



RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving Public Works and Government
Services Canada/Réception des soumissions
Travaux publics et Services gouvernementaux
Canada
Room 1650, 635 8th Ave. S.W.
Calgary
Alberta
T2P 3M3
Bid Fax: (403) 292-5786

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/Travaux
publics et Services gouvernementaux Canada
Room 1650, 635 8th Ave. S.W.
Calgary
Alberta
T2P 3M3

Title - Sujet Meals and Accommodations, MB	
Solicitation No. - N° de l'invitation W4295-17C009/A	Date 2017-05-05
Client Reference No. - N° de référence du client W4295-17C009	
GETS Reference No. - N° de référence de SEAG PW-\$CAL-127-6586	
File No. - N° de dossier CAL-7-40003 (127)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-05-24	Time Zone Fuseau horaire Mountain Daylight Saving Time MDT
F.O.B. - F.A.B. Plant-Usine: <input checked="" type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Ray, Jane	Buyer Id - Id de l'acheteur cal127
Telephone No. - N° de téléphone (403) 472-1742 ()	FAX No. - N° de FAX (403) 292-5786
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: DEPARTMENT OF NATIONAL DEFENCE 17 WING WINNIPEG STN FORCES P.O.BOX 17000 WINNIPEG Manitoba R3J3Y5 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

TABLE OF CONTENTS

PART 1 - GENERAL INFORMATION	2
1.1 STATEMENT OF WORK.....	2
1.2 TRADE AGREEMENTS	2
1.3 DEBRIEFINGS	2
1.4 CANADIAN CONTENT	2
PART 2 - BIDDER INSTRUCTIONS	2
2.1 STANDARD INSTRUCTIONS, CLAUSES AND CONDITIONS	2
2.2 SUBMISSION OF BIDS	2
2.3 FORMER PUBLIC SERVANT.....	2
2.4 ENQUIRIES - BID SOLICITATION.....	4
2.5 APPLICABLE LAWS.....	4
PART 3 - BID PREPARATION INSTRUCTIONS	5
3.1 BID PREPARATION INSTRUCTIONS	5
PART 4 – EVALUATION PROCEDURES AND BASIS OF SELECTION.....	6
4.1 EVALUATION PROCEDURES.....	6
4.2 BASIS OF SELECTION	6
PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION	6
5.1 CERTIFICATIONS REQUIRED WITH THE BID.....	7
5.2 CERTIFICATIONS PRECEDENT TO CONTRACT AWARD AND ADDITIONAL INFORMATION	7
PART 6 - RESULTING CONTRACT CLAUSES	8
6.1 SECURITY REQUIREMENTS	8
6.2 STATEMENT OF WORK.....	8
6.3 STANDARD CLAUSES AND CONDITIONS.....	8
6.4 TERM OF CONTRACT	8
6.5 AUTHORITIES	8
6.6 PROACTIVE DISCLOSURE OF CONTRACTS WITH FORMER PUBLIC SERVANTS	9
6.7 PAYMENT	10
6.8 INVOICING INSTRUCTIONS	10
6.9 CERTIFICATIONS AND ADDITIONAL INFORMATION.....	11
6.10 APPLICABLE LAWS.....	11
6.11 PRIORITY OF DOCUMENTS	11
6.12 SACC MANUAL CLAUSES	11
ANNEX "A".....	12
STATEMENT OF WORK	12
ANNEX "B".....	28
BASIS OF PAYMENT	28
ANNEX "C" TO PART 3 OF THE BID SOLICITATION.....	29
ELECTRONIC PAYMENT INSTRUMENTS.....	29

PART 1 - GENERAL INFORMATION

1.1 Statement of Work

The Work to be performed is detailed under Annex "A" of the resulting contract clauses.

1.2 Trade Agreements

The requirement is subject to the provision of the Agreement on Internal Trade (AIT).

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.

1.4 Canadian Content

The requirement is limited to Canadian goods and/or services.

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 (2016-04-04) 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: 120 days

2.1.1 SACC Manual Clauses C9000T (2010-08-16), Pricing

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.

