

राष्ट्रीय प्रौद्योगिकी संस्थान पुदुच्चेरी
कारैक्काल

NATIONAL INSTITUTE OF TECHNOLOGY PUDUCHERRY
KARAIKAL-609 609



Web - www.nitpy.ac.in

Telefax: 04368-265232

NOTICE INVITING TENDER

Tender Notification No.	:	NITPY/2017-18/Catering/001
Date of Tender	:	31.05.2017
Name of the Work	:	Providing Catering Service
E.M.D.	:	Rs.10,000/- (Rupees ten thousand)
Last date for submission of Tender	:	20.06.2017, 04:00 P.M.
Address for submission of Tender	:	The Registrar, N.I.T Puducherry, Thiruvettakudy, Karaikal-609 609.
Date of Opening of Tender	:	21.06.2017, 11.00 A.M.

NATIONAL INSTITUTE OF TECHNOLOGY PUDUCHERRY KARAİKAL

NOTICE INVITING TENDER FOR PROVIDING CATERING FACILITIES

National Institute of Technology Puducherry functioning at Karaikal administration invites quotations for Catering Services for Boys and Girls Hostel in our campus. The services are required w.e.f. 9th July 2017 for a period of one year.

ITEMS TO BE SERVED

Number of Breakfast, Lunch & Dinners will be approximately 500 students. The Breakfast, Lunch, evening snacks & Dinner has to be served at their respective hostels only. Institute may prefer two Caterers for the purpose.

Sealed Quotations under “Two bid systems” separately Technical bid & commercial bid, are invited from financially sound professional caterers with experience in running multicuisine food services in reputed academic institutions.

PLACES OF SUPPLY

Sl. No.	Name of the Hostel	Number of students (Approx.)
1.	NITPy Boys Hostel	360
2.	NITPy Girls Hostel	150

Any change in venue for supply of food during examinations/laboratory classes will be informed by the Hostel authorities in advance & have to serve accordingly.

ELIGIBILITY CRITERIA

The contracting agency/firm/company should have minimum experience of three years as on the closing date of tender in running of the Catering, hostel mess, restaurant, etc. The Caterer may provide the document for serving any Public Sector Undertaking (PSU), Government organization, educational institution like college, university, or any other commercial training centers, etc. with at least one contract catering not less than 200 persons or two contracts each catering to not less than 100 persons in the last three years. The tenders of the contracting agency/firm/company with inadequate experience are liable to be rejected.

IMPORTANT DATES:

1. Date of Issue of Tender : 31.05.2017
2. Last date for receipt of tender : 20.06.2017, 04.00 P.M.
3. Date of opening of Technical Bid : 21.06.2017, 11.00 A.M.
4. Date of opening of Financial Bid : 21.06.2017, 04.00 P.M.

General Terms & Conditions

The Selection of Caterer will be based on weighted average criteria to be derived from the tender documents by NITPy which reserves the right to fix the weightage for aforementioned factors. The authenticated enclosures received from the bidders and the rate quoted for various items will be taken as base documents for the above, any false information furnished in the documents by bidders and assurance to submit on later dates will result in summary rejection of tenders.

The tenderer should sign in each page of the application (i.e.both Technical and Financial Bid).

Interested firms/agencies/companies may submit their offers on the appropriate applications forms of NIT Puducherry (**Annexure-I**) along with a non-refundable Tender fees of **Rs. 500/- (Rupees Five Hundred only)** and an Earnest Money Deposit of **Rs. 10,000/- (Rupees ten Thousand only)**, refundable without any interest to be paid only through **SBI Collect-Administrative Miscellaneous- NIT Puducherry** as per the link given below:-

<https://www.onlinesbi.com/prelogin/institutiontypedisplay.htm>

The purpose of deposit, tender reference number should be duly filled in the column prescribed. **The hard copy of the payment proof duly signed by the agency / company representative shall be submitted along with the tender document, failing which the application will summarily be rejected.**

The Agency interested in providing the Catering services may submit sealed quotations in **DUAL COVER**; Cover No.1 with superscription “PRE-QUALIFICATION BID FOR PROVIDING CATERING SERVICES” and Cover No.2 with superscription “FINANCIAL BID FOR PROVIDING CATERING SERVICES”. Both the envelopes should be put in a single envelope, sealed and superscribed as ‘Quotation for providing Catering Services at **NITPY Tender No: NITPY/2017-18/Catering service/001** and addressed to, **The Registrar (i/c), National Institute of Technology Puducherry, Thiruvettakudy, Karaikal – 609 609** so as to reach the undersigned through speed post only on or before 16.00 hours on **20.06.2017**. **The tender will not be accepted if submitted in person.** Please acknowledge your submission of tender through email at: registrar@nitpy.ac.in. Documents

sent through any means other than speed post will not be entertained. NITPY is not responsible for any postal delay.

The NIT Puducherry reserves the right to amend or withdraw any of the terms and conditions contained in the tender document or to reject any or all the tenders without giving any notice or assigning any reason and not bound to accept the highest tender. The decision of the Registrar (i/c), NIT Puducherry in this regard shall be final and binding on all.

Important Note:NIT Puducherry reserves the right to accept or reject the part or full offer or whole tenderer without assigning any reason thereof at any stage of tender process.

Date:31.05.2017

Sd/-

Registrar i/c

HOW TO SUBMIT THE TWO BIDS

A)THE CATERER MUST SUBMIT THE BIDS SEPARATELY UNDER TWO DIFFERENT ENVELOPE SUBSCRIBED AS ENVELOPE-1- & ENVELOPE-2-

Envelope-1-Technical Bid- Containing every documents in his support excluding financial bids

Envelope-2-The Envelope-2- Financial Bid only, Subscribed on the envelope also “Financial Bid”

B) REGARDING TENDER-FEE, EMD & SECURITY DEPOSIT

The bidder has to deposit **Rs.500/- (Rupees five hundred only)** towards cost of application which is non-refundable and an Earnest Money Deposit of **Rs. 10,000/- (Rupees ten thousand only)**, refundable without any interest, to be paid only through **SBI Collect-Administrative Miscellaneous- NIT Puducherry** as per the link given below:-

<https://www.onlinesbi.com/prelogin/institutiontypedisplay.htm>

The successful bidder shall deposit **Rs. 1,00,000/- (Rupees one lakh only)**, refundable without any interest after successful completion of the contract with the institute as **security deposit**. This security deposit will be paid only through **SBI Collect- Administrative Miscellaneous- NIT Puducherry** as per the link given below:-

<https://www.onlinesbi.com/prelogin/institutiontypedisplay.htm>

GENERAL TERMS & CONDITIONS

1. The Selection of Caterer will be based on the merit only.
2. The tenderer should sign in each page of the bids.
3. National Institute of Technology Puducherry administration reserves the right to shortlist/reject the tenders without assigning any reasons at any stages of process in the larger interest of the institute.
4. Comprises of the details of financial and performance credentials of the tenderer in the prescribed format given in Annexure -1. Comprises the details of the rate at which the caterers are required to quote for each item in the prescribed format given in Annexure -2.
5. This Contract is for one academic Year only i.e., academic year 2017-18. Normal duration of academic year shall be July 2017 to June, 2018 or till the closure of the Institute for summer vacation.
6. **Two separate kitchens- one for boys hostel and another for girls hostel has to be setup in both the hostels.**
7. **Preferably, only ladies will be allowed to work in the girls hostel.**
8. The contract may, at the sole discretion of NIT Puducherry represented by its Director, be extended for another academic year in case the performance of the contractor is satisfactory. The ‘satisfaction’ shall be a matter to be decided / recorded by a committee appointed by the Director, comprising of various stake holders including hostel

management, student representatives and such others who may in the sole opinion of the Director be relevant. The contractor shall have no say in the matter of determination of 'satisfaction'.

