

Main Kitchen and Cafeteria Commercialisation

Request for Proposal

About the Project

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.

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

Dasman Diabetes Institute 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."

Main Kitchen & Cafeteria Overview

- Measurements
 - Wash Area: 16 m²
 - Kitchen: 112 m²
 - Packing area: 55 m²
 - Receiving Area: 8.24 m²
 - Trash Room: 4.70 m²
- Cafeteria – Approximate size – 190 m²
- List of equipment attached
- Cafeteria drawing attached
- Kitchen drawing attached
- List of existing equipment attached

Instructions for 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.

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Ref. DDI-EXEC-4-2025

- Cover letter: signed by a person duly authorized to sign on behalf of the organization.

Proposal Guidelines

This is an open and competitive process.

The schedule for submission, review and award is as follows:

RFP announcement: 14th April 2025.

Proposal submission ends: 5th May 2025.

Contract award: 11th May 2025

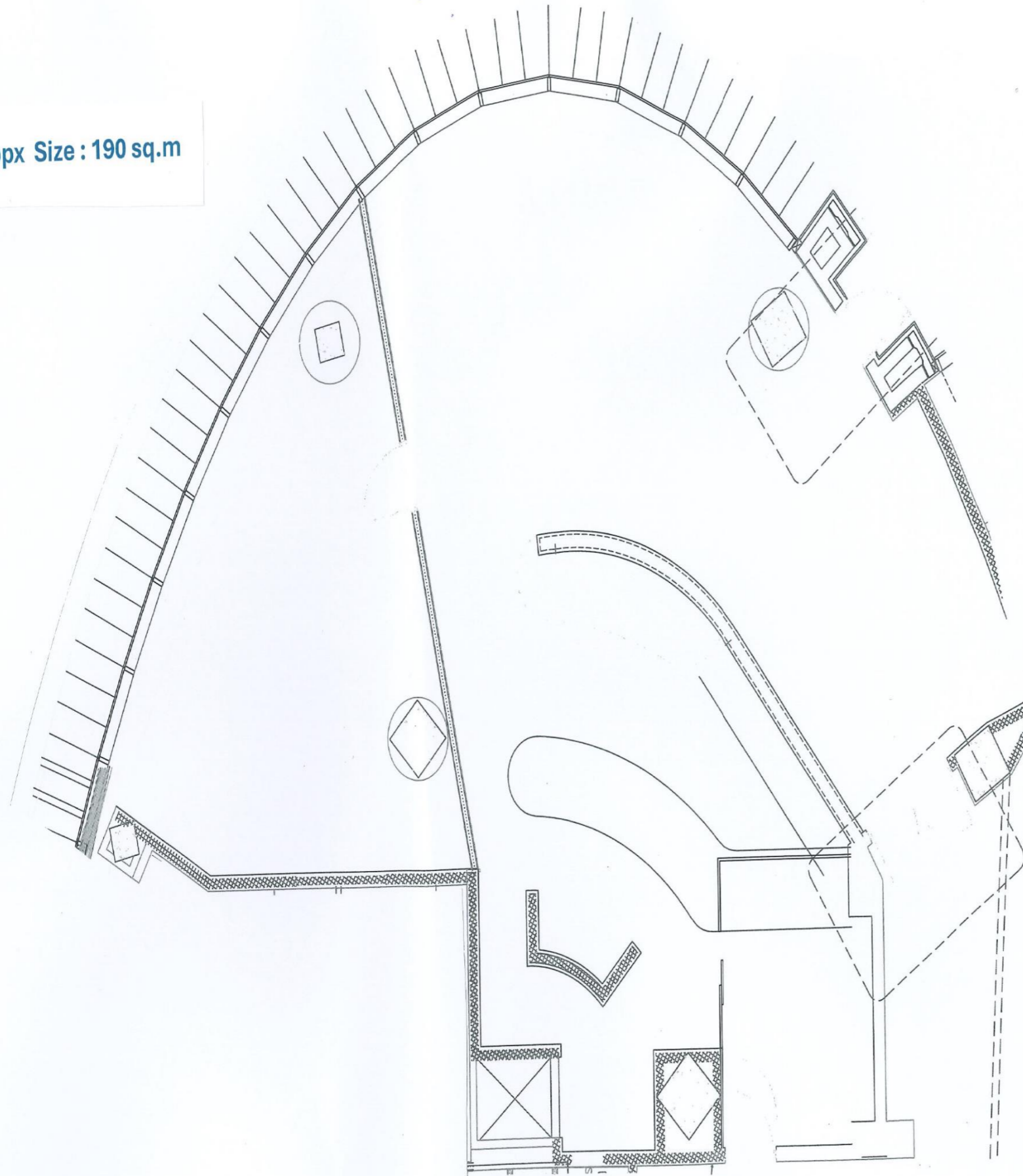
Proposals are to be delivered in a sealed envelope, with the reference number clearly visible on the envelope, to the main reception located on the ground floor of the Institute. Work will begin with the company the day after the contract award.

