

**LunchTime**  
CAFETERIA DATA MANAGEMENT



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#### Comments...

LunchTime Software has put together what I consider to be the finest P.O.S. system that I have seen in my 20 years in the School Food Service business. This new P.O.S. system is very user friendly. It has streamlined reports, eliminated slow lines at the registers and enabled us to monitor our student's accounts within seconds. The technical support that LunchTime provides

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PAYMENT  
DEMO](#)

#### Links

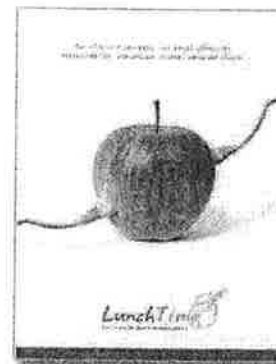
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## School Lunch Software

Welcome to the Ultimate [School Lunch Software](#) website. Our software can save many hours of data collection and compilation, maximize your meal reimbursement dollars, minimize the time spent of managing student account information, plus:

- Lower your hardware investment
- Federal and State Reimbursement tracking reports
- Automatic import of existing Student Information
- Allow parents to view all purchases and fund accounts online in real-time
- Improve lunch line efficiency
- Allergy notification and food item restriction for each student

#### LunchTime Information Kit



## Contact Information

To receive a free no obligation evaluation and price quote, please visit the [Contact](#) page, send an email to [info@lunchtimesoftware.com](mailto:info@lunchtimesoftware.com), or give us a call at **1-800-963-0780**.

## 2010 4th Quarter Update Now Available

November 30, 2010 -- The 4th quarter 2010 release of LunchTime is now available for download to all current customers. New functionality enhancements are available in all modules.

## PA Business Central Recognizes LunchTime Software Ownership Group

November 7, 2008 -- PA Business Central recognizes Steve Ramsey and Chris Keller of LunchTime Software in their "Foremost Under 40" feature honoring area business people under the age of 40 making a difference in the community. [Read Article](#).

## Making Sure Children Get A Nutritious Lunch at School

The Wall Street Journal, January 17, 2008 - [Read Article](#).

## identiMetrics' Finger Scanning ID Platform Selected By Focal Tech's School Lunch Software System, LunchTime®.

Malvern, PA - December 1, 2006 - identiMetrics, a recognized leader in the development and marketing of biometric finger scanning identification solutions, has been selected by Focal Tech to incorporate their proprietary software, identiFiT, into

Focal Tech's School Lunch Software System, LunchTime®.

Focal Tech, Inc., School Lunch Software experts, headquartered in State College, PA, has been a leading provider of IT and e-Business software solutions since 2001. Their LunchTime® School Lunch Software System is marketed successfully in schools nationwide. LunchTime® allows for an automatic import of existing student information, is used for Federal and State Reimbursement Tracking reports, allows parents to view all purchases and fund accounts online in real time, and improves lunch line efficiency.

Harry Arseniu, Director of Sales and Marketing for Focal Tech comments, "We were looking for a way to incorporate finger scanning biometrics into our cafeteria point-of-sale package. identiMetrics gave us the best biometric fit with their easy to use product, identiFIT. We look forward to moving ahead as a successful team in this dynamic marketplace."

"We're equally delighted to have a working relationship with a fine company like Focal Tech," adds Jay Fry, identiMetrics' CEO. "And since identiFi is a biometric finger scanning platform, schools using finger scanning with LunchTime can then use finger scanning for identification anywhere in their school, such as the library and for attendance, since the students are only enrolled once," he finishes.

**identiMetrics, Inc.**, an identity management company, is a leader in the development and marketing of biometric finger scanning identification solutions. identiMetrics' proprietary software, identiFIT, is a biometric finger scanning ID platform that provides a cost-effective and accurate replacement for swipe-card readers, barcode readers, and PIN pads, allowing any organization to rapidly integrate and easily deploy biometrics. identiFIT eliminates the problems and costs created by cards and PINs and quickly integrates with host applications providing indisputable proof of identification. identiMetrics is primarily focused on the unique needs of consumer markets including education, retail POS, healthcare and hospitality. For more information, visit [www.identimetrics.net](http://www.identimetrics.net).

## **Software To Provide More Funding For School Districts Through Integrated Free and Reduced Approval System**

State College, PA - October 4, 2006 - Focal Tech, Inc. is introducing a free and reduced software module to help schools process free and reduced applications for the national school lunch program. The national school lunch program is a Federal program designed to help public schools and nonprofit private schools. This program provides nutritionally balanced meals either at low cost or free to qualified children each school day. This new module is a part of the LunchTime® School Lunch Software System application suite.

The software provides schools the ability to process applications quickly and easily, which helps increase their Federal funding. Processing free and reduced applications is a time consuming task for schools, most of them under a deadline within the first few months of the school year. Using this new software helps speed up processing by auto importing data from existing state and Federal sources which saves time by not having to retype information. Many calculations are involved to process free and reduced applications and this software calculates household income, eligibility, and status automatically. School districts that miss qualified students lose Federal funding, as well as not providing benefits to students who might require free and reduced meals. Keeping track of applications and household income can be a challenging task for schools. This new software also integrates data real time within the LunchTime® School Lunch Software point of sale system. The real time data integration means no more imports and exports are required between the free and reduced system and the point of sale system.

According to Steve Ramsey, "School districts can fall behind in processing free and reduced applications because of the large amount paperwork involved in processing applications. Using a software product that helps reduce the workload, more students who are eligible get qualified faster. This helps schools increase Federal funding for the program. More students get qualified and the school district gets more federal and state reimbursement dollars. It's a win/win situation for all involved."

## **LunchTime School Lunch Software Announces A**

## **Free Preview Of Its Online Parental Access and Account Funding Modules**

State College, PA - May 30, 2006 - Focal Tech is pleased to announce the availability of a free preview of the 2006-2007 version of the LunchTime School Lunch Software Online Parental Access and Account Funding modules via it's website at [www.lunchtimesoftware.com](http://www.lunchtimesoftware.com). By making the parental access modules available for a free preview, school administrators, business managers, food service managers, and parents will be able to see first hand how easy the software is to use. The software allows schools to reduce overhead by not having to chase down bad checks and provides parents with the peace of mind that their child's lunch money will be placed in the proper place.

The LunchTime Online parental access and account funding modules are unique in that school districts have the ability to manage and host this application internally within their school district. A new feature for the 2006-2007 school year is the ability to use the web modules as a hosted service supported by Focal Tech. Another unique feature of the LunchTime online modules are that the school district is not charged a per transaction fee by the Software. The only transaction fees that charged are the fees levied by the credit card merchant.

According to Steve Ramsey, "We found that smaller schools did not have the IT infrastructure in place to support our online application. Since these modules are a valuable part of our school lunch software package, we implemented a hosted service that provides school districts of all sizes an affordable way to provide parents with the online service. There are really no drawbacks to using our hosted service as opposed to hosting it internally because all of the data integration happens automatically. The nice thing about our hosted solution is that we host all of our websites at our State College facility. We do not use a third party hosting service. Everything is installed and supported from State College. We are excited about being able to offer a hosted service."

## **New Software Provides Parents A Way To Monitor And Pay For What Their Children Are Eating For Lunch At School Over The Internet**

State College, PA - April 18, 2006 - With nutrition being important for children doing well in school, as well as good health, parents may now view what their children are purchasing for lunch at school. With children not having the best eating habits, this new software allows parents to check what a la carte items their children are buying for lunch in addition to or in place of a standard lunch, allowing them to see items that may not be healthy or if their child is eating the same thing everyday. LunchTime Software also allows parents to fund their child's lunch account online with a secure transaction so the money ends up where it belongs and not spent on other things. LunchTime Software is a complete full featured school lunch software system allowing schools to process transactions with touch screen point of sale terminals, complete data integration with existing student information systems, production of federal/state reimbursement reports and online modules to allow parents to monitor and fund their child's school cafeteria account. Here is what some parents are saying about LunchTime Online:

"Just wanted to comment on how convenient the new online lunch payment system is. I used it today to deposit money into the accounts for my two sons and it was so easy - I like it a lot better than trying to remember to send in the lunch envelope each week." - Sherry

"This has to be the best idea! Making sure my children had lunch money in their accounts was a constant hassle, not to mention wondering if the check even made it to school! Now I will be able monitor their accounts weekly and add money when needed. I also like being able to view whether they are eating lunch and/or extra servings. Whoever thought of this idea deserves a pat on the back for a job well done! :) Thanks again for making life just a bit easier for me!" - Tonya

"I think this is a great new program. I have used it weekly since I have been signed up. I just made my first deposit through the new system and it was very simple and convenient. Sometimes I forget to prepare lunch envelopes on Sunday nights and I remember on Monday when I am at work. This makes it easy for me to log on and

deposit money whenever I think about it and from wherever I happen to be at the time. I also like that I can see if my children are eating breakfast and lunch. I have been encouraging other parents to use this program. Again, I think it's a great program and will continue to use it in the future." - Tracy

According to Steve Ramsey, "The goal of developing our online software was to have the best parental interface possible in order to provide parents an easy way to monitor their children's eating habits and pay for their meals. My daughter will be starting school in a few years and the thought of sending her to school with cash or a check scares me. Our online system was developed to give parents one less thing to worry about."

All Material ©2005-2012 All Rights Reserved LunchTime School Lunch Software.

## Greg Maynard

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**From:** Kelly Orton  
**Sent:** Friday, October 12, 2012 7:55 AM  
**To:** Greg Maynard  
**Subject:** FW: NutriKids

Hi Greg,

Here is one of the CNP Software companies that we need to consider. I must first help Tony complete the Food Distributor bid request before I can turn my time to the Software bidding. I hope to get with you later today.

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

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**From:** Pete Belknap [[peteb@nutrikids.com](mailto:peteb@nutrikids.com)]  
**Sent:** Thursday, October 11, 2012 4:41 PM  
**To:** Kelly Orton  
**Subject:** NutriKids

Hello Kelly,

I hope all is well and that the dust from the start of school has settled. Seems hard to believe that Fall is here, but it is. I recall that you wanted to start your POS process now so I am getting in touch with you to see about a conference call to start the planning. How does your schedule look in the next couple of weeks?

Thanks, Kelly.

Regards,

**Preston "Pete" Belknap**  
**Account Manager, West Coast Region, NUTRIKIDS**  
Heartland School Solutions  
A Division of Heartland Payment Systems  
**OFFICE:** 1.800.724.9853 ext. 3051  
**CELL:** 585.703.6099  
**FAX:** 585.785.2351  
**EMAIL:** [preston.belknap@e-hps.com](mailto:preston.belknap@e-hps.com)  
**WEB:** [www.nutrikids.com](http://www.nutrikids.com)



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[www.nutrikids.com](http://www.nutrikids.com)

## NUTRIKIDS Back Office Management Solutions

### Presto! Simplicity. Automation. Control.



Is it magic? No, it's NUTRIKIDS Back Office Management software solutions! Complete the most complex parts of your job: menu planning, controlling costs and inventory management. Using NUTRIKIDS ensures that your program is compliant with the latest USDA Guidelines and that you will benefit from the experience of over 8,000 other school districts. We take that responsibility very seriously.

At NUTRIKIDS, we care as much about good nutrition in your district as you do and no company is more committed to your success!

Click on the tabs below to learn more:

#### Menu Management Suite



NUTRIKIDS flagship Menu Management Suite gives you easy, efficient control over menu planning and everything else that goes with it. Our Menu Management Suite is the most robust solution your district will find on the market today. Most importantly, our Menu Planning and Nutritional Analysis software is USDA-approved for use in implementing NSMP and in conducting nutrient analyses that meet SMI requirements.

Make the power of Integration work for you. Adding on to your Menu Planning and Nutritional Analysis software is simple. All of our Menu Management products talk to each other. Check out NUTRIKIDS Production Record Module and take the guesswork out of how much food to prepare. The NUTRIKIDS Costing module helps you keep an eye on your bottom line. Order these modules and start saving time and money now.

**Learn More...**

#### Inventory Management Suite



Combining the features you need with the ease-of-use you've come to expect, NUTRIKIDS makes inventory management easier than ever before. The companion to our Menu Management Suite, NUTRIKIDS Inventory Management Suite gives you similar control over all your inventory procedures, including tracking inventory receipts, withdrawals, transfers, and physical inventory counts as well as purchasing, bidding and warehousing. When you use the Inventory Suite in conjunction with Menu Planning and Nutritional



[www.nutrikids.com](http://www.nutrikids.com)

## NUTRIKIDS Point of Sale Solutions

### Speed. Efficiency. Accountability



This is what it's all about – serving children. Literally! Serving them the nutritious meals you prepare and giving them time to enjoy them. That's why we developed the NUTRIKIDS Point of Sale (POS) system: to give districts of any size an easy to use, simple to learn, cost-effective touch screen POS solution. It benefits everyone: administrators, staff, parents, and especially students.

Click on the tabs below to learn more:

#### Point of Sale



The NUTRIKIDS name is synonymous with easy to use software and our POS system is no different! It will provide you with all the speed, efficiency and information handling power needed for real accountability. Our POS system is designed to bring user-friendly functionality and benefit to each district. Add on our Free & Reduced processing module to round out this full function POS solution.

[Learn More...](#)



#### Hardware Options

We're not just software...we're solutions. Let us help configure your POS system from start to finish! NUTRIKIDS knows what it takes to make a POS package complete. From a broad range of student ID devices to All-in-One Touch Screen solutions all of our hardware options are designed to stand up to the demanding environment of the school cafeteria.

[Learn More...](#)

#### Integration Options

NUTRIKIDS has partnered with you and in the spirit of teamwork is offering a number of integration options to further increase the value of your investment. These vendors bring extended capabilities to the table with features including the interoperability of SIF, the ease of rapid application scanning, and improved communication through parent notification.



[www.nutrikids.com](http://www.nutrikids.com)

## Online Solutions

### MyNutrikids.com



MyNutrikids.com® is a secure, family friendly system for online prepayments and nutrition education that integrates with your NUTRIKIDS software. The MyKids service lets parents make prepayments to their children's school meal accounts and track item purchases. MyNutrition and MyTray help families and educators in your school community learn more about good nutrition.



Click on the tabs below to learn more:

#### MyKids

#### MyKids | Online Prepayments

MyKids gives parents a fast, easy, secure way to add money to their children's school meal accounts (using a credit, debit card or a PayPal account), check their children's current school meal account balances, and monitor what items their children have been purchasing at school.

More Info: [Printable Brochure \(PDF\)](#) 

[Click Image to Enlarge](#)





## MyTray

### MyTray | Interactive Menus

MyTray helps food service departments promote and communicate menu plans to the school community. It also allows families to plan school meals online using the school's actual menu items. Transform your cafeteria into an entertaining, hands-on nutrition education classroom that empowers children to make healthier eating choices.

**More Info: Printable Brochure (PDF)** 

**Click Image to Enlarge**



## System Requirements

### Module Requirements

#### **MyKids**

Requires NUTRIKIDS Point of Sale System

#### **MyTray**

Requires NUTRIKIDS Menu Planning & Nutritional Analysis

Requires NUTRIKIDS Point of Sale System

Requires MyKids Online Prepayment Service

#### **MyNutrition**

Requires no additional software

Provo -

"Point of Sale" SW - records, Payment, Cash Rec'd, Price + Revised SW  
Process

PCS - "Lunch Accounting SW" Receiving Input, Scanning +  
Processing maint.  
Payments  
12 C.R.

BusinessPlus Steering Committee  
10/1/12

Send old file.  
by Mar 13  
Apr 2012  
imp budget 14

NutraKids  
Analysis  
Inventory

Follow Up

- **Timecards Online** - We have sent a request to Sungard for a demonstration and are waiting on word from them.
- **Active Directory authentication** - after talking with several individuals it has been determined that all active non-student employees will receive an active directory account, but not an email address. Email addresses will still need to be requested by supervisors.
- **Workers Comp (Lynn)**
- **W2's Online (Lynn)**
- **Requisitions Online**
  - CTE. We still need to get with them to coordinate a solution - virtual meeting
  - Training. Greg needs to make sure he coordinates with Malynda on training. ✓

M1383-LS

Filter by Lynn

Del & BO  
User friendly  
response time

Other Items for Discussion

- **November Meeting** - No meeting

PCS - N.Y. - need on line edited  
Horizon SW ?  
NutraKids - Provo

What do you want the software  
to do  
what type of report:

Min Requirement

online

IFB

## Greg Maynard

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**From:** Kelly Orton  
**Sent:** Monday, October 15, 2012 9:55 AM  
**To:** Greg Maynard  
**Subject:** FW: Smooth start?

Software Vendor to include.

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

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**From:** Amy Lynch [Amy.Lynch@primeroedge.com]  
**Sent:** Tuesday, September 11, 2012 9:11 AM  
**To:** Kelly Orton  
**Subject:** Smooth start?

Hi Kelly,

I figured you would be swamped the first few weeks of school so I didn't want to add to your already stuffed inbox. I hope everything's gone well so far. When we spoke at the state conference in Utah and then again in Denver, you expressed interest in our coming out to do a live demonstration of PrimeroEdge in October. I just wanted to make sure that was still the plan and see when you would want to firm up those details.

Looking forward to learning more about your program!

Amy Lynch  
Account Executive|K-12 Products



CYBERSOFT  
[www.primeroedge.com](http://www.primeroedge.com)  
(281) 453-8516|Direct  
(832) 368-3590|Cell  
Join us on [schoolnutritionedge.com](http://schoolnutritionedge.com)

Capture.  
Process.  
Store.  
Retrieve.  
Manage.

# Your #1 solution for free & reduced meal application processing Online Submission

iSCAN  
Powered by Image One

iSCAN online for free & reduced meal applications is the solution that ensures applications are received complete & compliant. More than that, it will take approximately 10 seconds per application for the USDA required 2<sup>nd</sup> review!

This web-based application form will not allow a non-compliant, incomplete, or incorrectly filled out application to be submitted.

Online application filing adheres to guidelines set by the USDA and your state. The process mirrors your state-approved application and follows your district specific business rules.

## Solution Benefits

- Never receive a non-compliant application - iSCAN online ensures USDA/DOE compliancy is achieved
- Easy, secure data transfer with RIGHTTRAK
- 20 x faster than manual data entry
- Eliminate data entry mistakes
- No more filing of applications & reduces paper waste
- Secure - hosted on your district server
- Bundled solution, no hidden charges
- Uses Image One's exclusive INR technology
- Find out how districts achieve >50% of their applications over the internet
- Access to our best practices online forum  
(Exclusive to iSCAN users)

Call, email or go to our site to request a demonstration.

