

**TENDER REFERENCE NO.: KK/96/2026/TUT(TC)**

**MINISTRY OF HEALTH  
NEGARA BRUNEI DARUSSALAM**

**THE PROVISION OF CATERING SERVICES FOR THE  
PENGIRAN MUDA MAHKOTA PENGIRAN MUDA HAJI AL-  
MUHTADEE BILLAH (PMMPMHAMB) HOSPITAL TUTONG,  
NATIONAL ISOLATION CENTRE, NATIONAL ISOLATION  
CENTRE EXTENSION (NICE) AND TUTONG DIALYSIS  
CENTRE FOR A PERIOD OF FIVE (5) YEARS**

**TENDER FEES : \$500.00**

**RECEIPT NO. :**

**CLOSING DATE : ON Tuesday, 09th 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**  
**SCOPE OF SERVICES**

**1. GENERAL**

The Ministry of Health in its continuous effort to improve and enhance the quality of services provided to the patients, intends to privatise the catering service at the facility as stated below:

1.1	<b>Management by PMMPMHAMB Hospital, Tutong Contact No.: 4221010 ext. 501/200</b>	<b>No. of Beds</b>	<b>Max. No. Of Patients Per Day</b>
1.1.1	The Pengiran Muda Mahkota Pengiran Muda Haji Al-Muhtadee Billah Hospital.	139	139
1.1.2	National Isolation Centre (NIC), Pengiran Mahkota Pengiran Muda Haji Al-Muhtadee Billah Hospital.	27	27
1.1.3	National Isolation Centre Extension (NICE), Pengiran Mahkota Pengiran Muda Haji Al-Muhtadee Billah Hospital.	166	166
<b>TOTAL</b>		<b>332</b>	<b>332</b>

1.2	<b>Management by Department of Renal Services Contact No.: 2451010 (Direct Line)</b>	<b>No. of Beds/Chairs</b>	<b>Avg. No. Of Patients Per Day</b>
1.2.1	Tutong Dialysis Center	20	19
<b>TOTAL</b>		<b>20</b>	<b>19</b>

**2. SCOPE OF WORK**

2.1 Carrying out all aspects of food service ranging from **taking of meal orders from patients, food preparation in the Caterer's own kitchen to serving of foods in wards/patients' areas:**

2.1.1 Preparing, cooking, portioning and plating of meals in the kitchen;

2.1.2 Placing of meals trays into transport trolleys and into the hot and cold dietary carts;

2.1.3 moving tray transport trolleys and the hot and cold dietary carts from the kitchen to the trolleys holding area and then to wards/patients' area;

2.1.4 distributing and serving of meals trays to patients at the commencement of meal periods;

2.1.5 collecting meal trays after completion of meals and the washing of dirty crockery and cutlery;

2.1.6 preparing and distributing beverages from the respective ward pantries during meal periods;

2.1.7 administering and taking of meal orders

2.1.8 the number of meals to be provided shall be made and agreed by both parties accordingly; The Caterer's personnel and Hospital Personnel

2.1.9 planning of menus based on:

2.1.9.1 Schedule 2 & Schedule 3

2.1.9.2 Dietary Guidelines are set by the Ministry of Health from time to time.

2.2 The Caterer shall provide necessary kitchen/food utensils including crockeries and cutleries to the facilities based on the requirement as specified in **Schedule 3**.

2.2.1 The Caterer shall keep extra quantities of crockeries, cutleries and kitchen/food utensils and put them in a proper storage.

### **3. SERVICE QUALITY**

3.1 Ensures that the Services provided under the Agreement are of high quality and conform to the Specifications outlined.

3.2 Ensures that all the staff that handle food directly must undergo food handlers training, food handler's medical fitness examination and certified fit before allowed to handle food. Food handling practices as well as food (including drinks and ice) supplied are as per Public Health (Food) Act and requirement laid out by the Ministry of Health.

### **4. PREMISE/PRE-DISTRIBUTION AREA**

4.1 The Caterer will be allocated a premise/pre-distribution area within the facility for convenience of necessary preparation prior to distribution of food to the wards.

4.2 The Caterer shall contribute and enhance the image of the facilities. Therefore, in the effort to enhance the look of the concerned food preparation area:

4.2.1 The Caterer needs to provide the allocated premise/pre-distribution area with the needful necessities such as cold storage, fixed cabinet or loose furniture.

4.2.2 The Caterer shall finance towards the cost of supplying, installing, commissioning and maintenance of any related equipment and furniture including directional signage.

4.2.3 The Caterer, at all time, shall be responsible for maintenance of the infrastructure, replacements of electrical fittings and equipment.

4.2.4 The proposed building modifications must be submitted to the CEO of the respective hospitals/facilities for permission before its implementation.

4.3 The allocated premise/pre-distribution area shall be maintained to the highest standard of cleanliness. Officer(s) from respective hospitals/facilities shall be allowed to inspect the premise at all time.

4.3.1 The Caterer shall provide cleaners to maintain the cleanliness, neatness, hygienic at all times.

4.3.2 The Caterer shall provide plastic curtain and install electrical insect killer in the premise

4.3.3 The Caterer shall provide utensils' washing dispenser, rubbish trollies, rubbish/garbage bins, garbage plastic bags, pails and mops, detergents for floor, walls, mirrors and etc.

## 5. WASTE MANAGEMENT

5.1 The Caterer shall be responsible for the management of waste related to the catering services that has been provided to the facilities e.g. used cooking oil, food waste and used disposable items.

5.1.1 The waste should not be thrown into any of the bins available in the Facilities.

5.1.2 The Caterer shall have rubbish trollies, rubbish/garbage bins and Garbage plastic bags for effective management of the waste.

5.1.3 The Caterer shall have mean of transportation of their waste to the appropriate rubbish dumping area.

## 6. TYPES OF MEAL

6.1 The Caterer shall comply with dietary requirements (including special diets) provided as specified according to **different categories of patients**

6.2 The Caterer shall provide **Halal** and **Monosodium glutamate (MSG) free** meal

6.3 The Caterer shall provide the following meals to patients in the facilities:

6.4 Under Management of PMMPMHAMB Tutong Hospital, National Isolation Centre and Tutong Dialysis centre.

6.4.1 The Caterer shall ensure that the meals shall be ready for consumption by the patients at the following ward and times every day:

### **MALE WARD & 1<sup>ST</sup> CLAS, FEMALE WARD & 1<sup>ST</sup> CLASS, OBSTETRIC & GYNAECOLOGY & 1<sup>ST</sup> CLASS, PAEDIATRIC WARD, A&E OBSERVATION BAY, NIC, NICE & ISO (ONE WEEK)**

SERVING TIME	TIME
BREAKFAST	7.00 AM - 7.30 AM
LUNCH	11.30 AM – 12.30 PM
AFTERNOON TEA	3.00 PM – 3.30 PM
DINNER	6.30 PM – 7.00 PM

### **DAY WARD**

#### **MONDAY, TUESDAY, WEDNESDAY, THURSDAY AND SATURDAY (5 DAYS IN ONE WEEK)**

SERVING TIME	TIME
BREAKFAST	7.00 AM - 7.30 AM
LUNCH	11.30 AM – 12.30 PM

### **MHU CLINIC**

#### **MONDAY, TUESDAY, WEDNESDAY, THURSDAY AND SATURDAY (5 DAYS IN ONE WEEK)**

SERVING TIME	TIME
MORNING MEAL	7.00 AM - 7.30 AM
LUNCH	11.30 AM – 12.30 PM

## TUTONG DIALYSIS CENTER

### MONDAY, TUESDAY, WEDNESDAY, THURSDAY AND SATURDAY (5 DAYS IN ONE WEEK)

SERVING TIME	TIME
MORNING MEAL	8.00 AM - 8.30 AM
LUNCH	11.30 AM – 12.30 PM
DINNER	6.30 PM – 7.00 PM

- 6.4.2 The Caterer shall provide the meals for the different classes of accommodation.
- 6.4.3 There shall be separate menu for paediatric patients.
- 6.4.4 Menus for therapeutic diets should be agreed by PMMPMHAMB Hospital's dietitian.
- 6.4.5 All menus provided should be on **2 weeks rotation** and need to be **revised three times per year** or less depending on the request of the management
- 6.4.6 The caterer shall supply Therapeutic Diets for the patients in the facilities under the management of PMMPMHAMB Hospital:
- 6.4.6.1 Renal diet
  - 6.4.6.2 Diabetic diet
  - 6.4.6.3 High protein diet
  - 6.4.6.4 Low Cholesterol Diet
  - 6.4.6.5 Low fat/ salt diet
- 6.4.7 Replacement of meal trays shall be arranged immediately whenever wrong trays (i.e. different from what was requested) are prepared.
- 6.4.8 As when required, the caterer shall supply:
- a. MHU Day Care centre – Normal meals
  - b. Renal Dialysis centre – Renal Diet
  - c. National Isolation centre – Using disposable utensil and container

## 6.5 TUTONG DIALYSIS CENTRE

SERVING TIME	TUTONG DIALYSIS CENTRE
MORNING MEAL	8.00 AM – 8.30 AM
AFTERNOON MEAL	1.00 PM- 1.30 PM

- 6.5.1 Menu provided for each meal will be the **same for two (2) consecutive days**.  
Example:
- Monday and Tuesday
  - Wednesday and Thursday
  - Friday and Saturday
- 6.5.2 **Four (4) week rotational menu** which is to be revised **three (3) times yearly** which menu are to be checked and agreed by the Department of Renal Services.
- 6.5.3 The Caterer shall provide specific types of meal and diet for patients in the Renal Dialysis Centre:

- 6.5.3.1 Renal Diet
- 6.5.3.2 Renal Diabetic Diet
- 6.6.3.3 Soft texture alternatives for the above diets

6.5.4 Menus for the therapeutic diets should be agreed by the respective Hospital/Department of Renal Services dietitians.

## 7 ESTIMATED MEALS REQUIREMENT

### 7.1 HOSPITAL PMMPMHAMB HOSPITAL, TUTONG

FACILITY	BREAKFAST		LUNCH		AFTERNOON TEA		DINNER		TOTAL MEALS PER DAY	TOTAL MEALS PER MONTH	TOTAL MEALS PER YEAR
	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET			
<b>HOSPITAL PMMPMHAMB, TUTONG</b>											
MALE WARD	12	11	12	12	12	12	12	11	94	2,820	33,840
FEMALE WARD	12	12	12	12	12	10	12	10	92	2,760	33,120
PAEDIATRIC WARD	12	10	12	10	12	10	12	10	88	2,640	31,680
DIALYSIS	-	18	-	15	-	-	-	15	48	1,440	17,280
A& OBSERVATION BAY	6	6	6	6	6	6	13	6	55	1,650	19,800
DAY WARD	10	10	10	10	-	-	-	-	40	1,200	14,400
1 <sup>ST</sup> CLASS MALE (4) FEMALE (4)	4	4	4	4	4	4	4	4	32	960	11,520
OBSTETRIC & GYNAECOLOGY	13	2	13	3	13	3	13	3	63	1,890	22,680
1 <sup>ST</sup> CLASS OBSTETRIC & GYNAECOLOGY	1	1	1	1	1	1	1	1	8	240	2,880
<b>TOTAL</b>	<b>70</b>	<b>74</b>	<b>70</b>	<b>73</b>	<b>60</b>	<b>46</b>	<b>67</b>	<b>60</b>	<b>520</b>	<b>15,600</b>	<b>187,200</b>

FACILITY	BREAKFAST		LUNCH		AFTERNOON TEA		DINNER		TOTAL MEALS PER DAY	TOTAL MEALS PER MONTH	TOTAL MEALS PER YEAR
	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET			
<b>NATIONAL ISOLATION CENTRE, PMMPMHAMB, TUTONG</b>											
TB WARD	-	10	-	10	-	10	-	10	40	1,200	14,400
<b>TOTAL</b>	<b>-</b>	<b>10</b>	<b>-</b>	<b>10</b>	<b>-</b>	<b>10</b>	<b>-</b>	<b>10</b>	<b>40</b>	<b>1,200</b>	<b>14,400</b>

FACILITY	BREAKFAST		LUNCH		AFTERNOON TEA		DINNER		TOTAL MEALS PER DAY	TOTAL MEALS PER MONTH	TOTAL MEALS PER YEAR
	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET			
<b>NATIONAL ISOLATION CENTRE EXTENSION (NICe), PMMPMHAMB, TUTONG</b>											
<b>MALE</b>	27	26	27	26	27	26	27	26	<b>212</b>	<b>6,360</b>	<b>76,320</b>
<b>FEMALE</b>	27	27	27	27	27	27	27	27	<b>216</b>	<b>6,480</b>	<b>77,760</b>
<b>PAEDIATRIC</b>	27	26	27	26	27	26	27	26	<b>212</b>	<b>6,360</b>	<b>76,320</b>
<b>TOTAL</b>	<b>81</b>	<b>79</b>	<b>81</b>	<b>79</b>	<b>81</b>	<b>79</b>	<b>81</b>	<b>79</b>	<b>640</b>	<b>19,200</b>	<b>230,400</b>

7.2 The above number of meals is only estimated requirement for Caterer's guidance.

7.3 The Caterer may require to provide extra number of meals for the facilities based on the order taken.

7.4 TUTONG DIALYSIS CENTRE

FACILITY	BREAKFAST		LUNCH		AFTERNOON TEA		DINNER		TOTAL MEALS PER DAY	TOTAL MEALS PER MONTH	TOTAL MEALS PER YEAR
	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET	FULL DIET	SP/ DIET			
<b>DIALYSIS CENTRE</b>											
	-	18	-	15	-	-	-	15	<b>48</b>	<b>1,440</b>	<b>17,280</b>
<b>TOTAL</b>	<b>-</b>	<b>18</b>	<b>-</b>	<b>15</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>15</b>	<b>40</b>	<b>1,440</b>	<b>17,280</b>

**NOTE:**

- Tutong Dialysis Centre shall be under Management of the Department of Renal Services since the menu & serving time is different from the Hospital setting. The food should be sent directly to Tutong Dialysis Centre.

7.5 The above number of meals is only estimated requirement for Caterer's guidance. The Caterer may require to provide extra number of meals for the facilities based on the order taken.

7.6 The **Total Average Daily Requirement** is **588 MEALS** per day (For Hospital PMMPMHAMB, National Isolation Centre and Tutong Dialysis Centre)

**8 CATERER'S CONTACT PERSON**

8.1 The Caterer shall appoint senior member of its staff as the principal contact person ("Principal Contact") between the Caterer and the MOH, facility; PMMPMHAMB Hospital, Tutong.

- 8.2 The names and contact numbers of the Principal Contacts must be provided to the MOH on or before the Effective Date.

## **9 PASSES AND UNIFORM**

- 9.1 For admission into the Facilities, the Caterer, its employees, agents and sub-contractors will be issued with security passes issued by MOH. For that purpose, the Caterer shall submit to the MOH two (2) copies of passport size photograph of each of the employee, agent or sub-contractor who has been tasked by the Caterer to perform the Services
- 9.2 No employee, agent or sub-contractor of the Caterer shall be admitted into the Facilities nor shall such employee, agent or sub-contractor be permitted to perform the Service unless he has been issued with a security pass
- 9.3 All employees, agents and sub-contractors of the Caterer tasked by the Caterer to perform the Services must wear clean uniforms which shall be provided by the Caterer. Such uniform shall have the name of the Caterer clearly marked on it

## **10 USE OF FACILITIES**

- 10.1 The Caterer, its employees, agents and sub-contractors shall not enter the Facilities for any purpose other than that specified in this Agreement.
- 10.2 Whilst at the Facilities and in the performance of the Services, the Caterer, its employees, agents and sub-contractors shall confined themselves to the immediate vicinity of the Facilities and shall cause minimum disturbance to patients.

## **11 CLAIMS**

- 11.1 The Caterer shall ONLY claim payment for NUMBER OF MEALS PROVIDED to the patients.
- 11.2 The claim for the facility shall be submitted to the Office of the Chief Executive Officer through the Assistant Catering Manager in that facility for payment process.
- 11.3 The Caterer shall prepare and submit the **invoices** on a **weekly basis** and address to:

*The Permanent Secretary Ministry of Health  
(Attention: Chief Executive Officer Pengiran Muda Mahkota Pengiran Muda Haji Al-Muhtadee Billah, Hospital, Tutong)  
Ministry of Health  
Negara Brunei Darussalam*

## SCHEDULE 2

### SPECIFIC CONDITIONS

The following is a general guideline on the minimum quantities of prepared/cooked food to be served per person per meal for persons on a normal diet:

#### A. PRIVATE ROOMS

##### BREAKFAST

FOOD AND DRINKS	QUANTITY
Bread	30 gm per slice x 2
Roll	60 – 80 gm per roll
Malay Cake	40 gm per piece x 2
Jam (Portioned)	14 gm
Honey (Portion)	14 gm
Unsaturated Margarine (Portioned)	10 gm
Noodle/Rice O/ Potatoes	200 gm
Porridge	250 - 300 ml
Baked Beans	120 – 150 gm
Meat (Chicken/Fish/Beef/Prawn)	30 gm
Eggs	60 gm each
Juices (No Sugar Added)	120 ml
Low Fat Milk – (Full Cream) Or	180 ml per cup
Tonic Drinks (Milo, Ovaltine, Horlicks, Etc)	20 gm powder cup ( not including 3 in 1 packet )
Coffee/Tea	150 ml per cup ( not included 3 in 1 packet )
Sugar Or Sweetener	1 sachet
Cereals ( All Types Of Cereal	40 gm
Pepper	1 sachet
Mineral Water	500 ml
Salt	1 Sachet
Tomato	1 Sachet
Chili	1 Sachet
Fresh Yogurt	135gm (per cup)

## **LUNCH**

<b>FOOD AND DRINK</b>	<b>QUANTITY</b>
Meat (Chicken/fish/beef/mutton)	140 gm cooked, drained weight of meat Excluding weight of bones SOS – 50 ML.
Type of Fish: Bawal	Ikan Merah, Ikan Putih, Berah-Berahan, Tenggiri, Selongsong, Rumahan, Putih, Menukok
Seafood:	
Fresh Prawn	140gm (excluding shells)
Fresh Mussels	140gm (excluding shells)
Fresh Squid	140gm
Rice/Noodles/Potatoes	180-200 gm
Porridge	250-300 ml
Vegetables	140 gm cooked and drained
Pickles or Salad	100-120gm
Soup	240ml
Fruit (Sliced)	120gm per portion
Pickles/Salad	100– 120 gm
Dressing	20 ml
Gravy	50 ml
Salt	1 sachet
Pepper	1 sachet
Bottled Water	500 ml
Tomato	1 sachet
Chili	1 sachet

## **AFTERNOON TEA**

Steamed/baked/buns/sandwiches	60gm per portion
Cake Or Assorted Pastries Or Malay cakes	60gm per portion
Biscuit (Healthy Biscuit)	30gm x 2 (per packet)
Bubur Kacang	240ml
Ice-cream	2 Scoops (2Oz)

## **DINNER**

Refer to LUNCH

Dessert or	60-80gm
Fruits (sliced)	120gm per portion

### **Beverage\***

\*In general, coffee/tea or beverage of choice.

Low fat milk/tonic drink for Ante/post natal and Paediatric patient

Low fat milk for Critical Care patient

## **B. GENERAL**

### **BREAKFAST**

Bread	40gm per slice (x2)
Roll or	60-90gm per roll
Malay Cake	40g per piece (x2)
Jam (Portion)	14gm
Unsaturated Margarine (Portion)	10gm
Noodles Or Rice	200gm
Porridge	250-300ml
Baked Beans	120-150gm
Meat (Chicken/Fish/Beef/Prawn	40gm
Eggs	50-60gm
Low Fat Milk	180 per cup
Tonic Drinks Milo	20gm
Coffee/Tea/ (Not Include 3 In 1)	150ml (per cup)
Bottled Water	500ml

### **LUNCH**

Meat (Chicken/Fish/Beef/Mutton)	140gm (cooked, drained weight of meat excluding weight bones)
Type Of Fish: Bawal	Ikan Merah, Ikan Putih. Berah-Berahan, Tenggiri, Selongsong, Rumahan, Putih, Meukok), Seafoods
Rice/Noodles/Potatoes	200gm
Porridge	250-300ml
Vegetable	140gm (cooked and drained)
Pickles/Salad	100-120gm
Soup	120ml
Fruit	120gm per portion

### **AFTERNOON TEA**

Steamed/Baked/Buns/Sandwiches	60gm per portion
Cake Or Assorted Pastries Or Malay Cake	60gm per portion
Biscuit (Healthy Biscuit)	30gm x2 (per packet)
Bubur Kacang	240ml

### **DINNER**

Refer to Lunch excluding fruit.

Beverage (coffee/tea for general ward, tonic drinks or full-cream/low fat milk upon request for general ward)

### **C. CHILDREN**

Bread	30gm per slice (x2)
Roll Or Malay Cake	60-90gm per roll
Noodles Or Rice/Potatoes	180gm
Porridge	250-300ml
Meat (Chicken/Fish/Beef/Prawn	30gm
Eggs	60gm
Low Fat Milk Or Full Cream	180ml
Tonic Drinks Milo	20gm
Tomato	1 Sachet
Chilli	1 Sachet
Bottled Water	500ml

### **LUNCH**

Meat,( Chicken/Fish/Beef/Mutton/Prawn)	120gm (cooked, drained weight of meat, excluding weight of bones).
Type Of Fish: Bawal	Ikan merah, ikan putih, berah-berahan, tenggiri, selongsong, rumahan, bawal putih, Menukok seafood
Rice Or Noodles Or Potatoes	180gm
Porridge	250-300ml
French Fries	130gm,
Vegetable	100gm (cooked)
Pickles/Salad	80- 100gm
Soup	120ml
Fruit	100-120gm per portion
Bottled water	500ml

### **AFTERNOON TEA**

Steamed/Baked/Buns/Sandwiches	40-50gm per portion
Cake or Assorted Pastries Or Malay Cake	40-60gm per portion
Biscuit (Healthy Biscuit)	25-30gm (1 packet)
Bubur Kacang	240ml
Ice-Cream	2 Scoops (2 oz)
Packet Drinks	1 packet

### **DINNER**

Refer to Lunch excluding fruits

Beverage (Tonic drinks or milk for Paediatric ward)

## **TUTONG DIALYSIS CENTRE**

### 1. Main meals to be provided as below:

#### 1.1 Morning meal:

Rice + Chicken/Meat/Fish + Cucumber  
 Or  
 Fried Mee/Noodles/Rice  
 Or  
 Sandwich Eggs/Tuna/Chicken/Meat +  
 1 Fruit (Refer To Clause 2.5)

#### 1.2 Afternoon / Evening Meals:

Rice  
 +  
 Vegetable (refer to Clause 2.2 and 2.3)  
 +  
 Fish/Chicken/Meat  
 +  
 Water

### 2. Quantity of basic items provided:

Meat/Chicken/Fish (Excluding Bones)	140gm cooked, drained weight
Rice/Noodles/Potatoes Or Thick Rice Porridge	200gm 250-300gm
Vegetable	100-120gm cooked (drained weight)
Water	120-150ml
Tea	} no instant drinks
Local Brewed Coffee	} no instant drinks
Sugar Or Sweetener	1 Sachet
Creamer	1 Sachet

#### 2.1 Vegetables

Vegetables to be served by caterer must be prepared in advance of cooking so that they can be peeled (if necessary), chopped and then soaked for 2 hours in water before cooking. The water used for soaking must be discarded and fresh water be used for the cooking of the vegetables.

#### 2.2 Suitable vegetables to be provide at daily meals:

Cabbage	Carrot
Cucumber	Cauliflower
Bamboo Shoot ("Rebong")	Turnip ("sengkuang")
=Egg Plant ("Terung")	Asparagus
Lettuce/Salad	Marrow ("Labu Air")
Pumpkin ("Labu Kuning")	Broccoli
Green Leafy Vegetable ("Sawi", "Bayam", "Kangkong")	Radish ("Labu Putih")
Tomato	Chinese Cabbage
Mushroom (Fresh Or Canned)	Corn (fresh, tinned or young)
Mixed Vegetables Containing A Mixture Of The Allowed Vegetables	Local green vegetable ("Lemiding", "Pakis", "Ulam-Ulam")

2.3 Suitable vegetable to be provide twice a week only:

Beans (“Kacang panjang”, Kacang Buncis”)	Potato (“Ubi manis”, “Ubi kayu”, “Ubi Keladi”, “Ubi Kentang)
Ladies Finger	Snowpeas
Peas	

2.4 Vegetable and fruit which **must not** be served:

All vegetable and fruit juices	Kiwi
Tomato puree	Melon – Rock Melon, Honeydew
Banana	Dried Fruit –raisin, mixed dried fruit
Avocado	Starfruit
Guava	Soursop
Pomelo	Apricot
Lentils/dahl/dried or tinned beans- chick peas, kidney beans	Commercially prepared potato products-chips
Coconut products- milk, cream, water or flesh	

3. Dietary guidelines for caterer:

3.1 Salt should only be used sparingly in each dish:

- 3.1.1 No monosodium glutamate or similar flavour enhancers to be used in any dishes provided.
- 3.1.2 No flavouring sachets or stock cubes to be used in any dishes provided.
- 3.1.3 No use of salted meat, fish, egg or other salted products.
- 3.1.4 No tinned meat, fish (sardines/corned beef) or processed products (sausages, instant noodles etc).
- 3.1.5 No organ meat from any animal.
- 3.1.6 No dried mushrooms.
- 3.1.7 No small, dried fish such as ‘tamban’, ‘pusu’, tahai.
- 3.1.8 No dried prawn, prawn skin, ‘belacan’, bubuk or similar product.
- 3.1.9 No soya bean or soya products – ‘tauhu’, ‘pucuk’, ‘tempe’.
- 3.1.10 No nuts of any kind (peanut, cashew nut, almond) or nut products peanut butter, ‘roti inti kacang tanah’ No pulse vegetables (chick peas, red bean, lentils), or products made from these ‘bubur kacang’, ‘cucur kacang’.
- 3.1.11 No shellfish.
- 3.1.12 No coconut flesh, water, milk or cream.
- 3.1.13 No chocolate, malted drinks (‘Milo’, ‘Horlick’)
- 3.1.14 No dried fruit (raisin, etc.).
- 3.1.15 Use only fresh herbs and whole spices, not to use curry and powdered spices.

## SPECIFIC CONDITIONS

1. The Caterer must provide the meals for the different classes of accommodation. This includes providing healthy choices of meals.
2. There shall be separate menu for paediatric patients.
3. The Caterer must supply Therapeutic Diets and when needed. The dietitian employed by the Caterer must prepare standard menus for all the therapeutic diets and this should be agreed by the Hospital Dietitian some examples:
  - a. Renal diet
  - b. Diabetic diet
  - c. High Protein diet
  - d. Low cholesterol diet
  - e. Low fat / salt diet
4. All menus provided should be on 2 weeks rotation as per stated in **Appendix 1** and **Appendix 2**. Menus for therapeutic diets should again be agreed by Hospital Dietitian.
5. MOH reserves the right to visit and inspect the place of food preparation to the Caterer if and when required.
6. The Caterer shall prepare a planned schedule for health and safety inspection every 3 months for assessment and the report shall be submitted to the management of PMMPMHAMB Tutong Hospital.
7. The result of the assessment shall be maintained grade A at all times.
8. The result of the assessment shall be used for the purpose of payment.
9. Replacement of meal trays shall be arranged immediately whenever wrong trays (i.e. different from what was requested) are prepared.
10. As when required, the Caterer shall supply:
  - a. MHU Day Care Centre – Normal Meals
  - b. Renal Dialysis Centre – Renal Diet
  - c. National Isolation Centre – Using disposable utensil and container
11. In the event of any incident where the location, number, severity, or type of live casualties requires extraordinary resources (major medical emergencies) the Caterer shall prepare additional number of meals.
12. In the event meals served do not comply with the satisfactory requirements of MOH, the Caterer shall make replacement of meals immediately.
13. Any delay and spoiled food, the Caterer would be fined according to the action stated in **Appendix 3**.
14. The Caterer shall ensure that the meals shall be ready for consumption by the patients at the following times:

Breakfast	:	7.00 am - 7.30 am
Lunch	:	11.30 am - 12.30 noon
Afternoon Tea	:	3.00 pm - 3.30 pm
Dinner	:	6.30 pm - 7.00 pm

**FINES FOR SERVING DELAY AND SPOILT FOOD**

<b>NO.</b>	<b>DESCRIPTION</b>	<b>FINES</b>
1	Delay for more than 15 minutes	BND\$20.00
2	Delay for more than 30 minutes	BND\$40.00
3	Delay for more than 45 minutes	BND\$60.00
4	Delay for more than 60 minutes	BND\$100.00
5	In case of delay for more than 90 minutes or spoilt food, the Ministry of Health on Negara Brunei Darussalam or its representative shall acquire food from other caterer.	The Cost shall be borne by the tenderer/contractor

**SCHEDULE 3**

**LIST OF EQUIPMENT TO BE PROVIDED BY THE CATERER**

**Part A**

**Equipment**

<b>ITEM NO.</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	<b>HEATED FOOD TROLLEY</b>	<b>4 UNIT</b>

**Part B**

**Crockery and Cutlery**

For **infections Patients**, disposal containers, cups and utensils are to be used

<b>ITEM NO.</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	<b>Melamine Ware</b> a) Side Plate Size 6 ½ in b) Tumbler 6 oz c) Cup 6 oz d) Saucer Size 6 ½ in	100 pcs 100 pcs 100 pcs 100 pcs
2	<b>Porcelain</b> a) Three-food compartment plate White colour 1 cm depth b) Three-food compartment plate White colour diameter 2.55	100 pcs 30 pcs
3	<b>Crockery</b> a) Tea cup 7 oz b) Tea Saucer 5 in c) Milk jug 10 oz d) Sugar bowl 7 ½ oz e) Dessert plate 8 in f) Salad bowl 6 in g) Tea pot 15 oz h) Coffee pot 15 oz i) Coffee pot 15 oz j) Soup cup w/saucer	100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs
4	<b>Cutlery Stainless Steel</b> a) Table knife 8 in b) Table spoon 8 in c) Table fork 8 in d) Soup Spoon 7 in e) Dessert Spoon 7 in f) Tea spoon	100 pcs 100 pcs 100 pcs 100 pcs 100 pcs 100 pcs
5	<b>Hot Beverage Container</b>	10 pcs
6	<b>Three Compartment Food c/w Lid</b>	200 pcs
7	<b>Service Trolley</b>	5 units

ITEM NO.	DESCRIPTION	QUANTITY
8	<b>Crockery and Cutlery</b> <b>All crockery and cutlery in use for the First Class Rooms and General Wards</b>	

**Note:**

1. **Disposable** containers, cups and utensils are to be used **for patients with infectious disease** at no additional costs.
2. The above mentioned crockery and cutlery quantities are **for guidance only**. Any additional quantities and necessary items if and when required by the facilities are to be provided by the Caterer at no additional cost.
3. Each meal **must be served with complete crockery and cutlery**

**LIST OF EQUIPMENT TO BE PROVIDED BY THE CATERER**

**PART A – EQUIPMENT**

ITEM NO.	DESCRIPTION	QUANTITY		
		Opening (As per Contract)	Actual Received	Current As to date
1	Heated Food Trolley			

**PART B – CROCKERY & CUTLERY**

ITEM NO.	DESCRIPTION	QUANTITY		
		Opening As Per	Actual Received	Current As to date
1	Cutlery Stainless Steel a) Table spoon 8 in b) Table fork 8 in c) Teaspoon  Non – Melamine ware  a) Saucer b) Cup c) Tray	99 pcs 99 pcs 99 pcs  99 pcs 99 pcs 99 pcs (per shift)		
2	Napkin (disposable)	99 pcs		
3	Hot beverage container	4 units		
4	Three compartment food tray c/w Lid	99 pcs (per shift)		
5	Service Trolley	4 units		

ITEMS NO.	DESCRIPTION	PER STOCK (REQUIRED/DAY)	CURRENT AS TO DATE
1	Food Tong	15 pcs	
2	Saucer ( non – melamine)	275 pcs	
3	Cup ( non-melamine)	275 pcs	
4	Tablespoon 8 in	275 pcs	
5	Table fork 8 in	275 pcs	
6	Teaspoon	275 pcs	
7	3 in 1 food compartment	275 pcs	
8	Tray	275 pcs	

Note:

1. **Disposable** containers, cups and utensils are to be used **for patients with infectious disease** at no additional costs.
2. The above mentioned crockery and cutlery quantities are **for guidance only**. Any additional quantities and necessary items if and when required by the facilities are to be provided by the Caterer at no additional cost.
3. Each meal **must be served with complete crockery and cutlery**.