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 5 calendar days before the bid closing date. Enquiries received after that time may not be answered.

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

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 Alberta.

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

PART 3 - BID PREPARATION INSTRUCTIONS

3.1 Bid Preparation Instructions

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

Section I: Technical Bid (one hard copy)

Section II: Financial Bid (1 hard copy)

Section III: Certifications (1 hard copy)

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

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

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

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

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

Section I: Technical Bid

In their technical bid, Bidders should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

Section II: Financial Bid

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

3.1.1 Electronic Payment of Invoices – Bid

If you are willing to accept payment of invoices by Electronic Payment Instruments, complete Annex "C" Electronic Payment Instruments, to identify which ones are accepted.

If Annex "C" Electronic Payment Instruments is not completed, it will be considered as if Electronic Payment Instruments are not being accepted for payment of invoices.

Acceptance of Electronic Payment Instruments will not be considered as an evaluation criterion.

3.1.2 Exchange Rate Fluctuation

[C3011T](#) (2013-11-06), Exchange Rate Fluctuation

Section III: Certifications

Bidders must submit the certifications and additional information 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.
- (c) The evaluation team will determine first if there are two or more bids with a valid Canadian Content certification. In that event, the evaluation process will be limited to the bids with the certification; otherwise, all bids will be evaluated. If some of the bids with a valid certification are declared non-responsive, or are withdrawn, and less than two responsive bids with a valid certification remain, the evaluation will continue among those bids with a valid certification. If all bids with a valid certification are subsequently declared non-responsive, or are withdrawn, then all the other bids received will be evaluated.

4.1.1 Technical Evaluation**4.1.1.1 Mandatory Technical Criteria**

Completion and submission of the Mandatory Technical Evaluation Criteria table in Annex A is required for evaluation purposes and pricing as requested in Annex "B".

4.1.2 Financial Evaluation

SACC Manual Clause [A0220T](#) (2014-06-26), Evaluation of Price

4.2 Basis of Selection**4.2.1 Basis of Selection – Mandatory Technical Criteria**

SACC Manual Clause A0031T (2010-08-16), Basis of Selection – Mandatory Technical Criteria

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. Unless specified otherwise, 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 Integrity Provisions - Declaration of Convicted Offences

In accordance with the [Ineligibility and Suspension Policy](http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide with its bid the required documentation, as applicable, 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 provided will render the bid non-responsive.

5.2.1 Integrity Provisions – Required Documentation

In accordance with the [Ineligibility and Suspension Policy](http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide the required documentation, as applicable, to be given further consideration in the procurement process.

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 available at the bottom of the page of the [Employment and Social Development Canada \(ESDC\) - Labour's](http://www.esdc.gc.ca/en/jobs/workplace/human_rights/employment_equity/federal_contractor_program.page?&_ga=1.229006812.1158694905.1413548969) website (http://www.esdc.gc.ca/en/jobs/workplace/human_rights/employment_equity/federal_contractor_program.page?&_ga=1.229006812.1158694905.1413548969).

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.

5.2.3 Additional Certifications Precedent to Contract Award

5.2.3.1 Canadian Content Certification

This procurement is limited to Canadian services.

The Bidder certifies that:

() the service offered is a Canadian service as defined in paragraph 2 of clause [A3050T](#)

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

5.2.3.1.1 SACC Manual clause A3050T (2014-11-27), Canadian Content Definition

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 Security Requirements

6.1.1 There is no security requirement applicable to the Contract.

6.2 Statement of Work

The Work to be performed is detailed under Annex "A", Statement of Work of the resulting contract clauses.

6.3 Standard Clauses and Conditions

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

6.3.1 General Conditions

2010C (2016-04-04), General Conditions - Services (Medium Complexity) apply to and form part of the Contract.

6.4 Term of Contract

6.4.1 Period of the Contract

The Work is to be performed during the period of June 25, 2017 to August 23, 2017.

