



Republic of the Philippines
Department of Education
 REGION IV-A CALABARZON



Legal-CO01-2024-239

CONTRACT OF SERVICE

KNOW ALL MEN BY THESE PRESENTS:

This contract made and entered into by and between:

DEPARTMENT OF EDUCATION, NATIONAL EDUCATORS ACADEMY OF THE PHILIPPINES (NEAP), REGION IV-A, a component field office of the government entity known as the Department of Education organized under existing Philippine laws with office address at Malvar, Batangas and herein represented by its Regional Director, **ATTY. ALBERTO T. ESCOBARTE**. It shall be referred in this agreement as the **“CLIENT.”**

-and-

LOUIE AND CHIT RESTAURANT AND EVENT CENTER, with principal address at Brgy. San Roque, Rosario, Batangas, represented herein by its Owner/General Manager, **CHITA E. VICERAL** hereinafter referred to as the **“CATERING COMPANY.”**

WITNESSETH

WHEREAS, the **Client** will conduct the **TRAINING OF TRAINERS FOR THE NATIONAL VISION SCREENING PROGRAM** on **July 22 to 26, 2024**;

WHEREAS, the Approved Budget for the Contract (ABC) is **THREE HUNDRED THIRTY-NINE THOUSAND SEVEN HUNDRED PESOS ONLY (PhP339,700.00)**;

WHEREAS, Section 53.9 of the 2016 Revised Implementing Rules and Regulations (R-IRR) of Republic Act 9184, otherwise known as the “Government Procurement Reform Act of 2003”, allows an agency to resort to Small Value Procurement as alternative methods of procurement where the amount involved does not exceed the threshold amount of One Million Pesos (Php1,000,000.00) as prescribed in Annex “H” thereof;

WHEREAS, the Request for Quotation (RFQ) was posted in the Philippine Government Electronic Procurement System (PhilGEPS) on June 26, 2024, at the website of DepEd Region IV-A CALABARZON, and conspicuous bulletin board in the premises of DepEd Region IV-A CALABARZON on June 25, 2024 to July 1, 2024.

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WHEREAS, RFQs were sent to four prospective suppliers namely:

1. Louie and Chit Restaurant and Event Center;
2. DepEd Region IV-A CALABARZON Multipurpose Cooperative;
3. Gerly’s Catering; and
4. Jhulians Catering.

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Address: Gate 2, Karangalan Village, Cainta, Rizal
 Telephone No.: 02-8682-2114
 Email Address: region4a@deped.gov.ph
 Website: depedcalabarzon.ph



Certificate No. PHP QMS
 22 93 0085

WHEREAS, one (1) Supplier submitted its respective proposals: **LOUIE AND CHIT RESTAURANT AND EVENT CENTER** in the amount of **THREE HUNDRED FIVE THOUSAND THREE HUNDRED PESOS ONLY (Php305,300.00)**. Thus, **LOUIE AND CHIT RESTAURANT AND EVENT CENTER** was declared as the lone bidder;

WHEREAS, after review and deliberation on the proposal, **LOUIE AND CHIT RESTAURANT AND EVENT CENTER** complied with the requirements and declared as the Single Calculated and Responsive Quotation(SCRQ);

WHEREAS, pursuant to the Implementing Rules and Regulations of Republic Act 9184, the Bids and Awards Committee of DepEd CALABARZON recommended on July 2, 2024, to the head of the procuring entity the award of the project to **Catering Company**.

NOW, THEREFORE, for and in consideration of the foregoing premises of the mutual covenants and provisions hereafter set forth the parties hereto have agreed and do hereby mutually agree as follows:

1. Place, Location and Date

The **Catering Company** shall provide food (**breakfast, AM snack, lunch, PM snack, and dinner**) to the participants of the *Training of Trainers for the National Vision Screening Program* to be held on July 22 to 26, 2024 at NEAP-RELC, Malvar, Batangas.

2. Number of Participants

The total number of participants for the *Training of Trainers for the National Vision Screening Program* is **86**.

