

**CONSENT AGENDA
FEBRUARY 18, 2016**

TAB	DESCRIPTION	ACTION
1	BAHR – FOOD SERVICE CONTRACT WITH ARAMARK EDUCATIONAL SERVICES	Motion to Approve
2	PPGA – BOISE STATE UNIVERSITY – MICRON FACILITY NAMING	Motion to Approve
3	PPGA – BOISE STATE UNIVERSITY – MICRON SCHOOL NAMING	Motion to Approve
4	PPGA – ALCOHOL PERMITS – PRESIDENT APPROVED REPORT	Information Item

BOARD ACTION

I move to approve the Consent Agenda as presented.

Moved by _____ Seconded by _____ Carried Yes _____ No _____

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BOISE STATE UNIVERSITY

SUBJECT

Food service contract with Aramark Educational Services

REFERENCE

April 2006	Idaho State Board of Education (Board) delegated approval authority to the Executive Director of the State Board of Education for the food service contract with Aramark Educational Services, LLC (Aramark)
July 2006	Executive Director for the Board approved food service contract with Aramark

APPLICABLE STATUTE, RULE, OR POLICY

Idaho State Board of Education Governing Policies and Procedures, Section V.I.6.b

BACKGROUND/DISCUSSION

On July 1, 2006, Boise State University (BSU) entered into a five year contract with five optional one year renewals with Aramark. The current food service contract with Aramark expires on June 30, 2016.

The food service contract is an exclusive contract to provide food service to BSU community. It encompasses dining services for residents, commuters and visitors, as well as catering, vending and concessions. The food service provider works as a partner with BSU to maximize quality while holding costs for students and customers to an acceptable level.

BSU issued a request for proposals (RFP) in January 2015. Proposals were received in March 2015 from Aramark and Compass, both major national college food service providers. The goals of the RFP were to increase financial return to BSU, increase student and client satisfaction, and ensure prudent management in regards to the environmental, economic and social sustainability of dining services. The bid process utilized a best value procurement strategy and Aramark was selected based on quality, expertise and price. BSU conducted the clarification phase with Aramark in May 2015. In January 2016, Boise State issued a Letter of Intent to Award to Aramark.

The contract is estimated to generate approximately \$14 million in annual sales, of which \$3 million is revenue to BSU. Projections may vary due to current and future construction projects that are directly linked to food service on campus. Revenues are a combination of commissions paid by the food service vendor for retail, catering, vending, concessions and net revenues generated from board dining. BSU and Aramark work collaboratively to make every effort to improve on

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projected sales, which in turn increases revenue to BSU. Revenues from the contract support operations and programs in Student Housing, Student Life, the Student Union Building, the Taco Bell Arena, Athletics and the College of Business and Economics.

Future projects may include a Residential Honors College facility through a public-private partnership with an anticipated completion date of August 2017. BSU will facilitate discussions between private management and contractor for potential agreements.

The procurement process conducted through Boise State's Department of Purchasing has been methodical and extensive. BSU is confident this process will result in a contractual relationship with the provider who best meets BSU's needs.

The terms agreed upon include:

1. Contract term is 5 years with optional 5 one-year renewals.
2. Aramark will operate Boise State University board dining, retail, catering, concessions, vending, and alcohol sales.
3. Aramark will pay Boise State a commission on all sales except for board dining, in which they are paid a per patron fee based on the specified dining plan.
4. Boise State provides an estimated \$470,000 in flexible spending for dining options to boarding dining students a year.
5. Aramark will be responsible for all costs of food service operations.
6. Total revenue in FY17 to the university is estimated to be \$3 million.
7. Aramark has committed an investment of \$8.3 million in capital and other investments and sponsorships over the life of the contract, 10 years.

Investments to Boise State University:

- Capital Investment Grants: \$2 million years 1-5
- Capital Investment Grants: \$2 million years 6-10
- Board Dining: \$450,000
- Albertson's Stadium and Taco Bell Arena Concessions: \$500,000
- Retail: \$2.4 million years 1-5
- Retail: \$1 million years 6-10

IMPACT

The quality, variety and perceived value of the food service on campus are all important components to the success of the associated programs and BSU as a whole. Continuing to improve each of these aspects of the contract will enhance revenue-generating capability and better serve the campus community by providing quality food service to students, faculty, staff and visitors.

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ATTACHMENTS

Attachment 1 – Proposed Contract

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STAFF COMMENTS AND RECOMMENDATIONS

Staff recommends approval.

BOARD ACTION

I move to authorize Boise State University to enter into a food service contract with Aramark in conformance with the contract in Attachment 1.

Moved by _____ Seconded by _____ Carried Yes _____ No _____

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BOISE STATE UNIVERSITY

FOOD SERVICES CONTRACT BETWEEN ARAMARK EDUCATIONAL SERVICES, LLC AND BOISE STATE UNIVERSITY

RFP #TS15-058

Effective Date: July 1, 2016

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This Food Services Contract (the “Food Services Contract”) is entered into effective the 1st day of July, 2016, between Aramark Educational Services, LLC (“Aramark” or “Vendor” or “Contractor”) and Boise State University, a state of Idaho public institution of higher education.

Scope of Agreement

University issued its Request for Proposal in respect to University Dining Service (RFP #TS15-058) (the “RFP”) to establish a contract for exclusive management and operation of dining services on the Boise State University main campus. The RFP, Aramark’s Proposal in response to the RFP, including the Risk Assessment attached thereto and the Q&A submitted in connection therewith (the “RFP Response”), are incorporated herein. This Food Services Contract, together with the Modified State of Idaho Terms and Conditions, comprise the entire agreement between the Parties (the “Agreement”). Any inconsistency between or among any of the above incorporated documents will be decided in the following order of precedence:

1. The Food Services Contract;
2. Modified State of Idaho Terms and Conditions;
3. The RFP; and
4. The RFP Response.

1. PARTIES

1.1 ARAMARK EDUCATIONAL SERVICES, LLC (“Aramark”, “Vendor”, “Contractor”)

1.2 BOISE STATE UNIVERSITY (“Boise State”, “University”)

2. SCOPE OF WORK

University issued a Request for Proposal in respect to University Dining Services (RFP #TS15-058) (“RFP”) in respect of which Aramark was awarded the contract. This Food Service Contract Agreement comprises the agreement among the parties.

The initial term of the Agreement will be for a period of five (5) years, commencing July 1, 2016, through June 30, 2021. Subject to Section 4.1, the term of the Agreement may be automatically extended for five (5) one (1) year renewals. For financial reporting purposes, the financial reporting year is a period of twelve months commencing July 1 of one year and ending on June 30 in the immediately succeeding year. The maximum duration of this Agreement, including initial term and extensions, shall be ten years.

2.1 BACKGROUND/SCOPE OF SERVICES EXPECTATIONS AND REQUIREMENTS

The Boise State University (herein referred to as the University) is contracting for the exclusive management and operation of dining services on its main campus except as described within or exempted by the Vendor. The University is awarding this project to Aramark based on the requirements in the RFP solicitation.

The University’s goals of this contract are to:

1. Increase Financial Return to the University
2. Increase Satisfaction (University, Student, and University Clients)
3. Ensure prudent management in regards to sustainability of Dining Services

environmentally, economically, and socially

- 2.1.a. The Vendor shall require employees and volunteer organizations to comply with all instructions, regulations, and codes of conduct as specified by the University. All Vendor employed personnel and volunteer organizations shall be subject to University policies, rules and regulations in effect for all University employees while working on the Premises, including personal behavior and the use of University property.
- 2.1.b. The \$547,500 of unamortized investment from the previous contract (the "Prior Investment") will continue to be amortized per the provisions of the previous contract. The Prior Investment is amortized at \$7,500 per month ending July 2022. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Prior Investment, University shall reimburse Aramark for the unamortized balance of the Prior Investment as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date.
- 2.1.c. The University is currently considering potential public/private partnership agreements in future building projects. These buildings, while managed by a private company, are exempt from this contract. The University may facilitate discussion between private management and Vendor for potential agreements.
- 2.1.d. The University has a contract for exclusive beverage rights with The Coca-Cola Company and Swire Coca-Cola through June 30, 2018 with five (5) additional one (1) year renewal options. Vendor is required to adhere to all aspects of this established contract and any subsequent Beverage Rights contracts entered into during the Term of this Agreement, provided that any subsequent Beverage Rights contract does not materially alter Vendor's rights and obligations under this Agreement without vendor consent.

2.2 SCOPE OF SERVICES

The scope of the contract shall include management and operation of retail, board dining, catering, concessions, food vending, and alcohol sales as outlined below.

2.2.1 Retail

The scope of the contract shall include management and operation of the retail dining locations. The Vendor shall provide and maintain a mix of proprietary brands and national/regional/local brands designed to satisfy the wide range of food preferences in the campus community. The University reserves the right (up to 3 times per year) to bring external vendors to campus for events (e.g. a food truck rally) at the sole discretion of the University. Aramark will manage the retail venues as follows:

CONCEPT	1	2	3	4	5	6	7	8
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ATTACHMENT 1

ANNUAL SALES PROJECTIONS:	447,000	323,000	426,000	327,000	402,000	377,000	408,000	79,000
MINIMUM ANNUAL GUARANTEE:	37,995	27,455	36,210	27,795	25,628	32,045	34,680	6,715
COMMISSION % ON SALES:	10.0%	10.0%	10.0%	10.0%	7.5%	10.0%	10.0%	10.0%
CONCEPT	9	10	11	12	13	14	15	16
ANNUAL SALES PROJECTIONS:	392,000	444,000	596,000	228,000	189,000	253,000	203,000	60,000
MINIMUM ANNUAL GUARANTEE:	33,320	28,305	50,660	19,380	24,098	16,129	12,941	7,650
COMMISSION % ON SALES:	10.0%	7.5%	7.5%	10.0%	15.0%	7.5%	7.5%	15.0%

NOTES/CLARIFICATIONS

1. Sales Projections and related minimum annual guarantee include additional Bronco Bucks on mandatory plans as noted in Amendment 1- Vendor Q&A (TS15-058), Question 8. Sales and guarantee do not include flex attached to the meal plan, which would be included in board plan return.
2. Any Subcontracted Concepts will have a 15.0% commission return to the University on actual net sales
3. Minimum Annual Guarantee is based on 85.0% of actual projected commissions, with preference to guarantee overall commission total as noted in Amendment 1-Vendor Q&A (TS15-058), Question 60. Guarantee expected to increase annually throughout term.
4. Cash Door Sales at the BRC are included in Board Revenue and are commissionable sales at 15.0% with a minimum guarantee of \$17,700.

Concepts 3, 4, 9 and 12 are pending approval based on market research data vendor is compiling. These final concept decisions will be mutually agreed upon based on market research outcomes. Menus and pricing are in Exhibit 1.

CONCEPT #1: Subway

CONCEPT DESCRIPTION (50 words or less):

National brand with a fast, fresh, and healthy menu focused on made to order hot or cold sub-style sandwiches, salads, wraps, soups and sides. Breakfast menu also available. #1 retail sandwich option for college students per student surveys at the University and other similar universities.

LOCATION PROPOSED: Student Union Building

MEAL EQUIVALENCY OPTION: 6" Meat or Veggie Sandwich, Potato Chips, 22 oz. Fountain Beverage

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CONCEPT #2: Chick-Fil-A

CONCEPT DESCRIPTION (50 words or less):

National brand specializing in breaded and chargrilled chicken-breast sandwiches, wraps, strips, nuggets and salads. All cooking is done in 100% refined peanut oil with no trans-fat and is cholesterol free. #1 chicken brand preference based on various student surveys conducted at the University.

LOCATION PROPOSED: Student Union Building

MEAL EQUIVALENCY OPTION: Chick Fil-A Sandwich OR 12 Count Nuggets, 22 oz. Fountain Beverage

CONCEPT #3: Starbucks

CONCEPT DESCRIPTION (50 words or less):

National brand coffee retailer offering coffee and espresso beverages, including popular seasonal drinks. Variety of sandwiches, pastries and snacks made with high-quality ingredients. It is a top-rated preferred coffee brand with the University and college students nationally.

LOCATION PROPOSED: Student Union Building

MEAL EQUIVALENCY OPTION: Grande Single Shot Espresso, Drip Coffee or Frappuccino, and One Pastry

CONCEPT #4: Freshii

CONCEPT DESCRIPTION (50 words or less):

National brand that offers affordable made to order, nutritious and healthy meals and snacks. Menus include breakfast, lunch and dinner items such as wraps, salads, quinoa bowls, soups, and fresh juices. Biodegradable packaging. Fall 2014 surveys and focus groups conducted at the University indicated students wanted healthier concepts/ options.

LOCATION PROPOSED: Student Union Building

MEAL EQUIVALENCY OPTION: Any Chicken or Vegetarian Wrap or Bowl

CONCEPT #5: Fresh Express

CONCEPT DESCRIPTION (50 words or less):

Store offerings include a variety of freshly prepared food (sandwiches, salads, snacks, etc.) for all meal times, local produce, packaged snacks, beverages, grocery and frozen food products, gluten-free, healthy and vegetarian options. A wide variety of every day essentials that are of high quality, selection and value.

LOCATION PROPOSED: Student Union Building

MEAL EQUIVALENCY OPTION: (1) Pre-wrapped English muffin sandwich, Whole Fruit, 20 oz. Fountain Beverage; (2) Wedge Sandwich Whole Fruit OR Potato Chips, 20 oz. Fountain Beverage; (3) Choice of Chicken Caesar, Garden, or Chef Salad, 20 oz. Fountain Beverage

CONCEPT #6: Einstein Bros. Bagels

CONCEPT DESCRIPTION (50 words or less):

National brand that specializes in brewed and specialty coffee drinks, bagels, sandwiches, croissants and salads. Dessert choices include coffee cake, cookies and streusels. Menu includes vegetarian, vegan, low-fat and low-carb beverages and food. Proposing expansion of location to increase operational and customer efficiencies.

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ATTACHMENT 1

LOCATION PROPOSED:	Interactive Learning Center
MEAL EQUIVALENCY OPTION:	(1) 20 oz. Espresso (single shot) OR Drip coffee and any Bagel; or (2) One Bagel Sandwich (any variety)

CONCEPT #7: Panda Express

CONCEPT DESCRIPTION (50 words or less):

National brand specializing in freshly prepared gourmet Asian-inspired entrees, sides and accompaniments and fresh new taste creations. #1 Asian option chosen by students in Fall 2014 survey conducted at Boise State University; also top preferred national Asian fast casual brand by consumers.

LOCATION PROPOSED: Interactive Learning Center

MEAL EQUIVALENCY OPTION: Any Panda Bowl (entrée and side) and 20 oz. Fountain Beverage

CONCEPT #8: Papa John's Pizza

CONCEPT DESCRIPTION (50 words or less):

National brand of pizza that is the third largest take-out and delivery brand in the nation. Offering a variety of hot made-to-order favorites and specialty pizzas with their famous dipping sauce.

LOCATION PROPOSED: Interactive Learning Center

MEAL EQUIVALENCY OPTION: Individual One Topping Pizza and 20 oz. Fountain Beverage

CONCEPT #9: Moe's Southwest Grille – Mexican

CONCEPT DESCRIPTION (50 words or less):

National brand specializing in made to order burritos, tacos, quesadillas, nachos and fajitas. Features gluten-free, vegetarian, low calorie items, organic tofu and hormone-free chicken and beef. Mexican is the #1 new food option Boise State students have requested in this area of campus per surveys conducted in Fall 2014.

LOCATION PROPOSED: Interactive Learning Center

Choice of Two meal options:

MEAL EQUIVALENCY OPTION: 1. Two Regular Tacos, Chips & Salsa, 22 oz. Fountain Beverage
2. Small Burrito, Chips & Salsa, 22 oz. Fountain Beverage

CONCEPT #10: ILC-C-Store

CONCEPT DESCRIPTION (50 words or less):

Offerings include a variety of freshly prepared foods (sandwiches, salads, snacks, etc.) for all meal times, local produce, packaged snacks, beverages, grocery and frozen food products, gluten-free, healthy and vegetarian options.

LOCATION PROPOSED: Interactive Learning Center

MEAL EQUIVALENCY OPTION: (1) Pre-wrapped English muffin sandwich, Whole Fruit, 20 oz. Fountain Beverage; (2) Wedge Sandwich, Whole Fruit OR Potato Chips, 20 oz. Fountain Beverage; (3) Choice of Chicken Caesar, Garden, or Chef Salad, 20 oz. Fountain Beverage

CONCEPT #11: Starbucks

CONCEPT DESCRIPTION (50 words or less):

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National brand coffee retailer offering coffee and espresso beverages, including popular seasonal drinks. Food items include sandwiches, pastries and snack; all high-quality ingredients. This existing location will be enhanced to include more space, seating, updated look, and will be more accommodating to customer traffic.

LOCATION PROPOSED: Albertson's Library

MEAL EQUIVALENCY OPTION: Choice of Grande (16 oz.) Single Shot Espresso, Drip Coffee or Frappuccino; includes Choice of One Pastry Item

CONCEPT #12: Subway

CONCEPT DESCRIPTION (50 words or less):

National brand with a fast, fresh, and healthy menu focused on made to order hot or cold sub-style sandwiches, salads, wraps, soups and sides. Breakfast menu also available. #1 retail sandwich option for college students per student surveys at Boise State University and other similar universities.

LOCATION PROPOSED: Education Building

MEAL EQUIVALENCY OPTION: 6" Meat or Veggie Sandwich, Chips, 22 oz. Fountain Beverage

CONCEPT #13: J.R. Simplot Café

CONCEPT DESCRIPTION (50 words or less):

Partnership with Boise State Living Learning Community to provide students with an opportunity to gain first-hand retail business experience utilizing this concept/location. Serving Starbucks brand coffee and espresso drinks, various breakfast items, sandwiches, soups, flatbread pizzas, and local fruits; includes vegetarian, vegan and gluten-free menu options.

LOCATION PROPOSED: Micron College of Business and Economics

MEAL EQUIVALENCY OPTION: (1) Muffin OR Bagel, Whole Fruit, Drip Coffee, Hot Tea, or 20 oz. Fountain Beverage
(2) Flatbread Pizza (Cheese or Pepperoni), Whole Fruit OR Potato Chips, 20 oz. Fountain Beverage

CONCEPT #14: C-Store & Grill

CONCEPT DESCRIPTION (50 words or less):

Store offerings include a variety of freshly prepared foods (sandwiches, salads, snacks, etc.) for all meal times, local produce, packaged snacks, beverages, shelf stable and frozen food products, gluten-free, healthy and vegetarian options. Also offer Starbucks brand coffee and espresso, and made to order grill menu.

LOCATION PROPOSED: Chaffee Residential

MEAL EQUIVALENCY OPTION: (1) Pre-wrapped English muffin sandwich, Whole Fruit, 20 oz. Fountain Drink; (2) Wedge Sandwich, Whole Fruit OR Potato Chips, 20 oz. Fountain Drink; (3) Chicken Caesar, Garden, or Chef Salad, 20 oz. Fountain Drink; (4) Fresh made-to-order Sandwich, Wrap, Panini or Flatbread, Potato Chips, 20 oz. Fountain Drink; (4) Daily Rotating Grill option served from 4-11pm, 20 oz. Fountain Drink

CONCEPT #15: C-Store & Sandwich Shop

CONCEPT DESCRIPTION (50 words or less):

Combined convenience store and sandwich concept catering to residential students. In addition to C-store essentials the sandwich concept will also serve fresh made-to-order wraps, Panini's and flatbread melts. Boise

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State students desire these offerings in this location per focus groups conducted Fall 2014.

LOCATION PROPOSED:	University Suites Apartments
MEAL EQUIVALENCY OPTION:	(1) Pre-wrapped English muffin sandwich, Whole Fruit; includes 20 oz. Fountain Beverage; (2) Wedge Sandwich, Whole Fruit OR Potato Chips, 20 oz. Fountain Beverage; (3) Choice of Chicken Caesar, Garden, or Chef Salad, 20 oz. Fountain Beverage; (4) Fresh made-to-order Sandwich, Wrap, Panini, or Flatbread, Potato Chips, 20 oz. Fountain Drink

CONCEPT #16: Moxie Java

CONCEPT DESCRIPTION (50 words or less):

National brand of coffee that serves specialty coffee and espresso drinks, smoothies, freezes, teas and private-label energy drink that customers can infuse with their favorite flavors. Preferred local coffee brand indicated by Fall 2014 surveys conducted at the University. Alternate local brands such as Dutch Bros. can be considered.

LOCATION PROPOSED:	Multipurpose Classroom Building
MEAL EQUIVALENCY OPTION:	16 oz. Drip Coffee or Smoothie and One Pastry

Additionally, two food trucks (location and vendor to be mutually agreed) to come to campus with retail offerings daily.

Hours of Operation (to be reviewed and mutually agreed annually:
 Fall/Spring:

CONCEPTS	SUB SUBWAY	Chickfila	Starbucks	Freshii	Fresh Express	Einsteins	Panda Express	Papa John's
SUNDAY	11A-6P	C	11A-4P	11A-6P	11A-9P	C	C	C
MONDAY	7:30A-7P	10:30A-7P	7A-7P	7:30A-7P	7A-8P	7A-7:00P	10A-7:30P	10:30A-7P
TUESDAY	7:30A-7P	10:30A-7P	7A-7P	7:30A-7P	7A-8P	7A-7:00P	10A-7:30P	10:30A-7P
WEDNESDAY	7:30A-7P	10:30A-7P	7A-7P	7:30A-7P	7A-8P	7A-7:00P	10A-7:30P	10:30A-7P
THURSDAY	7:30A-7P	10:30A-7P	7A-7P	7:30A-7P	7A-8P	7A-7:00P	10A-7:30P	10:30A-7P
FRIDAY	7:30A-6P	10:30A-5P	7A-6P	7:30A-6P	7A-6P	7A-3P	10AM-4P	10:30A-3P
SATURDAY	11A-6P	10:30A-5P	8A-1P	11A-6P	10A-5P	C	C	C
CONCEPTS	Moe's SW Grill	C-Store ILC	Starbucks	Subway	Simplot Café COBE	C-Store & Grill	C-Store & Sandwich Shop	Moxie Java
SUNDAY	C	C	10:30 A-9P	C	C	11A-12A	11A-12A	C
MONDAY	10:30A-6P	7:30A-8P	6:30 A-10P	8A-6:30P	7:30A-7:30P	10A-12A	7:30A-12A	7:30A-2P
TUESDAY	10:30A-6P	7:30A-8P	6:30 A-10P	8A-6:30P	7:30A-7:30P	10A-12A	7:30A-12A	7:30A-2P
WEDNESDAY	10:30A-6P	7:30A-8P	6:30 A-10P	8A-6:30P	7:30A-7:30P	10A-12A	7:30A-12A	7:30A-2P
THURSDAY	10:30A-6P	7:30A-8P	6:30 A-10P	8A-6:30P	7:30A-7:30P	10A-12A	7:30A-12A	7:30A-2P
FRIDAY	10:30A-2P	7:30A-4:30P	6:30A-5P	8A-4P	7:30A-1P	10A-12A	7:30A-12A	7:30A-2P
SATURDAY	C	C	10A-5P	C	C	11A-12A	11A-12A	C

Break Periods:

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	SUB SUBWAY	Chickfila	Starbucks	Freshii	Fresh Express	Einsteins	Panda Express	Papa John's
SUNDAY-11/20/16	C	C	C	C	C	C	C	C
MONDAY-11/21/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
TUESDAY-11/22/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
WEDNESDAY-11/23/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
THURSDAY-11/24/16	C	C	C	C	C	C	C	C
FRIDAY-11/25/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
SATURDAY-11/26/16	C	C	7:30A-3P	C	C	C	C	C
	Moe's SW Grill	C-Store ILC	Starbucks	Subway	Simplot Café COBE	C-Store & Grill	C-Store & Sandwich Shop	Moxie Java
SUNDAY-11/20/16	C	C	C	C	C	11-7PM	11-7PM	C
MONDAY-11/21/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
TUESDAY-11/22/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
WEDNESDAY-11/23/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
THURSDAY-11/24/16	C	C	C	C	C	C	C	C
FRIDAY-11/25/16	C	C	7:30A-3P	C	C	11-7PM	11-7PM	C
SATURDAY-11/26/16	C	C	7:30A-3P	C	C	11-7PM	11-7PM	C
	SUB SUBWAY	Chickfila	Starbucks	Freshii	Fresh Express	Einsteins	Panda Express	Papa John's
SUNDAY-12/18/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
MONDAY-12/19/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
TUESDAY-12/20/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
WEDNESDAY-12/21/16	10:30A-2P	C	7:30A-3P	C	10A-4P	7:30-1:30P	C	C
THURSDAY-12/22/16	10:30A-2P	C	7:30A-2P	C	10A-2P	7:30-1:30P	C	C
FRIDAY-12/23/16	C	C	C	C	C	C	C	C
SATURDAY-12/24/16	C	C	C	C	C	C	C	C
	Moe's SW Grille	C-Store ILC	Starbucks	Subway	Simplot Café COBE	C-Store & Grill	C-Store & Sandwich Shop	Moxie Java
SUNDAY-12/18/16	C	C	C	C	C	11-7PM	11-7PM	C
MONDAY-12/19/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
TUESDAY-12/20/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
WEDNESDAY-12/21/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
THURSDAY-12/22/16	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
FRIDAY-12/23/16	C	C	7:30A-2P	C	C	11-7PM	11-7PM	C
SATURDAY-12/24/16	C	C	C	C	C	11-4PM	11-4PM	C
	SUB SUBWAY	Chickfila	Starbucks	Freshii	Fresh Express	Einsteins	Panda Express	Papa John's
SUNDAY-3/26/17	C	C	C	C	C	C	C	C
MONDAY-3/27/17	C	C	7:30A-3P	10:30A-2P	10A-4P	7:30-1:30P	C	C
TUESDAY-3/28/17	C	C	7:30A-3P	10:30A-2P	10A-4P	7:30-1:30P	C	C
WEDNESDAY-3/29/17	C	C	7:30A-3P	10:30A-2P	10A-4P	7:30-1:30P	C	C
THURSDAY-3/30/17	C	C	7:30A-3P	10:30A-2P	10A-4P	7:30-1:30P	C	C
FRIDAY-3/31/17	C	C	7:30A-3P	10:30A-2P	10A-4P	7:30-1:30P	C	C
SATURDAY-4/1/17	C	C	C	C	C	C	C	C
	Moe's SW Grill	C-Store ILC	Starbucks	Subway	Simplot Café COBE	C-Store & Grill	C-Store & Sandwich Shop	Moxie Java
SUNDAY-3/26/17	C	C	C	C	C	11-7PM	11-7PM	C
MONDAY-3/27/17	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
TUESDAY-3/28/17	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
WEDNESDAY-3/29/17	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
THURSDAY-3/30/17	C	C	7:30 A-3P	C	C	11-7PM	11-7PM	C
FRIDAY-3/31/17	C	C	7:30A-3P	C	C	11-7PM	11-7PM	C
SATURDAY-4/1/17	C	C	C	C	C	11-7PM	11-7PM	C

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	SUB SUBWAY	Chickfila	Starbucks	Freshii	Fresh Express	Einsteins	Panda Express	Papa John's
SUNDAY	C	C	C	C	C	C	C	C
MONDAY	11A-3PM	11A-2PM	7:30 A-3:30P	9A-1PM	10A-4P	7:30-1:30P	C	C
TUESDAY	11A-3PM	11A-2PM	7:30 A-3:30P	9A-1PM	10A-4P	7:30-1:30P	C	C
WEDNESDAY	11A-3PM	11A-2PM	7:30 A-3:30P	9A-1PM	10A-4P	7:30-1:30P	C	C
THURSDAY	11A-3PM	11A-2PM	7:30 A-3:30P	9A-1PM	10A-4P	7:30-1:30P	C	C
FRIDAY	11A-3PM	11A-2PM	7:30 A-3:30P	9A-1PM	10A-4P	7:30-1:30P	C	C
SATURDAY	C	C	C	C	C	C	C	C
	Moe's SW Grille	C-Store ILC	Starbucks	Subway	Simplot Café COBE	C-Store & Grill	C-Store & Sandwich Shop	Moxie Java
SUNDAY	C	C	C	C	C	7PM-10P	7PM-10P	C
MONDAY	11A-1PM	10A-2PM	7:30 A-3:30P	C	C	7PM-10P	7PM-10P	C
TUESDAY	11A-1PM	10A-2PM	7:30 A-3:30P	C	C	7PM-10P	7PM-10P	C
WEDNESDAY	11A-1PM	10A-2PM	7:30 A-3:30P	C	C	7PM-10P	7PM-10P	C
THURSDAY	11A-1PM	10A-2PM	7:30 A-3:30P	C	C	7PM-10P	7PM-10P	C
FRIDAY	11A-1PM	10A-2PM	7:30 A-3:30P	C	C	7PM-10P	7PM-10P	C
SATURDAY	C	C	C	C	C	7PM-10P	7PM-10P	C

2.2.1.a. There must be a minimum of one venue open until midnight. There must be at least one meal equivalency option at each retail location.

2.2.1.b. Vendor will be responsible for any capital improvement costs associated with a new concept, mandatory remodels due to any franchise requirements, and replacement of equipment as needed as mutually agreed. The Vendor will give ownership of all equipment to the University.

2.2.1.c. Point of Sale Equipment

The Vendor shall use the University's Point of Sale Devices and pay the annual maintenance fees associated with the devices in the Vendor's operations (current fees are at \$18,000). In addition, the Vendor must maintain a 5-year replacement cycle on registers and scanners by replacing 1/5 annually.

POS current detail:

- 18 POS registers on the 9700
 - Three POS registers on the 3700
 - One Micros workstation⁴
 - 20 Micros workstation⁵
- Current cost break out is:
- POS register \$2,095
 - Stand \$95
 - Pole Display \$250
 - Cash Drawer \$250
 - Receipt Printer \$625
 - Scanner \$365
 - Total \$3,680 plus shipping per quote on 2/17/2015.

2.2.2 Board Dining

Current meal plan policy requires all first year students living on campus, as well as any other students living in Chaffee Hall, Driscoll Hall, Morrison Hall, Keiser Hall, Taylor Hall and Towers Hall to purchase residential meal plans. Existing meal plan details:

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There have been 112 days in the Fall, 111 days in the Spring (this is reviewed each year based on the academic calendar). Additionally, there are 7 days at Spring Break and 6 days during Thanksgiving Break that have currently been negotiated at \$18.02 per day for a minimum of 200 students.

While the plans are marketed to students as having meals and flex, there is actually a portion of the “flex” that is purchased from the University as Bronco Bucks to add additional money beyond what the vendor plans included. For those dollars, the vendor bills the University as the dollars are used and pays commissions to the University based on the commissionable rates of the retail venue. The first dollars used from the student plans are considered to be the Bronco Bucks.

The current breakdown is as follows:

- All Access 7 \$0 flex/\$50 Bronco Bucks
- All Access 5 \$125 flex/\$50 Bronco Bucks
- 19-meal \$0 flex/\$50 Bronco Bucks
- 14-meal \$100 flex/\$75 Bronco Bucks
- 12-meal \$125 flex/\$100 Bronco Bucks
- 10-meal \$175 flex/\$200 Bronco Bucks

Flex dollars are collected by Boise State as part of the meal plan price. The portion of “flex” that is currently Bronco Bucks (see Question 8 answer) is billed monthly as used. That portion also includes commission payments based on location of use to the University. The Bronco Bucks portion is considered the first flex utilized. The flex that is not Bronco Bucks is part of the daily rate payment.

The vendor retains unused flex dollar revenue, the University retains unused Bronco Buck portion of the revenue. Since Bronco Bucks is considered the first utilized, there has not be any of that portion remaining.

The University pays the daily rate to the vendor on a weekly basis based on the number of students on plans. Menus will be in line with those proposed in the vendor RFP response and are to be submitted and mutually agreed upon each semester.

Meal Plan Rate Schedule (2016-2017)

	All access 7 days \$50 Flex	All access 5 days \$175 Flex	19 Meal Plan \$50 Flex	14 Meal Plan \$175 Flex	12 Meal Plan \$225 Flex	10 Meal Plan \$375 Flex
Number of Students	159	26	59	332	201	743
1700+	10.25	9.57	8.56	8.18	7.88	7.20
1650-1699	10.53	9.85	8.84	8.46	8.16	7.48
1600-1649	10.82	10.14	9.13	8.75	8.45	7.77
1550-1599	11.13	10.45	9.44	9.06	8.76	8.08
1500-1549	11.46	10.78	9.77	9.39	9.09	8.41
1450-1499	11.82	11.14	10.13	9.75	9.45	8.77
1400-1449	12.20	11.52	10.51	10.13	9.83	9.15

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1350-1399	12.62	11.94	10.93	10.55	10.25	9.57
1300-1349	13.06	12.38	11.37	10.99	10.69	10.01
1250-1299	13.54	12.86	11.85	11.47	11.17	10.49
1200-1249	14.06	13.38	12.37	11.99	11.69	11.01
0-1199	TBN	TBN	TBN	TBN	TBN	TBN

TBN - To Be Negotiated

Rates assume Add-on DB handled consistent with current process.

Vendor's Proposed pricing per semester of existing meal plans

Residential (also available for non-residential students to purchase):

Meals per Week	Flex Dollars	Pricing FY17	Pricing FY18	Pricing FY19	Pricing FY20	Pricing FY21
7 day all access	50	\$1,912	\$1,969	\$2,028	\$2,089	\$2,152
5 day all access	175	\$1,802	\$1,856	\$1,912	\$1,969	\$2,028
19	50	\$1,802	\$1,856	\$1,912	\$1,969	\$2,028
14	175	\$1,691	\$1,742	\$1,794	\$1,848	\$1,903
12	225	\$1,691	\$1,742	\$1,794	\$1,848	\$1,903
10	375	\$1,691	\$1,742	\$1,794	\$1,848	\$1,903
Add 16 guest		\$120	\$123	\$126	\$129	\$132

	Boise River Café
SUNDAY	Brunch: 10:30am – 2pm Dinner: 4pm – 9pm
MONDAY	Breakfast: 7am – 10:15am Lunch: 11am – 3pm Dinner: 4pm – 9pm
TUESDAY	Breakfast: 7am – 10:15am Lunch: 11am – 3pm Dinner: 4pm – 9pm
WEDNESDAY	Breakfast: 7am – 10:15am Lunch: 11am – 3pm Dinner: 4pm – 9pm
THURSDAY	Breakfast: 7am – 10:15am Lunch: 11am – 3pm Dinner: 4pm – 9pm

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FRIDAY	Breakfast: 7am – 10:15am Lunch: 11am – 3pm Dinner: 4pm – 9pm
SATURDAY	Brunch: 10:30am – 2pm Dinner: 4pm – 9pm

Residential and Mega Meal Plan Rules:

One meal can be used per meal period (except on all access plans which are unlimited).

Meal Periods:

	Monday-Friday		Saturday-Sunday	
	Start	End	Start	End
Breakfast	6:55	11:00	6:55	10:30
Brunch			10:31	2:00
Lunch	11:01	3:00		
Mid-day	3:01	4:00	2:01	4:00
Dinner	4:01	9:00	4:01	9:00
Late Night	9:01	11:59	9:01	11:59

- Each plan purchased includes 16 guest meals that can be used anytime during the semester (unlimited use per transaction).
- All meals (including guest meals) can be used at BRC or for a meal equivalency at other dining venues on campus.
- All access plans can use one grab and go meal equivalency per meal period.
- Unused meals expire weekly and new week begins each Monday.
- Flex dollars can be used at any retail location or for pizza delivery from Papa Johns or Piehole.
- Unused flex dollars for Fall expire at after the first 3 weeks of Spring. Unused flex dollars for Spring expire at the end of the term.

Voluntary Meal Plans

Voluntary Meal Plans

ANNUAL SALES PROJECTIONS:	220,000
MINIMUM ANNUAL GUARANTEE:	28,050
COMMISSION % ON SALES:	15.0%

Voluntary Meal Plans, excluding the all flex plan. Flex dollar commission based on concept where flex is redeemed.

Meals per Year	Flex Dollars	Pricing FY17	Pricing FY18	Pricing FY19	Pricing FY20	Pricing FY21
45	75	\$410.00	\$418.20	\$426.56	\$435.10	\$443.80

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45	0	\$350.00	\$357.00	\$364.14	\$371.42	\$378.85
22	0	\$175.00	\$178.50	\$182.07	\$185.71	\$189.43
10	0	\$80.00	\$81.60	\$83.23	\$84.90	\$86.59
5	0	\$42.50	\$43.35	\$44.22	\$45.10	\$46.00
0	100	\$90.00	\$90.00	\$90.00	\$90.00	\$90.00

Voluntary Meal Plan Rules:

- Unlimited meals can be used per meal period.
- Meals can be used at BRC or for a meal equivalency at other dining venues on campus.
- Meals and flex dollars expire one year from date of purchase or upon termination of relationship with Boise State.
- Flex dollars can be used at any retail location or for pizza delivery from Papa Johns or Piehole.

2.2.2.a. Menu cycles must be a minimum of 3 week cycles and must change each semester. The University collects board dining retail rate from students. The Vendor will be paid based on the daily rate proposed on a weekly basis based on the number of students on the plan. The University maintains authority to determine retail rates to students.

2.2.2.b. The University will provide Vendor all kitchen smallwares, china, silver and glassware for board dining operations. Vendor will be required to take an annual inventory in conjunction with the University and replace any losses.

2.2.2.c. Vendor must allow residential students to adjust their meal plan any time within the first 2 weeks of each semester.

2.2.2.d. Unless changes to the meal plans are approved, annual increases shall be limited to the increases in the U.S.D.A. Regional (for the region in which Boise is located) Wholesale Food Price Index for the preceding 12-month period.

2.2.2.e. Each meal at the all-you-can-eat dining facility will include a sufficient number and variety of vegetarian, vegan, lactose free and gluten free options.

2.2.3. Catering

The scope of the contract shall include management and operation of all catering on the Boise State University main campus unless exempted by mutual agreement of the Vendor and University on a case by case basis. It will include catering off of the main campus in a non-exclusive capacity. The main campus for purposes of this contract is defined as University owned buildings contained within the area south of the Boise River, west of Broadway Avenue, north of Beacon Street and Boise Avenue, and east of Capital Boulevard.

Commission Structure:

External/Non-Profit	Internal
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MINIMUM ANNUAL GUARANTEE:	\$74,000	\$302,500
COMMISSION % ON SALES:	20.0%	15.0%

On campus/non-profit groups receive an 18% discount from catering menu prices.

Service Standards:

Service Style	# Servers	# Customers
Buffet Meal- Paper	1	50
Buffet Meal- China	1	40
Reception -Paper	1	50
Reception -China	1	40
Reception- Butler Passed	1	30
Served Plated	1	32
VIP Plated Served	1	24
Bar Wine-Beer	1	100
Bar Full Bar	1	75

2.2.3.a. Menus and pricing can be found in Exhibit 1.

2.2.3.b. The University will provide Vendor all kitchen smallwares, china, silver and glassware for catering operations. Vendor will be required to take an annual inventory in conjunction with the University and replace any losses.

2.2.3.c. The Vendor must utilize the University's Event Management System (EMS Enterprise Version 6.0) for estimating and planning catered events. The Vendor must fund two full-time event coordinator positions (estimated salary \$36,000 plus benefits \$18,000 for each position) that will be responsible for managing catering orders working with Vendor and the University's Conference Services department. Billing to clients will be combined and the University will pay Vendor weekly based upon collections received.

2.2.3.d. Exemptions from exclusive rights.

- For events or meetings that are not at the Student Union or Stueckle Sky Center and require less than \$200 in food and beverage service, the University constituents are not required to use the Vendor's catering services. This dollar amount may be adjusted upon mutual agreement between the Vendor and the University.
- For fundraising events held outside of the Student Union Building by the President or University Advancement Office regardless of dollar amount, the President or University Advancement Office is not required to use Vendor's catering services.
- Food/snacks/beverages for regular meetings of recognized student organizations where the public is not invited are exempted. Please note that an approval process is in place

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for this exception and the Vendor must still offer a low-cost service that meets this need and keeps this business (and good will) on campus.

- Birthday cakes/goodies/snacks provided by University faculty or staff members for other faculty or staff members in their office area, including pot lucks that are in a designated office area.
- Wedding cakes for receptions where the Vendor is providing other services (punch, etc.). (If the Vendor is proposing a significant baking option, this exception may be waived upon proven ability to produce a quality product.)
- Brown bag lunches brought into meetings by individuals, not the sponsoring group.

2.2.3.e. Additionally, the Vendor must work with the University to produce a number of events in a nontraditional manner. These events support the mission of the University, and are sponsored by student organizations. These events shall include (but are not limited to):

- Five events per year are prepared on-site in the central production kitchen with supervision and assistance of the Vendor's staff. Food is supplied at cost and labor is provided at no cost to the student organization responsible for this event.

2.2.3.f. Vendor must work with the University to allow donated food and beverage (subject to food safety delivery standards) to reduce catering costs when available. Vendor may still charge for labor and profit, but reduce the pricing based on the reduced food costs.

2.2.3.g. Vendor must work with the University to review additional exemptions as requested on a case by case basis.

2.2.3.h. The University is currently considering potential public/private partnership agreements in future building projects. The catering at these events, while managed by a private company, are exempt from this contract. The University may facilitate discussion between private management and Vendor for potential agreements.

2.2.3.i. Vendor must work with clients on menu review and tastings as requested.

2.2.4 Concessions

The Vendor shall provide concessions services at all athletic and entertainment events (includes but not limited to Taco Bell Arena, Albertson's Stadium, Dona Larsen Park, Appleton Tennis Center, Boas Tennis/Soccer Complex, Bronco Gym, Caven-Williams Sports Complex) and excluding the Morrison Center unless otherwise requested. In addition, the Vendor shall provide concession services to all other events and activities that supplement the normal athletic and entertainment events schedule.

Commission structure:

Minimum	Commission
Annual Guarantee	% on sales

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Athletic	223,000	33.5%
Taco Bell Arena	157,000	34.5%
Student Stand	1,000	10.0%
Value add/loaded tickets	0	0.0%

Concession commission based on the following
breakout - an overall average can be used if the
University prefers

Food	30.5%
Beverage	35.5%
Confection	10.0%
Coffee	15.0%
Third Party	45.0%

2.2.4.a. Menus and pricing can be found in Exhibit 1. Vendor is required to provide a special student only concession stand menu and pricing that operates without profit.

2.2.4.b. Point of Sale Equipment

The Vendor shall use the University's Point of Sale Devices and pay the annual maintenance fees associated with the devices in the Vendor's operations (current fees are at \$12,589). In addition, the Vendor must maintain a 5-year replacement cycle on registers and scanners by replacing 1/5 annually.

Current POS details:

- Quest Venue Manager 1.5.157 (build 5)
- Estimated replacement cost per machine \$1,107.

Stadium:

- 55 POS machines (VersaTerm VSR Dual Line Portable POS Terminal for QCM, with Integrated Mag STRipe Reader, Customer Display, Battery)
- 15 Premium POS machines (V-Touch Touch Screen POS Terminal for QVM, with integrated Mag Stripe Reader, Customer Display, and Battery)

Taco Bell Arena:

- 34 POS machines (same as 55 above)

2.2.4.c. Equipment

The University shall provide all equipment and accessories, including but not limited to, roller grills, popcorn popping machines, and coffee machines, necessary to adequately perform/conform to acceptable concession services standards throughout the term of the contract. The Vendor shall maintain any and all equipment used to supplement concession services. Vendor shall establish from Gross Revenues and maintain for the term of this Agreement a Reserve Account, equal to 2% of gross receipts, to be utilized for ongoing equipment maintenance, repair and replacement during the term of the agreement to be

utilized upon review and approval of the University. Any funds remaining at the end of the contract term will be paid to the University. Vendor will give ownership of all equipment to the University.

2.2.4.d. Vendor is required to sell Agri Beef products in Albertson's Stadium and Taco Bell Arena as the exclusive beef and pork products in all Vendor operated concession stands (excludes 3rd party vendors).

2.2.4.e. Future Partnerships

As the University expands and renovates its event facilities, it reserves the right to partner with manufacturers and other non-University related corporations. Such a partnership may include incorporating and prominently displaying a manufacturer's or company's name to describe a room or a facility in return for a donation to Boise State University. In addition to the monetary donation, if a manufacturer or company produces and sells products related to the food service industry, the Vendor may be asked to purchase certain product items and use them for select or specific functions or events. The University will assist in ensuring that the Vendor will be able to purchase such items at a comparable or lesser rate than could be purchased elsewhere.

2.2.4.f. Taco Bell Arena and Morrison Center Specifications

The rights hereunder shall not be construed so as to prevent or prohibit the following:

- Taco Bell Arena and Morrison Center (each a facility), and any other on-campus facilities hosting events managed through Taco Bell Arena or Morrison Center administration, from permitting other caterers, local or touring, to furnish backstage food and non-alcoholic beverage catering for the purpose of feeding performers, stage crew and/or other backstage personnel at any performance event (musical, ice, sporting, spectacle, etc.) held at Taco Bell Arena, Morrison Center, or other campus facility) when requested by the event licensee whether it be inside the Facility or in an outside area adjacent to the Facility ("Backstage Catering"). Backstage Catering shall also include catering for meet & greet and other VIP hosting activity. Backstage Catering shall not include food or beverage sold in Front of House locations (areas open to all ticket holders).
- Taco Bell Arena administration from permitting Feld Entertainment from receiving certain exclusive novelties and concessions rights associated with Feld Entertainment events to be sold both inside and outside a Facility and sold through Feld's own vendors or concessionaires as they designate, as required in the Feld engagement agreement, negotiated from year to year, without a buyout fee being due to Food Service Vendor. Current Feld novelties and concessions rights include: 100% exclusive rights to sell program books, novelties and souvenirs, cotton candy, sno-cones, popcorn, freshly-squeezed lemonade, s'mores and lollipops.
- An exhibitor, or sponsor associated with an event, from donating and/or distributing, without charge, a type of food or beverage or good or merchandise which is manufactured and distributed in the normal course of the exhibitor's or sponsor's business, or from providing small "tasters" of food or non-alcoholic items for consumption on premise for the purpose of providing samples to event patrons.
- Food Service Vendor shall treat Backstage Catering sales as 'at cost sales' whenever such services are performed following a written authorization of the Facility Director and/or the

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Executive Director of Campus Services. At cost sales shall be discounted at Vendor's cost of product, cost of direct labor to produce and deliver the product, and a ten percent general and administrative labor charge. No commission will be payable by the Vendor of Gross Receipts from Backstage Catering authorized in writing by the Executive Director.

- In the event that the menu for the touring production/company includes pre-packaged food items, such as water, soda, alcohol or other items that do not require food handling and preparation, these items may be purchased and provided by the University or the client and will not be subject to any buy-out fee. The Vendor will handle the placement/incorporation of the packaged items, into the back of house catering service provided by Vendor.

Food Service Vendor shall not sell concessions in the seats during a non-Boise State Athletics event held in a Facility unless expressly agreed to in writing by the Facilities' Executive Director.

Food Service Vendor shall be responsible for maintaining proper ratios of Points of Sale to anticipated attendance BY SEATING LEVEL as per industry standards, currently agreed to be as follows:

- Concessions with Alcohol: 1 POS per 125 seats sold
- Concessions without Alcohol: 1 POS per 225 seats sold
- Club Seats: 1 server per 120 seats sold, and 2 runners per server

Facility Executive Director (or designee) approves the number of sales areas open per event and length of time open and minimum offerings.

Facility Executive Director (or designee) is invited to attend annual Concessions employee training.

Facility Executive Director (or designee) approves concessionaire investment and marketing programs.

All concessions locations and vendors will be operationally ready 15 minutes PRIOR to advertised doors opening. This means all concessions related personnel in place, in neat/crisp/clean uniforms, product ready, line queuing equipment placed and ready, condiments refreshed and placed, POS equipment in fully operational mode, etc.

All concessions locations will be responsible for placing product packaging and waste in concessions designated waste receptacles (not those for the public) and calling for trash removal at least 15 minutes prior to public doors opening at the facility. Back counters and condiment counters will be kept neat and clean throughout food service during the event.

Concessions stands (each location) will not be closed prior to communication and agreement by the Facility's Executive Director or designee.

Vendor is required and responsible for covering all tables used for Food & Beverage dispensing with appropriate fitted, linen tablecloths, properly cleaned and pressed. The costs associated with linens and proper staging of spaces shall be borne by the Vendor.

Concessions areas will be thoroughly cleaned following each event (within 24 hours of events end), with deep cleaning on a semi-annual basis, all concessions materials in temporary locations will be

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stored in designated areas within 24 hours of event end. Storage areas will be maintained in an appropriately neat and clean condition. Temporary paper signage is to be kept to a minimum and only utilized in temporary sales locations and removed promptly (without taking paint off walls). Cambros will be drained in specifically designated drains and not in general floor drains.

Vendor is encouraged to incorporate Food Truck service options for event catering and concessions related to outdoor components of events.

2.2.4.g. The Vendor is encouraged to use service organizations from the campus and surrounding area to supplement its permanent staffing for the concessions operations. Preference should be given to student groups over community groups. When the majority of the volunteer group consists of minors, adult supervision is required and must be present at the event.

- The Vendor shall continually initiate methods to promote public relations among service organizations by allowing student organizations or local groups to work concession areas.
- The Vendor shall provide adequate training and supervision for service organizations to assure that food is handled in a safe and sanitary manner, that all monies are accounted for and that customers receive fast and friendly service.
- The Vendor shall make every effort to support and participate with any cross training/customer service education program initiated by the University and/or the applicable public event facility.

2.2.5 Food Vending

The Vendor will be granted the exclusive right to license and provide food, beverage, and related services through vending machines located on campus. Beverage, for the purposes of vending under this contract, is defined as hot beverages and milk. Services to be provided include food, snacks, beverages (as defined above), and change machines in appropriate locations.

Commissions:

MINIMUM ANNUAL GUARANTEE:	\$25,000
COMMISSION % ON SALES:	15.0%

2.2.5.a. All vending machines are to be furnished and maintained by the Vendor or their licensee. If a vending area should include a microwave based on items offered, the Vendor will provide that as well.

2.2.5.b Menus and pricing can be found in Exhibit 1.

2.2.6 Alcohol

Alcohol sales must comply with the Idaho State Board of Education policies as identified in Section 1. Subsection J. and any subsequent rulings:

http://www.boardofed.idaho.gov/policies/i_policy.asp

Alcohol sales must also comply with the Boise State University policies:

<http://policy.boisestate.edu/governance-legal/alcohol-on-campus/>

Commission structure:

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	Commission				
Sliding Scale	Taco Bell Arena	Stueckle Sky Center game bars	Stueckle Sky Center suite service	Catering	Morrison Center
\$0-\$250	0.0%	0.0%	0.0%	0.0%	0.0%
\$251-\$2000	26.0%	26.0%	26.0%	26.0%	26.0%
\$2001-\$3500	31.0%	31.0%	31.0%	31.0%	31.0%
\$3501-\$5000	35.0%	35.0%	35.0%	35.0%	35.0%
\$5001-\$7500	39.0%	39.0%	39.0%	39.0%	39.0%
\$7501-\$10000	41.0%	41.0%	41.0%	41.0%	41.0%
>\$10000	43.0%	43.0%	43.0%	43.0%	43.0%
Internal Catering	15.0%	15.0%	15.0%	15.0%	15.0%
External Catering	20.0%	20.0%	20.0%	20.0%	20.0%

Clarifications:

If Alcohol is sold in bulk as part of a catered event at an applicable location vs. individual purchase, then the applicable commission percentage for Internal or External Catering applies. Individual servings or by the glass (open bar), commissions are based on the sliding scale.

Overall Alcohol commissions in year 1 estimated at \$236,000, with minimum guarantee of 85.0% or \$200,000

2.2.6.a. Vendor will ensure all service staff are TIPS trained at the sole expense of the Vendor.

2.2.6.b. Vendor is required to obtain and maintain prior to the contract start date an Idaho State Liquor License to sell beer, wine, and liquor as required to be able to sell throughout campus. All costs associated with obtaining and maintaining the required permit(s) and licenses are the sole responsibility of the Vendor.

2.2.6.c. Alcohol sales in Stueckle Sky Center do not allow glass bottles in any locations with the exception of suites. Alcohol sales are subject to the rules the University has contractually with event clients.

2.2.6.d. Menus and pricing can be found in Exhibit 1.

2.2.7 Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP)

The Vendor will be required annually to complete a food service agreement with the University to act as the Food Service Vendor for these programs. The Vendor will be required to provide meals and snacks that comply with all requirements as established by the United States Department of Agriculture (USDA) guidelines, which may be found at:

<http://www.fns.usda.gov/cacfp/child-and-adult-care-food-program> and

<http://www.fns.usda.gov/sfsp/managing-sfsp>.

Vendor must maintain CN Labeling and reporting as required.

Vendor will provide daily breakfast, lunch, and snack to the Children's Center at a break even rate, which rate shall include Vendor's general and administrative expense allowance. Vendor

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will also provide the daily meals for students participating in the summer TRIO programs (meal costs cannot exceed costs per meal offered in board dining plans).

CACFP Rates:

Customer Counts	Rates
100-109	\$4.35
110-119	\$4.18
120-129	\$4.05
130-139	\$3.94
140-149	\$3.84
150-159	\$3.75
160-169	\$3.68
170-179	\$3.62
180-189	\$3.56
190-199	\$3.50
200-209	\$3.45
210-219	\$3.41
220-229	\$3.38
230-239	\$3.34
240-249	\$3.30
250-259	\$3.27

2.2.8. Training Table

The scope of the contract shall include provision of training table meals for the football team, during the football season, unless otherwise provided by outside vendors/sponsors of the Athletics department. The scope will also include any additional sports that choose to add training table programs.

Current Structure:

4-5 weekly meals, served and priced as catering by Vendor in the SCC

1-2 weekly meals are provided by outside vendors/sponsors of the Athletic teams

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2.2.8.a. Vendor shall provide training table meals for the football team, up to six(6) times weekly during the football season. Vendor shall permit training table meals to be provided by outside vendors/sponsors of the Athletics department, so long as the meal is provided by the outside vendor/sponsor at no cost to the University. Any other time the football team has training table meals on campus, Vendor shall provide a catered meal.

2.2.8.b. The Vendor shall allow the University to partner with outside groups such as Albertsons, or provide on its own, unlimited snacks to the student-athletes as allowed by NCAA regulations.

2.2.9. Summer, Conference, Camp Pricing

Vendor shall propose rates at varying participation levels for summer conferences to the University a year and a half in advance of proposed conference season.

MINIMUM ANNUAL GUARANTEE:	\$74,250
COMMISSION % ON SALES:	15%

Rates:

Groups	Summer 2017 Price
Breakfast	
30 - 100	\$7.28
101 -200	\$7.18
201 - 300	\$6.72
301 - 400	\$6.49
500 +	\$6.27
Lunch	
30 - 100	\$9.92
101 -200	\$9.60
201 - 300	\$9.31
301 - 400	\$8.99
500 +	\$8.69
Dinner	
30 - 100	\$12.13
101 -200	\$11.75

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201 - 300	\$11.38
301 - 400	\$11.00
500 +	\$10.63
Total Daily Rate	
30 - 100	\$28.92
101 -200	\$28.03
201 - 300	\$27.13
301 - 400	\$26.25
500 +	\$25.35
Summer Casual Door Rates 2016	
* Breakfast	\$7.19
* Lunch	\$9.97
* Dinner	\$12.19

Boise State Students/Faculty/Staff receive 10% discount with Boise State ID during the summer

2.2.10 Capital Investment beyond the \$547,500 repayment requirement

Retail:

Concepts	Investment dollars	
1	\$0	
2	\$0	
3	\$300,000	
4	\$375,000	
5	\$0	
6	\$200,000	Includes additional seating/Lighting
7	\$0	
8	\$0	
9	\$400,000	
10	\$325,000	Reconfiguration/improvements
11	\$350,000	Required Refresh, Expansion/Additional Seating
12	\$100,000	FY 17/18 Required Refresh
13	\$0	
14	\$0	
15	\$300,000	
16	\$50,000	FY 17/18 Potential Brand replacement

Investment will occur between July 2016 - June 2017 unless otherwise specified.

Board Dining:

Description of investment:

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FY17 Summer \$150,000 to be invested in improvements to board dining to be mutually agreed.

FY18 - Summer - \$300,000 to implement a fresh market produce station with cook to order capabilities.

