

TENDER REFERENCE NO.: KK/86/2026/JPK(TC)

**MINISTRY OF HEALTH
NEGARA BRUNEI DARUSSALAM**

**THE MANAGEMENT AND OPERATION OF PENGIRAN
ANAK PUTERI HAJAH MUTAWAKKILAH HAYATUL
BOLKIAH HEALTH CENTRE CAFETERIA, MINISTRY OF
HEALTH FOR A PERIOD OF THREE (3) YEARS**

TENDER FEES : \$10.00

RECEIPT NO. :

CLOSING DATE : ON Tuesday, 02nd June 2026

TIME : 2.00 PM

FOA :

**THE CHAIRMAN
MINI TENDER BOARD, TENDER BOX
GROUND FLOOR, MINISTRY OF HEALTH
COMMONWEALTH DRIVE
BANDAR SERI BEGAWAN BB3910
NEGARA BRUNEI DARUSSALAM**

(CLUSTERING)

SECTION 2

SPECIFICATION

TENDER REFERENCE NO.: KK/86/2026/JPK(TC)

INVITATION TO TENDER

THE MANAGEMENT AND OPERATION OF PENGIRAN ANAK PUTERI HAJAH MUTAWAKKILAH HAYATUL BOLKIAH HEALTH CENTRE CAFETERIA, MINISTRY OF HEALTH FOR A PERIOD OF THREE (3) YEARS

1. GENERAL

- 1.1 The duration of the lease is for THREE (3) years.
- 1.2 The Cafeteria does not provide sink. Therefore, it is more suitable to sell pre-packed food and drinks.
- 1.3 It is proposed to sell different types of healthy food and beverages items at the cafeteria which are:
 - Healthy Bakery
 - Healthy Beverages
 - Healthy Hot Meals
- 1.4 The targeted clients for the Cafeteria are as follows:
 - PAPMHMB Health Centre Patients;
 - PAPMHMB Health Centre Visitors / Patient's family;
 - Staff of PAPMHMB Health Centre including Doctor and Nurses;
 - Park-users;
 - Catering for events and meetings conducted at the PAPMHMB Health Centre.
- 1.5 Tenderers shall observe and consider the Scope of Works of this Invitation to Tender before tendering.

2. SCOPE OF WORKS

The successful Tenderer (Hereinafter 'the Tenant') shall observe and consider the following:

2.1 Management and Operation of the Cafeteria

- 2.1.1 The Tenant shall use and occupy the Cafeteria for the purposes of managing and operating of Cafeteria Services only and to obtain any licences, permits and approvals from the relevant authorities which may be required for such use.
- 2.1.2 The Tenant shall recruit sub-vendors dealing with clause 1.6 but SHOULD abide by the general requirements and specifications as stated and also the guidelines in SCHEDULE A.
- 2.1.3 The Tenant is expected to be able to support and also be a partner of the Ministry of Health in activities promoting healthy lifestyles, particularly in making healthy food and beverages choices available on the menu.

2.2 Licenses

- 2.2.1 To obtain a 'Miscellaneous Licence' from the Brunei Muara District Licensing Board under the Miscellaneous Licences Act (CAP 127). This Miscellaneous Licence shall be exhibited in a conspicuous and accessible position in the Cafeteria throughout the duration of this Agreement.
- 2.2.2 To hold and continue to hold a Business Licence under the Business Names Act (CAP 92 of the Laws of Brunei).
- 2.3 Business Hours
 - 2.3.1 To operate the Cafeteria every Monday, Tuesday, Wednesday, Thursday and Saturday from 07.00am to 08.30pm (negotiable), whereas for extended operation days on Friday and Sunday, to operate from 02.00pm to 08.30pm (negotiable) unless otherwise agreed by the Head Berakas Health Centre to operate differently.
- 2.4 Healthy Food and Beverage to be sold
 - 2.4.1 To prepare and sell healthy food and beverages including but not limited to the food and beverages as listed in Schedule A and Schedule B. Offering more option of healthy food and beverages is an advantage.
 - 2.4.2 To put up the price list of all healthy food and beverages available for sale at the Cafeteria.
- 2.5 Hygiene
 - 2.5.1 To prepare all healthy food and beverages in a clean and hygienic manner.
 - 2.5.2 To prepare and sell only healthy food and beverages which is sound and fit for human consumption.
 - 2.5.3 To ensure that all healthy food and beverages prepared for sale, including all ingredients, fulfill the requirements of the Halal Haram Board of Brunei Darussalam, Ministry of Religious Affairs.
 - 2.5.4 To ensure that all food ingredients including meat, poultry, fish and vegetable are kept in separate plastic containers and stored in the refrigerator in a safe and hygienic manner.
 - 2.5.5 To ensure that the premises of the Cafeteria and all apparatus and utensils used in connection with the sale or preparation for sale of healthy food and beverages be kept clean.
 - 2.5.6 To ensure to maintain the cleanliness of the premises of the Cafeteria and its surrounding including and especially the temporary rubbish dumping site.

