



Republic of the Philippines
Department of Education
CARAGA REGION



BID BULLETIN NO. 12075691-01
BIDS AND AWARDS COMMITTEE

To: **ALL PROSPECTIVE BIDDERS**

Project Name: Procurement of Meals and Snacks with Venue and Accommodation for the Conduct of Training on Basic Food Safety (Batch 1 & 2) on July 1-4, 2025 and July 8-11, 2025

Subject: AMENDMENT OF SPECIFICATIONS IN THE BIDDING DOCUMENTS

Date: June 9, 2025

1. This Supplemental/Bid Bulletin is issued to modify and/or amend item/s in the Bidding documents of the project indicated above. This shall form an integral part of the Bidding Documents.
2. Relative to the abovementioned project, amendment on some provisions will read as follows:
 - a. Bidding Documents, Sec. VI1, Technical Specifications, (see attached revised menu and technical specifications)

For information and guidance.


PEDRO TENEBRO ESCOBARTE, JR.
Director III/Asst. Regional Director
BAC Chairperson

ASD/edm
06/09/2025

MENU FOR THE TRAINING ON BASIC FOOD SAFETY BATCH 1

DAY 1

BREAKFAST	
	None
AM SNACKS	
	None
LUNCH	
BANGUS SINIGANG	
CHICKEN FILLET	
BIHON	
RICE	
TAPIOCA	
APPLE JUICE	
PM SNACKS	
SPAGHETTI W/ SLICED BREAD	
FOUR SEASONS	
DINNER	
CHICKEN TINOLA	
FRIED FISH	
GARDEN SALAD	
RICE	
LAKATAN	
BLUE LEMONADE JUICE	

DAY 2

BREAKFAST	
FRIED FISH (BANGUS)	
SCRAMBLED EGG	
CHICKEN LONGGANIZA	
RICE	
PAPAYA	
COFFEE/CHOCOLATE DRINK (POWDER)	
AM SNACKS	
CHOCOLATE SLICED CAKE	
MANGO JUICE	
LUNCH	
CHICKEN JOY (WINGS OR THIGHS)	
MIXED SEAFOODS	
CORNED SOUP	
RICE	
MACARONI	
PINEAPPLE JUICE	
PM SNACKS	
KAKANIN	
HOT CHOCOLATE DRINK	
DINNER	
FISH TINOLA	
CHICKEN CURRY WITH POTATO AND CARROTS	
CHOPSUEY	
RICE	
RIPE MANGO	
ICED TEA	

DAY 3

BREAKFAST	
CORNED BEEF	
FRIED EGG	
VEGETABLE LUMPIA	
RICE	
APPLE	
COFFEE/CHOCOLATE DRINK (POWDER)	
AM SNACKS	
CASSAVA CAKE	
FRESH FRUIT JUICE	
LUNCH	
PANCIT GUISADO (CHICKEN)	
CHICKEN AFRITADA	
GARDEN SALAD	
RICE	
MACARONI-CHICKEN SALAD	
FRESH LEMON-CUCUMBER JUICE	
PM SNACKS	
EMPANADA	
FRESH FRUIT JUICE	
DINNER	
SAUTEED CARROT AND GREEN BEANS	
SOTANGHON	
BEEF CAMPTO W/ MUSHROOM	
RICE	
MANGO	
ORANGE JUICE	

NOTE :

1. Provision of free flowing coffee and Chocolate Drink
2. Provision of enough drinking water

DAY 4

BREAKFAST	
LUNCHEON MEAT	
BOILED EGG	
TORTANG TALONG	
RICE	
LAKATAN	
COFFEE/MILO	
AM SNACKS	
ENSAYMADA	
LEMON JUICE	
LUNCH	
BEEF STEAK W/ BROCCOLI	
FISH FILLET (SWEET & SOUR)	
MUSHROOM SOUP	
GARDEN SALAD	
RICE	
PINEAPPLE JUICE	
PM SNACKS	
None	

Prepared by:

LEE ANNE MAE L. ALICAYA
TAI - SBFE

MENU FOR THE TRAINING ON BASIC FOOD SAFETY BATCH 2

DAY 1

BREAKFAST	
	None
AM SNACKS	
	None
LUNCH	
BEEF POCHERO	
FISH FILLET	
BAM-I SPECIAL	
ASSORTED FRUITS	
RICE	
ORANGE JUICE	
PM SNACKS	
BANANA CAKE	
LEMON JUICE	
DINNER	
BEEF MECHADO	
CHICKEN AFRITADA	
CUCUMBER SALAD	
RICE	
BANANA	
MELON JUICE	

DAY 2

BREAKFAST	
FRIED FISH (BANGUS)	
SUNNY SIDE UP EGG	
HOT DOG (VIRGINIA JUMBO)	
RICE	
LAKATAN	
COFFEE/MILO	
AM SNACKS	
MAMON (RED RIBBON)	
PINE APPLE JUICE	
LUNCH	
BEEF STEAK WITH BROCOLLI	
GRILLED TUNA BELLY	
MUSHROOM SOUP	
ASSORTED FRUITS	
RICE	
GUYABANO JUICE	
PM SNACKS	
CLUB SANDWICH	
BLUE LEMONADE	
DINNER	
BEEF MECHADO	
FOUR SEASON	
CHICKEN BUFFALO WINGS	
RICE	
MELON/ORANGE	
PINEAPPLE-ORANGE JUICE	

DAY 3

BREAKFAST	
LUNCHEON MEAT	
BOILED EGG	
DRIED FISH WITH CUCUMBER	
RICE	
RIPE MANGO	
COFFEE/MILO	
AM SNACKS	
SIOPAO (CHICKEN)	
ORANGE JUICE	
LUNCH	
CHICKEN AFRITADA	
PANCIT BIHON (CHICKEN)	
CHOPSUEY	
RICE	
FRUIT SALAD	
MANGO JUICE	
PM SNACKS	
HAMBURGER	
RED TEA WITH LEMON	
DINNER	
BEEF STEAK	
CHCKEN CURRY WITH POTATOES AND CARROTS	
FOUR SEASON SALAD	
RICE	
MANGO	
APPLE JUICE	

NOTE :

DAY 4

BREAKFAST	
CORNEB BEEF	
HARD BOILED EGG	
CHICKEN LONGGANIZA	
RICE	
PAPAYA	
COFFEE/MILO	
AM SNACKS	
TUNA SANDWICH	
MELON JUICE	
LUNCH	
CHICKEN ADOBO	
CHOPSEUY	
SOTANGHON	
RICE	
FRUIT SALAD	
ORANGE JUICE	
PM SNACKS	
	None

1. Provision of free flowing coffee and Chocolate Drink
2. Provision of enough drinking water

Prepared by:

LEE ANNE MAE L. ALICATA
TA I - SBFP



Republic of the Philippines
Department of Education
CARAGA REGION

Training on Basic Food Safety
July 1 - 4, 2025

TECHNICAL SPECIFICATIONS

Specifications:

1. Locality and Accessibility

- Within Caraga Region

2. Facilities

A. Plenary Hall:

- a. Can accommodate 150 pax
- b. Sound system with minimum of 2 microphones and an on-standby operator
- c. With LCD projector and screen or LED Wall (with VGA and HDMI cable connectors)
- d. Fully air-conditioned
- e. With Internet connectivity (at least 15 Mbps)
- f. With unlimited water, coffee, and chocolate drink (powder)

B. Room Accommodation

- a. Maximum of 3-4 pax in each room
- b. NO bedsharing, NO bunkbeds
- c. Daily provision of toiletries (tissue, soap, and shampoo)
- d. Fully air-conditioned
- e. Complimentary provision of purified drinking water and coffee for guests' convenience.

C. Secretariat Station

- a. 2 rooms for secretariat

3. Food Provision

- a. Unlimited water, coffee, chocolate drink (powder)
- b. See attached food menu.

4. Security Measures

- a. 24-hour security personnel stationed at the entrance and throughout the premises.
- b. CCTV surveillance system installed for monitoring key areas.

5. Power Supply:

- a. Standby generator capable of providing uninterrupted power supply in case of outages.

- b. Trained operator available round-the-clock to manage the generator and ensure seamless power transitions.

6. Hygiene and Safety Measures:

- a. Alcohol dispensers strategically placed at high-traffic areas including the main entrance, function halls, mess halls, and accommodation rooms.
- b. Regular sanitations and disinfection protocols implemented throughout the venue.

7. Technical Support:

- Dedicated technical support team to address any issues related to audio-visual equipment, Wi-Fi connectivity, or other technical requirements.
- Prompt response to troubleshoot and resolve technical issues to minimize disruptions during training sessions.

8. Other Amenities:

- a. **First Aid:**
 - First aid kit to address any health emergencies or concerns promptly.
- b. **Terms and Conditions:**
- c. Clear coordination and agreement regarding the training's terms and conditions will be established with the focal person or organizing committee to ensure mutual understanding and compliance.

Prepared by:


LEE ANNE MAE L. ALICAYA
TA I / SBFP



Republic of the Philippines
Department of Education
CARAGA REGION

Training on Basic Food Safety
July 8 - 11, 2025

TECHNICAL SPECIFICATIONS

Specifications:

1. Locality and Accessibility

- Within Caraga Region

2. Facilities

A. Plenary Hall:

- a. Can accommodate 148 pax
- b. Sound system with minimum of 2 microphones and an on-standby operator
- c. With LCD projector and screen or LED Wall (with VGA and HDMI cable connectors)
- d. Fully air-conditioned
- e. With Internet connectivity (at least 15 Mbps)
- f. With unlimited water, coffee, and chocolate drink (powder)

B. Room Accommodation

- a. Maximum of 3-4 pax in each room
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