

PHILIPPINE BIDDING DOCUMENTS

(As Harmonized with Development Partners)

Supply and Delivery of Technical -Vocational- Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 2 (Bread and Pastry Production NC II)

Project Identification Number: CPB-02-2025

Government of the Republic of the Philippines

**Sixth Edition
July 2020**

Preface

These Philippine Bidding Documents (PBDs) for the procurement of Goods through Competitive Bidding have been prepared by the Government of the Philippines for use by any branch, constitutional commission or office, agency, department, bureau, office, or instrumentality of the Government of the Philippines, National Government Agencies, including Government-Owned and/or Controlled Corporations, Government Financing Institutions, State Universities and Colleges, and Local Government Unit. The procedures and practices presented in this document have been developed through broad experience, and are for mandatory use in projects that are financed in whole or in part by the Government of the Philippines or any foreign government/foreign or international financing institution in accordance with the provisions of the 2016 revised Implementing Rules and Regulations of Republic Act No. 9184.

The Bidding Documents shall clearly and adequately define, among others: (i) the objectives, scope, and expected outputs and/or results of the proposed contract or Framework Agreement, as the case may be; (ii) the eligibility requirements of Bidders; (iii) the expected contract or Framework Agreement duration, the estimated quantity in the case of procurement of goods, delivery schedule and/or time frame; and (iv) the obligations, duties, and/or functions of the winning bidder.

Care should be taken to check the relevance of the provisions of the PBDs against the requirements of the specific Goods to be procured. If duplication of a subject is inevitable in other sections of the document prepared by the Procuring Entity, care must be exercised to avoid contradictions between clauses dealing with the same matter.

Moreover, each section is prepared with notes intended only as information for the Procuring Entity or the person drafting the Bidding Documents. They shall not be included in the final documents. The following general directions should be observed when using the documents:

- a. All the documents listed in the Table of Contents are normally required for the procurement of Goods. However, they should be adapted as necessary to the circumstances of the particular Procurement Project.
- b. Specific details, such as the “*name of the Procuring Entity*” and “*address for bid submission*,” should be furnished in the Instructions to Bidders, Bid Data Sheet, and Special Conditions of Contract. The final documents should contain neither blank spaces nor options.
- c. This Preface and the footnotes or notes in italics included in the Invitation to Bid, Bid Data Sheet, General Conditions of Contract, Special Conditions of Contract, Schedule of Requirements, and Specifications are not part of the text of the final document, although they contain instructions that the Procuring Entity should strictly follow.
- d. The cover should be modified as required to identify the Bidding Documents as to the Procurement Project, Project Identification Number, and Procuring Entity, in addition to the date of issue.

- e. Modifications for specific Procurement Project details should be provided in the Special Conditions of Contract as amendments to the Conditions of Contract. For easy completion, whenever reference has to be made to specific clauses in the Bid Data Sheet or Special Conditions of Contract, these terms shall be printed in bold typeface on Sections I (Instructions to Bidders) and III (General Conditions of Contract), respectively.
- f. For guidelines on the use of Bidding Forms and the procurement of Foreign-Assisted Projects, these will be covered by a separate issuance of the Government Procurement Policy Board.

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Glossary of Acronyms, Terms, and Abbreviations

ABC – Approved Budget for the Contract.

BAC – Bids and Awards Committee.

Bid – A signed offer or proposal to undertake a contract submitted by a bidder in response to and in consonance with the requirements of the bidding documents. Also referred to as *Proposal* and *Tender*. (2016 revised IRR, Section 5[c])

Bidder – Refers to a contractor, manufacturer, supplier, distributor and/or consultant who submits a bid in response to the requirements of the Bidding Documents. (2016 revised IRR, Section 5[d])

Bidding Documents – The documents issued by the Procuring Entity as the bases for bids, furnishing all information necessary for a prospective bidder to prepare a bid for the Goods, Infrastructure Projects, and/or Consulting Services required by the Procuring Entity. (2016 revised IRR, Section 5[e])

BIR – Bureau of Internal Revenue.

BSP – Bangko Sentral ng Pilipinas.

Consulting Services – Refer to services for Infrastructure Projects and other types of projects or activities of the GOP requiring adequate external technical and professional expertise that are beyond the capability and/or capacity of the GOP to undertake such as, but not limited to: (i) advisory and review services; (ii) pre-investment or feasibility studies; (iii) design; (iv) construction supervision; (v) management and related services; and (vi) other technical services or special studies. (2016 revised IRR, Section 5[i])

CDA - Cooperative Development Authority.

Contract – Refers to the agreement entered into between the Procuring Entity and the Supplier or Manufacturer or Distributor or Service Provider for procurement of Goods and Services; Contractor for Procurement of Infrastructure Projects; or Consultant or Consulting Firm for Procurement of Consulting Services; as the case may be, as recorded in the Contract Form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.

CIF – Cost Insurance and Freight.

CIP – Carriage and Insurance Paid.

CPI – Consumer Price Index.

DDP – Refers to the quoted price of the Goods, which means “delivered duty paid.”

DTI – Department of Trade and Industry.

EXW – Ex works.

FCA – “Free Carrier” shipping point.

FOB – “Free on Board” shipping point.

Foreign-funded Procurement or Foreign-Assisted Project– Refers to procurement whose funding source is from a foreign government, foreign or international financing institution as specified in the Treaty or International or Executive Agreement. (2016 revised IRR, Section 5[b]).

Framework Agreement – Refers to a written agreement between a procuring entity and a supplier or service provider that identifies the terms and conditions, under which specific purchases, otherwise known as “Call-Offs,” are made for the duration of the agreement. It is in the nature of an option contract between the procuring entity and the bidder(s) granting the procuring entity the option to either place an order for any of the goods or services identified in the Framework Agreement List or not buy at all, within a minimum period of one (1) year to a maximum period of three (3) years. (GPPB Resolution No. 27-2019)

GFI – Government Financial Institution.

GOCC – Government-owned and/or –controlled corporation.

Goods – Refer to all items, supplies, materials and general support services, except Consulting Services and Infrastructure Projects, which may be needed in the transaction of public businesses or in the pursuit of any government undertaking, project or activity, whether in the nature of equipment, furniture, stationery, materials for construction, or personal property of any kind, including non-personal or contractual services such as the repair and maintenance of equipment and furniture, as well as trucking, hauling, janitorial, security, and related or analogous services, as well as procurement of materials and supplies provided by the Procuring Entity for such services. The term “related” or “analogous services” shall include, but is not limited to, lease or purchase of office space, media advertisements, health maintenance services, and other services essential to the operation of the Procuring Entity. (2016 revised IRR, Section 5[r])

GOP – Government of the Philippines.

GPPB – Government Procurement Policy Board.

INCOTERMS – International Commercial Terms.

Infrastructure Projects – Include the construction, improvement, rehabilitation, demolition, repair, restoration or maintenance of roads and bridges, railways, airports, seaports, communication facilities, civil works components of information technology projects, irrigation, flood control and drainage, water supply, sanitation, sewerage and solid waste management systems, shore protection, energy/power and electrification facilities, national

buildings, school buildings, hospital buildings, and other related construction projects of the government. Also referred to as *civil works or works*. (2016 revised IRR, Section 5[u])

LGUs – Local Government Units.

NFCC – Net Financial Contracting Capacity.

NGA – National Government Agency.

PhilGEPS - Philippine Government Electronic Procurement System.

Procurement Project – refers to a specific or identified procurement covering goods, infrastructure project or consulting services. A Procurement Project shall be described, detailed, and scheduled in the Project Procurement Management Plan prepared by the agency which shall be consolidated in the procuring entity's Annual Procurement Plan. (GPPB Circular No. 06-2019 dated 17 July 2019)

PSA – Philippine Statistics Authority.

SEC – Securities and Exchange Commission.

SLCC – Single Largest Completed Contract.

Supplier – refers to a citizen, or any corporate body or commercial company duly organized and registered under the laws where it is established, habitually established in business and engaged in the manufacture or sale of the merchandise or performance of the general services covered by his bid. (Item 3.8 of GPPB Resolution No. 13-2019, dated 23 May 2019). Supplier as used in these Bidding Documents may likewise refer to a distributor, manufacturer, contractor, or consultant.

UN – United Nations.

Section I. Invitation to Bid

Notes on the Invitation to Bid

The Invitation to Bid (IB) provides information that enables potential Bidders to decide whether to participate in the procurement at hand. The IB shall be posted in accordance with Section 21.2 of the 2016 revised IRR of RA No. 9184.

Apart from the essential items listed in the Bidding Documents, the IB should also indicate the following:

- a. The date of availability of the Bidding Documents, which shall be from the time the IB is first advertised/posted until the deadline for the submission and receipt of bids;
- b. The place where the Bidding Documents may be acquired or the website where it may be downloaded;
- c. The deadline for the submission and receipt of bids; and
- d. Any important bid evaluation criteria (*e.g.*, the application of a margin of preference in bid evaluation).

The IB should be incorporated in the Bidding Documents. The information contained in the IB must conform to the Bidding Documents and in particular to the relevant information in the Bid Data Sheet.



Republic of the Philippines
Department of Education
 Region VI-Western Visayas
SCHOOLS DIVISION OF SAGAY CITY

INVITATION TO BID FOR
Supply and Delivery
of Technical-Vocational-Livelihood (TVL) Equipment Packages
to Public Senior High Schools Lot 2 (Bread and Pastry
Production NC II)
 PROJECT NO. CPB-02-2025

1. The Department of Education, through **FY 2025 GAA** intends to apply the sum of **Five Hundred Nineteen Thousand Seven Hundred Two Pesos (Php 519,702.00)** being the ABC to payment under the contract **Supply and Delivery of Technical-Vocational-Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 2 (Bread and Pastry Production NC II)**. Bids received in excess of the ABC shall be automatically rejected at bid opening.

Description	Quantity	Contract Duration	Location of Delivery	Approved Budget for the Contract (ABC)
sets of tools and equipment, each set is composed of:		90 CD	Sagay City Farm School Brgy. Rizal, Sagay City, Negros Occidental	Php 519,702.00
CAKE STAND, WITH TIER	6 pcs			
CHOPPING BOARD SET, 6 COLORS	6 sets			
CAKE TURN TABLE	6 pcs			
COUPLER	6 pcs			
DECORATING TIPS	6 set			
DOUBLE BOILER, 2 LITERS	6 set			
DOUGH CUTTER	6 pcs			
FLOUR SIFTER, HAND CRANKED	6 pcs			
GRATER WITH PLASTIC HANDLE	6 pcs			
Air Compressor with Airbrush Cake Decorating Set	6 pcs			
Beater	12 pcs			
Bowl, Mixing (6 pcs/set)	6 set			
Cake Pans, Round #4, #6, #8, #10, #12, #14, #16	6 set			
Cup, Measuring (for Solid)	6 set			
Cup, Measuring 250 ml (for liquid)	6 pcs			
Cup, Measuring 500 ml (for liquid)	6 pcs			
Knife, Kitchen	6 set			
Cutter, Pie	6 set			
			Colonia Divina Integrated School Brgy. Colonia Divina, Sagay City, Negros Occidental	

Knife, Pallet	6 set			
Ladle, 3 oz	6 pcs			
Loaf Pan, Big	6 pcs			
Loaf Pan, Medium	6 pcs			
Loaf Pan, Small	6 pcs			
Muffin Pan, Big	6 pcs			
Muffin Pan, Medium	6 pcs			
Muffin Pan, Small	6 pcs			
Pie Pan, 10 inches diameter	6 pcs			
Pie Pan, #6, #8, #10Pie Pan #6:	6 set			
Pillars, Cake	6 pcs			
Piping Bag	12 pack/set			
Rectangular Pan,	12 pcs			
Rolling Pins	6 pcs			
Rubber Scraper	6 pcs			
Sauce Pan	6 pcs			
Sheet Pan	6 pcs			
Spoon, Measuring	6 set			
Spoon, Wooden	12 pcs			
Strainer	6 pcs			
Weighing Scale, 10 kgs	6 pcs			
Weighing Scale, 5 kgs, digital	6 pcs			
Wire Whisk, Medium	6 pcs			

2. The Department of Education now invites bids for the above Procurement Project. Delivery of the Goods is required within **90 CD**. Bidders should have completed, within three (3) years from the date of submission and receipt of bids, a contract similar to the Project. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II (Instructions to Bidders).
3. Bidding will be conducted through open competitive bidding procedures using a non-discretionary “*pass/fail*” criterion as specified in the 2016 revised Implementing Rules and Regulations (IRR) of Republic Act (RA) No. 9184.
 - a. Bidding is restricted to Filipino citizens/sole proprietorships, partnerships, or organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines, and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens, pursuant to RA No. 5183.
4. Prospective Bidders may obtain further information from Department of Education-Division of Sagay City and inspect the Bidding Documents at the address given below during office hours at 8 a.m.-5 p.m.

