

# Department of Agriculture AGRICULTURAL TRAINING INSTITUTE

ATI Building, Elliptical Road, Diliman, Quezon City, Metro Manila 1100 Tel. Nos. (63-2) 929-8541 to 49 & 928-7397 Fax No. (63-2) 920-9792 E-mail: ati\_director@ati.da.gov.ph & ati\_director@yahoo.com URL: http://www.ati.da.gov.ph; www.e-extension.gov.ph

Republic of the Philippines

### **TERMS OF REFERENCE**

Supply and Delivery of Meal for the Various ATI Meeting for the period of July to September 2022.

### Requirements:

- The service provider must have a very satisfactory feedback rating from the previous transactions in ATI (at least 3 transactions for the last 3 years), and not been a subject of any compliant from various Offices/ Units/ Divisions of ATI-CO
- The service provider must have a business address or restaurant in Quezon City to maintain the freshness and good quality of the food to be served.
- Staggered Delivery of the food base on the order of the end-user
- The service provider must deliver the meals on the proposed time of the required services:

0	Breakfast	-	6:30am to 7:30am
0	Am Snacks	-	9:00 am to 10:00am
0	Lunch	-	11:00am to 11:30am
0	PM Snacks	-	2:30pm to 3:00pm
0	Dinner	-	5:00pm to 6:00pm

• The service provider must serve for an adult serving, with the following yiands:

vice provider must	server	or an adult serving, with the following viands:
Breakfast	•	1 Serving of Rice (200 grams or standard cup 1 cup)
	•	1 boiled/ fried medium-sized egg; and
		1 Serving of any of the following:
		·
		- Dried or smoked fish (at least 60 grams)
		<ul> <li>Longganisa (at least 60 grams)</li> </ul>
		<ul> <li>Chicken/ Pork Tocino (at least 100 grams)</li> </ul>
		<ul> <li>Hotdog (at least 100 grams)</li> </ul>
		- Spanish sardines (at least 100
		grams)
		- Beef Tapa (at least 100 grams)
	•	Coffee/chocolate or tea
	•	1 Serving plain rice (at least 200 grams or 1
Lunch		standard cup)
Dinner	•	2 Main Dishes:
		<ul> <li>1 serving of Meat viands/ or dishes,</li> </ul>
		such as pork/ chicken/beef/
		seafood (at least 150 grams) with
		more lean meat and less fat



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	<ul> <li>1 serving of Fish Viands (except cream dory)</li> </ul>
	<ul> <li>1 serving of Vegetables viands/ or dishes</li> </ul>
	(at least 100grams)
	• 1 serving of Dessert
	- Fruits in Season (At least 50 grams)
	- Leche Flan, Gulaman (buko
	pandan, coffee jelly, etc.)
	fresh fruit juice and bottled water
	*Coffee, Milo or Tea for Breakfast
Morning or	1 serving of drinks (at least 200ml) of any of the
Afternoon	following:
Snacks	- Softdrinks
	- Coffee or Hot Chocolate
	- Iced tea
	- Buko Juice
	- Bottled water
	<ul> <li>1 serving of any of the following:</li> </ul>
	- noodles with chicken, No Pork,
	such as but not limited to, pansit/
	mami/ lomi, etc. (at least 200
	grams per serving) OR pasta dishes
	(at least 200 grams per serving);
	- Plus, a combination of any of the
	following: banana cue, turon,
	camote fries, etc. (at least 50
	grams per serving);
	- Traditional Filipino delicacies such
	as kakanin, suman, etc. (at least 50
	grams per serving);
	<ul> <li>Cakes or pastries (at least 50grams</li> </ul>
	per serving)
	<ul> <li>Clubhouse sandwiches with filling</li> </ul>
	of any of the following
	combination: ham with egg and
	tomato, ham with cheese and
	coleslaw, hotdog and cheese, tuna
	with coleslaw, chicken with
	coleslaw etc. (at least 3 layers)
	- Dim sum-style meals (at least 100
	grams per serving)
	- Congee or lugaw or Arrozcaldo (at
	least ¾ full of medium-sized bowl)
	with egg



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- The service provider must have a sanitary and health permit/ clearance.
- The service provider must assign a contact person that will deal with the ATI request. The contact person must be available via phone at all times at working hours.

