





# Course: Implementing the PreAward Phase of a Project or Major Procurement

Code	City	hotel	Start	End	price	Hours
347	London (UK)	<b>Hotel Meeting Room</b>	2024-07-29	2024-08-02	5450 €	25

# **Program Overview**

## In this program you will learn about:

## In this program we cover the A-Z of the following Contract Types:

- Managing Competitive Tendering based Contracts
- Single Source Contract Management
- Negotiated Contract Management

## For each Contract Type we discuss best practices for:

- Pre-Award Planning
- Scope Formulation
- Contracting Strategy Formulation
- Prequalification
- Preparing/Reviewing Contract Conditions
- Preparing/Reviewing Special Technical Requirements
- Tender Package Preparation
- Bidding Process Management
- Bid Evaluation
- Award and Contract Agreement

## **Program Content**

- Industry Terminology and Standards
- Pre-Award Work Process Flow Charts

## Understanding the Need for, and, How to Prepare and/or Analyze:-

- Project Definition
- Scope of Work
- Work Schedule
- Cost Estimation



- Choosing Contract Price Risk you want to take
- Fixed Price Lump Sum
- Fixed Price Unit Rates
- Fixed Price Part Lump Sum and Part Unit Prices
- Reimbursable Contracts Types
- Request for Proposals Beauty Show
- Open Tender, Limited Tender, or, Single Source
- Company Policy Impartiality in Bidding and Ethical Standards
- Planning the Tendering Project
- Invitation to Prequalify or Register
- Prequalification Form
- Tender Package Preparation
- Technical Bid Documents
- Key Technical Requirements
- Handling Scope Related Risks
- Tender Package Preparation...
- Commercial Bid Documents
- Key Contract Provisions
- Variation Pricing
- Attached Documents
- Referenced Documents
- Managing the Bidding Stage
- Document Delivery
- Handling Queries
- Bidder Meetings
- Site Visits
- Managing Contacts with Bidders
- Bid Evaluation
- Bid Completeness Check
- Implication of Bid Programs, Schedules, Projected Progress etc. Submissions
- Handling Bid Reservations
- Alternate Proposals Evaluation and Handling
- Making Bids Comparable by bringing to same basis
- Bid Clarifications during Evaluation
- Negotiations during Evaluations
- Award Recommendations
- Award
- Letter of Intent
- Letter to Proceed
- Letter of Award
- Bonds and Guarantees
- Contract Agreement
- Intimating Unsuccessful Bidders



- Good Management Practices
- IT Tools to ...
- Increase Productivity
- Improve Quality (Meeting Real Needs)
- Reducing Costs
- Implementing E-Tendering
- Implementing Improvements



The Scandinavian Academy employs modern methods in training and skills development, enhancing the efficiency of human resource development. We follow these practices:

#### • Theoretical Lectures:

We deliver knowledge through advanced presentations such as PowerPoint and visual materials,
including videos and short films.

#### • Scientific Assessment:

 $\circ\,$  We evaluate trainees skills before and after the course to ensure their progress.

#### • Brainstorming and Interaction:

 We encourage active participation through brainstorming sessions and applying concepts through role play.

#### • Practical Cases:

• We provide practical cases that align with the scientific content and the participants specific needs.

#### • Examinations:

 $\circ\,$  Tests are conducted at the end of the program to assess knowledge retention.

## • Educational Materials:

• We provide both printed and digital scientific and practical materials to participants.

## • Attendance and Final Result Reports:

• We prepare detailed attendance reports for participants and offer a comprehensive program evaluation.

#### • Professionals and Experts:

• The programs scientific content is prepared by the best professors and trainers in various fields.

## • Professional Completion Certificate:

Participants receive a professional completion certificate issued by the Scandinavian Academy for
Training and Development in the Kingdom of Sweden, with the option for international authentication.

## • Program Timings:

 Training programs are held from 10:00 AM to 2:00 PM and include buffet sessions for light meals during lectures.