

Alabama School of Cyber Technology and Engineering
P. O Box 22086
Huntsville, Alabama 35814
(256) 489-3700
www.ascte.org

BID# 2021-1 Food Service Bid
DATE: July 19, 2021
INSTRUCTION TO BIDDERS

The Alabama School of Cyber Technology and Engineering (ASCTE) will receive sealed bids for BID#2021-1 Food Service Bid hereinafter described and specified in Exhibit A.

All proposals must be in sealed envelopes and shall be in the hands of Andrew Smith, ASCTE Director of Finance and Operations, in the J. T. Stafford Building, Oakwood University campus, 7000 Adventist Blvd, NW, Huntsville, AL 35896, no later than 10:30 a.m. on July 19, 2021. The bid opening will be held at the J. T. Stafford building, Oakwood University, at 10:30 a.m. (Central Daylight Time) on Monday, July 19, 2021.

Sealed bids may be mailed to ASCTE, ATTN: Andrew Smith, P. O. Box 22086, Huntsville, AL 35814 or delivered to ASCTE, J. T. Stafford Building, Oakwood University, 7000 Adventist Blvd, NW, Huntsville, AL 35896.

INSTRUCTIONS FOR BIDDING

- Bids must be written or typed on this form (or its attachments).
- Bidder must give make and model number (if any) and provide such specifications, descriptions, and illustrations as are needed to establish the nature and quality of the goods offered and must be prepared to make a sample available for inspection upon receipt.
- Mail or send bid to the address at the head of this page and mark outside of the sealed envelope the number of this bid shown below. "BID#2021-1."
- Bids must be in the ASCTE Office by the time and date shown above.
- Bids will be received until the date and hour set herein. Bids received after the specified bid opening date and time will be considered non-conforming and will not be opened.
- Samples should be submitted, if possible, before the bid opening.
- Tailgate delivery WILL NOT be acceptable. Goods must be set inside the building.
- All purchases shipped or delivered "Pre-paid" and shall be bid accordingly.

ASCTE proposes to make all purchases in accordance with Alabama Law. As we understand it, the purpose of the Alabama Competitive Bid Law is: (1) to enable Educational Institutions (and other public agencies) to get maximum value in goods and service for the money spent, and (2) to give responsible business concerns a fair opportunity to share in business created through public expenditures.

Records showing the bids received and prices paid for each item will be placed on file and may be examined by the public upon request. If an order is awarded to someone other than the lowest bidder, a note of explanation will appear in bid records. Mail inquiries about quotations will not be answered.

Proposals for furnishing the equipment shall be filled out where called for in the blank spaces on the bid sheet proposal forms. The original signature shall be in longhand and shall be the legal name of the bidder, or the authorized to sign. The completed form should be without interlineations, alteration or erasure. The original proposal must be submitted in ink, pencil entries will be considered non-conforming. Any additional copy requirements will be identified in the specifications.

No oral, telegraphic or telephone proposals or modifications will be accepted. The bidder, before submitting a proposal, shall carefully examine the specifications to fully inform himself as to all conditions and limitations.

All bids shall remain in force for a period of **One (1) Year** and may be rejected by the owner at any time prior to the expiration of this period. The owner reserves the right to reject any/or all bids as may be deemed best for his interest, and reserves the right to award the contract or contracts to other than the low bidder if in the interest of the ultimate economy and standardization to do so.

All bids received shall guarantee items bid to meet or exceed specifications listed. If quoting other than specified, pictures, description and specifications shall accompany all bids. Bidder shall specify make and model quoted.

Items furnished, as a result of this bid **shall be delivered prices** to purchaser, and must meet or exceed the specifications indicated on the quotation sheet. Items not conforming to specifications may be rejected and returned at the vendor's expense.

Items not delivered in accordance with the specifications general and/or special conditions of this bid concerning quantity and quality, etc., may be purchased on the open market and any increase of cost over the bid price shall be charged to the vendor.

A detailed packing slip is required with each shipment identifying items ordered by the school, item number, quantity ordered, quantity shipped, purchase order number, and associated invoice numbers.

All materials, equipment, etc., shall be new and of kind specified, and shall be in undamaged condition when turned over to the owner. Vendor shall be responsible for making any claims for items received damaged in shipment.

All prices submitted on this proposal are to be delivered prices and shall not include any state or local taxes.

Reference to brand name, manufacturer's suppliers, catalog numbers, etc., is intended to set quality standards and does not exclude bids from others as long as quality standards are met. It is the owner's

intent not to accept a lesser quality than is set forth in these specifications. Manufacturer's specifications shall prevail as if written in full detail.

All bidders are to submit bids on bid sheet proposal forms furnished by ASCTE, which are enclosed. All items must have a unit price and extended price. In case of discrepancies, the unit price shall govern.

LOCATION TRANSITION

ASCTE is currently renting a classroom building and a dormitory building on the Oakwood University Campus, Huntsville, Alabama. These locations will be utilized throughout the school year 2021-2022 (August 9, 2021 through May 26, 2022). A calendar is attached with school days marked in yellow for the 2021-22 school days.

We will transition to a new facility during the summer of 2022. The new school building is currently under construction on the southeast corner of Bradford Drive and Wynn Drive in the Cummings Research Park, Huntsville, Alabama. Plans for the new facility include a kitchen and dining area dedicated to food preparation and dining. We will address school year 2022-23 and beyond in a future bid document.

