

TECHNICAL SPECIFICATIONS

I. PROJECT TITLE

KULINARYA TRAINING: FLAVORS OF HERITAGE - INTRODUCTION TO LOCAL GASTRONOMY

Host Agency : DEPARTMENT OF TOURISM – MIMAROPA
Date : June 9-13, 2025, *inclusive of travel time*
Location : Municipality of Pinamalayan, Oriental Mindoro

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 Mindoro Oriental**
- 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 9, 2025 – Batangas Port to Calapan Port
June 13, 2025 – Calapan Port to Batangas Port
- Boat Fare and Terminal Fee
Passenger:
Mr. Michael John Nicolas
Chef Elena Rivera

- Transportation Fare (Grab/Taxi)

Passenger:

Mr. Michael John Nicolas

Ms Elena Rivera

June 9, 2025 – Residence to Nex 54 Mandaluyong

June 13, 2025 – Nex 54 Mandaluyong to Residence

- Transportation Fare (Van Hire)

June 9, 2025 - Calapan Port to Pinamalayan

June 13, 2025 - Pinamalayan to Calapan Port

Passenger:

Mr. Michael John Nicolas

Ms. Elena Rivera

B. Accommodation

- One Single Room for DOT Facilitator
June 9-13, 2025 (4 Nights)
- One Single Room for Resource Speaker
June 9-13, 2025 (4 Nights)

C. On Session Meals and Venue Rental

Date of Training: June 10-12, 2025

Number of Participants: 35 pax

Meals: AM Snacks, Lunch and PM Snacks

Set Up: Buffet

Inclusive of overflowing coffee and purified water

D. Off Session Meals

- DOT Facilitator (1 pax)
June 9, 2025 – Breakfast, Lunch and Dinner
June 10-12, 2025 – Breakfast and Dinner
June 13, 2025 – Breakfast, Lunch and Dinner
- Resource Speaker (1pax)
June 9, 2025 – Breakfast, Lunch and Dinner
June 10-12, 2025 – Breakfast and Dinner
June 13, 2025 – Breakfast, Lunch and Dinner

E. Ingredients for Food Presentation

Yields – 10 Servings

Group 1: Palagatik

Group 2: Kare-Kare

Group 3: Relyenong Tulingan
Group 4: Ginataang Liswit
Resource Speaker Demo: Fish and Chips and Coconut Jello

Ingredients:

- See attached list

F. Start Up Kit

- Set of Knives and Block Set - 30 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 TWENTY THOUSAND NINETY PESOS (Php 220,090.00)**, 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 : Michael John Nicolas
Email : tisp.dot4b@gmail.com
Contact No. : 09171057971

KARE-KARE of PINAMALAYAN

Yield: 10 servings

Ingredients:

1.5kg	Pork Meat
1C	Dugo ng Baboy
5pcs	Siling Labuyo
1Tbsp	paminta
1/2C	Suka
1/4C	Toyo
2Tbsp	Patis
1pc	Knorr Pork Cubes
10pcs	bawang
1/4C	luya
3pcs	sibuyas
T/T	Asin
5pcs	Bay Leaves

GINATAANG LISWIT

Yield: 10 servings

Ingredients:

2kilos	Liswit
2cups	coconut meat (bingi)
4cloves	garlic
1piece	Onion
1thumb	Ginger
2pcs	Long green pepper
2tablespoon	patis
2pcs.	Siling Labuyo
1/4	Ground Black Pepper
3tablespoon	cooking oil

RELYENONG TULINGAN

Yield: 10 servings

Ingredients:

2 kilo	Tulingan
4pcs	Eggs
4pcs	Onion
1/2C	Frozen Green Peas
1/4C	Toyo
2Tbsp	Oyster Sauce
1pc	Lemon
3pcs	bawang
1/4	carrots
1/4	flour
T/T	Asin
T/T	Pepper
1/4cup	Raisins
1/4cup	oil

PALAGATIK

Yield: 10 servings

Ingredients:

2k Duck Meat
2cups Coconut Milk
1C. luyang dilaw, sliced
5pcs siling labuyo
1pc onion, sliced
5pcs cloves garlic, crushed
2 ½C water
1/2tsp crushed peppercorn
3Tbsp patis
3Tbsp cooking oil
1pc Knorr Chicken Cube