



CAMPUS ARTHUR RIMBAUD & FLORENCE ARTHAUD
FRENCH SCHOOL SOCIETY (Cert. of Reg. SO 7351 8th Feb 1993)

DAR ES SALAAM – TANZANIA

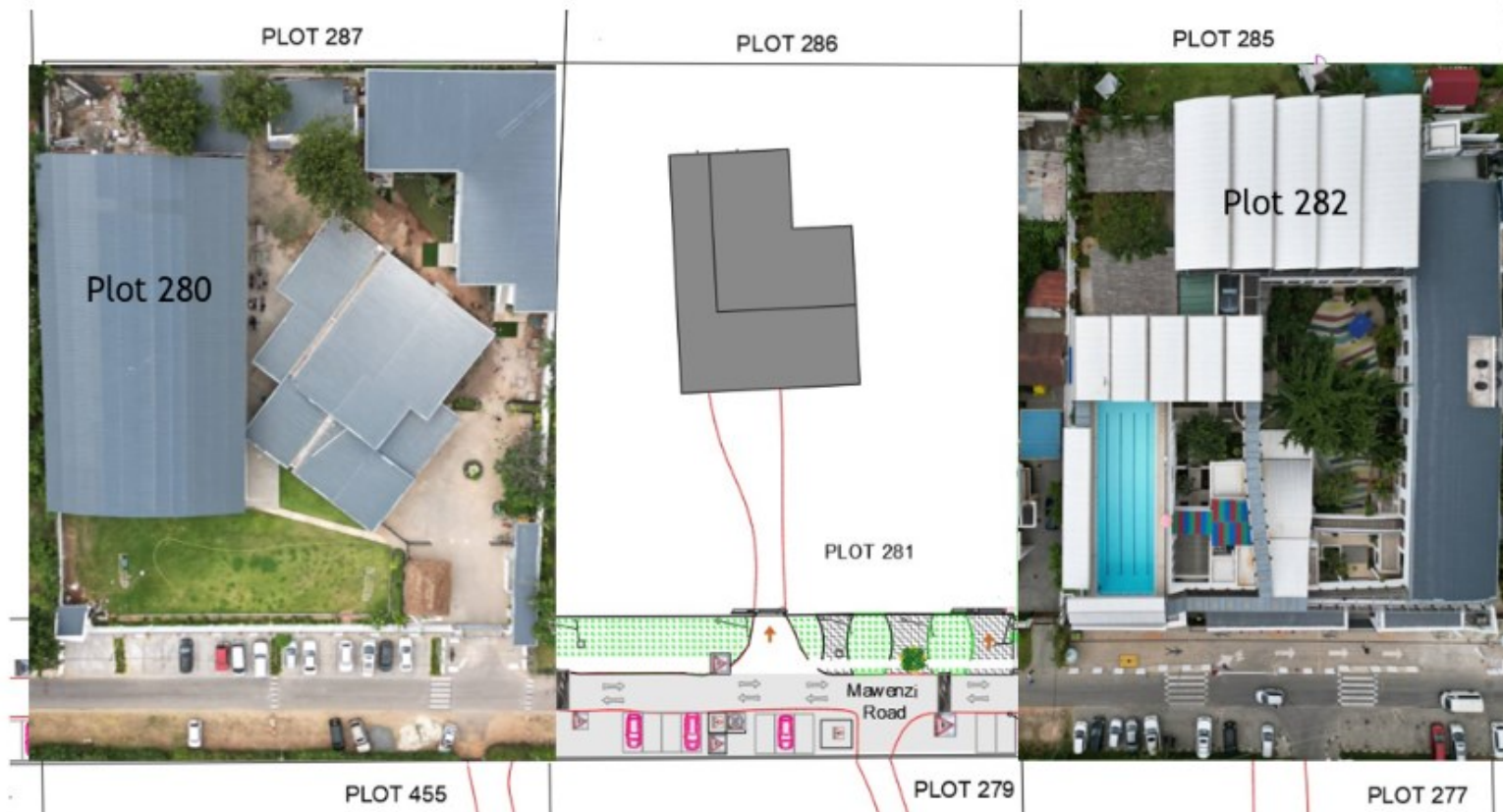
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Call for tenders Canteen Campus EFAR and EFA
Tenders must be submitted by 11.45 a.m. on 31 May 2025 at the latest



The French school is located on two plots in Mawenzi road on Masaki Peninsula
(No. 280 Florence Arhaud Campus and No. 282 Arthur Rimbaud Campus).

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ARTICLE 0: GENERAL PRINCIPLES

ARTICLE 0: GENERAL PRINCIPLES -

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

General principles of the delegation

The French school society hereinafter referred to as “the Client”, based on two campus :

- Arthur Rimbaud (EFAR) et Florence Arthaud (EFFA) located in Dar es Salaam wishes to delegate by way of leasing, the 2 autonomous kitchen located at: Masaki, Plot 280 et 282 Mawenzi Road.

General principles of the lease.

The Client shall make the works and equipment available to the delegate.

The delegatee will have to pay the amount of the charges to the school, broken down as follows:

- Property amortisation
- Equipment amortisation
- School staff attached to the catering service
- Electricity, cleaning products and equipment

These contribution to operating costs have to be paid to the number of the meals served. Costs details listed in section 8.3 page 9.

