grade Variety	CGSB Standard Number
Jam, pure or Jelly, pure or Marmalade		32.236M
Honey, Pasteurized	Canada No. 1	
Peanut Butter, smooth and chunky		32.237M
Maple Flavoured Syrup		32.20M
Molasses Table or cooking		32.211M

12.9 Beverages

Commodity	Grade Variety	CGSB Standard Number
Coffee, ground regular or decaffeinated		32.110M
Coffee, instant regular or decaffeinated		32.110M
Tea, black, bags, regular or decaffeinated	3 Star (Tea Council of Canada grading Standard	
Hot Chocolate, Premixed Liquid Type	Brand Name "VITALITY"	

12.10 Miscellaneous

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Commodity	Grade Variety	CGSB Standard Number
Soup base and soup mixes, dehydrated		32.281M
Gravy Mix		
Catsup, tomato		32.258M
Olive (stuffed green or black)		
Cake Mix requiring addition of water only		32.9M

SECTION 13 – FOOD SERVICE SANITATION AND SAFETY SPECIFICATIONS AND BASIC EQUIPMENT CLEANING INSTRUCTIONS AND SCHEDULE

The contractor must comply with the following standards of food services sanitation and safety throughout the duration of the contract. These standards, based on the Sanitation Code for Canada's Food Service Industry, CFAO 34-12, CFAO 43-13 and Chapter 5 (Food Services Sanitation, are set out as a series of statement of fact). The Contractor must resolve any sanitation and safety issues by the next meal service.

13.1 Safe Food Handling:

a. Food Reception

- (1) Only products of the standard shown in Section 12, Food Quality Standard are to be used.
- (2) Goods are free of signs of spoilage, adulteration and filth upon delivery.
- (3) Frozen food are received in the frozen state and guaranteed that the food has not been refrozen.
- (4) Perishable foods are delivered in refrigerated vehicles.

b. Food Storage

- (1) Foods are properly stored immediately upon receipt.
- (2) Refrigerated foods are stored at 4°C (40°F) or lower.
- (3) Frozen foods are stored at -18° (0°F) or lower.
- (4) In the refrigerator, uncooked (raw) foods are store on the shelves below toe cooked (prepared) food items.
- (5) All foods are covered and stored on racks or pallets 15 cm (6 inches) from the floor.
- (6) Dry foods are covered and stored in a clean, well-ventilated area.
- (7) Fridges and freezers are equipped with calibrated thermometers and temperature must be recorded twice daily.

c. Food Preparation

- (1) Food preparation is done in a quick, efficient and professional manner.
- (2) Food is prepared just in time for serving.
- (3) Separate cutting boards and utensils are used for cooked and raw foods.
- (4) Foods are thawed under refrigeration.

-
- (5) Foods are kept under the “**DANGER ZONE**” 4-60°C 940-140°F) as much as possible
 - (6) Hot foods are held at 60°C (140°F) or higher.
 - (7) Cooked meats and poultry are held at 60°C (140°F) for no more than two hours (batch cooking is the norm).
 - (8) Cooked meats and poultry are held at 4°C (40°F) for no more than seventy-two hours.
 - (9) Fresh meats and poultry, which have been cooked, chopped or minced, are to be used within two days.
 - (10) Fresh meat cuts are held at 4°C (40°F) or less for no more than five days.
 - (11) Cooked fish is held at 2°C for no more than two days.
 - (12) Fresh eggs are not served uncooked.
 - (13) Fresh eggs are stored at 4°C (40°F).
 - (14) Milk or milk products are stored at 4°C (40°F) or lower.
 - (15) Outdated food and drink **must** be discarded.
 - (16) Custards, fillings and puddings are held at 4°C (40°F) for no more than two days. If not served under refrigeration, leftovers are discarded.
 - (17) Food mixtures containing poultry, eggs, meat, fish or other potentially hazardous items are held at 4°C (40°F) for no more than one day.
 - (18) Cooked fruits and vegetables are held at temperature of 4°C (40°F) for no more than 48 hours, while open canned of the same are held for no more than 72 hours.
 - (19) Fresh fruits and vegetables are stored under refrigeration.
 - (20) Open fat and oil are stored under refrigeration.
 - (21) Prepared foods are dated prior to storage.
 - (22) Any or all items returned from Dispersed Meals are to be immediately discarded (**They are not to be reused**)

13.2 Personnel:

a. General

- (1) All staff to begin training in-service on sanitation prior to the start of the contract
- (2) Follow-up in service sessions are held throughout the contract.
- (3) One staff member is certified with the Canadian Food Service and Restaurant Association's National Sanitation Training Program.

b. Personal Hygiene:

- (1) Personnel appear to bath daily.
- (2) Hair and beards are clean, and hair is completely covered by a hair net or a hat.
- (3) Hands are washed frequently – prior to start working, after using the toilet facilities, after any type of break, after coughing, sneezing or touching the face, after handling raw foods and before handling potentially hazardous foods such as fish or poultry.
- (4) Correct hand washing procedures are followed.
- (5) Fingernails are kept short, clean and neatly trimmed.
- (6) Ladles, lifters, tongs and scoops are used when handling foods.
- (7) Hands are not used as serving tools.
- (8) Plastic gloves are worn when employees have a cut, burn or abrasion on their hands.
- (9) Personnel are not nibbling or eating in the kitchen and/or the serving areas.

c. Uniforms

- (1) Neat and clean uniforms are to be worn by all food services personnel.
- (2) Disposable plastic gloves must be worn at all times in food preparation areas as well as serving lines.
- (3) Professional laundering service for staff uniforms will be provided by the contractor.
- (4) All staff must wear nametags.

13.3 Equipment:

a. Equipment Cleaning Standards

- (1) All food contact surfaces used for the preparation, service, display or storage of food, except cooking surfaces, are cleaned and sanitized after each use.
- (2) Cooking surfaces used throughout the day are kept free of waste food material or grease and scraped and clean after each use.
- (3) All other surfaces are cleaned at regularly scheduled intervals.
- (4) Special attention is directed to the cleaning and sanitizing of cutting/chopping boards and meat slicers. These items are cleaned and sanitized after each use.
- (5) Large equipment is cleaned after each use, while equipment that is used less frequently is cleaned and sanitized before and after each use.
- (6) Small equipment such as can openers, mixers and kitchen knives are cleaned and sanitized on a regular basis.

- (7) The exterior surfaces of all equipment, serving areas and utensils are cleaned regularly and kept free of all marks, spills and debris.

b. Equipment Cleaning Schedule:

- (1) A cleaning schedule is to be employed by the contractor. A guide is available at the end of this Appendix.

13.5 Facilities

a. General

- (1) Doors and screens are kept closed to prevent the entrance of insects and rodents.
- (2) Floors are kept from debris and spills at all times.
- (3) Staff lockers with ashrooms are kept clean and adequately supplied with hand soap, nail brushes, paper towels, etc.
- (4) Hand-washing facilities are clean and must be stocked with soap, nail brushes, paper towels.
- (5) Mops, brooms, buckets and cleaning supplies are available in adequate quantity and are properly stored when not in use.
- (6) Racks are used for the drying and storage of all pots and utensils.
- (7) Walls, especially those behind sinks and cooking or mixing equipment, and shelves used for air drying, are cleaned and sanitized regularly.

b. Dining Room and Serving area

- (1) Dining tables are cleaned and washed on an ongoing basis during the meals and completely cleaned and washed with hot soapy water immediately after each meal (**wipe down is not acceptable**).
- (2) Seats and table legs are washed on a weekly basis or more often if required.
- (3) Floors are swept after each meal service and kept free of marks, spills and debris.
- (4) Alleyways are to be washed after each meal and, after the evening meal, tables are to be moved and floor washed thoroughly.
- (5) Cold and hot equipment is to be cleaned after each meal and check for proper temperature before each meal.
- (6) Condiment containers and dispensers, including salt and pepper shakers, sugar dispensers and napkin holders are cleaned regularly and kept full.

c. Dishwashing and Pot Washing

- (1) These areas are to be cleaned after each meal.

-
- (2) Dishwasher and pot washing machine are to be cleaned and de-scaled as outline in the cleaning schedule.
- (3) Dishwasher temperatures are checked regularly to ensure temperatures of 60-70°C (140-150°F) and 80-90°C (176-194°F) is met for wash cycles.
- d. Garbage
- (1) Garbage is removed from the kitchen and dining room area as required and at the end of each meal period.
- (2) Wet garbage (swill) is placed in small cans, which are covered and taken to the dumpster as required or at the end of each meal period.
- (3) Dry garbage except for cardboard are to be bagged and taken to the wet garbage dumpster for disposal.
- (4) Cardboard boxes are to be taken apart and put in the cardboard dumpster for disposal. It is the contractor's responsibility to ensure only cardboard are being put in the cardboard dumpster.
- (5) All garbage containers are covered when not in immediate use.
- (6) Cans and mobile bins are cleaned and sanitized inside and out after each meal in the area provided for that purpose.
- (7) Particular attention must be paid to the garbage disposal area (Dumpsters). Garbage must be properly bagged and contained to ensure wildlife and the prevailing winds do not have access and opportunity of distributing garbage in the camp area. Dumpsters' lid must be closed at night before securing the kitchen.
- e. Dry Storage
- (1) All dry storage areas are kept neat, cleaned and organized.
- (2) Storage containers, shelves and floors are cleaned regularly.
- (3) All open food containers are tightly covered and elevated from the floor surface.
- f. Refrigerators and Freezers
- (1) Foods are organized, and all food is covered.
- (2) All leftovers food stored in the refrigerator and freezer must be dated.
- (3) Time expired leftovers and spoiled food items are discarded.
- (4) Spills, food debris, empty containers are cleaned and remove immediately.
- (5) Floors are washed daily.
- h. Hallways
- (1) Hallways are kept clean and clear of all debris and empty cartons and boxes.

-
- (2) Floors are swept and washed daily.
 - (3) Walls and baseboards are cleaned regularly.
 - i. Floor washer
 - (1) In order to maintain the warranty on the floor washer, use only the recommended detergent as recommended by the manufacture.
 - (2) Before use, verify that all brushes and squeegees are secure properly.
 - (3) Rinse thoroughly after each use and put on the charger.

BASIC EQUIPMENT CLEANING INSTRUCTIONS AND SCHEDULE

WHAT	HOW	WHEN
Ranges/Grills	Scrape deposits off grill using a blunt scraper. Clean debris from grease trap tray. Polish surface of grill and wipe with a cloth. Oil grills lightly using salad oil. Empty and clean the drip container.	Daily
Bake/Roast Oven	Clean boiled over foods immediately. Brush and wipe out oven area. Clean outside of oven with detergent and a soft brush or cloth. Clean with oven cleaner as directed.	Daily
Rational Oven	Wipe clean all spilled foods immediately. After the evening meal, wash using the wash and rinse cycle and the proper detergent tablets as recommended by the manufacturer. This has to be done daily to ensure proper function of these ovens.	Daily
Deep Fat Fryer	Cool fat and drain the fryer. Filter fat by passing through the mechanical filter built in. Clean baskets, strainer and entire fryer with hot water and detergent. Rinse well. When ready to use, refill with filtered fat and top off with fresh fat.	After ea use
Mixers	Remove parts, wash, rinse and sanitize in the pot washing area. Clean the stationary base parts.	After ea use
Tilting Skillet	Wash outside and inside fryer with hot water and detergent. Rinse surfaces with warm water and flush with a sanitizer.	After ea use
Steam Cooker	Wash kettle immediately after use. Clean inside and out with a mild detergent. Rinse well and sanitize.	Daily
Steam Table	Clean pans, tops and sides with a mild detergent, rinse and sanitize. Remove any particles and drain the water. Remove scale on the inside of the water bath using a de-scaling compound.	After ea use
Dish Washer	Open drain valves and empty tanks. Clean strainers and wipe excess water around the machine area. Clean nozzles and detergent dispensers. Scrub inside tanks around pipes and outside area with brush. Leave machine open to air. De-scale inside of machine.	After ea use and After supper
Pot Washer		
Slicer	Unplug machine and remove parts. Wash, rinse and sanitize. Clean remainder of machine.	After ea use
Rotary Toaster	Brush out crumbs and clean the retaining tray. Wipe and clean exterior surface.	After ea use
Can Openers	Wash, rinse and sanitize. Clean and remove all debris from the blade.	Daily
Juice Dispenser	Clean handles, faucets, drip trays, storage tanks, cover and all exterior surfaces.	After ea meal
Milk Dispenser	Clean and sanitize all dispenser parts. Wipe clean interior surfaces. Clean milk spills immediately.	After ea meal
Coffee Makers	Clean after each use	After ea meal
Coffee Dispenser	Rinse with hot water before use. Brush inside with hot water and rinse.	After ea use