BIDDERS ARE REQUESTED TO RETAIN THESE SPECIFICATIONS, CONDITIONS, AND INSTRUCTIONS FOR FUTURE REFERENCE.

I. GENERAL INFORMATION

- A. These instructions, conditions, and specifications are in addition to and are part of the instructions and conditions that appear on the printed ASCTE's "BID SHEET" (Exhibit A) form and shall govern the selections of the items listed.
- B. All bids shall be returned on the form provided by the ASCTE Finance Department.
- C. All bid forms shall be signed and dated by the vendor. If not signed and dated, it will be considered as non-responsive to the bid request. Three (3) non-responsive bid requests will result in a vendor being removed from the ASCTE's vendor list.
- D. Firm prices shall be bid and include all packing, handling, shipping charges and delivery to the destination shown.
- E. In the event of extension error(s), the unit price will prevail and the bidder's total offer will be corrected accordingly. In the event of addition error(s), the bidder's total will be corrected accordingly. Bidders must check their proposals for any such errors and state the discount(s) in the proposal where applicable. Failure to do so will be at the bidder's risk.
- F. The F.O.B. point shall be to ASCTE. Each carton or package for each purchase order is to have the following information: ASCTE, purchase order number and serial number (if applicable).

- G. If installed by the vendor, the vendor is responsible for the prompt removal of all debris resulting from this bid.
- H. ASCTE may not award this bid on the basis of lowest price bid only. Quality, conformity with specifications, purpose for which required, terms of delivery, terms of payment, transportation, dates of delivery, past service, and experience are among the factors that may be considered in determining the responsive/responsible bidder. ASCTE will determine in its sole opinion what it considers to be the best product for the price.
- I. In the event the low bidder(s) refuses to accept the entire requirements without deviation, their bid will then be considered non-responsive and their bid bond/check will be forfeited to ASCTE. After refusal by the first bidder, the bid may be awarded to the next lowest bidder.
- J. Specifications are written as if in full detail. Use of specific names and numbers is not intended to restrict the bidding of any seller and/or manufacturer, but is solely for the purpose of indicating the type, size, and quality of materials, products, service or equipment consideration best adapted to the Board's intended use.
- K. Vendors shall bid on all items within the specified group/category. It is the intent of ASCTE to award the bid by groupings/categories or as a total package bid award, however, ASCTE reserves the right to award the bid in any manner, which will best serve the interest of the ASCTE.
- L. The successful bidder shall guarantee all material and labor for a period of not less than one (1) year against defects of material or workmanship. The guarantee shall be dated from the time of acceptance. The successful bidder shall replace any material proved to be defective, at no cost to the owner, (except when it is clearly shown that the defects are caused by misuse and not by the manufacturer) immediately upon notification. Additional warranty considerations may be a factor in the bid award.
- M. ASCTE is tax exempt from Alabama Sales and Use Tax, Exemption number EXM-R010511405 (Employer Identification Number 83-1620065). This statement in no way is to be construed as relieving the seller or contractor from their tax obligation.
- N. Bids delivered in Federal Express, UPS, or any other such deliverer's envelope shall be sealed in a separate envelope inside the deliverer's packaging. The bid name, number and bid opening date shall be written on the outside of deliverer's envelope. Failure to do this may cause the bid to be inadvertently opened and thus rejected.
- O. ASCTE believes in equal opportunity practices which conform to both the spirit and the letter of all laws against discrimination and is committed to nondiscrimination because of race, creed, color, sex, age, national origin, or religion.

- P. Contractor must ensure all packaging of food items is wholesome, safe, and in sanitary condition.

II. METHOD OF AWARD

ASCTE reserves the right to accept the lowest bid on all items combined from one bidder or any feasible combination of bids by items from different companies that result in the low bid.

- The award will be made to the lowest responsive and responsible bidder or bidders meeting requirements and specifications.
- In the event the low bidder refuses to accept the entire requirements in a category without deviation, his bid may then be considered non-responsive.
- A refusal by the first low bidder may result in the bids being awarded to the next low bidder meeting requirements and specifications.
- ASCTE reserves the right to accept or reject any or all bids.
- The decision of ASCTE will be final.
- Award will be made on unit price basis, extended price basis, or for other reasons mentioned in section I. General Information, Paragraph E. that will best serve the interest of ASCTE.

III. CONTRACT PERIOD

The contract period shall be for One (1) year.

IV. PRICING

A. Prices are to be quoted by the "Unit" indicated on the face of the "Bid Sheet" form.

B. Prices are not to exceed two (2) decimal places.

C. The bidder offers and agrees to furnish all items upon which prices are quoted, at the price set opposite each item, in the quantity as stated on the bid; delivered to the various locations, in amounts ordered.

ASCTE reserves the privilege to rebid or re-negotiate any item(s) if price(s) are beyond amount anticipated or negotiations are unsatisfactory.

V. QUANTITY

The quantities of items specified herein are based upon estimated use. Because quantities listed are estimated, they may be increased or decreased according to needs of ASCTE. ASCTE reserves the right to change the product mix as new products become available or student preferences change.

