



Request for Quotation/ Submission of Proposal (Under Rule XVI Alternative Methods of Procurement [Sec 53.9] Small Value Procurement)

End-User: <u>Dianne M. Lapuz, DPA</u>	RFQ Number: CS 202403088 6
PR Number: CS 202403088	RFQ Date: MAR 14 2024
PR Date: _____	RFQ Sheet Number: _____

Please quote your lowest price on the item/s listed below, subject to the General Instructions below setforth, stating the shortest time of delivery.

ELSA F. VICTORIA
BAC Chairman

GENERAL INSTRUCTIONS TO BIDDERS:

- Bidders are required to read the instructions and fill the blanks in typewritten form or written legibly in permanent ink.
- DEADLINE FOR SUBMISSION OF QUOTATIONS/ BIDS SHALL BE ON : Date :** _____ **Time:** _____
- Delivery/ Construction/ Labour period/ Services to be rendered shall be Ten (10) days upon the receipt of the approved Purchase Order / Work Order / Job Order, unless a different period is specified.
- Prospective Bidders / Suppliers are required to use this official quotation form in the accomplishment of their quotations/ bid proposals.
- Any specifications other than those required/stated in this form shall not be considered in the evaluation of the quotation/ bid/ award.
- Quotations must include all kinds of taxes for the item/s listed hereunder, including delivery charges.
- Price validity shall be for a period of sixty (60) calendar days from the deadline for submission of quotations.
- Quotations/ Proposals shall be submitted to the Office of the BAC Secretariat, San Ramon, Dinalupihan, Bataan
- Only sealed quotations shall be accepted.
- The bidder is required to affix his signature across the flap of the sealed envelope.
- Awarding shall be done by lot, unless so specified to be awarded by line item.
- Validity of stocks shall be 60 calendar days from the date of the opening of bids.
- Any alteration shall have a/an counter signed of the prospective bidder or else the bid will be rejected
- Payments shall be pursuant to DBM Circular No. 2013-16 dated December 23, 2013 on Implementation of the Expanded Modified Direct Payment Scheme (ExMDPS) for Accounts Payable Due Creditors/Payees of all National
- Warranty shall be for a minimum period of three(3) months, in the case of Expendable Supplies & Materials, minimum of one (1) year Non-Expendable Supplies after acceptance by the procuring entity of the delivered supplies.

OTHER CONDITIONS:

ATI-RTC III RESERVES THE RIGHT TO REJECT ANY OR ALL QUOTATIONS, WAIVE ANY FORMALITY HEREIN AND ACCEPT ONLY QUOTATIONS MOST ADVANTAGEOUS TO THE GOVERNMENT.

ITEM NO.	QTY.	UNIT	ITEMS & DESCRIPTION	UNIT PRICE	TOTAL AMOUNT
			Title: Cooking Demo on Egg Filipino Cuisine in Support to Filipino Food Month Celebration Date: April 30, 2024		
			Food / Catering Services Minimum specs requirements in serving		
1	60	servings	BREAKFAST (Unlimited Rice, 100 grams main course, 100 grams side dish, dessert, 1 bowl of soup)		
2	60	servings	AM SNACKS (200grams hot meal with drinks or 200 grams of dried meal e.g. sandwich, etc with drinks)		
3	60	servings	LUNCH (must be served in a boodle fight) (Unlimited Rice, 150 grams main course-meat, 150 grams side dish-fish, 200 grams vegetables, 1 bowl of soup, 50 grams dessert)		
4	60	servings	PM SNACKS (200grams hot meal with drinks or 200 grams driedmeal e.g. sandwich, etc with drinks)		
5	60	servings	DINNER (Unlimited Rice, 150 grams main course-meat, 150 grams side dish-fish, 200 grams vegetables, 1 bowl of soup, 50 grams dessert)		
			Note: * Lunch must be served in a boodle fight. * Brewed coffee (brown & white sugar). * Peanuts, candies, & chocolates during session. * Drinks (water & juice). * Disinfect the area Before the training session. * Food must be well - cooked 1 - 2 hours before time of Meal & must be served hot. * Must have 3 viands (Vegetable, Meat, Fish, Soup, Dessert & Unli Rice) Lunch & Dinner * Possible change in Menu depending on the request of Participants and TMT. * With table set-up and flower arrangement		
6	1	day	Venue (Training / Function Hall) *with complete set of sound system *fully airconditioned *conductive to learning ***Nothing Follows*** To be used/served during the conduct of Cooking Demo on Egg Filipino Cuisine in Support to Filipino Food Month Celebration at Municipality of Limay, Bataan on April 30, 2024.		
			GRAND TOTAL		

