

MSH Kitchen Tender Report

19.04.2024

Parish Vision Compliance:

Priorities: Provide a high standard of services and facilities.

1.0 Recommendation

- 1.1 To review the Moredon Sporting Hub kitchen specification as itemised within the appendix.
- 1.2 To approve Contractor A as the preferred bidder for the MSH kitchen project.
- 1.3 To approve 'Quotation A' within the Tender Evaluation at a total cost of £34,355.27.
- 1.4 To approve the purchase of ancillary items (see appendix) up to the value of £10k, as to ensure the site can cater for service demand post opening.
- 1.5 That all costs are attributed to the sum provision that has already been allocated within the Moredon PWLB application.

2.0 Introduction

- 2.1 To cater for food and drink within the venue, the MSH kitchen and servery must be fitted out with adequate catering facilities and appliances.
- 2.2 The report is compiled to provide Members with a proposed kitchen specification, technical information and present the outcome of a Tender Evaluation process, that invited companies to bid for the project delivery.
- 2.3 Café Area:



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3.0 Detail

- 3.1 MSH is a brand-new multi-sport facility set to open late Spring 2024.
- 3.2 Whilst the construction of the building has been completed by SBC. The internal fittings and fixtures are the responsibility of CSNPC as the site operator.
- 3.3 Part of this internal 'fit out' is the design and installation of a commercial kitchen and servery area that can cater for a diverse No' of customers.
- 3.4 The site is expected to have an annual footfall in the 10's of thousands.
- 3.5 Secondary spend in the café is a critical component to the expected income and sustainability of the site on going.
- 3.6 Installation of a suitable, sufficient & robust catering facility is critical from the outset.
- 3.7 In early 2024 Officers began working with kitchen design teams to scope out the brief as to what catering items were needed.
- 3.8 There are many nuances when designing a functional kitchen and servery, especially around mechanical and electrical services, which is made challenging when the build is being completed by a third party.
- 3.9 Officers had estimated a project cost of around £25k. However, initial indicative figures were returning at almost double that.
- 3.10 Checktrade Indication:

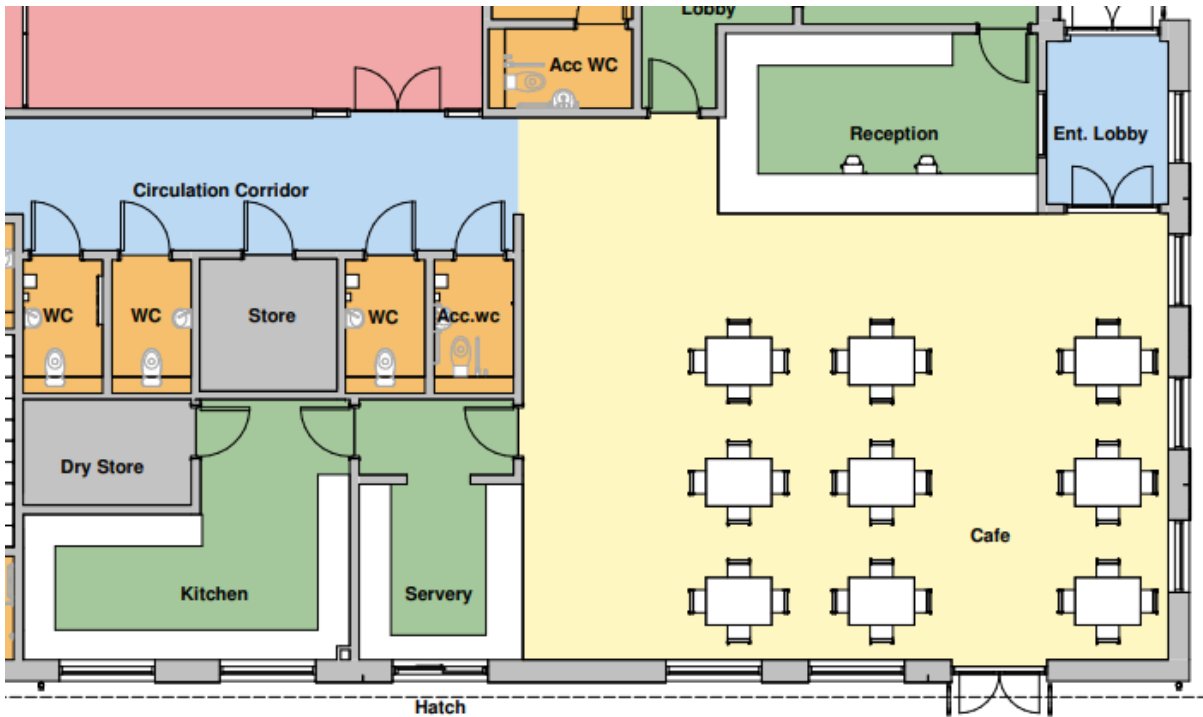
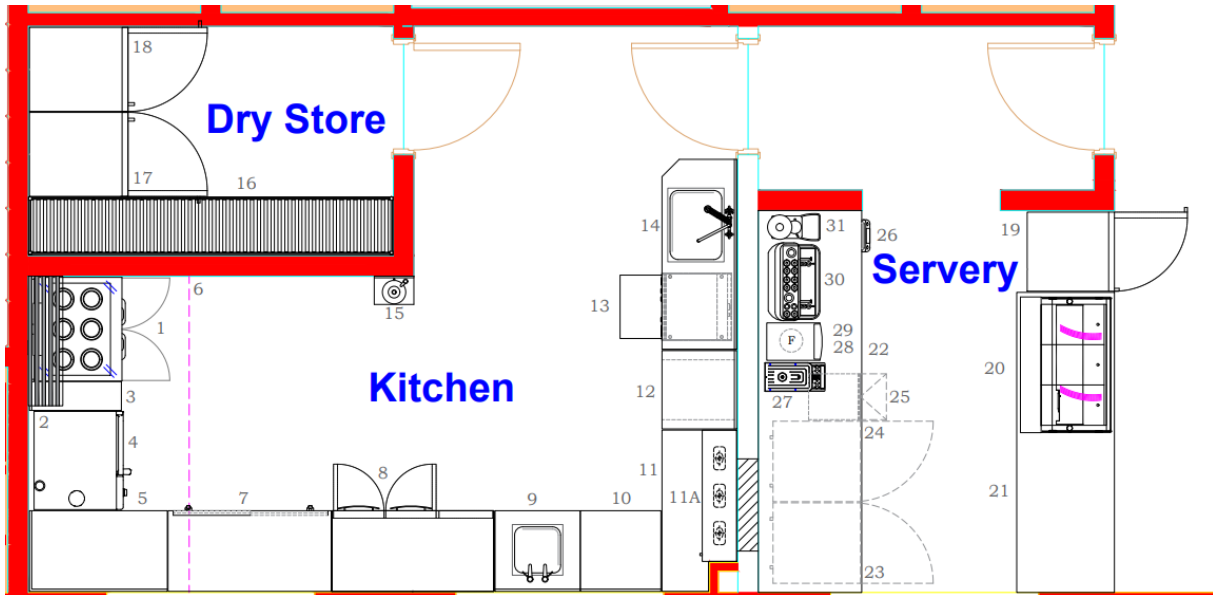
Cost provided item	Unit	Cost - Low	Cost - High
Cost to build a commercial kitchen	Small	£11,000	£75,000
Cost to build a commercial kitchen	Large	£190,000	£400,000
Cost to build a commercial kitchen	Per square foot	£190	£250

