

# UNIVERSITY OF NAIROBI **PREQUALIFICATION DOCUMENT**

# PREQUALIFICATION OF SUPPLIERS FOR SUPPLY OF COMMON FOOD STUFFS TO VARIOUS SWA KITCHENS

## TENDER NO. UON/T/59/2013-2014

NOTICE DATE: MONDAY 26TH MAY 2014

CLOSING DATE: MONDAY 23rd JUNE 2014 AT 10.30AM

## All correspondence to:

PROCUREMENT MANAGER/SECRETARY, UNIVERSITY OF NAIROBI TENDER COMMITTEE, P.O. BOX 30197 – 00100 GPO NAIROBI KENYA, TEL: (020) – 318262 FAX: (020) – 2245566 E-MAIL: manager-procurement@uonbi.ac.

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#### **INTRODUCTION**

- 1.1 This standard procurement prequalification document has been prepared for use by **The University of Nairobi** is intended for use in prequalifying candidates wishing to tender for the **Prequalification of Suppliers for Supply of Common Food Stuffs to Various Student Welfare Authority (SWA) Kitchen**, where the University determines it is necessary for procurement to be made through a prequalification process. It may also be used by the University of Nairobi for the purpose of registration of candidates.
- 1.2 The standard document includes a form for invitation for prequalification, instructions to candidates and a letter of application with attached forms for candidates to complete.
- 1.3 The University of Nairobi has taken care to ensure that the prequalification criteria are clear and explicit, and that they refer to the needs and characteristics of this specific procurement, **Prequalification of Suppliers for Supply of Common Food Stuffs to Various Student Welfare Authority (SWA) Kitchens**

DATE: MONDAY 26<sup>TH</sup> May 2014

**Tender No. TENDER NO. UON/T/59/2012-2013** 

Tender Name: Pre-Qualification of Suppliers for Supply of Common Food Stuffs to Various Student Welfare Authority (SWA) Kitchens.

- 1. The University of Nairobi, hereinafter referred as "Procuring entity" intends to prequalify candidates for **Supply of Common Food Stuffs to Various Student Welfare Authority (SWA) Kitchens for a period of (2) two years**
- 2. Prequalification is open to eligible candidate as defined in Kenya's Public Procurement Law and regulations and as indicated in the appendix to instructions to candidates
- 3. Eligible candidates may obtain further information from **The Procurement Manager University of Nairobi, Main Campus, Administration Block 1**st **Floor Room A104** during normal working hours from Monday to Friday between 8:00am and 5:00pm. Pre-qualification documents shall be downloaded **FREE OF CHARGE** from Website: procurement.uonbi.ac.ke. Bidder(s) who download the document(s) must immediately forward their particulars to the University for any Subsequent Communications through the following email addresses: manager-procurement@uonbi.ac.ke. They are also advised to regularly visit the above website to obtain any additional information/addendum on the tenders.
- 4. A minimum requirement for qualification is to provide all technical details as detailed at the Appendix to Instructions to Candidates.
- 5. Applications for prequalification documents must be submitted sealed original and copy of the tender in separate envelopes duly marked on the envelopes as "ORIGINAL" and "COPY." The envelopes shall then be sealed in an outer envelope marked with tender Number and description to: The Procurement Manager/Secretary, University of Nairobi Tender Committee, P.O. Box 30197-00100, Nairobi. The tender documents should be placed inside the Tender Box at the reception area, Administration Block, Main Campus on or before MONDAY 23<sup>rd</sup> JUNE 2014 AT 10.30AM
- 6. Opening will be done on the same day thereafter at the **Council Committee Room** in the presence of tenderers or their representatives who choose to attend.

The University of Nairobi reserves the right to accept or reject a bid in whole or in part. Canvassing will lead to automatic disqualification

PROCUREMENT MANAGER UNIVERSITY OF NAIROBI

#### 2.1 Scope of Tender

The University of Nairobi hereinafter referred to as the procuring entity, intends to prequalify suppliers of Common Food Stuffs to Various Student Welfare Authority (SWA) Kitchens

It is expected that prequalification applications will be submitted to be received by the procuring entity not later than MONDAY 23<sup>rd</sup> JUNE 2014 AT 10.30AM

2.1.1 Prequalification is open to eligible firms and voluntarily formed joint ventures as indicated in appendix to instructions to candidates.

#### 2.2 Submission of Application

- **2.2.1** The tenderer shall seal the original and all copies of the tender in two inner envelopes and one outer envelope, duly marking the inner envelopes as "ORIGINAL" and "COPIES" as appropriate. The inner and outer envelopes shall:
  - a) be addressed to the University of Nairobi at the address provided in the invitation to tender:
  - b) bear the name and identification number of the tender as defined in the invitation to tender;
  - c) Provide a warning not to open before the specified time and date for tender opening.
- 2.2.2. Applications for prequalification shall be submitted in sealed envelopes marked with the tender name and reference number and deposited in the tender box at: reception area, Administration Block, Main Campus104 or be addressed and posted to Procurement Manager/Secretary, University of Nairobi Tender Committee P.O Box 30197-00100, Nairobi, Kenya so as to be received on or before. MONDAY 23rd JUNE 2014 AT 10.30AM
- 2.2.3. Failure to provide information that is essential for effective evaluation of the applicant's qualifications or to provide timely clarification or substantiation of the information supplied may result in the applicant's disqualification.

#### 2.3 Eligible Candidates

- 2.3.1 This invitation for pre-qualification is open to all candidates who are eligible as defined in Kenya's Public Procurement Law and regulations and as indicated in the appendix to instructions to candidates.
- 2.3.2 The procuring entity's employees, committee members, board members and their relative (spouse and children) are not eligible to participate in the tender unless where specially allowed under section 131 of the Act.

#### 2.4 Oualification Criteria

- 2.4.1 Pre-qualification will be based on meeting the minimum requirements to pass in the criteria set as shown at **section VI**. Section 11 and 1V. The declaration will be either pass or fail regarding the **mandatory requirements**. The procuring entity reserves the right to waive minor deviations if they do not materially affect the capability of an applicant to perform the contract.
- 2.4.2 Litigation history. The applicant should provide accurate information on any litigation or arbitration resulting from contracts completed or under its execution over the last five years. A consistent history of awards against the applicant or any partner of a joint venture may result in failure of the

application.

#### 2.5 **Joint Venture**

- 2.5.1 Joint ventures must comply with the following:-
  - (a) The formation of a joint venture after pre-qualification and any change in a prequalified joint venture will be subject to the written approval of the procuring entity prior to the deadline for submission of bids. Such approval may be denied if
  - (i) partners withdraw from a joint venture and the remaining partners do not meet the qualifying requirements (ii) the new partners to a joint venture are not qualified, individually or as an another joint venture; or (iii) in the opinion of the procuring entity a substantial reduction in competition may result.
  - (b) Any future bid shall be signed so as to legally bind all partners, jointly and severally, and any bid shall be submitted with a copy of the joint venture agreement providing the joint and several liabilities with respect to the contract.
- 2.5.2 The pre-qualification of a joint venture does not necessarily pre qualify any of its members individually as a member in any other joint venture or association. In case of dissolution of a joint venture, each one of the constituent firms may prequalify if it meets all the prequalification requirements, subject to a written approval of the procuring entity

#### 2.6 Public Sector companies

2.6.1 Any public owned enterprise may be eligible to qualify if, in addition to meeting all the above requirements, it is also legally and financially autonomous, it operates under commercial law, and it is not a dependent agency of another public entity.

#### 2.7. Conflict of Interest

2.7.1 The applicant (including all members of a joint venture) shall not be associated, nor have been associated in the past, with the consultant or any other entity that has prepared the design, specifications, and other prequalification and bidding documents for the project, or with an entity that was proposed as engineer for the contract. Any such association must be disclosed and may result in the dis-qualification of the applicant.

## 2.8. Updating Pre-qualification Information

2.8.1 Pre qualified candidates shall be required to update the financial information used for pre qualification at the time of submitting their bids and to confirm their continued compliance with the qualification criteria. A bid shall be rejected if the applicant's qualification thresholds are no longer met at the time of bidding

# COMMON FOODSTUFF ITEMS USED IN THE SWA KITCHENS FOR THE YEAR 2014/20145

## **DRY FOOD ITEMS**

NO	DESCRIPTION OF THE ITEM	BRAND	QUANTITY/	Unit cost
			UNIT	
1	Baking Powder (100 gms)		Pkt	
2	Baking Powder (1x4 Kgs)		Pkt	
3	Chilli sauce (1x5 Lts)		Lts	
4	Chilli Sauce Sachet (1 x2gx360g)		Carton	
5	Tomato Sauce (1x5 Lts)		Lts	
6	Tomato Sauce Sachet (1x2g x360g)		Carton	
7	Tea Leaves (Bag unenveloped) (10x100g)		Pkt	
8	Enveloped Tea Bags (10x100g)		Pkt	
9	Tea Leaves (20x500g)		Pkt	
10	Coffee (sachet) 20g		Pkt	
11	Coffee (250) Gms		Tin	
12	Coffee Sachets 2gx36 sachets		Box	
13	Coffee (12x450g)		Box	
14	Drinking Chocolate (1 x 12x450gms)		Carton	
15	Milo 75 g		Tin	
16	Milo 200g		Tin	
17	Milo 500g		Tin	
18	Drinking Chocolate 200g		Tin	
19	Drinking Chocolate 500g		Tin	
20	Tomato Paste (1x3.3Kg)		Tin	
21	Vinegar (1x12 Bts)		Carton	
22	Salt (500gx40 Pcs)		Bale	
23	White Sugar (50Kg)		Bag	

24	White Sugar (50kg)	Bag
25	Sugar Sachet (1x6g Sachets)	Sachets
26	Maize Meal (12x2Kg)	Bale
	Maize Meal (12X2kg)	Bale
	Maize meal (12X2kg)	Bale
27	Wheat Flour (12x2kg)	Bale
28	Wheat Flour (12X2kg)	Bale
	Wheat flour (12 X2kg)	
29	Sorghum Flour	Kg
30	Whole Maize Meal	Kg
31	Instant Yeast	Gms
32	Pishori Rice	Kg
33	Pishori Rice	Kg
34	Rice (50kg)	Bag
35	Rice (50 Kg)	Bag
36	Beans (selected) (90Kg)	Bag
37	Beans (90kg)	Bag
38	Beans (90kg)	Bag
39	Black Njahi (1x90Kg)	Bag
40	Dry Peas (Green) (90Kg)	Kg
41	White peas (90kg)	Bag
42	Dry maize (90kg)	Bag
43	Green Grams (Ndengu) Polished (90 Kg)	Bag
44	Nylon Green Grams (90kg)	Bag
45	Olive Oil (3lts)	Lts
46	Corn Oil 3lts	Lts
47	Cooking Oil (5Lts)	Lts
48	Cooking Oil (20Lts)	Lts
49	Cooking fat (1x10kg)	Carton
50	Cooking Fat (1x 10kg)	Carton
51	Croma(1x10kg)	Carton

52	Margarine	1Kg
53	Margarine	500g
54	Cooking Oil (20lts)	Lts
55	Cooking Oil (5lts)	Lts
56	Cooking Oil (3lts)	Lts
57	Soy Sauce Dark superior Mushroom 1x12Bots	Carton
58	Ajinamoto	Kg
59	Cardamons – Pure Ground	kG
60	Match Box –(10Pcs)	Pkt
61	Beef Cubes	51 gms
62	Chicken Cubes	51 gms
63	Cheddar Cheese	1 Kg
64	Gram – Lentils (1x90Kg)	Bag
65	Gravy Browning	Bottles
66	White Pepper	Kgs
67	Black Pepper	Kg
68	Tumeric/ Haldi Powder	Kg
69	Garlic Powder	Kg
70	Pilau Masala	Kg
71	Mixed Spices	Kg
72	Curry Powder	Kg
73	Bread (1.5Kg)	Pc
74	Queen Cakes – (300gms)	Pc
75	Cayenne Pepper	Kg
76	Spanish Paprika	Kg
77	Honey (specify brand)	500 gms
78	Mustard - English (75gms)	Tin
79	Mustard - French (75gms)	Tin
80	Bicarbonate (50g)	Pkt
81	Salad Cream (30gms)	Gms
82	Salad Cream (200gms)	Gms

83	Hoisin Sauce (40 gms)	Tin
84	Vanilla essence	25 gms
85	Tomato Soup	4 x 20 gms
86	Red Capsicum 1Kg	Kg
87	Yellow Capsicum 1Kg	Kg
88	Aromat(original, cheese, chili)	Pkt
89	Fresh Mushroom (500g)	Pkt
90	Vegetable Soup 250g	Pkt
91	Bay Leaf (1.5gms)	Pkt
92	Beef Masala 100g(Chicken/Fish)	Pkt
93	Aromat 200g(original, cheese, chili)	Pkt
94	Bread Crumbs 500g	Pkt
95	Jelly Crystals 250g	Pkt
96	Assorted Biscuits (1x4kg)	Carton
97	Worcester Sauce	600MI
98	Worcester Sauce	700MI
99	Brown Sugar	Kg
100	Caster Sugar	Kg
101	Butter Cubes	5Gms
102	Cinnamon Whole	Kg
103	Cinnamon Powdered	Kg
104	Mayonnaise	915gms
105	Mayonnaise	946gms
106	Lemon Pepper	100gms
107	Lemon Pepper	150gm
108	Sultanas	500gms
109	Capers	Kg
110	Gherkins	Kg
111	Strawberry	Kg
112	Tomato Ketchup	Gms
113	Cheese	Kg

5 Oranges Kg 6 Pawpaw Kg	114	Whole coconut	Kg
117   Mixed Fruits (Sultanas, Currants, mixed, Peel) 500gms	115	Coconut Milk	Kg
Title	116	Desiccated Coconut	Kg
119   Red Cherish	117	Mixed Fruits (Sultanas, Currants, mixed, Peel) 500gms	Pkts
Company	118	Cherries (red)	Kg
Tobasco sauce	119	Red Cherish	Kg
Bay leaves   gms   gms	200	Icing Sugar	Kg
203   Mint - Fresh   gm   gm   204   Mint - Bottle   gm   gm   205   Oregano   gm   Roll   206   Cling Film (All sizes)   Roll   207   Aluminum Foil (All sizes)   Roll   208   Serviette   Carton   209   Jam   All sizes   300   Marmalade   All sizes   301   1000 Island Dressing   Bott   302   French Dressing   Bott   303   Tomato Ketchup   Bott   304   Oyster sauce   Bott   305   Atta Flour (12x2 Kg)   Bale   PERISHABLES   Water Melon   Kg   3   Pineapples   Kg   4   Mangoes   Kg   5   Oranges   Kg   G   French Dranges   Kg   G   French Dressing   Bott   Kg   Carton   Kg   Carton   Kg   Carton   Kg   Carton   Kg   Carton   Kg   Carton   Carto	201	Tobasco sauce	Bott
204   Mint - Bottle   gm   gm   205   Oregano   gm   206   Cling Film (All sizes)   Roll   207   Aluminum Foil (All sizes)   Roll   208   Serviette   Carton   209   Jam   All sizes   300   Marmalade   All sizes   301   1000 Island Dressing   Bott   302   French Dressing   Bott   303   Tomato Ketchup   Bott   304   Oyster sauce   Bott   305   Atta Flour (12x2 Kg)   Bale   PERISHABLES   1   Water Melon   Kg   2   Sweet Melon   Kg   4   Mangoes   Kg   5   Oranges   Kg   6   Pawpaw   Kg   Kg   Carton   Climator	202	Bay leaves	gms
205         Oregano         gm           206         Cling Film(All sizes)         Roll           207         Aluminum Foil(All sizes)         Roll           208         Serviette         Carton           209         Jam         All sizes           300         Marmalade         All sizes           301         1000 Island Dressing         Bott           302         French Dressing         Bott           303         Tomato Ketchup         Bott           304         Oyster sauce         Bott           305         Atta Flour (12x2 Kg)         Bale           PERISHABLES         Kg           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	203	Mint –Fresh	gm
206         Cling Film( All sizes)         Roll           207         Aluminum Foil(All sizes)         Roll           208         Serviette         Carton           209         Jam         All sizes           300         Marmalade         All sizes           301         1000 Island Dressing         Bott           302         French Dressing         Bott           303         Tomato Ketchup         Bott           304         Oyster sauce         Bott           305         Atta Flour (12x2 Kg)         Bale           PERISHABLES         Kg           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	204	Mint -Bottle	gm
207         Aluminum Foil(All sizes)         Roll           208         Serviette         Carton           209         Jam         All sizes           300         Marmalade         All sizes           301         1000 Island Dressing         Bott           302         French Dressing         Bott           303         Tomato Ketchup         Bott           304         Oyster sauce         Bott           305         Atta Flour (12x2 Kg)         Bale           PERISHABLES           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	205	Oregano	gm
208         Serviette         Carton           209         Jam         All sizes           300         Marmalade         All sizes           301         1000 Island Dressing         Bott           302         French Dressing         Bott           303         Tomato Ketchup         Bott           304         Oyster sauce         Bott           305         Atta Flour (12x2 Kg)         Bale           PERISHABLES         Kg           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	206	Cling Film( All sizes)	Roll
209         Jam         All sizes           300         Marmalade         All sizes           301         1000 Island Dressing         Bott           302         French Dressing         Bott           303         Tomato Ketchup         Bott           304         Oyster sauce         Bott           305         Atta Flour (12x2 Kg)         Bale           PERISHABLES           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	207	Aluminum Foil(All sizes)	Roll
300   Marmalade	208	Serviette	Carton
301   1000 Island Dressing   Bott	209	Jam	All sizes
302 French Dressing  303 Tomato Ketchup  304 Oyster sauce  305 Atta Flour (12x2 Kg)  PERISHABLES  1 Water Melon  Kg  2 Sweet Melon  Kg  3 Pineapples  4 Mangoes  Kg  6 Pawpaw  Kg  Kg	300	Marmalade	All sizes
303   Tomato Ketchup   Bott     304   Oyster sauce   Bott     305   Atta Flour (12x2 Kg)   Bale     PERISHABLES     1   Water Melon   Kg     2   Sweet Melon   Kg     3   Pineapples   Kg     4   Mangoes   Kg     5   Oranges   Kg     6   Pawpaw   Kg     7   Kg     8   Kg     9     1   Kg     1   Kg     1   Kg     2     3   Kg     4   Kg     5   Oranges   Kg     6   Pawpaw   Kg     7   Kg     8     8     8     8     9	301	1000 Island Dressing	Bott
304 Oyster sauce Bott 305 Atta Flour (12x2 Kg) Bale  PERISHABLES  1 Water Melon Kg 2 Sweet Melon Kg 3 Pineapples Kg 4 Mangoes Kg 5 Oranges Kg 6 Pawpaw Kg	302	French Dressing	Bott
305         Atta Flour (12x2 Kg)         Bale           PERISHABLES           1         Water Melon         Kg           2         Sweet Melon         Kg           3         Pineapples         Kg           4         Mangoes         Kg           5         Oranges         Kg           6         Pawpaw         Kg	303	Tomato Ketchup	Bott
PERISHABLES1Water MelonKg2Sweet MelonKg3PineapplesKg4MangoesKg5OrangesKg6PawpawKg	304	Oyster sauce	Bott
1 Water Melon Kg 2 Sweet Melon Kg 3 Pineapples Kg 4 Mangoes Kg 5 Oranges Kg 6 Pawpaw Kg	305	Atta Flour (12x2 Kg)	Bale
2 Sweet Melon Kg 3 Pineapples Kg 4 Mangoes Kg 5 Oranges Kg 6 Pawpaw Kg		PERISHABLES	
3 Pineapples Kg 4 Mangoes Kg 5 Oranges Kg 6 Pawpaw Kg	1	Water Melon	Kg
4 Mangoes Kg 5 Oranges Kg 6 Pawpaw Kg	2	Sweet Melon	Kg
5 Oranges Kg 6 Pawpaw Kg	3	Pineapples	Kg
6 Pawpaw Kg	4	Mangoes	Kg
	5	Oranges	Kg
7 Pawpaw Kg	6	Pawpaw	Kg
	7	Pawpaw	Kg

8	Avocado	Kg
9	Banana (Ripe)	Pc
10	Apples –Pink lady	Kg
11	Apples –Green	Kg
12	Apples –Red	Kg
13	Grapes	Kg
14	Yellow passion fruits	Kg
15	Black passion	Kg
16	Kampala Bananas	Kg
17	Sweet bananas	Kg
18	Pears	Kg
19	Plums -Red	Kg
20	Plums (Yellow/Green)	Kg
21	Custard Apple	Kg
22	Fruit Basket	Kg
23	Shallots	Kg
24	Cabbage	Kg
25	Turnips	Kg
26	Beetroots	Kg
27	Red Cabbage	Kg
28	Sukuma Wiki	Kg
29	Green Maize (Big size)	Pcs
30	Dhania	Bunch
31	Green Pepper	Kg
32	Spinach	Kg
33	Carrots	Kg
34	Lettuce	Kg
35	Parsley	Bunch
36	Kahurura	Bunch
37	Cougettes	Kg

38	Lemons	Kg
39	Capsicum	Kg
40	Garlic	Kg
41	Ginger	Kg
42	Tomatoes	Kg
43	Matoke	Kg
44	Managu	Kg
45	Turnips	Kg
46	Celery	Kg
47	Kunde	Kg
48	French Beans	Kg
49	Egg Plant	Kg
50	Green chilies	Kg
51	Leeks	Kg
52	Terere	Kg
53	Nduma	Kg
54	Selected White Potatoes –Chips	Kg
55	Selected White Potatoes- other	Kg
56	Cucumber	Kg
57	Cauliflower	Kg
58	Ground nuts	Kg
59	Red Onions	Kg
60	White onions	Kg
61	Spring Onions	Kg
62	Baby Onions	Kg
63	French Beans	Kg
64	Mushroom (500gms) /Button	Pkt
65	Strawberry (40gms)	Pkt
66	Fresh green peas	Kg
67	Pumpkin	Kg

68	Pumpkin Leaves	Kg
69	Broccoli	Kg
70	Tangerine	Kg
	MEAT PRODUCTS	
1	Boneless beef	Kg
2	Minced Beef	Kg
3	Ox-liver	Kg
4	Matumbo	Kg
5	Topside	Kg
6	Rump steak	Kg
7	Sirloin Steak	Kg
8	Silverside Steak	Kg
9	T-Bone Steak	Kg
10	Fillet Steak (Trimmed/ Untrimmed)	Kg
11	Meat on Bone	Kg
12	Ossobucco	Kg
13	Boneless cubes Beef	Kg
14	Ox Kidney	Kg
15	Corned Beef	Kg
16	Soup Beef Bones	Kg
17	Lamb Cubes on Bone	Kg
18	Lamb Chops	Kg
19	Mutton	Kg
20	Oxtail	Kg
21	Pork chops	Kg
22	Pork Spareribs	Kg
23	Spare Ribs	Kg
24	Leg of Lamb	Kg
25	Leg of Lamb	Kg
26	Goat Meat	Kg
27	Goat Meat (whole)	No.

28	Doper Meat	Kg	
29	Ham	Kg	
30	Sausages(Chicken/ Beef/Pork/Spicy/ Economy)	Kg	
31	Hot Dog	Kg	
32	Chipolatas	Kg	
33	Bacons (All types)	kg	
34	Brawn(Beef/Pork)	gm	
35	Polony	gm	
36	Salami	gm	
37	Smokies	Kg	
38	Sliced sandwich beef	gm	
39	Vienna Sausages(Extra Long)	kg	
	FISH & CHICKEN PRODUCTS		
1	Fresh Tilapia Whole Fish – Big size	Pcs	
2	Fresh Tilapia Plate size	Pcs	
3	Fresh Tilapia Medium size	Pcs	
4	Fresh Tilapia small size	Pcs	
5	Nile Perch	kg	
6	Tilapia Fillet	Kg	
7	Chicken (maximum weight 1.5kg) Capons	Kg	
8	Clean Eggs (30 eggs)	Tray	
9	Clean Eggs (24 eggs)	Tray	
10	Gizzards	Kg	
11	Chicken Thighs	Kg	
12	Chicken Wings	Kg	
13	Chicken (Boneless)	Kg	
14	Chicken Liver	Kg	
15	Chicken Breast	Kg	
	MILK & MILK PRODUCTS		
1	Cheese	1/2 Kg	
2	Butter - Salted	200 gms	

3	Butter - Unsalted	200 gms
4	Sour Cream	50 gms
5	Whipped cream	Kg
6	Ice Cream	Lts
7	Milk (Pasteurized)	pkts
8	Yoghurt (Vanilla, natural, strawberry)	
	CEREALS	
1	Weetabix	900gm
2	Cornflakes	Kg
3	Oatmeal	500gm
4	Rice Crispies	Gms
5	Crisps (potato, Bananas, Cassava)	Gms
6	Cashew nuts	Gms
7	Chevda	Gms
8	Groundnuts (All)	Kg
9	Wimbi Flour	Kg
	SWEETS	
1	Sweets (Éclairs, Mint etc)	Pkt
2	Black Forest Cake	Kg
3	Swiss Roll	Kg
4	Madeira Cake	Kg
5	Marble Cake	Kg
6	Croissant	Kg
7	Bread Rolls	Kg
8	Queen Cakes	pkt
9	Sausages Rolls	рс
10	Meat Pie	рс
11	Spring Rolls	рс
12	Chicken Pie	рс
13	Samosa	рс
14	Long Rolls	Pc

15	Buns (Burger)	Pc
	WINES/SPIRIT/BEERS	
1	Amarula	750ml
2	Dry White Wine (750ml)	Bottle
3	White Wine ( Sweet)	5lts
4	Dry Red Wine	5lts
5	Red Wine(Sweet)	750ml
6	Black Tower	750ml
7	St. Emilio	750ml
8	Whisky(Red/Black label)	750ml
9	Brandy	750ml
10	Dry Gin	750ml
11	Vodka	250ml
12	Kingfisher	250ml
13	Redds	Can
14	Smirnoff Ice	300ml
15	Cinzano( Dry/Sweet0	750ml
16	Brandy	Bottle
17	Overmeer Red	5lts
18	Overmeer White	5lts
19	Tusker Larger	Bottle
20	Pilsner Larger	Bottle
21	Guinness Light	Bottle
22	Viceroy Brandy	Bottle
23	White Cap	Bottle
24	Martini	750ml
25	Cask wines	5lts
26	Others - specify	
	FRESH JUICES	
1	Fresh Mango Juice	5 lts
2	Fresh Pineapple Juice	5 lts

3	Fresh Fruit Punch	5 lts
4	Fresh Tree Tomato Juice	5 Its
5	Fresh Carrot Juice	5 Its
6	Fresh Pineapple & Carrot	5 Its
7	Fresh Passion Juice	5 Its
8	Fresh Orange juice	5 Its
	(For 5lts Juice no 1-8 No additives and a sample shall be availed for testing)	
1	Fresh Passion Juice	200ML
2	Fresh Mango Juice	200ML
3	Fresh Pineapple Juice	200ML
4	Fresh Fruit Punch	200ML
5	Fresh Tree Tomato Juice	200ML
6	Fresh Carrot Juice	200ML
7	Fresh Orange juice	200ML

#### **APPENDIX TO INSTRUCTIONS TO CANDIDATES**

Notes on the appendix to instructions to Candidates

- 1. The appendix to candidates is intended to assist the procuring entity in providing specific information which may not be adequately covered by the clauses in the instructions to candidates.
- 2. The appendix may amend any information in the instructions to candidates.
- 3. The procuring entity should use the appendix to ensure that all relevant information to the candidates relating to a particular pre qualification is included.

#### APPENDIX TO INSTRUCTIONS TO CANDIDATES

The following instructions for the pre qualification of candidates shall supplement, complement or amend the provisions of the instructions to candidates.

Where there is a conflict between the provisions of the instructions to candidates and the provisions of the appendix, the provisions of the appendix herein shall prevail over those of the instructions to the candidates.