**Need more info?**

See how easy it is at:

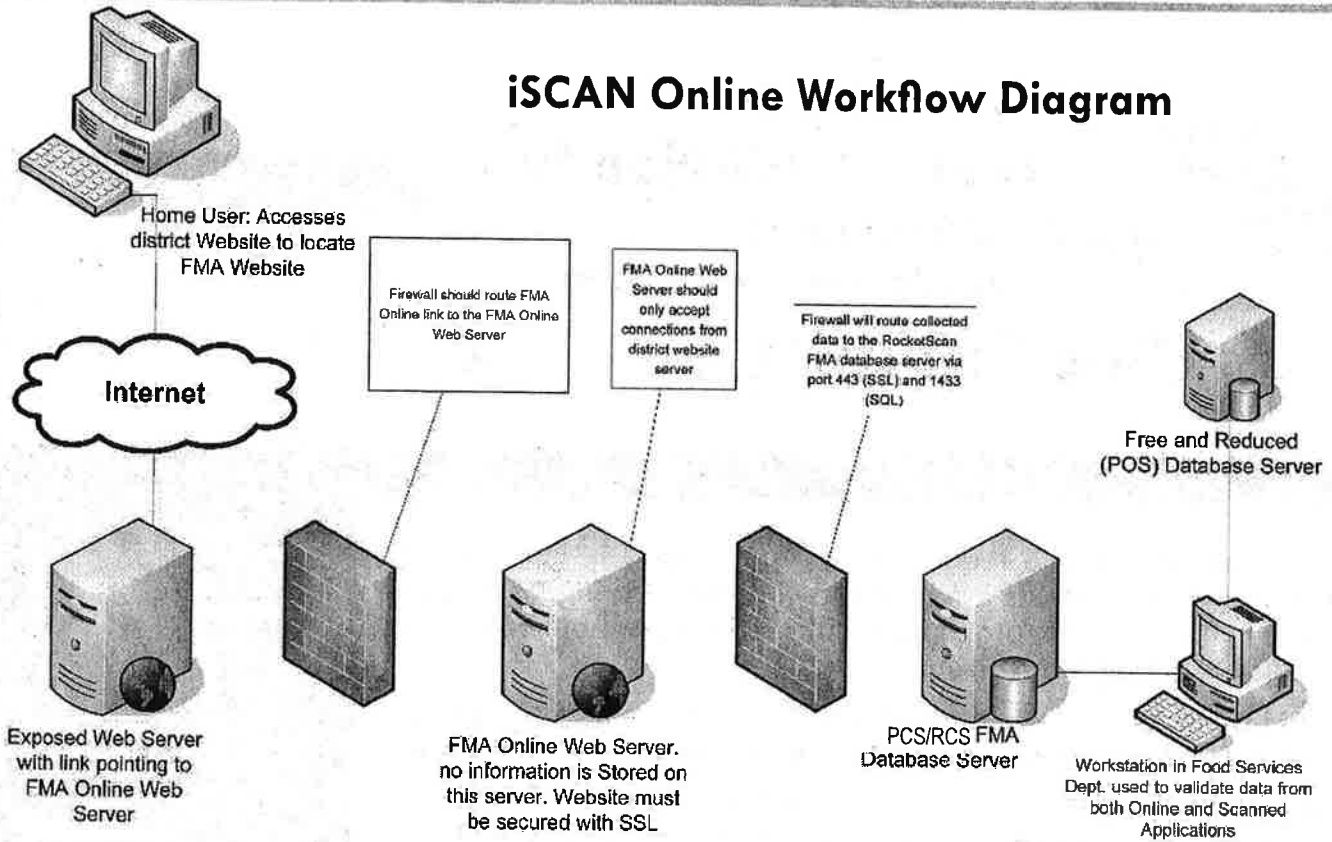
<http://ioweb4.image-1.com/fma>

iSCAN  
Powered by Image One

PCSNOW  
business solutions for healthier generations



# iSCAN Online Workflow Diagram



## iSCAN Online Technical Requirements

### Hardware requirements

#### Minimum

1.8+ GHz P4 processor or similar  
 1GB RAM  
 1x Hard Disk<sup>4</sup> - 1GB free disk space  
 T1 or higher connectivity to Rocketscan SQL server  
 SQL port (1433) open between Rocketscan SQL server & web server  
 TCP/IP network

#### Recommended

2.4+ GHz Core 2 Duo processor or similar  
 2GB RAM  
 2x Hard Disks RAID 1<sup>4</sup>- 1GB free disk space  
 T1 or higher connectivity to Rocketscan SQL server  
 SQL port (1433) open between Rocketscan SQL server & web server  
 TCP/IP network

### Software requirements

- Rocketscan Online Applications website<sup>1</sup>
- Rocketscan Online Applications Sync Module<sup>2</sup>
- Microsoft Windows 2003/2008<sup>2</sup>
- Microsoft IIS
- Microsoft .Net Version 3.5 Service Pack 1<sup>3</sup>
- Microsoft .Net Version 2.0 Service Pack 1
- Microsoft .Net Version 3.0 Service Pack 1
- SSL Certificate (minimum 128 bit encryption)

<sup>1</sup> Supplied by Image One

<sup>2</sup> Operating system licenses are to be provided by district.

<sup>3</sup> Required on all servers and workstations running any Rocketscan Module or service

<sup>4</sup> Backup of the website is the district's responsibility

<sup>5</sup> Rocketscan Sync requires unfettered HTTP (Port 80) access between server and Image One Sync Server (IP Address 63.243.60.158)



# FOOD SERVICE MANAGEMENT TOOLS



## Feeding Kids is Challenging...

NUTRIKIDS offers affordable, innovative solutions that can help.

### Point of Sale

The NUTRIKIDS® Point of Sale System brings a new level of simplicity to your school meal program. Our cashier-friendly design minimizes the learning curve for your staff and allows sales to be processed faster. Back at the office you'll be able to view sales information from all your serving stations with just the click of a mouse.

#### FEATURES

- ★ Customizable item menu screens
- ★ Flexible reporting options
- ★ Integrates with mySchoolBucks® for online payments
- ★ Easy to learn

#### BENEFITS

- ★ Serving stations work if network goes down
- ★ Update student info at serving stations from your desk
- ★ Prevents overclaiming of meals



SIF Certified



FREE & REDUCED

### MyNutrikids.com

MyNutrikids.com® is a secure, family friendly system for nutrition education that integrates with your NUTRIKIDS software. MyNutrition helps families learn about nutrition by providing a series of online educational resources including: family challenges, recipes, health articles and more. MyTray allows parents and children to plan their own virtual tray using actual food items served in your school district.

#### FEATURES

- ★ MyNutrition offers monthly nutrition-based content including articles, recipes and more
- ★ Parents can plan virtual trays with their children using your actual menus

#### BENEFITS

- ★ MyNutrition offers separate portals for Parents, Kids and Educators
- ★ MyTray helps parents encourage their children to eat better

MYTRAY MYNUTRITION



[www.nutrikids.com](http://www.nutrikids.com)

1.800.724.9853



[www.nutrikids.com](http://www.nutrikids.com)

## Integration Options



NUTRIKIDS knows that to give you the best available service and extend the value of your investment we need to offer a broad range of options. Our POS System can communicate with a range of products from other vendors to further automate your daily tasks. We'll gladly help you explore any of the following options.

**Click on the tabs below to learn more:**

### SIF Solutions

#### Schools Interoperability Framework

Quality education relies, in large part, on professional educators and parents having access to the information, resources, and tools to serve learners of all ages. Seamless integration of a broad spectrum of instructional, administrative and communications tools is essential to effectively address the needs of all learners. The Schools Interoperability Framework Association's (SIFA) vision within this context is that schools will be enabled to better utilize technology in a manner that leverages the promise and capabilities of interoperability between disparate applications. SIFA brings together the developers and vendors of school technology with the federal, state and local educators who use that technology. To define the rules for data movement between applications efficiently, accurately, and automatically in the SIF Specification.

**Web:** [www.sifinfo.org](http://www.sifinfo.org)  
**More Info:** Call 1-800-724-9853



#### Mizuni SIF Agent



In partnership with LunchByte Systems, Inc., we are pleased to offer the Mizuni SIF Agent for NUTRIKIDS POS\*. Since 2004, Mizuni has been delivering robust and scalable SIF solutions to our PK-12 district partners. Fusing a commitment to improving education with decades of experience developing corporate enterprise solutions, Mizuni, Inc. has pioneered an innovative data-driven decision-making solution for education. The Mizuni PK-12 Enterprise Information Management Solution for Districts improves student achievement by providing educators with accurate, real-time information. Our solution is comprised of the Mizuni Data Warehouse, Mizuni Dashboard Suite, Mizuni Zone Integration Server and Mizuni SIF Agents. For more information regarding Mizuni or our products, please visit [www.mizuni.com](http://www.mizuni.com).

## Parent Notification Options

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### School Messenger



School Messenger has been helping schools communicate with parents since 1999. With their tools and guidance, you not only get your message heard, you get the results you want. That's because placing a call is just the beginning. The messages you send reflects you, your foodservice department, and your district. School Messenger can create unique, targeted messages communicating negative or low balance school meal account information for each home and student.

*PREFERRED*

**Web:** [www.schoolmessenger.com](http://www.schoolmessenger.com)  
**More info:** Call 1-888-527-5225

« [Back To Point of Sale Solutions Home](#)

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**Heartland Payment Systems, Inc.**

**1-800-724-9853**



\*Available for NUTRIKIDS POS Enterprise Edition only

**News: NUTRIKIDS Point of Sale System Receives SIF 2 Certification**

**Web: [www.mizuni.com](http://www.mizuni.com)**

**More Info: Call 1-800-724-9853**

## Biometrics

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### M2SYS



M2SYS Technology is a biometric software and hardware R&D company specializing in the engineering and development of affordable, high-

performance, system-independent fingerprint recognition solutions for rapid adoption by the commercial marketplace. In April 2007, M2SYS was selected by Frost and Sullivan for their 2007 Biometrics Technology Innovation of the Year Award for their Bio-Plugin Solution. M2SYS has partnered with leading software providers across a variety of markets such as public safety, health and fitness, POS, finance, and healthcare, who have integrated M2SYS biometric software and hardware solutions to meet demand, to differentiate their products, and to provide an essential component to their client offering.

**News: M2SYS Announces Partnership With NUTRIKIDS**

**Web: [www.m2sys.com](http://www.m2sys.com)**

**More Info: Call 1-800-724-9853**

## Application Scanning Options

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### Nutri-link

Nutri-Link - Nutri-Scan works directly with the NUTRIKIDS POS Free & Reduced Module. Combine the technology of Nutri-Scan Application Scanning software with the NUTRIKIDS POS Free & Reduced module and make application processing, filing and retrieval a breeze!



**Web: [www.nutrilinktechnologies.com](http://www.nutrilinktechnologies.com)**

**More Info: Call 1-888-811-8704**

### RocketScan



RocketScan by Image One Corporation will help you process meal applications

in the NUTRIKIDS Free & Reduced Module faster than ever before. RocketScan uses Intelligent Name Recognition (INR) technology to scan completed applications, which then reports the results of the scan to the NUTRIKIDS Free & Reduced Module, which will then determine eligibility or denial. INR was developed exclusively for RocketScan to help speed up the data entry process and cut application processing time.

**Web: [www.rocketscan.com](http://www.rocketscan.com)**

**More Info: Call 1-800-956-9000**



[www.nutrikids.com](http://www.nutrikids.com)

## Point of Sale Solutions

### Point of Sale



#### Highlights

- Increase participation, productivity and profitability
- Speed up serving lines
- Integrate with MyNutrikids.com, our online prepayment system
- Includes FREE MyNutrition Wellness Service
- Top rated, award winning customer support!

Click on the tabs below to learn more:

#### Overview

NUTRIKIDS Point of Sale solution completes our popular line of Food Service Management Software. Our touch screen system is designed to save everyone time! Speed up your serving lines and give students more time to enjoy their meals and staff more time in the kitchen. Routine paperwork is eliminated and staff productivity is increased. All this efficiency lets you focus on your lunch program and puts your sales reports just a mouse click away.

#### POS Implementation

The NUTRIKIDS DIP (District Implementation Plan) provides a thorough approach to the implementation of your new POS solution. As you follow along with the DIP, you will know what to expect and when to expect it, we will guide you through the process from start to finish. You will know what you need to do, when to do it, what we are going to do and what's next!

Learn More...



#### Features/Benefits

##### Administrative:

- Minimize staff learning curves with simple to learn and easy to use POS screens
- Benefit from flexible item pricing capabilities at school and grade levels
- Track all changes to student information, meal status, prepayments and transactions

*DATE STAMP*

*Mission Statement*

- Prevent over claiming of meals served
- Ensure that student eligibility statuses are not revealed
- Transfer student account data from the district office to the serving line instantly
- Use Comprehensive Provision II features to track base year activity and automatically determine base year percentages
- Transfer daily sales information to the central office electronically
- Track student allergies or parental spending limitation requests

**Manager and Staff:**

- Learn and operate NUTRIKIDS POS easily (because of its cashier friendly design)
- Quickly process prepayments, cash, checks, debit, or credit cards
- Track number of items sold at each serving line
- Continue serving without interruption even if district network is unavailable
- Transfer daily sales information to the <sup>District</sup> Food Service Director seamlessly
- Verify students with on-screen class or picture rosters, PIN numbers, barcode cards, biometrics, or student name search
- Use "Quick Scan" option to scan barcode ID cards and count meals without cashier entry

**Parents and Students**

- Generate student transaction history reports to communicate student purchases, charges, and prepayments
- Secure on line prepayments 24/7 with MyNutrikids.com
- Prevent student lunch eligibility status from being revealed
- Decrease serving line time with prepaid accounts
- Increase time to eat with faster serving line time

**Screenshots**

Click Image to Enlarge



**System Requirements**

**System Requirements**

**Recommended**

- 1.8GHz Dual Core processor
- 2GB - 4GB RAM
- 200MB - 10GB hard-disk space
- Microsoft® Windows® 7 Pro SP1\*
- Microsoft® Windows® XP Pro SP3
- CD-ROM Drive (except for serving line computer)
- SVGA Monitor (or better)  
Touch-Capable (only for serving line computers)
- 100/1000 Mbps Ethernet Network Adapter
- One (1) available serial RS-232 port or USB connection per input device. Model selected determines which type of connection is required.

#### **Minimum**

- 1.5GHz Single Core processor
- 1GB RAM
- 200MB - 10GB hard-disk space
- Microsoft® Windows® XP Pro SP3
- CD-ROM Drive
- SVGA Monitor (or better)  
Touch-Capable (only for serving line computers)
- 10/100 Mbps Ethernet Network Adapter
- One (1) available serial RS-232 port or USB connection per input device. Model selected determines which type of connection is required.

\*Biometric readers used with NUTRIKIDS Point of Sale are NOT currently with computers running Microsoft Windows 7 64-bit

IMPORTANT: Security Software (e.g. Antivirus Protection), Network management software, and other programs running in the background of the Windows operating system may require higher system specifications than what is listed.

**More Info: Printable System Requirements (PDF)** 

Learn more about the benefits of adding these **Recommended Add-on Modules, and updates.**

- Free and Reduced Module
- Hardware Options
- Integration Options
- Software Updates
- Online Solutions

**More Info: Printable Brochure (PDF)** 

**Click below for more info**

- **Register for Product Demonstration**
- **Request Product Info**
- **Product Purchase Info**
- **Contact your Sales Representative**

« Back To NUTRIKIDS Point of Sale Solutions Home



[www.nutrikids.com](http://www.nutrikids.com)

## Products - Point of Sale Solutions

### POS Implementation

To be successful, a POS system must be comprehensive, very user-friendly and affordable. It must be easy for your staff to learn and use. At NUTRIKIDS, we pride ourselves on designing flexible systems that can be set up to meet the specific needs of each customer. We assign a dedicated Project Coordinator who will take the guess work out of setting up a new POS System.



We take equal pride in making sure your staff is not just trained, but completely at ease with the system before it "goes live." Our Training Consultants work with you and your staff to ensure everyone is comfortable before working live with the system.

**Click on the tabs below to learn more:**

#### Project Coordinators

A successful system implementation depends on many factors. Your POS Project Coordinator will be your dedicated single point of contact who will guide you through the entire process of implementing your POS system. Your coordinator will evaluate your needs and suggest the system configuration that will meet them. Together you'll develop an implementation schedule that best suits your district's needs. Implementation services are included in the purchase price of the software.

**Meet our Project Coordinators...**

#### POS Implementation Plan

Our friendly approach to installations has gained the confidence and praise of our customers. Using our District Implementation Plan (DIP), we have already implemented POS systems in more than 900 school districts with 4,000 buildings and 8,200 POS stations.

The DIP process is managed by your Project Coordinator and typically takes about 6 to 8 weeks to complete. The DIP consists of controls to ensure the plan is on track and being properly managed. Each task helps ensure a successful implementation of our system including database build, development of communications to students, parents, staff and administrators, training agendas, and rollout plans.

The steps we take to ensure your success:

- Understand the district's technical needs and network environment
- Create and review implementation plan for accuracy
- Prepare district data for a successful POS "Go Live"
- Assist you in designing staff friendly menu board layouts

- Communicate requirements for smooth implementation to district staff and NUTRIKIDS trainers
- Complete Installation and training through teamwork.

### **POS Trainers**

Our POS training consultants understand not only the products and services they deal with, but also how to engage even the most hesitant participants in the learning process. Chosen for their exceptional communication skills, they can connect with all members of your team, including those who are less experienced with computers. Their dynamic, inspiring style will make your staff excited about the system and eager to enjoy the benefits it brings to their jobs and your foodservice operation.

**Meet our POS Trainers...**

[« Back To Point of Sale Solutions Home](#)

---

**Heartland Payment Systems, Inc.**

**1-800-724-9853**

## Joe Bryant

---

**From:** Joe Bryant  
**Sent:** Friday, February 14, 2014 7:25 AM  
**To:** Janet Roberts  
**Subject:** Attachment A  
**Attachments:** HORIZON RFP CERT ATT-A.pdf

Janet,

Here is Attachment A. I should note that Horizon has a blanket confidentiality statement in their proposal that I do not believe was ever classified as either public or private. At this point I think it is in our best interest to get it classified. I had heard in passing that Kristina is going to deal with GRAMA issues and I can work with her on this if that is the case. If not, I have an extensive background with GRAMA and I am happy to get their proposal classified. Attachment A is public information because it's our form and contains no information that cannot be found with a simple google search.

Regards,

Joe Bryant, C.P.M  
Purchasing Supervisor  
Salt Lake City School District  
440 E 100 S  
Salt Lake City, UT 84111  
O-801-578-8264  
C-801-558-3644  
Fax 801-578-8262  
[Joe.bryant@slcschools.org](mailto:Joe.bryant@slcschools.org)

19 Software  
1370-U

Time line How US want  
what is wanted. - SW & HW  
minimum requirements - ~~Per School~~  
Qualification See Sem

Face + Radar lunch Application -  
Menu mgmt  
Inventory  
Touch Screen

PRK/City

Cost SVC

Interface w/ SIS  
On line - payment & Approval \$1900  
FTR  
Nutrition ed

Interface w/ Per School

Sub Bid  
Package

By April

ie Social Scan w/PCS



# FOOD SERVICE MANAGEMENT TOOLS

## Menu Planning

Recognized as the industry leader, **NUTRIKIDS® Menu Planning & Nutritional Analysis®** Software has been purchased by over 8,600 school districts and is used by most state departments. It comes preloaded with the latest Child Nutrition Database, thousands of ingredients and hundreds of USDA Recipes. We provide you with the tools you need to comply with the new USDA meal pattern regulations, dietary guidelines and your district's Wellness Policy.

### FEATURES

- ★ Healthy, Hunger-Free Kids Act (HHFKA) Food-based grade groupings
- ★ Size and scale recipes
- ★ Customizable HACCPs and SOPs

### BENEFITS

- ★ Simplify your state audit process
- ★ Save time creating and analyzing recipes
- ★ Communicate menus and nutrient information to parents, students, and the entire community



### COSTING PRODUCTION

\*Software cannot be used to treat a medical condition, dietary restriction or allergy.

## Inventory

**NUTRIKIDS® Perpetual Inventory** streamlines your food service operation, helps you take control, and maintain accountability of your inventory procedures. Tracking inventory receipts, withdrawals, transfers, and physical inventory is just the beginning. This full feature program takes you through the entire process, from the bidding and purchasing steps, right through to the warehouse. With the integration of menus from our Menu Planning program, managers will never forget to order the items they need.

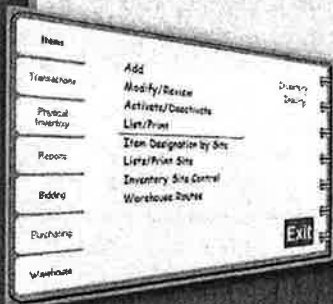
### FEATURES

- ★ Complete item history
- ★ Vendor analysis report to help in preparation for bid
- ★ Manage inventory daily at each school site

### BENEFITS

- ★ Cut inventory costs through better tracking
- ★ Eliminate overstocking at sites
- ★ Centralized reporting

### BIDDING WAREHOUSE



**Helping You Feed The Future.**

See our individual product information sheets to learn more →

[www.nutrikids.com](http://www.nutrikids.com)

**1.800.724.9853**



[www.nutrikids.com](http://www.nutrikids.com)

## Menu Management Suite

### Menu Planning & Nutritional Analysis



#### Highlights

- Over 8,000 of your colleagues are using this time tested product
- Worry free federal and state compliance
- Top-rated, award winning customer support!

#### The Final Rule for the New Nutrition Standards

A message from Lisa Bell, Menu Planning Customer Service Manager

Click on the tabs below to learn more:

#### Overview

NUTRIKIDS Menu Planning & Nutritional Analysis\* is recognized as the industry leader; used in over 8,000 school districts across the U.S. and by nearly all 50 state education departments. We give you all the tools you need to comply with the dietary guidelines and satisfy your district's Wellness Policy.

\*NUTRIKIDS Menu Planning & Nutritional Analysis software is USDA-approved for use in implementing NSMP and in conducting nutrient analyses that meet SMI requirements.

*Link with menu page*

*School Meal Environment Review*

*LEA*

*Coordinated Review effort*

#### Features/Benefits

Preloaded with the latest Child Nutrition Database of over 15,000 ingredients and 400 recipes.

- ✓ • Quickly add your own recipes and ingredients
- ✓ • Control your menu plans with all the tools you need to ensure you are meeting federal and state regulations and guidelines
- ✓ • USDA recipes include HACCP processes for each recipe and Critical Control Points (CCPs) within the recipe instructions
- ✓ • Standardize recipes for nutrition, portion, and cost control
- ✓ • Size or expand recipes to any quantity in seconds
- ✓ • Design USDA compliant daily, weekly and monthly menus with nutritional averages for any date range
- ✓ • Plan cycle menus to save time and take advantage of new efficiencies
- Print menus with nutrition information to distribute in school, send home, or place on your districts' website.

**Multi-User Version Available**

Use NUTRIKIDS Menu Planning & Nutritional Analysis (Multi-User Version), and you can delegate tasks to your managers to gain even more efficiencies. You control every aspect of the system and enable your staff to share more of the workload and minimize shuffling paper from school sites to your office.

**Learn More...**

**Screenshots**

**Click Image to Enlarge**

**System Requirements****System Requirements****Recommended**

- 1.8GHz Dual Core processor
- 2GB - 4GB RAM
- 200MB - 10GB hard-disk space
- Microsoft® Windows® 7 Pro SP1\*
- Microsoft® Windows® XP Pro SP3
- CD-ROM Drive (except for serving line computer)
- SVGA Monitor (or better)
- Touch-Capable (only for serving line computers)
- 100/1000 Mbps Ethernet Network Adapter
- One (1) available serial RS-232 port or USB connection per input device. Model selected determines which type of connection is required.

**Minimum**

- 1.5GHz Single Core processor
- 1GB RAM
- 200MB - 10GB hard-disk space
- Microsoft® Windows® XP Pro SP3
- CD-ROM Drive
- SVGA Monitor (or better)
- Touch-Capable (only for serving line computers)
- 10/100 Mbps Ethernet Network Adapter

- One (1) available serial RS-232 port or USB connection per input device. Model selected determines which type of connection is required.

\*Biometric readers used with NUTRIKIDS Point of Sale are NOT currently with computers running Microsoft Windows 7 64-bit

IMPORTANT: Security Software (e.g. Antivirus Protection), Network management software, and other programs running in the background of the Windows operating system may require higher system specifications than what is listed.

**More Info: Printable System Requirements (PDF)** 

Learn more about the benefits of adding these **Recommended Add-on Modules, and updates.**

- [Recipe and Menu Costing Module](#)
- [Production Planning & Records Module](#)
- [Calendar Artist II Module](#)
- Software Updates
- Multi-User Version
- Online Solutions

**More Info: Printable Brochure (PDF)** 

**Software Order Form (PDF)** 

**Click below for more info**

- **Register for Product Demonstration**
- **Request Product Info**
- **Product Purchase Info**
- **Contact your Sales Representative**

« [Back To Back Office Management Solutions Home](#)



October 12, 2012

Salt Lake City School District  
Accounts Payable  
995 West Beardsley Place  
2480 South  
Salt Lake City, UT 84119

Dear Valued NUTRIKIDS Customer:

You may be aware that NUTRIKIDS was recently acquired by Heartland Payment Systems. In addition, we have moved to a new office location in Rochester, NY. Now that we have joined the Heartland School Solutions Division, there are a few important changes outlined below:

<p><b>1. Sales Tax Exemption Certificates</b> – Please submit a current Tax Exempt Certificate. This certificate may be emailed, faxed or mailed:</p> <p>Email: <a href="mailto:frances.sweeney@e-hps.com">frances.sweeney@e-hps.com</a> Fax: 585-785-2397 Mail: Heartland Payment Systems-NUTRIKIDS 787 Elmgrove Road, Building 1 Rochester, NY 14624</p>	<p><b>2. New Payment Remittance Address</b> – This address will be reflected on all future invoices. Please remit all payments to:</p> <p>Heartland Payment Systems, Inc. Attn: NUTRIKIDS One Heartland Way Jeffersonville, IN 47130</p> <p>Make all checks payable to: Heartland Payment Systems-NUTRIKIDS</p> <p><i>*This address is only used for payments, all other correspondence should be addressed to our Rochester, NY location.</i></p>
<p><b>3. New Office Location Rochester, NY</b> – Our new address for the Rochester, NY office is:</p> <p>Heartland Payment Systems-NUTRIKIDS 787 Elmgrove Road, Building 1 Rochester, NY 14624</p>	<p><b>4. W9's</b> – Are located on <a href="http://www.nutrikids.com/contact/contact-info">www.nutrikids.com/contact/contact-info</a> - The W9 reflects our corporate address and <u>cannot</u> be changed to match the remittance address.</p>
<p><b>5. Federal Tax ID#</b> - 22-3755714</p>	

Please do not hesitate to contact Fran Sweeney at 1.800-724.9853 x3055 or [frances.sweeney@e-hps.com](mailto:frances.sweeney@e-hps.com), should you have any questions or need additional assistance with regard to the above information.

We appreciate your continued support as we incorporate changes to better serve you in the future. Thank you for your continued partnership.

Sincerely,  
The NUTRIKIDS Team at Heartland School Solutions

Nutrition SLE all meet  
Nutrition school meals pgm how it

get w/ some

Kelly - Metabolism

How verify <sup>to</sup> Limits (Dis, school, child)

Price by Dist, school, grade.

Very 1<sup>st</sup> Fed guideline

Roll over - 30 days grace w/ supplement after  
more to paid after)

Mobility - Site to site different school (at site)

Pg S: Key Pkt - School bar code Scanner.

✓ Rpt - function - ID <sup>port</sup> <sup>station</sup> <sup>station</sup>

✓ Data Rpts by <sup>School</sup> <sup>Category</sup> <sup>K</sup> <sup>FC</sup>, <sup>Handles</sup>, <sup>USDA</sup>, <sup>WEN</sup>

✓ by Pgm - <sup>break</sup> - <sup>line</sup>, <sup>5</sup> <sup>month</sup>, <sup>Summer</sup>

Free treatment, paid <sup>allow for student</sup> <sup>allow for student</sup>

✓ Pgs line easy to view + organize, ID picture, grade

+

Nutrition stuff.

## Joe Bryant

---

**From:** Tonya Hodges  
**Sent:** Tuesday, February 18, 2014 11:52 AM  
**To:** Joe Bryant  
**Subject:** Horizon Scan  
**Attachments:** Horizon.pdf

Tonya Hodges, CPPB  
Buyer, Purchasing Department  
Salt Lake City School District  
440 E 100 S  
Salt Lake City, UT 84111  
Phone 801-578-8261  
Fax 801-578-8262  
[tonya.hodges@slcschools.org](mailto:tonya.hodges@slcschools.org)

## Joe Bryant

---

**From:** Joe Bryant  
**Sent:** Tuesday, February 18, 2014 12:58 PM  
**To:** 'John Tatham'  
**Subject:** RE: Student Lunch Accounting System RFP M1383-LS

Mr. Tatham,  
The Salt Lake City School District has classified the following sections of your proposal as confidential:  
Section 3.02  
Sample Project Plan  
Data Flow Overview  
Sample Reports.

Regards,

Joe Bryant, C.P.M  
Purchasing Supervisor  
Salt Lake City School District  
440 E 100 S  
Salt Lake City, UT 84111  
O-801-578-8264  
C-801-558-3644  
Fax 801-578-8262  
[Joe.bryant@slcschools.org](mailto:Joe.bryant@slcschools.org)

**From:** John Tatham [mailto:[jtatham@HorizonSoftware.com](mailto:jtatham@HorizonSoftware.com)]  
**Sent:** Tuesday, February 18, 2014 10:06 AM  
**To:** Joe Bryant  
**Subject:** FW: Student Lunch Accounting System RFP M1383-LS

---

**From:** John Tatham  
**Sent:** Monday, February 17, 2014 1:19 PM  
**To:** 'Joe.Bryant@slcschools.org'  
**Subject:** FW: Student Lunch Accounting System RFP M1383-LS

Hello Joe,

Jim Staples forwarded me your email.

Do you have time for a very quick call to discuss? Thanks.

Best Regards,



John

**John Tatham, MBA**

Horizon Software International, LLC  
Director of Contract Administration  
770-554-6353 ext. 403  
[www.horizonsoftware.com](http://www.horizonsoftware.com)

---

**From:** Jim Staples  
**Sent:** Saturday, February 15, 2014 7:09 AM  
**To:** John Tatham  
**Subject:** FW: Student Lunch Accounting System RFP M1383-LS

Please reach out to Joe...

Jim Staples  
Sent from my Windows Phone

---

**From:** [Joe Bryant](#)  
**Sent:** 2/14/2014 5:51 PM  
**To:** [Jim Staples](#)  
**Subject:** Student Lunch Accounting System RFP M1383-LS

Mr. Staples,  
Please reference the attached letter for GRAMA Classification.

Regards,

Joe Bryant, C.P.M  
Purchasing Supervisor  
Salt Lake City School District  
440 E 100 S  
Salt Lake City, UT 84111  
O-801-578-8264  
C-801-558-3644  
Fax 801-578-8262  
[Joe.bryant@slcschools.org](mailto:Joe.bryant@slcschools.org)

Scanned By Microsoft Forefront Online Protection for Exchange

## Joe Bryant

---

**From:** John Tatham <jtatham@HorizonSoftware.com>  
**Sent:** Tuesday, February 18, 2014 1:17 PM  
**To:** Joe Bryant  
**Subject:** FW: GRAMA Request Notification

**Importance:** High

Joe,

I double checked my email just a few moments ago, and did find this response from Greg Maynard on 2/28/13.

Sorry I did not discover this earlier...

Hope this helps...

Thanks,  
John

**John Tatham, MBA**  
Horizon Software International, LLC  
Director of Contract Administration  
770-554-6353 ext. 403  
[www.horizonsoftware.com](http://www.horizonsoftware.com)

---

**From:** Randy Eckels  
**Sent:** Thursday, February 28, 2013 12:14 PM  
**To:** John Tatham; Jim Staples; Amy Huff; Toni West  
**Subject:** FW: GRAMA Request Notification

fyi

---

**From:** Greg Maynard [<mailto:Greg.Maynard@slcschools.org>]  
**Sent:** Thursday, February 28, 2013 12:13 PM  
**To:** Randy Eckels  
**Subject:** RE: GRAMA Request Notification

Randy – Looks fine I will exclude per your request.

---

**From:** Randy Eckels [<mailto:REckels@HorizonSoftware.com>]  
**Sent:** Thursday, February 28, 2013 10:00 AM  
**To:** Greg Maynard  
**Subject:** FW: GRAMA Request Notification

Hi Greg,

Attached is our completed Business Confidentiality Form. Please let me know if you have any questions. Thank you for bringing this to our attention and providing an opportunity to respond.

Randy

---

**From:** Greg Maynard [<mailto:Greg.Maynard@slcschools.org>]  
**Sent:** Wednesday, February 27, 2013 2:51 PM  
**To:** Randy Eckels  
**Subject:** GRAMA Request Notification

Mr. Randy Eckels, I have received a GRAMA (Freedom of Information) request for copies of all “the vendor proposal documents and any other submitted information and pricing tally” related to RFP M1383-LS by one of the responding companies. In section 2.14 of the RFP, you were informed of the procedures to claim confidentiality for any materials submitted by your company in the RFP. I am unable to find such a claim. Should such not be the case, I have included the referenced form for your convenience and request that I receive your response no later than March 6, 2013 by 4 p.m. MST. Please be concise in any such claim. If I do not hear from you by then, your submittals will be considered subject to public review. Thank you for your assistance in the matter.

Gregory Maynard CPPO, C.P.M.  
Purchasing Supervisor  
Salt Lake City School District  
(801) 578-8264

Scanned By Microsoft Forefront Online Protection for Exchange

Scanned By Microsoft Forefront Online Protection for Exchange

## Tonya Hodges

---

**From:** Greg Maynard  
**Sent:** Thursday, April 04, 2013 4:04 PM  
**To:** Tonya Hodges  
**Subject:** Presentation Eval  
**Attachments:** Bid Analysis CN SW Demo.xls

See attached

M1383-LS - Finalist Demo/Cost Analysis

Vendor	A			B			C			D			E			F			G				
Criteria / Evaluator	MCS	Heart	Horiz	MCS	Heart	Horiz	MCS	Heart	Horiz	MCS	Heart	Horiz	MCS	Heart	Horiz	MCS	Heart	Horiz	MCS	Heart	Horiz		
<b>Presentation (5 pt.)</b>																							
Organized, understandable, time	1.5	2	2	0.5	2	2	1.5	1.5	2	1	2	2	0.5	2	2	1	2	2.5	1.5	2	2.5		
Response to questions	1.5	2	2	1	2	2	2	2	2	1.5	1.5	2	0.5	2	2	0.5	2	2.5	1.5	2	2.5		
<b>Group A - Demonstrated (40 pts)</b>																							
Transfer of Historical data	3	3	4	4	3	4	4	3	4	3	3	4	3	4	4	1.5	3	3	3	3	3	3	3
Tracking students school to school	2.25	2.25	3	3	3	3	3	2.25	3	2.25	3	3	2.25	3	3	2.25	3	3.75	2.25	3	3.38	2.25	3
Provide annual rollover	2.25	2.25	3	3	3	3	3	3	3	2.25	3	3	3	3	3	2.25	3	3	2.63	3	3.38	2.63	3
Provide customized rpts																							
Student pay Status	2	1.5	2	2	2	2	2	2	2	1.5	1.5	2	2	2	2	1.5	1.5	2.5	2	2	2.25	2	2
Run by category	2	1.5	2	2	2	2	1.5	2	2	1.5	1.5	2	2	2	2	1.5	2.5	2.5	1.5	2	2	1.5	2
Run by Program	2	1.5	2	1.5	2	2	1.5	1.5	2	1.5	1.5	2	2	2	2	1.5	2.5	2	1.5	2	2.25	1.5	2
Process free/reduced lunch	2.25	2.25	3	1.5	3	3	1.65	3	3	2.25	2.25	3	3	3	3	1.5	3	3.75	2.25	3	3	2.25	3
View & update student info	3	3	4	2	4	4	4	3	4	3	3	4	4	4	4	3	5	5	3	4	4	3	4
Verify student debt limits	2.25	2.25	3	3	3	3	1.5	3	2.25	2.25	2.25	3	2.25	3	3	2.25	3.75	3	2.25	3	3	2.25	3
Customize pricing etc	2.25	2.25	3	2.25	3	3	2.25	3	3	2.25	2.25	3	2.25	3	3	2.25	3	3	2.25	3	3.38	2.25	3
Accurate meal counts	2.25	2.25	3	3	3	3	2.25	3	3	2.25	2.25	3	2.25	3	3	3	3.75	3	2.25	3	3.38	2.25	3
<b>Group B - Demonstrated (40 pts)</b>																							
Transfer menus, recipes etc	4.5	6	4.5	3	7.5	4.5	4.5	3	4.5	3	7.5	6	4.5	7.25	4.5	1.5	7.5	7.5	4.5	7.5	6	4.5	7.5
Able to standardized recipes, portions	2	3	3	1	4	4	2	3	4	2	4	4	1	4	4	1	4	4	3	4	4	3	4
Able to decrease/increase sizes	1	1.5	1.5	0.5	2	2	1	1.5	2	1	2	2	0.5	2	2	0.5	2	2	1.5	2	2	1.5	2
Use USDA plans	2.5	3.75	3.75	2.5	5	5	2.5	4.5	5	2.5	5	5	3.75	5	5	1.25	5	5	3.75	5	5	3.75	5
Develop & control plans & cycles	2.5	3.75	3.75	2.5	5	5	2.5	4.5	5	2.5	5	5	2.5	5	5	2.5	5	5	3.75	5	5	3.75	5
Print menus & nutrition info	3	3	4.5	3	3	6	3	3	6	3	4.5	6	3	3	6	3	4.5	6	4.5	4.5	6	4.5	6
Access USDA for HACCP instructions	2	4	3	2	4	4	2	4	4	2	4	4	2	4	4	1	4	4	3	4	4	3	4
<b>IT Specifications</b>																							
Demonstrated importing Utilities	4	4	4	4	3	4	4	3	4	4	3	4	4	3	4	4	3	4	4	3	4	4	3
Uses Active Directory	3	0	2	4	0	2	4	0	2	4	0	2	4	0	2	4	0	2	4	0	2	4	0
Provided Import specification Stud DB	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
	57	61	70	55.3	72	75.8	59.7	62.8	74.3	54.5	69.5	78	58.3	72.8	73	46.8	77.5	86	63.88	74	82.02	63.88	74



## Tonya Hodges

---

**From:** Greg Maynard  
**Sent:** Thursday, April 04, 2013 4:11 PM  
**To:** Tonya Hodges  
**Subject:** Presentation  
**Attachments:** Bid Evaluation POS & Nutrition SW.doc

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: \_\_\_\_\_  
 Evaluator: \_\_\_\_\_  
 Date: \_\_\_\_\_

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score Weight (0-5)	Points
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	_____ x .5 =	_____
2. Response to question posed by the committee	_____ x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	_____ x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	_____ x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	_____ x .75 =	_____
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	_____ x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	_____ x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	_____ x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	_____ x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	_____ x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	_____ x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	_____ x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	_____ x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	_____ x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	_____ x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	_____ x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	_____ x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	_____ x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	_____ x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	_____ x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	_____ x 1 =	_____
2. Displayed Active Directory Integration	_____ x 1 =	_____
3. Provided Student database & Data Import specifications	_____ x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_



## RE: Horizon Contact

Sam Quantz <Sam.Quantz@slcschools.org>

Fri 3/1/2013 1:33 PM

To: Kelly Orton <Kelly.Orton@slcschools.org>;

Hi Kelly:

I am not sure if this is possible or not. I will need to look into it further.

Thanks,

Sam...

**From:** Kelly Orton  
**Sent:** Monday, February 25, 2013 8:36 AM  
**To:** Sam Quantz  
**Cc:** Jim Staples; Venice Jensen; Diana Albiston; Laura Larsen  
**Subject:** RE: Horizon Contact

Sam,

FYI - Here is the Site Information Sheet that we are working with. Notice that some sites (West High, Bennion and Horizonte) have one or more outside serving sites that will operate under their school meal accounting system. We will not require POS terminals or back of the house manager software for the outside sites. For now, we will have them submit lunch rolls to their home school site at the end of each day and enter the data by hand. However, I would be interested if we can wire a POS unit at the larger sites and have the information transferred directly to the home school site database. Please let me know if this is possible.

Call me if you have questions.

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

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**From:** Jim Staples [jstaples@HorizonSoftware.com]  
**Sent:** Friday, February 22, 2013 3:27 PM  
**To:** Sam Quantz  
**Cc:** Kelly Orton  
**Subject:** RE: Horizon Contact

Sam,

It was a pleasure talking with you today and I hope that we addressed all of your questions. If you think of anything else please feel free to contact me directly anytime. I have attached a spreadsheet that has some questions related to your network environment. If you could please complete the following and send back to me at your earliest convenience I would appreciate it.

**Jim Staples** | Horizon Software International | Director of K12 Sales  
800-741-7100 ext. 210 | 770-314-3505 Cell | 770-554-6331 Fax  
[www.horizonsoftware.com](http://www.horizonsoftware.com)



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**From:** Sam Quantz [<mailto:Sam.Quantz@slcschools.org>]  
**Sent:** Thursday, February 21, 2013 10:18 AM  
**To:** Jim Staples  
**Subject:** RE: Horizon Contact

Hello Jim:

I wasn't available yesterday afternoon, but I am available all day today.

