

	<b>Strategy</b>	<b>Kusile Power Station</b>
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## **CONTROLLED DISCLOSURE**

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## **1. Introduction**

This document outlines the scope of work for provision of canteen and catering services at Kusile Power Station for Eskom employees, fixed term contractors, Partners, and its visitors at Kusile Power Station. The supplier's kitchen staff will work together with Eskom catering employees to meet the Eskom's goal to provide a satisfactory service to all its customers.

Eskom intends to enter into a 3-year (36 months) catering contract with a suitably qualified, experienced, and established catering supplier with the capacity to deliver canteen and catering services. Acquisition of Foodstuff and Beverages rest with the supplier,

## **2. Supporting Clauses**

### **2.1 Scope**

This document contains the technical evaluation criteria and associated documents relating to a commercial enquiry for the technical evaluation for provision of Canteen and catering services at Kusile Power Station.

The technical evaluation team members are listed and appointed in this document along with their responsibilities.

The technical evaluation requirements consist of the following criteria:

Mandatory Evaluation Criteria

Qualitative Evaluation Criteria

Once the Technical Evaluation Strategy is authorised no changes will be made to the evaluation criteria without appropriate authorisation.

#### **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**

Kusile Power Station The scope of work for provision of teas and coffee and groceries.

## **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] 240-168966153: Generation Tender Technical Evaluation Procedure
- [2] 240-48929482: Tender Technical Evaluation Procedure (Transmission and Distribution)
- [3] Kusile Power Station The scope of work for provision of teas and coffee and groceries.

### **2.2.2 Informative**

N/A

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## 2.3 Definitions

Definition	Description
<b>Enquiry</b>	A competitive or non-competitive request for information, interest, quotations, or proposals made to a supplier, a group of suppliers or the market at large.
<b>Local</b>	Within the borders of the Republic of South Africa
<b>Tender</b>	A tender refers to an open or closed competitive request for quotations / prices against a clearly defined scope / specification.

### 2.3.1 Classification

**Controlled Disclosure:** Controlled Disclosure to external parties (either enforced by law, or discretionary).

## 2.4 Abbreviations

Abbreviation	Explanation
TET	Technical Evaluation team
SHEQ	Safety, Health, Environment and Quality
SOW	Scope of Work
QCP	Quality Control Plan

## 2.5 Roles And Responsibilities

As per 240-168966153: Generation Tender Technical Evaluation Procedure for Generation  
OR

240-48929482: Tender Technical Evaluation Procedure for Transmission and Distribution

## 2.6 Process For Monitoring

This procedure shall be monitored by 474-59: Internal Audit Procedure

## 2.7 Related/Supporting Documents

All related documents are listed under normative and informative documents.

# 3. Tender Technical Evaluation Strategy

## 3.1 Technical Evaluation Threshold

The minimum weighted final score (threshold) required for a tender to be considered from a technical perspective is 75%.

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3.2 TET Members

Table 1: TET Members

TET number	TET Member Name	Designation
TET 1		
TET 2		
TET 3		
TET 4		
TET 5		
TET 6		
TET 7		

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### **3.3 Mandatory Technical Evaluation Criteria**

**Table 2: Mandatory Technical Evaluation Criteria**

	<b>Mandatory Technical Criteria Description</b>	<b>Reference to Technical Specification</b>	<b>Tender Returnable</b>	<b>Motivation for use of Criteria Factor, Yes/No</b>
1	Certificate of Acceptability (COA)	Regulation 638 of 2018	Certificate of Acceptability (COA)	
2	Proof of compliance with the Food Safety Management System (FSMS)	ISO 22000:2018	Certificate	To ensure that the service provider has a system, which identifies, evaluates, and controls hazards, which are significant for food safety.
3	Proof of registration with General or product liability insurance  Compliance with Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food	FEDHASA (Federated Hospitality Association of South Africa)  (FOODSTUFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT 54 OF 1972).	General liability insurance certificate  (Certificate of acceptability to be submitted by the supplier) - Proof of previous R638 certificate	

**NB: Disqualification will occur if the service provider fails to provide a valid Certificate of Acceptability (COA), documented HACCP system, or Regulation 638 training records.**

**Table 3: Qualitative Technical Evaluation Criteria Scoring Table**

<b>Score</b>	<b>(%)</b>	<b>Definition</b>
<b>5</b>	<b>100</b>	<b>COMPLIANT</b> <ul style="list-style-type: none"><li>• Meet technical requirement(s) AND;</li><li>• No foreseen technical risk(s) in meeting technical requirements.</li></ul>
<b>4</b>	<b>80</b>	<b>COMPLIANT WITH ASSOCIATED QUALIFICATIONS</b> Meet technical requirement(s) with; <ul style="list-style-type: none"><li>• Acceptable technical risk(s) AND/OR;</li><li>• Acceptable exceptions AND/OR;</li><li>• Acceptable conditions.</li></ul>
<b>2</b>	<b>40</b>	<b>NON-COMPLIANT</b> <ul style="list-style-type: none"><li>• Does not meet technical requirement(s) AND/OR;</li><li>• Unacceptable technical risk(s) AND/OR;</li><li>• Unacceptable exceptions AND/OR;</li><li>• Unacceptable conditions.</li></ul>
<b>0</b>	<b>0</b>	<b>TOTALLY DEFICIENT OR NON-RESPONSIVE</b>

### 3.4 Qualitative Technical Evaluation Criteria

**Table 4: Qualitative Technical Evaluation Criteria**

	<b>Qualitative Technical Criteria Description</b>	<b>Weight (100%)</b>	<b>Reference to Technical Specification</b>	<b>Tender Returnable</b>	<b>Scoring Criteria</b>
1.1	Food Safety Management System	10	HACCP plan (SANS 10330), ISO 22000/FSSC, SANS 10049, Food Safety Policy	<ul style="list-style-type: none"> <li>Food Safety Policy aligned to ISO 22000 principles.</li> <li>SOPs for hygiene, food handling, emergency recall, waste management.</li> <li>Facility layout plan indicating food flow and hygiene zones. <i>(Where currently operating).</i></li> </ul>	<p>2 = Policy only + one SOPs report.</p> <p>5 = Policy only + one SOPs report + facility layout.</p>
1.2	Training and Competence	10	Food handler & HACCP- <ul style="list-style-type: none"> <li>Team training.</li> <li>refresher programmes.</li> <li>competence assessments.</li> </ul>	<ul style="list-style-type: none"> <li>Training plan for new and existing staff.</li> <li>Training matrix.</li> <li>Individual competency certificates.</li> <li>Records of refresher training.</li> </ul>	<p>0 = No records</p> <p>2 = Training plan + Matrix only submitted.</p> <p>4 = Training plan + Matrix + individuals' certificates (as listed in the organogram).</p> <p>5 = Training plan + Matrix + individuals' certificates + records of refresher training.</p>
1.3	Key food safety personnel registered with recognised bodies (SAATCA, SACNASP, SAIEH, SAAFoST)	10	<ul style="list-style-type: none"> <li>Food safety personnel and quality assurance personnel: South African Institute of Environmental Health (SAIEH). Or</li> <li>South African Council for Natural Scientific Professions (SACNASP). Or</li> <li>South African Association of Food Science and Technology (SAAFoST).</li> <li>Food handlers: Must be trained and certified.</li> </ul>	<ul style="list-style-type: none"> <li>Registration certificates for Food Safety Officer / QA Manager</li> <li>List of body(ies) and membership numbers.</li> </ul> <p><i>(Registration to be aligned to the resources listed in the organogram)</i></p>	<p>0 = None registered</p> <p>2 = Food Safety Officer / QA Manager registered with one of the bodies.</p> <p>4 = Food Safety Officer / QA Manager registered with one of the bodies, food handlers trained and some certified.</p> <p>5 = Food Safety Officer / QA Manager registered with one of the bodies, food handlers trained and all certified.</p>