6.4.5 Delivery Points

Delivery of the requirement will be made to delivery point(s) specified at Annex "A" of the Contract.

6.5 Authorities

6.5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Jane Ray
Title: Procurement Officer
Public Works and Government Services Canada
Acquisitions Branch
Directorate: Western Region
Address: Suite 1650, 635-8th Avenue SW

Telephone: 403-472-1742
Facsimile: 403-292-5786
E-mail address: jane.ray@pwgsc-tpsgc.gc.ca

Solicitation No. - N° de l'invitation
W4295-17C009/A
Client Ref. No. - N° de réf. du client
W4295-17C009

Amd. No. - N° de la modif.
File No. - N° du dossier
CAL-7-40003

Buyer ID - Id de l'acheteur
cal127
CCC No./N° CCC - FMS No./N° VME

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: To be determined at contract award.

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 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 – Firm Unit Price(s)

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid firm unit price(s), as specified in Annex "A" for a cost of \$TBD. Customs duties are included and Applicable Taxes are extra.

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

6.7.2 Limitation of Price

SACC Manual clause C6000C (2011-05-16), Limitation of Price

6.7.3 Monthly Payment

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

6.7.4 SACC Manual Clauses

A9117C (2007-11-30), T1204 - Direct Request by Customer Department
C0705C (2010-01-11), Discretionary Audit

6.7.5 Electronic Payment of Invoices – Contract

The Contractor accepts to be paid using any of the following Electronic Payment Instrument(s):

- a. Visa Acquisition Card;
- b. MasterCard Acquisition Card;
- c. Direct Deposit (Domestic and International);
- d. Electronic Data Interchange (EDI);

6.8 Invoicing Instructions

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

6.9 Certifications and Additional Information

6.9.1 Compliance

Unless specified otherwise, the continuous compliance with the certifications provided by the Contractor in its bid or precedent to contract award, and the ongoing cooperation in providing additional information are conditions of the Contract and failure to comply will constitute the Contractor in default. Certifications are subject to verification by Canada during the entire period of the Contract.

6.9.2 SACC Manual Clauses

A3060C (2008-05-12) Canadian Content Certification

6.10 Applicable Laws

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

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 2010C (2016-04-04), Services (Medium Complexity);
- (c) Annex "A", Statement of Work
- (d) Annex "B", Basis of Payment
- (e) the Contractor's bid dated _____

6.12 SACC Manual Clauses

G1005C (2016-01-28), Insurance – No Specific Requirement,

ANNEX "A"

STATEMENT OF WORK

BACKGROUND:

The Department of National Defence (DND), is conducting The Regional Cadet Support Unit (Northwest) Power Pilot Scholarship at Harv's Air Flying Club, St Andrews, Manitoba during the period June 25, 2017 to Aug 23, 2017. This requirement is for accommodations and food services as per the Cadet feeding standard attached herein at Annex "A", Appendix 1, for 16 male Cadets (estimated) and 2 Supervising Officers and as per the accommodations specification listed herein.

The accommodations must be within 10 Kilometers of Harv's Air Flying Club in St. Andrews, Manitoba.

Deliverables under the contract

1) ACCOMMODATIONS.

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

Accommodations must:

- a) Be within 10 Kilometers of Harv's Air Flying Club, 601 Club Road, St. Andrews, Manitoba;
- b) Have a current valid Occupancy Permit, current valid Manitoba Permit to operate a food service establishment and current valid Health Permit issued by the Manitoba Department of Health;
- c) Building(s) /Accommodations must be in compliance with Manitoba Fire Code, and National Building and National Fire Code Regulations;
- d) Have male/female washrooms and male/female shower facilities (if a dormitory);
- e) Have a classroom or common room or dining room to accommodate 16 Cadets and 2 Adult staff;
- f) Provide access to laundry facilities;
- g) Provide parking space for 2 vehicles;
- h) Maintain all areas in good and tenantable repair;
- i) Provide cleaning services to all buildings/areas;
- j) Provide bedding exchange weekly;
- k) Provide access to telephones;
- l) Pullout beds or tents will not be considered; and
- m) The beds must all be located in the same building.

Schedule / Itinerary

25 June 2017 Supervising Officers Arrive
02 July 2017 Cadets arrive
19 August 2017 Cadets depart
23 August 2017 Supervising Officers depart

Dates	# of Days	# of Supervisors	# of Cadets		Double Occupancy Rooms required per night	Single Occupancy Rooms required per night
25 June – 01 July, 2017	7	2	0		0	2
02 July - 19 August, 2017	49	2	16		8*	2
20 August- 23 August, 2017	4	2	0		0	2

***Male and Female cadets may not share a room.**

2) Meals:

- a) The Contractor is required to provide food service for 3 well balanced meals and snacks per day 7 days a week **as per the cadet feeding standard** attached at Appendix 1 for 16 Cadets (estimated) and 2 Supervising Officers. All required dishes and utensils to be provided by contractor.

b) Food Services Schedule:

Kitchen opening and closing dates:
Opening date: 25 Jun 2017 for supper
Closing date: 23 August 2017 after breakfast

Mandatory Technical Evaluation Criteria Table:

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

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

Where published supporting documentation is not available in the form of brochures, technical data sheets etc., mark in the table "certification by signature".

Bidders must address any concerns with the performance specifications in written detail to the Contracting Authority before bid closing as outlined in the Request for Proposal (RFP) document.

Failure to meet each mandatory performance specification will result in the bid being deemed non-responsive and given no further consideration.

Solicitation No. - N° de l'invitation
W4295-17C009/A
Client Ref. No. - N° de réf. du client
W4295-17C009

Amd. No. - N° de la modif.
File No. - N° du dossier
CAL-7-40003

Buyer ID - Id de l'acheteur
cal127
CCC No./N° CCC - FMS No./N° VME

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

CADET FEEDING STANDARD

Appendix 1 to Annex "A"

A: STANDARD MEAL AVAILABILITY TABLE

BREAKFAST			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
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 or vegetable, no sugar added, with in accordance with Canada's Food and Drug Regulations and the Canadian Food Inspection Agency (CFIA). Vary selection throughout the week.	All
Entrée	Eggs any style	In accordance with the Egg Regulations under the Canadian Agricultural Products Standards Act and Canadian Food And Drug Regulations .	Cooked with little or no fat.
	Cereals 7 varieties – ready to eat 1 Breakfast entrée	Includes 2 whole grain varieties and 2 sweetened varieties. Since this standard is primarily intended for summer camps, there is no requirement for hot cereals. Should a requirement for hot cereal be identified, then one hot cereal can be added and 6 varieties of ready to eat provided. e.g. pancakes, French toast, waffles	Whole grain cereal. Less than 12 gm of sugar per recommended portion size. Made with whole wheat flour
Meats	1 hot breakfast meat	e.g. bacon, ham, sausage, back bacon. Meat from federally inspected source and CFIA approved only .	Lean Meat
	1 cold meat	e.g. Sliced ham. In accordance with the Canadian Food And Drug Regulations or equivalent.	
Cheese	2 varieties of cheese	e.g. cream cheese, cheddar cheese, Swiss cheese. Cheese products produced in a dairy establishment registered by CFIA or equivalent	Less than 2% M.F.
	4 varieties of yogurt	To include low fat varieties.	Less than 2% M.F.
Starch	1 breakfast starch item	e.g. baked beans, potatoes	Prepared with little or no fat
Vegetable	Not required		

BREAKFAST			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Bread Product	1 baked product	e. g. muffins, croissants, sweet buns.	Low fat, high fiber muffins, whole grain products
	1 type commercial bread products and 1 variety of each type	e.g. Bagels and English muffins	100% Whole grain products
	3 types of loaves	e.g. whole wheat, multi grain, white, flax, oat, linseed	100% whole grain products
Beverage ²	3 types of Hot beverages	e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavored), Hot Chocolate	Less than 2% M.F.
	2 types of cold beverages, 3 if non-dairy are provided: Dairy (3 varieties)	Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with Canada's Food and Drug Regulations . No chocolate milk at breakfast.	Less than 2% M.F.
	Fruit Flavored Drinks (4 varieties)	Made of natural fruit flavor extract, of artificial fruit flavors, or any combination thereof. Shall contain Vitamin C not less than 24 mg and not more than 48 mg per 100 ml of ready to serve portion, in accordance with Canada's Food and Drug Regulations .	Low calorie, low sugar
Condiments	Non-Dairy Beverages (2 varieties) when requested	Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk. i.e. Soya milk, rice milk.	
	2 types of spreads	e.g. Peanut butter, chocolate nut spread, cheese spread	Low fat varieties
	3 varieties jam/jellies plus honey, syrup, butter, margarine, ketchup, mustard, mayonnaise, hot sauce, meat sauce		

Solicitation No. - N° de l'invitation
W4295-17C009/A
Client Ref. No. - N° de réf. du client
W4295-17C009

Amd. No. - N° de la modif.
File No. - N° du dossier
CAL-7-40003

Buyer ID - Id de l'acheteur
cal127
CCC No./N° CCC - FMS No./N° VME

BREAKFAST			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
<p>¹ There may be deviation from the standard for traditional, holiday, or theme meals.</p> <p>² Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling and fortified water are not covered within this standard.</p>			

LUNCH			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Soup	1 freshly prepared soup		Homemade vegetable soups Homemade milk based soups or chowders made from milk with less than 2% M.F.

LUNCH			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Main Entrée At least one choice is to be a healthier choice ³ prepared with little or no fat. One meatless protein dish to be included ⁴ . Vary on a rotating basis.	1 freshly prepared hot protein dish ⁵ 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 ⁶ . Provide fish option at least twice per week. Meat from inspected with 2 varieties of sauce, one of which contains a source of protein. Vary on a rotating basis. 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.	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 meats prepared with little or no added fat or salt. Meatless burritos. Crusts/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 grain products
Starch	1 starch item	Potato, rice, couscous, not fried or is prepared with little or no fat.	Brown or wild rice. Potatoes with skin. Prepared with little or no fat.
Vegetables	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 the 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 or preserved in any way. (i.e. not canned, cured, dehydrated, frozen or otherwise processed or preserved). Vary selection throughout the week and season.	Fresh fruit Frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice.

LUNCH			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Dessert	<p>1 prepared dessert</p> <p>Baked desserts (2 types)</p> <p>Ice Cream (2 flavours)</p> <p>Yogurt (4 flavours)</p>	<p>e.g. milk puddings, Jell-O, fruit based desserts (i.e. cobblers, crisps), cereal squares.</p> <p>e.g. cakes, cookies, pies, square.</p> <p>To include low fat varieties, can include sorbets and parfaits</p> <p>To include low fat varieties</p>	<p>2% or less M.F.</p> <p>Make with whole-wheat flour or whole grains.</p> <p>2% or less M.F.</p> <p>2% or less M.F.</p>
Bread Product	<p>2 types of bread</p> <p>Loaves - 3 varieties</p>	<p><i>e.g. roll/bun, flat bread, loaves, bagels, pita</i></p> <p><i>e.g. Whole wheat, multi grain, white, etc. (whole wheat bread containing not less than 60 % whole wheat flour)</i></p>	<i>Whole grain products</i>
Beverage ²	<p>3 types of Hot beverages</p> <p>3 types of cold beverages, 4 if non-dairy are provided: Dairy (4 varieties)</p> <p>Fruit/vegetable juice</p> <p>Fruit Flavored Drinks (4 varieties)</p> <p>Non-Dairy Beverages (2 varieties) when requested</p>	<p>e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured) Hot Chocolate</p> <p>Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with Canada's Food and Drug Regulations.</p> <p>Pasteurized fruit juice from the named fruit in accordance with Canada's Food and Drug Regulations s and the Canadian Food Inspection Agency (CFIA) Vary selection throughout the week</p> <p>Made of natural fruit flavor extract, of artificial fruit flavors, or any combination thereof. Shall contain Vitamin C not less than 24 mg and not more than 48 mg per 100 ml of ready to serve portion, in accordance with Canada's Food and Drug Regulations</p> <p>Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk. i.e. Soya milk, rice milk.</p>	<p>Less than 2% M.F.</p> <p>Less than 2% M.F.</p> <p>All</p> <p>Low calorie, low sugar</p>

