



Philippine Coast Guard
HEADQUARTERS COAST GUARD HUMAN RESOURCE MANAGEMENT COMMAND
Bids and Awards Committee
#56 Manuel L. Quezon St., Purok 1, New Lower Bicutan
Taguig City

SUPPLEMENTAL / BID BULLETIN NO. 01-2023

This Supplemental/Bid Bulletin No. 01-2023 is issued to include the following amendments and clarifications as integral part of the Bidding Documents issued for the **Supply and Delivery of Meals for the Various Activities of CGHRMC and Its Support Units for the Second to Fourth Quarter of FY 2023.**

Section VI. Schedule of Requirements

Section VI. Schedule of Requirements is hereby amended as read as follows:

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Description	Quantity	Total	Delivered, Weeks/Months
Lot 3			
PCG Summer Sports Festival 2023			
Breakfast	350 pax per delivery	350 pax	<ul style="list-style-type: none">• The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023• The Supplier will be notified seven (7) days prior to the delivery date for every activity.• The meals shall be served based on the following schedule:<ul style="list-style-type: none">➤ Breakfast: Within 0630H – 0830H➤ Lunch: Within 1100H – 1300H➤ Dinner: Within 1700H – 2000H
Lunch	350 pax per delivery	350 pax	
Dinner	350 pax per delivery	350 pax	

Description	Quantity	Total	Delivered, Weeks/Months
Game of the Generals 2023			
Breakfast	375 pax per delivery	1,500 pax	<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023 The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ Breakfast: Within 0630H – 0830H ➤ Lunch: Within 1100H – 1300H ➤ Dinner: Within 1700H – 2000H
Lunch	375 pax per delivery	1,500 pax	
Dinner	375 pax per delivery	1,500 pax	
Quarterly PFT 2023			
Breakfast	100 pax per delivery	3,000 pax	<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023 The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ Breakfast: Within 0630H – 0830H ➤ Lunch: Within 1100H – 1300H ➤ Dinner: Within 1700H – 2000H

Description	Quantity	Total	Delivered, Weeks/Months
Lot 4			
GST Training of Trainers			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023. The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snacks: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
AM Snacks	20 pax per delivery	100 pax	
Lunch	20 pax per delivery	100 pax	
PM Snacks	20 pax per delivery	100 pax	
PCG Gender Sensitivity Training			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023 The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snacks: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
AM Snacks	30 pax per delivery	60 pax	
Lunch	30 pax per delivery	60 pax	
PM Snacks	30 pax per delivery	60 pax	

Description	Quantity	Total	Delivered, Weeks/Months
CODI Meetings and Seminars			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023
AM Snacks	15 pax per delivery	60 pax	
Lunch	15 pax per delivery	60 pax	<ul style="list-style-type: none"> The Supplier will be notified seven (7) days prior to the delivery date for every activity.
PM Snacks	15 pax per delivery	60 pax	<ul style="list-style-type: none"> ➤ AM Snack: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
PCG Gender Analysis			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023.
AM Snacks	50 pax per delivery	50 pax	
Lunch	50 pax per delivery	50 pax	<ul style="list-style-type: none"> The Supplier will be notified seven (7) days prior to the delivery date for every activity.
PM Snacks	50 pax per delivery	50 pax	<ul style="list-style-type: none"> The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snack: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
PCG Gender Mainstreaming Seminar			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023.

Description	Quantity	Total	Delivered, Weeks/Months
AM Snacks	50 pax per delivery	50 pax	<ul style="list-style-type: none"> The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snack: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
Lunch	50 pax per delivery	50 pax	
PM Snacks	50 pax per delivery	50 pax	
PCG GAD Planning and Budgeting			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023 The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snacks: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
AM Snacks	50 pax per delivery	100 pax	
Lunch	50 pax per delivery	100 pax	
PM Snacks	50 pax per delivery	100 pax	
DOTr GAD Maritime Sector Meeting			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023
AM Snacks	25 pax per delivery	50 pax	

Description	Quantity	Total	Delivered, Weeks/Months
Lunch	25 pax per delivery	50 pax	<ul style="list-style-type: none"> The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snacks: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
PM Snacks	25 pax per delivery	50 pax	
18-Day Campaign to END-VAW			<ul style="list-style-type: none"> The terms and conditions of the contract shall be effective from receipt by the winning supplier of the Notice to Proceed to December 2023 The Supplier will be notified seven (7) days prior to the delivery date for every activity. The meals shall be served based on the following schedule: <ul style="list-style-type: none"> ➤ AM Snacks: Within 0930H – 1030H ➤ Lunch: Within 1100H – 1300H ➤ PM Snacks: Within 1430H – 1530H
AM Snacks	200 pax per delivery	200 pax	
Lunch	200 pax per delivery	200 pax	
PM Snacks	200 pax per delivery	200 pax	

Conforme:

[Signature of the Authorized Rep.]

[in the capacity of] (Please indicate position of Authorized Rep.)]

Duly authorized to sign Bid for and on behalf of

(Please indicate name of company)

Section VII. Technical Specifications

Section VII. Technical Specifications is hereby amended as read as follows:

Item	Specification	Statement of Compliance
		<p><i>[Bidders must state here either “Comply” or “Not Comply” against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of “Comply” or “Not Comply” must be supported by evidence in a Bidders Bid and cross-referenced to that evidence. Evidence shall be in the form of manufacturer’s un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidder's statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post-qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the applicable laws and issuances.]</i></p>
PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
Lot 3		
PCG Summer Sports Festival 2023 Quantity: <ul style="list-style-type: none"> • 350 pax for Breakfast per Activity • 350 pax for Lunch per Activity • 350 pax for Dinner per Activity 	Breakfast (Packed Meals) 1.1 Choice of Viands (<i>minimum of 200g per serving</i>); paired with egg: sunny side-up/scrambled/salted egg <ul style="list-style-type: none"> • Corned Beef • Beef/Chicken Hotdog • Beef Tapa • Smoked Fish • Beef/Chicken Tocino 1.2. At least one (1) full size measuring	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
<p>No. of Activity: 1 activity for 1 day</p>	<p>cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>1.3. Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Coffee • Hot Choco • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Distilled/Alkaline Water <p>Lunch/Dinner (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
<p>Game of the Generals 2023</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 375 pax for Breakfast per Activity • 375 pax for Lunch per Activity • 375 pax for Dinner per Activity <p>No. of Activity: 4 activities (1 day per activity for a total of 4 non-consecutive days)</p>	<p>Breakfast (<i>Packed Meals</i>)</p> <p>1.1 Choice of Viands (<i>minimum of 200g per serving</i>); paired with egg: sunny side-up/scrambled/salted egg</p> <ul style="list-style-type: none"> • Corned Beef • Beef/Chicken Hotdog • Beef Tapa • Smoked Fish • Beef/Chicken Tocino <p>1.2. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>1.3. Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Coffee • Hot Choco • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Distilled/Alkaline Water <p>Lunch/Dinner (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> Sparkling Water Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; <i>(at least 100g per serving)</i></p>	
<p>Quarterly PFT 2023</p> <p>Quantity: <ul style="list-style-type: none"> 100 pax for Breakfast Activity </p> <p>No. of Activity: 30 activities (1 day per activity for a total of 30 non-consecutive days)</p>	<p>Breakfast (<i>Packed Meals</i>)</p> <p>1.1 Choice of Viands (<i>minimum of 200g per serving</i>); paired with egg: sunny side-up/scrambled/salted egg</p> <ul style="list-style-type: none"> Corned Beef Beef/Chicken Hotdog Beef Tapa Smoked Fish Beef/Chicken Tocino <p>1.2. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>1.3. Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> Coffee Hot Choco Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) Distilled/Alkaline Water 	
Lot 4		
<p>GST Training of Trainers</p> <p>Quantity: <ul style="list-style-type: none"> 20 pax for AM Snacks per Activity 20 pax for Lunch per Activity 20 pax for PM Snacks per Activity </p>	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> Spaghetti Carbonara Lasagna Baked Macaroni Baked Ziti 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
<p>No. of Activity: 5 activities (1 day per activity for a total of 5 consecutive days)</p>	<p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee)</p> <ul style="list-style-type: none"> • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; <i>(at least 100g per serving)</i></p>	
<p>PCG Gender Sensitivity Training</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 30 pax for AM Snacks per Activity • 30 pax for Lunch per Activity • 30 pax for PM Snacks per Activity <p>No. of Activity 1 activity for 2 consecutive days</p>	<p>AM/PM Snacks <i>(Packed Meals – minimum of 200g per serving)</i></p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	
<p>CODI Meetings Seminars</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 15 pax for AM Snacks per Activity • 15 pax for Lunch per Activity • 15 pax for PM Snacks per Activity <p>No. of Activity: 4 activities (1 day per activity for a total of 4 non-consecutive days)</p>	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
<p>PCG Gender Analysis</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 50 pax for AM Snacks per Activity • 50 pax for Lunch per Activity • 50 pax for PM Snacks per Activity <p>No. of Activity: 1 activity for 1 day</p>	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Rellenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	
<p>PCG Gender Mainstreaming Seminar</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 50 pax for AM Snacks per Activity • 50 pax for Lunch per Activity • 50 pax for PM Snacks per Activity <p>No. of Activity: 1 activity for 1 day</p>	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum</i></p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p><i>of 375ml per serving)</i></p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	
<p>PCG GAD Planning and Budgeting</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 50 pax for AM Snacks per Activity • 50 pax for Lunch per Activity • 50 pax for PM 	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
<p>Snacks per Activity</p> <p>No. of Activity: 2 activities (1 day per activity for a total of 2 non-consecutive days)</p>	<p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Rellenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/ Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee)</p> <ul style="list-style-type: none"> • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; <i>(at least 100g per serving)</i></p>	
<p>DOTr GAD Maritime Sector Meeting</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 25 pax for AM Snacks per Activity • 25 pax for Lunch per Activity • 25 pax for PM Snacks per Activity <p>No. of Activity: 2 activities (1 day per activity for a total of 2 non-consecutive days)</p>	<p>AM/PM Snacks <i>(Packed Meals – minimum of 200g per serving)</i></p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p> <ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	
<p>18-Day Campaign to END-VAW</p> <p>Quantity:</p> <ul style="list-style-type: none"> • 200 pax for AM Snacks per Activity • 200 pax for Lunch per Activity • 200 pax for PM Snacks per Activity <p>No. of Activity: 1 activity for 1 day</p>	<p>AM/PM Snacks (<i>Packed Meals – minimum of 200g per serving</i>)</p> <p>1.1 Choice of Pasta</p> <ul style="list-style-type: none"> • Spaghetti • Carbonara • Lasagna • Baked Macaroni • Baked Ziti <p>1.2 Choice of Pancit</p> <ul style="list-style-type: none"> • Pancit Malabon • Miki Bihon • Canton • Pancit Binondo • Palabok • Sotanghon <p>1.3 Choice of Dimsums</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Siomai (Chicken, Beef, Tuna or Japanese) • Shark’s Fin • Dumplings • Siopao (Chicken or Beef) <p>1.4 Choice of Kakanin</p> <ul style="list-style-type: none"> • Puto Bumbong • Puto’t Dinuguan • Kutsinta with Caramel • Pichi-Pichi • Sapin-Sapin • Palitaw • Bibingka • Maja-Blanca • Biko • Suman • Cassava Cake • Nilupak <p>1.5 Choice of Pastries</p> <ul style="list-style-type: none"> • Buko Pie • Egg Pie • Banana Pie • Carrot Cake • Donuts • Cakes (Chocolate, Ube, Caramel, etc.) • Ensaymada • Mamon • Chicken/Beef Burger • Cookies • Pizza • Empanada <p>1.6 Choice of Wraps</p> <ul style="list-style-type: none"> • Shawarma (Chicken, Beef or Tuna) • Burrito • Spring Roll • Fresh Lumpia • Tacos <p>1.7 Choice of Sandwiches</p> <ul style="list-style-type: none"> • Clubhouse 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Tuna, Chicken, Bacon, Cheese Sandwich • Roastbeef Sandwich • Bacon, Lettuce, Tomato Sandwich • Steak and Cheese • Grilled Cheese Sandwich <p>1.8 Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>Lunch (<i>Packed Meals</i>)</p> <p>2.1 Viands</p> <p>a. Pork Eaters - 1 viand of pork or beef meat and 1 viand of fish, chicken, or other seafood (at least 100g per serving)</p> <p>b. Non-Pork Eaters - 1 viand of chicken or beef and 1 viand of fish or other seafood (at least 100g per serving)</p> <p>c. Choice of Viands:</p> <p>i. Beef</p> <ul style="list-style-type: none"> • Roast Beef with Mushroom Gravy • Mongolian Beef • Beef Morcon • Beef Stew • Beef Lengua • Beef Pares • Beef Salpicao • Kare-Kare • Beef Broccoli • Korean Beef • Beef Nilaga 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Beef Bulalo • Beef Mechado • Beef Stroganoff • Beef Tapa • Callos • Beef Steak • Beef Caldereta <p>ii. Pork</p> <ul style="list-style-type: none"> • Fried Liempo w/ Toasted Garlic • Pork Asado • Pork Nilaga • Sweet and Sour Pork • Relyenong Itlog • Pork Sinigang • Pork Lengua • Lechon Kawali • Pork Pochero • Pork Steak • Pork Chop • Sisig • Pork Mechado • Lomo Steak w/ White Sauce • Pork Barbeque • Patatim • Pork Humba • Inihaw na Liempo • Lechon Belly • Menudo • Baby Back Ribs • Pork Fillet <p>iii. Chicken</p> <ul style="list-style-type: none"> • Chicken Paste w/ Quail egg • Orange Chicken • Roasted Chicken • Chicken in Honey Butter Sauce • Chicken Steak • Chicken Lollipop • Chicken Adobo sa Gata 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Chicken Inasal • Fried Chicken • Chicken Afritada • Chicken Teriyaki • Tori Kowayaki • Chicken Fillet • Hawaiian Chicken • Buttered Chicken • Buffalo Wings • Chicken Curry • Chicken Ala king • Gordon Bleu <p>iv. Seafoods</p> <ul style="list-style-type: none"> • Sweet and Sour Fish Fillet • Grilled Blue Marlin in Lemon Butter Sauce • Buttered Crab w/ Bell Pepper • Tempura • Creamy Shrimp Broccoli • Swahe • Boneless Adobong Igat • Sinigang na Belly • Chili Garlic Shrimp • Asparagus w/ Mushroom and Tofu • Relyenong Bangus • Tortang Alimasag • Relyenong Pusit • Sinigang na Ulo (Pink Salmon) • Gambas • Fish Fillet w/ Tartar Sauce • Inihaw na Bangus <p>2.2. Vegetable (<i>at least 100g per serving</i>)</p> <ul style="list-style-type: none"> • Chopsuey • Laing • Adobong Sitaw/Talong • Pinakbet 	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
	<ul style="list-style-type: none"> • Lo Han Chai • Monggo Guisado with Dilis and Malunggay • Mungbean Sprout • Gising-gising • Ensaladang Talong • Ginataang Langka/Kamansi • Coleslaw • Atsara • Kimchi • Ginataang Kalabasa/Papaya/Labong/Puso ng Saging • Lumpiang Sariwa • Fern Salad • Kani Salad • Vegetable Salad • Agar-agar • Ginisang Upo/Ampalaya with Shrimp • Steamed Broccoli/ Cauliflower • Sipo Egg • Ceasar Salad • Steamed Bokchoy <p>2.3. At least one (1) full size measuring cup of steamed rice (<i>at least 150g per serving</i>)</p> <p>2.4. Bottled/Canned Beverages (<i>minimum of 375ml per serving</i>)</p> <ul style="list-style-type: none"> • Soda • Juice (Four Seasons, Pineapple, Orange, Mango, Iced tea, Cucumber Lemonade, Red Iced Tea, Gulaman, Buko Lychee) • Sparkling Water • Distilled/Alkaline Water <p>2.5. At least one (1) dessert: fruits, cakes, pastry, chocolates, cookies, gelatin, pie; (<i>at least 100g per serving</i>)</p>	

PARTICULARS	DESCRIPTION	Please indicate either: “Comply” or “Not Comply”
OTHER REQUIREMENTS		Please indicate either: “Comply” or “Not Comply”
General Terms and Conditions		
1. The budget for the packed meals and/or catering services shall not exceed the following amounts: a) Breakfast: Two Hundred Pesos (PhP200.00); b) AM/PM Snacks (Packed Meals): One Hundred Fifty Pesos (PhP150.00); c) AM/PM Snacks (Catering Services): Two Hundred Pesos (PhP200.00); d) Lunch/Dinner (Packed Meals): Four Hundred Pesos (PhP400.00); e) Lunch/Dinner (Catering Services): Four Hundred Pesos (PhP400.00)		
2. The winning Supplier or Service Provider must obtain from the responsible government agency a Sanitary Permit and submit the same to CGHRMC during post-qualification.		
3. The winning Supplier or Service Provider shall submit to the end-user the menu five (5) days prior to the scheduled supply and delivery of packed meals and/or provision for the required catering services for checking and approval.		
4. Usage of hairnet and gloves by kitchen personnel must be observed at all times (gloves for dry/raw food must not be used to serve wet/cooked food).		
5. If food will be cooked in a different location, the winning supplier or Service Provider must transport food at least thirty (30) minutes before the service within a tightly covered or sealed container to maintain it's the good quality of the food and avoid spoilage.		
6. Avoid the use of single-use plastic. All food packs shall be packed in an eco-friendly material (preferably in paper packaging).		

7.	All packed meals shall include eco-friendly table napkins, complete with eco-friendly cutlery (spoon and fork). On the other hand, for catering services, the necessary table napkins and all the necessary cutlery (spoon and fork), plates, glasses, and/or saucers shall be provided.	
8.	The winning Supplier or Service Provider will be notified seven (7) days prior to the scheduled date of activity with respect to the venue of activity/engagement.	
9.	<p>The terms of payment shall be as follows:</p> <ul style="list-style-type: none"> • No advance payment is allowed. • Partial payment shall be made upon completion of fifty percent (50%) of delivery of items under the contract and upon submission of the invoices describing the goods delivered, subject to accounting and auditing rules and procedures. • Full payment shall be made upon completion of one hundred percent (100%) of delivery of items under the contract and upon submission of the invoices describing the goods delivered, subject to accounting and auditing rules and procedures. <p>The winning Supplier or Service Provider shall send its billing to the Coast Guard Human Resource Management Command, 56 ML Quezon Street., Purok 1, New Lower Bicutan, Taguig City together with all the necessary documentary evidence duly filled up and signed by the authorized PCG officers and personnel who received the food packs and/or provision of catering services as basis of payment.</p>	
10.	The winning supplier shall prepare food selection being offered during the Post-Qualification for the conformity of the technical specifications.	
Menu		
1.	The menu should consist of varied selections of vegetables, fruits, pork, beef, chicken, fish, and seafood. Vegetables should always be available.	
2.	The total food packs should comprise of one-half food packs for pork eaters and one-half food packs for non-pork eaters.	
3.	As for Catering Services, total menu shall cater all attendees including pork and non-pork eaters.	

4.	The menu should include viands using different methods of cooking (grilled, steamed, fried).	
5.	Food served must not appear too oily or soaked in its own fat.	
6.	Hot food should be served hot; cold food should be served cold.	
7.	The winning Supplier or Service Provider shall agree to prepare the healthy meals according to the approved budget for the Personnel.	
8.	The winning Supplier or Service Provider should be able to serve easy to prepare food and snacks.	
9.	Dessert should vary like fresh fruits, salad (fruit, buko, buko pandan) and sweets (e.g., ube jam, leche flan, macaroons).	
10.	Morning and afternoon snacks should NOT be the same. The menu for the lunch and dinner shall likewise NOT be the same.	
11.	Color combination and food presentation in the food packs must be observed.	
12.	Texture and consistency of the food delivered should be observed accordingly.	
13.	Two (2) or more foods with strong flavors should be avoided in the same meal strong flavors should be avoided in the same meal.	
14.	Salty food choices should not be present in the same meal schedule.	
15.	Portion control in serving viands must be observed and standardized.	
16.	Fat portions in meat should be trimmed.	
17.	Processed and/or canned foods should be limited to not more than two (2) times a week.	
18.	The winning Supplier or Service Provider shall have interest and commitment to provide healthy meals. Healthy meal is defined as a Healthy Diet which is complete with all the essential nutrients needed to perform daily activities and is balanced in terms of carbohydrates, proteins, vitamins and mineral distribution. Healthy meals help support the goal of gradually changing to a healthy diet and healthy lifestyle.	
19.	The winning Supplier or Service Provider shall also prevent meals cooked that are easily spoiled.	
Additional Requirements		
1.	The winning Supplier or Service provider must strictly comply with the latest and existing health and safety protocols and guidelines issued by the Department of Health (DOH) and the Inter-Agency Task Force (IATF) as provided for a current situation (e.g COVID 19 pandemic – social or physical	

<p>distancing, wearing of face mask, face shield, and/or frequent hand washing). To the extent possible all personnel who shall be responsible for the cooking and/or preparation of meals, distributions of food packs and handling of the catering services shall be at least vaccinated or have submitted a negative result coming from an antigen test or RT-PCR test three (3) days prior to the activity.</p>	
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[Signature of the Authorized Rep.]

[in the capacity of] (Please indicate position of Authorized Rep.)

Duly authorized to sign Bid for and on behalf of

(Please indicate name of company)

For guidance and information of all concerned.


CG CAPT ARBIE T CASPILLO
BAC Chairperson, CGHRM C