

Exhibit A-2: School/Site Average Daily Participation- SNP

To be completed by the SFA
Data based on School Year (October 2023)

School/Site Name	Enrollment	Number of Approved Students			Projected Reimbursable BREAKFAST Meals <i>Average Daily Number of Meals by Category</i>			Total Site BREAKFAST ADP	Projected Reimbursable LUNCH Meals <i>Average Daily Number of Meals by Category</i>			Total Site LUNCH ADP	A la Carte Sales	Projected Reimbursable Afterschool Snacks <i>Average Daily Number of Meals by Category</i>			Total Site Afterschool Snack ADP
		Free	Reduced	Paid	Free	Reduced -	Paid		Free	Reduced	Paid			Free	Reduced	Paid	
		Fairhaven	99	58	2	39	766		35	84	885			706	33	80	
Cyd Lash	76	59	5	12	653	12	6	671	847	72	35	954	\$0.00	0	0	0	0
Gages Lake	62	44	2	16	696	19	42	757	678	31	96	805	\$0.00	0	0	0	0
Laremont	151	82	1	68	753	13	69	835	753	13	69	835	\$0.00	0	0	0	0
								0				0					0
								0				0					0
								0				0					0
								0				0					0
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								0				0					0
								0				0					0
								0				0					0
								0				0					0
								0				0					0
Total	388	243	10	135	2868	79	201	3148	2984	149	280	3413	\$0.00	0	0	0	0

[3] If other is selected detail here:

Snack	No. of Annual Serving Days
-	165
-	165
-	165
-	165
-	
-	
-	
-	
-	
-	
-	
-	
-	
-	
-	

Exhibit B-1: 21-DAY CYCLE MENU- BREAKFAST

SNP/SSO

For Grade Groups: Kindergarden - 12th Grade

	1	Item	2	Item	3	Item	4	Item	5	Item
G	1 oz.	Mini Pancakes	1 oz.	WG Toast	1 oz.	English Muffin	1 oz.	Cereal Bowl	2 oz.	Bagel
G or M/MA	1 oz.	Turkey Sausage	1 oz.	Scrambled Eggs	1 oz.	Hard Boiled Egg	1 oz.	WG Toast		
F or V	1/2 c.	Fresh Blueberries	1/2 c.	Green Peppers	1/2 c.	Diced Peaches	1/2 c.	Fresh Banana	1/2 c.	Kiwi
F or V	1/2 c.	100% Pineapple Juice	1/2 c.	Orange Slices	1/2 c.	100% Apple Juice	1/2 c.	100% Grape Juice	1/2 c.	Tomato Slices
Milk	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice
Condiment		Lite Syrup				Jam				Cream Cheese
	6	Item	7	Item	8	Item	9	Item	10	Item
G	1 oz.	Oatmeal	1 oz.	Cereal Bowl	2 oz.	WG Waffles	1 oz.	Cereal Bowl	1 oz.	English Muffin
G or M/MA	1 oz.	WG Toast	1 oz.	WG Toast			1 oz.	Animal Crackers	1 oz.	Peanut Butter
F or V	1/4 c.	Raisins	1/2 c.	Fresh Banana	1/2 c.	Pineapple Chunks	1/2 c.	Diced Pears	1/2 c.	Sliced Peaches
F or V	1/2 c.	Blueberries	1/2 c.	100% Orange Juice	1/2 c.	100% Apple Juice	1/2 c.	100% Grape Juice	1/2 c.	Apple
Milk	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice
Condiment						Lite Syrup				
	11	Item	12	Item	13	Item	14	Item	15	Item
G	2 oz.	French Toast Sticks	1 oz.	Cereal Bowl	1 oz.	WG Biscuit	1 oz.	Cereal Bowl	1 oz.	WG Toast
G or M/MA			1 oz.	WG Toast	1 oz.	Sausage Gravy	1 oz.	Hard Boiled Egg	1 oz.	Scrambled Eggs
F or V	1/2 c.	Applesauce	1/2 c.	Fresh Banana	1/2 c.	Mixed Fruit	1/2 c.	Orange Wedges	1/2 c.	Green Peppers
F or V	1/2 c.	100% Pineapple Juice	1/2 c.	100% Orange Juice	1/2 c.	100% Apple Juice	1/2 c.	100% Grape Juice	1/2 c.	Orange Slices
Milk	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice	1 c.	Milk Choice
Condiment		Lite Syrup								
	16	Item	17	Item	18	Item	19	Item	20	Item
G	1 oz.	Oatmeal	1 oz.	Cereal Bowl	2 oz.	Waffles	1 oz.	Cereal Bowl	1 oz.	Donut
G or M/MA	1 oz.	Granola Bar	1 oz.	WG Toast			1 oz.	Graham Crackers	1 oz.	Turkey Sausage
F or V	1/4 c.	Raisins	1/2 c.	Apple Slices	1/2 c.	Peaches	1/2 c.	Cinnamon Apples	1/2 c.	Pineapple
F or V	1/2 c.	100% Pineapple Juice	1/2 c.	100% Orange Juice	1/2 c.	100% Apple Juice	1/2 c.	100% Grape Juice	1/2 c.	Blackberries
Milk	1 c.	Milk Choice								
Condiment						Lite Syrup				
	21	Item	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. In most cases, the serving sizes provided on the 21-day cycle menu(s) are based on the required minimum serving sizes stated in the USDA Meal Pattern. If the serving sizes for the food items indicated on the menu(s) do not meet the required average daily calorie range and nutrient standards as stated in the USDA Meal Patterns, the contractor awarded the contract is required to adjust serving sizes and/or provide additional food items as necessary to meet the calorie range and nutrient standards without significantly altering the 21-day cycle menu(s). Prior to submitting a bid/proposal, it is the contractor's responsibility to conduct a nutritional analysis of the menu(s) based on the products/brands to be served in order to determine if serving size adjustments and/or additional food items will be necessary. The contractor's bid/proposal should take into consideration this determination.</p> <p>G= GRAIN, M/MA= MEAT/MEAT ALTERNATIVE, F=FRUIT, V=VEGETABLE</p>							
G	1 oz.	Mini Pancakes								
G or M/MA	1 oz.	Turkey Sausage								
F or V	1/2 c.	Mixed Fruit								
F or V	1/2 c.	100% Orange Juice								
Milk	1 c.	Milk Choice								
Condiment		Lite Syrup								

Exhibit B-1: 21-DAY CYCLE MENU- LUNCH

SNP/SSO

For Grade Groups: Kindergarten - 8th Grade

	Dark Green	Red Orange	Beans/Peas	Starchy	Other
	1 Item	2 Item	3 Item	4 Item	5 Item
M/MA	2 oz. Baked Chicken	2 oz. Fish Sticks	2 oz. Cheese Pizza	2 oz. Chicken Tenders	2 oz. Chicken Quesadilla
G	1 oz. Brown Rice	1 oz. eac Dinner Roll/ Breading	2 oz. WG Pizza Crust	1 oz. WG Breading	2 oz. Tortilla
F	1/2 c. Fresh Apple	1/2 c. Peaches	1/2 c. Orange Slices	1/2 c. Strawberries	1/2 c. Pineapple Chunks
V	3/4 c. 1/2 cup Carrot Sticks	3/4 c. 1/2 cup Potato Rounds	3/4 c. 1 cup Romaine	3/4 c. 1/2 cup Mashed Potatoes	3/4 c. 1/2 cup T Bean Salad
V	1/4 cup Celery Sticks	1/4 cup Baby Carrots	1/4 cup Corn	1/4 cup Cucumbers	1/4 cup Salsa
Condiment	FF Ranch	Tarter Sauce	FF Dressing	BBQ Sauce	
	6 Item	7 Item	8 Item	9 Item	10 Item
M/MA	2 oz. Meat Balls	2 oz. Chicken Nuggets	2 oz. Hamburger	2 oz. Grilled Chicken	2 oz. Grilled Cheese
G	2 oz. WG Spaghetti	1 oz. WG Breading	2 oz. Bun	1 oz. Tortilla	2 oz. Bread Slices
F	1/2 c. Mixed Berries	1/2 c. Grapes	1/2 c. Fruit Cocktail	1/2 c. Cantaloupe Wedges	1/2 c. 1/2 cup Diced Pears
V	3/4 c. 1 cup Spinach Salad	3/4 c. 1/2 cup French Fries	3/4 c. 1/2 cup Sweet Pot Fries	3/4 c. 1/2 cup Parsnips	3/4 c. 1/2 cup Baked Beans
V	1/4 cup Tomato Sauce	1/4 cup Green Beans	1/4 cup pickles	1/4 cup Green Beans	1/4 cup Butternut Squash
Condiment	FF Dressing	BBQ Sauce	Ketchup	Ceasar Dressing	
	11 Item	12 Item	13 Item	14 Item	15 Item
M/MA	2 oz. Ground Beef (Sloppy Joe)	2 oz. Beef Crumbles (Chili)	2 oz. Grilled Chicken	2 oz. Hot Ham and Cheese	2 oz. Ground Beef & Cheese
G	2 oz. Bun	1 oz. Oyster Crackers	2 oz. Bun	2 oz. Bread Slices	2 oz. Lasagna Noodles
F	1/2 c. Watermelon	1/2 c. Mixed Fruit	1/2 c. 1/2 cup Apple Slices	1/2 c. Orange Wedges	1/2 c. Applesauce
V	3/4 c. 1/2 cup Potato Salad	3/4 c. 1/4 cup Variety Beans	3/4 c. 1/2 cup Sweet Potato	3/4 c. 1/4 cup Hummus	3/4 c. 1 cup Romaine
V	1/4 cup Coleslaw	1/2 cup Carrot Coins	1/4 cup Broccoli	1/2 cup Sliced Celery	1/4 cup Tomato Sauce
Condiment			BBQ Sauce		FF Dressing
	16 Item	17 Item	18 Item	19 Item	20 Item
M/MA	2 oz. Ground Turkey & Cheese	2 oz. Teriyaki Chicken	2 oz. Pulled Pork (BBQ)	2 oz. Meatloaf	2 oz. Turkey and Cheese
G	2 oz. Ziti Noodles	1 oz. Brown Rice	2 oz. Bun	1 oz. Dinner Roll	2 oz. Pita Bread
F	1/2 c. Sliced Peaches	1/2 c. Pineapple Chunks	1/2 c. Cinnamon Apples	1/2 c. Diced Pears	1/2 c. Sliced Kiwi
V	3/4 c. 1/4 cup Tomato Sauce	3/4 c. 1/2 cup Broccoli	3/4 c. 1 cup Spinach Salad	3/4 c. 1/2 cup Baked Beans	3/4 c. 1/2 cup Sweet Potato Fries
V	1/2 cup Corn	1/4 cup Cauliflower	1/4 cup Cherry Tomatoes	1/4 cup Mashed Potatoes	1/4 cup Green Beans
Condiment			FF Dressing		Mustard
	21 Item	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. In most cases, the serving sizes provided on the 21-day cycle menu(s) are based on the required minimum serving sizes stated in the USDA Meal Pattern. If the serving sizes for the food items indicated on the menu(s) do not meet the required average daily calorie range and nutrient standards as stated in the USDA Meal Patterns, the contractor awarded the contract is required to adjust serving sizes and/or provide additional food items as necessary to meet the calorie range and nutrient standards without significantly altering the 21-day cycle menu(s). Prior to submitting a bid/proposal, it is the contractor's responsibility to conduct a nutritional analysis of the menu(s) based on the products/brands to be served in order to determine if serving size adjustments and/or additional food items will be necessary. The contractor's bid/proposal should take into consideration this determination.</p> <p>G= GRAIN, M/MA= MEAT/MEAT ALTERNATIVE, F=FRUIT, V=VEGETABLE</p>			
M/MA	2 oz. Beef & Cheese	<p>1 cup milk choice served daily</p>			
G	2 oz. Taco Shells				
F	1/2 c. Mandarin Oranges				
V	3/4 c. 3/4 cup Romaine				
V	1/8 cup Diced Tomatoes (
Condiment	1/4 cup Corn				

