

DEPARTMENT OF SOCIAL WELFARE AND DEVELOPMENT Field Office VII Corner M.J. Cuenco and Gen. Maxilom Ave., Cebu City

REQUEST FOR QUOTATION

	NP-SMALL	VALUE PROCUREN	MENI		
			RFQ No.	: DSWD7-2025- 058	39 /
			Date	April 28, 2025	
Company Name :					
Company Address :					
Contact Person :					
Contact No. :					
PhilGEPS Registration No).:				
Sir/Madam:			VAT or of	her applicable taxes.	and other
Sir/Madam: Please quote your gover incidental expenses for the compliance. Also, kindly applicable.	y furnish us with des	scriptive brochures,	catalogues	, literatures and/or s	samples, II
If you are the exclusive please attach in your quo	itation a duly notarized t	30,			
Interested supplier/s a	are required to submoon submission of que	nit true copies of totation/s.	their valid		
Please accomplish and DSWD Field Office VII, (140 or 148 or e-mail to be	submit this form togeth Debu City or send it thro pac.fo7@dswd.gov.ph o	on or before May 5, 20	025 at 4:00	<u>PM.</u>	1-2172 local
		1	ery truly yo	ours,	
			ENGR. EMI	Procurement Managem	ent Section
1. Award shall be made 2. Quotation validity sha		alendar days.		lot basis	
영미에게 위치하다가 그리고 있다. 그리고 살아 다 그리고 없다.	Cition of Cobu Naga.	Talisay, Mandaue,	and Lapu-	apu /	
4. Place of Delivery:			-t-tomonnt	Saide involue	cod
 Liquidated Damages In case of discrepan multiplied by the qua 	cy between total price pantity of that item, the la	per item and unit price	everyday o e for the iter	f delay shall be import on as extended or	seu.
8. Warranty period, if a	ipplicable:		DEIMAE	OR C. VISTO	
			THE RESERVE OF THE PERSON NAMED IN COLUMN 2 IS NOT THE PERSON NAME	nvasser	
I am interested to quo	te and agree to the term	ns and conditions.			



DEPARTMENT OF SOCIAL WELFARE AND DEVELOPMENT Field Office VII, Cebu City

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Company Address:	
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Contact No.:	
PhilGEPS Registration No.:	

RFQ | **DSWD7-2025-0589** / Date: **April** 28, 2025

em o.	Qty.	Unit	Articles / Descriptions	Statement of Compliance (State "Comply" or "Not Comply")	Bidder's Specifications	Unit Cost	Total Cost
			Provision of Catering Services				
			Title of Activity: Innovations Caravan				
			Venue: Within the Cities of Cebu, Naga, Talisay, Mandaue, and Lapu-lapu				
			Provision of Catering Services				
			Meals (Packed)				
1	50	pax	Date : May 15, 2025 /				
			Packed Meals (Dinner) on May 15, 2025				
			> Soup (should be stock or cream - based, with pieces of meat chunks, may be thick / thin / smooth textured)				
			> Rice				
		/	> 3 Main Dishes: Choices of Beef, Pork, Chicken, and Fish	n			
			> 1 Vegetable Dish				
			> Dessert: Choice of Fresh Tropical Fruits or Pastries or Salads				
			> Drinks: (Choices of: at least 500 ml Bottled Water or 330ml Bottled Natural Juice / Fresh or 240ml Canned Juice	е)			
			Requirements:				
			> Food must be delivered between 5:00 - 6:00 PM within venue stated above	the			
			Meals & Snacks : Lunch (Assisted Buffet), Snacks (Packed)				

	Qty.	Unit	Articles / Descriptions	Statement of Compliance (State "Comply" or "Not Comply")	Bidder's Specifications	Unit Cost	Total Cost
2	330	pax	Date : May 16, 2025				
			Lunch Meal				
The second second			> Soup (should be stock or cream - based, with pieces of meat chunks, may be thick / thin / smooth textured)				
			> Rice				
		1	> 3 Main Dishes: Choices of Beef, Pork, Chicken, and Fish				
			> 1 Vegetable Dish				
			> Dessert: Choice of Fresh Tropical Fruits or Pastries or Salads				
			> Drinks: (Choices of: at least 500 ml Bottled Water or 330ml Bottled Natural Juice / Fresh or 240ml Canned Juice)				
			Snacks (AM and PM)				
			> Choice of any of the following: (a) Sandwiches with sides (Clubhouse or similar with in size (b) Burgers with sides (c) Pasta with toasted bread / bun (Pasta should be 1 cup) (d) Noodle Dish (e.g. Pancit/Bihon) (e) Breads / Pastries - should provide appropriate portion size per serving (f) Native Kakanin - should provide atleast 3 variety per serving				
			> Drinks: (Choices of: at least 500 ml Bottled Water or 330ml Bottled Natural / Fresh Juice or 240ml Canned Juic for native kakanin, may be paired with either hot chocolate coffee	e); e or			
			Other Specifications:				
			> No serving of CREAMDORY fish				
			> No serving of BAM-E, PANSIT or BIHON (as alternate one of the main course)	of			
			> No serving of SODA (Softdrinks), Flavored Bottled Drin and Powdered Juices	ks ,			
			> All drinks delivered should be in the appropriate temperature Cold or Hot.				

ty.	Unit	Articles / Descriptions	Compliance State "Comply" or "Not Comply")	Specifications	Ųnit Cost	Total Cost
		Requirements:				
		> Food must be served between (8:30-9:00 AM) for AM Snack, (12:00 Noon) for Lunch, and (3:00-3:30 PM) for PM Snack.				
		> Service provider should attached MENU (with dish choices) upon submission of Request for Quotation (RFQ) for the end-user to select/choose.				
		> Main Dish (Meat and Chicken) should have atleast 100 grams cooked weight per serving, vegetables should be 1 cup per serving, dessert should be of proportionate serving.				
		> End-user should inform the service provider of the final menu at least (5) days prior to the conduct of the meeting / activity. And any changes will immediately be coordinated.				
		> Service provider should not make any changes on the final menu / food choices without the approval of the end-user.				
		either be: Chaffing Dish, aluminum pans, and trick paperboard pans) that is sturdy, leak and spill-proof. Soup and dessert should be in a separate container. > For Packed Meals should be packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard, polyethylene, the packaged in a container (material may either be: thick paperboard).				
		> Service Provider should ensure availability of Buffet Station in the venue, with assistance from wait staff. There should be water stations situated in accesible areas of the venue.				
		> Service provider must bring the Delivery Receipt, Sales Invoice or Billing Statement and Menu upon delivery to fast track the processing of payments.				
				TO	ΓAL:	
oved I		for the Contract: Php 251,000.00	"Bidder's Spe provider or ma	cifications" colur ny copy "Articles/	nn may be fille Description'' s	ed up with serv
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Note: Procurement procedure in accordance with DSWD-Memorandum Circular No. 2, Series of 2007.

Signature of Supplier/Service Provider/Authorized Representative over Printed Name REINAFLOR C. VISTO
Canvasser