Approved Budget for the Contract (ABC)

Sixty Five Thousand Pesos Only (Php. 65,000.00)

THE BIDS AND AWARDS COMMITTEE

Department of Agriculture, ATI-RTC III
San Ramon, Dinalupihan, Bataan

Sir / Madam:
After having carefully read and accepted your General Instructions to Bidders, I/we submit you on the item at prices noted above. I/We understand that we have fully understood the minimum requirements of the project and agree to furnish delivery in conformity with the specifications described above.

Bidder's Signature Over Printed Name	Business Name	Tax Identification Number
Telephone Number/ CP No	Business Address	E-mail address
	Date Accomplished	

Canvasser's Signature Over Printed Name



Republic of the Philippines
Department of Agriculture

AGRICULTURAL TRAINING INSTITUTE
Regional Training Center III

Gov't Complex, San Ramon, Dinalupihan, Bataan
Contact Nos.: (047) 240-5035 | Email: atregion3@atd.da.gov.ph & atregion3@yahoo.com
Satellite Office: Barangay Singalat, Palayan City, Nueva Ecija 3132 | Contact nos: (044) 950-9387
Website: www.atd.da.gov.ph/atd-3; wwwce-extension.gov.ph

Cooking Demo on Egg Filipino Cuisine in Support to Filipino Food Month Celebration

Menu

Day 1 (April 30, 2024)

Breakfast	Fried / Plain Rice, Fried Tinapa, Salted Egg with Slice Tomatoes, Fruits
AM Snack	Arroz Caldo and Sago't Gulam
Lunch	Plain Rice, Chicken Inasal, Ensalada, Pancit, Sinigang na Baboy, Cajun Seafood, Fruits especially Watermelon and Banana, Melon Juice with chunks.
Pm Snack	Lumpiang Sariwa (2 per pax), Buko Juice
Dinner	Pork Pot Roast, Corn Soup, Steamed Vegetables, Buro, Ginisang Alamang with Calamansi or Kamatis, Fresh Mixed Fruits

Note: - **Lunch must be served in a boodle fight**, - Brewed coffee (brown & white sugar), - Peanuts, candies, & chocolates during session., - Drinks (water & juice), - Disinfect the area before the training session., - Food must be well - cooked 1 - 2 hours before time of Meal & must be served hot., - Must have 3 viands (Vegetable, Meat, Fish, Soup, Dessert & Unli Rice)Lunch & Dinner., - Possible change in Menu depending on the request of Participants and TMT., - With table set-up and flower arrangement.

***BREAKFAST** (Unlimited Rice, 100 grams main course, 100 grams side dish, dessert, 1 bowl of soup)

***AM SNACK** (200grams hot meal with drinks or 200 grams of dried meal e.g. sandwich, etc with drinks)

***LUNCH(must be served in a boodle fight)** (Unlimited Rice, 150 grams main course-meat, 150 grams side dish-fish, 200 grams vegetables, 1 bowl of soup 50 grams dessert)

***PM SNACK** (200grams hot meal with drinks/ 200 grams dried meal e.g. sandwich, etc with drinks)

***DINNER** (Unlimited Rice, 150 grams main course-meat, 150 grams side dish-fish, 200 grams vegetables, 1 bowl of soup 50 grams dessert)

Prepared by:


JAN LIMUEL C. GUEVARRA
Administrative Support Staff III