

PURCHASE ORDER

Department of Social Welfare and Development
Cordillera Administrative Office

Annex G-5

Supplier	CABLE HOTEL AND RESTAURANT	Purchase Order No.	2020-10-438
Address	POBLACION, BONTOC, MT. PROVINCE	Date	08/10/2020
		Mode of Procurement	SVP

Gentlemen:

Please furnish this office the following articles subject to the terms and conditions herein.

Place of Delivery		Within Mountain Province		Delivery Term:	Complete
Date of Delivery		AS SCHEDULED		Payment Term:	Charge
Stock/Property	Unit	Description	QTY	Unit Cost	Total Cost
CATERING SERVICES FOR THE TRAINING ON THE USE OF PPIS FOR PDOs AND SWOs IN MT PROVINCE					
DAY 1: October 20, 2020					
	servicing	Lunch Rice, Pinikpikan, Relyenong Bangus, Pinakbet, fruit juice, Assorted fruit slices	14	420.00	5,880.00
	servicing	PM Snacks Pansit Bihon with Shanghai, Buko juice	14	210.00	2,940.00
	hall	Hall Rental for Half Day	1	1,500.00	1,500.00
DAY 2: October 21, 2020					
	servicing	AM Snacks Cheesy baked macaroni, boiled corn (half), cucumber juice	14	210.00	2,940.00
	servicing	Lunch Rice, Sinigang na hipon, Chicken Inasal, Chopsuey, Assorted fruit slices	14	420.00	5,880.00
	servicing	PM Snacks Lomi, Boiled Banana, Natural fruit juice	14	210.00	2,940.00
	hall	Hall Rental for 1 day	1	1,500.00	1,500.00
DAY 3: October 22, 2020					
	servicing	AM Snacks Spaghetti with meatballs, natural lemon juice	14	210.00	2,940.00
	servicing	Lunch Rice, Pork steak, Grilled Pusit, Mongo with Ampalaya, Fruit Salad	14	420.00	5,880.00
	servicing	PM Snacks Chicken Sandwich, Nachos, Natural fruit juice	14	210.00	2,940.00
	hall	Hall Rental for 1 day	1	1,500.00	1,500.00
DAY 4: October 23, 2020					
	servicing	AM Snacks Ginataang bilo-bilo, Fried Camote Chips, Lemonade	14	210.00	2,940.00
	servicing	Lunch Rice, Pork Inihaw, Sinigang na Bangus, Ensaladang Gulay with bagoong, fruit juice, Assorted Fruits slices	14	420.00	5,880.00
	servicing	PM Snacks Ham and Cheese Sandwich in wheat bread with lettuce, cucumber & tomato, Nachos, Buko Juice	14	210.00	2,940.00
	hall	Hall Rental for 1 day	1	1,500.00	1,500.00
OTHER REQUIREMENTS			COMPLIANCE		
		CATERING			
		Food station must be manned by one (1) restaurant crew or personnel only, and must observe health precautions. Meals and snacks should be individually packed using biodegradable packaging materials or plated	✓		
		Lunch served with the combination of three viands (2 meats/fish and 1 vegetable). AM and PM snacks are preferably indigenous or healthy snacks with a glass of coconut water or natural fruit infused juice. If indicated Menu is not available, please attach proposed menu with serving details to be concurred by the end-user Note: a) creamer, sugar, and the like are preferred to be in a canister rather than in sachet to comply with green procurement b.) Portioning or serving of meals is based on standard and applicable food measurement (e.g. bowl of bilo-bilo or 2 pcs of suman with 1 slice of riped mango)	✓		
		Inclusive of free flowing brewed coffee/lemon grass tea and mineral water	✓		
		All materials must be reusable or recyclable	✓		
VENUE					
		Undertake body temperature checking using thermal scanner at the venue entrances for all guests/participants by qualified health or medical staff or trained personnel	✓		
		Sanitizing mats are provided at the entrance of the venue for the disinfection of guests' shoes	✓		
		Physical distancing measures, hand sanitation, and respiratory etiquette must be observed when handling guests at the reception area	✓		
		Essential health kits such as 70% ethyl alcohol/hand sanitizer, tissue/paper towel and disposable waste bag should be available at the reception or counter	✓		

