

	Scope of Work	Kriel Power Station Project
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1 INTRODUCTION

Supply a Complete Event Catering Service to employees of Kriel Power Station.

2 SUPPORTING CLAUSES

2.1 SCOPE

2.1.1 Purpose

Provision of Catering, decorating and Branding & Corporate Gifts for specific event themes. The Service provider or the Caterer will handle all aspects of food preparation, services, decorating the venue, providing with catering equipment, and branding of all the gifts.

Eskom intends to enter a Five (5) years (60 months) contract with suitably qualified, experienced, and established Catering and event decorating services provider who has the capacity to cater for large number (to more than 1000 employees), to provide a well-designed décor, catering equipment and branded corporate gifts for Eskom at the Kriel Power Station Site.

2.1.2 Applicability

The service provider must be well experienced and established and have an alternative food preparation premises that are compliant. Providing the service which rendered using skilled and suitably qualified staff that have the required experience in the following areas:

- Food production
- Food preparations
- Event planning
- Decoration
- Brading

Item No	Description	Service/Material Code	Unit	Qty
100	PRELIMINARY AND GENERAL			
101	CREATE, DOCUMENT: TYPE: CONTRACTOR SAFETY FILE; MEDIA: HARD COPY FILE; HEALTH AND SAFETY FILE THAT IS FOCUSING ON THE MANAGEMENT OF HEALTH AND SAFETY ON CONSTRUCTION SITES FOR CONTRACTORS AND SUB-CONTRACTORS		Sum	1
102	TRANSPORT, MATERIAL: TYPE: MEALS; TRANSPORT METHOD: ROAD; VEHICLE TYPE: LDV; WEIGHT: 0-1 T; SERVICE PROVIDER TO COMPLY WITH ALL REGULATIONS SUCH AS		Trips	25

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	BUT NOT LIMITED TO MUNICIPALITY BYLAWS, HEALTH AND SAFETY REGULATIONS; DISTANCE: 0-50 KILOMETRE			
	Sub-Total Amount			
200	MEALS			
201	PROVIDE, CATERING SERVICE: TYPE: 3 COURSE MEAL; MEAL TYPE: STARTER, MAIN & DESSERT; MEAL CATEGORY: LUNCH; BEVERAGE: JUICE & SOFT DRINKS; PROVIDE CATERING FOR THREE MEAL COURSE WITH CUTLERY, CROCKERY, MOBILE FRIDGE AND WARMERS.	3000061644	Each	6500
202	SOFT DRINKS (330ML) AS AND WHEN REQUIRED IRON BREW SPRITE FANTA ORANGE CRÈME SODA GRANADILLA TWIST COCA COLA LEMON TWIST DRY LEMON STONEY GINGER COKE ZERO SPARBERRY	 0184575 0184577 0184580 0654044 0184584 0184586 0184589 0567340 0567441 0567439 0649653	Each	14000
203	WATER (VALPRE 500ML)	0567355	Each	14000
204	BRAAI (3 PREMIUM MEAT TYPES/VARIOUS OPTIONS INCLUDING EITHER) RUMP/SIRLON STEAK LAMB CHOPS	 0650213 0183470	Each	7500
205	PROVIDE, CATERING SERVICE: TYPE: SAMPLE; MEAL TYPE: FOOD SAMPLES; PROVIDE FOOD SAMPLES AND TASTING PRIOR TO EVENTS TO THE COMMITTEE AS PER THE END USER REQUIREMENTS	3000064261	Each	25

