	Technical evaluation checklist for Technical evaluation for catering services at Komati Power Station	Template Identifier	32-726-17T	Rev	2
		Document Identifier	240-140256	Rev	2
		Effective Date	April 2025		

Threshold is 70%

Item no	Area/criteria	Evidence/ Source	score
1	Provide at least 2 contactable references where similar services (industrial mass catering) were provided successfully	Letters from the previous clients confirming successful service provision on client's letterhead.	10
2	<u>PROCEDURES</u>		
	Waste Management procedure	Waste management procedure	5
	Pest Control management procedure	Procedure	5
	Cleaning and Hygiene procedure /plan	Detailed cleaning and hygiene plan indicating how the cleaning of the premises both inside and outside are maintained	5
3	Examples of Checklists/ procedure	Kitchen cleaning	
		Toilet cleaning	
		Cold storage temperature	
		Food poisoning	
		Food quality	
			5
4	Contingency plan in case of unforeseen events (strike, protests)	Contingency plan	5

5	Registered with FEDHASA (Federated Hospitality Association of South Africa)	Certificate/letter of intent	10
6	Certificate of Acceptability (Dept of Health Services)	Certificate of compliance	10
7	PPE & Uniform	List of catering uniform and PPE	10
8	<u>STAFF COMPLEMENT</u>		
	Chef - Matric, N Diploma and registered chef (registered with Chef association) with 2 years' experience in mass catering	CV, copies of proof of qualification	
		Matric/NQF3 = 3	
		Qualification = 3	
		Registration = 2	
		Experience = 2	10
	Site manager (Matric + N Diploma in Catering/Food management) with 2 years' experience in mass catering and Computer Literacy	CV, copies of proof of qualification	
		Matric/ NQF3 = 3	
		N Diploma = 3	
		2 years relevant experience = 2	
		Computer literacy = 2	10
	SHEQ Officer (Matric + N Diploma SHEQ,	CV, copies of proof of qualification	
		Matric/ NQF3 = 3	

		N Diploma = 3	
		2 years relevant experience = 2	
		Computer literacy = 2	10
	Provide Personnel plan (organogram) and proof of their training (cooks, cashiers, cleaners etc)	Organogram = 4	
		Training of Cooks =4	
	Training of cleaners =2	5	
Total Score			100
Minimum score required			70

COMPILED BY:



Signature

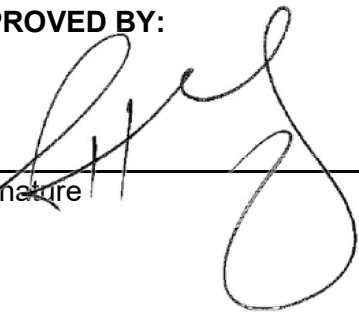
Jenny Botes

Name

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