

ITEM NO	DESCRIPTION	UNIT	NO.OFF	QUANTITY	RATE	AMOUNT
<b>ITEM 1</b>						
1	<b><u>PRELIMINARIES AND GENERALS</u></b>					
<b>1.1</b>						
<b><u>FIXED</u></b>						
1.1.1	Safety File	Once Off	1	1		
1.1.2	Exit Medical	Once Off	1	54		
<b>1.2</b>						
<b><u>TIME RELATED</u></b>						
1.2.1	Waste Removal Services (Supplier to Make Arrangements with an Outside Service Provider for Removal)	Monthly	1	36		
1.2.2	Monthly Pest Control	Monthly	1	36		
1.2.3	Routine Equipment Maintenance (Supplier will be Responsible for the Maintenance of all the Kitchen Equipment Including the Supply of Parts Needed)	Monthly	1	36		
1.2.4	Water Dispenser Cleaning & Filter Replacement	Bi-Annual	2	3		
1.2.5	Entry Medicals	Yearly	3	54		
1.2.6	PPE	Yearly	3	54		
1.2.7	Skip Bin	Monthly	1	36		
1.2.8	Wheel Bins	Yearly	3	10		
1.2.9	Servicing of Grease/Fat Traps	Monthly	1	36		
<b>1.3</b>						
<b><u>TRANSPORTATION</u></b>						
1.3.1	Panel Minibus Van	Monthly	1	36		
1.3.2	4 x 2 Double Cab Bakkie	Monthly	1	36		
1.3.3	22 Seater Staff Transportation to Site	Monthly	2	36		
1.3.4	14 Seater Staff Transportation to Site	Monthly	1	36		
Sub-Total Item 1 (Preliminaries and General) Carried to Summary						
<b>ITEM 2</b>						
2	<b><u>DAILY MEALS (BREAKFAST, LUNCH &amp; OVERTIME)</u></b>					
2.1	Breakfast (Pre-packed)	Per Plate	36	17000		
2.2	Lunch (Main meal)	Per Plate	36	13600		
2.3	Breakfast (Pre-packed for Overtime) Saturday & Sunday	Per Plate	36	1200		
2.4	Lunch (Main meal for Overtime) Saturday & Sunday	Per Plate	36	1200		
2.5	Night Shift Meal	Per Plate	36	4200		
Sub-Total Item 2 (Daily Meals (Breakfast, Lunch & Overtime)) Carried to Summary						
<b>ITEM 3</b>						
3	<b><u>FOOD &amp; BEVERAGES FOR MEETINGS PER ATTENDEE</u></b>					
3.1	Health and Wellness Catering	Per Attendee	3	600		
3.2	Young Professionals Seminar Catering	Per Attendee	3	450		
3.3	Winter School Programme Catering	Per Attendee	3	400		
3.4	Mens Health Catering	Per Attendee	3	500		
3.5	Youth Day Catering	Per Attendee	3	500		
3.6	Work Based Exposure Catering	Per Attendee	3	350		
3.7	Womens Day Event Catering	Per Attendee	3	500		
3.8	Heritage Day Cateing	Per Attendee	3	500		
3.9	Managers Awards Catering	Per Attendee	3	500		
3.10	Strategic Site Visits Catering	Per Attendee	3	800		
3.11	Mile stone celebration Events	Per Attendee	3	500		
Sub-Total Item 3 (Food & Beverages for Meetings Per Attendee) Carried to Summary						
<b>ITEM 4</b>						
4	<b><u>WATER REFILL AND DISPENSER BOTTLES</u></b>					
4.1	18,9 Litre Water Refill (With Water Quality Testing Certificate)	Per 18,9L Bottle	1	30000		
4.2	18,9 Litre Dispenser Round with Handle and Caps	Once Off	1	600		
4.3	Drinking Water Quality Testing as per SANS 241 and Swab Testing	Per test	1	12		
4.4	Three months of cleaning and servicing of water dispensers, replace filters every 6 - 9 months. Service and minor repairs of dispenser	Each	1	600		
Sub-Total Item 4 (Water Bottles & Dispenser Bottles) Carried to Summary						
<b>ITEM 5</b>						
5	<b><u>RESOURCES</u></b>					
<b>5.1</b>						
<b><u>NORMAL TIME</u></b>						
Normal working hours are working hours that fall within the following periods:						
Mondays- Friday: 06:00 - 16:30						
5.1.1	Catering Manager (Diploma in Hospitality Management + 3 years experience) (1 Off)	Hour	1	7896		
5.1.5	Head Chef (Culinary Certificate + 5 years experience) (1 Off)	Hour	1	7896		
5.1.3	Chef (Culinary Certificate + 3 years experience) (3 Off)	Hour	3	7896		
5.1.4	Cooks (Culinary Certificate + 2 years experience) (12 Off)	Hour	12	7896		
5.1.5	Cashiers (Grade 12 + 1 year experience) (3 Off)	Hour	3	7896		
5.1.6	Drivers (Grade 10 + PDP license) (12 Off)	Hour	2	7896		
