



KZN131 - CATERING MERSEY, PMB & DURBAN

CONTRACTS MANAGEMENT

17 May 2024

ACTIVITY SCHEDULE



Meals:	UNIT	Rate
Breakfast (as per the breakfast specification table)	Per meal	
Lunch - Mersey training Centre (as per the lunch specification table)	Per meal	
Lunch - Pietermaritzburg and Durban Areas (as per the lunch specification table)	Per meal	
Dinner(as per the dinner specification table)	Per meal	
Drinks Options:	UNIT	
300ml Can of Cold drink	Each	
500ml Bottled water add to scope	Each	
300ml Can of 100% Fruit juice	Each	
Proci Ontiona.	UNIT	
Braai Options:		
Braai Coal, Pap, Chutney, 2 salads and 2 bread rolls	Per person Each	
Steak 180 gram		
Lamb Chop 200 gram	Each	
Wors/Mutton sausage 160 gram	Each	
Chicken Drumstick 150 gram	Each	
Snacks Options:	UNIT	
Assorted muffins with butter	Each	
Scones with butter	Each	
Scones with butter and cheese, or, jam and cream	Each	
Toasted Sandwiches with assorted fillings	Each	
Whole fresh fruit	Each	
Lunch Pack including packaging and condiments	Den week	
(as per the lunchpack specification table)	Per pack	
Yoghurt	Each	

5/20/2024 2

ACTIVITY SCHEDULE



Provision for Special Meals (health meals, vegetarian meals, Halaal meals, kosher meals and special dietary requirements)	UNIT
The provision and serving of Special Meals	% markup of meal cost
Transport *Travelling will be paid from the Base Station **Base Station is Mersey Training Centre.	Km
Other:	UNIT
Long life milk (full cream / low fat) for mid-morning and afternoon tea/coffee	Per Litre
Polystyrene foam 2 division meal box with a plastic spoon, fork and knife	Per Set
Food Delivery Service *Travelling will be from the base station. **Base Station is Mersey Training Centre. Travelling costs will only be for the delivery of food to site, which has been prepared at the Mersey Training Centre.	Per Km (incl. toll fees and parking fees)
Cleaning of the kitchen, grocery storerooms and dining hall, as per the <i>service</i> information and applicable regulations	Monthly
Pest Control in the kitchen, grocery storerooms and dining hall, as per the service information and applicable regulations	Monthly
Cleaning of the extractor hood	Per service
Cleaning of the fat trap	Per service
Provision of Hygiene Audit Report	Per report
Provision of Finger Food i.e assorted platters	Per platter
Adhoc items requested by Service Manager	% markup of Quote

5/20/2024 3

HOW TO MITIGATE COMMON ERRORS ON TENDERS



Considerations for rates tendered:

- The Catering contract commencement is planned for 1 August 2025. Please price tenders accordingly taking the proposed start date into consideration.
- In the event that a tenderer progresses to the negotiation stage of the process, the tenderer must be able to justify the rates and able to show a breakdown of the components considered for each rate where applicable.
- Each rate on the activity schedule must be priced as:
- * Rate excluding VAT.

HOW TO MITIGATE COMMON ERRORS ON TENDERS



Rates tendered must take into account the following:

- All cost components must be included in each activity rate.
- If a tenderer will not charge for a particular activity on the schedule, Please insert zero rands/no charge - DO NOT LEAVE BLANK.
- If there are any items not priced for, the tender submission WILL be DISQUALIFIED.
- Please double and triple check the tender for missing prices.
- Please double check the tender portal for any addendums. An incorrect version may cause disqualification.

5

5/20/2024

HOW TO MITIGATE COMMON ERRORS ON TENDERS



Rates tendered must take into account the following:

 If you are uncertain, do not assume, please send a clarification email to the buyer. The resolution to the query will be uploaded to the Eskom tender bulletin.

6

5/20/2024



Thank You