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	Sub-Total Amount			
300	EQUIPMENT TO HIRE			
301	PROVIDE, SERVICES: TYPE: DECORATION; CATEGORY: CORPORATE EVENTS; DURATION: 1 DAY; SUPPLY TABLES, CHAIRS, FULL DRAPPING, CENTRE PIECES, STAGE FLOWERS, PHOTOBOOTH, LOUNGE SET UP, CARPET AS PER END USER REQUIREMENTS.	3000061643	Each	20
302	PROVIDE, ENTERTAINMENT SERVICE: TYPE: SOUND SYSTEM AND MICROPHONES; DURATION: 1 DAY; METHOD: DJ TO OPERATE SOUND SYSTEM; PROVIDE AUDIO VISUAL SOUND SYSTEM, A DJ, MICS, LED SCREENS, LED BACKDROP, AND PHOTOGRAPHER	3000061645	Each	20
303	RENT, STRUCTURE: TYPE: STRETCH GAZEBO; MATERIAL: WATERPROOF; DIMENSIONS: WD 18 X LG 25 M; TO HIRE FOR OUTDOOR EVENTS TO ACCOMMODATE 500 PEOPLE AT A TIME OR AS PER THE END USER REQUIREMENTS	3000064259	Each	10
304	RENT, EQUIPMENT: TYPE: MARQUEE TENT; SET UP TENT; WITH TABLES AND CHAIRS AND WITH MEALS	3000042254	Each	15
305	RENT, TOILET: TYPE: PRE-FABRICATED; DURATION: 10 HR; RENTAL OF VIP FLUSHED MOBILE TOILETS FOR LADIES AND GENTLEMEN FOR PERIOD OF 1 DAY INCLUDING SUPPLY OF LABOUR FOR CLEANING AND SERVICING TOILETS, SUPPLYING OF SANITARY MATERIAL AND EMPTYING OR REMOVING THE WASTE FROM THE TANKS WHEN FULL	3000027363	Each	20

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	Sub-Total Amount			
400	BRANDING			
401	GIFT, PROMOTIONAL: TYPE: ALEX VARGA WATER BOTTLE; LOGO: ESKOM; THEME: CUSTOMER CENTRICITY; DIMENSIONS: WD 3.8 X LG 10.1 X HT 18.5 CM; STAINLESS STEEL; 470 ML; LOGO PRINTED ON FRONT	0757629	Each	850
402	GIFT, PROMOTIONAL: TYPE: 340 ML COFFEE MUG; LOGO: ESKOM; THEME: CUSTOMER CENTRICITY; MATERIAL: CERAMIC AND CORK; WITH 1 COLOUR PAD LOGO PRINT ON FRONT	0757630	Each	850
403	BAG: TYPE: MEISTER PICNIC BACKPACK	0255002	Each	850
404	GIFT, PROMOTIONAL: TYPE: LANYARD; LOGO: ESKOM; THEME: VARIOUS ESKOM EVENTS	0767606	Each	850
405	TENT: TYPE: LUXURY GAZEBO; DIMENSIONS: SQ 3 M; MATERIAL: ALUMINIUM	0654378	Each	10
406	BANNER: TYPE: ROLL UP; DIMENSIONS: 850MM X 2M MM; MATERIAL: VINYL FABRIC; COLOR: ESKOM LOGO; VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).	0760112	Each	50
407	BANNER: TYPE: BACKDROP WALL BANNER; DIMENSIONS: 3M X 2.25M M; MATERIAL: CLOTH; COLOR: ESKOM LOGO; BACKDROP WALL BANNER 3M X 2.25M ON AN ALUMINIUM FRAME PRINTED ONE SIDE ON A CLOTH (ESKOM LOGOS); VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING	0760110	Each	20

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	AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).			
408	BANNER: TYPE: TELESCOPIC; DIMENSIONS: WD 2M X HT 3M M; MATERIAL: VINYL FABRIC; COLOR: ESKOM LOGO; VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).	0760000	Each	30
409	BANNER: TYPE: TEARDROP; DIMENSIONS: LG 1050 X HT 3100 MM; MATERIAL: POLYMER; COLOR: BLUE; VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).	0728085	Each	30
410	BANNER: TYPE: BANNER; FEATHER; DIMENSIONS: LG1050 x HT3100 CM; MATERIAL: POLYMER; COLOR: ESKOM BLUE; VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).	0777675	Each	30
411	BANNER: TYPE: CLUSTER; DIMENSIONS: 2 M; MATERIAL: CLOTH; COLOR: ESKOM LOGO; 2 M CLUSTER OF 4 X BANNERS IN AN ALUMINIUM STAND WITH ESKOM LOGO PRINTED IN A CLOTH MATERIAL; VENDORS ARE RESPONSIBLE FOR ENSURING THAT THEY ARE PERFORMING AGAINST THE CORRECT DRAWING REVISION NUMBER (IF APPLICABLE).	0759993	Each	12
412	UMBRELLA: TYPE: OUTDOOR PARASOLS (UMBRELLAS) + UMBRELLA COVERS; MATERIAL: PVC (WEATHER RESISTANT	0758574	Each	10

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	FABRIC) CANOPIES / ALUMINIUM POLE / CEMENT BASE; DIMENSIONS: WD: 2.0 X LG: 2.0 X HT: 2.4 M; COLOR: ESKOM STANDARD BLUE & GOLD CANOPIES; IMPRINT: ESKOM NAME BRAND + LOGO PRINTED ON FABRIC (CANOPIES); SHAPE: OCTAGONAL (ROUND); THE SUCCESSFUL SUPPLIER MUST BRING A SAMPLE TO STAKEHOLDERS DEPARTMENT (JOY AHREND'S OR PHINDILE RADEBE) FOR APPROVAL BEFORE THE STOCK CAN BE MANUFACTURED; FIND ATTACHED GUIDE FOR CI COMPLIANCE WHERE THE RELEVANT PAGES ARE PG 28 (UMBRELLA EXAMPLE): PG 8 (PERMITTED FONTS): PG 6 AND 7 (ESKOM COLOUR PALETTE); AND PAGE 5 (ESKOM LOGO ISOLATION SPACE).			
	Sub-Total Amount			
500	CORPORATE CLOTHING			
501	SHIRT, TEE: TYPE: GOLF SHIRT; SIZE: SMALL, MEDIUM, LARGE, EXTRA LARGE; MATERIAL: SPUN POLYESTER; COLOR: BLUE; GOLF SHIRTS (MENS AND LADIES), 180G/SQUARE METER; 100% SPUN POLYESTER, SINGLE JERSEY KNIT. KNITTED COLLAR AND CUFFS COLLAR AND CUFFS FEATURE CONTRAST STRIPE DETAILS. THREE BUTTON PLACKET. SIDE SLITS BRANDING	0722698	Each	850
502	SHIRT, GOLF: TYPE: TITAN GOLFER; SIZE: S; MATERIAL: COTTON; COLOR: RED/BLACK; PRE SHRUNK; KNITTED COLLAR/CUFF WITH CONTRAST TIPPING; 3 BUTTON PLACKET;	0731375	Each	850

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	CONTRAST TAPED SIDE SLITS; SINGLE TOP STITCHING ON ARMHOLES/SHOULDERS			
503	JACKET: TYPE: BASIC CHEF JACKETS – SHORT SLEEVES; SIZE: 40; MATERIAL: POLY COTTON; COLOR: BLACK AND WHITE CONTRAST; TRADITIONAL CHEF JACKET DOUBLE BREASTED JACKET IN SOFT DURABLE POLY COTTON 8X PEARL BUTTONS;TURN-BACK CUFFS THERMOMETER POCKET ON LEFT SLEEVE	0708045	Each	850
504	HAT, UTILITY: GARMENT SIZE: 54-62 CM; MATERIAL: COTTON; COLOR: NAVY; SPECIFICATION: BASEBALL CAP; ESKOM LOGO EMBROIDED IN FRONT; BACK VALCRO STRIP; DESIGN FOR BADGE AVAILABLE	0697159	Each	850
505	HAT UTILITY: GARMENT SIZE 54- 62CM; MATERIAL: COTTON; COLOUR: NAVY; SPECIFICATION: BASEBALL CAP; ESKOM LOGO EMBROIDED IN FRONT; BACK VALCO STRIP; DESIGN FOR BADGE AVAILABLE FROM ESKOM	0722571	Each	850
506	TABLECLOTH: MATERIAL: COTTON; WIDTH: 120 CM; LENGTH: 300 CM; COLOR: WHITE; TYPE: CATERING CLOTH; SHAPE: RECTANGULAR	0759007	Each	15
507	CLOTH: TYPE: OVERLAY; WIDTH: 90 CM; LENGTH: 90 CM; THICKNESS: 200-220 G/M2; MATERIAL: COTTON; COLOR: ROYAL BLUE; PACKAGE TYPE: POLY BAG; PACKAGE WEIGHT: 0.1 KG; FORMALLY OR CASUALLY PUT ON TABLECLOTHS AS DECORATIVE LINEN TO ENRIICH THE APPEARANCE OF TABLE DECOR	0759005	Each	15
	Sub-Total Amount			

