

Procurement Overview January 2018

This document is intended for the vendor community serving Food Service providers. These products do not need to be table ready, nor do they need to be already developed. We are interested in enhancing the menus with items that are not currently available commercially.

Vendors products are used across the province in:

- Patient Food Services – deals with the inpatient requirements.
- Retail Food Services – which generally responds to the food and refreshment needs of the outpatient or visitor at the larger acute care hospital sites in major metropolitan areas.

FAST FACTS:

Healthy Eating Starts Here:

- Offering healthy meal choices in our facilities to support health, wellness, chronic disease prevention and management.
- Identify opportunities that offer Menu options that are in alignment with national and provincial nutrition recommendations for sugar, fat, and salt, including the Sodium Reduction Strategy for Canada, the Trans Fat Task Force recommendations, and the AHS Trans Fats and Healthy Eating Environments Policies.
- Actively seeking partnerships to create items that are not currently commercially available to meet the unique requirements in the Healthcare environment.
- To offer Healthy Food options to serve patients who have specialized food needs such as Texture Modified or for Ethnic / Cultural requirements as needed

Meal Delivery Systems

How patients receive their meals varies from site to site, ranging from bedside service to dining rooms. See some example in the pictures below:

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This tray shows one of the systems used and clearly shows that the tray must be prepared with a hot side and a cold side. arrive hot or cold or in this case both.



The carts/trays moderate the temperatures during delivery to the patient in order that the products arrive hot or cold or in this case both.



This system relies on the silver plate beneath the food plate to retain the heat for the food and ensure that hot foods get to the patient hot.



In this case food is prepared in larger batches and the AHS staff plate just prior to serving to the patient.

Direction.....

AHS is continuously working towards consistency in the food products that we use in our menu plans. Diet requirements, presentation and most importantly taste and flavor of products are key goals that AHS is striving to meet daily.

Doing Business with....

A competitive bid process will be completed going forward to allow all vendors to put forward responses. Given the legislation in place, such as the Agreement on Internal Trade, all competitive bids will be posted on the Alberta Purchasing Connection website located at www.purchasingconnection.ca. Vendors are

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encouraged to sign up and check this site regularly in order to ensure they don't miss any business opportunities. The search for products is an ongoing process.

Vendors are encouraged to contact Javier Games, Manager, Procurement, Inventory and Logistics at javier.games@albertahealthservices.ca or via phone at 780-407-1287. He is the vendor contact for Nutrition and Food Services for all sites across the province.

For contract related questions please contact Patty Oliver at patty.oliver@albertahealthservices.ca.