2.	CVs For Key personnel staff proposed to this project.	50%	<b>Catering / Site Manager</b>	<ul style="list-style-type: none"> <li>At least 5 Years relevant experience.</li> <li>CV with traceable references.</li> <li>Certified copies of the following: <ul style="list-style-type: none"> <li>Qualifications (National or N Diploma in Hospitality / Food service/ Food and Beverage management).</li> </ul> </li> </ul>	<p>2 = 5 years relevant experience (CV + Certified Qualifications).</p> <p>5 = more than 5 years relevant experience (CV + Certified Qualifications).</p>
			<b>Head Chef</b>	<ul style="list-style-type: none"> <li>At least 5 Years relevant experience.</li> <li>CV with traceable references.</li> <li>Certified copies of the following: <ul style="list-style-type: none"> <li>Qualifications (Culinary Arts diploma).</li> <li>Registered with The South African Chefs Association (SACA).</li> </ul> </li> </ul>	<p>2 = 5 years relevant experience (CV + Certified Qualifications + registration).</p> <p>5 = more than 5 years relevant experience (CV + Certified Qualifications + registration).</p>
			<b>Food Safety Officer / QA</b>	<ul style="list-style-type: none"> <li>At least 5 Years relevant experience.</li> <li>CV with traceable references.</li> <li>Certified copies of the following: <ul style="list-style-type: none"> <li>Qualifications (BSc Food Science/Environmental Health).</li> <li>HACCP Lead Auditor.</li> <li>ISO 22000 Lead Auditor.</li> </ul> </li> </ul>	<p>2 = 5 years relevant experience (CV + Certified Qualifications).</p> <p>4 = 5 years relevant experience (CV + Certified Qualifications + HACCP lead auditor).</p> <p>5 = 5 years relevant experience (CV + Certified Qualifications + HACCP + ISO 22000 lead auditor).</p>
			<b>Nutritionist / Dietitian</b>	<ul style="list-style-type: none"> <li>At least 5 Years relevant experience.</li> <li>CV with traceable references.</li> <li>Certified copies of the following: <ul style="list-style-type: none"> <li>Qualifications (BSc Nutrition/Dietetics).</li> <li>HPCSA registration card.</li> </ul> </li> </ul>	<p>2 = 5 years relevant experience (CV + Certified Qualifications).</p> <p>4 = 5 years relevant experience (CV + Certified Qualifications + HPCSA registration card).</p>

					5 = More than 5 years relevant experience (CV + Certified Qualifications + HPCSA registration card).
			<b>Food Handlers / Staff</b>	<ul style="list-style-type: none"> <li>At least 2 Years relevant experience.</li> <li>Submit proof of Training records.</li> <li>Submit individual certified certificates.</li> </ul>	2 = Less than 2 years relevant experience (CV + Certified Qualifications). 4 = 2 years relevant experience (CV + Certified Qualifications). 5 = More than 2 years relevant experience (CV + Certified Qualifications + training records).
<b>3.</b>	<b>Customer base</b>	10	Provide a list of at least three customers you served in hospitality and catering or corporate sector. Make sure you include signed references on their letterheads.	<b>Attach the following as proof:</b> A bidder is required to submit at least three clear detailed reference letters relating to this catering contract (with traceable and reachable contact person name and telephone numbers) from previous clients with a company letterhead as evidence of their successful completion of similar project.	0 = No submission and proof of experience submitted 2 = Three reference letters and proof of experience submitted. 5 = more than three reference letters and proof of experience submitted.

<b>4.</b>	<b>Supply of the proposed methodologies and applicable control</b>	10%	<p>Provide all the methodologies you use to manage catering. This should include the following as part of planning and preparations to service delivery:</p> <ul style="list-style-type: none"><li>a. Cold/room storage temperature checklist.</li><li>b. Food safety management plan</li><li>c. Cleaning and disinfecting program.</li><li>d. Project plan for site establishment after contract award.</li><li>e. Kitchen workflow analysis.</li><li>f. Kitchen maintenance plan.</li><li>g. Learning and development policy</li><li>h. Batch control system</li><li>i. Standard operating procedures.</li></ul>	<p>Submit all the requested methodologies.</p>	<p>2 = Less than 50% of the methodologies submitted.</p> <p>4 = 80% of the methodologies submitted.</p> <p>5 = all the methodologies submitted.</p>
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3.5 TET Member Responsibilities

Table 5: TET Member Responsibilities

Mandatory Criteria Number	TET 1	TET 2	TET 3	TET4	TET5
Certificate of Acceptability (COA)					
Qualitative Criteria Number	TET 1	TET 2	TET 3	TET4	TET5
1					
2					
3					
4					
5					
6					
7					
8					

### **3.6 Foreseen Acceptable / Unacceptable Qualifications**

#### **3.6.1 Risks**

**Table 6: Acceptable Technical Risks**

<b>Risk</b>	<b>Description</b>
1.	Tendering without conducting site visit/s for plant walk-down/s.
2.	

**Table 7: Unacceptable Technical Risks**

<b>Risk</b>	<b>Description</b>
1.	Failure to meet mandatory criteria requirement
2.	

#### **3.6.2 Exceptions / Conditions**

**Table 8: Acceptable Technical Exceptions / Conditions**

<b>Risk</b>	<b>Description</b>
1.	

**Table 8: Unacceptable Technical Exceptions / Conditions**

<b>Risk</b>	<b>Description</b>
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1.	Deviation from technical criteria requirements
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**4. Authorisation**

This document has been seen and accepted by:

Name	Designation	Signature

**5. Revisions**

Date	Rev.	Compiler	Remarks
October 2025	1		New document

**6. Development Team**

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

**7. Acknowledgements**

N/A