

Scope of Work -for Supply of Food Items

QUALITY & HYGIENE STANDARDS

- All food items shall be freshly prepared on the event day
- Compliance with food safety and hygiene regulations
- Proper food temperature control during service
- Neat and hygienic presentation
- Backup food quantity (5-10% extra)

SETUP & TIMING

- Complete setup at least 1-2 hours before Dinner time
- Food ready for serving 15 minutes before Dinner time
- On-site supervisor during the event
- Logistics & Responsibilities

DELIVERY TO VENUE

- Setup dismantling after the event
- Waste collection and its disposal


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