9. The menu for catering is enclosed.
10. Decision of the Director will be final and binding on the contractor in case of any dispute arising out with respect to the terms and conditions of this contract.
11. **The base rate is Rs. 102/-(Rupees one hundred two only) (inclusive of all taxes). The bidders who quote 5% less or 5% more than the base rate will be disqualified.**
12. Among the successful bidders, the contract will be awarded to the bidder who quotes the least price (L1).
13. The Director reserves the right to negotiate the daily rate with **L1** if the quoted rate is found abnormal compared with the base rate. In case of tie, **L1** will be decided based on the total price of the extra items. In case of further tie, **L1** will be decided based on the rate quoted for the first of the extra item namely chicken masala. In case of further tie, **L1** will be decided based on the rate quoted for the second, third, fourth, and fifth of the extra items respectively. In case of further tie, **L1** will be decided based on the draw of lots.
14. Caterer must submit a detailed note of justification in respect of the quoted daily rate, by giving details of dining hall and kitchen expenses, wages and taxes, failing which the financial bid shall be treated as **UNRESPONSIVE** and shall not be considered.
15. The institute reserves the right to adopt new rules to identify the quality supplier at any stage.
16. The Institute reserves the right to reject any bid at any stage of tender evaluation if it is found that the quoted figures are unreasonable or unsustainable for effective discharge of the catering services by the agency concerned. Further, the Institute reserves the right to reject any/all the tenders without assigning any reason thereof.
17. The daily rate quoted must include fuel cost, procurement of rice & provisions and vegetables of good quality, mineral water and other items. Further, the cost of these raw materials shall be inclusive of loading and unloading, transportation, storage at dining hall premises for which no additional cost is payable or reimbursable by the Institute management.

PART – A :ANNEXURE – 1

OTHER TERMS AND CONDITIONS

1. The caterer has to make his own arrangement for kitchen, utensils etc. for preparation of food for serving them at Hostels.
2. Utmost attention has to be given to provide wholesome quality dishes and render good acceptable services besides maintaining punctuality in services without any complaint from dinners which is equally important. Basic Daily Menu (Breakfast, Lunch, Evening Snacks, Tea/Coffee and Dinner) to be served by the contractor is attached with this document in Annexure-2.
3. The Institute reserves its right to modify the menu and revise the same at its discretion in consultation with the contractor to suit the availability of seasonal vegetables and their market supply.

4. Tentative Mess Time :

Break Fast	:	07:15A.M. to 8:45 A.M. to be served at the respective hostels.
Lunch	:	11:30 AM to 12:45 P.M. to be served at the respective hostels.
Evening Snacks/Tea	:	04:30 P.M. to 05:30 P.M. to be served at the respective hostels.
Dinner	:	07.30 P.M. to 09:00 P.M. to be served at the respective hostels.

5. PLACES OF SUPPLY

Sl. No.	Name of the Hostel	Number of students (Approx.)
1.	NITPy Boys Hostel	360
2.	NITPy Girls Hostel	150

Any change in venue for supply of food during Examinations/laboratory classes will be informed in advance.

6. Basic menu is unlimited, special items, snacks are limited.
7. Any special /Non Vegetarian items are considered as Extras and will not from part of basic menu. Caterer has to make his / her own arrangement to collect for the Extras supplied (Cash and Carry Basis). It will not be included in the mess bill.
8. Contractor shall provide light food to the sick students during his/their sickness period and no extra charge will be paid for the same.
9. Mess contractor or his representative is to remain present during supply of food.
10. The food raw materials, ingredients etc. are to be of good quality, clean fresh, nutritious, hygienic and edible NO COOKED FOOD shall be stored/ preserved after meals. Not following warden's suggestions/ instructions in such matters shall be considered as violation

of terms and conditions of contract and shall invite penalty for the same.

11. Procurement of first quality of provisions, vegetables, milk etc. will be the responsibility of the caterer. The Contractor shall procure and use all fresh and of standard/good quality raw material, fruits, eatables, fuels etc. necessary at his own costs. The quality of food shall be maintained in consultation with the management and the decision of the management in respect of quantity and quality of food shall be final.
12. The caterer shall use only branded raw materials and best quality for preparing the food. In the event of the quality of the food served being poor or not adhered the contractual conditions NITPy will be free to impose penalty as deemed for on the caterer.
13. The caterer shall provide catering services as given in the menu in Annexure -2, the cost quoted by contract shall include, building rent, labour charges, fuel cost, procurement of provision, vegetables, transportation, loading / unloading all statutory taxes such as service tax, educational etc (existing and which may be imposed from time to time) for which no additional cost is payable or reimbursable by Institute Management.
14. Kitchens, utensils, serving premises should be neat, clean and hygienic. Strict adherence of the hygienic of messes and its surrounding is essential. Warden's suggestions/actions regarding cleanliness have to be followed and the expenditure towards this to be borne by the contractor. Any violation on the part is liable for appropriate penal provisions of truncation of bills as decided by the competent authority.
15. Contractor shall be solely responsible in case of incidences of food poisoning and shall bear the complete expenditure arising out of this for medical treatment of the hostel inmates. In addition, penalty may be imposed on the contractor as decided by the Catering Committee for such incidences.
16. Mess workers and cook should be healthy and medically fit. The caterer should ensure that all the employees are free from communicable diseases. Medical Certificate to this effect should be available for inspection by the authorities. If any mess worker is found medically unfit, he/she may not be given permission to continue his/her duties and mess contractor has to replace them immediately without fail.
17. Financial credibility, past performance, quality assurance, reliability, hygiene and the rates quoted for basic Menu and other items are based on which the caterers will be selected.
18. It is the responsibility of the caterer to comply with all statutory requirements of labour law and other connected laws in force. Employment of child labour is prohibited.
19. The employees of the caterer should wear uniform along with name tag; cap, gloves etc. and

caterer shall be responsible for the proper conduct and behaviour of the employees engaged. The caterer along with his workers has to behave politely with hostel inmates. If it is found that any worker has misbehaved with any of the hostel inmates, the caterer has to take action immediately.

20. All expenses related to the functioning of the employees engaged by the caterer shall be in the scope of the caterer.
21. Liability/responsibility in case of any accident causing injury/death to mess worker or any of his staff shall be of the contractor. The Hostel authorities shall not be responsible in any means in such cases.
22. The caterer is solely responsible for the payment of minimum wages for their employees as per the Govt. of India norms and deductions towards P.F. & ESI etc. The record of duty hours and pay structure should be maintained as per rules for inspection by authorized Government personnel and N.I.T. Puducherry hostel committee and for meeting other stator and non statutory benefits /obligations.
23. The caterer has to follow all labour laws/Govt. laws in regard to employing the mess workers. Prevention of Food and Adulteration Act 1954 is also binding the caterer. The contractor shall be solely responsible for any dispute/violation of above said provisions of laws.
24. Normally performance evaluation will be carried out monthly once. Based on the points obtained in the performance evaluation, the following deductions shall be made from the monthly bill, payable to the caterer.

Sl. No.	Points	Percentage Deduction
1	20 - 25	Nil
2	16 - 19	2
3	12 -15	5
4	10 -11	8
5	6 -10	12
6	5 and Below	18

25. The final decision on the feedback evaluation points will be carried out by the catering committee. The caterer is expected to get overall “good” or at least “average” in each category (**Quality of the food served, Quantity of food served, Cleanliness and hygienic aspect, Catering service and Punctuality**) in all months. “Very poor in each category” for successive two months will lead to warning or termination of contract.
26. The catering agency has to submit proof of company license and all relevant documents for verification to the Institutional authorities.
27. Students who give one week prior information of leave to the warden / catering committee, the (N-2) formula will be applicable. The students, who stay away for more

than 2 days without prior information, for calculating N-2 formula shall not be applied, where N is the number of days absent by the diner.

