

PART 2: PRICING DATA

TSC3 Option A

Document reference	Title	No of pages
C2.1	Pricing assumptions: Option A	2
C2.2	The <i>price list</i>	[•]

C2.1 Pricing assumptions: Option A

1. How work is priced and assessed for payment

Clause 11 in NEC3 Term Service Contract (TSC3) core clauses and Option A states:

Identified and defined terms	11	
	11.2	(12) The Price List is the <i>price list</i> unless later changed in accordance with this contract.
		(17) The Price for Services Provided to Date is the total of <ul style="list-style-type: none"> the Price for each lump sum item in the Price List which the <i>Contractor</i> has completed and where a quantity is stated for an item in the Price List, an amount calculated by multiplying the quantity which the <i>Contractor</i> has completed by the rate.
		(19) The Prices are the amounts stated in the Price column of the Price List. Where a quantity is stated for an item in the Price List, the Price is calculated by multiplying the quantity by the rate.

This confirms that Option A is a priced contract where the Prices are derived from a list of items of service which can be priced as lump sums or as expected quantities of service multiplied by a rate or a mix of both.

2. Function of the Price List

Clause 54.1 in Option A states: "Information in the Price List is not Service Information". This confirms that instructions to do work or how it is to be done are not included in the Price List but in the Service Information. This is further confirmed by Clause 20.1 which states, "The *Contractor* Provides the Service in accordance with the Service Information". Hence the *Contractor* does **not** Provide the Service in accordance with the Price List. The Price List is only a pricing document.

3. Link to the *Contractor's* plan

Clause 21.4 states "The *Contractor* provides information which shows how each item description on the Price List relates to the operations on each plan which he submits for acceptance". Hence when compiling the *price list*, the tendering contractor needs to develop his first clause 21.2 plan in such a way that operations shown on it can be priced in the *price list* and result in a satisfactory cash flow in terms of clause 11.2(17).

4. Preparing the *price list*

Before preparing the *price list*, both the *Employer* and tendering contractors should read the TSC3 Guidance Notes pages 14 and 15. In an Option A contract, either Party may have entered items into the *price list* either as a process of offer and acceptance (tendering) or by negotiation depending on the nature of the *service* to be provided. Alternatively the *Employer*, in his Instructions to Tenderers or in a Tender Schedule, may have listed some items that he requires the *Contractor* to include in the *price list* to be prepared and priced by him.

It is assumed that in preparing or finalising the *price list* the *Contractor*:

- Has taken account of the guidance given in the TSC3 Guidance Notes relevant to Option A;
- Understands the function of the Price List and how work is priced and paid for;
- Is aware of the need to link operations shown in his plan to items shown in the Price List;
- Has listed and priced items in the *price list* which are inclusive of everything necessary and incidental to Providing the Service in accordance with the Service Information, as it was at the time of tender, as well as correct any Defects not caused by an *Employer's* risk;
- Has priced work he decides not to show as a separate item within the Prices or rates of other listed items in order to fulfil the obligation to complete the *service* for the tendered total of the Prices.
- Understands there is no adjustment to items priced as lump sums if the amount, or quantity, of work within that item later turns out to be different to that which the *Contractor* estimated at time of tender. The only basis for a change to the (lump sum) Prices is as a result of a compensation event.

4.1. Format of the *price list*

(From the example given in an Appendix within the TSC3 Guidance Notes)

Entries in the first four columns in the *price list* in section C2.2 are made either by the *Employer* or the tendering contractor.

If the *Contractor* is to be paid an amount for the item which is not adjusted if the quantity of work in the item changes, the tendering contractor enters the amount in the Price column only, the Unit, Expected Quantity and Rate columns being left blank.

If the *Contractor* is to be paid an amount for an item of work which is the rate for the work multiplied by the quantity completed, the tendering contractor enters the rate which is then multiplied by the Expected Quantity to produce the Price, which is also entered.

If the *Contractor* is to be paid a Price for an item proportional to the length of time for which a service is provided, a unit of time is stated in the Unit column and the expected length of time (as a quantity of the stated units of time) is stated in the Expected Quantity column.

C2.2 the *price list*

PROJECT: PROVISION OF CATERING AND CANTEEN SERVICES FOR A PERIOD OF THREE YEARS (36 MONTHS) AT KUSILE POWER STATION

ITEM NO	DESCRIPTION	UNIT	NO.OFF	QTY	RATE	AMOUNT
	ITEM 1					
1	<u>PRELIMINARIES AND GENERALS</u>					
	-					
1.1	<u>FIXED</u>					
	-					
1.1.1	Safety File	Once Off	1	1		
1.1.2	Exit Medical	Once Off	1	35		
	-					
1.2	<u>TIME RELATED</u>					
	-					
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	35		
1.2.6	PPE	Yearly	3	35		
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		
	-					
1.3	<u>TRANSPORTATION</u>					
	-					
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					
	-					
	ITEM 2					
2	<u>DAILY MEALS (BREAKFAST, LUNCH & OVERTIME)</u>					
	-					
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					
	<u>ITEM 3</u>					
3	<u>FOOD & BEVERAGES FOR MEETINGS PER ATTENDEE</u>					
3.1	Health and Wellness Catering	Per Attendee	3	600		
3.2	Young Professioanls 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					
	<u>ITEM 4</u>					
4	<u>WATER REFILL AND DISPENSER BOTTLES</u>					
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					
	<u>ITEM 5</u>					
5	<u>RESOURCES</u>					

5.1	<u>NORMAL TIME</u>					
	<u>Normal working hours are working hours that fall within the following periods:</u>					
	<i>Mondays- Friday: 06:00 - 16:30</i>					
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)					
5.2	<u>NORMAL & SATURDAYS OVERTIME</u>					
	<u>Overtime: Evening and Saturday working hours are working hours that fall within the following periods:</u>					
	<i>Evening and Saturday Shift: 17:30 - 19:00</i>					
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)					
5.3	<u>SUNDAY & P/H OVERTIME</u>					
	<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		
	Sub-Total Item 5.3 (Sunday & P/H Overtime)					
	Sub-Total Item 5 (Resources) Carried to Summary					
	ITEM 6					
6	TESTING					
6.1	Conduct surface swabs and air sampling					
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	Microbiological Testing					
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	Chemical Testing					
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		
	Sub-Total Item 6 (Testing) Carried to Summary					
	FINAL SUMMARY					
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					
	Final Summary Total (Excl VAT)					