TECHNICAL EXHIBIT -2

MESSHALL ESTIMATED WORK LOAD INFORMATION
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Barracks 8th and I Streets, SE, Washington, DC  Messhall Tower 1, Post 5.

   **FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1\(\frac{1}{2}\) hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   - **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   - **Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0700</td>
<td>N/A</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130-1245</td>
<td>1130-1245</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1745</td>
<td>1630-1745</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800-1000</td>
<td>0800-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1630-1730</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TE 2-a-T1P5**
5. **Building capacity:**
   a. Estimated Messhall Design Capacity - patrons
   
   b. Estimated Seating Capacity - One Turn - 186 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. **Designated parking area for Contractor personnel (if applicable):**
   
   a. Number of parking spaces available: Parking is included with unit. (Assigned parking and limited street parking.)

8. **Designated dining area for Contractor personnel (if applicable):**
   
   a. Number of seats available: None.

9. **Historical meal data:**
   
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>3,390</td>
<td>3,422</td>
<td>2,681</td>
<td>750</td>
<td>768</td>
</tr>
<tr>
<td>Feb 98</td>
<td>2,984</td>
<td>3,249</td>
<td>2,468</td>
<td>703</td>
<td>660</td>
</tr>
<tr>
<td>Mar 98</td>
<td>4,057</td>
<td>4,206</td>
<td>3,318</td>
<td>827</td>
<td>867</td>
</tr>
<tr>
<td>Apr 98</td>
<td>3,692</td>
<td>4,505</td>
<td>3,354</td>
<td>535</td>
<td>519</td>
</tr>
<tr>
<td>May 98</td>
<td>3,626</td>
<td>4,315</td>
<td>3,492</td>
<td>787</td>
<td>578</td>
</tr>
<tr>
<td>Jun 98</td>
<td>3,562</td>
<td>4,385</td>
<td>3,770</td>
<td>580</td>
<td>569</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,954</td>
<td>3,183</td>
<td>3,568</td>
<td>529</td>
<td>574</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,306</td>
<td>4,152</td>
<td>4,135</td>
<td>1,089</td>
<td>807</td>
</tr>
<tr>
<td>Sep 98</td>
<td>3,443</td>
<td>3,750</td>
<td>3,230</td>
<td>768</td>
<td>776</td>
</tr>
<tr>
<td>Oct 98</td>
<td>2,399</td>
<td>2,983</td>
<td>1,766</td>
<td>438</td>
<td>392</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,528</td>
<td>3,181</td>
<td>1,451</td>
<td>542</td>
<td>522</td>
</tr>
<tr>
<td>Dec 98</td>
<td>3,060</td>
<td>3,306</td>
<td>1,937</td>
<td>401</td>
<td>665</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>39,001</td>
<td>44,637</td>
<td>35,170</td>
<td>7,949</td>
<td>7,697</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>75</td>
<td>860</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>60</td>
<td>70</td>
<td>75</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>50</td>
<td>20</td>
<td>75</td>
<td>5</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>65</td>
<td>10</td>
<td>150</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>55</td>
<td>15</td>
<td>150</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>60</td>
<td>15</td>
<td>100</td>
<td>5</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>50</td>
<td>10</td>
<td>30</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>55</td>
<td>20</td>
<td>10</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>60</td>
<td>15</td>
<td>10</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>75</td>
<td>20</td>
<td>10</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>605</td>
<td>995</td>
<td>610</td>
<td>30</td>
<td>0</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>75</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>200</td>
<td>Carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>50</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>25</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>175</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>80</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>40</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>65</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>20</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>60</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>75</td>
<td>Carpet</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>30</td>
<td>Asphalt</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>10</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>60</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>20</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>25</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>20</td>
<td>Concrete</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>1,030</strong></td>
<td></td>
</tr>
</tbody>
</table>

TE 2-a-T1P5
### ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>1</td>
<td>Office Window</td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>8 long/24 short</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>13</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

   a. 20 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 134,454 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Henderson Hall, Messhall 25
   Headquarters Battalion, HQMC
   Arlington, VA.

   **FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 **hours** prior to the serving of the first meal of the operational day and to a minimum of **1hr 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0630-0800</td>
<td>0630-0800</td>
</tr>
<tr>
<td>Lunch</td>
<td>1000-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1200</td>
<td>0900-1200</td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td>1 EVENT</td>
<td>This messhall will be closed to install new dishwashing machine in potshack. Patrons will be fed at nearby messhall. (2) Two days.</td>
</tr>
</tbody>
</table>

TE 2-b-25
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:
   a. Estimated Messhall Design Capacity - 320 patrons
   b. Estimated Seating Capacity - One Turn - 110 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>1</td>
<td>Ran off main line Tuesday and Thursday (L&amp;D)</td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>1</td>
<td>Ran off main line Wednesday (L)</td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td>1</td>
<td>Ran off main line</td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td>1</td>
<td>Ran off main line Thursday (L&amp;D)</td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):

   a. Number of parking spaces available: Six

8. Designated dining area for Contractor personnel (if applicable):

   a. Number of seats available: N/A

9. Historical meal data:

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>2,319</td>
<td>3,129</td>
<td>2,351</td>
<td>597</td>
<td>518</td>
</tr>
<tr>
<td>Feb 98</td>
<td>2,468</td>
<td>3,214</td>
<td>2,269</td>
<td>563</td>
<td>425</td>
</tr>
<tr>
<td>Mar 98</td>
<td>2,470</td>
<td>3,299</td>
<td>2,148</td>
<td>547</td>
<td>535</td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,468</td>
<td>2,883</td>
<td>2,269</td>
<td>401</td>
<td>363</td>
</tr>
<tr>
<td>May 98</td>
<td>2,540</td>
<td>3,166</td>
<td>2,129</td>
<td>523</td>
<td>527</td>
</tr>
<tr>
<td>Jun 98</td>
<td>2,470</td>
<td>2,443</td>
<td>1,961</td>
<td>479</td>
<td>425</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,541</td>
<td>3,166</td>
<td>2,342</td>
<td>352</td>
<td>363</td>
</tr>
<tr>
<td>Aug 98</td>
<td>2,384</td>
<td>2,883</td>
<td>2,213</td>
<td>537</td>
<td>529</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,464</td>
<td>2,627</td>
<td>2,129</td>
<td>543</td>
<td>518</td>
</tr>
<tr>
<td>Oct 98</td>
<td>2,102</td>
<td>2,443</td>
<td>1,940</td>
<td>437</td>
<td>402</td>
</tr>
<tr>
<td>Nov 98</td>
<td>1,918</td>
<td>2,435</td>
<td>1,654</td>
<td>1,124</td>
<td>622</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,000</td>
<td>2,259</td>
<td>1,753</td>
<td>463</td>
<td>514</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>28,144</strong></td>
<td><strong>33,947</strong></td>
<td><strong>25,158</strong></td>
<td><strong>6,566</strong></td>
<td><strong>5,741</strong></td>
</tr>
</tbody>
</table>

   b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>25</td>
<td>25</td>
<td>0</td>
<td>50</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>25</td>
<td>25</td>
<td>0</td>
<td>50</td>
<td>0</td>
</tr>
</tbody>
</table>
c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>1</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>3</strong></td>
<td><strong>4</strong></td>
<td><strong>2</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>
## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>6</td>
<td>Morning physical training sessions.</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>?</td>
<td>Carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included w/serving line</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>?</td>
<td>N/A</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>?</td>
<td>Carpet</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>?</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>Included w/ loading dock</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>?</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>?</td>
<td>Concrete</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>7,320</strong></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>49</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

   a. 50 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

   a. 99,556 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA Headquarters and Service Battalion, Messhall 2000 (Bruce Hall)

   **FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least **1 hour 30 min** prior to the serving of the first meal of the operational day and to a minimum of **1 hour 30 min** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td></td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1130</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1530-1730</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weekdays</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>245</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>14</td>
<td>National holidays</td>
</tr>
<tr>
<td><strong>Weekend Days</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>105</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

TE2-c-2000
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:
   
a. Estimated Messhall Design Capacity - 420 patrons

b. Estimated Seating Capacity - One Turn - 420 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>1</td>
<td>Used different days as Pasta, Deli, or Taco Bar.</td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2/2</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>

TE2-c-2000
7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: None.

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>3,333</td>
<td>7,083</td>
<td>5,081</td>
<td>1,604</td>
<td>1,522</td>
</tr>
<tr>
<td>Feb 98</td>
<td>3,557</td>
<td>6,762</td>
<td>4,700</td>
<td>1,204</td>
<td>1,208</td>
</tr>
<tr>
<td>Mar 98</td>
<td>4,042</td>
<td>8,644</td>
<td>5,616</td>
<td>1,553</td>
<td>1,435</td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,055</td>
<td>8,382</td>
<td>5,629</td>
<td>1,235</td>
<td>1,043</td>
</tr>
<tr>
<td>May 98</td>
<td>2,434</td>
<td>6,192</td>
<td>4,506</td>
<td>1,645</td>
<td>1,193</td>
</tr>
<tr>
<td>Jun 98</td>
<td>3,352</td>
<td>9,986</td>
<td>5,862</td>
<td>1,430</td>
<td>1,191</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,828</td>
<td>7,836</td>
<td>6,526</td>
<td>1,262</td>
<td>1,268</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,969</td>
<td>8,587</td>
<td>6,435</td>
<td>1,891</td>
<td>1,495</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,875</td>
<td>7,349</td>
<td>5,402</td>
<td>1,204</td>
<td>1,250</td>
</tr>
<tr>
<td>Oct 98</td>
<td>4,452</td>
<td>8,173</td>
<td>6,363</td>
<td>3,337</td>
<td>1,390</td>
</tr>
<tr>
<td>Nov 98</td>
<td>3,299</td>
<td>6,858</td>
<td>5,274</td>
<td>1,873</td>
<td>1,629</td>
</tr>
<tr>
<td>Dec 98</td>
<td>3,148</td>
<td>6,640</td>
<td>5,323</td>
<td>1,410</td>
<td>1,598</td>
</tr>
<tr>
<td>Total</td>
<td>42,344</td>
<td>92,492</td>
<td>107,217</td>
<td>19,648</td>
<td>16,222</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>497</td>
<td>130</td>
<td>50</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>516</td>
<td>995</td>
<td>421</td>
<td>38</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>133</td>
<td>2,394</td>
<td>384</td>
<td>56</td>
<td>20</td>
</tr>
<tr>
<td>Apr 98</td>
<td>743</td>
<td>470</td>
<td>692</td>
<td>110</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>142</td>
<td>1,374</td>
<td>424</td>
<td>30</td>
<td>30</td>
</tr>
<tr>
<td>Jun 98</td>
<td>471</td>
<td>2,107</td>
<td>556</td>
<td>150</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>789</td>
<td>845</td>
<td>952</td>
<td>244</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>205</td>
<td>2,268</td>
<td>155</td>
<td>220</td>
<td>80</td>
</tr>
<tr>
<td>Sep 98</td>
<td>104</td>
<td>2,513</td>
<td>104</td>
<td>59</td>
<td>20</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,209</td>
<td>1,333</td>
<td>2,116</td>
<td>112</td>
<td>296</td>
</tr>
<tr>
<td>Nov 98</td>
<td>399</td>
<td>755</td>
<td>965</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>393</td>
<td>1,236</td>
<td>1,896</td>
<td>380</td>
<td>306</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>5,104</strong></td>
<td><strong>16,787</strong></td>
<td><strong>8,795</strong></td>
<td><strong>1,449</strong></td>
<td><strong>752</strong></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>750</td>
<td>Total qtr hours per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>200</td>
<td>Total qtr hours per year</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>50</td>
<td>Total qtr hours per year</td>
</tr>
</tbody>
</table>

11. Mess shall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>525</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>13,246</td>
<td>Carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>950</td>
<td>Quarry tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in Dining Area</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,158</td>
<td>Quarry tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>520</td>
<td>Quarry tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>599</td>
<td>Quarry tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td>Quarry</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td>Quarry</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>369</td>
<td>Concrete</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>272</td>
<td>Vinyl</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>650</td>
<td>Quarry</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>424</td>
<td>Vinyl tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>518</td>
<td>Vinyl tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>60</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>682</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*TOTAL SQUARE FOOTAGE* 20,973
ESTIMATED WORK LOAD INFORMATION (cont’d)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>48</td>
<td>1,586 sq ft</td>
</tr>
<tr>
<td>Interior Windows</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>1/40</td>
<td>1 84&quot; x 84&quot; painting. 40 - 8 X 10 pictures.</td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>2</td>
<td>Or display cabinets.</td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 20 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 237,423 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** MCB Quantico, Va. Marine Corps Air Facility (MCAF) Messhall 2109

FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour prior to the serving of the first meal of the operational day and to a minimum of 1 hour following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/CARRY-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>1030-1230</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>1530-1730</td>
<td></td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>1000-1130</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1700</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>257</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>245</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>5</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>98</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>98</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td>6</td>
<td>Weekends</td>
</tr>
<tr>
<td>Projected closures</td>
<td>11</td>
<td>Weekdays</td>
</tr>
</tbody>
</table>

TE2-C-2109
5. Building capacity: 40
   
a. Estimated Messhall Design Capacity - 40 patrons

   b. Estimated Seating Capacity - One Turn - 40 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td>** ***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td>** ***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td>** ***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: As required

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,094</td>
<td>1,876</td>
<td>1,341</td>
<td>501</td>
<td>440</td>
</tr>
<tr>
<td>Feb 98</td>
<td>1,289</td>
<td>2,284</td>
<td>1,714</td>
<td>474</td>
<td>339</td>
</tr>
<tr>
<td>Mar 98</td>
<td>1,590</td>
<td>2,736</td>
<td>1,748</td>
<td>497</td>
<td>369</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1,177</td>
<td>1,875</td>
<td>1,159</td>
<td>355</td>
<td>525</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

   b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>150</td>
<td>48</td>
<td></td>
<td></td>
<td>24</td>
</tr>
<tr>
<td>Feb 98</td>
<td>210</td>
<td>48</td>
<td></td>
<td></td>
<td>24</td>
</tr>
<tr>
<td>Mar 98</td>
<td>80</td>
<td>50</td>
<td></td>
<td></td>
<td>25</td>
</tr>
<tr>
<td>Apr 98</td>
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</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>244</td>
<td>Total per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>84</td>
<td>Total per year</td>
</tr>
<tr>
<td>HOLIDAYS</td>
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</table>

TE2-C-2109
ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (Currently Messhall 2109 is under renovation approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>80</td>
<td></td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>1,560</td>
<td>carpet &amp; vinyl tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1900</td>
<td></td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>105</td>
<td>quarry tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Office Spaces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>396</td>
<td></td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>40</td>
<td>quarry tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TOTAL SQUARE FOOTAGE**
12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 23,383 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** MCB Quantico VA, Marine Corps Brig Messhall 3247

BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour 30 min prior to the serving of the first meal of the operational day and to a minimum of 1 hour 30 min following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0700</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1200</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1700</td>
<td></td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1100</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1700</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:** 100

   a. Estimated Messhall Design Capacity - 100 patrons

   b. Estimated Seating Capacity - One Turn - 100 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
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<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
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<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
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<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
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<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
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<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
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<tr>
<td>Misc Areas:</td>
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<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
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<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   ___ a. Number of parking spaces available: None

8. Designated dining area for Contractor personnel (if applicable):
   ___ a. Number of seats available: As required

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<tr>
<td>Feb 98</td>
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<tr>
<td>Mar 98</td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,226</td>
<td>2,362</td>
<td>2,174</td>
<td>818</td>
<td>786</td>
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<tr>
<td>May 98</td>
<td>1,883</td>
<td>1,999</td>
<td>1,876</td>
<td>1,064</td>
<td>1,012</td>
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<td>Jun 98</td>
<td>2,110</td>
<td>2,216</td>
<td>2,059</td>
<td>753</td>
<td>742</td>
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<td>2,087</td>
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<td>2,046</td>
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<td>2,021</td>
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<td>1,805</td>
<td>1,838</td>
<td>1,729</td>
<td>752</td>
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<td>1,881</td>
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<td>1,863</td>
<td>868</td>
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<td>1,579</td>
<td>1,667</td>
<td>1,513</td>
<td>1,002</td>
<td>968</td>
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<td>Dec 98</td>
<td>1,711</td>
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<td>1,567</td>
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<td><strong>Total</strong></td>
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</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<td>Nov 98</td>
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<tr>
<td>Dec 98</td>
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<td>60</td>
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<td>Total</td>
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</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<td>Total</td>
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</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>2,100</td>
<td>tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>320</td>
<td></td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>400</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>900</td>
<td></td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Office Spaces</td>
<td>80</td>
<td></td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>All reefers are located out the messhall and must pass through a security door each time.</td>
<td></td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>80</td>
<td></td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>(4) 100 sq ft each</td>
<td></td>
</tr>
</tbody>
</table>

*TOTAL SQUARE FOOTAGE*
## ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
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<td></td>
<td></td>
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<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. 10 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 67,749 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base, Quantico VA, Officer Candidate School (OCS), Messhall 5000 (Bobo Hall)

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 6
   b. Weekend days per week: 1
      (When candidates are not aboard)
   c. Weekday per week: 5
   d. Weekend days per week: 2
   e. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays Oct-Nov-Dec-Jan-Feb-April each year</th>
<th>Weekdays/Weekends Jun-Jul-Aug each year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td>0530-0830</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130-1300</td>
<td>1130-1400</td>
</tr>
<tr>
<td>Dinner</td>
<td>1700-1800</td>
<td>1700-1930</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1100</td>
<td>0900-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1530-1730</td>
<td>1630-1830</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>245</td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>222</td>
</tr>
<tr>
<td>60 of these days are during peak season</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>23</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>64</td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>42</td>
</tr>
<tr>
<td>19 of these days are during peak season</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>22</td>
</tr>
<tr>
<td>Projected week day closures</td>
<td>14</td>
</tr>
<tr>
<td>Projected weekend closures</td>
<td>42</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:** 504

   a. **Estimated Messhall Design Capacity:** 504 patrons

   b. **Estimated Seating Capacity - One Turn:** 504 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>0</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

