

## **2025 Lunch Vendor bid: Vendor Q & A**

Q&A updated and shared on May 30, 2025

1. Who are you currently working with as a meal provider?

**A: SNP**

2. Are there any areas where you feel the meal program could be improved?

**A: We are working with less sugars, environmentally friendly, and healthier choices.**

3. How many deliveries do you typically receive per week?

**A: Daily. Please refer to the RFP.**

4. What is your current meal pricing?

**A: breakfast pricing is \$2.33-\$3.17 and lunch pricing is \$4.28-\$4.75**

5. Would you be open to receiving family-style meals?

**A: Yes. Please refer to the RFP.**

6. What is your preferred delivery window (days/times)?

**A: Each day, between 7am - 10:30am**

7. What is the SFA's current equipment situation?

**A: Please refer to the RFP**

8. Why are you going out to Bid/RFP? Is it an early bid or a mandatory renewal?

**A: We are going back to bid to ensure compliance with procurement regulations based on our Procurement Review this school year.**

9. Are you operating under Offer vs Serve (OVS) or Serve Only?

**A: Offer vs Serve (OVS)**

10. What are the most important factors to you when it comes to working with a food service partner?

**A: Collaboration and communication are the key.**

Q&A updated and shared on May 19, 2025

**Q:** There will be 12 taste test participants, but how many entrees per person should we bring? Since we are expected to bring both breakfast and lunch meals (ex. 1 breakfast + 1 entrée per person, or 2 breakfast + 3 lunches per person).

**A:** Per our Taste Test Details and Scorecard, for Breakfast, please bring both hot and cold/room temperature entrées, so 2 kinds of breakfast. For lunch, you may serve a maximum of three entrées per person. You can choose to bring one, two, or three sample-sized entrées per person, depending on your preference.

Below Q&A updated and shared on May 14, 2025

**Q:** Regarding the menu, we noticed that beef is not permitted. Could you please confirm if this is a mandatory requirement and share the reason behind this restriction?

**A:** Our community aims to move toward environmentally sustainable as possible. From the middle of SY 2023-2024, we are collaboratively working with our current lunch vendor to remove all the red meat from our menu. Also, our Monday lunch menu is “Meatless Monday”.

**Q:** Could you please provide details about the desired delivery window for the meals?

**A:** Hot lunch needs to be received on the day, no later than 10:30 am. All temperature checks and meal counts need to be completed and ready to be serve by 11:30 am, when the first class arrives.

**Q:** We noted that an oven is available on-site. We were wondering if there is a specific reason why the RFP requires lunches to be delivered hot instead of being heated at the school.

**A:** We are operating our kitchen with very minimal staff. We heat our hot breakfast in the morning twice a week, but for us to serve lunch from 11:30 am, we need to receive hot and ready-to-serve lunches.

**Q:** How many participants should we prepare meals for?

**A:** We are looking for approximately 12 participants for food tasting.

**Q:** Should the meals be breakfast and lunch, or just lunch?

**A:** Please refer to Taste Test Details and Scorecard PDF.

**Q:** Would you like us to provide the taste test meals as family style in trays, or individually packaged?

**A:** Please bring it in family style

**Q:** Are there any other requirements or specifications regarding the taste test that we should be aware of?

**A:** Please refer to Taste Test Details and Scorecard PDF.

**Q:** When are you planning to share more information about the taste testing, such as menu and other guidelines?

**A:** Please refer to Taste Test Details and Scorecard PDF.