



CLIENT :

The French School Society ("the French School")
whose address is Masaki, Plot 282 Mawenzi Road represented by The president of the
Board Committee

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**CAMPUS ARTHUR RIMBAUD
TENDER FOR THE DELEGATION OF CATERING SERVICE**

Date :

NOVEMBER 2023

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ARTICLE 1 : GENERAL PRINCIPLES - PURPOSE OF THE TENDER

General principles of the delegation

The French school Arthur Rimbaud located in Dar es Salaam located at: Masaki, Plot 282 Mawenzi road wishes to delegate its catering service.

General principles of the lease.

The Client shall make the works and equipment available to the delegatee, in return for which the delegatee shall pay a monthly rent of TSH 1,800,000.00 (Electricity) based on 323 meals served for the days when the school is in session only.

If the number of meals falls below 323 per day, when the school is in session, the rent will be reduced pro rata to the number of meals served.

If the number of meals is greater than 323 per day when the school is in operation, the rent will be increased in proportion to the number of meals served.

The Customer is free to include the sale of snacks in these calculations.


Rent payments are offset by the payments for meals. The monthly invoice for meals will be reduced by the rent payment owed. WHT will be paid by the lessee.

The delegatee shall operate these premises at its own risk.

The establishment is open during the school period according to the attached calendar

Schedule

January							February							March																											
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa																					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20																					
21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
April							May							June																											
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa																					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20																					
21	22	23	24	25	26	27	28	29	30	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29			
July							August							September																											
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa																					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20																					
21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	
October							November							December																											
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa																					
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21																					
22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30		

 School holidays and public holidays

The service includes:

- Purchase / storage, preparation, cooking, service
- The cleaning of the premises,
- The training of its staff and awareness of the client's teams,
- Plan of Sanitary Control (PMS) and the Good Hygiene Practices
- The constitution and the presentation of the file of approval to the services of the Tanzanian Bureau Standard

The details of the services to be performed and their technical specifications; the penalties, the reasons for breach of contract, the terms of payment are indicated in this contract.

ARTICLE 2: CONTRACTING PARTIES

The Client is responsible for monitoring the service.

The Delegatee undertakes to provide the names of the following people at the contract launch review:

- A single contract manager, responsible for the administrative management of this contract.
- A site manager, with operational responsibility for all activities generated by this contract.
- A team qualified for the services covered by this contract. (chef, pastry chef, chef, cleaner).

The delegate will be able to make any proposal for the evolution and the improvement of the activities which are entrusted to him. These modifications, which must be specifically authorized by the client, must not entail any financial burden, nor jeopardize the quality and continuity of the service.

The Delegate may not use the kitchen for any purpose other than the services provided for in the contract. The delegate is not authorised to sell or give away takeaway food..

ARTICLE 3 : TASKS CONTAINED IN THE CONTRACT

The delegatee is obliged to provide the services of the present contract to students (from elementary to lycée), assistants, the staff (technical, administrative), teachers, hereinafter referred to as "entitled beneficiaries" and their guests, hereinafter referred to as "external beneficiaries".

The volume of services is linked to the quality of the services provided by the delegatee and as indicated below to the school's related projects.

The breakdown below is therefore provisional, and may increase or decrease depending on enrolments, departures during the school year and the opening of the school restaurant.

The number of students will be 323 meals at lunch on Monday, Tuesday, Thursday, and Friday.

There are fewer Lycee students on Wednesdays, forecast is an estimated 285 meals.

The free morning snack (paid for by the school) for primary pupils will be prepared and served every day of the week, on Mondays, Tuesdays, Wednesdays, Thursdays and Fridays.

School period (180 days a year)

- 200 elementary meals per day, 36 000 meals per year
- 88 secondary meals per day except Wednesdays (45), i.e., approximately 15 000 meals per year
- 35 adults meals per day, 6 300 meals per year

Holidays and summer camps (30 days a year)

- 30 elementary meals per day or 900 meals per year - 10 adult meals per day or 300 meals per year.

The delegate ensures:

- The implementation and respect of a Sanitary Control Plan and good hygiene practices.
- The constitution and the presentation of the approval file to the Tanzanian Bureau Standard services.
- The presence of a qualified and stable representative able to respond to any request from the client.
- The definition of menus assisted by a dietician (at its expense), on cycles of 6 weeks.
- The supply of food, meals and their storage.
- The use of fresh and quality diversified products according to the market and the seasons.
- The adaptation of menus according to the children's diets.
- The manufacture and service of meals and management of control dishes.
- Maintaining at -18°C for frozen products, ice cream and ice bread (provided by the delegate)
- The pre-treatment operations will be carried out in the service provider's kitchen.
- Maintaining of prepared or semi-prepared products at + 3°C in the refrigerated cabinets or self- units.
- Maintaining at +63°C in the oven, on the temperature maintenance plates or on the hotplates.
- Cleaning of dishes, equipment and premises, control of hygiene and safety.
- The maintenance of the kitchen and changing rooms.
- The continuous training of its staff and the information to the school teams.
- The supply and maintenance of work clothes and visitors' kit.
- The realization of specific menus during events (at the request of the customer).
- Participation in educational, cultural, and social activities.
- The animation and the conviviality in the restaurant.
- The respect of the HACCP standards and the recourse to an approved external control service.
- The supply of control and recording tools to be used.
- The guarantee of a minimum kitchen service in case of strike.
- The respect of a legal notice period in case of impossibility to ensure the service, (48 hours).

The Delegate may not use the kitchen for any purpose other than the services provided for in the contract. Subcontracting of this contract is only possible if the client agrees.

ARTICLE 4: DURATION OF CONTRACT

This Contract shall commence on January 3rd, 2024 and end on December 16th 2024 or the last day of school activity of the calendar year.

ARTICLE 5: TERMINATION OR MODIFICATION OF THE CONTRACT

5.1. This Contract may be terminated at any time, before the expiration of the initial period, by either Party upon thirty (30) days written notice expressing the intention to terminate the Contract If:

5.1.1 Performance of obligations is below the required standard and lack of professionalism.

5.1.2 Failure to comply with one or more of the performance limits in Article 10 of this contract

5.1.3 Failure to prepare meals to the required standard is considered a case of termination.

5.1.4 Failure to provide service without notice or replacement.

5.1.5 Failure for the school to provide timely payment (within 60 calendar days of invoice) to the delegatee

5.2. Termination of this Contract shall not affect the rights, privileges, obligations and/or liabilities of the parties as they exist on the effective date of termination and the parties shall cooperate fully with each other during the term of the Contract and after termination to determine and satisfy the obligations of each party to the other. The indemnities provided for in this Contract shall survive termination.