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DINNER			0	0	0	0
NIGHT DUTY				0		

FIELD NIGHT SNACK	0	Date	:	CAMP FOOD SERVICE OFFICER
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Section 14 – Forms – CERTIFIED DAILY RATION ALLOWANCE									
TRAINING CENTRE / SCHOOL				BLACKDOWN CTC					
	AUTHORIZED PERSONS	NUMBER OF DINERS	MEAL PRICE	SUB TOTAL	PENALTY X 10%	AMOUNT OF PENALTY	TOTAL	SNACKS	
DINING ROOM	BREAKFAST								
	LUNCH							(A) SNACKS AM	
	SUPPER							(B) SNACKS PM (+)	
BOX LUNCH	BREAKFAST							(C) TOTAL SNACKS= (A+B)	
	LUNCH							(D) DAILY PRICE- SNACKS	
	SUPPER							(E) TOTAL NIGHT FIELD SNACKS	
HAY-BOX	BREAKFAST							(F) DAILY PRICE - NIGHT FIELD	
	LUNCH							(G) TOTAL DAILY COST SNACKS = (C X D + E X F)	
	SUPPER							(H) SUB TOTAL MEAL COST	
FRESH RATION	BREAKFAST							(I) TOTAL PENALTY COST	
	LUNCH							(J) TOTAL MEAL COST=(H - I)	
	SUPPER							TOTAL DAILY COST = (G + J)	

CERTIFIED EXACT

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**NAME AND POSITION (BLOCK
LETTERS:**

SIGNATURE :

DATE :

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Date: _____
Signature of Food Services Manager

To: Food Services Manager

ASSESSMENT OF OBSERVED ACTION TAKEN WITHIN 48 HOURS

Satisfactory / Unsatisfactory

(If necessary, note deficiencies and action taken)

Date: _____
Signature and Appointment

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Form 2 - Performance Incident Register

DATE	TIME	PERFORMANCE INCIDENT REPORT #	OBSERVED BY (NAME, RANK, APPT)	DATE/TIME Food Svcs Mgr NOTIFIED	ACTION TAKEN BY CONTRACTOR (Satisfactory/Unsatisfactory)

Form 3 - Standard Meal Item Availability Table

BREAKFAST				
Category	Meal Standard Availability Standard	Met	Not Met	Comments
Fruit	Fruit Salad			
	3 other varieties of fresh fruit			
	Total of 4 varieties			
Juice	3 flavors (2 Fruit 1 Vegetable)			
Entrée	Eggs any Style			
	Cereals ¹			
	• 7 varieties of ready to eat cereals			
	1 breakfast entrée			
Meats	1 variety of hot breakfast meat			
	1 cold meat			
Cheese	Varieties of cheese			
	4 varieties of yogurt ²			
Starch	2 breakfast starch item			
Vegetable	Not required			
Bread Product	1 baked product			
	2 type of commercial bread product			
	3 types of loaves			
Beverages	types of hot beverages:			
	• Coffee			
	• Tea			
	• Hot chocolate			
	2 types of cold beverages 3 if non-dairy are provided):			
	• Dairy (3 varieties)			
	• Fruit Flavored Drinks (4 varieties)			
	• Non-dairy beverage			
Condiments	2 Spreads 3 varieties of Jams or Jellies, Honey, syrup, butter, margarine, ketchup, mayonnaise, mustard, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) tobasco sauce, meat sauce			

¹ to include 1 whole grain and 1 sweetened

² to include low fat varieties

LUNCH				
Category	Meal Standard Availability Standard	Met	Not Met	Comments
Soup	1 prepared soup			
Main Entrée 1	1 freshly prepared hot protein dish with appropriate accompaniments 1 pasta choice with 2 varieties of sauce 1 variety of the following dishes: <ul style="list-style-type: none"> • Pizza • Hamburger • Hot dog • Tacos • Burritos, or similar dishes Cold Sandwiches <ul style="list-style-type: none"> • 3 varieties of sandwiches filling 			
Starch	1 starch choice ²			
Vegetable	1 cooked vegetable ³			
Salads	Selection of salads as per the Salad Bar Menu			
Fruit	4 varieties of fruit (1 is part of the dessert menu)			
Dessert	1 Prepared Dessert			
	2 types of baked dessert			
	Ice cream 4 flavors (see note)			
	4 varieties of yogurt			
Bread Products	2 types of bread			
	<u>Loaves:</u> <ul style="list-style-type: none"> • 3 varieties 			
Beverages	<u>3 types of hot beverages</u> <ul style="list-style-type: none"> • coffee • tea • hot chocolate 			
	<u>3 types of cold beverages (4 if non-dairy are provided):</u> <ul style="list-style-type: none"> • Dairy (4 varieties) • Fruit/vegetable juice • Fruit Flavored Drinks (4 varieties) • Non-dairy beverage 			
Condiments	2 Spreads 3 varieties of Jams or Jellies, Honey, syrup, butter, margarine, ketchup, mayonnaise, mustard, A			

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	variety of Hot Sauces (Asian, Jamaican, East Indian etc.) tobasco sauce, meat sauce			
--	---	--	--	--

¹ At least ONE is to be a healthier choice meeting the criteria: vary on a rotating basis

² TWO if one is a fried product

³ Prepared with no added fat. At least one dark or orange vegetable daily

NOTE: Ice cream is an accompaniment to the dessert and is not a Dessert Choice

DINNER				
Category	Meal Standard Availability Standard	Met	Not Met	Comments
Soup	1 prepared soup			
Main Entrée 1	2 freshly prepared hot protein dish with appropriate accompaniments 1 omelette OR 1 variety of the following dishes: <ul style="list-style-type: none"> • Pizza • Hamburger • Hot dog • Tacos • Burritos, or similar dishes 			
Starch	1 starch choice ²			
Vegetable	1 cooked vegetable ³			
Salads	Selection of salads as per the Salad Bar Menu			
Fruit	4 varieties of fruit (1 is part of the dessert menu)			
Dessert	1 Prepared Dessert			
	2 types of baked dessert			
	Ice cream 4 flavors (see note)			
	4 varieties of yogurt			
Bread Products	2 types of bread			
	Loaves: <ul style="list-style-type: none"> • 3 varieties 			
Beverages	3 types of hot beverages <ul style="list-style-type: none"> • coffee • tea • hot chocolate 			
	3 types of cold beverages (4 if non-dairy are provided): <ul style="list-style-type: none"> • Dairy (4 varieties) • Fruit/vegetable juice • Fruit Flavored Drinks (4 varieties) • Non-dairy beverage 			
Condiments	2 Spreads 3 varieties of Jams or Jellies, Honey, syrup, butter, margarine, ketchup, mayonnaise, mustard, A variety of Hot Sauces (Asian, Jamaican, East Indian etc.) tobasco sauce, meat sauce			

