

JOB ORDER

CENTER FOR INTERNATIONAL TRADE EXPOSITIONS AND MISSIONS

Golden Shell Pavilion, Roose Boulevard corner Sen. Gli J. Poyet Avenue 1300 Passay City, Metro Manila, Philippines L (632) 831-2201 to 00 set. 218 (2) 632) 831-1366, 632-3965 Ell info@citem.com.ph @ www.citem.com.ph



JO Number:

2024-0469

JO Date: 2024-0469 PR No.

10/14/2024 PR Date:

10/02/2024

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PAGE

LE CHEF INC. CONTRACTOR/SUPPLIER

ADDRESS Southwood Blvd., Cabilang Baybay, Carmona

MODE OF PROCUREMENT Small Value Procurement

DELIVERY TERM

PAYMENT TERM

PLACE OF DELIVERY

DATE OF DELIVERY 17 October 2024

Please provide/furnish this office the requirements listed below subject to the terms and conditions contained herein. Address all correspondence to the Center for International Trade Expositions and Missions (CITEM).

Hiring of Catering Service for The Katha Awards, Taglay Pinoy Grand Launch and Networking Reception in Manila FAME 2024 Date Needed / Delivery Date: 17 October 2024 Note: With food tasting 1-2 weeks prior to date needed SCOPE OF WORK: 1. Provide a well-balanced cuisine for 500 persons, preferably composed of dishes considered as favorite cocktail varieties. 2. Offer managed buffet and/or waiter service in a cocktail setting with preferred dry heavy cocktail menu: a. 6 hours d'oeuvres b. 3 kinds of dessert c. Assorted fruits/cheese d. Soda and juice/iced tea 3. Provide complete set of dinnerware, cocktail plates, flatware, glassware and all necessary dining materials good for 500 pax with reasonable allowance. 4. Provide three (3) stations for beverages with appropriate glassware for different drinks and three (3) water dispenser per station throughout the event. 5. Provide vaiters and waitresses in proper uniform to serve and on stand-by. 7. Arrange for and shoulder their team and travelling (land transfers, accommodations, meals) and logistics (shipment, rentals, etc) expenses and all necessary permits needed for the implementation of the program. 8. Warrant the food and beverage are free from latent defects and spoilage. Ensure quality of food, either raw, processed, or cooked compiles with sanilation standards. 9. Prepare to cater for all dietary preferences, including but not limited to religious, culture, vegetarian, halal and kosher 10. Set-up and keep food wrapped and sealed appropriately until served, cold or warm dishes.	DESCRIPTION	QTY/UNIT	UNIT PRICE	AMOUNT
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TOTAL AMOUNT IN WORDS:

This order is placed subject to the following terms and conditions:

The delivery must be made only during office hours to CITEM or as may be specified. Delivery is subject to the acceptance of CITEM's duly authorized representative/officiel and inspection by CITEM-Management Inspection Team and/or the Commission on Audit. Rejected deliveries are to be withdrawn and/or replaced immediately. Delay in the delivery is subject to the PENALTY of 1/10 Of 1% of the TOTAL VALUE of this ORDER for EACH DAY OF DELAY. In cases the contractor/supplier does not deliver within the due date. of the TOTAL AMOUNT unless the contractor/supplier whe shall be considered in default and will be liable to pay LIQUIDATED DAMAGES in the amount of _____ requested and CITEM granted an extension. The contractor/supplier authorizes CITEM to deduct the amount of undelivered portion and to deduct the panelty, and ilquidated demages from any of its receivables from CITEM. The contractor/supplier must present a Delivery Receipt and Involce or Official Receipt with the Job Order upon delivery.

Very truly yours,

ATTY. MARY JANE DIAGRO-GERONIMO? Procureme

CONFORME:

MA. VANESSA A. BRIONES

AMOUNT Php 399,975.00

DATE 10-29-2024

Approved by

Department Manager III &

MARJO FLEVIO

LEAH PULIDO-OCAMPO EXECUTIVE DIRECTOR

Chief, Controllership Division

BUR No. VAR -24101774 Recommenda





CENTER FOR INTERNATIONAL TRADE EXPOSITIONS AND MISSIONS Golden Shell Pavilion, Roxas Boulevard corner Sen. Gil J. Puyat Avenue 1300 Pasay City, Metro Menila, Philippines

(632) 631-2201 to 09 ext. 218 (5 (632) 631-1366, 632-3965 E1 info@citem.com.ph. (8 www.citem.com.ph



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10/02/2024

CONTRACTOR/SUPPLIER

LE CHEF INC.

ADDRESS Southwood Blvd., Cabilang Baybay, Carmona

MODE OF PROCUREMENT Small Value Procurement

DELIVERY TERM

PAYMENT TERM

PLACE OF DELIVERY

DATE OF DELIVERY 17 October 2024

Please provide/furnish this office the requirements listed below subject to the terms and conditions contained herein. Address all correspondence to the Center for International Trade Expositions and Missions (CITEM).

DESCRIPTION QTY/UNIT UNIT PRICE AMOUNT

Hiring of Catering Service for The Katha Awards, Taglay Pinoy Grand Launch and Networking Reception in Manila FAME 2024

- Cover all incidental expenses in the performance of this agreement/package unless previously agreed to by the CITEM TWG.
- Remove and return to CITEM all left-over food in a well-packed and professional 12 matter
- 13. Keep premises clean and tidy during and after the event, no dishes will be allowed to be washed at the venue premises.

Terms of Payment:

Payment shall be made upon the caterer's issuance of statement of account.

Risk Management

Food Safety and Hygiene

Must adhere to stringent food safety standards and maintain all necessary health certifications.

Quality and Service Realibility

The quality of food and service must be consistent with the standards agreed upon during the initial tasting session

Timeliness

Timely delivery of food and services is essential. Caterer are expected to have contigency plans in place to address any unforeseen delays.

TOTAL AMOUNT IN WORDS:

Pho

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ATTY, MARY JANE DIAGRO-GERONIMO Procurement Unit Head

CONFORME:

ANESSA A. BRIONES

Date

Chief, Controllership Division

AMOUNT Php 399,975.00

10.29.2024

BUR No. VAR - 24/10/1774 Recommende

Department Manager III >

Approved by

LEAH PULIDO-OCAMPO EXECUTIVE DIRECTOR



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CENTER FOR INTERNATIONAL TRADE EXPOSITIONS AND MISSIONS

Golden Shell Pavilion, Rosse Boulevand corner Sen. Gl J. Puyat Avenue 1300 Passay City, Metro Manila, Philippines L, (632) 831-2201 to 09 eet. 218 · ⊕ (632) 831-1388, 832-3965 ⊇3 info@ottem.com.ph. ® www.citem.com.ph



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DESCRIPTION QTY/UNIT UNIT PRICE AMOUNT Hiring of Catering Service for The Katha Awards, Taglay Pinoy Grand Launch and Networking Reception in Manila FAME 2024 Menu Flexibility and Dietary Requirements The caterer must be able to accommodate special dietary needs and be flexible with menu changes as necessary. All dietary requirements should be communicated and confirmed in advance. **Event Disruption Contingency** In the event of unforeseen disruptions such as extreme weather or equipment failure, you are required to have contingency plans in place, including backup equipment and staff, to ensure uninterrupted service.

Reputation and Performance Assurance

Must maintain high standards of service and quality that reflect positively on the event.

Regulatory Compliance

The Caterer must comply with all local health safety and labor regulations. You must hold the necessary licenses and insurance to operate within these guidelines.

Three Hundred Ninety Nine Thousand Nine Hundred Seventy Five Pesos TOTAL AMOUNT IN WORDS:

Php 399,975.00

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ATTY. MARY JANE DIAGRO-GERONIMO

Procurement Unit Head

CONFORME:

A. BRIONES

BUR No. VAR-24/0/27-4

DATE 10.29.2024

AMOUNT Php 399,975.00

Approved by

Chief, Controllership Division

LEAH PULIDO-OCAMPO EXECUTIVE DIRECTOR

Department Manager III