

Ref No:	740	Page 1 of 7				
pproved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020

EVALUATION CRITERIA FOR SERVICES

-	Flavius Mareka TVET College	
	Embrace your Future	

Bidder name :	Vendor Number

EVALUATION CRITERIA FOR SERVICES

- 1. THE BID WILL BE EVALUATED AS FOLLOWS:
- 1.1 Assessment on Functionality (separate from price): 113 points in total, converted to a total weight of 100
- 1.2 Assessment on price: 80 points
- 1.3 B-BBEE grading: 20 points
- 2. THE VALUE OF THIS BID IS ESTIMATED NOT TO EXCEED R50 MILLION AND THEREFORE THE 80/20 SYSTEM SHALL BE APPLICABLE.
- 3. PRE-QUALIFICATION REQUIREMENTS/FUNCTIONALITY CRITERIA
- 3.1 All bids will be subject to Pre-Qualification and will be required to achieve a minimum of 60 percent (%) for functionality to be further evaluated.
- 3.2 Bidders who score below the minimum requirement in the assessment of functionality will not be considered.
- 3.3 All the necessary documentation must be submitted for the Evaluation Panel to make an informed evaluation. Evaluation of the Technical (Quality) Requirements will be based on the information provided by the bidder.

No.	Criteria	Points	Weight
C1	Experience	23	20
C2	Expertise + Capability	50	30
C3	Methodology	15	10
C4	Financial Viability	20	10
C5	Locally Based	5	30
	GRAND TOTAL	113	100

3.4 Bidders that score the minimum percentage or more will qualify to be evaluated in terms of the 80/20 preference points system where 80 points must be used for price and 20 points for B-BBEEE scores.

		740	Page 1 of 7				
A	pproved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020

Bidder name :	 Vendor Number

C1	FUNCTIONAL CATEGORY - EXPERIENCE Previous successfully carried out projects, supplier's experience (similar projects only)						
		Criteria	Possible points	Documentary proof in order to claim points	POINTS ALLOCATED (For office use only – circle the points and fotal)	ill in the	
C1.1	Reference of	Less than 1 yr	1	Proof of registration for	Evidence	Points	
	relevant			e.g. close corporation	Proof of company registered for less than 1 yr	1	
	experience/	1 yr but less than 2 yrs	2		Proof of company registered for 1+ yrs but less than 2 yrs	2	
	history of	2 yrs but less than 3 yrs	3	OR	Proof of company registered for 2+ yrs but less than 3 yrs	3	
	company:			4/0	Proof of company registered for 3+ yrs but less than 4 yrs	4	
	(Maximum of	3 yrs but less than 4 yrs	4	 affidavit stating duration 	Proof of company registered for 4+ yrs	_	
	5 points)	4+ years	5	of existence		5	
			~ (TOTAL		

	740	Page 2 of 7			
Approved by:	Council Issue Date: 12/03/2015 Rev: 3				16/07/2020

Bidder name :	Vendor Number

C1	FUNCTIONAL CATEGORY - EXPERIENCE Previous successfully carried out projects, supplier's history (similar projects only)							
		Criteria	Possible points	Documentary proof in order to	POINTS ALLO or office use only – circ in the to	le the p		and fill
C.1.2	Reference letters: (Maximum of	1 Letter	6	 Letters from referees regarding SIMILAR service delivered. Letters should contain/display the following: 	ence ntents in letter to be checked:	Letter 1	Letter 2	Letter 3
	18 points)	2 Letters	12		r not older than 6 months	1	1	1
		3 Letters	18		r on official letterhead	1	1	1
			services were rendered		contact details that could llowed up	1	1	1
				be followed up	ription/details of ct/services	1	1	1
				rendered out rendered ut quality of services rendered must be clear	when project was carried	1	1	1
				o letter must be legally certified Qualit	ty of services rendered	1	1	1
				TAKE NOTE References in table format can be submitted as supporting evidence. ONLY INFORMATION ON LETTERS WILL BE SCORED	Total			

		,	•••••			
	740	Page 3 of 7				
Approved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020