3. Responsibilities

The **Catering Company** warrants the following:

1. Provide **breakfast, AM snack, lunch, PM snack, and dinner** on July 22 to 26, 2024, for the participants of the **Client** on the day of the activity with the following specifications:
 - 3.1.1 First meal is **AM snack** of July 22, 2024 and last meal is **lunch** of July 26, 2024;
 - 3.1.2 Manage buffet with stand-by waiters during breakfast, lunch and dinner;
 - 3.1.3 Food must be delivered hot and on time;
 - 3.1.4 Soda and fast food are not allowed;
 - 3.1.5 Cooking is not allowed at DepEd RELC-NEAP, Malvar, Batangas; and
 - 3.1.5 Follow the end-user suggested menu, which must be within the approved standard rate. The end-user suggested menu is hereto attached as **ANNEX "A."**
2. Submit the latest Sanitary Permit.
3. The crew must wear service uniforms in complete set (with caps/hair nets and gloves). They shall have a health certificate issued by the City/Municipal Health Office.
4. Provide the needed catering materials in the NEAP RELC: (a) Table cloths, chairs, tables, and cleaning materials such as tornado mop to maintain cleanliness and upkeep of the catering venue; (2) Food warmer; and (3)

- Drinking glasses, cups, saucers and other utensils (must be breakable, not plastic).
5. Free-flowing brewed coffee should be provided to the participants until the evening of each training day.
 6. Mineral water with dispenser should be provided and be made available for the participants anytime.
 7. Follow the end-user suggested menu, which must be within the approved standard rate and must be posted in the designated area in the mess hall.
 8. Ensure that the mess hall is clean and all things are in proper order/place before leaving.
 9. The crew and supervisor of the catering company can only leave the area when the activity ends.
 10. The following expenses shall be charged against the contracted official food service provider/caterer: (a) use of kitchen and stockroom areas, (b) water and electric bill, and (c) waste disposal fee.
 11. Pay the amount of **PhP50.00** per participant per day payable to NEAP-RELC through RO Accounting Section or it shall be automatically deducted from their payment until such time that the water and electric meters are installed, approved and ready for use by the contracted official food service provider.
 12. Provide a list of menu items for the program proponents to choose from and ensure a variety of healthy foods for meals and snacks.
 13. Responsible to the request of participants regarding food restrictions as requested by the program management.
 14. Coordinate closely with the program proponent regarding the food service.
 15. Warrant that all of the services to be performed by the **Catering Company** under or pursuant to this contract shall be of the standard and quality which prevail among similar businesses and organizations of superior knowledge and skill engaged in providing similar services under the same or similar circumstances.

4. Mode of Payment

For and in consideration of the above services, the **Client** will pay the **Catering Company** based on the actual number of participants who attended the event, and shall be charged or billed the amount of **THREE HUNDRED FIVE THOUSAND THREE HUNDRED PESOS ONLY (PhP305,300.00)**.

5. Supervision and Control

The **Catering Company** shall exercise strict discipline, close supervision and exclusive control and administration over its personnel in accordance with law, ordinances and pertinent government rules and regulations as well as the rules and policies laid down by the **Client** on the matter. In so far as enforcement of police and company rules and regulations related to safety is concerned, the **Client** shall exercise supervision and control over the participants.

6. Liability to Personnel and Third Parties

The **Catering Company** is NOT an agent or employee of the **CLIENT** and the personnel to be assigned by the **Catering Company** to the **Client** are in no sense employees of the latter as they are for all intents and purposes employees of the **Catering Company**.

Accordingly, the **Client** shall not be responsible for any and all claims for personal injury caused to any of the personnel or to any third party where such injury arises out of or in the course of performance of said personnel.

7. Liability in case of Fortuitous Event or Force Majeure

The **Catering Company** shall not be liable for losses and/or damages due to fortuitous events or force majeure beyond the control and competence of the personnel to prevent; the provision of the New Civil Code shall be applied in determining the amount and liability thereto.

8. Termination of Contract

Any party may terminate this Contract based on the grounds provided and after compliance with Annex "I" of the 2016 Implementing Rules and Regulations of Republic Act 9184.

9. Assignment

This contract cannot be assigned by either party without the other party's written consent.