The Delegatee will be responsible for producing and serving meals.

The delegate holding a license issued by the TBS operates on the premises at his own risk.

Food is prepared, cooked, and served on each site.

The service provider is not authorized to prepare meals for off-site locations.

On the first day of September, the meals will be for school staff only.

	SEPT	OCT	NOV	DEC	JAN	FEV / FEB	MAR	AVR / APR	MAI / MAY	JUIN / JUNE	JUL / JUL
1 L	1 M	1 S	1 L	1 J	1 D	1 D	1 M	1 V	1 L	1 M	
2 M	2 J	2 D	2 M	2 V	2 L	2 L	2 J	2 S	2 M	2 J	
3 M	3 V	3 L	3 M	3 S	3 M	3 M	3 V	3 D	3 M	3 V	
4 J	4 S	4 M	4 J	4 D	4 M	4 M	4 S	4 L	4 J		
5 V	5 D	5 M	5 V	5 L	5 J	5 J	5 D	5 M	5 V		
6 S	6 L	6 J	6 S	6 M	6 V	6 V	6 L	6 M	6 S		
7 D	7 M	7 V	7 D	7 M	7 S	7 S	7 M	7 J	7 D		
8 L	8 M	8 S	8 L	8 J	8 D	8 D	8 M	8 V	8 L		
9 M	9 J	9 D	9 M	9 V	9 L	9 L	9 J	9 S	9 M		
10 M	10 V	10 L	10 M	10 S	10 M	10 M	10 V	10 D	10 M		
11 J	11 S	11 M	11 J	11 D	11 M	11 M	11 S	11 L	11 J		
12 V	12 D	12 M	12 V	12 L	12 J	12 J	12 D	12 M	12 V		
13 S	13 L	13 J	13 S	13 M	13 V	13 V	13 L	13 M	13 S		
14 D	14 M	14 V	14 D	14 M	14 S	14 S	14 M	14 J	14 D		
15 L	15 M	15 S	15 L	15 J	15 D	15 D	15 M	15 V	15 L		
16 M	16 J	16 D	16 M	16 V	16 L	16 L	16 J	16 S	16 M		
17 M	17 V	17 L	17 M	17 S	17 M	17 M	17 V	17 D	17 M		
18 J	18 S	18 M	18 J	18 D	18 M	18 M	18 S	18 L	18 J		
19 V	19 D	19 M	19 V	19 L	19 J	19 J	19 D	19 M	19 V		
20 S	20 L	20 J	20 S	20 M	20 V	20 V	20 L	20 M	20 S		
21 D	21 M	21 V	21 D	21 M	21 S	21 S	21 M	21 J	21 D		
22 L	22 M	22 S	22 L	22 J	22 D	22 D	22 M	22 V	22 L		
23 M	23 J	23 D	23 M	23 V	23 L	23 L	23 J	23 S	23 M		
24 M	24 V	24 L	24 M	24 S	24 M	24 M	24 V	24 D	24 M		
25 J	25 S	25 M	25 J	25 D	25 M	25 M	25 S	25 L	25 J		
26 V	26 D	26 M	26 V	26 L	26 J	26 J	26 D	26 M	26 V		
27 S	27 L	27 J	27 S	27 M	27 V	27 V	27 L	27 M	27 S		
28 D	28 M	28 V	28 D	28 M	28 S	28 S	28 M	28 J	28 D		
29 L	29 M	29 S	29 L	29 J		29 D	29 M	29 V	29 L		
30 M	30 J	30 D	30 M	30 V		30 L	30 J	30 S	30 M		
	31 V		31 M	31 S		31 M		31 D			

Pré-rentrée des enseignants / Teachers' Back to School

Cours / Classes

Rentrée scolaire des élèves / Students' back to School

Vacances et fériés / Holidays

Trimestre 1 / Term 1

02/09/2025 - 04/12/2026

Trimestre 2 / Term 2

05/12/2025 - 05/04/2026

Trimestre 3 / Term 3

06/04/2026 - 03/07/2026

ARTICLE 1: CONTRACTING PARTIES

Whereas the contracting parties are French School hereinafter referred to as "the client"
The winner of this call for tenders hereinafter referred to as "the delegatee".

The Delegatee must propose an organisation chart with, at a minimum, a manager and for each site, a team comprising a head chef, a second chef, cooks and assistant cooks (janitor and pot wash).

The Delegatee may make proposals to develop and improve the activities entrusted to it. These changes, which must be expressly authorised by the customer, must not entail any financial charges or compromise the quality or continuity of the service.

The Service Provider may not use the kitchen for purposes other than those specified in the contract. It is not authorised to give, sell or distribute takeaway meals.

ARTICLE 2: CONTENT OF THE CONTRACT

The delegatee is required to provide the services under this contract to pupils (from primary schools to high school), assistants, staff (technical, administrative), teachers, hereinafter referred to as 'entitled parties' and their guests, hereinafter referred to as 'external entitled parties'

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 subject to change and may increase or decrease depending on enrolments, departures during the school year and the quality of the meals served.