Exhibit B-1: 21-DAY CYCLE MENU- LUNCH

SNP/SSO

For Grade Groups: 9TH - 12TH Grade

	Dark Green	Red Orange	Beans/Peas	Starchy	Other
	1 Item	2 Item	3 Item	4 Item	5 Item
G	2 oz. Baked Chicken	2 oz. Fish Sticks	2 oz. Cheese Pizza	2 oz. Chicken Tenders	2 oz. Chicken Quesadilla
M/MA	2 oz. Brown Rice	1 oz. eac Dinner Roll/ Breading	2 oz. WG Pizza Crust	1 oz. eac Dinner Roll/ Breading	2 oz. Tortilla
F	1 c. Fresh Apple	1 c. Peaches	1 c. Orange Slices	1 c. Strawberries	1 c. Pineapple Chunks
V	1 c. 1/2 cup Carrot Sticks	1 c. 1/2 cup Potato Rounds	1 c. 1 cup Romaine	1 c. 1/2 cup Mashed Potatoes	1 c. 3/4 cup T Bean Salad
V	1/2 cup Celery Sticks	1/2 cup Baby Carrots	1/2 cup Corn	1/2 cup Cucumbers	1/4 cup Salsa
Condiment	FF Ranch	Tarter Sauce	FF Dressing	BBQ Sauce	
	6 Item	7 Item	8 Item	9 Item	10 Item
G	2 oz. Meat Balls	2 oz. Chicken Nuggets	2 oz. Hamburger	2 oz. Grilled Chicken	2 oz. Grilled Cheese
M/MA	2 oz. WG Spaghetti	1 oz. eac Dinner Roll/ Breading	2 oz. Bun	2 oz. Tortilla	2 oz. Bread Slices
F	1 c. Mixed Berries	1 c. Grapes	1 c. Fruit Cocktail	1 c. Cantaloupe Wedges	1 c. Diced Pears
V	1 c. 1.5 cup Spinach Salad	1 c. 1/2 cup French Fries	1 c. 3/4 cup Sweet Pot Fries	1 c. 1/2 cup Parsnips	1 c. 1/2 cup Baked Beans
V	1/4 cup Tomato Sauce	1/2 cup Green Beans	1/4 cup pickles	1/2 cup Green Beans	1/2 cup Butternut Squash
Condiment	FF Dressing	BBQ Sauce	Ketchup	Cesar Dressing	
	11 Item	12 Item	13 Item	14 Item	15 Item
G	2 oz. Ground Beef (Sloppy Joe)	2 oz. Beef Crumbles (Chili)	2 oz. Grilled Chicken	2 oz. Hot Ham and Cheese	2 oz. Ground Beef & Cheese
M/MA	2 oz. Bun	1 oz. eac Dinner roll/Crackers	2 oz. Bun	2 oz. Bread Slices	2 oz. Lasagna Noodles
F	1 c. Watermelon	1 c. Mixed Fruit	1 c. Apple Slices	1 c. Orange Wedges	1 c. Applesauce
V	1 c. 1/2 cup Potato Salad	1 c. 1/4 cup Variety Beans	1 c. 1/2 cup Sweet Potato	1 c. 1/2 cup Hummus	1 c. 1.5 cup Romaine
V	1/2 cup Coleslaw	3/4 cup Carrot Coins	1/2 cup Broccoli	1/2 cup Sliced Celery	1/4 cup Tomato Sauce
Condiment			BBQ Sauce		FF Dressing
	16 Item	17 Item	18 Item	19 Item	20 Item
G	2 oz. Ground Turkey & Cheese	2 oz. Teriyaki Chicken	2 oz. Pulled Pork (BBQ)	2 oz. Meatloaf	2 oz. Turkey and Cheese
M/MA	2 oz. Ziti Noodles	2 oz. Brown Rice	2 oz. Bun	2 oz. Dinner Roll	2 oz. Pita Bread
F	1 c. Sliced Peaches	1 c. Pineapple Chunks	1 c. Cinnamon Apples	1 c. Diced Pears	1 c. Sliced Kiwi
V	1 c. 1/2 cup Mashed Potatoes	1 c. 1/2 cup Broccoli	1 c. 1 cup Spinach Salad	1 c. 3/4 cup Baked Beans	1 c. 1/2 cup Sweet Potato Fries
V	1/2 cup Corn	1/2 cup Cauliflower	1/2 cup Cherry Tomatoes	1/4 cup Tomato Sauce	1/2 cup Green Beans
Condiment			FF Dressing		Mustard
	21 Item	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. In most cases, the serving sizes provided on the 21-day cycle menu(s) are based on the required minimum serving sizes stated in the USDA Meal Pattern. If the serving sizes for the food items indicated on the menu(s) do not meet the required average daily calorie range and nutrient standards as stated in the USDA Meal Patterns, the contractor awarded the contract is required to adjust serving sizes and/or provide additional food items as necessary to meet the calorie range and nutrient standards without significantly altering the 21-day cycle menu(s). Prior to submitting a bid/proposal, it is the contractor's responsibility to conduct a nutritional analysis of the menu(s) based on the products/brands to be served in order to determine if serving size adjustments and/or additional food items will be necessary. The contractor's bid/proposal should take into consideration this determination.</p> <p>G= GRAIN, M/MA= MEAT/MEAT ALTERNATIVE, F=FRUIT, V=VEGETABLE</p>			
G	2 oz. Beef & Cheese	<p>1 cup milk choice served daily</p>			
M/MA	2 oz. Taco Shells				
F	1 c. Mandarin Oranges				
V	1 c. 3/4 cup Romaine				
V	1/8 cup Diced Tomatoes				
Condiment	1/2 cup Corn				