Open up dining room to allow more accessibility and customer flow in the serving area

Investment Dollars: \$450,000

Catering:

Description of investment:

None at this time, but available use of renovation/equipment fund noted under other.

Investment Dollars: \$0

Concession:

Athletics

Description of investment:

Investment to upgrade concession stands at Bronco Stadium. Upgrades to improve the "Fan Experience" with a refresh of point-of-sale stands to include paint, cabinetry as necessary for 6 stands on the East side. Same for 8 stands on the West side, 14 DB card readers with Data lines and electrical power to accept flex dollars, mobile ordering, VIP/luxury Suites with food order/delivery system from seat. Enhance University brand utilizing school colors/logos, souvenir cups and signature food concepts.

Investment Dollars: \$500,000

Taco Bell Arena

Description of investment:

Investment to upgrade concession stands at Taco Bell Arena. Upgrades to improve the "Fan Experience" with a refresh of point-of-sale stands to include paint, cabinetry as necessary for 8 stands. 8 DB card readers with data lines and electrical power to accept flex dollars. Additional Quest System Upgrade with 10 mobile handhelds and 2 kitchen pantries to support mobile ordering pilot. Directional signage in stairwells and mobile ordering. Upgrade our capabilities to provide beer on tap at all concession stands for nonathletic events. Enhance University brand utilizing school colors/logos, souvenir cups and signature food concepts.

Investment Dollars: \$ included in Concessions
Athletics Investment

Other:

Describe any other capital investment being offered by Vendor.

Description of investment:

\$2.4 million investment in Retail Concepts (see Concept by number in the earlier chart). The proposed plan for new brands and refreshed locations is the result of thoughtful, data-based planning applying comprehensive marketplace and Boise State insights. The results of the plan will increase student value and satisfaction while responsibly growing the program and University returns.

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\$2 million unrestricted grant upon finalization of contract to be amortized over 5 years.

\$2 million unrestricted grant upon finalization of extension of contract to 10 years which will be amortized over years 6-10.

\$1.0M retail expansion earmarked for year 6 of contract, which will be amortized over years 6-10.

Investment Dollars: \$5,000,000

Vendor's total investment of **\$8,350,000** including unrestricted grants over a 10 year period, not including POS replacement, renovation/equipment fund and concessions equipment fund, shall be governed by Section 2.2.11, below.

2.2.11 Terms and Conditions Governing Financial Commitments and Unrestricted Grants

1. 2016 Financial Commitment. In consideration of University's agreement to enter into this Agreement under the terms set forth herein, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make a financial commitment to University between July, 2016, and June, 2017, in an amount up to Two Million Nine Hundred Thousand Dollars (\$2,900,000) (the "2016 Retail Financial Commitment") for dining facility renovations and for the purchase and installation of dining services equipment, area treatment, signage and marketing materials and other costs associated with the retail dining services program on University's premises. Any equipment purchased by Aramark on University's behalf shall be purchased as a "sale-for resale" to University. University shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. University acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate.

Aramark and University hereby agree that the 2016 Financial Commitment shall be made in various segments (each, a "2016 FC Segment") as set forth in the chart below. The parties may mutually agree upon different uses for each such segment and may reallocate funding between projects as they determine to be desirable.

<u>Amount of Segment</u>	<u>Proposed Use(s)</u>
\$300,000	Starbucks Installation
\$375,000	Freshii Installation in Student Union Building
\$200,000	Einstein Bagels Refresh
\$400,000	Moe's Southwest Grill Installation at I.L.C.
\$325,000	I.L.C. C-Store Refresh
\$350,000	Library Starbucks refresh/expansion
\$300,000	University Suites C-Store and Sandwich Shop Installation
\$500,000	Taco Bell Arena and Albertson's Stadium Upgrades and Enhancements

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<u>Amount of Segment</u>	<u>Proposed Use(s)</u>
\$150,000	Food service facility upgrades/renovations to be mutually agreed upon
Total = \$2,900,000	

Each 2016 FC Segment shall be amortized on a straight-line basis over a period of months equivalent to the number of full months remaining until June 2026, commencing upon the complete expenditure of the applicable 2016 FC Segment. Upon completion of such expenditures, Aramark shall provide University with prompt written notice setting forth, in reasonable detail together with supporting documentation, the usage and amounts of the applicable 2016 FC Segment.

Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the 2016 Financial Commitment, University shall reimburse Aramark for the unamortized balance of the 2016 Financial Commitment as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date."

2. 2017 Financial Commitment. In consideration of University's agreement to enter into this Agreement under the terms set forth herein, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make a financial commitment to University between July, 2017, and June, 2018, in an amount up to Four Hundred and Fifty Thousand Dollars (\$450,000) (the "2017 Retail Financial Commitment") for retail dining facility renovations and for the purchase and installation of dining services equipment, area treatment, signage and marketing materials and other costs associated with the dining services program on University's premises. Any equipment purchased by Aramark on University's behalf shall be purchased as a "sale-for resale" to University. University shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. University acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate.

Aramark and University hereby agree that the 2017 Financial Commitment shall be made in various segments (each, a "2017 FC Segment") as set forth in the chart below. The parties may mutually agree upon different uses for each such segment and may reallocate funding between projects as they determine to be desirable.

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<u>Amount of Segment</u>	<u>Proposed Use(s)</u>
\$100,000	Education Building Subway Refresh
\$50,000	Potential Brand Replacement of Multi-Purpose Classroom Building Moxie Java
\$300,000	Implement Fresh Market Produce Action Station and open dining room for better accessibility and flow
Total = \$450,000	

Each 2017 FC Segment shall be amortized on a straight-line basis over a period of months equivalent to the number of full months remaining until June 2026, commencing upon the complete expenditure of the applicable 2017 FC Segment. Upon completion of such expenditures, Aramark shall provide University with prompt written notice setting forth, in reasonable detail together with supporting documentation, the usage and amounts of the applicable 2017 FC Segment.

Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the 2017 Financial Commitment, University shall reimburse Aramark for the unamortized balance of the 2017 Financial Commitment as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date."

3. 2021 Financial Commitment. In the event that the parties mutually agree to extend the term of the Contract, in consideration of University's agreement to extend the term of the Contract, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make a financial commitment to University in an amount up to One Million Dollars (\$1,000,000) (the "2021 Financial Commitment") for retail dining facility expansion/renovations and for the purchase and installation of dining services equipment, area treatment, signage and marketing materials and other costs associated with the dining services program on University's premises. Any equipment purchased by Aramark on University's behalf shall be purchased as a "sale-for resale" to University. University shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. University acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate.

The 2021 Financial Commitment shall be amortized on a straight-line basis over a period of months equivalent to the number of full months remaining until June 2026, commencing upon the complete expenditure of the 2021 Financial Commitment. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the 2021 Financial Commitment, University shall reimburse Aramark for the unamortized balance of the 2021 Financial Commitment as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date.

4. 2016 Unrestricted Grant. In consideration of University's agreement to enter into this Agreement with Aramark under the terms set forth herein, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make an unrestricted grant to University in the amount of Two Million Dollars (\$2,000,000) (the "2016 Unrestricted Grant"). Aramark shall pay the 2016 Unrestricted Grant to the University within thirty (30) days of complete execution of the Contract.

The 2016 Unrestricted Grant shall be amortized on a straight-line basis over a period of sixty (60) months, commencing upon payment of the 2016 Unrestricted Grant. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the 2016 Unrestricted Grant, University shall reimburse Aramark for the unamortized balance of the 2016 Unrestricted Grant as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date.

5. 2021 Unrestricted Grant. In the event that the parties mutually agree to extend the term of the Contract, in consideration of University's agreement to extend the term of the Contract, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make an unrestricted grant to University in the amount of Two Million Dollars (\$2,000,000) (the "2021 Unrestricted Grant"). Aramark shall pay the 2021 Unrestricted Grant to the University within thirty (30) days of complete execution of the amendment extending the term of the Contract through June, 2026.

The 2021 Unrestricted Grant shall be amortized on a straight-line basis over a period of sixty (60) months, commencing upon payment of the 2021 Unrestricted Grant. Upon expiration or

termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the 2021 Unrestricted Grant, University shall reimburse Aramark for the unamortized balance of the 2021 Unrestricted Grant as of the date of expiration or termination. In the event such amounts owing to Aramark are not paid to Aramark within thirty (30) days of expiration or termination, University agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within thirty (30) days of the invoice date.

2.3 PROGRAM AND SERVICE EXPECTATIONS

Aramark is to comply with the following important program and service expectations for the contract.

2.3.1 Programmatic Expectations

2.3.1.1 Excellent quality food with ingredients, recipes and fresh preparation methods that support good nutrition and a healthy lifestyle.

2.3.1.2 An innovative portfolio of service concepts that:

- includes a mix of national, regional, and locally owned brands that are popular with the University community;
- provides a thoughtful mix of service formats designed to satisfy a variety of consumer needs, such as “all you care to eat”, fast casual, quick service (“fast food”) and food markets;
- offers ordering, payment, delivery and “to go” mechanisms that are responsive to consumer lifestyles;
- incorporates comprehensive nutritional and wellness education.

2.3.1.3 A diversity of menu choices within operations and across the system that:

- address the broad range of consumer preferences;
- include entrees and other offerings that address special diet needs such as vegetarian, vegan, low fat, high protein, gluten free, etc.;
- provide for religion-based dietary needs.

2.3.1.4 Hours of service that support student lifestyle needs across campus and in residential neighborhoods, including late night service venues that offer menu variety and that accept meal plans.

2.3.1.5 Pricing to the customer that is competitive with “the street”. Catering pricing that is competitive with off-campus caterers and that offers tiers of pricing and service for

different event types (high-end to budget), including a service/price tier that is designed to offer affordable options for student groups.

2.3.1.6 A commitment to offering regularly scheduled special event programming designed to encourage participation and build community.

2.3.1.7 A meal plan program and policies that:

- offer multiple, affordable plan configurations for resident students;
- offer plan configurations for non-residents that are flexible, affordable and aggressively marketed;
- minimize the penalty for missed meals;
- are usable in all or most dining locations across campus, regardless of the service provider.

2.3.1.8 Service and dining environments that:

- provide diversity across the system;
- offer restaurant quality environments with a variety of seating types and amenities;
- promote community;
- physically facilitate programming;
- offer comfortable opportunities to hang out.

2.3.1.9 An intentional and committed approach to staffing that results in:

- staffing levels that are matched to customer demand so that service is fast and efficient;
- friendly, courteous, knowledgeable and professional employees that receive regular and comprehensive training in both technical and customer service skills;
- staff that are proficient in the English language when in positions of regular interaction with customers.

2.3.2. Management Expectations

2.3.2.1 A professional food service management company that is a leader in the field, offers a best practice approach to campus dining, and that views the University as a flagship account and an incubator for new programs, services, technology and management strategies;

2.3.2.2 District and regional management support that is present, involved, responsive, and that enables on site management to be nimble decision makers;

2.3.2.3 An on-site management structure that provides dedicated managerial resources for each business channel in the program, as well as appropriate administrative and technology support;

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- 2.3.2.4 An on-site management team that is the best in the field, and one that is exceptionally knowledgeable, experienced, competent and professional in managing all aspects of a large and diverse university dining program. The management team should be collaborative and collegial with the University, its key stakeholders, student leaders and advocacy groups, with a communication strategy that is proactive and accessible.

CRITICAL TEAM MEMBERS:

Name of Regional Vice President: Barbara Flanagan
Site General Manager: Carol Scott
Name of On-Site Executive Chef: Philippe Didier
Name of On-Site Catering Director: Cindy Vatcher
Name of On-Site Retail Manager: Bart Zillner
Name of On-Site Concession Manager: Chris Williamson
Name of On-Site Board Dining Manager: Gary Logosz

Any changes to the proposed on-site team must be reviewed and approved by Boise State University.

- 2.3.2.5 On-site, district and regional management that is experienced and adept at partnering with a growing university in meeting evolving campus needs;
- 2.3.2.6 Production, service and management information systems technology that is industry leading in all aspects of the program, in keeping with the University's position as a national technology leader, with a commitment to a seamless interface with University systems where necessary;
- 2.3.2.7 An ongoing commitment to proactive marketing and business development in the areas of meal plan sales, retail sales and catering sales that is collaborative with the University in articulating a seamless message, and includes quantitative success measurement;
- 2.3.2.8 Programs and standards that enforce safe food handling, proper sanitation, HACCP standards and health department requirements;
- 2.3.2.9 Facility and equipment preventive and ongoing maintenance programs that result in good stewardship of University owned resources;
- 2.3.2.10 Development and adherence to a risk minimization program that requires strict performance measures, incorporates full disclosure financial reporting to the University (including monthly and annual profit/loss statements), and tracks key performance indicators. The established risk minimization and performance measurement system will be agreed to by both the University and the Food Services Vendor prior to the award of the contract. The minimum performance metrics proposed by the successful Vendor will serve as the lowest level of performance acceptable to the

University. The risk minimization program must efficiently capture performance and compare it to the established minimums.

2.3.3 Human Resources Expectations

2.3.3.1 Human resource practices that are industry leading, and that support workplace diversity, employee retention and generally reflect the human resource practices of the University;

- Professional appearance (with uniforms and nametags) and conduct by all food service staff.
- Volunteer background checks are only required per Boise State University Policy #7005 located at <http://policy.boisestate.edu/human-resources/background-investigations/>. The Contractor is responsible for paying for all required background checks. The University can provide those checks and bill the Contractor, or the University will allow the Contractor to conduct such checks pending approval of the check process and resulting actions.

2.3.3.2 A significant and ongoing focus on technical and service training for all employees designed to maintain high standards across the program;

Preferential hiring of qualified, existing dining staff;

A strong focus on the hiring, retention and advancement of student employees at wages that are competitive with other student employment options on campus;

The student employee compensation schedule can be found at:
<http://career.boisestate.edu/student-employment-classification-schedule/>

2.3.3.3 Sustainability Expectations

A commitment to recycling that, at a minimum, matches and evolves with the University's recycling program.

2.3.3.4 A sustainability program that reflects the University's position as a national academic leader in this area, with particular emphasis on four key areas:

- Purchase and transport of food – does the program seek out suppliers minimizing their environmental impact through the effective use of ecologically sustainable techniques? Are seasonally available local produce options integrated into menu options? Is transport from farm to campus energy-efficient?
- Preparation – are initiatives in place to ensure that management, kitchen, and serving operations use resources efficiently through the effective deployment of resource-saving practices and technology? Are staff situated to make a contribution to sustainability?
- Disposal – is as little waste as possible produced? Are there mechanisms in place for composting or otherwise reducing the impact of food waste? Is packaging and other waste minimized? Are more ecologically-sensitive disposable products preferred? Are recycling and other efficient waste disposal mechanisms in place?

- Innovation and education – are sustainability practices constantly evaluated and updated regularly? Is campus dining situated as an innovator in food service sustainability? Are programs in place to educate the customer/student body about innovations and reasons for operations decisions in food service?

2.3.4 Compensation

2.3.4.1 A fair and balanced compensation agreement that supports both the Vendor and the University in meeting their respective financial objectives;

2.3.4.2 Compensation to the University sufficient to cover the University's direct and indirect costs of the dining program;

2.3.4.3 Provision of a Vendor contributed capital investment plan designed to support the capital development needs of the dining program over the life of the contract.

2.3.4.4 Provision of Vendor contributed funding to support student organization events.

2.4 MARKETING SUPPORT

2.4.1 At minimum, the University requires this level of marketing support for annual campus events.

- Good Will Project – Up to \$3,000 of “in-kind” support of meals for eligible staff members as determined by Human Resources.
- Approximately 600 Meal Tickets to the Boise River Café for Admissions, discounted 20%
- Supervision of the preparation of food in the kitchen for no more than 5 student organized events, such as the International Food, Song, and Dance Festival, where menu items are prepared by students and members of their student organizations. The labor for these events is provided at no cost, while the food is provided at cost.
- Partnership with Student Affairs and Academic Affairs on Events and Activities – Partnership is for “in-kind” products with a minimum retail value of \$5,000 per year.
- Partnership with the President's office on Events and Activities- Partnership is for “in-kind” products with a minimum retail value of \$15,000 year.

2.4.2 To support the University's recycling efforts, the Vendor will contribute \$2500 annually.

2.4.3 Customer Satisfaction

The University is dedicated to providing a quality-dining program on the Boise State Main Campus. Consequently, customer service is paramount. Therefore, the Vendor will be required to conduct at least one customer satisfaction survey each year, with prior approval from the Contract Administrator or designated liaison. Programs proposed and approved include:

2.4.3.a. Twice annual student satisfaction survey (Dining Styles Survey).

2.4.3.b. Daily Voice of Consumer feedback and responses.

2.4.3.c. Annual client survey.

2.5 SANITATION

2.5.1 The Vendor shall be responsible for custodial and sanitation of all food service and dining areas. This includes occupational health and safety measures necessary to comply with Federal, State, and local laws, ordinances, and regulations pertaining thereto. The Vendor shall adhere

strictly to all pure food and drug regulations, health laws, ordinances, and regulations as promulgated by the State of Idaho and the City of Boise, and agencies having authority there under, and shall identify and hold the University, their employees, and agents harmless from all claims arising from Vendor's failure to adhere to such laws, rules and regulations. Housekeeping and sanitation programs must meet the highest standards of cleanliness.

- 2.5.2 The Vendor shall be responsible for gathering and containerizing trash and garbage generated by the provision of the Dining Services Program, and for trash removal, including off-premise catering and on-campus outdoor events. The cleaning of sanitation areas around the trash containers is the responsibility of the Vendor. All events should include recycle receptacles that should also be maintained by Vendor.
- 2.5.3 The maintenance of proper sanitation levels is the full responsibility of the Vendor. The University expects that a collaborative relationship will be developed between the Vendor's management staff and University. All state, county and City of Boise regulations for food service establishments and alcohol service must be maintained. All food service facilities and equipment will be maintained to the levels necessary to successfully pass each health department evaluation with a minimum score of 90 out of 100. A copy of all inspection reports will be forwarded to the University's Contract Administrator immediately following the inspection. If there are noted deficiencies, the Vendor shall include a written report that explains the cause and stipulates how the issues will be corrected.
- 2.5.4 For each food service operation, the kitchen, food storage, dish room and food preparation and serving area equipment and facilities must be kept clean and in sanitary condition through the length of the work day. The following minimum standards must be enforced at all times and apply to all facilities on campus managed and/or used by the Vendor for the purpose of preparing and or serving food. Participation in facility "walk throughs" with venue managers to identify sanitation and maintenance issues will occur on a regular basis.
- 2.5.5 The Vendor will develop quality sanitation standards and all employees will be trained and instructed in sanitation standards, cleaning procedures, personal habits and hygiene. The Vendor shall train and insure that its staff shall comply with the following standards:
- 2.5.6 Maintenance of insect and pest control in all food service, production, and storage areas, cost of which is to be borne by the Vendor.
- 2.5.7 The Vendor is required to participate in the University's recycling program. University will be responsible for provision and removal of appropriate containers, and for provision of procedural instructions.
- 2.5.8 The Vendor shall schedule deep cleaning of all the Concession Stands when they are not in use, ensuring that all perishable foods and products are removed and stored properly.

2.6 NUTRITION AWARENESS PROGRAM:

The Vendor shall provide a Nutrition Awareness Program (NAP) for all residential and retail dining that encourages an understanding of nutritional needs, a commitment to the lifelong maintenance of good health, and an awareness of ecological, political, and special food issues. Food included

in NAP would be prepared with less sugar, salt, fat, chemical additives, would contain more roughage and would include vegetarian entrees. As part of NAP, the Vendor is required to provide a mix of the following:

- 2.6.1 Nutrition information that gives the nutritional breakdown of all entrees and other portion controlled food selections served during the year.
- 2.6.2 Nutritional information for standard menu items served daily, including the number of calories and amount and types of fat in each serving.
- 2.6.3 Nutrition information boards in each serving area.
- 2.6.4 Daily posting of ingredients for each entrée served.
- 2.6.5 Nutritional information through charts, posters, table tents and other visual aids to be rotated monthly throughout the academic year in each of the dining operations.

2.7 FOOD SERVICE ADVISORY BOARD

The Vendor shall participate in, lead discussions with, and be responsive to the Food Service Advisory Board comprised of resident students, commuter students, faculty, staff, and the University's contract administrator to advise the Vendor regarding service/menu needs and to participate in new product tastings.

2.8 WEB-SITE

The Vendor shall establish and maintain an informational web site for the Dining Services Program that is linked to the University's web site. The web site shall contain information on dining locations, days/hours of operation, menus, meal plans, and catering services. Information will be kept current at all times.

2.9 PROVISION OF OFFICE SPACE

The University agrees to provide the Vendor with reasonable and adequate office space, in the University's sole discretion, for its on-site management and administrative personnel.

3. QUALITY CONTROL PLAN

- 3.1. List of University action items and requirements. The list must include item/task/ expectation, date required, and the actual person in the University's organization that is responsible for fulfilling the need.

There were no University items and requirements requested.

- 3.2. A detailed list of performance metrics and benchmarks, that to the satisfaction of the University, must consider financial performance, quality and customer satisfaction performance, and other necessary benchmarks of the received level of service.

Performance Measures to Verify the Success of the Project

Financial Performance Metrics

Category
Retail Sales (\$K): Flex Dollars, M&G Voluntary, M&G Mandatory, and Cash and Credit Cards
Catering Sales (\$K)
Camp/Conference Sales (\$K)
All Other Sales (\$K)
TOTAL REVENUE
Total Board Revenue
Total Retail Revenue
Commissions on Total Revenue (\$K)
Commissions on Retail Revenue (\$K)
% Commission Paid to BSU

Retail Sales Metrics

Category
Flex Dollars
Retail Concepts
TOTAL RETAIL SALES

Subcontractor Sales Metrics

Category
Papa Johns Pizza Delivery
Pie Hole Pizza Delivery
3rd Party Sales
Other Sales (\$K)
Total Subcontractor Sales (\$K)

Concessions Sales Metrics

Category
Pre/Cap

Annual student satisfaction survey (Dining Styles Survey).

Daily Voice of Consumer feedback and responses.

Annual client survey.

3.3. Milestone Schedule

Our organization uses proven approaches to manage transition and achieve milestones which include:

- 1) Role-based transition Team Model (roles, responsibilities and organizational interfaces)
- 2) Guidelines for communications, status, integration and meeting times
- 3) A framework for Continuous Quality Assurance and Process Improvement
- 4) Time-boxed approach to Transition Management Scheduling and budgeting (Time phased, role-oriented "punch-lists" drives toward measurable milestones and deliverables)
- 5) A Best Value Risk Management Plan to prevent issues and when they occur timely resolution of key issues

Our Engaged Management Team using this approach will ensure the following:

- 1) Client and Consumer satisfaction without service interruptions; 2) Quality and consistency of product & service delivery

Production Operations: Food Prep/Supply Chain/Vendors- MILESTONES	Date Accomplished
Determination of priority concept openings /fall opening plans reviewed	February 2016
New Brands –suppliers identified in place- Execute	March 2016
Develop all new menu platforms for the residential program with university acceptance.	April 2016
Develop all training table menus and Game day buffet and suite menus	May 2016
Construction/Design - MILESTONES	Date Accomplished

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Meet with all parties involved with construction and planning--Facility Requirements Assessed	February 2016
All plans finalized with university acceptance	February 2016
Weekly construction status meeting with client	February 2016
All required licenses and permits pulled	March 2016
Key contractors hired and in place	April 2016
Completion of construction and refresh work	August 2016
Human Resources - MILESTONES	Date Accomplished
Venue specific training needs identified (hourly and Management)	April 2016
Hire and Onboard a Registered Dietitian.	June 2016
Training /Orientation Completed	August 2016
Sustainability –MILESTONES	Date Accomplished
Somat Dehydrator Installed in BRC	May 2016
Install Video Media Screen highlighting Sustainable Initiatives in BRC	May 2016
Hire 2 Student Sustainability Interns	May-August 2016
Finance/Information Technology/Administration - MILESTONES	Date Accomplished
Identify equipment needed to stream line post athletic/special event close down.	March 2016
Install 2 data ports for food truck use while on campus	April 2016
Identify and review with client all new contract rate changes	May 2016
Marketing /Culinary - MILESTONE	Date Accomplished
Install new Video Media Screens-Menu and Nutritional Content	May 2016
Campus Dining services web-site updated	July 2016
Plan and Calendar a Catering Open House for campus and community customers	July-August 2016
Individual site openings planned	August 2016
Grand Opening plans complete	September 2016

- 3.4. Development of a Risk Minimization and Performance Measurement Program that will be used during the life of the contract to track and document risks and performance metrics. The weekly risk report format is below and the performance measurements as per 3.2.

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Weekly Risk Report Format (WRR)

No.	Date Entered	Risk Category	Risk Details	Planned Resolution Date	Actual Resolution Date	Impact to Commissions	Impact to Capital Investment	Client Satisfaction Rating
0	5/11/15	Please identify the party responsible for the risk from the drop- down menu						

3.5 RISK ASSESSMENT PLAN

Risk #1 Description: Mandatory Meal Plan Enrollment Falls Short of Expectations

Risk Impact / Why is this a risk: Program performance and associated revenues, commissions and capital investments require anticipated meal plan subscriptions

Solution: A team is assigned to 1. Identify creative ways to increase and generate new sources of revenue. 2. Provide alternate plans to the University in case enrollment declines. 3. Collaborate with University constituents including Student Affairs, Admissions and the University to grow enrollment and build campus community.

Documented Performance: Through the application of Meal Plan Analytics tool, we have collaborated with large public universities on meal plan policy, pricing and structure to achieve year over year meal plan growth.

Risk #1 Clarification:

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Aramark expects that the University will do the following each year to enable Aramark to act in the best interest of the University:

1. Provide enrollment numbers
2. Provide Aramark with feedback from the University's master planning meetings
3. Identify Boise State Stakeholders to work on the joint team.

The financial terms (e.g., commissions, capital investments, pricing) in the contract are based upon the assumptions included in Attachment C to Aramark's Proposal. Those assumptions include the following:

1. That the number of mandatory meal plan subscriptions per semester will not drop below 1200; and
2. That the proposed dining locations and concepts are open and operational in accordance with the schedule set forth in the Proposal or otherwise mutually agreed by the University and Aramark, and existing venues remain open and operational as explained in the Proposal, except to the extent that any delays in opening proposed dining locations and concepts are caused by Aramark.

If the assumptions set forth above and in the documents referenced above are not satisfied, the following will occur:

1. Within thirty (30) days of any of the above assumptions not being met, Aramark will provide the University with proposed modifications to the financial and/or operational terms of the contract to reflect the changed conditions. Such modifications might include the following: (i) restructuring the dining program to reduce the hours of operation, number of meal plans; labor/staffing; (ii) restructuring meal plans and the sliding scale; (iii) reducing or eliminating meal plan equivalency; (iv) reducing commissions and/or the commission guarantee; (v) increasing retail, catering & concessions prices; (vi) reducing the repair and maintenance/replacement fund for concessions equipment; (vii) eliminating annual in-kind donations; (viii) eliminating the proposed Honors College capital investment; and/or (ix) repayment of all or a portion of the financial commitments or unrestricted grants made by Aramark. Any changes to the board dining plans will not be implemented until the following academic year (July 1 through June 30) due to already existing contractual obligations of the University to its students.
2. During the following period, not to exceed thirty (30) days, the parties will discuss the changed circumstances and agree upon modifications to the contract to reflect the changed conditions. The parties may agree to retain a third-party Best Value contracting expert to moderate the discussion. In the event that the University or Aramark fails to negotiate in good faith a modification to the contract to reflect the changed conditions, any such failure shall be considered a material breach of the contract.

Exclusion from the University Master Planning Process

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Risk #2 Description:

Risk Impact / Why is this a risk:

The University unknowingly could change policies and procedures, which could impact dining service financial and service structure that could lead to lower dining satisfaction and decrease dining revenue.

Solution:

1. A strategic leadership team will provide the University with marketplace, industry and consumer insights. 2. The University will receive a monthly report that shows trends and relevant information. 3. A dedicated Design team will be available to support physical transformation plans. 4. A survey will be done on the campus every year to collect planning input from students. 5. A strategic meeting will be held each year identifying changes that have been done on other University campuses that have brought improvements. 6. Partnership with a high performing team that has managed a Best Value contract at another University.

Documented Performance:

The high performing team we are partnering with through this plan has helped the university make decisions that have increased dining revenue by 95% over 7 years.