28. The selected caterer shall start the dining facility from **09.07.2017**.
29. The copies of the certified audited financial statement of accounts in support of turnover, capital employed, number of employees, profit/loss during the last three years ending 31.3.2017 as called for in Part-B., the I.T. returns for the last three assessment years have to be enclosed.
30. The decision of the Institute is final in awarding the contracts.
31. The Institute reserves the right to review and modify the terms and conditions based on necessity with consent of the caterer.
32. During vacation time, NIT Puducherry will inform the caterer well in advance about the need for providing services.
33. Canvassing in any form will result in disqualification of the tender.
34. The oil/ghee and other ingredients to be used shall be from amongst the brands as suggested by the committee (Included in Annexure-2).
35. The Contractor will be required to strictly observe timing of the office and also rules framed by NITPy as amended/provided from time to time.
36. The charges for power consumption & water during the period of contract has to be paid on monthly basis as per actual.

Special Conditions of Service:

- a) Caps and gloves (at caterer's own cost) to be worn by all cooks and servers at all times while preparing and serving food.
- b) Mandatory to wash hands with soap after use of the rest rooms
- c) Ensure no re-use of oil used once for deep-frying. Used oil shall be disposed-off appropriately, immediately after the usage. Storage of used oil will be viewed seriously.
- d) Ensure no re-use of leftover foods from the previous day. Left-over food should be disposed-off
- e) Ensure that all employees are free of any contagious diseases or ailments.
- f) Ensure that all employees are well mannered and display courteous behaviour.
- g) Need to ensure pest control (rats/ mice/ flying insects. Crawling insects), but not with aerosol based anti-pest sprays that could get in the food.
- h) Ensure that doors to the Catering are self-closing to prevent entry of flies.
- i) Ensure that the drainage of the hand wash basin as well as the utensils washing area has to be clean without any blockages, which ever any blockages occurs the caterer has to rectify the same.

ARBITRATION

In the event of disputes, differences, claims and questions arising between the parties hereto arising out of this Agreement or in any way relating hereto or any term, condition or provision herein mentioned or the construction or interpretation thereof or otherwise in relation hereto, the parties shall first endeavour to settle such differences, disputes, claims or questions by friendly consultation and failing such settlement, the same shall be referred to the arbitration of arbitrator, to be appointed by NITPy. Such arbitration shall be held in accordance with the provisions of the Arbitration and Conciliation Act 1996 or re-enactment

thereof for the time being in force and shall be held in Karaikal. All legal disputes will be subjected to jurisdiction of Karaikal Courts.

37. PENALTY:

Failure to supply food in terms of quality, quantity and as per the menu indicated will attract penalty. For not adhering the contractual conditions, the Catering Committee shall be free to impose penalty as deemed fit on the caterer. Penalty imposed will be adjusted against payment due to the caterer.

- A. Using poor quality of provisions, vegetables will lead to penalty of Rs.5,000/- per occasion.
- B. Items like Aji-no-motto, Baking soda, coloring items are banned. Using of the banned items will result penalty of Rs.2,000/- per occasion.
- C. Kitchen, utensils, student plates should be kept clean. Any violation will lead to penalty of Rs.2,000/- per occasion.
- D. Deviation in approved menu without intimation in writing will result penalty of Rs.2,000/- per occasion.
- E. Reusing of already used oil will also lead to penalty of Rs.2,000/- per occasion. Catering committee shall be checking as surprise inspections.

