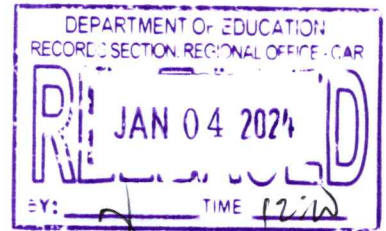




Republic of the Philippines
Department of Education
CORDILLERA ADMINISTRATIVE REGION



03 January 2024

REGIONAL MEMORANDUM

No. 009.2024

**ADVISORY ON THE IMPLEMENTATION OF SCHOOL-BASED FEEDING
PROGRAM SY 2024-2025**

To: Assistant Regional Director
Schools Division Superintendents
Others Concerned

1. Relative to OUOPS No. 2023-03-11587, the Bureau of Learner Support Services Division released an **Advisory on the Implementation of School-Based Feeding Program (SBFP) SY 2024-2025** where directions for the implementation of the FY 2023 Milk Funds and for the early and efficient implementation of FY 2024 funds were identified.
2. The Institutional Guidelines for SBFP is still for finalization due to the needed major revisions on the procurement of milk in compliance with the GPPB Resolution 07-2022 titled "Approving the Guidelines on the Engagement of Procurement Agent and Related Amendments to Sections 7.3.3.A, 11.2.2.E and 47.1 of the 2016 Revised Implementing Rules and Regulations of RA No. 9184."
3. A copy of the Memorandum is attached as Enclosure 1.
4. For concerns and clarifications, please contact Diane B. Joaquin, Nutritionist Dietitian II through email address diane.joaquin@deped.gov.ph or mobile number 0956-4078-478.
5. Immediate dissemination of this Memorandum is directed.

Digitally signed by Carino Estela
Leon
Date: 2024.01.04 10:11:29 +08'00'

ESTELA P. LEON-CARIÑO EdD, CESO III
Director IV/Regional Director

Enclosure: As stated
Reference: As stated

ESSD/GCD/dbj/SBFP
January 3, 2024



Address: DepEd-CAR Complex, Wangal, La Trinidad, Benguet, 2601
Telephone No: (074) 422 - 1318
Email Address: car@deped.gov.ph



DepEd Tayo Cordillera

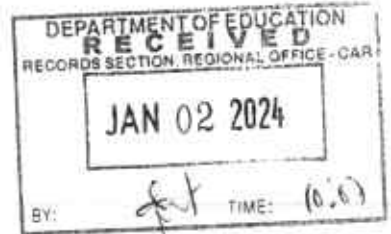


<https://depedcar.ph>



Republic of the Philippines
Department of Education
OPERATIONS

OUOPS No. 2023-03-11587
MEMORANDUM



TO : **REGIONAL DIRECTORS**
Regions I- XII, CARAGA, CAR, & NCR

FROM : *[Signature]*
ATTY. REYSEE A. ESCOBEDO
Undersecretary for Operations

[Signature]
ROVIN JAMES F. CANJA
Project Development Officer IV
Officer-in-Charge
Office of the Assistant Secretary for Operations

[Signature]
NENNETH ESPLANA-ALAMA, PhD
Director IV, BLSS

SUBJECT : **ADVISORY FOR THE IMPLEMENTATION OF SCHOOL-BASED FEEDING PROGRAM (SBFP) SY 2024-2025**

DATE : 21 December 2023

The Department is pleased to inform you of the continuous implementation of the School-Based Feeding Program for FY 2024 to address undernutrition among learners from Kinder to Grade 6, through the provision of hot meals/nutritious food products (NFP) and pasteurized/sterilized milk in all public elementary schools in accordance with RA 11037 or the "Masustansyang Pagkain Para sa Batang Pilipino Act."

The Institutional Guidelines for SBFP is still for finalization due to the needed revisions on the procurement of milk in compliance with Government Policy Procurement Board (GPPB) Resolution 07-2022 titled "Approving the Guidelines on the Engagement of Procurement Agent and Related Amendments to Sections 7.3.3.A, 11.2.2.E, and 47.1 of the 2016 Revised Implementing Rules and Regulations of RA No. 9184." The said GPPB Resolution specifies conditions when a government office

DB718

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can engage the services of a Procurement Agent, which is the case between DepEd and the National Dairy Authority (NDA) and Philippine Carabao Center (PCC). Major revisions in the guidelines are imperative to comply with the said policy. Thus, the following are the directions for the implementation of the FY 2023 Milk Funds and for the early and efficient implementation for FY 2024:

A. FY 2023 Milk Funds

1. In compliance with GPPB Resolution No. 07-2022, DepEd through the Schools Division Offices (SDOs) shall directly procure pasteurized or sterilized milk from the local dairy producers/cooperatives through **Negotiated Procurement-Community Participation (NP-CP)**.
2. Attached in this Memo is the final Milk Supply Map which is an output of the activities conducted in April-May and July 2023. This document indicates the partner-agency who shall supply the milk and the type of milk to be procured.
3. The SDO Milk Focal Person shall prepare the Authority to Procure pasteurized and/or sterilized milk from the local dairy producer/cooperative under the specific partner-agency (based from the Milk Supply Map) to include details on the approximate quantity of milk packs, number of beneficiaries, number of feeding days, delivery schedule, drop-off points, list of consignees, and the allotted funds for the program.
4. The SDO Milk Focal Person shall write NDA and/or PCC to provide certification on the possible local dairy producer/cooperative who can qualify to provide the milk requirements of the particular SDO. This is to comply with the requirement of NP-CP that a regulatory body (NDA/PCC) shall certify that the said local dairy producer/cooperative is an organized Community or Social Group (CSG).
5. After NDA/PCC has issued a certification of the possible local dairy producer/cooperative who can qualify to provide the milk requirements, the SDO shall undertake the procurement of pasteurized and/or sterilized milk using NP-CP in January-February 2024. A template for the contract and terms and conditions shall be issued in January 2024 as reference of the SDOs.
6. The SDOs shall also prepare and sign the Operating MOA (OpMOA) between the SDO and NDA/PCC. The said OpMOA define the policy and general framework of cooperation and coordination between DepEd and NDA/PCC for market scoping, quality assurance, supervision, monitoring, and evaluation. For this function, the SDO shall pay NDA/PCC the amount equivalent to one and a half percent (1.5%) of the contract amount for pasteurized and/or sterilized milk. The details of payment are specified in the OpMOA to be issued in January 2024.
7. Milk distribution is expected to commence in March to June 2024.
8. SDOs are encouraged to ensure timely and staggered payment for milk.

B. FY 2024 Funds for Hot Meals (HM), Nutritious Food Products (NFP), and Program Support Funds (PSF)

1. The target beneficiaries for FY 2024 is 1,678,704 severely wasted and wasted Kinder to Grade 6, the Regular Component (HM and/or NFP) will cover 220 feeding days (200 school days + 20 days in learning camp) and 55 days for the milk component. Funds for the regular and milk components is for direct release to the ROs, while the PSF for FY 2024 funds will be downloaded by BLSS-SHD by February 2024;
2. All Regional Offices and School Division Offices (SDOs) SBFP Focal Persons and all involved in the implementation of SBFP are requested to **start the preparatory activities and procurement process of NFPs by January 2024 and ensure that funds are obligated by April 2024 while the procurement process for pasteurized/sterilized is scheduled in April-May 2024;**
3. For the Regular Component (HM/NFP), the budget cost per day is at P22.00 or P110 for five (5) days). However, if the market survey of some food commodities is below P22, the anticipated excess budget can be used as additional budget for other days or as additional funds for hot meals, as long as the total amount for the week will not exceed P110.00.
4. The use of Program Support Funds (PSF) should include the nutritional analysis to be requested from DOST-FNRI Regional Offices or FDA accredited laboratories. The need for nutritional analysis (Carbohydrates and Energy) of other NFPs and Milk shall be decided by the SDO.
5. DO No. 31 s. 2021, DO No. 38, s. 2022, and DO No. 10 s. 2022 shall be used until the new issuance of SBFP guidelines is signed by the Vice President and Secretary Sara Z. Duterte.
6. Serving of NFP and Milk shall be school-based only, except for IFR which may be cooked in school or brought home. Distribution to the homes of the learners will only be allowed in cases of community quarantines.
7. For the NFP component, attached is the new technical specifications.
8. It is reiterated that hot meals shall be allowed only in areas without community quarantine imposed, areas with central kitchens, and in schools with support of a volunteer group or hired helpers to ensure that teachers will not participate in the preparation and cooking of meals; this also needs the approval of the Regional Director and to be attached is a certification by the Schools Division Superintendent that teachers were not involved in the procurement, preparation, and cooking of hot meals and that there are dedicated manpower/volunteer for the procurement, preparation, and cooking ; IFR is the preferred rice for hot meals as far as practicable.
9. For combination of HM and NFP, SDOs may implement HM continuously for a number of days for efficient fund management and liquidation, to be followed by continuous implementation of NFP for the remaining feeding days.
10. Serving of Iron-fortified rice (IFR) is encouraged for once a week, the use of IFR is in compliance with RA 8976, "The Philippine Food Fortification Act of 2000." (Serving of IFR is a commitment of the Philippines to the United Nations' School Meals Coalition). The procured IFR can also be used to serve with viands for hot meals.
11. For pure NFP, Enhanced nutribun/KaraBun (MilkyBun) shall be served two (2) times a week. However, in areas where supply and delivery is a challenge, it can be served only once per week.

