Exhibit Y

University of California
HASTINGS COLLEGE OF THE LAW

QUALIFIED CATERERS
As of May 22, 2012

The College pre-qualifies vendors who provide catering services on campus. The pre-qualification process provides that:

- Vendors meet College standards
- Vendors are properly licensed;
- Vendors are properly insured;
- Conflict of interest requirements are met.

The Director of Business Services performs the pre-qualification process.

Catering services are defined as food and/or beverage prepared on-site and/or delivered to the College by a vendor and served at an on-campus event. Such services generally include set-up and clean up. Some vendors may also provide china, glass and silver.

Employees securing catering services should be aware of that use of open flames to warm food is prohibited in all campus locations except in the dining commons and atrium area (2nd floor) of 200 McAllister[1].

Below is a list of the caterers who are qualified to provide catering services to the College. Those preferred caterers are also listed. Only these caterers may be used for on-campus events.

---

[1] *Per Title 19 of the California Business Code, (CBC), the use of open flames to warm food is prohibited in all campus locations, except in the dining commons and atrium area (2nd floor) of 200 McAllister.

Where allowed, the source must be non-spillable and self-extinguishing, and meet other requirements of Title 19.

Caterers are to provide their own low-wattage/low-amp electric chaffer heater for warm food dishes, these sources must be UL rated and shown to UCH Facilities for approval. (Similar to http://www.vollrathco.com/catalog_sku.jsp?id=5590&fid=4777&cid=90 is acceptable.)

PREFERRED CATERERS

Favorable payment terms (Net 20 or Net 30); No deposit required for events under $5,000.

Caterer Name	Telephone Number	Email	Web site
The Law Café (1), (2)	415-565-4693	lawcafe@uchastings.edu	http://www.uchastings.edu/law-cafe/index.html
Alta Cuisine (2)	415-468-2582	altacuisine@aol.com	www.altacuisine.com
La Mediterranean Fillmore (2)	415-921-2956	Alicia@cafelamed.com	http://www.cafelamed.com/fillmore/pages/lamedsf.html
P'Nosh Catering (2)	415-235-6518	p_noshcatering@comcast.net	
California Rose Catering (2)	510-644-4473	angy@californiarose.com	www.californiarose.com
Gabriel Muselli Catering (2)	415-334-3755	barbara.muselli@gmail.com	www.gabrielmusellicatering.com
Forks & Fingers Catering (2)	415-883-1900	info@forksandfingers.com	www.forksandfingers.com

(1) Resident and contracted food/beverage caterer.
(2) Agree to all UC Hastings preferred terms and conditions.

APPROVED CATERERS

Terms and conditions differ from UCH preferred, but vendors have been vetted and are approved by UC Hastings.

AHA Café	415-581-8889	manolopizarrobriceno@gmail.com	
Cheshire Cat Catering	415-822-0400	caterman44@aol.com	www.cheshirecatering.com
J&V Catering	415-821-7786	info@jandvcatering.com	www.jandvcatering.com/
Knights Catering	415-861-3312	knightscatering@mac.com	www.knightscatering.com
Le Petitt's Kitchen	415-355-9404	n/a	http://lepetittskitchen.com/

(3) Only a basic agreement is in place with these suppliers. There may be additional work to hire caterers on this list. They have not acknowledged our requirements such as the sterno limitations. Please ensure to talk about this if hiring them for an event with hot food.

Update: May 22, 2012

Added to the Financial Policy and Procedure Manual – December 06, 2002
Transmittal No.: 03-01
D:\Data\TEXT\SOP\FINANCIA\EXHIBITS\Y-Caterers.doc