

# INVITATION TO QUOTE INFORMATION SHEET HIGH VOLUME FOOD PROVISION WORLD PIPE BAND CHAMPIONSHIPS 2022



## INTRODUCTION

The World Pipe Band Championships are seeking competent and suitably qualified high-volume caterers to deliver high-quality, high-volume catering at this year's event.

## EVENT INFORMATION

For the past six decades, Glasgow has been a global meeting place for pipe band competitions. Every year over 8,000 of the world's best pipers and drummers and an audience of up to 30,000 assemble for the World Pipe Band Championships. Glasgow will once again host this exciting event in 2022, the largest of its kind in the world. The Championships, which will once again take place over two days, features a series of other cultural events and a Scottish Food & Trader Village. The event is covered by the BBC on television, radio and on-line with live web streaming around the globe.

High volume units will trade **both days** within the Grade 1 Area which has the highest volume of footfall. There will also be bespoke catering applications for the Scottish Food Village which will trade on the Saturday only.

The event will take place on Friday 12<sup>th</sup> and Saturday 13<sup>th</sup> August 2022 at Glasgow Green. The Grade 1 qualifiers will be held on **Friday 12<sup>th</sup>** with the site open from **0800hrs – 1730hrs** and the competition starting at 1100hrs. The Grade 1 qualifiers will take part on a restricted part of the site with up to 6,000 people expected to attend.

The competition continues on **Saturday 13<sup>th</sup>** with the full site open **0700hrs – 1900hrs** and the competition starting at 0900hrs. Up to 30,000 people are expected to attend the event on Saturday 13<sup>th</sup>, and the event will draw to a close with a spectacular march-past of all pipe bands in the main arena for the presentations from the day's competition.

## REQUIREMENTS

Applications will be evaluated on how well service providers demonstrate that they comply with Scotland's food Charter for Events ([www.eventscotland.org/assets/show/4076.pdf](http://www.eventscotland.org/assets/show/4076.pdf))

The Charter promotes a sustainable approach in the method of food delivery from start to finish, encourages food that is fresh, in season, and meets the appropriate quality assurance standards. Food safety, Fair Trade, sustainable fisheries and animal welfare must also be considered. Service providers will be required to prove that their menus and production methods comply with the principals of the Food Charter.

As part of Scotland's food Charter for Events, all service providers are required to ensure that ALL disposables – e.g. plates, cups, cutlery, bin bags etc. MUST be fully compostable. It is a condition of being allowed to trade that service providers use products that can be composted along with food waste.

This policy includes, but is not limited to: takeaway boxes, paper plates, cutlery, hot cups, cold cups and straws. When purchasing disposables from another manufacturer, the key thing to ensure is that the disposables are certified as being BSI Pass 100 Compliant, which means they are fully compostable. **Any service provider that uses polystyrene takeaway boxes and/or plastic cutlery will be stopped from trading until they can provide suitable alternatives.**

Adherence to the principles of the Food Charter is mandatory regardless of whether the service provider is trading from their own mobile unit or from a pitch provided by Glasgow Life.

Below are the main 8 principals that each service provider must adhere to:

1. Provide food that offers value for money
2. Build relationships and work with Scottish producers and suppliers to support the local economy
3. Ensure food providers have a food offering that makes the most of the produce in season using fresh, local or Scottish, sustainable and nutritionally balanced produce highlighting healthy options where available
4. Ensure food providers describe the provenance of food on the menus and in marketing materials, highlighting healthy options where available
5. Ensure food providers highlight regional specialities and traditional Scottish dishes, so that visitors to events know that they are enjoying a uniquely Scottish experience
6. Ensure food providers use food that is sourced from sustainable stocks
7. Ensure food provided meets European Union legal standards for food hygiene standards and strive for excellence by implementing standards such as the Eat Safe Award
8. Aim for zero waste by recycling food waste and packaging

All service providers must provide at least one choice for each of the following within any Lot:

- Breakfast option
- Vegetarian/Vegan
- Gluten free
- Children's portions

All service providers are required to clearly signpost Halal, vegetarian/vegan & gluten free options within their menu and are expected to offer children's portions at reduced prices.

### **No food service provider is permitted to sell alcohol**

It is requested that service providers ensure they offer an equal service to audience members with accessibility requirements. The Event Organisers will work with service providers to create accessible routes to and from service provider locations, consider variable counter heights at concessions and assist in the provision of service providers' information in alternative formats

Given the importance and stature of the World Pipe Band Championships, the look and feel and general aesthetic appeal of the units in this area has to be of the

highest standard and therefore will be important criteria when assessing the quality of submissions.

