



Philippine Rice Research Institute
Central Experiment Station
Maligaya, Science City of Muñoz, 3119 Nueva Ecija

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Bid Bulletin No. 1

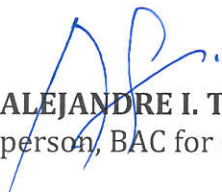
Subject: ONE (1) LOT CATERING SERVICES FOR UGNAY PALAY: THE 36TH NATIONAL RICE R4D CONFERENCE PB 24-03-43

This bid bulletin is being issued to clarify and amend Section VII. Technical Specifications in the bidding document.

Section VII. (Please refer to the attached documents for complete details).

Section VII (Revised Technical Specifications) must be included in the bid proposal as part of the Eligibility and Technical Component (1st envelope) to signify conformity to the revisions.

Please be guided accordingly.


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SECTION VII. Technical Specifications

Item	Specification	Statement of Compliance
One (1) Lot	Procurement of Catering Services for UGNAY PALAY: The 36 th National Rice R4D Conference of PhilRice	
	<p>Day 1. November 25, 2024</p> <p>DINNER FOR 300 PAX</p> <p>Steamed white rice (50%), Brown rice (50%), Chicken Fillet Ala King, Beef caldereta, cabbage coleslaw, squash or tomato soup, fresh fruit in season, bottled water</p> <p>Type of service: Managed Buffet</p>	
	<p>Day 2. November 26, 2024</p> <p>BREAKFAST FOR 350 PAX</p> <p>Steamed white rice (50%), fried rice (50%), sunny-side-up egg, steamed vegetables (eggplant, lady's finger, string beans, winged beans) with fermented fish (burong isda), chicken tocino/longganisa, banana</p> <p>With sliced tomato and condiments Bread and spread: whole wheat bread/pandesal, jam, butter (provide oven toaster)</p> <p>Beverage: tea, brewed coffee & chocolate drink</p> <p>Type of service: Managed Buffet</p>	

AM SNACKS FOR 650 PAX

Garlic bread with cream cheese, probiotic drinks

Type of service: Packed

LUNCH FOR 650 PAX

Regular Menu for 600 pax

Steamed white rice (50%), rice mélange (8:1:1 white:red:black rice) (50%), egg drop soup, sauteed broccoli/cauli, baked chicken (thigh part), fish fillet with sauce, maja blanca, bottled water

Menu for vegetarian pax (50)

1 tofu dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)

Type of service: Managed Buffet

PM SNACKS FOR 650 PAX

Fresh spring rolls, fruits and orange juice

Type of service: Packed

DINNER FOR 350 PAX

Regular Menu for 300 pax

Steamed white rice (50%), brown rice (50%), crab and corn soup, mixed veggies with cashew nuts, chicken galantine, braised beef, bottled water, mango tapioca

Menu for vegetarian pax (50)

1 mushroom dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)

Type of service: Managed Buffet

Day 3. November 27, 2024

BREAKFAST FOR 350 PAX

Steamed white rice (50%), fried rice (50%), beef tapa, salted egg, ensaladang

talong, sliced ripe papaya, chicken luncheon meat.
With: sliced tomato and condiments,
Bread and spread: whole wheat bread/pandesal, jam, butter, (provide oven toaster)
Beverage: tea, brewed coffee, chocolate drink

Type of service: Managed Buffet

AM SNACKS FOR 650 PAX

Nueva Ecija delicacies (carabao's fresh milk, pastillas, suman pinipig with buko and latik

Type of service: Packed

LUNCH FOR 650 PAX

Regular Menu for 600 pax

Steamed white rice (50%), brown rice (50%), native chicken tinola, salad greens, grilled pink salmon, seafood pasta, sylvannas, bottled water

Menu for vegetarian pax (50)

Roasted sweet potato, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)

Type of service: Managed Buffet

PM SNACKS FOR 650 PAX

Muffins/sliced cakes/blueberry cheesecake, assorted canned fruit drinks

Type of service: Packed

DINNER FOR 450 PAX

Regular Menu for 400 pax

Steamed white rice (50%) rice mélange (8:1:1 white:red:black rice) (50%), misua soup, garden salad (choice of vinaigrette, coleslaw,ranch) Chinese chopsuey, chicken inasal, rellenong bangus, puttanesca

Menu for vegetarian pax (50)

