

Republic of the Philippines

Department of Education

REGION IV-A CALABARZON

REQUEST FOR QUOTATION

The Department of Education Region IV-A (CALABARZON) through its Bids and Awards Committee, intends to procure "CATERING SERVICES FOR THE DIVISION PROCESS REVIEW OF ORD ON DECEMBER 11-12, 2025" through Small Value Procurement pursuant to Section 34 of the Implementing Rules and Regulations (IRR) of Republic Act No. 12009. Pursuant to the Office Memorandum No. DEPED-4A-PU-OM-2025-182 dated September 25, 2025, which authorizes the Procurement Unit (PU) to undertake this project, the PU proceeded with the procurement process.

The Approved Budget for the Contract (ABC) is **EIGHTEEN THOUSAND PESOS** (Php18,000.00).

Please submit your **Best Offer** for the item/s described herein together with the following documents on or before **OCTOBER 24 of 2025 at 9:00 A.M.:**

- a. Business/Mayor's Permit
- b. PhilGEPS Registration Number
- c. Latest Income/Business Tax Return; and
- d. Notarized Omnibus Sworn Statement (OSS) and if applicable, Original Notarized Secretary's Certificate in case of a corporation, partnership or cooperative; or Original Special Power of Attorney of all member of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the bidder.

Subject to the Terms and Conditions provided at the bottom/last page of this Request for Quotation (RFQ).

We highly encouraged interested supplier/s to use the Quotation Form provided to minimize error or omission of the required mandatory provisions. If the quotation form will be reproduced/retyped, please ensure that all mandatory requirements/provisions are included. Missing requirements/provisions and non-submission of the terms and conditions shall render the submission ineligible or disqualified.

Quotation may be submitted through electronic mail at **bac.calabarzon@deped.gov.ph** or physically at Procurement Unit, DepEd Region IV-A CALABARZON, Gate 2 Karangalan Village, Cainta, Rizal.

Quotation, including documentary requirements, received after the deadline shall not be accepted. For quotations submitted via electronic mail, the date and time of receipt indicated in the e-mail shall be considered.

The Head of the Procuring Entity (HoPE) of this office reserves the right to reject any and all quotations, declare a failure of procurement or not award the contract at any time prior to contract award is accordance with Section 70 of the IRR of RA No. 12009, without hereby incurring any liability to the affected bidder or bidders.

For any clarification, you may contact us at telephone no. (02) 8682-2114 or by email at bac.calabarzon@deped.gov.ph.

JOCELYN L. MARTIN Administrative Officer IV Procurement Unit

08F/ROA/MJLS





Address: Gate 2, Karangalan Village, Cainta, Rizal

Telephone No.: 02-8682-2114
Email Address: region4a@deped.gov.ph
Website: depedcalabarzon.ph





Name of Company:	
Address:	
Name of Store/Shop (if applicable):	
TIN:	
PhilGEPS Registration Number:	

INSTRUCTIONS:

- (1) Accomplish this RFQ correctly, accurately and completely.
- (2) Do not alter the contents of this form in any way.
- (3) All technical specifications are mandatory. Failure to comply with any of the mandatory requirements will disqualify your quotation.
- (4) Failure to follow these instructions will disqualify your entire quotation.

Sir/Madam:

Date:

After having carefully read and accepted the Terms and Conditions in the Request for Quotation, hereunder is our quotation for the item/s as follows:

TECHNICAL SPECIFICATION

- (1) Please quote your <u>best offer</u> for the item/s below. <u>Please do not leave any blank items.</u> Indicate "0" if item being offered is for free.
- (2) Bidders must state "Comply" or any equivalent term in the column "Bidder's Statement of Compliance" against each of the individual parameters of each Specification.

