

Lashon Academy
Questions and Answers
for the
Food Service Management Company RFP

Q. What type of kosher meals would you like? Prepared using kosher regulations (like separating meat and dairy) or with kosher ingredients, or something else?

A. There are 25 points available to vendors who can provide Kosher meals. Scoring will be done according to this rubric:

25 points for meals that follow all Kosher guidelines, menu planning considerations, and include Kosher ingredients.

10 points for meals that are designed with Kosher guidelines in mind, and follow menu planning considerations including but not limited to: separating meat and dairy, offering allowable milk substitutions, providing alternatives to dark green vegetables, a pork-free menu, offering unenriched matzo during passover.

Q. What are the non-reimbursable meals that are listed in the RFP?

A. Non-reimbursable meals that are offered to students but leftover at the end of meal service. Another term to use for the same thing is, simply, "leftover" meals. They are listed as "nonreimbursable meals" in the RFP since that is the term CDE uses in their FSMC template RFP.

For example, on average, there are about 10 leftover meals at the end of meal service each day. When meals are leftover they are not claimed for reimbursement. In the bid, 1,800 non-reimbursable meals were estimated to be purchased but not claimed throughout the year.