

Marine Cook RFQ 19KU2021Q0003 – Site Visit Questions

Questions	Answers
<p>Food Preparation: our understanding is that within the present in-house Marine community, there's varied "taste buds", and hence please appreciate, essential to have at best a specimen informal copy (for any one month is just fine) of the Menu, to determine the appropriate cooking flair of the Chef to be deployed. This is a crucial factor of the contract SOW itself, for both, preparation of variety cuisine as well as in compliance with military standard nutrition (health safety)</p>	<p>The MSG Detachment Cook is the culinary lead of the program and is responsible for the development of menus. The menu should incorporate local/regional cuisine, American and international dishes. Taking into consideration that the MSGR patrons are a diverse group: Americans who have traveled extensively and been exposed to many cultures as well as those who prefer their own regional cuisines in the U.S.; and individuals who have dietary restrictions for health, cultural or religious reasons.</p>
<p>Procurement: as you are aware, the road traffic is both notorious and faces regular blocks, we need better clarity how this is being carried out currently, especially the overall turnaround time taken, in view of the 40Hrs man-hour limit (IMP NOTE: from a professional stand point, this task is an essential mandate of the Chef to buy/have the right produce, as well as in this case, the Contractor needs to comply with work-timing as per SOW too, We need clarity, so as not to default in the event of an award</p>	<p>Food is purchased separately by MSG Mess Non-Commissioned Officer (NCO) (after approval of 30-day menu) and <u>maybe</u> required to accompany the Mess NCO on local food purchasing trips.</p> <p>Please refer to Continuation to SF-1449 paragraph 2.0 "Management and Supervision"</p>
<p>Outdoor Grill: it is our observation that the cane furniture & cushions, glass-top-table and grill equipment, etc are exposed wholly to the environment, and very likely contaminants not seen by naked eye, we suggest soft tarpaulin be tailored for each and every outdoor fixture. That said, in the event of an award, would USG allocate/permit a one-time budget for the same</p>	<p>The subject is not part of the required services listed in this RFQ. If requested by the Government in the future, this will be done thru a separate new procurement mechanism.</p>
<p>Dining/Kitchen Area: would the Marine community allow/permit a change of premises layout, say every quarterly, to as best accord them have 'at-homely' effect. And secondly, during special occasions of the likes of, super-bowl, Christmas, thanksgiving, birthdays and/or other personal milestones, we prepare special cuisine and arrange specific decoration. How will such tasks be budgeted?</p>	<p>The subject is not part of the required services listed in this RFQ</p>
<p>Subcontractor Personnel: nationality eligible staff will be deployed during whole term of Contract. Note: while as prime Alpha shall undertake Contract Administration & Project Management</p>	<p>Please refer to Continuation to SF-1449 paragraph 4.0 "Personnel"</p>

Closing Date Extension: shall highly appreciate 01/One week

Amendment 0002 is released to extend the quote submittal deadline to **February 22, 2021 @ 10:00am** Kuwait local time