

Addendum 1

Questions and Answers submitted

Please provide the expected enrollment for the 21/22 School year?

- Our intended enrollment for SY 21-21 is 448

Will there be additional students other than the 425 in grades 6-8 that will require service on the NSLP and what is the grade levels and their daily attendance percentage?

- No, our 425 include our first four grades, K-1 & 5-6. Every year after we would add 2 grade levels, until we are at max capacity K-12

Please provide additional summer meals information

- We will make this determination once the school is open and if the need arises

Total # of days for summer program?

- TBD

Total # of students?

- TBD

Would Breakfast in the classroom be an option you are willing to explore based on the current pandemic situation and beyond?

- yes

Can you provide daily participation #'s for other programs such as snack and Supper?

- TBD

Does your Direct Certification Percentage qualify this site for CEP (Community Eligibility Provision) What is your expected percentage?

- Direct Certification is at 79%

What is your estimated commodities entitlement for the 21/22 School Year?

- 20K

Understanding the current climate of the pandemic what your plan is for instructional education? Will all students be expected on site or will there be a hybrid approach? Please explain

- Are goal is to have all students receive in-person instruction on-site, but due to the pandemic and current climate, we would adhere to any CDC, state, and local official regulations. Currently, we have a hybrid model approach and 50% of students are onsite and the other students online.

Is there any available or existing equipment at this site that the SFA will be providing?

- No

How many printed copies of the RFP is required?

- 5 copies

Will there be a pre-bid meeting (in-person or zoom)? If so, will that meeting be mandatory?

- No

Page 4 #9 List of Supplies and Equipment –

- What are the kitchen specifications (floorplans)? There are no current plans, it will be a new buildout
- Do you currently have a kitchen at your locations? No, construction is schedule for early next year.
- If, so what equipment and supplies do you currently have? N/A

Is your current locations permanent, if not will there be portables or some type of temporary setup ?

- Year one will be a temporary set-up on property and moving in year two to permanent set-up

Will there be a “portable/temporary setup” dedicated to the kitchen?

- Yes

How large might the area be?

- We are currently working on details with our general contract and construction committee on specific details

Do you want the FSMC to provide equipment for the temp location or will KIPP provide?

- Yes

Are you planning on using commodities? If yes, starting in year 1 or 2?

- yes, starting year 1

What is the current food service staffing for each of your locations?

- We do not have a current food service staff or provider

What are their hourly wages?

- N/A

Are they full time or part time employees?

- N/A

Who currently provides your food service?

- MDCPS, but we do not have any insight on their management or staffing model

What is your 2019 food service budget?

- We do not have a current budget

Page 32 (exhibit A) – Does the enrollment, Avg daily participation represent both or one location?
- the enrollment represent both avg daily participation at the same location

Are you CEP?

- These will be new students and we are not certain, our current student direct certification is at 79%

What is the Free and reduce %?

- 94%

Page 8 - The criteria for evaluation point values verse the maximum amounts assigned to Program Management Plan, Food Service Experience and References do not reflect the same values.

- Re-issued paged 8 as a revised page

Page 4. Correction on the number of tabbed sections, should be 12 tabs. You have two #10 .

- Re-issued paged 4 as a revised page