

2026/2027 Academic Year 學年

## Public Tender - Notice 公開招標 - 公告

To interested bidders, please be informed that Generations - International School is hereby launching an open tender for the following services, effective today: 敬請有興趣的投標者留意，傳承國際學校現正就以下服務進行公開招標，由即日起生效：

Tender No. 編號	Subject 主題
A010-GISPR-2526	Canteen Meal Service 食堂膳食服務
A011-GISPR-2526	Snack Bars Service 零食售賣部服務

## 1. Application for tender 申請投標

- 1.1 Location: Generations International School Admin Office 地點: 傳承國際學校行政辦公室
- 1.2 Date: 17th June 2026 to 3rd July 2026 日期：2026 年 6 月 17 日至 2026 年 7 月 3 日
- 1.3 Time: 9:30am-12:30pm, 2:30pm-5:30pm 時間：上午 9:30 至 12:30, 下午 2:30 至 5:30
- 1.4 Bidders must bring their company chop to the above-mentioned location and submit an application tender form to school. The "Tendering Regulations" will be provided via email within 1 day from the date of application submission. 投標餐飲服務供應商須帶公司印章前往上述地點，並向學校提出申請招標文件，於遞交申請日起 1 日內以電郵方式提供“招標規章”。

## 2. Submission of Bids 提交標書遞交方式

- 2.1 Location: Generations International School Admin Office 地點: 傳承國際學校行政辦公室
- 2.2 Date: 6th July 2026 日期：2026 年 7 月 6 日
- 2.3 Time: 09:30am - 05:30pm 時間：上午 9:30 至下午 5:30
- 2.4 Bidders must bring their company chop and must deliver their bids in person. 競投者須帶印章及必須親臨遞交標書。

## 3. Bid Opening Location, Date and Time: 開標地點、日期及時間：

- 3.1 Location: Generations International School Auditorium 地點: 傳承國際學校禮堂
- 3.2 Date: 7th July 2026 日期：2026 年 7 月 7 日
- 3.3 Time: 10:00am and 11:30 am 時間：上午 10:00 及 11:30
- 3.4 In order to clarify any questions that may arise regarding the submitted tender documents, the bidder or their representative should attend the bid opening. 為了對所提交之標書文件可能出現的疑問作出澄清，競投者或其代表應出席開標。

## 4. Evaluation Criteria 評審標準

## 4.1 Canteen Meal Service 食堂膳食服務

Food tasting, Food quality and menu design 食品試吃、食品品質及菜單設計	30%
Food safety, hygiene, and temperature control 食品安全、衛生及溫度控制計劃	30%
Operational plan and staffing 營運計劃及人員配置	15%
Price list 定價表	15%
Relevant experience and references 相關經驗及參考	10%



## 4.2 Snack Bars Service 零食售賣部服務

Food tasting, Food quality and menu design 食品試吃、食品品質及菜單設計	30%
Food safety, hygiene, and temperature control 食品安全、衛生及溫度控制計劃	30%
Operational plan and staffing 營運計劃及人員配置	15%
Reasonable pricing 合理定價	15%
Relevant experience and references 相關經驗及參考	10%

5. For any questions or inquiries, please call 2888 3399 or email ops@generations.edu.mo. 如有任何疑問或查詢，可致電：2888 3399 或電郵至 ops@generations.edu.mo。

