

राष्ट्रीय प्रौद्योगिकी संस्थान पुडुचेरी कराइकल

NATIONAL INSTITUTE OF TECHNOLOGY PUDUCHERRY

KARAIKAL-609 609



Web -www.nitpy.ac.in

Telefax:04368-265230

NOTICE INVITING TENDER

| | | |
|--|---|---|
| Tender NotificationNo. | : | NITPY/2019-20/Catering/04 |
| Date ofTender | : | 24.05.2019 |
| Name of the Work | : | Providing Catering Service |
| E.M.D. | : | Rs.10,000/- (Rupees tenthousand) |
| Last date for submission ofTender | : | 14.06.2019, 03:00P.M. |
| Address for submission ofTender | : | The Registrar, N.I.T Puducherry, Thiruvettakudy, Karaikal-609 609. |
| Date of Opening of Tender | : | 14.06.2019, 04.00P.M. |

NATIONAL INSTITUTE OF TECHNOLOGY PUDUCHERRY KARAİKAL

NOTICE INVITING TENDER FOR PROVIDING CATERING FACILITIES

National Institute of Technology Puducherry functioning at Karaikal invites quotation for Catering Services for Boys and Girls Hostel in our campus. **The services are required w.e.f. 9th July 2019 for a period of one year.**

ITEMS TO BE SERVED

Breakfast, Lunch, Evening Snacks & Dinners will be provided for students approximately **800 Nos./day**. The Breakfast, Lunch, Evening Snacks & Dinner has to be served at their respective hostels only. Institute prefers two caterers for the above purpose.

1. BID SUBMISSION

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

PLACES OF SUPPLY

| Sl. No. | Name of the Hostel | Number of students (Approx.) |
|---------|--------------------|------------------------------|
| 1. | NITPy Boys Hostel | 600 |
| 2. | NITPy Girls Hostel | 200 |

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.

2. IMPORTANT DATES

| | |
|---------------------------|----------------------|
| Published Date | 24-05-2019 |
| Bid Submission Start Date | 24-05-2019 |
| Bid Submission End date | 14-06-2019 @ 3.00 PM |
| Bid Opening Date | 14-06-2019 @ 4.00 PM |

3. NOTICE INVITING TENDER DETAILS

ELIGIBILITY CRITERIA

- A. 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.
- B. Interested firms/agencies/companies may submit their offers on the appropriate application forms of NIT Puducherry (**Annexure-1,2,3,4**) along with an **Earnest money deposit (EMD) for an amount of Rs.10,000/- should be paid through online State Bank Collect mode under the payment category of Administrative Miscellaneous** <https://www.onlinesbi.com/prelogin/icollecthome.htm>. The EMD or Performance security will bear no interest whatsoever. 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.**
- C. The successful bidder shall deposit **Rs. 1,00,000/- (Rupees one lakh only)**, as security deposit which is refundable without any interest after successful completion of the contract. 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/icollecthome.htm>.

The following shall be enclosed along with the technical bid.

- D. Technical Details / Brochures and Technical Compliances Sheet (Annexure - 1,2,3,4)
- E. RTGS Particulars, GSTIN and PAN of the company
- F. EMD Particulars / Details or MSME/NSIC Certificate
- G. Food Safety Certificate state/central
- H. BOQ document (Annexure-4)
- I. Turnover in the last three years (Lakhs in Indian Rupees)

K. The postal address, telephone/mobile number & fax number, and email id of the nearest sister concern centre if any.

GENERAL TERMS AND CONDITIONS

1. The selection of caterer will be based on 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 stage of process in the larger interest of the institute.
4. Comprises the details of financial and performance credentials of the tenderer in the prescribed format given in Annexure -1,2,3,4. Comprises the details of the rate at which the caterers are required to quote for each item in the prescribed format **given as BOQ (Annuxure-4)**.
5. The period of contract is one year only. Normal duration of academic year shall be from July 2019 to June 2020 or till the closure of summer vacation for institute.
6. Kitchens have to be properly made by the successful bidder in boys and girls hostel.
7. Preferably, only ladies will be allowed to work in the girls hostel.
8. The contract may, at the sole discretion of institute represented by the Director NITPy, be extended for another academic year in case the performance of the caterer is satisfactory. The 'satisfaction' shall be a matter to be decided / recorded by a committee appointed by the Director NITPy, 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 caterer shall have no say in the matter of determination of 'satisfaction'.
9. The menu for catering is enclosed.
10. Decision of the Director NITPy will be final and binding on the caterer in case of any dispute arising out with respect to the terms and conditions of this contract.
11. The base rate is Rs. 110/- (Rupees one hundred and ten only) (inclusive of all taxes). The bidders who quote 6% less or 6% 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 NITPy 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 extra items in case of further tie, L1 will be decided on the draw of lots.

14. The institute reserves the right to adopt new rules to identify the quality supplier at any stage.
15. 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.
16. The daily rate quoted must include fuel cost, procurement of rice & provisions and vegetables of good quality, mineral water, groceries 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.
17. The Director NITPy reserves the right to accept or reject any /all the quotations in part or full without assigning any reasons what so ever.
18. 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/cover should be put in a single envelope, sealed and super scribed as 'Quotation for providing Catering Services at **NITPY Tender No: NITPY/2019-20/Catering/04** and addressed to, **The Registrar, National Institute of Technology Puducherry, Thiruvettakudy, Karaikal - 609 609**, so as to reach the undersigned through speed post/registered post/courier only on or before **15.00 hours on 14.06.2019**. The institute shall not be responsible for any loss or delay in receipt of the tender sent by speed post/registered post/courier. The tenderer's name, address, phone number, mobile number and e-mail id, if any shall be written on the left side of the sealed cover, without fail. **The tender will not be accepted if submitted by in person.** Please acknowledge your submission of tender through email at: registrar@nitpy.ac.in. Documents sent through any means other than speed post, registered post or courier will not be entertained. NITPy is not responsible for any postal delay.
19. For any Queries, please send a e-mail to the below id:
addl-cw@nitpy.ac.in, narendran@nitpy.ac.in

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 Director, NIT Puducherry in this regard shall be final and binding on all.

