



Bid Notice Abstract

Request for Quotation (RFQ)

Reference Number 12039321
Procuring Entity DEPARTMENT OF TOURISM - REGION IV-B MIMAROPA
Title Procurement of Services of Tour Operator/Travel and Tour Agency for the Conduct of Kulinarya Training: Flavors Of Heritage - Introduction To Local Gastronomy
Area of Delivery Marinduque, Metro Manila

Solicitation Number:	2025-05-022	Status	Pending
Trade Agreement:	Implementing Rules and Regulations		
Procurement Mode:	Negotiated Procurement - Small Value Procurement (Sec. 53.9)	Associated Components	1
Classification:	Goods - General Support Services	Bid Supplements	0
Category:	Travel, Food, Lodging and Entertainment Services	Document Request List	0
Approved Budget for the Contract:	PHP 208,618.53	Date Published	16/05/2025
Delivery Period:	5 Day/s	Last Updated / Time	15/05/2025 16:20 PM
Client Agency:		Closing Date / Time	19/05/2025 17:00 PM
Contact Person:	Joane Krizzia Delariarte BAC Secretariat Member 778 Boni Ave. cor. EDSA, Barangka Ilaya Mandaluyong City Metro Manila Philippines 1550 63-735-5970 dot4b.bacsecretariat@gmail.com		

Description

TECHNICAL SPECIFICATIONS

I. PROJECT TITLE

KULINARYA TRAINING: FLAVORS OF HERITAGE - INTRODUCTION TO LOCAL GASTRONOMY

Host Agency : DEPARTMENT OF TOURISM – MIMAROPA

Date : June 2-6, 2025

Location : Province of Marinduque

II. PROJECT RATIONALE AND OBJECTIVES

In the effort to enhance the skills of various communities to improve food service and quality, Kulinarya Training is envisioned to train the community who will prepare food for the visitors in a hygienic yet presentable manner. It aims to understand the program and its role in enhancing the tourist's experience in tourist destination, identify local dishes that can highlight the culture and story of the destination; learn basic food handling technique and display skills in preparing and presenting local dishes to tourists.

III. MINIMUM REQUIREMENTS FOR SERVICE PROVIDER

- A. Must be PHILGEPS REGISTERED
- B. Preferably DOT Accredited Tour Operator and/or Travel & Tour Agency
- C. Preferably located in Metro Manila and/or Marinduque
- D. Must be willing to provide services on a send bill arrangement
- E. Must comply with the detailed services specified in Item V of the TOR

IV. DOCUMENTARY REQUIREMENTS

- Current Mayor's / Business Permit / BIR Certification (for Individual)
- PHILGEP's Registration Number or Certificate of Platinum Membership
- Registration Certificate from SEC or DTI
- Original or Certified true copy of duly notarized Omnibus Sworn Statement
- Valid DOT Accreditation Certificate

V. SCOPE OF WORK / DELIVERABLES

A. Transportation

- Boat Fare and Terminal Fee
June 2, 2025 – Dalahican Port to Balanacan Port
June 6, 2025 – Balanacan Port to Dalahican Port

- Boat Fare and Terminal Fee
Passenger:
Ms. Cecil V. Aranton
Ms. Joane Krizzia M. Delariarte
Ms. Ellena Rivera

- Transportation Fare
Passenger:
Ms Ellena Rivera

June 2, 2025 – Residence to Nex 54 Mandaluyong
June 6, 2025 – Nex 54 Mandaluyong to Residence

B. Accommodation

- One Twin Sharing for DOT Facilitators
June 2-6, 2025 (4 Nights)
- One Single Room for Resource Speaker (with breakfast)
June 2-6, 2025 (4 Nights)

C. On Session Meals

Date of Training: June 2-6, 2025
Number of Participants: 42 pax
Meals: AM Snacks, Lunch and PM Snacks
Set Up: Buffet

D. Off Session Meals

- DOT Facilitators (2 pax)
June 2, 2025 – Breakfast, Lunch and Dinner
June 3-5, 2025 – Breakfast and Dinner
June 6, 2025 – Breakfast, Lunch and Dinner

- Resource Speaker (1pax)
June 2, 2025 – Breakfast, Lunch and Dinner
June 3-5, 2025 – Dinner
June 6, 2025 – Lunch and Dinner

E. Ingredients for Food Presentation

Yields – 10 Servings

Group 1: Kari – Kari
Group 2: Ulang – Ulang
Group 3: Naïve Chicken sa Dilaw
Resource Speaker Demo: Suman and Jams

Ingredients:

- 1.5 KG Lamang Loob
- 250 MI Dugo ng Baboy
- 2 Kg Crabs (kagang)
- 2 Pc Whole Chicken
- 300 Grams Siling Labuyo
- 1 Kg Onions
- 500g Garlic
- 300g Garlic
- 5 Pcs Coconut
- 3L Coconut Milk
- 2 Bunches Dahon ng Sili
- 3 Pkg Black Pepper
- 1L Vinegar
- 1L Soy Sauce
- 1L Fish Sauce

- 500g Salt
- 1 Pc Knorr Pork Cubes
- 1L Cooking Oil
- 100g Sugar
- 1 Pkg Ginataang Gulay Mix
- 1 Pkg Arrowroot Cookies
- 2 Dozen Suman
- 1 Bottle Guava Jelly
- 1 Bottle Strawberry Jam
- 1 Bottle Pineapple Jam
- 1 Box disposable box
- 2 Rolls Banana Leaves
- 1 Pack Paper Napkin
- Plates

F. Start Up Kit

- Set of Knives and Block Set - 35 sets

G. Miscellaneous

- Tarpaulin – 4 x 6 ft
- Vellum board – 10 Packs
- Communication Allowance

VI. APPROVED BUDGET FOR THE CONTRACT

The total budget allocation is TWO HUNDRED EIGHT THOUSAND SIX HUNDRED EIGHTEEN PESOS AND 53/100 (Php 208,618.53), inclusive of applicable taxes and fees.

The winning bid shall determine based on the proposal that is responsive with the technical specifications and whose bid is within the approved budget for the contract (ABC).

VII. PAYMENT PROCEDURE

Terms of payment to the winning bidder shall be in accordance with the government procedure (send bill arrangement). Failure to comply with the terms and conditions of the contract will result in the payment of corresponding penalties and liquidated damages in the amount equal to ten percent (10%) of the contract price by the winning bidder.

VIII. PROJECT OFFICER / CONTACT PERSON

Name : Joane Kizzia M. Delariarte
Email : tisp.dot4b@gmail.com
Contact No. : 09686837548

Created by Sheila Pineda

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