38. In the event of the disputes, differences, claims and questions arising between the parties hereto arising out this agreement or any way relating here to or any term, condition or provisions herein mentioned or validity, interpretation, thereof or otherwise in relation hereto all dispute claims or question shall be referred to sole Arbitrator appointed by the Registrar, NIT Puducherry such arbitration shall be held in accordance with the provisions of Arbitration and conciliation Act 1996 or re-enactment thereof for the time being in force and arbitration proceedings shall be held at Karaikal All disputes shall be subject to the jurisdiction of Court at Karaikal.

The Director, NIT Puducherry shall be competent authority for imposition of the penalty. The decision shall be final and binding.

I/We also certified that the tender document downloaded is replica of the document published by NIT Puducherry and no alternation/addition have been made by me /us in the tender document.

Place :
Date :

Signature of the tenderer with seal

ANNEXURE – 2 (MENU)

Sno/Day	Breakfast	Lunch	Snacks	Dinner
Common	Good Quality Milk(150ml)/ Tea/Coffee, Bread, Jam , Butter	Curd(100 Gm), Pickle, Salad (Any Two Of Onion, Cucumber, Beetroot, Tamoto, Carrot), Fress Lemon Juice, Fryums/Papad In Alternatively	Good Quality Milk(100ml) / Tea/Coffee	Butter Milk, Pickle, Banana (Moderate Size)
Monday	Idly + Vada(2) + Sambar + Coconut Chutney + Egg(1)	Veg Biryani, White Rice, Raita, Pulka, Mixed Veg Curry, Sambar, Sweet, Aloo Gobi Fry	Moderate Size Sandwich(1) With Onion, Tomato, Cheese and Cucumber	White Rice, Chapati, Moong Dal, Veg Manchurian Dry, Rasam
Tuesday	Poori (4)+ Potato Spinach(Dry)	White Rice, Chapati, Green Peas Tamoto Curry, Ridge Guard/Bottle Guard Curry, Sambar	Samosa(1) With Tamoto Sauce	Tamoto Rice, Pulka, Aloo Gobi Masala, Dal Makhani, Gulab Jmoon
Wednesday	Masala Dosa(2) + Sambar + Coconut Chutney + Egg(1)	Veg Biryani, White Rice, Raita, Pulka, Mealmaker Curry, Brinjal Curry, Sambar, Suji Halwa	Mirchi Bajji With Tamoto Chutney	White Rice, Chapati, Rajma Masala, Dal Fry, Rasam
Thursday	Aloo Parotta(2), Pickle/Chutney, Raita(150 MI)	White Rice, Chapati, Toor Dal With Leaf, Rasam, Chutney, Green Peas Curry	Sprouds (50gms)	White Rice, Pulka, Palak Paneer, Sambar, Bendi Fry, Rasagula
Friday	Utappam/Veg Semiya Upma, Chutney, Sambar, Egg(1)	Lemon Rice, White Rice, Pulka, Mixed Veg Curry , Veg Fry, Sambar, Semya Kheer	Veg Cutlet With Tomato Sauce	White Rice, Chapati, Tomato Dal, Aloo Jeera Fry, Rasam
Saturday	Idiyyappam/Adai Dosa, Tomato Chutney,	White Rice, Poori, Chole Curry, Aloo Tamoto Curry, Sambar.	Onion Pakoda With Chutney.	White Rice, Pulka, Pulse Gravy Curry, Cabbage/ Beetroot Fry, Tomato Dal, Rasam, Ice Cream
Sunday	Pongal(200gms), Vada(2), Coconut Chutney, Sambar, Egg(1)	Veg Biryani, White Rice, Raita, Pulka, Paneer Butter Masala, Fruit Custard, Rasam, Bottle Guard Curry.	Moderate Size Veg Puf With Sauce	White Rice, Chapati, Chana Dal/Moong Dal Curry, Beens/Carrot Poriyal, Rasam.