## Snacks

(Choice of Bottles Water, Iced Tea, Juice and Soft Drinks )

	(Choice of Bottles Water, Iced Tea, Juice and Soft Drinks )
1	Cinnamon Roll
2	Peanut Butter Cookie
3	Hawaiian Cake
4	Adobo Roll
5	Cashew Fudge Brownies
6	Apple Pie
7	Oatmeal Cookie
8	Banana Cake
9	Bread Pudding
10	Half Tuna Sandwich
11	Half Chicken Sandwich
12	Moist Chocolate Cake
13	Crepe (Apple)
	Crepe (Mango)
	Glazed Chocolate Donut
16	Adobo Siopao
	Spaghetti Bolognese w/ Garlic Bread
	Baked Macaroni w/ Garlic Bread
	Baked Lasagna w/ Garlic Bread
	Sautéed Pancit Bihon, Canton or Sotangon
	Chicken Sopas w/ Roll
	Fried Spring Roll
	Chicken Mami w/ Puto
	Beef Mami w/ Puto
	Pepperoni and Cheese Pizza (One Sliced -Regular Size)
	Fettuccine Carbonara
_	Cheese and Chicken Quesadilla
	Palabok with Bread
	Club Sandwich
	Fresh Ubod Spring Roll
31	Lomi w/ Puto
	Kakanin
	Biko
	Palitaw (3 pcs)
	Puto (3 regular size)
	Turon Banana with Langka
-	Bananaque

CamoteQue

EST	Chicken	Bark or Book	Vocatable	Soun	Dessert
risn	CHICKET	roin of peet	a effection to	2027	
Menu					
Rice					
3 Viands (Chicken, Fish, Pork or Beef)					
Soup					
Dessert					
(Choice of Bottles Water, Iced Tea, Juice					
and some some					
Fish Fillet Ala Pobre	Chicken Curry	Pork Omelet Mexicali	Sayote Top Salad	Tomato Soup	Coffee Gelatin w/ Cream
Grilled Stuffed Boneless Bangus	Crispy Fried Chicken	Breaded Porkloin in Pepper Gravy	Veggie Lumpiang Hubad	Minestone Soup	Fresh Fruits Platter
Sweet and Sour Fish Fillet	Chicken Teriyaki w/ Breansprout	Salisbury Stake	Coleslaw Salad	Tinola Soup	Oatmeal Cookies
Fried Crispy Fish w/ Tartare Sauce on the Side	Chicken Afritada	Paella w/ pork & Chicken	Cabbage Salad w/ Mint Peanut	Corn Soup	Chocolate Cake
Fish and Chips	Chicken Galantina (Stuffed Chicken)	Porkloin Bulgogi	Vegetable Ramen	Cauliflower Soup	Sago Pandan Gelatin
Fish and vegetable Tempura	Chicken Inasal	Pork BBQ	Spinach with Garlic	Miso Soup	Peanut Chip Cookies
Herbed Fillet of Fish in Lemon	Chicken Orientsl w/ Fried Banana & Sweet Potato	Binagoongan Pork	Beansprout with Sesame	Potato Leek Soup	Lemon Cake
Fish Fillet with Tofu and Kimchi	Chicken and Pork Nilaga with Vegetables	Pork with salt and Pepper	Watercress salad with tofu in Sesame Dressing	Tofu Soup	Pineapple Jello
Cripy Fried Tawilis	icken with Rosemary	American Style Beef Stew	Alugbati in Garlic	Crab and Corn Soup	Ginataang Mais
Fillet Fish in Ginger & Onion	Breaded Chicken w/ mayo garlic dip	Pork and Chicken Nilaga	Green Beans w/ chile	Misua Soup	Fudge Brownies
Boneless Bangus in Black Bean Sauce	Oriental Chicken w/ Fried Banana & Sweet Potato	Stir Fry Pork with Mushroom & Carrots in Oyster Sauce	Savory Watercress	Onion Soup	Pinoy Salad w/ salted Egg
Crispy Tilapia in Lemon Grass Flavor	chicken stroganoff w/ Fettucine	Pork Adobo	Heart of Banana Omolette	Cream Vegetable Soup	Fruitti Salad
Fried Tilapia		Porksteak w/ mushroom Gravy	Eggplant Omelette	Sotanghon Soup	Mango Sago
Fish & Tofu in Sauce		Stir Fry Pork with Mushroom & Carrots in Ovter Sauce	Mixed Green Salad	Chicken Macaroni Soup	Carrot Cake
Tiapia w/ Squash in Coconu Milk		•	Oriental Mixed Vegetable	Cream of Broccoli Soup	Blitz Torte
Steam Fillet of Fish w/ Onion & ginger			Sauteed Alugbati & Beans	Egg Drop Soup	Tomatoes Cucumber Salad with Garlic Vinaigrette
Fish Zarzuela (with tomato and Mushrooms)			Chopsuey w/ pork	Pumpkin Soup	Cassava Cake
Grilled Fish with Parsley Lemon Butter Sauce			Sinigang Soup	Garlic Soup w/ Crispy Wanton Strips	Almond Gelatin
Fish Burger Patties			Pinakbet	Nilaga Soup	Creamy fruit Salad
Fillet of Fish in Coconut with Pepper			Pinoy Salad 9Eggplant, okra, sayote tops, ampalaya)	Cream of Asparagus	

Fish	Chicken	Pork or Beef	Vegetable	Soup	Dessert
Fish Fillet with Parsley Lemon Butter Sauce			Yasai Itame (Veg.)		
Tilapia in Caramelized Onion and Tomato					
Chicken Teriyaki					