10. Venue of Action

The parties shall make every effort to resolve amicably and by mutual consultation any or all disputes or differences arising between the Parties in connection with the implementation of this Contract. Should such dispute not be resolved amicably, it shall be submitted to arbitration in the Philippines according to the provisions of Presidential Decree No. 242 and Executive Order No. 292. Provided, however, that by mutual agreement, the parties may agree in writing to resort to other alternative modes of dispute resolution.

11. Capacity and Authorization


Each of the parties to this contract hereby represents and warrants to the other that it is duly authorized and empowered to execute, deliver and perform this contract and that such action does not conflict with or violate any provision of law, regulation, policy, contract, deed of trust or other instrument to which it is a party or by which it is bound and that this contract constitutes a valid and binding obligation between the parties.

12. Term of Contract


This Contract shall be effective on **July 22, 2024**.

IN WITNESS WHEREOF, the parties have hereunto set their hands, this 19 JUL 2024 at Cainta, Rizal, Philippines.


**Department of Education
NEAP Region IV-A**


ATTY. ALBERTO T. ESCOBARTE, CESO II
Regional Director

**Louie and Chit Restaurant
and Event Center**


CHITA E. VICERAL
Owner/General Manager

SIGNED IN THE PRESENCE OF:


JISELA N. ULPINA
Education Program Supervisor
OIC - Chief, HRDD
DepEd Region IV-A CALABARZON

REPUBLIC OF THE PHILIPPINES)
_____) SS.

BATANGAS CITY

ACKNOWLEDGMENT

BEFORE ME, a Notary Public for and in the City of **BATANGAS CITY**, this
19 JUL 2024 personally appeared:

Name	Identification No.	Expiration Date
Atty. Alberto T. Escobarte	DepEd Office ID No. 4529876	_____
Chita E. Viceral	VIN:1021-0227A-D2762CEV20000	_____

who are known to me and to me known to be the same persons who executed the foregoing instrument and acknowledged to me that the same is their own free act and voluntary act and deed.

This instrument, consisting of five (5) pages, including the page on which this acknowledgment is written, has been signed on the left margin of each and every page hereof by the concerned parties and their witnesses, and sealed with my notarial seal.

WITNESS MY HAND AND SEAL, at the place and date above-written

Doc. No. 123
Page No. 26
Book No. 13
Series of 2024.
ok

ATTY. ILUMINADO O. CUEVAS, CPA
Notary Public
Until December 31, 2025
Under Admin. Matter No. 2023-222-R
Hilltop, Kurintang Ibahe, Batangas City
Roll No. 35025/27 Mt. 1988
PTR No. 4656194/1-2-24/Bat. City
IBP No. 331884/12-20-23/Bat. City, 2nd Year 2023
TIN-120-591-179-000
MCLE VI03014036/Valid up to 4-14-2025



ANNEX " A "