NUMBER OF MEALS (SCHOOL PERIOD)	EFFA	EFAR
Type of guests	Qty/meals /day	
Maternelles	90	
Elémentaires	50	160
Collège lycée		85
Atsem, Admin, Teachers	10	20
Visitors & Alleys	1	1
Total per site	151	266
Global meals per day	417	

NUMBER OF SNACKS (SCHOOL PERIOD)	EFFA	EFAR
Type of guests	Qty/snack /day	
1 st degree snack	140	160
2 nd degree & adult	5	100
Total per site	140	260
Global snacks per day	400	

The Client is free to choose different service providers for various events and services and to use the dining room for other activities (meetings, events, etc.).

On the first day of September, the meals will be for school staff only. The Delegatee will be responsible for producing and serving 100 meals.

ARTICLE 3: MISSIONS CONTAINED IN THE CONTRACT

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 15 August, 2025 and end on July 3rd 2026

At the time of writing, the dates and number of participants at the summer camp in August 2025 are not known, but the service provider should be able to provide meals and snacks from 18 August 2025.

ARTICLE 5 : TERMINATION OF 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. Reasons for Termination :

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.

5.2. 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 and in the best interests of the

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. It should not be possible to identify children/adults on pictures.

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 kindergarten students 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 of Knor or any other 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.

ARTICLE 7: DEFINITION OF SERVICES

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...).

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 delegatee and shall be submitted to the management and/or the Eating Well Committee for approval. 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 delegatee 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.

ARTICLE 7: DEFINITION OF SERVICES

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 9.30 am to 4.30pm.

The snack service runs from 9.30am to 10am for breakfast and after 3pm for afternoon tea.

The lunch service runs from 12 pm to 2 pm (starting 11:30 at the maternelle)

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.
- Ensure that bears sole responsibility for any levies, taxes, fees or fines associated with 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.

The delegatee receives a lump sum advance of TZS 20,000,000 at signing of the contract, this will operate as a rolling advance. This advance should be reimbursed to the school before the end of the contract, if the contract is not renewed.

8.2 Payment methods.

This call for tenders aims to update the management procedures for the French school campuses.

In addition to the services previously delegated, the institution now wishes to fully outsource the management of school catering.

This outsourcing will include student registrations for the canteen, the management of canteen accounts (credit tracking, top-ups), the issuing of invoices to parents, as well as the complete monitoring of invoicing and any outstanding payments.

Candidates must therefore propose an integrated and efficient solution for all these aspects.

ARTICLE 8: PRICE OF SERVICES AND TERMS OF PAYMENT

8.3 Cost of the meal and snacks : The amounts stated are maximums that must not be exceeded, but candidates are authorised to lower these amounts depending on their proposal. Cash transactions will not be accepted .

		Maximum price to be invoiced		Contribution to operating costs*
		Excluding VAT	With VAT	
<i>in TZS</i>				
Meals	Maternelle	8,452.50	9,973.95	1,102.50
	Elementaire	9,831.35	11,600.99	1,282.35
	Collège lycée	11,845.00	13,977.10	1,545.00
	Employees of the school	9,476.00	11,181.68	1,236.00
	Visitors & Alleys	11,845.00	13,977.10	1,545.00
Snack	Maternelle	1,421.40	1,677.25	185.40
	Elementaire	1,421.40	1,677.25	185.40
	Collège lycée	2,369.00	2,795.42	309.00
	Employees of the school	2,369.00	2,795.42	309.00
	Visitors & Alleys	2,369.00	2,795.42	309.00

* contribution to operating costs has to be paid back by the delegatee to the client

At the time of writing, the dates and number of participants at the summer camp in August 2025 are not known, but the service provider should be able to provide meals (15 000 TZS including snack and excluded VAT).

Extra scolaire Activity (AES) Afternoon Snacks to be invoice to the school : 2 060 TZS (excluding VAT)

8.4 The delegate should send to the client the total number of meals and snacks served during the month before the 5th of the following month. The client will them issue an invoice for the expenses to be paid back to the school. Delegatee will pay within 15 days after receipt 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 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, 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	Delegatee	Client
1 - Ordering food and cleaning products and equipment for the kitchen	<u>x</u>	
2- Receipt / control of foodstuffs - Keeping a goods receipt and issue book	<u>x</u>	
3- Collection of batch numbers and <u>archiving of</u> delivery notes	<u>x</u>	
4- Storage of food, equipment, and cleaning products for the kitchen	<u>x</u>	
5- <u>Meal</u> production -	<u>x</u>	
6- Maintaining the temperature of food and meals	<u>x</u>	
7- Sampling and <u>archiving of</u> control dishes -	<u>x</u>	
8 - Meal service - including paper napkins	<u>x</u>	
9 - Supply, cleaning and disinfection of kitchen utensils and small equipment	<u>x</u>	
10- Cleaning of the kitchen (equipment, walls, ceiling, partitions, glass frames, doors)	<u>x</u>	
11- Management of kitchen maintenance products and equipment	<u>x</u>	
12- 1 - Curative and preventive maintenance of equipment		x
12-2 - Repair of equipment in case of misuse	<u>x</u>	
13- Routing of refuse bags to the refuse room	<u>x</u>	
14- Ensuring consistent quality of food and service	<u>x</u>	
15 - Ensuring a constant quantity of meals and service	<u>x</u>	

