



Republic of the Philippines
Department of Education
CORDILLERA ADMINISTRATIVE REGION
SCHOOLS DIVISION OF BAGUIO CITY
DISTRICT 10
DOÑA AURORA H. BUENO ELEMENTARY SCHOOL

REQUEST FOR QUOTATION

Standard Form No.: SF-GOOD-60

Revised on: May 24, 2004

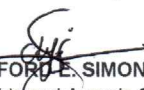
Standard Form Title: Request for Quotation

Supplier: _____
Address: _____
Telephone No.: _____
Email: _____
Date received: _____

Requesting Unit: **Dona Aurora H. Bueno Elementary School**
PR No.: **2026-019**
Quotation No.: **2026-019**
Date: **August 25, 2026**
ABC: **P154,440.00**

Program Support Fund for the Implementation of the School Based Feeding Program FY 2026

Please quote your lowest price on the item/s listed, subject to the General Conditions below, stating the shortest time of delivery and **submit your quotation in a sealed envelope** duly signed by your representative not later than **August 28, 2026, 9:00 AM**.


CLIFFORD E. SIMON

Chairperson, Bids and Awards Committee

Requirements:

1. Mayor's / Business permit
2. PhilGEPS registration number or certificate
3. Omnibus Sworn Statement (for P50,000.00 and above ABC)

Note:

- ✓ Submit RFQ together with the requirements.
- ✓ All entries must be typewritten or legibly written.
- ✓ Indicate brand and model of item offered.
- ✓ Delivery period within _____ Calendar Days.
- ✓ Price validity shall be for a period of 30 Calendar Days.

Item No.	Qty.	Unit	Item Description	Unit Price	Total Price
1	130	pax/es	Procurement of Catering Services for the provision of Hot Meals (54 days), based on the attached approved cycle menu		
TOTAL					
Purpose: procurement of Catering Services for the provision of Hot Meals as part of the Implementation of the School Based Feeding Program FY 2026					

After having carefully read and accepted your General Conditions, I/We quote you on the item at prices noted above.

Canvassed by:


CHRISTOPHER S. MARZAN

Signature over Printed Name : _____

TIN : _____

Date : _____

**CYCLE MENU PLAN FOR HOT MEALS AND NFP COMBINATION
(ELEMENTARY)**

20-Day Cycle Menu							REMARKS
WEEK	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	AVERAGE	
1	Menu Wafer (Chocolate) 60g	Tinolang Manok	Fish Fillet	Grublay na Mais at Matunggay	Iron-Fortified Rice (250g)		Savings of ₱1.32 was accumulated and carried over to Week 2.
	Calories (kcal) Cost (Php)	305 18.43	212 31.88	135 14.37	900 22.00	365.4	
						1,827 108.68	
2	Menu Nutricookies 60g	Pineapple Chicken Tenders	Matunggay Pancake	Chicken Grublay with Mixed Vegetables	Iron-Fortified Rice (250g)		The ₱1.32 savings from Week 1 was used to offset the week's excess cost of ₱0.23, leaving a remaining balance of ₱1.09.
	Calories (kcal) Cost (Php)	342 24.24	127.8 21.82	251 20.17	900 22.00	379.16	
						1,896 110.23	
3	Menu Vegetable Tempura	Cereal (Chocolate) 70 grams	Chicken Liver Adobo	Chayote Carrot Guisado	Iron-Fortified Rice (250g)		The remaining ₱1.09 balance from Week 2 was applied to partially cover the week's excess cost of ₱1.18, resulting in a balance adjustment of ₱0.09.
	Calories (kcal) Cost (Php)	182 14.97	204 26.09	154 26.12	900 22.00	345	
						1,725 111.18	
4	Menu Chicken Lumpia	Morongo Guisado with Matunggay	Coco Bisc 30g with Fruit Juice (Mangosteen) 150ml	Sweet and Sour Chicken Meatballs	Iron-Fortified Rice (250g)		The ₱0.09 balance adjustment from Week 3 was fully offset by the ₱0.09 savings accumulated during Week 4.
	Calories (kcal) Cost (Php)	137 15.29	275 22.00	290 30.45	900 22.00	351.8	
						1,759 109.91	
Budget for 20 Days Savings:						440.00	0.00

Submitted by

CYNTHIA MADAWAN
SOS School Nurse

Noted by

NIÑO M. TIBANGAY, PhD
Chief- SCOD

Recommending Approval

SAMUEL TIEGSAEN JR. EdD, CESO VI
Assistant Schools Division Superintendent

Approved by

SORAYA MACULO, PhD, CESO V
Schools Division Superintendent

TECHNICAL SPECIFICATIONS FOR CATERING SERVICES

Meal Inclusion	One Viand with Steamed Iron-Fortified/Brown Rice
No. of Servings	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu for hot meals for the specified number of days)
Menu	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu for hot meals for the specified number of days; standardized recipes to be provided by the end-user)
Packaging	(To be supplied by the end-user if individually packed or to be delivered in bulk; some SDOs prefer it in bulk to reduce the cost per serving)
Estimated Cost	Php 25.00-30.00 per meal (for elementary level) PhP 47.00-50.00 (for adolescent pregnant learners, adolescent mothers with 0-1-year-old children, and beyond Grade 6 undernourished learners)
Technical Requirements for Suppliers	The suppliers should at least have Business and Sanitary Permits from the Local Government Unit (LGU) The Suppliers shall directly source most of their ingredients (at least 30%) from local farmers and fisherfolks in accordance with the Sagip Saka Act and a report on the volume of goods sourced directly from local farmers and fisherfolks shall be submitted to the SDO periodically (SDOs/Schools may add more requirements)
Compliance to Healthy Public Food Procurement	• Purchase whole and fresh foods from local suppliers • Choose more lean meats and limit servings of processed meats • For cooking methods, opt for sauteing, broiling, grilling, baking, steaming or boiling • Use natural herbs and spices • Do not use pre-packed seasoning mixes • Salt must be iodized Salt in moderate quantities • Refrain from using trans fat • Use sugar in moderate quantities
Delivery Schedule	Daily delivery within two (2) hours after cooking is highly recommended. (Specific dates and time to be supplied by the end-user)
Delivery Address	Direct to the schools (To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started; recommendation is every two weeks (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided