



## TENDER 2024\_02\_ESMOL “ CONCESSION OF SCHOOL RESTAURANT AND CATERING FOR EVENTS”

Questions, received on 29/04/2024

### Q. 1 Can we get an indication of consumption data from past years? Regarding menu & buffet bar, vending, break items and event catering?

Keep in mind that the sales estimates do not imply any commitment on the part of the school. It will be subject to the contractor’s “venture and risk”. Although, below is some information that can be indicative.

The figures indicated in clause 4.2. of the technical specifications are indicative on the basis of the sales observed in recent years. Although these may vary depending on the number of students in each year, or the individual requests of each user.

#### Menus

- 4.500 menus for nursery per year.
- 8.300 menus for primary school per year.
- 23.000 menus for secondary school (divided into:
  - 11.000 menu passages per year;
  - 4.170 salad-bar passages per year,
  - 7.830 short break-pause passages per year)
- 1120 adult passages.

This figures could be indicative, on depending of the school year.

#### Pause-Break

In addition, we can indicate the following sales prevision for mid-morning breaks:

The total sales turnover during this period usually ranges between 200€ and 400€ per day (gross) x 5 days per week.

#### Vending Machines

Approximately, sales reach 125€ or 150€ per day (gross) x 5 days per week.

#### Catering and events

Regarding catering sales and events contracted directly by the school, below are the exact turnover figures for years (the purchase orders made by the Parents Association have not been taken into account)

	2019	2020*	2021	2022	2023
<b>Paid invoices for events and catering for the School</b>	21.693,32€	7.839,26€	10.833,59	40.705,75€	19.376,61€
<b>Paid invoices for events and catering for the Parent Association.</b>	1.000,00€	150,00€	300,00€	1.200,00€	1.200,00€

\*Note that in this period the School restaurant was closed some months, due to the COVID restrictions.



**Q. 2 Is the collective bargaining agreement 32bis applicable for taking over the employees from the current caterer? If yes, can we receive the information about the pay conditions?**

A. This information is considered safe, due to the fact that it is personal information. Therefore, we will not be able to offer this information publicly.

Although, in order for a tenderer to be able to calculate its cost estimates when offering the price list, account must be taken of the salary tables established by the labour sector in Belgium, in accordance with the professional category, the number of working hours and other additional salary supplements, such as seniority, etc. For this purpose, the following information is published:

No.	Category	Hours per week	Seniority
1	8-9	Full time (30.40/38.00)	10/04/1999
1	4-5	Part Time (30.40/38.00)	27/11/2017
1	4-5	Part Time (24.00/38.00)	09/02/2014
1	4-5	Part Time (24.00/38.00)	09/03/2021
1	3-4-5	Part Time (24.00/38.00)	New worker to be contracted in September 2024

However, we recommend that once the contract is formalised, a joint transitional meeting will be held between the previous successful tenderer and the new one, in order to comply with the legal regulations on subrogation of staff according to this type of tender.

The last of the workers indicated in the technical specifications does not correspond to any current worker. Although their recruitment as new staff will be required, due to the needs of the contracting authority.