5.3. Upon termination or expiration of this Contract, the delegatee shall, vacate all parts of the premises and return all equipment provided by the School under this Contract in the same condition as it was originally provided, except for normal wear and tear and other accidental losses.

5.4. Upon such termination as above, it shall be the duty of the parties to ensure that any existing matters are dealt with in good faith

5.5 Any modification of the contract must be made by mutual agreement and requires a written amendment, signed by the persons duly authorized for this purpose.

5.6. Payment upon termination.

If the delegatee does not provide the required 1-month notice, a penalty of 3,000 \$ will be charged by the client. This notice must be delivered in person to either party at the school premises. Any force majeure, such as pandemic, war, strikes, etc., which may occur and prevent the client from giving proper notice, will result in an exemption from the 3,000 \$ penalty.

ARTICLE 6: COMMUNICATION-POSTING

6.1 Conception, validation, writing and posting of menus

Menus are established for a semester on a cycle of 6 weeks (the food must be regularly presented to the children so that they can taste).

The proposed menus must be validated before the contract is signed.

The final validated versions will be transmitted in soft copy format for information and display.

6.2 Modifications to the validated menu

In the event of a change, the menus served must comply with the menus defined beforehand (other than setting up a special meal as part of an event or calendar festival or exceptional supply difficulties, requiring the use of a substitute product, respecting the dietary equivalents, without altering the nutritional value and variety of the menus).

In the event of a technical failure, a menu change is tolerated.

Use Company logo

The delegatee is authorized to make good use of its logo on the menus, on the professional clothes, on the elements of presentation of the dishes, the vehicles. In case of diverted or abusive use of logos and various trademarks, the Customer can decide to prohibit them.

Facebook posts and internet page

Once a month, the delegatee will propose by email to the client a post for the website page reminding the quality of its services or pointing out an action set up, a festive event, presenting a new ingredient introduced. These posts will consist of a photo and an explanatory sentence.

ARTICLE 7: DEFINITION OF SERVICES

7.1 Method of operation

The delegatee prepares the meals in the canteen kitchen to be served to the students and staff on a table service basis for CP and CE1 and on a self-service basis for elementary school students, Lycee, teachers, technical and administrative staff.

The delegatee organizes the preparation and service of these meals at its own expense and ensures food hygiene and the cold chain of the meals.

The delegatee shall ensure that the preparation and service of meals are carried out with a constant concern for quality, variety, and balanced nutrition.

The delegatee shall ensure that meals are provided in a timely manner and in the prescribed manner following the planned menus.

The delegatee shall provide for and re-serve in a measured manner those guests who wish to take back appetizers, entrees, and desserts.

The delegatee acknowledges that the use glutamate derivative in the preparation of meals is strictly prohibited. Any use of Knor or any other glutamate derivative in the preparation of meals will be identified as a breach of contract.

7.2 Meal composition

The delegatee shall ensure that students who choose to use the service receive a three-course meal consisting of an appetizer, main course, and dessert.

The delegatee understands and ensures that the main course will be different each day.

Students will be provided water by the French school during lunch.

Meal preparation will be done according to food industry standards, while ensuring that no food preparation other than that specified or requested takes place on the premises.

7.3 Snacks

The delegatee will also provide snacks that will be made available to the students at the school.

Snack specifications: The products will be exclusively home-made: cakes, waffles, pancakes, popcorn. Fruit and vegetables are to be preferred for the morning snack to limit the caloric intake.

Chips, sweets, or any other type of manufactured product are forbidden.

Soft drinks, sodas, industrial sweet teas, and sugary drinks are prohibited.

Alcoholic beverages are not allowed.

No cash exchange will be tolerated, payment will be made in the form that will be agreed upon by the Client and the delegatee.

7.4 Menu specification

The delegatee is obliged to prepare varied and balanced menus. The delegatee will designate a person to work in collaboration with the headmaster, the management committee and the "well eating" committee and will implement by mutual agreement the projects discussed (week of taste, world cuisine...).

The Delegate will be informed of the dietary requirements and allergies of people taking their meals at school and will be expected to respect these, with the menu having to be sufficiently varied to meet the needs of these people.

Animal proteins must be halal.

At least one vegetarian meal per week must be offered, which must be alternated during the weeks to maintain a balanced menu. In addition, a vegetarian guest must be able to eat a vegetarian meal regardless of the menu of the day.

7.5 Establishment of menus

Menus are established by the delegate and shall be submitted to the nurse. The submission for approval should be done at least two weeks in advance.

The menus must specify the nature and composition of the products. The director, the head of school life, the administrative director, a member of the "Health and Nutrition" committee or a member of the management committee may request a change in the menus.

They must inform the delegate at least two days after receiving the new menu, acknowledging the date the email was sent, of any changes they wish to make to the menus.

7.6 Hours of service

The delegatee provides the meal service every school day, from Monday to Friday, except for public holidays and school holidays.

The services will be open every day from Monday to Friday from 7.30am to 4.30pm.

The snack service runs from 7.30am to 10am for breakfast and after 3pm for afternoon tea.

The lunch service runs from 12 pm to 2 pm.

However, the delegatee undertakes to make the kitchen and canteen available to the Client during the school holidays so that the Client can provide extra-curricular activities itself during the holidays if necessary.

The hours of service can be changed at the request of the Client.

The Client will organize the staggered arrival of students and staff in the dining room.

The delegatee will provide the Client with all the necessary information to enable it to organize this staggering

7.7 Discipline in the school canteen

The rules and regulations of the school concerning discipline and behavior apply to the canteen and the delegatee respects the right of the Client to ensure the control of discipline and the application of the rules and regulations of the School.

The delegatee assumes responsibility for any misconduct and misbehavior caused by its staff and workers either with their co-workers or with students and staff.

Any breach will be grounds for termination of the contract.