**Beverage Lines:**

- Full Menu/Cafeteria Line: 4
- Fast Food/Carry-Out Line: 0

**Salad Bars:**

- Main Line: 2
- Fast Food Line: 0

**Self-Serve Bars:**

- Pastry/Dessert Bar (s): 2
- Pasta Bar (s): 0
- Taco Bar (s): 0
- Deli Bar (s): 0
- Pancake/Waffle Bar (s): 0
- Soup Bar (s): 0
- Potato Bar (s): 2
- Ice Cream Bar (s): 2

**Misc Areas:**

- Decorative Carts: 0
- Individual Serving Cereal Dispensers: 4
- Headcount/cashier/point of sale stations: 2 Patron flow sensitive.
ESTIMATED WORK LOAD INFORMATION (cont’d)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: limited

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: As required

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>2,351</td>
<td>2,621</td>
<td>2,338</td>
<td>300</td>
<td>397</td>
</tr>
<tr>
<td>Feb 98</td>
<td>8,022</td>
<td>8,305</td>
<td>7,014</td>
<td>365</td>
<td>906</td>
</tr>
<tr>
<td>Mar 98</td>
<td>6,877</td>
<td>6,709</td>
<td>6,283</td>
<td>557</td>
<td>1,380</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1,275</td>
<td>1,679</td>
<td>962</td>
<td>232</td>
<td>195</td>
</tr>
<tr>
<td>May 98</td>
<td>1,120</td>
<td>2,948</td>
<td>1,348</td>
<td>496</td>
<td>898</td>
</tr>
<tr>
<td>Jun 98</td>
<td>31,059</td>
<td>30,585</td>
<td>31,631</td>
<td>315</td>
<td>1,186</td>
</tr>
<tr>
<td>Jul 98</td>
<td>30,021</td>
<td>29,633</td>
<td>28,649</td>
<td>584</td>
<td>2,300</td>
</tr>
<tr>
<td>Aug 98</td>
<td>12,764</td>
<td>12,843</td>
<td>10,989</td>
<td>450</td>
<td>2,480</td>
</tr>
<tr>
<td>Sep 98</td>
<td>418</td>
<td>1,094</td>
<td>642</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>7,589</td>
<td>8,252</td>
<td>7,241</td>
<td>143</td>
<td>638</td>
</tr>
<tr>
<td>Nov 98</td>
<td>6,498</td>
<td>7,103</td>
<td>6,264</td>
<td>802</td>
<td>1,546</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,620</td>
<td>2,364</td>
<td>1,431</td>
<td>127</td>
<td>367</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>110,614</td>
<td>114,136</td>
<td>104,792</td>
<td>4,371</td>
<td>12,293</td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>35</td>
<td>1,037</td>
<td>0</td>
<td>250</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>120</td>
<td>387</td>
<td>423</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>301</td>
<td>785</td>
<td>279</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>231</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>125</td>
<td>502</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>2,432</td>
<td>5,845</td>
<td>3,356</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>1,288</td>
<td>984</td>
<td>1,669</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>623</td>
<td>1,952</td>
<td>465</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>72</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>108</td>
<td>108</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>0</td>
<td>40</td>
<td>120</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>5,032</td>
<td>11,943</td>
<td>6,312</td>
<td>250</td>
<td>0</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
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<td></td>
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<tr>
<td>Sep 98</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
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<td></td>
<td></td>
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<tr>
<td>Nov 98</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>1,484</td>
<td>Total per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>160</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>13,246</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>950</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in Dining Area</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,158</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>520</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>599</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td>Galley</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>369</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>272</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>650</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>424</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>518</td>
<td>Concrete</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>60</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>682</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>78</td>
<td>1,471 sq ft</td>
</tr>
<tr>
<td>Interior Windows</td>
<td>78</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. **100** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **346,206** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA Support Battalion, (Maxam Hall) Messhall 24002

FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour 30 min prior to the serving of the first meal of the operational day and to a minimum of 1 hour 30 min following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0730</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1830</td>
<td>Fast food items upon request</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>1000-1200</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1700</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>241</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>18</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>105</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
5. **Building capacity:** 120
   
a. Estimated Messhall Design Capacity - 120 patrons

   b. Estimated Seating Capacity - One Turn - 120 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1/1</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: As required

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>Closed</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Feb 98</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Mar 98</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Apr 98</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>May 98</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>Jun 98</td>
<td>1,316</td>
<td>2,781</td>
<td>1,643</td>
<td>534</td>
<td>715</td>
</tr>
<tr>
<td>Jul 98</td>
<td>1,428</td>
<td>2,695</td>
<td>2,048</td>
<td>1,014</td>
<td>997</td>
</tr>
<tr>
<td>Aug 98</td>
<td>1,617</td>
<td>2,939</td>
<td>1,952</td>
<td>1,136</td>
<td>1,483</td>
</tr>
<tr>
<td>Sep 98</td>
<td>1,761</td>
<td>2,906</td>
<td>2,559</td>
<td>1,100</td>
<td>1,232</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,773</td>
<td>3,093</td>
<td>2,460</td>
<td>1,016</td>
<td>1,437</td>
</tr>
<tr>
<td>Nov 98</td>
<td>1,239</td>
<td>2,230</td>
<td>1,608</td>
<td>806</td>
<td>1,155</td>
</tr>
<tr>
<td>Dec 98</td>
<td>1,497</td>
<td>1,807</td>
<td>1,647</td>
<td>934</td>
<td>902</td>
</tr>
</tbody>
</table>

Total
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>130</td>
<td>130</td>
<td>130</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>40</td>
<td>240</td>
<td>260</td>
<td>120</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>84</td>
<td>100</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>368</td>
<td>368</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>300</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>613</td>
<td>2,899</td>
<td>3,899</td>
<td>613</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>783</strong></td>
<td><strong>1,111</strong></td>
<td><strong>1,771</strong></td>
<td><strong>120</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>750</td>
<td>Total per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>200</td>
<td>Total per year</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>50</td>
<td>Total per year</td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>1,960</td>
<td>carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>336</td>
<td>tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in Din Area</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1,229</td>
<td>concrete</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>284</td>
<td>concrete</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>105</td>
<td>concrete</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>254</td>
<td>concrete</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>382</td>
<td>tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>499</td>
<td>concrete</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>160</td>
<td>tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>400</td>
<td>tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>64</td>
<td>concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>348</td>
<td>concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-C-24002
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>18</td>
<td>726 sq ft</td>
</tr>
<tr>
<td>Interior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 57,460 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base (MCB) Quantico, VA,
The Basic School (TBS)
O'Bannon Hall,
Messhall 24165

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 0
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour 30 min
      prior to the serving of the first meal of the operational day and to a minimum of 1 hour 30 min
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/CARRY-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0700</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>1700-1900</td>
<td>Closed every Dinner (Fri)</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>1000-1200</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1700</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>191</td>
<td>National holidays</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Weekend Days</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION

- number of weekend days serving 2 meals: 0
- Projected closures: 19 Weekdays
- Projected closures: 105 Weekends

5. Building capacity:
   a. Estimated Messhall Design Capacity - 305 patrons
   b. Estimated Seating Capacity - One Turn - 305 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>

- Self-Service Area(s) ***

- Beverage Lines:
  - 1 Full Menu/Cafeteria Line
  - 1 Fast Food/Carry-Out Line

- Salad Bars:
  - 1 Main Line
  - 1 Fast Food Line

- Self-Serve Bars:
  - 1 Pastry/Dessert Bar(s)
  - 1 Pasta Bar(s): Used for Taco, Deli, Potato and Pasta Bars.
  - 1 Taco Bar(s)
  - 1 Deli Bar(s)
  - 0 Pancake/Waffle Bar(s)
  - 2 Soup Bar(s)
  - 0 Potato Bar(s)
ESTIMATED WORK LOAD INFORMATION

Ice Cream Bar(s)

Misc Areas:

<table>
<thead>
<tr>
<th>Decorative Carts</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2 / 2</td>
</tr>
</tbody>
</table>

7. Designated parking area for Contractor personnel (if applicable):

   a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):

   a. Number of seats available: As required

9. Historical meal data: MH 24165 is closed on weekends and/or weekend preceding/following any Government National holiday. MH 24156 also supports the Marine Corps Marathon which requires that approximately 500 box lunches be prepared on two occasions. The dates will fall toward the end of October or the beginning of November, each year. MH 24165 from time to time will support various Marine Corps reserve units. Approximately thirty (30) times per year these requirements shall be met; an average of 150-200 field feeding portions of prepared meals can be expected. Additionally, MH24165 supports various civilian groups (i.e. Boy Scouts, guests of the command etc.) approximately 50-100 per requirements, these groups normally subsist in the messhall and can be expected 35-40 times per year. All the meal requirements are contained in meal data herein.

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,454</td>
<td>7,931</td>
<td>2,908</td>
<td>1,159</td>
<td>1,105</td>
</tr>
<tr>
<td>Feb 98</td>
<td>5,654</td>
<td>9,542</td>
<td>5,534</td>
<td>1,025</td>
<td>941</td>
</tr>
<tr>
<td>Mar 98</td>
<td>5,733</td>
<td>8,995</td>
<td>7,022</td>
<td>1,759</td>
<td>1,276</td>
</tr>
<tr>
<td>Apr 98</td>
<td>3,426</td>
<td>9,414</td>
<td>4,821</td>
<td>956</td>
<td>986</td>
</tr>
<tr>
<td>May 98</td>
<td>5,709</td>
<td>10,965</td>
<td>4,719</td>
<td>1,722</td>
<td>1,563</td>
</tr>
<tr>
<td>Jun 98</td>
<td>7,177</td>
<td>10,263</td>
<td>7,353</td>
<td>443</td>
<td>668</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,668</td>
<td>7,982</td>
<td>3,502</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,422</td>
<td>8,211</td>
<td>3,929</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,399</td>
<td>10,069</td>
<td>3,786</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>5,334</td>
<td>11,480</td>
<td>6,782</td>
<td>23</td>
<td>35</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,424</td>
<td>6,435</td>
<td>1,972</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

TE2-C-24165
### ESTIMATED WORK LOAD INFORMATION

<table>
<thead>
<tr>
<th>Dec 98</th>
<th>2,039</th>
<th>4,613</th>
<th>1,195</th>
<th>0</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total</strong></td>
<td>48,439</td>
<td>105,900</td>
<td>53,523</td>
<td>7,087</td>
<td>6,574</td>
</tr>
</tbody>
</table>

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>350</td>
<td>989</td>
<td>425</td>
<td>390</td>
<td>539</td>
</tr>
<tr>
<td>Feb 98</td>
<td>8,679</td>
<td>1,692</td>
<td>9,009</td>
<td>1,504</td>
<td>1,504</td>
</tr>
<tr>
<td>Mar 98</td>
<td>283</td>
<td>1,023</td>
<td>1,171</td>
<td>207</td>
<td>207</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1,134</td>
<td>612</td>
<td>1,052</td>
<td>125</td>
<td>535</td>
</tr>
<tr>
<td>May 98</td>
<td>2,201</td>
<td>1,983</td>
<td>1,592</td>
<td>0</td>
<td>146</td>
</tr>
<tr>
<td>Jun 98</td>
<td>2,075</td>
<td>240</td>
<td>3,212</td>
<td>334</td>
<td>290</td>
</tr>
<tr>
<td>Jul 98</td>
<td>1,868</td>
<td>1,080</td>
<td>1,760</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>544</td>
<td>125</td>
<td>370</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>521</td>
<td>867</td>
<td>521</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,648</td>
<td>2,215</td>
<td>1,758</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>769</td>
<td>0</td>
<td>247</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>252</td>
<td>24</td>
<td>504</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>20,284</td>
<td>10,850</td>
<td>21,622</td>
<td>2,560</td>
<td>3,221</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

TE2-C-24165
### ESTIMATED WORK LOAD INFORMATION

<table>
<thead>
<tr>
<th></th>
<th>Aug 98</th>
<th>Sep 98</th>
<th>Oct 98</th>
<th>Nov 98</th>
<th>Dec 98</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>750</td>
<td>Total per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td>Not open on weekend.</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>250</td>
<td>Total per year special occasions</td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>8,010</td>
<td>Carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>5,456</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in Serving Lines</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>9,265</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>714</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>567</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-C-24165
### ESTIMATED WORK LOAD INFORMATION

<table>
<thead>
<tr>
<th>Vegetable Preparation Room</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>324</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>4,810</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>7,844</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>630</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>2,106</td>
<td>Concrete</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>80</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>600</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

**TOTAL SQUARE FOOTAGE** 40,406

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>292</td>
<td>1,972 sq ft</td>
</tr>
<tr>
<td>Interior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>7</td>
<td>Six without lights. One fan with lights.</td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>11/8</td>
<td>Eleven room dividers. Eight brass potted.</td>
</tr>
<tr>
<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>1</td>
<td>Picture inside trophy case.</td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

TE2-C-24165
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** MCB Quantico, VA, Weapons Training Battalion
   MessHall 27219

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 hour prior to
      the serving of the first meal of the operational day and to a minimum of 1 hour following the serving
      of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0645</td>
<td>Same</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130-1300</td>
<td>Same</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1730</td>
<td>Same</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1100</td>
<td></td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1600</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>244</td>
<td></td>
</tr>
<tr>
<td>number of weekdays</td>
<td>244</td>
<td></td>
</tr>
<tr>
<td>serving 3 meals</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays</td>
<td>0</td>
<td>National holidays</td>
</tr>
<tr>
<td>serving 2 meals</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weekend Days</td>
<td>86</td>
<td></td>
</tr>
<tr>
<td>number of weekend</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>days serving 3 meals</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekend</td>
<td>86</td>
<td></td>
</tr>
<tr>
<td>days serving 2 meals</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Projected weekday</td>
<td>17</td>
<td></td>
</tr>
<tr>
<td>closures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Projected weekend</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:** 40

   a. Estimated Messhall Design Capacity - 40 patrons

   b. Estimated Seating Capacity - One Turn - 40 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Beverage Lines:**
- Full Menu/Cafeteria Line
- Fast Food/Carry-Out Line

**Salad Bars:**
- Main Line
- Fast Food Line

**Self-Serve Bars:**
- Pastry/Dessert Bar (s)
- Pasta Bar (s)
- Taco Bar (s)
- Deli Bar (s)
- Pancake/Waffle Bar (s)
- Soup Bar (s)
- Potato Bar (s)
- Ice Cream Bar (s)

**Misc Areas:**
- Decorative Carts
- Individual Serving Cereal Dispensers

| Headcount/cashier/point of sale stations | 1 | Patron flow sensitive. |
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   - a. Number of parking spaces available: As required

8. Designated dining area for Contractor personnel (if applicable):
   - a. Number of seats available: As required

9. Historical meal data:
   - a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>474</td>
<td>984</td>
<td>565</td>
<td>144</td>
<td>92</td>
</tr>
<tr>
<td>Jun 98</td>
<td>1,205</td>
<td>1,542</td>
<td>1,226</td>
<td>82</td>
<td>53</td>
</tr>
<tr>
<td>Jul 98</td>
<td>360</td>
<td>1,079</td>
<td>517</td>
<td>115</td>
<td>74</td>
</tr>
<tr>
<td>Aug 98</td>
<td>582</td>
<td>1,487</td>
<td>574</td>
<td>123</td>
<td>112</td>
</tr>
<tr>
<td>Sep 98</td>
<td>652</td>
<td>1,443</td>
<td>732</td>
<td>128</td>
<td>177</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,342</td>
<td>1,143</td>
<td>1,462</td>
<td>120</td>
<td>66</td>
</tr>
<tr>
<td>Nov 98</td>
<td>277</td>
<td>1,095</td>
<td>335</td>
<td>103</td>
<td>58</td>
</tr>
<tr>
<td>Dec 98</td>
<td>210</td>
<td>872</td>
<td>247</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vattled field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
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</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
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<td>0</td>
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</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>690</td>
<td>920</td>
<td>690</td>
<td>1</td>
<td>2</td>
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<tr>
<td>Nov 98</td>
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<td>0</td>
<td>30</td>
<td>0</td>
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<td>0</td>
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<tr>
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<td><strong>690</strong></td>
<td><strong>952</strong></td>
<td><strong>839</strong></td>
<td><strong>81</strong></td>
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</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>May 98</td>
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<tr>
<td>Jun 98</td>
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<tr>
<td>Jul 98</td>
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<tr>
<td>Aug 98</td>
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<tr>
<td>Sep 98</td>
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<tr>
<td>Oct 98</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
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<td>Dec 98</td>
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<td></td>
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<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
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<td></td>
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</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>244</td>
<td>Total per year</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>84</td>
<td>Total per year</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage. *

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>80</td>
<td>Vinyl tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>1,735</td>
<td>Carpet/Vinyl</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>160</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>900</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>900</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>40</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>36</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Office Spaces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>40</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Note: Proposed renovation at this messhall will add additional square footage for dry stores room and male/female rest rooms.
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. 40 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 21,852 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Elmore (Allen) - Messhall # MCA-602
   Marine Corps Security Force Battalion, Norfolk, VA 23511

   FULL FOOD SERVICE (FFS)

2. **Required work schedule for this messhall:**
   a. Weekdays per week: __
   b. Weekend days per week: __
   c. Normal weekday/weekend/holiday operating hours for this facility are at least __**hour**__ prior to the serving of the first meal of the operational day and to a minimum of __**hour**__ following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   - **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
     - **Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):**

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0745</td>
<td>0600-0745</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1100</td>
<td>0900-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1700</td>
<td>1600-1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weekdays</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td><strong>Weekend Days</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td><strong>Projected closures</strong></td>
<td></td>
<td>Dinner Meal - Marine Corps Ball near Nov 10th each year.</td>
</tr>
</tbody>
</table>

