

**STATE OF ALASKA ITB NUMBER 2526S014
AMENDMENT NUMBER TWO (2)**

AMENDMENT ISSUING OFFICE:



Department of Transportation & Public Facilities
Statewide Contracting & Procurement
P.O. Box 112500
(3132 Channel Drive, Room 350)
Juneau, Alaska 99811-2500

THIS IS NOT AN ORDER

DATE AMENDMENT ISSUED: October 28, 2025

RFP TITLE: Culinary Training For Vessel Crew

DUE DATE: November 3, 2025 at 2:00 PM. (Alaska Time)

This is a mandatory return Amendment. *Your bid may be considered non-responsive if this signed amendment is not received [in addition to your bid] by the date and time bids are due.*

Vendor Signature: _____

Date: _____

Printed Name: _____

Offerors Name: _____

The purpose of this Amendment #2 is to:

- **Provide answers to questions received**

Questions and Answers

Question #1:

What is the maximum number of trainees that would be expected at each training session? i.e. what is the training capacity of the Hotel Training Ship? And what is the typical kitchen crew size of the other ships where training will occur?

Answer #1

The training size will vary depending on the vessel as we have different sized vessels. Typical kitchen crew size is 4 to 6 on the mainliners, 2 to 4 on smaller vessels. We can have up to 12 participants at the Hotel Ship, in classroom setting...but the galley is smaller so 4 would be the maximum number of students we can have in the hotel ship galley, for practical skill training, not counting the trainers.

Question #2:

During the training that will take place on vessels on the run (at sea) will there be dedicated training time for culinary instruction or is the expectation that training will be on the job training during the work day?

Answer #2

Primarily on-the-job training during the workday. There would be a need to work around the crew's schedule as they work split shifts on overlapping basis.

Question #3:

What is the typical work schedule kitchen crew while on the run?

Answer #3

Most crew work 12 hours a day with split shifts and overlaps – see example below.

CHIEF COOK	35		J	0700-1300 1500-2100
SECOND COOK (early)	36		K	0400-1000 1400-2000
2ND COOK S/B	37		J	0800-1400 1600-2200
CASHIER S/B	38		J	1000-2200
HEAD WAITER	39		K	0600-1500 1800-2100
2ND COOK (late)	40		K	0700-1400 1700-2200
A/2ND COOK (crew)	41		K	0600-1300 1600-2100
A/2ND COOK (salad)	42		K	0700-1400 1600-2100

Question #4:

Will our instructors have access to Wifi during training that happens on the run? Does the crew have access to Wifi such that they will be able to access digital training materials while underway?

Answer #4

Yes, for both.

Signature:  _____
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Date: 10/28/2025

Name: Chris Hunt
Title: Procurement Specialist 5