ARTICLE 8: PRICE OF SERVICES AND TERMS OF PAYMENT

8.1 The delegatee assumes full responsibility and obligation to:

- Ensure that is legally registered and will maintain all certifications, licenses, permits required to operate as a food service provider under Tanzanian law and can provide copies of the certification when required. Failure to produce such copies by the delegatee shall be considered as a case for termination.
- Ensure that maintains compliance with the law as the Client is not responsible for any qualifications that the delegatee has not acquired locally as a service provider.
- . The Delegate assumes sole responsibility for all levies, taxes, charges or fines relating to the provision of services under this agreement.
- For the avoidance of doubt, the delegatee will fully indemnify the Client for any investigation, inquiry or assessment made by any government office regarding the provision of services under this contract.

8.2 Cost of the meal.

The client shall pay the delegatee as follows:

The cost of the meal tray is:

- Lunch for the elementary to be completed by candidates in Appendix 1
- Lunch for secondary school students to be completed by candidates in Appendix 1
- Lunch for teachers, administrative and technical staff to be completed by candidates in Appendix 1-
- Elaborate snacks and simple snacks to be completed by candidates in Appendix 1

8.3 Payment methods.

The client is responsible for monitoring the payment received.

The delegatee receives a lump sum advance of TZS 20,000,000 at signing of the contract, this will operate as a rolling advance

The delegatee sends an invoice by the 5th of the following month

Client's payment of invoice is within 14 calendar days of date of submission of invoice

ARTICLE 9: COMMITMENTS OF THE DELEGATEE

9.1 The delegatee shall take particular care to ensure that the facilities are kept in a constant state of cleanliness, that the food offered is of good quality and that its staff are well behaved.

9.2 The delegatee undertakes to work towards a partially French-speaking team (by taking French courses at its own expense) to its services and will provide the Client with a copy of the identity documents and medical certificate of each person working on the site.

- The Client asks the delegatee to replace any person considered incompetent or negligent by the Client.
- The Client is not responsible for any employee, representative or agent of the delegatee
- The delegatee shall ensure that all employees, agents, and representatives fully recognize that they are not employees or agents of the Client and shall not hold themselves out as such.
- The Client will determine the authorized areas accessible to the canteen staff.
- The consumption of alcohol or cigarettes is forbidden on the School premises.
- The delegatee will purchase all necessary items at its own expense but will be allowed to store them in the premises allocated by the Client for the school canteen as follows:
 - products needed to clean its kitchen areas,
 - paper towels provided to customers with their meals,
 - kitchen linens,
 - kitchen utensils,
 - its own administrative forms and office supplies.

9.3 The delegatee agrees to hire at its own expense adequate staff to ensure efficient and timely service.

9.4 The delegatee shall ensure that its personnel wear appropriate clothing and that all health issues are adequately addressed.

The delegatee shall, subject to applicable Tanzanian law, ensure that all personnel working under this contract are in good health and do not pose a health risk to students and staff.

ARTICLE 10: PREMISES - EQUIPMENT AND FURNITURE

10.1 The delegatee is responsible for all purchases of equipment necessary for the proper functioning of its operation, except for small equipment, excluding crockery, tables and chairs which are the responsibility of the client.

10.2 The Client provides the delegatee with sufficient space and furniture, which he will use with the same care as if they were its property.

An inventory will be carried out in the presence of both the client and the delegatee before the contract is signed.

This inventory shall be attached to the contract signed by both parties (the client and the delegatee).

10.3 The delegatee assumes full responsibility for the security of the equipment that is its property. The Client will take reasonable precautions for the protection of this equipment but will not cover the associated risks resulting from any unforeseen circumstances or incidents at the School.

10.4 The delegatee must ensure that its equipment is stored securely to avoid any incidents at the school and with students, all equipment must be locked when not in use and only handled by the delegatee's staff.

The delegatee will be held responsible for any liability arising from improper storage or neglect of the equipment.

10.5 At the end of the contract, the delegatee shall return the premises, equipment and furniture, if any, in the condition in which they were handed over, taking into account normal use during the contract period.

An inventory will be carried out at the beginning and end of the school year by Client in the presence of the Delegate.

ARTICLE 11: SCOPE OF SERVICES

TYPE OF SERVICE	The Delegatee	The Client
1 - Ordering food and cleaning products and equipment for the kitchen	x	
2- Receipt / control of foodstuffs - Keeping a goods receipt and issue book	x	
3- Collection of batch numbers and archiving of delivery notes	x	
4- Storage of food, equipment, and cleaning products for the kitchen	x	
5- Meal production -	x	
6- Maintaining the temperature of food and meals	x	
7- Sampling and archiving of control dishes -	x	
8 - Meal service - including paper napkins	x	
9 - Supply, cleaning and disinfection of kitchen utensils and small equipment	x	
10- Cleaning of the kitchen (equipment, walls, ceiling, partitions, glass frames, doors)	x	
11- Management of kitchen maintenance products and equipment	x	
12- 1 - Curative and preventive maintenance of equipment		x
12-2 - Repair of equipment in case of misuse	x	
13- Routing of refuse bags to the refuse room	x	
14- Ensuring consistent quality of food and service	x	
15 - Ensuring a constant quantity of meals and service	x	
16- Ensure a warm welcome for guests and parents	x	
17 - Implementation of and compliance with the Health Management Plan and associated procedures	x	
18 - Transmission of technical data sheets including valuation in excel format for each recipe	x	
19 - Offer and integrate organic fruit and vegetables at least two days a week	x	
20 - Carry out and archive T°C readings on receipt of deliveries, before, during and after the meal	x	
21 - Offer exclusively home made snacks	x	
22 - Plan the quantities to serve guests who wish to have a little more starter,	x	
23- Transmission of the technical data sheets of the dishes in Excel format for validation before production	x	
24 - Sampling and archiving of control dishes for 5 days	x	
25- Evacuation of waste in the waste room according to the tasks in the production schedule	x	
26 - Respond by e-mail within 24 hours to all requests for clarification and comments	x	x
27 - Communicate in a courteous and professional manner in exchanges	x	x
28 - Comply with the School's safety and emergency policies, procedures, and regulations	x	x
29 - Check the technical data sheets of the dishes in excel format before production		x
30 - Check that the additional quantities requested by the guests remain reasonable		x
31 - Setting of cutlery, glasses, and plates		x
32 - Making serving bowls (depend the menu)	x	

TYPE OF SERVICE	The Delegatee	The Client
33- Preparation of the plates (depend of the menu)		x
34 - Self-service for elementary, middle, and high school students	x	
35 - Storage for cutlery, plates, and dishes		x
36- Registration for the canteen		x
37- Collection of meals		x
38 - towel management		x
39 - Management of lunch boxes (delivery, maintenance, and temperature control)		x
40 - Management of restaurant maintenance products and equipment		x
41 - Maintenance of the waste room		x
42- Clearing the tables in the restaurant		x
43- Cleaning of the restaurant (floor, air vents, doors...)		x

ARTICLE 12: NUTRITIONAL RECOMMENDATIONS

12.1 Nutritional recommendations are used as a guide to define food offer (menus, supplies, etc.) for collective catering, in the same way as guides to good hygiene practices or safety at work.

These recommendations become legally enforceable when they are cited in the recitals of a contract.

12.2 SCHOOL MEAL ISSUES

Beyond the nutritional challenge of providing food to help cover the physiological needs of students, school meals have many other challenges that should be emphasized: challenges of public health, social justice, citizenship, economic and environmental development. For each student, it must be a moment of conviviality, pleasure, and food education.

12.3 NUTRITIONAL OBJECTIVES

School meals play an important role in the balanced diet of children and adolescents.

It meets the nutritional priorities of the National Nutrition and Health Program (PNNS):

- to cover the needs of these guests, by correcting nutritional excesses and deficiencies observed;
- slow down the progression of overweight and obesity.
- to participate in the construction of a varied food repertoire.

Consequently, the recommendations insist on:

- the sufficient consumption of fruits and vegetables, sources of vitamins, minerals, trace elements and fibers.
- the variety of starchy foods (pulses, potatoes, or cereals), sources of complex carbohydrates and fiber.
- the limited quantity of fats used and their necessary variety to balance the intake of fatty acids and vitamins.
- the place of fatty fish, sources of essential fatty acids (omega 3).
- the limited amount of food containing added sugar.
- sufficient consumption of beef, veal, lamb ..., meats that are sources of iron well assimilated by the body.
- sufficient consumption of various dairy products (including cheese), main sources of calcium.
- controlled intake of salt, a sodium carrier.

12.3 MEAL STRUCTURE

Components	The 5 component meals	Variations of the 4-component meal		
Meal starters	x	x	x**	-
Protein meals	x	x	x	x
Meal trimmings	x	x	x	x
Dairy products	x	x	-	x
Desserts	x	-	x**	x
Bread	Systematic presence if no starch			
Water *	Systematic presence			

* Water is the only essential beverage and must be offered without quantity restriction.

**A dairy product must be included in the starter or dessert.

12.4 MENU DEVELOPMENT AND PRODUCT SELECTION

Function and construction of a food plan and menus.

The construction of a food plan adapted to the establishment makes it possible to develop varied and balanced menus throughout the year, while facilitating compliance with regulatory frequencies.

The meal plan is presented in the form of a table based on at least twenty (20) consecutive lunches.

The food plan positions the categories of food necessary for each component of the meals.
For example: appetizers = raw vegetables, cooked vegetables, starchy appetizers, protein appetizers.

We go from the food plan to the menus by replacing each food category by a corresponding dish or product.

Example: Cuidity = cooked beets with vinaigrette, green bean salad, vegetable soup.

The food offer should avoid combining during the same meal or day dishes and products whose frequencies are limited due to their high fat (recipe with a protein to fat ratio (P/L) ≤ 1 , $> 15\%$ fat) or sugar (dessert > 20 g total simple carbohydrates per serving).

12.5 TECHNICAL SHEETS AND RECIPE CARDS

To comply with the frequency of appearance of dishes according to their nutritional criteria (see appendix to the Nutrition recommendation) and to provide proof of compliance in the event of checks, the following tools are essential:

Supplier data sheets

They must include at least:

- the list of ingredients in descending order;
- the weight;
- the nutritional values per 100 g and possibly per portion.
- the calcium content for dairy products.

Recipe data sheets

They must specify at least:

- the quantities adapted to each type of guest and for each ingredient.
- the implementation;
- the weight of the portion adapted to each type of guest (with and without sauce).
- the nutritional values that allow the recipe to be classified in the frequency table.

12.6 MENU VARIETY

The food offered during the week must be varied.

The discovery and the gastronomic heritage will also be promoted.

12.7 SEASONALITY OF PRODUCTS

Fresh, seasonal, or early fruits and vegetables are preferred. Natural and frozen fruits and vegetables are an alternative.

The season is determined by the period of full production within the periods of harvest or natural picking.

Activities based on fresh seasonal products, with or without tasting, are an essential element in promoting the discovery and pleasure of eating these foods.

12.8 ORGANICALLY GROWN PRODUCTS

The objective is to reach 20% of organically grown food in the menus.

PRODUITS – PRODUCTS	Elementary	College students, High school students, Adults
Avocat (à l'unité) - Avocado (per piece)	1/2	1/2
Grated carrots, celery and roots	70	90 à 120
Chopped red and white cabbage	60	80 à 100
Concombre ; Tomate - Cucumber; Tomato	80	90 à 100
Endive – Chicory	30	80 à 100
Melon, Pastèque - Melon, Watermelon	150	150 à 200
Pamplemousse (à l'unité) - Grapefruit (per unit)	1/2	1/2
Radis – Radish	50	80 à 100
Salade verte - Green salad	30	40 à 60
Salad with raw vegetables	60	80 à 100
Vegetable soup (litres)	1/6	1/4
Fond d'artichaut - Artichoke stock	70	80 à 100
Asperges – Asparagus	70	80 à 100
Betteraves, Céleri, maïs - Beets, Celery, Corn	70	90 à 120
Mushrooms; Green beans	70	100 à 120
Choux fleurs, broccoli - Cauliflower, broccoli	70	90 à 120
Cœurs de palmier - Hearts of palm	60	80 à 100
Poireaux – Leeks	70	90 à 120
Cooked vegetable salad	70	90 à 120
Soya (mung bean sprouts)	70	90 à 120
Salades composées à base de P. de T., blé, riz, semoule ou pâtes)	80	100 à 150
Mixed salads based on pasta, wheat, rice, semolina, or pasta)	80	100 à 150
Œuf dur (à l'unité) - Hard-boiled egg (per unit)	1	de 1 à 1,5
Sardines – Sardinias	1	2
Thon - Tuna fish	30	40 à 50
Jambon cru de pays - Local raw ham -	30	40 à 50
Jambon blanc - White ham	40	50
Pâté, terrine, mousse - Pate, terrine, mousse	30	30 à 50
Pâté en croûte - meat pie)	45	65
Salami – Saucisson – Mortadelle -	30	40 à 50
Nems	50	100
Crêpes – Pancakes	50	100
Friand, feuilleté - Friand, puff pastry	60 à 70	90 à 120
Pizza	70	90
Tarte salée - Salty pie	70	90
VIANDE – MEAT	7	8
Bœuf sans os - Boneless beef	100	100 à 150
Rôti de bœuf, steak - Roast beef, steak	100	100 à 150
Steak haché - Minced steak	100	100 à 150
Boulettes de bœuf de 30g - 30g beef balls	3	4 à 5
Bolognaise viande - Bolognese meat	100 à 150	
Sauté of veal or blanquette	100 à 150	
Veal escalope, roast veal	100	100 à 150
Minced steak, veal rissolette	100	100 à 150
Paupiette de veau - Veal paupiette	70	100 à 120
Gigot d'agneau - Leg of lamb	100	100 à 150

PRODUITS - PRODUCTS Ready to eat in grams	Elementary	College students, High
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		school students, Adults
Sauté of lamb (without bone)	100	100 à 150
Côte d'agneau avec os - Lamb chop with bone	80	100 à 120
30g lamb-sheep meatballs	3	4 à 5
Merguez de 50 g	2	2 à 3
Roast pork, grilled (without bone)	100	100 à 150
Sauté of pork (without bone)	100	100 à 150
Côte de porc - Pork chop	80	100 à 120
DD ham, pork shoulder	100	100 à 150

PRODUITS - PRODUCTS Ready to eat in grams	Elementary	College students, high school students, adults
Saucisse chipolatas de 50 g - 50 g chipolatas sausage	2	2 à 3
Saucisse russe -	2	2 à 3
Saucisse Toulouse, Russian sausage Montbéliard, Rôti, Escalope de volaille - Roast, Poultry escalope	70	100 à 120
Poultry ham, chicken breast	100	100 à 150
Cordon bleu	70	100 à 120
Chicken leg, guinea fowl, duck	100	100 à 150
Brochette de volaille - Poultry brochette	100	100 à 150
Paupiette de volaille - Paupiette of chicken	100	100 à 150
Finger, beignets, nugget's	3	5
Escalope panée - Breaded escalope	100	100 à 150
Cuisse de lapin, Lapin sauté - Rabbit leg, Sautéed rabbit	140	140 à 180
Paupiette de lapin - Rabbit paupiette	70	100 à 120
Foie, langue, rognons, boudin - Liver, tongue, kidneys, blood sausage	70	100 à 120
Tripes avec sauce -	70	100 à 200
Œuf dur (à l'unité) - Hard-boiled egg (per unit)	2	2 à 3
Omelette	90	90 à 130
Uncoated boneless fish	90	100
Rougail morue, Sauté de poisson, Sauce sardine - Cod Rougail, Sautéed fish,	100	120
Brochettes de poisson - Fish skewers	90	100 à 120
Darne	100	120 à 140
Beignets, poissons panés - Doughnuts, breaded fish	70	100 à 120
Poissons entiers - Whole fish	0	150 à 170
Beef carrots, chicken mushroom	100	120
Sautéed fish with vegetables	180	200
Shop suey	180	200
Mixed dish, paella, Cantonese rice,	350	450
Stuffed vegetables	350	450
Raviolis, Cannellonis, Lasagnes ...	350	450
Pancakes, pizzas, sandwiches,	150	200
Quenelle	80	120 à 160
LEGUMES CUITS - COOKED VEGETABLES	120	150
Riz – Pâtes – Pommes de terre - Rice - Pastas – Potatoes	225	250
Purée de pomme de terre - Mashed potato	225	250
Frites - French Fries	150	250
Légumes secs - Dried vegetables	60	70
PRODUITS - PRODUCTS Ready to eat in grams	Elementary	College students, High school students, Adults,

Whole or chopped cooked vegetables	225	250
Purée de légumes - Vegetable puree	225	250
SAUCES (juice, sauce, stock, broth)	7	8
FROMAGES – CHEESE	30	30 à 40
Yaourt - Yoghurt	100-125	100-125
Petit suisse - Small Swiss cheese	60	120
Lait demi-écrémé en ml Half-skimmed milk in ml -	125	125(2)
Desserts lactés - Dairy desserts	100	100
Mousse (en cl)	12	12
Fruits crus - Raw fruit	100	100 à 150
Fruits cuits - Cooked fruit	100	100 à 150
Pâtisseries portionnées - Pâtisseries portionnées	40	60
Pâtisseries à portionner - Portioned pastries	60	80
Pâtisserie sèche emballée - Packaged dry pastry	30	50
Biscuits d'accompagnement Accompanying biscuits -	15	20
Pain – Bread	50	80
Biscuits secs - Dried biscuits	40	60
Céréales – Cereals	60	80
Confiture, chocolat, miel - Jam, chocolate, honey	20	30
Fromage blanc - White cheese	100	100

ARTICLE 13: LIABILITY

13.1 Responsibilities of the contract

The delegatee shall be solely responsible, under the terms of this contract, for the performance of service, to both suppliers and personnel.

The delegatee shall indemnify the Client against any claim or liability of any person arising from the delegatee's breach of this contract, including, but not limited to, claims for:

- Failure to comply with basic health and safety rules .
- Injury to the Client (e.g., poisoning from food sold by the Service Provider) and property resulting from its operation.
- Any claim against employees and any agent.

13.2 Medical Assistance

In the event of a medical emergency or health incident, the delegatee shall immediately notify the Client so that the Client may implement its safety and health policies and emergency evacuation plans in accordance with the School's policies.

