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ADOPTED – BOARD OF TRUSTEES COMMUNITY COLLEGE DISTRICT NO. 508 OCTOBER 5, 2017

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

PURCHASE OF PERISHABLE FOOD AND BEVERAGES VARIOUS VENDORS WASHBURNE CULINARY AND HOSPITALITY INSTITUTE KENNEDY-KING COLLEGE

THE CHANCELLOR RECOMMENDS:

that the Board of Trustees approves the issuance purchase orders to vendors named below for the purchase of perishable foods & beverages to support the operations of Washburne Culinary & Hospitality Institute (WCHI) at a total cost not to exceed \$500,000.

VENDORS: Black Dog Chicago Corp.—MBE 2305 Enterprise Drive Westchester, IL 60154

> Cristina Foods, Inc.—MBE 1056 West Lake Street Chicago, IL 60607

Eridor Foodservice, Inc.—MBE 129 Stirling Drive Schaumburg, IL 60194

JR Dessert Bakery—WBE 2841 West Howard Street Chicago, IL 60645

McMahon Food Corp.—WBE 2110 S. Marshall Blvd Chicago, IL 60623

My Food Guy, Inc.—MBE 6238 Daniels Lane Oak Forest, IL 60452

Treasure Breads, Inc.—WBE 305 West Main St. Yorkville, IL 60560

T. Castro Produce, Inc.—BEPD 4500 S. Kolin Avenue Chicago, IL 60632

USER: Washburne Culinary & Hospitality Institute – Kennedy-King College

TERM:

The term of this purchase will commence no sooner than November 1, 2017 and end on October 30, 2019.

SCOPE OF SERVICES:

The vendors named above will provide a variety of perishable foods and perishable beverages to Washburne Culinary Institute in support of culinary instruction and catering.

The vendors will provide WCHI with full access their ordering services and deliver perishable items including fresh produce as needed.

BENEFIT TO CITY COLLEGES OF CHICAGO:

A key success factor for the Washburne Culinary & Hospitality Institute (WCHI) is providing students with exposure to a wide variety of produce and other perishable items during instruction and while servicing the associated food service outlets it operates.

Additionally, WCHI is committed to providing healthy and fresh foods to the communities it serves via Sikia, the Parrot Cage and Washburne Café and wants the sources of those items to be from community based vendors when possible. Therefore, the pool of vendors noted above represent small, local, minority and women owned vendors.

VENDOR SELECTION CRITERIA:

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

MBE/WBE COMPLIANCE:

The Office of Contract Compliance has reviewed the list of pre-approved vendors and has secured a commitment from WHCI to report quarterly on the utilization of the firms as a percentage of total expenditures with all perishable food and beverage providers. This will ensure overall compliance with the Board Approved Participation Plan.

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: \$500,000 Charge to: Kennedy-King College, Washburne Culinary and Hospitality Institute Source of Funds: Auxiliary & Enterprise Fund FY18: 540000-07005-1240X00-60000

Respectfully submitted,

Juan Salgado, Chancellor

October 5, 2017 – Kennedy-King College