- 2.6 Employees
 - 2.6.1 To employ an adequate number of employees in order to operate and run the Cafeteria efficiently.
 - 2.6.2 To ensure that all employees including the Manager/Supervisor working at the Cafeteria comprise of citizens of His Majesty the Sultan and Yang Di-Pertuan of Brunei Darussalam and be of the Islamic faith.
 - 2.6.3 To ensure that all employees including the Manager/Supervisor working at the Cafeteria obtain a medical certificate from the Ministry of Health prior to the commencement of their employment at the Cafeteria.
 - 2.6.4 To ensure that all employees including the Manager/Supervisor working at the Cafeteria dress in a proper manner and always clean.
 - 2.6.5 To ensure that all employees have undergone Food Safety Training Course conducted by the Ministry of Health.
- 2.7 Installation, maintenance and security of the Cafeteria
 - 2.7.1 To purchase, install, maintain and repair the equipment and appliances in the Cafeteria at its own costs.
 - 2.7.2 To ensure that the installation and maintenance of the said equipment and appliances shall not cause any disruption, nuisance or disturbance to the Centre.
 - 3.7.2 To be solely responsible or liable for the security and safety of the Cafeteria and all monies being kept at the Cafeteria at the sole risk of the Tenant.
- 2.8 Alterations, additions etc.
 - 2.8.1 The Tenant is not allowed to make any alteration, addition or changes of structural nature of the Cafeteria and this may affect the structure of the Centre
 - 2.8.2 The Tenant is not allowed to make any alteration, additions, changes to the Cafeteria without the Government's written consent.
 - 2.8.3 The consent or approval of the relevant authorities concerned, where necessary, shall first have been obtained prior to the carrying out of any work.
 - 2.8.4 The Tenant shall at its own costs and expenses reinstate the Cafeteria to its original state and condition (fair wear and tear excepted) on the expiry or sooner determination of the term hereby granted.
- 2.9 Advertisements, signs etc.
 - 2.9.1 Not to affix or howsoever any advertisement, signboards, nameplates, logo or otherwise unless prior approval in writing have been granted by the relevant authorities for such advertisement, signboards, name plates, logo or otherwise.
- 2.10 Viewing of premises
 - 2.10.1 To permit the Government and its agents or workmen with or without appliances at all reasonable notice to the Tenant (except in case of emergency when no notice shall be required) to enter upon and view the

state of repair and condition of the Cafeteria and to take inventories of the Government's fixtures and fittings therein and to do such works and things as may be required by the Government and the Government may serve notice on the Tenant of any defect or damage of which the Tenant may be responsible hereunder requiring the Tenant within a reasonable time to repair the same in default of the Tenant so doing it shall be lawful for the Government thereafter to enter and execute the required repairs and for that purpose the Government its architects contractors workmen and agents may enter upon the whole or any part of the Cafeteria and there remain the purpose of carrying out such repair work and all expenses and costs of carrying out such work shall forthwith be payable by the Tenant to the Government on demand.

2.11 Breakages, damage

2.11.1 The Tenant shall at all times during the lease period shall maintain and take proper care of the premise let.

2.11.2 From time to time,

2.11.2.1 The Tenant shall repair any breakage or damage to the common areas of the Cafeteria or to any adjoining premises or any facilities or appurtenances thereof occasioned by want of care or misuse either by the Tenant and its servants, licenses agents or invitees.

2.11.2.2 The Tenant shall also repair and replace immediately all broken glass including exterior windows with glass of the same quality and all damaged or broken lighting, electrical equipment and plumbing and other fixtures and fittings installed upon the Cafeteria.

2.12 Insurance

2.12.1 To insure forthwith and keep insured during the term hereby created the Cafeteria against loss or damage by fire theft public risk insurance and such other risks and special perils normally insured for the use of a Cafeteria and to produce to the Government on demand the policy of such insurance and the receipt of payment of the premium thereof and to cause all monies received by virtue of any such insurance to be forthwith laid out in rebuilding and reinstating the Cafeteria in accordance with the then existing laws and regulations of the local authorities and in accordance with any planning consents and permissions and to make up any deficiency out of its own money.

2.12.2 Not to keep or permit to be kept on the Cafeteria or any part thereof any materials or substance the keeping of which may contravene any Act, regulation or By Law.

2.12.3 Not to or permit or suffer to be done anything whereby the policy or policies of insurance effected on the Cafeteria may become void or voidable or whereby the premium may be increased and to repay to the Government all sums expended by the Government by way of increased premiums and all expenses incurred by the Government rendered necessary by a breach or non-observance of this provision.

2.13 Inflammable, explosive substances

2.13.1 Not to keep or store within or near the Cafeteria any contraband or unlawful goods, kerosene or any inflammable, explosive or combustible substances.

- 2.14 Radio and Television Aerials
- 2.14.1 Not to put up any pole mast wire or place in or outside the Cafeteria any mobile communication antenna except with the consent in writing of the Government PROVIDED ALWAYS that any consent given may be withdrawn at any time upon the discretion of the Government having regard to the interests of the Centre as a whole or to the rights and interests of other tenants occupiers or persons lawfully therein.
- 2.15 Tenancy non-transferable
- 2.15.1 Not to assign, sub-let or otherwise part with possession of the Cafeteria or any part thereof or any interest therein.
- 2.16 Utilities Bill and Charges
- 2.16.1 The Tenant shall be responsible directly for the payment of all utility bills including water and electricity bills which are separate from the utility bills of the main Berakas Health Centre building.
- 2.17 Telephone
- 2.17.1 To pay for any charges including telephone charges used in the Cafeteria during the period of this tenancy.
- 2.17.2 To agree to sign agreements with the authorities concerned for utilities required and pay for the rental of the equipment including meters.
- 2.18 Loading of Cafeteria
- 2.17.1 Not to overload or permit to overload the electrical wiring or cables or apparatus associated with it in or serving the Cafeteria.
- 2.17.2 Not to affix or install any further or additional electrical points equipment in the Cafeteria without the previous consent in writing of the Government (which consent shall not be unreasonably withheld).
- 2.19 Covenant to deliver Cafeteria in tenantable condition
- 2.18.1 At the expiry or sooner determination of the term hereby granted to peaceably and quietly yield up the Cafeteria to the Government in good and tenantable repair and condition in accordance with the covenants hereinbefore contained and to remove any signs, names, advertisements or notices erected, painted, displayed or affixed and to make good any damage caused by such removal and also to remove all rubbish, trash, waste and any unwanted materials or items therefrom.
- 2.20 Appearance of Cafeteria
- 2.20.1 The Tenant shall bear in mind that the appearance of the Cafeteria and its surrounding together with its management and operation shall contribute and enhance the image of the Berakas Health Centre. Therefore, in the effort to enhance the look of the concerned areas:
- The Tenant shall keep the Cafeteria in a clean, tidy and proper condition at all times and not to allow to accumulate any trade waste, garbage or rubbish in the Cafeteria and to store such trade waste, garbage or rubbish in proper bins or receptacle.
- 2.20.2 The Tenant shall be responsible for the disposal of the waste;

- 2.20.3 Garbage disposal is carried out by an arranged term contract with Ministry of Health;
- 2.20.4 Officers from the Ministry of Health shall be allowed to inspect the premise at all time to avoid any accidents and faults as well as prevent any unwanted food poisoning cases etc.
- 2.21 Conditions of structure
 - 2.21.1 To keep in good repair the main structure roof, walls, floors, main drains and pipes and the external parts of the Building and the Cafeteria safe where such repair is required due to the fault neglect or default of the Tenant, its agents, servants, licensees, invitees.
- 2.22 Quiet enjoyment by the Tenant
 - 2.22.1 So long as the Tenant shall pay the monthly rental and perform and observe the several stipulations, conditions and agreements on its part herein contained, to allow the Tenant to peacefully hold and enjoy the Cafeteria during the term hereby created without any interruptions by the Government or any persons lawfully claiming through or under the Government.
- 2.23 Maintaining the common area
 - 2.23.1 Maintain and keep in repair the common areas of the Centre provided that the manner and frequency of such maintenance and the expenditure thereon shall be at the absolute discretion of the Government
- 3. CONTRACT PRICE
 - 3.1 Tenderers are waived from the amount of minimum \$350.00 rental price for the Cafeteria at the Berakas Health Centre.
 - 3.2 Tenderers are required to submit list of selling price for the food and beverages listed in Schedule C.
- 4. PAYMENT OF RENT/LEGAL FEES
 - 4.1 The Tenant shall pay the monthly rent in advance at the beginning of each month without deduction. Monthly rents shall be made in the form of cheque payable to the Government of His Majesty The Sultan and Yang Di Pertuan of Brunei Darussalam and shall be submitted to Finance Section of Department of Health Services not later than first week of each month.
 - 4.2 If at any time the rent or any part thereof (whether lawfully demanded or not) shall remain unpaid for fourteen days after becoming payable or if the operator shall at any-time fail or neglect to perform and observe any of the covenants and conditions and on his part to be performed and observed, the Government may terminate the contract with notice and without prejudice to any claim by remedy in respect of any antecedent breach of any covenant or condition.
 - 4.3 The Tenant shall continue such policy or policies of Insurance during the whole leased period and shall be required to produce to the Director of Civil Aviation or his representative such policy or policies of Insurance and the receipt of payment of the current premium.
 - 4.4 The Tenant shall pay all dues, stamp duty charges and license fees.
- 5. COMPLIANCE WITH RULES AND REGULATIONS