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600	PRINTING AND STATIONERY			
601	POSTER: TYPE: BACKLIT POSTERS A1; WIDTH: 594 MM; LENGTH: 840 MM; MATERIAL: 300 MICRON PREMIUIM BACKLIT FILM; SIZE: 840 - 594MM; MATERIAL: 300 MICRON PREMIUM BACKLIT FILM; PRINTING: CMYK (UV); FINISHING: TRIMMED TO SIZE AND FLAT PACKED; ARTWORK: TO BE SUPPLIED BY ESKOM	0754903	Each	300
602	CERTIFICATE: TYPE: LONG SERVICE RECOGNITION AWARDS; DIMENSIONS: A4; MATERIAL: PAPER; IN GLASS FRAME	0750141	Each	1000
603	CERTIFICATE: TYPE: WINNERS RECOGNITION AWARDS; DIMENSIONS: A3; MATERIAL: PAPER	0750142		
604	FRAME: TYPE: SNAPPERS; SIZE: A1; MATERIAL: UPHOLSTERED; SPECIFICATION: ESKOM; COLOUR: GOLD	0700701	Each	50
605	GIFT, PROMOTIONAL: TYPE: A2 DISPLAY STAND; LOGO: ESKOM; THEME: NONE	0768399	Each	10
606	DESIGN, LAYOUT: TYPE: NEWSLETTER; BULLETIN; TEMPLATES; METHOD: DESIGN SERVICES; DESIGN AND DELIVER SERVICES OF NEWSLETTERS; BULLETINS; MASTHEADS; FOLLOWING CORPORATE IDENTITY GUIDELINES AND ESKOM COLOUR AS AND WHEN REQUIRED; DESIGN REQUIREMENTS TO BE CONFIRMED WITH ESKOM	3000064260	Each	245
607	FOLDER: TYPE: SECRETERIAL, 2 SIDES OPEN; SIZE: A4; TAB POSITION: CARRY; MATERIAL: CARDBOARD	0654304	Each	2500

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608	FOLDER, FILE: TYPE: OPTIMA; FLAP; SIZE: A4; MATERIAL: POLYPROPYLENE; COLOR: BLACK	0655897	Each	2500
609	FILE: TYPE: CHECKLIST FOLDER; DIMENSIONS: A3-A4; MATERIAL: HARD COVER PAPER; COLOR: BLUE; PROJECT INDUSTRIAL RELATIONS, DISCIPLINARY PROCESS AND HISTORY CHECKLIST	0704097	Each	2500
Sub-Total Amount				

This document shall apply to Eskom Holdings Limited, with particular reference to Kriel Power Station.

2.2 NORMATIVE/INFORMATIVE REFERENCES

Parties using this document shall apply the most recent edition of the documents listed in the following paragraphs.

2.2.1 Normative

- [1] SANS all South African National Standards pertaining to Food Industry
- [2] HACCP Hazard Analysis and Critical Control Points
- [3] OHSAS 18001:2007/ ISO 45001:2018, Occupational Health and Safety Management systems

2.2.2 Informative

- [4] ISO 9001 Quality Management Systems
- [5] ISO 14001 (Environment)
- [6] Project Management Institute Standards and Guidelines

2.3 DEFINITIONS

Definition	Description
<i>Contractor or Service Provider</i>	<i>Means an Employer as defined in Section 1 of the OHS Act, who is formally contracted (directly or indirectly) by Eskom and performs work for the Catering Services</i>
<i>Employer</i>	<i>Employer will be Eskom Holdings SOC Ltd (Kriel Power Station)</i>
<i>Decorator</i>	<i>Service provider contracted to set up the venue during events</i>
<i>Cutlery</i>	<i>Utensils used during the event</i>
<i>Event planner</i>	<i>An individual responsible for overseeing the event from start to finish</i>
<i>Branding</i>	<i>Any material or equipment used to showcase the organisation's image</i>

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Definition	Description
<i>Get Well Hamper</i>	<i>A pre-packed basket for ill or bereaved employees</i>

2.3.1 Disclosure Classification

Controlled disclosure

2.4 ABBREVIATIONS

Abbreviation	Description
HACCP	Hazard Analysis and Critical Control Points
OHS Act	Occupational Health and Safety Act
SANS	South African National Standard
SDL&I	Supplier Development, Localisation and industrialisation
SHEQ	Safety Health Environment and Quality

