

**EVALUATION CRITERIA FOR SELECTION
HIRING OF A FOOD AND BEVERAGE CONSULTANT
PHILIPPINES @ EXPO 2020 DUBAI**

ANNEX A

Name of Company: _____

EVALUATION CRITERIA FOR SELECTION			
1. ELIGIBILITY & TECHNICAL EVALUATION			70%
A. APPLICABLE EXPERIENCE	30%	SCORE	RATING
<p><u>A.1 Legal/ Documents</u></p> <ul style="list-style-type: none"> ▪ Filipino Citizen with residence/ working permit in the United Arab Emirates for at least 10 years ▪ With existing import and trading license to facilitate sourcing of Filipino ingredients <p>Required Document:</p> <ul style="list-style-type: none"> -Copy of residence/ working permit issued by the UAE Government -Copy of import and trading license 		5%	
<p><u>A.3 Handling of an International Culinary event</u></p> <p>Must have organized and managed at least (10) International Culinary events promoting Filipino Cuisine including at least one project with the Philippine Government the UAE</p> <p>Required Document:</p> <ul style="list-style-type: none"> -Lists of culinary events organized and managed -Proof of engagement with any Philippine Government Agency within the last 12 months -Proof of global recognition of culinary project, event or activity 		20%	
<p><u>A.4 Current Workload Capacity</u></p> <p>Number of ongoing priority projects in the UAE:</p> <p>0 project -3 projects = 5 pts. 4 projects -6 projects = 2 pts. 7 projects -above = 1 pt.</p> <p>Required Document:</p> <ul style="list-style-type: none"> -Listing of Contracts consumated for ongoing projects in the UAE 		5%	

B. TECHNICAL PROPOSAL	70%	SCORE	RATING
B.1 Background and Objective		15%	
<ul style="list-style-type: none"> ▪ Good understanding of the Scope of Work involved as Food & Beverage Consultant for the PH Pavilion Café in menu development and planning for the various aspects of operations for the Philippine Pavilion Café in Expo 2020 Dubai. 			
B.2 Creative Proposal		25%	
<ul style="list-style-type: none"> ▪ The proposed culinary ideas for new recipes are representative of the cuisine of the various regions of the Philippines and caters to not only Filipinos but to a Global Audience as well ▪ The proposed Training Programmes for the Café personnel are well thought of/ are practical, and adheres to the Expo Food and beverage guide for Commercial (Café) operations 			
B.3 Engagement Strategy		15%	
<ul style="list-style-type: none"> ▪ Supported by a wide network of Filipino Chefs in the UAE and members of the Emirati Culinary Guild. ▪ Has in-depth understanding of our target customers in Expo 2020 Dubai and has the experience in doing business in UAE with multi-cultural customers 			
B.4 Other Resources & Logistics		15%	
<ul style="list-style-type: none"> ▪ Sourcing of Filipino ingredients and other Logistical requirements for cooking sessions and training modules are well prepared and thought of 			
	Total	100%	
2. FINANCIAL EVALUATION (Financial Proposal must not exceed the total ABC)			30%

SUMMARY EVALUATION CRITERIA FOR SELECTION	PERCENTAGE		
1. Eligibility & Technical Evaluation			70%
a. Applicable Experience		30%	
b. Technical Proposal		70%	
▪ Background and Objective	15%		
▪ Creative Proposal	25%		
▪ Engagement Strategy	15%		
▪ Other Resources & Logistics	15%		
Total		100%	
2. Financial Evaluation			30%
Total			100%

Passing Score: 80%

Instructions: Please rate the Creative/Technical Proposal by selecting the criteria that best describes your evaluation.
Write your rating/s on the blank space provided in the right column

Evaluated by: _____
(Name & Date)