

Clarification Question log – Mountbatten 2022-2024 tender

CQ	Question	Response
1	Should tenderers quote take into account any potential Covid related procedures or be based on pre-Covid/non-Covid procedures	Successful bids should include a statement of intent that the guidance given at https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses is adhered to
2	Possibility of a Site visit (If not, availability of site plans and photographs of key areas)	Site visit is possible, but site plans and technical information such as power supply etc can be obtained from the Royal Albert Hall Show Production department
3	Maximum number permitted for the Catering team	No more than 10
4	Kitchen location in relation to feeding area	Same location
5	Confirm what style of the extra tables and chairs are required for the feeding area	Trestle tables and folding chairs are acceptable
6	Is there a food service area already and if not is there space for two serving points in the feeding area (Confirm seating/feeding area capacity)	There is a serving area but the best use of space is to serve in the dining area where there is plenty of room for at least two serving points. Feeding/seating capacity approx. 75 pax
7	Is allocated event parking available including space for a refrigerated vehicle for the duration of the event, if so, location/size and number. (If not, availability of load/off load areas and location of)	There is space allocated for a refrigerated vehicle
8	Who will monitor/control the entry/exit of all Service personnel and Support staff in the feeding area (How will they be scheduled into the area, for example 30 minute break per 100 customers)	The personnel are used to this routine having done it many times in the past. They are self-monitored however there are duty NCOs available should the need arise. There is no need for allocated time per 100 people.
9	Availability and confirmation of use of waste disposal on Site	There is waste disposal available on site which can be used. RAH will confirm this.
10	There is a requirement for provision of hot drinks. Is there a hot water source on site such as a bulk brewer. If not is there sufficient power in the area to utilise equipment brought to site. (For both food and catering disposables)	The hot water source will need to be provided by the caterer. There is plenty of power available for this purpose. Power supply for additional equipment brought on site will need to be confirmed via RAH Show department.
11	The document mentions crockery and glass wear. Is there an expectation glass will be available or can disposables be used throughout	Disposables will suffice
12	Availability of a dishwasher on site (Other washing facilities available to the catering team)	This can be confirmed by RAH Show department.
13	Availability of post event report (Capturing previous catering lessons learnt/recommendations)	None. However the planning team can answer any questions on lessons learnt from previous years