Thanks,

Sam Quantz  
Information Systems  
Salt Lake City School District  
801-578-8329

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**From:** Jim Staples [<mailto:jstaples@HorizonSoftware.com>]  
**Sent:** Wednesday, February 20, 2013 9:18 AM  
**To:** Sam Quantz  
**Cc:** Diana Albiston; Kelly Orton; Ken Ross  
**Subject:** RE: Horizon Contact

Good Morning Sam!

I am contacting you per Kelly's request to see if we can schedule a quick call to discuss the different server options. Our software will operate in either the virtual or physical environment; I am sure you will have some more detail questions so I would like to include my CTO on the call to make sure we can address any questions you may have, as well as provide some suggestions based on other districts that use virtualization.

Are you available at 2pm MST (4pm EST) for a quick call to discuss?

Thanks!

**Jim Staples** | Horizon Software International | Director of K12 Sales  
800-741-7100 ext. 210 | 770-314-3505 Cell | 770-554-6331 Fax  
[www.horizonsoftware.com](http://www.horizonsoftware.com)



**From:** Kelly Orton [<mailto:Kelly.Orton@slcschools.org>]  
**Sent:** Tuesday, February 19, 2013 7:21 PM  
**To:** Jim Staples  
**Cc:** Sam Quantz; Diana Albiston; Kelly Orton  
**Subject:** FW: Horizon Contact

Hi Jim,

Sam Quantz is the Information Systems expert for our school district. Please answer his question regarding our need for a virtual or physical database computer server (see below).

You can contact Sam at [Samuel.Quantz@slcschools.org](mailto:Samuel.Quantz@slcschools.org) or by phone (801)578-8329.

Thank you.

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

---

**From:** Sam Quantz  
**Sent:** Tuesday, February 19, 2013 1:21 PM  
**To:** Kelly Orton  
**Subject:** Horizon Contact

Hello Kelly:

Do you have a contact that can tell us if virtualizing the central office server is supported. If we can virtualize the database server, the cost will be less. A physical server will cost \$6000 - \$7000.

Thanks,

Sam Quantz

Information Systems  
Salt Lake City School District  
801-578-8329

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## RE: Urgent: Mailing Information Request

Kelly Orton <Kelly.Orton@slcschools.org>

Wed 3/6/2013 10:19 AM

To: Jim Staples <jstaples@HorizonSoftware.com>;

Cc: Greg Maynard <Greg.Maynard@slcschools.org>;

It's approved. Greg will send you the Purchase Order.

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

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**From:** Jim Staples [jstaples@HorizonSoftware.com]  
**Sent:** Wednesday, March 06, 2013 9:12 AM  
**To:** Kelly Orton  
**Subject:** RE: Urgent: Mailing Information Request

Good morning Kelly,

I have been waiting on pins and needles here. Just checking to make sure everything went smooth last night with the recommendation before reaching out to Greg this morning.

Thanks,  
Jim

**From:** Kelly Orton [mailto:Kelly.Orton@slcschools.org]  
**Sent:** Tuesday, February 26, 2013 10:08 AM  
**To:** Jim Staples  
**Cc:** Teri Grant  
**Subject:** Urgent: Mailing Information Request  
**Importance:** High

Hi Jim,

Please provide me the mailing address and contact information for our Purchase Orders and future payments.

Software and Maintenance PO?

Computer Equipment PO?

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone [\(801\) 974-8380](tel:(801)974-8380)

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## RE: Horizon Lunch Accounting Software

Tony Field <Tony.Field@slcschools.org>

Tue 2/26/2013 1:07 PM

To: Teri Grant <Teri.Grant@slcschools.org>;

Cc: Greg Maynard <Greg.Maynard@slcschools.org>; Kelly Orton <Kelly.Orton@slcschools.org>;

Teri, we added this as vendor #V005251.

Thanks,

Tony

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From: Teri Grant  
Sent: Tuesday, February 26, 2013 9:29 AM  
To: Greg Maynard; Tony Field  
Subject: Horizon Lunch Accounting Software

Do we have a vendor number for Horizon?

Hi Kelly,

You can send all PO's to the following address:

Horizon Software International, LLC.  
2915 Premiere Parkway, Suite 300  
Duluth, GA 30097

Attn: Orders

as well as, you can send via e-mail to: [Orders@horizonsoftware.com](mailto:Orders@horizonsoftware.com) <mailto:Orders@horizonsoftware.com>

Thanks,

Jim

Sent from my iPad

On Feb 26, 2013, at 10:07 AM, "Kelly Orton" <Kelly.Orton@slcschools.org<mailto:Kelly.Orton@slcschools.org>> wrote:

Hi Jim,

Please provide me the mailing address and contact information for our Purchase Orders and future payments.

Software and Maintenance PO?

Computer Equipment PO?

Kelly Orton, Director  
Salt Lake City School District  
Department of Support Services  
995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org) <<mailto:kelly.orton@slcschools.org>> <<mailto:kelly.orton@slcschools.org>>  
Phone (801) 974-8380

Scanned By Microsoft Forefront Online Protection for Exchange



## RE: Salt Lake City Price - FINAL.xlsx

Kelly Orton <Kelly.Orton@slcschools.org>

Mon 2/25/2013 3:13 PM

To: Jim Staples <jstaples@HorizonSoftware.com>;

Cc: Matthew Hyde <MHyde@HorizonSoftware.com>; Jeff Long <jlong@HorizonSoftware.com>; Greg Maynard <Greg.Maynard@slcschools.org>; Venice Jensen <Venice.Jensen@slcschools.org>; Diana Albiston <Diana.Albiston@slcschools.org>; Laura Larsen <Laura.Larsen@slcschools.org>; Teri Grant <Teri.Grant@slcschools.org>;

1 attachment

Salt Lake City Price Breakdown.xlsx;

Jim,

Thank you for taking the time to revise the numbers. We will move forward and submit the our requisitions accordingly.

In summary, our goal is to train and implement your Point-of-sale system at Horizonte, West, East, Highland, Innovations and the Science Center. We will train employees how to use the new POS system in the week prior to our going live on April 8, 2013. Online requisitions will be up and running for all district students by July 1, 2013. Implementation and training on all other software (menus, production, inventory, etc.) will move forward for a complete implementation package for all schools at the start of school in August 2013.

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995 West Beardsley Place (2480 S)  
Salt Lake City, UT 84119-1519  
Email: [kelly.orton@slcschools.org](mailto:kelly.orton@slcschools.org)  
Phone (801) 974-8380

---

**From:** Jim Staples [jstaples@HorizonSoftware.com]

**Sent:** Monday, February 25, 2013 2:43 PM

**To:** Kelly Orton

**Cc:** Matthew Hyde; Jeff Long

**Subject:** Salt Lake City Price - FINAL.xlsx

Final review

PURCHASING DEPARTMENT  
440 East 100 South, Room# 118  
Salt Lake City, Utah 84111  
Phone: (801) 578-8269  
FAX: (801) 578-8262



## EVALUATION CONFIDENTIALLY AND CONFLICT OF INTEREST CERTIFICATION

**Subject: Lunch Accounting System – Replacement: M1383-LS**

I understand that all information contained in the proposal and information regarding the evaluation process is proprietary and as such can not be released or discussed in any manner with other bidders or individuals not involved in the proposal evaluation process.

I hereby certify that neither I nor any member of my immediate family has a material personal or financial interest in or fiduciary relationship to any bidder or to a direct competitor of any bidder under consideration by this proposal evaluation committee. I further certify that no other relationship with or bias toward any bidder exists which will prevent me from evaluating any proposal solely on its merits.

*(If an evaluator has any relationship or bias toward any bidder, or relationship or bias that may create the perception of bias, the prospective committee member shall immediately make a written disclosure to the purchasing agent, and a determination will be made by the Director of Purchasing of the appropriateness of the prospective committee member sitting on the evaluation committee.)*

Committee Member Name (printed) \_\_\_\_\_ Committee Member Signature \_\_\_\_\_ Date 2-7-13

Proposals to be evaluated:

	COMPANY	PRODUCT
1.	Horizon Software	
2.	Heartland Payment System	
3.	<del>PCSNOW</del>	
4.	MCS Software	
5.	<del>Cyber Soft Technologies</del>	
6.		
7.		

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Committee Member Name (printed)

  
Committee Member Signature

2/7/13  
Date

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 \_\_\_\_\_       \_\_\_\_\_      2/7/13  
Committee Member Name (printed)      Committee Member Signature      Date

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	COMPANY	PRODUCT
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3.	<del>POSTROW</del>	
4.	MCS Software	
5.	<del>Cyber Soft Technologies</del>	
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[Redacted]  
Committee Member Name (printed)

[Redacted]  
Committee Member Signature

2/7/13  
Date

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	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
2.	Heartland Payment System	
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4.	MCS Software	
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 \_\_\_\_\_  \_\_\_\_\_ 2-6-13  
Committee Member Name (printed)                      Committee Member Signature                      Date

Proposals to be evaluated:

	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
2.	Heartland Payment System	
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\_\_\_\_\_  
Committee Member Name (printed)

\_\_\_\_\_  
Committee Member Signature

2/6/13  
Date

Proposals to be evaluated:

	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
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3.	PCSNOW	
4.	MCS Software	
5.	Cyber Soft Technologies	
6.		
7.		

Lunch Accounting System for CN  
M1383.LS

Vendor	A			B			C			D					
Criteria / Evaluator	MCS	Heart	Prim	PCS	Horiz	MCS	Heart	Prim	PCS	Horiz	MCS	Heart	Prim	PCS	Horiz
Understanding & Response 5 pts.	3	5	4	3	3	3	4	4	4	3	3	5	4	3	3
Staff Experience - 10 pts.	8	6	6	6	8	8	8	6	6	6	6	8	6	6	8
Stability and History - 10 pts.	10	4	8	6	8	8	8	4	4	6	8	10	6	4	8
Reference Responses - 10 pts.	9.62	8.38	6.76	7.21	8.48	9.62	8.38	6.76	7.21	8.48	9.62	8.38	6.76	7.21	8.48
AVG															
Implementation - 15 pts.	4	4	2	2	4	4	4	3	2	4	3	4	3	2	4
General Plan	4	4	2	2	4	4	4	3	2	4	3	4	3	2	4
Service Support	4	4	2	2	4	4	4	3	2	4	3	4	3	2	4
Training	4	4	2	2	4	4	4	4	2	4	3	4	4	2	4
Products - 45 pts.															
Group A															
Transfer Historical student data	4	4	3	3	4	4	4	3	3	4	4	4	4	3	4
Tracks Student school to school	3	4	3	3	4	3	4	3	2	4	3	4	3	3	4
Rollover student pay status	3	4	3	1	4	3	4	3	3	4	3	4	4	3	4
Update student info at station	2	4	3	2	4	2	4	4	3	4	2	4	4	3	4
Process up to 20K free & reduced	2	3	4	4	2	2	3	4	4	2	2	3	4	4	2
Group B															
Transfer menus, recipes, ingredient	3	4	3	3	3	3	4	3	3	3	3	4	3	2	3
Standardize or customize recipes	3	4	3	3	3	3	4	3	3	3	3	4	3	2	3
Meet USWDA HACCP requirements	3	4	3	3	3	3	4	3	3	3	3	4	3	2	3
Print daily, weekly & monthly menus	3	4	3	3	3	3	4	3	3	3	3	4	3	2	3
Total - Technical Points	68.6	70.4	58.8	53.2	69.5	66.6	75.4	58.8	55.2	69.5	63.6	72.4	60.8	56.2	69.5
AVG Technical Points	65.4	73.4	60	54.7	69.5										
Presentation Points - TBD															
Cost (30 pts.)															
TOTAL															
Total Costs submitted															

Begin Take

points



A

# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Heartland  
Evaluator: [REDACTED]  
Date: 1-24-13

Scores will be assigned as follows:  
0 = Failure or no response  
1 = Poor, inadequate  
2 = Fair, only partially responsive  
3 = Average, meets minimum requirements  
4 = Above Average, exceeds minimum requirements  
5 = Superior  
(Note 1: scores of 0, 1 or 5 require further explanation)  
(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>5</u>	x 1 =	<u>5</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u>	x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>2</u>	x 2 =	<u>4</u>
<b>Reference Responses</b> (10 pts.)	<u>4</u>	x 2 =	<u>8</u>
<b>Implementation</b> (15 pts.)			
General Plan	<u>4</u>	x 1 =	<u>4</u>
Service Support	<u>4</u>	x 1 =	<u>4</u>
Training	<u>4</u>	x 1 =	<u>4</u>
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1. Ability to transfer historical student data	<u>4</u>	x 1 =	<u>4</u>
2. Ability to track student for school to school	<u>4</u>	x 1 =	<u>4</u>
3. Annual "rollover of student pay status and verify debt limits	<u>4</u>	x 1 =	<u>4</u>
4. Ability to update student information at serving station .	<u>4</u>	x 1 =	<u>4</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>3</u>	x 1 =	<u>3</u>
Group B – Menus, Nutrition & Inventory Management			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>4</u>	x 1 =	<u>4</u>
2. Ability to standardize or customize recipes	<u>4</u>	x 1 =	<u>4</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>4</u>	x 1 =	<u>4</u>
4. Ability to print daily, weekly & monthly menus	<u>4</u>	x 1 =	<u>4</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total 100

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

Big company

# Student Lunch Accounting System RFP -M1383-LS.



Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

Score	Weight	Points
3	x 1 =	3
4	x 2 =	8
5	x 2 =	10
5	x 2 =	10
4	x 1 =	4
4	x 1 =	4
3	x 1 =	3

**Response Outline** – Responded per outline 4.01 A-F (5 pts.)

**Staff Experience** – (10 pts.)

**Company Stability and History of providing such products** (10 pts.)

**Reference Responses** (10 pts.)

**Implementation** (15 pts.)

- General Plan
- Service Support
- Training

**Products** (45 points)

Group A – Lunch Room Accounting/Point of Sale

1. Ability to transfer historical student data
2. Ability to track student for school to school
3. Annual "rollover of student pay status and verify debt limits
4. Ability to update student information at serving station .
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost

4	x 1 =	4
3	x 1 =	3
3	x 1 =	3
3	x 1 =	3
2	x 1 =	2

Group B – Menus, Nutrition & Inventory Management

1. Ability to transfer menus, recipes, ingredient labels, etc.
2. Ability to standardize or customize recipes
3. Ability to meet USDA & HACCP requirements & design compliant menus
4. Ability to print daily, weekly & monthly menus

3	x 1 =	3
3	x 1 =	3
3	x 1 =	3
3	x 1 =	3

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

Big Large Company office in Colorado

# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score Weight (0-5)	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u> x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>4</u> x 2 =	<u>8</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>4</u> x 2 =	<u>8</u>
<b>Reference Responses</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>4</u> x 1 =	<u>4</u>
Service Support	<u>4</u> x 1 =	<u>4</u>
Training	<u>4</u> x 1 =	<u>4</u>
<b>Products</b> (45 points)		
Group A – Lunch Room Accounting/Point of Sale		
1 Ability to transfer historical student data	<u>4</u> x 1 =	<u>4</u>
2. Ability to track student for school to school	<u>4</u> x 1 =	<u>4</u>
3. Annual "rollover of student pay status and verify debt limits	<u>4</u> x 1 =	<u>4</u>
4. Ability to update student information at serving station .	<u>4</u> x 1 =	<u>4</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>2</u> x 1 =	<u>2</u>
Group B – Menus, Nutrition & Inventory Management		
1 Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u> x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u> x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u> x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u> x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total 22

**Total Points** \_\_\_\_\_

**Notes explaining points of 0,1, or 5:**

no financial info provided

# Student Lunch Accounting System RFP -M1383-LS.



Firm Name: Primero Edge  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

Score	Weight	Points
(0-5)		

**Response Outline** – Responded per outline 4.01 A-F (5 pts.)

4	x 1 =	4
---	-------	---

**Staff Experience** – (10 pts.)

3	x 2 =	6
---	-------	---

**Company Stability and History of providing such products** (10 pts.)

4	x 2 =	8
---	-------	---

**Reference Responses** (10 pts.)

2	x 2 =	4
---	-------	---

**Implementation** (15 pts.)

- General Plan
- Service Support
- Training

2	x 1 =	2
---	-------	---

2	x 1 =	2
---	-------	---

2	x 1 =	2
---	-------	---

**Products** (45 points)

Group A – Lunch Room Accounting/Point of Sale

1. Ability to transfer historical student data
2. Ability to track student for school to school
3. Annual "rollover of student pay status and verify debt limits
4. Ability to update student information at serving station .
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost

<del>4</del> 3	x 1 =	<del>4</del> 3
3	x 1 =	3
3	x 1 =	3
3	x 1 =	3
4	x 1 =	4

Group B – Menus, Nutrition & Inventory Management

1. Ability to transfer menus, recipes, ingredient labels, etc.
2. Ability to standardize or customize recipes
3. Ability to meet USDA & HACCP requirements & design compliant menus
4. Ability to print daily, weekly & monthly menus

3	x 1 =	3
3	x 1 =	3
3	x 1 =	3
3	x 1 =	3

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total 20

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PCS  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score Weight	Points
	(0-5)	
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u> x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Reference Responses</b> (10 pts.)	<u>2</u> x 2 =	<u>4</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>2</u> x 1 =	<u>2</u>
Service Support	<u>2</u> x 1 =	<u>2</u>
Training	<u>2</u> x 1 =	<u>2</u>
<b>Products</b> (45 points)		
<b>Group A – Lunch Room Accounting/Point of Sale</b>		
1. Ability to transfer historical student data	<u>3</u> x 1 =	<u>3</u>
2. Ability to track student for school to school	<u>3</u> x 1 =	<u>3</u>
3. Annual "rollover of student pay status and verify debt limits	<u>1</u> x 1 =	<u>1</u>
4. Ability to update student information at serving station .	<u>2</u> x 1 =	<u>2</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u> x 1 =	<u>4</u>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>		
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u> x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u> x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u> x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u> x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total 30

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Heart Land  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	<u>20</u>
2. Response to question posed by the committee	<u>4</u>	x .5 =	<u>20</u>

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	<u>4</u>
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>5</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>3</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>5</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>3</u>	x 1 =	<u>3</u>
2. Displayed Active Directory Integration	<u>0</u>	x 1 =	<u>0</u>
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	<u>4</u>

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

## Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Heartland  
 Evaluator: [REDACTED]  
 Date: 2/16/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	4	x .5 =	___
2. Response to question posed by the committee	4	x .5 =	___

### Demonstrated Product Capability

#### Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	3	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	4	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	4	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	4	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	5	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	5	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	4	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	5	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	5	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	4	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	5	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### Group B – Menus, Nutrition & Inventory Management (40 points)

1. x Demonstrated transfer of menus, recipes, ingredient labels from existing to new	5	x 1.5 =	___
2. x Demonstrated ability to standardize recipes, portion and cost control;	4	x 1 =	___
3. x Demonstrated ability to decrease or increase recipes sizes;	4	x .5 =	___
4. x Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	4	x 1.25 =	___
5. x Demonstrated ability to develop and control a variety of menu plans and cycles;	4	x 1.25 =	___
6. x Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	3	x 1.5 =	___
7. x Demonstrated access to USDA instructions for HACCP processing.	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### IT Data requests (15 pts.)

1. Demonstrated importing utilities	3	x 1 =	___
2. Displayed Active Directory Integration	0	x 1 =	___
3. Provided Student database & Data Import specifications	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

B

# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: HEMILT LAND  
Evaluator: [REDACTED]  
Date: 1/24/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score (0-5)	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	4	x 1 =	4
<b>Staff Experience</b> – (10 pts.)	4	x 2 =	8
<b>Company Stability and History of providing such products</b> (10 pts.)	4	x 2 =	8
<b>Reference Responses</b> (10 pts.)		x 2 =	
<b>Implementation</b> (15 pts.)			
General Plan	4	x 1 =	
Service Support	4	x 1 =	
Training	4	x 1 =	
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1 Ability to transfer historical student data	4	x 1 =	
2 Ability to track student for school to school	4	x 1 =	
3 Annual "rollover of student pay status and verify debt limits	4	x 1 =	
4 Ability to update student information at serving station .	4	x 1 =	
5 Ability to process up to 20,000 free & reduced meal application w/o extra cost	3	x 1 =	
Group B – Menus, Nutrition & Inventory Management			
1 Ability to transfer menus, recipes, ingredient labels, etc.	4	x 1 =	
2 Ability to standardize or customize recipes	4	x 1 =	
3 Ability to meet USDA & HACCP requirements & design compliant menus	4	x 1 =	
4 Ability to print daily, weekly & monthly menus	4	x 1 =	

Summary of Evaluation Points: \_\_\_\_\_

Cost (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

Total Points \_\_\_\_\_

Notes explaining points of 0,1, or 5:



# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 1/24/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- ? PC Windows 7 compatible -  yes  no
- ? SQL or Oracle Data Base -  yes  no
- ? Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u>	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	<u>4</u>	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>5</u>	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	_____	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	<u>4</u>	x 1 =	_____
Service Support	<u>4</u>	x 1 =	_____
Training	<u>4</u>	x 1 =	_____
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1. Ability to transfer historical student data	<u>5</u>	x 1 =	_____
2. Ability to track student for school to school	<u>3</u>	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	<u>3</u>	x 1 =	_____
4. Ability to update student information at serving station .	<u>2</u>	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>2</u>	x 1 =	_____
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u>	x 1 =	_____
2. Ability to standardize or customize recipes	<u>3</u>	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u>	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	<u>3</u>	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 1/24/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	3	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	4	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	4	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	_____	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	4	x 1 =	_____
Service Support	4	x 1 =	_____
Training	4	x 1 =	_____
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1. Ability to transfer historical student data	4	x 1 =	_____
2. Ability to track student for school to school	4	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	4	x 1 =	_____
4. Ability to update student information at serving station .	4	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	2	x 1 =	_____
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1. Ability to transfer menus, recipes, ingredient labels, etc.	3	x 1 =	_____
2. Ability to standardize or customize recipes	3	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	3	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	3	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

NO FINANCIAL STATEMENT

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PALMERO EDGE  
 Evaluator: [REDACTED]  
 Date: 1/23/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

PC Windows 7 compatible -  yes  no  
 SQL or Oracle Data Base -  yes  no  
 Online payment processor PCI certified  yes  no  
 Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>4</u>	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	<u>3</u>	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>2</u>	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	_____	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	<u>3</u>	x 1 =	_____
Service Support	<u>3</u>	x 1 =	_____
Training	<u>4</u>	x 1 =	_____
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1. Ability to transfer historical student data	<u>3</u>	x 1 =	_____
2. Ability to track student for school to school	<u>3</u>	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	<u>3</u>	x 1 =	_____
4. Ability to update student information at serving station .	<u>3</u>	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u>	x 1 =	_____
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u>	x 1 =	_____
2. Ability to standardize or customize recipes	<u>3</u>	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u>	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	<u>3</u>	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0, 1, or 5:

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PCS  
 Evaluator: [REDACTED]  
 Date: 1/24/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no ?
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	3	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	3	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	3	x 2 =	_____
<b>Reference Responses</b> (10 pts.)		x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	3	x 1 =	_____
Service Support	3	x 1 =	_____
Training	3	x 1 =	_____
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1 Ability to transfer historical student data	3	x 1 =	_____
2 Ability to track student for school to school	3	x 1 =	_____
3 Annual "rollover of student pay status and verify debt limits	3	x 1 =	_____
4 Ability to update student information at serving station .	3	x 1 =	_____
5 Ability to process up to 20,000 free & reduced meal application w/o extra cost ?	3	x 1 =	_____
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1 Ability to transfer menus, recipes, ingredient labels, etc.	3	x 1 =	_____
2 Ability to standardize or customize recipes	3	x 1 =	_____
3 Ability to meet USDA & HACCP requirements & design compliant menus	3	x 1 =	_____
4 Ability to print daily, weekly & monthly menus	3	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0, 1, or 5:

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Heartland  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

PC Windows 7 compatible -  yes  no  
 SQL or Oracle Data Base -  yes  no  
 Online payment processor PCI certified  yes  no  
 Able to interface with Power School  yes  no

	Score Weight (0-5)	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>5</u> x 1 =	<u>5</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Reference Responses</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>4</u> x 1 =	<u>4</u>
Service Support	<u>4</u> x 1 =	<u>4</u>
Training	<u>4</u> x 1 =	<u>4</u>
<b>Products</b> (45 points)		
<b>Group A – Lunch Room Accounting/Point of Sale</b>		
1 Ability to transfer historical student data	<u>5</u> x 1 =	<u>5</u>
2 Ability to track student for school to school	<u>5</u> x 1 =	<u>5</u>
3 Annual "rollover of student pay status and verify debt limits	<u>5</u> x 1 =	<u>5</u>
4 Ability to update student information at serving station .	<u>5</u> x 1 =	<u>5</u>
5 Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>5</u> x 1 =	<u>5</u>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>		
1 Ability to transfer menus, recipes, ingredient labels, etc.	<u>4</u> x 1 =	<u>4</u>
2 Ability to standardize or customize recipes	<u>4</u> x 1 =	<u>4</u>
3 Ability to meet USDA & HACCP requirements & design compliant menus	<u>4</u> x 1 =	<u>4</u>
4 Ability to print daily, weekly & monthly menus	<u>4</u> x 1 =	<u>4</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total ~~100~~

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

*They just say they meet the requirement .  
 Only reason I know they do is because I have  
 seen them present their product .*

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: MCS Software  
 Evaluator: [REDACTED]  
 Date: 1-23-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u>	x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u>	x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>5</u>	x 2 =	<u>10</u>
<b>Reference Responses</b> (10 pts.)	<u>5</u>	x 2 =	<u>10</u>
<b>Implementation</b> (15 pts.)			
General Plan	<u>3</u>	x 1 =	<u>3</u>
Service Support	<u>3</u>	x 1 =	<u>3</u>
Training	<u>3</u>	x 1 =	<u>3</u>
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1. Ability to transfer historical student data	<u>4</u>	x 1 =	<u>4</u>
2. Ability to track student for school to school	<u>4</u>	x 1 =	<u>4</u>
3. Annual "rollover of student pay status and verify debt limits	<u>4</u>	x 1 =	<u>4</u>
4. Ability to update student information at serving station .	<u>4</u>	x 1 =	<u>4</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u>	x 1 =	<u>4</u>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u>	x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u>	x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u>	x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u>	x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

Cost (30 pts.) Determined by Procurement w/District formula

Total 111

**Total Points** \_\_\_\_\_

**Notes explaining points of 0, 1, or 5:**

I didn't feel there information was easy to understand.

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 1-23-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score Weight	Points
	(0-5)	
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u> x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>4</u> x 2 =	<u>8</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>4</u> x 2 =	<u>8</u>
<b>Reference Responses</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>4</u> x 1 =	<u>4</u>
Service Support	<u>4</u> x 1 =	<u>4</u>
Training	<u>4</u> x 1 =	<u>4</u>
<b>Products</b> (45 points)		
Group A – Lunch Room Accounting/Point of Sale		
1. Ability to transfer historical student data	<u>5</u> x 1 =	<u>5</u>
2. Ability to track student for school to school	<u>5</u> x 1 =	<u>5</u>
3. Annual "rollover of student pay status and verify debt limits	<u>5</u> x 1 =	<u>5</u>
4. Ability to update student information at serving station .	<u>5</u> x 1 =	<u>5</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>5</u> x 1 =	<u>5</u>
Group B – Menus, Nutrition & Inventory Management		
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u> x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u> x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u> x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u> x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total 210

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: Primero Edge  
 Evaluator: [REDACTED]  
 Date: 1-23-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

*only one that is web based*

	Score Weight (0-5)	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>4</u> x 1 =	<u>4</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>2</u> x 2 =	<u>4</u>
<b>Reference Responses</b> (10 pts.)	<u>0</u> x 2 =	<u>4</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>3</u> x 1 =	<u>3</u>
Service Support	<u>3</u> x 1 =	<u>3</u>
Training	<u>4</u> x 1 =	<u>4</u>
<b>Products</b> (45 points)		
<b>Group A – Lunch Room Accounting/Point of Sale</b>		
1. Ability to transfer historical student data	<u>3</u> x 1 =	<u>3</u>
2. Ability to track student for school to school	<u>3</u> x 1 =	<u>3</u>
3. Annual "rollover of student pay status and verify debt limits	<u>4</u> x 1 =	<u>4</u>
4. Ability to update student information at serving station .	<u>4</u> x 1 =	<u>4</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u> x 1 =	<u>4</u>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>		
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u> x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u> x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u> x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u> x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total 200

**Total Points** \_\_\_\_\_

Notes explaining points of 0, 1, or 5:



## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PCS  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score Weight	Points
	(0-5)	
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u> x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>3</u> x 2 =	<u>6</u>
<b>Reference Responses</b> (10 pts.)	<u>2</u> x 2 =	<u>4</u>
<b>Implementation</b> (15 pts.)		
General Plan	<u>0</u> x 1 =	<u>0</u>
Service Support	<u>0</u> x 1 =	<u>0</u>
Training	<u>0</u> x 1 =	<u>0</u>
<b>Products</b> (45 points)		
<b>Group A – Lunch Room Accounting/Point of Sale</b>		
1. Ability to transfer historical student data	<u>4</u> x 1 =	<u>4</u>
2. Ability to track student for school to school	<u>3</u> x 1 =	<u>3</u>
3. Annual "rollover of student pay status and verify debt limits	<u>3</u> x 1 =	<u>3</u>
4. Ability to update student information at serving station .	<u>3</u> x 1 =	<u>3</u>
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u> x 1 =	<u>4</u>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>		
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u> x 1 =	<u>3</u>
2. Ability to standardize or customize recipes	<u>3</u> x 1 =	<u>3</u>
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u> x 1 =	<u>3</u>
4. Ability to print daily, weekly & monthly menus	<u>3</u> x 1 =	<u>3</u>

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula Total 0

**Total Points** \_\_\_\_\_

Notes explaining points of 0, 1, or 5:

can't have updated student information at serving station unless mobility is on.

# Student Lunch Accounting System RFP -M1383-LS.



Firm Name: Heartland  
 Evaluator: [Redacted]  
 Date: 1/24/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes [ ] no
- SQL or Oracle Data Base -  yes [ ] no
- Online payment processor PCI certified  yes [ ] no
- Able to interface with Power School  yes [ ] no

	Score	Weight	Points
	(0-5)		
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	4	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	4.5	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	4.5	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	4.5	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	4	x 1 =	_____
Service Support	4	x 1 =	_____
Training	4	x 1 =	_____
<b>Products</b> (45 points)			
<b>Group A – Lunch Room Accounting/Point of Sale</b>			
1. Ability to transfer historical student data	4	x 1 =	_____
2. Ability to track student for school to school	4	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	4	x 1 =	_____
4. Ability to update student information at serving station .	4	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	3.5	x 1 =	_____
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>			
1. Ability to transfer menus, recipes, ingredient labels, etc.	4	x 1 =	_____
2. Ability to standardize or customize recipes	4	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	4	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	4	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: MCS  
 Evaluator: [Signature] [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)			
	<u>2.8</u>	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)			
	<u>4</u>	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)			
	<u>4</u>	x 2 =	_____
<b>Reference Responses</b> (10 pts.)			
	<u>5.0</u>	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	<u>3</u>	x 1 =	_____
Service Support	<u>3</u>	x 1 =	_____
Training	<u>3</u>	x 1 =	_____
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1. Ability to transfer historical student data	<u>4</u>	x 1 =	_____
2. Ability to track student for school to school	<u>4.3</u>	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	<u>3</u>	x 1 =	_____
4. Ability to update student information at serving station .	<u>2.8</u>	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>2.8</u>	x 1 =	_____
Group B – Menus, Nutrition & Inventory Management			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u>	x 1 =	_____
2. Ability to standardize or customize recipes	<u>3</u>	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u>	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	<u>3</u>	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

# Student Lunch Accounting System RFP -M1383-LS.



Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 1-24-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u>	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)	<u>4</u>	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>4</u>	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	<u>4</u>	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	<u>4</u>	x 1 =	_____
Service Support	<u>4</u>	x 1 =	_____
Training	<u>4</u>	x 1 =	_____
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1. Ability to transfer historical student data	<u>4</u>	x 1 =	_____
2. Ability to track student for school to school	<u>4</u>	x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	<u>4</u>	x 1 =	_____
4. Ability to update student information at serving station .	<u>4</u>	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>2</u>	x 1 =	_____
Group B – Menus, Nutrition & Inventory Management			
1. Ability to transfer menus, recipes, ingredient labels, etc.	<u>3</u>	x 1 =	_____
2. Ability to standardize or customize recipes	<u>3</u>	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	<u>3</u>	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	<u>3</u>	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:

## Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PRIMERO  
 Evaluator: [REDACTED]  
 Date: 1-24-12

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	Score	Weight	Points
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)			
	3	x 1 =	_____
<b>Staff Experience</b> – (10 pts.)			
	3	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)			
	3	x 2 =	_____
<b>Reference Responses</b> (10 pts.)			
	2	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	3	<del>3</del> x 1 =	_____
Service Support	3	<del>4</del> x 1 =	_____
Training	4	<del>3</del> x 1 =	_____
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1. Ability to transfer historical student data	3	<del>4</del> x 1 =	_____
2. Ability to track student for school to school	3	<del>3</del> x 1 =	_____
3. Annual "rollover of student pay status and verify debt limits	4	x 1 =	_____
4. Ability to update student information at serving station .	4	x 1 =	_____
5. Ability to process up to 20,000 free & reduced meal application w/o extra cost	4	x 1 =	_____
Group B – Menus, Nutrition & Inventory Management			
1. Ability to transfer menus, recipes, ingredient labels, etc.	3	x 1 =	_____
2. Ability to standardize or customize recipes	3	x 1 =	_____
3. Ability to meet USDA & HACCP requirements & design compliant menus	3	x 1 =	_____
4. Ability to print daily, weekly & monthly menus	3	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:



# Student Lunch Accounting System RFP -M1383-LS.

Firm Name: PCS  
Evaluator: [Redacted]  
Date: 1-24-13

Scores will be assigned as follows:  
0 = Failure or no response  
1 = Poor, inadequate  
2 = Fair, only partially responsive  
3 = Average, meets minimum requirements  
4 = Above Average, exceeds minimum requirements  
5 = Superior  
(Note 1: scores of 0, 1 or 5 require further explanation)  
(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

**Required Minimums** – any 'no' response will disqualify vendor from further consideration.

- PC Windows 7 compatible -  yes  no
- SQL or Oracle Data Base -  yes  no *? Currently*
- Online payment processor PCI certified  yes  no
- Able to interface with Power School  yes  no

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
	<b>(0-5)</b>		
<b>Response Outline</b> – Responded per outline 4.01 A-F (5 pts.)	<u>3</u>	x 1 =	<u>3</u>
<b>Staff Experience</b> – (10 pts.)	<u>4</u>	x 2 =	_____
<b>Company Stability and History of providing such products</b> (10 pts.)	<u>3</u>	x 2 =	_____
<b>Reference Responses</b> (10 pts.)	<u>2</u>	x 2 =	_____
<b>Implementation</b> (15 pts.)			
General Plan	<u>2</u>	x 1 =	_____
Service Support	<u>2</u>	x 1 =	_____
Training	<u>2</u>	x 1 =	_____
<b>Products</b> (45 points)			
Group A – Lunch Room Accounting/Point of Sale			
1 Ability to transfer historical student data	<u>3</u>	x 1 =	_____
2 Ability to track student for school to school	<u>3</u>	x 1 =	_____
3 Annual "rollover of student pay status and verify debt limits	<u>3</u>	x 1 =	_____
4 Ability to update student information at serving station .	<u>3</u>	x 1 =	_____
5 Ability to process up to 20,000 free & reduced meal application w/o extra cost	<u>4</u>	x 1 =	_____
Group B – Menus, Nutrition & Inventory Management			
1 Ability to transfer menus, recipes, ingredient labels, etc.	<u>2</u>	x 1 =	_____
2 Ability to standardize or customize recipes	<u>2</u>	x 1 =	_____
3 Ability to meet USDA & HACCP requirements & design compliant menus	<u>2</u>	x 1 =	_____
4 Ability to print daily, weekly & monthly menus	<u>2</u>	x 1 =	_____

Summary of Evaluation Points: \_\_\_\_\_

**Cost** (30 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

**Total Points** \_\_\_\_\_

Notes explaining points of 0,1, or 5:



# NOTICE OF INTENT TO SELECT

Pete Belknap  
Heartland School Solutions  
Tempe, AZ 85282

January 28, 2013

Subject: Bid M1383-LS Student Lunch Accounting System

Mr. Belknap,

Congratulations,

This letter is notification that it is the intent of the Salt Lake City School District, (SLCSD) to select your company as one of three finalists who have been selected to give a demonstration presentation to the selection committee prior to their making the final selection for the award of the above bid.

The following information is provided to facilitate your demonstration presentation: Actual date/time will be determined on a first come first serve basis.

Available Dates/Times: February 06 at 8:00 a.m. or 12:00 p.m. or  
February 07 at 8:00 a.m.

Location: Child Nutrition Training Room – 995 West Beardsley Place,  
Salt Lake City, UT 84119

(From Airport or downtown, go south on I-15 to 2100 South exit & go right (west) a short distance, then turn south on 900 west. Continue south for about 1/2 mile. Turn right (west) onto Beardsley Pl. We are in the last complex of buildings on your left; joining with Warehouse.)

Time allotment for presentation is 2 hours, with additional Q & A session 1/2 hour

Items to be demonstrated:

1. Section 3 of the RFP – Be able to demonstrate all the points noted, especially those under Groups A and B.
2. In addition, the following IT requests will need to be demonstrated:
  - a. Data import specifications – provide documentation
  - b. Demonstrate import utilities or processes
  - c. Display Active Directory Integration
  - d. Demonstrate using a fully functional database populated with fictional student data. We will not provide student data due to FERPA regulations.

Equipment: Overhead PC projector, white board, power bar & access to internet  
(If you need additional equipment, please let me know)

If you have any questions, please feel free to contact me.

Sincerely,

Gregory Maynard, C.P.M. CPPO  
Purchasing Supervisor  
Salt Lake City School District  
(801) 578-8264  
[greg.maynard@slcschools.org](mailto:greg.maynard@slcschools.org)

## PURCHASING

p 801.578.8257  
f 801.578.8262

Salt Lake City School District  
440 East 100 South  
Salt Lake City, UT 84111

[www.slcschools.org](http://www.slcschools.org)

The Salt Lake City School District does not discriminate on the basis of age, color, disability, national origin, pregnancy, race, religion, or sex in its programs and activities. The following person has been designated to handle inquires regarding the non-discrimination policy: Kathleen Christy, Assistant Superintendent, 440 East 100 South, Salt Lake City, Utah 84111, (801)578-8251. You may also contact the Office for Civil Rights, Denver, CO, (303)844-5695.



# NOTICE OF INTENT TO SELECT

Randy Eskels, President  
Horizon Software International  
Duluth, GA 30097

January 28, 2013

Subject: Bid M1383-LS Student Lunch Accounting System

Mr. Eskels,

Congratulations,

This letter is notification that it is the intent of the Salt Lake City School District, (SLCSD) to select your company as one of three finalists who have been selected to give a demonstration presentation to the selection committee prior to their making the final selection for the award of the above bid.

The following information is provided to facilitate your demonstration presentation: Actual date/time will be determined on a first come first serve basis.

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(From Airport or downtown, go south on I-15 to 2100 South exit & go right (west) a short distance, then turn south on 900 west. Continue south for about 1/2 mile. Turn right (west) onto Beardsley Pl. We are in the last complex of buildings on your left; joining with Warehouse.)

Time allotment for presentation is 2 hours, with additional Q & A session 1/2 hour

Items to be demonstrated:

1. Section 3 of the RFP – Be able to demonstrate all the points noted, especially those under Groups A and B.
2. In addition, the following IT requests will need to be demonstrated:
  - a. Data import specifications – provide documentation
  - b. Demonstrate import utilities or processes
  - c. Display Active Directory Integration
  - d. Demonstrate using a fully functional database populated with fictional student data. We will not provide student data due to FERPA regulations.

Equipment: Overhead PC projector, white board, power bar & access to internet  
(If you need additional equipment, please let me know)

If you have any questions, please feel free to contact me.

Sincerely,

Gregory Maynard, C.P.M. CPPO  
Purchasing Supervisor  
Salt Lake City School District  
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[greg.maynard@slcschools.org](mailto:greg.maynard@slcschools.org)

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# NOTICE OF INTENT TO SELECT

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David Yaniv  
PCSNOW  
Englewood Cliffs, NJ 07632

January 28, 2013

Subject: RFP #M1384-LS Student Lunch Accounting System

Mr. Yaniv,

This letter is notification that it is the intent of the Salt Lake City School District to select the following three finalists: Heartland School Solutions, Horizon Software International and MCS Software for oral presentations to clarify and demonstrate their product's ability to provide a system that best meets our needs.

After a careful review of the several products submitted, the above three offerings were considered to most likely be able to meet our needs/requirements for a Student Lunch Accounting System.

On behalf of the evaluation committee and the Purchasing Department, we thank you for the time and effort taken to respond to the request.

If you have any questions, please feel free to contact me.

Sincerely,

Gregory Maynard, C.P.M. CPPO  
Purchasing Supervisor  
Salt Lake City School District  
(801) 578-8264  
[greg.maynard@slcschools.org](mailto:greg.maynard@slcschools.org)

## PURCHASING

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# NOTICE OF INTENT TO SELECT

January 28, 2013

Amy Lynch  
PrimeroEdge  
Houston, TX 77068-3411

Subject: RFP #M1384-LS Student Lunch Accounting System

Ms. Lynch,

This letter is notification that it is the intent of the Salt Lake City School District to select the following three finalists: Heartland School Solutions, Horizon Software International and MCS Software for oral presentations to clarify and demonstrate their product's ability to provide a system that best meets our needs.

After a careful review of the several products submitted, the above three offerings were considered to most likely be able to meet our needs/requirements for a Student Lunch Accounting System.

On behalf of the evaluation committee and the Purchasing Department, we thank you for the time and effort taken to respond to the request.

If you have any questions, please feel free to contact me.

Sincerely,

Gregory Maynard, C.P.M. CPPO  
Purchasing Supervisor  
Salt Lake City School District  
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[greg.maynard@slcschools.org](mailto:greg.maynard@slcschools.org)

## PURCHASING

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SLCSD Purchasing Department  
440 E 100 S, Room 118  
Salt Lake City, Utah 840111  
(801) 578-8269  
Fax (801) 578-8262

**Request for Proposal:**  
For  
**Student Lunch Accounting  
System**  
**RFP #M1383-LS**

**Due January 17, 2013, 2:00 p.m.**

**Gregory Maynard**  
**Purchasing Supervisor**

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The Salt Lake City School District prohibits discrimination based on age, color, disability, gender, gender identity, national origin, pregnancy, race, religion, or sexual orientation.

## SECTION 1 - PURPOSE OF RFP

- 1.01 Purpose. The Salt Lake City School District (herein after referred to as "SLCSD" or the "District") is seeking to enter into a contract with a qualified and experienced company or companies to provide a hosted solution for lunchroom accounting and nutrition systems, to include the software, hardware and the processing of free and reduced meals applications either online or by scanning. It is hoped that this RFP will result in an award to a single contractor for a total solution, but if necessary separate awards may be made. Note: Provider may sub-contract as needed but they must be able to demonstrate that such action provides a seamless operation.

## SECTION 2 - GENERAL INFORMATION and INSTRUCTIONS

- 2.01 Notice to Providers. This RFP may be conducted in two (2) parts:

**Initial Response** will consist of technical offers and cost, and be an evaluation of:

- 1) your response to the bid instructions,
- 2) your assigned staff's experience,
- 3) your company's financial stability, and history of providing such products,
- 4) your reference's responses to our inquiry,
- 5) your implementation plan, service support and customer training provided,
- 6) your general initial and on-going costs,
- 7) your products' match to our needs and minimum requirements.

**\*Note1 : Cost** - At the time of your response, provide in a separately sealed envelope, your best pricing for the products presented utilizing form "Attachment C". Include an itemized price breakdown of all individual components offered as part of the software, hardware/equipment, installation, maintenance and support.

Providers will be ranked based upon point totals and the top two (2) or possibly three (3) most acceptable offers may be selected to present and demonstrate the product's capabilities.

**Follow-up Product Demonstrations** may be conducted by the finalist to demonstrate their:

- 1) product(s) ease of use,
- 2) product(s) actual deliverables,
- 3) product(s) compatibility with our student information system (PowerSchool),
- 4) \*Possible specific Best and Final cost – initial and ongoing.

The district will detail what is expected in the product presentation by each finalist; including scheduling, detailed questions, time frame for follow-up inquiries, live product demonstrations, etc. Each finalist will be ranked based upon their specified deliverables and final cost.

This Request for Proposal is designed to provide interested providers with sufficient basic information to submit proposals meeting minimum requirements, but is not intended to limit a proposal's content or to exclude any relevant or essential data there from. Providers are at liberty and are encouraged to expand upon the specifications to evidence their product's full capability. However, proposals should be concise and to the point, addressing the requested information as the primary focus.

- 2.02 Background.

A. **Demographics:** SLCSD is an urban district with 11 secondary schools and 27 elementary schools. District wide there are over 24,000 students in grades K-12, with 55 percent ethnic minority 65 percent economically disadvantaged. There are over 100 languages and dialects spoken in the

district. All schools are connected to the Internet via fiber connections. The SLCS currently uses Microsoft Active Directory. The district has over 11,000 PC's running Windows 7 and about 430 Apple computers, iPads & iPods. Approximately 2,500 computers and Apple devices are running wireless CISCO. The district student information system is PowerSchool from Pearson Learning.

B. Current Software/Hardware Solutions:

GROUP "A": Lunchroom Accounting & Point-Of-Sale Management

- 1) PCS Revenue Control Systems
  - a. Operational Software Package
    - i. Rightrak DsMP software (version 12.2.0.7)
    - ii. Fasttrak ScMP software (version 12.2.1.1)
    - iii. Mobility [Comtrak] software (version 12.2.0.7)

\*\*\*We do not currently provide online F/R application processing or scanning
  - b. Hardware
    - i. Alana-06 POS terminal (60 each). Consist of keyboard and color display.
    - ii. Alana-07 POS terminal (2 each). Consist of keyboard, color display and provides off-line capability for remote locations without LAN Connectivity.
    - iii. Cashbox (62 each)
    - iv. POS Data Entry Ports
      1. FRED key pad and barcode reader (approx. 100 each)
      2. NED key pad (approx. 20 each)
- 2). PAYPAMS.com [Parent Account Management System for online meal payments]

GROUP "B": Menus, Nutrition & Inventory Management

- 1). HEARTLAND SCHOOL SOLUTIONS
  - a. NUTRIkids Menu Planning (version 13.5)
  - b. NUTRIkids Inventory (version 2.2)
- 2). SCHOOLMENU.com [View current school meal menus online by school site]

OTHER: Office Equipment owned & hopefully compatible with new systems

- 1). Document Scanner [Cannon imageFORMULA ScanFront 300]
- 2). Desktop Computer (1 each per school). DELL OptiPlex 780 Minitower with Windows 7 Professional, 2.93 GHz Intel Duo E7500 Processor, 4GB memory.
- 3). HP Laser Jet P2055 Printer (1 each per school)
- 4). Brother 2820 Fax Machine (1 each per school)

2.03 Issuing office and RFP Reference Number. The Purchasing Department is the issuing office for this and all subsequent addenda relating to it. The reference number for this RFP is **M1383-LS**. This must be referred to on all proposals, correspondence, and documentation relating to the RFP.

2.04 Response Date. In order to be considered for selection, your proposal must be received in the Purchasing Office (440 E 100 S, Salt Lake City, Utah 84111) **no later than 2 p.m. current Mountain Time on January 17, 2013.** Paper copies (one (1) original, plus three (3) copies) will be accepted. Any proposal in route, either in the mail or at other locations on the campus will not be considered timely will be returned unopened. Proposals received after this deadline will be late and ineligible for

consideration. Following the deadline, the names of those responding to the RFP will be available for public inspection. With regard to confidentiality, please see section 2.14 hereof.

2.05 Pre-Proposal Conference. **No pre-proposal** conference will be held.

2.06 Inquiries. All inquiries or requests for clarification or interpretation arising subsequent to the issuance of this RFP, that could have a significant impact on the responses to the RFP, should be submitted electronically via e-mail to Greg Maynard at: [greg.maynard@slcschools.org](mailto:greg.maynard@slcschools.org) He will redirect the to the appropriate district responder for a response. Questions and answers will be consolidated and made available via the district web site to all suppliers on record as having received this RFP. All must be received **no later than 2:00 p.m. current Mountain Time on January 03, 2013**.

2.07 Important Dates. The following are approximate dates for this RFP.

Request Issued	December 11, 2012
Inquiry Questions Due	January 03, 2013 <i>by 7:00</i>
<b>Proposal Response Date</b>	<b>January 17, 2013</b>
First Evaluation Period	January 17-25, 2013
<b>Possible Oral Presentations</b> (if needed)	<b>February 6-7, 2013</b>
Second Evaluation Period	February 07-21, 2013
Selection & Recommendation to Board	February 26, 2013
Approval Notification/Start period	March 05, 2013
Pilot Implementation, Testing and Training	March 06, 2013 to May 31, 2013 (NLT)
District wide Implementation & Training	June 01, 2013 to August 21, 2013
Beginning of Regular School Classes	August 21, 2013

2.08 Oral Presentation. An oral presentation by the vendor to clarify a proposal and demonstrate the product offering may be required at the sole discretion of the District. Oral presentations will be scheduled by the purchasing department. Any such presentation will be made at the vendor's expense. The tentative date, if needed, will be the 6<sup>th</sup>-7<sup>th</sup> of February. All presentations and will be limited to 2.5 hours in duration and scheduled between 8:30 a.m. and 3:30 p.m., current Mountain Time. Note: the vendor's original proposal cannot be changed in any aspect at the oral presentation as the purpose of the presentation is to clarify portions of the proposal and evaluate the product's capability to meet our needs.

2.09 Gratuities. By written notice to all firm(s), the School District may disqualify from consideration and subsequent contract any firm if it is found by the School District that gratuities, in the form of entertainment, gifts, or otherwise were offered or given by the firm, or any agent or representative of the firm, to any officer or employee of the School District with the intent to secure any contract or secure favorable treatment with respect to this RFP and any future purchase.

2.10 Award of the Contract. A Purchase Order, based upon this RFP and/or by follow-on negotiations will be issued by the Purchasing Department after the approval of the Board of Education. If a separate contract is also required by your company, it must be attached to your response for our review

2.11 Contract Period. The contract period will be for five (5) years, with subsequent years being awarded based on functional value and performance basis.

2.12 Termination. Unless otherwise stated, this contract may be terminated, with cause by the district, in advance of the specified termination date, upon 30 days written notice being given by the district. The party in violation will be given ten (10) working days after notification to correct and cease the violations, after which the contract may be terminated for cause. On termination of this contract, all accounts and payments will be processed according to the financial arrangements set forth herein for approved services rendered to the date of termination.

- 2.13 Price Guarantee Period. All pricing must be guaranteed for 5 years (unless otherwise specified). Any request for price adjustment must be made a minimum of 30 days prior to the effective date, must be supported by sufficient documentation to justify, and may not exceed the original mark up or down percentage of the original offering. Any such adjustment or amendment to the contract will not be effective unless approved by the Director of Support Services. Also, the District will be given the immediate benefit of any price decrease in the market or allowable discount.
- 2.14 Proprietary Information. State procurement rules as well as the Government Records Access and Management Act ("GRAMA"), Section 63-2-101 et seq., Utah Code Ann. (1953), as amended provides that information in the successful proposal(s) submitted may be open for public inspection after the contract has been awarded. If a firm desires to have certain proprietary information contained in its proposal(s) protected from such disclosure, the firm may request that the School District consider such treatment by providing a "written claim of business confidentiality and a concise statement of reasons supporting the claim of business confidentiality" with the proposal (GRAMA, Section 63-2-308). Pricing elements of any proposal will not be considered protected. All material contained in and/or submitted with the proposal becomes the property of the School District and may be returned only at the School District's option. Submit claims of confidentiality on the provided or also found at: <http://www.slcschools.org/depts/purchasing/pdf/confidentialityclaim.pdf>
- 2.15 Incurring Costs. The School District will not be liable for any cost which firms may incur in the preparation or presentation of their proposals. Responses to the RFP should be concise, straightforward and prepared simply and economically. Expensive displays, bindings or promotional materials are neither desired nor required. However, there is no intent within these instructions to limit the RFP's content or to exclude any relevant or essential data there from.
- 2.16 Addendum to RFP. In the event that it becomes necessary to revise this RFP in whole or in part, an addendum will be provided to all firms on record as having received this RFP. Said addendum(s) will be posted on the school districts web site: <http://www.slcschools.org/depts/purchasing/solic/index.html>. Respondents are responsible to check this web site for the most current information regarding this RFP.
- 2.17 Authorized Firm Representatives. The RFP proposal will list the name, title, office address, telephone number, and fax number of the person(s) authorized to represent the firm regarding this RFP. The School District reserves the right to negotiate a change in the individual assigned to represent the firm awarded any contact if the assigned representative is not supplying the needs of the School District appropriately. The right shall carry forward through the response period and during the term of any contract.
- 2.18 Remedies. The laws of the State of Utah shall apply in all disputes arising out of this RFP, without regard to choice. The State of Utah laws rule.
- 2.19 Compliance. The vendor hereby agrees to abide with all applicable federal, state, county and city laws, statutes and regulations and to be responsible for obtaining and/or possessing any and all permits and licenses that may be required.
- 2.20 Acceptance of Services/Products Rendered. The School District, through its designated agents and representatives, will be the sole determining judge of whether services/products rendered under the proposal satisfy the requirements as identified in the proposal.
- 2.21 State and Local Taxes. The School District is exempt from sales and excise taxes. Exemption certification information appears on all purchase orders issued by the School District and such taxes will not apply unless otherwise noted. Contact the Purchasing Department for a copy of the tax exemption certificate: TC-721G.
- 2.22 Anti-Collusion. The submittal of a proposal constitutes agreement that the firm has not divulged its proposal to firms, nor has the firm colluded with any other firms or parties to a proposal what-so-ever.

- 2.23 Indemnification. The firm shall hold harmless, defend and indemnify the Purchasing Department, Salt Lake City School District, and its respective officers, employees, and agents from and against any and all claims, losses, causes of action, judgments, damages and expenses including, but not limited to attorney's fees because of bodily injury, sickness, disease or death, or injury to or destruction of tangible property or any other injury or damage resulting from or arising out of (a) performance of any contract, or (b) any act, error, or omission on the part of the firm, or its agents, employees, or subcontractors.
- 2.24 Insurance. The awarded firm shall maintain, during the term of any resulting contract, all appropriate General, Contractual, Professional and Liability Insurances. Please provide proof of your current insurances and amounts.
- 2.25 Restrictions. Responses to this RFP must clearly set forth any restrictions or provisions deemed necessary by the firm to effectively service any proposed contract.
- 2.26 Right to Reject. The School District reserves the right to reject in whole or in part any or all RFP's and to waive any informality or technicality in any RFP in the interest of the School District. Subsequent procurement, if any, will be in accordance with Salt Lake City School District contractual action. Non-compliance with the conditions of this RFP may result in disqualification of the offending firm.

### SECTION 3 – SCOPE OF WORK, REQUIREMENTS & QUALIFICATION

- 3.01 Scope. Based upon our current software/hardware solutions, provide a system that meets or exceeds the essential functions as listed in section 2.02 B, **Group A** (Lunchroom Accounting & Point-Of-Sale Management) and/or **Group B** (Menus, Nutrition & Inventory Management). In doing so, the contractor may provide a hosted or non-hosted solution to include the software and hardware necessary for the district to operate a lunchroom accounting and nutritional system capable of performing the essential functions of the current software/hardware solutions in a more efficient and effective manner. The solution must include an efficient and effective online solution for processing Free and Reduced Meal Benefit applications, and the ability to receive and accurately record online payments utilizing a variety of payment methods in a timely manner. The processing and recording of all student data, including all historical meal and payment transactions, must be easily sorted and transferred between computer systems. In addition, it will need to be USDA approved for implementing NSMP and meet SMI requirements.
- 3.02 Minimal Requirements  
General:
- Software must be compatible with PC Windows 7;
  - Central Database must either use SQL Server 2008 R2 and above or Oracle 11g;
  - Online Payment processor must be PCI certified;
  - Online Payment site must be secure;
  - Any transfer of student data must be secure;
  - Online Payment website preferably will be able to process other types of payments, i.e. adult; community education, student fees, course level fees and other applicable fees;
  - Online Payment website preferably will be able to deposit fees into separate accounts;
  - Software/hardware must interface securely with PowerSchool Student Information System
  - ~~(SIS)~~ transfer from SIS to meal management system must have the ability to be scheduled using a text file and must be secure;
  - System must be able to utilize existing network and power wiring;
  - Hardware must be capable of being portable, i.e. not anchored to the floor;
  - All application software must be customizable to meet the district, state and federal requirements;



- All software must be easy to use with minimal training requirements by multi-lingual staff;
- All software must be able to provide customizable reports;
- With power available, each individual Point-Of-Sale terminal (software/hardware) must be able to continue normal operations in the event of a lost connection or computer system crash;
- Service support response required (Monday – Friday) includes general response within 1 hour and remedy within 24 hours, and emergency response within 15 minutes and remedy within 3 hours or less;
- Proposed time line for product implementation and training must coincide with a fully functional and operational system as of July 01, 2013, some possible early school start dates in July/August, and a district wide beginning of school classes on August 21, 2013.

**Group A (Lunchroom Accounting & Point-Of-Sale Management):**

- ✓ Ability to transfer historical student data, free/reduced benefit status, verification, payments, account balance and other essential data from current software systems to avoid additional work;
- ✓ Ability to track students from school to school and provide a combined history;
- Ability to provide annual “rollover” of student pay status w/30 day grace period;
- Ability to provide customizable reports (Provide examples)
  - Show student day to day pay status and be able to correct if wrong w/reimbursement,
  - Run reports by category, i.e. school, FC, Homeless, USDA, verification, and others,
  - Run by program, i.e. breakfast, snack, lunch, summer, free, paid, meal count, etc.;
- Ability to efficiently and effectively process up to 20,000 free or reduced meal benefit applications each year without additional costs;
- ✓ Ability to easily view and update student information at serving station, allowing for display of student ID, Grade and picture;
- ✓ Ability to easily verify student debt limits and provided notification to parents and staff;
- ✓ Ability to customize pricing by meal, grade, school and/or district;
- ✓ Ability to run accurate meal counts.

**Group B (Menus, Nutrition & Inventory Management):**

- Ability to transfer menus, recipes, ingredient labels and other essential data from current software systems to avoid additional work;
- Ability to standardize a variety of recipes for nutrition, portion and cost control;
- Ability to decrease or increase recipes sizes to meet needs;
- Ability to plan and design USDA compliant daily, weekly and monthly menus;
- Ability to develop and control a variety of menu plans and cycles;
- Ability to print daily, weekly and monthly menus with nutrition information – paper and on-line;
- Ability to access USDA recipe instructions that include HACCP processes for each recipe and Critical Control Points.

**3.03 Qualifications.**

The contractor must have a minimum of a three (3) year successful implementation and seamless integration of the revenue control system, the free or reduced lunch application processing software and nutritional management software.