Risk #3 Description:

Risk Impact / Why is this a risk:

Government enacted laws or mandates that impact the program (including healthcare, minimum wage, environmental and supply chain requirements)

Solution:

Cost of the dining program increases and associated returns impacted
We will present to the university innovative solutions to scale the dining program through prudent management to ensure the sustainability of the dining services program.

Documented Performance:

Through the application of an annual strategic business review process in more than 110 accounts of similar size and scope, we clarify client goals and provide recommended data-driven actions that yield customer and client-focused outcomes.

Risk #3 Clarification:

The financial terms (e.g., commissions, capital investments, pricing) in the contract are based upon the statutes, rules and regulations in effect as of the effective date of the contract. In the event of a change in government enacted laws or mandates that materially impacts the dining program (including laws affecting health and welfare benefits, the minimum wage, contributions to social security or payroll taxes (including retroactive changes to such contributions), changes in a collective bargaining agreement covering Aramark's or the University's employees, the environment, or supply chain requirements), the following will occur:

1. Within thirty (30) days of any of change or proposed change in the statutes, rules and regulations described above, Aramark will provide the University with proposed modifications to the financial and/or operational terms of the contract to reflect the changed conditions. Such modifications might include the following: (i) restructuring the dining program to reduce the hours of operation, number of meal plans; labor/staffing; (ii) restructuring meal plans and the sliding scale; (iii) reducing or eliminating meal plan

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equivalency; (iv) reducing commissions and/or the commission guarantee; (v) increasing retail, catering & concessions prices; (vi) reducing the repair and maintenance/replacement fund for concessions equipment; (vii) eliminating annual in-kind donations; (viii) eliminating the proposed Honors College capital investment; and/or (ix) repayment of all or a portion of the financial commitments or unrestricted grants made by Aramark. Any changes to the board dining plans will not be implemented until the following academic year (July 1 through June 30) due to already existing contractual obligations to our students.

2. During the following period, not to exceed thirty (30) days, the parties will discuss the changed circumstances and agree upon modifications to the contract to reflect the changed conditions. The parties may agree to retain a third-party Best Value contracting expert to moderate the discussion. In the event that the University or Aramark fails to negotiate in good faith a modification to the contract to reflect the changed conditions, any such failure shall be considered a material breach of the contract.

Risk #4 Description:

Risk Impact / Why is

this a risk:

Unanticipated Natural or Man-Made Events that materially disrupt services (i.e. extreme weather, loss of infrastructure utilities) ("Unforeseen Events")

Impede our ability to service customers

1. Work together to ensure both the University and Aramark have plans in place with required steps to minimize impact of Unforeseen Events. 2. Provide experts to review University's plan. 3. Have experts on hand to address issues that arise due to the occurrence of any Unforeseen Events. 4. Keep an updated list of emergency resources that can be mobilized in less than 24 hours of an Unforeseen Event occurrence 5. Maintain an active inventory of emergency food items 6. Commit Regional and corporate resources, including QA & IT to support local team and University.

Solution:

We have managed many events with this solution. One university had water contamination and another had a major fire in the main dining location on campus. Student service interruption was minimized and clients had high satisfaction in both cases.

**Documented
Performance:**

Risk #4 Clarification:

1. At the start of each school year the University provides Aramark with the University's Preparedness plan for review and Aramark provides Boise State their Emergency/Business Continuity Plan to review.
2. University and Aramark to develop a mutually acceptable plan to include alternate sources of power and temporary dining locations to be made available.
3. Onsite GM to engage corporate resources to deploy Aramark's Emergency/Business Continuity Plan.

Risk #5 Description: Venue Attendance Declines for stadium and/arena Events

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Risk Impact / Why is this a risk:	Concession and Catering Revenue make up 1/3 of all dining service revenue. This makes stadium attendance vital to the dining service financial plan.
Solution:	Create memorable fan and guest experiences to attract event attendance. With the direct engagement of our industry –leading sports division to plan and implement program and business practices.
Documented Performance:	Effectively serving more than a dozen major universities with distinction and recognized as the #1 provider of food and hospitality in the NFL, NHL & NBA. One of our University stadiums recently broke sales per cap records, led by a 30 percent increase in hot dog sales & 14 percent improvement in the beverage category. Introduction of our gourmet burger concept resulted in a 33% stadium revenue increase and 100% increase in an arena setting.

- Risk #5 Clarification:** This joint UNIVERSITY/ARMK team will
1. Identify creative ways to increase and generate new sources of revenue;
 2. Provide alternate plans to the University in case attendance declines;
 3. Scale Concession and Catering offerings appropriately to align with attendance.

Aramark expects that the University will do the following each year to enable Aramark to act in the best interest of the University:

1. Meet with Aramark to quarterly to review Projected and Actual Attendance Numbers
2. Provide Annual Schedule of Events for both Taco Bell and Albertson's with ongoing updates

The financial terms (e.g., commissions, capital investments, pricing) in the contract are based upon the assumptions included in Attachment C to Aramark's Proposal. Those assumptions are based upon attendance at concession events remaining the same or increasing. Aramark and the University will conduct a semi-annual review of attendance at concession events. If attendance at home football games (including one bowl game) declines by more than ten percent (10%) from the baseline period (July 1, 2014, through June 30, 2015) the following will occur:

1. Within thirty (30) days of completion of the semi-annual review, Aramark will provide the University with proposed modifications to the financial and/or operational terms of the contract to reflect the changed conditions. Such modifications might include the following: (i) reducing commissions and/or the commission guarantee; (ii) increasing concessions prices; (iii) eliminating annual in-kind donations; (iv) eliminating the proposed Honors College capital investment; and/or (v) repayment of all or a portion of the financial commitments or unrestricted grants made by Aramark.
2. During the following period, not to exceed thirty (30) days, the parties will discuss the changed circumstances and agree upon modifications to the contract to reflect the changed conditions. The parties may agree to retain a

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third-party Best Value contracting expert to moderate the discussion. In the event that the University or Aramark fails to negotiate in good faith a modification to the contract to reflect the changed conditions, any such failure shall be considered a material breach of the contract.

3.6 VALUE ADDED PLAN

Item #1 Claim: Invest in the development of a residential village incorporating an Honors College concept and residential dining; increasing the meal plan-subscribed, on-campus population will accelerate a residential community transformation and incrementally grow the dining program and increase return to the University.

How will this add value?
Documented Performance: We have collaborated with large public universities on conservative meal plan policy, pricing, and structure to achieve year-over-year meal plan growth rate improvements of 8-20%.

Cost Impact (%): 0% **Schedule Impact (%):** 0-50%

Item #2 Claim: Application of our propriety, trademarked campus dining master planning system and invest in new retail dining hubs; accommodating the underserved retail customers in the academic and evolving South East Campus neighborhoods will attract and keep the large non-resident population on campus with convenience and choices, increasing student satisfaction and returns to the University.

How will this add value?
Documented Performance: The execution of our campus dining master planning process has yielded program growth of 9-19%.

Cost Impact (%): 0% **Schedule Impact (%):** 0-50%

Item #3 Claim: Provide the direct engagement of our industry-leading sports division. Experts effect marketplace innovations like broadening cashless and mobile transactions and introducing new food concepts. Informed insights and analytics guide data-driven decisions resulting in an elevated fan experience, build Boise State brand loyalty, and increases return to the Athletics program and the University.

How will this add value?
Documented Performance: 1. Our transformation of one stadium program drove concessions revenue 15% over prior year; 2. In cases where a food concept was completely changed, single stand revenue increased 100%; 3. Expanded cashless transactions at one football stadium resulted in increased throughput and a 30% growth in revenue year over year.

Cost Impact (%): 0% **Schedule Impact (%):** 0%

Item #4 Claim: Provide bond financing model to fund capital
Allows for lower cost of capital and reduces financial burden on the dining program for maximum value to the University. Client savings could approach 25%.

How will this add value?

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Documented Performance: We have partnered with several large public universities in successful applications of this model.

Cost Impact (%): 0-25%

Schedule Impact (%): 0-50%

Item #5 Claim: Establishment of a comprehensive Athletics training table
Enhance student athlete performance and their campus experience
satisfaction through the application of NCAA Nutrition Guidelines
How will this add value? supported by a registered dietitian.

Documented Performance: We successfully provide high student athlete and client satisfaction with our training table programs at six universities.

Cost Impact (%): 0%

Schedule Impact (%): 0%

Item #6 Claim: Provide a facilities needs assessment for Dining and Athletics;
Identify major facilities deficiencies, costs of repairs, and produces a
five-year priority strategy. Provides a comprehensive financial strategy
that analyzes deferred maintenance needs against programmatic growth
How will this add value? to create a model for maximum efficiency and growth.

Documented Performance: We have provided facilities assessments on campuses as a prelude or part of a facilities capital master plan.

Cost Impact (%): 0%

Schedule Impact (%): 0%

Item #7 Claim: Immediate activation of our proposed program plan.
Accelerated timeline to campus transformation beginning immediately
How will this add value? upon contract award without the delay of six-month transition causes.

Documented Performance: We are currently activating transformation plans at a major East Coast university that has retained our services for a contract that takes effect in July 2016.

Cost Impact (%): 0%

Schedule Impact (%): 0%

Item #8 Claim: Training and consulting from an experienced best value team
Best value experts, including a third-party best value consultant, will be
brought to campus to educate and assist the campus team to implement
How will this add value? best value concepts and processes.

Documented Performance: Our best value client is experiencing as much as 15%-20% year-over-year growth in the boarding, dining, and retail concepts' revenues and commissions. Our client has indicated that as a best value partner, we rate 4.6 on a 5.0 scale in Making an Impact on Their Organization and rate a 4.7 on Delivers on Commitments.

Cost Impact (%): 0%

Schedule Impact (%): 0%

4. CONTRACT TERMS AND CONDITIONS

The STATE OF IDAHO STANDARD CONTRACT TERMS AND CONDITIONS attached as Exhibit 2 are fully incorporated herein.

4.1 CONTRACT EXTENSION

CONSENT - BAHR – SECTION II

The initial term of the contract shall be for five (5) years, commencing the effective date. The contract may be renewed for five successive one year periods at the option of the University. The University shall provide written notice to the vendor of its intent to extend this contract at least 120 days prior to the end of the initial term. If the vendor does not desire to extend the contract, the vendor shall so notify the University in writing no later than ten (10) days after the date of the University's notice of intent under this paragraph. Any extension shall be under the same terms and conditions as the final year of the initial term of the contract unless otherwise negotiated and agreed to by the parties.

4.2 CONFLICT OF INTEREST

No employee, officer or agent of University shall participate in the selection, the award, or administration of the contract if a conflict of interest, real or apparent, would be involved. Such a conflict would arise when one of the following has a financial or other interest in any firm proposing on or selected for the award:

- The employee, or an officer or agent of the employee;
- Any member of the employee's immediate family;
- The employee's business partner; or
- An organization which employs, or is about to employ, any of the above.

The University's officers, employees, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from Vendors, potential Vendors, subcontractors, or other parties to sub-agreements whereby the intent could reasonably be inferred as influencing the employee in the performance of his or her duties or was intended as a reward for any official act on his or her part.

4.3 INSURANCE REQUIREMENTS

- 4.3.1 Vendor and its sub-vendors of any tier are required to carry the types and limits of insurance required by law.
- 4.3.2 By requiring insurance herein, University does not represent that coverage and limits will necessarily be adequate to protect Vendor and its sub-vendor(s) of any tier, and such coverage and limits shall not be deemed as a limitation on the liability of the Vendor and its sub-vendor(s) of any tier under the indemnities granted to University in this Agreement.
- 4.3.3 The Vendor is required to provide University with a certificate of Insurance ("certificate") to extent indemnified. All certificates shall be coordinated by the Vendor and provided to the University within seven (7) days of the signing of the contract by the Vendor. Certificates shall be executed by a duly authorized representative of each insurer, showing compliance with the insurance requirements set forth below. Notice of cancellation of any insurance policies required herein shall be subject to ACORD 25 Certificate of Liability standards, and will be delivered, as applicable, in accordance with policy provisions.
- 4.3.4 All insurance required hereunder shall be maintained in full force and effect with insurers with Best's rating of A- or better and be licensed and admitted in Idaho. All policies required shall be written as primary policies and not contributing to nor in excess of any coverage University may

choose to maintain. Failure to maintain the required insurance may result in termination of this Agreement at University's option.

- 4.3.5 All policies except Workers Compensation and Professional Liability shall name University as Additional Insured.

- 4.3.6 Certificate Holder shall read:
State of Idaho and Boise State University
Attn: Risk Management
1910 University Drive
Boise, Idaho 83725-1245

Certificates shall be mailed to:
Boise State University
Attn: Risk Management
1910 University Drive
Boise, ID 83725-1245

- 4.3.7 All policies (except Workers Compensation and Professional Liability) shall name the following as Additional Insured: State of Idaho and Boise State University.

- 4.3.8 Failure of Certificate Holder to demand a certificate or other evidence of full compliance with these insurance requirements or failure of Certificate Holder to identify a deficiency from evidence that is provided shall not be construed as a waiver of Vendor's obligation and its sub-vendor(s) to maintain such insurance.

- 4.3.9 Should any of the above described policies be cancelled before the expiration date thereof, the issuing insurer will endeavor to mail 30 days written notice to the certificate holder named to the left, but failure to do so shall impose no obligation or liability of any kind upon the insurer, its agents or representatives

- 4.3.10 Failure to maintain the required insurance may result in termination of this contract at the Certificate Holder's option.

- 4.3.11 Vendor is responsible for coordinating the reporting of claims and for the following:

- (a) notifying the Institution in writing as soon as practicable after notice of an injury or a claim is received;
- (b) cooperating completely with University in the defense of such injury or claim; and
- (c) taking no steps (such as admission of liability) which will prejudice the defense or otherwise prevent the University from protecting its interests.

- 4.3.12 Required Insurance Coverage
Vendor and its sub-vendor(s) of any tier shall at its own expense obtain and maintain throughout the term of this contract.

4.3.13 Commercial General and Umbrella / Excess Liability Insurance

Vendor and its sub-Vendor(s) of any tier shall maintain Commercial General Liability ("GL") written on an occurrence basis and with a limit of not less than \$1,000,000 each occurrence and in the aggregate. If such CGL insurance contains a general aggregate limit, it shall apply separately by location and shall not be less than \$2,000,000. CGL insurance shall be written on standard ISO occurrence form (or a substitute form providing equivalent coverage) and shall cover liability arising from premises, operations, independent Vendors, products-completed operations, personal injury and advertising injury, liquor legal liability, food borne illness and contamination, and liability assumed under a contract including the tort liability of another assumed in a business contract. If necessary to provide the required limits, the Commercial General Liability policy's limits may be layered with a Commercial Umbrella or Excess Liability policy.

4.3.14 Commercial Automobile Insurance

Vendor and its sub-Vendor(s) of any tier shall maintain a Commercial Auto policy with a Combined Single Limit of not less than \$1,000,000; Underinsured and Uninsured Motorists limit of not less than \$1,000,000; Comprehensive; Collision; and a Medical Payments limit of not less than \$10,000. Coverage shall include Non-Owned and Hired Car coverage.

4.3.15 Business Personal Property

Vendor and its sub-Vendor(s) of any tier shall purchase insurance to cover Business Personal Property of Vendor and its sub-Vendor(s) of any tier. In no event shall University be liable for any damage to or loss of personal property sustained by Vendor, even if such loss is caused by the negligence of Institution, its employees, officers or agents.

4.3.16 Workers' Compensation and Employers' Liability Insurance

Vendor and its sub-Vendor(s) of any tier shall maintain all coverage statutorily required of the Vendor and its sub-Vendor(s) of any tier, and coverage shall be in accordance with the laws of Idaho. Vendor and its sub-Vendor(s) of any tier shall maintain Employer's Liability with limits of not less than \$100,000 / \$500,000 / \$100,000.

4.3.17 Professional Liability

If professional services are supplied to Institution, Vendor and its sub-Vendor(s) of any tier, shall maintain Professional Liability (Errors & Omissions) insurance on claims made basis, covering claims made during the policy period and reported within three years of the date of occurrence. Limits of liability shall be not less than one million dollars (\$1,000,000)

4.4 UNIVERSITY MARKS / NEWS RELEASE / PROMOTIONS

University Marks-Boise State University's registered trademarks, as well as other names, seals, logos, college colors and other indicia ("University Marks") that are representative of the University may be used solely with permission of Boise State University. Notwithstanding the foregoing, the University logo may be used in the RFP response for illustrative purposes only. No use may be made of University Marks in any document which implies any association with or endorsement of the services of the bidding company or any other third party.

4.5 ADVERSE INTERESTS

During the term of this contract and any extensions, the vendor will not provide services nor enter into any agreement to provide services to a person or organization that has interests that are adverse to the University (as defined by the University). If the University believes that the vendor is violating this paragraph, the University will notify the vendor in writing by certified mail. The University and the vendor will meet and discuss the alleged violation within thirty (30) days of such notice.

4.6 IDAHO STATE BOARD OF EDUCATION APPROVAL

This Agreement is subject to approval by the Idaho State Board of Education and if such approval is not granted this Agreement shall be void and neither party shall have any further obligations or liabilities hereunder.

4.7 DEFINITIONS

- BV – Best Value
- COBE – College of Business and Economics
- ILC – Interactive Learning Center
- PIPS – Performance Information Procurement System
- POS – Point of Sale
- PPI – Past Performance Information
- RFP – Request for Proposal
- RMP – Risk Management Program
- SUB – Student Union Building
- TIPS Training – Training for Intervention Procedures
- University – Boise State University
- VA – Value Added
- Vendor – Company or organization that is submitting a proposal in response to this RFP
- WILK or WILK POD – Wilkerson POD at Chaffee Hall
- WRR – Weekly Risk Report

5. ANNUAL PRICING SUBMISSIONS

5.1 PRICING CHANGES

After the first year of the Agreement, requests for price adjustments for the ensuing year will be submitted to the University no later than November 15 for the contract board program, concessions, retail, vending, child care, alcohol, training table, catering, and summer conference and camp operations. Boise State University will not unreasonably withhold approval of annual price changes that are justified by presentation of the following supporting data:

- Increases in the U.S.D.A. Regional (for the region in which Boise is located) Wholesale Food Price Index for the preceding 12-month period.
- Mutually agreed upon market basket survey comparison.
- Changes in menu, points-of-service, additions or levels of service provided.

The Contractor will not alter prices once approved by the Contract Administrator without obtaining further approval, and must be able to justify that proposed price increases are based upon the supporting data listed above or the result of legitimately escalating costs of doing business.

5.2 PROVISIONS OF ANNUAL PLAN

On or before November 15, of each calendar year, the Contractor shall submit to the Contract Administrator an Annual Plan for the Dining Services Program for the University's following fiscal year, July 1 through June 30th, which addresses the following items:

- 5.2.1 Menus / Concepts for all Dining Operations;
- 5.2.2 Pricing Structures, which are based on a Market Basket Survey Comparison;
- 5.2.3 Proposed Changes to Meal Plans;
- 5.2.4 Proposed Hours of Operation;
- 5.2.5 Detailed Marketing Plan, with Specific Goals and Measurements;
- 5.2.6 Employee Training Program;
- 5.2.7 A financial overview of the Dining Operations, including projected annual revenues and costs (food, labor, and direct costs) to include prior year comparisons;
- 5.2.8 Proposed Capital Expenditures and Furnishings, Furniture & Equipment Budget;
- 5.2.9 Proposed Adjustments to Contractor Compensation;
- 5.2.10 Proposed Catering Standards;
- 5.2.11 Customer Satisfaction Survey; and
- 5.2.12 State of Boise State University's Food Service versus Best Practices in the Marketplace.

The Annual Plan shall be based on identified goals and objectives as mutually established and determined by the University and the Contractor.

Once the Annual Plan is approved by the University and the Contractor, the Contractor will be responsible to comply with the Annual Plan, and shall not substantially deviate from it without the express written consent of the Contract Administrator, except where such deviation is due to and is in direct proportion to an increase in business in excess of pro forma operating projections. At the close of each fiscal quarter, or more frequently if deemed necessary by the Contract Administrator, the Contractor and the Contract Administrator shall meet to review operating results for the fiscal year to date, as well as operating plans for the balance of the fiscal year.

If either party requests material changes or modifications to a previously approved Annual Plan, the parties agree to negotiate regarding such reasonable modifications in good faith.

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

EXHIBIT 1

Retail

1. Subway

MENU ITEM	PRICE
6" Veggie	\$3.89
6" Cold Cut Trio	\$3.89
6" Seafood Sensation	\$3.89
6" Meatball	\$3.89
6" Tuna	\$4.59
6" Ham	\$3.89
6" BMT	\$4.59
6" Turkey and Ham	\$4.59
6" Turkey	\$4.59
6" Melt	\$5.19
6" Steak	\$5.19
6" BLT	\$3.89
6" Spicy Italian	\$3.89
6" Club	\$5.19
6" Roast Beef	\$5.19
6" Fajita Chicken	\$4.59
6" Chicken and Bacon Ranch	\$5.19
6" Oven Roasted Chicken	\$4.59
6" Buffalo	\$5.19
6" Big Philly	\$5.69
6" Sweet Onion Chicken Teriyaki	\$5.19
12" Veggie	\$5.69
12" Cold Cut Trio	\$5.69
12" Seafood Sensation	\$5.69
12" Meatball	\$5.69
12" Tuna	\$6.89

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

12" Ham	\$5.69
12" BMT	\$6.89
12" Turkey and Ham	\$6.89
12" Turkey	\$6.89
12" Melt	\$7.99
12" Steak	\$7.99
12" BLT	\$5.69
12" Spicy Italian	\$5.69
12" Club	\$7.99
12" Roast Beef	\$7.99
12" Fajita Chicken	\$6.89
12" Chicken and Bacon Ranch	\$7.99
12" Oven Roasted Chicken	\$6.89
12" Buffalo	\$7.99
12" Big Philly	\$8.99
12" Sweet Onion Chicken Teriyaki	\$7.99
Double Chicken Salad	\$7.69
Turkey Breast Salad	\$6.19
Veggie Delite Salad	\$5.19
Veggie Flatizza	\$3.59
Cheese Flatizza	\$3.59
Spicy Italian Flatizza	\$3.59
Sausage Flatizza	\$3.59
Pepperoni Flatizza	\$3.59
Build your own Flatizza (\$0.50 per topping)	\$0.59
Kid's Meal	\$4.59
Make it a meal Combo	\$2.59
Cookie	\$0.69
Apple Bites	\$1.59
Chips	\$1.29
Soup 8oz	\$2.39

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Egg and Cheese (bread or flat bread)	\$4.09
Ham and Cheese (bread or flat bread)	\$4.09
Bacon Egg and Cheese	\$4.09
Breakfast B.M.T.	\$4.39
Sunrise Subway Melt	\$4.39
Steak, Egg and Cheese	\$4.39
Sausage, Egg and Cheese	\$4.39
16oz coffee	\$1.89
Juice	\$1.89
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89

2. Chick-Fil-A

MENU ITEM	PRICE
CFA Sandwich	\$ 3.29
CFA Sandwich Deluxe	\$ 3.89
Spicy Sandwich	\$ 3.59
Spicy Sandwich Deluxe	\$ 4.29
Waffle Fry (medium)	\$ 1.79
Waffle Fry (large)	\$ 1.99
8 piece Nugget	\$ 3.29
12 piece Nugget	\$ 4.89
Cobb Salad	\$ 8.19
Side Salad	\$ 2.99
Cookie 1	\$ 1.29
Cookie 6	\$ 7.39
Cookie Sundae	\$ 1.99
Milkshake	\$ 3.29
Lemonade (medium)	\$ 1.79
Lemonade (large)	\$ 1.99
Iced Tea (medium)	\$ 1.79
Iced Tea (large)	\$ 1.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Gallon Lemonade	\$ 9.49
Gallon Iced Tea	\$ 4.39
Nugget Tray (small)	\$ 23.49
Nugget Tray (medium)	\$ 42.39
Baked Lays Potato Chips	\$ 1.09
Regular Lays Potato Chips	\$ 1.09
Cookie Tray 12ct.	\$ 17.59
Cookie Tray 24ct.	\$ 33.00
Fountain Beverage	
22oz	\$ 1.49
32oz	\$ 1.69

3. Starbucks

MENU ITEM	PRICE
Hot Chocolate16 oz	\$ 3.39
Hot Chocolate20 oz	\$ 3.59
Caramel Apple Spice12 oz	\$ 3.29
Caramel Apple Spice16 oz	\$ 3.79
Caramel Apple Spice20 oz	\$ 3.99
Pumpkin Spice Latte12 oz	\$ 4.09
Pumpkin Spice Latte16 oz	\$ 4.79
Pumpkin Spice Latte20 oz	\$ 5.09
Caramel Macchiato12 oz	\$ 3.79
Caramel Macchiato16 oz	\$ 4.39
Caramel Macchiato20 oz	\$ 4.79
White Chocolate Mocha12 oz	\$ 3.79
White Chocolate Mocha16 oz	\$ 4.39
White Chocolate Mocha20 oz	\$ 4.79
Caffe Latte12 oz	\$ 2.99
Caffe Latte16 oz	\$ 3.59
Caffe Latte20 oz	\$ 4.09
Caffe Mocha12 oz	\$ 3.49
Caffe Mocha16 oz	\$ 4.39
Caffe Mocha20 oz	\$ 4.59
Vanilla Latte12 oz	\$ 3.49
Vanilla Latte16 oz	\$ 4.09
Vanilla Latte20 oz	\$ 4.59
Caffe Americano12 oz	\$ 2.39

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Caffe Americano16 oz	\$ 2.79
Caffe Americano20 oz	\$ 3.09
Cappuccino12 oz	\$ 2.99
Cappuccino16 oz	\$ 3.59
Cappuccino20 oz	\$ 4.09
Espresso Solo	\$ 1.79
Espresso Doppio	\$ 1.99
Add Shot	\$ 0.79
Add Soy	\$ 0.69
Shaken Iced Tea12 oz	\$ 1.59
Shaken Iced Tea16 oz	\$ 1.99
Cinnamon Dolce Latte12 oz	\$ 3.29
Cinnamon Dolce Latte16 oz	\$ 3.59
Cinnamon Dolce Latte20 oz	\$ 4.39
Freshly Brewed Coffee12 oz	\$ 1.79
Freshly Brewed Coffee16 oz	\$ 2.19
Freshly Brewed Coffee20 oz	\$ 2.49
Salted Caramel Hot Chocolate12 oz	\$ 3.59
Salted Caramel Hot Chocolate16 oz	\$ 4.39
Salted Caramel Hot Chocolate20 oz	\$ 4.59
Caramel Brulèe Latte12 oz	\$ 4.09
Caramel Brulèe Latte16 oz	\$ 4.79
Caramel Brulèe Latte20 oz	\$ 5.09
Peppermint Mocha 12 oz	\$ 4.09
Peppermint Mocha 16 oz	\$ 4.79
Peppermint Mocha 20 oz	\$ 5.09
Gingerbread Latte12 oz	\$ 4.09
Gingerbread Latte16 oz	\$ 4.79
Gingerbread Latte20 oz	\$ 5.09
Eggnog Latte12 oz	\$ 4.09
Eggnog Latte16 oz	\$ 4.79
Eggnog Latte20 oz	\$ 5.09
Peppermint White Chocolate Mocha12 oz	\$ 4.09
Peppermint White Chocolate Mocha16 oz	\$ 4.79
Peppermint White Chocolate Mocha20 oz	\$ 5.09
Peppermint Hot Chocolate12 oz	\$ 3.59
Peppermint Hot Chocolate16 oz	\$ 4.39
Peppermint Hot Chocolate20 oz	\$ 4.59
Caramel Apple Spice12 oz	\$ 3.29
Caramel Apple Spice16 oz	\$ 3.79
Caramel Apple Spice20 oz	\$ 3.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Strawberry16 oz	\$ 4.39
Chocolate 16 oz	\$ 4.39
Orange Mango 16 oz	\$ 4.39
Full-Leaf Brewed Tea12 oz	\$ 1.99
Full-Leaf Brewed Tea16 oz	\$ 2.19
Full-Leaf Brewed Tea20 oz	\$ 2.59
Chai Tea Latte12 oz	\$ 3.39
Chai Tea Latte16 oz	\$ 4.09
Chai Tea Latte20 oz	\$ 4.39
Shaken Iced Tea12 oz	\$ 1.79
Shaken Iced Tea16 oz	\$ 2.39
Shaken Iced Tea24 oz	\$ 3.09

