

	Technical Evaluation Strategy	Power Station GCD
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Title: **Tender Technical Evaluation Strategy for Catering Services at Kusile Site**

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1. Introduction

An invitation will be issued to the Market for interested parties to participate in the tender process for the provision of Catering Services at Kusile Site from 01 December 2026 until 31 July 2028 for a period of 20 Months.

2. Supporting Clauses

2.1 Scope

This strategy defines the Technical Evaluation Team (TET), their responsibilities and the criteria to be used to evaluate the Catering Services at Kusile Site

2.1.1 Purpose

The purpose of this tender technical evaluation strategy is to define the Mandatory Evaluation Criteria, Qualitative Evaluation Criteria and TET member responsibilities for tender technical evaluation. The technical evaluation strategy serves as basis for the tender technical evaluation process.

2.1.2 Applicability

This strategy document applies to the Site Services team working on the Catering Services at Kusile Site scope of work.

2.1.3 Effective date

Immediately after signed by the head of department

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] 240-48929482 Tender Technical Evaluation Procedure, Rev 1
- [2] 32-1034: Eskom Procurement and Supply Chain Management Procedure, Rev. 4

2.2.2 Informative

- [3] 240-161442138 Kusile Power Station Scope of Work for Catering Services at Kusile Site and Kendal Village

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2.3 Definitions

Definition	Description
2000-Seater Canteen	means where the Contractor re-gen and serve meals to the General workers and Semi-Skilled workers
Artisans	means a worker of Eskom, Contractors and Subcontractors, as defined by the Labour Relations Act
200-Seater Canteen	Means where Eskom Project Team receive their meals
Contractor or Service Provider	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
Employer	Employer will be Eskom Holdings SOC Ltd (Kusile Power Station Project)
General workers	means a worker as defined by the Labour Relations Act
KPT – Kusile Project Team	KPT – Kusile Project Team means Professional and/or Management Staff of Eskom and/or WSP
Main Canteen or Kitchen	means where meals will be prepared and served, for artisans and management personnel and preparation will take place for General workers and Semi-Skilled Workers
Project Manager	means an Eskom representative appointed to manage the Contract
Re-Gen	means re-heating of meal packs
Semi-Skilled workers	means a worker as defined by the Labour Relations Act

2.4 Abbreviations

Abbreviation	Description
ASGISA	Accelerated Skills Growth Initiative South Africa
HACCP	Hazard Analysis and Critical Control Points
IT	Information Technology
LDV	Light Delivery Vehicle
OHS Act	Occupational Health and Safety Act
POS	Point of Sale
PPE	Personal Protective Equipment
SANS	South African National Standard
SD&L	Supplier Development and Localisation
SHEQ	Safety Health Environment and Quality

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2.5 Roles and Responsibilities

Compiler	The document compiler is responsible for ensuring that this document is up-to-date and that this document is not a duplication of an existing documentation, regarding the document's objectives and content.
Functional Responsibility	The Functional Responsible Person shall determine if the document is fit for purpose, before the document is submitted for authorisation.
Authoriser	The document authoriser is a duly delegated person with the responsibility to review the document for alignment to business strategy, policy, objectives and requirements. He/she shall authorise the release and application of the document.

2.6 Process for Monitoring

The primary process for monitoring will be governed by Kusile Power Station Scope of Work for Catering Services at Kusile Site and Kendal Village, Document Number: 240-161442138

2.7 Related/Supporting Documents

Please refer to Section 2.2

3. Tender Technical Evaluation Strategy

3.1 Technical Evaluation Threshold

To be eligible for evaluation, the contractor shall meet all the mandatory requirements.

The evaluation of tenders will be based on the contractor's ability to meet the requirements specified the Kusile Power Station Scope of Work for Catering Services at Kusile Site, Document Number: 240-161442138.

The minimum weighted final score (threshold) required for a tender to be considered from a technical perspective is 70% as defined in the tender Technical Evaluation Procedure (240-48929482).