Furthermore, the delegatee acknowledges and agrees that the Client shall not be liable for any accident, damage, or injury to any employee, representative or agent of the delegatee and therefore they shall have no claim against the Client save for in the case of the Client's or its employees' or agents gross negligence or misconduct and save for claims relating to the occupation of the premises as set out below.

13.3 Liability insurance

The delegatee is insured with a reputable company for its operational civil liability.

This insurance covers physical injury or material damage of any kind that may result from the execution of the services by the service provider or the actions of its employees, as well as the risk of food poisoning.

The provider commits himself to justify to the Client, at its request, the regularity of his situation and the extent of the subscribed guarantees.

The delegatee must provide a copy of this insurance policy to join it to the present contract.

Renewal of the insurance is a condition of the continuation of the contract.

13.4 Insurance related to the occupation of the premises

The Client declares that it is responsible for insuring the premises, equipment, and furniture it entrusts to the delegatee against all risks related to rental, fire, explosion, water damage and burglary.

13.5 The delegatee is strictly not authorized to administer medication.

13.6 The state of health of a child requiring a special diet (allergy, food intolerance or chronic or temporary illness) must be reported in writing to the school nurse of the establishment, which will inform in writing the the delegatee

13.7 The delegatee cannot be held responsible in case of unreported food intolerance or allergy.

13.8 The delegatee is exclusively responsible for the payment of salaries, charges, contributions, etc. to its personnel hired in accordance with the laws and regulations in force and the Client shall have no liability whatsoever towards its agents and employees.

13.9 The delegatee shall ensure that the cleaning of the kitchen and the fumigation of the canteen and the kitchen are carried out by the Client to ensure good hygiene.

13.10 The delegatee shall ensure that the dishes, utensils, chairs, and tables, etc. in the kitchen and cafeteria are properly cleaned and disinfected to acceptable standards.

13.11 The delegatee shall conduct its business in a courteous and professional manner and comply with the School's safety and emergency policies, procedures, and regulations.

13.12 The delegatee shall ensure that all personnel working in the canteen are adequately qualified and trained.

13.13 The delegatee shall provide all staff working in the canteen with adequate and appropriate personal protective equipment (PPE) and clothing and ensure that these items are always worn.

13.14 The delegatee shall ensure that the Client is informed of any removal or replacement of staff. For security reasons, the French School reserves the right to monitor all personnel working under this contract.

13.15 The delegatee shall be responsible for all debts, obligations and liabilities arising in the performance of its obligations under this contract, and the French School shall in no event be liable for any error of judgment or mistake of law or for any loss suffered by the delegatee in the performance of this contract, except for loss resulting from the Client's breach of obligations under this contract.

ARTICLE 14: COMMUNICATION AND NOTICES

14.1 All forms of notice and communication under this Agreement:

- Shall be in writing in the English and French languages.
- Shall be addressed to the authorized representative of the parties.
- Must be signed by or on behalf of the party submitting it.
- Shall be sent to the attention of the person and to the address or facsimile number set out in this clause (or to such other address, facsimile number or person as the party concerned may notify to the other parties in accordance with the provisions of this Agreement).

14.2 The notice shall be:

Delivered by hand or sent by email to the following addresses: head@frenchschooltanzania.org raf@frenchschooltanzania.org and tech@frenchschooltanzania.org.

14.3. The delegatee shall refrain from discussing any matter relating to the Project or the Works with any type of media. All media enquiries should be addressed to the Client.

ARTICLE 15: FORCE MAJEURE AND POLITICAL EVENTS

15. 1. In this Agreement, the term "Force Majeure" means any event or circumstance or combination of events or circumstances (including the effects of such events and circumstances or combination of events or circumstances) referred to in this Article which materially and adversely affects the performance by a Party of its obligations under this Contract, but only if and to the extent that such events and circumstances are not within the reasonable control of the affected Party; provided that an event or circumstance or combination of events or circumstances (including the effects of such events and circumstances or combination of events or circumstances) shall not be construed as force majeure unless such material adverse effect could not have been avoided or overcome. It is understood and agreed that due diligence includes acts or activities to protect the parties' facilities from a loss which are reasonable in light of the likelihood of such an event, the likely effect of such an event if it were to occur and the likely effectiveness of the protective measures.

15.2 Force majeure events include the following events and circumstances to the extent that they, or their consequences, meet the above requirements. Uncontrollable events, including but not limited to:

- Lightning, earthquake, flood, tsunami, storm, cyclone, typhoon, or tornado.

- Fire, explosion, or chemical contamination (other than because of a political event, in which case it is a political event).

- Epidemic or plague

15.3 Neither party (or any person acting on its behalf) shall be liable for failure to perform any obligation under this Contract so long as, and to the extent that, the performance of that obligation is prevented, frustrated, hindered, or delayed by reason of Force Majeure.

A party claiming the benefit of this provision shall, as soon as possible after the occurrence of an event of force majeure

- notify the other party of the nature and extent of the Force Majeure event within 14 days of the event occurring; and

- do everything reasonably possible to remove such causes and resume performance of this Contract as soon as possible.

15. 4 In this Contract, the term "political event" means any event or circumstance or combination of events or circumstances of a political nature, Zanzibar social unrest (including the effects of any such event or circumstance or combination of events or circumstances) referred to in this section, which materially and adversely affects the performance by a party of its obligations under this Contract, but only if and to the extent that such event or circumstance is not within the reasonable control of the affected party; provided that a political event or circumstance or combination of political events or circumstances (including political acts and social unrest the effects of such events and circumstances or combination of events or circumstances) shall not be construed as a Political Event unless such material adverse effect could not have been avoided, It is understood and agreed that reasonable care and diligence includes acts or activities to protect the Parties' facilities against a loss which are reasonable in light of the likelihood of such an event, the likely effect of such an event if it occurs and the likely effectiveness of the protective measures.

15.5 Political events include the following events and circumstances to the extent that they, or their consequences, meet the above requirements, including but not limited to:

Any act of war (whether declared or not), invasion, armed conflict or act of a foreign enemy, state or organization, economic blockade or sanctions, embargo, revolution, riot, insurrection, popular movement, political act, or act of terrorism.

15.6 Neither party (or any person acting on its behalf) shall be liable for failure to perform any obligation under this Agreement so long as, and to the extent that, performance of that obligation is prevented, frustrated, hindered, or delayed by reason of a Political Event.