NOTE:

1. The above menu may be used for Boys and Girls hostel with shuffled manner.
2. This table contain general nature of the eatable items while that actual may be changed after discussion with the catering committee.
3. Varieties of jam and pickles should be served adequately.
4. Milk may be served in the night as per individual demand at extra cost.
5. Chicken 65 Dry /Chicken Masala/ Fish Fry will be served at extra cost.
6. Corn flakes, Bread Roast, Bread Omelet to be served at extra cost in the Breakfast
7. Boiled Egg/ Omelet to be served at extra cost in the Breakfast, lunch and Dinner.

The Contractor shall use only branded raw materials and best quality for preparing the food. Brands of certain mess items are given below. The Catering Committee will check all materials brought to the mess as well as cooking practices. In the event of the quality of the food served being poor or not adhering to contractual conditions, the Catering Committee will be free to impose monetary fine as deemed fit on the contractor. Such fines imposed will be adjusted against the payments due to the contractor. The Institute shall pay only the approved daily rate per student for the entire contract period.

MESS ITEM	BRAND
Salt	Tata Salt, Annapurna, Nature fresh
Ketchup	Maggi, Kissan, Delmonte
Oil (Sunflower)	Sundrop, Goldrop, Gold winner, KS Brand (use of Hydrogenated (vanaspati) and any Pomoline oil is prohibited)
Atta	Ashirvad, Pillsbury, Annapurna
Flavoured fruit drinks	Rasna, Roohafza, Tang
Butter	Amul /Milkimist/Co-lite/Hatsun
Cornflakes	Kellogg's
Jam	Kisan /Trix/Lion/Priya
Tea	Brook bond, Lipton, Tata, 3 roses, Gemini
Coffee	Nescafe/Sunrise/Tata Grand
Rice	Ponni rice of any Good Brand
Bread	Iyengar/Muttupillai
Milk	Co-lite/Ammiyar/Arokya
Pickles	Priya/Ruchi/Iyengar
Paneer	Milki Mist/Amul/Hatsun
Ghee	Milki Mist/GRB /Hatsun
Ice Cream	Arun/Amul

SPECIFICATIONS (Per Each item per person)

1. Butter : 5gms
2. Bread: 4-slises
3. Jam : 10gms
4. Banana: 1 per person (ripened)
5. Curd: The density must be more than 1.75kg/litre
6. Raita: Curd quality as specified above along with finely chopped onion, cucumber and tomato.
7. In Potato Spinach, the ratio of potato to spinach must be equal.
8. Poori must be fried in refined oil and must have at least 10cm diameter.
9. Masala Dosa should not be less than 20cm in diameter and must be thin.
10. Dosa Roast should not be less than 20cm in diameter and must be thin. The stuffing per dosa must be minimum 50 gms.
11. Aloo Paratha must be **fully stuffed** and must be at least 15cm in diameter.
12. Bread Omelet: 1 Set of Bread Omelet must consist of 2 slices of bread and 1 egg

