

#### **TEXAS A&M UNIVERSITY-CORPUS CHRISTI**

PURCHASING DEPARTMENT 6300 OCEAN DRIVE CORPUS CHRISTI, TX 78412

# RFP Number: RFP2-0003

# **Dining Services**

## Addendum #3

The above entitled specifications are hereby modified as follows and except as set forth herein otherwise remain unchanged and in full force and effect

• Correction to Dining Services Revenue data Section 2.1, page 10:

**Dining Services Revenue.** Dining services revenues for the years 2018- 2019, 2019-2020, 2020-2021

Sales	2018-19	2019-20	2020-21
Retail Sales	\$3,381,174.00	\$2,282,574.00	\$1,459,754.00
DH, Retail	\$85,707.00	\$166,415.00	\$672.00
Catering	\$986,747.00	\$675,271.00	\$202,848.00

Sales	2018-19	2019-20	2020-21
<b>Mandatory Meal Plan</b>	\$4,389,170.00	\$3,948,117.00	\$4,252,286.00
Meal Plan Voluntary	\$180,314.00	\$175,452.00	\$116,592.00

Total for the Year \$9,023,112.00 \$7,247,829.00 \$6,032,152.00
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#### • The following data has been revised (reflected in RED) to Section 1.3.(7):

(7) In addition, the University is interested in contracting with a food service company that has the ability to provide for payment of unamortized investment amounts that will be due to the current contractor. The unamortized investment amount as of December 2022, will be approximately \$1,239,725.29.

• The following instruction has been revised (reflected in RED) to Section 6, page 31:

## **Proposal Pricing Summary.**

Please provide a schedule of royalties for all requested and proposed services.

# **Vendor Questions & Answers**

The University has received the following questions from vendors. The corresponding department has provided answers for the questions provided within the allocated time to respond. The questions and answers should be considered incorporated as part of this Request for Proposal. Please see below:

1. <u>Question</u>: List of residential meal plan information. Include types of meal plans, number of students on each plan, for the past four years and any associated flex dollars on each plan.

FY2018-2019	Meal Plan	Fall Student	Spring Student	Flex Dollars
	Platinum	29	11	50
	Gold	918	871	100
	Silver	580	559	250
	Islander RA	21	21	170
	Block 50	85	70	(
	Block 80	58	27	(
	DB 500	71	23	500
	DB400	27	13	400
	DB300	50	17	300
	DB200	57	17	200
	Total Meal Plan	n		
FY2019-2020	Meal Plan	all Student Tota	pring Student Total	Flex Dollars
	Platinum	21	15	50
	Gold	1014	916	100
	Silver	640	625	250
	Islander RA	23	23	170
	Block 50	61	39	(
	Block 80	55	17	(
	DB 500	40	0	500
	DB400	27	0	400
	DB300	31	0	300
	DB200	48	0	200
FY2020-2021	Meal Plan	all Student Tota	pring Student Total	Flex Dollars
	Islander 200	813	759	100
	Beach 160	569	548	200
	Wave 50	44	21	100
	DB 500	17	0	500
	DB400	10	0	400
	DB300	19	0	300
	DB200	41	0	200
	RA Meal Plan	20	19	
FY2021-FY202	Meal Plan	all Student Tota	pring Student Total	Flex Dollars
	Islander 200	761	645	
	Beach 160	552	551	
	Wave 50	87	48	
	DB 500			
	DB400			
	DB200			

<u>Answer</u>:

 Question: Indicate the number of billable service days for residential students dining at the dining hall each semester.

Answer: There are 224 board days/feeding days for the dining hall.

- 3. <u>Question:</u> Please provide the annualized sales for each of the last four years, by location, by concept for all locations, by tender type including:
  - a. Cash/Credit/Debit Cards
  - b. Flex Dollars
  - c. Meal Plan/Meal Plan Flex/Meal Plan Equivalency
  - d. Add-on Flex/Declining Balance
  - e. College related catering sales
  - f. Non-College related catering sales
  - g. Summer conference sales
  - h. Athletic program concession sales

Answer: Athletic program concessions sales is not part of this RFP. Please see the information below.

\*\*\*\* Please note that this also serves as a correction to the RFP in Section 2.1 under Dining Services Revenue.

Sales	2018-19	2019-20	2020-21
Retail Sales	\$3,381,174.00	\$2,282,574.00	\$1,459,754.00
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Catering	\$986,747.00	\$675,271.00	\$202,848.00

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Meal Plan Voluntary	\$180,314.00	\$175,452.00	\$116,592.00

Total for the Year \$	9,023,112.00 \$7,247	,829.00 \$6,032,152.00
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- 4. <u>Question</u>: Please provide annualized Catering Sales and event summary for the past four years. Including:
  - a. University Catering Sales (Jennifer)
  - b. Non-University (Outside Group) Catering Sales
  - c. Summer Camps & Conferences Sales

Answer: Catering sales are listed above in question three.

5. <u>Question</u>: Please provide the current meal plans sold to faculty & staff along with the number of each plan sold each semester for the last two years.

Answer: FY2020-2021 meal plans were sixteen, in FY2021-2022 meal plan sales were thirty-five.

6. <u>Question</u>: Is there an alcohol license required for campus dining operations? Please provide detail on points of sale and levels of service.

