



REQUEST FOR PROPOSAL

OPERATION AND MANAGEMENT OF FOOD SERVICE

Minimum Requirements

1) Submission of Bids/Procedure for Selection

Eligible bids shall be submitted in writing, along with any other applicable materials, and shall meet all of the minimum requirements outlined in this document. Bids shall be submitted no later than **4:00pm on March 26, 2018**. Bids received after that date and time are not eligible for consideration. Food service contractors, who submit qualified bids, may be asked to schedule interviews to answer questions and clarify proposal details. Members of the Food Service Proposal Review Task Force will review bids and make an award recommendation to the Board of Trustees. All bids and materials shall be submitted via email or mail to:

Amy Rand
Vice President of Finance
Crowder College
601 Laclede Avenue
Neosho, MO 64850
417-455-5533 (phone)
amyrand@crowder.edu

2) Certification of Compliance with Laws

The Contractor should comply with all Federal, State and Local laws, regulations, ordinances and codes applicable to the Contractor's operations under this contract, including, but not limited to, all applicable fire, life safety, occupational safety and public health codes.

Contractual agreement(s) between the Contractor and Crowder College will be governed by the laws of the State of Missouri, Newton County.

3) References to College and Contractor

All references to "College" in this document shall mean Crowder College and all references to "Contractor" shall mean the successful bidder.

4) Licenses and Permits

The Contractor, at its own expense and in its own name, will obtain any necessary permits and licenses in connection with the food service at the College.

5) Financial Status of Contractor

Contractor shall submit, as part of their proposal, sufficient information to prove financial soundness. The information submitted shall include the most recent financial statements, bank references, and last certified audit report (if a publicly owned corporation).

6) Bonding

The successful bidder, at the college's option, shall provide the following bonds:

- Performance Bond-The contractor shall provide a performance bond for 100% of the contract price to secure fulfillment of all the contractor's obligations under this contract.

7) References

The Contractor shall provide at least three references from colleges in which management and operation of food service is currently being conducted, preferably from colleges of similar size, location, and requirements as Crowder College.

8) Term of Contract

The current contract ends on June 30, 2018. The College desires the contract term to coincide with its fiscal year of July 1 through June 30. It is the intent of the College for this contract to be renewable, year-to-year for up to five years. Either party could terminate the contract any year, by providing 90-days written notice to the other party.

9) Guarantee of Rates and Charges

All rates, charges and allowances granted to the College and other financial data specifically related to the food service operation at the College and contained in the contract will be maintained and guaranteed by the Contractor for a full twelve (12) months from the date the Contractor commences operations at the College.

Subsequent year's board rates shall be negotiable with the College and shall not increase by more than the Consumer Price Index for Food and Beverages (Kansas City Area) for the most recent period available at the time of rate determination. The C.P.I. index used must be verified and the computation for any increases must be provided to the College.

10) Right to Reject Any or Part of Bids

The Board of Trustees reserves the right to reject any and all bids, any part of a bid or proposal, or to not accept the low bid which, in their opinion, is in the best interests of the College.

11) Additional Information Regarding Food Service

The College has two primary Residence Halls that will accommodate approximately 300 students. Average occupancy for an academic year should be approximately 80-90%.

Average meals served on a weekly basis (per current vendor):

- Monday through Friday - Breakfast 165, Lunch 386, Dinner 210
- Weekend – Brunch and Dinner 172
- Average casual sales range are approximately \$1,200 per week.

Below in the chart are approximate number of meal days of operation for each month. These numbers are subject to changed based on programming offered at the College. Academic calendars can be accessed at <http://www.crowder.edu/academics/calendars/>

Month	Normal Weekday	Normal Weekend	Holiday (Brunch and Dinner)	Staff Lunch only	Brunch and Dinner (abbreviated)	Closed	Total
July	21	9	1				31
August	20	8		3			31
September	19	10	1				30
October	23	8					31
November	19	8	3				30
December	10	6		5	5	5	31
January	14	8	2	3	3	1	31
February	19	8	1				28
March	16	10			5		31
April	21	8	1				30
May	18	8	1		4		31
June	20	10					30
Total	220	101	10	11	17	6	365

12) Financial Terms

CONTRACT STUDENTS

Provide per day rates for contract students, as outlined below, based on a 19 meal per week plan, a 14 meal per week plan, and a 10 meal per week plan, for the Fall 2018 and Spring 2019 semesters. In the event of a partial day, the boarding charge will be pro-rated on a basis of 1/6, 2/6 or 3/6 for breakfast, lunch and dinner respectively. **The contract charge for meal service is based on approximately 330 full serving days (including holidays), which includes a large summer Upward Bound program during the month of June. Should this summer program be cancelled or reduced for any reason, service for the summer months shall be renegotiated.** Billings for the Summer Upward Bound program to the College will be based on the number of persons listed each Monday morning before breakfast beginning with the first week. No charge will be made beyond the departure dates for those students deleted from the contract service by the college. At the beginning of each semester, only actual counts of contract students eating at each meal shall be charged to the College.

NO. OF PARTICIPANTS	19-MEAL PLAN	14-MEAL PLAN	10-MEAL PLAN
<i>230-Above</i>	\$	\$	\$
<i>220-229</i>	\$	\$	\$
<i>210-219</i>	\$	\$	\$
<i>200-209</i>	\$	\$	\$
<i>190-199</i>	\$	\$	\$
<i>180-189</i>	\$	\$	\$
<i>170-179</i>	\$	\$	\$
<i>160-169</i>	\$	\$	\$
<i>150-159</i>	\$	\$	\$
<i>140-149</i>	\$	\$	\$
<i>130-139</i>	\$	\$	\$
<i>120-Below</i>	\$	\$	\$

“EXTRA” MEAL SERVICE DAYS

There are 28 additional days of requested meal service. Those days consist of approximately 11 days of staff only lunch and 17 days of an abbreviated brunch/dinner service. Service for these days could be much more limited in scope, but would need to provide a meal option for those on campus. Please provide a narrative of how you would provide for these “extra” days and how the cost would be established. Approximate numbers for these “extra” days are included in the chart numbers above.

CATERING

A 10% commission on net sales from catered events will be granted to the College, payable each month from sales generated from catering for “outside” groups. “Outside groups” will be defined as organizations not utilizing college funds for payment. Contractor will have exclusive rights to all on campus catering. No outside catering will be allowed without prior approval from the College.

CONFERENCES/ MEETINGS/ SPECIAL EVENTS

Provide a schedule of rates for items furnished as part of a conference or meeting to include but not limited to: coffee, juice, milk, punch, canned soda, cookies, pastries, sheet cakes, fresh fruit tray, fresh vegetable tray and sack lunches. NOTE: Schedule of rates should include the 10% commission payable to the College for catered events.

CASUAL MEAL RATE

Contractor also agrees to serve during regularly scheduled meals in the cafeteria those students, visitors, faculty, staff members and other persons who may occasionally and with authorization utilize the cafeteria without subscription to the semester meal plan, at the following rates:

Breakfast	\$
Lunch	\$
Dinner	\$
Special Night	\$
Faculty, Staff & Guests	\$
10-meal card	\$

VENDING

All commissions derived from vending will be granted to the College.

PAYMENT TO CONTRACTOR

Invoices from the Contractor shall be submitted to the Accounts Payable Office each week. Checks for payment will be issued monthly.

ACCOUNTING

The Contractor shall pay all commissions granted to the College each month. The Contractor will maintain full and complete records of all sales and include a report with each month's commission payment.

Upon failure of the College to make any required payment for a period of 60 days after such payment is due and owing, the Contractor may (in addition to all other legal remedies) cancel this agreement without further notice to the College.

The number of meals served, reported by meal time, type (19- plan, 14- plan, 10-plan casual sale, etc.) and date, will be available for College review.