¹ At least ONE is to be a healthier choice meeting the criteria: vary on a rotating basis

² TWO if one is a fried product

³ Prepared with no added fat. At least one dark or orange vegetable daily

NOTE: 1. Fresh or frozen vegetable are to be used. Canned vegetables are only to be used as a last resource in an emergency.
2. Ice cream is an accompaniment to the dessert and is not a Dessert Choice

DINNER				
Category	Meal Standard Availability Standard	Met	Not Met	Comments
<i>Each brunch, lunch, and dinner must have a salad bar and offers the following choices:</i>				
Leaf	1 leaf salad pre-mixed			
Raw Vegetables	5 varieties			
Starch, Bean, or Marinated Salad	3 varieties per meal ¹			
Meatless Protein Choice	1 meatless protein choice			
Cheese	<u>2 types of cheeses</u> <ul style="list-style-type: none"> • 1 processed • 1 hard <div>Total of 2 varieties</div>			
Pickles	3 varieties of pickles			
Condiments	Mustard, ketchup, mayonnaise (reg and low fat), vinegar, oil <u>Salad dressing</u> <ul style="list-style-type: none"> • 5 varieties of regular • 5 varieties of low fat 3 varieties of crackers 2 spreads 3 Jams or Jellies Salt, pepper, and other assorted spices			

¹ Prepared using oil or dressing sparingly; vary daily

Form 4 – Sanitation Evaluation Checklist

DATE & TIME: _____

CONTRACT LOCATION: _____

CARRIED OUT BY: _____

Mark each items as satisfactory or unsatisfactory, includes comments.

DINING ROOM AND SERVING AREA:	Satisfactory or Unsatisfactory
Tabletops are clean.	
Condiments containers are clean.	
Floors are free of debris and spills.	
Beverage dispenser drip trays are clean.	
Hot foods are covered in steam table.	
Dessert and cold food items are properly displayed and refrigerated	
Appropriate serving utensils are available on serving line and at buffets.	
KITCHEN AREA: The followings are clean:	Satisfactory or Unsatisfactory
Counter and preparation area.	
Cutting boards.	
Meat slicer.	
Deep fat fryer.	
Pots, dishes and utensils.	
Walls.	
Floors.	
Traffic areas are free from clutter.	
Fridge and freezer temperatures are recorded.	
Storerooms are well organized and food is safely stored.	
In refrigerators, all food items are properly covered and dated.	
Foods are not left out at room temperature.	
All garbage containers are well covered.	
Wet and dry garbage cans in preparation areas are emptied frequently.	
Doors have impact screens and are kept closed when not in use.	
PERSONNEL:	Satisfactory or Unsatisfactory
Staff is dressed in clean uniforms.	
Staffs are using hairnets or hats.	
Safety shoes are worn.	

SANITATION EVALUATION RESULTS

Total all satisfactory responses and divide by total responses and multiply it by 100%.

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Result = _____%.

90% IS CONSIDERED THE MINIMUM STANDARD. THIS STANDARD MUST BE MAINTAINED AT ALL TIMES.

ANNEX B

BASIS OF PAYMENT

Firm, all-inclusive unit pricing in Canadian funds including Canadian customs duties, excise taxes, F.O.B. destination and any delivery in accordance with all the deliverables identified in Appendix A, Statement of Work. Applicable Taxes are extra, if applicable.

1. Year 1

For the period of _____ to _____. (2 years from contract award. Dates to be inserted at contract award)

Note: For evaluation purposes, a bid price analysis will be performed using the Estimated Meals for the Dining Room Meals and Dispersed Meals identified below. The Estimated Meals are used as a guideline for evaluation purposes and are not a guarantee of actual usage. Upon contract award, the Estimated Meals and Extended Price columns will be removed.

Item	Meal Category	Estimated Meals	Firm Unit Price	Extended Price
1	Dining Room Meals			
	i) Breakfast	85,115	\$_____ea	\$_____
	ii) Lunch	82,431	\$_____ea	\$_____
	iii) Supper	86,648	\$_____ea	\$_____
	iv) Late Meals	1,200	\$_____ea	\$_____
2	Dispersed Meals			
	i) Hot Dispersed Meals	9,425	\$_____ea	\$_____
	ii) Box Lunch	1,769	\$_____ea	\$_____
	lii) Night Snack -field	2,414	\$_____ea	\$_____
	EXTENDED PRICE – YEAR 1			\$_____

2. Year 2

Item	Meal Category	Estimated Meals	Firm Unit Price	Extended Price
1	Dining Room Meals			
	i) Breakfast	85,115	\$_____ea	\$_____
	ii) Lunch	82,431	\$_____ea	\$_____
	iii) Supper	86,648	\$_____ea	\$_____
	iv) Late Meals	1,200	\$_____ea	\$_____
2	Dispersed Meals			
	i) Hot Dispersed Meals	9,425	\$_____ea	\$_____
	ii) Box Lunch	1,769	\$_____ea	\$_____
	lii) Night Snack -field	2,414	\$_____ea	\$_____
	EXTENDED PRICE – YEAR 2			\$_____

LIMITATION OF EXPENDITURE FOR YEARS 1 & 2 \$

3. Year 3 – Option Period 1

Item	Meal Category	Estimated Meals	Firm Unit Price	Extended Price
1	Dining Room Meals			
	i) Breakfast	85,115	\$_____ea	\$_____
	ii) Lunch	82,431	\$_____ea	\$_____
	iii) Supper	86,648	\$_____ea	\$_____
	iv) Late Meals	1,200	\$_____ea	\$_____
2	Dispersed Meals			
	i) Hot Dispersed Meals	9,425	\$_____ea	\$_____
	ii) Box Lunch	1,769	\$_____ea	\$_____
	lii) Night Snack -field	2,414	\$_____ea	\$_____
	EXTENDED PRICE – YEAR 3			\$_____

4. Year 4 – Option Period 2

Item	Meal Category	Estimated Meals	Firm Unit Price	Extended Price
1	Dining Room Meals			
	i) Breakfast	85,115	\$_____ea	\$_____
	ii) Lunch	82,431	\$_____ea	\$_____
	iii) Supper	86,648	\$_____ea	\$_____
	iv) Late Meals	1,200	\$_____ea	\$_____
2	Dispersed Meals			
	i) Hot Dispersed Meals	9,425	\$_____ea	\$_____
	ii) Box Lunch	1,769	\$_____ea	\$_____
	lii) Night Snack -field	2,414	\$_____ea	\$_____
	EXTENDED PRICE – YEAR 4			\$_____

5. Year 5 – Option Period 3

Item	Meal Category	Estimated Meals	Firm Unit Price	Extended Price
1	Dining Room Meals			
	i) Breakfast	85,115	\$_____ea	\$_____
	ii) Lunch	82,431	\$_____ea	\$_____
	iii) Supper	86,648	\$_____ea	\$_____
	iv) Late Meals	1,200	\$_____ea	\$_____

Solicitation No. - N° de l'invitation

W3935-15SS07/A

Client Ref. No. - N° de réf. du client

W3935-15SS07

Amd. No. - N° de la modif.

