



Republic of the Philippines
Department of Education
Region I

SCHOOLS DIVISION OFFICE OF SAN CARLOS CITY PANGASINAN

Reference No: 20241127-001

SUPPLEMENTAL/BID BULLETIN NO.: 11483629-1;

SUPPLY AND DELIVERY OF MEALS FOR THE CAPACITY BUILDING ON STRENGTHENING LEARNING CONDITIONS FOR EARLY LITERACY INSTRUCTION IN THE CLASSROOM

The Schools Division Office of San Carlos City Bids and Awards Committee would like to inform you of the following additional instructions and amendments made on the Bidding Documents for the abovementioned project to wit:

SUPPLY AND DELIVERY OF MEALS FOR THE CAPACITY BUILDING ON STRENGTHENING LEARNING CONDITIONS FOR EARLY LITERACY INSTRUCTION IN THE CLASSROOM	
FROM	TO
<p>1. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 38, ITEM DESCRIPTION, ITEM NO. 1</p> <p>Day 1</p> <p>LUNCH</p> <p>1 serving Cream of Chicken Soup (8 oz) 1 serving Korean Beef (150 g) 1 serving Chicken Sate (200 g) 1 serving Buttered Vegetables (200 g) 1 serving Cooked Steamed Rice (1 cup) 1 serving Bottled water (300 ml) 1 pc Lakatan (200 g)</p>	<p>1. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 38, ITEM DESCRIPTION, ITEM NO. 1</p> <p>Day 1</p> <p>LUNCH</p> <p>1 serving Cream of Chicken Soup (8 oz) 1 serving Korean Beef (150 g) 1 serving Chicken Sate (200 g) 1 serving Buttered Vegetables (200 g) 1 serving Cooked Rice (1 cup) 1 Bottled water (300 ml) 1 pc Lakatan (200 g)</p>
<p>2. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, ITEM DESCRIPTION, ITEM NO. 2</p> <p>Day 2</p> <p>LUNCH</p> <p>1 serving Egg Noodle Soup (8 oz) 1 serving Sweet and Sour Meat Balls (200 g) 1 serving Bangus Sisig (200 g) 1 serving Chicken Cordon Bleu (150 g) 1 serving Cooked Rice (1 cup) 1 serving Bottled water (300 ml) 1 serving Buko Pandan (50 g)</p>	<p>2. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, ITEM DESCRIPTION, ITEM NO. 2</p> <p>Day 2</p> <p>LUNCH</p> <p>1 serving Egg Noodle Soup (8 oz) 1 serving Sweet and Sour Meat Balls (200 g) 1 serving Bangus Sisig (200 g) 1 serving Chicken Cordon Bleu (150 g) 1 serving Cooked Rice (1 cup) 1 Bottled water (300 ml) 1 serving Buko Pandan (50 g)</p>
<p>3. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, ITEM DESCRIPTION, ITEM NO. 3</p> <p>Day 3</p> <p>LUNCH</p> <p>1 serving Beef Consomme (8 oz) 1 serving Chili Garlic Chicken (200 g) 1 serving Beef with Broccoli (150 g) 1 serving Grilled Blue Marlin (150 g) 1 serving Cooked Rice (1 cup) 1 serving Bottled water (300 ml) 1 serving Leche Flan (50 g)</p>	<p>3. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, ITEM DESCRIPTION, ITEM NO. 3</p> <p>Day 3</p> <p>LUNCH</p> <p>1 serving Beef Consomme (8 oz) 1 serving Chili Garlic Chicken (200 g) 1 serving Beef with Broccoli (150 g) 1 serving Grilled Blue Marlin (150 g) 1 serving Cooked Rice (1 cup) 1 Bottled water (300 ml) 1 serving Leche Flan (50 g)</p>



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<p>4. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, INCLUSIONS, INCLUSIONS AND NOTES</p> <p>Inclusions</p> <p>Notes:</p> <ol style="list-style-type: none">1. The supplier is expected to cater the meals and snacks in Training Center SDO SCC2. Meals shall be served on time (AM Snacks- 10 AM, Lunch-12 Noon, PM Snacks- 3PM);3. The caterer shall provide two (2) water stations in the different break-out session venues;4. Buffet table setting and arrangement shall be provided/done by the caterer in 3 venues;5. The caterer shall provide updated sanitary permit issued by the city or municipal health office;6. Food handlers and kitchen staff should have medical certificate;7. The caterer shall provide food samples for sensory evaluation and acceptability. <p>Other Inclusions: Tarpaulin Backdrops (1 pcs) 5 by 6 Free flowing coffee/tea with creamer and sugar, and purified water; -Elegant table set-up with dinnerwares, flatwares; Tables and chairs are covered with clean and beautiful linens; Dishes at the buffet tables are properly labeled; Plated service Courteous, neat, and well-groomed food service crew and waiters; and Inclusion of buffer for 10 pax</p>	<p>4. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 39, INCLUSIONS AND NOTES</p> <p>Notes:</p> <ol style="list-style-type: none">1. The supplier is expected to cater the meals and snacks in the training venue;2. Meals shall be served on time (AM Snacks- 9:30 AM, Lunch-11:30 Noon, PM Snacks- 3PM);3. The caterer shall provide water station in the training venues;4. The caterer shall provide updated sanitary permit issued by the city or municipal health office;5. Food handlers and kitchen staff should have medical certificate; and6. The caterer shall provide food samples for sensory evaluation and acceptability during opening of bids. <p><i>INCLUSIONS FOR TABLE BUFFET SERVICE:</i></p> <p>Free flowing coffee/tea with creamer and sugar, and purified water; -Elegant table set-up with dinnerwares, flatwares; Tables and chairs are covered with clean and beautiful linens; Dishes at the buffet tables are properly labeled; Plated service Courteous, neat, and well-groomed food service crew and waiters; and Inclusion of buffer for 10 pax</p> <p>Other Inclusions: Tarpaulin Backdrops (1 pc)</p>
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All other provisions of the bidding documents which are not affected shall remain in force and in effect.

Please be guided accordingly.

DOMINGO L. LAUD, EdD, CESE
Assistant Schools Division Superintendent
Chairperson, Bids and Awards Committee