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Bord Oideachais agus Oiliúna
an Chabháin agus Mhuineacháin
*Cavan and Monaghan
Education and Training Board*

CFT 8313134

**The Provision of Concession Catering
Services to Virginia College, Virginia, Co.
Cavan, which falls under the auspices of
Cavan and Monaghan Education and
Training Board**

Query Response Sheet No. 1

26th June 2026

QUERY REPONSES

This query response sheet contains responses to queries received up to 12:00 hours on 26th June 2026.

Query No.	Query/Response	Date/ Time Query Received
1.	Question: Could you please provide details of the existing catering facilities available on site, including the kitchen layout and any catering equipment currently installed (e.g. combi ovens, convection ovens, microwaves, refrigeration, freezer capacity, preparation areas, serving counters, and handwashing facilities)? Response: Tenderers are required to attend a mandatory site visit to inspect the existing kitchenette/canteen layout and facilities.	26/06/2026 10:46
2.	Question: Will the successful contractor have exclusive use of the catering facilities during the contract period? Response: The contractor will have its own dedicated access to the kitchen area. That said, it's not exclusive to the whole space—the school can still use the canteen area for other activities.	
3.	Question: Would the Contracting Authority consider a service model whereby frozen meals are delivered to the site and regenerated/heated on site prior to service, alongside the preparation of other fresh food items? Response: Food must be cooked and prepared on-site.	

4.	Question: If additional catering equipment is required to deliver the service, would the successful contractor be permitted to install this, subject to approval and compliance with all relevant health and safety requirements? Response: The contractor must install any necessary equipment (subject to approval). All equipment, upgrades, and fit-out are the responsibility and cost of the contractor. Works must be approved by the Contracting Authority and comply with health, safety, and statutory requirements	
5.	Question: Is there adequate storage space available for dry goods, chilled products, frozen products, and catering consumables? Response: Tenderers are required to attend a mandatory site visit to inspect the existing kitchenette/canteen layout and facilities. The contractor must review existing storage and upgrade as necessary.	
6.	Question: Could you confirm the anticipated daily service schedule, including breakfast (if applicable), morning break, lunch periods, and any after-school catering requirements? Response: Breakfast: 7:45am – 8:45am Morning break: 11:00am – 11:15am (light snacks) Lunch: 1:15pm – 1:55pm (no lunch on Wednesdays) Service runs 4.5 days per week, 33 weeks per year.	

7.	Question: Could you advise on the approximate number of students, staff, and visitors expected to use the catering service on a typical day? Response: The approximate current school population is 810 students and 70 staff. These figures are indicative only. Question: Has the school previously operated under a concession catering contract? If so, are there any operational requirements, preferences, or lessons learned that prospective tenderers should be aware of? Response: Yes, the school currently operate under a concession catering contract. Question: Is historical information available regarding average daily meal volumes or canteen sales to assist tenderers in preparing an accurate proposal? Response: Financial information will be provided on the site visit.	
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