File No. - N° du dossier

TOR-5-38204

Buyer ID - Id de l'acheteur

tor031

CCC No./N° CCC - FMS No./N° VME

2	Dispersed Meals			
	I) Hot Dispersed Meals	9,425	\$_____ea	\$_____
	ii) Box Lunch	1,769	\$_____ea	\$_____
	lii) Night Snack -field	2,414	\$_____ea	\$_____
	EXTENDED PRICE – YEAR 5			\$_____

***TOTAL EVALUATED PRICE (Extended Prices for
Year 1 + Year 2 + Year 3 + Year 4 + Year 5) \$_____***

NOTE: As identified in Annex B-1, Contractors Performance Rating, each Meal Service and Dispersed Meal provided under the Contract will be subject to inspection and assessment by a representative of DND based on criteria stated in Appendix B-1 and Annex B-2

ANNEX B-1

CONTRACTOR PERFORMANCE RATING

1. Each Dining Room Meal and Dispersed Meal provided under the Contract will be subject to inspection and assessment by a representative of DND (hereby referred to as PM which is the abbreviation used for CAMP FOOD SERVICES OFFICER (C Food svc O) or PERFORMANCE MONITOR (PM)).
2. Each Dining Room Meal and Dispersed Meal will be subject to inspection and an assessment based on criteria stated in Annex B-2, Blackdown Food Service Evaluation Elements.
3. Each task listed in Annex B-2, as applicable to the type of meal being provided, will be assessed and a rating score assigned by the PM, based on the degree to which performance requirements stated for each criteria have been met. Performance Sheets associated with Annex B-2 will be used by the PM as a guide in determining the assigned point rating. Any criteria listed in the Performance Sheets as part of Annex B-2 not being performed will not be rated and the Rating Scale will be adjusted to reflect a proper percentage on the final score.
4. A score will be assigned by the PM's for each performance sheet according to Annex B-2. The sum of the assigned points represents the overall score of the criteria. The total score for the rating scale is 400. Where an item has not been assessed, this will reduce the total score by that number of points.
5. The sum of all daily performance sheets will be divided by the total score of the rating scale multiplied by 100 to obtain a Meal Service score on a scale of 100.
6. The total cost of each Dining Room Meal and Dispersed Meal, calculated in accordance with Annex A, Basis of Payment, will be adjusted as follows:
 - 6.1 For each Dining Room Meal and Dispersed Meal score having a range of 80 to 100, the Contractor will be paid the actual amount calculated in accordance with Annex B, Basis of Payment, for that particular meal category;
 - 6.2 For each Dining Room Meal and Dispersed Meal score having a range of 60 to 79, the Contractor will be paid the amount calculated in accordance with Annex B, Basis of Payment, for that particular meal category, less 5% of the total calculated payment;
 - 6.3 For each Dining Room Meal and Dispersed Meal score below 60, the Contractor will be paid the amount calculated in accordance with Annex B, Basis of Payment, for that particular meal category, less 15 % of the total calculated payment.
7. Any Dining Room Meal or Dispersed Meal not inspected or assessed must be deemed to have a score of 87 which is the actual amount calculated in accordance with Annex B Basis of Payment, for that particular meal category.
8. Corrective measures to ensure the Contractor is providing Meal Services to the Department of National Defence's food standards as described in Annex A, Statement of Work will be pursued to ensure compliancy. If the Contractor receives a Dining Room Meal or Dispersed Meal score of 59 or less, on three consecutive occasions, it may be deemed in default of the Contract in which case Canada may pursue termination of the Contract in accordance with 2035 (2015-07-03) General Conditions - Higher Complexity - Services. In addition, if the Contractor receives a Dining Room Meal or Dispersed Meal score of 59 or less on any 8 occasions during any individual Contract period, Canada may pursue termination for default by the Contractor.

9. The Contractor will be provided with a copy of each completed Annex B-2 immediately following each meal service.
10. If the Contractor has any disagreement with its Dining Room Meal or Dispersed Meal score it must submit its complaint, with detailed rationale, in writing, to the Project Authority named herein within one (1) business day. The Project Authority will investigate the disagreement and provide written response to the Contractor in regard to the outcome of the complaint. A copy of the Contractor's complaint and DND's written response must be provided to the Contracting Authority.
11. For each Dining Room Meal and Dispersed Meal score below 60, a copy of Annex B-2 must be provided to the Contracting Authority.
12. The initial seven operational calendar days of the Contract will be considered a trial period. During that time, inspection and assessments will be completed and Dining Room Meal or Dispersed Meal scores calculated, but no adjustments will be made to the total cost of the Dining Room Meal or Dispersed Meal. The Contractor will be provided with a copy of each completed Annex B-2 during this seven day period.