ANNUAL DONATIONS

Any donations, complimentary services, or equipment/supplies the contractor proposes to provide should be noted.

13) Termination

The College and the Contractor shall have an option to terminate the contractual agreement by extending ninety (90) days written notice to the other party.

14) Operational Costs

CONTRACTOR

The contractor will assume the following costs and expenses of the food service operation at the College:

- Food and food products
- Beverages
- Supplies – including cleaning supplies
- Labor – including all personnel involved with the food service operation
- Uniforms
- Table linen
- Telephone/ communications expenses
- Printing and office supplies
- Flowers and candles
- Bookkeeping and payroll preparation
- Licenses and permits required by law, regulation or ordinance
- Health examinations for all employees as required by law, regulation, ordinance or contractor policy
- General supervision
- Computers and related supplies
- Paper cups and related supplies
- Cleaning of grease pit
- Garbage removal from building to receptacles provided

COLLEGE

The College will assume the following costs and expenses of the food service operation:

- Garbage and trash removal from the dumpster
- Window cleaning (outside)
- Equipment repair and maintenance
- Office space to include desk, chair, filing cabinets, calculator and cash register (does not include personal computer, software or peripheral equipment)
- Painting and redecorating, as required and within approved budget limits
- Fire insurance
- Outside maintenance
- Utilities
- Pest control

15) Sanitation Standards

Sanitation standards commensurate with required city or state certifications must be maintained at all times. Failure on the part of the Contractor to maintain the required city or state health department rating shall constitute a default on the part of the Contractor and shall, at the option of the College, render this contract terminated after ten (10) days notice is extended.

16) Facilities and Food Service Equipment

- 1) The College owns all food service equipment and will replace major items of which may become worn out or obsolete, within fiscal limitations. The College must approve all equipment purchases prior to order.
- 2) Any equipment damaged by negligence on the part of the contractor or its employees will be repaired or replaced by the Contractor.
- 3) The Contractor shall be responsible for cleaning and sanitation of tables and chairs, serving areas and any general food spills which occur in such areas.

17) Inventory

- 1) The Contractor shall purchase, at the commencement of the contract, those items under the ownership of the previous contractor at a price negotiated with the previous contractor.
- 2) The Contractor shall maintain the College's inventory of flatware, glassware, china and kitchen small wares and any replacement costs shall be borne by the Contractor. All replacements shall conform exactly to weights, sizes, patterns and brands currently being used unless the prior approval of the College is received to deviate from these standards.
- 3) The College shall receive a copy of the beginning inventory and a copy of the annual inventory.

18) College Regulations

The Contractor and its employees, agents and subcontractors shall abide by all College rules and regulations as set forth in the Board of Trustee's Policies and Procedures Manual and any revisions thereof.

19) Sales Tax

The Contractor must, at its own expense, collect and remit to the proper state or local agency, sales tax imposed on cash sales, direct sales to outside groups, and any other sales upon which tax is assessed.

20) Personnel

- 1) The Contractor shall, at all times, maintain on duty an adequate staff of its employees for efficient operation and management of the food service.

2) The Contractor shall be in full compliance with all applicable federal and state statutes and regulations relating to the employment and payment of personnel, including but not limited to the Fair Employment Practices Act, the Equal Opportunity Employment Act, Minimum Wage Law and the Fair Labor Standards Act.

3) The Contractor shall consider all present food service employees for employment at their present or better rates. The Contractor will provide the college with a copy of the employee's benefit plan.

4) The College reserves the right to request changes in or termination of personnel when deemed to be in the best interests of the College.

5) The Contractor shall provide regularly scheduled in-service training for its employees.

6) The Contractor's area manager and executive chef shall make regularly scheduled visits during operation of the food service. When the College has a special meal or function and needs additional support, the Contractor will provide certain other chefs, production and management personnel. The area manager will personally supervise the College food operations on a regularly scheduled basis.

7) The Contractor shall make available maximum work opportunities for the College's students.

