

**Invitation to Quote for Chef Services
AHDB Exports Stand
SIAL Paris 2024
Paris, France**

Contact Name: Christian Goodall **Email:** christian.goodall@ahdb.org.uk
Company Name: AHDB Exports **Website:** www.ahdb.org.uk
Address: Middlemarch Business Park **Tel:** +44 (0) 7979 943 437
Siskin Parkway East
Coventry
CV3 4PE
United Kingdom **Tender Deadline:** 12th April 2024

Show Name: SIAL Paris

Show Dates: 19th – 23rd October 2024

Show Venue: Parc des Expositions de Paris-Nord Villepinte

Event Opening Times: Saturday to Wednesday: 10:00 – 18:30
Wednesday: 10:00 – 17:00

<https://www.sialparis.com/>

Hall: 6	Stand Number: E 214 (4 open sides)
	Stand Size: Total 350 sqm

1. Introduction

AHDB Exports are part of AHDB (The Agriculture and Horticulture Development Board) and based in Warwickshire, England.

We are a non-departmental Government public body working to promote British Pork and English Beef and Lamb both at home and abroad.

As part of that promotion, we are attending SIAL Paris, which is the main food and drink show in France, on a 350 sqm space (layout below).

We require a first-class complex catering operation to provide sophisticated sampling plates to showcase the quality of British meat, provide bar and coffee facilities and a team of server staff to ensure that this important show in our events calendar is a success. Food sampling will be served directly to our stand co-exhibitor booths (x14) during networking meetings, to help promote quality of British meat.

Hot & cold beverages should also be available throughout the event.

The stand will provide a fully operational professional kitchen space in the middle of our space with water supplied and 24-hour electrics to refrigeration units. The kitchen equipment requirements will be identified with the successful supplier.

The cleaning area will also include work surfaces, dishwasher, sinks, shelves and tall chillers for storage of products and ingredients.

Accompanying this will be a bar/serving area where we will offer draught beer, tea & coffee and cold drinks to our visitors/co-exhibitors. Supplies, delivery, and maintenance for this will be arranged by the successful supplier (itemised elements listed in section 4 below).

2. Objectives of the catering operation at SIAL Paris

The main objectives of the catering service on the AHDB stand are to:

- Provide a vital large scale sophisticated catering operation in hosting 14 exporting companies (on stand booths) at various times across the exhibition duration serving circa 2500 visitors
- To showcase the quality of British meat with high quality samples serving an estimated 2500 sample meals, with the ability to serve more if required
- Provide two menus of beef, lamb and pork dishes to be served on alternate days (suggested example of a Fusion menu with meat cuts and dishes attached)
- Provide garnishes/sides for all meals except for meat which AHDB will supply
- Provide services of bar and coffee facility and provide all bar supplies including drinks, glasses and coffee machine
- A team of staff on-hand to offer first class hospitality services
- Cleaning and maintenance of the kitchen and service areas
- Take delivery of and store our meat so that it can be prepared prior to the event

AHDB will supply the meat product only, all other accompanying garnishes/sauces/food will be produced and delivered by the successful supplier.

3. Kitchen operational requirements

A large-scale catering operation must be in place to provide:

- A smooth, professional, operational kitchen with management of all required staff.
- Ability to receive meat delivery prior to the event to prepare meals for approx. 2500 samples
- Ability to prepare product sous vide style prior to the event days
- Delivery and transport of food and staff to our stand
- Provision of all required tableware and cutlery
- Approximately 2500 servings using sophisticated sampling plates to promote the quality of British meat
- Work with the stand builder prior to the event to ensure that the kitchen is a functional kitchen space (a budget for kitchen equipment is allocated via the stand builder)
- Work with the AHDB team to develop full menus and dishes

We are looking for a fusion menu for this event – please see attachment “1. Example of a Fusion Menu (Anuga 2023)” for an example of this.

Suggested meat cuts for the event below, with the same two menus served on alternate days. A detailed breakdown of the cuts can be found in the 6 supporting documents attached: “2a – 2f”.

If timelines allow, we would also like to have a dedicated tasting session for the proposed menu before the event. The logistics of this can be discussed and decided once the tender has been awarded.

Please Note:

This may change slightly, and this will be discussed with the successful supplier.

