


		ESKOM ACADEMY OF LEARNING		Date:		Rev 0
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Title: Supply, Delivery, and Installation of Food & Beverage Equipment at Eskom Academy of Learning				Document type: Technical Evaluation Strategy		
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1. Introduction

Eskom Academy of Learning (EAL) has multiple dining areas and serves over 1000 meals on plates in different venues per day. Some of the venues accommodate over 150-500 people at a time. This requires industrial food preparation equipment. The food and beverages department therefore requires:

- Dishwasher
- Gas stove 6 burner
- Mobile plate warmer
- Oil jacket pot
- tilting pan

2. Technical Evaluation Method

The following scoring method will be used:

Description	Score
Meets Purchaser's Requirements: No errors, risks, weaknesses or omissions.	5
Meets Purchaser's Requirements with qualifications: Some qualifications required from tenderer to eliminate the errors, risks, weaknesses and omissions.	4
Marginally does not meet Purchaser's Requirements: Some minor errors, risks, weaknesses or omissions which can be corrected or overcome with negotiation and minor cost impact.	2
Does not meet Purchaser's Requirements: Errors, risks, weaknesses, or omissions which cannot be corrected or overcome with negotiation and minor cost impact.	1
Totally deficient / non-responsive*	0

3. Technical Evaluation Criteria

Eskom will reserve the right, not to consider further any tender that:

- Is not compliant with the scope of work

4. Functionality

Functionality is made up 100% of technical criteria. A threshold of 70% is required to be met to be deemed technically acceptable.

5. Evaluation Weighting

The Evaluation scores will be weighted as follows according to disciplines:

Supply, Delivery, and Installation of Food & Beverage Equipment at Eskom Academy of Learning			
Evaluator:			
Tenderer:			
Manufacturer's Warranty and User Manual (Weight – 25%):	Score (0,2,4,5)	Weighted Score	Proof, Motivation and Comments (Identified risk(s) / exceptions / conditions)
Supplier warranty for a minimum of 24 months. The Supplier needs to furnish evidence that the equipment will be supplied and delivered along with this warranty coverage.	5	25	
Warranty specifying 24 or more months = 5 = 25%			
Warranty less than 24 months = 4 = 20%			
Totally deficient or non-responsive = 0			
Experience on similar projects successfully completed (Weight - 30 %)	Score (0,2,4,5)	Weighted Score	Proof, Motivation and Comments (Identified risk(s) / exceptions / conditions)
(contract/purchase) order for the supply and delivery of similar equipment in the last 3 years,	5	30	
4 x proof documents to score = 5 = 25%			
3 x proof documents to score = 4 = 24%			
2 x proof documents to score = 2 = 12%			
1 x proof documents to score = 1 = 6%			
Totally deficient or non-responsive = 0			
Delivery and installation plan (Weight - 20 %)	Score (0,2,4,5)	Weighted Score	Proof, Motivation and Comments (Identified risk(s) / exceptions / conditions)
Detailed delivery plan clearly indicating planned delivery date and instalation schedule (how many days it will take to installed delivered items)	5	20	
Detailed delivery plan clearly indicating planned delivery date to each ECD Centre 1 Months or less=5 = 20%			
Detailed delivery plan clearly indicating planned delivery date to each ECD Centre 2 Months or less=4 = 16%			
Detailed delivery plan clearly indicating planned delivery date to each ECD Centre 3 Months or less=2 = 8%			
Detailed delivery plan clearly indicating planned delivery date to each ECD Centre =1= 4%			
Totally deficient or non-responsive = 0			
Specification and sample of pictures (Weight - 25 %)	Score (0,2,4,5)	Weighted Score	Proof, Motivation and Comments (Identified risk(s) / exceptions / conditions)
Sample of pictures and Specification of each item on the List	5	25	
Sample pictures and Specification of each item on the List = 5 = 25%			
Sample pictures and Specification provided for 80% of items listed = 4 = 20%			
Sample pictures and Specification provided for 60 % of items listed = 2 = 10%			
Sample pictures and Specification provided for 50 % of items listed=1 = 5%			
Totally deficient or non-responsive = 0			
Final Score for Tenderer		100	
Minimum Threshold For Qualification		70%	

6. Technical Evaluation Team.

The technical evaluation team will consist of the following members:

Name	Designation of Evaluator	Department
Nompumelelo Sambo		Food and Beverages
Nontembiso Madumisa		Contracts Management
Samuel Ledwaba		Conference and Rooms