Item	Description	Total QTY	Bidder's Statement of Compliance ("Comply" or "Not Comply")	Unit Cost (VAT Inclusive)	Total Cost (VAT Inclusive)
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(Packed Breakfast, Lunch, and PM Snacks) DECEMBER 11-12, 2025 Php600.00/pax/day TOTAL COST: Specifications from End-User Specifications from End-User THE FOOD MUST BE DELIVERED HOT AND ON TIME AT THE DIRECTOR'S CONFERENCE ROOM NO SODA ALLOWED FOR: BREAKFAST, LUNCH AND PM SNACKS Breakfast Steamed/Fried rice with egg and 2 viands (Fish (dried or fresh), meat/vegetables) with drinks; Lunch 3 viands (fish, meat and vegetables) with additional drink and fresh fruits or sweets; PM Snack 2 kinds of healthy snacks per serving with bottled/juice in cans; 1. The caterer should provide copy of their Sanitary Permit and Health Certificate of their employees. The caterer must follow the End-User suggested menu, which must be within the approved standard rate. They shall provide a list of menu items for the program proponents to choose from and ensure a variety of healthy foods for meals and snacks. The caterer should be responsive to the request of participants regarding food restrictions as requested by the program management. The catering service provider and program proponent should closely coordinate with each other regarding food service.		CAMPRING CRRUTCHS				
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 $^{{}^*\!\}mathit{The}$ above quoted prices are inclusive of all costs and applicable taxes.

SCHEDULE OF REQUIREMENTS Bidders must state "Comply" or any equivalent term in the column "Bidder's Statement of Compliance" against each of the individual parameters of each SCHEDULE. BIDDER'S STATEMENT OF COMPLIANCE ("Comply" or "Not Comply") COMPLIANCE ("Comply" or "Not Comply")

FINANCIAL OFFER				
Approved Bu	Approved Budget for the Contract Your Total Offered Quotation			
	10.000.00	In words:		
Php18,000.00		In figures:		
<u>Payment</u> <u>Details:</u>	Payment shall be made promptly, but in no case later than thirty (30) days, through Land Bank's LDDAP-ADA/Bank Transfer facility after submission of billing statement/invoice and upon fulfillment of other obligations as stipulated in the contract as well as upon inspection and acceptance of the goods by the end user.			
Banking Institution				
Account Number				
Account Name				
Branch				

TERMS AND CONDITIONS:

- 1. Bidders shall provide correct and accurate information required in this form.
- 2. Price quotation/s must be valid for a period of sixty (60) calendar days from the date of submission of quotation.
- 3. Price quotation/s, to be denominated in Philippine peso shall include all taxes, duties and/or levies payable.
- 4. Quotations exceeding the Approved Budget for the Contract shall be rejected.

- 5. Award of contract shall be made to the Lowest Calculated and Responsive Quotation for goods and consulting services which complies with the minimum technical specifications and other terms and conditions stated herein.
- 6. Any interlineations, erasures or overwriting shall be valid only if they are signed or initialed by you or any of your duly authorized representative/s.
- 7. The item/s shall be delivered according to the requirements specified in the Technical Specifications.
- 8. The Department of Education Region 4A shall have the right to inspect and/or to test the goods to confirm their conformity to the technical specifications.
- 9. In case two or more bidders are determined to have submitted the Lowest Calculated Quotation/Lowest Calculated and Responsive Quotation, the DBM shall adopt and employ "draw lots" as the tie-breaking method to finally determine the single winning provider in accordance with GPPB Circular 06-2005.
- 10. Payment shall be processed after delivery and upon the submission of the required supporting documents, in accordance with existing government accounting rules and regulations. Please note that the corresponding bank transfer fee, if any, shall be chargeable to the contractor's account.
- 11. Liquidated damages equivalent to one tenth of one percent (0.1%) of the value of the goods not delivered within the prescribed delivery period shall be imposed per day of delay. The Department of Education Region IV-A shall rescind the contract once the cumulative amount of liquidated damages reaches ten percent (10%) of the amount of the contract, without prejudice to other courses of action and remedies open to it.

Signature over Printed Name
Position/Designation
Office Telephone Number
Fax/Mobile Number
E-mail Address/es