4. Freshii

MENU ITEM	PRICE
Signature Protein Burrito	\$ 6.79
Vegetable Burrito	\$ 6.59
Bangkok Burrito	\$ 6.49
Fiesta Burrito	\$ 6.89
Grilled Steak Burrito	\$ 6.99
Vegan Wrap	\$ 5.79
Buffalo Chicken Wrap	\$ 5.99
Cobb Wrap	\$ 6.99
Tuna Garden Wrap	\$ 5.99
Chicken Club Wrap	\$ 6.79
Spicy Noodle Bowl	\$ 6.79
Asian Noodle Bowl	\$ 6.59
Warrior Chicken Bowl	\$ 6.49
Chicken Teriyaki Bowl	\$ 6.29
Bliss Bowl	\$ 7.49
Southwestern Chicken Soup	\$ 6.79
Spicy Lemongrass Soup	\$ 7.59
7 Vegetable Soup	\$ 6.59
Small Soup	\$ 2.59
BBQ Chicken Salad	\$ 7.69
Wild Pacific Salad	\$ 9.79
Chicken Caesar Salad	\$ 7.99
Antioxidant Crunch Salad	\$ 7.79
Fiesta Salad	\$ 7.79
Freshii Cobb Salad	\$ 8.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Asian Chop Salad	\$ 7.29
Buffalo Chicken Salad	\$ 8.29
Grilled Steak Salad	\$ 8.99
Soho Salad	\$ 8.49
Coffee or Tea + Breakfast Wrap	\$ 4.29
Coffee or Tea + Organic Oatmeal	\$ 4.89
Organic Coffee	\$ 1.99
Organic Tea	\$ 1.79
Bacon, Egg & Cheese Wrap	\$ 2.99
Monterey Chicken Wrap	\$ 3.29
Spinach & Goat Cheese Wrap	\$ 3.29
Mandarin Apple Muesli	\$ 3.89
2 Hard Boiled Eggs	\$ 1.79
Organic Oatmeal	\$ 3.99
Yogurt Parfait	\$ 3.99
Extra Topping	\$ 0.50
Fat-Free, Probiotic Frozen Yogurt	\$ 4.99
Extra Topping	\$ 0.50

5. Fresh Express C-Store

MENU ITEM	PRICE
King Size Candy	\$1.89
Campbell's V-8 12 oz bottles	\$1.89
V-8 Fusion 12 oz bottles	\$1.89
20oz Soda Fountain	\$1.49
32oz Soda Fountain	\$1.69
44oz Soda Fountain	\$1.89
20 oz Carbonated	\$1.89
1 Liter Carbonated	\$2.39
20 oz Dasani Water	\$1.59
1 liter Dasani Water	\$2.29
20 oz Dasani Essence	\$1.69
16.9 oz Honest Tea/Ade	\$2.29
18.5 oz Fuze	\$2.19
20oz Powerade	\$1.99
32 oz Powerade	\$2.39
20 oz Glaceau Vitamin Water	\$2.19
32 oz Glaceau Vitamin Water	\$3.09
700ml Glaceau Smartwater	\$2.19
1 liter Glaceau Smartwater	\$2.49

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

16 oz Full Throttle Energy	\$2.99
12oz Monster Nitrous	\$2.99
6.75 oz Monster Xpresso	\$2.99
16oz Monster Energy	\$2.99
18 oz Full throttle energy	\$3.89
16 oz Nos Energy	\$2.99
22 oz. Nos Energy	\$3.89
Workz Energy Shot	\$3.89
5-hour Energy Shot	\$3.99
Minute Maid Juice. .450 ml.	\$2.19
16.9 oz Gold Peak Tea	\$2.19
F'real Milkshakes	
-Smoothies	\$3.89
-Milkshakes	\$3.89
-Blended Coffee	\$3.89
Freestyle Coke Beverage	
-20oz	\$1.59
-32oz	\$1.79
-44oz	\$1.99
HOT MENU ITEM	
Jimmy Dean Breakfast Sandwich	\$ 3.09
Cinnamon Roll	\$ 1.89
French Toast	\$ 1.89
Hot Lunch/Dinner Entrée	\$ 4.09
Enchiladas	\$ 3.59
Corndog	\$ 1.09
Mac & Cheese	\$ 3.09
Philly Cheesesteak Sandwich	\$ 6.09
Chicken Wings	\$ 4.09
Jalapeno Poppers	\$ 3.09
Soup of the Day (8oz)	\$ 1.59

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

MENU ITEM	PRICE
Bagel	\$1.19
Signature Bagel	\$1.29
Cream Cheese	\$2.79
Hummus	\$2.79
PB&J	\$1.89
Peanut Butter	\$0.69
Butter Spread``	\$0.69
Preserves	\$0.69
Santa Fe Wrap	\$4.99
Egg Sandwich	\$4.69
Hot Turkey Club	\$7.19
Bagel Dog	\$5.09
Deli Sandwich	\$6.59
Club Mex Wrap	\$7.19
Veggie Bagel Sandwich	\$6.59
Turkey and Cheese Bagel	\$7.19
Chicken Caesar Salad	\$7.19
Soup (bowl)	\$3.79
Powerbagel	\$1.59
Half Dozen	\$5.09
Baker's Dozen	\$10.59
Muffin	\$1.99
Coffee Cake	\$2.29
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89

7. Panda Express

MENU ITEM	PRICE
Bowl	\$5.89
2 Entrée plate	\$6.89
3 Entrée plate	\$8.29
Single item	\$3.69
Large item	\$9.79
Single Side	\$2.59

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Large Side	\$3.59
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8. Papa John's Pizza

MENU ITEM	PRICE
Cheese	\$4.29
Pepperoni	\$4.39
Garden Fresh	\$4.39
Meat Works	\$4.99
The Works	\$5.09
Breadsticks	\$2.39

9. Moe's Southwest Grille

MENU ITEM	PRICE
Art Vandalay Burrito Jr	\$ 7.89
Art Vandalay Burrito Regular	\$ 7.99
Band Camp Burrito Bowl	\$ 8.99
Billy Barou Nachos	\$ 8.29
Chicken Club Quesadilla	\$ 8.99
Earmuffs Burrito Bowl	\$ 8.99
Homewrecker Burrito Jr	\$ 8.19
Homewrecker Burrito Regular	\$ 8.29
Joey Bag of Donuts Jr	\$ 7.89
Joey Bag of Donuts Regular	\$ 7.99
Joey Streaker	\$ 8.99
John Coctostan	\$ 8.29
Julia Gulia	\$ 7.39
Overachiever	\$ 3.99
Ruprict Nachos	\$ 7.99
Super Kingpin	\$ 7.99
The Funk Meister	\$ 3.99
Unanimous Decision	\$ 3.99
Wrong Doug	\$ 8.99
Close Talker	\$ 8.29
Personal Trainer	\$ 7.99
Cookies	\$ 0.99
Black Beans	\$ 0.99
Guacamole	\$ 3.99
Moe's Famous Queso	\$ 3.29
Pico De Gallo	\$ 3.29
Salsa	\$ 1.49
Sour cream	\$ 0.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Southwestern Rice	\$ 0.99
Bottled Water Medium	\$ 1.95
Bottled Water Large	\$ 2.59
Iced Tea Medium	\$ 1.69
Iced Tea Large	\$ 1.89
Soft Drink Regular	\$ 1.95
Soft Drink Large	\$ 2.59
Kids Drink	\$ 1.19
Mini Masterpiece	\$ 4.49
Moo Moo Mr. Cow	\$ 5.49
Power Wagon	\$ 4.49
Kids Livewell	\$ 5.49

10. ILC C-Store

MENU ITEM	PRICE
King Size Candy	\$1.89
Campbell's V-8 12 oz bottles	\$1.89
V-8 Fusion 12 oz bottles	\$1.89
20oz Soda Fountain	\$1.49
32oz Soda Fountain	\$1.69
44oz Soda Fountain	\$1.89
20 oz Carbonated	\$1.89
1 Liter Carbonated	\$2.39
20 oz Dasani Water	\$1.59
1 liter Dasani Water	\$2.29
20 oz Dasani Essence	\$1.69
16.9 oz Honest Tea/Ade	\$2.29
18.5 oz Fuze	\$2.19
20oz Powerade	\$1.99
32 oz Powerade	\$2.39
20 oz Glaceau Vitamin Water	\$2.19
32 oz Glaceau Vitamin Water	\$3.09
700ml Glaceau Smartwater	\$2.19
1 liter Glaceau Smartwater	\$2.49
16 oz Full Throttle Energy	\$2.99
12oz Monster Nitrous	\$2.99
6.75 Monster Xpresso	\$2.99
16oz Monster Energy	\$2.99
18 oz Full throttle energy	\$3.89
16 oz Nos Energy	\$2.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

22 oz. Nos Energy	\$3.89
Workz Energy Shot	\$3.89
5-hour Energy Shot	\$3.99
Minute Maid Juice. .450 ml.	\$2.19
16.9 oz Gold Peak Tea	\$2.19
F'real Milkshakes	
-Smoothies	\$3.89
-Milkshakes	\$3.89
-Blended Coffee	\$3.89
Freestyle Coke Beverage	
20oz	\$1.59
32oz	\$1.79
44oz	\$1.99

11. Starbuck's – Albertson's Library

ITEM	PRICE
Hot Chocolate16 oz	\$ 3.39
Hot Chocolate20 oz	\$ 3.59
Caramel Apple Spice12 oz	\$ 3.29
Caramel Apple Spice16 oz	\$ 3.79
Caramel Apple Spice20 oz	\$ 3.99
Pumpkin Spice Latte12 oz	\$ 4.09
Pumpkin Spice Latte16 oz	\$ 4.79
Pumpkin Spice Latte20 oz	\$ 5.09
Caramel Macchiato12 oz	\$ 3.79
Caramel Macchiato16 oz	\$ 4.39
Caramel Macchiato20 oz	\$ 4.79
White Chocolate Mocha12 oz	\$ 3.79
White Chocolate Mocha16 oz	\$ 4.39
White Chocolate Mocha20 oz	\$ 4.79
Caffe Latte12 oz	\$ 2.99
Caffe Latte16 oz	\$ 3.59
Caffe Latte20 oz	\$ 4.09
Caffe Mocha12 oz	\$ 3.49
Caffe Mocha16 oz	\$ 4.39
Caffe Mocha20 oz	\$ 4.59
Vanilla Latte12 oz	\$ 3.49
Vanilla Latte16 oz	\$ 4.09
Vanilla Latte20 oz	\$ 4.59
Caffe Americano12 oz	\$ 2.39

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Caffe Americano16 oz	\$ 2.79
Caffe Americano20 oz	\$ 3.09
Cappuccino12 oz	\$ 2.99
Cappuccino16 oz	\$ 3.59
Cappuccino20 oz	\$ 4.09
Espresso Solo	\$ 1.79
Espresso Doppio	\$ 1.99
Add Shot	\$ 0.79
Add Soy	\$ 0.69
Shaken Iced Tea12 oz	\$ 1.59
Shaken Iced Tea16 oz	\$ 1.99
Cinnamon Dolce Latte12 oz	\$ 3.29
Cinnamon Dolce Latte16 oz	\$ 3.59
Cinnamon Dolce Latte20 oz	\$ 4.39
Freshly Brewed Coffee12 oz	\$ 1.79
Freshly Brewed Coffee16 oz	\$ 2.19
Freshly Brewed Coffee20 oz	\$ 2.49
Salted Caramel Hot Chocolate12 oz	\$ 3.59
Salted Caramel Hot Chocolate16 oz	\$ 4.39
Salted Caramel Hot Chocolate20 oz	\$ 4.59
Caramel Brulèe Latte12 oz	\$ 4.09
Caramel Brulèe Latte16 oz	\$ 4.79
Caramel Brulèe Latte20 oz	\$ 5.09
Peppermint Mocha 12 oz	\$ 4.09
Peppermint Mocha 16 oz	\$ 4.79
Peppermint Mocha 20 oz	\$ 5.09
Gingerbread Latte12 oz	\$ 4.09
Gingerbread Latte16 oz	\$ 4.79
Gingerbread Latte20 oz	\$ 5.09
Eggnog Latte12 oz	\$ 4.09
Eggnog Latte16 oz	\$ 4.79
Eggnog Latte20 oz	\$ 5.09
Peppermint White Chocolate Mocha12 oz	\$ 4.09
Peppermint White Chocolate Mocha16 oz	\$ 4.79
Peppermint White Chocolate Mocha20 oz	\$ 5.09
Peppermint Hot Chocolate12 oz	\$ 3.59
Peppermint Hot Chocolate16 oz	\$ 4.39
Peppermint Hot Chocolate20 oz	\$ 4.59
Caramel Apple Spice12 oz	\$ 3.29
Caramel Apple Spice16 oz	\$ 3.79
Caramel Apple Spice20 oz	\$ 3.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Strawberry16 oz	\$ 4.39
Chocolate 16 oz	\$ 4.39
Orange Mango 16 oz	\$ 4.39
Full-Leaf Brewed Tea12 oz	\$ 1.99
Full-Leaf Brewed Tea16 oz	\$ 2.19
Full-Leaf Brewed Tea20 oz	\$ 2.59
Chai Tea Latte12 oz	\$ 3.39
Chai Tea Latte16 oz	\$ 4.09
Chai Tea Latte20 oz	\$ 4.39
Shaken Iced Tea12 oz	\$ 1.79
Shaken Iced Tea16 oz	\$ 2.39
Shaken Iced Tea24 oz	\$ 3.09

12. Subway – Education Building

MENU ITEM	PRICE
6" Veggie	\$3.89
6" Cold Cut Trio	\$3.89
6" Seafood Sensation	\$3.89
6" Meatball	\$3.89
6" Tuna	\$4.59
6" Ham	\$3.89
6" BMT	\$4.59
6" Turkey and Ham	\$4.59
6" Turkey	\$4.59
6" Melt	\$5.19
6" Steak	\$5.19
6" BLT	\$3.89
6" Spicy Italian	\$3.89
6" Club	\$5.19
6" Roast Beef	\$5.19
6" Fajita Chicken	\$4.59
6" Chicken and Bacon Ranch	\$5.19
6" Oven Roasted Chicken	\$4.59
6" Buffalo	\$5.19
6" Big Philly	\$5.69

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

6" Sweet Onion Chicken Teriyaki	\$5.19
12" Veggie	\$5.69
12" Cold Cut Trio	\$5.69
12" Seafood Sensation	\$5.69
12" Meatball	\$5.69
12" Tuna	\$6.89
12" Ham	\$5.69
12" BMT	\$6.89
12" Turkey and Ham	\$6.89
12" Turkey	\$6.89
12" Melt	\$7.99
12" Steak	\$7.99
12" BLT	\$5.69
12" Spicy Italian	\$5.69
12" Club	\$7.99
12" Roast Beef	\$7.99
12" Fajita Chicken	\$6.89
12" Chicken and Bacon Ranch	\$7.99
12" Oven Roasted Chicken	\$6.89
12" Buffalo	\$7.99
12" Big Philly	\$8.99
12" Sweet Onion Chicken Teriyaki	\$7.99
Double Chicken Salad	\$7.69
Turkey Breast Salad	\$6.19
Veggie Delite Salad	\$5.19
Veggie Flatizza	\$3.59
Cheese Flatizza	\$3.59
Spicy Italian Flatizza	\$3.59
Sausage Flatizza	\$3.59
Pepperoni Flatizza	\$3.59
Build your own Flatizza (\$0.50 per topping)	\$0.59

**CONSENT AGENDA
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ATTACHMENT 1

Kid's Meal	\$4.59
Make it a meal Combo	\$2.59
Cookie	\$0.69
Apple Bites	\$1.59
Chips	\$1.29
Soup 8oz	\$2.39
Egg and Cheese (bread or flat bread)	\$4.09
Ham and Cheese (bread or flat bread)	\$4.09
Bacon Egg and Cheese	\$4.09
Breakfast B.M.T.	\$4.39
Sunrise Subway Melt	\$4.39
Steak, Egg and Cheese	\$4.39
Sausage, Egg and Cheese	\$4.39
16oz coffee	\$1.89
Juice	\$1.89
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89

13. J.R. Simplot Café

MENU ITEM	PRICE
Croissant	\$ 1.49
Granola Bar	\$ 1.89
Bagel	\$ 1.99
Loaf Bread	\$ 2.09
Muffin	\$ 2.09
English Muffin	\$ 2.99
Scones	\$ 1.89
Sausage and Cheese Croissant	\$ 3.99
Ham and Cheese Croissant	\$ 3.99

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

Chips	\$ 1.69
Cookies	\$ 1.99
Whole Fruit	\$ 1.09
Fruit Cup	\$ 3.09
Yogurt Parfait	\$ 3.09
Grape Cup	\$ 1.19
Snack Cup	\$ 2.19
Turkey Sandwich	\$ 5.29
Ham Sandwich	\$ 6.19
Tuna Salad Sandwich	\$ 5.99
Chicken Salad Sandwich	\$ 5.99
Hummus Sandwich	\$ 5.29
Specialty Sandwich of the month	\$ 6.09
Extra Cheese	\$ 0.69
Extra Meat	\$ 1.19
Specialty Bread Upgrade	\$ 0.89
Garden Salad	\$ 3.69
Salad of the month	\$ 6.59
Chicken Caesar	\$ 4.79
Side Salad	\$ 2.49
Cup of Soup (16oz)	\$ 3.09
Flatbread (Roasted Tomato)	\$ 2.99
Flatbread (Pepperoni)	\$ 3.49
Flatbread (Specialty)	\$ 3.99
Odwalla Juice	\$ 2.99
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89

**CONSENT AGENDA
FEBRUARY 18, 2016**

ATTACHMENT 1

14. C-Store & Grill

MENU ITEM	PRICE
King Size Candy	\$1.89
Campbell's V-8 12 oz bottles	\$1.89
V-8 Fusion 12 oz bottles	\$1.89
20oz Soda Fountain	\$1.49
32oz Soda Fountain	\$1.69
44oz Soda Fountain	\$1.89
20 oz Carbonated	\$1.89
1 Liter Carbonated	\$2.39
20 oz Dasani Water	\$1.59
1 liter Dasani Water	\$2.29
20 oz Dasani Essence	\$1.69
16.9 oz Honest Tea/Ade	\$2.29
18.5 oz Fuze	\$2.19
20oz Powerade	\$1.99
32 oz Powerade	\$2.39
20 oz Glaceau Vitamin Water	\$2.19
32 oz Glaceau Vitamin Water	\$3.09
700ml Glaceau Smartwater	\$2.19
1 liter Glaceau Smartwater	\$2.49
16 oz Full Throttle Energy	\$2.99
12oz Monster Nitrous	\$2.99
6.75 Monster Xpresso	\$2.99
16oz Monster Energy	\$2.99
18 oz Full throttle energy	\$3.89
16 oz Nos Energy	\$2.99
22 oz. Nos Energy	\$3.89
Workz Energy Shot	\$3.89
5-hour Energy Shot	\$3.99
Minute Maid Juice. .450 ml.	\$2.19
16.9 oz Gold Peak Tea	\$2.19
F'real Milkshakes	
-Smoothies	\$3.89
-Milkshakes	\$3.89
-Blended Coffee	\$3.89
Freestyle Coke Beverage	
20oz	\$1.59
32oz	\$1.79

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44oz	\$1.99
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89
GRILL MENU	Price
Cheeseburger	\$3.39
Double Cheeseburger	\$4.89
Veggie Burger	\$4.09
Grilled Cheese Sandwich	\$2.09
Tater Tots	\$1.09

15. C-Store & Sandwich

MENU ITEM	PRICE
King Size Candy	\$1.89
Campbell's V-8 12 oz bottles	\$1.89
V-8 Fusion 12 oz bottles	\$1.89
20oz Soda Fountain	\$1.49
32oz Soda Fountain	\$1.69
44oz Soda Fountain	\$1.89
20 oz Carbonated	\$1.89
1 Liter Carbonated	\$2.39
20 oz Dasani Water	\$1.59
1 liter Dasani Water	\$2.29
20 oz Dasani Essence	\$1.69
16.9 oz Honest Tea/Ade	\$2.29
18.5 oz Fuze	\$2.19
20oz Powerade	\$1.99
32 oz Powerade	\$2.39
20 oz Glaceau Vitamin Water	\$2.19
32 oz Glaceau Vitamin Water	\$3.09
700ml Glaceau Smartwater	\$2.19
1 liter Glaceau Smartwater	\$2.49
16 oz Full Throttle Energy	\$2.99

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12oz Monster Nitrous	\$2.99
6.75 Monster Xpresso	\$2.99
16oz Monster Energy	\$2.99
18 oz Full throttle energy	\$3.89
16 oz Nos Energy	\$2.99
22 oz. Nos Energy	\$3.89
Workz Energy Shot	\$3.89
5-hour Energy Shot	\$3.99
Minute Maid Juice. .450 ml.	\$2.19
16.9 oz Gold Peak Tea	\$2.19
F'real Milkshakes	
-Smoothies	\$3.89
-Milkshakes	\$3.89
-Blended Coffee	\$3.89
Freestyle Coke Beverage	
20oz	\$1.59
32oz	\$1.79
44oz	\$1.99
Fountain Beverage	
20oz	\$ 1.49
32oz	\$ 1.69
44oz	\$ 1.89
Tortilla Wrap	\$5.49
Ciabatta	
Baguette	
Wheatberry bread	
6" Sub Roll	
Add Bacon 2 slices	\$0.99
Extra Meat3oz	\$1.59
Extra Cheese	\$0.69
Extra Toppings	\$0.29
Choice of Meats: chicken-ham –humus	

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tuna-turkey -roast beef Choice of Cheeses: cheddar-provolone swiss-pepper jack Choice of Condiments Choice of Toppings	
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16. Moxie Java – Multipurpose Classroom Building

MENU ITEM	PRICE
Milky Way 12oz	\$ 3.69
Milky Way 16oz	\$ 4.09
Milky Way 20oz	\$ 4.79
Espresso (single)	\$ 1.99
Sm Flv Latte	\$ 3.19
Med Flv Latte	\$ 3.89
Lg Flv Latte	\$ 4.49
Sm Mocha	\$ 3.19
Med Mocha	\$ 3.89
Lg Mocha	\$ 4.49
Sm White Choc	\$ 3.69
Med White Choc	\$ 4.19
Lg White Choc	\$ 4.89
Sm Borgia	\$ 3.69
Med Borgia	\$ 4.09
Lg Borgia	\$ 4.79
Sm Breve	\$ 3.99
Med Breve	\$ 4.49
Lg Breve	\$ 5.19
Sm Café Au Lait	\$ 3.29
Med Café Au Lait	\$ 3.89
Lg Café Au Lait	\$ 4.49
Sm Mocha Lait	\$ 2.69
Med Mocha Lait	\$ 3.19
Lg Mocha Lait	\$ 3.49
Sm Chai	\$ 3.19
Med Chai	\$ 3.69
Lg Chai	\$ 4.49
Sm Coffee	\$ 2.19
Med Coffee	\$ 2.29
Lg Coffee	\$ 2.39

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Cappuccino	\$ 2.79
Sm Tea	\$ 1.99
Add Breve	\$ 0.69
Add Whip	\$ 0.49
Add Soy	\$ 0.69
Add Syrup	\$ 0.59
Add Shot	\$ 0.59
Daily Scone	\$ 1.69
Jumbo Muffin	\$ 2.19
Breakfast Bread (slice)	\$ 2.09
Plain Croissant	\$ 2.79
Bagel	\$ 1.69
Cream Cheese	\$ 0.49
Cinnamon Roll	\$ 2.19
Jumbo Cookie	\$ 2.39
Brownie	\$ 2.39
Today's Parfait	\$ 3.09
Tasty Grain Bar	\$ 1.99

Catering

CATERING MENU

MAIN CAMPUS MENU ITEM	PRODUCT GRADE	WEIGHT	PRICE
Bakers Breakfast - Selection of fresh baked muffins, breakfast breads, and pastries. Served with coffee and tea service, assorted juices	A	2 pcs per/person assorted bakery selections-12oz juice -10oz of hot beverage	\$ 7.25
Quick Start - Assorted muffins, pastries and scones, with fresh seasonal sliced fruit, assorted juices, coffee and tea service	A	2 pcs per/person assorted bakery selections-3oz fresh fruit -10oz juice -12oz of hot beverage	\$ 9.10
Morning Glory - Assorted danish and muffins, individual cereal cups, milk, ripe bananas, granola, assorted individual yogurt cups with fresh seasonal fruit salad, assorted juices, coffee and tea service	A	A pastry from the assorted bakery selections-1 p/person cereal cup-1 yogurt cup-3ozfruit salad-2oz condiments-12oz juice -10oz of hot beverage	\$11.50
Choice of Muffins, Scones or Cinnamon rolls	A	12 pcs	\$28.50
Assorted Bagels with Butter,	A	12 pcs	\$29.75

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Cream Cheese and Preserves			
Yogurt Cups	A	each	\$ 1.75
Fresh Seasonal Sliced Fruit	A	3oz	\$ 3.75
Fresh Cut Fruit Salad Bowl (4oz)	A	4oz	\$ 2.25
Whole Fresh Seasonal Fruit	A	each	\$ 1.50
Breakfast Breads - per loaf	A	20 slices	\$26.00
Granola and NutriGrain Bars	A	each	\$ 1.25
American Breakfast - Assorted pastries, scrambled eggs, crisp bacon, sausage links or sausage patties, choice of breakfast potato, coffee and tea service	A	A pastry from the assorted bakery selections-3 eggs scrambled-3 pcs brkfst meat -4oz potatoes-condiments--10oz of hot beverage	\$10.50
The Freshman - Buttermilk pancakes or French toast with your choice of bacon, ham, sausage or chorizo. Served with warm maple syrup, fruit wedges, coffee and tea service	A	3 large pancakes or 2 Brioche French Toast -3 pcs brkfst meat-3oz maple syrup- 2 fruit wedge-10oz of hot beverage	\$9.10
Add scrambled eggs (to the Freshman)	A	3 eggs each	\$2.50
Breakfast Burrito Buffet- Tortilla filled with scrambled eggs, cheese and choice of bacon, sausage, ham, or chorizo. Served with Idaho potatoes, fresh sliced fruit wedges, salsa, coffee and tea service	A	8oz mixture of eggs/meat/ch- 4oz potatoes -2 fruit wedge -2oz salsa-10oz of hot beverage	\$9.00
Breakfast Sandwich Buffet: Egg and cheese sandwiches with choice of bacon, sausage or ham and choice of English muffin, biscuit or croissant. Served with breakfast potatoes, fresh seasonal fruit salad, coffee and tea service	A	1- brkfst sandwich w/egg and CH-3psc brkfst meat -4oz potatoes-4oz fruit salad-10oz of hot beverage	\$9.00
Oatmeal Bar - Hot oatmeal, cinnamon sugar and apple maple pecan compote served with raisins, cranberries, low-fat granola and butter	A	8oz cooked oatmeal-3oz condiments	\$ 4.25
Greek Yogurt Bar - Vanilla yogurt, raisins, walnuts, almonds, gourmet granola, seasonal fruit	A	8oz yogurt-2oz fruit -3oz condiments	\$4.25
Strata - Choose from: Eggbeater strata with feta, spinach and tomato; vegetable cheese strata; or bacon, onion and Swiss strata	A	1 each	\$4.25

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Deli Express:-sliced oven-roasted turkey, roast beef, black forest ham; Swiss, American and Muenster cheeses; leaf lettuce, sliced tomatoes and pickles; assorted baked breads and rolls - served with choice of two salads, cookies, ice water, choice of lemonade, iced tea, or coffee	A	1 sandwich per/person consisting of 4oz of protein-1oz cheese-condiment tray-choice of 2 salads 3oz each salad- 2 cookies -12oz of lemonade or iced tea	\$14.25
Sandwich Buffet 1: Includes Kettle chips, pickles, condiments and choice of one salad, cookies, ice water and choice of lemonade, iced tea, or coffee Please choose three (3) of the following: buffalo chicken wrap, California turkey with vegetables, deli sliced turkey with provolone, black forest ham with smoked gouda on marble rye bread, grilled chicken club with bacon, lettuce and tomato on toasted 12 grain bread, roast beef and cheddar, Greek salad wrap with crumbled feta, black olives, fresh cucumbers, plum tomatoes and red onions	A	1 pre-built sandwich -indiv. kettle chips-choice of 1 side salad 4oz p/person-condiments-2 cookies-12oz lemonade or iced tea	\$12.80
Sandwich Buffet 2: Includes Kettle chips, pickles, condiments and choice of one salad, cookies, ice water, choice of lemonade, iced tea, or coffee. Please choose three (3) of the following: blackened chicken with cucumber raita salad on ciabatta bread, roast beef with bacon, sharp cheddar and roasted garlic mayonnaise on sub roll, roast beef with chive cream cheese, chipotle mayo, sun-dried tomatoes and grilled Spanish onions on a baguette, turkey breast with mesclun greens and sage cream cheese on ciabatta, roasted vegetable on foccacia fresh mozzarella, classic Italian sub	A	1 pre-built sandwich -indiv. kettle chips-choice of 2 side salads 3oz each salad p/person-condiments-2 cookies-12oz lemonade or iced tea	\$13.75
Picnic Buffet: Includes Kettle chips, pickles, condiments, choice of one salad, cookies, ice water, choice of	A	2 pre-built mini sandwiches -choice of a side salads 4oz salad p/person-condiments-2 cookies-12oz	\$12.80

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lemonade, iced tea, or coffee 2 mini sandwiches per guest. turkey with provolone, ham with swiss, beef with cheddar, mozzarella, tomato and basil		lemonade or iced tea or coffee	
The Executive Luncheon: Includes Kettle chips, pickles, condiments and choice of two salads, cookies, ice water, choice of lemonade, iced tea, or coffee. Please choose three (3) of the following: roasted turkey breast with cranberry spread on a French baguette, sliced turkey breast and ham with Swiss cheese, red onions, romaine, tomato and green olive pesto spread on ciabatta, roasted onion and apricot pork with chive cream cheese spread and Mesclun greens on ciabatta, granny smith apple and brie with fresh baby spinach on a French baguette, ham and brie, with fresh pear, spinach and caramelized onions on wheatberry bread, sliced portobello mushrooms with arugula and sun-dried tomato olive pesto spread on a French baguette	A	1 gourmet sandwich per/p, kettle chips, condiments, choice of 2 salads 3oz each salad, 2 cookies, 12 oz. beverage	\$19.00
Classic Box Lunch - Your choice of any Sandwich from Sandwich Buffet 1 or 2; served with Whole Fresh Fruit, Potato or Pasta Salad, Tim's Chips, Each Lunch Includes Cookies, Ice Water and Choice of Iced Tea, Lemonade or Coffee	A	1 premade sandwich -whole fruit-4oz salad-kettle chips-2 cookies 12oz of beverage	\$12.80
Chilled Lunch Box 1- Grilled Chicken Gremolata, Cranberry Couscous Salad, Fresh Arugula, Cingulini Mozzarella Tossed in Pesto, Pitas, Each Lunch Includes Cookies, Ice Water and Choice of Iced Tea, Lemonade or Coffee	A	Each chilled deli plate consists of 5oz cold grilled chicken-2-4oz salads - toasted pita chips-2 cookies -12oz of beverage	\$14.75
Chilled Lunch Box 2- Grilled Rosemary Chicken , Spinach Orzo Salad, Fresh Arugula, Sliced Brie, Sliced Baguettes	A	Each chilled deli plate consists of 5oz cold grilled chicken-2-4oz salads - 2oz baguettes- 1oz brie-2 cookies -12oz of beverage	\$14.75

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Chilled Lunch Box 3Grilled Chicken with Huckleberry Apple Garnish, Sweet Potato Salad with Candied Pecans, Roasted Vegetables, Spring Greens. Mini Ciabattas, Each Lunch Includes Cookies, Ice Water and Choice of Iced Tea, Lemonade or Coffee	A	Each chilled deli plate consists of 5 oz cold grilled chicken-2-4oz salads - mini ciabattas-2 cookies -12oz of beverage	\$14.75
Lazy Summer BBQ - Grilled BBQ chicken, sliced brisket, baked Beans, coleslaw, macaroni and cheese, cornbread fiesta muffins, , assorted cookies and dessert bars	A	5oz chicken breast-5oz brisket-4oz coleslaw-4oz Baked Beans-4oz Mac/CH-a cornbread muffin-1 cookie -1 dessert bar-12oz of beverage	\$17.50
Wok This Way -Orange Chicken, Teriyaki Beef Stir Fry, Asian slaw, Szechuan green beans, vegetable egg rolls with assorted dipping sauces, jasmine rice, fortune cookies and almond cookies	A	4oz chicken breast-6oz beef stirfry-4oz rice-4oz green Beans-1 vegetable eggroll dipping sauce-fortune cookie-1 almond cookie 12oz of beverage	\$16.00
Tasty Tex Mex - beef or chicken fajitas, chips and fresh salsa, tortillas, pico de gallo, Mexican rice, refried beans, and dulce de leche bars	A	5oz grilled chicken or grilled beef-2 soft tortillas-4oz rice-4oz beans-condiment bar-1 dessert bar-12oz of beverage	\$15.00
Hawaiian Luau - Kahlua pork, teriyaki chicken, maui rice, glazed carrots, pineapple cole slaw, Hawaiian rolls and butter, plus macadamian nut cookies	A	4oz grilled chicken-4oz roasted pork-4oz rice-4oz slaw-4oz carrots-condiment bar-rolls-2 cookies-12oz of beverage	\$16.50
Simply Italian - Grilled chicken parmesan or Italian sausage and peppers, Caesar salad, penne pasta with marinara and alfredo sauces, seasonal vegetables, fresh garlic bread, choice rotini marinara and fresh baked cookies	A	5oz chicken-or Italian Sausage w/onions and peppers-2oz salad-5oz pasta -3oz sauce choice of 2-garlic bread-2 cookies-12oz of beverage	\$15.00
Homeystyle- Melt in your mouth pot roast, oven roasted rosemary chicken, spring mix salad, garlic mashed potatoes, confetti corn, rolls and butter, apple pie	A	5oz pot roast-4oz grilled chicken-6oz potatoes-2oz salad-4oz vegetable-rolls-a slice of pie-12oz of beverage	\$19.75
Southern BBQ - Choice of oven roasted chicken or Carolina bbq chicken, barbecued baked beans, cheddar bacon mashed potatoes, coleslaw, biscuits with honey butter, brownies	A	5oz grilled chicken-6oz potatoes-4oz slaw-4oz beans-biscuit- brownie-12oz of beverage	\$15.50

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Chilled Tuscan - panzanella, spinach with fennel orange salad, grilled flatbread, herb roasted beef tenderloin with mushrooms, grilled chicken with broccolini and gremolata, and fior di latte	A	3oz salad-grilled flat bread-4oz sliced tenderloin-3oz grilled chicken+ 3oz broccolini/gremolata-panna cotta-12oz beverage	\$23.00
A Taste of Italy - grilled rosemary chicken, pesto tortellini, panzanella salad, Caesar salad, seasonal vegetables, mini ciabattas with basil oil, and lemon bars	A	2oz caesar salad--5ozgrilled chicken+ 4oz tortellini salad-3oz veggies-mini ciabattas-lemon bar-12oz beverage	\$15.00
Fantastic Frio - corn and black bean salsa, spiced sweet potato salad, grilled chicken veracruz with chile lime cucumber dressing, Mexican chopped chicken salad, grilled marinated flatbread and flore de latte	A	4ozsweet potato salad--5ozgrilled chicken+ 3oz corn blk bean salsa salad-4oz chpd salad-grilled flatbread-panna cotta-12oz beverage	\$15.00
Sizzling Salad Bar & Soup Du Jour - seasonal salad bar with Teriyaki Salmon, freshly grilled flatbreads and assorted gourmet cookies	A	Build your own entrée salad from a salad bar with fresh greens-8 toppings-dressings -4oz grilled teriyaki salmon-grilled flatbread-2 cookies-12oz beverages	\$14.75
Chicken Crimini Mushroom Madeira	A	5oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$18.75
Chicken Piccata	A	5oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$19.75
Chicken with red chili cream sauce	A	5oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$19.75
Teriyaki Chicken w/ mango salsa	A	5oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$18.75
Grilled chicken with a light mustard and fresh thyme cream	A	5oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$18.75
Grilled wild-caught (seasonal) salmon with citrus beurre blanc	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	Market
Grilled Mahi Mahi with cilantro pineapple glaze fruit salsa	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$23.75
Apple brine pork loin with bacon apple chutney	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$20.25
Pork loin chop with red onion confit	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$19.75
Beef tenderloin filet, choice of sauces	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$31.25
Grilled teriyaki flank steak	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$21.25

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Gaucho steak with chimichurri	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$20.75
New York Manhattan cut steak	A	6oz protein -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$26.00
Petit filet mignon and petite grilled salmon	A	4oz filet- 4oz salmon -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$35.75
Gaucho steak and chicken	A	4oz steak- 4oz chicken -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$26.00
New York Manhattan cut steak and jumbo prawns	A	4oz steak- 3 prawns -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$36.25
Seasonal Garden Cakes w/ sauce	A	2 garden cakes -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$20.00
Roasted Vegetable Napoleon	A	Veggie Napoleon -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$20.00
Stuffed Portobello	A	Stuffed Portobello -5oz starch-4oz veggie-rolls-2oz salad-12oz beverage	\$20.00
Ratatouille	A	3oz protein, 5oz starch-7oz veggie-rolls-2oz salad-12oz beverage	\$20.00
3 Cheese Jumbo Ravioli with tomato cream sauce	A	4 Jumbo Ravioli -4oz veggie-rolls-2oz salad-12oz beverage	\$20.00
Mushroom Risotto Cake	A	Jumbo Risotto Cake 4oz veggie-rolls-2oz salad-12oz beverage	\$20.00
Southwestern Chicken in Phyllo Crisp	A	50 pcs per order1.5oz each	\$68.00
Wild Mushroom and Goat Cheese Crostini	A	50 pcs per order1.5oz each	\$57.00
Roasted Vegetables and Curried Hummus on Pita Crisp	A	50 pcs per order1.5oz each	\$55.00
Prosciutto melon skewers(summer)Prosciutto mozzarella skewers (winter)	A	50 pcs per order1oz each	\$62.25
Artichoke & Smoked Salmon Flatbreads	A	50 pcs per order 2oz each	\$79.00
Mini phyllo tarts filled with brie and topped with raspberry jam	A	50 pcs per order1.5oz each	\$62.00
Dill scone with smoked trout and horseradish cream	A	50 pcs per order1oz each	\$96.00
Curry Chicken Salad in Sesame Cone	A	50 pcs per order2oz each	\$95.00
Crostini Caprese Pomador w/ fresh basil, and reduced balsamic glaze	A	50 pcs per order1.5oz each	\$60.00
Phyllo tartlets with asian beef salad	A	50 pcs per order 2oz each	\$75.00
Ginger chicken bite with cilantro lime mayonnaise	A	50 pcs per order 1.5oz each	\$70.00

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Spanakopita	A	50 pcs per order 1oz each	\$72.00
Wild mushroom risotto cakes w/ tomato basil chutney	A	50 pcs per order 1.5oz each	\$70.00
Beef satay skewers w/ lemongrass	A	50 pcs per order 1.5oz each	\$96.50
Marinated chicken skewers w/ choice of sauce	A	50 pcs per order	\$93.50
Parmesan Artichoke Heart with Goat Cheese	A	50 pcs per order 1.5oz each	\$75.00
Roasted Meatballs w/ choice of sauce	A	50 pcs per order 1oz each	\$53.00
Smoked Chicken and Wild Mushroom Quesadillas	A	50 pcs per order 1.5oz each	\$69.00
Pork Potstickers w/ ponzu dipping sauce	A	50 pcs per order 1.25oz each	\$62.00
Vegetable Spring Rolls w/ ginger soy sauce	A	50 pcs per order 1oz each	\$62.00
Fresh Garden Crudités - served with ranch,	A	3oz Per Person	\$3.25
Fresh Seasonal Fruit Platter	A	4oz per person	\$3.75
Domestic Cheeses and Crackers	A	3.5oz per Person	\$3.50
Artisan Cheeses and Breads	A	3.5oz per Person	\$5.25
Warm Spinach & Artichoke Dip with Pitas & Baguettes	A	3oz per Person	\$3.00
Hummus & grilled pitas	A	2.5oz hummus 1 pita	\$2.50
Antipasto Platter - served with marinated vegetables, assorted Italian meats and gourmet cheeses	A	2oz veg, 2oz meat, 2oz cheese	\$4.25
Assorted Mini Sandwiches - including ham, roast beef, turkey and mozzarella served on artisanal breads and rolls	A	2oz meat, .75 cheese each	\$2.00
Roasted Vegetable Platter	A	4oz Per Person	\$3.35
Chips, Salsa Bar & Guacamole	A	2oz salsa, 2oz guac 2oz chips	\$5.50
Chocolate Dipped Strawberries	A	each	\$1.90
Mediterranean - Seasonal Roasted Vegetables, Tabbouleh Salad, Olive Tapenade, Spanikopita, and Hummus with Pita Chips	A	3oz veg, 2oz tabbouleh, 1.5oz olive tapenade, 2 spanikopita, 2oz hummus - 1 pita	\$8.00
Dim Sum - Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with assorted dipping sauces, including sweet chile and cucumber vinaigrette, and gourmet dessert	A	2 egg roll, 2 potsticker, 4 wings (1oz each) 1 dessert bar Per Person	\$10.50

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bars			
Happy Hour - Have a "pub" break with your favorite happy hour finger foods, including: warm spinach dip with pita chips, mini cheesesteaks, buffalo chicken tenders served with celery and blue cheese dip, and cookies and dessert bars	A	3oz spinach dip, 1/2 pita, 2oz per sandwich1 sandwich per guest- 2 chicken strips 2oz each 1 cookie and 1 dessert bar	\$8.50
South of the Border -Beef Taquitos, Mini Chicken Tacos, Fresh Vegetables with chipotle ranch, Chips, Salsa Bar, Black Bean Dip, Mexican Cookies	A	3 tacos, 3 taquito, 3oz veg, 2oz chips, 2oz salsa, 2oz black bean 2 cookies	\$9.00
Chocaholic - Become addicted with an assortment of mini chocolate bars, chocolate chip cookies, chilled chocolate milk & regular milk, trail mix, chocolate dipped pretzels	A	4 min candy bars - 2 DCH chip cookies-indiv bottled 8oz choc milk - 1.5oz ch pretzels - 1 ch dipped strawberry	\$9.10
Coffee Break -Starbucks regular and decaffeinated coffee service with hot tea, coconut macaroons, lemon bars, brownie bars and raspberry bars	A	12oz hot beverage - 2 Cookies 2 dessert bars per person	\$5.45
The Healthy Alternative - get healthy with an assortment of whole seasonal fruits, served with yogurt cups, trail mix and granola bars	A	1 piece of whole fruit - indiv. Yogurt cup - 2.5oz trail mix- 1 granola bar per person	\$7.45
Snack Attack - enjoy assorted chips, honey peanuts, trail mix and specialty cookies and brownies	A	1 chip - 1 pack or trail mix or honey peanuts- 1 cookie & 1 brownie per person	\$6.45
Energy Booster - variety of energy and nutri grain bars, fresh whole fruit, Vitamin water, juices	A	1 energy and 1 Nutri Grain bar, 1 whole fruit, 1 vitamin water and 1 juice	\$7.45
Grab and Go.Fresh whole seasonal fruit, variety of gourmet snack packages, bottled waters and sodas.	A	1 whole fruit, 1.5 snack packages, 1 bottled water or soda per person	\$6.25
Coffee Service Regular and Decaf	A	gal	\$19.00
Hot Tea Service	A	gal	\$19.00
Fruit Juice: orange, apple, cranberry	A	gal	\$29.00
Lemonade	A	gal	\$19.00
Fresh Brewed Iced Tea	A	gal	\$17.00

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Hot Chocolate	A	gal	\$21.00
Cranberry Punch	A	gal	\$25.00
Fresh Squeezed Raspberry Lemonade	A	gal	\$31.00
Citrus Punch	A	gal	\$21.00
Canned Sodas	A	each	\$ 1.60
Bottled Juices	A	12oz	\$ 1.60
Vitamin Water	A	20oz	\$2.55
Powerade	A	each	\$2.55
Standard Water Service disposable cup	A	each	\$0.50
Executive Guest Table Water Service glass goblets, linens, mints	A	each	\$1.30
Fresh Baked Gourmet Cookies	A	1 doz	\$14.00
Gourmet Brownies	A	1 doz	\$25.00
Lemon, Date, or Raspberry Bar	A	1 doz	\$25.00
Assorted Tea Cookies	A	1 doz	\$13.00
Full Sheet Cake	A	2 layer cake	\$80.00
1/2 Sheet Cake	A	2 layer cake	\$41.50
Ice Cream Sundae Bar	A	Build your own ice cream sundae bar for 35 guests -includes 2 ice creams and 6 toppings	\$134.00
Cup Cakes	A	each	\$2.25
Basil or Vanilla Panna Cotta	A	each	\$4.25
Vanilla Bean Crème Brulee	A	each	\$5.45
Lemon Pudding Cake with Citrus Anglaise	A	each	\$4.40
Flourless Chocolate Torte with White Chocolate Hazelnut Mousse	A	each	\$4.40
Apple Crumb Tart	A	each	\$4.40
Fresh Berry Tart	A	each	\$4.40
Chocolate Decadence Cake	A	each	\$ 4.40
Chocolate Truffles	A	dozen	\$20.75
Baked Fruit Pie Apple or Cherry	A	each	\$3.00
Chocolate Pudding Cake with Maple Glazed Pecans	A	each	\$4.40
Key lime Tart	A	each	\$4.40
Bread Pudding with bourbon vanilla sauce	A	each	\$3.60
Layered Parfait - choice of Tiramisu, Lemon Curd, White Chocolate Mouse 4.5oz portion	A	each	\$3.50
Mousse: Dark Chocolate, White	A	each	\$2.25

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Chocolate or Strawberry 3oz portion			
Italian Dessert Tray mini cannoli, chocolate dipped biscottis, tiramisu parfait	A	3 pieces per guest	\$4.40
Individual Cheesecakes Lime Yuzu or Salted Caramel	A	each	\$5.50
Carrot Cake	A	each	\$4.40
Petite Desserts assorted cheesecakes and tarts,	A	4 pieces per guest	\$6.50

MAIN MENU PER DIEM MENU ITEM	PRODUCT GRADE	WEIGHT	PRICE
Mesquite Grilled Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Fried Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Asian Chicken Stir Fry	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Chicken Pot Pie	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
BBQ Pulled Chicken Sandwich	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Thai Curry Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80

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Chipotle Orange Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
BBQ Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Teriyaki Chicken	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Chinese Chicken Salad	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Sheppard's Pie	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Housemade Meatloaf	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Teriyaki Beef Stir Fry	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Beef Stroganoff	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Roasted Pork Loin with demi glaze	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a	\$12.80

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		brownie, 12oz beverage	
Pulled Pork Sandwich	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Italian Sausage and Pepper Sandwich	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
2 Beef or Cheese Enchilada's	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Chicken Verde	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Ground Beef or Ground Turkey Taco Bar	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Ground Turkey Taco Salad Bar	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Grande Nacho Bar	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Layered Black Bean and Chicken Casserole	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Red chili Pork	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad	\$12.80

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		w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	
Italian Sausage baked Penne Casserole with fresh marinara, and parmesan cheese	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Cheese Tortellini with creamy pesto	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Cheese Manicotti	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Pesto 3 Cheese Ravioli	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Penne & Roasted Vegetables with marinara	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Spaghetti and Meatballs	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Penne Pasta w/ lemon, garlic, tomatoes, olive oil & parmesan	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Bow Tie Pasta with chicken, peppers, onions, and olive oil	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 1oz beverage	\$12.80

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Grilled Asian Vegetable Stir Fry	A	3 oz. entrée, 2 -4oz sides, or 1- 4oz side and 1- 1.5oz green salad w/dressing , a roll, 2 cookies or a brownie, 12oz beverage	\$12.80
Baked Potato Bar w/ vegetarian chili	A	3 oz. entrée, 2 sides, 1 drink	\$12.80

STUDENT CATERING MENU

MENU ITEM	PRODUCT GRADE	WEIGHT	PRICE
Danish	A	1 doz	\$11.20
Muffins	A	1 doz	\$11.20
Donuts	A	1 doz	\$11.00
Breakfast Breads	A	1 doz	\$11.20
Bagels & Cream Cheese	A	1 doz	\$14.50
Fresh Brewed Coffee	A	1 gallon	\$8.50
Hot Tea Selection	A	1 gallon	\$8.50
Fruit Juice orange, apple, cranberry	A	1 gallon	\$9.50
Lemonade	A	1 gallon	\$7.50
Iced Tea	A	1 gallon	\$7.50
Hot Chocolate	A	1 gallon	\$8.60
Hot Apple Cider	A	1 gallon	\$8.60
Canned Sodas	A	1-12oz can	\$0.80
Bottled Waters	A	1-12oz bottle	\$0.80
The Deli Bag - ham & swiss, roast beef & cheddar, or turkey & jack	A	1bag and drink each	\$5.70

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on sourdough with chips, fruit and canned sodas or bottled water			
The Simple Sack - tuna or chicken salad served on sourdough with a bag of chips, fruit and a can of soda or bottled water	A	1bag and drink each	\$5.70
The Sub Club- ham, turkey, and bacon with American cheese on a hoagie roll with a bag of chips, fruit and a can of soda or bottled water	A	1bag and drink each	\$5.15
Rotisserie Chicken Dinner - rotisserie chicken with mashed potatoes, gravy, veggies. Served with rolls and butter, brownies or cookies and canned soda	A	serves 10	\$66.75
Classic Cook Out) - Juicy hamburgers, fresh buns, lettuce, tomato, onions, ketchup and mustard served with potato chips, cookies or brownies and canned soda	A	serves 10	\$61.50
Chili Dog Bar- Delicious Beef Hot Dogs served with our own Homemade Chili and Assorted Toppings	A	serves 10	\$47.50
Taquitos- Beef taquitos served with salsa and sour cream	A	24 pieces	\$21.50
The Great Pasta Feast - Pasta tossed with marinara, meat or Alfredo sauce. Served with salad and assorted dressings, garlic bread, cookies or brownies and soda	A	serves 10	\$47.50
Super Soup n' Salad Bar- Garden	A	serves 10	\$57.75

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fresh tossed salad with two dressings, six toppings, rolls and butter, soup du jour and canned soda			
Nacho Bar - Chips, Nacho Cheese, Salsa, Jalapeños and Refried Beans	A	serves 10	\$25.00
Go Grande! Nacho Bar- Add Guacamole, Sour Cream and Chicken or Beef to the Nacho Bar	A	serves 10	\$42.00
Chicken Fingers- Served with your choice of Honey Mustard or BBQ Dipping Sauces	A	24 pieces	\$24.00
Chicken Wings - Served with Asian BBQ or Buffalo-style Red-hot Glaze	A	30 pieces	\$24.50
Fresh Veggie Tray - Seasonal Vegetables served with Ranch Dressing for dipping	A	3.5 lbs.	\$15.00
Seasonal Fruit Tray - The season's best Fruit served with a Yogurt Dipping Sauce	A	3.5 lbs.	\$21.25
Cheese and Cracker Tray (Serves 10) - An assortment of Domestic Cheeses served with Crackers	A	3.5 lbs.	\$21.50
Large Hot Pretzels with Assorted Mustards	A	12pieces	\$21.50
Meatballs - Italian or BBQ	A	24 pieces	\$13.50
One Topping Homemade Pizza - Fresh, hot and delicious pizza made from scratch. Choose from the following toppings: sausage, pepperoni, Canadian Bacon, mushrooms, black olives, green peppers, onions, pineapple,	A	1 16 inch pizza	\$9.50

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tomatoes or jalapeños			
Each additional topping	A	8oz	\$1.00
Home-style Potato Chips - Our signature homemade kettle chips	A	1 pound	\$2.65
Tortilla Chips	A	1 pound	\$2.65
Mini Pretzels	A	1 pound	\$2.35
Savory Snack Mix	A	1 pound	\$3.70
Salsa	A	1 cup	\$1.40
Ranch Dip	A	1 cup	\$1.40
Onion Dip	A	1 cup	\$1.40
Gourmet Cookies	A	1 dozen	\$9.60
Brownies	A	1 dozen	\$9.60
Rice Krispy Treats	A	1 dozen	\$8.50
1/2 Sheet Cake	A	1/2 sheet	\$32.00
Full Sheet Cake	A	1 full sheet	\$59.00
Ice Cream Social - Vanilla Ice Cream served with five delicious toppings! Serves 30–40 people	A	1 3gal tub of icecream-5 toppings 1 qt toppings	\$49.00
Gummie Bears	A	1 pound	\$4.10
Gummie Worms	A	1 pound	\$4.10
M&M's plain or peanut	A	1 pound	\$5.00
Jolly Ranchers	A	1 pound	\$4.90
Swedish Fish	A	1 pound	\$4.90
Yogurt Covered Pretzels	A	1 pound	\$4.90

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MENU ITEM	PRODUCT GRADE	WEIGHT	PRICE
Wing Trio	A	3 p/p	\$16.75
Dueling Meatballs	A	4 p/p	Incl.
Jumbo Soft Pretzels	A	1 p/p	Incl.
Homemade Kettle Chips & Dip	A	2oz chip1oz dip	Incl.
Cheese and Vegetable Tray	A	3oz cheese 3oz veggie	Incl.
Chips and Salsa	A	2oz chip2oz salsa	Incl.
Brownies & Cookies	A	2 p/p	Incl.
Kobe Sliders	A	1 p/p	\$22.50
Grilled Chicken Sliders	A	1 p/p	Incl.
Potato Skins	A	2 p/p	Incl.
Shrimp Cocktail	A	3 p/p	Incl.
Tortilla Chips & Salsa	A	2oz chips & 2oz salsa	Incl.
International Cheese & Seasonal Fruits: Boursin, Sharp White Cheddar, Manchego, Muenster, and Artisan Breads	A	4oz cheese & 3oz fruit	Incl.
Petite Desserts	A	3 p/p	Incl.
Bronco Dogs, Kobe Sliders with Chilies & Onions, Beer Brats	A	2 p/p	\$13.50
Buns/Rolls	A		Incl.
Mac 'n Cheese	A	5oz	Incl.
Homemade Kettle Chips & Dip	A	2oz chips 1oz dip	Incl.
Lettuce, Tomato, Pickles, and Onion Tray	A		Incl.
Coleslaw	A	3oz	Incl.

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Jumbo Fresh Baked Cookies	A	1 each	Incl.
Carolina Style Braised Pork	A	6oz	\$20.00
Cajun Grilled Shrimp on a bed of Red Beans and Rice	A	3 each	Incl.
Mac 'n Cheese topped w/ Tabasco Leeks	A	5oz	Incl.
Creamy Coleslaw	A	3oz	Incl.
Seasonal Fruit Bowl	A	4oz	Incl.
Turtle Brownies	A	1 each	Incl.
Seasoned Beef Fajitas	A	3oz protein	\$18.50
Chicken Fajitas	A	3oz protein	Incl.
Soft Flour Tortillas	A		Incl.
Lettuce, Tomatoes, Onions, Salsa, Guacamole, Sour Cream, and Cheese	A		Incl.
Corn and Black Bean Salad	A	4oz	Incl.
Spanish Rice	A	4oz	Incl.
Tortilla Chips with Queso Dip and Salsa	A	2oz chips, 2oz dip, 2oz salsa	Incl.
Brownies	A	1 each	Incl.
Sliced Beef Brisket	A	6oz	\$18.00
Grilled Signature Rope Sausage	A	4oz	Incl.
Buttered Corn on the Cob	A	1 each	Incl.
Mini Buns	A	2 each	Incl.
Potato Salad	A	4oz	Incl.
Mac 'n Cheese	A	5oz	Incl.