**TE2-d-602**
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 200 patrons

   b. Estimated Seating Capacity - One Turn - 152 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited (10). New Parking lot under construction bid.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,864</td>
<td>2,533</td>
<td>1,785</td>
<td>469</td>
<td>523</td>
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<tr>
<td>Feb 98</td>
<td>1,759</td>
<td>2,714</td>
<td>1,598</td>
<td>598</td>
<td>587</td>
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<tr>
<td>Mar 98</td>
<td>2,364</td>
<td>3,590</td>
<td>2,408</td>
<td>743</td>
<td>578</td>
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<tr>
<td>Apr 98</td>
<td>1,854</td>
<td>2,402</td>
<td>1,473</td>
<td>401</td>
<td>414</td>
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<td>May 98</td>
<td>1,511</td>
<td>1,799</td>
<td>1,078</td>
<td>298</td>
<td>324</td>
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<tr>
<td>Jun 98</td>
<td>2,017</td>
<td>2,413</td>
<td>1,985</td>
<td>481</td>
<td>382</td>
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<tr>
<td>Jul 98</td>
<td>2,387</td>
<td>2,910</td>
<td>2,164</td>
<td>701</td>
<td>591</td>
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<tr>
<td>Aug 98</td>
<td>1,865</td>
<td>2,254</td>
<td>1,872</td>
<td>411</td>
<td>440</td>
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<tr>
<td>Sep 98</td>
<td>1,645</td>
<td>2,332</td>
<td>1,291</td>
<td>390</td>
<td>401</td>
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<tr>
<td>Oct 98</td>
<td>2,035</td>
<td>2,700</td>
<td>1,918</td>
<td>677</td>
<td>609</td>
</tr>
<tr>
<td>Nov 98</td>
<td>1,776</td>
<td>2,559</td>
<td>1,998</td>
<td>539</td>
<td>463</td>
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<tr>
<td>Dec 98</td>
<td>1,457</td>
<td>1,685</td>
<td>1,221</td>
<td>577</td>
<td>461</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>22,534</td>
<td>29,891</td>
<td>19,991</td>
<td>6,285</td>
<td>5,773</td>
</tr>
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</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
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<td>8</td>
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<td>Mar 98</td>
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<td>255</td>
<td>50</td>
<td>0</td>
<td>43</td>
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<tr>
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<td>52</td>
<td>52</td>
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<tr>
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<td>100</td>
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<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>18</td>
<td>264</td>
<td>89</td>
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<td>0</td>
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<tr>
<td>Aug 98</td>
<td>80</td>
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<td>96</td>
<td>0</td>
<td>0</td>
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<tr>
<td>Sep 98</td>
<td>10</td>
<td>53</td>
<td>0</td>
<td>0</td>
<td>0</td>
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<tr>
<td>Oct 98</td>
<td>36</td>
<td>63</td>
<td>49</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>37</td>
<td>37</td>
<td>0</td>
<td>0</td>
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<td>Dec 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>553</strong></td>
<td><strong>1,148</strong></td>
<td><strong>397</strong></td>
<td><strong>0</strong></td>
<td><strong>43</strong></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
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</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>369</td>
<td>349</td>
<td>0</td>
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<tr>
<td>Apr 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
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<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
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<td>386</td>
<td>354</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>0</strong></td>
<td><strong>755</strong></td>
<td><strong>703</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>10 Rescheduled deployments</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>144</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>1,875</td>
<td>Carpeted Area</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>104</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>213</td>
<td>Carpeted Area</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1,140</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>270</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>100</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>155</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>76</td>
<td>Concrete</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>230</td>
<td>Carpeted Area</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>347</td>
<td>Concrete</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>221</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>123</td>
<td>Concrete</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>65</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>210</td>
<td>Concrete/Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>371</td>
<td>Stainless Steel</td>
</tr>
</tbody>
</table>

**TOTAL SQUARE FOOTAGE**

5,644
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>2</td>
<td>Banister Type</td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. __50__ square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. __84,474__ meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Cherry Point, NC, Messhall Bldg 3451

**MANAGEMENT AND MESS ATTENDANT (M&MA)**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least __90 min__ prior to the serving of the first meal of the operational day and to a minimum of __60 min__ following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays) Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td>0630-0830 M-F only</td>
</tr>
<tr>
<td>Lunch</td>
<td>1030-1045 early chow</td>
<td>1100-1300 M-F only</td>
</tr>
<tr>
<td></td>
<td>1100-1245 regular chow</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>1530-1545 early chow</td>
<td>1600-1800 M-F only</td>
</tr>
<tr>
<td></td>
<td>1600-1800 regular chow</td>
<td></td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0830-1100</td>
<td>Closed</td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1700</td>
<td>Closed</td>
</tr>
<tr>
<td>MidRats</td>
<td>2300-0000 Sunday-Thursday</td>
<td>Closed</td>
</tr>
<tr>
<td></td>
<td>closed Sunday &amp; Monday '96</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td>MidRats start Sunday night for Monday workweek Tuesday night for after '96' weekend for Wednesday</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

TE2-e-3451
5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 5,000 patrons

   b. Estimated Seating Capacity - One Turn - 675 in place (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>3</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>4</td>
<td>3 soft serve machines; 1 novelty freezer</td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>3</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: N/A

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 48 + overflow in adjoining area.

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

```
<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
<th>MidRats</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>14,273</td>
<td>25,384</td>
<td>23,417</td>
<td>5,190</td>
<td>5,541</td>
<td>2,627</td>
</tr>
<tr>
<td>Feb 98</td>
<td>12,213</td>
<td>21,432</td>
<td>18,854</td>
<td>3,458</td>
<td>3,748</td>
<td>2,253</td>
</tr>
<tr>
<td>Mar 98</td>
<td>14,873</td>
<td>26,510</td>
<td>22,799</td>
<td>4,168</td>
<td>4,350</td>
<td>2,991</td>
</tr>
<tr>
<td>Apr 98</td>
<td>13,975</td>
<td>24,367</td>
<td>21,299</td>
<td>3,913</td>
<td>3,752</td>
<td>2,541</td>
</tr>
<tr>
<td>May 98</td>
<td>13,019</td>
<td>24,259</td>
<td>19,747</td>
<td>4,692</td>
<td>4,234</td>
<td>2,355</td>
</tr>
<tr>
<td>Jun 98</td>
<td>15,258</td>
<td>29,039</td>
<td>23,864</td>
<td>3,674</td>
<td>4,125</td>
<td>2,896</td>
</tr>
<tr>
<td>Jul 98</td>
<td>13,885</td>
<td>27,518</td>
<td>22,492</td>
<td>3,656</td>
<td>3,776</td>
<td>2,812</td>
</tr>
<tr>
<td>Aug 98</td>
<td>13,869</td>
<td>26,301</td>
<td>21,965</td>
<td>3,684</td>
<td>4,658</td>
<td>1,971</td>
</tr>
<tr>
<td>Sep 98</td>
<td>14,073</td>
<td>24,950</td>
<td>21,646</td>
<td>4,252</td>
<td>4,311</td>
<td>2,358</td>
</tr>
<tr>
<td>Oct 98</td>
<td>11,395</td>
<td>23,058</td>
<td>19,569</td>
<td>4,072</td>
<td>4,530</td>
<td>2,408</td>
</tr>
<tr>
<td>Nov 98</td>
<td>10,401</td>
<td>21,865</td>
<td>17,088</td>
<td>4,741</td>
<td>5,555</td>
<td>2,072</td>
</tr>
<tr>
<td>Dec 98</td>
<td>10,581</td>
<td>20,136</td>
<td>14,931</td>
<td>3,088</td>
<td>3,710</td>
<td>1,264</td>
</tr>
<tr>
<td>Total</td>
<td>157,815</td>
<td>294,819</td>
<td>247,671</td>
<td>48,588</td>
<td>52,290</td>
<td>28,548</td>
</tr>
</tbody>
</table>
```
b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
<th>In-Flight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,412</td>
<td>1,475</td>
<td>662</td>
<td></td>
<td></td>
<td>5,238</td>
</tr>
<tr>
<td>Feb 98</td>
<td>719</td>
<td>715</td>
<td>479</td>
<td></td>
<td></td>
<td>1,616</td>
</tr>
<tr>
<td>Mar 98</td>
<td>1,313</td>
<td>717</td>
<td>479</td>
<td></td>
<td></td>
<td>483</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1,356</td>
<td>599</td>
<td>9</td>
<td></td>
<td></td>
<td>189</td>
</tr>
<tr>
<td>May 98</td>
<td>761</td>
<td>543</td>
<td>199</td>
<td></td>
<td></td>
<td>60</td>
</tr>
<tr>
<td>Jun 98</td>
<td>1,613</td>
<td>1,128</td>
<td>496</td>
<td></td>
<td></td>
<td>126</td>
</tr>
<tr>
<td>Jul 98</td>
<td>870</td>
<td>815</td>
<td>376</td>
<td></td>
<td></td>
<td>3,053</td>
</tr>
<tr>
<td>Aug 98</td>
<td>997</td>
<td>600</td>
<td>64</td>
<td></td>
<td></td>
<td>749</td>
</tr>
<tr>
<td>Sep 98</td>
<td>1,284</td>
<td>973</td>
<td>283</td>
<td></td>
<td></td>
<td>854</td>
</tr>
<tr>
<td>Oct 98</td>
<td>742</td>
<td>607</td>
<td>578</td>
<td></td>
<td></td>
<td>566</td>
</tr>
<tr>
<td>Nov 98</td>
<td>498</td>
<td>779</td>
<td>78</td>
<td></td>
<td></td>
<td>76</td>
</tr>
<tr>
<td>Dec 98</td>
<td>862</td>
<td>887</td>
<td>254</td>
<td></td>
<td></td>
<td>502</td>
</tr>
<tr>
<td>Total</td>
<td>12,427</td>
<td>9,838</td>
<td>45,330</td>
<td></td>
<td></td>
<td>13,512</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,248</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td>1,500</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>1,293</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>4,280</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>1,325</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,762</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,473</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>3,255</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>17,136</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-e-3451
ESTIMATED WORK LOAD INFORMATION (cont’d)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>1,208 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>2,220/1,7740 SqFt</td>
<td>Quarry Tile/Carpet</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>2,480 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>2,355 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>8,100 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>5,150 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>1,650 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>5,900 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>6,150 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>4,280 SqFt</td>
<td>Concrete</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>1,284 SqFt</td>
<td>Carpet/Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>21,450 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>17,120 SqFt</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>5,280 SqFt</td>
<td>Concrete</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>6,150 SqFt</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>3,160 SqFt</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer ($)</td>
<td>4,950 SqFt</td>
<td>Aluminum Deck Plating</td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>14,7283 SqFt</td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>30</td>
<td>Entry/Exit Foyer Windows</td>
</tr>
<tr>
<td>Interior Windows</td>
<td>28</td>
<td>25 in building exterior wall; 3 in interior walls</td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>25</td>
<td>Venetian; 2ft x 8ft</td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>25</td>
<td>Canopy Style Valance</td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>6</td>
<td>2ft x 6ft planters</td>
</tr>
<tr>
<td>- Corner</td>
<td>9</td>
<td>Potted Plants</td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

   a. **100** square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **870,041** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Auxiliary Landing Field (MCALF)  
   Bogue, NC / Bldg 8052 / MWSS-271, 2dMAW, MCAS Cherry Point, NC

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 105 min  
      prior to the serving of the first meal of the operational day and to a minimum of 60 min  
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)  
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0645-0730</td>
<td>N/A</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130-1230</td>
<td>N/A</td>
</tr>
<tr>
<td>Dinner</td>
<td>1545-1630 M-Th only</td>
<td>N/A</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1000</td>
<td>N/A</td>
</tr>
<tr>
<td>Dinner/Brunch</td>
<td>Closed (Bag/Box Meals)</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>231</td>
<td>Fridays meals are breakfast, lunch &amp; bag meal for dinner.</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays. Br-Brunch in messhall &amp; bag D-Brunch, messhall closed.</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>96</td>
<td>Br-Brunch in messhall &amp; bag D-Brunch, messhall closed.</td>
</tr>
<tr>
<td>Projected closures</td>
<td>28</td>
<td>8 weekend days; 20 weekdays. FTX field feeding</td>
</tr>
</tbody>
</table>
### ESTIMATED WORK LOAD INFORMATION (cont'd)

#### 5. Building capacity:

- **a. Estimated Messhall Design Capacity** - 100 patrons
- **b. Estimated Seating Capacity** - One Turn - 68 (total number of seats available in the dining area for patron use if all were occupied at the same time).

#### 6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Full Menu/Cafeteria serving line</strong></td>
<td>1</td>
<td>Patron flow sensitive. Full Menu/ Fast Food served on same line</td>
</tr>
<tr>
<td><strong>Fast Food/Carry-Out serving line</strong></td>
<td>N/A</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td><strong>Self-Service Area (s)</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>2</td>
<td>Carousel Pastry Cabinets</td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>1</td>
<td>Wednesday only, 5-hole mobile hot serving line.</td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>1</td>
<td>Thursday only, 5-hole mobile hot serving line.</td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Pancake/Waffle Bar (s)</strong></td>
<td>1</td>
<td>M-F only, 5-hole mobile hot serving line.</td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>1</td>
<td>Soup Crock on Beverage Bar</td>
</tr>
<tr>
<td><strong>Potato Bar (s)</strong></td>
<td>1</td>
<td>Tuesday only, 5-hole mobile hot serving line.</td>
</tr>
<tr>
<td><strong>Ice Cream Bar (s)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td><strong>Headcount/cashier/point of sale stations</strong></td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
7. **Designated parking area for Contractor personnel (if applicable):**
   a. Number of parking spaces available:

8. **Designated dining area for Contractor personnel (if applicable):**
   a. Number of seats available:

9. **Historical meal data:**
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>511</td>
<td>1,079</td>
<td>568</td>
<td>148</td>
<td>38</td>
</tr>
<tr>
<td>Feb 98</td>
<td>617</td>
<td>1,306</td>
<td>621</td>
<td>164</td>
<td>81</td>
</tr>
<tr>
<td>Mar 98</td>
<td>652</td>
<td>1,103</td>
<td>700</td>
<td>111</td>
<td>129</td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,773</td>
<td>3,689</td>
<td>3,082</td>
<td>429</td>
<td>401</td>
</tr>
<tr>
<td>May 98</td>
<td>2,308</td>
<td>2,896</td>
<td>2,093</td>
<td>262</td>
<td>270</td>
</tr>
<tr>
<td>Jun 98</td>
<td>732</td>
<td>1,490</td>
<td>680</td>
<td>196</td>
<td>168</td>
</tr>
<tr>
<td>Jul 98</td>
<td>410</td>
<td>1,239</td>
<td>478</td>
<td>59</td>
<td>74</td>
</tr>
<tr>
<td>Aug 98</td>
<td>532</td>
<td>890</td>
<td>640</td>
<td>166</td>
<td>132</td>
</tr>
<tr>
<td>Sep 98</td>
<td>1,092</td>
<td>1,233</td>
<td>956</td>
<td>203</td>
<td>97</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,295</td>
<td>1,870</td>
<td>1,056</td>
<td>256</td>
<td>327</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,217</td>
<td>2,993</td>
<td>1,992</td>
<td>517</td>
<td>250</td>
</tr>
<tr>
<td>Dec 98</td>
<td>500</td>
<td>1,002</td>
<td>441</td>
<td>138</td>
<td>136</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>13,639</td>
<td>20,790</td>
<td>13,307</td>
<td>2,649</td>
<td>2,103</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>62</td>
<td></td>
<td></td>
<td>38</td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>69</td>
<td></td>
<td></td>
<td>81</td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td>64</td>
<td></td>
<td></td>
<td>129</td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td>365</td>
<td></td>
<td></td>
<td>401</td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td>527</td>
<td></td>
<td></td>
<td>270</td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td>110</td>
<td></td>
<td></td>
<td>168</td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td>87</td>
<td></td>
<td></td>
<td>74</td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td>126</td>
<td></td>
<td></td>
<td>132</td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td>105</td>
<td></td>
<td></td>
<td>97</td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td>107</td>
<td></td>
<td></td>
<td>327</td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>300</td>
<td></td>
<td></td>
<td>250</td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td>53</td>
<td></td>
<td></td>
<td>136</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td>1,975</td>
<td></td>
<td>2,103</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.): *Already included in meal counts.*

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
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<tr>
<td>Mar 98</td>
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<td></td>
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<tr>
<td>Apr 98</td>
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<tr>
<td>May 98</td>
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<tr>
<td>Jun 98</td>
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<tr>
<td>Jul 98</td>
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<tr>
<td>Aug 98</td>
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<tr>
<td>Sep 98</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>400</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td>400</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>180</td>
<td>During FTX feeding</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>120</td>
<td>During FTX feeding</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>60</td>
<td>During FTX feeding</td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuying/Foyers</td>
<td>175</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>1,015</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>168</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>437</td>
<td>Vinyl Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1,470</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>260</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>200</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>100</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>230</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>240</td>
<td>Aluminum Deck Plating</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>22</td>
<td>Dirt (outdoor storage)</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>150</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>4,677</strong></td>
<td></td>
</tr>
</tbody>
</table>
12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>18</td>
<td>In Exterior Building Walls</td>
</tr>
<tr>
<td>Interior Windows</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>6</td>
<td>2 ea 5 ft x 2 ft &amp; 4 ea 10 ft x 2 ft planters</td>
</tr>
<tr>
<td>- Corner</td>
<td>20</td>
<td>Potted Plants</td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plaques, Etc.)</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Information/Entree Display Tables</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. **100** square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **24,960** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Stone Bay Rifle Range (Powder Lane), Messhall RR-3, Rifle Range Detachment, MCB,

   FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0430 to 0630</td>
<td>0430 to 0630</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130 to 1300</td>
<td>1130 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1730</td>
<td>1600 to 1730</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900 to 1000</td>
<td>0900 to 1000</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1600</td>
<td>1500 to 1600</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td>National holidays</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td>All weekend meals shall consist of a modified menu serving only one main entre' from the master menu one serving line set up. Fast food/carry-out service is not required during weekends.</td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>21</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>83</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1,404 patrons

   b. Estimated Seating Capacity - One Turn - 468 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served.</td>
</tr>
<tr>
<td><strong>Self-Service Area (s)</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars/Hot Bars:</strong></td>
<td>***</td>
<td>Managers choice.</td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Pastry/Dessert Bar (s)</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
7. **Designated parking area for Contractor personnel (if applicable):**

   a. Number of parking spaces available: Limited. First come, first serve.

8. **Designated dining area for Contractor personnel (if applicable):**

   a. Number of seats available: 4

9. **Historical meal data:**

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>2,995</td>
<td>10,334</td>
<td>4,131</td>
<td>763</td>
<td>639</td>
</tr>
<tr>
<td>Feb 98</td>
<td>3,335</td>
<td>9,276</td>
<td>5,268</td>
<td>716</td>
<td>628</td>
</tr>
<tr>
<td>Mar 98</td>
<td>3,473</td>
<td>8,445</td>
<td>3,998</td>
<td>771</td>
<td>719</td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,422</td>
<td>10,968</td>
<td>5,551</td>
<td>749</td>
<td>745</td>
</tr>
<tr>
<td>May 98</td>
<td>3,813</td>
<td>10,640</td>
<td>6,460</td>
<td>724</td>
<td>1,094</td>
</tr>
<tr>
<td>Jun 98</td>
<td>3,505</td>
<td>11,976</td>
<td>4,678</td>
<td>737</td>
<td>728</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,483</td>
<td>8,415</td>
<td>3,449</td>
<td>589</td>
<td>848</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,871</td>
<td>7,940</td>
<td>4,109</td>
<td>1,635</td>
<td>1,689</td>
</tr>
<tr>
<td>Sep 98</td>
<td>4,065</td>
<td>9,126</td>
<td>4,702</td>
<td>2,096</td>
<td>1,923</td>
</tr>
<tr>
<td>Oct 98</td>
<td>7,420</td>
<td>14,701</td>
<td>9,072</td>
<td>402</td>
<td>501</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,732</td>
<td>7,023</td>
<td>3,504</td>
<td>1,174</td>
<td>1,231</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,444</td>
<td>6,260</td>
<td>2,432</td>
<td>1,790</td>
<td>1,626</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>45,558</td>
<td>115,104</td>
<td>57,354</td>
<td>12,146</td>
<td>12,371</td>
</tr>
</tbody>
</table>

   b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>4,026</td>
<td>1,818</td>
<td>1,722</td>
<td>432</td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td>3,678</td>
<td>1,452</td>
<td>314</td>
<td>474</td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>5,334</td>
<td>1,772</td>
<td>803</td>
<td>1,309</td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,682</td>
<td>1,919</td>
<td>1,757</td>
<td>2,721</td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>6,235</td>
<td>1,702</td>
<td>736</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>5,113</td>
<td>1,772</td>
<td>736</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>8,508</td>
<td>2,846</td>
<td>314</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>5,335</td>
<td>1,849</td>
<td>736</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>6,541</td>
<td>1,919</td>
<td>736</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>5,834</td>
<td>1,702</td>
<td>803</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>5,178</td>
<td>1,177</td>
<td>2,721</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td>7,405</td>
<td>2,619</td>
<td>736</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>67,869</td>
<td>22,388</td>
<td>10,145</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,000</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
</tbody>
</table>
12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. **80** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **242,533** meals.
MESS HALL # BB-7
FULL FOOD SERVICE
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Courthouse Bay (Middle Street)
   Marine Corps Engineer School (MCES),
   Messhall BB-7

FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 Hours**
      prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the
      serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530 to 0700</td>
<td>0530 to 0700</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>1100 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1530 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-f-BB-7
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

   a. Estimated Messshall Design Capacity - 1,767 patrons

   b. Estimated Seating Capacity - One Turn - 589 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars/Hot Bars:</td>
<td>***</td>
<td>Managers choice</td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>10,440</td>
<td>16,573</td>
<td>12,602</td>
<td>3,596</td>
<td>5,029</td>
</tr>
<tr>
<td>Feb 98</td>
<td>11,069</td>
<td>14,170</td>
<td>10,577</td>
<td>3,107</td>
<td>2,845</td>
</tr>
<tr>
<td>Mar 98</td>
<td>11,256</td>
<td>17,099</td>
<td>11,226</td>
<td>3,390</td>
<td>2,777</td>
</tr>
<tr>
<td>Apr 98</td>
<td>9,166</td>
<td>16,240</td>
<td>11,563</td>
<td>2,584</td>
<td>2,204</td>
</tr>
<tr>
<td>May 98</td>
<td>8,532</td>
<td>15,740</td>
<td>9,715</td>
<td>2,641</td>
<td>2,525</td>
</tr>
<tr>
<td>Jun 98</td>
<td>8,610</td>
<td>15,517</td>
<td>9,640</td>
<td>2,394</td>
<td>2,170</td>
</tr>
<tr>
<td>Jul 98</td>
<td>7,054</td>
<td>14,081</td>
<td>9,780</td>
<td>1,509</td>
<td>1,579</td>
</tr>
<tr>
<td>Aug 98</td>
<td>7,223</td>
<td>16,817</td>
<td>8,140</td>
<td>1,873</td>
<td>1,639</td>
</tr>
<tr>
<td>Sep 98</td>
<td>5,742</td>
<td>12,034</td>
<td>7,954</td>
<td>2,566</td>
<td>2,814</td>
</tr>
<tr>
<td>Oct 98</td>
<td>7,826</td>
<td>14,037</td>
<td>9,670</td>
<td>2,449</td>
<td>2,055</td>
</tr>
<tr>
<td>Nov 98</td>
<td>7,787</td>
<td>12,255</td>
<td>8,014</td>
<td>3,210</td>
<td>2,922</td>
</tr>
<tr>
<td>Dec 98</td>
<td>6,200</td>
<td>9,695</td>
<td>7,206</td>
<td>2,602</td>
<td>3,411</td>
</tr>
<tr>
<td>Total</td>
<td>100,905</td>
<td>174,258</td>
<td>116,087</td>
<td>31,921</td>
<td>31,970</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the mess hall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>120</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>90</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td>145</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td>60</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td>25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td>626</td>
<td>30</td>
<td>626</td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td>180</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td>96</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td>1,444</td>
<td>325</td>
<td>1,444</td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td>270</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>1,074</td>
<td>140</td>
<td>1,074</td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td>898</td>
<td>68</td>
<td>898</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td>4,042</td>
<td>1,549</td>
<td>4,042</td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>602</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>401</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td>458</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td>398</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td>503</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td>438</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td>477</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td>481</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>358</td>
<td>481</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td>1,595</td>
<td>2,521</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>12,3581</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>436</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
</tbody>
</table>

TOTAL SQUARE FOOTAGE: 20,186
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>65</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>**</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):

   a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

   a. 455,141 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (Post Lane), Headquarters Bn Messhall 9, 2d FSSG

FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0730</td>
<td>0630-0800</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1230</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900-1100</td>
<td>0900-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1700</td>
<td>1500-1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:
   
   a. Estimated Messhall Design Capacity - 1,320 patrons
   
   b. Estimated Seating Capacity - One Turn - 440 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served.</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars/Hot Bars:</td>
<td>***</td>
<td>Managers choice.</td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   ___ a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   ___ a. Number of seats available: 4

9. Historical meal data:
   ___ a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>4,115</td>
<td>8,235</td>
<td>5,504</td>
<td>584</td>
<td>643</td>
</tr>
<tr>
<td>Feb 98</td>
<td>2,301</td>
<td>8,452</td>
<td>4,462</td>
<td>1,382</td>
<td>1,210</td>
</tr>
<tr>
<td>Mar 98</td>
<td>3,104</td>
<td>10,838</td>
<td>4,959</td>
<td>1,179</td>
<td>1,125</td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,197</td>
<td>11,083</td>
<td>6,888</td>
<td>923</td>
<td>1,338</td>
</tr>
<tr>
<td>May 98</td>
<td>3,074</td>
<td>12,322</td>
<td>4,764</td>
<td>607</td>
<td>555</td>
</tr>
<tr>
<td>Jun 98</td>
<td>3,165</td>
<td>10,808</td>
<td>5,456</td>
<td>783</td>
<td>624</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,344</td>
<td>10,384</td>
<td>4,809</td>
<td>469</td>
<td>809</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,246</td>
<td>10,860</td>
<td>4,903</td>
<td>713</td>
<td>790</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,031</td>
<td>10,240</td>
<td>4,887</td>
<td>515</td>
<td>634</td>
</tr>
<tr>
<td>Oct 98</td>
<td>2,366</td>
<td>11,760</td>
<td>4,972</td>
<td>651</td>
<td>638</td>
</tr>
<tr>
<td>Nov 98</td>
<td>1,955</td>
<td>9,489</td>
<td>5,122</td>
<td>1,045</td>
<td>882</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,083</td>
<td>8,840</td>
<td>4,266</td>
<td>657</td>
<td>744</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>33,981</strong></td>
<td><strong>123,311</strong></td>
<td><strong>60,992</strong></td>
<td><strong>9,508</strong></td>
<td><strong>9,992</strong></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>314</td>
<td>70</td>
<td>70</td>
<td>70</td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>380</td>
<td>378</td>
<td></td>
<td></td>
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<tr>
<td>Oct 98</td>
<td></td>
<td>378</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td>378</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>2,280</td>
<td>4,472</td>
<td>70</td>
<td>70</td>
<td>70</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>600</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>600</td>
<td></td>
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</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>125</td>
<td>900</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Jun 98</td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td>700</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Aug 98</td>
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<tr>
<td>Sep 98</td>
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<tr>
<td>Oct 98</td>
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</tr>
<tr>
<td>Nov 98</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>Total</td>
<td>825</td>
<td>2,100</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,812</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>20,186</strong></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>64</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):

   a. 80 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

   a. 237,748 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (A Street)
   Messhall #122, 8th Marine Regiment, 2d MarDiv

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530 to 0730</td>
<td>0530 to 0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1030 to 1230</td>
<td>1030 to 1230</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1500 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-f-122
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1,512 patrons

   b. Estimated Seating Capacity - One Turn - 504 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor Served</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

   **Beverage Lines:**

   |                   | ***      |                         |
   | Full Menu/Cafeteria Line                        | 1        |                         |
   | Fast Food/Carry-Out Line                        | 1        |                         |

   **Salad Bars/Hot Bars:**

   |                   | ***      | Managers Choice        |
   | Main Line         | 1        |                         |
   | Fast Food Line    | 1        |                         |

   **Pastry/Dessert Bar(s):**

   |                   | ***      |                         |
   | Main Line         | 1        |                         |
   | Fast Food Line    | 1        |                         |

   **Misc Areas:**

   |                   | ***      |                         |
   | Decorative Carts  | 0        |                         |
   | Reach in Ice Cream Cabinet                       | 1        |                         |
   | Individual Serving Cereal Dispensers             | 2        |                         |
   | Headcount/cashier/point of sale stations         | 2        | Patron flow sensitive.  |

7. **Designated parking area for Contractor personnel (if applicable):**

   a. Number of parking spaces available: Limited. First come, first serve.

8. **Designated dining area for Contractor personnel (if applicable):**

   a. Number of seats available: 4
9. **Historical meal data:**

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>11,455</td>
<td>16,938</td>
<td>17,266</td>
<td>4,001</td>
<td>4,964</td>
</tr>
<tr>
<td>Feb 98</td>
<td>9,679</td>
<td>16,891</td>
<td>12,797</td>
<td>3,013</td>
<td>3,220</td>
</tr>
<tr>
<td>Mar 98</td>
<td>13,471</td>
<td>20,947</td>
<td>17,560</td>
<td>4,655</td>
<td>4,675</td>
</tr>
<tr>
<td>Apr 98</td>
<td>11,332</td>
<td>21,856</td>
<td>17,656</td>
<td>3,529</td>
<td>3,899</td>
</tr>
<tr>
<td>May 98</td>
<td>8,452</td>
<td>19,664</td>
<td>12,570</td>
<td>3,848</td>
<td>3,340</td>
</tr>
<tr>
<td>Jun 98</td>
<td>10,287</td>
<td>17,190</td>
<td>18,351</td>
<td>3,890</td>
<td>3,578</td>
</tr>
<tr>
<td>Jul 98</td>
<td>8,394</td>
<td>14,581</td>
<td>13,338</td>
<td>3,153</td>
<td>3,292</td>
</tr>
<tr>
<td>Aug 98</td>
<td>10,295</td>
<td>16,454</td>
<td>13,722</td>
<td>2,842</td>
<td>2,502</td>
</tr>
<tr>
<td>Sep 98</td>
<td>7,986</td>
<td>14,614</td>
<td>10,511</td>
<td>4,549</td>
<td>4,905</td>
</tr>
<tr>
<td>Oct 98</td>
<td>9,393</td>
<td>15,453</td>
<td>12,502</td>
<td>2,969</td>
<td>3,099</td>
</tr>
<tr>
<td>Nov 98</td>
<td>8,001</td>
<td>15,629</td>
<td>11,076</td>
<td>3,712</td>
<td>3,813</td>
</tr>
<tr>
<td>Dec 98</td>
<td>4,467</td>
<td>11,059</td>
<td>10,595</td>
<td>3,780</td>
<td>3,965</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>113,212</strong></td>
<td><strong>201,276</strong></td>
<td><strong>167,944</strong></td>
<td><strong>43,941</strong></td>
<td><strong>45,252</strong></td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
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<tr>
<td>Mar 98</td>
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<tr>
<td>Apr 98</td>
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<tr>
<td>May 98</td>
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<tr>
<td>Jun 98</td>
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<tr>
<td>Jul 98</td>
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<tr>
<td>Aug 98</td>
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<tr>
<td>Sep 98</td>
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<tr>
<td>Oct 98</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
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<tr>
<td>Dec 98</td>
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<tr>
<td>Total</td>
<td>1,663</td>
<td>1,435</td>
<td>3,706</td>
<td>600</td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<tr>
<td>Feb 98</td>
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<td>Mar 98</td>
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<td>Apr 98</td>
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<td>May 98</td>
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<tr>
<td>Total</td>
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<td>800</td>
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</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>30</td>
<td></td>
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<tr>
<td>WEEKEND DAYS</td>
<td>7</td>
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</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
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</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queueing/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,812</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>20,186</strong></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>64</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. **80** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **571,625** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command**: Camp Lejeune/Hadnot Point (F Street)
   Messhall 211, 2d Marine Regiment, 2d Mar Div

**FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall**:
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours**:
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500 to 0730</td>
<td>0600 to 0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>1100 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1500 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year**:

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1,284 patrons

   b. Estimated Seating Capacity - One Turn - 428 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

**Beverage Lines:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Salad Bars/Hot Bars:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Line</td>
<td>1</td>
<td>Managers choice</td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Pastry/Dessert Bar (s):**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Misc Areas:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
7. Designated parking area for Contractor personnel (if applicable)
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>10,455</td>
<td>17,203</td>
<td>16,915</td>
<td>5,023</td>
<td>5,991</td>
</tr>
<tr>
<td>Feb 98</td>
<td>6,813</td>
<td>11,768</td>
<td>10,566</td>
<td>2,555</td>
<td>3,101</td>
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<tr>
<td>Mar 98</td>
<td>9,532</td>
<td>17,457</td>
<td>15,547</td>
<td>3,306</td>
<td>3,093</td>
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<tr>
<td>Apr 98</td>
<td>10,046</td>
<td>15,851</td>
<td>13,932</td>
<td>3,293</td>
<td>3,736</td>
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<tr>
<td>May 98</td>
<td>8,076</td>
<td>16,453</td>
<td>13,164</td>
<td>3,451</td>
<td>3,712</td>
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<tr>
<td>Jun 98</td>
<td>6,214</td>
<td>11,596</td>
<td>10,620</td>
<td>2,657</td>
<td>2,439</td>
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<tr>
<td>Jul 98</td>
<td>6,747</td>
<td>12,146</td>
<td>11,772</td>
<td>1,748</td>
<td>1,855</td>
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<td>Aug 98</td>
<td>8,263</td>
<td>15,202</td>
<td>12,296</td>
<td>2,099</td>
<td>2,135</td>
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<tr>
<td>Sep 98</td>
<td>7,281</td>
<td>12,151</td>
<td>10,879</td>
<td>1,879</td>
<td>3,082</td>
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<tr>
<td>Oct 98</td>
<td>9,201</td>
<td>15,950</td>
<td>14,223</td>
<td>3,677</td>
<td>3,564</td>
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<td>Nov 98</td>
<td>3,897</td>
<td>8,744</td>
<td>5,846</td>
<td>2,503</td>
<td>3,779</td>
</tr>
<tr>
<td>Dec 98</td>
<td>7,271</td>
<td>11,736</td>
<td>9,956</td>
<td>2,662</td>
<td>2,891</td>
</tr>
<tr>
<td>Total</td>
<td>93,796</td>
<td>166,257</td>
<td>145,716</td>
<td>34,853</td>
<td>39,378</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<tr>
<td>Feb 98</td>
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<td>May 98</td>
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<td>Jun 98</td>
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<td>Jul 98</td>
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<td>Aug 98</td>
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<td>Oct 98</td>
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<td>Nov 98</td>
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<td>Dec 98</td>
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<td>800</td>
<td></td>
<td>300</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>1,663</td>
<td>1,435</td>
<td>3,706</td>
<td>600</td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
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<tr>
<td>Feb 98</td>
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<td>Mar 98</td>
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<tr>
<td>Jun 98</td>
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</tr>
<tr>
<td>Sep 98</td>
<td></td>
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<td>3,500</td>
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<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Nov 98</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td>800</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>5,700</td>
<td>800</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>56</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,812</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>20,186</strong></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>42</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):
   a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 480,000 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/French Creek Barker St Messhall FC-303, 8th Engineer Support Bn, 2d FSSG

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays) Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td>0530-0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800-1100</td>
<td>0800-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1700</td>
<td>1500-1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td>National holidays</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

5. **Building capacity:**
   a. Estimated Messhall Design Capacity - 1,350 patrons
b. Estimated Seating Capacity - One Turn - 450 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor Served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars/Hot Bars:</td>
<td>***</td>
<td>Managers Choice</td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>

TE2-f-303
7. **Designated parking area for Contractor personnel (if applicable):**
   a. Number of parking spaces available: Limited. First come, first serve.

8. **Designated dining area for Contractor personnel (if applicable):**
   a. Number of seats available: 4

9. **Historical meal data:**
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>7,049</td>
<td>16,398</td>
<td>16,724</td>
<td>3,788</td>
<td>4,286</td>
</tr>
<tr>
<td>Feb 98</td>
<td>6,267</td>
<td>14,055</td>
<td>12,676</td>
<td>2,657</td>
<td>3,140</td>
</tr>
<tr>
<td>Mar 98</td>
<td>5,972</td>
<td>15,690</td>
<td>13,994</td>
<td>3,467</td>
<td>3,123</td>
</tr>
<tr>
<td>Apr 98</td>
<td>7,052</td>
<td>18,761</td>
<td>17,949</td>
<td>3,712</td>
<td>3,205</td>
</tr>
<tr>
<td>May 98</td>
<td>9,204</td>
<td>21,677</td>
<td>18,189</td>
<td>3,350</td>
<td>3,943</td>
</tr>
<tr>
<td>Jun 98</td>
<td>7,230</td>
<td>18,575</td>
<td>16,947</td>
<td>3,821</td>
<td>3,805</td>
</tr>
<tr>
<td>Jul 98</td>
<td>7,604</td>
<td>18,029</td>
<td>16,565</td>
<td>2,880</td>
<td>2,680</td>
</tr>
<tr>
<td>Aug 98</td>
<td>7,256</td>
<td>19,153</td>
<td>15,493</td>
<td>2,813</td>
<td>3,020</td>
</tr>
<tr>
<td>Sep 98</td>
<td>5,444</td>
<td>13,491</td>
<td>11,821</td>
<td>4,124</td>
<td>4,807</td>
</tr>
<tr>
<td>Oct 98</td>
<td>7,473</td>
<td>17,451</td>
<td>17,543</td>
<td>3,537</td>
<td>4,150</td>
</tr>
<tr>
<td>Nov 98</td>
<td>6,169</td>
<td>13,910</td>
<td>11,816</td>
<td>3,188</td>
<td>3,368</td>
</tr>
<tr>
<td>Dec 98</td>
<td>4,214</td>
<td>10,774</td>
<td>10,507</td>
<td>3,248</td>
<td>3,567</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>80,934</td>
<td>197,964</td>
<td>180,224</td>
<td>40,585</td>
<td>43,094</td>
</tr>
</tbody>
</table>

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Feb 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Mar 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>May 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Jun 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Aug 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Oct 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,000</td>
<td>2,000</td>
<td>2,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>24,000</td>
<td>24,000</td>
<td>24,000</td>
<td>12,000</td>
<td>12,000</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Feb 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Mar 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Apr 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>May 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Jun 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Jul 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Aug 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Sep 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Oct 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Nov 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Dec 98</td>
<td>500</td>
<td>2,500</td>
<td>1,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Total</td>
<td>6,000</td>
<td>30,000</td>
<td>12,000</td>
<td>6,000</td>
<td>6,000</td>
</tr>
</tbody>
</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>Included in mess deck</td>
<td>Poured aggregate epoxy</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>6,992</td>
<td>Poured aggregate epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,152</td>
<td>Poured aggregate epoxy</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in mess deck</td>
<td>Poured aggregate epoxy</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,817</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>585</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>180</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>1,180</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>330</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>214</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>773</td>
<td>Poured aggregate epoxy</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

<table>
<thead>
<tr>
<th>Refrigerated Storage Areas (Freezers and Chillers)</th>
<th>1,037</th>
<th>Quarry Tile</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>371</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>572</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>267</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>800</td>
<td>Cement</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>221</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td>17,889</td>
<td></td>
</tr>
</tbody>
</table>

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>74</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>31</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):

   a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

   a. 542,801 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (L Street)  
   Messhall #411, 6th Marine Regiment, 2d Mar Div

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: __5__
   b. Weekend days per week: __2__
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530 to 0730</td>
<td>0600 to 0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>1100 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1530 to 1730</td>
<td>1530 to 1730</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TE2-f-411
ESTIMATED WORK LOAD INFORMATION (cont’d)

5. Building capacity:

   a. Estimated Messhall Design Capacity - 1,254 patrons

   b. Estimated Seating Capacity - One Turn - 418 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Drink Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars/Hot Bars:</td>
<td>***</td>
<td>Managers choice.</td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>7,218</td>
<td>15,948</td>
<td>14,616</td>
<td>3,510</td>
<td>4,640</td>
</tr>
<tr>
<td>Feb 98</td>
<td>8,694</td>
<td>15,612</td>
<td>15,480</td>
<td>3,191</td>
<td>3,713</td>
</tr>
<tr>
<td>Mar 98</td>
<td>12,552</td>
<td>21,969</td>
<td>18,603</td>
<td>4,872</td>
<td>4,405</td>
</tr>
<tr>
<td>Apr 98</td>
<td>12,849</td>
<td>23,539</td>
<td>20,413</td>
<td>4,155</td>
<td>4,735</td>
</tr>
<tr>
<td>May 98</td>
<td>13,974</td>
<td>19,944</td>
<td>21,912</td>
<td>3,602</td>
<td>4,947</td>
</tr>
<tr>
<td>Jun 98</td>
<td>13,199</td>
<td>23,137</td>
<td>20,785</td>
<td>4,944</td>
<td>4,359</td>
</tr>
<tr>
<td>Jul 98</td>
<td>15,632</td>
<td>25,533</td>
<td>23,710</td>
<td>4,039</td>
<td>3,913</td>
</tr>
<tr>
<td>Aug 98</td>
<td>22,899</td>
<td>19,256</td>
<td>30,717</td>
<td>8,245</td>
<td>8,270</td>
</tr>
<tr>
<td>Sep 98</td>
<td>10,928</td>
<td>20,338</td>
<td>19,725</td>
<td>4,283</td>
<td>5,308</td>
</tr>
<tr>
<td>Oct 98</td>
<td>13,211</td>
<td>20,320</td>
<td>24,226</td>
<td>5,153</td>
<td>6,720</td>
</tr>
<tr>
<td>Nov 98</td>
<td>8,018</td>
<td>17,594</td>
<td>13,079</td>
<td>4,577</td>
<td>5,178</td>
</tr>
<tr>
<td>Dec 98</td>
<td>6,413</td>
<td>13,336</td>
<td>13,512</td>
<td>4,648</td>
<td>4,500</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>145,587</td>
<td>236,526</td>
<td>236,778</td>
<td>55,219</td>
<td>60,688</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,000</td>
<td>50</td>
<td>1,000</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Feb 98</td>
<td>1,000</td>
<td>50</td>
<td>1,000</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Mar 98</td>
<td>1,000</td>
<td>50</td>
<td>1,000</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,000</td>
<td>50</td>
<td>2,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>2,000</td>
<td>400</td>
<td>2,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,000</td>
<td>400</td>
<td>2,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Aug 98</td>
<td>2,000</td>
<td>400</td>
<td>2,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,000</td>
<td>400</td>
<td>2,000</td>
<td>500</td>
<td>500</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1,000</td>
<td>50</td>
<td>1,000</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Nov 98</td>
<td>500</td>
<td>50</td>
<td>500</td>
<td>200</td>
<td>200</td>
</tr>
<tr>
<td>Dec 98</td>
<td>200</td>
<td>50</td>
<td>200</td>
<td>200</td>
<td>200</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>16,700</td>
<td>2,350</td>
<td>16,700</td>
<td>4,600</td>
<td>4,600</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>100</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>100</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>100</td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>100</td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>100</td>
<td>1,000</td>
<td></td>
<td></td>
<td>2,400</td>
</tr>
<tr>
<td>Sep 98</td>
<td>100</td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>100</td>
<td></td>
<td></td>
<td>2,200</td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td>400</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>600</td>
<td>6,000</td>
<td></td>
<td></td>
<td>5,600</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>56</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,812</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>20,186</strong></td>
<td></td>
</tr>
</tbody>
</table>
12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>63</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>17</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>51</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 734,798 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/French Creek (Gonzales Blvd) Messhall FC-420, 2d Landing Support Bn, 2d FSSG

**MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

2. **Required work schedule for this messhall:**
   - a. Weekdays per week: 5
   - b. Weekend days per week: 2
   - c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   - **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays) Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530 to 0730</td>
<td>CLOSED</td>
</tr>
<tr>
<td>Lunch</td>
<td>1030 to 1230</td>
<td>1030 to 1230</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1500 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1,026 patrons

   b. Estimated Seating Capacity - One Turn - 342 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served.</td>
</tr>
</tbody>
</table>

| Self-Service Area(s)               | ***      |                             |

Beverage Lines:

| Full Menu/Cafeteria Line           | 1        |                             |
| Fast Food/Carry-Out Line           | 1        |                             |

Salad Bars/Hot Bars:

| Main Line                          | 2        |                             |
| Fast Food Line                     | 2        |                             |

Pastry/Dessert Bar(s):

| Main Line                          | 1        |                              |
| Fast Food Line                     | 1        |                              |

Misc Areas:

| Decorative Carts                  | 0        |                             |
| Reach in Ice Cream Cabinet        | 1        |                             |
| Individual Serving Cereal Dispensers| 2  |                            |
| Headcount/cashier/point of sale stations | 2 | Patron flow sensitive.     |

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ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>4,083</td>
<td>12,988</td>
<td>9,677</td>
<td>2,074</td>
<td>3,022</td>
</tr>
<tr>
<td>Feb 98</td>
<td>4,329</td>
<td>12,935</td>
<td>8,820</td>
<td>2,672</td>
<td>2,907</td>
</tr>
<tr>
<td>Mar 98</td>
<td>5,136</td>
<td>15,245</td>
<td>11,293</td>
<td>2,900</td>
<td>2,792</td>
</tr>
<tr>
<td>Apr 98</td>
<td>5,164</td>
<td>16,586</td>
<td>12,167</td>
<td>2,406</td>
<td>2,603</td>
</tr>
<tr>
<td>May 98</td>
<td>4,597</td>
<td>16,024</td>
<td>11,795</td>
<td>3,449</td>
<td>3,575</td>
</tr>
<tr>
<td>Jun 98</td>
<td>3,271</td>
<td>14,264</td>
<td>9,404</td>
<td>2,047</td>
<td>2,171</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,510</td>
<td>13,468</td>
<td>8,921</td>
<td>1,268</td>
<td>1,536</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,630</td>
<td>15,010</td>
<td>9,866</td>
<td>1,918</td>
<td>1,996</td>
</tr>
<tr>
<td>Sep 98</td>
<td>3,475</td>
<td>13,350</td>
<td>10,462</td>
<td>2,233</td>
<td>2,279</td>
</tr>
<tr>
<td>Oct 98</td>
<td>5,572</td>
<td>14,221</td>
<td>11,527</td>
<td>2,222</td>
<td>2,897</td>
</tr>
<tr>
<td>Nov 98</td>
<td>3,063</td>
<td>11,698</td>
<td>7,793</td>
<td>3,093</td>
<td>3,347</td>
</tr>
<tr>
<td>Dec 98</td>
<td>3,247</td>
<td>10,672</td>
<td>8,481</td>
<td>3,199</td>
<td>4,050</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>49,077</td>
<td>166,461</td>
<td>120,206</td>
<td>29,481</td>
<td>33,175</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brig's, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>20</td>
<td>251</td>
<td>82</td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>53</td>
<td>243</td>
<td>28</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>47</td>
<td>478</td>
<td>148</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>567</td>
<td>325</td>
<td>386</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>610</td>
<td>719</td>
<td>287</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>525</td>
<td>209</td>
<td>85</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>92</td>
<td>70</td>
<td>130</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>30</td>
<td>70</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td>30</td>
<td>310</td>
<td>70</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>1,974</td>
<td>2,675</td>
<td>1,236</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Quey/foyers</td>
<td>100</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>7,094</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>790</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast</td>
<td>INCLUDED W/SERVING</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Food)</td>
<td>LINES</td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,254</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>703</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>280</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>714</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>167</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>182</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>294</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers</td>
<td>500</td>
<td>Stainless Steel Panels or</td>
</tr>
<tr>
<td>and Chillers)</td>
<td></td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>176</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>714</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>136</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>675</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>221</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>15,000</td>
<td></td>
</tr>
</tbody>
</table>

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## ESTIMATED WORK LOAD INFORMATION (cont'd)

### 12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>37</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

### 13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):

1. **80** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

### 14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

1. **398,400** meals.
1. **Camp/Building Number/Command:** Camp Lejeune/Camp Johnson (Company "C" Street) 
   Messhall 455, Marine Corps Service Support Schools (MCSSS)

2. **Full Food Service (FFS) Services**

3. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours**
      prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours**
      following the serving of the last meal of each operational day.

4. **Required meal serving hours:**
   *Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)*
   *Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):*

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/CARRY-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500 to 0700</td>
<td>0500 to 0700</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>1100 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630 to 1830</td>
<td>1630 to 1830</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0900 to 1200</td>
<td>0900 to 1200</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1500 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5. **Building capacity:**
   
   a. Estimated Messhall Design Capacity - 1,377 patrons

   b. Estimated Seating Capacity - One Turn - 459 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>0</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars/Hot Bars:</strong></td>
<td>***</td>
<td>Managers choice</td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Pastry/Dessert Bar(s):</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Soft Serve Ice Cream</td>
<td>1</td>
<td>Contractor Maintain</td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>39,183</td>
<td>39,934</td>
<td>21,896</td>
<td>8,953</td>
<td>9,543</td>
</tr>
<tr>
<td>Feb 98</td>
<td>41,041</td>
<td>42,700</td>
<td>20,247</td>
<td>8,696</td>
<td>8,090</td>
</tr>
<tr>
<td>Mar 98</td>
<td>41,518</td>
<td>44,624</td>
<td>21,608</td>
<td>8,097</td>
<td>7,043</td>
</tr>
<tr>
<td>Apr 98</td>
<td>38,410</td>
<td>41,835</td>
<td>22,487</td>
<td>6,919</td>
<td>7,227</td>
</tr>
<tr>
<td>May 98</td>
<td>38,309</td>
<td>41,009</td>
<td>19,155</td>
<td>6,428</td>
<td>6,493</td>
</tr>
<tr>
<td>Jun 98</td>
<td>28,687</td>
<td>32,667</td>
<td>18,310</td>
<td>5,430</td>
<td>5,525</td>
</tr>
<tr>
<td>Jul 98</td>
<td>23,028</td>
<td>27,875</td>
<td>14,235</td>
<td>5,001</td>
<td>4,480</td>
</tr>
<tr>
<td>Aug 98</td>
<td>21,205</td>
<td>24,105</td>
<td>13,164</td>
<td>3,166</td>
<td>3,577</td>
</tr>
<tr>
<td>Sep 98</td>
<td>17,240</td>
<td>17,975</td>
<td>11,519</td>
<td>5,103</td>
<td>5,368</td>
</tr>
<tr>
<td>Oct 98</td>
<td>22,494</td>
<td>24,575</td>
<td>16,923</td>
<td>5,022</td>
<td>5,369</td>
</tr>
<tr>
<td>Nov 98</td>
<td>22,029</td>
<td>21,613</td>
<td>13,268</td>
<td>6,978</td>
<td>6,819</td>
</tr>
<tr>
<td>Dec 98</td>
<td>17,401</td>
<td>17,155</td>
<td>10,852</td>
<td>3,643</td>
<td>3,597</td>
</tr>
<tr>
<td>Total</td>
<td>350,545</td>
<td>376,067</td>
<td>203,664</td>
<td>73,436</td>
<td>73,131</td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>500</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>500</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>5,500</td>
<td>2,500</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td>1,350</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td>3,850</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queing/Foyers</td>
<td>1,900</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>7,080</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>Included in Mess Deck</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included in Mess Deck</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>4,916</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>1,352</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>352</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>528</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>396</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>597</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>378</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,343</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>1,136</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>874</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>572</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, ramps, Steps, &amp; Aprons</td>
<td>1,872</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>72</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>23,368</td>
<td></td>
</tr>
</tbody>
</table>

TE2-f-455
12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):

   a. **80** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

   a. **1,076,843** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Hadnot Point (O Street)
   Messhall 521, 10th Marine Regiment, 2d Mar Div

   **FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least **2 hours** prior to the serving of the first meal of the operational day and to a minimum of **1 1/2 hours** following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530 to 0730</td>
<td>0530 to 0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>1100 to 1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600 to 1800</td>
<td>1600 to 1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>0800 to 1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500 to 1700</td>
<td>1500 to 1700</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1,035 patrons

   b. Estimated Seating Capacity - One Turn - 345 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>1</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

**Beverage Lines:**

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Remarks/Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Salad Bars/Hot Bars:**

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Remarks/Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Pastry/Dessert Bar (s):**

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Remarks/Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