## Notes on letter of application

The letter of application will be prepared by the applicant and will follow the form presented herein.

The letter of application will be prepared on the letterhead paper of the applicant or partner responsible for a joint venture and will include full postal address, telephone numbers, fax number and Email address.

The letter of application will be signed by duly authorized representatives of the applicant.

Any clause which does not apply to the applicant in the letter of application herein shall be deleted by the applicant.

	Date	
To PROCUREMENT MANAGER/SECRETARY, UNIVERSITY OF NAIROBI TENDER COMMITTEI P.O. BOX 30197 – 00100 GPO NAIROBI KENYA, TEL: (020) – 318262 FAX: (020) – 2245566 E-MAIL: manager-procurement@uonbi.ac.	Ξ,	
1.Being duly authorized to represent and act on behalf of		
Tender number 1.	Tender name	

- 2. Attached to this letter are copies of original documents defining
  - (a) the Applicant's legal status
  - (b) the principal place of business and
  - (c) the place of incorporation (for applicants who are corporations), or the place of registration and the nationality of the owners (for applicants who are partnerships or individually-owned firms).
- 3. You're Agency and its authorized representatives are hereby authorized to conduct any inquiries or investigations to verify the statements, documents, and information submitted in connection with this application, and to seek clarification from our bankers and clients regarding any financial and technical aspects. This letter of Application will also serve as authorization to any individual or authorized representative of any institution referred to in the supporting information, to provide such information deemed necessary and as requested by yourselves to verify statements and information provided in this application, such as the resources, experience, and competence of the Applicant.

4. You're Agency and its authorized representatives may contact the following persons for further information.

General and managerial inquiries			
Contract 1	Telephone 1		
Contract 2	Telephone 2		
Personnel inquiries			
Contract 1	Telephone 1		
Contract 2	Telephone 2		
Technical inquiries	Technical inquiries		
Contract 1	Telephone 1		
Contract 2	Telephone 2		
Financial inquiries			
Contract 1	Telephone 1		
Contract 2	Telephone 2		

- 5. This application is made with the full understanding that:
  - (a) bids by prequalified applicants will be subject to verification of all information submitted for prequalification at the time of bidding.
  - (b) Your Agency reserves the right to:
    - amend the scope and value of any contracts bid under this project;
       in such event, bids will only be called from prequalified bidders who meet the revised requirements; and
    - reject or accept any application, cancel the prequalification process, and reject all applications
  - (c) your Agency shall not be liable for any such actions and shall be under no obligation to inform the Applicant of the grounds for them
  - 6. Appended to this application, we give details of the participation of each party, including capital contribution and profit/loss agreements, in the joint venture or association. We also specify the financial commitment in terms of the percentage of the value of the <each> contract, and the responsibilities for execution of the <each> contract.
  - 7. We confirm that if we bid, that bid, as well as any resulting contract, will be:

- (a) signed so as to legally bind all partners, jointly and severally; and
- (b) Submitted with a joint venture agreement providing the joint and several liabilities of all partners in the event the contract is awarded to us.
- 8. The undersigned declare that the statement made and the information provided in the duly completed application are complete, true, and correct in every detail.

Signed	Signed
Name	Name
For and on behalf of (name of Applicant or lead partner of a joint venture)	For and on behalf of (name of partner)

Signed	Signed
Name	Name
For and on behalf (name of Partner)	For and on behalf of (name of partner)

Signed	Signed
Name	Name
For and on behalf (name of Partner)	For and on behalf of (name of partner)

#### Notes on completion of Standard Forms

Application Form 1 - General information

This form is to be completed by all applicants. Where the

applicant proposes to use sub-contractors the

information

should be supplied in this format. Where there is a joint

venture, each partner shall complete the form

Application Form 2 - General Experience Record

This form is to be completed by all applicants. Separate Sheets should be used for each partner of a joint venture. Applicants are not required to enclose testimonials, Certificates or publicity materials with their applications.

Application Form 3 - Details of Contracts of similar nature and complexity

This form shall be completed by all applicants and will contain similar works completed by the applicant or a

member of a joint venture

Application Form 4 - Litigation History

This form is to be completed by all applicants including each member of a joint venture. It should provide information on any history of litigation or arbitration resulting from contracts executed in the last five years or currently under execution. A separate sheet should be used for each member of a joint venture

# PQ FORM (1)

## **General Information**

1	1. Typeof Business
	Legal name of firm
	Post offices AddressStreetCityCity
	Country
	Telephone No
	E-mail address
	Person to contact
	Title
2.	Organization & Business information
	General Manager
	Directors
	Others
	Partnership (if applicable)
	Names of Partners
3.	Year of Business Registration
4.	Under present management since
5.	Net worth equivalent Kshs
6.	Bank reference and address
7.	Bank Account

# **FORM PQ 2: PAST EXPERIENCE**

REFERENCES FROM AT LEAST THREE (3) CLIENTS IN THE LAST THREE YEARS

# FORM PQ - 3

## **FINANCIAL POSITION**

Audited Financial Statements, The audited financial statements for the last 3 years

## PQ-4

Part 1 - General:

#### CONFIDENTIAL BUSINESS QUESTIONNAIRE

You are requested to give the particulars indicated in part 1 and either part 2 (a) 2 (b) or 2 (c) whichever applies in your type of business.

You are advised that it is a serious offence to give false information on this form.

Ducinocc	Name	
	of Business Premises	
	ldressTel No.	
	f Business	
	Trade License No Expiry date	
	n value of business which you handle at any one time K£	
	your bankers Branch Branch	
ivalile of	your balikers Branch Branch	
Part 2 (a	a) Sole proprietorship	
Your nar	ne in full Age Age	
National	ity Country of Origin	
Citizensl	nip details	
Part (h)	- Partnership:	
Name	Nationality Citizenship Details	Shares
1.		
2		
_		
4.		
5.		
Part 2 (c	) - Registered Company	
	Private or Public	
Nominal	nominal and issued capital of the company K£ £	
	ails of all directors as follows:	
Name	Nationality Citizenship Details	Shares
1.		
_		
3.		
Date		

If Kenyan Citizen indicate under Citizenship Details whether by Birth, Naturalization of Regis

# **PQ FORM 5 LITIGATION HISTORY**

Name of Applicant or partner of a joint venture	

Applicants, including each of the partners of a joint venture, should provide information of any history of litigation or arbitration resulting from contracts executed in the last five years or currently under execution (Instructions to Applicants, para. 4.8). A separate sheet should be used for each partner of a joint venture.

Year	Award FOR or AGAINST	Name of client, cause of litigation, and matter in dispute	Disputed amount (Current value Kshs.)
	Applicant		

# **DECLARATION FORM**

Date
To:
Ladies and Gentlemen,
<ul> <li>The Tenderer i.e. (full name and complete physical and postal</li></ul>
Bidders.  Yours sincerely,
Name of Tenderer
Signature of duly authorised person signing the Tender
Name and Capacity of duly authorised person signing the Tender
Stamp or Seal of Tenderer

The University of Nairobi will consider four major categories of criteria for evaluating applications for prequalification

SUMMARY OF EVALUATION	REMARKS / SCORE
Mandatory Requirements	
Capability assessment	
Financial Capability	
Operational assessment by site visit	
TOTAL SCORE	

# A: MANDATORY REQUIREMENTS

The tenderer must provide the following information and provide copies of documents to support the information given.

Criterion	Particulars Provided	YES	NO
Sealed original and copy of the tender in			
separate envelopes duly marked on the			
envelopes as "ORIGINAL" and "COPY." The			
envelopes shall then be sealed in an outer			
envelope			
Incorporation/Registration certificate			
Confidential Business questionnaire -Duly			
completed and signed			
Business Permit from local Authorities			
Current Tax Compliance Certificates			
PIN			
VAT			
Audited Accounts for the last 3 Years			
Name of at least 3 Clients Supplied with			
Similar Goods			

# **B: CAPABILITY ASSESMENT (50 MARKS)**

Criterion	Particulars Provided	Scores
Years In Business		
Core Business		
Conformity to		
Specifications		
Same		
Alternative		
Relevant Experience With		
Other Public Organizations		
Universities		
Others		
Maximum Value Of Business		
Letter Of Recommendation		
From at least 3 Clients		
Delivery /Implementation		
Schedule		

# C: FINANCIAL CAPABILITY ASSESSMENT (30 Marks)

As deduced from the audited accounts

# D: OPERATIONAL ASSESMENT BY SITE VISIT (20 MARKS)

Criterion	Observations Made	Scores
Confirmation of Business		
Name & Physical Address		
Confirmation Of Originals Of		
Attached Documents		
Nature of Operation		
Size of Business		
Large		
Medium		
Small		
Premises		
Owned Leased		

## TECHNICAL EVALUATION COMMITTEE'S RECOMMENDATIONS

The evaluation of the tender and tenderer by Technical Evaluation Committee will be summarized as follows:

Major Area Of Concern	Indicators From The	Aggregated
	Evaluation Exercise	Scores
Responsiveness of Tender To University/Public		
Procurement Act Requirements		
Responsiveness of Tender To University's		
Technical Specifications		
Physical And Administrative Organization of		
Tenderer		
Technical Ability of Tenderer To Meet The		
Specific Performance Targets Of The Tender		
Financial Ability of Tenderer To Meet The		
Production, Delivery And Payment Terms Of		
The Tender		
TEC Decisions	Recommended or Not	
	Recommended	