



Aging Network Food Service Proposal 2023 ***"Let's Build the Future Meal Program Together"*** ***Sustainable Kitchens***

Summary and Background

The Greater Wisconsin Agency on Aging Resources (GWAAR) is currently accepting proposals to work with Sustainable Kitchens — a full scale food service transformation consulting firm to evaluate and bring sustainability to your food service operation. This is an opportunity to be part of a one-year project to build something scalable, that has proven outcomes, and can be expanded throughout the state.

We are looking for dynamic, positive leaders and organizations who want to create a high-quality, cost-effective nutrition product that is marketable. This proposal is open to agencies that have on-site or central kitchens **or** who are interested in transitioning from catering back to cooking. If you are considered, we will be meeting with your local kitchen staff/caterer to determine if they are committed to this project. We have found that kitchen staff buy-in creates a successful project. There is an expectation that local monetary resources will be committed toward this project as this demonstrates your local buy-in and dedication to successful implementation and sustainability. Please see the map attached and the cost below that is based on your county or tribe's population of over 60 years of age:

Large Populated County - \$3,000.00

Medium Populated County - \$2,000.00

Small Populated Count - \$1,000.00

The purpose of this Request for Proposal (RFP) is to solicit proposals from various candidate organizations, conduct a fair evaluation based on criteria listed herein, and select an organization who best represents the direction GWAAR wishes to go to help leaders in aging succeed in this changing world of service delivery.

Questions

Please submit on agency letterhead with signatures from the agency director and governing body chair. Limit proposals to a 2-page maximum.

1. Describe your suitability for this project and your motivations for wanting to elevate food service. Include how your kitchen staff/caterer feels about this project.
2. What are your expectations of this project? Please provide outcomes that you want to achieve for your program.
3. Do you have any goals in your current three-year plan that supports this proposal? If so, how do they align with this project?
4. How are you going to obtain buy-in from your staff before, during, and after the project?

Proposal Guidelines

This RFP represents the requirements for an open and competitive process. Proposals will be accepted until 4:30 pm CT Friday, August 26, 2022. Any proposals received after this date and time will be

returned to the sender. All proposals must be signed by an official agent or representative of the agency submitting the proposal.

Submission

Please remit to: John Schnabl, Executive Director GWAAR via e-mail (john.schnabl@gwaar.org) including the subject line Sustainable Kitchens Food Service Proposal by the date and time specified above.