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Lemon Bar	A	1 each	Incl.
Kahlua Pork	A	5oz	\$16.75
Teriyaki Chicken Breast	A	5oz	Incl.
Island Rice Pilaf	A	4oz	Incl.
Hawaiian Ambrosia Salad	A	4oz	Incl.
Maui Coleslaw	A	3oz	Incl.
Hawaiian Rolls	A	2 each	Incl.
Macadamia Cookies	A	2 each	Incl.
Sliced Tenderloin	A	4oz	\$26.00
Sliced Grilled Chicken Gremolata	A	5oz	Incl.
Caesar Salad	A	2oz	Incl.
Pesto Tortellini Salad	A	4oz	Incl.
Grilled Vegetables	A	4oz	Incl.
Mini Ciabattas	A	2 each	Incl.
Cannoli	A	1 each	Incl.
Bronco Dogs	A	Choice 1 Entrée, 2 Sides, 1 Dessert	\$12.25, Add Entrée \$4.25, Add Side \$2.25
Chorizo	A	1each	Incl.
Bratwurst	A	1each	Incl.
Chicken Strips with Dip	A	1each	Incl.
Mini Pulled Chicken Sliders	A	1each	Incl.
Grilled Chicken Sliders	A	1each	Incl.

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Kobe Beef Sliders	A		Incl.
Homemade Chips and Dip/Salsa	A	2oz chips/ 2oz dip	Incl.
Creamy Coleslaw	A	3oz	Incl.
Fresh Fruit Salad	A	4oz	Incl.
Mac n' Cheese	A	5oz	Incl.
Red Potato Salad	A	4oz	Incl.
Black Bean and Corn Salad	A	4oz	Incl.
Marinated Grilled Vegetable Platter	A	4oz	Incl.
Sweet Potato Waffle Chips and Dip	A	3oz	Incl.
Chips and Guacamole	A	2oz chips/ 2oz dip	Incl.
Pasta Salad (Pesto or Ranch)	A	4oz	Incl.
Ice Cream Novelties	A	1 each	Incl.
Brownies/Lemon Bars	A	1 each	Incl.
Fresh Baked Cookies (Sugar, Macadamia Nut, Chocolate Chip)	A	1 each	Incl.
50 Piece Sushi Platter, with Pickled Ginger, Soy Sauce, Wasabi	A		\$26.25
California Rolls	A		Incl.
Philadelphia Rolls	A		Incl.
Spicy Shrimp Rolls	A		Incl.
24 Beef Satay with Peanut Sauce	A	2oz each 2 per person	Incl.
Asian Noodle Salad	A	4oz	Incl.
24 Mini Vegetable Egg Rolls with Plum Sauce	A	1oz each 2 per person	Incl.
Fresh Fruit Bowl	A	4oz	Incl.

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Mini Lemon Bars	A	1 per person	Incl.
Mini Almond Cookies	A	1 per person	Incl.
Ground Beef Nachos	A	3oz	\$12.75
Pulled Chicken	A	3oz	Incl.
Black Beans	A	4oz	Incl.
White Cheese Sauce	A	4oz	Incl.
Tortillas Chips with Shredded Cheese, Jalapenos, Salsa, Guacamole, Sour Cream, Pico, Black Olives, Hot Sauce	A	4 oz chips & 8 oz condiments	Incl.
Dulche De Leche Bars	A	1 per person	Incl.
Pepper Crusted Petite Filet Medallions	A	5oz	\$36.00
Bourbon Chicken Breast	A	5oz	Incl.
Boursin Mashed Potatoes	A	6oz	Incl.
Southwest Creaser Salad	A	2oz	Incl.
Confetti Corn	A	4oz	Incl.
Ciabatta Rolls and Condiments	A	2 per person	Incl.
Breakfast Burritos with Salsa and Hot Sauce	A	8oz each	\$12.50
Fresh Fruit Salad	A	4oz	Incl.
Jumbo Muffins	A	1 each	Incl.
Cinnamon Rolls	A	1 each	Incl.

GAME DAY BUFFET MENU

MENU ITEM	PRODUCT GRADE	WEIGHT	PRICE
Cuban Pork Sandwich	A	4oz pork/ham	\$16.50

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Chicken Taco Bar with Condiments & Tortillas	A	3oz chicken & condiments	Incl.
Cilantro Lime Rice	A	4oz	Incl.
Black Beans	A	4oz	Incl.
Garden Salad	A	2oz	Incl.
Fresh Fruit Salad	A	3oz	Incl.
BBQ Chicken	A	4oz	\$16.50
Grilled Signature Rope Sausage	A	4oz	Incl.
House made Ranch Beans	A	4oz	Incl.
Fresh Seasoned Corn with Flavored Butters	A	1 ear	Incl.
Garden Salad	A	2oz	Incl.
Sweet Potato Salad with Candied Pecans	A	3oz	Incl.
Creamy Coleslaw	A	3oz	Incl.
Rolls and Butter	A	1.5 per	Incl.
Chicken and Andouille Sausage Jambalaya	A	4oz protein	\$16.50
Blackened Chicken with Creole Cream Sauce	A	5oz	Incl.
Black-eyed Peas	A	3oz	Incl.
Dirty Rice	A	4oz	Incl.
Southern Greens	A	4oz	Incl.
Tomato Cucumber Marinated Salad	A	4oz	Incl.
Southern Chopped Salas	A	2oz	Incl.
Cornbread Muffins	A	2 each	Incl.

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Beef Fajitas	A	4oz protein	\$16.50
Vegetable Fajitas	A	3oz	Incl.
Chicken Verde with Tortillas, Lettuce, Cheese, Sour Cream, Guacamole, Hot Sauce	A	4oz protein - 6oz condiments	Incl.
Chips and Salsa Bar	A	2oz chips, 2oz salsa	Incl.
Spanish Rice	A	4oz	Incl.
Chopped Mexican Caesar Salad	A	2oz chips, 2oz salsa	Incl.
BBQ Chicken	A	4oz	\$16.50
Pulled Pork Sandwiches with 2 Fresh Made House BBQ Sauces	A	4oz protein	Incl.
Potato Salad	A	4oz	Incl.
Mac 'n' Cheese	A	4oz	Incl.
Green Beans with Onions	A	4oz	Incl.
Garden Salad	A	2oz	Incl.
Cornbread and Butter	A	2 per person	Incl.
Meatloaf	A	5oz	\$16.50
Roasted Turkey	A	4oz	Incl.
Mashed Potatoes	A	6oz	Incl.
Gravy	A	3oz	Incl.
Roasted Squash Medley	A	4oz	Incl.
Caesar Salad	A	2oz	Incl.
Fresh Fruit Salad	A	3oz	Incl.
Rolls and Butter	A	1.5 per person	Incl.
Pot-Roast	A	6oz	\$16.50

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Chicken Pot Pie	A	3oz protein	Incl.
Roasted Red Potatoes	A	5oz	Incl.
Braised Cabbage with Bacon	A	2oz	Incl.
Green Salad	A	2oz	Incl.
Waldorf Salad	A	4oz	Incl.
Rolls and Butter	A	1.5 per person	Incl.
Kahlua Pork	A	4oz	\$16.50
Teriyaki Chicken	A	5oz	Incl.
Grilled Pineapple	A	2oz	Incl.
Island Rice	A	4oz	Incl.
Fresh Fruit Salad	A	3oz	Incl.
Macaroni Salad	A	3oz	Incl.
Hawaiian Rolls and Butter	A	2 per person	Incl.
Brioche French Toast with Fruit Compote	A	2 per person3oz compote	\$16.50
Fresh Fruit Salad	A	3oz	Incl.
Bacon and Sausage	A	5oz	Incl.
Hacienda Eggs	A	4oz	Incl.
Biscuits and Gravy	A	1 per person	Incl.
Muffins	A	.5 per person	Incl.
Cinnamon Rolls	A	.5 per person	Incl.
Brioche French Toast with Fruit Compote	A	2 per person3oz compote	\$16.50
Breakfast Burrito Bar	A	6oz protein	Incl.
Fresh Fruit Salad	A	4oz	Incl.

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Hash Browns	A	6oz	Incl.
Muffins	A	.5 per person	Incl.
Danish	A	.5 per person	Incl.
Breakfast Breads	A	.5 per person	Incl.
*Note: Pre Order and save \$2.00 per/person			

Concession:

ATHLETIC CONCESSIONS

MENU ITEM	SIZE	PRICE
Regular Soda 24 OZ	1 Each	\$ 3.50
Large Soda 32 OZ	1 Each	\$4.00
Hot Choc 16oz	1 Each	\$3.00
Coffee	1 Each	\$2.50
20 oz Water Bottle	1 Each	\$3.00
20 oz Powerade Btl	1 Each	\$3.50
20 oz Bottle Soda(coke)	1 Each	\$3.50
Candy	1 Each	\$3.50
Burger ,Fries & Lrg Soda	1 Each	\$10.50
Burger ,Fries & Reg Soda	1 Each	\$10.00
3/1 Burger or Cheese Burger	1 Each	\$6.50
Cheese Cup 3oz	1 Each	\$1.25
Finger Steak Boat w/fries	1 Each	\$7.00
French Fry boat	1 Each	\$3.50
Plain Hot Dog	1 Each	\$4.00
Hot Dog, Chips, Lrg Soda	1 Each	\$7.50
Hot Dog, Chips, Reg Soda	1 Each	\$7.25

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ATTACHMENT 1

Nachos Large cheese/salsa	1 Each	\$4.50
Nachos Small w/ cheese	1 Each	\$3.50
Popcorn Large	1 Each	\$3.50
Popcorn Small	1 Each	\$2.50
Pretzel	1 Each	\$3.50
Kids Meal	1 Each	\$5.25
Potato Chips	1 Each	\$1.75

TACO BELL ARENA/EVENT CONCESSIONS

MENU ITEM	SIZE	PRICE
Regular Soda 24 OZ	1 Each	\$3.50
Large Soda 32 OZ	1 Each	\$4.00
Hot Choc 16oz	1 Each	\$3.00
Coffee	1 Each	\$2.50
20 oz Water Bottle	1 Each	\$3.00
20 oz Powerade Btl	1 Each	\$3.50
20 oz Bottle Soda(coke)	1 Each	\$3.50
Candy	1 Each	\$3.50
Burger ,Fries & Lrg Soda	1 Each	\$10.50
Burger ,Fries & Reg Soda	1 Each	\$10.00
3/1 Burger or Cheese Burger	1 Each	\$6.50
Cheese Cup 3oz	1 Each	\$1.25
Finger Steak Boat w/fries	1 Each	\$7.00
French Fry boat	1 Each	\$3.50
Plain Hot dog	1 Each	\$4.00

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Hot Dog, Chips, Lrg Soda	1 Each	\$7.50
Hot Dog, Chips, Reg Soda	1 Each	\$7.25
Nachos Deluxe	1 Each	\$8.00
Nachos Large cheese/salsa	1 Each	\$4.50
Nachos Small w/ cheese	1 Each	\$3.50
Popcorn Large	1 Each	\$3.50
Popcorn Small	1 Each	\$2.50
Pretzel	1 Each	\$3.50
Pretzel time	1 Each	\$3.50
Kids Meal	1 Each	\$5.25
Potato Chips	1 Each	\$1.75

STUDENT STAND CONCESSIONS

MENU ITEM	SIZE	PRICE
Hot Dog	1 each	\$2.00
Nachos	1 -4oz chip w/cheese sauce	\$2.00
Soda	1 -12oz	\$1.00
Candy Bar	1reg size	\$1.00
Popcorn	1-16oz	\$1.00
Water	1 -12oz bottle	\$2.00
Hot Cocoa	1 -12oz	\$2.00

VALUE ADDED/LOADED VALUE TICKETS

		COST TO ADD TO
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MENU ITEM	SIZE(S)	TICKETS
BroncoDog/Chips/Regular Fountain Drink	Regular Combo	\$6.50
3/1 Burger/Regular Fries/Regular Fountain Drink	Regular Combo	\$8.50
1 large cheese nacho/ choice of Candy and 2 regular fountain drinks	Spirit Pack Combo	\$12.00
Add to Ticket	\$10.00 event spend	\$9.00
Add to Ticket	\$20.00 event spend	\$17.00
Add to Ticket	\$30.00 event spend	\$24.00

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Vending:

ITEM	PRICE
Famous Amos Cookies	\$1.00
Doritos	\$1.00
Lays	\$1.00
Ruffles	\$1.00
Fritos	\$1.00
Cheetos	\$1.00
Doritos Munchies	\$1.00
Pretzels	\$1.00
Smart Foods Hummus Chips	\$1.00
Kettle Cooked Chips	\$1.00
Snickers	\$1.25
M&M's	\$1.25
Twix	\$1.25
Reese's	\$1.25
Butterfinger	\$1.25
Hersey's	\$1.25
3 Musketeers	\$1.25
Planter's Peanuts	\$1.25
Fiber One bars	\$1.25
Grandma's Cookies	\$1.25
Pop Tarts	\$1.25
Welch's Fruit Snacks	\$1.25

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Rice Krispies	\$1.25
Mike & Ike	\$1.75
Swedish Fish	\$1.75
Chips	\$1.10
Large Bag Candy	\$1.85
Candy	\$1.35
Small Pastry	\$1.35
Premium Pastry	\$1.60
Gum & Mints	\$0.85
The Frozen Machine Prices	\$1.75 - \$4.00
2 BU Machine Prices	\$1.25 - \$4.75
Coffee Machine Prices	\$1.25 - \$1.50

Alcohol:

PRODUCT	PRICING				
	TACO BELL ARENA	STUECKLE SKY CENTER GAME BAR	STUECKLE SKY CENTER SUITE SERVICE	CATERING	MORRISON CENTER
Bourbon Jim Beam		\$6.00	\$6.00	\$6.00	
Coffee Liqueur Kamora		\$6.00	\$6.00	\$6.00	
Seagrams Dry Gin		\$6.00	\$6.00	\$6.00	
Irish Cream Carolans		\$6.00	\$6.00	\$6.00	
Rum Bacardi Silver	\$7.00	\$7.00	\$7.00	\$7.00	\$7.00

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Rum Malibu		\$6.00	\$6.00	\$6.00	
Rum Captain Morgan		\$6.00	\$6.00	\$6.00	
Scotch Grants		\$6.00	\$6.00	\$6.00	
Pedro Morales		\$6.00	\$6.00	\$6.00	
Vodka Smirnoff		\$6.00	\$6.00	\$6.00	
Whiskey Seagrams 7		\$6.00	\$6.00	\$6.00	
Peach Schnapps		\$6.00	\$6.00	\$6.00	
Peppermint Schnapps		\$6.00	\$6.00	\$6.00	
Bourbon Makers Mark		\$7.00	\$7.00	\$7.00	
Gin Bombay Sapphire		\$7.00	\$7.00	\$7.00	
Gin Tanqueray	\$7.00	\$7.00	\$7.00	\$7.00	\$7.00
Scotch Chivas Regal Blend		\$7.00	\$7.00	\$7.00	
Tequila Sauza		\$7.00	\$7.00	\$7.00	
Vodka Absolute	\$7.00	\$7.00	\$7.00	\$7.00	\$7.00
Vodka Ketel one		\$7.00	\$7.00	\$7.00	
Whiskey Crown Royal		\$7.00	\$7.00	\$7.00	
Whiskey Irish Jamesons		\$7.00	\$7.00	\$7.00	
Whiskey Jack Daniels	\$7.00	\$7.00	\$7.00	\$7.00	\$7.00
Vodka 44 North		\$7.00	\$7.00	\$7.00	
Scotch - 12yr Glenlivet		\$9.00	\$9.00	\$9.00	
Vodka Grey Goose		\$9.00	\$9.00	\$9.00	
Gran Marnier		\$9.00	\$9.00	\$9.00	
Odouls 12oz		\$5.00	\$5.00	\$5.00	
Budweiser 12oz		\$5.00	\$5.00	\$5.00	\$5.00

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Bud Light 12oz		\$5.00	\$5.00	\$5.00	
Budweiser 16oz		\$6.50	\$6.50	\$6.50	
Bud Light 16oz		\$6.50	\$6.50	\$6.50	
Coors 12oz		\$5.00	\$5.00	\$5.00	\$5.00
Coors Light 12oz		\$5.00	\$5.00	\$5.00	\$5.00
Coors Light 16oz		\$6.50	\$6.50	\$6.50	
Fat Tire 12oz		\$6.00	\$6.00	\$6.00	\$6.00
Sierra Nevada 12oz		\$6.00	\$6.00	\$6.00	
Stella 12oz		\$6.00	\$6.00	\$6.00	\$6.00
Coppa prewrap-8oz	\$5.00	\$5.00	\$5.00		
Limearitas 8oz	\$5.50				\$5.50
Domestics 16oz	\$5.00	\$5.00	\$5.00	\$5.00	
Domestics 24oz	\$7.00				
Microbrews 16oz	\$6.00	\$6.00	\$6.00	\$6.00	
Microbrews 24oz	\$8.00				
Domestics keg				\$ 350.00	
Microbrews keg				\$ 425.00	
Mikes Hard Lemonade		\$5.00	\$5.00	\$5.00	
Fountain Sodas		\$1.75	\$1.75	\$1.75	
House glass		\$5.50	\$5.50	\$5.50	\$5.50
Mid Price glass		\$6.50	\$6.50	\$6.50	
Premium Wines glass		\$7.50	\$7.50	\$7.50	\$7.50
House bottle		\$ 24.00	\$ 24.00	\$ 24.00	
Mid Price bottle		\$ 30.00	\$ 30.00	\$ 30.00	

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Premium Wines bottle		\$ 36.00	\$ 36.00	\$ 36.00	
12oz Can Soda				\$1.60	
12oz Bottle Water				\$1.60	

DRAFT

University Expenditure Responsibility

Facility Rental
Utilities
Bronco Card Support
Utility Infrastructure Maintenance
Trash Collection from designated areas
Internet Access

Vendor Expenditure Responsibility

All other costs not listed above, for example:

Labor
Food Costs
Paper Supplies
Cleaning Supplies
Office Supplies
Telephone
Hiring Costs & Background Checks
Parking Permits
Vehicle Expense
Equipment Rental
Linens and Uniforms
Flowers/Decorations
Equipment Repairs and Maintenance
Training/Professional Development
Marketing and Advertising
Credit Card Fees
Banking and Professional Fees
Courier Expense
Payroll and Business Insurance and Expense
Brand Licensing/Franchise Fees
Taxes and Licenses
Smallwares Replacement
Small Equipment Replacement
Pest Control
Light Bulbs in the back of house areas
Painting in the back-of-house areas
Plumbing clogs
Tools
Signage

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**Boise State University
Pro Forma Projections (7/1/16 – 6/30/21)**

REVENUE:	FY16-17	FY17-18	FY18-19	FY19-20	FY20-21
Board Dining (1)	\$3,344	\$3,896	\$4,060	\$ 4,231	\$4,410
Retail (2)	\$5,321	\$5,530	\$5,929	\$ 6,355	\$6,813
Concessions	\$1,313	\$1,418	\$1,532	\$ 1,654	\$1,787
Alcohol	\$739	\$ 798	\$862	\$931	\$1,005
Catering	\$2,808	\$2,920	\$3,037	\$ 3,159	\$3,285
Summer Conference	\$374	\$ 389	\$405	\$421	\$438
Food Vending (3)	\$18	\$18	\$19	\$ 19	\$20
CACFP	\$139	\$ 143	\$148	\$152	\$157
Other (specify)					
Board Holiday Additional Billings	\$54	\$55	\$57	\$ 59	\$60
Subcontractor Income (4)	\$14	\$21	\$22	\$ 23	\$24
Total Revenue:	\$14,123	\$ 15,189	\$16,069	\$17,004	\$17,998
OPERATING EXPENSES:					
Wages/Benefits	\$4,607	\$4,882	\$5,123	\$ 5,376	\$5,644
Food/Beverage	\$4,820	\$5,176	\$5,475	\$ 5,792	\$6,128
Service and Supplies	\$480	\$ 516	\$546	\$578	\$612
Repair and Maintenance	\$71	\$76	\$80	\$ 85	\$90
Capital Contribution	\$800	\$ 850	\$850	\$850	\$850
Commission Expenses	\$1,765	\$1,863	\$1,986	\$ 2,118	\$2,259
Other Expenses (list):					
National Brand Royalties	\$362	\$ 401	\$428	\$456	\$486

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Insurance	\$169	\$ 182	\$193	\$204	\$216
Credit card Fees	\$226	\$ 243	\$257	\$272	\$288
Uniforms	\$127	\$ 137	\$145	\$153	\$162
IT/POS Charges	\$64	\$68	\$72	\$ 77	\$81
Marketing & Advertising	\$49	\$53	\$56	\$ 60	\$63
Renovation/Equipment Fund	\$75	\$85	\$95	\$105	\$115
Concessions Equipment Fund	\$35	\$37	\$40	\$ 44	\$47
Smallwares Replacements	\$35	\$38	\$40	\$ 43	\$45
Miscellaneous Direct Expenses (5)	\$265	\$ 279	\$292	\$306	\$322
Net Income	\$174	\$ 301	\$391	\$487	\$590

(1) Board Dining includes residential dining based on daily rate, excludes add-on Bronco bucks which is reflected in retail.

(2) Retail includes all cash, credit, add-on Bronco Bucks and unused flex.

(3) Vending revenue is reflected net of commissions paid to the University.

(4) Subcontractor revenue is reflected is based on Aramark's net revenue from Sub-contractor.

(5) Miscellaneous Direct expenses include training, travel, other small equipment, employee programs, postage, freight, sales tax on purchases, franchise fees, etc.

**EXHIBIT 2
MODIFIED STATE OF IDAHO TERMS AND CONDITIONS**

The following Modified State of Idaho Terms and Conditions ("Terms and Conditions" shall apply to the foodservice agreement (RFP TS15-058) between Aramark and Boise State University.

DEFINITIONS: Unless the context requires otherwise, all terms not defined below shall have the meanings defined in Idaho Code Section 67-5716 or IDAPA 38.05.01.011.

1. DEFINITIONS: Unless the context requires otherwise, all terms not defined below shall have the meanings defined in Idaho Code Section 67-5716 or IDAPA 38.05.01.011.

A. Agency. All offices, departments, divisions, bureaus, boards, commissions and institutions of the state, including the public utilities commission, but excluding other legislative and judicial branches of government, and excluding the governor, the lieutenant-governor, the secretary of state, the state controller, the state treasurer, the attorney general, and the superintendent of public instruction.

B. Bid – A written offer that is binding on the Bidder to perform a Contract to purchase or supply Property in response to an Invitation to Bid.

C. Contract - Any state written agreement, including a solicitation or specification documents and the accepted portions of the solicitation, for the acquisition of Property. Generally, the term is used to describe term contracts, definite or indefinite quantity or delivery contracts or other acquisition agreements whose subject matter involves multiple payments and deliveries.

D. Contractor – A Vendor who has been awarded a Contract.

E. Property – Goods, services, parts, supplies and equipment, both tangible and intangible, including, but nonexclusively, designs, plans, programs, systems, techniques and any rights and interest in such Property. Includes concession services and rights to access or use state property or facilities for business purposes.

F. Proposal – A written response, including pricing information, to a Request for Proposals that describes the solution or means of providing the Property requested and which Proposal is considered an offer to perform in full response to the Request for Proposals. Price may be an evaluation criterion for Proposals, but will not necessarily be the predominant basis for Contract award.

G. Quotation – An offer to supply Property in response to a Request for Quotation and generally used for small or emergency purchases.

H. Solicitation – An Invitation to Bid, a Request for Proposals, or a Request for Quotation issued by the purchasing activity for the purpose of soliciting Bids, Proposals, or Quotes to perform a Contract.

I. State – The state of Idaho including each Agency unless the context implies other state(s) of the United States.

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J. Vendor – A person or entity capable of supplying Property to the State.

2. **TERMINATION:** Termination for Material Breach (including non-payment): In the event of a material breach by the either party of the terms set forth in this Contract, the non-breaching party shall give the breaching party written notice specifying such breach, and the breaching party shall have thirty (30) days within which to cure such breach. If the breach is not cured within that time, the non-breaching party shall have the right to then terminate this Agreement by giving the University sixty (60) days' written notice of its intention to terminate. If the Contract is terminated for default or non-compliance, the Contractor will be responsible for any costs resulting from the State's award of a new contract and any damages incurred by the State. The State, upon termination for default or non-compliance, reserves the right to take any legal action it may deem necessary including, without limitation, offset of damages against payment due.

3. **RENEWAL OPTIONS:** Notwithstanding any other provision in the Contract limiting or providing for renewal of the Contract, upon mutual, written agreement by the parties, the Contract may be extended under the same terms and conditions for the time interval equal to the original contract period, or for such shorter period of time as agreed to by the parties.

4. **PRICES:** Prices shall not fluctuate for the period of the Contract and any renewal or extension unless agreed to in writing by the State. Unless otherwise specified, prices include all costs associated with delivery to the FOB **Destination address identified in the Solicitation, as provided in Paragraph 17, Shipping and Delivery, below.**

5. **ADMINISTRATIVE FEE:** Administrative fee does not apply to this contract.

6. **CHANGES/MODIFICATIONS:** Changes of specifications or modification of the Contract in any particular can be affected only upon written consent of the State, and after any proposed change or modification has been submitted in writing, signed by the party proposing the change. Additionally, the State may issue unilateral amendments to the Contract to make administrative changes, when necessary. Any such administrative changes will not materially alter the financial terms of the Contract or have a material financial impact on the Contract, unless consented to in writing by Contractor.

7. **CONFORMING PROPERTY:** The Property shall conform in all respects with the requirements of the State's Solicitation. In the event of nonconformity, and without limitation upon any other remedy, the State shall have no financial obligation in regard to the non-conforming goods or services. Additionally, upon notification by the State, the Contractor shall pay all costs for the removal of nonconforming Property from State premises.

8. **OFFICIAL, AGENT AND EMPLOYEES OF THE STATE NOT PERSONALLY LIABLE:** In no event shall any official, officer, employee or agent of the State be in any way personally liable or responsible for any covenant or agreement herein contained whether expressed or implied, nor for any statement, representation or warranty made herein or in any connection with the Contract.

9. **CONTRACT RELATIONSHIP:** It is distinctly and particularly understood and agreed between the parties to the Contract that the State is in no way associated or otherwise connected with the performance of any service under the Contract on the part of the Contractor or with the employment of labor or the incurring of expenses by the Contractor. Said Contractor is an independent contractor in the performance of each and every part of the Contract, and solely and personally liable for all labor, taxes, insurance, required bonding and other expenses, except as specifically stated herein. The Contractor shall exonerate, defend, indemnify and hold the State harmless from and against and assume full responsibility for payment of all federal, state and local taxes or

contributions imposed or required under unemployment insurance, social security, worker's compensation and income tax laws with respect to the Contractor or Contractor's employees engaged in performance under the Contract. The Contractor will maintain any applicable worker's compensation insurance as required by law and will provide certificate of same if requested. There will be no exceptions made to this requirement and failure to provide a certificate of worker's compensation insurance may, at the State's option, result in cancellation of the Contract or in a contract price adjustment to cover the State's cost of providing any necessary worker's compensation insurance. The Contractor must provide either a certificate of worker's compensation insurance issued by a surety licensed to write worker's compensation insurance in the state of Idaho, as evidence that the Contractor has in effect a current Idaho worker's compensation insurance policy, or an extraterritorial certificate approved by the Idaho Industrial Commission from a state that has a current reciprocity agreement with the Idaho Industrial Commission. The State does not assume liability as an employer.

10. ANTI-DISCRIMINATION/EQUAL EMPLOYMENT OPPORTUNITY CLAUSE: The Contractor is bound to the terms and conditions of Section 601, Title VI, Civil Rights Act of 1964, in that "No person in the United States shall, on the grounds of race, color, national origin, or sex, be excluded from participation in, be denied the benefits of, or be subject to discrimination under any program or activity receiving Federal financial assistance." In addition, "No otherwise qualified handicapped individual in the United States shall, solely by reason of his handicap, be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any program or activity receiving Federal financial assistance" (Section 504 of the Rehabilitation Act of 1973). Furthermore, for Contracts involving federal funds, the applicable provisions and requirements of Executive Order 11246 as amended, Section 402 of the Vietnam Era Veterans Readjustment Assistance Act of 1974, Section 701 of Title VII of the Civil Rights Act of 1964, the Age Discrimination in Employment Act of 1967 (ADEA), 29 USC Sections 621, et seq., the Age Discrimination Act of 1975, Title IX of the Education Amendments of 1972, U.S. Department of Interior regulations at 43 CFR Part 17, and the Americans with Disabilities Act of 1990, are also incorporated into the Contract. The Contractor shall comply with pertinent amendments to such laws made during the term of the Contract and with all federal and state rules and regulations implementing such laws. The Contractor must include this provision in every subcontract relating to the Contract.