## SECTION 4 - RESPONSE to RFP

- 4.01 RFP Response Outline. RFP's must be concise and in outline format. Pertinent supplemental information should be referenced and included as attachments. All RFP's must be organized and tabbed to comply with the following sections:
- A. **Executive Summary**. Provide a one or two page executive summary that briefly describes your firm's proposal, highlighting the major features of the proposal. Summary must clearly indicate any proposal requirements that cannot be met by your firm. Proprietary information requests should be identified in this section for consideration. Please use our on-line form for any such request: <http://www.slcschools.org/departments/purchasing/documents/Claim-of-Business-Confidentiality.pdf>
  - B. **Response to Section 3**. Provide detailed information specifically addressing the scope of work, requirements, your firm's qualifications and a proposed schedule of implementation as listed in Section 3. Be concise.
  - C. **RFP Certification Form**. Provide a completed and signed certification form "Attachment A".
  - D. **Organization and Financial Documents**: Provide a brief company history and organization chart showing the person(s) who will be assigned to implement and support your software and hardware products if awarded the bid. Provide your company "Income Statement" and "Balance Sheet" for the past three years. Provide your most current Dunn and Bradstreet rating.
  - E. **References**: Provide contract references from three (3) separate school districts that are currently using each product that you are proposing. Preferably one of these schools would be a school located in Utah. The contact person must be a person who is involved in the actual utilization of the product and cannot be a spokes-person who is unfamiliar with the details of how the software products work. Contact information should include first and last name of the contact, their phone number and email address. The district reserves the right to use any and all references, or contact additional references that will aid in its decision process. Please utilize form "Attachment B" when submitting your references.
  - F. **Costs**: At the time of your response, provide in a separately sealed envelope, your best pricing for the products presented utilizing form "Attachment C". Include an itemized price breakdown of all individual components offered as part of the software, hardware/equipment, installation and implementation, maintenance and support.
- 4.02 Proposals will ONLY be considered if they include all essential features specified in Group A or Group B. Vendors may not submit a separate proposal for individual portions of a group. Vendors may respond to both Group A and Group B, or to only one group. If providing a proposal for only one group, you must indicate within your response and on the outside of the response envelope the group you are bidding.

## SECTION 5 - PROPOSAL EVALUATION

- 5.01 Proposal Evaluation Criteria. The criteria to be used to evaluate the RFP:

A. **Initial Response** – 125 points possible

- 1) your response to the bid instructions, - 5 points
- 2) your assigned staff's experience, - 10 points
- 3) your company's financial stability, history of providing such products, - 10 points
- 4) your reference's responses to our inquiry, - 10 points
- 5) your implementation plan, service support and customer training provided, - 15 points
- 6) your general initial and on-going costs, - 30 points
- 7) your product(s) match to our needs and minimum requirements, - 45 points

**B. Possible Demonstration: 100 points possible**

- 1) product(s) ease of use,- 15 points
- 2) product(s) actual deliverables – 25 points
- 3) product(s) compatibility w/our SIS: (PowerSchool) – 30 points
- 4) \*Possible specific Best and Final costs – initial and ongoing – 30 points

5.02 Evaluation. The School District reserves the right to be the sole judge as to the overall acceptability of any proposal or to judge the individual merits of specific provisions within competing offers. Upon completion of the evaluation process, all firms will be notified of the selection committee's decision.

**CERTIFICATION OF PROPOSAL**

We have read the Salt Lake City School District Request for Proposals and fully understand its intent. We certify that we have adequate personnel and resources to fulfill the proposal requirements. We further understand that our ability to meet the criteria and provide the required services/product shall be judged solely by the Salt Lake City School District.

We further certify that, since the receipt of this RFP, no contact, discussion, or negotiation have been made nor will be made regarding this request with any Salt Lake City School District employee or board member other than the listed contact people in the RFP. We understand that any such contact could disqualify this proposal.

We further certify that we are properly licensed to conduct business within the scope of this RFP, in the State of Utah.

We certify that all schedules and addenda contained herein shall be considered part of the entire RFP response and that the complete document submitted shall be considered a legally binding document.

Submitted by: \_\_\_\_\_

Firm Name: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

Name and Title: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Date: \_\_\_\_\_

## Attachment B: REFERENCES

Provide a list of three (3) elementary schools in Utah or western states who have a minimum of two years of experience with your product(s) per the information listed below.

1. Name of School:

Address Location:

Contact Person/Title:

Phone # of Contact:

E-mail Address of Contact:

Number of Students:

Product(s) Provided:

---

2. Name of School:

Address Location:

Contact Person/Title:

Phone # of Contact:

E-mail Address of Contact:

Number of Students:

Product(s) Provided:

---

3. Name of School:

Address Location:

Contact Person/Title:

Phone # of Contact:

E-mail Address of Contact:

Number of Students:

Product(s) Provided:

**Attachment C: GENERAL COST PROPOSAL FOR M1383-LS (To be provided separately)**

1. Provide your best pricing for an enterprise solution encompassing both Group A and Group B; sold separately and/or sold as a combined purchase. See Section 3 and Section 2.02 B. Also include an itemized price breakdown of all individual components offered as part of the software, hardware/equipment, installation/implementation, maintenance and support.

<b>Method of purchase</b>	<b>Price Sold Separately</b>	<b>Combined Purchase of A &amp; B</b>
<b>Group A – Lunchroom Accounting &amp; Point-of-Sale Management</b>		
Software Cost	\$ _____	\$ _____
Hardware/Equipment Cost	\$ _____	\$ _____
Installation and Implementation	\$ _____	\$ _____
Maintenance and Support Yr. 1	\$ _____	\$ _____
Maintenance and Support Yr. 2	\$ _____	\$ _____
Maintenance and Support Yr. 3	\$ _____	\$ _____
Maintenance and Support Yr. 4	\$ _____	\$ _____
Maintenance and Support Yr. 5	\$ _____	\$ _____
Other Fees: _____	\$ _____	\$ _____
<b>Total Initial Proposed Solution Cost</b>	<b>\$ _____</b>	<b>\$ _____</b>
<b>Group B – Menus, Nutrition &amp; Inventory Management</b>		
Software Cost	\$ _____	\$ _____
Hardware/Equipment Cost	\$ _____	\$ _____
Installation and Implementation	\$ _____	\$ _____
Maintenance and Support Yr. 1	\$ _____	\$ _____
Maintenance and Support Yr. 2	\$ _____	\$ _____
Maintenance and Support Yr. 3	\$ _____	\$ _____
Maintenance and Support Yr. 4	\$ _____	\$ _____
Maintenance and Support Yr. 5	\$ _____	\$ _____
Other Fees: _____	\$ _____	\$ _____
<b>Total Initial Proposed Solution Cost</b>	<b>\$ _____</b>	<b>\$ _____</b>
<b>Total Combine Cost for A and B</b>		<b>\$ _____</b>

2. Provide the cost for additional employee training and customer support as needed (5 years).

- a. On site, train the trainer session, include all associated expenses, i.e. travel, lodging and other:  
 \$ \_\_\_\_\_ per hour for \_\_\_\_\_ hrs. per person up to \_\_\_\_\_ persons
- b. Via remote on-line training:  
 \$ \_\_\_\_\_ per hour for \_\_\_\_\_ hrs. per person up to \_\_\_\_\_ persons
- c. Any other costs, describe:  
 \$ \_\_\_\_\_ for \_\_\_\_\_  
 \$ \_\_\_\_\_ for \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>3</u>	x .5 =	_____
2. Response to question posed by the committee	<u>3</u>	x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>3</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>3</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>2</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>2</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>2</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>3</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

A

Firm Name: Heartland  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	_____
2. Response to question posed by the committee	<u>4</u>	x .5 =	_____

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>3</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>3</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>3</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>3</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>3</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>3</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>3</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>0</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: 8

**Combined Total Points** 8



# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2-7-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	_____
2. Response to question posed by the committee	<u>4</u>	x .5 =	_____

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>3</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>3</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>3</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>3</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>3</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>3</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: MCS  
Evaluator: [REDACTED]  
Date: 2/6/13

Scores will be assigned as follows:  
0 = Failure or no response  
1 = Poor, inadequate  
2 = Fair, only partially responsive  
3 = Average, meets minimum requirements  
4 = Above Average, exceeds minimum requirements  
5 = Superior  
(Note 1: scores of 0, 1 or 5 require further explanation)  
(Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

### Presentation - (5 pts.)

- 1. Presentation was well organized & understandable within 2 hrs. time limit
- 2. Response to question posed by the committee

Score (0-5)	Weight	Points
1	x .5 =	.5
2	x .5 =	1.0

1.5

### Demonstrated Product Capability

#### Group A - Lunch Room Accounting/Point of Sale (40 points)

- 1. Demonstrated transfer of all historical student data, *Program Available*
- 2. Demonstrated tracking students from school to school/combining history,
- 3. Demonstrated ability to provide annual "rollover" of student pay status
- 4. Demonstrated ability to provide customizable reports:
  - a. Student day to day pay status & be able to correct if wrong w/reimbursement,
  - b. Run reports by category, i.e. school, FC, Homeless,
  - c. Run by program, i.e. lunch, summer, free, etc.,
- 5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$
- 6. Demonstrated ability to view and update student information at serving station
- 7. Demonstrated ability to verify student debt limits & notification to parents & staff,
- 8. Demonstrated ability to customize pricing by meal, grade, school and/or district,
- 9. Demonstrated ability to run accurate meal counts.

4	x 1 =	4
4	x .75 =	3
4	x .75 =	3
4	x .5 =	2
4	x .5 =	2
3	x .5 =	1.5
2	x .75 =	1.5
2	x 1 =	2
4	x .75 =	3
3	x .75 =	2.25
4	x .75 =	3

Evaluation Points: 25.25

#### Cost (15 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

#### Group B - Menus, Nutrition & Inventory Management (40 points)

- 1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new *- By Hand - Price*
- 2. Demonstrated ability to standardize recipes, portion and cost control;
- 3. Demonstrated ability to decrease or increase recipes sizes;
- 4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;
- 5. Demonstrated ability to develop and control a variety of menu plans and cycles;
- 6. Printed daily, weekly & monthly menus w/ nutrition information - paper & on-line;
- 7. Demonstrated access to USDA instructions for HACCP processing.

2	x 1.5 =	3
1	x 1 =	1
1	x .5 =	.5
2	x 1.25 =	2.50
2	x 1.25 =	2.50
2	x 1.5 =	3
2	x 1 =	2

*must buy extra*

Evaluation Points: 14.50

#### Cost (15 pts.) Determined by Procurement w/District formula

Total \_\_\_\_\_

#### IT Data requests (15 pts.)

- 1. Demonstrated importing utilities
- 2. Displayed Active Directory Integration *YES, COMPANY OFFICE*
- 3. Provided Student database & Data Import specifications

4	x 1 =	4
4	x 1 =	4
4	x 1 =	4

Evaluation Points: 12

### Combined Total Points

\$ 2.50 / TRANSACTION FROM SITE PER TRANSACTION.

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: HEARTLAND  
 Evaluator: [REDACTED]  
 Date: 2/6/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
	(0-5)	
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u> x .5 =	<u>2</u>
2. Response to question posed by the committee	<u>4</u> x .5 =	<u>2</u>

4

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>3</u> x 1 =	<u>3</u>
2. Demonstrated tracking students from school to school/combining history,	<u>4</u> x .75 =	<u>3</u>
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u> x .75 =	<u>3</u>
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u> x .5 =	<u>2</u>
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u> x .5 =	<u>2</u>
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u> x .5 =	<u>1.5</u>
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u> x .75 =	<u>3</u>
6. Demonstrated ability to view and update student information at serving station	<u>4</u> x 1 =	<u>4</u>
7. Demonstrated ability to verify student debt limits & <u>notification to parents</u> & staff,	<u>4</u> x .75 =	<u>3</u>
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u> x .75 =	<u>3</u>
9. Demonstrated ability to run accurate meal counts.	<u>4</u> x .75 =	<u>3</u>

Evaluation Points: 30.5

**Cost** (15 pts.) Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>5</u> x 1.5 =	<u>7.5</u>
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u> x 1 =	<u>4</u>
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u> x .5 =	<u>2</u>
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	<u>5</u>
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	<u>5</u>
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u> x 1.5 =	<u>3</u>
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	<u>4</u>

Already use

Evaluation Points: 30.5

**Cost** (15 pts.) Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>3</u> x 1 =	<u>3</u>
2. Displayed Active Directory Integration	<u>0</u> x 1 =	<u>0</u>
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	<u>4</u>

Don't use

Evaluation Points: 7

**Combined Total Points** \_\_\_\_\_

BUY CAKE - INSTALL ANYWHERE. ONE DATA STOP.  
 \$1.95 / TRANSACTION FEE IN SALES. PER TRANSACTION - NOT PER CHILD.  
 SEPARATE AP PER LINE

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: Horizons  
 Evaluator: [REDACTED]  
 Date: 2/7/2013

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score (0-5)	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	4	x .5 =	2
2. Response to question posed by the committee	4	x .5 =	2

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	4	x 1 =	4
2. Demonstrated tracking students from school to school/combining history,	4	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	4	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	4	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	4	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	4	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	4	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	4	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	4	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	4	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	3	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	3	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	4	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	4	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	4	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	4	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	4	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	4	x 1 =	___
2. Displayed Active Directory Integration	2	x 1 =	___
3. Provided Student database & Data Import specifications	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

*PERCENTAGE FEE \$ ?  
 ADDED COST - HAND ENTRIES RECIPES.*

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>3</u>	x .5 =	___
2. Response to question posed by the committee	<u>4</u>	x .5 =	___

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>3</u>	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>2</u>	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>2</u>	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<del>3</del> <u>2</u>	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>2</u>	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>2</u>	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>2</u>	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u>	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	___
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: HearHand  
 Evaluator: [REDACTED]  
 Date: 2/6/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
	(0-5)	
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>3</u> x .5 =	___
2. Response to question posed by the committee	<u>4</u> x .5 =	___

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>3</u> x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>3</u> x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u> x .75 =	___
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u> x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u> x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u> x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u> x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>3</u> x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u> x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u> x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>4</u> x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>2</u> x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>3</u> x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>3</u> x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u> x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>3</u> x 1 =	___
2. Displayed Active Directory Integration	<u>0</u> x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2-7-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	_____
2. Response to question posed by the committee	<u>4</u>	x .5 =	_____

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>3</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

D

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: MCS  
Evaluator: [REDACTED]  
Date: 2/6/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Presentation - (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>2</u>	x .5 =	_____
2. Response to question posed by the committee	<u>3</u>	x .5 =	_____

### Demonstrated Product Capability

#### Group A - Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>3</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>3</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>3</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### Group B - Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>2</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>2</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>2</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>2</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information - paper & on-line;	<u>2</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_



# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: Heartland  
 Evaluator: [REDACTED]  
 Date: 2/6/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u> x .5 =	_____
2. Response to question posed by the committee	<u>3</u> x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>3</u> x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4</u> x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u> x .75 =	_____
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u> x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u> x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u> x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>3</u> x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>1</u> x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>1</u> x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>1</u> x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>1</u> x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>5</u> x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u> x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u> x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>3</u> x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>3</u> x 1 =	_____
2. Displayed Active Directory Integration	<u>0</u> x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

## Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2/8/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
	(0-5)	
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u> x .5 =	_____
2. Response to question posed by the committee	<u>4</u> x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4</u> x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4</u> x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u> x .75 =	_____
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u> x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u> x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u> x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u> x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4</u> x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u> x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u> x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4</u> x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u> x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u> x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u> x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u> x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u> x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u> x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

E

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: MCS  
Evaluator: [REDACTED]  
Date: 2-6-13

Scores will be assigned as follows:  
0 = Failure or no response  
1 = Poor, inadequate  
2 = Fair, only partially responsive  
3 = Average, meets minimum requirements  
4 = Above Average, exceeds minimum requirements  
5 = Superior  
(Note 1: scores of 0, 1 or 5 require further explanation)  
(Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>1</u>	x .5 =	___
2. Response to question posed by the committee	<u>1</u>	x .5 =	___

### Demonstrated Product Capability

#### Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### Group-B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>1</u>	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>1</u>	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>3</u>	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u>	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	___
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

## Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Harrison  
 Evaluator: [REDACTED]  
 Date: 2-7-2013

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	_____
2. Response to question posed by the committee	<u>4</u>	x .5 =	_____

### Demonstrated Product Capability

#### Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

#### IT Data requests (15 pts.)

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2/6/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	2	x .5 =	___
2. Response to question posed by the committee	1	x .5 =	___

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	3	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	3	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	3	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	3	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	3	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	3	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	2	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	3	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	3	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	3	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	4	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	1	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	1	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	1	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	1	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	2	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	2	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	1	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	4	x 1 =	___
2. Displayed Active Directory Integration	4	x 1 =	___
3. Provided Student database & Data Import specifications	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2/7/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	5	x .5 =	___
2. Response to question posed by the committee	5	x .5 =	___

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	3	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	5	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	4	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	5	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	5	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	4	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	5	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	5	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	4	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	4	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	4	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	5	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	4	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	4	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	4	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	4	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	4	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	4	x 1 =	___
2. Displayed Active Directory Integration	2	x 1 =	___
3. Provided Student database & Data Import specifications	4	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

G

Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2/6/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>3</u>	x .5 =	_____
2. Response to question posed by the committee	<u>3</u>	x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>3.5</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>3</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>3</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>3</u>	x .75 =	_____

Evaluation Points: 40.5

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>3</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>3</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>3</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>3</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>3</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>3</u>	x 1 =	_____

Evaluation Points: 21

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: 12

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2/4/13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>5</u>	x .5 =	_____
2. Response to question posed by the committee	<u>5</u>	x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4.5</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4.5</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4.5</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4.5</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4.5</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4.5</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4.5</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4.5</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_





## Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name:

MCS

Evaluator:

[Redacted]

Date:

2-6-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points (0-5)
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	4	x .5 =	2
2. Response to question posed by the committee	3	x .5 =	2

**Demonstrated Product Capability**

Group A – Lunch Room Accounting/Point of Sale (40 points)

1. Demonstrated transfer of all historical student data,	2	x 1 =	2
2. Demonstrated tracking students from school to school/combining history,	2	x .75 =	1.5
3. Demonstrated ability to provide annual "rollover" of student pay status	3	x .75 =	2.25
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	3	x .5 =	1.5
b. Run reports by category, i.e. school, FC, Homeless,	3	x .5 =	1.5
c. Run by program, i.e. lunch, summer, free, etc.,	3	x .5 =	1.5
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	3	x .75 =	---
6. Demonstrated ability to view and update student information at serving station	2	x 1 =	---
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	2	x .75 =	---
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	3	x .75 =	---
9. Demonstrated ability to run accurate meal counts.	2	x .75 =	---

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

Group B – Menus, Nutrition & Inventory Management (40 points)

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	3	x 1.5 =	---
2. Demonstrated ability to standardize recipes, portion and cost control;	2	x 1 =	---
3. Demonstrated ability to decrease or increase recipes sizes;	2	x .5 =	---
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	2	x 1.25 =	---
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	2	x 1.25 =	---
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	2	x 1.5 =	---
7. Demonstrated access to USDA instructions for HACCP processing.	3	x 1 =	---

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

IT Data requests (15 pts.)