5.1 The Tenant shall comply with the rules and regulations set by the Berakas Health Centre.

6. SUBMISSION OF OFFER

6.1 The document including the Quotation Form in Schedule C and all other accompanying documents such as Copy of Business Registration and Miscellaneous Licence are to be put in an envelope, sealed and must be submitted in two (2) copies made up of one (1) original and one (1) duplicate. All sets shall be bound and clearly labelled as ORIGINAL and DUPLICATE. Respectively, all quotation must be addressed to:

**The Chairman
Quotation Board
Ministry of Health, Jalan Menteri Besar
Commonwealth Drive
Bandar Seri Begawan BB3910
Negara Brunei Darussalam**

SCHEDULE A

1. GUIDE ON FOOD AND DRINKS TO BE OFFERED/SERVED/SOLD

General guidelines for food and drinks to be offered should subscribe to the Ministry of Health's National Dietary Guidelines which recommends the following:

i. National Dietary Guidelines

1. ***Eat various types of food from different food groups according to the recommended portion size.*** This means that the vendor should provide food from the various food groups; carbohydrates e.g. rice, noodles, bread and wheat products; proteins e.g. fish, chicken, meat, seafood and eggs; fruits and vegetables; dairy products e.g. milk, yoghurt and cheese.
2. ***Eat 3 servings of vegetables and 3 servings of fruits daily.*** The café should offer a selection of freshly-cut fruits & vegetables at reasonable rates. The café may want to encourage through 'special offers' or 'menu of the week' options.
3. ***Reduce fatty and oily food, eat more stewed and steamed food.*** Fatty & oily food can be offered minimally daily or on certain days of the week only.
4. ***Reduce salt and sugar intake.*** Café tenant can proactively sell and label food /drinks cooked / served with low salt & sugar. Do not offer salt/sugar proactively, only on request.
5. ***Eat more nuts and wholegrain.*** Offer wholegrain sandwiches on breakfast/snack menus as a choice.
6. ***Breastfeed your baby.*** There is a breastfeeding room available in Berakas Health Centre where mothers can be redirected to.
7. ***Eat a balanced diet and exercise at least 30 minutes, 5 times per week.*** Tenant can help MOH promote healthy lifestyle through appropriate messages and materials in the café.

- ii. In line with the Guidelines, it is proposed that at least **50% of the food & drinks offered** should be healthier choices as listed in the Ministry of Health's Healthy Canteen Guidelines for Workplaces (copy available on request).

2. BASIC CRITERIA FOR HEALTHY MENU

- Able to provide at least **50% healthy menus** from the total menu (including food and drinks).

2.1 HEALTHY FOOD sales

2.1.1 Able to perform healthy dish preparation using the following criteria:

Food Categories	Dish Selection	Dish Criteria
Grains, wholegrains and tubers	<ol style="list-style-type: none"> 1) Bread, capati, dosai or naan 2) Cereals or oats 3) Pasta, noodle, vermicelli or kueytiaw 4) White rice or brown rice 	<ol style="list-style-type: none"> 1) Able to prepare 2 types of dishes from grains or one wholemeal option (e.g wholemeal bread, capati, brown rice or oats) 2) If unable to prepare wholemeal dishes as options, then should be able to prepare at least 1 legumes dish (such as dhal or chickpeas).
Fruits and vegetables	<ol style="list-style-type: none"> 1) Vegetable stew, stir-fry or soup 2) Vegetable salad 3) Fresh fruits 4) Fruit salad 5) Fruits or vegetables juices 6) Tomato-based sauce 7) Vegetable pizza topping 	<ol style="list-style-type: none"> 1) Able to prepare at least 3 types of vegetable dishes and 3 types of fruit dishes / servings, which DOES NOT INCLUDE the following: <ol style="list-style-type: none"> a. Vegetable garnish b. Fried vegetables c. Creamy vegetable soup (such as mushroom soup) d. Vegetable dressing sauce (such as thousand island, mayonnaise or rojak) 2) Only prepare 1 type of coconut-milk based vegetables once a week.
Protein-based such as Fish, chicken, meat, egg or meat alternatives such as tofu or tempe	Various meal using fish, chicken, meat, egg or meat alternatives such as tofu or tempe.	<ol style="list-style-type: none"> 1) Able to prepare at least 1 dish cooked using healthy cooking methods. For examples: <ol style="list-style-type: none"> i. Fish/Beef stew ii. Roasted chicken/beef iii. Steamed fish iv. <i>Ikan/daging masak kunyit</i> v. Grilled fish/chicken vi. Fish, chicken or meat curry without coconut-milk vii. <i>Sup tahu</i> viii. Grilled tofu ix. Steamed tofu x. Boiled eggs
Milk and dairy products	<ol style="list-style-type: none"> 1) Low-fat milk 2) Skimmed milk 3) Low-fat yoghurt 4) Soy bean milk 	<ol style="list-style-type: none"> 1) Able to provide low-fat milk or skimmed milk as alternatives. 2) Full-cream evaporated milk or condensed milk are FORBIDDEN from being sold.
Desserts	Various healthy <i>kuih</i> or cakes	<ol style="list-style-type: none"> 3) Able to prepare 1 dessert using healthy cooking method or healthy recipe. For examples: <ol style="list-style-type: none"> i. Vietnamese spring roll ii. Pau iii. <i>Apam</i> iv. Low sugar steamed cake v. <i>Tauhu sumbat</i>

2.1.2 Ingredients that are ALLOWED / NOT RECOMMENDED / FORBIDDEN in healthy food preparation in Berakas Health Centre Cafeteria

2.1.2.1 Foods/Ingredients that are NOT RECOMMENDED

- Vegetables pickles such as salted carrot, pickled mustard or pickled cabbage
- *Belacan* (in large quantity)
- *Cencaluk*
- *Budu*
- Soy sauce (in large quantity)
- Tomato sauce (in large quantity)
- Chilli sauce (in large quantity)
- Fish sauce (in large quantity)
- Canned food
- Salted soy beans
- Salted fish
- Salted egg
- Pickled fish
- Mayonnaise (in large quantity)

2.1.2.2 Food/Ingredients that are FORBIDDEN

- Non-halal ingredient
- Instant stock
- Processed food exceptional homemade food
- Instant food including instant noodle
- All types of pickles (examples pickled mango or pickled papaya)
- Artificial flavouring (such as MSG)
- Sodium bicarbonate (except bakeries and pastries)
- Artificial colouring
- Chicken tail (*tongkeng ayam*)
- Chicken skin
- Fats from meat
- Alcohol

2.2 HEALTHY DRINKS

2.2.1 Drinks that are NOT RECOMMENDED to be sold

- Pre-mixed drinks (such as 2-in-1, 3-in-1 etc)
- Cordials
- Syrup

2.2.2 Drinks that are FORBIDDEN from being sold

- Non-halal drinks
- Carbonated drinks that has sugar level of more than 6g/100mL
- Alcoholic drinks

2.3 Other recommendations:

The tenant is encouraged to be creative in serving their menus such as having:

- Healthy recipe of the day.
- Healthy snacks of the day.
- Healthy drinks of the day.
- Implement 'Ask for' Programme:
 - Ask for less sugar, salt, oil, sauces in cooking
 - Ask for more vegetables
- Use of healthy choice logo / icon to indicate healthy options in the menu.

- Healthy Vending machine that only serves healthy drinks and food such as sandwiches. This vending machine can be placed in the Atrium, HPC.
- For children sets menus, ensure that:
 - Menu comprises a combination of 3 or more food groups from the Food Pyramid.
 - One dish **MUST** be from fruits or vegetables menu.
 - Milk and Fresh fruit juices **MUST** be the options.
- Upon request from customers,
 - Gravy, sauces or salad dressing **MUST** be served separately, if appropriate.
 - Low-fat milk and sugar **MUST** be served separately.

3. EXAMPLES OF HEALTHIER FOOD OPTION

3.1 FRUITS

- Use fresh fruits
- Salad mixed with low-fat yoghurt or un-sweetened lime juice.
- Dried fruits such as un-sweetened raisins or dates.

3.2 CORN

- Fresh, frozen or canned corn – either boiled, grilled or steamed.
- Unsalted margarine
- Unsalted, unsweetened and non-margarine popcorn

3.3. SOUP

- Cooked with polyunsaturated oil
- Soup stocks from fresh fish or meat or chicken (skinless and fatless) or seafood or vegetables. Remove floated fats.
- Cooked without monosodium glutamate (MSG).
- Use spices or herbs for additional taste. Less salt and soy sauce.
- Substitute coconut milk with low-fat yoghurt or milk.
- Add more vegetables in soup.
- Other Healthy Soups

3.3 BREAD

- Use wholemeal or wholegrain bread
- No margarine or use less polyunsaturated margarine
- Use chicken meat or top-sided meat – either grilled or baked, tuna-in-water, sardine, low-fat cheese, boiled eggs or vegetables
- Add a little chilli or tomato sauce or low-fat mayonnaise
- Use a little honey, coconut paste, peanut jam or polyunsaturated margarine for waffle, pancake or crepes
- Use polyunsaturated margarine, low-fat cheese and parsley for garlic bread
- Use fish or chicken or meat dalca for dosai, nan or capati.
- Other Healthy Breads

3.4 RICE

- White rice or brown rice
- Fish or chicken or meat or seafood or tauhu or egg and vegetables dishes.
- Other Healthy Rice

3.5 NOODLE

- Tumis, wet, boiled or soupy noodles
- Use a little polyunsaturated oil
- Add chicken meat, top-sided meat, seafood, egg, tauhu, tofu and vegetables
- No added MSG.

- Other Healthy Noodles

3.6 TUBERS

- Potato, yam, sweet potato or ubi kayu – either boiled, grilled or steamed
- Mashed potato with low-fat milk or polyunsaturated margarine
- Add lean meat, chicken meat, tuna-in-water, sardine, baked beans, vegetables or low-fat cheese
- Add a little chilli or tomato ketchup or low-fat mayonnaise
- Less sugar and coconut milk in porridge.
- Other Healthy Tubers

3.7 PASTA AND PIZZA

- Choose baked or soupy pasta
 - Use thin-crust pizza
 - Cooked with polyunsaturated oil
 - Add chicken or meat or seafood sauces
 - Use low-fat cheese.
 - Other Healthy Pasta and Pizza
- ### **3.9 NUTS AND GRAINS**
- Use boiled, grilled, steamed or unsweetened porridge
 - Serve cereals such as cornflakes, oats or muesli with low-fat milk and fresh fruits or nuts.
 - Other Healthy Nuts and Grains.

3.8 SNACKS

- Choose steamed or grilled
- Less sweet, fat, oily and coconut-based kuih
- Use fresh fruits or vegetables for cakes or puddings
- Other Healthy Snacks

3.9 DRINKS

- Diet Coke or Coke Zero
- Diet Pepsi
- Diet 7-Up
- Diet Sprite
- 100 Plus
- Mango Lassi
- Fresh Soy Bean
- Fresh Orange juice
- Fresh Apple juice
- Honey Dew and Celery Juice
- Carrot juice
- Tomato juice
- Low-Fat Cendol
- Low-fat Bandung Syrup
- Low-Fat ABC
- Low-Fat Banana Smoothies
- Low-Fat NesMilo
- Low-Fat Milo Latte
- Other Healthy Drinks

3.10 DESSERT

- Bubur Caca
- Bubur Kacang – Durian
- Bubur Macaroni
- Kuih Cara
- Bingka Lobak Merah

- Low-Fat Cheesecake
- Less sweetened Fruit Pie
- Agar-agar Durian
- Fresh Fruit Salad
- Low-Fat Dates Pudding
- Low-Fat Banana Pudding
- Low-Fat Bread Pudding
- Low-Fat Cereal Pudding
- Other Healthy Desserts

SCHEDULE B

LIST OF FOOD AND BEVERAGES THAT MUST BE AVAILABLE FOR SALE AT THE CAFETERIA:

A. FOOD	
1. NASI CAMPUR	11. VEGETABLE SALAD
2. NASI AYAM	12. FRESH CUT-FRUITS
3. MEE REBUS (NORMAL)	13. FRUIT SALAD
4. MEE REBUS (SPECIAL)	14. FISH (STEW / STEAMED / GRILLED / CURRY)
5. SOTO (NORMAL)	15. BEEF (STEW / STEAMED / GRILLED / CURRY)
6. SOTO (SPECIAL)	16. CHICKEN (STEW / STEAMED / GRILLED / CURRY)
7. TOMATO-BASED PASTA / SPAGHETTI	17. TAUHU (SOUP / STEAMED)
8. SPAGHETTI CARBONARA	18. TOFU (GRILLED / STEAMED)
9. CAPATI / NAN / DOSAI	19. EGGS (BOILED)
10. VEGETABLE (STEW / STIR-FRY / SOUP)	20. SEAFOOD (STEW / STEAMED / GRILLED / CURRY)

B. DRINKS	
HOT DRINKS	COLD DRINKS
1. TEA 'O'	1. CANNED DRINKS (SUGAR LESS THAN 6g/100mL)
2. TEA SUSU	2. FRUIT JUICE
3. KOPI 'O'	
4. KOPI SUSU	
5. MILO 'O'	
6. MILO SUSU	
7. NESCAFE 'O'	
8. NESCAFE SUSU	
9. HORLICK	

C. SANDWICHES (PRICE PER SLICE)
1. EGG SANDWICH
2. CHICKEN SANDWICH
3. TUNA SANDWICH
4. SARDINE SANDWICH
5. OTHER HEALTHY SANDWICH

