Writing Bid Specifications

What Are The First Two
Documents You Need To Have
Before You Begin To Write Bid
Specifications?

- 1. CYCLE MENUS
- 2. STANDARDIZED RECIPES

Writing Bid Specifications

- What is the Definition
- What are Specification Characteristics
- How to Develop Bid Specifications

Specifications Definition

- The Physical Descriptions of Products Material, and/or Process
- Words to describe:
 - Color
 - Size
 - Packaging for the Product
- Numbers or Letters to Describe:
 - Grade
 - Weight
 - Quantity

Writing Bid Specifications

Why Do You Need A Specification?

- Required for SNP
- Helps The Vendor Understand Exactly What You Want So a Competitive Price Can Be Quoted

- Name of Product
- Description of the Product
- Case Pack and Weight
- Minimum and Maximum Size and Pieces
- Main Ingredient(s)
- Other Product Ingredients
- Prohibited Ingredients
- Nutritional Standards
- Unit on Which Award is Made
- Quality Indicators
- Meal Pattern Requirements/Child Nutrition (CN) Label

Name of the Product

- WG Breaded Chicken Nuggets
- Milk, Fluid, Unflavored
- Apples, Red Delicious
- WG Breaded Cod
- Beans, Green,
- Cups, Foam

Product Specification Information Description of the Product

- Clearly Identify the product listed
 - Type
 - Cut, shape
 - Portion size
 - Precooked weight
 - Frozen, fresh or Dry

Product Specification Information Description of the Product

- When specifying a brand include:
 - Manufacturer's Name
 - Manufacturer's Name for The Product
 - Manufacturer's Code Number
 - Manufacturer's Pack Size.

Case Pack and Weight

- Describes How the Items is Packaged:
 - 6/#10 Cans
 - 4/5# Loaves or Not to Exceed 25#
 - Individually Wrapped
 - 48, 72, 96 to the Case
 - Cases Can't Exceed 30 Pounds

Minimum and Maximum Sizes/Pieces

- Describes The Minimum and Maximum Size of the Product
 - Possible Description May Include: Each Serving Must Weigh A Minimum Of 3.9 Ounces And Cannot Exceed 4.1 Ounces.

Product Specification Information Main Ingredients

- Describes the Main Ingredients
 - Pinto Beans, Black Beans
 - Whole Grain-Rich Tortilla
 - Deboned White Chicken Meat

Other Product Ingredients

- Describes What other ingredients can be included:
 - Whole-grain Pasta
 - Whole-wheat Flour
 - Spices
 - Emulsifiers
 - Soy Proteins
 - Vegetable Purees
 - Thickening Agents

Prohibited Ingredients

- Describes What Ingredients Are Prohibited
 - Food Additives,
 - Artificial Colors And Flavors,
 - Hydrogenated Fat Or Trans Fat
 - Monosodium Glutamate (MSG)
 - Or Other Known Allergens
 - Wheat, Dairy, Nuts, Soy, Fish, Eggs, Crustaceans

Nutritional Standards

- Describes the Minimum or Maximum Nutritional Standards or Limitations for the Product
 - pinto beans and black beans combined must provide a 1.5 ounce equivalent for the Meat/Meat Alternate,
 - the whole grain-rich tortilla must provide a 1.5 equivalent for the Grains component for the NSLP
 - Product must contain 0 Trans Fat

Unit on Which Award is Made

- Describes How the Unit Price will be Determined
 - By The Case
 - By The Serving Size
 - Per Pound

Product Specification Information Ouglity Indicators

Quality Indicators

Fruits and Vegetables						
Grade A or U.S. Fancy	=	First Quality Private Label				
Grade B or U.S. Choice	=	Second Quality Private Label				
Veg- Grade B or U.S. Extra Standard	=	Second Quality Private Label				
Grade C or U.S. Standard	=	Third Quality Private Label				

Product Specification Information Quality Indicators

APPLES, FRESH: Packed to U.S. Fancy Grade; Red Delicious; 100 count, 40-Lb case

Product Specification Information Quality Indicators

Meats							
Beef Products		JUSUA JUSUA					
Prime, Choice, Select	=	(PRIME) CHOICE (SELECT)					
Poultry	_	U S D A A GRADE					
Grade A	_						
Fish	_	U.S. GRADIO S					
Grade A,	_	E demand of col					
Pork Not Graded	=						

Meal Pattern Requirements/Child Nutrition (CN) Label

- Describes if The Product Has to Have a CN Label
- Needs to Meet Certain Meal Component Requirements

Lets Practice

Item	Pack/Size	Brand	Unit Bid	
Catsup, made from tomato concentrate, not less than 33% solids	1000/9 grams		CS	

Developing Specifications Process

- Develop a Cycle Menu
- Create Standardized Recipes
- Evaluate Customer Quality and Acceptance of Current Items
- Research the Market on New Items
- Request a Description of the Product From the Manufacturer
- ▶ Taste Test With YOUR CUSTOMERS!!
- Write the Bid Specification

Materials Used

- Procurement in the 21st Century http://www.theicn.org/ResourceOverview.aspx?ID=475
- USDA Agricultural Marketing Service Grades https://www.ams.usda.gov/grades-standards
- USDA Agricultural Marketing Commercial Item Description

https://www.ams.usda.gov/grades-standards/cids

- USDA Produce Food Safety https://www.fns.usda.gov/food-safety/produce-safety-resources
- 21 CFR Food and Drugs

http://www.ecfr.gov/cgi-bin/textidx?gp=&SID=367c141e9dc5f65a67cc1616f2aae5cb&mc=true&tp l=/ecfrbrowse/Title21/21tab 02.tpl