ARTICLE 11: SCOPE OF SERVICES

TYPE OF SERVICE	The <u>Delegatee</u>	The Client
15 - Ensuring a constant quantity of meals and service	<u>X</u>	
16- Ensure a warm welcome for guests and parents	<u>X</u>	
17 - Implementation of and compliance with the Health Management Plan and associated procedures	<u>X</u>	
18 - Transmission of technical data sheets including valuation in excel format for each recipe	<u>X</u>	
19 - Offer and integrate organic fruit and vegetables at least two days a week	<u>X</u>	
20 - Carry out and archive T°C readings on receipt of deliveries, before, during and after the meal	<u>X</u>	
21 - Offer exclusively <u>home made</u> snacks	<u>X</u>	
22 - Plan the quantities to serve guests who wish to have a little more starter, main course or dessert	<u>X</u>	
23- Transmission of the technical data sheets of the dishes in Excel format for validation before production	<u>X</u>	
24 - Sampling and <u>archiving</u> of control dishes for 5 days	<u>X</u>	
25- Evacuation of waste in the waste room according to the tasks in the production schedule	<u>X</u>	
26 - Respond by e-mail within 24 hours to all requests for clarification and comments	<u>X</u>	<u>X</u>
27 - Communicate in a courteous and professional manner in exchanges	<u>X</u>	<u>X</u>
28 - Comply with the School's safety and emergency policies, procedures, and regulations	<u>X</u>	<u>X</u>
29 - Check the technical data sheets of the dishes in excel format before production		<u>X</u>
30 - Check that the additional quantities requested by the guests remain reasonable		<u>X</u>
31 – Cleaning and <u>Setting</u> of cutlery, glasses, and plates		<u>X</u>
32 - Making serving bowls for the kindergarteners	<u>X</u>	

ARTICLE 12: NUTRITIONAL RECOMMENDATIONS

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.

ARTICLE 12.1: MEAL STRUCTURE

Components	The 5 component meals	Variations of the 4-component meal		
<u>Meal starters</u>	X	X	X**	-
<u>Protein meals</u>	X	X	X	X
<u>Meal trimmings</u>	X	X	X	X
<u>Dairy products</u>	X	X	-	X
<u>Desserts</u>	X	-	X**	X
<u>Bread</u>	Systematic presence if no starch			
<u>Water *</u>	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.

12.2 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).

12.3 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.

12.4 ORGANICALLY GROWN PRODUCTS.

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

12.5 MENU VARIETY

The food offered during the week must be varied.

The discovery and the gastronomic heritage will also be promoted.

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.

12.6 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.

PRODUITS – PRODUCTS	Maternelle	Elementaire	College students, High school students, Adults
Avocat (à l'unité) - Avocado (per piece)	1/4	1/2	1/2
Grated carrots, celery and roots	35	70	90 à 120
-Chopped red and white cabbage	30	60	80 à 100
Concombre ; Tomate - Cucumber, Tomato	40	80	90 à 100
Endive – Chicory	15	30	80 à 100
Melon, Pastèque - Melon, Watermelon	75	150	150 à 200
Pamplemousse (à l'unité) - Grapefruit (per unit)	1/4	1/2	1/2
Radis – Radish	25	50	80 à 100
Salade verte - Green salad	20	30	40 à 60
Salad with raw vegetables	30	60	80 à 100
Vegetable soup (litres)	1/9	1/6	1/4
Fond d'artichaut - Artichoke stock	35	70	80 à 100
Asperges – Asparagus	35	70	80 à 100
Betteraves, Céleri, maïs - Beets, Celery, Corn	35	70	90 à 120
Mushrooms; Green beans	35	70	100 à 120
Choux fleurs, brocoli - Cauliflower, broccoli	35	70	90 à 120
Cœurs de palmier - Hearts of palm	30	60	80 à 100
Poireaux – Leeks	35	70	90 à 120
Cooked vegetable salad	35	70	90 à 120
Soya (mung bean sprouts)	35	70	90 à 120
Salades composées à base de P. de T., blé, riz, semoule ou pâtes)	45	80	100 à 150
Mixed salads based on pasta, wheat, rice, semolina, or pasta)	45	80	100 à 150
Œuf dur (à l'unité) - Hard-boiled egg (per unit)	1/2	1	de 1 à 1,5
Sardines – Sardinias	1	1	2
Thon - Tuna fish	20	30	40 à 50
Jambon cru de pays - Local raw ham -	20	30	40 à 50
Jambon blanc - White ham	30	40	50
Pâté, terrine, mousse - Pate, terrine, mousse	20	30	30 à 50
Pâté en croûte - meat pie)	30	45	65
Salami – Saucisson – Mortadelle -	25	30	40 à 50
Nems	35	50	100
Crêpes – Pancakes	35	50	100
Friand, feuilleté - Friand, puff pastry	35	60 à 70	90 à 120
Pizza	50	70	90
Tarte salée - Salty pie	50	70	90