The lamb supplied will be Halal. Separate equipment must be required to ensure no cross-contamination with other non-Halal products.

Saturday 19th October 2024

Flat iron steak- Paleron

Cut description

Feather – split and fully trimmed (Infraspinatus) Code: Chuck B037

Lamb cutlets (2 chops per serving)

Cut description

8 bone fully denude lamb racks Loin L044

Slow cooked pork collar

Cut description

Collar of pork boneless – 1008

Sunday 20th October 2024

Roast beef - Fillet steak

Cut description

Fillet ex chain – Fillet B002

Roast lamb – Chump (2 servings per chump)

Cut description

Lamb chump boneless – leg L009

Roast pork - Loin

Cut description

Loin boneless/rindless-1013

Monday 21st October 2024

Flat iron steak- Paleron

Cut description

Feather – split and fully trimmed (Infraspinatus) Code: Chuck B037

Lamb cutlets (2 chops per serving)

Cut description

8 bone fully denude lamb racks Loin L044

Slow cooked pork collar
Cut description
Collar of pork boneless – 1008

Tuesday 22nd October 2024

Roast beef - Fillet steak
Cut description
Fillet ex chain – Fillet B002

Roast lamb – Chump (2 servings per chump)
Cut description
Lamb chump boneless – leg L009

Roast pork - Loin
Cut description
Loin boneless/rindless-1013

4. Serving/Bar operational requirements

A fully stocked bar and coffee service to be ran throughout the duration of the show and charged on consumption. Serving around 500 visitors to the co-exhibitor booths on each day, you would need to provide:

- Sourcing a selection of 2 French or Belgian draught beers
- Provision of French wine
- Provision of tea & coffee for the coffee machine
- Provision of all soft drinks and refreshments
- Arranging all glassware/crockery for this area
- Staff to service, deliver, and maintain this area each day
- Working with the stand builder to ensure all elements are covered

The stand builder will provide the bar space with fridges required, all above and other elements will be provided by the successful supplier.

*AHDB will provide the British alcohol only, if required.

5. Staffing operational requirements

There are a range of staff needs that will need to be organised and managed by the successful supplier, which are listed below.

We require the following service times:

- Food samples: 11am - 5.30pm (note no food service on Wednesday)
- Barista coffee:
 - 8am - 6.30pm (Saturday)
 - 9am – 6.30pm (Sunday, Monday and Tuesday)
 - 9am – 12pm (Wednesday)
- Bar service: 10am - 6.30pm (except on Wednesday, where we only require 10am – 12pm)

Saturday: Barista 8am – 6.30pm
Bar 10am – 6.30pm

Service 1 10am – 7pm
Service 2 10am – 6pm
Service 3 10am – 6pm
Service 4 10am – 6pm
Service 5 10am – 6pm

Cook 1 10am – 6pm
Cook 2 10am – 6pm
Kitchen help 10am – 6pm

Sunday: Barista 9am – 6.30pm
Bar 10am – 6.30pm

Service 1 10am – 7pm
Service 2 10am – 6pm
Service 3 10am – 6pm
Service 4 10am – 6pm
Service 5 10am – 6pm

Cook 1 10am – 6pm
Cook 2 10am – 6pm
Kitchen help 10am – 6pm

Monday: Barista 9am – 6.30pm
Bar 10am – 6.30pm

Service 1 10am – 7pm
Service 2 10am – 6pm
Service 3 10am – 6pm
Service 4 10am – 6pm
Service 5 10am – 6pm

Cook 1 10am – 6pm
Cook 2 10am – 6pm
Kitchen help 10am – 6pm

Tuesday: Barista 9am – 6.30pm
Bar 10am – 6.30pm

Service 1 10am – 7pm
Service 2 10am – 6pm
Service 3 10am – 6pm
Service 4 10am – 6pm
Service 5 10am – 6pm

Cook 1 10am – 6pm
Cook 2 10am – 6pm
Kitchen help 10am – 6pm

Wednesday: Barista 9am – 12pm
Bar 10am – 12pm

6. Dates of build, show and breakdown

- Assist with operational requirements of stand build and manage set up of kitchen on Friday 18th October.
 - The show dates are 19th – 23rd October and is open to the public between 10am to 6.30pm daily.
 - Assist the dismantling of your key areas of stand on Wednesday 23rd October at close of show.
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7. Quote Process

The contractor shall deliver the whole of the services, complete in all parts and furnished with every necessary detail, notwithstanding any omission or inconsistency in the specification.

The quote should be clearly itemised for all services and provision, stating if any sub-contractors will be used.

Except as otherwise stipulated in the specific conditions of service required, the contract shall remain at the fixed price and rates shall not be revised.

The Stand Manager can order reasonable additions to/reductions from the service specified. These amendments shall be requested in writing and agreed by both parties.

The successful supplier must be able to communicate fluently in both English and French.

Upon being awarded this contract the supplier should be available for a meeting within the first week of awarding to establish key elements for delivery.

8. Evaluation of Quotes

Your quote will be awarded against the below criteria:

Price 20% (you must demonstrate value for money)

Itemised costing of the key areas of the tender for:

- Event management
- Costings per sample portion based on 2500 servings
- Costings per sample portion over 2500 servings
- A menu cost for drinks charged on consumption (breakdown of drinks/refreshments per drink and overall estimated cost to deliver for the event)
- Costings for supply of any equipment
- Costings for staffing
- Cost of transport

Ability to complete all criteria 60%

- Delivery of kitchen / serving / bar / hospitality & all equipment elements above
- Outline of staff numbers and roles
- Ability to meet event timelines, build up, delivery, and breakdown
- Note any parts that you are unable to deliver
- Ability to deliver the outlined suggested menu above, with any possible alternatives for consideration

Experience 20%

- Background of catering operation and any other events attended at this scale
- Examples of previous activity carried out of similar nature for all areas, with reference images

Notice Title:	SIAL Paris 2024: Invitation to Quote for Chef Services
Closing Date:	Friday 12 th April 2024
Contract Start Date:	Monday 29 th April 2024
Contract End Date:	Friday 1 st November 2024
Budget:	£40,000 (including VAT)

Please email your catering proposal to christian.goodall@ahdb.org.uk by Friday 12th April 2024.

Reference Information

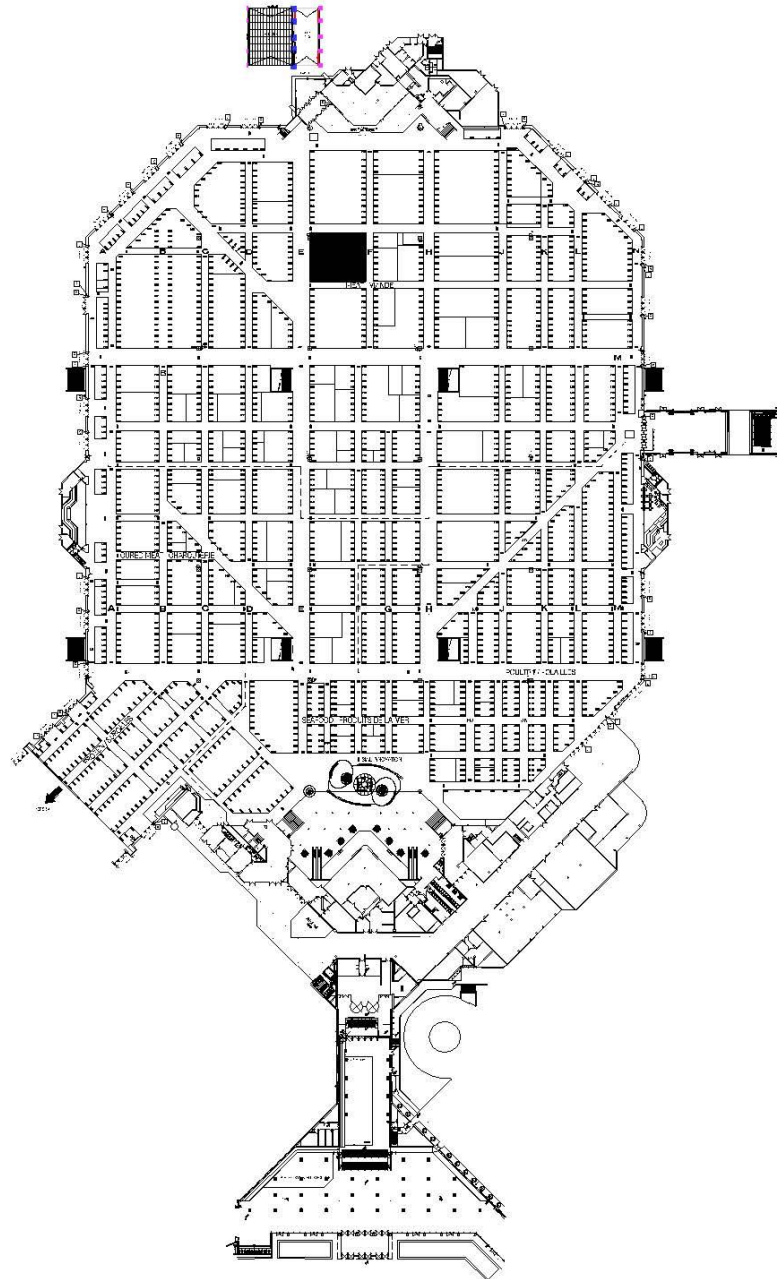
a. Venue Layout



b. Hall Layout 1

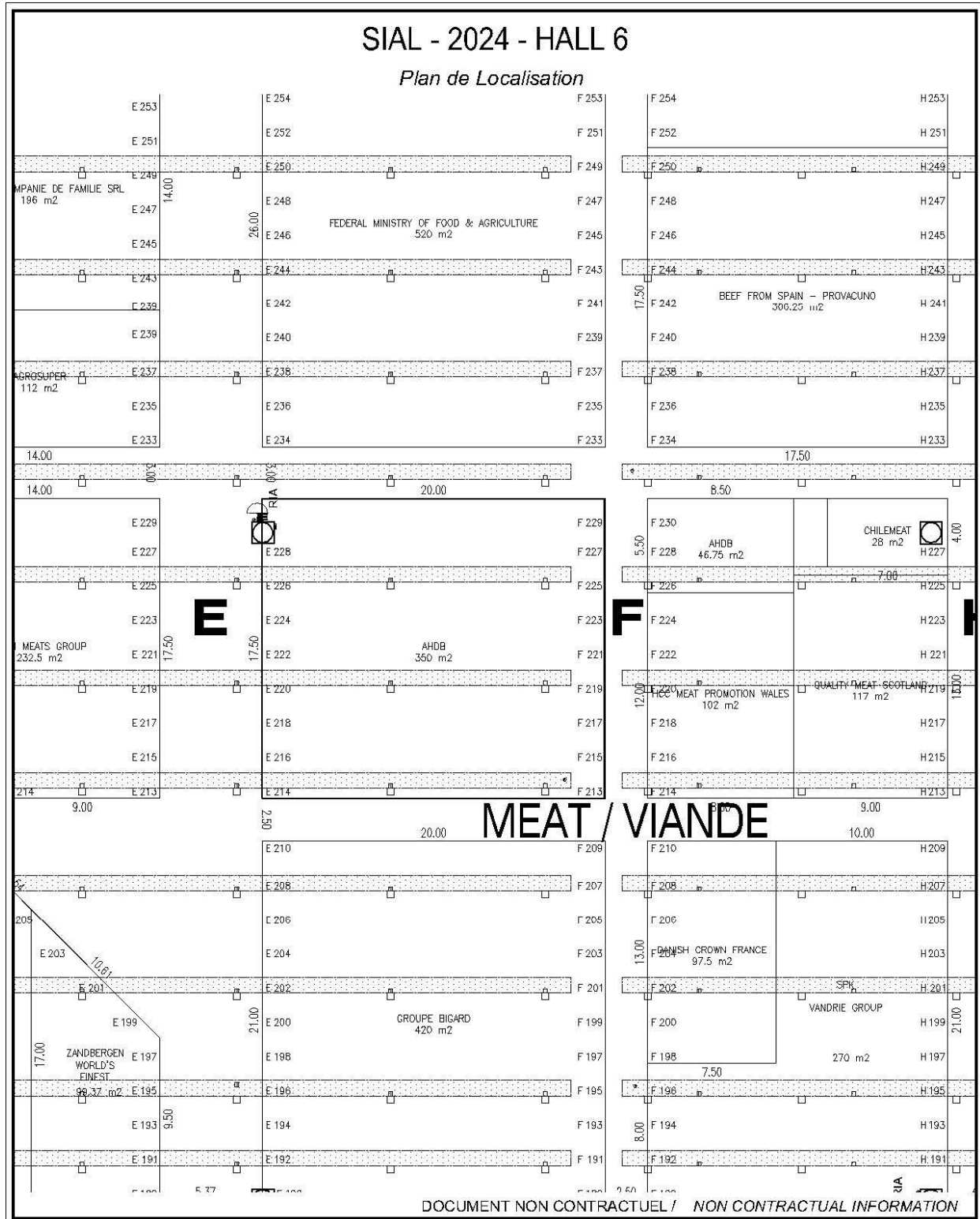
SIAL - 2024 - HALL 6

Plan de Situation

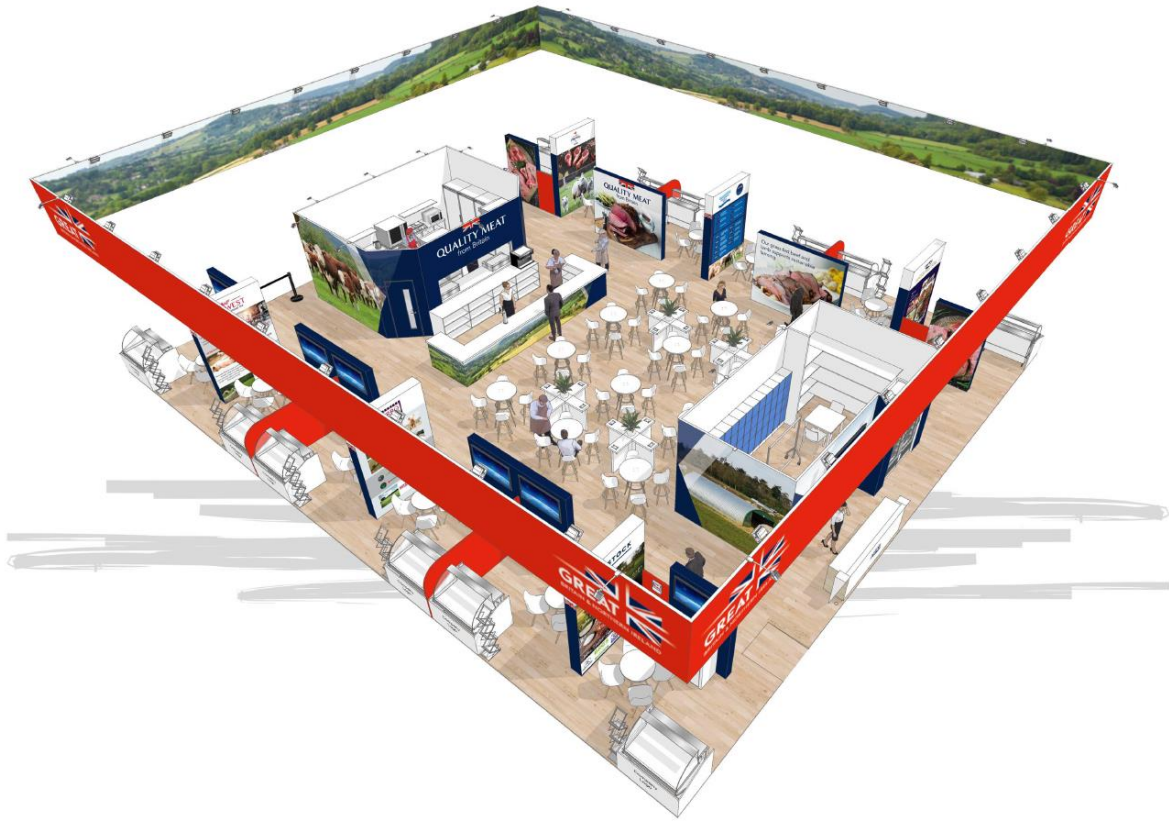


DOCUMENT NON CONTRACTUEL / NON CONTRACTUAL INFORMATION

c. Hall Layout 2



d. Stand Visual 1



e. Stand Visual 2

Kitchen and Bar



f. Example of previous dishes served at a similar event