**Misc Areas:**

<table>
<thead>
<tr>
<th>Type</th>
<th>Quantity</th>
<th>Remarks/Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>8,000</td>
<td>15,558</td>
<td>13,598</td>
<td>3,309</td>
<td>4,054</td>
</tr>
<tr>
<td>Feb 98</td>
<td>7,379</td>
<td>11,487</td>
<td>10,694</td>
<td>2,145</td>
<td>2,375</td>
</tr>
<tr>
<td>Mar 98</td>
<td>6,151</td>
<td>12,570</td>
<td>9,374</td>
<td>1,887</td>
<td>2,085</td>
</tr>
<tr>
<td>Apr 98</td>
<td>8,963</td>
<td>17,393</td>
<td>14,188</td>
<td>2,832</td>
<td>2,729</td>
</tr>
<tr>
<td>May 98</td>
<td>13,994</td>
<td>18,763</td>
<td>18,805</td>
<td>4,682</td>
<td>4,329</td>
</tr>
<tr>
<td>Jun 98</td>
<td>9,593</td>
<td>15,514</td>
<td>14,781</td>
<td>3,540</td>
<td>3,375</td>
</tr>
<tr>
<td>Jul 98</td>
<td>10,374</td>
<td>14,963</td>
<td>12,718</td>
<td>2,816</td>
<td>3,368</td>
</tr>
<tr>
<td>Aug 98</td>
<td>11,071</td>
<td>14,559</td>
<td>13,635</td>
<td>2,744</td>
<td>2,843</td>
</tr>
<tr>
<td>Sep 98</td>
<td>10,372</td>
<td>14,702</td>
<td>14,308</td>
<td>3,595</td>
<td>3,154</td>
</tr>
<tr>
<td>Oct 98</td>
<td>8,215</td>
<td>13,757</td>
<td>12,486</td>
<td>2,950</td>
<td>3,150</td>
</tr>
<tr>
<td>Nov 98</td>
<td>6,547</td>
<td>12,797</td>
<td>8,761</td>
<td>3,602</td>
<td>3,646</td>
</tr>
<tr>
<td>Dec 98</td>
<td>8,611</td>
<td>10,836</td>
<td>12,732</td>
<td>3,637</td>
<td>4,426</td>
</tr>
<tr>
<td>Total</td>
<td>109,270</td>
<td>172,899</td>
<td>156,080</td>
<td>37,739</td>
<td>39,534</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1,200</td>
<td>150</td>
<td>1,200</td>
<td>600</td>
<td>600</td>
</tr>
<tr>
<td>Feb 98</td>
<td>1,500</td>
<td>150</td>
<td>1,500</td>
<td>900</td>
<td>900</td>
</tr>
<tr>
<td>Mar 98</td>
<td>2,400</td>
<td>150</td>
<td>2,400</td>
<td>1,500</td>
<td>1,500</td>
</tr>
<tr>
<td>Apr 98</td>
<td>2,400</td>
<td>150</td>
<td>2,400</td>
<td>1,500</td>
<td>1,500</td>
</tr>
<tr>
<td>May 98</td>
<td>1,200</td>
<td>150</td>
<td>1,200</td>
<td>600</td>
<td>600</td>
</tr>
<tr>
<td>Jun 98</td>
<td>1,500</td>
<td>150</td>
<td>1,500</td>
<td>900</td>
<td>900</td>
</tr>
<tr>
<td>Jul 98</td>
<td>2,400</td>
<td>150</td>
<td>2,400</td>
<td>1,500</td>
<td>1,500</td>
</tr>
<tr>
<td>Aug 98</td>
<td>2,400</td>
<td>150</td>
<td>2,400</td>
<td>1,500</td>
<td>1,500</td>
</tr>
<tr>
<td>Sep 98</td>
<td>2,400</td>
<td>150</td>
<td>2,400</td>
<td>1,500</td>
<td>1,500</td>
</tr>
<tr>
<td>Oct 98</td>
<td>600</td>
<td>150</td>
<td>600</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td>Nov 98</td>
<td>600</td>
<td>150</td>
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<td>300</td>
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</tr>
<tr>
<td>Dec 98</td>
<td>600</td>
<td>150</td>
<td>600</td>
<td>300</td>
<td>300</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>19,200</td>
<td>1,800</td>
<td>19,200</td>
<td>11,400</td>
<td>11,400</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>150</td>
<td>2,500</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td>150</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>150</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>150</td>
<td>2,000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>150</td>
<td></td>
<td>1,000</td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
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<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>150</td>
<td></td>
<td>1,200</td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>150</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>150</td>
<td>1,200</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>150</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>150</td>
<td>4,000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td>150</td>
<td>2,800</td>
<td>1,500</td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>1,800</td>
<td>13,700</td>
<td>2,500</td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,812</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>584</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Same as Mess Decks</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,700</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>504</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>264</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Part of Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>325</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>456</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>729</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,008</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>187</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>696</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>288</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>225</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td>20,186</td>
<td></td>
</tr>
</tbody>
</table>
12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>42</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):

a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):

a. 515,522 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune/Camp Geiger (G Street) School of Infantry (SOI), Messhall G-640

FULL FOOD SERVICE (FFS) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500 to 0730</td>
<td>NONE</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100 to 1300</td>
<td>NONE</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630 to 1830</td>
<td>NONE</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800 to 1100</td>
<td>NONE</td>
</tr>
<tr>
<td>Supper</td>
<td>1530 to 1730</td>
<td>NONE</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 2,976 patrons

   b. Estimated Seating Capacity - One Turn - 992 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>3</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>0</td>
<td>Contractor served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

   **Beverage Lines:**

   |                         | ***      |                              |
   | Full Menu/Cafeteria Line | 3        |                              |
   | Fast Food/Carry-Out Line | 1        |                              |

   **Salad Bars/Hot Bars:**

   |                         | ***      | Managers choice.             |
   | Main Line               | 3        |                              |
   | Fast Food Line          | 1        |                              |

   **Pastry/Dessert Bar (s):**

   |                         | ***      |                              |
   | Main Line               | 3        |                              |
   | Fast Food Line          | 1        |                              |

   **Misc Areas:**

   |                         | ***      |                              |
   | Decorative Carts        | 0        |                              |
   | Reach in Ice Cream Cabinet | 2      |                              |
   | Individual Serving Cereal Dispensers | 2 |                          |
   | Soft Serve Ice Cream    | 1        | Contractor maintain.         |
   | Headcount/cashier/point of sale stations | 2 | Patron flow sensitive.      |

TE2-f-G640
7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: 4

9. **Historical meal data:**
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>42,033</td>
<td>29,843</td>
<td>38,893</td>
<td>12,343</td>
<td>11,441</td>
</tr>
<tr>
<td>Feb 98</td>
<td>36,046</td>
<td>29,019</td>
<td>34,571</td>
<td>11,610</td>
<td>10,749</td>
</tr>
<tr>
<td>Mar 98</td>
<td>40,817</td>
<td>32,485</td>
<td>36,569</td>
<td>15,121</td>
<td>14,249</td>
</tr>
<tr>
<td>Apr 98</td>
<td>32,299</td>
<td>23,984</td>
<td>30,735</td>
<td>9,388</td>
<td>9,614</td>
</tr>
<tr>
<td>May 98</td>
<td>32,325</td>
<td>26,044</td>
<td>31,378</td>
<td>8,492</td>
<td>8,919</td>
</tr>
<tr>
<td>Jun 98</td>
<td>27,648</td>
<td>21,819</td>
<td>26,409</td>
<td>10,767</td>
<td>10,032</td>
</tr>
<tr>
<td>Jul 98</td>
<td>25,725</td>
<td>21,862</td>
<td>23,871</td>
<td>7,450</td>
<td>7,722</td>
</tr>
<tr>
<td>Aug 98</td>
<td>23,617</td>
<td>18,970</td>
<td>21,530</td>
<td>7,577</td>
<td>7,660</td>
</tr>
<tr>
<td>Sep 98</td>
<td>32,151</td>
<td>25,305</td>
<td>30,733</td>
<td>12,006</td>
<td>14,463</td>
</tr>
<tr>
<td>Oct 98</td>
<td>43,144</td>
<td>28,253</td>
<td>38,217</td>
<td>14,246</td>
<td>13,155</td>
</tr>
<tr>
<td>Nov 98</td>
<td>36,157</td>
<td>25,729</td>
<td>32,644</td>
<td>18,977</td>
<td>19,080</td>
</tr>
<tr>
<td>Dec 98</td>
<td>35,799</td>
<td>22,404</td>
<td>28,533</td>
<td>10,327</td>
<td>8,780</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>407,761</td>
<td>305,717</td>
<td>374,083</td>
<td>138,304</td>
<td>135,864</td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

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<tbody>
<tr>
<td>Jan 98</td>
<td>15,000</td>
<td>200</td>
<td>8,000</td>
<td>3,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Feb 98</td>
<td>15,000</td>
<td>200</td>
<td>9,000</td>
<td>3,000</td>
<td>1,700</td>
</tr>
<tr>
<td>Mar 98</td>
<td>14,000</td>
<td>200</td>
<td>9,000</td>
<td>4,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Apr 98</td>
<td>13,295</td>
<td>200</td>
<td>7,710</td>
<td>2,630</td>
<td>1,730</td>
</tr>
<tr>
<td>May 98</td>
<td>16,000</td>
<td>200</td>
<td>8,000</td>
<td>3,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Jun 98</td>
<td>15,000</td>
<td>200</td>
<td>8,000</td>
<td>2,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Jul 98</td>
<td>14,000</td>
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<td>9,000</td>
<td>4,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Oct 98</td>
<td>14,000</td>
<td>200</td>
<td>9,000</td>
<td>3,000</td>
<td>1,800</td>
</tr>
<tr>
<td>Nov 98</td>
<td>15,000</td>
<td>200</td>
<td>9,000</td>
<td>3,000</td>
<td>2,000</td>
</tr>
<tr>
<td>Dec 98</td>
<td>16,000</td>
<td>200</td>
<td>8,000</td>
<td>2,000</td>
<td>1,800</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>174,295</strong></td>
<td><strong>2,400</strong></td>
<td><strong>100,710</strong></td>
<td><strong>36,630</strong></td>
<td><strong>24,030</strong></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td>350</td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
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<tr>
<td>Jun 98</td>
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<tr>
<td>Jul 98</td>
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<tr>
<td>Aug 98</td>
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<tr>
<td>Sep 98</td>
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<tr>
<td>Oct 98</td>
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<tr>
<td>Nov 98</td>
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</tr>
<tr>
<td>Dec 98</td>
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<td></td>
<td></td>
<td>350</td>
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</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>700</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. **Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):**

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>2</td>
<td></td>
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<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. **Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):**

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queyng/Foyers</td>
<td>800</td>
<td>TERRAZZO</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>20,419</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,600</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>3,200</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>3,960</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>2,296</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>495</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>1,131</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>650</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>210</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>772</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>3,067</td>
<td>Stainless Steel Panels or Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>543</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>1,189</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>176</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>1,337</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>442</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>42,287</strong></td>
<td></td>
</tr>
</tbody>
</table>
12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>87</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>61</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a. 80 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 1,361,729 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Lejeune, NC. Messhall 1041, Hadnot Point (Duncan St) Marine Corps Base Brig.

**BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP) SERVICES**

2. **Required work schedule for this messhall:**
   - a. Weekdays per week: 5
   - b. Weekend days per week: 2
   - c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:** Marine Corps Air Station
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carr-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-0730</td>
<td>None</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1230</td>
<td>None</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td>None</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800-0930</td>
<td>None</td>
</tr>
<tr>
<td>Supper</td>
<td>1600-1730</td>
<td>None</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td>number of weekdays serving 3 meals</td>
</tr>
<tr>
<td></td>
<td></td>
<td>number of weekdays serving 2 meals</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td>number of weekend days serving 3 meals</td>
</tr>
<tr>
<td></td>
<td></td>
<td>number of weekend days serving 2 meals</td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TE2-f-1041**
5. **Building capacity:**
   
   a. Estimated Messhall Design Capacity - 477 patrons
   
   b. Estimated Seating Capacity - One Turn - 159 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>0</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>0</td>
<td>Contractor Served</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Salad Bars/Hot Bars:</td>
<td>***</td>
<td>Managers Choice</td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Reach in Ice Cream Cabinet</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>

7. **Designated parking area for Contractor personnel (if applicable):**

   a. Number of parking spaces available: Limited. First come, first serve.

8. **Designated dining area for Contractor personnel (if applicable):**

   a. Number of seats available: 4
9. Historical meal data:

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>4,735</td>
<td>4,956</td>
<td>4,631</td>
<td>2,455</td>
<td>2,479</td>
</tr>
<tr>
<td>Feb 98</td>
<td>5,269</td>
<td>5,472</td>
<td>5,232</td>
<td>2,264</td>
<td>2,271</td>
</tr>
<tr>
<td>Mar 98</td>
<td>5,865</td>
<td>6,045</td>
<td>5,838</td>
<td>2,675</td>
<td>2,660</td>
</tr>
<tr>
<td>Apr 98</td>
<td>5,951</td>
<td>6,551</td>
<td>6,124</td>
<td>2,558</td>
<td>2,510</td>
</tr>
<tr>
<td>May 98</td>
<td>6,385</td>
<td>6,975</td>
<td>6,510</td>
<td>2,616</td>
<td>2,588</td>
</tr>
<tr>
<td>Jun 98</td>
<td>5,786</td>
<td>6,332</td>
<td>5,994</td>
<td>2,886</td>
<td>2,827</td>
</tr>
<tr>
<td>Jul 98</td>
<td>5,403</td>
<td>6,129</td>
<td>5,665</td>
<td>3,017</td>
<td>2,981</td>
</tr>
<tr>
<td>Aug 98</td>
<td>6,222</td>
<td>7,031</td>
<td>6,592</td>
<td>2,581</td>
<td>2,621</td>
</tr>
<tr>
<td>Sep 98</td>
<td>5,114</td>
<td>5,566</td>
<td>5,540</td>
<td>3,417</td>
<td>3,592</td>
</tr>
<tr>
<td>Oct 98</td>
<td>6,064</td>
<td>6,500</td>
<td>6,334</td>
<td>2,927</td>
<td>2,945</td>
</tr>
<tr>
<td>Nov 98</td>
<td>5,274</td>
<td>5,752</td>
<td>5,377</td>
<td>3,540</td>
<td>3,489</td>
</tr>
<tr>
<td>Dec 98</td>
<td>5,561</td>
<td>5,836</td>
<td>5,580</td>
<td>3,457</td>
<td>3,405</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>67,629</td>
<td>73,145</td>
<td>69,417</td>
<td>34,393</td>
<td>34,368</td>
</tr>
</tbody>
</table>

   b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brig's, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Feb 98</td>
<td>725</td>
<td>725</td>
<td>725</td>
<td>725</td>
<td>725</td>
</tr>
<tr>
<td>Mar 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Apr 98</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
</tr>
<tr>
<td>May 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Jun 98</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
</tr>
<tr>
<td>Jul 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Aug 98</td>
<td>775</td>
<td>950</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Sep 98</td>
<td>750</td>
<td>900</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Oct 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
<td>775</td>
</tr>
<tr>
<td>Nov 98</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
<td>750</td>
</tr>
<tr>
<td>Dec 98</td>
<td>775</td>
<td>775</td>
<td>775</td>
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<td>775</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>9,150</td>
<td>9,475</td>
<td>9,175</td>
<td>9,175</td>
<td>9,175</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont’d)

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td>300</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
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<tr>
<td>May 98</td>
<td></td>
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<td>300</td>
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<tr>
<td>Jun 98</td>
<td></td>
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<tr>
<td>Jul 98</td>
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<tr>
<td>Aug 98</td>
<td></td>
<td></td>
<td>300</td>
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<tr>
<td>Sep 98</td>
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<td></td>
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<tr>
<td>Oct 98</td>
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<tr>
<td>Nov 98</td>
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</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>900</strong></td>
</tr>
</tbody>
</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queing/Foyers</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>3,639</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>250</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1,258</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>280</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>850</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>N/A</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>300</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>149</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>206</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>332</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>74</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>188</td>
<td>Cement</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>135</td>
<td>Cement</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>770</td>
<td>Cement + Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>150</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>8,652</strong></td>
<td></td>
</tr>
</tbody>
</table>

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   - **a.** N/A feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   - **a.** 278,952 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS), New River, NC/ (Douglas Street) Messhall #AS 4012

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/CARRY-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0600-730</td>
<td>0600-730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1130-1300</td>
<td>1130-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>2330-0130</td>
<td>2330-0130</td>
</tr>
</tbody>
</table>

   **WEEKEND/HOLIDAYS:**
   | Breakfast Brunch| 0900-1100                  | 0900-1100           |
   | Dinner Brunch   | 1500-1700                  | 1500-1700           |

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

   a. Estimated Messhall Design Capacity - 320 patrons

   b. Estimated Seating Capacity - One Turn - 960 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Open B/L/D/BBr/BBr all days of the year</td>
</tr>
<tr>
<td>Manager Choice Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive Open L/D weekdays, BBr weekends</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>0</td>
<td>Contractor Served</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
</tbody>
</table>

   | Beverage Lines:                     |          |                                                        |
   | Full Menu/Cafeteria Line            | 1        |                                                        |
   | Fast Food/Carry-Out Line            | 1        |                                                        |

   | Salad Bars/Hot Bars:                |          |                                                        |
   | Main Line                           | 2 open L/D weekdays, 1 open BBr weesdays 1 open BBr/BBr weekends & holidays |
   | Fast Food Line                      | 1        |                                                        |

   | Pastry/Dessert Bar(s):              |          |                                                        |
   | Main Line                           | 1        |                                                        |
   | Fast Food Line                      | 1        |                                                        |

   | Potato Bar:                         | 1        | Open L/D weekdays                                       |
   | Specialty Bar:                      | 1        | Open L weekdays                                          |

   | Misc Areas:                         |          |                                                        |
   | Decorative Carts                   | 0        |                                                        |
   | Reach in Ice Cream Cabinet         | 2        |                                                        |
   | Individual Serving Cereal Dispensers| 2        |                                                        |
   | Headcount/cashier/point of sale stations| 1 | Patron flow sensitive.                                  |
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   _______.
   a. Number of parking spaces available: Limited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   _______.
   a. Number of seats available: 4