ANNEX B-2

BLACKDOWN FOOD SERVICES PERFORMANCE RATING ELEMENTS

DATE: _____

MEAL: _____

EVALUATION NUMBER	EVALUATION ITEM		RATING	REMARKS
1. MEALS				
1.1	Breakfast Standard Meal Item Availability Checklist	Checklists refer to Timeliness and Rate of Service as outlined in Annex A, Section 3.5, and Item availability requirements as outlined in Annex A, Sections 4 and 5	/54	
1.2	Lunch Standard Meal Item Availability Checklist		/46	
1.3	Dinner Standard Meal Item Availability Checklist		/46	
1.4	Sandwich Bar Meal Item Availability Checklist		/21	
1.5	Salad Bar Meal Item Availability Checklist		/44	
1.6	Breakfast Dispersed Meal Item Availability Checklist		/11	
1.7	Lunch Dispersed Meal Item Availability Checklist		/11	
1.8	Dinner Dispersed Meal Item Availability Checklist		/11	
1.9	Box Lunch Meal Item Availability Checklist		/8	
1.10	Hot Evening Snack Item Availability Checklist		/7	
1.11	Company BBQ Meal Item Availability Checklist		/10	
1.12	Officers/NCMs BBQ Meal Item Availability Checklist		/11	
1.13	Conformity to Prescribed Menu	As outlined in Annex A, Section 4	/5	
1.14	Utilization of proper cooking techniques 95% of the time		/5	
1.15	Recipes available, changes had prior approval, monitored and responded to customer's request		/5	
1.16	Preparation of food and prepared product as per prescribed Safety	As outlined in Annex A,	/5	

	Standards	Section 3.8		
	Sub-Total		/300	

2. FOOD QUALITY

2.1	Receive And Store Food Supplies properly	As outlined in Annex A, Section 13.1	/1	
2.2	Reject poor items and expired goods	As outlined in Annex A, Section 12	/1	
2.3	Stock outs of good inventory items	As outlined in Annex A, Section 3.6.2	/1	
2.4	Stock consistently rotated	As outlined in Annex A, Section 13.1	/1	
2.5	Issue resolution	As outlined in Annex A, Section 3.6.3	/1	
	Sub-Total		/5	

3. SANITATION AND SAFETY

3.1	Sanitation Evaluation Checklist, as outlined in Annex A	As outlined in Annex A, Section 13	/91	
3.2	Timely correction of all identified problems		/2	
3.3	Proper operation of equipment	As outlined in Annex A, Section 3.10	/1	
3.4	Use of safety guard and safety equipment		/1	
	Sub-Total		/95	
	TOTAL SCORE		/400	
	TOTAL PERCENTAGE		0.00%	

Camp Food Svcs O

ANNEX 1 to PART 5 - BID SOLICITATION

FEDERAL CONTRACTORS PROGRAM FOR EMPLOYMENT EQUITY – CERTIFICATION

I, the Bidder, by submitting the present information to the Contracting Authority, certify that the information provided is true as of the date indicated below. The certifications provided to Canada are subject to verification at all times. I understand that Canada will declare a bid non-responsive, or will declare a contractor in default, if a certification is found to be untrue, whether during the bid evaluation period or during the contract period. Canada will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply with any request or requirement imposed by Canada may render the bid non-responsive or constitute a default under the Contract.

For further information on the Federal Contractors Program for Employment Equity visit Employment and Social Development Canada (ESDC) – Labour's website.

Date: _____ (YYYY/MM/DD) (If left blank, the date will be deemed to be the bid solicitation closing date.)

Complete both A and B.

A. Check only one of the following:

- ☐ A1. The Bidder certifies having no work force in Canada.
- ☐ A2. The Bidder certifies being a public sector employer.
- ☐ A3. The Bidder certifies being a federally regulated employer being subject to the Employment Equity Act.
- ☐ A4. The Bidder certifies having a combined work force in Canada of less than 100 employees (combined work force includes: permanent full-time, permanent part-time and temporary employees [temporary employees only includes those who have worked 12 weeks or more during a calendar year and who are not full-time students]).

A5. The Bidder has a combined workforce in Canada of 100 or more employees; and

- ☐ A5.1. The Bidder certifies already having a valid and current Agreement to Implement Employment Equity (AIEE) in place with ESDC-Labour.

OR

- ☐ A5.2. The Bidder certifies having submitted the Agreement to Implement Employment Equity (LAB1168) to ESDC-Labour. As this is a condition to contract award, proceed to completing the form Agreement to Implement Employment Equity (LAB1168), duly signing it, and transmit it to ESDC-Labour.

B. Check only one of the following:

- ☐ B1. The Bidder is not a Joint Venture.

OR

- ☐ B2. The Bidder is a Joint venture and each member of the Joint Venture must provide the Contracting Authority with a completed annex Federal Contractors Program for Employment Equity - Certification. (Refer to the Joint Venture section of the Standard Instructions)

ANNEX C

INSURANCE REQUIREMENTS

1. Commercial General Liability Insurance

1.1 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.

1.2 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.

- l. Owners' or Contractors' Protective Liability: Covers the damages that the Contractor becomes legally obligated to pay arising out of the operations of a subcontractor.
- m. Non-Owned Automobile Liability - Coverage for suits against the Contractor resulting from the use of hired or non-owned vehicles.
- q. Sudden and Accidental Pollution Liability (minimum 120 hours): To protect the Contractor for liabilities arising from damages caused by accidental pollution incidents.
- 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.

- 1.3 The policy must provide coverage for food poisoning.

2. All Risk Property Insurance

The Contractor must obtain All Risks Property insurance while the Government Property is under its care, custody or control, and maintain it in force throughout the duration of the Contract, in an amount of not less than \$500,000.00. The Government's Property must be insured on Agreed Value (appraisal) basis.

- 1.1 Administration of Claims: The Contractor must notify Canada promptly about any losses or damages to Government Property and monitor, investigate and document losses of or damage to ensure that claims are properly made and paid.

- 1.2 The All Risks Property insurance policy must include the following:

-
- a. Notice of Cancellation: The Insurer will endeavour to provide the Contracting Authority at least thirty (30) days written notice of policy cancellation.
 - b. Loss Payee: Canada as its interest may appear or as it may direct.
 - c. Waiver of Subrogation Rights: Contractor's Insurer to waive all rights of subrogation against Canada as represented by the Department of National Defence and Public Works and Government Services Canada for any and all loss of or damage to the property however caused.

3. Automobile Liability Insurance

3.1 The Contractor must obtain Automobile 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.

3.2 The policy must include the following:

- a. Third Party Liability - \$2,000,000 Minimum Limit per Accident or Occurrence
- b. Accident Benefits - all jurisdictional statutes
- c. Uninsured Motorist Protection
- d. Notice of Cancellation: The Insurer will endeavour to provide the Contracting Authority thirty (30) days written notice of cancellation.

ANNEX D

ADDITIONAL CERTIFICATIONS

1. Board of Directors

In accordance with Part 5 - Certifications and Additional Information, Article 5.2.1, Integrity Provisions – List of Names, Bidders are required to provide a complete list of names of all individuals who are currently directors of the Bidder before contract award. Bidders are requested to provide this information in their bid.