ASCTE does not guarantee orders in the amounts listed nor shall the district be required to limit its orders to specific figures. This is an indefinite quantity bid based on estimated usage and average daily participation. The amounts shown are estimates only. ASCTE does not guarantee any specific usage quantities but Exhibit A Bid Specifications.

VI. BACK ORDERS

A. Items temporarily out of stock shall be a minimum. When this occurs, the designated representative may determine the method used to obtain such items. Alternative procurement methods will only be utilized for temporary shortages.

If items are out of stock, the designated representative will be notified, as early as possible, in writing. Excessive backorders will be grounds for contract cancellation.

VII. CANCELLATION

No item in the bid is to be canceled without the prior consent of ASCTE.

VIII. TERMINATION OF CONTRACT

Failure on the part of ASCTE or the contractor to meet requirements as stipulated in this contract may result in contract termination.

Each party shall follow the procedure outlined below if a contract is to be terminated. All transactions shall be sent by Registered or Certified mail.

Step 1: Verbal communication with regards to the violation(s).

Step 2: Issue a warning letter and outline violation(s) and the length of time to correct the problem(s).

Step 3: Issue a letter of Intent to Cancel the Contract if the problem is not resolved by the given date.

Step 4: Issue a Letter to Cancel the Contract.

In the event that the physical facilities of the contractor are destroyed by a reasonably unforeseen event, the contractor will not be held liable by ASCTE. The contractor may not be held liable for the terms of the contract should normal fulfillment of the contract be disrupted by a reasonably unforeseen organized labor strike. The credibility of any such labor disruption claim will be verified by ASCTE before allowing the termination of the contract.

IX. DEFAULT

If at any time the vendor makes a delivery that is not in accordance with the instructions, conditions, and specifications set forth by ASCTE, without the consent of said ASCTE, such delivery shall constitute grounds for the cancellation of the contract and/or removal of this vendor from ASCTE vendor list, for not less than one (1) year.

Any vendor issuing any type of gift, stamps, premiums, or other type of favor in violation of the Alabama Ethics Law to any employee of ASCTE shall constitute grounds for the cancellation of the contract and shall be excluded from the mailing list of all purchases of ASCTE.

X. SPECIAL REQUIREMENTS

ASCTE reserves the right to purchase any items inadvertently omitted, from the vendor who is awarded a particular category.

ASCTE reserves the right to cancel the contract or any category at any time without penalty if service, quality, or delivery is not satisfactory if continuation of the contract or category is determined to be inconsistent with the best interests of ASCTE.

IF APPLICABLE: All contractors submitting proposals for service type and/or construction type contracts, shall provide a copy of Huntsville City and all required State of Alabama license(s) within 48 hours of the bid opening date and time. License numbers and residency shall be written on proposal/quote/bid sheet.

A “General Contractor” is defined to be one who, for a fixed price, commission, fee, or wage undertakes to construct or superintend or engage in the construction, alteration, maintenance, repair, rehabilitation, remediation, reclamation, or demolition of any building, highway, sewer, structure, site work, grading, paving or project or any improvement in the State of Alabama where the cost of the undertaking is fifty thousand dollars (\$50,000) or more, shall be deemed and held to have engaged in the business of general contracting in the State of Alabama.

IF APPLICABLE: All proposals shall include Huntsville City Business License number or other applicable Alabama county license number and all required State of Alabama license numbers.

Bidders may be disqualified and rejection of proposals may be recommended for any of (but not limited to) the following reasons:

- Failure to use the bid forms furnished by ASCTE.
- Lack of signature by an authorized representative on the bid form.
- Failure to properly complete the bid form.
- Lack of vendor compliance.
- Evidence of collusion among bidders
- Unauthorized alteration of the bid form.

ASCTE assumes no legal liability to purchase items or services under any contract until funds are appropriated for that particular fiscal year.

Where both Instructions To Bidders (ITB) and Specifications relate to the same thing, the Specifications will prevail; that is, the specific language will take precedence over the more general wording,

however, where both the ITB and Specifications may be given reasonable effect, both are to be retained.

X. MANUFACTURER'S NAME AND SUBSTITUTIONS

A. Any bidder wishing to supply alternate equipment other than that specified shall submit a request for substitution to ASCTE at the Pre-Bid Conference or at least ten (10) days prior to the BID OPENING DATE if a Pre-Bid Conference is not scheduled.

B. If APPLICABLE - Bidders requesting such substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical or require rearrangement. If any of the above changes would be involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.

C. In addition, a request for substitution must be accompanied by the manufacturer's specifications and a "Substitution Request Form" which provides ASCTE with a detailed description of the manner in which proposed substitution conforms and/or varies from the item specified. No request for substitution will be considered without an accompanying "Substitution Request Form."

D. It is understood by ASCTE that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party submitting a Substitution Request Form stating compliance with a feature specified for the prime specified item or as an option for that item in the manufacturer's literature, may be accompanied by a letter on the Manufacturer's own letterhead stating that the manufacturer shall comply with the specified feature and such compliance shall not adversely affect the manufacturer's product performance, reliability, durability, appearance or affect the warranty.