PRODUITS – PRODUCTS	Maternelle	Elementaire	College students, High school students, Adults
Saucisse chipolatas de 50 g - 50 g chipolatas <u>sausage</u>	1	2	2 à 3
Saucisse russe -	1	2	2 à 3
Saucisse Toulouse, <u>Russian sausage</u> Montbéliard,	40	70	100 à 120
Rôti, Escalope de volaille - <u>Roast, Poultry</u> escalope	60	100	100 à 150
<u>Poultry ham, chicken breast</u>	60	100	100 à 150
Cordon bleu	45	70	100 à 120
<u>Chicken leg, guinea fowl, duck</u>	60	100	100 à 150
Brochette de volaille - <u>Poultry</u> brochette	60	100	100 à 150
Paupiette de volaille - <u>Paupiette of chicken</u>	60	100	100 à 150
Finger, beignets, <u>nugget's</u>	1.5	3	5
Escalope panée - <u>Breaded</u> escalope	60	100	100 à 150
Cuisse de lapin, Lapin sauté - <u>Rabbit leg, Sautéed</u> rabbit	60	140	140 à 180
Paupiette de lapin - <u>Rabbit paupiette</u>	45	70	100 à 120
Foie, langue, rognons, <u>Liver, tongue, kidneys, boudin</u>	45	70	100 à 120
Tripes avec sauce -	1.3	70	100 à 200
Œuf dur (à l'unité) - <u>Hard-boiled egg</u> (per unit)	1.3	2	2 à 3
Omelette	50	90	90 à 130
<u>Uncoated boneless fish</u>	50	90	100
Rougail morue, Sauce sardine - <u>Cod Rougail, Sautéed fish,</u>	60	100	120
Brochettes de poisson - <u>Fish skewers</u>	50	90	100 à 120
Darne	60	100	120 à 140
Beignets, <u>poissons panés</u> - Doughnuts, breaded fish	45	70	100 à 120
Poissons entiers - <u>Whole fish</u>	0	0	150 à 170
<u>Beef carrots, chicken mushroom</u>	60	100	120
<u>Sautéed fish with vegetables</u>	120	180	200
Shop suey	120	180	200
Mixed dish, paella, Cantonese rice,	200	350	450
<u>Stuffed vegetables</u>	200	350	450
Raviolis, Cannellonis, Lasagnes ...	200	350	450
Pancakes, pizzas, sandwiches,	90	150	200
Quenelle	40	80	120 à 160

PRODUITS – PRODUCTS	Maternelle	Elementaire	College students, High school students, Adults
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Bœuf sans os - Boneless beef	60	100	100 à 150
Rôti de bœuf, steak - Roast beef, steak	60	100	100 à 150
Steak haché - Minced steak	60	100	100 à 150
Boulettes de bœuf de 30g - 30g beef balls	2	3	4 à 5
Bolognaise viande - Bolognese meat	60	100	100 à 150
Sauté of veal or blanquette	60	100	100 à 150
Veal escalope, roast veal	60	100	100 à 150
Minced steak, veal rissolette	60	100	100 à 150
Paupiette de veau - Veal paupiette	60	70	100 à 120
Gigot d'agneau - Leg of lamb	60	100	100 à 150

FROMAGES – CHEESE	20	30	30 à 40
Yaourt - Yoghurt	100	100-125	100-125
Petit suisse - Small Swiss cheese	60	60	120
Lait demi-écrémé en ml Half-skimmed milk in ml -	80	125	125(2)
Desserts lactés - Dairy desserts	80	100	100
Mousse (en cl)	10	12	12
Fruits crus - Raw fruit	60	100	100 à 150
Fruits cuits - Cooked fruit	60	100	100 à 150
Pâtisseries portionnées - Pâtisseries portionnées	30	40	60
Pâtisseries à portionner - Portioned pastries	40	60	80
Pâtisserie sèche emballée - Packaged dry pastry	25	30	50
Biscuits d'accompagnement Accompanying biscuits -	10	15	20
Pain – Bread	30	50	80
Biscuits secs - Dried biscuits	30	40	60
Céréales – Cereals	40	60	80
Confiture, chocolat, miel - Jam, chocolate, honey	15	20	30
Fromage blanc - White cheese	80	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.

The client is not responsible in any way of non-payment from families

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 delegatee 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, who will inform the the delegeetee

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.

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

13.10 The Client shall ensure that the chairs and tables in the 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.

ARTICLE 13: LIABILITY

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

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 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.

ARTICLE 21: TENDER JUDGEMENT CRITERIA

- 41% technical offer (see details in appendix 4)
- 35% financial offer
- 24% organisation offer

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.