- A Party claiming the benefit of this provision shall, as soon as possible after the occurrence of a Political Event

- notify the other party of the nature and extent of such Force Majeure Event within 14 days of the occurrence of the Event; and do everything reasonably possible to remove such causes and resume performance of this Agreement as soon as possible.

ARTICLE 16: SAFEGUARD

16.1 If any provision of this Agreement is held by a court or administrative body of competent jurisdiction to be invalid, unenforceable, or illegal, the remaining provisions shall remain in force.

16.2 If an invalid, unenforceable or illegal provision would be valid, enforceable, or legal if any part of it were deleted, the provision shall apply with the minimum modification necessary to make it legal, valid, and enforceable.

ARTICLE 17: INDEMNIFICATION

The delegatee agrees to indemnify the Client and its directors, officers and employees (the "Client Indemnified Persons") and hold them harmless at all times from any liability, damages, losses, expenses or claims (including, but not limited to, legal costs), in each case arising out of any act or omission by or on behalf of the delegatee in breach of this agreement, incurred (except those incurred solely by reason of any Client Indemnified Persons' willful misconduct and/or gross negligence) in connection with:

- Bodily injury to or death of any Indemnified Person of the delegatee, its agents or subDelegates, however caused, in connection with the performance or non-performance of this contract;
- Damage to or loss of property of persons indemnified by the delegatee, their agents, or Delegates, however caused, in connection with the performance or non-performance of this contract.
- Any environmental contamination resulting from the service provided by the delegatee or
- Claims by third parties arising from or due to the actions or omissions of the delegatee.

ARTICLE 18: DISPUTES

This contract shall be governed by and construed in accordance with the laws of the United Republic of TANZANIA.

For any dispute relating to the performance or interpretation of these clauses, the Parties agree to seek an amicable agreement through negotiation and consultation between the parties within thirty days (30) of the dispute.

Any dispute, controversy or claim arising out of or relating to this Agreement, or the breach, termination, or invalidity thereof, which cannot be amicably settled within thirty (30) days after receipt by one party of the other party's request for amicable settlement, may be submitted by either party to a court of competent jurisdiction and in accordance with the laws of Tanzania.

ARTICLE 19: CONFIDENTIALITY

The delegatee acknowledges that during the term of this contract it will have access to confidential information.

Confidential information means all information and documents of the client, which are marked as confidential or not, information concerning operational processes, business relations and know-how. the delegatee shall always maintain confidentiality and shall not disclose any confidential information or documents of which the Delegate or the appointed expert becomes aware during this contract.

The delegatee undertakes not to communicate or disclose, without the prior written consent of the Client, any part of such information to any person, except employees, agents, sub-agents and other suppliers on a need to know basis, who are directly involved in the provision of the work, auditors, professional advisers and any other person or body having a legal right or duty to have access to or knowledge of confidential information in relation to the business of the delegatee

ARTICLE 20: NON-TRANSFER CLAUSES

The delegatee shall not assign or transfer any of its rights under this contract without the express consent of the Client. Any consent to transfer or assign shall only be effective if communicated by written agreement of the Board of Directors of the School.

School period	Number of day per a year	180	NB meal /jour	NB repas /an
Repas élémentaire - Elementary meals			200	36000
Nombre de couverts	Number of guests	Price/1 meal	Price/ /day	Price /an /year
Coût du personnel	Personnel cost			
Frais fixes (Loyer, gaz, électricité ...)	Fixed costs			
Frais de gestion et rémunération	Management costs and remuneration			
Amortissements	Depreciation			
Coût denrées	Food cost			
TOTAL : TSH				

School period	Number of day per a year	180	NB meal /jour	NB repas /an
Repas collège et lycée - Secondary meals			88	15840
Nombre de couverts	Number of guests	Price/1 meal	Price/day	Price /an /year
Coût du personnel	Personnel cost			
Frais fixes (Loyer, gaz, électricité ...)	Fixed costs			
Frais de gestion et rémunération	Management costs and remuneration			
Amortissements	Depreciation			
Coût denrées	Food cost			
TOTAL : TSH				

School period	Number of day per a year	180	NB meal /jour	NB repas /an
Repas adult - Adult meals			35	6300
Nombre de couverts	Number of guests	Price/1 meal	Price/ day	Price /an /year
Coût du personnel	Personnel cost			
Frais fixes (Loyer, gaz, électricité ...)	Fixed costs			
Frais de gestion et rémunération	Management costs and remuneration			
Amortissements	Depreciation			
Coût denrées	Food cost			
TOTAL : TSH				

Holiday and summer camps	Number of day per a year	30	NB meal /jour	NB repas /an
Repas élémentaires - Elementary meals			30	900
Nombre de couverts	Number of guests	Price/1 meal	Price/ day	Price /an /year
Coût du personnel	Personnel cost			
Frais fixes (Loyer, gaz, électricité ...)	Fixed costs			
Frais de gestion et rémunération	Management costs and remuneration			
Amortissements	Depreciation			
Coût denrées	Food cost			
TOTAL : TSH				

