



# THE CHARTER SCHOOL AT WATERSTONE

April 10, 2019

## REQUEST FOR PROPOSAL AND CONTRACT FOR NONPROFIT SCHOOL FOOD SERVICE FOOD SERVICE MANAGEMENT COMPANY (FSMC) SERVICES

### **ADDENDUM 3**

This Addendum 3 supplements the Request for Proposal and Contract for food service management company services issued by The Governing Board of The Charter School at Waterstone (**SFA**) on March 25, 2019 (**RFP No. 2019-1**), and provides important information regarding the times and location of the pre-proposal taste test. This Addendum 3 is hereby incorporated by reference into RFP No. 2019-1.

Please be advised that the times and location of the taste test are as follows:

**DATE:** Wednesday, April 17, 2019

**TIME:** 12:00 PM – 1:00 PM **A’viands** (11:30 AM set-up)  
1:30 PM – 2:30 PM **Lintons Food Service Management** (1:00 PM set-up)  
3:00 PM – 4:00 PM **SLA Management** (2:30 PM set-up)

**LOCATION:** Charter School Associates, Inc.  
Main Conference Room  
5471 N. University Drive  
Coral Springs, FL 33067

The SFA has scheduled each FSMC for a one-hour time slot between 12:00 PM and 4:00 PM EST on April 17, 2019 for a taste testing. To the extent feasible, the SFA has scheduled the FSMCs in accordance with the time slots selected by the parties at the Pre-Proposal Conference.

At the taste testing, each FSMC will have the opportunity to provide an array of sample lunches to a panel of judges selected by the SFA. Up to ten (10) sample lunches shall be provided by the FSMC at no cost. The taste test panelists will evaluate these meals using the *Taste Test Acceptability Form* in Exhibit G.

**Please Note:** There is no kitchen area available at the taste testing location to prepare food on site. Please plan accordingly. Taste test participants may set-up 30 minutes prior to the FSMC’s scheduled time slot.

### **REFERENCES:**


*RFP Section 1.3*  
*RFP Section 1.5.8*

## Exhibit G

### TASTE TEST ACCEPTABILITY FORM

#### Taste Test Form

Directions: Circle the number that best answers each question. 1 is the worst and 6 is the best.

						
How does the food look?	1	2	3	4	5	6
How does the food taste?	1	2	3	4	5	6
How is the texture? How does the food feel in your mouth?	1	2	3	4	5	6
How does the food smell?	1	2	3	4	5	6
How would you rate the food overall?	1	2	3	4	5	6
Office Use Only						
Panelist Code:						Date: