



Community Taste Test – Instructions for Vendors

San Francisco Unified School District represents a very diverse community. In order to gather stakeholder feedback from all of the varied and unique regions, taste tests have been scheduled across the city at four different school sites.

To maintain a controlled, blind taste test, the number of participants will be limited to 10-15 per school site taste test session, including roughly 5-6 students. The remainder will consist of parents, teachers, administrators, Student Nutrition Services, and other District staff members.

Each vendor will provide four (4) each of the following entrées per school site taste test session. Vendors should deliver all samples to the school during the predetermined delivery window, indicated below for each site. Each school site should receive a total of twenty (20) entrées – 4 chicken, 4 beef, 4 vegetarian, 4 salad, and 4 breakfast.

- Chicken Entrée
- Beef Entrée
- Vegetarian Entrée
- Salad Entrée
- Breakfast Entrée

Please drop the entrées off in the cafeteria of each school during the delivery window indicated below. Please give the heating time for each entrée based on the oven temperature indicated on the chart below. Typically, we heat meals for 30 – 40 minutes or until they reach an internal temperature of 140 F. Student Nutrition Services staff will be on site to accept the entrées, and heat them for the tasting. Entrées must not have any identifying information on the packaging. The contact person the day of the taste test is Robin Knox (415) 918-0115.

Summary Chart:

Location	Date of Tasting	Time of Tasting	# of Participants	Delivery Window	School Address	Oven type and temperature setting
MLK Middle	Dec. 12, 2017	4:00 - 5:00 pm	10-15	1:00 - 2:00 pm	350 Girard Street, 94134	Retherm Oven 200 F
Yick Wo Elementary	Dec. 12, 2017	4:30 - 5:30 pm	10-15	1:30 - 2:30 pm	2245 Jones Street, 94133	Retherm Oven 200 F
Washington High	Dec. 13, 2017	1:45 - 2:45 pm	10-15	10:00 - 11:00 am	600 32 nd Ave. 94121	Gas Oven 250 F
Mission High	Dec. 13, 2017	4:45 - 5:45 pm	10-15	1:45 - 2:45 pm	3750 18 th Street, 94114	Gas Oven 250 F