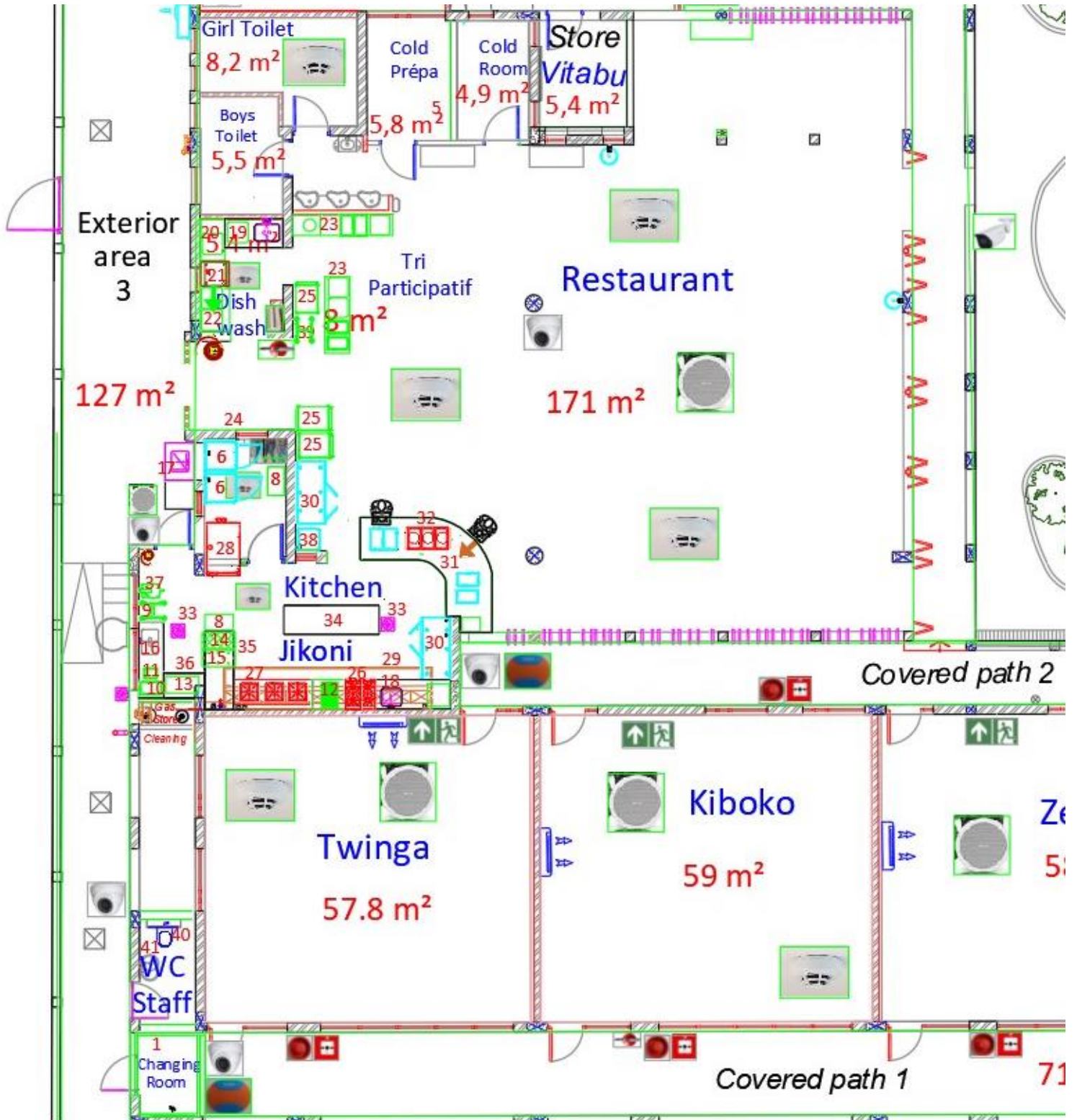
Holiday and summer camps	Number of day per a year	30	NB meal /jour	NB repas /an
Repas adult - Adult meals			5	150
Nombre de couverts	Number of guests	Price/1 meal	Price/ day	Price /an /year
Coût du personnel	Personnel cost			
Frais fixes (Loyer, gaz, électricité ...)	Fixed costs			
Frais de gestion et rémunération	Management costs and remuneration			
Amortissements	Depreciation			
Coût denrées	Food cost			
TOTAL : TSH				

Cost simple snack	
Cost elaborate snack	

APPENDIX 2 : LIST OF DOCUMENTS TO BE SUBMITTED BY THE CANDIDATE WITH THE OFFER

- a) Company presentation
- b) Company memorandum
- c) List of agents assigned to the assignment
- d) Completed APPENDIX 1 (4.1)
- e) Sample menus
- f) Example of a health management plan
- g) Insurance

APPENDIX 3 : PREMISES DRAWING



APPENDIX 4 : EQUIPEMENT LIST

REP	Désignation	Qte	School property
Changing room			
1	Hooks	Ens	x
Store pre-treated products / Cold preparation			
2	Table with sink	1	x
3	Air conditioning	1	x
4	Shelving 2 700 x 600	1	x
5	Plastic crates	16	x
6	Refrigerated cabinet	2	x
Storage of materials and cleaning products			
7	2-door cabinet	1	x
8	Chipboard cabinet 600 x 500 mm	2	x
9	Trolley 600 x 400 mm	1	x
10	GN1-1 stainless steel container 150 mm	9	x
	GN1-1 stainless steel container 100 mm	8	
	GN1-1 stainless steel lid	5	
11	GN1-2 stainless steel container	8	x
	GN1-2 stainless steel lid	10	x
12	Shopping board 600 x 400 mm	2	x
13	Stainless steel baking tray 400 x 800 mm	10	x
14	Aluminium baking tray 400 x 800 mm	10	x
15	Baking sheet 400 x 800 mm	10	x
Washing equipment			
16	Sink 2 bowls 1800 x 700 mm	1	x
17	Sink 1 bowl 900 x 700 mm	1	x
18	Drop - in 1 sink on marble top 1 600 X 700 mm	1	x
19	Drop - in 2 sink on marble top 1 400 X 700 mm	2	x
20	Dishwasher entry table 1 000 X 700 mm	1	x
21	Dishwasher	1	x
22	Dishwasher exit table 1 100 X 700 mm	1	x
23	Table for sorting waste and dishes	2	x
24	Clean dish storage unit	1	x
25	Service trolley	2	x
Cooking equipment and Self-service display cabinet			
26	4 gas burners on oven 700 x 700 x 900 mm	1	x
27	3 burners gaz 1 900 x 600 x 900 mm	1	x
28	Electric ventilated oven 9 levels + extractor hood	1	x
29	Extractor hood 2500 x 1000 mm	2	x
30	Refrigerated base unit 1500 x 700 mm	2	x
31	Buffet self 7 GN1-1 neutral and	1	x
32	Induction hob	3	x
33	Floor drain	2	x
34	Worktop marble top underside storage 2 300 mm	1	x
35	Worktop marble top underside storage 1 900 mm	1	x
36	Worktop marble top underside storage 900 mm	1	x
37	Garbage bag holder	1	x
38	Cold cabinet for dairy products	1	Delegate
39	Echelle de rangement à casiers	1	x
Agents' toilets			
40	Water closed	1	x
41	Sink	1	x
Waste room			
42	Air conditioning	1	x
43	240 Liter container	2	x