LUNCH			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
<p>¹ There may be deviation from the standard for traditional, holiday, or theme meals.</p> <p>² Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling, and fortified water are not covered within this standard</p> <p>³ Criteria: 400 calories, 15 g fat (5 g saturated & 10 g unsaturated), 600 mg Na per portion.</p> <p>⁴ This may include fish, seafood, cheese or vegetarian dishes including legumes, tofu, nuts, etc.</p> <p>⁵ Unplanned leftovers may be utilized as a menu choice in addition to the standard.</p> <p>⁶ Foods for 50, Professional Chef, or the CF recipes are approved resources for recipes.</p>			

SUPPER			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Soup	Not required		
Main Entrée At least one choice is to be a healthier choice ³ prepared with little or no fat. One meatless protein dish to be included ⁴ . Vary on a rotating basis.	2 freshly prepared hot protein dish ⁵ with appropriate accompaniments. 1 omelet 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 gms of protein per serving ⁶ . 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 meats prepared with little or no added fat or salt. Meatless burritos. Crusts/buns made with whole-wheat flour.
Starch	1 starch item	Potato, rice, couscous, not fried or prepared with little or no fat.	Brown or wild rice, Potatoes with skin. Prepared with little or no fat.
Vegetables	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 the salad bar menu	Made with little or no fat

Solicitation No. - N° de l'invitation
W4295-17C009/A
Client Ref. No. - N° de réf. du client
W4295-17C009

Amd. No. - N° de la modif.
File No. - N° du dossier
CAL-7-40003

Buyer ID - Id de l'acheteur
cal127
CCC No./N° CCC - FMS No./N° VME

SUPPER			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Fruit	4 varieties of fresh fruit A maximum of one fresh fruit can be replaced by a canned variety.	The term "fresh" implies that the fruit has not been processed or preserved in any way. (i.e. not canned, cured, dehydrated, frozen or otherwise processed or preserved). Vary selection throughout the week and season.	Fresh fruit Frozen fruit without added sugar. Fruit canned in unsweetened or natural fruit juice.
Dessert	1 prepared dessert	e.g. milk puddings, Jell-O, fruit based desserts (i.e. cobblers, crisps), cereal squares.	2% or less M.F.
	Baked desserts (2 types)	e.g. cakes, cookies, pies, square.	Made with whole-wheat flour or whole grains.
	Ice Cream (2 flavours)	To include low fat varieties, can include sorbets and parfaits	2% or less M.F.
	Yogurt (4 flavours)	To include low fat varieties	2% or less M.F.
Bread Product	2 types of bread	e.g. roll/bun, flat bread, loaves, bagels, pita	Whole grain products
	Loaves - 3 varieties	e.g. Whole wheat, multi grain, white, etc. (whole wheat bread containing not less than 60 % whole wheat flour)	