<p>1 tofu dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)</p> <p>Type of service: Managed Buffet</p> <p>COCKTAIL FOR 450 PAX</p> <p><i>The winning bidder shall suggest a set of menus subject to the approval of the Food Committee.</i></p> <p><i>The initial suggested menu shall be submitted during the opening of bids</i></p> <p>Type of service: Managed Buffet</p>	
<p>Day 4. November 28, 2024</p> <p>BREAKFAST FOR 350 PAX</p> <p>Steamed white rice (50%), fried rice (50%), sauteed sayote tops, scrambled eggs, boneless daing na bangus, and banana</p> <p>With: sliced tomato and condiments Pancake, jam, butter Beverage: tea, brewed coffee, and chocolate drink</p> <p>Type of service: Managed Buffet</p> <p>AM SNACKS FOR 650 PAX</p> <p>Chicken floss bread, bottled iced tea</p> <p>Type of service: Packed</p> <p>LUNCH FOR 650 PAX</p> <p><i>Regular Menu for 600 pax</i></p> <p>Steamed white rice (50%), rice mélange (8:1:1 white:red:black rice) (50%), beef meatballs, sweet & sour sauce, herbed chicken, mixed vegetable with quail eggs, mango/fruit panna cotta</p> <p>Menu for vegetarian pax (50)</p> <p>French bread (2 slices each) with kesong puti and 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)</p> <p>Type of service: Managed Buffet</p>	

	<p>PACKED DINNER FOR 100 PAX</p> <p>Steamed white rice, stir-fried broccoli with young corn, baked chicken, steamed fish, sylvannas</p>	
	<p>OTHER DETAILS:</p> <p>Serving Time</p> <p>Breakfast = 6:00 AM AM Snacks = 9:00 AM Lunch = 11:00 AM PM Snacks = 2:00PM Dinner = 6:00 PM Packed Dinner = 4:00 PM</p>	
	<p>Inclusions:</p> <ul style="list-style-type: none"> • Must provide foods that are freshly cooked and prepared on the day of the activity; • Must provide 3 buffet tables for regular menu and 1 for vegetarian in the CBC Multi-Purpose Hall, 1 regular menu buffet table in CBC training room and 1 regular menu buffet table in Cafeteria; (total 6 buffet tables) • Must include tables with table cloth and chairs; • Must include free-flowing brewed coffee and purified water on dispenser served and available during the entire event; • Must provide fruit and herb-infused water throughout the entire event (Day 1. Lemon, cucumber & mint, Day 2. Orange, Lime & mint, Day 3. Lemon, Honey & ginger); • Must provide assorted candies and nuts served at each table during the entire event; • Must provide table napkin, sugar (brown & white), creamer, tea, paper cups, paper plate and stirrer; • Must use eco-friendly packaging and/or utensils; • Menu must be no pork and no lard (pork oil) used in cooking; 	

	<ul style="list-style-type: none"> • Breakfast & cocktails may be subcontracted but the liability remains to the main service provider; • Must use or buy fresh produce from our local farmers for the major ingredients including rice • Must provide at least 15 waiters and all food handlers must have a health certificate, in uniform, with specific table assignments; • Must provide food labels in each buffet table and ensure the cleanliness of the hall at all times; • Must ensure proper waste management. No garbage or waste will be left in the hall at the end of the day; • Final food tasting shall be conducted within seven (7) working days upon receipt of Notice to Proceed. The SP should address the notable comments on the food taste and presentation during the food tasting (optional); • Must allow the food committee or TWG to supervise and/or visit the food preparation area before the delivery 	
<p>CRITERIA FOR EVALUATION (Quality-Cost-Based)</p> <p>Quality = 70%, Cost = 30%</p> <p>Quality = food presentation, taste, sanitation, cleanliness, orderliness of the kitchen & food preparation area</p> <p>Cost = Price proposal</p>		
<p>For Food Tasting (Right After the opening of bids)</p> <p>Prospective bidders/service providers shall prepare the following in small amounts just enough for a food tasting of at least ten (10) to fifteen (15) people. Please prepare small paper plates, a spoon & a fork.</p> <p>Squash soup, braised beef, fish fillet with sauce, 1 pasta dish, 1 tofu dish, mixed veggies with cashew nuts, salad greens with choice of vinaigrette, coleslaw, ranch dressing, chicken galantine, select one (1) dessert from the given menu</p> <p>A table will be provided for each bidder. Please bring table cloth and other materials you might need.</p>		