

**INVITATION TO QUOTE INFORMATION SHEET
SCOTTISH FOOD VILLAGE
WORLD PIPE BAND CHAMPIONSHIPS 2022**



INTRODUCTION

The World Pipe Band Championships are seeking competent and suitably qualified specialist caterers to deliver high quality, specialist and artisan 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.

The event will take place on Friday 12th and Saturday 13th August 2022 at Glasgow Green. The Grade 1 qualifiers will be held on Friday 12th August and will take place from 1100hrs – 1700hrs with up to 6,000 people expected to attend. This will take place on a restricted part of the site. The Scottish Food Village **will not** operate on this day.

On **Saturday 13th** the full site will be in operation from **0700hrs – 1900hrs** with the competition starting at 0900hrs. Up to 30,000 people are expected to attend on the day. The Scottish Food Village will be the main food area at the event. The entire event site will be licensed.

The Scottish Food Village has been designed to maximise customer dwell time offering picnic bench seating so customers can enjoy eating and drinking.

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)

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 the Scottish food Village, prices are based on one days trading, Saturday 13th August 2022 only 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.

Glasgow Life can provide a marquee, if required, at an additional cost. Please note if you are bringing your own marquee, it must have the following safety documentation:

- Method Statement
- Wind Management Plan
- Risk Assessments (incl. fire)
- Fire Retardency Certificate

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	Fruit & Berries	Strawberries and raspberries with cream or ice cream	£330
Lot 2	Tea & Coffee	Specialty teas and coffees	£360
Lot 3	Juice & Smoothies	Range of juices (e.g. freshly squeezed orange juice)and smoothies	£360
Lot 4	Scottish	Traditional & contemporary Scottish cuisine e.g. stovies, haggis	£385
Lot 5	Seafood	Hot smoked salmon, cullen skink, fish pie, mussels, Arbroath smokies	£385
Lot 6	Puddings	Traditional and contemporary desserts and puddings e.g. crepes	£385
Lot 7	Healthy Options	Salads, soups, baked potatoes and range of	£330

		fillings	
Lot 8 - 10	World Foods	E.g. Thai, Indian, Italian, Chinese, Japanese, Caribbean, Mexican or other cuisine	£440
Lot 11	Beef	Beef burgers, steak & steak sandwiches, beef stew & hotpot - at least 50% of menu should be beef	£475
Lot 12	Pork	Specialty sausages, pulled pork - at least 50% of the menu should be pork	£475
Lot 13	Hog Roast	Hog roast - at least 50% of menu should be hog roast	£475
Lot 14	Exotic Meats	Bison, Buffalo, Ostrich - at least 50% of menu should be exotic meat	£475
Lot 15	Other (please specify)	Any other type of cuisine not listed above	Dependent on products sold

Hire of Glasgow Life Marquee

Pitch Size	Pitch Cost
3 X 3 metres	£70 floored
3 X 6 metres	£125 floored
6 X 6 metres	£250 floored
6 X 9 metres	£350 floored

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:

- Power – on approval of power specification (x2 13amp sockets) and associated paperwork charge at **£110 per day payable in advance separate from the pitch fee**
- Polyjohns for staff use
- Eurobins for back of house waste separation in line with Glasgow Life's waste policy
- Adequate standpipe provision
- Waste Water – shared IBC's for water disposal

- Outdoor picnic benches for customer use
- 6 entrance passes per unit & 1 vehicle pass for the Traders carpark

Low volume caterers must supply:

- Appropriate fire extinguisher products
- Sink – if plumbed water is required
- 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