5. A complete set of Bidding Documents may be acquired by interested Bidders on **May 8-28, 2025** from the given address and website below and upon payment of the applicable fee for the Bidding Documents, pursuant to the latest Guidelines issued by the GPPB, in the amount of **One Thousand Pesos (Php 1,000.00)**. The Procuring Entity shall allow the bidder to present its proof of payment for the fees through electronic means.
6. The Department of Education Division of Sagay City will hold a **Pre-Bid Conference on May 15, 2025; 2:00 p.m. at the Division Office Conference Room**. Link will be provided to prospective bidders who opt to join virtually.
7. Bids must be duly received by the BAC Secretariat through manual submission at the office address indicated below **on or before May 28, 2025; 9 a.m.** Late bids shall not be accepted.
8. All Bids must be accompanied by a bid security in any of the acceptable forms and in the amount stated in **ITB** Clause 14.
9. Bid opening shall be on **May 28, 2025; 9 a.m** at the Conference Room of the New Division Office, Sitio Chloe, Brgy. Rizal, Sagay City. Bids will be opened in the presence of the bidders' representatives who choose to attend the activity.
10. The Department of Education reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Sections 35.6 and 41 of the 2016 revised IRR of RA No. 9184, without thereby incurring any liability to the affected bidder or bidders.
11. For further information, please refer to:

JOMELYN G. BELEGANIO

BAC Secretariat
DepEd-Division of Sagay City
Sitio Chloe, Brgy. Rizal, Sagay City
sagaycity.bac@deped.gov.ph
0951-974-9647

12. You may visit the following website: For downloading of Bidding Documents: depedsagay.com

(Sgd.) MARK ANTHONY J. TAN, PhD
Chief Education Supervisor
OIC, Office of the Assistant Schools Division Superintendent
BAC Chairman

Section II. Instructions to Bidders

Notes on the Instructions to Bidders

This Section on the Instruction to Bidders (ITB) provides the information necessary for bidders to prepare responsive bids, in accordance with the requirements of the Procuring Entity. It also provides information on bid submission, eligibility check, opening and evaluation of bids, post-qualification, and on the award of contract.

1. Scope of Bid

The Procuring Entity, Department of Education-Division of Sagay City wishes to receive Bids for the **Supply and Delivery of Technical-Vocational-Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 2 (Bread and Pastry Production NC II)** with identification number **CBP-02-2025**.

The Procurement Project (referred to herein as “Project **CBP-02-2025**”) is composed of 1 lot, the details of which are described in Section VII (Technical Specifications).

2. Funding Information

2.1. The GOP through the source of funding as indicated below for **CY 2025** in the amount of **Five Hundred Nineteen Thousand Seven Hundred Two Pesos (Php 519,702.00)**.

2.2. The source of funding is:

a. NGA, the General Appropriations Act or Special Appropriations.

3. Bidding Requirements

The Bidding for the Project shall be governed by all the provisions of RA No. 9184 and its 2016 revised IRR, including its Generic Procurement Manuals and associated policies, rules and regulations as the primary source thereof, while the herein clauses shall serve as the secondary source thereof.

Any amendments made to the IRR and other GPPB issuances shall be applicable only to the ongoing posting, advertisement, or **IB** by the BAC through the issuance of a supplemental or bid bulletin.

The Bidder, by the act of submitting its Bid, shall be deemed to have verified and accepted the general requirements of this Project, including other factors that may affect the cost, duration and execution or implementation of the contract, project, or work and examine all instructions, forms, terms, and project requirements in the Bidding Documents.

4. Corrupt, Fraudulent, Collusive, and Coercive Practices

The Procuring Entity, as well as the Bidders and Suppliers, shall observe the highest standard of ethics during the procurement and execution of the contract. They or through an agent shall not engage in corrupt, fraudulent, collusive, coercive, and obstructive practices defined under Annex “I” of the 2016 revised IRR of RA No. 9184 or other integrity violations in competing for the Project.

5. Eligible Bidders

5.1. Only Bids of Bidders found to be legally, technically, and financially capable will be evaluated.

5.2.

- a. Foreign ownership exceeding those allowed under the rules may participate pursuant to:
 - i. When a Treaty or International or Executive Agreement as provided in Section 4 of the RA No. 9184 and its 2016 revised IRR allow foreign bidders to participate;
 - ii. Citizens, corporations, or associations of a country, included in the list issued by the GPPB, the laws or regulations of which grant reciprocal rights or privileges to citizens, corporations, or associations of the Philippines;
 - iii. When the Goods sought to be procured are not available from local suppliers; or
 - iv. When there is a need to prevent situations that defeat competition or restrain trade.

5.3. Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No.9184, the Bidder shall have an SLCC that is at least one (1) contract similar to the Project the value of which, adjusted to current prices using the PSA's CPI, must be at least equivalent to:

- b. For procurement where the Procuring Entity has determined, after the conduct of market research, that imposition of either (a) or (b) will likely result to failure of bidding or monopoly that will defeat the purpose of public bidding: the Bidder should comply with the following requirements:
 - i. Completed at least two (2) similar contracts, the aggregate amount of which should be equivalent to at least *fifty percent (50%) in the case of non-expendable supplies and services or twenty-five percent (25%) in the case of expendable supplies*] of the ABC for this Project; and
 - ii. The largest of these similar contracts must be equivalent to at least half of the percentage of the ABC as required above.

5.4. The Bidders shall comply with the eligibility criteria under Section 23.4.1 of the 2016 IRR of RA No. 9184.

6. Origin of Goods

There is no restriction on the origin of goods other than those prohibited by a decision of the UN Security Council taken under Chapter VII of the Charter of the UN, subject to Domestic Preference requirements under **ITB** Clause 18.

7. Subcontracts

- 7.1. The Bidder may subcontract portions of the Project to the extent allowed by the Procuring Entity as stated herein, but in no case more than twenty percent (20%) of the Project.

The Procuring Entity has prescribed that:

- a. **Subcontracting is not allowed.**

8. Pre-Bid Conference

The Procuring Entity will hold a pre-bid conference for this Project on the specified date and time as indicated in paragraph 6 of the **IB**.

9. Clarification and Amendment of Bidding Documents

Prospective bidders may request for clarification on and/or interpretation of any part of the Bidding Documents. Such requests must be in writing and received by the Procuring Entity, either at its given address or through electronic mail indicated in the **IB**, at least ten (10) calendar days before the deadline set for the submission and receipt of Bids.

10. Documents comprising the Bid: Eligibility and Technical Components

- 10.1. The first envelope shall contain the eligibility and technical documents of the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.
- 10.2. The Bidder's SLCC as indicated in **ITB** Clause 5.3 should have been completed within 3 years prior to the deadline for the submission and receipt of bids.
- 10.3. If the eligibility requirements or statements, the bids, and all other documents for submission to the BAC are in foreign language other than English, it must be accompanied by a translation in English, which shall be authenticated by the appropriate Philippine foreign service establishment, post, or the equivalent office having jurisdiction over the foreign bidder's affairs in the Philippines. Similar to the required authentication above, for Contracting Parties to the Apostille Convention, only the translated documents shall be authenticated through an apostille pursuant to GPPB Resolution No. 13-2019 dated 23 May 2019. The English translation shall govern, for purposes of interpretation of the bid.

11. Documents comprising the Bid: Financial Component

- 11.1. The second bid envelope shall contain the financial documents for the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.

- 11.2. If the Bidder claims preference as a Domestic Bidder or Domestic Entity, a certification issued by DTI shall be provided by the Bidder in accordance with Section 43.1.3 of the 2016 revised IRR of RA No. 9184.
- 11.3. Any bid exceeding the ABC indicated in paragraph 1 of the **IB** shall not be accepted.
- 11.4. For Foreign-funded Procurement, a ceiling may be applied to bid prices provided the conditions are met under Section 31.2 of the 2016 revised IRR of RA No. 9184.

12. Bid Prices

- 12.1. Prices indicated on the Price Schedule shall be entered separately in the following manner:
 - a. For Goods offered from within the Procuring Entity's country:
 - i. The price of the Goods quoted EXW (ex-works, ex-factory, ex-warehouse, ex-showroom, or off-the-shelf, as applicable);
 - ii. The cost of all customs duties and sales and other taxes already paid or payable;
 - iii. The cost of transportation, insurance, and other costs incidental to delivery of the Goods to their final destination; and
 - iv. The price of other (incidental) services, if any, listed in e.
 - b. For Goods offered from abroad:
 - i. Unless otherwise stated in the **BDS**, the price of the Goods shall be quoted delivered duty paid (DDP) with the place of destination in the Philippines as specified in the **BDS**. In quoting the price, the Bidder shall be free to use transportation through carriers registered in any eligible country. Similarly, the Bidder may obtain insurance services from any eligible source country.
 - ii. The price of other (incidental) services, if any, as listed in **Section VII (Technical Specifications)**.

13. Bid and Payment Currencies

- 13.1. For Goods that the Bidder will supply from outside the Philippines, the bid prices may be quoted in the local currency or tradeable currency accepted by the BSP at the discretion of the Bidder. However, for purposes of bid evaluation, Bids denominated in foreign currencies, shall be converted to Philippine currency based on the exchange rate as published in the BSP reference rate bulletin on the day of the bid opening.

13.2. Payment of the contract price shall be made in:

- a. Philippine Pesos.

14. Bid Security

14.1. The Bidder shall submit a Bid Securing Declaration¹ or any form of Bid Security in the amount indicated in the **BDS**, which shall be not less than the percentage of the ABC in accordance with the schedule in the **BDS**.

14.2. The Bid and bid security shall be valid until **September 25, 2025**. Any Bid not accompanied by an acceptable bid security shall be rejected by the Procuring Entity as non-responsive.

15. Sealing and Marking of Bids

Each Bidder shall submit one original copy and two photocopies of the first and second components of its Bid.

The Procuring Entity may request additional hard copies and/or electronic copies of the Bid. However, failure of the Bidders to comply with the said request shall not be a ground for disqualification.

If the Procuring Entity allows the submission of bids through online submission or any other electronic means, the Bidder shall submit an electronic copy of its Bid, which must be digitally signed. An electronic copy that cannot be opened or is corrupted shall be considered non-responsive and, thus, automatically disqualified.