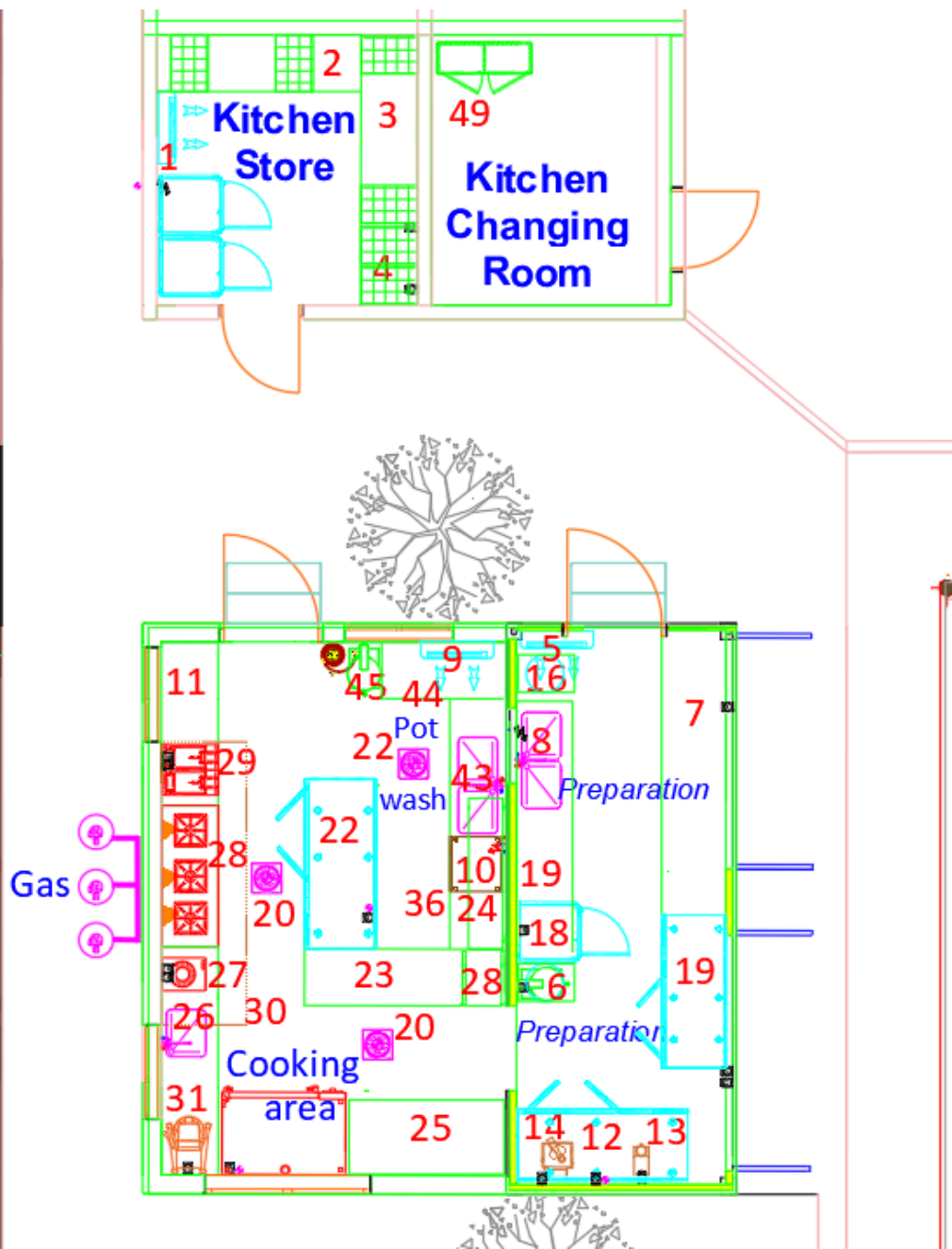
Confidential information means all information and documents of the client, which are marked as confidential or not, information concerning operational processes, business relations and know-how. the delegatee shall always maintain confidentiality and shall not disclose any confidential information or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

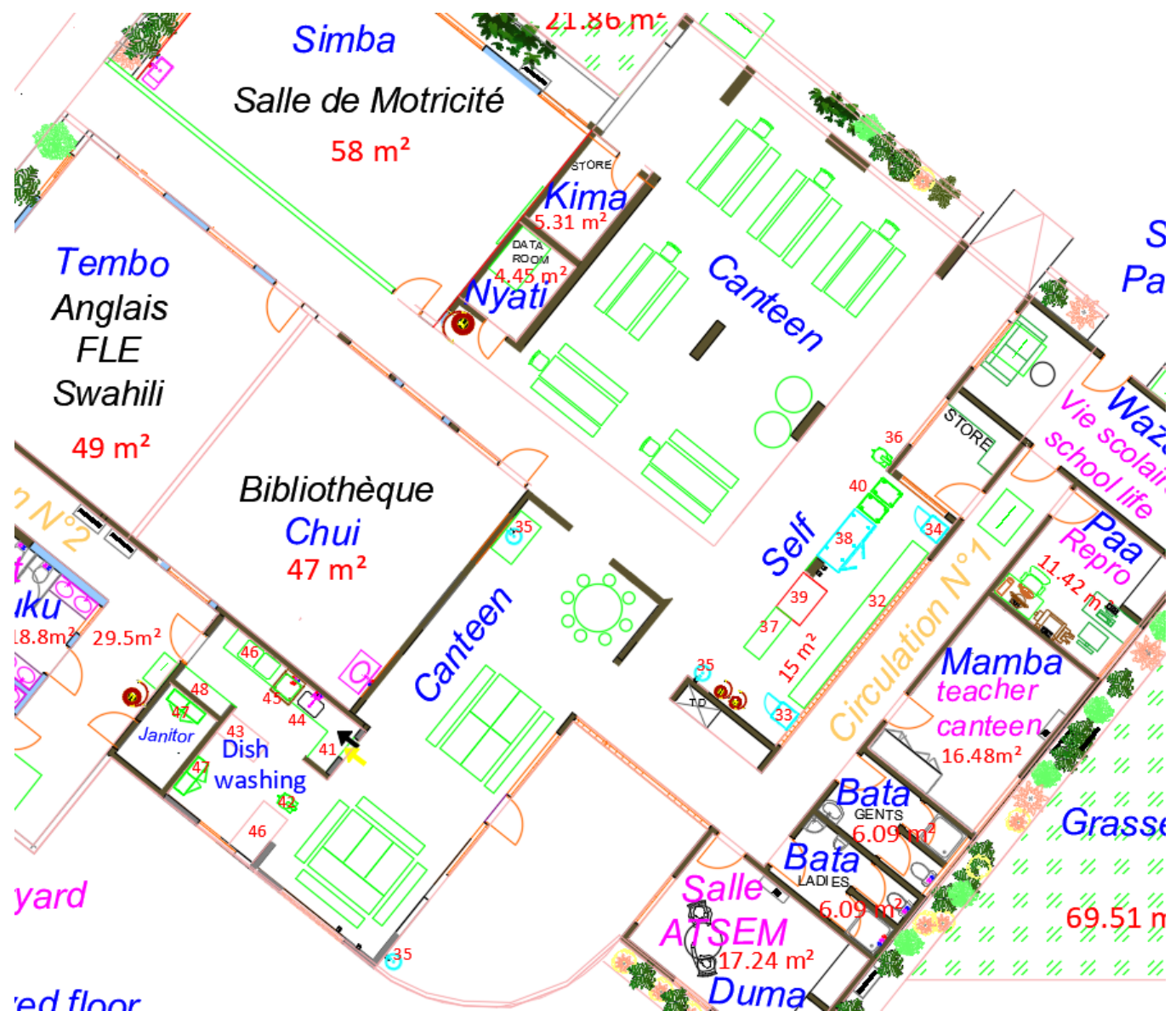
ARTICLE 22: DOCUMENT TO BE SUBMITTED WITH THE TENDER

- a) Company presentation
- b) Company memorandum
- c) List of agents assigned to the contract
- d) Prices of services
- e) Menus
- f) Health management plan
- g) Insurance
- h) Production planning (1 per campus)
- i) Registration and invoicing processes

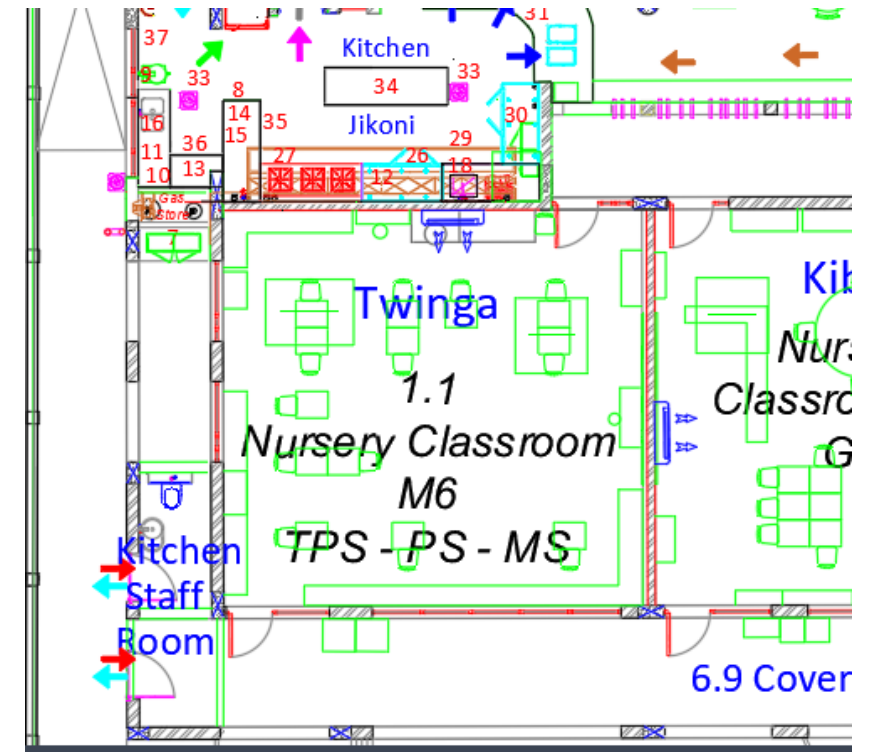
EFFA Kitchen



EFFA Restaurant



APPENDIX 1 : EFAR KITCHEN AND RESTAURANT LAYOUT



APPENDIX 2 : EFFA KITCHEN AND RESTAURANT LAYOUT EQUIPMENT LIST

REP	Désignation	Qte
Store pre-treated products / Cold preparation		
1	Air conditionning	1
2	Shelving	1
3	Shelving	1
4	Shelving	1
Cold preparation		
5	Air conditionning	1
6	Garbage bag holder	1
7	Work table granit on top	1
8	2 sinks on granit top	1
9	Air conditionning	1
10	Front-opening dishwasher	1
11	Table 1850 x 600	1
12	Undercounter fridge 1500 x 700 mm	1
13	Blender 4 liters	1
14	Vegetable Preparation Machine	1
15	Top granit 1 600 x 1 000 mm	1
16	Water dispenser	1
17	Cupboard 450 x 600 mm	1
18	Glass-door drinks cabinet 600 x 600 x 1900	1
19	Undercounter fridge 1800 x 760 mm	1