8) The Contractor shall reimburse the College for services provided by students in the Federal College Work Study program at the College's actual cost for each hour worked by such students.

21) Health Examinations

The Contractor shall cause all of its employees assigned to duty at the College to submit to periodic health examinations, as frequent and as stringent as required by law, and will submit satisfactory evidence of compliance with all health regulations to the College upon request.

22) Student Conduct

The Food Service Manager on duty at the College shall, within the scope of his/her authority, maintain and implement standards of conduct and dress that the College desires.

23) Equal Opportunity Employment

The Contractor shall not discriminate against any employee or applicant for employment because of age, ancestry, color, national origin, race, physical or mental disability, gender, religion, or sex. Contractor agrees to post in conspicuous places, available genetic information to employees and applicants for employment, notices setting forth the provisions of nondiscrimination and advertising.

24) Indemnification

The Contractor shall indemnify and save and hold harmless the Board of Trustees, the College and the College's employees from and against any and all claims, demands, actions or causes of action of any nature or character arising out of or by reason of the execution or performance of the Rights, Duties and Obligations of Contractor under this contract. In the case of work performed by the Contractor and the Contractor's agents on the property of the College, the vendor shall cause a Certificate of Insurance to be issued naming the College as an additional insured. This Certificate of Insurance must be received and approved before commencement of operations.

25) Insurance

The Contractor shall maintain insurance coverage, as set forth below, and provide a Certificate of Insurance verifying such coverage at the beginning of each contract period.

- 1) Comprehensive General Liability to cover premises, operations, products, completed operations, contractual insurance, broad form property damage, independent contractors and personnel injury. Coverage should be a minimum of \$1,000,000 combined single limit.
- 2) Automobile Liability - \$1,000,000 Combined Single Limit
- 3) Worker's Compensation (according to statutory) and Employer's Liability (\$1,000,000)
- 4) Umbrella Liability Insurance - \$10,000,000 to cover exposure in excess of the primary policies listed above.
- 5) Performance Bond, if requested by the College, to cover the amount of the annual contract.

26) Services

CONTRACT STUDENTS & PATRONS ON TOUR

Any contract students visiting another campus whose food service is supplied by Contractor will be offered meal service at no charge upon valid identification of their participation in Contractor's food service. Patron purchased discount meal tickets will also be honored at other Contractor served campuses.

ATHLETIC SERVINGS

Contractor will offer both pre-game and post-game meals for sports events. This service will be done at no extra charge to the College when the meal is served in lieu of a regularly scheduled meal. Traveling athletic teams participating in sporting events at other Contractor locations will be offered meal service upon advance notice to the Food Service Director at that location.

CARRYOUT SERVICE

Contractor will furnish "box" lunches to contract students leaving campus for college sponsored events or for athletic/activity events. This will be done at no extra charge. Packaged "box" lunches will also be provided for those contract students participating in college-sponsored activities that do not allow them to attend their regular meal service.

SICK TRAY SERVICE

Contractor will provide food, beverages and supplies (carryout) to contract students who are confined to the residence halls due to illness or injury. No charge other than the standard per meal, per week charge will be made. Food, beverages and supplies will be equal to the number of contract patrons confined.

PHYSICIAN PLANNED DIETS

If a contract patron is unable, for medical reasons, to consume the meal served in the dining room, Contractor will provide, at no additional cost to the student or the College, a meal that is consistent with his/her physician's instructions.

27) Menu Program

CEREAL BAR "GRAIN EXCHANGE"

A selection of at least 4 different cold cereals will be offered at a self-service Cereal Bar daily for breakfast, lunch and dinner. One hot cereal will be offered for breakfast only.

CHILI BAR: NOVEMBER 1 TO FEBRUARY 28, ROTATED AFTER THAT

Chili will be available every lunch on self-service tables, featuring grated cheese, and crackers. One other soup, various types, will also be available.

BUFFET-STYLE SALAD BAR

A minimum of 8 salads will be served buffet-style at lunch and dinner. Below is a list of representative accouterments that will be served with the salad bar:

Shredded carrots	Shredded red cabbage
Sliced radishes	Sliced cucumbers
Tomato wedges	Chopped celery
Green onions	Chopped onion
Garbanzo Beans	Diced beets
Grated cheese	Diced green peppers
Chow Mein noodles	Bean sprouts
Cauliflower	Red beans
Croutons	Bacon bits
Cherry peppers	Sweet pickles
Lemon wedges	Sliced mushrooms
Olives	

CONDIMENTS

Contractor will provide the following condiment selections:

Breakfast: peanut butter, choice of two jellies, apple butter, honey, catsup, Tabasco sauce, butter, brown sugar, white sugar and cinnamon sugar.

Lunch and Dinner: catsup, mustard, mayonnaise, sliced pickles, peanut butter, choice of two jellies, whipped butter, tartar sauce and cocktail sauce (as needed), Tabasco sauce, horseradish, pickle relish, 57 sauce, A-1 sauce, barbecue sauce, Worcestershire sauce, cream cheese, sweet & sour sauce, honey mustard, spicy mustard, taco sauce, salsa, and soy sauce.

DIETARY OPTIONS

Contractor will strive to accommodate the preferences of all students. Menus shall be structured to include a large selection of salads. Salads are categorized in the following groups: entrée salads, cottage cheese plates, gelatin variations, salad plates, tossed salads, marinated salads and fruit preservatives.

The Food Service Director will work with the Food Service Committee to assure that a proper balance of dietary options are presented to our customers.

The Contractor's Food Service Director will work with student groups to maintain a viable vegetarian program.

DELI BAR

A Deli Bar will be made available at lunch and alternated with a Nacho Bar (or as preferred by the contract students) on Monday through Friday. Three (3) meats, one (1) spread and two (2) cheese selections will be presented at each offering. In addition, a large variety of breads, rolls and buns (i.e. pumpernickel bread, wheat bread, rye bread, hoagie rolls, sesame rolls, sour dough bread, etc.) will be offered.

SOUP KETTLE

One (1) soup will be made available every lunch and dinner on self-service tables with appropriate toppings and crackers.

ICE CREAM BAR

Ice cream and toppings will be dispensed in unlimited amounts both at lunch and dinner. A minimum of five (5) flavors of toppings will be offered, as well as a variety of cones. Or the Contractor may dispense a variety, with a minimum of five (5), single-serve ice cream products in unlimited amounts both at lunch and dinner.

DESSERT BUFFET

Contractor will offer a daily dessert buffet to include selections based on a four week baker's cycle.

EXAM WEEK REFRESHMENT BREAK

Contractor will furnish, at no charge to contract students, refreshments and snacks during each night of fall and spring finals week, except for the night of the Midnight Breakfast. The College and the Contractor will mutually agree upon the location and time of service.

MIDNIGHT BREAKFAST

Contractor will furnish to contract students one midnight breakfast each fall and spring finals weeks.

STEAK NIGHT

Steak will be served twice per month. Students will not have access to “seconds” on steaks. A choice of steaks will be offered each serving night; such as Top Sirloin, Kansas City Strip and Rib Eye.

For students who do not desire steak, a second entrée, such as Shrimp, London Broil, Prime Rib or Cornish Game Hen will be offered as a second choice with no “seconds.”

Students will be offered a third entrée on these steak nights to which they will have access to “seconds.” This entrée will be offered in addition to the steak.

PICNICS

One time per semester (fall & spring), the Contractor will host an outdoor picnic in lieu of meal service in the cafeteria. This will be done at no extra charge to the contract students, the cafeteria will be closed during the picnic meal, and the picnic will be open to cash customers.

FOOD SERVICE COMMITTEE

A Food Service Committee will be annually appointed by the Vice President of Student Affairs and Vice President of Finance. Regular meetings between the Food Service Manager and the Food Service Committee will be held to discuss students’ and staff likes and dislikes, the menu pattern, and any matters pertinent to the food service operation.