Evaluation Criteria

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

- Suitability – does the proposal accurately and adequately meet the deliverables and needs outlined in this RFP?
- 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
- Value/revenue generation structure—is the proposed total revenue generation and projected profit in line with the current market values/expectations?

Cafeteria Appx Size : 190 sq.m





- Wash Area: $4.50 \times 3.50 = 16 \text{ m}^2$
- Toilet area: $3.714 \times 3.965 = 14.726 \text{ m}^2$
- 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: $12.337 \times 4.460 = 55 \text{ m}^2$

The total area for the B! kitchen is 212.866 Sq.m.

Sr. No.& Location	Description	Qty
K1.0	GOODS RECEIPT	
K1.02	Knee Operated Hand Washbasin	1
K1.03	Cantilevered Stainless Steel Work Ledge	1
K2.0	TRASH ROOM	
K2.01	White Finish Insect Destroyer	1
K3.0	CIRCULATION CORRIDOR	
K3.01	White Finish Insect Destroyer	2
K6.0	COLD STORES	
K6.01	Modular three compartment vegetable, General Produce Deep Freeze Cold Room suite Inc. Refrigeration Equipment	3 Units
K6.02	Anodized Aluminum 6 - tie Shelving System Cold Room No1	5
K6.03	Anodized Aluminum 5-tier Shelving System Cold Room No. 2	6
K6.04	Anodized Aluminum 4-tier Shelving System Freezer Room	6
K7.0	COLD PREPARATION	
K7.01	Part A: Single Bowl Sink Unit / Counter	1
K7.02	Two-tier wall shelving unit	2
K7.03	Tissue Box	1
K7.04	Mobile Stand for Mixing Machine	1
K7.5	2--liter capacity mixing machine with 2 Bowl	1
K9.0	HOT KITCHEN	
K9.01	Part A: Stainless Steel Ventilation Canopy	2
K9.02	Part B : Fire Protection System	1
K9.03	Services Wall & Distribution Spine	1
K9.04	GN 10/1 Combination Oven with Stand	1

K10.0	DISH & POT WASH	
K10.1	Double Bowl Double drainer Pot Sink with Wash Spray Hose	1
K10.2	Runged Pot Shelving Systems	2
K10.3	Inlet Dishwash Tabel	1
K10.4	Pre-Wash Spray Hose & Tap with single Bowl	1
K10.5	Water Softener with low level stand	
K10.6	Rack Dishwash Machine	1
K10.7	Stainless Steel Outlet Dishwash Table	1
K10.8	Condense Ventilation Canopy	1
K10.9	Grease Trap small	1
K10.10	S/S Cutlery Dispenser 5 in 1	1
K11.0	TRAY ASSEMBLY	
K11.01	Fitted Counter including sink	1
K11.02	Two Tier Wall Shelving System	1
K11.03	Stainless Steel Wall Cupboard	1
K12.0	DISTRIBUTION & CART BAY	
K12.01	Mobile 4 Tier Stainless steel Clearing trolley	1
C1.0	GROUND FLOOR CAFÉ SERVERY /RESTAURANT FACILITY	
C1.02	L Shaped Fitted Rear Counter	1
C1.02B	S/S Square Bowl	1
C1.03	140 Liter S/S Undercounter Refrigerator	2
C1.07	Curved Fitted Rear Counter	1
C1.09	Rear Counter	1
C1.13A	Drop in Refrigerated Well	1
C1.14	Insect Destroyers in Uplighter Design	2
	Curtain Remote	1
	TABLES	

1	Stainless Steel Mobile Table 70 X 70 Cm (Kitchen)	1
2	Stainless Steel Mobile Table with 3 Drawer 90 X 70 Cm (Kitchen)	1
	LPG	
1	Small Cylinders	16
2	Big Cylinders	8
3	Regulators	12 nos.
1	Dumb- Waiter	1
2	Fire Extinguishers - ABC Powder (Kitchen)	3
3	Fire Blankets (Kitchen)	2
4	Toilets with all Accessories	2 set
5	Lockers	10
6	Grease Trap at B2	1