

## **RFP#06-22-23 CAFETERIA SERVICES**

### **Q&A**

1. If the Monthly revenue that we are projected (50k/month) is not met, are we able to negotiate the profit sharing of 6% to something lower during that month?

No, the profit sharing of 6% will remain the same. We are providing the actual sales prior to Covid-19.

2. Can we get the training schedule/and event schedule for 2023. We need to see this schedule so we can gage how many orders we could receive.

There is no existing schedule for entire 2023 as most of conference room or large room booking are done only couple weeks or months in advance.

3. What are the Cafeteria Employees in/out procedures?

SCCOE will issue them a badge.

4. Who is responsible for after hour cleaning such as the floors and windows above 6ft?

Please read the entire RFP for some of these answers. The vendor is responsible for floor in the cafeteria and windows are done by SCCOE custodial staff.

5. Can we bring in our own dishwasher and what is the process would be to install it?

I sure SCCOE will try to accommodate as long as the space allows it. It will depend on type of dishwasher as well.

6. You mentioned during the walk through that your staff would figure out what to do to replace the convection oven. If we could get some more follow up on that process it would be great.

We do have ovens under the grill. At this point we are in process of finding the proper place for the convection oven as the existing place in the prep area was burning the wall in the back.

7. I understand that we will be the exclusive catering provider of the building, but would we able to fulfill other catering orders outside of the building as well?

Yes. Also, we provide our program instruction that within 10-miles radius they need to use the cafeteria vendor only.

8. We are wondering where the mopping room is located. We did not see it during the walk through yesterday.

The mops are kept outside area where the dumpsters are located.

9. How is Internal communication between the building and our cafeteria conducted? I understand that there is email process, but we need this line of communication for menu updates, weekly specials and other special promotions.

We will provide you with an e-mail address so that the program can contact you to place the order and overall communication. In addition, you will have a "The Cafeteria" page on our Intranet for all employees to look at, where you can post your menu or other weekly specials or any other information you want to share about your Cafeteria Services.