16. Deadline for Submission of Bids

16.1. The Bidders shall submit on the specified date and time and either at its physical address or through online submission as indicated in paragraph 7 of the **IB**.

17. Opening and Preliminary Examination of Bids

17.1. The BAC shall open the Bids in public at the time, on the date, and at the place specified in paragraph 9 of the **IB**. The Bidders' representatives who are present shall sign a register evidencing their attendance. In case videoconferencing, webcasting or other similar technologies will be used, attendance of participants shall likewise be recorded by the BAC Secretariat.

In case the Bids cannot be opened as scheduled due to justifiable reasons, the rescheduling requirements under Section 29 of the 2016 revised IRR of RA No. 9184 shall prevail.

¹ In the case of Framework Agreement, the undertaking shall refer to entering into contract with the Procuring Entity and furnishing of the performance security or the performance securing declaration within ten (10) calendar days from receipt of Notice to Execute Framework Agreement.

- 17.2. The preliminary examination of bids shall be governed by Section 30 of the 2016 revised IRR of RA No. 9184.

18. Domestic Preference

- 18.1. The Procuring Entity will grant a margin of preference for the purpose of comparison of Bids in accordance with Section 43.1.2 of the 2016 revised IRR of RA No. 9184.

19. Detailed Evaluation and Comparison of Bids

- 19.1. The Procuring BAC shall immediately conduct a detailed evaluation of all Bids rated “*passed*,” using non-discretionary pass/fail criteria. The BAC shall consider the conditions in the evaluation of Bids under Section 32.2 of the 2016 revised IRR of RA No. 9184.
- 19.2. If the Project allows partial bids, bidders may submit a proposal on any of the lots or items, and evaluation will be undertaken on a per lot or item basis, as the case maybe. In this case, the Bid Security as required by **ITB** Clause 15 shall be submitted for each lot or item separately.
- 19.3. The descriptions of the lots or items shall be indicated in **Section VII (Technical Specifications)**, although the ABCs of these lots or items are indicated in the **BDS** for purposes of the NFCC computation pursuant to Section 23.4.2.6 of the 2016 revised IRR of RA No. 9184. The NFCC must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder.
- 19.4. The Project shall be awarded as follows:
- Option 1 – One Project having several items that shall be awarded as one contract.
- 19.5. Except for bidders submitting a committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation, all Bids must include the NFCC computation pursuant to Section 23.4.1.4 of the 2016 revised IRR of RA No. 9184, which must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder. For bidders submitting the committed Line of Credit, it must be at least equal to ten percent (10%) of the ABCs for all the lots or items participated in by the prospective Bidder.

20. Post-Qualification

- 20.2. Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid.

21. Signing of the Contract

- 21.1. The documents required in Section 37.2 of the 2016 revised IRR of RA No. 9184 shall form part of the Contract. Additional Contract documents are indicated in the **BDS**.

Section III. Bid Data Sheet

Notes on the Bid Data Sheet

The Bid Data Sheet (BDS) consists of provisions that supplement, amend, or specify in detail, information, or requirements included in the ITB found in Section II, which are specific to each procurement.

This Section is intended to assist the Procuring Entity in providing the specific information in relation to corresponding clauses in the ITB and has to be prepared for each specific procurement.

The Procuring Entity should specify in the BDS information and requirements specific to the circumstances of the Procuring Entity, the processing of the procurement, and the bid evaluation criteria that will apply to the Bids. In preparing the BDS, the following aspects should be checked:

- a. Information that specifies and complements provisions of the ITB must be incorporated.
- b. Amendments and/or supplements, if any, to provisions of the ITB as necessitated by the circumstances of the specific procurement, must also be incorporated.

Bid Data Sheet

ITB Clause	
5.3	For this purpose, contracts similar to the Project shall be: <ul style="list-style-type: none"> a. supply and delivery of Educational Materials and Supplies; General Merchandise b. completed within 3 years prior to the deadline for the submission and receipt of bids.
7.1	No further instructions.
12	The price of the Goods shall be quoted DDP (Delivered Duty Paid).
14.1	The bid security shall be in the form of a Bid Securing Declaration, or any of the following forms and amounts: <ul style="list-style-type: none"> a. The amount of not less than Ten Thousand Three Hundred Ninety-Four Pesos and Four Centavos (Php10,394.04), if bid security is in cash, cashier's/manager's check, bank draft/guarantee or irrevocable letter of credit; or b. The amount of not less than Twenty-Five Thousand Nine Hundred Eighty-Five Pesos and Ten Centavos (Php25,985.10) if bid security is in Surety Bond.
19.3	The lot and reference is: <p>supply and delivery of sets of tools and equipment</p> <p>(please see technical specifications)</p>
20.2	No further instructions.
21.2	No further instructions.

Section IV. General Conditions of Contract

Notes on the General Conditions of Contract

The General Conditions of Contract (GCC) in this Section, read in conjunction with the Special Conditions of Contract in Section V and other documents listed therein, should be a complete document expressing all the rights and obligations of the parties.

Matters governing performance of the Supplier, payments under the contract, or matters affecting the risks, rights, and obligations of the parties under the contract are included in the GCC and Special Conditions of Contract.

Any complementary information, which may be needed, shall be introduced only through the Special Conditions of Contract.

1. Scope of Contract

This Contract shall include all such items, although not specifically mentioned, that can be reasonably inferred as being required for its completion as if such items were expressly mentioned herein. All the provisions of RA No. 9184 and its 2016 revised IRR, including the Generic Procurement Manual, and associated issuances, constitute the primary source for the terms and conditions of the Contract, and thus, applicable in contract implementation. Herein clauses shall serve as the secondary source for the terms and conditions of the Contract.

This is without prejudice to Sections 74.1 and 74.2 of the 2016 revised IRR of RA No. 9184 allowing the GPPB to amend the IRR, which shall be applied to all procurement activities, the advertisement, posting, or invitation of which were issued after the effectivity of the said amendment.

Additional requirements for the completion of this Contract shall be provided in the **Special Conditions of Contract (SCC)**.

2. Advance Payment and Terms of Payment

2.1. Advance payment of the contract amount is provided under Annex “D” of the revised 2016 IRR of RA No. 9184.

2.2. The Procuring Entity is allowed to determine the terms of payment on the partial or staggered delivery of the Goods procured, provided such partial payment shall correspond to the value of the goods delivered and accepted in accordance with prevailing accounting and auditing rules and regulations. The terms of payment are indicated in the **SCC**.

3. Performance Security

Within ten (10) calendar days from receipt of the Notice of Award by the Bidder from the Procuring Entity but in no case later than prior to the signing of the Contract by both parties, the successful Bidder shall furnish the performance security in any of the forms prescribed in Section 39 of the 2016 revised IRR of RA No. 9184.

4. Inspection and Tests

The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Project specifications at no extra cost to the Procuring Entity in accordance with the Generic Procurement Manual. In addition to tests in the **SCC**, **Section IV (Technical Specifications)** shall specify what inspections and/or tests the Procuring Entity requires, and where they are to be conducted. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.

All reasonable facilities and assistance for the inspection and testing of Goods, including access to drawings and production data, shall be provided by the Supplier to the authorized inspectors at no charge to the Procuring Entity.

5. Warranty

- 6.1. In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier as provided under Section 62.1 of the 2016 revised IRR of RA No. 9184.
- 6.2. The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, repair or replace the defective Goods or parts thereof without cost to the Procuring Entity, pursuant to the Generic Procurement Manual.

6. Liability of the Supplier

The Supplier's liability under this Contract shall be as provided by the laws of the Republic of the Philippines.

If the Supplier is a joint venture, all partners to the joint venture shall be jointly and severally liable to the Procuring Entity.

Section V. Special Conditions of Contract

Notes on the Special Conditions of Contract

Similar to the BDS, the clauses in this Section are intended to assist the Procuring Entity in providing contract-specific information in relation to corresponding clauses in the GCC found in Section IV.

The Special Conditions of Contract (SCC) complement the GCC, specifying contractual requirements linked to the special circumstances of the Procuring Entity, the Procuring Entity's country, the sector, and the Goods purchased. In preparing this Section, the following aspects should be checked:

- a. Information that complements provisions of the GCC must be incorporated.
- b. Amendments and/or supplements to provisions of the GCC as necessitated by the circumstances of the specific purchase, must also be incorporated.

However, no special condition which defeats or negates the general intent and purpose of the provisions of the GCC should be incorporated herein.

Special Conditions of Contract

GCC Clause	
	<p>Delivery and Documents –</p> <p>For purposes of the Contract, “EXW,” “FOB,” “FCA,” “CIF,” “CIP,” “DDP” and other trade terms used to describe the obligations of the parties shall have the meanings assigned to them by the current edition of INCOTERMS published by the International Chamber of Commerce, Paris. The Delivery terms of this Contract shall be as follows:</p> <p>“The delivery terms applicable to this Contract are delivered at DepEd-Division of Sagay City. Risk and title will pass from the Supplier to the Procuring Entity upon receipt and final acceptance of the Goods at their final destination.”</p> <p>Delivery of the Goods shall be made by the Supplier in accordance with the terms specified in Section VI (Schedule of Requirements).</p> <p>For purposes of this Clause the Procuring Entity’s Representative at the Project Site is</p> <p style="padding-left: 40px;">Dannie Clark M. Uguil OIC-Schools Division Superintendent</p> <p>Incidental Services –</p> <p>The Supplier is required to provide all of the following services, including additional services, if any, specified in Section VI. Schedule of Requirements:</p> <ul style="list-style-type: none"> a. performance or supervision of on-site assembly and/or start-up of the supplied Goods; b. furnishing of tools required for assembly and/or maintenance of the supplied Goods; c. furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied Goods; d. performance or supervision or maintenance and/or repair of the supplied Goods, for a period of time agreed by the parties, provided that this service shall not relieve the Supplier of any warranty obligations under this Contract; and
	<ul style="list-style-type: none"> e. training of the Procuring Entity’s personnel, at the Supplier’s plant and/or on-site, in assembly, start-up, operation, maintenance, and/or repair of the supplied Goods. f. <i>[Specify additional incidental service requirements, as needed.]</i> <p>The Contract price for the Goods shall include the prices charged by the Supplier for incidental services and shall not exceed the prevailing rates charged to other parties by the Supplier for similar services.</p>

	<p>Spare Parts –</p> <p>The Supplier is required to provide all of the following materials, notifications, and information pertaining to spare parts manufactured or distributed by the Supplier:</p> <p><i>Select appropriate requirements and delete the rest.</i></p> <ul style="list-style-type: none"> a. such spare parts as the Procuring Entity may elect to purchase from the Supplier, provided that this election shall not relieve the Supplier of any warranty obligations under this Contract; and b. in the event of termination of production of the spare parts: <ul style="list-style-type: none"> i. advance notification to the Procuring Entity of the pending termination, in sufficient time to permit the Procuring Entity to procure needed requirements; and ii. following such termination, furnishing at no cost to the Procuring Entity, the blueprints, drawings, and specifications of the spare parts, if requested. <p>The spare parts and other components required are listed in Section VI (Schedule of Requirements) and the cost thereof are included in the contract price.</p> <p>The Supplier shall carry sufficient inventories to assure ex-stock supply of consumable spare parts or components for the Goods for a period of <i>[indicate here the time period specified. If not used indicate a time period of three times the warranty period]</i>.</p> <p>Spare parts or components shall be supplied as promptly as possible, but in any case, within <i>[insert appropriate time period]</i> months of placing the order.</p>
	<p>Packaging –</p> <p>The Supplier shall provide such packaging of the Goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in this Contract. The packaging shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packaging case size and weights shall take into consideration, where appropriate, the remoteness of the Goods’ final destination and the absence of heavy handling facilities at all points in transit.</p>

	<p>The packaging, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the Contract, including additional requirements, if any, specified below, and in any subsequent instructions ordered by the Procuring Entity.</p> <p>The outer packaging must be clearly marked on at least four (4) sides as follows:</p> <p>Name of the Procuring Entity Name of the Supplier Contract Description Final Destination Gross weight Any special lifting instructions Any special handling instructions Any relevant HAZCHEM classifications</p>
	<p>A packaging list identifying the contents and quantities of the package is to be placed on an accessible point of the outer packaging if practical. If not practical the packaging list is to be placed inside the outer packaging but outside the secondary packaging.</p> <p>Transportation –</p> <p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP, or DDP, transport of the Goods to the port of destination or such other named place of destination in the Philippines, as shall be specified in this Contract, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract Price.</p> <p>Where the Supplier is required under this Contract to transport the Goods to a specified place of destination within the Philippines, defined as the Project Site, transport to such place of destination in the Philippines, including insurance and storage, as shall be specified in this Contract, shall be arranged by the Supplier, and related costs shall be included in the contract price.</p>
	<p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP or DDP, Goods are to be transported on carriers of Philippine registry. In the event that no carrier of Philippine registry is available, Goods may be shipped by a carrier which is not of Philippine registry provided that the Supplier obtains and presents to the Procuring Entity certification to this effect from the nearest Philippine consulate to the port of dispatch. In the event that carriers of Philippine registry are available but their schedule delays the Supplier in its performance of this Contract the period from when the Goods were first ready for shipment and the actual date of shipment the period of delay will be considered force majeure.</p> <p>The Procuring Entity accepts no liability for the damage of Goods during transit other than those prescribed by INCOTERMS for DDP deliveries. In the case of Goods supplied from within the Philippines or supplied by domestic Suppliers risk and title will not be deemed to have passed to the Procuring Entity until</p>

	<p>their receipt and final acceptance at the final destination.</p> <p>Intellectual Property Rights –</p> <p>The Supplier shall indemnify the Procuring Entity against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the Goods or any part thereof.</p>
2.2	<p><i>[If partial payment is allowed, state]</i> “The terms of payment shall be as follows: _____.”</p>
4	<p>The inspections and tests that will be conducted during post qualification process</p>

Section VI. Schedule of Requirements

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Description	Quantity	Delivered, Weeks/Months
sets of tools and equipment, each set is composed of:		90 CD
CAKE STAND, WITH TIER	6 pcs	
CHOPPING BOARD SET, 6 COLORS	6 sets	
CAKE TURN TABLE	6 pcs	
COUPLER	6 pcs	
DECORATING TIPS	6 set	
DOUBLE BOILER, 2 LITERS	6 set	
DOUGH CUTTER	6 pcs	
FLOUR SIFTER, HAND CRANKED	6 pcs	
GRATER WITH PLASTIC HANDLE	6 pcs	
Air Compressor with Airbrush Cake Decorating Set	6 pcs	
Beater	12 pcs	
Bowl, Mixing (6 pcs/set)	6 set	
Cake Pans, Round #4, #6, #8, #10, #12, #14, #16	6 set	
Cup, Measuring (for Solid)	6 set	
Cup, Measuring 250 ml (for liquid)	6 pcs	
Cup, Measuring 500 ml (for liquid)	6 pcs	
Knife, Kitchen	6 set	
Cutter, Pie	6 set	
Knife, Pallet	6 set	
Ladle, 3 oz	6 pcs	
Loaf Pan, Big	6 pcs	
Loaf Pan, Medium	6 pcs	
Loaf Pan, Small	6 pcs	
Muffin Pan, Big	6 pcs	
Muffin Pan, Medium	6 pcs	
Muffin Pan, Small	6 pcs	
Pie Pan, 10 inches diameter	6 pcs	
Pie Pan, #6, #8, #10Pie Pan #6:	6 set	
Pillars, Cake	6 pcs	
Piping Bag	12 pack/set	
Rectangular Pan,	12 pcs	
Rolling Pins	6 pcs	
Rubber Scraper	6 pcs	
Sauce Pan	6 pcs	

Sheet Pan	6 pcs	
Spoon, Measuring	6 set	
Spoon, Wooden	12 pcs	
Strainer	6 pcs	
Weighing Scale, 10 kgs	6 pcs	
Weighing Scale, 5 kgs, digital	6 pcs	
Wire Whisk, Medium	6 pcs	

Section VII. Technical Specifications

Notes for Preparing the Technical Specifications

A set of precise and clear specifications is a prerequisite for Bidders to respond realistically and competitively to the requirements of the Procuring Entity without qualifying their Bids. In the context of Competitive Bidding, the specifications (e.g. production/delivery schedule, manpower requirements, and after-sales service/parts, descriptions of the lots or items) must be prepared to permit the widest possible competition and, at the same time, present a clear statement of the required standards of workmanship, materials, and performance of the goods and services to be procured. Only if this is done will the objectives of transparency, equity, efficiency, fairness, and economy in procurement be realized, responsiveness of bids be ensured, and the subsequent task of bid evaluation and post-qualification facilitated. The specifications should require that all items, materials and accessories to be included or incorporated in the goods be new, unused, and of the most recent or current models, and that they include or incorporate all recent improvements in design and materials unless otherwise provided in the Contract.

Samples of specifications from previous similar procurements are useful in this respect. The use of metric units is encouraged. Depending on the complexity of the goods and the repetitiveness of the type of procurement, it may be advantageous to standardize the General Technical Specifications and incorporate them in a separate subsection. The General Technical Specifications should cover all classes of workmanship, materials, and equipment commonly involved in manufacturing similar goods. Deletions or addenda should then adapt the General Technical Specifications to the particular procurement.

Care must be taken in drafting specifications to ensure that they are not restrictive. In the specification of standards for equipment, materials, and workmanship, recognized Philippine and international standards should be used as much as possible. Where other particular standards are used, whether national standards or other standards, the specifications should state that equipment, materials, and workmanship that meet other authoritative standards, and which ensure at least a substantially equal quality than the standards mentioned, will also be acceptable. The following clause may be inserted in the Special Conditions of Contract or the Technical Specifications.

Sample Clause: Equivalency of Standards and Codes

Wherever reference is made in the Technical Specifications to specific standards and codes to be met by the goods and materials to be furnished or tested, the provisions of the latest edition or revision of the relevant standards and codes shall apply, unless otherwise expressly stated in the Contract. Where such standards and codes are national or relate to a particular country or region, other authoritative standards that ensure substantial equivalence to the standards and codes specified will be acceptable.

Reference to brand name and catalogue number should be avoided as far as possible; where unavoidable they should always be followed by the words “*or at least equivalent.*” References to brand names cannot be used when the funding source is the GOP.

Where appropriate, drawings, including site plans as required, may be furnished by the Procuring Entity with the Bidding Documents. Similarly, the Supplier may be requested to provide drawings or samples either with its Bid or for prior review by the Procuring Entity during contract execution.

Bidders are also required, as part of the technical specifications, to complete their statement of compliance demonstrating how the items comply with the specification.

Technical Specifications

Description	Unit	Quantity	Delivery Period	Statement of Compliance
(BREAD AND PASTRY PRODUCTION) sets of tools and equipment, each set is composed of:			90 CD	<i>Bidders must state here either "Comply" or "Not Comply"</i>
CAKE STAND, WITH TIER Type: Cake Stand with Tier, food grade Body shape: Circular with 3 tier Material: Hard Plastic, Polypropylene, 4 mm thick The tier consists of the following sizes: Tier 1: 18 cm diameter (minimum) Tier 2: 25 cm diameter (minimum) Tier 3 : 30 cm diameter (minimum) Column diameter: 20 to 30 mm (solid) Distance between tiers: 15 cm Over-all Length: 30 cm (minimum) Assembled column is used for maximum strength and stability of the stand Must be Packed in set Smooth and no sharp edges	pcs	6		
CHOPPING BOARD SET, 6 COLORS Type: Food Grade Body Shape: Rectangular Material: Plastic (Polypropylene), food grade Board Size: Length: 38 cm (minimum) Width: 30 cm (minimum) Thickness: 1.27 cm (minimum) Color-coded for use with different types of food, Blue, Red, Yellow, Green, Brown and White, Preferably packed in set Comes with no sharp edges and with hole for storage purposes	sets	6		
CAKE TURN TABLE Type: Food Grade Body Shape: Tubular Material: Hard plastic, Polypropylene, any bright color Height: 3cm (minimum) Top Diameter: 1.27 cm (minimum) Bottom Diameter: 2.54 cm (minimum) Preferably with storage case The materials used must be non-toxic and	pcs	6		

dishwasher safe				
COUPLER Type: Food Grade Body Shape: Tubular Material: Hard plastic, Polypropylene, any bright color Height: 3cm (minimum) Top Diameter: 1.27 cm (minimum) Bottom Diameter: 2.54 cm (minimum) Preferably with storage case The materials used must be non-toxic and dishwasher safe	pcs	6		
DECORATING TIPS Type: Tube Tips Body Shape: Nozzles with different shape Material: Stainless Steel Tube Height: 3.5 cm to 5 cm Tube Diameter: 2 cm to 3.5 cm Thickness: 0.5 mm (minimum) Tube Tip: Assorted Designs (create swirls, rosettes, flowers, roping, stars, leaves and other designs) Comes with 24 different shapes of nozzles packed in plastic storage box Smooth and deformities free Must be branded	set	6		
DOUBLE BOILER, 2 LITERS Material: Stainless steel Thickness: 1/16 inch (1.5 mm) (minimum) Lid material: Glass Riveted handle on both side Diameter: 9 1/2 inches (minimum) Total Height: 9.4 inches (minimum) Inset Bottom Diameter: 9 inches (minimum) Inset Top Diameter: 9 inches (minimum) Capacity: 2 liters (minimum) Must be a set which includes one (1) saucepan, one (1) boiler, and one (1) lid With Stainless steel handle and smooth surfaces with no sharp edges	set	6		
DOUGH CUTTER Type: Scraper Body Shape: Straight Blade Material: Stainless Steel straight blade with stainless steel handle Blade dimension: Length : 15 cm x Width: 11 cm x Thickness: 1.2 mm(minimum) Handle Dimension: Length: 15 cm x diameter: 3 cm (minimum) Preferably with packing case	pcs	6		

Food grade and dishwasher safe Design allows item to be hung for storage				
FLOUR SIFTER, HAND CRANKED Type: Hand Cranked Body Shape: Round Shape Material: Stainless steel Dimension: Diameter: 133.3 mm (minimum) x Height: 165 mm (minimum) Thickness: 0.79 mm (minimum) (body) and constructed with stainless steel wire mesh # 30 bottom Volume markings should be seen inside and outside of the sifter Capacity: 5 cups (1.18 liter) Spring action squeeze handle stainless steel Preferably with a packing case Dishwasher safe	pcs	6		
GRATER WITH PLASTIC HANDLE Type: Four-sided Box Grater Body Shape: Box in shape Material: Stainless steel blade and Plastic (Polypropylene handle) Grater Dimensions: Height- 25 cm x Width- 13 cm x Depth-10 cm (minimum) Side 1: Large-hole shredder with 6 mm hole Side 2: Slicer Side 3: Small-hole shredder with 3 mm hole Side 4: Grater with strips about 1.27 cm to 2.54 cm length Preferably with packing case Food grade & dishwashing safe	pcs	6		
Air Compressor with Airbrush Cake Decorating Set Type: Mini air compressor (oil-less piston type) Motor Power: 1/5 HP (horsepower) or equivalent Voltage: 220-240V, 50/60Hz (compatible with standard Philippine voltage) Pressure Range: Working pressure: 15-50 PSI (adjustable pressure range for detailed work) Maximum pressure: 60-80 PSI Air Flow: 15-23 liters per minute Auto-Stop Feature: Automatic on/off function when pressure is attained (prevents overheating and saves energy) Noise Level: ≤ 50dB (low noise for safe classroom or instructional use) Weight: Lightweight, portable (approximately 3-5 kg)	pcs	6		

<p>Cooling System: Built-in cooling fan for continuous use</p> <p>Moisture Filter: Integrated moisture filter to prevent moisture from entering the air hose</p> <p>Safety Features: Overheat protection, safety release valve</p> <p>2. Airbrush</p> <p>Type: Gravity-feed dual-action airbrush (ideal for precise control)</p> <p>Needle Size/Nozzle: 0.2mm to 0.5mm (interchangeable nozzles for different decorating needs)</p> <p>Cup Size: 2cc to 7cc (allows use of small to moderate amounts of edible color)</p> <p>Trigger Action: Dual action for separate control of air and color flow</p> <p>Working Pressure: Compatible with 15-50 PSI</p> <p>Material: Stainless steel body for durability and easy cleaning</p> <p>Connection Hose: 1.5 to 3 meters, with quick-disconnect couplings</p> <p>Additional Features: Adjustable color intensity control, precision nozzle for detailed work</p> <p>3. Accessories and Additional Inclusions</p> <p>Air Hose: Flexible, 1.5m to 3m length, braided hose for durability</p> <p>Cleaning Kit: Includes small brushes and nozzles for cleaning and maintaining airbrush</p> <p>Color Cup Cover: To avoid spills during airbrushing</p> <p>Nozzle Wrench: For removing and adjusting nozzles</p> <p>Instruction Manual: Clear, user-friendly guide on how to operate and maintain both air compressor and airbrush</p> <p>Durability & Longevity: Equipment must be durable enough for regular use in a training center setting, where repeated practice is common.</p> <p>Safety Certification: Must pass safety standards</p> <p>Warranty & Maintenance: The equipment should have at least a 1-year warranty with available maintenance and support services.</p> <p>Instructional Suitability: Equipment should be simple to operate for beginner to intermediate users, especially in a learning</p>				
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environment.				
Beater Type: Electric Hand Mixer or Stand Mixer with Beater Attachments Must be equipped with multiple speed settings to accommodate various mixing tasks. Should include beaters appropriate for general mixing and whipping. Material: Beater Attachments: Must be made of food-grade stainless steel or similar corrosion-resistant material. Body: The mixer's body should be made of durable, easy-to-clean materials like plastic or metal. Size/Capacity: Stand mixers should have a minimum bowl capacity of 3 liters to handle larger quantities of ingredients. Hand mixers should be lightweight for ease of handling, typically around 1-1.5 kg. Power: Stand mixers should have a minimum wattage of 300 watts for efficient performance, while hand mixers can range from 150-250 watts. Must be compatible with standard Philippine electrical outlets (220V). Speed Control: Multi-speed settings, ideally 5 or more, to suit different mixing needs (low, medium, high). Must include a pulse function for quick bursts of high-speed mixing. Attachments: Must include at least two detachable beaters (whisk or balloon beater) designed for versatile tasks, such as mixing dough, beating eggs, or whipping cream. Optional attachments like dough hooks and paddles may be included, especially for stand mixers. Safety Features: Must have a safety lock to ensure that the beater attachments are securely in place during operation. Should include overheat protection to prevent motor burnout during extended use. Hygiene and Maintenance:	pcs	12		

<p>The beater attachments must be easy to detach for cleaning and be dishwasher-safe or easy to wash by hand.</p> <p>The mixer should have smooth surfaces for easy wipe-downs and maintenance.</p> <p>Durability:</p> <p>The beater should be designed for heavy-duty, prolonged use without degradation in performance.</p> <p>Must be able to withstand frequent use in a commercial or educational setting</p>				
<p>Bowl, Mixing (6 pcs/set)</p> <p>Material: Stainless steel or food-grade plastic, non-reactive to acidic ingredients. Must be rust-resistant and durable for repeated use.</p> <p>Capacity:</p> <p>Must be available in different sizes to accommodate varying quantities of ingredients.</p> <p>Small: 1-2 liters Medium: 3-5 liters Large: 6-10 liters</p> <p>Must allow for easy mixing of dough or batter without spilling.</p> <p>Shape:</p> <p>Rounded at the base with smooth edges for effective mixing.</p> <p>Broad rim for better handling and to prevent spillage.</p> <p>Durability and Strength:</p> <p>Must withstand manual and machine mixing.</p> <p>Should not easily dent, deform, or crack under pressure or weight.</p> <p>Surface Finish:</p> <p>Smooth, polished interior to prevent sticking of ingredients.</p> <p>Exterior should be smooth and easy to grip.</p> <p>Hygiene and Safety:</p> <p>Must be easy to clean and sanitize, with no sharp edges.</p> <p>Should not absorb odors or stains.</p> <p>Must comply with food safety standards (BPA-free for plastic bowls).</p> <p>Weight:</p> <p>Lightweight for ease of use and handling during long hours of operation.</p> <p>Heat Resistance:</p> <p>If plastic, it should be heat-resistant and not warp or melt when exposed to warm</p>	set	6		

<p>ingredients.</p> <p>Stainless steel versions should withstand moderate heat when placed near hot surfaces.</p> <p>Compatibility with Mixers:</p> <p>Must be compatible with commercial hand and stand mixers used in TESDA training programs.</p> <p>The base of the bowl should fit securely in standard mixer stands.</p>				
<p>Cake Pans, Round #4, #6, #8, #10, #12, #14, #16</p> <p>Round Cake Pans</p> <p>Material: Heavy-duty aluminum or stainless steel (preferred for food safety and heat conduction).</p> <p>Non-stick coating may be used for easy removal and cleaning, but uncoated pans are also acceptable.</p> <p>Thickness:</p> <p>Minimum of 0.8 mm to 1 mm for durability and even heat distribution.</p> <p>Dimensions:</p> <p> #4 (4 inches):</p> <p> Diameter: 4 inches (approximately 10 cm)</p> <p> Depth: 2 inches (approximately 5 cm)</p> <p> #6 (6 inches):</p> <p> Diameter: 6 inches (approximately 15 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p> <p> #8 (8 inches):</p> <p> Diameter: 8 inches (approximately 20 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p> <p> #10 (10 inches):</p> <p> Diameter: 10 inches (approximately 25 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p> <p> #12 (12 inches):</p> <p> Diameter: 12 inches (approximately 30 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p> <p> #14 (14 inches):</p> <p> Diameter: 14 inches (approximately 35 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p> <p> #16 (16 inches):</p> <p> Diameter: 16 inches (approximately 40 cm)</p> <p> Depth: 2 to 3 inches (5-7.5 cm)</p>	set	6		

<p>Surface Finish: Smooth surface for easy release of cakes. The interior should be polished or non-stick for even baking.</p> <p>Durability: Able to withstand temperatures up to 250°C (482°F) for extended baking periods. Resistant to warping, bending, and rust.</p> <p>Handles: Optional. If present, they should be securely attached for easy handling, without interfering with cake removal.</p> <p>Compliance: Food-grade materials (BPA-free and non-toxic) that meet the Philippine food safety standards..</p>				
<p>Cup, Measuring (for Solid)</p> <p>Material: Food-Grade Material: Made from stainless steel, heavy-duty plastic, or any non-reactive food-safe material to ensure durability and hygiene.</p> <p>Heat Resistance: Must withstand temperature variations in the kitchen without warping or breaking.</p> <p>Capacity and Accuracy</p> <p>Standard Sizes: The set of measuring cups must include at least the following standard sizes:</p> <ul style="list-style-type: none"> 1 cup (240 ml) ½ cup (120 ml) ⅓ cup (80 ml) ¼ cup (60 ml) <p>Markings: Clear and readable markings that indicate volume on each cup.</p> <p>Design</p> <p>Shape: Rounded or scooped cups to hold solid ingredients without spillage.</p> <p>Flat Rim: The rim should allow the user to level off excess ingredients easily for accurate measurements.</p> <p>Easy Grip Handle: Should have a sturdy, easy-to-grip handle that provides comfort during use, especially when scooping denser ingredients.</p> <p>Durability</p> <p>Corrosion Resistance: Especially for stainless steel, should be resistant to rust and corrosion to ensure longevity.</p> <p>Non-Staining: Plastic models should be non-staining, easy to clean, and dishwasher safe.</p>	set	6		

<p>Calibration</p> <p>Accurate Calibration: Must comply with standard calibration for precise measurement, ensuring consistent results in recipes.</p>				
<p>Cup, Measuring 250 ml (for liquid)</p> <p>Capacity:</p> <p>The cup must have a standard measuring capacity of 250 milliliters (ml), specifically for measuring liquids.</p> <p>Material:</p> <ul style="list-style-type: none"> - Food-grade plastic, stainless steel, or heat-resistant glass materials are acceptable. - It should be non-reactive with food items, especially liquids such as milk, water, oil, or acidic ingredients. - BPA-free if plastic material is used. - The measurement must be calibrated accurately to 250 ml, ensuring precise volume measurement. Tolerance level should be minimal ($\pm 1-2$ ml). - Must have clearly visible and durable measurement markings (in milliliters and cups) for easy reading and should not fade after washing. - The primary marking should indicate 250 ml. - Must include an ergonomic handle for a comfortable grip, ensuring it is easy to hold even with wet or oily hands. - Smooth, drip-free pouring spout is recommended for easy transfer of liquids without spills. - The cup must be heat-resistant, capable of withstanding typical kitchen conditions, including hot liquids up to 100°C. - Should be impact-resistant, ensuring it can endure minor drops or knocks without breaking. - The material should be non-porous - Height, diameter, and overall shape must allow ease of storage and stacking with other kitchen utensils. - Must comply with food safety standards and be appropriate for use in professional kitchens 	pcs	6		
<p>Cup, Measuring 500 ml (for liquid)</p> <p>Material:</p> <ul style="list-style-type: none"> - Food-grade plastic or glass: Durable, heat-resistant, and BPA-free plastic, or borosilicate glass, which is more resistant to 	pcs	6		

<p>thermal shock.</p> <ul style="list-style-type: none"> - Non-reactive surface: The material should not react with acidic liquids (e.g., vinegar, citrus juice). - Clearly marked with a maximum capacity of 500 ml for accurate measurement. - Additional incremental markings in milliliters (e.g., 50 ml, 100 ml, 250 ml, etc.) for ease of use in various measurements. - Engraved or printed markings for liquid measurements in milliliters (ml) and possibly cups. The markings must be: <ul style="list-style-type: none"> - Clear, large, and easy to read. - Resistant to washing and fading - Transparent body: Allows users to easily see the liquid level. Spouted lip: To ensure accurate and spill-free pouring of liquids. - Stable base: A flat and sturdy base to prevent tipping during measurement. - Comfortable handle: Ergonomic grip for easy handling, especially when measuring hot liquids. - Resistant to cracking, scratching, and wear from frequent use in a kitchen setting. - Suitable for both hot and cold liquids. - Dishwasher safe for ease of cleaning. - Standard size to hold 500 ml of liquid. 				
<p>Knife, Kitchen</p> <p>Knife Specifications (General)</p> <p>Blade Material:</p> <ul style="list-style-type: none"> - Stainless steel, high-carbon steel, or ceramic (rust-resistant, durable, and retains sharpness). - Non-toxic and food-grade material. - (Chef knife: 8-12 inches, Paring knife: 3-4 inches, Serrated bread knife: 8-10 inches). - Wood, plastic, or composite handles that are food-safe, non-slip, and resistant to heat and moisture. - Ergonomically designed for ease of grip and comfort during extended use. - Well-balanced between handle and blade for ease of cutting and user safety. - Light to moderate, making it easy to control for precision cutting. - Designed for easy cleaning and sterilization. - Smooth finish with no gaps where food particles could accumulate. 	set	6		
Cutter, Pie	set	6		

<p>Material:</p> <ul style="list-style-type: none"> - Must be made of food-grade stainless steel or other non-corrosive material. - Should be non-toxic, resistant to rust, and easy to clean. - Handle must be made of high-quality, durable plastic or wood, designed for ease of use and hygiene. - Should have a sharp cutting edge to make precise and even cuts. - Ergonomically designed handle for easy grip and comfort, reducing strain during repetitive tasks. - Dishwasher safe or easily cleanable to meet sanitation requirements. - Available in multiple sizes to cut pies of different diameters (commonly from 6 inches to 12 inches). - Blade thickness: approximately 1.5 to 3 mm for sharpness and durability. - Must be capable of cutting through both raw and baked pie dough without sticking. - Should allow for quick and clean cutting, reducing waste. - Uniformity of slices to ensure consistent pie portions. - Should be easy to disassemble (if applicable) for thorough cleaning and maintenance. - Must comply with TESDA sanitation standards for food safety and hygiene. - No sharp or protruding parts aside from the blade to prevent accidents. - Non-slip handle for added safety. - Must include safety instructions for handling and storage 				
<p>Knife, Pallet Pallet Knife (Offset Spatula)</p> <ul style="list-style-type: none"> - Blade Material: Stainless steel for durability and flexibility, resistant to corrosion. - Blade Length: 4 to 10 inches (100-250 mm), depending on the task. - Blade Width: 1 to 2 inches (25-50 mm). - Blade Type: Thin, flexible, and straight with a rounded end to facilitate smooth spreading. - Handle Material: Ergonomic, non-slip material (wood, plastic, or rubber). - Handle Length: 4 to 6 inches (100-150 mm), providing comfort and control. 	set	6		

- Offset Design: The blade is slightly offset from the handle				
Ladle, 3 oz Material: <ul style="list-style-type: none"> • Stainless steel, durable and resistant to corrosion. • Handle material: Heat-resistant plastic or stainless steel. Capacity: <ul style="list-style-type: none"> • 3 fluid ounces (approximately 90 milliliters). <ul style="list-style-type: none"> - Bowl of the ladle should have a rounded edge for easy scooping. - Handle length should be comfortable and ergonomically designed for ease of use. - Handle should be heat-resistant if made of plastic, to ensure safety and durability during use in high-temperature environments. - Overall length: Approximately 8 to 12 inches (varies depending on handle design). - Bowl diameter: Approximately 2.5 to 3 inches. - Bowl depth: Sufficient to hold 3 oz of liquid or semi-solid product. - The ladle should have a hanging loop or hole at the end of the handle for convenient storage. - Handle should be textured or have a non-slip grip for improved handling. - Must be easy to clean, preferably dishwasher safe. - Resistant to staining and odors. - Must adhere to local food safety and hygiene standards. - Must be free from sharp edges and other potential hazards. 	pcs	6		
Loaf Pan, Big Material: <ul style="list-style-type: none"> • High-quality, food-grade aluminum, stainless steel, or non-stick coated metal. • Must be durable, resistant to warping, and easy to clean. Dimensions: <ul style="list-style-type: none"> • Length: Approximately 12 to 14 inches (30 to 35 cm). • Width: Approximately 4 to 6 inches (10 to 15 cm). • Height: Approximately 4 to 6 inches (10 to 15 cm). • Capacity: Should accommodate 	pcs	6		

<p>approximately 1.5 to 2.5 pounds (680 to 1130 grams) of dough.</p> <ul style="list-style-type: none"> - Rectangular shape to ensure even baking and consistent loaf size. - Smooth, straight sides to facilitate easy removal of the baked product. - Handles (optional) for easier handling, must be securely attached and heat-resistant if applicable. - Non-stick coating to prevent dough from sticking and to facilitate easy cleaning. - Coating must be free from harmful chemicals - Excellent heat conductivity for even baking and browning. - Should maintain its shape and integrity under high baking temperatures. - Easy to clean and maintain. - Dishwasher safe or easy to hand wash. - Should not require special cleaning agents or procedures. - No sharp edges or corners to prevent injury during handling. - Handles or grips, if present, must be designed to prevent burns or accidents. - Must meet all local and international food safety and quality standards. - Should be certified or compliant with relevant standards for food contact materials. 				
<p>Loaf Pan, Medium Material:</p> <ul style="list-style-type: none"> • High-quality, food-grade aluminum, stainless steel, or non-stick coated metal. • Must be durable, resistant to warping, and easy to clean. <p>Dimensions:</p> <ul style="list-style-type: none"> • Length: Approximately 12 to 14 inches (30 to 35 cm). • Width: Approximately 4 to 6 inches (10 to 15 cm). • Height: Approximately 4 to 6 inches (10 to 15 cm). • Capacity: Should accommodate approximately 1.5 to 2.5 pounds (680 to 1130 grams) of dough. <ul style="list-style-type: none"> - Rectangular shape to ensure even baking and consistent loaf size. - Smooth, straight sides to facilitate easy removal of the baked product. - Handles (optional) for easier handling, 	pcs	6		

<p>must be securely attached and heat-resistant if applicable.</p> <ul style="list-style-type: none"> - Non-stick coating to prevent dough from sticking and to facilitate easy cleaning. - Coating must be free from harmful chemicals - Excellent heat conductivity for even baking and browning. - Should maintain its shape and integrity under high baking temperatures. - Easy to clean and maintain. - Dishwasher safe or easy to hand wash. - Should not require special cleaning agents or procedures. - No sharp edges or corners to prevent injury during handling. - Handles or grips, if present, must be designed to prevent burns or accidents. - Must meet all local and international food safety and quality standards. - Should be certified or compliant with relevant standards for food contact materials. 				
<p>Loaf Pan, Small Dimensions:</p> <ul style="list-style-type: none"> • Length: 20 cm (8 inches) • Width: 10 cm (4 inches) • Height: 7.5 cm (3 inches) <p>Material:</p> <ul style="list-style-type: none"> - Type: Heavy-duty, food-grade metal or non-stick-coated material - Finish: Smooth surface to ensure easy release of baked goods - Coating: Non-stick or lightly greased to facilitate easy removal of bread - Shape: Rectangular - Edges: Reinforced to prevent warping and to maintain shape during baking - Handles: Optional; if included, they should be ergonomically designed and heat-resistant - Capable of withstanding oven temperatures up to 220°C (428°F) without warping or degradation - Dishwasher-safe or easily washable by hand - Should come with guidelines for proper care to maintain non-stick properties - Must be made from materials that are compliant with food safety standards - Should meet relevant health and safety 	pcs	6		

<p>regulations and standards</p> <ul style="list-style-type: none"> - Should provide even heat distribution to ensure uniform baking - Designed for frequent use without significant wear and tear - Clearly labeled with size and material information 				
<p>Muffin Pan, Big</p> <p>Material:</p> <ul style="list-style-type: none"> • Made from high-quality, food-grade metal or non-stick material. • Materials should be resistant to rust and corrosion. <ul style="list-style-type: none"> - Dimensions: Approximately 15 inches by 11 inches. - Cup size: Each cup should have a diameter of around 3 inches and a depth of 1.5 inches to 2 inches. - Capacity: Typically designed to hold 12 muffins or cupcakes. - Should have uniform cup sizes for consistent baking results. - Should have smooth, rounded edges to facilitate easy removal of baked goods. - Must have a non-stick coating or surface to ensure easy release of muffins and easy cleaning. - Should have side handles for easy handling and transfer to and from the oven. - Handles must be ergonomically designed for a secure grip and should remain cool to touch during baking. - Should provide even heat distribution to prevent uneven baking. - Must be able to withstand oven temperatures of up to 450°F (230°C) without warping or degrading. - Should meet all relevant food safety standards and certifications as required by local regulations. 	pcs	6		
<p>Muffin Pan, Medium</p> <p>Material:</p> <ul style="list-style-type: none"> - Type: Heavy-duty aluminum, non-stick coated steel, or silicone - Features: Must be rust-resistant, non-reactive with food, and able to withstand high oven temperatures. <p>Dimensions:</p> <ul style="list-style-type: none"> - Overall Size: Approximately 12.5 inches x 9.5 inches (32 cm x 24 cm) - Cup Size: Each cup should be around 2.5 	pcs	6		

<p>inches (6.35 cm) in diameter and 1.5 inches (3.81 cm) deep.</p> <ul style="list-style-type: none"> - Cup Count: 12 cups - Shape: Each cup should be round with a smooth, non-stick interior to facilitate easy release of baked goods. - Edge: Rolled edges for added durability and resistance to warping. - Bottom: Flat and even to ensure uniform baking. - Must provide even heat distribution to ensure uniform baking. - Capable of withstanding temperatures up to 450°F (232°C). - Easy to clean with non-abrasive sponges. Should be dishwasher safe or easy to clean by hand. - Handles: ergonomic handles or grips for ease of handling. - Non-Toxic: Coated with food-safe non-stick material, free from PFOA and PTFE. - Should meet local and international food safety and quality standards. 				
<p>Muffin Pan, Small Material:</p> <ul style="list-style-type: none"> • Food-grade, non-stick material, such as aluminum, carbon steel, or silicone. • Resistant to rust and corrosion. • Heat resistant up to 230°C (450°F) to withstand typical baking temperatures. • BPA-free and free from any harmful chemicals that may leach into food. - Cavity Size: Each cavity should have a diameter of approximately 2.75 to 3 inches (7 to 7.5 cm) and a depth of 1 to 1.5 inches (2.5 to 3.8 cm). - Number of Cavities: The pan should hold 6, 12, or 24 standard-sized muffins or cupcakes, with an even distribution of heat. - Pan Dimensions: For a 12-cavity pan, the total size should be around 10 x 14 inches (25.4 x 35.5 cm), with a slight variation depending on the number of cavities. - Smooth, rounded edges to avoid accidental cuts or injuries. - Easy to grip handles or reinforced rim for secure handling, even with oven mitts. - Stackable for easy storage. - Non-stick coating or silicone for easy release of baked goods and minimal oil/butter use. 	pcs	6		

<ul style="list-style-type: none"> - Dishwasher-safe for easy cleaning or designed for easy handwashing. - Oven-safe and free from warping at high temperatures. - Scratch-resistant to withstand frequent use. - Must meet the Food Contact Safety Standards and Philippine National Standards (PNS) for food equipment. - Heat-resistant silicone or rubber inserts for handles to ensure safety when removing from the oven. 				
Pie Pan, 10 inches diameter Size and Dimensions: <ul style="list-style-type: none"> • Diameter: 10 inches (254 mm) • Height: 1.5 to 2 inches (38 to 51 mm) Material: <ul style="list-style-type: none"> - Made from food-grade materials, typically aluminum, stainless steel, or silicone. - Materials should be non-toxic, corrosion-resistant, and durable for professional use. - If non-stick, it should comply with food safety standards. - Must distribute heat evenly across the surface to ensure uniform baking. - Suitable for use in ovens with temperatures up to 230°C (446°F) or as specified. - Smooth interior surface to ensure even pie crust and filling. - Reinforced edges for durability and to prevent warping. - May include a removable bottom to facilitate easy pie removal (optional feature). - Able to withstand repeated use without warping or degradation. - Free from sharp edges to prevent injuries during handling. - Should meet ISO standards for kitchen utensils, if applicable. 	pcs	6		
Pie Pan, #6, #8, #10 Pie Pan #6: Material: Aluminum or Stainless Steel (Non-reactive material for even heat distribution) Diameter: 6 inches (15.24 cm) Depth: 0.75 to 1 inch (1.9 to 2.54 cm) Thickness: 0.6-0.8 mm (gauge 20-22 for durability) Features: Slightly slanted sides, smooth surface for easy release Pie Pan #8:	set	6		

<p>Material: Aluminum or Stainless Steel (Non-reactive material for even heat distribution) Diameter: 8 inches (20.32 cm) Depth: 1 to 1.25 inches (2.54 to 3.18 cm) Thickness: 0.6-0.8 mm (gauge 20-22) Features: Slanted sides, smooth surface for even cooking</p> <p>Pie Pan #10: Material: Aluminum or Stainless Steel (Non-reactive material for even heat distribution) Diameter: 10 inches (25.4 cm) Depth: 1 to 1.5 inches (2.54 to 3.81 cm) Thickness: 0.6-0.8 mm (gauge 20-22) Features: Slanted sides, smooth surface for even baking</p> <ul style="list-style-type: none"> - Suitable for large pies, family-sized servings, or commercial pie baking. - The pie pans should be resistant to warping under high heat. - Heat Resistance: Should withstand temperatures of up to 450°F (232°C) for baking. - Non-stick or polished stainless steel for ease of cleaning and maintenance. 				
<p>Pillars, Cake Material: Food-grade plastic, acrylic, or stainless steel, ensuring that the material is non-toxic and does not affect the food's safety.</p> <ul style="list-style-type: none"> - Height and Size: Must support the weight of the upper tiers of the cake and come in various lengths depending on the number of tiers (3-inch, 5-inch, and 7-inch options are standard). - Must be sturdy enough to support the cake layers without collapsing or leaning and should be checked for any cracks or weak points before use. - Must be easy to clean and sterilize; they should be washed and sanitized before use to adhere to food safety protocols. 	pcs	6		
<p>Piping Bag Primary Material: Food-grade, non-toxic materials such as polyester, silicone, or cotton with a waterproof lining.</p> <ul style="list-style-type: none"> - Durability: The material should be tear-resistant, heat-resistant (up to 200°C), and flexible enough for repeated use. - Cleaning Standards: Must be easy to clean and sanitize (either hand wash or dishwasher safe) without retaining any 	pack/set	12		

<p>residues that may contaminate food.</p> <ul style="list-style-type: none"> - Length: 12 inches (30 cm) to 18 inches (45 cm) for standard applications in Bread and Pastry NC II production. - Capacity: Designed to hold 500 ml to 1000 ml of product, suitable for basic piping tasks such as frosting, filling, and decorative work. - Standardized Fit: Compatible with a range of metal or plastic piping tips (both screw-on and push-in types) commonly used in bread and pastry production. - Interchangeability: Easy to change piping tips to allow for a variety of decorative designs such as stars, rosettes, shells, and writing. - Should have a non-slip surface or reinforcement for comfortable handling during extended use. - The bag should be flexible but firm enough to control the amount of icing or filling dispensed. - Hygienic Design: Must meet food safety standards, including resistance to contamination, easy disassembly, and smooth surfaces to prevent bacterial growth. - Sanitization: Should be able to withstand frequent washing without degradation or discoloration of the material. 				
<p>Rectangular Pan, 1x8Dimensions:</p> <ul style="list-style-type: none"> • Length: 8 inches • Width: 1 inch • Height: Should be at least 1 inch for uniform depth and structure. • Thickness of Material: 0.8 mm to 1.2 mm, depending on material (standard for even heat distribution and durability). - Material Type: Aluminum, stainless steel, or carbon steel (non-stick coating optional). - Aluminum: Lightweight, good heat conductor. - Stainless Steel: Durable, resistant to rust and corrosion. - Carbon Steel: High durability with non-stick options. - Non-Stick Coating: Optional, but if present, it should be food-grade and resistant to scratches or flaking. - Able to withstand baking temperatures 	pcs	12		

<p>between 200°C to 300°C (392°F to 572°F) without warping.</p> <ul style="list-style-type: none"> - Edges: Rolled or reinforced edges to provide better grip and prevent warping. - Base: Flat and even for consistent heat distribution. - Surface Finish: Smooth, polished surface to prevent sticking, or with non-stick coating. - Should be light enough for easy handling but sturdy enough to maintain shape during use. - Must meet Philippine FDA standards for food-contact materials. - No toxic substances or coatings that could contaminate food. - Resistant to scratches, dents, and deforming, suitable for repeated professional use in commercial kitchens. - Easy to clean, dishwasher safe, and resistant to corrosion (particularly for stainless steel). 				
<p>Rolling Pins Material: Wood: Made of durable, smooth, and non-toxic hardwood, such as maple or beech, to prevent dough from sticking. Stainless Steel: (Option 2) stainless-steel core covered with a food-grade surface for durability and easy cleaning. Silicone-coated: (Option 3) food-safe silicone, offering a non-stick surface for easier rolling.</p> <ul style="list-style-type: none"> - Length: 18 inches (450 mm) to 20 inches (500 mm) to accommodate various dough sizes. - Diameter: 1.5 inches (38 mm) to 2 inches (50 mm) for optimal handling and ease of use. - 500g to 700g for better control during dough rolling without excess strain. - Smooth, polished surface to ensure uniform rolling and to prevent dough from sticking. - The rolling surface must be free of cracks, chips, or splinters. - Comfortable, ergonomically designed, easy-to-grip handles to reduce fatigue during extended use. - Handles must be firmly attached and made of wood, plastic, or rubber for better 	pcs	6		

<p>grip and control.</p> <ul style="list-style-type: none"> - Rod/Classic Style: Cylindrical and uniform for traditional use. - Rolling Ball-Bearing Type: Equipped with ball bearings for smooth rolling action with rotating handles. - Must be easy to clean and maintain, resistant to absorbing moisture, odors, and bacteria. - Dishwasher safe for materials like stainless steel and silicone, while wooden pins should be hand washable. - Suitable for a variety of dough types, including bread, pastry, pizza, and cookies. 				
<p>Rubber Scraper Material:</p> <ul style="list-style-type: none"> - Food-grade silicone or rubber, non-toxic, and BPA-free. - Heat-resistant (able to withstand temperatures between -40°C to 230°C). - Flexible but firm enough to scrape bowls and pans efficiently without damaging non-stick surfaces. - Length: 8 to 12 inches, to allow easy handling and versatile use in different-sized mixing bowls and pans. - Blade Width: 2 to 3 inches to provide sufficient surface area for scraping while being maneuverable. - Ergonomic design for a comfortable grip during extended use. - Made from food-grade material (plastic, stainless steel, or silicone-coated for durability and hygiene). - Handle should be sturdy, non-slip, and easy to clean. - The blade should be flexible enough to reach tight corners of mixing bowls and containers. - Should have a flat edge and a rounded edge for efficient scraping of both flat and curved surfaces. - Dishwasher safe for ease of cleaning and sanitizing. - Resistant to stains, odors, and wear from repeated use. - Heat-resistant up to baking/cooking temperatures to prevent deformation or melting. - Non-slip handle for safety during usage, even with wet or greasy hands. 	pcs	6		

<ul style="list-style-type: none"> - Bright or neutral colors that are easily distinguishable in a professional kitchen to avoid cross-contamination risks. - Should comply with international food safety standards (FDA-approved or equivalent). 				
<p>Sauce Pan</p> <p>Material:</p> <p>Stainless Steel: High-quality, food-grade stainless steel (18/8 or 18/10), known for its durability, rust resistance, and ease of cleaning.</p> <ul style="list-style-type: none"> - Aluminum Core or Heavy-Gauge Aluminum: For better heat conductivity and even heat distribution (optional for certain models). - Non-stick Interior (Optional): A PFOA-free non-stick coating for easier cooking and cleaning. - Range: 1-3 liters for smaller operations; larger pans (up to 5 liters) for batch cooking in professional settings. - Base Thickness: Thick base (3-5 mm) to prevent burning and ensure even heat distribution. - Ergonomically Designed Handle: Heat-resistant, non-slip riveted or welded handles for durability and safety. Handles should not conduct heat excessively. - Lid: A tight-fitting, tempered glass or stainless-steel lid to retain heat and moisture. - Diameter: 16 cm – 24 cm (dependent on capacity). - Height: Proportional to the diameter, typically ranging from 8-12 cm. - Compatible with various heat sources (induction, gas, electric stovetop). - Oven-safe up to at least 260°C (500°F). - Dishwasher-safe (though hand washing is preferred for longevity). - Smooth, seamless surface for easy cleaning and hygiene. - Heat-resistant Handles: Certified heat-resistant handles (up to 200°C). - Should not leach harmful chemicals into food during cooking. - Long-lasting material that can withstand frequent use in a commercial kitchen. - Corrosion-resistant and warp-resistant. - Must be from a reliable brand known for 	pcs	6		

kitchen equipment quality. - Minimum one-year warranty on the product. - Should be available in local kitchen supply stores for easy procurement and replacement.				
Sheet Pan Material: <ul style="list-style-type: none"> • must be made of heavy-duty aluminum, stainless steel, or aluminized steel to ensure durability and even heat distribution. Dimensions: - Standard size for commercial baking sheet pans is typically 18 x 26 inches (Full Sheet Pan) or 13 x 18 inches (Half Sheet Pan). - Should have a 12-to-18-gauge thickness. Lower gauge numbers indicate thicker and more durable pans, typically 12-gauge for heavy-duty pans and 18-gauge for lighter use. - With non-stick coating for easier food release and cleaning. The coating should be food-grade and withstand high baking temperatures (above 220°C or 428°F). - Must have a reinforced, raised rim on all sides to prevent warping during high-temperature baking and to provide easy handling. - The rim should have a smooth, rolled edge to avoid accidents and injuries during handling. - Light enough for easy handling but sturdy enough to resist warping under heavy loads; weigh between 2 to 3 pounds for full-sized pans and 1 to 1.5 pounds for half-sized pans. - Must be able to withstand temperatures of up to 250°C (482°F) for extended periods without warping or damaging. - Sheet pans should be multi-functional, suitable for baking various pastries, bread, cookies, and other baked goods. - The pan should be able to handle repeated use without losing its form or properties. - The sheet pan material should be rust-resistant and non-corrosive.	pcs	6		
Spoon, Measuring Materials: <ul style="list-style-type: none"> • High-quality stainless steel or food-grade plastic. 	set	6		

<ul style="list-style-type: none"> • Stainless steel should be corrosion-resistant, durable, and easy to clean. • Plastic spoons should be made from BPA-free, food-safe plastic. <p>3. Sizes and Measurements:</p> <p>The set should include at least the following sizes: 1 tablespoon (15 ml), 1 teaspoon (5 ml), and 1/2 teaspoon (2.5 ml). Additional sizes like 1/4 teaspoon (1.25 ml) and 1/2 tablespoon (7.5 ml) can be included for more precision.</p> <p>Each spoon must be clearly marked with its measurement capacity.</p> <p>Markings should be etched or molded into the spoon to ensure they do not fade with use.</p> <p>Spoons should have a handle that is ergonomically designed for comfortable grip and easy use.</p> <p>Handles should be long enough to reach into containers and jars.</p> <p>The design should be smooth, with no sharp edges or rough surfaces.</p> <p>Spoons must be manufactured to precise measurements to ensure accuracy in ingredient quantities.</p> <p>Tolerances should adhere to ± 0.1 ml for liquid measurements and ± 0.2 g for dry measurements.</p> <p>The spoons must be dishwasher safe or easy to clean manually.</p> <p>- Should be resistant to stains and odors.</p> <p>Should be designed to prevent accumulation of food particles in crevices.</p> <p>Must meet local and international food safety standards and regulations.</p> <p>Spoons should be resistant to bending, breaking, and warping under normal usage conditions.</p>				
<p>Spoon, Wooden</p> <p>Material:</p> <p>Type: Hardwood (e.g., maple, beech, or oak) or other durable, food-safe wood.</p> <p>Finish: Smooth, non-toxic food-grade finish if required.</p> <p>Length: Approximately 30 cm to 35 cm.</p> <p>Bowl Diameter: 7 cm to 10 cm (varies depending on intended use).</p> <p>Handle Width: 2 cm to 3 cm.</p> <p>Shape: Ergonomically designed handle for comfortable grip.</p>	pcs	12		

<p>Bowl Shape: Slightly rounded to facilitate mixing and stirring.</p> <p>Handle: Should be tapered or contoured for ease of use.</p> <p>Connection: The bowl should be securely attached to the handle without any gaps or joints.</p> <p>Seamless Finish: No splinters or rough edges. Sanded smooth.</p> <p>Strength: Capable of withstanding regular use without bending, breaking, or splintering.</p> <p>Durability: Resistant to warping, cracking, or splitting when exposed to heat and moisture.</p> <p>Non-reactive: Should not react with food, flavors, or colors.</p> <p>Easy to clean and maintain. Should be able to withstand hand washing.</p> <p>Must meet relevant local or international standards for food contact materials and safety.</p> <p>Should be free from harmful chemicals and substances as per health and safety regulations.</p>				
<p>Strainer</p> <p>Material:</p> <p>Body: Made from high-quality stainless steel or food-grade plastic to ensure durability and resistance to corrosion.</p> <p>Mesh: Stainless steel mesh with fine, medium, or coarse mesh options depending on the desired application. Ensure the mesh is securely attached and doesn't dislodge.</p> <p>Diameter: Typically ranges from 6 inches to 12 inches to accommodate different batch sizes. Ensure the size is suitable for the scale of production in bread and pastry making.</p> <p>Height: Adequate depth to prevent spillage during use. Typically, a height of 2 to 4 inches is standard.</p> <p>Handle:</p> <p>Ergonomic handle made from heat-resistant and non-slip materials such as silicone or plastic.</p> <p>Comfortable grip with heat resistance to avoid burns when used with hot liquids or ingredients.</p> <p>Smooth and seamless construction to prevent food particles from getting trapped</p>	pcs	6		

<p>and to ensure easy cleaning.</p> <p>Reinforced edges for added durability and to prevent deformation under pressure.</p> <p>Mesh should be fine enough to sift flour, sugar, or other dry ingredients effectively without leaving residue.</p> <p>Should be suitable for straining various ingredients such as liquids, dough, and dry components.</p> <p>Preferably dishwasher safe for easy cleaning.</p> <p>Non-porous and resistant to staining or odors for long-term use.</p> <p>No Sharp Edges: Ensure that there are no sharp edges or parts that could cause injury.</p>				
<p>Weighing Scale, 10 kgs</p> <p>Type: Digital or Analog Weighing Scale</p> <p>Capacity: 10 kilograms</p> <p>Precision/Readability: Minimum of 1 gram (1 g) for digital scales; 2 grams (2 g) for analog scales</p> <p>Scale Division: Clearly marked and easily readable</p> <p>Sturdy, non-corrosive material such as stainless steel or high-quality plastic</p> <p>Platform dimensions should be adequate to accommodate various types of containers and ingredients used in bread and pastry production.</p> <p>Durable construction, resistant to impacts and spills</p> <p>Compact and ergonomic design for ease of use and storage</p> <p>Calibration: Easily calibratable for accuracy</p> <p>Tare Function: Allows for zeroing out the weight of containers or packaging</p> <p>Large, clear, and easy-to-read digital or analog display</p> <p>Ability to measure in grams and kilograms (additional units like ounces or pounds may be included but are not required)</p> <p>Battery-operated (rechargeable or replaceable) or AC-powered; digital scales should have a low battery indicator</p> <p>Must meet national or international standards for accuracy and precision</p> <p>Should adhere to local regulations and standards for commercial weighing devices</p> <p>Easy to clean surface and components</p>	pcs	6		

<p>Non-slip feet or base to prevent movement during use</p> <p>Requires minimal maintenance with clear instructions for care</p> <p>Alerts if the weight exceeds the maximum capacity</p> <p>Automatically turns off after a period of inactivity to conserve battery life (for digital scales)</p> <p>Should come with a certificate or instructions for calibration, if applicable</p>				
<p>Weighing Scale, 5 kgs, digital</p> <p>Maximum weight capacity: 5 kg</p> <p>Precision: ± 1 gram or better</p> <p>Graduation: 1 gram</p> <p>Type: Digital LCD or LED</p> <p>Size: Large enough for easy readability</p> <p>Backlight: Yes (optional, but useful for low light conditions)</p> <p>Power Source: Battery-operated (preferably with rechargeable batteries) and/or AC adapter</p> <p>Battery Life: Minimum of 50 hours of continuous use</p> <p>Material: Stainless steel or other durable, easy-to-clean materials</p> <p>Size: Sufficient to accommodate various sizes of containers and ingredients</p> <p>Surface: Flat and level for accurate measurements</p> <p>Tare Function: Allows for subtraction of container weight</p> <p>Unit Conversion: Ability to switch between grams, kilograms, ounces, and pounds (if applicable)</p> <p>Auto-Off: Power-saving feature to turn off after a period of inactivity</p> <p>Hold Function: Option to freeze the displayed weight</p> <p>Easy to calibrate with external weights or automatic calibration feature</p> <p>Compact and robust, suitable for kitchen environments</p> <p>Non-slip Feet: To ensure stability during use</p> <p>Conforms to relevant national and international standards for accuracy and safety</p> <p>Equipped with over-load protection to prevent damage</p> <p>Easy to clean with smooth surfaces and removable parts if needed</p>	pcs	6		

Warranty: Minimum of 1 year				
Wire Whisk, Medium Materials: Whisk Wire: Made of high-quality stainless steel to ensure durability, rust resistance, and ease of cleaning. Handle: Ergonomically designed, made from heat-resistant plastic or wood with a non-slip grip for comfort and safety during use. Overall Length: Approximately 12 to 14 inches (30 to 35 cm). Wire Loop Diameter: Approximately 3 to 4 inches (7.5 to 10 cm). Wire Configuration: Multiple wires (typically 8 to 12) arranged in a balloon or balloon-like shape to facilitate efficient mixing and aeration of ingredients. Handle Design: Smooth, rounded edges with a secure grip to prevent slipping and ensure control. Whisking Efficiency: Capable of handling a variety of ingredients, including eggs, cream, and batter, with consistent performance. Ease of Cleaning: Dishwasher safe or easy to clean by hand, with minimal food residue retention. Non-Toxic Materials: All materials used are food-grade and free from harmful substances. Certification: Complies with local and international food safety and hygiene standards. Packaging: Wrapped in protective material with clear labeling indicating material, size, and care instructions.	pcs	6		

Section VIII. Checklist of Technical and Financial Documents

Notes on the Checklist of Technical and Financial Documents

The prescribed documents in the checklist are mandatory to be submitted in the Bid, but shall be subject to the following:

- a. GPPB Resolution No. 09-2020 on the efficient procurement measures during a State of Calamity or other similar issuances that shall allow the use of alternate documents in lieu of the mandated requirements; or
- b. Any subsequent GPPB issuances adjusting the documentary requirements after the effectivity of the adoption of the PBDs.

The BAC shall be checking the submitted documents of each Bidder against this checklist to ascertain if they are all present, using a non-discretionary “pass/fail” criterion pursuant to Section 30 of the 2016 revised IRR of RA No. 9184.

Checklist of Technical and Financial Documents

I. TECHNICAL COMPONENT ENVELOPE

Class “A” Documents

Legal Documents

- ☐ (a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages);
or
- ☐ (b) Registration certificate from Securities and Exchange Commission (SEC), Department of Trade and Industry (DTI) for sole proprietorship, or Cooperative Development Authority (CDA) for cooperatives or its equivalent document,
and
- ☐ (c) Mayor’s or Business permit issued by the city or municipality where the principal place of business of the prospective bidder is located, or the equivalent document for Exclusive Economic Zones or Areas;
and
- ☐ (d) Tax clearance per E.O. No. 398, s. 2005, as finally reviewed and approved by the Bureau of Internal Revenue (BIR).

Technical Documents

- ☐ (f) Statement of the prospective bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not similar in nature and complexity to the contract to be bid; **and**
- ☐ (g) Statement of the bidder’s Single Largest Completed Contract (SLCC) similar to the contract to be bid, except under conditions provided for in Sections 23.4.1.3 and 23.4.2.4 of the 2016 revised IRR of RA No. 9184, within the relevant period as provided in the Bidding Documents; **and**
- ☐ (h) Original copy of Bid Security. If in the form of a Surety Bond, submit also a certification issued by the Insurance Commission;
or
Original copy of Notarized Bid Securing Declaration; **and**
- ☐ (i) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; **and**
- ☐ (j) Original duly signed Omnibus Sworn Statement (OSS);
and if applicable, Original Notarized Secretary’s Certificate in case of a corporation, partnership, or cooperative; or Original Special Power of Attorney of all members of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the Bidder.

Financial Documents

- ☐ (k) The Supplier’s audited financial statements, showing, among others, the Supplier’s total and current assets and liabilities, stamped “received” by the BIR or its duly accredited and authorized institutions, for the preceding calendar year which should not be earlier than two (2) years from the date of bid submission; **and**

- ☐ (l) The prospective bidder's computation of Net Financial Contracting Capacity (NFCC);
or
A committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation.

Class "B" Documents

- ☐ (m) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence;
or
duly notarized statements from all the potential joint venture partners stating that they will enter into and abide by the provisions of the JVA in the instance that the bid is successful.

Other documentary requirements under RA No. 9184 (as applicable)

- ☐ (n) *[For foreign bidders claiming by reason of their country's extension of reciprocal rights to Filipinos]* Certification from the relevant government office of their country stating that Filipinos are allowed to participate in government procurement activities for the same item or product.
- ☐ (o) Certification from the DTI if the Bidder claims preference as a Domestic Bidder or Domestic Entity.

25 FINANCIAL COMPONENT ENVELOPE

- ☐ (a) Original of duly signed and accomplished Financial Bid Form; **and**
- ☐ (b) Original of duly signed and accomplished Price Schedule(s).

