

Technical Specifications

TECHNICAL SPECIFICATIONS			
Item / Service	Maximum Quantity	Technical Specifications / Scope of Work	Statement of Compliance
1	5,869	<p>AM Snack with Service Attendant</p> <p>Menu: (Silog Meals / Pasta with Bread / Sandwiches) with one round of drink (canned juice / softdrinks)</p>	
2	5,869	<p>One Buffet Meal with Service Attendant</p> <p>Menu: Meal with 3 main courses (seafood, chicken, pork/beef) plus rice, soup, 1 vegetable dish, dessert and one round drinks (canned juice / softdrinks)</p>	
3	5,869	<p>PM Snack with Service Attendant</p> <p>Menu: (Pasta with Bread / Sandwiches) with one round of drink (canned juice / softdrinks)</p>	
		<p>TERMS AND CONDITIONS:</p> <p>1. Can accommodate up to 17 events simultaneously per call-off with a maximum of 94 participants per event</p> <p>2. Strictly no Cream Dory Dishes</p>	

		<p>3. With provision of candies/mints and nuts</p> <p>4. Must include free-flowing brewed coffee with coffee cups and stirrer, creamer and sugar</p> <p>5. Must use eco-friendly packaging and/or utensils</p> <p>6. Must provide buffet table and cover, as necessary</p> <p>7. Must have to-go packaging materials ready</p> <p>8. Must have at least 10% buffer in all meals to be served without additional cost</p> <p>9. Must have at least two (2) servers in uniform for meal distribution per event</p> <p>10. Menu must be provided via email within three (3) calendar days upon receipt of the Notice to Proceed</p> <p>11. Chosen menu and quantity shall be provided by the end-user during call-off.</p>	
		<p>REQUIREMENTS:</p> <p>1. Must be registered as a Food /Catering Service provider</p> <p>2. Must have a Valid Sanitary Permit</p> <p>3. Food handlers (cook and servers) must have a valid Health card</p> <p>4. Must have a code compliant commissary. To be inspected during post qualification</p> <p>5. Must have food safety program/ protocol.</p>	

		<p>ISSUANCE OF CALL-OFF:</p> <p>1. Expected delivery timeframe should be within 3 calendar days upon issuance of call-off. A telephone call or electronic mail shall constitute an official notice to the Supplier.</p> <p>2. All prices are fixed, valid, and binding based on the approved framework agreement.</p> <p>3. No other cost shall be authorized unless otherwise specified in the Framework Agreement.</p> <p>4. The procuring entity may execute Call-Offs requiring delivery to multiple destinations or performance at multiple locations.</p>	
		<p>SERVICES AGREEMENT:</p> <p>A. Buffet service with wait staff for snacks and meals. Food servers must be neat and clean and must be in good health at the time of service. Food and utensils must be kept covered at all times before serving. Set up of buffet table must be done at least 2 hours before specified serving time. Water with dispenser must be provided. Proper clean up after each specified service.</p> <p>B. Evaluation. The end user unit will be asked to evaluate the service provider after every delivered service. Evaluation criteria would include, promptness, food quality and serving size and cleanliness. The service provider should maintain a satisfactory rating.</p>	

I hereby certify that the Statement of Compliance to the foregoing Technical Specifications are true and correct, otherwise, if found false either during the bid evaluation or post-qualification, the same shall give rise to automatic disqualification of our bid.

Name of Company:	
Signature over Printed Name of Authorized Representative	
Date:	