UNLIMITED SERVINGS

Contract students and cash customers will have access to unlimited food including salads, vegetables and desserts. All entrees will be dispensed to students in unlimited amounts except on Steak Night.

WEEKLY MONOTONY BREAKER

Contractor will offer weekly monotony breakers, such as a buffet dinner, Popcorn Night, Make-Your-Own Ice Cream Sundae Night, Free Movie Ticket Drawing and similar events.

VISITING GROUPS

On days when large visiting student groups will be eating on campus (Aggie Day, etc.), meal quality and variety will not vary from standard weekday menus.

28) Menus

A four (4) week cycle of menus and four (4) week baker's cycle shall be submitted to the College in advance of use by Contractor. Contractor will post a copy of the menu in a location readily accessible to food service patrons and a copy of the menu will be provided to the Campus Life Office for posting and dissemination.

29) Style of Service

Cafeteria style of service will be used for breakfast, lunch and dinner, offering self-service salad bar and vegetable table in unlimited amounts. Entrees will be served in existing cafeteria line in unlimited amounts with the exception of Steak Night.

30) Meal Hours

Hours of service will be negotiated between a representative of the College and the Contractor's Food Service Director. A continental breakfast will be served for one-half hour immediately following the regular breakfast, Monday through Friday, during the normal school year. Hours of service will resemble the following:

Breakfast: Monday through Friday	7:00 a.m. – 8:30 a.m.
Continental Breakfast: Monday through Friday	8:30 a.m. – 9:00 a.m.
Lunch: Monday through Friday	11:15 a.m. – 1:15 p.m.
Deli Lunch: Monday through Friday	11:15 a.m. – 2:00 p.m.
Dinner: Monday through Friday	5:15 p.m. – 7:00 p.m.
Brunch: Saturday and Sunday (<i>and Holidays</i>)	11:00 a.m. – 2:00 p.m.
Dinner: Saturday and Sunday (<i>and Holidays</i>)	5:15 p.m. – 6:30 p.m.

31) Grade and Quality

MEATS

Beef:	All beef cuts will be USDA (minimum 80% lean). Top Range Choice steers and heifers used only. Prime cuts that will be purchased will include round, loin, flank, rib and chuck. No plate or shank cuts will be used. All ground beef will be "special" (meat shall come from 100% carcass).
Pork:	USDA No.1 – cured, smoked and fresh
Lamb:	US Choice – no mutton used
Veal:	US Choice
Poultry:	Fresh USDA Grade A No. 1
Hot Dogs:	Only all-meat products may be used

DAIRY – MINIMUM STANDARDS

Milk:	Grade "A" under 30,000 bacterial c.c.
Cream:	20% butterfat
Buttermilk:	8% milk solids
Cream:	whipping (heavy) – 36% butterfat – whipped toppings and dried milk Solids will be used for baking purposes only
Ice cream:	12 % butterfat
Cheese:	US Grade "AA"

BEVERAGES OTHER THAN MILK

Coffee: Grade "1" – no soluble used
Tea: Minimum Orange Pekoe and Pekoe

EGGS

Grade "A" large, fresh – **No storage eggs will be used**

CANNED FRUITS AND VEGETABLES

U.S. Grade "A" or U.S. Fancy only

FRESH AND FROZEN FRUITS AND VEGETABLES

Highest grades obtainable in each commodity.

Examples: Apples – US Extra Fancy/Apricots - US No. 1/Grapes – Fancy
Winter Pears – Extra No. 1/Brussel Sprouts – US NO. 1
Broccoli – Fancy/Tomatoes – (Greenhouse) Fancy No. 1

SEAFOOD/FISH

Grade "A" where grade exists

CONDIMENTS

US Grade "A"

MISCELLANEOUS GROCERIES

Highest grade obtainable. Example: Nuts – No. 1

32) Proposed Menu Format

The menu variety will be coordinated with the results of student interviews/surveys conducted and will be coordinated with the Food Service Committee.

Breakfast will consist of:

1. **Cereal Bar** – a variety of at least 4 cold cereals and 1 hot cereal
2. **Main entrée** – eggs, any style, each day. Breakfast meat to be offered daily.
Supplements to entrees will be offered daily (i.e. French toast, hash browns, pancakes, biscuits and gravy)
3. **Accompaniments** – an assortment of at least 4 breads with jams, jellies and peanut butter will be offered. Condiments are served daily.
4. **Sweets** – 1 breakfast pastry to be served daily.
5. **Beverages** – white milk, skim milk, chocolate milk, hot and iced tea, decaffeinated beverages, coffee, hot chocolate, fruit based drinks, carbonated beverage selection and fruit and vegetable juices.

Lunch will consist of:

1. **Soup** – 1 zesty soup with appropriate condiments served daily. Recipe format permits homemade soup on a regular basis.
2. **Chili Bar** – chili will be served on a seasonal basis with traditional condiments
3. **Main Entrée** – 3 entrees will be offered daily, 1 of which will be lower in fat, with the traditional selection of vegetables and accompanying carbohydrate.

4. **Deli Bar** – Monday through Friday, a Deli Bar will be offered featuring 3 sliced meats, 1 sandwich spread and 2 cheese selections served with a variety of rolls and breads.
5. **Salad Bar** – a minimum of 8 salads in addition to mixed greens, 12 toppings and 5 salad dressings, (1 of which shall be fat free).
6. **Accompaniments** – an assortment of 4 breads with jams, jellies, peanut butter and cream cheese. Condiments are served daily.
7. **Grains** – a variety of at least 4 cold cereals will be offered.
8. **Desserts** – daily selections based on four-week baker's cycle
9. **Ice Cream** – a minimum of 5 flavors of ice cream and toppings will be offered as well as a variety of cones; or a variety of single-service ice cream products (minimum of (5)). Ice cream will be available in the self-service section of the dining area.
10. **Beverages** – white milk, skim milk, chocolate milk, hot and iced tea, decaffeinated beverages, coffee, hot chocolate, fruit based drinks and carbonated beverage selections.
11. **Potato Bar** – available at least once per week with variety of toppings
12. **Pizza** – served at least once per week.

Dinner will consist of:

1. **Soup** – 1 zesty soup with appropriate condiments served daily. Recipe format permits homemade soup on a regular basis.
2. **Main Entrée** – 3 entrees will be offered daily, 1 of which will be lower in fat, with the traditional selection of vegetables and accompanying carbohydrate. Sauce or gravy will accompany these selections.
3. **Salad Bar** – a minimum of 8 salads in addition to mixed greens, 12 toppings, and 5 salad dressings (1 of which shall be fat free).
4. **Accompaniments** – dinner rolls will be served in addition to an assortment of 4 breads with jams, jellies and peanut butter. Condiments are served daily.
5. **Grains** – a variety of 4 cold cereals will be offered.
6. **Desserts** – daily selections based on four-week baker's cycle.
7. **Ice Cream** – a minimum of 5 flavors of ice cream and toppings will be offered as well as a variety of cones; or a variety of single-service ice cream products (minimum of (5)). Ice cream will be available in the self-service section of the dining area.
8. **Beverages** – white milk, skim milk, chocolate milk, hot and iced tea, decaffeinated beverages, coffee, hot chocolate, fruit based drinks and carbonated beverage selections.

33) Roughrider Grill (Snack Bar)

Contractor will operate the Roughrider Grill in conjunction with the terms and conditions of the underlying Food Service Contract (food quality, sanitation requirements, etc.). The Roughrider Grill will be open every weekday the cafeteria is open during the fall and spring semesters, with modified hours approved by the College. The Grill will not be open when classes are not in session or during the summer semester. The Roughrider Grill serves standard fast food items and soft drinks in a carryout format. Additional hours of operation will be left to the discretion of the Contractor.