D. KUEH MELAYU
1. VIETNAMESE SPRING ROLL
2. PAU (CHICKEN / RED BEANS / SARDINE)
3. APAM
4. LOW SUGAR STEAMED CAKE
5. TAUHU SUMBAT

SCHEDULE C

ITEM	OFFER (BND)
MONTHLY RENTAL FEE FOR THE CAFETERIA AT THE PENGIRAN ANAK PUTERI HAJAH MUTAWAKKILAH HAYATUL BOLKIAH HEALTH CENTRE	

A. FOOD			
LIST	PRICE	LIST	PRICE
1. NASI CAMPUR		11. VEGETABLE SALAD	
2. NASI AYAM		12. FRESH CUT-FRUITS	
3. MEE REBUS (NORMAL)		13. FRUIT SALAD	
4. MEE REBUS (SPECIAL)		14. FISH (STEW / STEAMED / GRILLED / CURRY)	
5. SOTO (NORMAL)		15. BEEF (STEW / STEAMED / GRILLED / CURRY)	
6. SOTO (SPECIAL)		16. CHICKEN (STEW / STEAMED / GRILLED / CURRY)	
7. TOMATO-BASED PASTA / SPAGHETTI		17. TAUHU (SOUP / STEAMED)	
8. SPAGHETTI CARBONARA		18. TOFU (GRILLED / STEAMED)	
9. CAPATI / NAN / DOSAI		19. EGGS (BOILED)	
10. VEGETABLE (STEW / STIR-FRY / SOUP)		20. SEAFOOD (STEW / STEAMED / GRILLED / CURRY)	

OTHER FOOD

OTHER FOOD			
LIST	PRICE	LIST	PRICE

B. DRINK			
HOT DRINK	PRICE	COLD DRINK	PRICE
1. TEA 'O'		1. CANNED DRINKS (SUGAR LESS THAN 6g/100mL)	
2. TEA SUSU		2. FRUIT JUICE	
3. KOPI 'O'			
4. KOPI SUSU			
5. MILO 'O'			
6. MILO SUSU			
7. NESCAFE 'O'			
8. NESCAFE SUSU			
9. HORLICK			

OTHER DRINK

OTHER DRINK			
LIST	PRICE	LIST	PRICE

C. SANDWICHES AND KUEH MELAYU			
LIST	PRICE	LIST	PRICE
1. EGG SANDWICH		6. VIETNAMESE SPRING ROLL	
2. CHICKEN SANDWICH		7. PAU (CHICKEN / RED BEANS / SARDINE)	
3. TUNA SANDWICH		8. APAM	
4. SARDINE SANDWICH		9. LOW SUGAR STEAMED CAKE	
5. OTHER HEALTHY SANDWICH		10. TAUHU SUMBAT	

OTHER SANDWICHES AND KUEH MELAYU

OTHER SANDWICHES AND KUEH MELAYU			
LIST	PRICE	LIST	PRICE

SCHEDULE 1

TENDER FORM

To:

TENDER REFERENCE NO.: KK/86/2026/JPK(TC)

INVITATION TO TENDER

THE MANAGEMENT AND OPERATION OF PENGIRAN ANAK PUTERI HAJAH MUTAWAKKILAH HAYATUL BOLKIAH HEALTH CENTRE CAFETERIA, MINISTRY OF HEALTH FOR A PERIOD OF THREE (3) YEARS

TENDER OF (*name of Supplier*) : _____

Company/Business Registration No : _____

Tender Closing Date : _____

NO.	DESCRIPTION	RENTAL AMOUNT	
		PER MONTH (B\$)	THREE (3) YEARS (B\$)
1	MONTHLY RENTAL FEE FOR THE CAFETERIA AT THE PENGIRAN ANAK PUTERI HAJAH MUTAWAKKILAH HAYATUL BOLKIAH HEALTH CENTRE		

A. FOOD			
LIST	PRICE	LIST	PRICE
1. NASI CAMPUR		11. VEGETABLE SALAD	
2. NASI AYAM		12. FRESH CUT-FRUITS	
3. MEE REBUS (NORMAL)		13. FRUIT SALAD	
4. MEE REBUS (SPECIAL)		14. FISH (STEW / STEAMED / GRILLED / CURRY)	
5. SOTO (NORMAL)		15. BEEF (STEW / STEAMED / GRILLED / CURRY)	
6. SOTO (SPECIAL)		16. CHICKEN (STEW / STEAMED / GRILLED / CURRY)	
7. TOMATO-BASED PASTA / SPAGHETTI		17. TAUHU (SOUP / STEAMED)	
8. SPAGHETTI CARBONARA		18. TOFU (GRILLED / STEAMED)	
9. CAPATI / NAN / DOSAI		19. EGGS (BOILED)	
10. VEGETABLE (STEW / STIR-FRY / SOUP)		20. SEAFOOD (STEW / STEAMED / GRILLED / CURRY)	