## LOTS

Below are the Lots available for High Volume Food Providers, prices are based on two days trading, Friday 12<sup>th</sup> & Saturday 13<sup>th</sup> August 2022 and financial fees are based on an offers over basis. Space in this area is limited and Lots will be allocated in accordance with the evaluation system detailed below.

All World Pipe Band Championship service providers must provide the required Health & Safety documentation as specified in the Document Checklist. Should you have any specific questions, please contact Glasgow Life for more information.

World Pipe Band Championships requires a number of service providers on site therefore no service provider holds exclusive rights for the sale of any food product.

Lot	Cuisine Type	Suggested Menu Items	Offers Over
Lot 1	Scottish Fayre	Haggis, stovies etc.	£3850
Lot 2	Fish & Chips	Fish, scampi, seafood	£4400
Lot 3	Burger & Chips	Angus beef burgers, steak sandwiches etc.	£3740
Lot 4	BBQ Grill	BBQ meat	£3300
Lot 5	Tea & Coffee	Wide range of coffees & specialty teas	£2255
Lot 6	Ice Cream	Ice cream	£2050

A litter bond (£200, separate cheque) is required from all service providers. This will not be cashed and will be returned post event, on the condition that all waste is disposed of appropriately.

Service providers are permitted to submit proposals for any individual or combination of Lots. If you are submitting a proposal for more than one Lot, please ensure a separate proposal is provided for each Lot.

## LOCATION & FACILITIES

Glasgow Life Event Organisers will provide:

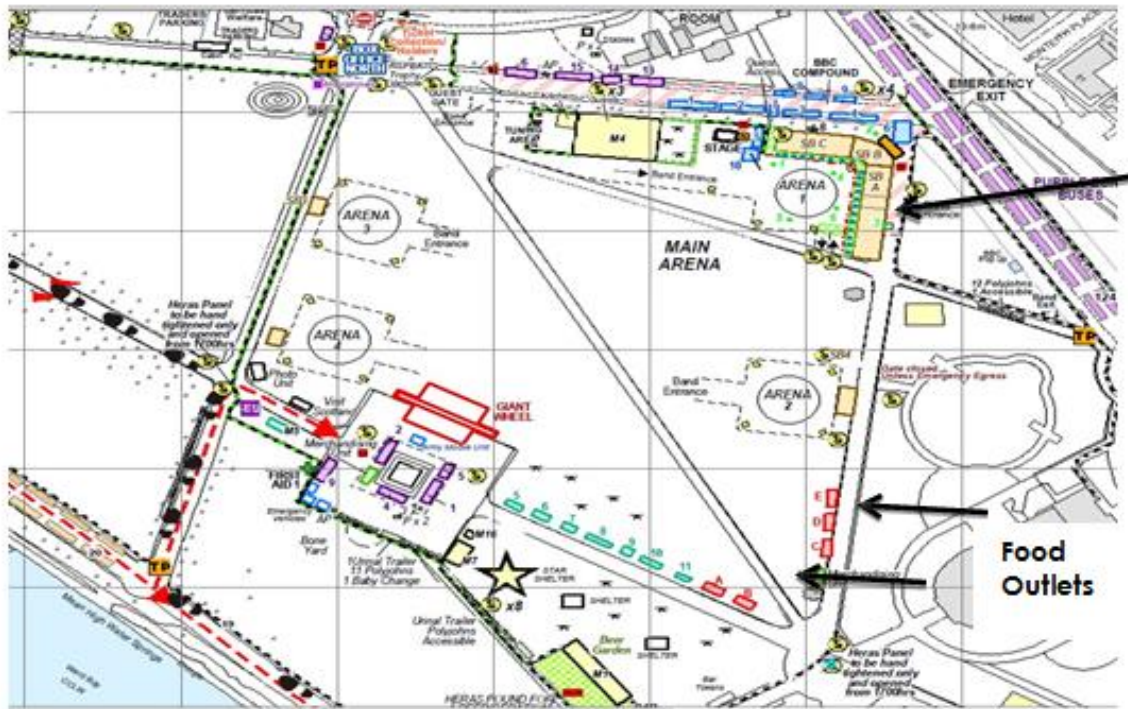
- Polyjohns for staff use
- Eurobins for back of house waste separation in line with Glasgow Life's waste policy
- Adequate standpipe provision
- 6 entrance passes per unit & 1 vehicle pass for the Traders carpark

High volume caterers must supply:

- Power
- Appropriate fire extinguisher products
- Two Hand wash facilities
  - Both with hot & cold water
  - One for pot wash

- One for hand washing

Draft layout of High Volume Catering Units location



**Please return application forms by 9am Wednesday 8th of June 2022.**

If you have any questions relating to this application form please contact;

0141 287 8985 or email: [theworlds@lymcreative.com](mailto:theworlds@lymcreative.com)