



Invitation for Bidding

Project: Food Safety Standards Training and Support Program

I. Project Description

“**Food Safety Standards Training and Support Program**” is designed to provide seafood harvesters, processors, and SMEs with the knowledge and practice on food safety standards regulation and procedures. This program also aims to provide financial support and technical assistance to help them secure food safety standards certifications.

II. Bidding Components

- Step 1: Interested implementers/partners are to share their interest in the project via email no longer than two weeks from the date of the announcement with the email subject: *[Agency’s Name” Expression of Interest in **Food Safety Standards Training and Support Program**]*.
- Step 2: KE to invite implementers/partners for a detailed project briefing later after the closing date.
- Step 3: Implementers/partners are to submit a proposal and budget plan within three weeks after the project briefing.
- Step 4: KE committee to review the submitted proposal and quotation.
- Step 5: Implementers/partners awarding be formally informed after the evaluation from the committee team.

III. Required Documents

Khmer Enterprise would like to invite potential implementers/partners to submit sealed proposals and other required documents for the **Food Safety Standards Training and Support Program**. The required documents are:

- Concept notes and proposals including brief activity plans and team member profiles
- The budget plan for program arrangements (timeline: 12 months)
- Samples of previous projects
- The expected result of the planned program (e.g., income level, number of products, production quantity, number of connected actors, efficiency level, etc)

III. Submission Requirements

Interested bidders can share their interest in the project bidding via Khmer Enterprise’s email address Email: procurement@khmerenterprise.info and cc ke-mi@khmerenterprise.info no later than 19th February 2024, 5:00PM with email subject of **[Agency Name]: Apply for Food Safety Standards Training and Support Program**