SUPPER			
Category	Meal Item Availability Standard ¹	Definition/ Specification	Healthier Choices
Beverage ²	3 types of Hot beverages	e.g. Tea (regular, decaffeinated, herbal), Coffee (regular, decaffeinated, flavoured) Hot Chocolate	Less than 2% M.F.
	3 types of cold beverages, 4 if non-dairy are provided: Dairy (4 varieties)	Refers to pasteurized cow's milk with Vitamin D and A added, in accordance with Canada's Food and Drug Regulations .	Less than 2% M.F.
	Fruit/vegetable juice (2 Varieties)	Pasteurized fruit juice from the named fruit in accordance with Canada's Food and Drug Regulations and the Canadian Food Inspection Agency (CFIA) Vary selection throughout the week	All
	Fruit Flavoured Drinks (4 varieties)	Made of natural fruit flavoured extract of artificial fruit flavours or any combination thereof. Shall contain Vitamin C not less than 24 mg and not more than 48 mg per 100 ml of ready to serve portion, in accordance with Canada's Food and Drug Regulations	Low calorie, low sugar
	Non-Dairy Beverages (2 varieties) when requested	Lactose free contains calcium, vitamin D and vitamin A in comparable quantities to cow's milk i.e. Soya milk, rice milk.	
¹ There may be deviation from the standard for traditional, holiday, or theme meals. ² Where potable water is available in a dining facility, bottled water shall not be provided. Sports Drinks, Energy Drinks, Thirst Quenchers, Bottled water, flavoured, sparkling, and fortified water are not covered within this standard. ³ Criteria: 400 calories, 15 g fat (5 g saturated & 10 g unsaturated), 600 mg Na per portion. ⁴ This may include fish, seafood, cheese or vegetarian dishes including legumes, tofu, nuts, etc. ⁵ Unplanned leftovers may be utilized as a menu choice in addition to the standard. ⁶ Foods for 50, Professional Chef, or the CF recipes are approved resources for recipes.			

CADET FEEDING STANDARD

Appendix 1 to Annex "A" cont'd

TABLE B: STANDARD PORTION SIZE TABLE

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

Portion Size Standard	
Fruit yogurt	175 ml
Cake	1 piece (5 cm X 5 cm X 7 cm)
Pie	1 piece (1/8 of a 22 cm diameter pie)
Squares	1 piece (5 cm X 5 cm X 2.5 cm)
Cookies (7.5 cm diam.)	2 each
Cookies (12.5 cm diam.)	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
Pop	250 ml
Hot Beverages	250

C. SNACKS

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

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

Food: Feature at least two (2) of the following: fresh fruits, cookies, cakes, squares, pies, and doughnuts.

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

D. BOX LUNCH MENU PATTERN (Minimum Standard):

The pattern of the box lunch menu is two sandwiches or one sandwich and a cold plate:

- (i) A variety of fresh breads (preferably whole grain) and specialty rolls must be used in box lunches; e.g. whole wheat, multi-grain, rye, pumpernickel breads, crusty dinner rolls, submarines, Kaisers, bagels, whole wheat pita, etc.
- (ii) Sandwich fillings must be freshly prepared and the condiments provided separately to complement the filling. One filling must be of cold sliced or shaved roasted or cooked meat, (NOT LESS THAN 50 g). The second filling may be one of the following: sliced cold cuts, preserved meats, cheese or prepared fillings of meat, fish or egg salad (NOT LESS THAN 50 g). Lettuce should be added to one or both of the sandwiches (NOT LESS THAN 20 g).
- (iii) Cold plate must consist of a serving of cold sliced roasted or cooked meats (NOT LESS THAN 50 g) or a quarter of roasted chicken served on a bed of lettuce (chopped or leaf) in an aluminum foil casserole. Two slices of bread or rolls must

be served separately with individual butters or margarines (NOT MORE THAN 10 g). Include plastic utensils.

- (iv) Cheese (NOT LESS THAN 20 g) will be added to one sandwich choice every other day.

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

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

3. Fruit: Fresh fruit, cleaned and sorted, such as apple, oranges, grapes, ripe bananas, plums, cherries or other fruit as available, plus pudding or prepared fruit cups.

Note: Individual milk puddings or fruit cup.

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

5. Snack: One cheese and cracker (32 g) package will be added to each box lunch.

6. Condiments: Appropriate condiments must be provided to compliment the contents of the lunch such as horseradish, etc., and individual foil butters or margarines if required.

7. Beverages:

- (i) A carton of 2% milk or chocolate milk must be provided in box lunches.
(ii) Fruit juices (with vitamin C added) may be used when the non-refrigerated holding period is too long to keep milk cold. (Minimum 250 ml)
(iii) Box of breakfast must include juice and milk.

8. Accessory Package:

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

E. DISPERSED HOT MEALS (HAY BOX)

Each dispersed hot meal (hay box) shall be produced using the foods prepared for the meal that is to be served in the dining room at the same time. It must consist of:

- i. soup (with crackers);
- ii. main protein meal (as indicated by an asterisk (*) on weekly menu pattern);
- iii. starch item;
- iv. vegetable (cook's choice);
- v. tossed salad, or coleslaw or assorted raw vegetables;
- vi. fresh fruit;

- vii. one (1) prepared or baked dessert (cook's choice);
- viii. bread or rolls and butter or margarine; and
- ix. two (2) beverages
- x. appropriate condiments.

Each meal must be accompanied by a card indicating the amount per serving, e.g.: pork chop - one; boiled potato - two pieces; cookies - three.

F. SNACKS - MENU PATTERN

MORNING AND AFTERNOON SNACKS

- i. One beverage and one food item per person must be served. At least two beverages and two food items must be offered and the selection must be varied from day to day.
- ii. Beverages may be tea, coffee, hot chocolate, chocolate milk, partially skimmed milk, and fruit beverage.
- iii. Food items may be fresh fruit, cookies, muffins, doughnuts, cake, granola bars, cheese and crackers.

EVENING SNACK

- iv. One beverage and two food items per person must be served.
- v. Tea and coffee will be served as well as at least two of the following: partially skimmed milk, chocolate milk, hot chocolate, and fruit beverage.
- vi. A minimum of two of the following must be offered: fresh fruit, sandwiches, cookies, cakes, muffins, squares, pies, doughnuts, cheese and crackers.

Notes: Sandwich material in bulk (butter, margarine, bread, rolls, cheese, cheese spread, cold cuts, peanut butter, jelly, jam) may be offered vice sandwiches.

Sandwich material in bulk (butter, margarine, bread, rolls, cheese, cheese spread, cold cuts, peanut butter, jelly, jam) must be offered. Additionally, the Contractor may serve (if available) cold leftovers from the day's regular service as a substitute for one of the food items during the evening snacks.

ANNEX "B"

BASIS OF PAYMENT

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

Invoicing to be done weekly.

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

Basis of Payment - Contract Period 25 June - 23 August 2017 Firm All-inclusive Rates, GST Extra

Table (i)

Accommodations					
Item	Description	Unit of Issue	Total Est. Qty (a)	Rate (b)	Extended Total (a) X (b)
1	Accommodation per single room	Per room/per night	120	\$ _____ Single Room/per night	\$
2	Accommodation per double room	Per room/per night	392	\$ _____ Double Room/per night	\$
Subtotal (i)					\$

Solicitation No. - N° de l'invitation
W4295-17C009/A
Client Ref. No. - N° de réf. du client
W4295-17C009

Amd. No. - N° de la modif.
File No. - N° du dossier
CAL-7-40003

Buyer ID - Id de l'acheteur
cal127
CCC No./N° CCC - FMS No./N° VME

Table (ii)

Meals					
Item	Description	Unit of Issue	Total Est. Qty (a)	Rate (b)	Extended Total (a) X (b)
3	Breakfasts	Per breakfast per person	902	\$ _____ Per breakfast/per person	\$
4	Lunches	Per lunch per person	900	\$ _____ Per Lunch/ per person	\$
5	Suppers	Per supper per person	902	\$ _____ Per Dinner/per person	\$
6	Snacks	Per snack per person	902	\$ _____ Per Snack/per person	\$
Subtotal (ii)					\$

TOTAL EVALUATED FINANCIAL BID (subtotal of (i) + (ii)) = \$ _____

ANNEX "C" to PART 3 OF THE BID SOLICITATION

ELECTRONIC PAYMENT INSTRUMENTS

The Bidder accepts any of the following Electronic Payment Instrument(s):

- () VISA Acquisition Card;
- () MasterCard Acquisition Card;
- () Direct Deposit (Domestic and International);
- () Electronic Data Interchange (EDI);