REP	Désignation	Qte
Cooking area		
20	Floor drain	3
21	Undercounter fridge 1 200 x 760	1
22	Small scale 1 600 x 900	1
23	Top granit 1 600 x 900 mm	1
24	Storage shelf 1 600 x 500 mm	1
25	Electric oven 3 desks 2 trays	1
26	1 sink on granit top 1 800 X 650 mm	1
27	Free-standing induction hob	1
28	3 open burner gas with bottom shelve	1
29	Electrical Deep Fryer 2 x 9 Liters	1
30	Extractor hood for stove 3200 x 900	1
31	Bakery Mixer 10ltrs	1

REP	Désignation	Qte
Restaurant		
32	Storage unit with granite top	1
33	Freezer	1
34	Fridge	1
35	Water dispenser	3
36	Garbage bag holder	1
37	Table	1
38	Cold display	1
39	Electrical Bain Marie	1
40	Trolley for plates, glasses, cutterly	1
Office dishwashing and Janitors		
41	Angle table	1
42	Garbage bag holder	1
43	Storage unit with granite top	1
44	1 sink on granit top	1
45	Giotin type dishwasher	1
46	table	2
47	Cup board	1
48	Storage shelf	1
Cloakroom		
49	Cupboard for clothes	Ens

APPENDIX 2 : EFAR KITCHEN AND RESTAURANT LAYOUT EQUIPMENT LIST

REP	Désignation	Qte
Store pre-treated products / Cold preparation		
1	Cold room	1
2	Table de Chef	1
3	Air conditionning	1
4	Shelving 2 700 x 600	1
5	Plastic crates	16
6	Refrigerated cabinet and indercounter	4
Storage of materials and cleaning products		
7	2-door cabinet	1
Storage of kitchen equipment and utensils		
8	Chipboard cabinet 600 x 500 mm	2
9	Trolley 600 x 400 mm	1
10	GN1-1 stainless steel container 150 mm	9
	GN1-1 stainless steel container 100 mm	8
	GN1-1 stainless steel lid	5
11	GN1-2 stainless steel container	8
	GN1-2 stainless steel lid	10
12	Shopping board 600 x 400 mm	2
13	Stainless steel baking tray 400 x 800 mm	10
14	Aluminium baking tray 400 x 800 mm	10
15	Baking sheet 400 x 800 mm	10
Washing equipment		
16	Sink 2 bowls 1800 x 700 mm	1
17	Sink 1 bowl 900 x 700 mm	1
18	Drop - in 1 sink on marble top 1 600 X 700 mm	1
19	Drop - in 2 sink on marble top 1 400 X 700 mm	2
20	Dishwasher entry table 1 000 X 700 mm	1
21	Dishwasher	1
22	Dishwasher exit table 1 100 X 700 mm	1
23	Table for sorting waste and dishes	2
24	Clean dish storage unit	1
25	Service trolley	2

REP	Désignation	Qte
Cooking equipment and Self-service display cabinet		
26	4 gas burners on oven 700 x 700 x 900 mm	1
27	3 burners gaz 1 900 x 600 x 900 mm	1
28	Electric ventilated oven 9 levels + extractor hood	1
29	Extractor hood 2500 x 1000 mm	2
30	Refrigerated base unit 1500 x 700 mm	2
31	Buffet self 7 GN1-1 neutral and	1
32	Induction hob	3
33	Floor drain	2
34	Worktop marble top underside storage 2 300 mm	1
35	Worktop marble top underside storage 1 900 mm	1
36	Worktop marble top underside storage 900 mm	1
37	Garbage bag holder	1
38	Cold cabinet for dairy products	1
39	Echelle de rangement à casiers	1
Vestiaire sanitaire des agents		
40	Water closed	1
41	Sink	1
Waste room		
42	Air conditionning	1
43	240 Liter container	2

APPENDIX 3 : SCORING GRID FOR THE TECHNICAL NOTE

Scoring criteria	Score
PRICE OF THE SERVICE	35
Kindergarten meal	9.0
Elementary meals	9.0
Adult meals	9.0
Kindergarten and elementary snacks	4.0
College and high school snacks	4.0
TOTAL	35.0
TECHNICAL VALUE	41
Quality of service	20
% of fresh products used in menus over a 4-week frequency	10.0
% of short circuit products for the preparation of menus over a frequency of 4 weeks	5.0
Recipe type rotation frequency over 4 weeks	5.0
TOTAL	20.0
Elements of the technical report	21
Sanitary control plan	3.0
Supply policy (order circuits, routing and storage)	3.0
Menu plans and corresponding technical sheets	3.0
Origin and control procedures for products used and health checks carried out.	3.0
Inspection procedures to check product quality, traceability and grammage	3.0
Respect for seasonality, short circuits and supply chains	3.0
Waste disposal, use of 'green' cleaning products and recyclable packaging	3.0
TOTAL	21.0
Organizational value	24
Company references and capabilities	8.0
Resources allocated	8.0
production planning	8.0
TOTAL	24.0
TOTAL	100.0