E. If the substituted item is approved and subsequently installed and upon final inspection found to deviate from the specifications in a manner not detailed in the "Substitution Request Form", the Contractor shall, at the discretion of the School Board, bring the equipment into compliance with the specifications at his own cost. In consideration of the job stage at the time of final inspection, the Contractor shall take no more than 5 working days to make this replacement. Bidders are encouraged to review the replacement. Bidders are encouraged to review the "Substitution Request Form" prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the "Substitution Request Form" submitted FROM ANY SOURCE. Approval of submittals by ASCTE does not relieve the Contractor of this condition. The "Substitution Request Form" can be found at the end of this document.

F. No request for substitution will be considered after the Pre-Bid Conference or after 10 days prior to the BID OPENING DATE if a Pre-Bid Conference is not scheduled, except in instances where the item is no longer available. ASCTE Purchasing Agent or designated representative will approve exceptions when availability of product is in question.

**ALABAMA SCHOOL OF CYBER TECHNOLOGY AND ENGINEERING
SUBSTITUTION REQUEST FORM**

VENDOR NAME _____ BID # _____

BID NAME _____

ITEM # _____

ITEM DESCRIPTION _____

REQUESTED SUBSTITUTE _____

HOW IS SUBSTITUTE SIMILAR* _____

HOW IS SUBSTITUTE DIFFERENT* _____

MANUFACTURERS SPECS MUST BE INCLUDED.

APPROVAL DATE

APPROVED BY

Proposal Check List

The following is a checklist of requirements developed by the Alabama School of Cyber Technology and Engineering that may assist in the preparation of your proposal. This list is not all-inclusive and is made available for your convenience. The Instructions To Bidders and Addenda (if issued) specify all proposal requirements and should be read thoroughly to ensure that all bid requirements are met. The following list identifies some common reasons why bids are rejected and considered non-responsive:

- Bid opening date and time (late submission)
- Original signatures and date on proposal required (copies submitted)
- Proposal should be without: interlineations, alteration or erasure (do not use white out, do not line through and initial, do not change figures on pricing sheet, etc. Pricing sheet should be without corrections.) ***
- Bid Bond/Certified Check requirements (in bold print on 2nd page), **if applicable** ***
- Product specifications do not meet requirements
- Incomplete bids ***
- Bids not identified on UPS, Federal Express, etc. packages, thus inadvertently opened ***
- Copies of licenses not submitted when required along with license number written on bid sheet ***
- Failure to use bid forms supplied with bid packet
- Failure to fill out bid form correctly
- Late substitution requests (see X. Manufacturer's Name and Substitutions) ***

Note: *** - Most common reasons why bids are rejected.

Please read the Instructions To Bidders for specific requirements as they can change from bid to bid. The goal of the Alabama School of Cyber Technology and Engineering is to provide for fair and open competition. Following the Instructions to Bidders will ensure that all proposals are considered.

Thank you.

Certification of Pricing Sheet

VENDOR NAME: _____

VENDOR MAILING ADDRESS: _____

CITY, STATE & ZIP: _____

TELEPHONE: _____ FAX NUMBER: _____

BUSINESS LICENSE NO.: _____

MINORITY BUSINESS: YES OR NO (IF YES, PLEASE PROVIDE DOCUMENTATION)

IF NO BID, STATE REASON: _____

POSTING OF BID TABULATIONS:

Bid tabulations with recommended awards will be available for review by interested parties at the locations where bids were opened. Failure to file a protest within 72 hours after bid opening shall constitute a waiver of proceedings. All bidders are encouraged to attend the bid opening. No information or opinion concerning the ultimate outcome will be given while consideration of the award is in progress. Bid award may be held for NINETY (90) days pending evaluation.

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a bid for the same materials, supplies, or equipment, and is in all respects fair and without collusion of fraud. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the bidder and that the bidder is in compliance with all requirements of the Invitation to Bid, including but not limited to certification requirements in submitting bid to an agency of the State of Alabama. The bidder offers and agrees that if the bid is accepted, the bidder will convey, sell, assign or transfer to the State of Alabama all rights, title and interest in and to all causes of action it may now or hereafter acquire under the Anti-trust Laws of the United States and the State of Alabama for price fixing relating to the particular commodities or services purchased or acquired by the State of Alabama. At the State's discretion such assignment shall be made and become effective at the time the purchasing agency tenders final payment to the bidder.

Authorized Signature

Date

****PLEASE RETURN THIS SHEET WITH PRICING SHEET****

Payment/Procedure Terms

The Alabama School of Cyber Technology and Engineering has made the decision that the preferred method of payment is an electronic payables solution to make invoice payments. This is part of an ongoing effort to streamline our purchasing process and improve the timeliness of payments to the vendor. With this solution, approved invoices will be paid more frequently through a commercial credit card.

By submitting a bid, the vendor/contractor is agreeing to accept payment for invoices via a VISA purchasing card. The successful bidder will receive complete information once the bid is awarded.

Any problems with collection of payment should be addressed to Andrew Smith, Director of Finance and Operations, at 256-489-3700. By submitting a signed proposal for this bid, vendor is acknowledging acceptance of these payment procedure/terms.

_____ Authorized Signature _____ Date

NEW VENDOR CONTACT INFORMATION

This form is to be completed before the Alabama School of Cyber Technology and Engineering can conduct business with the vendor.

The information provided below will be used to convey correspondence with the company.

COMPANY NAME: _____

CONTACT NAME: _____

EMAIL ADDRESS: _____

PHONE NUMBER: _____

Please ensure you have attached a W-9 to this worksheet.