- 3.11 Officers compiled a list of essential and non-essential items (please see appendix).
- 3.12 The essential elements of that list were used to conduct a procurement exercise. This is where CSNPC invite interested parties to bid for the work.
- 3.13 On the 9th of Feb 2024 the MSH Kitchen Tender was published on the Contracts Finder website.
- 3.14 Closing date for the Tender was 11th March 2024.
- 3.15 CSNPC received 6 completed returns.

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4.0 Drawings and Floor Plan



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5.0 Evaluation

- 5.1 Each Contractor had to complete the RFQ document & Pricing Schedule to be considered.
- 5.2 The evaluation scoring was based on 80% Price and 20% Quality (please refer to section 11.2 within the RFQ).
- 5.3 From the 6 returns, 5 were fully completed and assessed.
 - 5.3.1 - 1 return was incomplete (Contractor F) and did not progress.
- 5.4 The RFQ Evaluation document compares the scoring of all 5 returns side by side.
- 5.5 Based on this scoring method, contractor A scored the best.
- 5.6 To conduct some due diligence Mr A Briggs contacted Contractor A to clarify several technical matters as to ensure the specification was sufficient.
Response as follows:

- 1) Item 2.1 - Can you please confirm the Size / Capacity of the Pizza oven. *This has the capacity to fit 2 x 12 " or 4 x 9 " pizza's (electrical capacity required - 13 amps)*
- 2) Item 2.2 - Can you please confirm the make & model. *Lincat - PHER01_SPH Phoenix Electric Free-Standing Induction Oven (electrical capacity 17.1 kW fuse)*
- 3) Item 2.3 - Can you please advise whether the counter surface has a backsplash. *The hot cupboard with counter surface does not have a backsplash, however, all steel tables do have this feature.*
- 4) Item 2.5 - Can you please confirm the size of the sink and whether it is free standing or inset to a counter surface. *The sink is a wall mounted, hand wash sink with a single 14" x 10" bowl and a convenient 8" high back splash.*
- 5) Item 2.6 - Can you please confirm model and capacity *Easy-InstaWash IW50 Commercial Dishwasher with Drain Pump 500mm basket (electrical capacity required -13 amps)*
- 6) Item 2.9 - Can you please confirm this is an industrial extraction system. Suitable / sufficient for a commercial kitchen. *Yes I can confirm this.*
- 7) Item 3.1 - Can you please confirm the make & model. *King- Black Series Chilled Display Cabinet Black 68 Litre EG211 (electrical capacity 13 amps)*
- 8) Item 3.2 - Can you please confirm the make & model. *Niceice- Nice Ice N25 (electrical capacity 13 amps)*
- 9) Item 3.3 - Can you please confirm the capacity. *Best Frost- ICD13 Ice Cream Display Freezer - 7 x 5 Litre Napoli Tub capacity (electrical capacity 13 amps)*
- 10) Item 3.4 - Can you please confirm the model. *Bravilor Auto Fill Instant Drinks Machine Bolero Turbo 403*
- 11) Item 3.5 - Can you please confirm the model. *Easy- EB10 Auto fill Hot Water Boiler 10 Litre*
- 12) Item 3.9 - Can you please confirm make and model. *King- L7150R.HD 2 Door Stainless Steel Refrigerated Prep Counter*

- 5.7 Furthermore, during the evaluation process Officers reviewed operational efficiencies of the site. Bearing in mind the amount of work required to set up and hit the ground running. From this review, Officers propose the barrister coffee machine is removed from the initial opening spec in replace of a second Bean to Cup coffee machine. The reasons for this:
 - 5.7.1 Barrister coffee machines require a greater amount of training.
 - 5.7.2 The production of coffee using this method is slower.
- 5.8 Whilst the need for good coffee is important, the establishment of the site by being quick and efficient takes precedent. It would be advisable that once established the Council can review the need for a barrister style machine.
- 5.9 There should be little to no cost difference for the item swap.