

Republic of the Philippines

Department of Education

Region I Schools Division Office San Carlos City, Pangasinan

Reference No: 2025-0808-002

SUPPLEMENTAL/BID BULLETIN NO.: 12263472-01

PROCUREMENT OF CATERING SERVICES FOR THE CONDUCT OF DIVISION TRAINING OF TEACHERS ON THE IMPLEMENTATION OF THE REVISED K TO 12 CURRICULUM FOR GRADES 2,3,5 AND 8 (REBID)

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:

PROCUREMENT OF CATERING SERVICES FOR THE CONDUCT OF DIVISION TRAINING OF TEACHERS ON THE IMPLEMENTATION OF THE REVISED K TO 12 CURRICULUM FOR GRADES 2,3,5 AND 8

(REBID)								
FROM	ТО							
SECTION VII. TECHNICAL SPECIFICATIONS PAGE 34, TITLE	SECTION VII. TECHNICAL SPECIFICATIONS PAGE 34, TITLE							
Procurement of Catering Services for the Conduct of Division Training of Teachers on the Implementation of the Revised K to 12 Curriculum for Grades 2,3,5 and 6	Procurement of Catering Services for the Conduct of Division Training of Teachers on the Implementation of the Revised K to 12 Curriculum for Grades 2,3,5 and 8							
SECTION VII. TECHNICAL SPECIFICATIONS PAGE 34-35, ITEM DESCRIPTION	2. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 34-35, ITEM DESCRIPTION							
DAY 1	DAY 1							
LUNCH	LUNCH							
1 serving Crab and Corn soup	1 serving Crab and Corn soup							
1 serving Pakbet Tagalog 1 pc Breaded Porkchop	1 serving Pakbet Tagalog 1 pc Breaded Porkchop							
1/4 slice Relyenong Bangus	1 slice Relyenong Bangus							
1 cup Steamed Rice	1 cup Steamed Rice							
1 can of Fresh Cucumber Juice	1 pc Banana							
1 pc Banana	1 can of Fresh Cucumber Juice							
DAY 2	DAY 2							
LUNCH	LUNCH							
1 serving Mushroom Soup	1 serving Mushroom Soup							
1 serving Beef Pochero	1 serving Beef Pochero							
1 serving Spring Roll (Lumping Vegetable) 1 serving Boneless Bistek Style	1 serving Spring Roll (Lumpiang Vegetable)							
1 serving Steamed Rice	1 serving Boneless Bistek Style 1 serving Steamed Rice							
2 30. This Securica race	1 Serving Steamed Rice							









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1 serving Mixed Fresh Fruit in Season

DAY 3

LUNCH

- 1 serving Asparagus Soup
- 1 serving Kare-Kare Beef
- 1 serving Spanish Style Bangus
- 1 serving Buttered Mixed Vegetables
- 1 serving Steamed Rice
- 1 bottled Purified Water (300ml)
- 2 pcs Pastillas
- 3. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 35, NOTES
- 1. The supplier is expected to cater the meals and snacks in the training venue.
- 2.Meals shall be served on time (AM Snacks 9:30AM, Lunch11:30 AM, PM Snacks 3PM).
- 3. The caterer shall provide updated sanitary permits issued by the city or municipal health office.
- 4. The caterer shall provide updated sanitary permits issued by the city or municipal health office.
- 5. Food Handlers and kitchen staff should have health/medical certificates.
- 6. The caterer shall provide food samples for sensory evaluation and acceptability during the Opening of Bids.

1 serving Chilled Mixed Fresh Fruit in Season 1 glass of Cucumber-Lemonade

DAY 3

LUNCH

- 1 serving Asparagus Soup
- 1 serving Kare-Kare Beef
- 1 serving Spanish Style Bangus
- 1 serving Buttered Mixed Vegetables
- 1 serving Steamed Rice
- 2 pcs Pastillas
- 1 bottled Distilled Water (300ml)
- B. SECTION VII. TECHNICAL SPECIFICATIONS PAGE 35, NOTES
- 1.The caterer is expected to cater the meals and snacks in the 3 training venues namely: Central I (227 pax) Central II(159 pax), SEPNAS (270 pax)
- 2. Meals shall be ready not later than AM Snacks- 9:30 AM, Lunch- 11:30 AM, PM Snacks- 3:00 PM.
- 3. The caterer shall provide atleast 2 water stations in each training venue.
- 4. The caterer shall provide updated sanitary permits issued by the city or municipal health office.
- 5. Food handlers/servers and kitchen staff should have health/medical certificates indicating fitness to deliver the required service.
- 6. The caterer should provide food samples for evaluation and acceptability test during the opening of bids. However, if the prospective supplier fails to provide food samples, the same shall be provided during post -qualification.
- 7. The caterer/supplier shall provide the Tarpaulin Backdrops with Layout (5 \times 6 ft) in each training venue.









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- 7. The caterer/supplier shall provide the Tarpaulin Backdrops with Layout (5x 6 ft) (3 pcs).
- 8. The caterer shall provide the 3-way station managed buffet in each 3 venues.

*not inlcuded

- 8. The caterer shall provide the two (2) way managed buffet stations in Central 1 and Central 2 and three (3) way managed buffet stations at SEPNAS.
- 9. The caterer is expected to set up the tables and chairs at the mess hall/Gym in each of the training venues.
- 10. The caterer is responsible for the upkeeping of the mess hall.
- 11. The caterer shall provide three (3) pax buffer in each training venue.

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