1. Demonstrated importing utilities	4	x 1 =	---
2. Displayed Active Directory Integration	4	x 1 =	---
3. Provided Student database & Data Import specifications	4	x 1 =	---

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: Horizon  
 Evaluator: [Redacted]  
 Date: 2-7-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	<u>2</u>
2. Response to question posed by the committee	<u>4</u>	x .5 =	<u>2</u>

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u>	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u>	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	___
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	___
3. Provided Student database & Data Import specifications	<u>9</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_



# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2/7/13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
	(0-5)	
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4.5</u> x .5 =	_____
2. Response to question posed by the committee	<u>4.5</u> x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4.5</u> x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>4.5</u> x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4.5</u> x .75 =	_____
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4.5</u> x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>4.5</u> x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4.5</u> x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4.5</u> x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>4.5</u> x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4.5</u> x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4.5</u> x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>4.5</u> x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u> x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u> x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u> x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u> x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u> x 1 =	_____
2. Displayed Active Directory Integration	<u>2</u> x 1 =	_____
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points (0-5)
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>2.5</u>	x .5 =	_____
2. Response to question posed by the committee	<u>2.5</u>	x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>2.5</u>	x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>3</u>	x .75 =	_____
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	<u>2.5</u>	x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	<u>2</u>	x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>2</u>	x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>2.5</u>	x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	<u>2</u>	x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>2</u>	x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>2</u>	x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	<u>2</u>	x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>2</u>	x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>2</u>	x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	<u>4</u>
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	<u>4</u>
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	<u>4</u>

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: Horizon  
 Evaluator: [REDACTED]  
 Date: 2-7-13

Scores will be assigned as follows:

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score Weight	Points
	(0-5)	
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4.5</u> x .5 =	___
2. Response to question posed by the committee	<u>4.5</u> x .5 =	___

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4.5</u> x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>4.5</u> x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4.5</u> x .75 =	___
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4.5</u> x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4.5</u> x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4.5</u> x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4.5</u> x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>4.5</u> x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4.5</u> x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4.5</u> x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>4.5</u> x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>4</u> x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u> x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u> x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u> x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u> x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u> x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u> x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u> x 1 =	___
2. Displayed Active Directory Integration	<u>2</u> x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u> x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: MCS  
 Evaluator: [REDACTED]  
 Date: 2-6-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	Score	Weight	Points
	(0-5)		
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>2</u>	x .5 =	___
2. Response to question posed by the committee	<u>3</u>	x .5 =	___

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>3</u>	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>3</u>	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>3</u>	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>3</u>	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>3</u>	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>3</u>	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>3</u>	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>2</u>	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>2</u>	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>1</u>	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>1</u>	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>2</u>	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>3</u>	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>2</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.) Determined by Procurement w/District formula** Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	___
2. Displayed Active Directory Integration	<u>4</u>	x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_

# Student Lunch Accounting System RFP -M1383-LS / Product Demo

Firm Name: HORIZON  
 Evaluator: [REDACTED]  
 Date: 2-7-13

Scores will be assigned as follows:  
 0 = Failure or no response  
 1 = Poor, inadequate  
 2 = Fair, only partially responsive  
 3 = Average, meets minimum requirements  
 4 = Above Average, exceeds minimum requirements  
 5 = Superior  
 (Note 1: scores of 0, 1 or 5 require further explanation)  
 (Note 2 - Only whole or 1/2 point increments allowed, i.e. 4 or 4.5)

	<u>Score</u>	<u>Weight</u>	<u>Points</u>
<b>Presentation – (5 pts.)</b>			
1. Presentation was well organized & understandable within 2 hrs. time limit	<u>4</u>	x .5 =	___
2. Response to question posed by the committee	<u>4</u>	x .5 =	___

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	<u>4</u>	x 1 =	___
2. Demonstrated tracking students from school to school/combining history,	<u>4</u>	x .75 =	___
3. Demonstrated ability to provide annual "rollover" of student pay status	<u>4</u>	x .75 =	___
4. Demonstrated ability to provide customizable reports:			
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	<u>4</u>	x .5 =	___
b. Run reports by category, i.e. school, FC, Homeless,	<u>4</u>	x .5 =	___
c. Run by program, i.e. lunch, summer, free, etc.,	<u>4</u>	x .5 =	___
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	<u>4</u>	x .75 =	___
6. Demonstrated ability to view and update student information at serving station	<u>4</u>	x 1 =	___
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	<u>4</u>	x .75 =	___
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	<u>4</u>	x .75 =	___
9. Demonstrated ability to run accurate meal counts.	<u>4</u>	x .75 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	<u>3</u>	x 1.5 =	___
2. Demonstrated ability to standardize recipes, portion and cost control;	<u>4</u>	x 1 =	___
3. Demonstrated ability to decrease or increase recipes sizes;	<u>4</u>	x .5 =	___
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	<u>4</u>	x 1.25 =	___
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	<u>4</u>	x 1.25 =	___
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	<u>4</u>	x 1.5 =	___
7. Demonstrated access to USDA instructions for HACCP processing.	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	<u>4</u>	x 1 =	___
2. Displayed Active Directory Integration	<u>2</u>	x 1 =	___
3. Provided Student database & Data Import specifications	<u>4</u>	x 1 =	___

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_



# Student Lunch Accounting System RFP -M1383-LS / Product Demo



Firm Name: \_\_\_\_\_  
 Evaluator: \_\_\_\_\_  
 Date: \_\_\_\_\_

Scores will be assigned as

- 0 = Failure or no response
- 1 = Poor, inadequate
- 2 = Fair, only partially responsive
- 3 = Average, meets minimum requirements
- 4 = Above Average, exceeds minimum requirements
- 5 = Superior

(Note 1: scores of 0, 1 or 5 require further explanation)

(Note 2 – Only whole or ½ point increments allowed, i.e. 4 or 4.5)

	Score Weight (0-5)	Points
<b>Presentation – (5 pts.)</b>		
1. Presentation was well organized & understandable within 2 hrs. time limit	_____ x .5 =	_____
2. Response to question posed by the committee	_____ x .5 =	_____

**Demonstrated Product Capability**

**Group A – Lunch Room Accounting/Point of Sale (40 points)**

1. Demonstrated transfer of all historical student data,	_____ x 1 =	_____
2. Demonstrated tracking students from school to school/combining history,	_____ x .75 =	_____
3. Demonstrated ability to provide annual "rollover" of student pay status	_____ x .75 =	_____
4. Demonstrated ability to provide customizable reports:		
a. Student day to day pay status & be able to correct if wrong w/reimbursement,	_____ x .5 =	_____
b. Run reports by category, i.e. school, FC, Homeless,	_____ x .5 =	_____
c. Run by program, i.e. lunch, summer, free, etc.,	_____ x .5 =	_____
5. Demonstrated ability to process free/reduced benefit status up to 20,000 w/o \$	_____ x .75 =	_____
6. Demonstrated ability to view and update student information at serving station	_____ x 1 =	_____
7. Demonstrated ability to verify student debt limits & notification to parents & staff,	_____ x .75 =	_____
8. Demonstrated ability to customize pricing by meal, grade, school and/or district,	_____ x .75 =	_____
9. Demonstrated ability to run accurate meal counts.	_____ x .75 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**Group B – Menus, Nutrition & Inventory Management (40 points)**

1. Demonstrated transfer of menus, recipes, ingredient labels from existing to new	_____ x 1.5 =	_____
2. Demonstrated ability to standardize recipes, portion and cost control;	_____ x 1 =	_____
3. Demonstrated ability to decrease or increase recipes sizes;	_____ x .5 =	_____
4. Demonstrated ability to plan & design USDA daily, weekly and monthly menus;	_____ x 1.25 =	_____
5. Demonstrated ability to develop and control a variety of menu plans and cycles;	_____ x 1.25 =	_____
6. Printed daily, weekly & monthly menus w/ nutrition information – paper & on-line;	_____ x 1.5 =	_____
7. Demonstrated access to USDA instructions for HACCP processing.	_____ x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Cost (15 pts.)** Determined by Procurement w/District formula Total \_\_\_\_\_

**IT Data requests (15 pts.)**

1. Demonstrated importing utilities	_____ x 1 =	_____
2. Displayed Active Directory Integration	_____ x 1 =	_____
3. Provided Student database & Data Import specifications	_____ x 1 =	_____

Evaluation Points: \_\_\_\_\_

**Combined Total Points** \_\_\_\_\_



**FW: PCS References-Student Lunch Accounting RFP #M1383-LS**

Greg Maynard

**Sent:** Wednesday, January 23, 2013 12:56 PM  
**To:** Kelly Orton  
**Importance:** High

Fyi – Bid related

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**From:** Gabe Aiello [mailto:Gabe@pcsrcs.com]  
**Sent:** Wednesday, January 23, 2013 12:31 PM  
**To:** Greg Maynard  
**Cc:** David Yaniv; Tamar Broitman; David Smith; Hume Miller  
**Subject:** PCS References-Student Lunch Accounting RFP #M1383-LS

Mr. Maynard,

It has come to our attention, through our business and technology partner DBS (Database Systems of Colorado, Inc.), that SLC contacted the below named reference who was unaware DBS' business relationship with PCS Revenue Control Systems, Inc. and therefore responded to your inquiry in the negative as regards using PCS's proposed POS system.

- Please contact them again, as they are now aware of the relationship and can respond in the affirmative that they use the POS system proposed.

---

**Chuck McElwain**  
**Accounting Services Director**  
**Boulder Valley School District RE-2**  
**(720) 561-5008 Phone**  
**(720) 561-5039 Fax**

If you have any questions, please contact me.

Thank you,

*Gabe Aiello*

**PCS Revenue Control Systems, Inc.**

Director, Business Development  
800-247-3061 ext. 1146  
[Gabe@PCS-NOW.com](mailto:Gabe@PCS-NOW.com)

*maria Diaz 720-561-5116*

*Lisa Clay 720-561-5138*



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: PCS

Reference's Name: Jordan School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/23 '8:20 a.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**A.** Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? \_\_\_\_\_

**B.** Is there anything you can think of that we should know about this company or anything we did not ask? \_\_\_\_\_

have been with them since 1993,  
easy to use, provide good support, only wait  
during high volume periods Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: PCS

Reference's Name: Jordan School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/23 8:30 a.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Betty Zimmerman, Donna Martino

B. Is there anything you can think of that we should know about this company or anything we did not ask?

user friendly, some functions don't work correctly in reporting, switching to a district program

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: PCS

Reference's Name: Granite School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/22 12:00

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of  $.4 \times 25 = 10$ )

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Olga

B. Is there anything you can think of that we should know about this company or anything we did not ask?

The system is really slowing down with DSMP

Total Points: 24 x .4 = Score: 9.60



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Horizon

Reference's Name: Roosevelt Elementary USD

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/22 12:05 p.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Andrew Eggleston, VP customer service

B. Is there anything you can think of that we should know about this company or anything we did not ask?  
Very happy with the product and service assigned client relations person with helping solve issues

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_  
their software has all segments of foodservice covered. Interacts well with other software.



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Horizon

Reference's Name: San Francisco USD

Person Contacted: Victor Donofrio Title: [Redacted]

Phone Number: 415-749-3604 ext. 3128 Date/Time Contacted: 1/22 2:30 pm

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Ken Williams, Tina Bennett, Chris Patent

B. Is there anything you can think of that we should know about this company or anything we did not ask?  
technical service is very good, have worked with them for 10 years, always upgrading product

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Horizon

Reference's Name: Alpine School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/23 10:05 a.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

### 1-A. Quality of Product: How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 1-B. Quality of Service: How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 2. Problem Resolution: How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 3. Technical Skills: How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 4. Cost Estimate: How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 5. Communication Skills: How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 6. (Use only if it applies) Training Quality: How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? provided onsite training for 6 mos (contracted) *Rep from Horizon trained Mgrs in Labs*

B. Is there anything you can think of that we should know about this company or anything we did not ask?

Using newest version & love it's abilities, pricier program, everything under the same umbrella for a large district I asked for changes to be made for us & helped develop their FR/meal accounting training manuals allow you to customize according to needs

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_





# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: MCS Software

Reference's Name: Clark County School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: 702-222-1111 Date/Time Contacted: 1/22 1:30

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Jay Merrill, Brian Murray, Jacob Day

B. Is there anything you can think of that we should know about this company or anything we did not ask?  
catch problems before they occur, looking for ways to make things easier for customer, doesn't require a lot of resources, built in upgrade system is awesome  
Very easy to use online payment system

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: MCS Software

Reference's Name: Granite School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/22 11:55 a.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? \_\_\_\_\_

B. Is there anything you can think of that we should know about this company or anything we did not ask?

Not a lot of shortcuts - lots of clicking

Total Points: 34 x .4 = Score: 13.60



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: MCS Software

Reference's Name: Douglas County School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/23 8:45 am

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

### 1-A. Quality of Product: How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 1-B. Quality of Service: How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 2. Problem Resolution: How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 3. Technical Skills: How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 4. Cost Estimate: How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 5. Communication Skills: How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 6. (Use only if it applies) Training Quality: How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Jay Merrill

B. Is there anything you can think of that we should know about this company or anything we did not ask?

not a large corp. but very responsive, accommodate my needs, similar in price to PCS, they do use an automated system which is sometimes frustrating, the people they send out really know what they are doing

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Heartland School Solutions

Reference's Name: Iron County School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/22 2:10 p.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? \_\_\_\_\_

B. Is there anything you can think of that we should know about this company or anything we did not ask?

would highly recommend

\_\_\_\_\_  
Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Heartland School Solutions

Reference's Name: Park City School District

Person Contact

Title:

Phone Number

Date/Time Contacted: 1/22 11:30 a.m.

Name of person calling the reference:

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of  $.4 \times 25 = 10$ )

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Terry (Pos)

B. Is there anything you can think of that we should know about this company or anything we did not ask?

Just bought out another company - wait times a little longer due to transition

Total Points: 35 x .4 = Score: 14



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: PCS  
Reference's Name: Boulder Valley School District  
Person Contacted: [REDACTED] Title: [REDACTED]  
Phone Number: [REDACTED] Date/Time Contacted: \_\_\_\_\_  
Name of person calling the reference: [REDACTED]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of  $.4 \times 25 = 10$ )

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? \_\_\_\_\_

B. Is there anything you can think of that we should know about this company or anything we did not ask?

converted to cloud version - still had a few bugs  
problems are getting resolved

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Heartland School Solutions

Reference's Name: Provo School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/29 1:50 a.m.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

### 1-A. Quality of Product: How would you rate the quality of the company's product(s)?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 1-B. Quality of Service: How would you rate the quality of the company's service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 2. Problem Resolution: How would you rate the company's ability to identify & resolve problems/issues?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 3. Technical Skills: How would you rate their technical/knowledge skills relative to your project or service?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 4. Cost Estimate: How accurate was this individual's/team's time and dollar estimates?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 5. Communication Skills: How would you rate their communication and interpersonal skills?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 6. (Use only if it applies) Training Quality: How would you rate the quality of the training provided?

- Excellent= (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? \_\_\_\_\_

B. Is there anything you can think of that we should know about this company or anything we did not ask?

Note the internet payment system - NSF show to parents as refund long waits whenever we call in, using Heartland + Nutri kids payments on internet do not download automatically - have to be manually sorted & sent out to the schools  
Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_ for POS



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Primero Edge

Reference's Name: Vista Unified School District

Person Contacted: [Redacted] Title: [Redacted]

Phone Number: [Redacted] Date/Time Contacted: 1/22 12:45 pm.

Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)     - Good = (3 pts)    [ ] - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)    [ ] - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)    [ ] - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)    [ ] - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)     - Good = (3 pts)    [ ] - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)    [ ] - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

[ ] - Excellent = (5 pts)    [ ] - Very Good = (4 pts)     - Good = (3 pts)    [ ] - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Heather Bell

B. Is there anything you can think of that we should know about this company or anything we did not ask? would not recommend

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_





# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Primero Edge  
 Reference's Name: Chula Vista Elementary School District  
 Person Contacted: [REDACTED] Title: [REDACTED]  
 Phone Number: [REDACTED] Date/Time Contacted: 1/23 8:55 am  
 Name of person calling the reference: [REDACTED]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

**1-A. Quality of Product:** How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**1-B. Quality of Service:** How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**2. Problem Resolution:** How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**3. Technical Skills:** How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**4. Cost Estimate:** How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**5. Communication Skills:** How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

**6. (Use only if it applies) Training Quality:** How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who? Amber, Jeff Fillmore, Heather Bell

B. Is there anything you can think of that we should know about this company or anything we did not ask?

after some upgrades have experienced problems  
service and software has peaks & valleys  
they are knowledgable  
they update without the customer knowing

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_



# COMPANY REFERENCE QUESTIONNAIRE

RFP/SOI # M1383-LS

Company Name: Primero Edge  
 Reference's Name: Matanuska-Sustina Borough School District  
 Person Contacted: [Redacted] Title: [Redacted]  
 Phone Number: [Redacted] Date/Time Contacted: 9:00 am 1-23-13  
 Name of person calling the reference: [Redacted]

(Check the areas of the questionnaire that apply to the specific RFP being evaluated. Total Reference Points are adjusted by the weight, applied to the awarded value of the reference section of the evaluation process, i.e. Total value of the reference section is 10 points, so a weight of .4 X 25 = 10)

### 1-A. Quality of Product: How would you rate the quality of the company's product(s)?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 1-B. Quality of Service: How would you rate the quality of the company's service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 2. Problem Resolution: How would you rate the company's ability to identify & resolve problems/issues?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)  
*as they grow having some problems growing pains answer th phone*

### 3. Technical Skills: How would you rate their technical/knowledge skills relative to your project or service?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 4. Cost Estimate: How accurate was this individual's/team's time and dollar estimates?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)  
*Best low cost*

### 5. Communication Skills: How would you rate their communication and interpersonal skills?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

### 6. (Use only if it applies) Training Quality: How would you rate the quality of the training provided?

- Excellent = (5 pts)     - Very Good = (4 pts)     - Good = (3 pts)     - Poor = (2 pts)

A. Is there an individual who provided exceptional service that you would highly recommend to us? If yes, who?  
*LOT of information 2 days training for #100 could have had more training:  
 Sals person "Gordan Rereddy" "Amber Austin" program lead, trained*

B. Is there anything you can think of that we should know about this company or anything we did not ask?

*growing pains: everything is great...  
 dont nutrition childs program*

Total Points: \_\_\_\_\_ x .4 = Score: \_\_\_\_\_

Classic form:  
 update form web page: one point sale, reports  
 Scanning: is best

SLCSD BID OPENING SUMMARY

Bid/Proposal #M1383-LS

Opening Date: January 17, 2013

Location: Purchasing Department

Due Time: 2 p.m.

Bid Subject: Lunch Accounting System for Child Nutrition

Responders: Name	On Time	Minimum Requirement	Group A Cost	Group B Cost	Notes
1. MSC Software	yes	?			
2. Heartland (nutra Kids)	yes	yes			
3. Cybersoft <i>Primer</i>	yes	yes			
4. PCSNOW	yes	yes			
5. Horizon Software Int.	yes	yes			
6.					
7.					
8.					
9.					

General Notes:



date: 1/17/13;



date 1-17-13



PURCHASING DEPARTMENT  
440 East 100 South, Room# 118  
Salt Lake City, Utah 84111  
Phone: (801) 578-8269  
FAX: (801) 578-8262



## EVALUATION CONFIDENTIALLY AND CONFLICT OF INTEREST CERTIFICATION

**Subject: Lunch Accounting System – Replacement: M1383-LS**

I understand that all information contained in the proposal and information regarding the evaluation process is proprietary and as such can not be released or discussed in any manner with other bidders or individuals not involved in the proposal evaluation process.

I hereby certify that neither I nor any member of my immediate family has a material personal or financial interest in or fiduciary relationship to any bidder or to a direct competitor of any bidder under consideration by this proposal evaluation committee. I further certify that no other relationship with or bias toward any bidder exists which will prevent me from evaluating any proposal solely on its merits.

*(If an evaluator has any relationship or bias toward any bidder, or relationship or bias that may create the perception of bias, the prospective committee member shall immediately make a written disclosure to the purchasing agent, and a determination will be made by the Director of Purchasing of the appropriateness of the prospective committee member sitting on the evaluation committee.)*

[Redacted Name]      [Redacted Signature]      1/18/13  
Committee Member Name (printed)      Committee Member Signature      Date

Proposals to be evaluated:

	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
2.	Heartland Payment System	
3.	PCSNOW	
4.	MCS Software	
5.	Cyber Soft Technologies	
6.		
7.		



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 Salt Lake City, Utah 84111  
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**Subject: Lunch Accounting System – Replacement: M1383-LS**

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[Redacted Name] \_\_\_\_\_ [Redacted Signature] \_\_\_\_\_ 1-18-13  
 Committee Member Name (printed)                      Committee Member Signature                      Date

Proposals to be evaluated:

	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
2.	Heartland Payment System	
3.	PCSNOW	
4.	MCS Software	
5.	Cyber Soft Technologies	
6.		
7.		

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**Subject: Lunch Accounting System – Replacement: M1383-LS**

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Committee Member Name (printed)

  
Committee Member Signature

1-22-13  
Date

Proposals to be evaluated:

	<u>COMPANY</u>	<u>PRODUCT</u>
1.	Horizon Software	
2.	Heartland Payment System	
3.	PCSNOW	
4.	MCS Software	
5.	Cyber Soft Technologies	
6.		
7.		

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\_\_\_\_\_  
Committee Member Name (printed)      \_\_\_\_\_  
Committee Member Signature      Date 1-22-13

Proposals to be evaluated:

	COMPANY	PRODUCT
1.	Horizon Software	
2.	Heartland Payment System	
3.	PCSNOW	
4.	MCS Software	
5.	Cyber Soft Technologies	
6.		
7.		