5.1.7	Food Service Assistants (1-year experience in catering) (12 Off)	Hour	12	7896		
5.1.8	Safety Officer (National Diploma in Safety Management + 3 years experience) (1 Off)	Hour	1	7896		
5.1.9	Food Safety Officer / Quality Assurance Manager (Min 1 Year Experience) (1 Off)	Hour	1	7896		
5.1.10	Nutritionist (Min 1 Year Experience) (1 Off)	Hour	1	7896		
5.1.11	Cleaners (Min 1 Year Experience) (16 Off)	Hour	16	7896		
5.1.12	Pest Control Operator (Min 1 Year Experience) (1 Off)	Hour	1	7896		
Sub-Total Item 5.1 (Normal Time)						
<b>5.2</b>						
<b><u>NORMAL &amp; SATURDAYS OVERTIME</u></b>						
Overtime: Evening and Saturday working hours are working hours that fall within the following periods:						
Evening and Saturday Shift: 17:30 - 19:00						
5.2.1	Cooks (Culinary Certificate + 2 years experience) (3 Off)	Hour	3	2776.5		
5.2.2	Cashiers (Grade 12 + 1 year experience) (2 Off)	Hour	2	2776.5		
5.2.3	Drivers (Grade 10 + PDP license) (1 Off)	Hour	1	2776.5		
5.2.4	Food Service Assistants (1-year experience in catering) (4 Off)	Hour	4	2776.5		
5.2.5	Food Safety Officer / Quality Assurance Manager (Min 1 Year Experience) (1 Off)	Hour	1	2776.5		
5.2.6	Cleaners (Min 1 Year Experience) (8 Off)	Hour	8	2776.5		
Sub-Total Item 5.2 (Normal & Saturdays Overtime)						

ITEM NO	DESCRIPTION	UNIT	NO.OFF	QUANTITY	RATE	AMOUNT
5.3	<b>SUNDAY &amp; P/H OVERTIME</b> <u>Overtime: Sundays and Public Holidays working hours are working hours that fall within the following periods:</u> <i>Sundays: 08:00 - 17:00</i> <i>Public holidays: 07:00 - 20:00</i>					
5.3.1	Cooks (Culinary Certificate + 2 years experience) (3 Off)	Hour	3	1782		
5.3.2	Cashiers (Grade 12 + 1 year experience) (2 Off)	Hour	2	1782		
5.3.3	Drivers (Grade 10 + PDP license) (1 Off)	Hour	1	1782		
5.3.4	Food Service Assistants (1-year experience in catering) (4 Off)	Hour	4	1782		
5.3.5	Food Safety Officer / Quality Assurance Manager (Min 1 Year Experience) (1 Off)	Hour	1	1782		
5.3.6	Cleaners (Min 1 Year Experience) (8 Off)	Hour	8	1782		
	<b>Sub-Total Item 5.3 (Sunday &amp; P/H Overtime)</b>					
	<b>Sub-Total Item 5 (Resources) Carried to Summary</b>					
	<b>ITEM 6</b>					
6	<b>TESTING</b>					
6.1	<b>Conduct surface swabs and air sampling</b>					
6.1.1	High-risk food contact (Cutting boards, knives, countertops, mixers, slicers)	Weekly	4	36		
6.1.2	Medium-risk food contact (Serving utensils, storage bins, trays)	Bi-Weekly	8	36		
6.1.3	Non-food contact (Door handles, switches, equipment handles)	Monthly	1	36		
6.1.4	Deep-clean verification (Drains, vents, difficult-to-clean machinery parts)	Monthly	1	36		
6.2	<b>Microbiological Testing</b>					
6.2.1	Total Plate Count (TPC)	Weekly	4	36		
6.2.2	Coliforms & E. coli	Weekly	4	36		
6.2.3	Salmonella spp	Weekly	4	36		
6.2.4	Listeria monocytogenes	Monthly	1	36		
6.2.5	Staphylococcus aureus	Weekly	4	36		
6.2.6	Yeasts & Moulds	Monthly	1	36		
6.3	<b>Chemical Testing</b>					
6.3.1	Preservatives (e.g., sorbates, benzoates)	Quarterly	4	3		
6.3.2	Additives (colorants, sweeteners)	Quarterly	4	3		
6.3.3	Heavy Metals (Pb, Cd, Hg, As)	Bi-Annually	2	3		
6.3.4	Pesticide Residues	Annually	1	3		
6.3.5	Mycotoxins (aflatoxins, ochratoxin A)	Bi-Annually	2	3		
6.4	Nutritional & Shelf-Life	Sum	1	1		
6.5	Monitor and prevent occupational exposure to Hazardous Biological Agents	Sum	1	1		
6.6	Documentation	Sum	1	1		
	<b>Sub-Total Item 6 (Testing) Carried to Summary</b>					
	<b>FINAL SUMMARY</b>					
ITEM 1	PRELIMINARIES AND GENERALS					
ITEM 2	DAILY MEALS (BREAKFAST, LUNCH & OVERTIME)					
ITEM 3	FOOD & BEVERAGES FOR MEETINGS PER ATTENDEE					
ITEM 4	WATER REFILL AND DISPENSER BOTTLES					
ITEM 5	RESOURCES					
ITEM 6	TESTING					
	<b>Final Summary Total (Excl VAT)</b>					