Failure to do so will result in a delay in service.

****Please remit a W-9 along with your bid packet ****

For Business Office Use Only

Date of Contact: _____

Vendor #: _____

Virtual Payment Vendor: _____

**Alabama School of Cyber Technology and Engineering
BID# 2021-1 Food Service Bid**

EXHIBIT A

BID SPECIFICATIONS

Scope of work

The contractor will prepare meals off site, deliver the meals to Peterson Hall at the specified time, provide all paper goods necessary to serve the meal, serve the meal to the students and staff, clean up the serving and dining area, remove the serving utensils, and deposit the food and paper waste in the proper trash containers on site.

The contractor will provide a proposed five to six week rotating menu for Lunch served Monday through Friday for 150 students and 20 staff. This number could fluctuate.

The following charts provide specific expectations about times, possible menu combinations, days the school is in operation, and other necessary information.

General Information

The following equipment is currently available for use by the contractor to support this contract and will be located in Peterson Hall, center wing, second floor:

- Commercial Refrigerator, 27" wide, 72" high
- Commercial Freezer, 27" wide, 72" high
- Commercial open front display cooler with doors, 55" wide
- Dry storage shelves
- Tables for diners

Equipment to be provided by the contractor

- Serving line including all serving pans capable of keeping hot food hot and cold food cold, chafing dishes (electrical or flame)
- Serving utensils
- Equipment items not specified as provided by ASCTE may be requested and may be purchased by ASCTE for use by the contractor.
- All equipment necessary for serving ASCTE students and staff that is not provided by ASCTE will be the responsibility of the contractor to provide.

Supplies to be provided by the contractor

- Paper products
 - Cups
 - Knife, fork, and spoon
 - Plates or trays
 - Bowls

Peterson Hall does not have kitchen facilities available. While there is some dry storage, cold storage, and freezer storage in Peterson Hall, no other facilities are available.

The contractor coordinates and manages the storage of items in the refrigerator and freezer. The contractor coordinates and manages the storage of items in the food pantry. All dry goods and paper product items should be stored in sealed containers or bins. Dairy, fruit, and drink products should be stored in either the commercial refrigerator or the commercial open front display cooler with doors.

Oakwood University is a Seventh Day Adventist university and does not serve any meat products on their campus. ASCTE is leasing space from OU and can serve clean meats but wishes to respect the beliefs of the SDA. Therefore, NO PORK PRODUCTS should be included in any meals delivered to Peterson Hall on the OU campus.

Occasionally, our students will go out to eat and food service will not be required. The contractor will be notified well in advance of the ASCTE plans and no meal should be prepared or billed for that specific meal.

The following chart indicates the breakdown of meals served to students and staff.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch served to all students	Yes	Yes	Yes	Yes	Yes	No	No
Lunch							
Delivery Time	1145	1145	1145	1145	1145		
Meal Ready to Serve	1200	1200	1200	1200	1200		
Meal end	1250	1250	1250	1250	1250		

Note: Time expressed in 2400 clock reference

Special Meals

A small number of students have a restrictive diet and those records are maintained by our nursing staff. ASCTE will notify the contractor the nature of the restriction by individual name. A meal that meets the requirement should be provided and separately identified by the individual's name to ensure that meal goes to the right person.

Menu Selections

Note: Bottled water will be provided with all meals

Lunch Selections (examples)

The following are meal suggestion examples, not requirements. The bidder should expand or replace items on the list as desired. ASCTE seeks a six-week rotation of healthy lunch meals for high school students and staff that provide proper nutrition and enough variety to keep the students interested. Any or all of the suggested Lunch Selection examples may be used and additional items may be added. Bidder should provide details about suggested meals not currently listed on additional attachments.

Grilled Chicken Caesar Salad *

- Crisp romaine (1 cup). parmesan (1/2 oz). croutons (6). creamy caesar dressing (1 oz). cookies, {2 oz} punch. lemonade or water (8 oz)

Turkey Chef's Salad *

- Mixed lettuce (1 cup). diced turkey {4 oz}. fresh tomatoes (1 oz). shredded cheese (1 oz). carrots (1 oz) and hard-boiled eggs (1 oz). salad dressing (1 oz). brownies. (2 oz.). punch. lemonade or water (8 oz)

Chicken Salad

- Chicken Salad (6 oz) served atop mixed greens (1 cup) with tomatoes (1 oz). cucumbers (1 oz). shaved carrots (1 oz). cheese (1 oz) and a Sister Shubert roll (1.5 oz). cookies (2 oz). Punch. lemonade or water (8 oz)

Meatball Sub Sandwich

- 6 inch hoagie roll. meatballs (4 oz). pasta sauce (1 oz). mozzarella cheese (1 oz). bag of chips (.5 oz). cookie (2 oz). punch. water. or lemonade (8 oz)

Turkey Chic Submarine Sandwiches

- Sliced turkey (2 oz). chicken (2 oz). Swiss cheese {1 oz}. American cheese (1 oz). bag of chips (.5 oz). cookie (2 oz) lemonade. water. punch (8 oz)

Hamburgers *

- Hamburger patty (4oz). hamburger bun (4 inch). one slice cheese (.5 oz). assorted condiments {.44 oz}. lettuce (1 oz). tomatoes, (1 oz). pickles (.5). waffle fries (4 oz). punch. Lemonade or water (8 oz). brownies {2 oz}