13. Sandwich: Grilled Sandwich with vegetable stuffing and stuffing must not be less than 75gms
14. Uthappam: It should not be less than 15cm in diameter. Amount of onion and tomato must be at least 20gm per piece.
15. Salad: Must contain Onion, Tomato, Cucumber, and Carrot with minimum amount of 100gms per person.
16. Chapathi/Phulka: Must be “Well baked” and should be of at least 15cm diameter. Should be made from wheat flour.
17. Chicken :Atleast (100gms piece) per person. Gravy should have adequate viscosity and spice (neither too high or low).
18. Palak paneer and paneer butter masala: A minimum quantity of 20gms of paneer should be served per person.
19. All dal items : must have minimum density of 1.4 kg per litre.
20. Vegetable mix: A minimum quantity of total 75 gm of all vegetables (in equal quantities) must be present in mixed vegetable curry
21. Cauliflower : A minimum quantity of 50gms of cauliflower must be present in Gobi Manchurian.
22. Ladies finger: A minimum quantity of 75gms of ladies finger must be present in all ladies finger dishes.
23. Aloo mutter masala and gobi masala: A minimum quantity of 125 gms (ingredients in equal quantities) must be present in it per serving.
24. Biryani: Basmati rice should be used for making biriyani. It must atleast contain soyabean, carrot, beans, with minimum quantity of 75gms.
25. Samosa: Weight of each should not be less than 80gms
26. Veg cutlet: minimum 75gms per person.
27. Rasmalai : minimum quantity of 50gms per person
28. RASAGULLA AND GULAB JAMUN: minimum quantity of 50gms per person
29. LADDU: minimum quantity of 50gms per person
30. Sambar: pulses must be enough to have density more than 1.25 kg/ litre.
31. Butter milk: 100 ml per person
32. Rajma: equivalent to 75gms pulse per person along with viscous gravy.
33. Gobi Manchurian, channa masala: 100 gms per person.
34. Beetroot fry, babycorn fry: it must be 75gms per person.
35. Fruit custard: highly viscous and 75 gms fruit per person. All the fruits added must be fresh and in equal quantities.

The contractor may use any other approved brands only if permitted by the Catering Committee, in writing. In such case the contractor will submit two or three brands for each grocery item and the Catering Committee will select the brands for cooking.

I/We agree to provide catering services as per the above menu

Place :
Date :

Signature of the tenderer with seal

PART – C :ANNEXURE - 3

**TENDER FOR RUNNING THE DINING FACILITIES– PRE QUALIFICATION
DETAILS**

Sl. No.	Item	Details		
I. GENERAL DETAILS				
1	Name & Address of the Bidder			
2	Contact Phone Numbers and e-mail id			
3	Type of Organisation / Enterprise			
4	Registration Details	Authority	Reg. No.	Date
5	PAN/TAN Card No.			
6	VAT No.			

II. PROFESSIONAL DETAILS (Provide All supporting documents)							
1	Type of Experience (i) State the type of food supply/ catering works carried out in last three years with details regarding daily persons served per day / event, duration etc. (ii) Attach the order copies/ certificates from clients for such works.	Academic Institutions		Other Establishments			
2	Total Experience (Years/ Months)	Academic Institutions		Other Establishments			
3.	Total Turn Over in Last Three Years (Rs.) (Attach copies of IT returns.)						
4.	Average Turn Over in Last Three Years						
5.	Staff Available	Manager		Cook		Helpers	
6	Give details of termination of any previous contract if any.						
7	Give two references where the caterer is currently providing such services(With full address and contact numbers)						

Place :
Date :

Signature of the tenderer with seal

PART – C :ANNEXURE - 4

RATES OFFERED BY THE BIDDER

Sl. No.	Items	Unit	Price (Rs.) (Including Service Tax etc.)	
			Price for 360 students (Approx.) Boys Hostel	Price for 150 students (approx.) Girls Hostel
1.	Basic Menu Breakfast, Lunch, Snacks and Dinner including tea/coffee/milk (150 ml) along with breakfast as given in Annexure 2	Per student per day		
2.	Extra Regular (In all Messes)			
	(i) Night Milk	Cup of 150 ml		
	(ii) Single Egg Omlet	1 No.		
	(iii) Single Egg (Masala / Podimas)	1 No.		
3.	Extra Regular (In Non Vegetarian in Select Messes)			
	(i) Chicken 65 (Dry)	Per Plate (100 grams Piece)		
	(ii) Chicken Masala	Per Plate (100 grams Piece)		
	(iii) Fish (Vanjaram)	Per Plate (100 grams Piece)		
	(iv) Chicken Biryani	750 Grams		

I hereby agree to provide and serve the items mentioned in Part - A (Annexure 2) as per the rates quoted above by me and as per the terms and conditions mentioned in PART - A.

Date: Signature of the bidder with Name & Seal

Place:

Address with Phone Nos., email ID etc.