

Dasman Diabetes Institute

Main Kitchen and Cafeteria Commercialisation

Request for Proposal

PROJECT SCOPE

Dasman Diabetes Institute (DDI) is interested in entering into a commercial agreement with an external party (company) regarding the use of its main kitchen and cafeteria. DDI is open to explore any options which are financially profitable and consistent with DDI's image and brand.

The company selected for this project will make use of the main kitchen and cafeteria at DDI for minimum 3-year period with the option to extend for another 3-year period and offer DDI a return that is deemed just and suitable as per the existing market.

Following are the bidding options:

1. Offer for both Main Kitchen and Cafeteria
2. Offer for Kitchen Only
3. Offer for Cafeteria Only

DELIVERABLES

It is expected that the company will:

- Perform a physical and environmental assessment of the location for the intended use while making sure that all health, safety and local regulations are conformed to
- Secure DDI's approval for the final design of the location
- Refurbish and equip the location for the company's use
- Maintain the location and all furnishings and equipment (whether belonging to DDI or the company) in excellent condition
- Propose a revenue generation scheme for DDI that is just and suitable which must include a monthly rent payment
- Propose financial projections for DDI for the duration of the suggested contract period
- Propose the offering of discounted rates specific to DDI employees and for DDI events for the company's products sold at DDI
- Conform to DDI policies and procedures while at the location

DDI OVERVIEW

His Highness Sheikh Jaber Al-Ahmed Al-Jaber Al-Sabah (May He Rest In Peace) was a humanitarian, philanthropist, visionary, and an idolized leader. His recognition and concern for citizen rights have led to the continuous development of the future of Kuwait. In his efforts to promote national welfare, the Kuwait Foundation for the Advancement of Sciences (KFAS) surveyed the top diseases affecting the Kuwaiti population in the late 1990's. Among those diseases, diabetes was the fastest growing chronic condition. As a result, KFAS financed the establishment of the DDI. The foundation's cornerstone was laid on 8th May 2001.

In June 2006, the Institute was inaugurated by His Highness Sheikh Sabah Al-Ahmed Al-Jaber Al-Sabah, current Amir of Kuwait.

The mission of DDI is "to prevent, control and mitigate the impact of diabetes and related conditions in Kuwait through effective programs of research, training, education, and health promotion and thereby improve quality of life in the population."

FACILITY OVERVIEW

1. Kitchen Measurements - Total Area: 212.866 m²

Wash Area:	$4.50 \times 3.50 = 16 \text{ m}^2$
Kitchen:	$14.5 \times 8.20 = 118.9 \text{ m}^2$
Receiving Area:	$3.80 \times 2.17 = 8.24 \text{ m}^2$
Packing area:	$12.337 \times 4.460 = 55 \text{ m}^2$
Toilet area:	$3.714 \times 3.965 = 14.726 \text{ m}^2$

2. Cafeteria Measurements – Total Area – 190 m²

SUPPORT DOCUMENTS

1. List of equipment attached
2. Cafeteria drawing attached
3. Kitchen drawing attached

INSTRCTUIONS RFP RESPONSE

Please use fonts no smaller than 12pt.

The submitted proposal must consist of the following parts:

- **Title page:** including the organization name, address, telephone number, fax number, email address and primary contact person.
- **Cover letter:** signed by a person duly authorized to sign on behalf of the organization.

PRPOSAL GUIDELINES

This is an open and competitive process. The schedule for submission, review and award is as follows:

RFP announcement: 20th of June 2021

Proposal submission ends: 25th of July 2021

Contract award: 1st of August 2021

Proposals are to be delivered in via email, with the reference number clearly stated. Email should be sent to the following address:

PurchasingAndProcurementCommittee@dasmaninstitute.org

Work will begin with the company the day after the contract award.

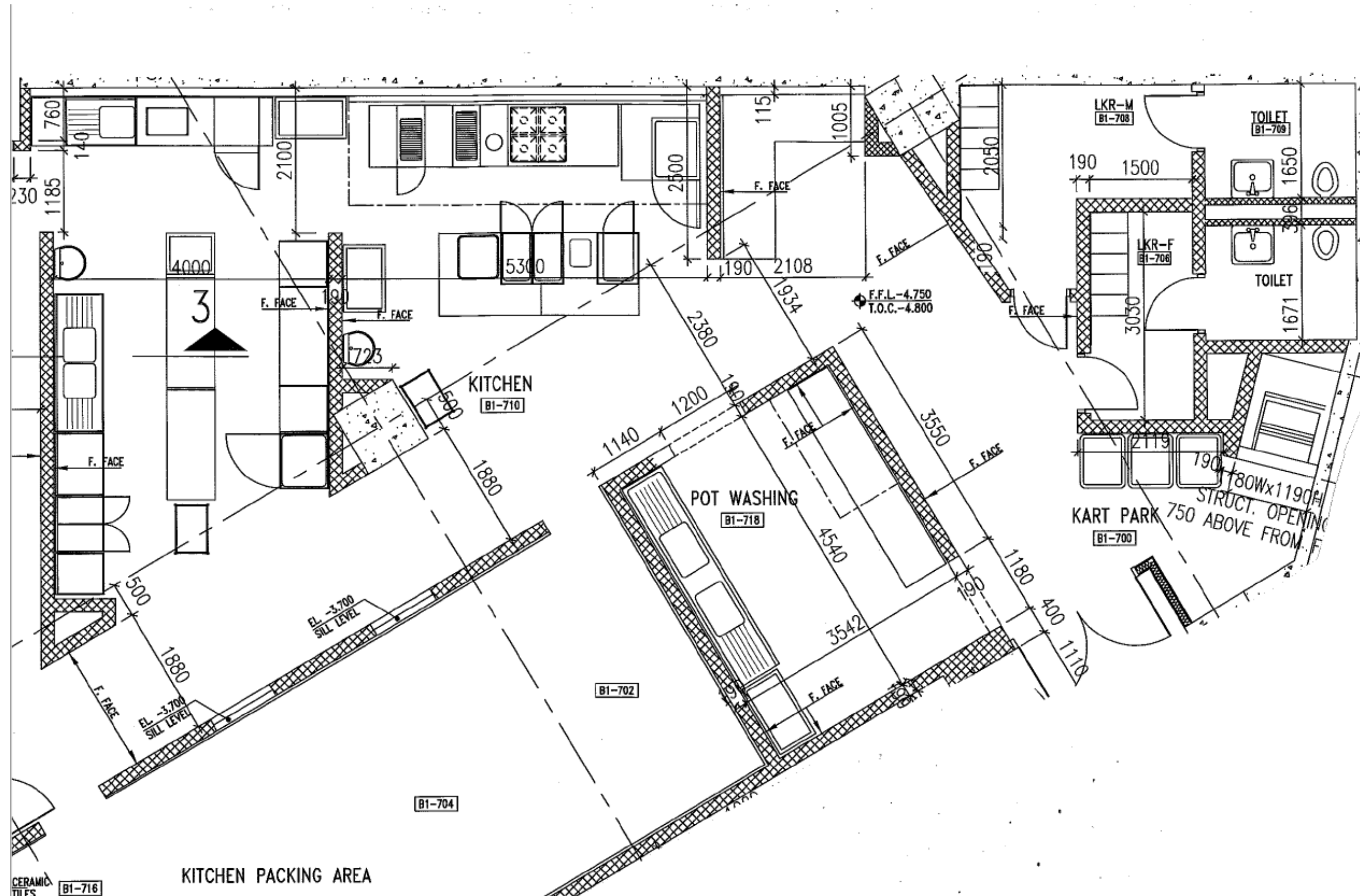
EVALUATION CRITERIA

Proposals submitted by the deadline will be evaluated based on the following criteria:

1. Offers that includes both Kitchen and Cafeteria will have higher scores.
2. Suitability – does the proposal accurately and adequately meet the deliverables and needs outlined in this RFP?
3. Past experience in the food and beverage sector in Kuwait —does your company have sufficient experience in the food and beverage sector in Kuwait supported by evidence
4. Value/revenue generation structure—is the proposed total revenue generation and projected profit in line with the current market values/expectations?

[illegible]

Kitchen Plan:



LIST OF EQUIPMENT AVAILABLE				
Sr. No.& Location	Description	Brand	Model	Qty
K1.0	GOODS RECEIPT			
K1.01	White Finish Insect Destroyer	P & L System	Luralite Nuvo 18	1
K1.02	Knee Operated Hand Washbasin			1
K1.03	Cantilevered Stainless Steel Work Ledge	ambach		1
K1.04	Tissue Box			1
K2.0	TRASH ROOM			
K2.01	White Finish Insect Destroyer	P & L System	Luralite Nuvo 18	1
K3.0	CIRCULATION CORRIDOR			
K3.01	White Finish Insect Destroyer	P & L System	Luralite Nuvo 18	1
K6.0	COLD STORES			
K6.01	Modular three compartment vegetable, General Produce Deep Freeze Cold Room suite Inc. Refrigeration Equipment	Hasawi	DWM Copeland	3 Units
K6.02	Anodized Aluminum 6 - tie Shelving System Cold Room No1			6
K6.03	Anodized Aluminum 5-tier Shelving System Cold Room No. 2			5
K6.04	Anodized Aluminum 4-tier Shelving System Freezer Room			4
K7.0	COLD PREPARATION			
K7.01	Knee Operated Hand Washbasin			1
K7.02	Part A: Single Bowl Sink Unit / Counter	ambach		1
K7.03	Two-tier wall shelving unit			1
K7.05	Mobile Counter Refrigerator	Mareno	TRA/100	1
K7.06	Tissue Box and Soap Dispenser			1
K7.07	Two-tier wall shelving unit			1
K7.09	Mobile Stand for Mixing Machine	ambach		1

