

Demonstration Requirements

(This section will only apply to the top three shortlisted tenderers)

V2C25039 – PROVISION OF CATERING SERVICING

1 Food Presentation and Tasting

Suppliers will be asked to present:

- Two innovative dishes using seasonal, locally sourced ingredients
- A brief explanation of the inspiration behind each dish – highlighting how it reflects innovation (eg. Sustainability)
- These dishes will be tested by the evaluation team
- Dishes must be prepared in advance, and suppliers will be given the opportunity to plate and present dishes to the panel.

2 Ingredient Sourcing Map

Suppliers will be requested to show a digital or visual map showing:

- Where ingredients are sourced from
- Supplier relationships with local producers
- Any certifications (eg. Red Tractor)

3 Sustainability and Innovation Pitch

Suppliers will be requested to do a 10-15 minute presentation covering:

- How their catering model supports local economies and reduces their carbon footprint
- Use of innovative cooking methods, waste reduction strategies, etc
- Any unique service features

4 Sample Menus

Suppliers will be requested to:

- Provide a week's worth of sample menus tailored to V2C's requirements
- Discuss how dishes use local produce and explain how menus will change with seasons
- Fairtrade/Rainforest Alliance and other 'ethical' products should be included – coffee, tea, chocolate, fruit and ethical water where deemed appropriate and not adverse to quality.

5 Scoring Criteria for Demo

Below is a table providing information on how the demonstration will be scored. The maximum score for each point will be 10.

Criteria	Description	Maximum Score
Use of locally sourced produce	Clear evidence of sourcing from local farms, fisheries, dairies etc	10
Seasonality and menu adaptability	Menus reflect seasonal availability and adaptability to local supply changes	10
Innovation in food offering	Creativity in dish design, presentation and use of ingredients	10
Sustainability practices	Waste reduction, carbon footprint awareness etc	10
Supplier relationships	Depth of engagement with local producers	10
Quality and taste of food	Assessed during tasting session	10
Presentation and communication	Clarity, professionalism and engagement during the demo and pitch	10