Beef Hot Dogs *

- Beef Hot Dog (Two 4 oz). hot dog bun (6 inch). condiments (.44 oz). onions (1 oz). cheese (1 oz). chili (2 oz). waffle fries (4 oz). cookie (2 oz) punch, lemonade or water (8 oz)

Turkey Sandwich

- Sliced turkey (4 oz). brioche bun (4 oz). white American cheese (1 oz). lettuce. (.5 oz). tomato. (.5 oz). condiments. (.44 oz). bag of chips (.5 oz). cookie (2 oz). lemonade, punch or water (8 oz)

Grilled Chicken Sandwich

- Grilled chicken breast (4 oz). brioche bun (4 oz). condiments (.44 oz). white American cheese (1 oz). lettuce (.5). tomatoes (.5). tater tots (4 oz). brownie (2 oz). lemonade, punch or water (8 oz)

Turkey and Cheese Wrap

- Sliced turkey (4 oz). Swiss American cheese (1 oz). tomatoes (.5 oz). lettuce (.5 oz). Condiments (.44 oz). bag of chips (.5 oz). cookie (2 oz). lemonade. punch or water (8 oz)

Chicken Corn Dogs

- Chicken corn dogs (Two 4 oz). condiments (.44 oz). bag of chips (.5 oz). cookies (2 oz). lemonade, punch or water (8 oz)

Chicken Caesar Salad Wrap *

- Grilled chicken (4 oz). parmesan cheese (1 oz). lettuce (2 oz). Caesar salad dressing (1 oz). bag of chips (.5 oz). cookie (2 oz). punch. lemonade. water (8 oz)

Baked Spaghetti *

- Spaghetti noodles and sauce (8 oz). beef meatballs (3 oz). salad (1 cup). green bean (1 cup) rolls (1.5 oz). lemon bar (2 oz). water. punch. water (8 oz)

Chicken Fingers

- Chicken Fingers (Three 2 oz). french fries (4 oz). condiments (.44 oz). cookies (2 oz). lemonade. punch. water (8 oz)

Beef and Bean Burritos*

- 10 inch tortilla. ground beef (2 oz). black beans (2 oz). salsa (1 oz). cheddar cheese (1 oz). sour cream (1 oz). Spanish Rice (2 oz). cinnamon sugar chips (4 oz) lemonade. punch. water

Taco Casserole

- Ground beef (2 oz). Fritos chips (2 oz). bell pepper (.5 oz). onion (.5 oz). black olives (.5 oz). cheddar cheese (1 oz). tomatoes. (.5 oz). lettuce (.5 oz). cookies (2 oz). lemonade, punch. water (8 oz)

Fried Chicken Sandwich

- Chicken breast (4 oz). brioche bun (4 oz). white American cheese (1 oz). condiments, (.44 oz). lettuce (.5 oz). tomato (.5 oz). bag of chips (.5 oz). brownie (2 oz). punch. lemonade. water (8 oz)

Chicken & Waffles

- Chicken (4 oz). waffle (4 oz). syrup (1 oz). cole slaw (4 oz). cookie (2 oz). lemonade. water. Punch (8 oz)

Potato Bar*

- Baked potato (6 oz). shredded cheese (1 oz). sour cream (.5 oz). grilled chicken (4 oz). scallions (.5 oz). broccoli (1 oz). fruit cup (4 oz). punch. lemonade. water (8 oz)

Chicken Stir Fry*

- Chicken (6 oz). rice, (4 oz). vegetables (2 oz). peas and carrots. (1 cup). salad (1 cup). dressing (2 oz). roll (1.5 oz). pound cake with topping (4 oz). lemonade. punch. water (8 oz)

Beef Lasagna

- Ground beef (6 oz). pasta (2 oz). tomato sauce (2 oz). mozzarella cheese (1 oz). salad (1 cup). dressing (2 oz). green beans (1 cup). rolls. (1.5 oz). chocolate mousse (4 oz). lemonade. water. punch (8 oz)

Chicken Pot Pie

- Chicken (6 oz). vegetables (3 oz). puff pastry (2 oz). cream soup. (1 oz). salad (1 cup). dressing (2 oz). broccoli, (1 cup). roll (1.5 oz). pecan bars (4 oz). lemonade, water. punch

Chili Macaroni and Cheese*

- Ground Beef (6 oz). pasta (4 oz). onion (1 oz). tomatoes (1 oz). chili beans. (2 oz). cheddar cheese (2 oz). salad (1 cup). dressing (2 oz), roll (1.5). cobbler (4 oz). lemonade, punch. water (8 oz)

Chicken Tetrizzini

- Chicken (6 oz). pasta (4 oz). mushrooms (2 oz). cream soup (1 oz). salad (1 cup). dressing (2 oz). roll (1.5 oz). marble brownies (4 oz). punch. water. Lemonade (8 oz)

Chicken Enchiladas*

- Chicken (6 oz), tortilla (10 inch). cheddar cheese (2 oz). enchilada sauce (2 oz). rice (4 oz). black beans (1 oz). corn (1 oz). salad, (1 cup). dressing (2 oz). cake (4 oz). lemonade. punch. water (8 oz)