12. All central kitchens shall serve pure hot meals or combination of HM and NFP.
13. The food items to be served to the beneficiaries shall comply with the following revised levels of nutrients:

Nutrients	Revised Allowable Amounts
Added Sugar	<10-30 grams
Saturated Fat	0-7 grams
Sodium	<120-200 mg

The revision in the level of nutrients for the food items served in the SBFP was done in consideration of the need to increase the caloric intakes of the undernourished beneficiaries. Also, increasing the levels of sugar, fat, and sodium may possibly result in the improvement of the palatability of the foods to be served, therefore influencing better consumption of food items by the beneficiaries.

14. The SDO has the option to retain or to re-allocate the School Operational Expenses (P3.00 for Hot meals/NFP and P1.00 for milk) in consideration of the varying needs of the schools (e.g. geographic location, enrolment, etc.).
15. Attached are the following documents for ready reference:
 - Breakdown of Allocation for FY 2024
 - Technical Specification for Nutritious Food Products (NFP)
 - FY 2024 Implementation Timeline
 - Final Milk Supply Map for FY 2023

For further details, Ms. Magdalene Portia T. Cariaga, Ms. Mei-Ling V. Duhig, or Mr. Ferdinand M. Nuñez, BLSS-SHD, may be contacted at cellphone no. 09993056058 or 09175620849 or email at sbfp@deped.gov.ph.

SCHOOL-BASED FEEDING PROGRAM (SBFP) BREAKDOWN OF ALLOCATION BY REGION (FY 2024)

REGION	2019 Beneficiaries	Cost of Hot Meals/NFP (P25.00 for 220 days)	Cost of Milk (P22.00 for 55 days)	Total (Hot Meals + Milk)	PSF (E*3.50% + 800,000 (CO+RO+SDO))	TOTAL
CO-BLSS-SHD					40,000,000	40,000,000
Region I	75,835	417,092,500	91,760,350	508,852,850	18,609,850	527,462,700
Region II	38,709	212,899,500	46,837,890	259,737,390	9,890,809	269,628,199
Region III	147,418	810,799,000	178,375,780	989,174,780	35,421,117	1,024,595,897
Region IV-A	240,944	1,325,192,000	291,542,240	1,616,734,240	57,385,698	1,674,119,938
Region IV-B	80,688	443,784,000	97,632,480	541,416,480	19,749,577	561,166,057
Region V	170,254	936,397,000	206,007,340	1,142,404,340	40,784,152	1,183,188,492
Region VI	153,380	843,590,000	185,589,800	1,029,179,800	36,821,293	1,066,001,093
Region VII	120,081	660,445,500	145,298,010	805,743,510	29,001,023	834,744,533
Region VIII	89,456	492,008,000	108,241,760	600,249,760	21,808,742	622,058,502
Region IX	83,883	461,356,500	101,498,430	562,854,930	20,499,923	583,354,853
Region X	84,861	466,735,500	102,681,810	569,417,310	20,729,606	590,146,916
Region XI	78,385	431,117,500	94,845,850	525,963,350	19,208,717	545,172,067
Region XII	99,854	549,197,000	120,823,340	670,020,340	24,250,712	694,271,052
CARAGA	53,778	295,779,000	65,071,380	360,850,380	13,429,763	374,280,143
NCR	150,997	830,483,500	182,706,370	1,013,189,870	36,261,645	1,049,451,515
CAR	10,181	55,995,500	12,319,010	68,314,510	3,191,008	71,505,518
TOTAL	1,678,704	9,232,872,000	2,031,231,840	11,264,103,840	447,043,635	11,711,147,475

TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

Type of Food	Enhanced Nutribun (with certification from FNRI)																			
Serving Size	40 g x 2 pcs in one pack or 1 pc 80 g																			
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.																			
Packaging	Individually packed in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates " DepEd-SBFP, NOT FOR SALE ".																			
Expiration	Expiration date should be at least 5 days from the date of manufacturing																			
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Technical Requirements for Suppliers	The suppliers should be certified by DOST-FNRI as Technology Adoptor for Enhanced Nutribun																			
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)																			
Drop-off Points	(to be supplied by the End-user)																			
Payment Schedule	Staggered payment once distribution is started																			
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests																			

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Karabun (Milky Bun) by Phil. Carabao Center (PCC)																			
Serving Size	40 g x 2 pcs in one pack or 1 pc 80 g																			
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.																			
Packaging	Individually packed (or 40 g x 2 pcs in one pack) in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date and/or the Expiration Date. If possible, provide an imprinted sign per pack which indicates " DepEd-SBFP, NOT FOR SALE ".																			
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Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests																			

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Fortified/Enriched Breads													
Flavor	Plain/Any Flavor													
Serving Size	50 g x 2 pcs in one pack or 1 pc 100 g													
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE" .													
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*Provide samples for sensory evaluation and acceptability tests.

Type of Food	High-Protein Biscuit (with certification from FNRI)															
Flavor	Plain/Any Flavor															
Serving Size	30 g x 2 in one pack or 60 g															
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE" .															
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Payment Schedule	Staggered payment once distribution is started															
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Type of Food	Coco Bisc (with certification from FNRI)															
Flavor	Plain/Any Flavor															
Serving Size	30 g per pack															
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE" .															
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*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Crackers												
Flavor	Plain/Any Flavor												
Serving Size	30 g x 2 in one pack or 60 g												
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.												
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE" .												
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*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Iron Fortified Rice (IFR)													
Serving Size	250 g per serving (raw, uncooked)													
Quality	IFR is in good condition, not expired, no signs of molds or discoloration, no foul smell, no pests, and no lump grains.													
Packaging	250 g individually packed or bulk packaging in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date, and the Expiration Date. If possible, there must be an imprinted sign per pack which indicates "DepEd-SBFP, NOT FOR SALE".													
Expiration	Expiration date should be at least 6 months from the date of delivery													
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Iron	5 mg or more													
Technical Requirements for Suppliers	The suppliers should be certified by DOST-FNRI as Technology Adopter for IFR													
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)													
Drop-off Point	(to be supplied by the End-user)													
Payment Schedule	Staggered payment once distribution is started													
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests													

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Fruits, e.g. Banana
Serving Size	80 gm (1 pc of 14 x 3.5 cm) (Approximately Contains: 146 kcal, 1.6 gm Protein, 24 mg Calcium, 69 mcg Vit A)
Quality	Preferences: Locally Produced; Fruits received in good condition, not rotten, smells fresh, and no pests or insect bites
Packaging	Packed in paper bag/cling wrap
Signs of Expiration	Appearance of rotten parts
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)
Drop-off Points	(to be supplied by the End-user)
Payment Schedule	Staggered payment once distribution is started
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Nutri-packs
Flavor	Any Flavor
Serving Size	50 - 100 g
Quality	Nutripacks received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired
Packaging	Individually packed in food-grade pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE" .
Expiration	Expiration date should be at least 6 months from the date of delivery

Nutritional Content		Minimum Amount Per Serving
	Energy	250-450 kcal
	Saturated Fat	0-7 g
	Protein	2 g or more
	Sugar	Less than 10-25 g
	Sodium	Less than 120-200 mg
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Banana Chips													
Flavor	Any Flavor													
Serving Size	50 g													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".													
Expiration	Expiration date should be at least 6 months from the date of delivery													
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Sugar	Less than 10-25 g													
Sodium	Less than 120-200 mg													
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Drop-off Points	(to be supplied by the End-user)													
Payment Schedule	Staggered payment once distribution is started													
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests													

*Provide samples for sensory evaluation and acceptability tests.