THE PROVISION OF CATERING SERVICES FOR THE PENGIRAN MUDA MAHKOTA PENGIRAN MUDA HAJI AL-MUHTADEE BILLAH (PMMPMHAMB) HOSPITAL TUTONG, NATIONAL ISOLATION CENTRE, NATIONAL ISOLATION CENTRE EXTENSION (NICE) AND TUTONG DIALYSIS CENTRE FOR A PERIOD OF FIVE (5) YEARS

SPECIFICATION:

GENERAL REQUIREMENTS	YES	NO	(IF 'YES') Please provide relevant documents
<b>Business registration:</b> Submit a copy of valid business license			
Submit a copy of valid Tax compliance			
Submit a copy of Annual Practicing Certificate from Allied Health Professional Council of Brunei Darussalam			
<b>Experience:</b>			
Proven experience in providing catering services, preferably in healthcare.			
List of past contracts or projects and current contracts with references (especially in healthcare)			
<b>Hygiene and Food Safety:</b>			
Submit a complete list of all staff involved in food handling and preparation (including chefs and food handlers)			
<ul style="list-style-type: none"> <li>▪ Submission must include valid proof of Food Handle Vaccination for each staff member</li> <li>▪ Copies of the vaccination book for all food-handling staff must be provided.</li> </ul>			
<b>Food Tasting Session</b>			
Participate in Food Tasting Session organised by Hospital PMMPMHAMB, Tutong to award finalisation			
<b>List of menu to be submitted</b>			
The vendor shall prepare list of menu for Special Diet & Full Diet for:			
<ul style="list-style-type: none"> <li>▪ Male Patients</li> <li>▪ Female Patients</li> <li>▪ Paediatric Patients</li> <li>▪ 1<sup>st</sup> class Patients</li> <li>▪ Obstetrics &amp; Gynaecology Patients</li> <li>▪ Day Ward Patients</li> <li>▪ A&amp;E Observation Bay Patients</li> <li>▪ Isolation Patients</li> <li>▪ Dialysis Patients</li> </ul>			
<b>Meals to Be Prepared during Food Tasting</b>			
<ul style="list-style-type: none"> <li>▪ Sample meals for normal diets</li> <li>▪ Special diet meals (e.g., diabetic, renal, low-salt)</li> <li>▪ Beverages</li> <li>▪ Any additional items specified by the evaluation committee</li> </ul>			

**SECTION 3**  
**FORM TO BE USED**  
**CONTENTS**

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**SCHEDULE A**  
**TENDER FORM**

To:

**TENDER REFERENCE NO.: KK/96/2026/TUT(TC)**

**THE PROVISION OF CATERING SERVICES FOR THE PENGIRAN MUDA MAHKOTA PENGIRAN MUDA HAJI AL-MUHTADEE BILLAH (PMMPMHAMB) HOSPITAL TUTONG, NATIONAL ISOLATION CENTRE, NATIONAL ISOLATION CENTRE EXTENSION (NICE) AND TUTONG DIALYSIS CENTRE FOR A PERIOD OF FIVE (5) YEARS**

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**TENDER OF (*name of tenderer*)**

Company/Business Registration No: \_\_\_\_\_

Tender Closing Date: \_\_\_\_\_

NO.	DESCRIPTION	PRICE (B\$)
1	<b>1 YEAR CHARGES FOR CATERING SERVICES</b>	
2	<b>TOTAL CHARGES FOR CATERING SERVICES FOR FIVE (5) YEARS</b>	

1. We offer and undertake on your acceptance of our Tender to provide the above mentioned services 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 the Government and us.
4. OUR OFFER IS VALID FOR **ONE (1) YEAR CALENDAR** 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                      2026.

\_\_\_\_\_  
**Signature of authorised officer of Tenderer**

Name:

Designation:

Tenderer's official stamp:

## SCHEDULE B

### 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 of the Tender Closing Date) of the Contractor and sub-contractor(s) in the:
    - **Provision Of Catering Services**
  - d. Other information which is considered relevant

**SCHEDULE C**

**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
<b>Contractor</b>				
		Not Applicable	Not Applicable	Not Applicable
<b>Sub-contractor(s)</b>				

## **SCHEDULE D**

### **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 or Certificate of Registration (as the case may be).

## SCHEDULE E

### 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

Customer 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 purposes.

**SCHEDULE F**

**DECLARATION**

6.1 Tenderers shall complete and submit the Declaration form below.

**PENAKUAN PENENDER  
*TENDERER'S DECLARATION***