9. Historical meal data:
   
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>4,622</td>
<td>12,204</td>
<td>12,304</td>
<td>2,599</td>
<td>3,748</td>
</tr>
<tr>
<td>Feb 98</td>
<td>4,409</td>
<td>12,041</td>
<td>11,557</td>
<td>2,410</td>
<td>3,190</td>
</tr>
<tr>
<td>Mar 98</td>
<td>8,845</td>
<td>14,669</td>
<td>18,197</td>
<td>4,290</td>
<td>4,627</td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,741</td>
<td>15,143</td>
<td>15,732</td>
<td>2,736</td>
<td>3,659</td>
</tr>
<tr>
<td>May 98</td>
<td>4,713</td>
<td>15,929</td>
<td>14,829</td>
<td>2,718</td>
<td>3,516</td>
</tr>
<tr>
<td>Jun 98</td>
<td>5,061</td>
<td>15,220</td>
<td>15,656</td>
<td>2,772</td>
<td>3,009</td>
</tr>
<tr>
<td>Jul 98</td>
<td>4,568</td>
<td>14,885</td>
<td>13,728</td>
<td>2,655</td>
<td>2,719</td>
</tr>
<tr>
<td>Aug 98</td>
<td>5,555</td>
<td>16,064</td>
<td>16,042</td>
<td>2,521</td>
<td>3,264</td>
</tr>
<tr>
<td>Sep 98</td>
<td>4,308</td>
<td>12,253</td>
<td>13,754</td>
<td>5,346</td>
<td>5,602</td>
</tr>
<tr>
<td>Oct 98</td>
<td>4,806</td>
<td>14,313</td>
<td>15,444</td>
<td>2,574</td>
<td>3,314</td>
</tr>
<tr>
<td>Nov 98</td>
<td>5,199</td>
<td>11,150</td>
<td>12,587</td>
<td>3,854</td>
<td>4,811</td>
</tr>
<tr>
<td>Dec 98</td>
<td>3,566</td>
<td>10,201</td>
<td>11,434</td>
<td>2,766</td>
<td>4,244</td>
</tr>
<tr>
<td>Total</td>
<td>60,393</td>
<td>164,072</td>
<td>171,264</td>
<td>37,241</td>
<td>45,703</td>
</tr>
</tbody>
</table>
### ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>2,000</td>
<td>1,800</td>
<td></td>
<td></td>
<td>679</td>
</tr>
<tr>
<td>Feb 98</td>
<td>3,100</td>
<td>12,116</td>
<td></td>
<td></td>
<td>800</td>
</tr>
<tr>
<td>Mar 98</td>
<td>3,550</td>
<td>1,252</td>
<td></td>
<td></td>
<td>467</td>
</tr>
<tr>
<td>Apr 98</td>
<td>3,000</td>
<td>2,500</td>
<td></td>
<td></td>
<td>758</td>
</tr>
<tr>
<td>May 98</td>
<td>3,100</td>
<td>2,400</td>
<td></td>
<td></td>
<td>459</td>
</tr>
<tr>
<td>Jun 98</td>
<td>4,000</td>
<td>2,700</td>
<td>309</td>
<td></td>
<td>1,300</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,050</td>
<td>2,800</td>
<td></td>
<td></td>
<td>1,007</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,000</td>
<td>1,800</td>
<td></td>
<td></td>
<td>850</td>
</tr>
<tr>
<td>Sep 98</td>
<td>3,000</td>
<td>2,300</td>
<td></td>
<td></td>
<td>750</td>
</tr>
<tr>
<td>Oct 98</td>
<td>3,000</td>
<td>2,100</td>
<td></td>
<td></td>
<td>974</td>
</tr>
<tr>
<td>Nov 98</td>
<td>3,000</td>
<td>2,300</td>
<td></td>
<td></td>
<td>1,174</td>
</tr>
<tr>
<td>Dec 98</td>
<td>2,200</td>
<td>1,193</td>
<td></td>
<td></td>
<td>1,000</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>36,000</td>
<td>35,261</td>
<td>309</td>
<td></td>
<td>10,218</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>1,065</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>115</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>36</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>1,216</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>195</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>6,828</td>
<td>Poured Aggregate Epoxy</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>2,478</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast</td>
<td>Same as above</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Food)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,208</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>1,064</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>558</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Same as Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>252</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>48</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>311</td>
<td>Vinyl Composite Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers</td>
<td>593</td>
<td>Stainless Steel Panels</td>
</tr>
<tr>
<td>and Chillers)</td>
<td></td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>368</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>496</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>143</td>
<td>Concrete or Quarry Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>276</td>
<td>Concrete and Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>117</td>
<td>Stainless Steel Panels</td>
</tr>
</tbody>
</table>

**TOTAL SQUARE FOOTAGE**: 13,727
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

```
<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>69</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>29</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>96</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>
```

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**
   
   a. **80** feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **478,673** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Headquarters and Headquarters Squadron, Messhall #442 MCAS, Beaufort, SC

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **Required work schedule for this messhall:**
   
   a. Weekdays per week: 5
   
   b. Weekend days per week: 2

   c. Normal weekday/weekend/holiday operating hours for this facility are at least \(1\frac{1}{2}\) hours prior to the serving of the first meal of the operational day and to a minimum of \(1\frac{1}{2}\) hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   
   **Note:** Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td>0600-0800</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1030-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1530-1800</td>
<td>1530-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800-1100</td>
<td>0800-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1500-1700</td>
<td></td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10 National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
</tr>
</tbody>
</table>

TE2-g-442
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

   a. Estimated Messhall Design Capacity - 1,504 patrons

   b. Estimated Seating Capacity - One Turn - 376 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>1</td>
<td>Wednesday</td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>1</td>
<td>Tuesday and Thursday (lunch only)</td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>1</td>
<td>Monday and Friday</td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Mise Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   _____ a. Number of parking spaces available: Unlimited. First come, first serve.

8. Designated dining area for Contractor personnel (if applicable):
   _____ a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>3,273</td>
<td>8,831</td>
<td>6,806</td>
<td>1,732</td>
<td>2,306</td>
</tr>
<tr>
<td>Feb 98</td>
<td>3,136</td>
<td>7,920</td>
<td>6,138</td>
<td>1,231</td>
<td>1,805</td>
</tr>
<tr>
<td>Mar 98</td>
<td>3,733</td>
<td>9,758</td>
<td>7,344</td>
<td>1,468</td>
<td>2,278</td>
</tr>
<tr>
<td>Apr 98</td>
<td>4,176</td>
<td>9,744</td>
<td>7,713</td>
<td>1,827</td>
<td>2,123</td>
</tr>
<tr>
<td>May 98</td>
<td>4,110</td>
<td>10,335</td>
<td>6,959</td>
<td>1,934</td>
<td>2,563</td>
</tr>
<tr>
<td>Jun 98</td>
<td>5,249</td>
<td>12,182</td>
<td>8,453</td>
<td>1,435</td>
<td>1,672</td>
</tr>
<tr>
<td>Jul 98</td>
<td>3,772</td>
<td>9,379</td>
<td>7,281</td>
<td>1,300</td>
<td>1,998</td>
</tr>
<tr>
<td>Aug 98</td>
<td>3,844</td>
<td>9,731</td>
<td>6,913</td>
<td>1,429</td>
<td>1,920</td>
</tr>
<tr>
<td>Sep 98</td>
<td>5,258</td>
<td>10,424</td>
<td>8,346</td>
<td>1,763</td>
<td>2,425</td>
</tr>
<tr>
<td>Oct 98</td>
<td>3,141</td>
<td>8,581</td>
<td>6,936</td>
<td>1,590</td>
<td>2,603</td>
</tr>
<tr>
<td>Nov 98</td>
<td>2,100</td>
<td>7,345</td>
<td>4,994</td>
<td>1,922</td>
<td>3,148</td>
</tr>
<tr>
<td>Dec 98</td>
<td>5,839</td>
<td>9,593</td>
<td>7,882</td>
<td>1,432</td>
<td>1,929</td>
</tr>
<tr>
<td>Total</td>
<td>47,631</td>
<td>113,823</td>
<td>85,765</td>
<td>19,063</td>
<td>26,772</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>547</td>
<td>547</td>
<td>2,963</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feb 98</td>
<td>296</td>
<td>296</td>
<td>2,214</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mar 98</td>
<td>505</td>
<td>505</td>
<td>3,796</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apr 98</td>
<td>280</td>
<td>280</td>
<td>2,578</td>
<td></td>
<td></td>
</tr>
<tr>
<td>May 98</td>
<td>438</td>
<td>438</td>
<td>284</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jun 98</td>
<td>350</td>
<td>350</td>
<td>740</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul 98</td>
<td>183</td>
<td>183</td>
<td>620</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aug 98</td>
<td>563</td>
<td>563</td>
<td>19</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sep 98</td>
<td>356</td>
<td>356</td>
<td>30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oct 98</td>
<td>225</td>
<td>225</td>
<td>1,581</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nov 98</td>
<td>245</td>
<td>245</td>
<td>305</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dec 98</td>
<td>285</td>
<td>285</td>
<td>1,436</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>4,273</td>
<td>4,273</td>
<td>16,566</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Feb 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Mar 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>May 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Jul 98</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Aug 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Sep 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oct 98</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Nov 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Dec 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>4</td>
<td>2</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>1,459</td>
<td>VINYL TILE</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>11,022</td>
<td>VI</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>2,786</td>
<td>VINYL/QUARRY TILE</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>INCLUDED W/MESS DECK</td>
<td>VINYL TILE</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>GOV'T CLEANED</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>838</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>246</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>GOV'T CLEANED</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>804</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>GOV'T CLEANED</td>
<td>VINYL TILE</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>GOV'T CLEANED</td>
<td>CARPET</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,234</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>1,775</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>712</td>
<td>QUARRY TILE</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>W/LOADING DOCK</td>
<td>CONCRETE</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>2,848</td>
<td>CONCRETE</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>270</td>
<td>CONCRETE</td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>23,994</td>
<td></td>
</tr>
</tbody>
</table>
12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>166</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>21/4</td>
<td>Valances/Curtains</td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>24</td>
<td>Small planters along mess deck walls</td>
</tr>
<tr>
<td>- Corner</td>
<td>25</td>
<td>Large planter boxes</td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 54 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 293,054 meals.
ESTIMATED WORK LOAD INFORMATION

1. Camp/Building Number/Command: Headquarters Support Battalion Messhall # 149
   149 Corrigidor St.
   Parris Island, SC 29906

FULL FOOD SERVICE (FFS)

2. Required work schedule for this messhall:
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 2 hours
      following the serving of the last meal of each operational day.

3. Required meal serving hours:
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0530-0730</td>
<td>0530-0730</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td>1630-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>0800-1100</td>
<td>0800-1100</td>
</tr>
<tr>
<td>Supper</td>
<td>1530-1700</td>
<td>1530-1700</td>
</tr>
</tbody>
</table>

4. Total estimated days this messhall is expected to be in operation each year:

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:
   a. Estimated Messhall Design Capacity - 1968 patrons
   b. Estimated Seating Capacity - One Turn - 356 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td>Patron flow sensitive. Combined with Full Menu Cafeteria Line.</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td>One on each deck.</td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>2</td>
<td>Carousels</td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>1</td>
<td>Make your own subs (Lunch only)</td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: N/A

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A
9. **Historical meal data:**

   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>3,927</td>
<td>8,640</td>
<td>7,068</td>
<td>275</td>
<td>254</td>
</tr>
<tr>
<td>Feb 98</td>
<td>4,422</td>
<td>9,948</td>
<td>7,734</td>
<td>296</td>
<td>321</td>
</tr>
<tr>
<td>Mar 98</td>
<td>7,647</td>
<td>14,691</td>
<td>14,394</td>
<td>426</td>
<td>352</td>
</tr>
<tr>
<td>Apr 98</td>
<td>1,813</td>
<td>2,398</td>
<td>1,843</td>
<td>215</td>
<td>146</td>
</tr>
<tr>
<td>May 98</td>
<td>4,267</td>
<td>6,145</td>
<td>5,002</td>
<td>288</td>
<td>249</td>
</tr>
<tr>
<td>Jun 98</td>
<td>13,040</td>
<td>15,547</td>
<td>13,579</td>
<td>225</td>
<td>189</td>
</tr>
<tr>
<td>Jul 98</td>
<td>9,577</td>
<td>10,659</td>
<td>10,014</td>
<td>264</td>
<td>175</td>
</tr>
<tr>
<td>Aug 98</td>
<td>9,736</td>
<td>12,502</td>
<td>10,657</td>
<td>68</td>
<td>111</td>
</tr>
<tr>
<td>Sep 98</td>
<td>12,393</td>
<td>15,553</td>
<td>12,376</td>
<td>214</td>
<td>238</td>
</tr>
<tr>
<td>Oct 98</td>
<td>7,542</td>
<td>9,589</td>
<td>7,586</td>
<td>469</td>
<td>438</td>
</tr>
<tr>
<td>Nov 98</td>
<td>6,162</td>
<td>8,678</td>
<td>6,839</td>
<td>370</td>
<td>339</td>
</tr>
<tr>
<td>Dec 98</td>
<td>9,481</td>
<td>12,407</td>
<td>10,082</td>
<td>185</td>
<td>221</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>90,007</td>
<td>126,757</td>
<td>107,174</td>
<td>3,295</td>
<td>3,033</td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vattted field meals, "special quarters" meals for Briggs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>540</td>
<td>740</td>
<td>540</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>6,480</td>
<td>8,880</td>
<td>6,480</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>150</td>
<td>400</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>N/A</td>
<td>350</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>N/A</td>
<td>450</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>150</td>
<td>1,200</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>60</td>
<td>Hurricanes</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>60</td>
<td>Hurricanes</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

TE2-h-149
ESTIMATED WORK LOAD INFORMATION (cont'd)

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>148</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>12,636</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,142</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with serving line</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2,895</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>Included with Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>858</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>1,376</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>1,335</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>1,683</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>895</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>765</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>528</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>300</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>1,200</td>
<td>Concrete &amp; Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>25761</td>
<td></td>
</tr>
</tbody>
</table>

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>102</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>71</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>66</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>66</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

   a. 50 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. 353,456 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Third Battalion Messhall # 410
   410 Atzugi Street  Parris Island, SC 29905

**FULL FOOD SERVICE (FFS) SERVICE**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500-0630</td>
<td>0500-0630</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1230</td>
<td>1100-1230</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1730</td>
<td>1600-1730</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Supper</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>261</td>
<td>Includes 10 National Holidays.</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>10</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

TE2-h-410
ESTIMATED WORK LOAD INFORMATION (cont’d)

5. **Building capacity:**

   a. Estimated Messshall Design Capacity - 1,449 patrons

   b. Estimated Seating Capacity - One Turn - 483 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>N/A</td>
<td>Patron flow sensitive, Combined with full Menu.</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>1</td>
<td>Carousel</td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. **Designated parking area for Contractor personnel (if applicable):**
   - a. Number of parking spaces available: N/A

8. **Designated dining area for Contractor personnel (if applicable):**
   - a. Number of seats available: N/A

9. **Historical meal data:**
   - a. Full menu/cafeteria meal service data to include fast food/carry-out meals:
     
     | Month/Year | Breakfast | Lunch | Dinner | Breakfast/Brunch | Dinner/Brunch (Supper) |
     |------------|-----------|-------|--------|------------------|-----------------------|
     | Jan 98     | 16,680    | 16,689| 16,646 | 0                | 0                     |
     | Feb 98     | 25,944    | 31,277| 29,665 | 0                | 0                     |
     | Mar 98     | 24,537    | 28,164| 27,498 | 0                | 0                     |
     | Apr 98     | 25,636    | 26,090| 25,501 | 0                | 0                     |
     | May 98     | 30,764    | 30,210| 30,129 | 0                | 0                     |
     | Jun 98     | 40,769    | 42,206| 40,768 | 0                | 0                     |
     | Jul 98     | 35,166    | 35,345| 35,070 | 0                | 0                     |
     | Aug 98     | 8,022     | 8,361 | 8,329  | 0                | 0                     |
     | Sep 98     | 36,496    | 37,740| 35,914 | 0                | 0                     |
     | Oct 98     | 31,822    | 31,411| 32,762 | 0                | 0                     |
     | Nov 98     | 30,761    | 30,724| 30,899 | 0                | 0                     |
     | Dec 98     | 24,348    | 24,763| 25,149 | 0                | 0                     |
     | **Total**  | 330,945   | 342,980| 338,330| 0                | 0                     |

   - b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):
     
     | Month/Year | Breakfast | Lunch | Dinner | Breakfast/Brunch | Dinner/Brunch (Supper) |
     |------------|-----------|-------|--------|------------------|-----------------------|
     | Jan 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Feb 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Mar 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Apr 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | May 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Jun 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Jul 98     | 850       | 3,150 | 1,450  | N/A              | N/A                   |
     | Aug 98     | 850       | 3,150 | 1,450  | N/A              | N/A                   |
     | Sep 98     | 850       | 3,150 | 1,450  | N/A              | N/A                   |
     | Oct 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Nov 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | Dec 98     | 850       | 1,050 | 1,450  | N/A              | N/A                   |
     | **Total**  | 10,200    | 18,900| 17,400 | N/A              | N/A                   |
ESTIMATED WORK LOAD INFORMATION (cont'd)

c. Special meal service support (ethnic day observance meals, command family day meals, command field
meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>N/A</td>
<td>300</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>N/A</td>
<td>300</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than
required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>416</td>
<td>Training Commitments</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>100</td>
<td>Warriors Breakfast</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas
which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Poysers</td>
<td>1,744</td>
<td>Quarry Tile/ Concrete</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>8,004</td>
<td>Marble</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,682</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with serving line.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>1,944</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>1,188</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>728</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>440</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>246</td>
<td>Quarry Tile/ Wood</td>
</tr>
</tbody>
</table>

TE2-h-410
Office Spaces
Refrigerated Storage Areas (Freezers and Chillers)
Rest Rooms (employee and patron)
Dry Stores Room
GI House (Cleaning Equip Storage)
Loading Dock, Ramps, Steps, & Aprons
Exterior (Outdoor) Walk-in Reefer(s)

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**

   a.  **150 square feet** radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a.  **1,059,055** meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:**
   First Battalion Messhall # 590
   590 Guantanamo Street
   Parris Island, SC 29905

   **FULL FOOD SERVICE (FFS)**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500-0630</td>
<td>0500-0630</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td>1630-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Supper</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>261</td>
<td>Includes 10 National Holidays</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>N/A</td>
<td>National holidays</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. Building capacity:

a. Estimated Messhall Design Capacity - 1440 patrons

b. Estimated Seating Capacity - One Turn - 480 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>NOTE</td>
<td>Patron flow sensitive. Included on Full Menu Line.</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: N/A

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>27,995</td>
<td>35,258</td>
<td>34,070</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>14,778</td>
<td>14,884</td>
<td>15,115</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>27,072</td>
<td>27,921</td>
<td>26,230</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>18,284</td>
<td>18,292</td>
<td>17,261</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>27,872</td>
<td>27,719</td>
<td>27,420</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>20,292</td>
<td>19,284</td>
<td>19,816</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>54,533</td>
<td>53,158</td>
<td>52,709</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>45,084</td>
<td>44,423</td>
<td>44,688</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>38,290</td>
<td>37,308</td>
<td>37,356</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>36,724</td>
<td>35,633</td>
<td>35,373</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>22,914</td>
<td>22,853</td>
<td>24,093</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>333,838</td>
<td>336,733</td>
<td>334,131</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
**ESTIMATED WORK LOAD INFORMATION (cont'd)**

b. Meals prepared for consumption away from the messhall (vatted field meals, "special quarters" meals for Brig, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>850</td>
<td>2,950</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>850</td>
<td>2,950</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
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<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
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<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>850</td>
<td>850</td>
<td>1,275</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>9,350</td>
<td>13,550</td>
<td>14,025</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
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<td>Feb 98</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Mar 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Apr 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
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<td>Jul 98</td>
<td>N/A</td>
<td>N/A</td>
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<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
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<td>N/A</td>
<td>N/A</td>
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<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>N/A</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>416</td>
<td>Training Commitments</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>85</td>
<td>Warriors Breakfasts</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>N/A</td>
<td></td>
</tr>
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</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>600</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>8,775</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>945</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with serving line</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>5952</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>1,008</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>500</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>391</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>281</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>330</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1248</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>328</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>999</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>136</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>780</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>64</td>
<td>Concrete</td>
</tr>
<tr>
<td>TOTAL SQUARE FOOTAGE</td>
<td>22,337</td>
<td></td>
</tr>
</tbody>
</table>

TE2-h-590
12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>33</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumptser areas, and grease receptacles):**

   a. **75** square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**

   a. **1,041,627** meals.
ESTIMATED WORK LOAD INFORMATION

1. Camp/Building Number/Command: Second Battalion Mess Hall #600
   600 Panama Street
   Parris Island SC 29905

FULL FOOD SERVICE (FFS) SERVICES

2. Required work schedule for this mess hall:
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. Required meal serving hours:
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500-0630</td>
<td>0500-0630</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1630-1800</td>
<td>1630-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Supper</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. Total estimated days this mess hall is expected to be in operation each year:

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td></td>
</tr>
</tbody>
</table>
     number of weekdays serving 3 meals: 261 Includes National Holidays
     number of weekdays serving 2 meals: N/A National holidays

   | Weekend Days   | 104 |                             |
     number of weekend days serving 3 meals: 104
     number of weekend days serving 2 meals: N/A

   Projected closures

TE2-h-600
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**

   a. Estimated Messhall Design Capacity - 1584 patrons

   b. Estimated Seating Capacity - One Turn - 528 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>NOTE</td>
<td>Patron flow sensitive. Combined with Full Menu/Cafeteria.</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>1</td>
<td>Carousel</td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>

TE2-h-600
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. **Designated parking area for Contractor personnel (if applicable):**
   - a. Number of parking spaces available: N/A

8. **Designated dining area for Contractor personnel (if applicable):**
   - a. Number of seats available: N/A

9. **Historical meal data:**
   - a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>25,941</td>
<td>27,102</td>
<td>26,941</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>33,201</td>
<td>34,102</td>
<td>33,611</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>22,102</td>
<td>22,204</td>
<td>21,896</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>15,934</td>
<td>17,164</td>
<td>16,130</td>
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<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>38,786</td>
<td>38,932</td>
<td>38,238</td>
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<td>Jul 98</td>
<td>51,428</td>
<td>50,264</td>
<td>49,811</td>
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<td>Aug 98</td>
<td>52,794</td>
<td>50,629</td>
<td>52,602</td>
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<td>Sep 98</td>
<td>35,609</td>
<td>33,961</td>
<td>35,048</td>
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<td>Oct 98</td>
<td>31,358</td>
<td>31,642</td>
<td>32,096</td>
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<td>Nov 98</td>
<td>33,755</td>
<td>36,091</td>
<td>32,936</td>
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<td>23,966</td>
<td>24,072</td>
<td>23,035</td>
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</tr>
<tr>
<td><strong>Total</strong></td>
<td>364,874</td>
<td>366,163</td>
<td>362,344</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
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<td>N/A</td>
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</tr>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<td>Oct 98</td>
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<td>2,950</td>
<td>1,275</td>
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<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>850</td>
<td>2,950</td>
<td>1,275</td>
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<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
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<td>2,950</td>
<td>1,275</td>
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<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>9,350</td>
<td>15,650</td>
<td>14,025</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Total

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<td>N/A</td>
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<tr>
<td>Feb 98</td>
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</tr>
<tr>
<td>Mar 98</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>416</td>
<td>Training Commitments</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>85</td>
<td>Warriors Breakfast</td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>480</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>8,775</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,344</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with Serving Line</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>4,743</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>972</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>494</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with Galley</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>374</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>360</td>
<td>Wood</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>255</td>
<td>Carpet/Quarry Tile</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,663</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>337</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>1,044</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>144</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>756</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>64</td>
<td>Concrete</td>
</tr>
</tbody>
</table>

**TOTAL SQUARE FOOTAGE** 21,805

TE2-h-600
12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>29</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>29</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 150 square feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 1,132,406 meals.
ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Weapons and Field Training Battalion
   Messhall 740
   XXXXXXX

   **FULL FOOD SERVICE (FFS) SERVICES**

2. **Required work schedule for this messhall:**
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. **Required meal serving hours:**
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th>Meal</th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/Carry-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0430-0630</td>
<td>0500-0800</td>
</tr>
<tr>
<td>Lunch</td>
<td>1000-1200</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Supper</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. **Total estimated days this messhall is expected to be in operation each year:**

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>261</td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>N/A</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>104</td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>N/A</td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
</tr>
</tbody>
</table>

5. **Building capacity:**
   a. Estimated Messhall Design Capacity - 704 patrons
      **TE2-h-740**
b. Estimated Seating Capacity - One Turn - 704 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>3</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>N/A</td>
<td>Included with main line.</td>
</tr>
<tr>
<td>Self-Service Area(s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td><strong>Beverage Lines:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Self-Serve Bars:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar(s)</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Taco Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Deli Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Soup Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Potato Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar(s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td><strong>Misc Areas:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>2</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: 60

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals (Historical data is from other mess halls, that were closed):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>31,001</td>
<td>8,288</td>
<td>31,211</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>15,782</td>
<td>4,569</td>
<td>17,412</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>33,920</td>
<td>9,427</td>
<td>35,051</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>25,575</td>
<td>7,080</td>
<td>25,871</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>23,164</td>
<td>7,710</td>
<td>22,457</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>19,203</td>
<td>5,341</td>
<td>19,375</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>32,350</td>
<td>8,830</td>
<td>34,042</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>42,204</td>
<td>10,485</td>
<td>43,751</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>40,345</td>
<td>11,420</td>
<td>43,094</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>32,764</td>
<td>13,031</td>
<td>34,421</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>43,032</td>
<td>8,689</td>
<td>42,128</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>36,777</td>
<td>9,712</td>
<td>36,515</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>367,207</td>
<td>104,862</td>
<td>385,328</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>15,500</td>
<td>33,273</td>
<td>4,681</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>7,936</td>
<td>15,617</td>
<td>2,611</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>16,960</td>
<td>32,090</td>
<td>5,257</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>12,787</td>
<td>23,350</td>
<td>3,880</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>11,582</td>
<td>19,559</td>
<td>3,368</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>9,601</td>
<td>17,594</td>
<td>2,906</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>16,175</td>
<td>30,240</td>
<td>5,106</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>21,102</td>
<td>36,407</td>
<td>6,562</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>20,172</td>
<td>36,869</td>
<td>6,464</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>16,382</td>
<td>33,068</td>
<td>5,163</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>21,516</td>
<td>30,983</td>
<td>6,319</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>18,388</td>
<td>33,401</td>
<td>5,477</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>188,101</td>
<td>342,451</td>
<td>57,794</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):
10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>624</td>
<td>Inclement weather</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>HOLIDAYS</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queying/Foyers</td>
<td>1,262</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>14,787</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>Included with mess decks.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with mess decks.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>6,040</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>1,065</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>399</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with galley.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>611</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>366</td>
<td>Tile/Wooden</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>317</td>
<td>N/A</td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>1,291</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>578</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>926</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>113</td>
<td>Tile</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>1,314</td>
<td>Concrete/Asphalt</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer(s)</td>
<td>678</td>
<td>Metal/Tile</td>
</tr>
<tr>
<td>Locker Rooms</td>
<td>838</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Ice/Soda Rooms</td>
<td>355</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bread Room</td>
<td>214</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Electrical Room</td>
<td>127</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Mechanical Room</td>
<td>622</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Hallways</td>
<td>455</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>32,358</strong></td>
<td>Quarry Tile</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. **Additional service areas/responsibilities:**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>76</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>49</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>29</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>19</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

13. **Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):**
   
   a. 150 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. **Total estimated number of meals served annually (actual Calendar Year 1998 data):**
   
   a. 1,454,743 meals.
ESTIMATED WORK LOAD INFORMATION

1. Camp/Building Number/Command: Fourth Battalion Messhall # 926
   New Britain Street
   Parris Island, SC 29905

FULL FOOD SERVICE (FFS) SERVICES

2. Required work schedule for this messhall:
   a. Weekdays per week: 5
   b. Weekend days per week: 2
   c. Normal weekday/weekend/holiday operating hours for this facility are at least 1 1/2 hours
      prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 hours
      following the serving of the last meal of each operational day.

3. Required meal serving hours:
   Note: Weekdays (Mon-Fri, excludes Mondays and/or Fridays observed as national holidays)
   Weekend days (Saturday and Sunday, to include Monday and Friday national holidays):

<table>
<thead>
<tr>
<th></th>
<th>Weekdays/Weekends/Holidays</th>
<th>Fast Food/CARRY-Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>0500-0700</td>
<td>0500-0700</td>
</tr>
<tr>
<td>Lunch</td>
<td>1100-1300</td>
<td>1100-1300</td>
</tr>
<tr>
<td>Dinner</td>
<td>1600-1800</td>
<td>1600-1800</td>
</tr>
<tr>
<td>Breakfast/Brunch</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Supper</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

4. Total estimated days this messhall is expected to be in operation each year:

<table>
<thead>
<tr>
<th>ESTIMATED DAYS</th>
<th>365</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekdays</td>
<td>251</td>
<td>Includes 10 National Holidays.</td>
</tr>
<tr>
<td>number of weekdays serving 3 meals</td>
<td>261</td>
<td></td>
</tr>
<tr>
<td>number of weekdays serving 2 meals</td>
<td>N/A</td>
<td>National holidays. Serve three meals.</td>
</tr>
<tr>
<td>Weekend Days</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 3 meals</td>
<td>104</td>
<td></td>
</tr>
<tr>
<td>number of weekend days serving 2 meals</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Projected closures</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

5. **Building capacity:**
   
a. Estimated Messhall Design Capacity - 696 patrons

   b. Estimated Seating Capacity - One Turn - 232 (total number of seats available in the dining area for patron use if all were occupied at the same time).

6. **Type and quantity of serving lines, self-serve bars, and cashier/headcount stations:**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>QUANTITY</th>
<th>REMARKS/FREQUENCY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Menu/Cafeteria serving line</td>
<td>2</td>
<td>Patron flow sensitive</td>
</tr>
<tr>
<td>Fast Food/Carry-Out serving line</td>
<td>1</td>
<td>Patron flow sensitive. Lunch only combined with one of the Full Menu Lines.</td>
</tr>
<tr>
<td>Self-Service Area (s)</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Beverage Lines:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Full Menu/Cafeteria Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food/Carry-Out Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Salad Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Main Line</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Fast Food Line</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Self-Serve Bars:</td>
<td>***</td>
<td></td>
</tr>
<tr>
<td>Pastry/Dessert Bar (s)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Pasta Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Taco Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Deli Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Pancake/Waffle Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Soup Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Potato Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Bar (s)</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Misc Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Individual Serving Cereal Dispensers</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Headcount/cashier/point of sale stations</td>
<td>1</td>
<td>Patron flow sensitive.</td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

7. Designated parking area for Contractor personnel (if applicable):
   a. Number of parking spaces available: N/A.

8. Designated dining area for Contractor personnel (if applicable):
   a. Number of seats available: N/A

9. Historical meal data:
   a. Full menu/cafeteria meal service data to include fast food/carry-out meals:

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>13,624</td>
<td>14,564</td>
<td>14,078</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>13,508</td>
<td>14,439</td>
<td>13,958</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>8,048</td>
<td>8,326</td>
<td>8,048</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>14,265</td>
<td>14,994</td>
<td>14,374</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>12,612</td>
<td>13,804</td>
<td>13,116</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>10,775</td>
<td>12,004</td>
<td>10,277</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>16,731</td>
<td>16,970</td>
<td>16,359</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>18,668</td>
<td>17,894</td>
<td>17,779</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>11,148</td>
<td>10,095</td>
<td>10,114</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>15,101</td>
<td>17,009</td>
<td>15,740</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>15,654</td>
<td>16,048</td>
<td>15,225</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>7,215</td>
<td>6,930</td>
<td>6,484</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>157,349</td>
<td>162,377</td>
<td>155,551</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
b. Meals prepared for consumption away from the messhall (vatted field meals, “special quarters” meals for Brigs, box/bag lunches, recreational meals, warming beverages or Meals, Ready-to-Eat (MRE) enhancements):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>360</td>
<td>900</td>
<td>700</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>4,320</strong></td>
<td><strong>10,800</strong></td>
<td><strong>8,400</strong></td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

c. Special meal service support (ethnic day observance meals, command family day meals, command field meets, prayer breakfast meals etc.):

<table>
<thead>
<tr>
<th>Month/Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Dinner</th>
<th>Breakfast/Brunch</th>
<th>Dinner/Brunch (Supper)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Feb 98</td>
<td>N/A</td>
<td>300</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Mar 98</td>
<td>N/A</td>
<td>350</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Apr 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>May 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jun 98</td>
<td>N/A</td>
<td>150</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Jul 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Aug 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Sep 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Oct 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Nov 98</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dec 98</td>
<td>N/A</td>
<td>800</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>N/A</td>
<td>800</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>
10. Estimated number of days requiring extended hour service (quarter hours earlier or later than required meal serving hours as provided in paragraph 3 of this technical exhibit):

<table>
<thead>
<tr>
<th>DAYS</th>
<th>ESTIMATED NUMBER OF QUARTER HOURS PER YEAR</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAYS</td>
<td>200</td>
<td>Due to graduation practice and training</td>
</tr>
<tr>
<td>WEEKEND DAYS</td>
<td>200</td>
<td>Warrior breakfast</td>
</tr>
</tbody>
</table>

11. Messhall estimate square footage (all computations are approximate and includes areas which may or may NOT be Contractor responsibility):

<table>
<thead>
<tr>
<th>FUNCTIONAL AREA</th>
<th>ESTIMATED SQUARE FOOTAGE</th>
<th>FLOOR COMPOSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrance Queuing/Foyers</td>
<td>225</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dining Areas (Mess Decks)</td>
<td>3,159</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Serving Lines (Main Menu and Fast Food)</td>
<td>1,716</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Self Serve Areas (Main Menu and Fast Food)</td>
<td>Included with serving lines.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Galley (Kitchen)</td>
<td>2070</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Scullery (Dishwashing &amp; Clean Storage)</td>
<td>480</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Pot and Pan Washing and Storage</td>
<td>315</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Bakery (may be part of Galley)</td>
<td>Included with galley.</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Vegetable Preparation Room</td>
<td>252</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Non-Food Storage Rooms (Property Room)</td>
<td>240</td>
<td>Wooden</td>
</tr>
<tr>
<td>Office Spaces</td>
<td>540</td>
<td></td>
</tr>
<tr>
<td>Refrigerated Storage Areas (Freezers and Chillers)</td>
<td>711</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Rest Rooms (employee and patron)</td>
<td>594</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>Dry Stores Room</td>
<td>525</td>
<td>Quarry Tile</td>
</tr>
<tr>
<td>GI House (Cleaning Equip Storage)</td>
<td>70</td>
<td>Concrete</td>
</tr>
<tr>
<td>Loading Dock, Ramps, Steps, &amp; Aprons</td>
<td>462</td>
<td>Concrete</td>
</tr>
<tr>
<td>Exterior (Outdoor) Walk-in Reefer (s)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>TOTAL SQUARE FOOTAGE</strong></td>
<td><strong>11,359</strong></td>
<td></td>
</tr>
</tbody>
</table>
ESTIMATED WORK LOAD INFORMATION (cont'd)

12. Additional service areas/responsibilities:

<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior Windows</td>
<td>65</td>
<td></td>
</tr>
<tr>
<td>Interior Windows</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Venetian/Vertical Blinds</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Drapes and/or Curtains</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ceiling Fans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Artificial Foliage/Plants</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>- Hanging</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>- Floor</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>- Corner</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Television Sets &amp; Brackets</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Wall Art (Pictures, Paintings, Plaques, Etc.)</td>
<td>69</td>
<td></td>
</tr>
<tr>
<td>Decorative Carts</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Trophies And Trophy Cases</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

13. Exterior area of police around the mess hall (includes walkways, sidewalks, entrance and exit foyers, concrete pads, garbage/dumpster areas, and grease receptacles):
   a. 120 feet radius around the entire outside of the building (measurement is from the exterior wall of the building outward).

14. Total estimated number of meals served annually (actual Calendar Year 1998 data):
   a. 500,197 meals.