



Republic of the Philippines  
**DEPARTMENT OF AGRICULTURE**  
**AGRICULTURAL TRAINING INSTITUTE**  
 Regional Training Center 13  
 Los Angeles, Butuan City  
 Mobile No. Globe 09369010366 / Smart 09293546355

**REQUEST FOR QUOTATION**

21 MAR 2024

Date: \_\_\_\_\_  
 Quotation #: 24-03-191

Name of Company \_\_\_\_\_

Address \_\_\_\_\_

TIN No. \_\_\_\_\_

Please quote your best offer for the items/s described herein, subject to the Terms and Conditions provided, stating the shortest time of delivery and submit your quotation duly signed by your representative not later than 08 APR 2024 in the attached envelope and return it sealed.

*Violeta T. Daguna*  
**VIOLETA T. DAGUNA**  
 BAC Chairperson

ITEM No.	ITEM & DESCRIPTION	BRAND MODEL	UNIT	QUANTITY	UNIT COST	TOTAL COST
	Catering during the conduct of <b>Training of Trainers on Integrated Pest Management of Coconut Pests and Diseases May 6-10, 2024</b> in ATI-RTC 13 Los Angeles, Butuan City. Serving 3 meals and 2 snacks good for 30 persons for 5 days.		pax	30		
	<b>Menu:</b> Attached is the menu					
	<b>Note:</b>					
	1. Available mineral water for the whole duration of the training/activity					
	2. Available coffee, creamer, sugar, milk, milo and tea/turmeric/salabat/chocolate drink					
	3. Available condiments like soy sauce, vinegar, ketchup, calamansi, patis and chili					
	4. Bread every morning, finger foods, candies and fruits during lectures					
	*****Nothing follows*****					

**Purpose: To furnish catering services for the conduct of the Training of Trainers on Integrated Pest Management of Coconut Pests and Diseases on May 6-10, 2024 at Balangay Hall, ATI-RTC 13, Los Angeles Butuan City**

Requisitioner: Vlaguna

PR No. 24-03-236

ABC: **180,000.00**

Source of fund: CFIDP

- Note:
1. **Price validity** shall be for a period of \_\_\_\_\_ calendar days
  2. All entries must be typewritten or legibly written in ink.
  3. Warranty shall be for a period of six (6) months for supplies & materials, one (1) year for equipment from date of acceptance by procuring entity.
  4. Documentary requirements to be submitted along with your quotation:
    - 4.1 PhilGEPS Registration Number/Certificate
    - 4.2 Mayor's/Business Permit
    - 4.3 Income/Business Tax Return
    - 4.4 Omnibus Sworn Statement -Duly Notarized - *form can be downloaded in the ATI-RTC13 website*
    - 4.5 PCAB Lic. (Infra)

After having carefully read and accepted your Terms and Conditions, I/We quote on the item at prices noted above.

Signature over Printed Name of Company Owner

Name and Signature of Convasser

Date

Cellphone No. / e-mail Address

Training on Integrated Pest Management on Coconut Pests and Diseases

Good for 30 pax

May 6-10, 2024, at Balangay Hall, ATI-RTC 13, Los Angeles, Butuan City

Day	Breakfast	AM Snack	Lunch	PM Snack	Dinner
1	Garlic Rice and Plain Rice, Spam(25% Less Sodium), Fried Eggplant, Mushroom Soup, Saging, Brewed Coffee	Spaghetti with toasted bread, Softdrinks	Rice, grilled liempo, Fried Boneless Bangus, Beef Lauya with Pechay, Mango slices	Bananacue, Lemon juice (with ice)	Rice, pork nilaga with mals, Adobong Atay and Balunbalunan ng Manok , Pinakbet, Mango graham
2	Garlic Rice and Plain Rice, Ampalaya Guisado, Pinaksiw Tuna Panga, Boiled Egg, Dragon Fruit, Hot Choco	Pizza (2pcs slice each), Mango Shake	Rice, Beef Papaet, Fish Fillet (yellow pin), Ginataang Nangka, Seedless grapes, Fit 'n Right Pineapple	Special Ensaymada, Del Monte Can Juice	Rice, Denengdeng na Oyster mushroom with Ampalaya leaves, Fried Galunggong, Pork Igado(NO Sugar Added), Orange Fruits
3	Garlic Rice and Plain Rice, TJ Hotdog, Tortang Talong (No Bread Crumbs EGG ONLY), Dried Fish (Bolinao), Banana	Camote and Banana Fries and Del Monte Can Juice	Rice, Pork Bagnet, Beef Sinigang, Sugo Salad, Melon, Soft drinks	Hamburger and Softdrinks	Tinolang isda (Tuna/Malasugi) , Pork steak w/ caramilized onion, Bistek Tagalog, Mango sago
4	Sunny Side-up egg, Tuna Paksiw w/ Sliced Ampalaya, Chicken toccino, Apple	Pizza (2 pcs slice each), Lemon juice w/ lemons w/o sugar	Vegetable law-oy with Pritong isda, Garlic buttered chicken, beef tips w/ mushroom sauce, buko pandam, softdrinks	Fried Camote & Banana, Iced Tea	Vegetable Clear Soup, Grilled Tuna in native Sauce, Chicken Barbecue, Pako & Camote Tops salad, Assorted Fruits
5	Adobong manok, dried fish (Bangus), Pakbit, vegetable salad, Orange	Poto maya w/ sweet mango, Hot choco (Sikwate)	Buttered Shrimp with tahong, Sweet and Sour Fish fillet, Pork ribs steak, Beef in creamy mushroom sauce, Buko salad, Softdrinks	Yumburger, Softdrinks	Tinola Native Chicken, Buttered shrimp with Tahong, Sweet and sour fish fillet, fruit cocktail, softdrinks