<u>Answer</u>: The current dining services provider holds the alcohol license. The vendor provides all services: bartending, sales, payment collection if cash bar, purchase of alcohol and mixers.

7. Question: Please provide hours for academic breaks by location.

Answer: Please refer to our academic calendar on the link below.

https://www.tamucc.edu/academics/academic-calendar.php

8. <u>Question</u>: What percent of Sustainable Sourcing is currently achieved by the dining program? <u>Answer</u>: This is proprietary information.

9. <u>Question:</u> Are there any current dining projects, changes, or initiatives, not mentioned in the RFP, which are being implemented for next year that we should consider during this process?
Answer: Starbucks refresh has begun and should be completed by August 15, 2022.

10. *Question*: Will you be providing a starting inventory for smallware's and small equipment? *Answer*: Yes.

11. <u>Question</u>: Please provide a 3-year cost history of the dining program's PMP (preventative maintenance plan)?

<u>Answer</u>: Preventative maintenance is part of a different contract.

12. <u>Question</u>: Please provide the current number of student associates with the current wage structure. <u>Answer</u>: We look to our dining services provider to develop a business model that is sufficient for the dining program at TAMU-CC.

13. <u>Question</u>: Are you currently providing any incentives (book funds, bonuses, etc.) or benefits to student employees that you would like to see continued?

<u>Answer</u>: We look to our dining services provider to develop a program that is sufficient to attract student employees.

14. <u>Question</u>: Is the current dining program utilizing temporary labor? If so, what was the annual cost of the temporary labor in the previous fiscal year?

<u>Answer</u>: This is proprietary information, and we expect our dining services provide to develop a business model that includes providing sufficient staffing.

15. <u>Question</u>: Please provide a current roster of full-time employees, with start dates/years of service and wage rates.

Answer: This is proprietary information.

16. <u>Question</u>: Please provide the 2022 camps and conference rates that the vendor should honor for university hosted programs.

Answer: Breakfast \$8.00, Lunch \$9.00, Dinner \$10.00 and full day \$27.00.

17. <u>Question</u>: Please provide the current % of overall local food purchased during the last full academic year.

<u>Answer</u>: We would like the dining services provider to develop what they feel would be a sufficient local support.

18. <u>Question</u>: Are dining associates unionized? If so, please provide the name of the union and a copy of the current bargaining agreement.

Answer: No.

19. <u>Question</u>: Are there any employees employed by the college/ university and working in dining services that should be included in this proposal? If so, please provide current wage, seniority, and position by location.

<u>Answer</u>: No TAMU-CC employees work in dining service program.

20. <u>Question</u>: Please provide a list of current Full-time positions currently assigned to dining services to include the current wage, seniority and position by location.

Answer: This is proprietary information.

21. <u>Question</u>: Please provide a list of current Part time positions currently assigned to dining services to include the current wage, seniority, and position by location.

Answer: This is proprietary information.

- 22. <u>Question</u>: Please describe summer staffing and if associates are guaranteed 12-month employment. <u>Answer</u>: We would like the vendor to build a program that is supportive of summer program for University of TAMU-CC size.
- 23. <u>Question</u>: Please provide the current number of student associates by location with the current wage structure.

Answer: This is proprietary information.

- 24. <u>Question</u>: Are student associates' part of a work study program or paid directly by the current vendor? <u>Answer</u>: This is proprietary information.
- 25. <u>Question</u>: Are the current hours of operation modified due to staffing or other post covid challenges? Please describe.

<u>Answer</u>: The only modified change is the Bottom Line operational hours and currently it closes at 3:00 p.m.

26. <u>Question</u>: Please provide the academic year, summer and academic break hours locations and hours of operation for both current and last full academic year.

<u>Answer</u>: Please refer to our academic calendar on the link below.

https://www.tamucc.edu/academics/academic-calendar.php

27. <u>Question</u>: Are the amounts listed in the 3-year record of utility costs the full cost of the utility, or is the amount listed the estimated 50% that the contractor is requested to pay? (Section II, Statement of Work, Page 9 –

Answer: Full Year

28. <u>Question</u>: Are we required to submit the sections in the order outlined #s 1-6, or are we allowed flexibility to order them for the best creative flow, as long as each section if appropriately titled and labeled? (Section III, Proposal Information, 3.3 Proposal Requirements, Page 15 - The following documents must be submitted with the response:)

<u>Answer</u>: The sections do not have to be in a particular order, as long as they are clearly defined in the bid's Table of Contents and accurately labeled within the bid.

29. <u>Question</u>: As this page is blank with no services listed, is there a form or related document for us to complete? (Section 6, Pricing and Delivery Schedule, page 31 - Proposal Pricing Summary: Please provide a schedule of royalties for the following services:)
<u>Answer</u>: There is no form or related document to list, however the instruction has been revised (in RED) to state the following:

### **Proposal Pricing Summary.**

Please provide a schedule of royalties for all requested and proposed services.

This Addendum should be signed for acknowledgement that you have received the Addendum #3, and return as part of your RFP proposal.

COMPANY NAME:	 	
STREET ADDRESS:	 	
CITY/STATE:	 	
TELEPHONE AND FAX:		
SIGNATURE:	 	
DATE:		