OTHER FOOD

OTHER FOOD			
LIST	PRICE	LIST	PRICE

B. DRINK			
HOT DRINK	PRICE	COLD DRINK	PRICE
1. TEA 'O'		1. CANNED DRINKS (SUGAR LESS THAN 6g/100mL)	
2. TEA SUSU		2. FRUIT JUICE	
3. KOPI 'O'			
4. KOPI SUSU			
5. MILO 'O'			
6. MILO SUSU			
7. NESCAFE 'O'			
8. NESCAFE SUSU			
9. HORLICK			

OTHER DRINK

OTHER DRINK			
LIST	PRICE	LIST	PRICE

C. SANDWICHES AND KUEH MELAYU			
LIST	PRICE	LIST	PRICE
1. EGG SANDWICH		1. VIETNAMESE SPRING ROLL	
2. CHICKEN SANDWICH		2. PAU (CHICKEN / RED BEANS / SARDINE)	
3. TUNA SANDWICH		3. APAM	
4. SARDINE SANDWICH		4. LOW SUGAR STEAMED CAKE	
5. OTHER HEALTHY SANDWICH		5. TAUHU SUMBAT	

OTHER SANDWICHES AND KUEH MELAYU

OTHER SANDWICHES AND KUEH MELAYU			
LIST	PRICE	LIST	PRICE

1. We offer and undertake on your acceptance of our Tender to supply and deliver the above mentioned goods in accordance with your Invitation To Tender.
2. Our Tender is fully consistent with and does not contradict or derogate from anything in your Invitation To Tender. We have not qualified or changed any of the provisions of your Invitation To Tender.
3. We shall execute a formal agreement in the appropriate form set out in Section 4 – Contract of the Invitation to Tender together with such further terms and conditions, if any, agreed between Government and us.
4. OUR OFFER IS VALID FOR **TWELVE (12)** CALENDER MONTHS FROM THE TENDER CLOSING DATE.
5. When requested by you, we shall extend the validity of this offer.
6. We further undertake to give you any further information which you may require.

Dated this _____ day of _____, 20 _____

Tenderer's official stamp:

[Signature of authorised officer of Tenderer]

Name :

Designation :

SCHEDULE 2 – INFORMATION SUMMARY

2.1 Tenderers shall provide in this Schedule the following information:

- (a) Management summary
- (b) Company profile (including Contractor and sub-contractor(s), if any)
- (c) Years of experience (as is the Tender Closing Date) of the Contractor and sub-contractor(s) in the:
 - ***Operating & Managing Food Establishments such as canteens, café.***
- (d) Other information which is considered relevant.

SCHEDULE 3 – SUB-CONTRACTS

- 3.1 Tenderers shall complete Table 3.1 with information about all the companies involved in the provision of the services and items specified in this Tender. This shall include details about the Contractor and each sub-contractor involved, as well as their respective responsibilities.
- 3.2 Tenderers shall also indicate in Table 3.1 any alliance relationship established with each sub-contractor. An alliance is defined as a formal and binding business relationship between the allied parties.

Table 3.1 Responsibility Table

Company Name	Responsibility Description	Alliance Relationship between Contractor and Sub-contractor(s)		
		Alliance Exists? (Y/N)	Date Established	Alliance Description
Contractor				
		Not Applicable	Not Applicable	Not Applicable
Sub-contractor(s)				

SCHEDULE 4 – COMPANY’S BACKGROUND

- 4.1 Each of the companies involved in this tender, including Contractor and sub-contractor(s) (if any), shall provide information on the company’s background, scope of operations, financial standing and certified copy of its Certificate of Incorporation of Certificate of Registration (as the case may be).

SCHEDULE 5 – REFERENCES

5.1 Tenderers shall submit a list of customers in Table 5.1 to whom the Contractor has provided similar services and items as specified in this tender in the recent 5 years as of the Tender Closing Date.

Table 5.1 References of previous customers

Customers Name and Address	Customer Type (Govt or Quasi Govt)*	Contact Person	Title	Contact Number, Fax Number and E-mail Address

*Note: Tenderers shall indicate whether the customer is a Government or Quasi Government organisation. A Quasi Government is defined as an organisation which (1) is managed and controlled by the Government; or (2) has at least 50% shares being held by the Government. Please leave the column blank if the customer is neither a Government or Quasi Government organisation.

5.2 The Ministry of Health shall treat all the information submitted under this schedule in strict confidence.

5.3 The Ministry of Health reserves the right to contact the references for Tender assessment purpose.