

Minimum criteria for operation of DAMEN SHIPYARDS MANGALIA CANTEEN

1. Generalities:

Project: "OPERATION OF DAMEN SHIPYARDS MANGALIA CANTEEN"

Beneficiary: Damen Shipyards Mangalia SA

Location: DSMa shipyard premises, Portului Street no. 1, Mangalia, Constanta County.

2. The necessity and opportunity of the investment:

Objective → equipping the existing space with specific equipment and qualified personnel in order to operate the Canteen

Target → ensure the daily menu for 1,000 - 2,000 people

3. Description of the existing situation:

- ✓ The building has a floor area of 1255.50 square meters and was commissioned in 1977.
- ✓ The canteen is developed on two levels with a square plan with dimensions of 36mx 36m.
- ✓ The resistance structure is made up of prefabricated reinforced concrete frames in two directions, having a modular grid of 6mx6m and prefabricated floors made of solid panels.
- ✓ The main and secondary beams have a nominal opening of 6m and a section of 25x55. Under the walls, continuous B50 plain concrete foundations were designed, and under the prefabricated pillars, B150 insulated cup-type foundations.
- ✓ According to the geotechnical opinion, the foundation was made directly on the limestone layer that is found at a depth of 70-80cm, from the ground level, using a pressure of 8 daN/cm² for fundamental loads (acc. project no. 67/75).

- ✓ From a functional point of view, the building is divided as follows:
 - a) **Ground floor:** rooms for the public (hallway, cloakroom, staircase, bathrooms);
 - Service rooms (preparation, storage, staff changing rooms);
 - cold rooms in the refrigeration and freezing system;
 - dining room for TESA and VIP staff.
 - b) **1st floor:** two dining rooms, kitchen and its annexes.

4. Project to be implemented:

- ✓ Obtaining annual sanitary and sanitary-veterinary authorizations, in accordance with the regulations in force;
- ✓ Provision of Horeca type equipment in each space: kitchen, cold room, storage spaces for raw material processing, semi-prepared foods;
- ✓ Ensuring the furniture in order to equip the dining rooms;
- ✓ Ensuring the crockery necessary for serving the daily menu in the Canteen and in the catering system;
- ✓ Ensuring the necessary personnel to prepare and serve the daily menu – 1,000 - 2,000 portions;
- ✓ Ensuring the computer system for transmitting the daily menu and taking over the number of servings/menu requested by DSMa employees who serve meals in the Canteen;
- ✓ Ensures a retail point of sale for packaged products and bakery products produced in its own system or not and for soft drinks – mini market;
- ✓ Provides vending machine equipment for coffee and other items – optional.

5. The applicant shall provide:

A. Financial and economic capacity

Any applicant shall demonstrate its financial capability to sustain the implementation of the tasks, he is expressing interest for.

- Sufficient economic and financial capacity to guarantee continuous and satisfactory budget implementation throughout the envisaged lifetime of the agreement.
- Sufficient financial capacity in relation to the pre-financing foreseen under the agreement (where relevant);
- As the operator of the space, the applicant will bear the following costs:
 - a) a monthly rent - the amount will be determined;
 - b) cost of utilities: water, energy and gas necessary to operate the facility and to produce the food, waste management etc.

B. Professional, management and technical capacity

- The operation of the service will require capacities to coordinate the design and development of the service and to ensure implementation and operation of the service;
- The technical project and execution details, the written and drawn parts will be checked for compliance with the essential requirements according to the legislation in force;
- The technical project shall be issued in compliance with DAMEN brand;

***Remark:** The applicant will submit a 3D rendering in order to verify the traceability of food products, staff and customers of the DSMA Canteen.*

- The menu shall be elaborated based on the following criteria:
 1. to provide food for an estimated no of 1000 - 2000 customers/day – DAMEN provides no guarantees related to the estimated number of potential beneficiaries;
 2. **menu for lunch:** two dishes, salad and dessert – at least three menu options;
 3. **menu a la carte:** purchase option a kind of food, salads, vegetarian menu, etc;
 4. **menu for break:** pastry, bagels, croissants, doughnuts, etc.
 5. **the price of the menu shall be preferential for DAMEN personnel** - it will be adapted so that it is accessible for Damen employees.