K7.10	2--litre capacity mixing machine	Dito	GB/90	1
K7.12	Gravity Feed Slicing Machine	Essedue	MOD220	1
K7.14	Mobile Refrigerated Upright Cabinet	Mareno	FS70P	1
K7.15	Stainless Steel Dry waste Refuse Bin with Mobile Trolley			2
K8.0	GENERAL PREPARATION			
K8.01	Part A: Double Bowl Sink Unit / Counter	ambach		1
K9.0	HOT KITCHEN			
K9.01	Part A: Stainless Steel Ventilation Canopy	Gaylord	PG - ND-BDL-MAW-57	1
K9.01	Part B : Fire Protection System	Gaylord		1
K9.02	Services Wall & Distribution Spine	Gaylord	DCR-WM-HC-G-1738	1
K9.03	Ambient Mobile Work Counter	ambach	AT/45S	1
K9.04	Mobile Electrically Heated Single Pan Fryer	Ambach	EF1/45	1
K9.05	Ambient Mobile Work Counter	ambach	AT/45S	
K9.06	Lava Rock Char coal grill on Cabinrt Base	Ambach	EN 203	1
K9.07	Mobile Solid top hot plate (Oven)	Ambach	EN204	1
K9.08	4-Burner Boiling Table on Mobile Cabinet Base with Hot Cupboard Under	Ambach	GH/ 90G	1
K9.09	Part A: Heavy Duty Salamander Grill	Ambach	SG/O	1
K9.10	Mobile Counter with Hot Cupboard Under	Ambach		1
K9.11	GN 10/1 Combination Oven with Stand	Lainox	ME101P	1
K9.13	Center Island Counter with Heater	ambach		1
K9.14	Mobile Undercounter Refrigerator	Mareno	TRA/100	1
K9.15	Heated CupBoard	ambach	UBW/45	2
K10.0	DISH & POT WASH			
K10.1	Double Bowl Double drainer Pot Sink with Wash Spray Hose	ambach		1
K10.2	Ranged Pot Shelving Systems	ambach		2
K10.3	Inlet Dishwash Tabel	ambach		1
K10.4	Pre-Wash Spray Hose & Tap with single Bowl	ambach		1
K10.5	Water Softner with low level stand			

K10.6	Rack Dishwash Machine	Comenda	C1000E	1
K10.7	Stainless Steel Outlet Dishwash Table	ambach		1
K10.8	Condense Ventilation Canopy	Gaylord	VH2-W-39.37	1
K10.9	S/S Cutlery Dispenser			1
K11.0	TRAY ASSEMBLY			
K11.01	Fitted Counter including sink	ambach		1
K11.02	Ice Machine	Scotsman	ACM -45A	1
K11.03	140 litre Undercounter Refrigerator	Desmon	TRA 100	1
K11.04	Two Tier Wall Shelving System			1
K11.06	Stainless Steel Wall Cupboard	Ambach		1
K12.0	DISTRIBUTION & CART BAY			
K12.01	Mobile 5 Tier Shelving Unit			1
K12.02	Mobile Gastronorm 17- 1/1 Carts (HUPFER)			1
K12.03	Mobile Gastronorm 7- 1/1 Carts (HUPFER)			1
K12.04	Mobile Gastronorm 11 - 1/1 Carts			3
K12.05	Mobile Gastronorm Double 11 - 1/1 Carts			1
K12.06	Mobile 3 Tier Stainless steel Clearing trolley			1
K12.07	Mobile 4 Tier Stainless steel shelving unit			3
	TABLES & CHAIRS			
1	Round Tables (Cafeteria)			4
2	Rectangular Tables Big (Cafeteria) 71 X 180 Cm			2
3	Rectangular Tables Small (Cafeteria) 71 X 120 Cm			3
5	Chairs (Cafeteria)			20
6	Small Cabinets (Cafeteria)			1
7	Stainless Steel Mobile Table 70 X 70 Cm (Kitchen)			1
8	Stainless Steel Mobile Table 160 X 70 Cm (Kitchen)			2
9	Stainless Steel Table 160 X 70 (Kitchen)			2

11	Stainless Steel Mobile Table with 3 Drawer 90 X 70 Cm (Kitchen)			1
12	Wooden Tables 160 X 76 Cm (Kitchen)			1
C1.0	GROUND FLOOR CAFÉ SERVERY /RESTAURANT FACILITY			
C1.02B	S/S Square Bowl with accessories	SS		2
C1.03	140 Litre S/S Undercounter Refrigerator	Demson	TRA 100	1
C1.07	Curved Fitted Rear Counter			1
C1.09	Rear Counter			1
C1.10	140 Litre S/S Undercounter Refrigerator	Demson	TRA 100	1
C1.11	Coffee Machine	Carimali	ETA BETA 3	1
C1.13	Salad Bar Counter			1
C1.13A	Drop in Refrigerated Well			1
C1.14	Insect Destroyers in Uplighter Design			2
	SS Shelving Systems			2
	Curtain Remote			1
	LPG			
1	Small Cylinders			16
2	Big Cylinders			4
3	Regulators			15 nos.
1	Dumb-Waiter	SKG-Mettallschneider	Capacity 100 Kg	1
2	Fire Extinguishers - ABC Powder(Kitchen)			3
3	Fire Extinguishers - ABC Powder (Cafeteria)			1
4	Fire Blankets (Kitchen)			4
5	Toilets with all Acceries			2 set
6	Lockers			10
7	Grease Trap B2			1

