

1. In order to develop the site wide master menu programme and the master merchandise assortment programme we endeavoured to identify an appropriate product mix with planned space dedication based upon dollar contribution or consumption habits. We spent considerable time on this project.
2. Once we had the "master" plan established, we advertised for operators interested in leasing space from the Corporation. Since we had an intergrated programme established an applicant interested in a particular type of food service facility was required to bid on already predetermined units.

i.e. pizza and pasta were to be sold from F-5, F-23 and F-46. We discouraged people from making proposals to sell a these product from other locations.

Nonetheless, the earlier applicants were afforded some flexibility and we had a limited ability to shift products around. As more facilities were leased, so this became more difficult. We were also receptive to the replacement of certain programmes with new products that were not in the original concept and were not in conflict with the overall scheme.

Tied into this programme in the food service area was a determination as to the style of service:

1. Table service - fine dining
2. Table service - family dining
3. Buffeteria or Cafeteria
4. Quick Cuisine or Fast Food

It was anticipated that all Fine Dining at EXPO 86 would be in the Official Participant's pavilions.

3. Decisions were made with respect to which facilities the Corporation should operate versus leasing to a concessionnaire and we spent from the Spring of 1984 until the Winter of 1985 involved in assessing proposals and negotiating contracts. The general philosophy with respect to the facilities that we planned to operate was that if we received a good enough proposal from a potential concessionnaire on one of these facilities then we would be prepared to lease these out as well, but the focus would be on leasing the other units. At the present time the situation is as follows: