

## University of Sunderland Catering Outlet Information

Physical Environment Assessment	
Type of Outlet	Delivered hospitality to all city campus buildings indicated on university map.
LOT	1
Campus	City Campus
Customer Profile	University Staff, Visitors, Executive
Space Allocation/ Hours Profile	
Sites	Delivery to all city campus buildings, including Ashburne House.
Requirement.	8.00am- 5.30pm Mon - Fri. Some evening and weekend provision is required.
Trading Weeks	50

Unit Profile		
Provision of:	✓	
Formal Dining	✓	
Working Lunches	✓	
Events Catering	✓	
Buffets	✓	
Hot & Cold Beverages	✓	
Waitress Service	✓	

Staff profile: No Staff  
Current service is delivered in by external suppliers.

Physical Environment Assessment		
Type of Outlet	Cafe	
LOT	2	
Building	The Murray Library	
Campus	City Campus	
Customer Profile	Staff, Students, Public	
Space Allocation/ Hours Profile		
Covers	35	
Opening Times	Murray Café 830am-6pm (Mon-Thurs), 830am-4pm Friday	
Trading Weeks	45	
Size/ Area m <sup>2</sup>	Seating	101
	Servery	50
	Production/ Storage	inc
	Total	151
Unit Profile		
Provision of:	✓	Style-Assisted/self service. See attached current menu and tariff.
Lunch	✓	Organic Soups, Seasonal salads, Freshly made savouries- local produce e.g., mini pies, fougasse, piazzola, baked sweet potatoes. Sweetmeats, cakes.
Sandwiches	✓	Bespoke, freshly made using local and seasonal produce.
Hot & Cold Beverages	✓	All fairtrade, barista style, organic. Fresh Juice, One water, smoothies, unique drinks.
Staff Profile		
Please see attached TUPE information.		

## Murray Library Cafe Menu

### Drinks Menu

	Regular	Large
Americano	£1.00	£1.50
Mocha	£1.20	£1.50
Latte	£1.20	£1.50
Hot Chocolate	£1.20	£1.50
Hot Chocolate with Cream	£1.30	£1.50
Espresso	£1.00	
Double Espresso	£2.00	
Cappuccino	£1.20	£1.50
Clipper Organic Teas	£1.00	£1.50
Roibosh	£1.00	£1.50
Themed Drink of the Week	Rolling Tariff	

### Cold Drinks

Freshly Squeezed Orange Juice 10oz	£1.50
Pomegranate	£1.50
Innocent Smoothies	£1.50
ONE Water	80p
JP Juices	99p

### Snacks

Fruit Granola Pots 10oz	£2.00
Local Honey Granola Pots	£2.00

### Salads 12oz/ 24oz      £1.50   £3.00

Tuna Nicoise Salad  
 Watermelon and Feta Salad  
 Superfood Salad  
 Indonesian Noodle Salad  
 Crayfish and Smoked Salmon Salad

### Fruit Pots (Seasonal Variance)

Melon selection	£1.60
Pineapple	£1.50
Grapes	£1.50
Fresh Fruit (Organic and Non Organic)	35p
Fairtrade Bananas	35p

### Bagged Snacks

	80p
Soft Apricots	
Jumbo Sultanas	
Tropical Mix	
Peanuts and Raisins	
Fruit Toasted Seed Mix	

Traidcraft: Chocolate brazils, yogurt raisins. £1.50

**Fairtrade Biscuits**

Traidcraft Cookies 75p

**Freshly Made Organic Soup with Fresh Bread 12oz portion £1.80**

(2 choices daily)

Tomato, Pepper and Wensleydale

Butternut Squash, Coconut and Lime

Curried Apple and Celery

Cream of Celery

Vegan Vegetable

Broccoli and Stilton

Cream Mushroom & Juniper

**Pastries and Bakery all 4oz product. (standard items) Daily Specials also available.**

Individual Quiche	90p
Piazzola	£1.50
Savoury Muffin	50p
Cheddar Scone and Butter	90p
Roast vegetable and cheese Fougasse	£2.50
Sante Fe Chicken Fougasse	£2.50
Ham and Spicy Sausage Fougasse	£2.50
Onion Focaccia	£1.00
Fruit Scone and Butter	90p
Croissant	£1.50
Filled Croissant	£1.50
Almond Croissant	£1.50
Pain au Chocolat	£1.50
Blueberry and Ricotta Muffin	£1.20
Double Chocolate and Cherry Muffin	£1.20
Caramel Shortbread	£1.50
Carrot Cake	£1.50
Chocolate Brownie	£1.50
Florentine	65p