Bidder name : Vendor Number _	
-------------------------------	--

C2			FL	INCTIONAL CATEGORY – EXF	PERTISE, CAPABILITY AND CAPACITY							
		Criteria	Possible points	Documentary proof in order to claim points	POINTS ALLOCATED (For office use only – circle the points and fill in the total)							
	(Maxi	(a) Staff Menu's for	10	• 5 x daily menus FOR	Evidence	,		Points				
	mum of 50 points)	a week		STAFF that includes: o Food items acceptable to the staff	Food items acceptable to the staff	Menu 1 1	Menu 2 1	Menu 3 1	Menu 4 1	Menu 5		
	pointo			 Cold drinks acceptable to the staff 	Cold drinks acceptable to the staff	1	1	1	1	1		
		(b) Student Menu's for a week	15	STUDENTS that	V/O/.	Menu 1	Menu 2	Menu 3	Menu 4	Menu 5		
				includes: o Food items acceptable to	Food items acceptable to student community	1	1	1	1	1		
				student community Snacks acceptable to student community Cold drinks acceptable to student community Cold drinks acceptable to student community 1 Cold drinks acceptable to student community 1 1 1 1 1 1 1 1 1 1 1 1 1	community	1	1	1	1	1		
					1	1	1	1				
		(c) Timely delivery	10		stating that items can be delivered within 3			10				
						5						
			, ()		Certified affidavit, not older than 3 months, stating that items can be delivered within 24 Hrs.	2						
		(d) Proof of mark- up	10	 Certified affidavit with an undertaking to cap the markup on a stated (your own discretion) percentage. 	Clear indication of % mark-up per supplier			10				

	740	0.452.3_evaluation_	criteria_for_servi	ces		Page 4 of 7			
Approved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020			

Bidder name :	 Vendor Number

C2		FUNCTION	NAL CATEGORY – EXPERTIS	E, CAPABILITY AND CAPACITY (Continued)	
Cont.	(e) Health & Safety compliance	5	 Proof that Health & Safety will be adhered to 	Certified affidavit, not older than 3 months, stating that:	1
	Соттрианос		will be adilered to	An inspection of the premises can be made by the college to confirm health and safety compliance	2
				Responsibility will be taken by the bidder should any challenges arise, e.g., food poisoning	2
				Total	

C3				PROOF	OF FINAN	CIAL - ME	THODOLOGY	′		
		Criteria	Possible points	Documentary claim points	proof	in	order	to	(For office use only -	LLOCATED - circle the points and ne total)
	(Maximum of 15 points)	Equipment available	15	 Provide check description are considered as a private confirmation of the confirmation of the	mers g that the above the cost period cost	regarding: oove equip OR he equipmer month	oment is owne nent will be hir	ed by	Evidence Fridge Stove Food Warmers Certified affidavit, not older than 3 months Stating that equipment is owned by the tenderer Or that equipment will be hired if not owned by the tenderer, including proposed cost per month Total	Points 3 3 3 2 4

	740	740.452.3_evaluation_criteria_for_services					
Approved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020	

Bidder name :	Vendor Number

C4			FUNCTIONAL CATEGORY – LOCALIT	Υ	
	Criteria	Possibl e points	Documentary proof in order to claim points		S ALLOCATED circle the points and fill in the total)
(Maximum of 20 points)	Proof of business/office locally based	20	Municipal account (water and electricity) of the bidder's premises. Or	Business located within a radius of 10 km of Kroonstad / Mphohadi campuses	20
	In cases where the premises are hired an original letter/ lease agreement from the owner certifying that you are hiring the premises must be submitted with the bid document.				10
			TAKE NOTE: Information provided will be vetted.	Business located beyond a radius of 20 km of Kroonstad / Mphohadi campuses	5
				Total	

	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -									
	Page 6 of 7									
Approved by:	Council	Issue Date:	12/03/2015	Rev:	3	16/07/2020				

Bidder name :	Vendor Number

C5	PROOF OF FINANCIAL VIABILITY TO DELIVER THE SERVICE										
		Criteria	Possible points	Documentary claim points	proof	in	order	to	POINTS ALLOCATED (For office use only – circle the poin and fill in the total)		
	(Maximum of 5 points)	Financial analysis of business viability	5	Review of Financia accountant (or rele are in order					Letter from accredited accountant	5	
	TOTAL MAXIM	UM POINTS	113	: 140					TOTAL		
			•							9/6	

	740	.452.3_evaluation_	criteria_for_servi	es		Page 7 of 7
Approved by:	Council	Council Issue Date: 12/03/2015 Rev: 3				