

	<b>Technical Evaluation Criteria</b>	<b>Template Identifier</b>	240-4	<b>Rev</b>	0
		<b>Document Identifier</b>	240-7	<b>Rev</b>	0
		<b>Effective Date</b>			
		<b>Review Date</b>	July 2023		

Tenders need to score as per the table below or more to qualify for further evaluation.

Capacity to mobilize (Criteria-1)	Weight	Score 1 is for full marks and score 0 is for no marks
<ul style="list-style-type: none"> <li>• Chefs and waitrons with culinary experience of 4years</li> </ul>	20%	
<ul style="list-style-type: none"> <li>• Hospitality site supervisor with 8 years'experience</li> </ul>		
<b>Supplier experience in hospitality and catering (Criteria -2)</b>	30%	
<ul style="list-style-type: none"> <li>• Experience of 5 years inhospitality and food service (<b>2 Completed contracts with value and dates</b>)</li> <li>• Experience of 4 years inhot beverage vending machines (<b>1 Completedcontract with value and date</b>)</li> <li>• Experience of 4 years running upmarket coffeeshop (<b>1 Completed contract with value and date</b>)</li> <li>• Copy of technical service level agreementwith vending supplier</li> </ul>		
<b>Customer base (Criteria -3)</b>	20%	
<ul style="list-style-type: none"> <li>• List 3 customers served in hospitality and catering with signed reference on letterheads</li> <li>• List 3 corporate customers served through vending machine systems withsigned reference on letterheads</li> </ul>		
<b>Food quality and safety(Criteria -4)</b>	30%	
<ul style="list-style-type: none"> <li>• SANS 10330:2020 Requirement forHACCP (<b>In the supplier's name/JV</b>)Copy to be submitted</li> </ul>		
<ul style="list-style-type: none"> <li>• HACCP Certificate insupplier's name/JV (<b>Copy to be submitted</b>)</li> </ul>		
<ul style="list-style-type: none"> <li>• Certificate of acceptability(<b>R918</b>) forcompany or joint venture (<b>Copy to be submitted</b>)</li> </ul>		
<ul style="list-style-type: none"> <li>• SANS10049:2019 Food hygiene management inthe supplier's name/JV (<b>Copy to be submitted</b>)</li> </ul>		
<ul style="list-style-type: none"> <li>• SANS10133:2020 Pest control</li> </ul>		
<ul style="list-style-type: none"> <li>• ISO 9001:2015</li> <li>• Copy of registration withfood safety auditors' association (<b>Copy of food safety auditors' association to be submitted</b>)</li> <li>• SANS registrations copyfor food audit company</li> <li>• Proof of laboratory registration of food auditcompany (<b>Copy of laboratory registrationto be submitted</b>)</li> <li>• Supplier Health and safety officer (<b>Appointment letter and cv to besubmitted</b>)</li> </ul>		

**\*\*A threshold of 70% in technical score to be achieved to get to the next stage of evaluation.**