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3.2 Evaluation Scores

Individual discipline specific criteria weighting is as follows:

Table 1

Discipline	Weighting (100%)
Have experience under Catering Contracts in the role of main contractor serving more than 500 - 1000 meals per day for at least the last 3 years prior to the tender submission deadline. <i>Attach Orders/ Contracts/Reference letters/Completion Certificates all with verifiable references.</i>	-1000 plus meals = 10% -800 to 999 meals = 7% -500 to 799 meals = 5% -0 to 499 meals = 2%
Integrated HR Plan with Organogram indicating the tenderers proposed structure for the execution of the Catering Services.	-Plan and Organogram showing Management, Departmental Heads and Staff = 10% -Plan only = 5% -Organogram only = 3% -No plan, no organogram = 0%
Project / Catering Manager - CV with traceable references and at least 5 years relevant experience in catering / hospitality -National Diploma / Degree in Hospitality, Food Services / Food and Beverage Management (Certified Copies)	- 5 or more years (CV + qualifications) = 10% - 3 to 4 years = 5% - 0 to 2 years = 0%
Head Chef -CV with traceable references at least 5 years relevant experience in catering / cooking / hospitality -Culinary Arts Diploma or any Catering related Diploma -Registration with South African Chefs Association	-5 or more years (CV + qualifications + registration) = 10% -3 to 4 years (CV + qualifications + registration) = 8% 1 to 2 years (CV + qualifications + registration) = 5% No professional registration = 0%

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Production Manager - CV with traceable references and at least 5 years relevant experience in catering / hospitality -National Diploma / Degree in Hospitality, Food Services / Food and Beverage Management	5 or more years (CV + qualifications) = 10% 3 to 4 years (CV + qualifications) = 5% 0 to 2 years = 0%
Nutritionist / Dietitian -CV with traceable references and at least 5 years relevant experience -BSc in Nutrition / Dietetics -HPCSA registered	-5 or more years (CV + qualifications + registration) = 10% -3 to 4 years (CV + qualifications + registration) = 8% -1 to 2 years (CV + qualifications + registration) = 5% No professional registration = 0%
Detailed Mobilisation Plan (taking over and serving meals from day 1)	10%
Not Detailed Mobilisation Plan (taking over and serving meals from day 1)	5%
Operations Continuity & Emergency Planning Processes <i>(Detailing contingency in case of unforeseen operational disruptions.)</i>	5%
Have a full Maintenance plan of all equipment and furniture	10%
Cooking (2.5%), Storage (2.5%), Production (2.5%) & Distribution (2.5%) Processes	10%
Cleaning and Hygiene	5%

Note: All Qualifications **MUST** be certified (3months prior tender closing).

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3.3 Mandatory Technical Evaluation Criteria

In order to be eligible for further evaluation the Contractor shall meet the mandatory gatekeepers specified in the table below. Non-compliance with the mandatory gatekeepers will result in automatic disqualification:

Mandatory Technical Criteria Description	Reference to Technical Specification	Tender Returnable	Motivation
Certificate of Applicability (COA)	Regulation R638 of 2018	Valid Certificate	Ensure compliance with Local Authorities
Proof of Registration with Food Regulation Authority	Federated Hospitality Association of South Africa (FEDHASA)	Valid Registration Certificate	

NB: Certificates may be verified with relevant authority

4. Acceptance

This document has been seen and accepted by:

Full Name and Surname	Designation
	Site Services Manager
	Contracts Manager

5. Revisions

Date	Rev.	Compiler	Remarks
June 2026	03		Third Revision / New Contract
July 2022	02		Second Revision
January 2021	01		First Revision

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6. Development Team

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

TET number	Designation	Name and Surname
TET 1	Contract Manager Catering Services	
TET 2	Contract supervisor Catering Services	
TET 3	Senior Supervisor Technical Projects	

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