Question Responses 06/24/2022

Q1. Tour Question: Who is the current food provider for the University?
   a. US Foods

Q2. Tour Question: What is hubbed/homed in the building [Kent State Student Center]?
   a. Meeting and Event Spaces, various departments, student clubs, FlashCard Office, Student banking, post office, food, LGBTQ+ Center, and the campus bookstore

Q3. Tour Question: How many students live on campus?
   a. We have approximately 5800 beds

Q4. Tour Question: Do you have the daily traffic of the building?
   a. Approximately 8,000 - 10,000 students, guests, and visitors travel through the building daily during the academic year: August – May.

Q5. Tour Question: What is the square footage of the space?
   Both seating area and kitchen/front cashiering/food service.
   a. The seating area/front cashiering area is approximately 11,533 sq. ft. The kitchen area is approximately 1100 sq. ft. (rough/step-off).

Q6. Tour Question: Is the seating space included to the food service vendor?
   a. No. The seating area/space is active for all students and is not exclusive to the vendor. It is a space for events, studying, meetings and all sorts of work, live, play. However, as the space will be updated with simple modifications and “sprucing” for Fall semester, student gatherings, and the 50th anniversary of the Rathskeller.

Q7. Tour Question: What were the hours of the last vendor and are these solid?
   a. The previous vendor had kitchen hours 11am – 9pm hours daily, but these are not set. Kent State University will work with any new vendor.

Q8. Tour Question: What is the concept the University envisions or wants for the space?
   a. The University will utilize this space for student events and programs. The location will also be available as a hangout space for students during building hours. The University desires a robust food concept to complement, collaborate and add value to these efforts. The concept should appeal to college aged students, faculty and staff.

Q9. Tour Question: What is the university’s capital expenditure expectation for the space?
   a. The University is open to negotiating capital expenditure plans for the space with potential partners.
Q10. Tour Question: What is the stance on modifications to the space? Any renovation to bring in vendors?
   b. No current renovations are scheduled. The University is open to negotiating modifications of the space with potential partners.

Q11. Tour Question: Is there a freezer?
   a. Reach-in on site; larger shared freezer on dock on main floor/level

Q12. Tour Question: If we have our own food provider, may we use them or do we need to use Kent’s?
   a. You may use your own food provider; the university contract does not extend to other vendors.

Q13. Tour Question: Is there an alcohol license or are we permitted to sell alcohol?
   a. The University holds a liquor license for the building. Culinary Services is open to exploring options for alcohol sales to collaborate for special events if/as permitted by the license.

Q14. Tour Question: What POS do you use? And must we use them?
   a. We use MICROS. And it is preferred the vendor use it for financial tracking purposes.

Q15. Tour Question: Can I get a copy of financials of the current main floor franchises/vendors and the former Rathskeller vendor? Any other metrics?
   a. Please send your request to the Office of the General Counsel: contracts@kent.edu

Q16. Tour Question: Is the vendor responsible for filling and staffing the space?
   a. Yes, the vendor should staff their business.

Q17. Tour Question: Should the vendor have an independent food license outside Kent State’s?
   a. Yes, the vendor should have an independent food license.

Q18. Tour Question: Is Kent seeking commission-based, royalties, etc. or are they open?
   a. Commission-based, but open to negotiations

Q19. Tour Question: What are the terms of commitment?
   a. Contract term shall be for one (1) year beginning Fall 2022. After the initial one (1) year term, Kent State University reserves the right to renew the contract resulting from this RFP for four (4) additional one (1) year periods, for a five (5) year maximum contract duration.
Culinary services intends for the successful respondent to begin operations during the Fall semester of 2022 and continue through the completion of summer orientation programming in 2023. Exact dates of starting and ending operations are open to negotiation and university calendar adjustments.

Q20. Tour Question: Early July, bids are due and students return in August, what is your target launch date?
   a. Fall Semester is target, with soft open well before October 1, 2022 for Homecoming festivities

Q21. Tour Question: On the main level of the Hub, I noticed “Coming Soon”. What is going in that space?
   a. A Grill in one and a community-rotationally used space in the other. Both concepts are in the theoretical process.

Q22. Tour Question: Is there any other locations on campus coming up for RFP?
   a. No, not currently or on upcoming notices as of June 2022.

Q23. Tour Question: Will there be other catering opportunities?
   a. The University policies on catering are available at www.kent.edu/dining. Alongside this policy, Culinary Services works to support campus and local partners whenever possible.

Q24. Email Question: I would like to know what type of operation you are looking for?
   a. The University will utilize this space for student events and programs. The location will also be available as a hangout space for students during building hours. The University desires a robust food concept to complement, collaborate and add value to these efforts. The concept should appeal to college aged students, faculty and staff.

An image of the Rathskeller layout has been provided. The RFP space is for the kitchen (storage, cooler) and cashiering only. The food service area is for student-use and is not exclusive seating to the dining vendor.