**Freshly Made Sandwiches – Selection of Breads: Granary, Wholemeal, White Cheese, Focaccia, Sesame. Price Range: £2.00 and £2.50**

Free Range Egg and Watercress

Poached Salmon and Cucumber

Brie, Mixed Leaves, Local Apple Chutney and Grapes

Local Ham and Wensleydale

Tuna with Crème Fraiche and Salad

Roast Chicken and Mango.

Sandwich of The Week.

**Hot Snacks**

Baked Sweet Potatoes- choice of filling

Buckwheat Pancakes- Sweet & Savoury

**Disposables**

Jute Bags 50p charity donation

## **Concept**

The philosophy for the Café is based around the Universities commitment to fair, ethical and sustainable practices and presents a holistic opportunity to communicate these values. The closure of Wearmouth Hall presented an opportunity to provide a meal replacement, so portions reflect this additionally many items are offered warmed or chilled, available to eat in or to takeaway. All food in the café is suitable for Halal customers and caters extensively for the vegetarian and healthy lifestyle markets, demonstrating the universities locally and nationally recognised commitments to the wellness agenda and local produce.

The Design of the Café is indicative of its Fairtrade Status. The flooring is made from recycled and sustainable sources, chairs are fully recyclable and the table tops made from recycled yogurt cartons. The counter is also made from recycled wood and the use of plastics for display purposes is strictly banned! Reference to the universities FES commitment is displayed throughout the area

- The hot drinks are all fair-trade and the coffee of optimum quality (Café Direct), and is rain forest alliance approved and the tea is both fair-trade and organic.
- Staff Uniforms are made of fair-trade cotton.
- ONE water is the only water sold, (vending also) (4p per bottle goes back to the roundabout charity) £9.5k raised so far by UoS.
- The food menu is ethically sourced from local suppliers, it is therefore seasonal and of optimum quality. Salads and breakfast pots are produced in house, soup and organic fruit are sourced from an award winning company in Gateshead and the bakery products from the renowned Café Royal Bakery in Newcastle.
- Hot Drinks are made with semi skimmed milk. Soya milk and reduced fat spreads are also be available. Low fat dressings are used in sandwiches, with the emphasis on fresh ingredients.
- The disposables used in the café are, all are biodegradable and fully recyclable. The wooden cutlery is made from sustainable sources.
- There is a comprehensive recycling policy in operation.

The Catering team endeavour to minimise the amount of paper waste through three schemes:

- Bring your mug, or even flask- and we will fill it and charge you accordingly

- 5p for a recycled paper carrier bag everytime you require one, or buy one of our bags for life made of natural jute.
- An optimum charge for disposables not bought with a food purchase.

### **Hospitality**

An order and collect service is available to internal users, booked through the café staff and a range of delivered services from the unit, are available within the library, in the Executive offices and in Gateway and Edinburgh buildings.



## University of Sunderland Catering Outlet Information

Physical Environment Assessment		
Type of Outlet	Food Court on two levels. Including Executive waiter service on 4 <sup>th</sup> floor of Edinburgh Building.	
LOT	3	
Building	City Space	
Campus	City Campus	
Customer Profile	Staff, Students, Public	
Space Allocation/ Hours Profile		
Covers	TBC	
Opening Times	50 weeks including weekends. Times to be agreed.	
Trading Weeks	50	
<b>Ground Floor</b>		
Size/ Area m <sup>2</sup>	Seating	TBC
	Servery	112
	Lower Production/ Storage	140
<b>1<sup>st</sup> Floor Juice/Coffee Bar</b>		
Size/ Area m <sup>2</sup>	Seating	50
	Servery	12
	Production/ Storage	26
Unit Profile: Super Snacking Food Court and Executive Waiter Service		
Provision of:	✓	Style Assisted/Self Service. See attached sample menu.
Breakfast	✓	Hot food offer to include breakfast
Lunch	✓	Hot food offer to include at least 2 hot choices
Morning snacks	✓	Breakfast rolls, healthy options
Sandwiches	✓	Deli Bar Style.
Hot & Cold Beverages	✓	Via Juice/coffee bar on 1 <sup>st</sup> floor, fair-trade, barista style hot drinks with fresh juices & smoothies.
Waiter Service		Beverages, buffets, working lunches, snacks, formal lunches & dinners, fine dining.

Staff profile:  
 Food Court: No Staff.  
 Executive Waiter Service: See attached TUPE information.



## **City Space Food Court-**

### **Concept**

Global Food theatre, offering the diner a choice of authentic cooking styles and recipes, both Traditional & European, providing a unique experience for all parts of the day, offering imaginative vegetarian and non vegetarian food with an emphasis on local sourcing, quality and freshness, whilst meeting the cultural needs of the community, including Halal customers.

The operation will be super snacking, and the food theatre will contain a servery counter, with live cooking facilities offering two hot dishes, one deli bar with provision for sandwiches, jacket potatoes and soup, and chilled display cabinets for salad and breakfast pots, prepared fruit pots and yogurt. Hot beverages & fresh juices will be provided via a juice/coffee bar on the 1<sup>st</sup> floor with impulse lines. Cold beverages will be available through vending.

### **Sample Menu**

#### **Breakfast:**

- Boxed prepared fruit, granola pots with local honey or fruit compote, locally produced yogurt,
- Fresh breakfast smoothies made with muesli, fresh juice, fruit puree, fruit and vegetable juices, from juice bar.
- Breakfast panini, toasted breads with local honey/preserves.
- Fresh coffee, tea & pastries from coffee cart
- Hot breakfast rolls, vegetarian, non vegetarian and Halal choice.
- Kielder sausage baguette with onion chutney.
- Vegetarian sausage in a half baguette with sautéed mushrooms.
- Maple and bacon buttermilk pancakes.
- All day breakfast, vegetarian, meat and halal options. Local sausage, bacon, mushrooms, scrambled or griddled eggs, grilled tomatoes.

#### **Snacks**

- Warmed pitta bread with houmous and roast aubergine dip.
- Panini- Brie, rocket & cranberry, prosciutto & goats cheese.
- Organic/gluten free vegetarian soups.
- Boxed fresh fruit, granola pots, boxed salads.
- Sandwiches, wraps , bagels and jackets via the deli bar
- Muffins, pastries from the coffee cart

#### **Lunch**

- Deli bar, juice bar, coffee cart in operation.
- All day breakfast
- Hot carved local joint: pork, beef, gammon or lamb.
- 2 hot dishes: Example menu cycle below:  
Monday: Schezaun beef with noodles- served in a bowl or in a wrap.  
Herb & spinach gnocchi with ricotta cheese.

Tuesday: Baked lasagne. Thai green vegetable curry with jasmine rice, served in a bowl or in a wrap.

Wednesday:

Chargrilled chicken breast with a Mediterranean tomato sauce and Mozzarella. Roast vegetable kebabs with satay sauce and sesame noodles, served in a bowl or in a wrap.

Thursday

Chunky fish, & chips, pieces of local fish, deep fried in crispy batter and served in a bowl or a cone with chunky chips. Broccoli, leek and mushroom pasta bake.

Friday

Chilli con carne with rice, served in a bowl or wrapped in fajhita. Cherry tomato and pine nut tart with goats cheese.

#### **Afternoon**

- Deli bar, juice/coffee bar, coffee cart in operation (if City Lounge does not go ahead)

#### **Concept: Executive Waiter Service: 4<sup>th</sup> Floor Edinburgh Building**

The aim is to provide a dedicated, “on tap” hospitality service on the Executive floor. The service is required at least 50 weeks of the year (excluding statutory holidays and university closure days), the current member of staff employed in the role of Executive Waiter is contracted 35 weeks of the year and works additional hours as required.

The production and storage space to facilitate this service is planned in to the main ground floor kitchen of City Space and a hospitality sluice facility is situated on the first floor kitchen. Therefore the supplier operating the City Space catering outlets is required to provide the Executive Hospitality Service.

The extent of the hospitality service required is far reaching and the supplier will be required to provide everything from beverages to formal dining in the Executive suite.

## University of Sunderland Catering Outlet Information

Physical Environment Assessment	
Type of Outlet	"City Lounge" Licensed Café Bar, with an opportunity for retail space.
LOT	4
Building	City Space
Campus	City Campus
Customer Profile	Students, Staff, Public
Space Allocation/ Hours Profile	
Opening Times	To be agreed. Although it is a requirement to have appropriate services open in conjunction with City Space operational hours.
Trading Weeks	To be agreed.
Size/ Area m <sup>2</sup>	327

Unit Profile		
Provision of:	✓	Snacking with alcoholic/non alcoholic drinks. I.e. bottled beers, small bottles of wine.
Breakfast	✓	Pastries, Croissant.
Lunch	✓	Hand held snacks: piazzola, fougasse, organic soups.
Morning & Afternoon snacks	✓	Cakes, Pastries,
Hot & Cold Beverages	✓	Barista style hot drinks. Alcoholic and non alcoholic drinks. Juices.
Retail Offer		
Provision Of:		Grab and Go Sandwiches, Snacks, Hot and Cold Drinks. Must include a range of fairtrade and local products, including local newspapers.
Impulse purchases		Confectionary, fresh fruit.
Distress lines		Feminine Hygiene products, tights, cards etc
Needs purchases		Stamps, Essential grocery lines, stationery, pens, pencils, Newspapers, Magazines.
Services		Post box, Lotto, Mobile phone cards.

Staff profile : No Staff

Physical Environment Assessment	
Type of Outlet	Delivered Hospitality to all University buildings identified on campus map.
LOT	5
Building	Various
Campus	St Peters Campus
Customer Profile	University Staff, Visitors, Conference Delegates.
Space Allocation/ Hours Profile	
Sites	5 buildings
Requirement	8am- 530pm Mon- Fri. Some evening and weekend provision is required.
Trading Weeks	50

### University of Sunderland Catering Outlet Information

Profile		
Provision of:	✓	Delivered Hospitality Services
Formal dining and Fine Dining.	✓	
Working lunches	✓	
Events Catering	✓	
Buffets	✓	
Hot & Cold Beverages	✓	

Staff profile: No staff are employed specifically for hospitality.

## University of Sunderland Catering Outlet Information

### Physical Environment Assessment

Type of Unit	Coffee Pod
LOT	6
Building	Reg Vardy Building
Campus	St Peters
Customer Profile	Staff, Students, Visitors.
Space Allocation/ Hours Profile	
Opening Times	8.30am - 5pm Mon-Thurs 3pm Fri
Trading Weeks	38 Closes outside of term. See attached trading calendar.
Size/ Area m <sup>2</sup>	102

### Unit Profile

### Barista style assisted service.

Provision of:	✓	See attached sample menu
Morning & Afternoon snacks	✓	Quality range of sweet and savoury pastries.
Hot & Cold Beverages	✓	Fairtrade coffee and teas. Bespoke cold beverages.

Staff Profile: See attached TUPE information.

## Coffee POD Sample Menu.

### Drinks Menu

	Regular	Large
Americano	£1.00	£1.50
Mocha	£1.20	£1.50
Latte	£1.20	£1.50
Hot Chocolate	£1.20	£1.50
Hot Chocolate with Cream	£1.30	£1.50
Espresso	£1.00	
Double Espresso	£2.00	
Cappuccino	£1.20	£1.50
Clipper Organic Teas	£1.00	£1.50
Roibosh	£1.00	£1.50
Themed Drink of the Week	Rolling Tariff	

### Cold Drinks

Freshly Squeezed Orange Juice 10oz	£1.50
Pomegranate	£1.50
Innocent Smoothies	£1.50
ONE Water	80p
JP Juices	99p

### Pastries and Bakery all 4oz product. (Standard Selection) Rotating daily specials.

Individual Quiche	90p
Piazzola	£1.50
Savoury Muffin	50p
Cheddar Scone and Butter	90p
Roast vegetable and cheese Fougasse	£2.50
Sante Fe Chicken Fougasse	£2.50
Ham and Spicy Sausage Fougasse	£2.50
Onion Foccacia	£1.00
Fruit Scone and Butter	90p
Croissant	£1.50
Filled Croissant	£1.50
Almond Croissant	£1.50
Pain au Chocolat	£1.50
Blueberry and Ricotta Muffin	£1.20
Double Chocolate and Cherry Muffin	£1.20
Caramel Shortbread	£1.50
Carrot Cake	£1.50
Chocolate Brownie	£1.50
Florentine	65p

Physical Environment Assessment		
Type of Outlet	Food Court 1 <sup>st</sup> floor licensed café	
LOT	8	
Building	Prospect Building	
Campus	St Peters Campus	
Customer Profile	Staff, Students	
Space Allocation/ Hours Profile		
Covers		
Opening Times	Tbc To be agreed.	
Trading Weeks	Tbc. To be agreed.	
Size/ Area m <sup>2</sup>	Total	63
Unit Profile		
Provision of:	✓	Impulse, Needs and Distress Lines.
Impulse purchases	✓	Confectionery, crisps, soft drinks.
Distress lines	✓ ✓	Stationery, pens, pencils, milk, female hygiene products.
Needs purchases	✓	Stamps, newspapers, magazines., cards. Grocery essentials.
Wrapped grab and products.	✓	Sandwiches, wraps, boxed salads, boxed fruit, wrapped cakes, savouries, bottled water and soft drinks.
Hot & Cold Beverages	✓	Fairtrade coffee, tea, chocolate etc.
Services		Post Box, Lotto, Mobile phone cards.

Staff Profile: No staff.

Customer Profile	Student & Staff
<b>Space Allocation/ Hours Profile</b>	
Covers	To be confirmed
Opening Times	To be agreed.
Trading Weeks	To be agreed.
Size/ Area m <sup>2</sup> Seating	114.4
Production/ Storage	Included in ground floor kitchen sqm

## University of Sunderland Catering Outlet Information

Unit Profile		
Provision of:	✓	Style-Assisted/self service. In the style of the Murray Café. Food available all day. See attached sample menu.
Breakfast	✓	Pastries, prepared fruit, granola pots, filled croissant.
Lunch	✓	Organic Soups, Seasonal salads, Freshly made savouries- local produce e.g., mini pies, fougasse, piazzola, baked sweet potatoes. Sweetmeats, cakes
Sandwiches	✓	Bespoke, freshly made using local and seasonal produce.
Hot & Cold Beverages	✓	All fairtrade, barista style, organic. Fresh Juice, One water, smoothies, unique drinks.

Staff profile: See attached TUPE information.

## Café Sample Menu

### Drinks Menu

	Regular	Large
Americano	£1.00	£1.50
Mocha	£1.20	£1.50



Latte	£1.20	£1.50
Hot Chocolate	£1.20	£1.50
Hot Chocolate with Cream	£1.30	£1.50
Espresso	£1.00	
Double Espresso	£2.00	
Cappuccino	£1.20	£1.50
Clipper Organic Teas	£1.00	£1.50
Roibosh	£1.00	£1.50
Themed Drink of the Week	Rolling Tariff	

### **Cold Drinks**

Freshly Squeezed Orange Juice 10oz	£1.50
Pomegranate	£1.50
Innocent Smoothies	£1.50
ONE Water	80p
JP Juices	99p

### **Snacks**

Fruit Granola Pots 10oz	£2.00
Local Honey Granola Pots	£2.00

### **Salads 12oz/24oz** £1.50 £3.00

Tuna Nicoise Salad  
 Watermelon and Feta Salad  
 Superfood Salad  
 Indonesian Noodle Salad  
 Crayfish and Smoked Salmon Salad

### **Fruit Pots (Seasonal Variance)**

Melon selection	£1.60
Pineapple	£1.50
Grapes	£1.50
Fresh Fruit (Organic and Non Organic)	35p
Fairtrade Bananas	35p

### **Bagged Snacks** 80p

Soft Apricots  
 Jumbo Sultanas  
 Tropical Mix  
 Peanuts and Raisins  
 Fruit Toasted Seed Mix  
 Traidcraft: Chocolate brazils, yogurt raisins. £1.50

### **Fairtrade Biscuits**

Traidcraft Cookies	75p
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### **Freshly Made Organic Soup with Fresh Bread 12oz portion £1.80**

(2 choices daily)  
 Tomato, Pepper and Wensleydale  
 Butternut Squash, Coconut and Lime

Curried Apple and Celery  
Cream of Celery  
Vegan Vegetable  
Broccoli and Stilton  
Cream Mushroom & Juniper

**Pastries and Bakery all 4oz product. (Standard Selection) Rotating Daily  
Specials.**

Individual Quiche	90p
Piazzola	£1.50
Savoury Muffin	50p
Cheddar Scone and Butter	90p
Roast vegetable and cheese Fougasse	£2.50
Sante Fe Chicken Fougasse	£2.50
Ham and Spicy Sausage Fougasse	£2.50
Onion Focaccia	£1.00
Fruit Scone and Butter	90p
Croissant	£1.50
Filled Croissant	£1.50
Almond Croissant	£1.50
Pain au Chocolat	£1.50
Blueberry and Ricotta Muffin	£1.20
Double Chocolate and Cherry Muffin	£1.20
Caramel Shortbread	£1.50
Carrot Cake	£1.50
Chocolate Brownie	£1.50
Florentine	65p

**Freshly Made Sandwiches – Selection of Breads: Granary, Wholemeal,  
White Cheese, Focaccia, Sesame. Price Range: £2.00 and £2.50**

Free Range Egg and Watercress  
Poached Salmon and Cucumber  
Brie, Mixed Leaves, Local Apple Chutney and Grapes  
Local Ham and Wensleydale  
Tuna with Crème Fraiche and Salad  
Roast Chicken and Mango.  
Sandwich of The Week.

**Hot Snacks**

Baked Sweet Potatoes- choice of filling  
Buckwheat Pancakes- Sweet & Savoury

**Disposables**

Jute Bags 50p charity donation

**Concept**

The philosophy for the Café is based around the Universities commitment to fair, ethical and sustainable practices and presents a holistic opportunity to communicate these values. All food in the café is suitable for Halal customers and caters extensively for the vegetarian and healthy lifestyle markets,

demonstrating the universities locally and nationally recognised commitments to the wellness agenda and local produce.

Reference to the universities FES commitment is displayed throughout the area

- The hot drinks are all fair-trade and the coffee of optimum quality (Café Direct), and is rain forest alliance approved and the tea is both fair-trade and organic.
- Staff Uniforms are made of fair-trade cotton.
- ONE water is the only water sold.
- The food menu is ethically sourced from local suppliers, seasonal products are used. Salads and breakfast pots are produced in house, soup and organic fruit are sourced from an award winning company in Gateshead and the bakery products from the renowned Café Royal Bakery in Newcastle.
- Hot Drinks are made with semi skimmed milk. Soya milk and reduced fat spreads are also available. Low fat dressings are used in sandwiches, with the emphasis on fresh ingredients.
- The disposables used in the café are, all are biodegradable and fully recyclable. The wooden cutlery is made from sustainable sources.
- There is a comprehensive recycling policy in operation.

The Catering team endeavour to minimise the amount of paper waste through three schemes:

- Bring your mug, or even flask- and we will fill it and charge you accordingly
- 5p for a recycled paper carrier bag everytime you require one, or buy one of our bags for life made of natural jute.
- An optimum charge for disposables not bought with a food purchase.

## University of Sunderland Catering Outlet Information

Physical Environment Assessment		
Type of Outlet	Food Court Ground Floor.	
LOT	8	
Building	Prospect Building	
Campus	St Peters.	
Customer Profile	Staff, Students, visitors.	
Space Allocation/ Hours Profile		
Covers	To be confirmed	
Opening Times	To be agreed	
Trading Weeks	To be agreed	
Size/ Area m <sup>2</sup>	Seating	To be confirmed
	Production/ Storage	
Unit Profile		
Breakfast	✓	Hot food offer to include breakfast
Lunch	✓	Hot food offer to include at least 2 hot choices
Morning snacks	✓	Breakfast rolls, healthy options
Sandwiches	✓	Deli Bar Style.
Hot & Cold Beverages	✓	Fair-trade, barista style with ambient fresh goods. Cold beverages available through vending.

Staff profile.: See attached TUPE information.

**St Peters Food Court.**

Confidential

## **Concept**

Global Food theatre, offering the diner a choice of authentic cooking styles and recipes, both traditional & European. providing a unique experience for all parts of the day, offering imaginative vegetarian and non vegetarian food with an emphasis on local sourcing, quality and freshness, whilst meeting the cultural needs of the community, including Halal customers.

The operation will be super snacking, and the food theatre will contain a server counter, with live cooking facilities offering two hot dishes, one deli bar with provision for sandwiches, jacket potatoes and soup, and chilled display cabinets for salad and breakfast pots, prepared fruit pots and yogurt.

Hot beverages will be provided with impulse lines in the licensed café and cold beverages will be available through vending, and through the retail shop.

## **Sample Menu**

### **Breakfast:**

- Boxed prepared fruit, granola pots with local honey or fruit compote, locally produced yogurt,
- Fresh breakfast smoothies made with muesli, fresh juice, fruit puree, fruit and vegetable juices.
- Breakfast panini, toasted breads with local honey/preserves.
- Fresh coffee, tea & pastries from coffee cart
- Hot breakfast rolls, vegetarian, non vegetarian and Halal choice.
- Kielder sausage baguette with onion chutney.
- Vegetarian sausage in a half baguette with sautéed mushrooms.
- Maple and bacon buttermilk pancakes.
- All day breakfast, vegetarian, meat and halal options. Local sausage, bacon, mushrooms, scrambled or griddled eggs, grilled tomatoes.

### **Snacks**

- Warmed pitta bread with houmous and roast aubergine dip.
- Panini- Brie, rocket & cranberry, prosciutto & goats cheese.
- Organic/gluten free vegetarian soups.
- Boxed fresh fruit, granola pots, boxed salads.
- Sandwiches, wraps , bagels and jackets via the deli bar
- Muffins, pastries from the coffee cart

### **Lunch**

- Deli bar, juice bar, coffee cart in operation.
- All day breakfast
- Hot carved local joint: pork, beef, gammon or lamb.
- 2 hot dishes: Example menu cycle below:  
Monday: Schezaun beef with noodles- served in a bowl or in a wrap.  
Herb & spinach gnocchi with ricotta cheese.

Tuesday: Baked lasagne. Thai green vegetable curry with jasmine rice, served in a bowl or in a wrap.

Wednesday:

Chargrilled chicken breast with a Mediterranean tomato sauce and Mozzarella. Roast vegetable kebabs with satay sauce and sesame noodles, served in a bowl or in a wrap.

Thursday

Chunky fish, & chips, pieces of local fish, deep fried in crispy batter and served in a bowl or a cone with chunky chips. Broccoli, leek and mushroom pasta bake.

Friday

Chilli con carne with rice, served in a bowl or wrapped in fajitas. Cherry tomato and pine nut tart with goats cheese.

**Afternoon/Evening**

- Food Court, Deli bar and hot/cold drinks available.
- Food Court, hot options available.
- Licensed Café

## University of Sunderland Catering Outlet Information

### Physical Environment Assessment.

Type of Outlet	Café: Available until June 2010.
LOT	9
Building	Ashburne House
Campus	Ashburne
Customer Profile	Staff & Students
<b>Space Allocation/ Hours Profile</b>	
Covers	40
Opening Times	830am- 5pm Monday-Thursday. 830am-4pm Friday.
Trading Weeks	35
Size/ Area m <sup>2</sup> Seating	40
Production/ Storage/Servery	210

Unit Profile		Cafe
Breakfast	✓	Hot rolls, Cooked breakfast, pastries, yogurt, fruit.
Lunch	✓	Hot food offer to include at least 1 hot dish. Jacket potatoes, Panini, salads, fruit.
Morning snacks	✓	Breakfast rolls, healthy options
Snacking		Crisps, Confectionery, Healthy Snacks.
Sandwiches	✓	Deli Bar Style. Toasted sandwiches. Panini.
Hot & Cold Beverages	✓	Fair-trade, automated barista style & instant machines with ambient fresh goods. Bottled cold beverages. ONE water.

Staff profile. See attached TUPE information.

## University of Sunderland Catering Outlet Information

Physical Environment Assessment	
Type of Outlet	Vending
LOT	10
Building	Various
Campus	City Campus & St Peters Campus
Customer Profile	Staff, Students
Space Allocation/ Hours Profile	
Sites	See current site information.
Opening Times	to be available 24/7
Trading Weeks	52 weeks

Profile		
Provision of:	✓	Fully Managed Vending Services
Confectionery, crisps	✓	Range of fairtrade and non fairtrade, top educational lines, healthy option crisps and snacks.
Bottled One Water	✓	
Bottled Soft Drinks	✓	Market Leaders, zero range, sports drinks, fresh juices.
Fairtrade Hot Drinks.	✓	Instant tea, coffee, chocolate, soup. Bean to cup coffee and premium chocolate.

Staff profile: No Staff.



## University of Sunderland Catering Outlet Information

Physical Environment Assessment	
Type of Outlet	Retail Shop
LOT	4
Building	City Space
Campus	City Campus
Customer Profile	Students, Staff, Public
Space Allocation/ Hours Profile	
Opening Times	To be agreed. Although it is a requirement to have appropriate services open in conjunction with City Space operational hours.
Trading Weeks	To be agreed.
Size/ Area m <sup>2</sup>	327

Unit Profile		Retail Shop
Provision of:	✓	Grab and Go Sandwiches, Snacks, Hot and Cold Drinks. Must include a range of fairtrade and local products, including local newspapers. Stationery, Lotto and Post Box.
Impulse lines	✓	.confectionary, lotto, fresh fruit.
Needs purchases	✓	.Grab and Go Sandwiches, snacks, hot and cold drinks. Stationery, stamps, greetings cards, newspapers magazines. Essential grocery items and fresh produce. Non prescription drugs.
Distress lines	✓	Feminine hygiene products, tights etc.

Staff profile : No Staff

## Ashburne Sample Menu and Tariff

### Beverages

Bottled Soft Drinks £1

Fairtrade Juice 99p

ONE water 80p

### Instant Hot Drinks

Black Coffee 60p

Tea 55p

Café Latte 65p

Café Mocha 65p

Hot Chocolate 65p

Espresso 65p

Cappuccino 65p

Decaff Coffee 65p

### Bean to Cup

Americano £1.00

Mocha £1.20

Latte £1.20

Hot Chocolate £1.20

Hot Chocolate with Cream £1.30

Espresso £1.00

Double Espresso £2.00

Cappuccino £1.20

Clipper Organic Teas £1.00

### Snacks

Selection of Confectionary 32-47p

Selection of Fairtrade Biscuits 75p

Geo Bars, Fusili 45p

Walkers crisps 45p

Snacka Jacks 55p

Divine chocolate range 70p

Fresh Fruit 35p

Muller Lite 55p

Freshly made boxed salads £2-£2.50

Fresh Fruit Pots £1.50-£2.50

### Pastries and Savouries

Cheddar Scone and Butter 90p

Roast vegetable and cheese Fougasse £2.50

Sante Fe Chicken Fougasse £2.50

Ham and Spicy Sausage Fougasse £2.50

Onion Foccacia £1.00

Fruit Scone and Butter 90p

Croissant £1.50

Filled Croissant £1.50

**Ashburne Sample Menu Continued.**

Almond Croissant	£1.50
Pain au Chocolat	£1.50
Blueberry and Ricotta Muffin	£1.20
Double Chocolate and Cherry Muffin	£1.20
Caramel Shortbread	£1.50
Carrot Cake	£1.50
Chocolate Brownie	£1.50
Florentine	65p

**Selection of pies and pasties** 80-95p

**Freshly Made Quiche with Salad** £1.50

**Sandwiches**

Freshly made Deli Range £2.00-£2.50

**Jacket Potatoes** £1.50-£2.50

Daily Hot Filling

Baked Beans

Cold Selection from Deli

**Breakfast**

5 item breakfast £1.00

Bacon Sandwich (2 rashers) £1.10

Sausage Sandwich (2 sausage) 70p

**Soup (convenience) and a Roll** £1.20