

Questions & Answers for GPS POS RFQ

Questions received as of 5/24/24

Questions will be accepted until 4pm on 5/28/24. Please email any questions to Greta Shwachman, greshw1@gpsk12.org. Thank you.

Question 1: Are items “must have” or “would like to have”? Is there a scoring matrix and if we didn’t meet all of the specs, would we be disqualified?

Answer: There is no scoring matrix. All necessary specifications are outlined in “POS Specifications” #1-7, and #8 “Alternates” is a wishlist of items we would like to have but are not required.

Question 2: Per the instructions of the above referenced RFQ, can you kindly confirm what Terms and Conditions govern this RFQ and what the exception process is if we take exception to certain T&Cs?

Answer: Terms are laid out in the “Contract Award” section of the RFQ. If there are specific terms in question, please seek more specific clarification.

Question 3: Clarification for Section 4 item b: “Have functionality for importing product nutrition information from bid spreadsheets or manufacturer codes, as well as manual data entry”

Answer: At a minimum, we need to be able to populate a database with food items based on a list of GPS-provided manufacturer codes. There needs to be support available if data needs to be manipulated for upload.

Question 4: Clarification for Section 4 item j: “Allow the user to view nutrition facts labels or open them in a separate window.” *Are you looking to be able to print a nutrition fact panel for grab & go items or a la carte items?*

Answer: We are not looking to print our own labels for food items, but we should be able to access nutrition information easily when menu planning or checking for allergens.

Question 5: Clarification for Section 5 item d: “Provide reporting or data export tools that allow central office staff to easily consolidate and analyze production record data to determine completion status, take rates of specific items, and discard rates of discards and leftovers” *Can you elaborate more on what you’re specifically looking for in regard to “take rates of specific items?”*

Answer: We want to be able to effectively and efficiently analyze the popularity of various menu items and see what students are taking in terms of main meals vs. alternate choices.

Question 6: Clarification for Section 5 item j: “Provide an alert when an item is running low or approaching its expiration date.” *Will a report suffice instead of an alert?*

Answer: A report will suffice as long as it can be automatically scheduled at certain intervals.

Question 7: Clarification for Section 5 item n: “Support internal ordering from the district’s centralized kitchens”

Answer: It is not a requirement that the system be able to interface with external vendors, simply assist us with managing inventory and moving items from one school to another internally. We use our middle and high schools to order and store the majority of supplies, and then the other smaller schools place orders with the big schools and a driver delivers them.

Question 8: Clarification for Section 5 item i: “Allow the export of customized data as needed.”

Answer: We are looking for the ability to generate a variety of report types and customize them as needed to analyze data for our program and provide appropriate documentation for audits and reviews.