Exhibit B-1: 21-DAY CYCLE MENU- After School Snack

SNP

For Grade Groups: Kindergarden - 12th Grade

	1	Item	2	Item	3	Item	4	Item	5	Item
G M/MA F or V Mik		1/2 c. LF Yoogurt 3/4 c. Banana	1.5 oz. Corn Muffin 3/4 c Orange Slices		1 oz. Cheese Stick 3/4 c Cucumbers		1 oz Tortilla 1 oz Ham and Cheese roll up		2 tbsp Sunbutter 3/4 c Apple Slices	
	6	Item	7	Item	8	Item	9	Item	10	Item
G M/MA F or V Mik		1 oz Hummus 3/4 c Carrots/Celery	1 oz Pretzel 3/4 c 100% Fruit Juice		1 oz Cottage Cheese 3/4 c Apricots		1 oz Tortilla Chips 3/4 c Corn and Black Bean Salsa		1 oz Crackers 1 oz Tuna Salad	
	11	Item	12	Item	13	Item	14	Item	15	Item
G M/MA F or V Mik		1 oz Bagel w/ Jam 3/4 c Watermelon	1 oz Cheese Cubes 3/4 c Grapes		1/2 c. LF Yoogurt 3/4 c. Mixed Berries		1 oz Pretzel 3/4 c 100% Fruit Juice		2 tbsp Almond Butter 3/4 c Celery Sticks	
	16	Item	17	Item	18	Item	19	Item	20	Item
G M/MA F or V Mik		1 oz Crackers 1 oz Chicken Salad	1 oz Cottage Cheese 3/4 c Cinnamon Applesauce		1 oz Hummus 3/4 c Carrots/Celery		1.5 oz. Corn Muffin 3/4 c Kiwi		1 oz Tortilla 1 oz Turkey and Cheese roll up	
	21	Item	<p>The contractor must adhere to each 21-day cycle menu for the first 21 days of meal service. In most cases, the serving sizes provided on the 21-day cycle menu(s) are based on the required minimum serving sizes stated in the USDA Meal Pattern. If the serving sizes for the food items indicated on the menu(s) do not meet the required average daily calorie range and nutrient standards as stated in the USDA Meal Patterns, the contractor awarded the contract is required to adjust serving sizes and/or provide additional food items as necessary to meet the calorie range and nutrient standards without significantly altering the 21-day cycle menu(s). Prior to submitting a bid/proposal, it is the contractor's responsibility to conduct a nutritional analysis of the menu(s) based on the products/brands to be served in order to determine if serving size adjustments and/or additional food items will be necessary. The contractor's bid/proposal should take into consideration this determination.</p> <p>G= GRAIN, M/MA= MEAT/MEAT ALTERNATIVE, F=FRUIT, V=VEGETABLE</p>							
G M/MA F or V Mik		1 oz Pretzel 3/4 c 100% Fruit Juice								



Exhibit F: FSMC Equipment List

To be completed by the SFA

****These costs are the responsibility of the Selected FSMC and are not to be billed back to the district.****

Equipment Costs by Line Item

Item	Description	Estimated Cost
1	1 Box Truck	\$ 90,000.00
2	6 cambros	\$ 2,000.00
3	50 Hotel Pans	\$ 750.00
4	2 Igloo coolers	\$ 500.00
5	1 Dolly cart	\$ 500.00
6		\$ -
7		\$ -
8		\$ -
9		\$ -
10		\$ -
1		\$ -
2		\$ -
3		\$ -
4		\$ -
5		\$ -
6		\$ -
7		\$ -
8		\$ -
9		\$ -
10		\$ -
Total Estimated Cost >		\$ 93,750.00

1. Use actual rates for the SFA.

2. Do not include hourly rates for SFA assigned employees. Only include hourly rates for employees that the FSMC will be required to employ.

3. Annual work days to include all meal service days for regular school year, summer programs, meal preparation days, closing days