

**TWP OF UNION BOARD OF EDUCATION  
FINAL GRP - RATING \ EVALUATION - RFP FOOD MANAGEMENT SERVICE COMPANY - 2024**

**SELECTION CRITERIA**

The overall proposal will be evaluated on the following factors:

1. **TOTAL COST:** Points awarded to the cost of the contract (the amount indicated on page/tab 5 of form 23CR, Total Program, Total Expenses) will be based on the lowest total cost receiving the most points with decreasing points for each FSMC's higher cost.
2. **FOOD:** Quality/ Specifications : FSMC met SFA's requirements for food quality/ specifications in it's response.
3. **MENU:** Consider the FSMC's 21 day cycle menu for variety, student acceptability, number and kinds of choices available and a la carte selections and pricing for students. Are you requiring food samples in your RFP?
4. **FSMC STAFFING & TRAINING:** Evaluate if the staffing plan incorporates SFA's Minimum Staffing and food service director requirements. Is enough management staff being proposed? Does the staffing proposal provide reasonable flexibility? Do the employee trainings include: customer service, sanitation and HACCP, and culinary skills as well as federal and state required trainings and training hours?
5. **GUARANTEED RETURN:** For guaranteed return, the points awarded will be based on the highest unlimited guaranteed return receiving the most points with decreasing points for each FSMC's lower guaranteed return.
6. **ACCOUNTING\REPORTING SYSTEM & REBATES, DISCOUNTS AND APPLICABLE CREDITS AND CORPORATE CAPABILITY/ EXPERIENCE:** Is there transparency and ease of use of the financial reports FSMC provides with their monthly billing, integrity and reliability of monthly invoicing and reporting? Is there the transparency of the detailed monthly reporting of rebates, discounts and credits versus and FSMC using an alternate net pricing policy? Some measures can include, performance record, years in the industry, client retention and financial condition of the FSMC.
7. **FSMC TRANSITION PLAN:** Carefully consider all transition plans. Are too many established practices being changed, too many staffing changes being made, is enough time being allowed for transition from satellite program to cooking on site? Consider the amount of changes being undertaken, can that be accomplished?

Point Value

	1 CHARTWELLS	2 SOUTHWEST FOODSERVICE SFE	3 POMPTONIAN	4 TAHER	5 ABAMARK
21	79	77	96	72	90
19	75	78	91	58	63
19	78	74	86	58	61
18	73	70	88	45	76
10	40	34	40	25	41
9	32	35	43	27	35
4	14	16	20	9	14
100	<b>391</b>	<b>384</b>	<b>464</b>	<b>294</b>	<b>380</b>

**TOTAL**

RANKING:

2

3

1

5

4

EVALUATOR: \_\_\_\_\_

DATE: \_\_\_\_\_

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**RATING \ EVALUATION - RFP FOOD MANAGEMENT SERVICE COMPANY - 2024**

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Point Value	1 CHARTWELLS	2 DOMINANT FOOD SERVICE SFE	3 POMPTONIAN	4 TAHER	5 ALPAMARK
21	15	19	20	18	15
19	10	18	19	15	10
19	15	12	19	10	10
18	16	15	18	12	16
10	8	5	8	5	8
9	2	6	8	2	6
4	3	2	4	2	4
100	69	77	96	64	69

RANKING:

EVALUATOR: gls Marochio  
 DATE: 4/26/24

TWP OF UNION BOARD OF EDUCATION  
 RATING \ EVALUATION - RFP FOOD MANAGEMENT SERVICE COMPANY - 2024

SELECTION CRITERIA

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	1 CHARTWELLS	2 SHEFFER FOODS OF EXCELLENCE SFE	3 POMPTONIAN	4 TAHER	5 ABAMARK
21	17	15	20	5	15
19	16	15	17	13	13
19	17	15	19	15	17
18	15	16	17	10	15
10	7	7	9	3	5
9	9	9	9	9	9
4	4	4	4	2	3
TOTAL	8	0	0	0	0

RANKING:

EVALUATOR: hjn

DATE: \_\_\_\_\_

TWP OF UNION BOARD OF EDUCATION  
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Point Value	1 CHARTWELLS	2 SWEET FOODS INC/DAVIDE	3 POMPTONIAN	4 TAHER	5 ARMARK
21	19	17	20	18	21
19	17	16	18	10	15
18	17	15	18	10	12
10	16	17	17	0	16
9	9	8	7	5	10
7	7	7	9	5	6
TOTAL	88	84	93	50	83

TOTAL

RANKING:

EVALUATOR: JILL FISCHMAN 

DATE: 5/26/24

**TWP OF UNION BOARD OF EDUCATION**  
**RATING \ EVALUATION - RFP FOOD MANAGEMENT SERVICE COMPANY - 2024**

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**TOTAL**

**RANKING:**

**EVALUATOR:**

**DATE:**

	1 CHARTWELLS	2 SHEPHERD FOOD SERVICE	3 POMPTONIAN	4 TAHER	5 ABAMARK
21	10	8	14	14	21
19	15	12	19	6	9
18	12	15	12	9	6
10	11	7	18	8	14
9	8	6	7	5	10
4	7	5	9	4	6
100	64	56	85	46	68

Laura DiGesò  
 Laura DiGesò  
 April 26, 2024

TWP OF UNION BOARD OF EDUCATION  
 RATING \ EVALUATION - RFP FOOD MANAGEMENT SERVICE COMPANY - 2024

**SELECTION CRITERIA**

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Point Value	1 CHARTWELLS	2 SFE	3 POMPTONIAN	4 TAHER	5 ARAMARK
21	18	10	20	17	18
19	17	17	18	14	16
19	17	17	18	14	16
18	15	15	18	15	15
10	8	8	9	7	8
9	7	8	8	7	8
4	3	3	4	3	2
100	85	86	95	77	83

TOTAL

RANKING:

EVALUATOR: Isabella Kovaca  
 DATE: 4-26-24