MENU

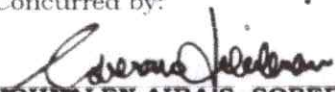
JULY 2024

	22	23	24	25	26
BREAKFAST:		STEAMED RICE ADOBO RICE TORTANG GINILING HOTDOG SUNNY SIDE UP LOAF BREAD BUTTER	STEAMED RICE SEAFOOD RICE BOILED EGG PORK STEAK DANGGIT BANANA JUICE	STEAMED RICE SUNNY SIDE UP EGG CHICKEN TAPA BREAD AND BUTTER FRIED SABA MINERAL WATER	SEAFOOD RICE SCRAMBLED EGG CORNED BEEF BREAD AND BUTTER PAPAYA
AM SNACKS:	SPAGHETTI GARLIC BREAD JUICE	BATANGAS DELICACIES (PUTO, SUMAN, SAPIN-SAPIN, SINUKMANI)	PANCIT VERMACILLI WITH CANTON PUTO ICED TEA	LUMPIA SARIWA WITH PEANUT SAUCE ICED TEA	PANCIT CANTON WITH BIHON EMPANADA MINERAL WATER
LUNCH:	STEAMED RICE CRAB & CORN SOUP BABY BACK RIBS SHANGHAI ROLL CHICKEN W/MIX VEGETABLES TURON, JUICE	STEAMED RICE BUTTERED SHRIMP GRILLED FISH CHICKEN CHOPSUEY BUCO PANDAN CREAM OF CORN SOUP	STEAMED RICE BEEF NILAGA FRIED FISH WATERMELON CUCUMBER LEMONAIDE WATER	STEAMED RICE PUMPKIN SOUP FISH FILLET CHICKEN SKEWER CORN AND CARROTS BROWNIES	RICE BUTTERED SHRIMP PORK HUMBA BELLY CHICKEN CHOPSUEY BUCO PANDAN JUICE
PM SNACKS:	BACON AND EGG SANDWICH BOTTLED SODA	PINEAPPLE CHEESE SANDWICH SODA	CHICKEN FLORENTE PASTA GARLIC BREAD BOTTLED JUICE	BAKED LASAGNA KAKANIN BOTTLED WATER	
DINNER:	STEAMED RICE SINIGANG NA HIPON FRIED FISH GREEN SALAD MANGO GRAHAM CUCUMBER JUICE	STEAMED RICE PORK CALDERETA RIBS CHICKEN STRIPS BUTTERED VEGETABLES BUCO PANDAN, JUICE	STEAMED RICE CHICKEN TINOLA WITH PAPAYA INIHAW NA LIEMPO CATHEDRAL WINDOW MINERAL WATER	STEAMED RICE SINIGANG BANGUS BELLY CHICKEN WINGS PARMESAN SIIR FRY MIX VEGGIES MANGO GRAHAM JUICE WATER	

Prepared by:


CHITA E. VICERAL
 Owner / General Manager

Concurred by:


JOHNALLEN AIRA S. SOBERANO
 Nutritionist-Dietitian II
 Date: 18 July 2024



ANNEX " A "

MENU

JULY 2024					
	22	23	24	25	26
BREAKFAST:		STEAMED RICE ADOBO RICE TORTANG GINILING HOTDOG SUNNY SIDE UP LOAF BREAD BUTTER	STEAMED RICE SEAFOOD RICE BOILED EGG PORK STEAK DANGGIT BANANA JUICE	STEAMED RICE SUNNY SIDE UP EGG CHICKEN TAPA BREAD AND BUTTER FRIED SABA MINERAL WATER	SEAFOOD RICE SCRAMBLED EGG CORNEB BEEF BREAD AND BUTTER PAPAYA
AM SNACKS:	SPAGHETTI GARLIC BREAD JUICE	BATANGAS DELICACIES (PUTO, SUMAN, SAPIN-SAPIN, SINUKMANI)	PANCIT VERMACILLI WITH CANTON PUTO ICED TEA	LUMPIA SARIWA WITH PEANUT SAUCE ICED TEA	PANCIT CANTON WITH BIHON EMPANADA MINERAL WATER
LUNCH:	STEAMED RICE CRAB & CORN SOUP BABY BACK RIBS SHANGHAI ROLL CHICKEN W/MIX VEGETABLES TURON, JUICE	STEAMED RICE BUTTERED SHRIMP GRILLED FISH CHICKEN CHOPSUEY BUKO PANDAN CREAM OF CORN SOUP	STEAMED RICE BEEF NILAGA FRIED FISH WATERMELON CUCUMBER LEMONAIDE WATER	STEAMED RICE PUMPKIN SOUP FISH FILLET CHICKEN SKEWER CORN AND CARROTS BROWNIES	RICE BUTTERED SHRIMP PORK HUMBA BELLY CHICKEN CHOPSUEY BUKO PANDAN JUICE
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DINNER:	STEAMED RICE SINIGANG NA HIPON FRIED FISH GREEN SALAD MANGO GRAHAM CUCUMBER JUICE	STEAMED RICE PORK CALDERETA RIBS CHICKEN STRIPS BUTTERED VEGETABLES BUKO PANDAN, JUICE	STEAMED RICE CHICKEN TINOLA WITH PAPAYA INIHAW NA LIEMPO CATHEDRAL WINDOW MINERAL WATER	STEAMED RICE SINIGANG BANGUS BELLY CHICKEN WINGS PARMESAN SIIR FRY MIX VEGGIES MANGO GRAHAM JUICE WATER	

Prepared by:

CHITA E. VICERAL
Owner / General Manager