2.5 ROLES AND RESPONSIBILITIES

The following sections contain specific functions within each of the following roles and responsibilities related to the execution of the works, but is not limited to below:

2.5.1 The *Contractor*

2.5.1.1 Ensure compliance to all requirements within this document

2.5.1.2 Provide training and create awareness to their employees

2.5.2 The *Employer*

2.5.2.1 Provides the Eskom Standards and Procedures

2.5.2.2 Compliance Monitoring

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3 DOCUMENT CONTENT

3.1 SCOPE OF WORK

3.1.1 Contractor's Responsibilities

3.1.1.1 Staffing

For continuity in operations, service and stability on site we request the following to be considered

Note:

- Inspection will be conducted as per the PPE procedure (e.g. hand gloves, aprons, hair nets, white long sleeved chefs jackets, etc.)
- Identification, in the form of name badges or tags, should be neatly and prominently displayed on staff.
- All Uniforms including protective clothing should be:
 - Clean and freshly laundered.
 - In good condition.
 - Shoes must be clean, polished, in good condition.
 - Name tag always worn on the left breast of uniform
 - Wear gloves where appropriate and hairnets.

Staff compliment and qualifications

A structure or organogram must be submitted for providing Catering event Service and Branding & Corporate top management with the following minimum requirements:

NOTE:

- The supervisor to be available throughout the event
- To have enough waitresses and waiters at all times
- At least one staff member that is a qualified first aiders (first aid level 1 and 2)
- The service provider to ensure that all personnel working under this contract are adequately trained prior to the commencement of the contract.
- The service provider and staff to conduct business in a courteous and professional manner.

Event planning

The supplier must be flexible to work outside normal working hours to ensure that the event is a success, and any extended operating hours will be communicated to the Service provider by Eskom representative should such a requirement be deemed necessary. The events will differ, and the Supplier will get the details from Eskom representative, wild range events include

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1. Year-end function
2. Women's day
3. Men's day
4. Managers awards
5. Celebrations of milestones

List of equipment required for each event as communicated on the Catering booking.

- Tables (sitting 8 – 10 people)
- Table setting
- Chairs
- Centre Piece
- Tablecloths
- Draping on Stage only
- Full draping: Stage, ceiling & walls
- Carpet 15 meters
- Stanchions
- Vinyl flooring
- Flower Arrangements (Stage and Tables)
- Lighting and AV

Branding

- Branding to be done with Eskom logo and approved Corporate Identity designs by the contract manager

3.1.1.2 Food Production

- Providing only High Quality "A" grade ingredients required to prepare the meals
- Cooking/preparing the appropriate meals as per agreed menus according to the specifications as per
- Menu Specification on the Pricing Schedule
- Have a full traceability system that can trace or analyse the end product all the way back and pinpoint the specifics in each step of production according to all relevant Acts and Requirements.

3.1.1.3 Hot Boxes:

- Provide hot boxes that can maintain a safe temperature according to Food Safety and Control

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- Must be durable to withstand rugged handling
- Maintain a safe temperature (SANS 10156) for at least 6 hours
- Have enough hot boxes to keep at least 60 percent of required meals at any stage

3.1.1.4 Menu Requirements

- The Contractor shall ensure the meals meet basic diet standards
- All menu changes to be approved by Eskom candidate
- African cuisine and Braai meal to be included on the menu and it will be served once a month.
- The menu to consist of interesting, complementary ingredients and flavours.
- The menu to include dishes that accommodate choices of diabetic, gluten intolerance and dairy intolerance.
- If there's a change in the menu the supplier to give a sample before implementation to the Eskom appointed Contract Manager.
- Samples of the food served to be kept for a period of seven days in case of any incidents.

Starter	2 Options
Main Course	
	- Starch x 3 options
	- Vegetables x 2 options
	- Salads x 2 options
	- Meat x 3 options
Desert	2 Options
Drinks: Assorted	
	Welcoming Drinks
	Drinks with Main Course
	Water on tables

3.1.1.5 Preparation and quality standards

- The meals/beverages served will be of high quality and prepared in a clean and hygienic manner in accordance with all health and safety regulations.
- The service provider will be expected to implement a quality system and maintain the quality system until the completion of this contract. The service provider will comply with the provisions of the ISO9001:2015 series.
- The service provider ensures that all plant and materials for the works are to the standard and quality accepted by ESKOM and ensures that they are suitable for the purpose intended by the manufacturer.

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3.1.1.6 Distribution and Serving

- Transport used for food to comply with the appropriate regulations and procedures prescribed in the R638 Foodstuffs, Cosmetics, and disinfectants Act, 1972 (Act 54 of 1972) of 26 June 2018.
- Note that the speed limit on site is between 20Km/h and 40 Km/h depending on the area around the station. The vehicle access permits of any persons contravening any traffic act on site will be revoked.
- Vehicle for transportation of meals needs to be customized to deliver a hot or cold, dust free and uncontaminated meals to the employees
- The service provider is to ensure that the venue is ready and decorated a day before the event with all the specifications of them.
- Furniture and equipment to be in place.
- All branded gifts to be delivered a week before please note all the Printout must be confirmed before work is done.
- The specifications and delivery times shall be adhered to by the service provider. Failure to adhere to these specifications stipulated may result in penalties being imposed on the billed amount (invoice amount, i.e. the reduction of the quoted price for the service).

Monitoring Quality Control Systems

- It is important that every member of the Catering team understands exactly how quality is to be measured.
- Check that deliveries comply with required standards of quality, hygiene, packaging and temperature.
- Monitor the quality of the food provided.
- Ensure that work practices are hygienic and comply with the required standards.
- Comply with hygienic food production practices.
- Ensure that items are not stored for longer than permitted / required minimum period.
- Ensure that all food to be served meets the required presentation standards.
- Ensure that food is distributed at the right time, and within the required amount of time.
- Event planning checklist to be submitted prior to the event.

3.1.1.7 Access Control

- Access on site to be arranged with protective services and contract manager prior to the event.

3.1.1.8 Waste Management

- The *Contractor* is accountable for all food waste irrespective of where consumption takes place
- A waste plan/method statement to be attached to tender document
- Line all garbage bins with plastic liners and replace as needed.
- Clean and sanitise garbage containers frequently.
- Waste must be appropriately packaged for disposal with the use of proper refuse bags.

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3.1.1.9 Administration

- Maintain a proper Auditable record keeping system of all the events
- The *Employer* reserves the right to full access of all records.

Environment

- The service provider shall comply with Kriel Power Station's environmental management systems and policy. This includes the identification, collection, storage, transportation, and disposal of waste.
- Hazardous waste shall be disposed off in line with the applicable environmental legislations.
- It is important to note that all spillages must be cleaned immediately and reported to the appointed Contract manager as soon as possible.
- It is the responsibility of the polluter to clean all spillages and for the rehabilitation of the polluted land and area.

3.1.1.10 Special Catering event

Catering conditions

- The service provider to stick to the agreed upon menu unless changes were discussed and approved, and a written notice is submitted to ESKOM Kriel All communication.
- The service provider must provide healthy food options like salads and offer variety for vegetarian
- If there's a change in the menu the service provider to provide a sample to Eskom appointed contract manager before the change of the menu.
- Meal portions to be provided according to the contract

Equipment

List of the equipment required for the events depending on the number of people served.

- Cutlery
- Crookery
- Chafing Dishes
- Serving Tables
- Set Up
- Mobile fridge
- Stoves

5 AUTHORISATION

This document has been seen and accepted by:

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Name & Surname	Designation
Teboho Nthabiseng	Snr Advisor Stakeholder Management and Communication
Veliswa Mlotshwa	Support Services Manager
Precious Magatsela	Officer Stakeholder Management and Communication
Lebogang Machobane	Human Resources Manager

6 REVISIONS

Date	Rev.	Compiler	Remarks
May 2025	01	Teboho Ntsabiseng	First Revision

7 DEVELOPMENT TEAM

The following people were involved in the development of this document:

- Teboho Nthabiseng
- Precious Magatsela
- Lebo Machobane
- Candy Msibi
- Mandisa Nyauza
- Veliswa Mlotshwa

8 ACKNOWLEDGEMENTS

- N/A

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