Honey Mustard Chicken

- Grilled chicken (6 oz). honey mustard sauce (2 oz). mashed potatoes (1 cup). squash/zucchini (1 cup). salad (1 cup). dressing (2 oz). roll. (1.5 oz). bread pudding (4 oz). punch, water . lemonade (8 oz)

Chicken Parmesan

- Chicken (6 oz). tomato sauce (2 oz). pasta (2 oz). mozzarella cheese (2 oz). salad (1 cup). dressing (2 oz). Italian vegetables (1 cup). roll (1.5 oz). marble brownies (4 oz). punch. water. lemonade (8 oz)

Sweet and Sour Chicken

- Chicken (6 oz), sweet and sour sauce (2 oz). wild rice pilaf (1 cup). green beans and onions (1 cup). salad (1 cup). dressing (2 oz). roll (1.5 oz). bread pudding (4 oz). lemonade . water, punch (8 oz)

Pineapple Chicken

- Chicken (6 oz). pineapple chutney (2 oz), wild rice pilaf (1 cup). broccoli (1 cup). salad (1 cup). dressing (2 oz). roll (1.5 oz), cake (4 oz). lemonade. punch. water (8 oz)

Fried Fish

- Fish (6 oz), potato wedges (4 oz), coleslaw (1 cup). salad (1 cup), dressing (2 oz). lemon bars. (4 oz). lemonade. water. punch (8 oz)

Beef Stroganoff

- Ground beef (6 oz). egg noodles (3 oz). mushrooms (3 oz). cream (2 oz). salad (1 cup). dressing (2 oz). green beans (1 cup). Roll (1.5 oz). lemon bars (4 oz). lemonade. water. punch (8 oz)

Vegetable Stir Fry with Egg Rolls(vegetable)

- Vegetables 6 oz rice (3oz) egg roll (4 ox) sweet and sour sauce (2 oz) salad (1 cup) dressing (2 oz) pound cake with topping (4 oz) lemonade, water, punch (8 oz)

Chicken and Dressing

- Chicken (6 oz). dressing (1 cup). green bean casserole (1 cup). salad (1 cup). dressing (2 oz). roll (1.5 oz). cobbler (4 oz). lemonade. water. punch (8 oz)

Chicken Fajita Bar*

- Chicken (6 oz). tortilla (10 inch). onions. (3 oz). peppers (3 oz). black beans (1 cup). Spanish rice (1 cup). salad (1 cup). dressing (2 oz). cake (4 oz). lemonade. water. punch (8 oz)

Pasta Primavera

- Pasta (6 oz) vegetables (4 ox). Parmesan (2 oz) salad (1 cup) dressing (2 oz). candied carrots (1cup) roll 1.5 oz lemonade water punch 8 oz

Baked Ziti*

- Ground beef (6 oz). pasta (3 oz). tomato sauce (2 oz). salad (1 cup). dressing (2 oz). mixed vegetables (1 cup). Roll (1.5 oz). cobbler (4 oz). lemonade. water. punch (8 oz)

Swedish Meatballs

- Meatballs (6 oz). mushrooms (2oz). cream (2 oz). pasta (3 oz). mixed vegetables (1 cup). salad (1cup). dressing (2 oz). chocolate mousse (4 oz). lemonade. water. punch (8 oz)

Chicken Teriyaki

- Chicken (6 oz). teriyaki sauce (2 oz). mashed potatoes (1 cup). peas and carrots (1 cup). salad (1cup). dressing (2 oz). banana pudding (4 oz). lemonade. water. punch (8 oz)

Sweet and Sour Meatballs

- Meatballs (6oz). sweet and sour sauce (2 oz). Zucchini squash (1 cup). fried potatoes and onions (1 cup). roll (1.5 oz). salad (1 cup). dressing (2 oz). marble brownies (4 oz). lemonade. water. punch (8 oz)

Fried Chicken

- Chicken (6 oz). mashed potatoes (1 cup). green beans (1 cup). salad (1 cup). dressing (2 oz). roll (1.5 oz). cobbler (4 oz). lemonade. water. punch (8 oz)

Teriyaki Chicken Skewers

- Chicken (6 oz). peppers (1 oz). onion (1 oz), teriyaki sauce (1 oz), wild rice pilaf (1 cup), salad (1 cup), dressing (2 oz). roll (1.5 oz). pound cake with topping (4 oz). lemonade, water. punch (8 oz)

Meatloaf

- Meatloaf (6 oz). mashed potatoes (1 cup). mixed vegetables (1 cup), salad (1 cup). dressing (2 oz). bread pudding (4 oz). lemonade. water. punch (8 oz)

Southwest Chicken

- Chicken (6 oz). salsa (2 oz). white American cheddar (1 oz). roasted potatoes (1 cup). broccoli (1 cup). salad (1 cup), dressing (2 oz). roll (1.5 oz), marble brownies (4 oz). lemonade, water. punch (8 oz)

Chicken Mashed Potato Bowls*

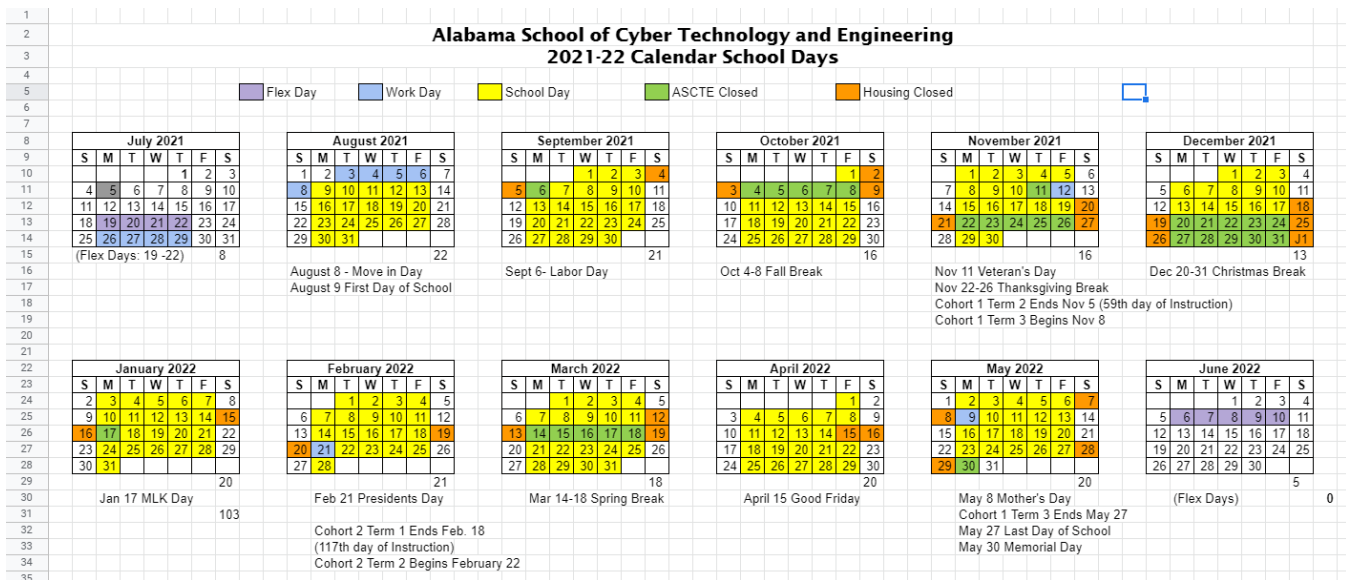
- Chicken (6 oz). mashed potatoes (1 cup), cheddar cheese (1 oz). broccoli (2 oz). mushrooms (2 oz). scallions (2 oz). salad (1 cup), dressing (2 oz). roll (1.5 oz) pudding (4 oz). lemonade. water. punch (8 oz)

Mushroom Swiss Steak

- Beef (6 oz). mushrooms (4 oz). cream (2 oz). onion (1 oz). mashed potatoes (1 cup). green beans (1 cup), salad (1 cup), dressing (2 oz). roll (1.5 oz). cake (4 oz). lemonade. water, punch (8 oz)

Chicken Fried Steak

- Steak patty (6 oz), mashed potatoes (1 cup), gravy (2 oz), mixed vegetables (1 cup), salad (1 cup). dressing (2 oz). roll (1.5 oz). lemon bar (4 oz), lemonade. water. punch (8 oz)



Alabama School of Cyber Technology and Engineering
 BID# 2021-1 Food Service Bid

Instructions: Bidder should enter the cost per meal in column 2, the number of times during school year 2021-22 (a school year has a total of 180 classroom days) that this menu item will be served in column 3, the estimated total of students and staff in column 4 (use 170), and the extension in column 5 (column 2 X column 3 X column 4). Column 3 should total 180, the number of total possible lunch meals in school year 2021-22. The sum of column five should be the bid total. Add additional sheets as necessary to provide enough lines for each new proposed product.

Bid pricing sheet:

Description: (1)	Cost per meal: (2)	Days per year (sum 180): (3)	170 meals (4)	Total in Dollars (5)
Grilled Chicken Caesar Salad				
Turkey Chef's Salad				
Chicken Salad				
Meatball Sub Sandwich				
Turkey Chic Submarine Sandwiches				
Hamburgers				
Beef Hot Dogs				
Turkey Sandwich				
Grilled Chicken Sandwich				
Turkey and Cheese Wrap				
Chicken Corn Dogs				
Chicken Caesar Salad Wrap				
Baked Spaghetti				
Chicken Fingers				

Beef and Bean Burritos				
Taco Casserole				
Fried Chicken Sandwich				
Chicken & Waffles				
Potato Bar Chicken Stir Fry				
Beef Lasagna				
Chicken Pot Pie				
Chili Macaroni and Cheese				
Chicken Tetrazzini				
Chicken Enchiladas				
Honey Mustard Chicken				
Chicken Parmesan				
Sweet and Sour Chicken				
Pineapple Chicken				
Fried Fish				
Beef Stroganoff				
Vegetable Stir Fry with Egg Rolls(vegetable)				
Chicken and Dressing				
Chicken Fajita Bar				

Pasta Primavera				
Baked Ziti				
Swedish Meatballs				
Chicken Teriyaki				
Sweet and Sour Meatballs				
Fried Chicken				
Teriyaki Chicken Skewers				
Meatloaf				
Southwest Chicken				
Chicken Mashed Potato Bowls				
Mushroom Swiss Steak				
Chicken Fried Steak				