11. TAXES: The State is generally exempt from payment of state sales and use taxes and from personal property tax for property purchased for its use. The State is generally exempt from payment of federal excise tax under a permanent authority from the District Director of the Internal Revenue Service (Chapter 32 Internal Revenue Code [No. 82-73-0019K]). Exemption certificates will be furnished as required upon written request by the Contractor. If the Contractor is required to pay any taxes incurred as a result of doing business with the State, it shall be solely responsible for the payment of those taxes. If, after the effective date of the Contract, an Idaho political subdivision assesses, or attempts to assess, personal property taxes not applicable or in existence at the time the Contract becomes effective, the State will be responsible for such personal property taxes, after reasonable time to appeal. In no event shall the State be responsible for personal property taxes affecting items subject to the Contract at the time it becomes effective.

12. INDEMNIFICATION: Contractor shall defend, indemnify and hold harmless the State from any and all liability, claims, damages, costs, expenses, and actions, including reasonable attorney fees, caused by or that arise from the negligent or wrongful acts or omissions of the Contractor, its employees, agents, or subcontractors under the Contract that cause death or injury or damage to property or arising out of a failure to comply with any state or federal statute, law, regulation or act. Contractor shall have no indemnification liability under this section for death, injury, or damage arising solely out of the negligence or misconduct of the State.

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13. CONTRACT NUMBERS: The Contractor shall clearly show the State's Contract number or Purchase Order number on all acknowledgments, shipping labels, packing slips, invoices, and on all correspondence.

14. CONTRACTOR RESPONSIBILITY: The Contractor is responsible for furnishing and delivery of all Property included in the Contract, whether or not the Contractor is the manufacturer or producer of such Property. Further, the Contractor will be the sole point of contact on contractual matters, including all warranty issues and payment of charges resulting from the use or purchase of Property.

15. SUBCONTRACTING: Unless otherwise allowed by the State in the Contract, the Contractor shall not, without written approval from the State, enter into any subcontract relating to the performance of the Contract or any part thereof. Approval by the State of Contractor's request to subcontract or acceptance of or payment for subcontracted work by the State shall not in any way relieve the Contractor of any responsibility under the Contract. The Contractor shall be and remain liable for all damages to the State caused by negligent performance or non-performance of work under the Contract by Contractor's subcontractor. Subcontractor(s) must maintain the same types and levels of insurance as that required of the Contractor under the Contract; unless the Contractor provides proof to the State's satisfaction that the subcontractor(s) are fully covered under the Contractor's insurance, or, except as otherwise authorized by the State.

16. COMMODITY STATUS: It is understood and agreed that any item offered or shipped shall be new and in first class condition and that all containers shall be new and suitable for storage or shipment, unless otherwise indicated by the State in the Solicitation. Demonstrators, previously rented, refurbished, or reconditioned items are not considered "new" except as specifically provided in this section. "New" means items that have not been used previously and that are being actively marketed by the manufacturer or Contractor. The items may contain minimal amounts of recycled or recovered parts that have been reprocessed to meet the manufacturer's new product standards. The items must have the State as their first user and the items must not have been previously sold, installed, demonstrated, or used in any manner (such as rentals, demonstrators, trial units, etc.). The new items offered must be provided with a full, unadulterated, and undiminished new item warranty against defects in workmanship and materials. The warranty is to include replacement, repair, and any labor for the period of time required by other specifications or for the standard manufacturer or warranty provided by the Contractor, whichever is longer.

17. SHIPPING AND DELIVERY: Unless otherwise required in the Contract, all orders will be shipped directly to the Agency that placed the order at the location specified by the State, on an F.O.B. Destination freight prepaid and allowed basis with all transportation, unloading, uncrating, drayage, or other associated delivery and handling charges paid by the Contractor. Unless otherwise specified in the Contract, deliveries shall be made to the Agency's receiving dock or inside delivery point, such as the Agency's reception desk. The Contractor shall deliver all orders and complete installation, if required, within the time specified in the Contract. Time for delivery commences at the time the order is received by the Contractor.

18. ACCEPTANCE: Unless otherwise specified in the Contract:

A. When the Contract does not require installation, acceptance shall occur fourteen (14) calendar days after delivery, unless the State has notified the Contractor in writing that the product delivered does not meet the State's specification requirements or otherwise fails to pass the Contractor's established test procedures or programs or test procedures or programs identified in the Contract.

B. When the Contract requires installation, acceptance shall occur fourteen (14) calendar days after completion of installation, unless the State has notified the Contractor in writing that the products(s) delivered does not meet the State's specification requirements, that the product is not installed correctly or otherwise fails to pass the Contractor's established test procedures or programs or test procedures or programs identified in the Contract.

C. When the Contract requires the delivery of services, acceptance shall occur fourteen (14) calendar days after delivery of the services, unless the State has notified the Contractor in writing that the services do not meet the State's requirements or otherwise fail to pass the Contractor's established test procedures or programs or test procedures or programs identified in the Contract.

19. RISK OF LOSS: Risk of loss and responsibility and liability for loss or damage will remain with Contractor until acceptance, when responsibility will pass to the State with the exceptions of latent defects, fraud and Contractor's warranty obligations. Such loss, injury or destruction shall not release the Contractor from any obligation under the Contract.

20. INVOICING: ALL INVOICES are to be sent directly to the AGENCY TO WHICH THE PROPERTY IS PROVIDED, unless otherwise required by the Contract. The Contract number is to be shown on all invoices. Invoices must not be sent to the Division of Purchasing unless required by the Contract.

21. ASSIGNMENTS: Contractor shall not assign this contract, or its rights, obligations, or any other interest arising from the Contract, or delegate any of its performance obligations, without the express written consent of the University, which consent shall not unreasonably be withheld. Transfer without such approval shall cause the annulment of the Contract, at the option of the State. All rights of action, however, for any breach of the contract are reserved to the State. (Idaho Code Section 67-5726[1]).

Notwithstanding the foregoing, and to the extent required by applicable law (including Idaho Code Section 28-9-406), Contractor may assign its right to payment on an account provided that the State shall have no obligation to make payment to an assignee until thirty days after Contractor (not the assignee) has provided the responsible State procurement officer with (a) proof of the assignment, (b) the identity of the specific state contract to which the assignment applies, and (c) the name of the assignee and the exact address to which assigned payments should be made. The State may treat violation of this provision as an event of default.

22. PAYMENT PROCESSING: Idaho Code Section 67-5735 reads as follows: "Within ten (10) days after the property acquired is delivered as called for by the bid specifications, the acquiring agency shall complete all processing required of that agency to permit the contractor to be reimbursed according to the terms of the bid. Within ten (10) days of receipt of the document necessary to permit reimbursement of the contractor according to the terms of the contract, the State Controller shall cause a warrant to be issued in favor of the contractor and delivered." Payments shall be processed within the timeframes required by I.C. § 67-5735 unless otherwise specified in the Contract.

23. COMPLIANCE WITH LAW, LICENSING AND CERTIFICATIONS: Contractor shall comply with ALL requirements of federal, state and local laws and regulations applicable to Contractor or to the Property provided by Contractor pursuant to the Contract. For the duration of the Contract, the Contractor shall maintain in effect and have in its possession all licenses and certifications required by federal, state and local laws and rules.

24. PATENTS AND COPYRIGHT INDEMNITY:

A. Contractor shall indemnify and hold the State harmless and shall defend at its own expense any action brought against the State based upon a claim of infringement of a United States' patent, copyright, trade secret, or trademark for Property purchased under the Contract. Contractor will pay all damages and costs finally awarded and attributable to such claim, but such defense and payments are conditioned on the following: (i) that Contractor shall be notified promptly in writing by the State of any notice of such claim; (ii) that Contractor shall have the sole control of the defense of any action on such claim and all negotiations for its settlement or compromise and State may select at its own expense advisory counsel; and (iii) that the State shall cooperate with Contractor in a reasonable way to facilitate settlement or defense of any claim or suit.

B. Contractor shall have no liability to the State under any provision of this clause with respect to any claim of infringement that is based upon: (i) the combination or utilization of the Property with machines or devices not provided by the Contractor other than in accordance with Contractor's previously established specifications unless such combination or utilization was disclosed in the specifications; (ii) the modification of the Property unless such modification was disclosed in the specifications; or (iii) the use of the Property not in accordance with Contractor's previously established specifications unless such use was disclosed in the specifications.

C. Should the Property become, or in Contractor's opinion be likely to become, the subject of a claim of infringement of a United States' patent, the Contractor shall, at its option and expense, either procure for the State the right to continue using the Property, to replace or modify the Property so that it becomes non-infringing, or to grant the State a full refund for the purchase price of the Property and accept its return.

25. CONFIDENTIAL INFORMATION: Pursuant to the Contract, Contractor may collect, or the State may disclose to Contractor, financial, personnel or other information that the State regards as proprietary or confidential ("Confidential Information"). Such Confidential Information shall belong solely to the State. Contractor shall use such Confidential Information only in the performance of its services under the Contract and shall not disclose Confidential Information or any advice given by it to the State to any third party, except with the State's prior written consent or under a valid order of a court or governmental agency of competent jurisdiction and then only upon timely notice to the State. Confidential Information shall be returned to the State upon termination or expiration of the Contract.

Confidential Information shall not include data or information that:

A. Is or was in the possession of Contractor before being furnished by the State, provided that such information or other data is not known by Contractor to be subject to another confidentiality agreement with or other obligation of secrecy to the State;

B. Becomes generally available to the public other than as a result of disclosure by Contractor; or

C. Becomes available to Contractor on a non-confidential basis from a source other than the State, provided that such source is not known by Contractor to be subject to a confidentiality agreement with or other obligation of secrecy to the State.

26. USE OF THE STATE OF IDAHO NAME: Contractor shall not, prior to, in the course of, or after performance under the Contract, use the State's name in any advertising or promotional media, including press releases, as a customer or client of Contractor without the prior written consent of the State.

27. TERMINATION FOR FISCAL NECESSITY: The State is a government entity and it is understood and agreed that the State's payments under the Contract shall be paid from Idaho State Legislative appropriations, funds granted by the federal government, or both. The Legislature is under no legal obligation to make appropriations to fulfill the Contract. Additionally, the federal government is not legally obligated to provide funds to fulfill the Contract. The Contract shall in no way or manner be construed so as to bind or obligate the state of Idaho beyond the term of any particular appropriation of funds by the Idaho State Legislature, or beyond any federal funds granted to the State, as may exist from time to time. The State reserves the right to terminate the Contract in whole or in part (or any order placed under it) if, in its sole judgment, the Legislature of the state of Idaho fails, neglects, or refuses to appropriate sufficient funds as may be required for the State to continue such payments, or requires any return or "give-back" of funds required for the State to continue payments, or if the Executive Branch mandates any cuts or holdbacks in spending, or if funds are not budgeted or otherwise available (e.g. through repeal of enabling legislation), or if the State discontinues or makes a material alteration of the program under which funds were provided, or if federal grant funds are discontinued. The State shall not be required to transfer funds between accounts in the event that funds are reduced or unavailable. All affected future rights and liabilities of the parties shall thereupon cease within ten (10) calendar days after notice to the Contractor. Further, in the event that funds are no longer available to support the Contract, as described herein, the State shall not be liable for any penalty, expense, or liability, or for general, special, incidental, consequential or other damages resulting therefrom. In the event of early Contract termination under this section, the State will collect all Contractor-owned equipment and accessory items distributed under the Contract within thirty (30) calendar days of Contract termination. Items will be collected at a central (or regional) location(s) designated by the State. Contractor will be responsible for all costs associated with packaging and removing all Contractor-owned items from the State-designated location(s), which must be completed within thirty (30) calendar days of written notification from the State. If Contractor fails to remove its items within that time period, the State may charge Contractor for costs associated with storing the items; and may otherwise dispose of the items as allowed by applicable law. At Contractor's request, the State shall promptly provide supplemental documentation as to such Termination for Fiscal Necessity. Nothing in this section shall be construed as ability by the State to terminate for its convenience. In the event of a termination for fiscal necessity, the Contractor will be paid for all services provided prior to the effective date of the termination.

28. PUBLIC RECORDS:

A. Pursuant to Idaho Code Section 9-335, et seq., information or documents received by the State will be open to public inspection and copying unless the material is exempt from disclosure under applicable law. The person or entity submitting the material must clearly designate specific information within the document as "exempt," if claiming an exemption; and indicate the basis for such exemption (e.g. Trade Secret). The State will not accept the marking of an entire document as exempt; or a legend or statement on one page that all, or substantially all, of the document is exempt from disclosure.

B. Contractor shall indemnify and defend the State against all liability, claims, damages, losses, expenses, actions, attorney fees and suits whatsoever for honoring such a designation or for the Contractor's failure to designate specific information within the document as exempt. The Contractor's failure to designate as exempt any document or portion of a document that is released by the State shall constitute a complete waiver of any and all claims for damages caused by any such release. If the State receives a request for materials claimed exempt by the Contractor, the Contractor shall provide the legal defense for such claim.

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FEBRUARY 18, 2016**

ATTACHMENT 1

29. NOTICES: Any notice which may be or is required to be given pursuant to the provisions of the Contract shall be in writing and shall be hand delivered, sent by facsimile, email, prepaid overnight courier or United States' mail as follows:

A. For notice to the State, the address, phone and facsimile number are: State of Idaho
Division of Purchasing
650 W State Street – Room B15
P.O. Box 83720 Boise, ID 83720-0075 208-327-7465 (phone) 208-327-7320 (fax)

Additionally, for notice to the State, the email address to use is the email address identified in the Contract, courtesy copied to purchasing@adm.idaho.gov.

B. For notice to the Contractor, the address, facsimile number or email address shall be that contained on the Contractor's Bid, Proposal or Quotation (including, for any Bid, Proposal or Quotation submitted electronically through IPRO, the address, facsimile number or email address in the profile under which the Contractor submitted its Bid, Proposal or Quotation). Notice shall be deemed delivered immediately upon personal service, facsimile transmission (with confirmation printout), email (with printout confirming sent) the day after deposit for overnight courier or forty-eight (48) hours after deposit in the United States' mail. Either party may change its address, facsimile number or email address by giving written notice of the change to the other party.

30. NON-WAIVER: The failure of any party, at any time, to enforce a provision of the Contract shall in no way constitute a waiver of that provision, nor in any way affect the validity of the Contract, any part hereof, or the right of such party thereafter to enforce each and every provision hereof.

31. ATTORNEY FEES: In the event suit is brought or an attorney is retained by any party to the Contract to enforce the terms of the Contract or to collect any moneys due hereunder, the prevailing party shall be entitled to recover reimbursement for reasonable attorney fees, court costs, costs of investigation and other related expenses incurred in connection therewith in addition to any other available remedies; however, the State's liability is limited to that which is identified in the Idaho Tort Claims Act, Idaho Code Section 6-9 et seq.

32. RESTRICTIONS ON AND WARRANTIES – ILLEGAL ALIENS: Contractor warrants that the Contract is subject to Executive Order 2009-10 http://gov.idaho.gov/mediacenter/execorders/eo09/eo_2009_10.html; it does not knowingly hire or engage any illegal aliens or persons not authorized to work in the United States; it takes steps to verify that it does not hire or engage any illegal aliens or persons not authorized to work in the United States; and that any knowing or negligent misrepresentation in this regard or any employment of persons not authorized to work in the United States constitutes a material breach and shall be cause for the imposition of monetary penalties up to five percent (5%) of the contract price, per violation, and/or termination of its contract.

33. FORCE MAJEURE: Neither party shall be liable or deemed to be in default for any Force Majeure delay in shipment or performance occasioned by unforeseeable causes beyond the control and without the fault or negligence of either party, including, but not restricted to, acts of God or the public enemy, fires, floods, epidemics, quarantine, restrictions, strikes, freight embargoes, or unusually severe weather, provided that in all cases the Contractor shall notify the State promptly in writing of any cause for delay and the State concurs that the delay was beyond the control and without the fault or negligence of the Contractor. The period for the performance shall be extended for a period equivalent to the period of the Force Majeure delay.

34. PRIORITY OF DOCUMENTS: The Contract consists of and precedence is established by the order of the following documents:

1. The State's Blanket Purchase Order, Statewide Blanket Purchase Order, Contract Purchase Order, Purchase Order, or Participating Addendum;
2. The Food Services Contract Agreement; and
3. The Solicitation; and
4. Contractor's Bid, Proposal or Quotation as accepted by the State.

The Solicitation and the Contractor's Bid, Proposal or Quotation accepted by the State are incorporated into the Contract by this reference. The parties intend to include all items necessary for the proper completion of the Contract's requirements.

The documents set forth above are complementary and what is required by one shall be binding as if required by all. However, in the case of any conflict or inconsistency arising under the documents, a lower numbered document shall supersede a higher numbered document to the extent necessary to resolve any such conflict or inconsistency. Provided, however, that in the event an issue is addressed in one of the above mentioned documents but is not addressed in another of such documents, no conflict or inconsistency shall be deemed to occur.

Where terms and conditions specified in the Contractor's Bid, Proposal or Quotation differ from the terms in the Solicitation, the terms and conditions in the Solicitation shall apply. Where terms and conditions specified in the Contractor's Bid, Proposal or Quotation supplement the terms and conditions in the Solicitation, the supplemental terms and conditions shall apply only if specifically accepted by the Division of Purchasing in writing.

35. ENTIRE AGREEMENT: The Contract is the entire agreement between the parties with respect to the subject matter hereof. Where terms and conditions specified in the Contractor's Bid, Proposal or Quotation differ from those specifically stated in the Contract, the terms and conditions of the Contract shall apply. In the event of any conflict between the State of Idaho Standard Contract Terms and Conditions and any Special Terms and Conditions in the Contract, the Special Terms and Conditions will govern. The Contract may not be released, discharged, changed or modified except by an instrument in writing signed by a duly authorized representative of each of the parties; however, Termination for Fiscal Necessity is excepted, and, the State may issue unilateral amendments to the Contract to make administrative changes when necessary.

36. GOVERNING LAW AND SEVERABILITY: The Contract shall be construed in accordance with and governed by the laws of the state of Idaho. Any action to enforce the provisions of the Contract shall be brought in State district court in Ada County, Boise, Idaho. In the event any term of the Contract is held to be invalid or unenforceable by a court of competent jurisdiction, the remaining terms of the Contract will remain in force.

EXHIBIT 3

Smallwares, china, silver, and glassware inventory

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CONSENT
FEBRUARY 18, 2016

BOISE STATE UNIVERSITY

SUBJECT

Facility Naming - Micron Center for Materials Research

REFERENCE

October 2015 Board approved planning and design phase of the center for materials research facility.

APPLICABLE STATUTE, RULE, OR POLICY

Idaho State Board of Education Governing Policies and Procedures, Section I.K

BACKGROUND/DISCUSSION

Since 2000, the Micron Technology Foundation and Micron Technology, Inc. have given more than \$68 million to Boise State University, primarily to support the establishment and growth of the College of Engineering programs. A breakdown of gifts follows:

2003	Micron gives \$2 million to start a Materials Science and Engineering bachelor's degree program
2006/2007	Micron Commitment of \$5 million to begin a PhD program in Electrical Engineering
2007/2011	Micron committed \$13 million to fund a new PhD program in Materials Science and Engineering

Additionally, the Micron Foundation and employee matching gifts have provided hundreds of thousands of dollars in scholarships to promote STEM education and science and engineering related programs.

In October 2015, the Micron Foundation made its largest gift ever committing \$25 million to support the construction of the Center for Materials Research. The project cost is approximately \$50 million and will be funded with the \$25 million gift from Micron, \$20 million in bonding authority by Boise State University, and an additional \$5 million in gifts.

Constructing the Center for Materials Research is another important step to elevating materials research at Boise State University to national prominence. The approximately 100,000 square-foot facility will provide four floors of research laboratories and associated support areas including offices, seminar rooms and common areas. The building will aid in recruitment and retention of top faculty members; enhance competition for federally-funded research center designation; enable an increase in the number of major awards won by materials science faculty and researchers; facilitate an increase in the number of joint appointments

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between materials science and other departments; and increase the number of graduating Ph.D. students each year.

Boise State University seeks Board approval to name the Center for Materials Research facility the Micron Center for Materials Research. The proposed name has been reviewed and approved by the University's Naming Committee.

IMPACT

Naming the Center for Materials Research facility the Micron Center for Materials Research will honor the Micron Foundation's vision and commitment to the sciences at Boise State University.

STAFF COMMENTS AND RECOMMENDATIONS

Board Policy I.K.1.b(ii) outlines the requirements by which a building, facility, or administrative unit may be named for other than a former employee of the system of higher education. These include consideration of the nature of the gift and its significance to the institution; the eminence of the individual whose name is proposed; and the individuals relationship to the institution.

Boise State University's request is in alignment with Board policy. Staff recommends approval.

BOARD ACTION

I move to approve Boise State University's request to name the new Center for Material Research Facility "Micron Center for Materials Research."

Moved by _____ Seconded by _____ Carried Yes _____ No _____

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BOISE STATE UNIVERSITY

SUBJECT

School Naming – Micron School of Materials Science and Engineering

APPLICABLE STATUTE, RULE, OR POLICY

Idaho State Board of Education Governing Policies and Procedures, Section I.K

BACKGROUND/DISCUSSION

Boise State University requests Board approval for the renaming of its new “School of Materials Science and Engineering” to be named the “Micron School of Materials Science and Engineering.”

This proposal to name the school “Micron School of Materials Science and Engineering” recognizes Micron’s long-term partnership with Boise State University, millions of dollars in gifts to the university programs, and their transformational role in the emergence and growth of Boise State University.

The Micron Technology Foundation and Micron Technology, Inc. have donated over \$68 million to Boise State University since 2000. These gifts were primarily to support the establishment and growth of College of Engineering programs. The College of Engineering is poised for national academic and research prominence due in large part to Micron’s investment in the Materials Science and Engineering bachelor’s and PhD programs, as well as the Electrical Engineering PhD.

A breakdown of gifts follows:

2003	Micron gives \$2 million to start a Materials Science and Engineering bachelor’s degree program
2006/2007	Micron committed \$5 million to begin a PhD program in Electrical Engineering
2007/2011	Micron committed \$13 million to fund a new PhD program in Materials Science and Engineering
2015	Micron Foundation commits \$25 million to support the construction of the Center for Materials Research

The Materials Science and Engineering program holds the highest enrollment in an engineering PhD program in the state. Many students that major in Chemistry, Physics, Biology, Computer Science, Mechanical Engineering, Civil Engineering, and Electrical and Computer Engineering are involved in materials research. Since Fall 2006, undergraduate enrollment has increased by 87% with graduate-level enrollment increasing by 221%.

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	<u>2006</u>	<u>2015</u>
BS in Materials Science and Engineering	60	112
MS and M.Engr. in Materials Science and Engineering	4	22
PhD in Materials Science and Engineering:	NA	34

IMPACT

The creation of the School of Materials Science and Engineering and the naming thereof as the “Micron School of Materials Science and Engineering” will honor the Micron Foundation’s vision and commitment to the sciences at Boise State University. No new funding is required.

STAFF COMMENTS AND RECOMMENDATIONS

Board Policy I.K.1.b(ii) outlines the requirements by which a building, facility, or administrative unit may be named for other than a former employee of the system of higher education. These include consideration of the nature of the gift and its significance to the institution; the eminence of the individual whose name is proposed; and the individual’s relationship to the institution.

Boise State University’s request is in alignment with Board policy. Staff recommends approval.

BOARD ACTION

I move to approve Boise State University’s request for the naming of the new School of Materials Science and Engineering to be named the “Micron School of Materials Science and Engineering.”

Moved by _____ Seconded by _____ Carried Yes _____ No _____

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FEBRUARY 18, 2015

SUBJECT

President Approved Alcohol Permits Report

APPLICABLE STATUTE, RULE, OR POLICY

Idaho State Board of Education Governing Policies and Procedures, I.J.2.b.

BACKGROUND/DISCUSSION

The chief executive officer of each institution may waive the prohibition against possession or consumption of alcoholic beverages only as permitted by, and in compliance with, Board policy. Immediately upon issuance of an Alcohol Beverage Permit, a complete copy of the application and the permit shall be delivered to the Office of the State Board of Education, and Board staff shall disclose the issuance of the permit to the Board no later than the next Board meeting.

The last update presented to the Board was at the December 2015 Board meeting. Since that meeting, Board staff has received twenty-four (24) permits from Boise State University, six (6) permits from Idaho State University, and six (6) permits from the University of Idaho.

Board staff has prepared a brief listing of the permits issued for use. The list is attached for the Board's review.

ATTACHMENTS

Attachment 1 - List of Approved Permits by Institution

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BOARD ACTION

This item is for informational purposes only. Any action will be at the Board's discretion.

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**APPROVED ALCOHOL SERVICE AT
BOISE STATE UNIVERSITY
December 2015 – February 2016**

EVENT	LOCATION	Institution Sponsor	Outside Sponsor	DATE (S)
Boise Valley Economic Partnership Annual Member Reception	Stueckle Sky Center		X	12/07/15
Servepro Holiday Party	Stueckle Sky Center		X	12/11/15
Intermountain Albertsons Division Christmas Party	Stueckle Sky Center		X	12/17/15
Minert & Associates Holiday Party	Stueckle Sky Center		X	12/19/15
Cradlepoint Company Dinner	Stueckle Sky Center		X	01/06/16
Coaches Club Reception	Gene Bleymaier Football Complex		X	01/07/16
McAlvain Holiday Party	Cavin Williams Complex		X	01/09/16
Lewis Wedding	Stueckle Sky Center		X	01/16/16
Frank & Bethine Church Award for Public Service	Stueckle Sky Center		X	01/18/16
Shen Yun – Dance	Morrison Center		X	01/19/16 – 01/20/16
Western Power Sports Dinner	Stueckle Sky Center		X	01/22/16
Idaho Dance Theater Performance	Student Union Building		X	01/22/16 – 01/23/16
Philharmonic Concert	Morrison Center		X	01/23/16
Working with Alumni – President's Club	Visual Art Center – Hemingway Gallery		X	01/27/16
The Price is Right – Live Gameshow	Morrison Center		X	01/27/16
Executive MBA Open House	College of Business and Economics		X	01/28/16
Ferguson Wellman Investment Outlook	Stueckle Sky Center		X	01/28/16
Hal Holbrook as Mark Twain	Morrison Center		X	01/30/16
YMCA Annual Campaign Kickoff	Student Union Building		X	02/02/16
Washington Trust Bank Customer Appreciation	Stueckle Sky Center		X	02/04/16
Be Inspired Dinner for Breast Cancer	Stueckle Sky Center		X	02/18/16

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EVENT	LOCATION	Institution Sponsor	Outside Sponsor	DATE (S)
Roeloffs Wedding	Stueckle Sky Center		X	02/20/16
Murphy Wedding	Stueckle Sky Center		X	02/21/16
Fidelity Investments Event	Stueckle Sky Center		X	02/25/16

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**APPROVED ALCOHOL SERVICE AT
IDAHO STATE UNIVERSITY
December 2015 – February 2016**

EVENT	LOCATION	Institution Sponsor	Outside Sponsor	DATE (S)
ISUCU Holiday Party	Stephens Performing Arts Center	X		12/05/15
A Very Geeky Xmas	Idaho Museum of Natural History	X		12/11/15
New Year's Eve Gala	Stephens Performing Arts Center	X		12/31/15
Cards Against Humanity Game Night	Idaho Museum of Natural History	X		01/15/16
PMC Winterfest	Stephens Performing Arts Center	X		01/22/16
Kirkpatrick Award Reception	Holt Arena	X		02/11/16

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**APPROVED ALCOHOL SERVICE AT
UNIVERSITY OF IDAHO
December 2015 – May 2016**

EVENT	LOCATION	Institution Sponsor	Outside Sponsor	DATE (S)
College of Education Holiday Party	Brink Hall Faculty Staff Lounge	X		12/08/15
Faculty Gathering/VIP Event	Bruce Pitman Center	X		12/14/15 – 02/12/16
Farewell Reception: Dr. John C. Foltz	Bruce Pitman Center	X		01/15/16
University Advancement Retreat	Kibbie Dome Litehouse Center	X		02/09/16
Kappa Kappa Gamma Centennial Celebration	Bruce Pitman Center	X		04/02/16
Geological Society of America Rocky Mtn. Section Meeting	Bruce Pitman Center	X		05/19/16