

**32518**

**ADOPTED – BOARD OF TRUSTEES  
COMMUNITY COLLEGE DISTRICT NO. 508  
DECEMBER 11, 2014**

**BOARD OF TRUSTEES OF COMMUNITY COLLEGE DISTRICT NO. 508  
COUNTY OF COOK AND STATE OF ILLINOIS**

**PURCHASE OF PRODUCE AND SPECIALTY ITEMS  
SYSCO FOOD SERVICE  
WASHBURNE CULINARY INSTITUTE  
KENNEDY-KING COLLEGE**

**THE CHANCELLOR RECOMMENDS:**

that the Board of Trustees approves the issuance of a purchase order to Sysco Food Service for the purchase of perishable goods for Washburne Culinary Institute at a total cost not to exceed \$350,000.

**VENDOR:** Sysco Food Service  
250 Wieboldt Drive  
Des Plaines, Illinois 60016-3192

**USER:** Washburne Culinary Institute – Kennedy-King College

**ORIGINAL TERM:**

The term of this purchase will commence no sooner than December 11, 2014 and end on November 30, 2016, with three (3) one (1) year options to renew.

**SCOPE OF SERVICES:**

Sysco Food Service will provide a variety of perishable foods and perishable beverages to Washburne Culinary Institute in support of culinary instruction and catering.

Sysco Food Service will provide WCI with full access to e-Sysco online ordering program and deliver fresh produce and specialty items as needed.

**BENEFIT TO CITY COLLEGES OF CHICAGO:**

A key success factor for the Washburne Culinary Institute (WCI) is providing students with exposure to a wide variety of produce. Developing individual contracts with the volume of distributors necessary to provide an adequate amount of exposure has been a challenge nor is that model administratively efficient. This relationship is a great alternative. Buying from Sysco Food Service will accommodate the purchase of perishables, consumables, disposables, bakery goods and a wide variety of specialty goods.

Additionally, Sysco Food Service is focused on providing healthy and fresh foods. This is a core mission for WCI; providing WCI students and the Kennedy-King College community with access to healthy eating (WCI feeds a large of segment of the community via its Sikia, the Parrot Cage and Fountain Café restaurants). Lastly, the online system will assist with inventory management and the timely ordering of items.

**VENDOR SELECTION CRITERIA:**

Pursuant to state law, perishable goods are exempt from the District’s competitive bidding requirements.

**MBE/WBE COMPLIANCE:**

The Office of M/WBE Contract Compliance has reviewed the above referenced purchase request and recommends a waiver or the Board Approved Participation Plan due to the nature of the services (“online ordering program”) and the absence of subcontracting opportunities.

**GENERAL CONDITIONS:**

Inspector General- It shall be the duty of each party to the agreement to cooperate with the Inspector General for City Colleges of Chicago in any investigation conducted pursuant to the Inspector General’s authority under Article 2, Section 2.7.4(b) of the Board Bylaws.

Ethics – It shall be the duty of each party to the agreement to comply with the applicable Provisions of the Board’s Ethics Policy adopted January 7, 1993, and as amended by the Board.

Contingent Liability – Pursuant to Section 7-14 of the Illinois Public Community College Act, all agreements authorized herein shall contain a clause that any expenditure beyond the current fiscal year.

**FINANCIAL:**

**Total:** \$350,000

**Charge To:** Washburne Culinary Institute—Kennedy-King College

**Sources of Funds:** Auxiliary Fund FY15

**FY15:** 541000-07005-12XX000-60000

**Respectfully submitted,**

**Cheryl L. Hyman  
Chancellor**

**December 11, 2014 – Washburne Culinary Institute – Kennedy-King College**