Type of Food	Rice-mongo curls (with certification from FNRI)															
Flavor	Any Flavor															
Serving Size	30 g															
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".															
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Payment Schedule	Staggered payment once distribution is started															
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Type of Food	Rice-mongo crunchies (with certification from FNRI)															
Flavor	Any Flavor															
Serving Size	30 g															
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".															
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Payment Schedule	Staggered payment once distribution is started															
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests															

Type of Food	Rice-mongo blend (with certification from FNRI)														
Flavor	Any Flavor														
Serving Size	100 g														
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired														
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".														
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Type of Food	Brown Rice Nutty Fruity Bar															
Flavor	Chocolate Flavor															
Serving Size	50 g															
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".															
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Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests															

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Type of Food	Brown Rice Nutty Fruity Bar													
Flavor	Honey Flavor													
Serving Size	25 g													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".													
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Type of Food	Fruit Juices								
Flavor	Any Flavor (Kalamansi, dalandan, melon, water melon, mango, pineapple, passion fruit, coconut, guyabano etc)								
Serving Size	200 ml or more								
Quality	Fruit juice comes from real fruit juice, not synthetic flavorings, received in good condition, no signs of damage in packs, not expired, No signs of bulging/dents								
Packaging	Individually packed in food-grade bottles. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".								
Expiration	Expiration date should be at least 6 months from the date of manufacturing.								
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Payment schedule	Staggered payment once distribution is started								
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests								

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Type of Food	Cereals											
Flavor	Plain/Any Flavor											
Serving Size	35 gm x 2 packs											
Quality	Cereals received in good condition, no signs of damage in packs, no lumps, no signs of holes, pest-free, and not expired											
Packaging	Individually packed in food-grade pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".											
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Type of Food	Grains, e.g. Corn											
Flavor	Plain											
Serving Size	180 g As Purchase (64 g Edible Portion)											
Quality	Grains received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not rotten											
Packaging	Individually packed in food-grade pouches or 1 pouch container for the number of feeding days.											
Signs of Expiration (If possible)	Dry or wilted husks, kernels are hard and dry, with molds and black spots											
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Type of Food	Dimsum - Siomai (Nutripack)													
Flavor	Pork-Carrot, Pork-Mushroom, Pork-Malunggay, Chicken-Carrot, Chicken-Mushroom, Chicken-Malunggay													
Serving Size	25 g per pc x 4-8 pcs in a pack													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".													
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Type of Food	Dimsum - Balls (Nutripack)													
Flavor	Pork-Carrot, Pork-Mushroom, Pork-Malunggay, Chicken-Carrot, Chicken-Mushroom, Chicken-Malunggay													
Serving Size	25 g per pc x 4-8 pcs in a pack													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE" .													
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Type of Food	Slopao (Fortified/Enriched Bread)													
Flavor	Any													
Serving Size	25 g													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates " NOT FOR SALE ".													
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Type of Food	Ready-to-Eat Vlands or Snacks (Nutripack)													
Flavor	Monggo with Dilis, Mixed Fruits with Cocomilk, Champorado, Arroz Caldo, and others													
Serving Size	150 g													
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE" .													
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SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
A. Supplemental Guidelines		
<ul style="list-style-type: none"> • SBFP Supplemental Guidelines for SY 2024-2025 	Jan-March 2024	The SG will only contain information on the Breakdown of Allocation and the Implementation Arrangements for FY 2024
B. Memo of Agreement (MOA) for Milk		
<ul style="list-style-type: none"> • Legal Review of Mother MOA & Operating MOA 	November 2023-Jan 2024	
<ul style="list-style-type: none"> • Signing of MOA between DepEd & NDA/PCC 	May 2024	
<ul style="list-style-type: none"> • Signing of Operating MOA between SDOs and NDA/PCC Field Offices 	July 2024	

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
C. Funds		
<ul style="list-style-type: none"> • Comprehensive release of funds to ROs 	January 2024	
<ul style="list-style-type: none"> • Downloading of PSF to ROs and SDOs 	February 2024	
D. Vetting of Cycle Menu	November-December 2023	c/o ROs
E. Supply Mapping for Milk	March 2024	CO, ROs, & SDOs

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
F. Procurement Process by SDOS • NFP -Conduct of Market Survey and preparation of documents (Cycle Menu, Tech Specs, WFP, PPMP, APP, Authority to Procure, Project Proposal -Conduct of Early Procurement Activities -Conduct of procurement process (Small value) -Awarding of Contract/NOA/NTP -Request of NCA from DBM -Distribution of food items	November-December 2023 November-December 2023 January-February 2024 April 2024 June 2024 Aug 2024-Feb 2025	% SDOS

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
F. Procurement Process by SDOS • Milk -Signing of OpMOA -Request of NCA from DBM -Procurement by SDOS -Payment of Service Fee to NDA/PCC -Distribution of Milk	March 2024 June 2024 April-May 2024 August 2024-July 2025 August 2024-July 2025	
G. Nutritional Assessment of Learners	June-August 2024	SDOs & Schools