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

Director Name - _____ Title: _____

2. Procurement Business Number (PBN)

In accordance with Section 02, Procurement Business Number of the 2003 (2015-07-03) Standard Instructions - Goods or Services - Competitive Requirements, Suppliers are required to have a Procurement Business Number (PBN) before contract award. Bidders are requested to provide their PBN with their bid.

Procurement Business Number - _____

Suppliers may register for a PBN online at [Supplier Registration Information](#). For non-Internet registration, suppliers may contact the InfoLine at 1-800-811-1148 to obtain the telephone number of the nearest Supplier Registration Agent.

ANNEX E

EVALUATION

1. Mandatory Technical Criteria

At bid closing time, the Bidder must provide documentation to clearly demonstrate:

Item #	Mandatory Technical Criteria	BIDDERS SHOULD IDENTIFY WHERE THE SUPPORTING DOCUMENTATION IS LOCATED IN THE PACKAGE (PAGE(S) NUMBERS)
1.1	Bidders must provide detailed résumés for each person proposed at Items 1.1 to 1.6 stating the individual's education, work history and other relevant details, which clearly indicate that the individual meets the qualifications. Failure to provide sufficient details may result in your bid being evaluated as non-responsive.	PAGE(S) AND/OR SECTION NUMBER: _____
1.2	Bidders must demonstrate that their proposed Site Manager has a diploma or degree in food services management from a recognized educational institution and four (4) years experience from the date of bid closing in managing multifaceted, high volume food services operations; or 10 years experience from the date of bid closing in the management of multifaceted, high volume food services operations (500 persons or more). The Site Manager must also have basic computer skills in using computer programs i.e. word-processing and email.	PAGE(S) AND/OR SECTION NUMBER: _____
1.3	Bidders must demonstrate that their proposed Executive Chef (Production Manager) has undergone apprenticeship cook training, be Red Seal certified, and have five years experience from the bid closing	PAGE(S) AND/OR SECTION NUMBER: _____

	date in a multifaceted, high-volume food services operation (500 persons or more).	
1.4	Bidders must demonstrate that their proposed Kitchen (Production Supervisor(s)) have undergone apprenticeship cook training, be Red Seal certified, and have at least five (5) years of experience from the date of bid closing in managing multifaceted, high-volume food services operations (500 persons or more).	PAGE(S) AND/OR SECTION NUMBER: _____
1.5	Bidders must demonstrate that their proposed Shift Supervisors including night shift must have undergone apprenticeship cook training, be Red Seal certified, and have at least five (5) years experience from the date of bid closing in shift supervising.	PAGE(S) AND/OR SECTION NUMBER: _____
1.6	Bidders must demonstrate that all of their proposed 1st cooks be Red Seal certified.	PAGE(S) AND/OR SECTION NUMBER: _____
1.7	Bidders must demonstrate that their proposed Dining room Supervisor has undergone training in managing a dining room or five (5) years management experience from the date of bid closing.	PAGE(S) AND/OR SECTION NUMBER: _____
1.8	Bidders must provide a list of three (3) projects similar to the size and scope of the Blackdown Cadet Food Catering Service requirement including a brief description of each, the responsibilities of each of the personnel who worked on the project, the project duration, the dollar value and the client for whom the work was done.	PAGE(S) AND/OR SECTION NUMBER: _____
1.9	Hygiene and Sanitation Bidders must submit with their bid, a minimum of three (3) Hygiene and Sanitation Reports, within three years from the date of bid closing from a qualified federal or provincial or territorial or municipal inspector from contracts or projects performed by the bidder.	PAGE(S) AND/OR SECTION NUMBER: _____

2. Point Rated Criteria

Proposals will be evaluated and scored in accordance with the following evaluation criteria. Points will be awarded based on the degree to which the information provided demonstrates the bidder's understanding and preparation to perform and successfully carryout the requirement described in this Request For Proposal. It is suggested bidders address these criteria in sufficient depth in their proposal.

2.1 Plans and Procedures Requirements

Personnel Plan (53 points)

Bidders should demonstrate that sufficient qualified journeyman cooks and trained staff will be provided on an on-going basis to meet all food services support requirements. To do so, the bidder should provide the following:

Item #	Point Rated Criteria	Evaluation Grid/ Point Distribution	BIDDERS SHOULD IDENTIFY WHERE THE SUPPORTING DOCUMENTATION IS LOCATED IN THE PACKAGE (PAGE(S) NUMBERS)
2.1.1	A personnel plan detailing all phases of human resource management including, staffing, scheduling, employment and separation, required to meet all feeding requirements.	The sample personal plan should detail all phases of human resource management including: 5 points – Staffing; 5 points – Scheduling; 5 points - Employment and Separation; Maximum 15 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.1.2	Proposed weekly scheduling plan.	The proposed weekly scheduling plan should include the following: 5 points - Proposed weekly scheduling plan (meals per labour hour) 5 points - The number and types of staff that will be provided on an on-going basis. This should include a work description for each type of position to support the operations plan. 5 points	PAGE(S) AND/OR SECTION NUMBER: _____

		<p>- The proposed weekly scheduling plan, by location, should include the positions, hours of work and total weekly staff hours for production and for management and administration.</p> <p>5 points</p> <p>- All positions are covered and have all weekly schedules PLUS meet or exceed 12 meals per labor hours. This productivity factor must be supported by a balanced and sustainable distribution of labour hours between cooks and food services assistants</p> <p>Maximum 20 points</p>	
2.1.3	A proposed staff replacement system to ensure an adequate pool of trained staff exists to address staff absenteeism;	<p>One (1) point for each of the following up to a maximum of 9 points:</p> <ul style="list-style-type: none"> - Bonus Hours; - Higher wages than minimum wage; - Flex time; - Job Sharing; - Incentive programs; - Career progression; - Staff recall lists; - Bonus to remain till end of contract; - Awards for various milestones achieved. <p>Maximum 9 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.1.4	Bidders should provide an orientation and training plan that ensures that staff is adequately trained to assume their roles efficiently, safely and with due diligence in food safety.	<p>One (1) point for each of the following up to a maximum of 9 points:</p> <ul style="list-style-type: none"> - Hygiene and Sanitation; - Food safe; - WHMIS; - Fire and Safety; - Harassment Training - Statement of Duties for staff jobs; - Have an ongoing training program throughout the 	PAGE(S) AND/OR SECTION NUMBER: _____

	contract; - Safe operating of equipment at their work stations; - Who will conduct the training; Maximum 9 points.	
		/ 53 points

2.2 Operations Plan (78 points)

Bidders should submit an operations plan, which encompasses the following:

Item #	Point Rated Criteria	Evaluation Grid/ Point Distribution	BIDDERS SHOULD IDENTIFY WHERE THE SUPPORTING DOCUMENTATION IS LOCATED IN THE PACKAGE (PAGE(S) NUMBERS)
2.2.1	Compliance with specified hours of operation, locations and points of service as set out in Section 3 of Annex A, Statement of Work.	<p>One (1) point for each of the following up to a maximum of 6 points:</p> <ul style="list-style-type: none"> - Demonstrate how they can meet specified hours of operation; - A description of the operating concepts (e.g. cook to serve or central production to satellite points of service; use of out-sourced products, etc); - Type of service and serving area layouts to be used at each location and how they will benefit the efficient and effective delivery of food services; - Demonstrate how they will provide meals and late meals in dining room; - Hot dispersed meals, box lunches and night field meals; - Special occasion meals - BBQ's and Mess Dinners and receptions in Messes. 	PAGE(S) AND/OR SECTION NUMBER: _____

		Maximum 6 points	
2.2.2	Bidders should outline the Operating and Production concepts to be used for the requirement.	<p>One (1) point for each of the following up to a maximum of 8 points:</p> <ul style="list-style-type: none"> - Cook to serve; - Descriptions on how to deal with peak periods; - Proposed menu changes; - Production control. - Central production to satellite points of service; - Use of out-sourced products; - A description of types of service and serving area layouts to be used at each location; - A description of how the above options will benefit the efficient and effective delivery of food services. <p>Maximum 8 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.3	Tools, equipment and procedures for forecasting meal requirements, controlling diner access and tracking diner counts.	<p>One (1) point for each of the following up to a maximum of 6 points:</p> <ul style="list-style-type: none"> - Plate counts; - Body counts; - Tray counts; - Forecasted numbers; - Diner access; - Check points – salads, desserts, sandwich bar. <p>Maximum 6 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____

2.2.4	Purchasing policy with respect to quality of food and other materials and to ensure food safety.	<p>One (1) point for each of the following up to a maximum of 7 points:</p> <ul style="list-style-type: none"> - A detailed description of the proposed plan for procurement including quality of food; - A detailed plan for inventory control that ensures adequacy of supply; - A detailed description of the proposed plan for storage that ensures safety of food; - Adherence to Canadian General Standards Board (CGSB) standards; - Adherence to QA policy program and QA standards; - No menu changes; - Company Standard Operating Procedures; <p>Maximum 7 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.5	Bidders should describe how food safety will be ensured.	<p>One (1) point for each of the following up to a maximum of 11 points:</p> <ul style="list-style-type: none"> - Safe handling techniques; - Transportation food safety; - Elimination of cross contamination; - Use of hair nets; - Requirement of proper hand washing; - Use of clean utensils; - Accuracy of food temperatures; - Ensuring items in fridge are covered; - Food safety training. - Suppliers must have HACCP; - Frozen and fresh should be delivered in refrigerated vehicles; <p>Maximum 11 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____

2.2.6	Bidders should describe how food quality and system controls will be ensured.	<p>One (1) point for each of the following up to a maximum of 12 points:</p> <ul style="list-style-type: none"> - Check vegetables and fruit before serving; - Ensure products meet DND specifications; - Ensure food being received has not passed expiry dates. - First in, first out; - Inventory control; - Prioritize daily weekly; - Purchasing just in time; - Spoilage register; - Use production control chart; - Inventory control production issues for meal items (for example: meat); - Proper utilization of left overs; - Proper cooking techniques. <p>Maximum 12 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.7	Service time and procedures, temperature, portion control and replenishment procedures	<p>One (1) point for each of the following up to a maximum of 4 points:</p> <p>Outline of service times; Temperature controls during service; Portion controls; Replenishment procedures.</p> <p>Maximum 4 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.8	HACCP program	<p>Bidders should provide their HACCP Program outlined for facilities, equipment and personal hygiene;</p> <p>Maximum 5 points</p>	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.9	Inspection schedules	Bidders should detail cleanliness inspection schedule for the following:	

		One (1) point for each to a maximum of 6 points: - Equipment area; - Storage area; - Dining area; - Dish room area; - Pot room; - Dispersed meal area Maximum 6 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.10	Bidders should provide a contingency feeding plan including alternate feeding equipment to demonstrate how they will provide afterhours feeding (power failures, storms, bus delays, Sunset ceremony etc.)	Should demonstrate contingency feeding where consistent service is outlined Maximum 5 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.11	Customer satisfaction Bidders should outline their methods of maintaining customer satisfaction.	One (1) point for each of the following up to a maximum of 3 points: - Use of survey cards; - Identified lead time to answer complaint; - Complaint procedure. Maximum 3 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.2.12	Bidders should outline their Productivity methods:	One (1) point for each of the following up to a maximum of 5 points: - Compliance with menu; - Just-in time prioritize (stagger cooking); - Use of staff for preparation of items for meals (i.e. prep chefs); - Efficient use of equipment (i.e. rations); - Portion control	PAGE(S) AND/OR SECTION NUMBER: _____

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	Maximum 5 points	
		/ 78 points

2.3 Start-up/Transition Plan (13 points)

Bidders should demonstrate how they will manage the implementation process by providing a proposed start-up or transition plan detailing as a minimum:

Item #	Point Rated Criteria	Evaluation Grid/ Point Distribution	BIDDERS SHOULD IDENTIFY WHERE THE SUPPORTING DOCUMENTATION IS LOCATED IN THE PACKAGE (PAGE(S) NUMBERS)
2.3.1	Training of key personnel	One (1) point for each of the following up to a maximum of 3 points: - Plan for on-site training for key personnel prior to start-up; - Familiarization with equipment; - Orientation training on supplier company policies and procedures; Maximum 3 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.3.2	Quality control and quality assurance plan implementation	Bidders should provide a detailed implementation plan for Quality Control and Quality Assurance. Maximum 5 points	PAGE(S) AND/OR SECTION NUMBER: _____
2.3.3	Detailed implementation timetable	Bidders should outline a detailed implementation plan for contract start-up that includes: - Engagement of Management Staff and key personnel; - Training of key personnel, Recruitment, hiring, and training of general workers; - Equipment and facilities set-up; Maximum 5 points	PAGE(S) AND/OR SECTION NUMBER: _____
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TOTAL POINTS _____/144

NOTE: Bidders must have a minimum of 72 points overall to be compliant for the point rated evaluation.