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

- sd-
Registrar
NIT Puducherry

PROCEDURE TO SUBMIT THE TWO BIDS

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

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

Cover-2- Containing - Financial Bid only, Subscribed on the envelope as “Financial Bid”

B) REGARDING EMD & SECURITY DEPOSIT

Interested firms/agencies/companies may submit their offers on the appropriate applications forms of NIT Puducherry (Annexure-1,2,3,4) along with an Earnest money deposit (EMD) for an amount of Rs.10,000/- should be paid through online State Bank Collect mode under the payment category of Administrative Miscellaneous <https://www.onlinesbi.com/prelogin/icollecthome.htm>.

The EMD or Performance security will bear no interest whatsoever.

The successful bidder shall deposit **Rs. 1,00,000/- (Rupees one lakh only)**, as security deposit 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/icollecthome.htm>.

PART - A: ANNEXURE - 1

OTHER TERMS AND CONDITIONS

1. The caterer has to make their own arrangement for kitchen, utensils etc. for preparation of food for serving them at Hostels.
2. 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 31.3.2019 as called for in Part-B., the I.T. returns for the last three assessment years have to be enclosed.
3. 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 diners which is equally important. Basic Daily Menu (Breakfast, Lunch, Evening Snacks, Tea/Coffee and Dinner) to be served by the caterer (as per

the document Annexure-2)

4. The Institute reserves its right to modify the menu and revise the same at its discretion in consultation with the caterer to suit the availability of seasonal vegetables and their market supply.

5. Tentative Mess Time :

Break Fast : 07:00A.M. to 8:30 A.M. to be served at the respective hostels.

Lunch : 12:00 Noon to 2:00 P.M. to be served at the respective hostels.

Evening Snacks/Tea : 04:30 P.M. to 06:00 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.

6. PLACES OF SUPPLY

| Sl. No. | Name of the Hostel | Number of students (Approx.) |
|---------|--------------------|------------------------------|
| 1. | NITPy Boys Hostel | 600 |
| 2. | NITPy Girls Hostel | 200 |

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

7. The selected caterer shall start the dining facility from **09.07.2019**.
8. Basic menu is unlimited and special items, snacks are limited.
9. Any special /Non Vegetarian items are considered as Extras and will be not part of basic menu. Caterer has to make own arrangement to collect for the Extra items supplied (Cash and Carry Basis). It should not be included in the messbill.
10. Caterer shall provide light food to the sick students during their sickness period and no extra charge will be paid for the same.
11. 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. Caterer should follow the suggestions/ instructions given by the warden's otherwise shall be considered as violation.
12. The proprietors of the catering organization should be present for the mess review meeting conducted every month.
13. Caterer or representative of the caterer is to remain present during dinning time.

14. Caterer should abide by the terms and conditions of the contract and any deviation shall invite penalty for the same.
15. Repeated violation will lead to termination of the contract.
16. Procurement of first quality of provisions, vegetables, milk etc. will be the responsibility of the caterer. The caterer 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 institute and the decision of the institute in respect of quantity and quality of food shall be final.
17. 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 to the contractual conditions NITPy will be free to impose penalty as deemed for on the caterer.
18. The caterer shall provide catering services as given in the menu in Annexure -2, the cost quoted by contract shall include, 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 the Institute/ Authority.
19. 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 caterer. Any violation on the part is liable for appropriate penal provisions of truncation of bills as decided by the competent authority.
20. Caterer 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 caterer as decided by the Catering Committee for such incidences.
21. 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 caterer has to replace them immediately without fail.
22. 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.
23. 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 strictly prohibited.

24. 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 behavior of the employees engaged. The caterer along with 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 & expelled the worker from the institute.
25. All expenses related to the functioning of the employees engaged by the caterer shall be in the scope of the caterer.
26. Liability/responsibility in case of any accident causing injury/ death to mess worker or any of staff shall be of the caterer. The institute authorities shall not be responsible in any means in such cases.
27. 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.
28. 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 caterer shall be solely responsible for any dispute/violation of above said provision of laws.
29. Normally performance evaluation will be carried out fortnightly. 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 | 55 - 60 | Nil |
| 2 | 50 - 54 | 2 |
| 3 | 45 - 49 | 5 |
| 4 | 40 - 44 | 8 |
| 5 | 30 - 39 | 12 |
| 6 | 30 and Below | 18 |

30. The final decision on the feedback evaluation points will be carried out by the catering committee. The caterer is expected to get overall "good" and at least "average" in each category such as (**Quality of the food served, Taste of food, Cleanliness of dining and food counters area, Cleanliness of wash basins, Cleanliness of catering staff, Cleanliness of Utensils. Courtesy of catering staff, Rush and waiting time in the food counters, Serving of drinking water in dining area, Adequate quantity of food provided, Waste Disposal Methodology, Service and punctuality**) in all months. "Very poor in any category" for successive two months will lead to termination of contract.

31. The catering agency has to submit proof of company license like FSSAI Government food License and all relevant documents for verification to the Institutional authorities.
32. Caterer has to supply three times special dinner/lunch on selected dates during their tenure (academic year) without extra cost.
33. The Institute reserves the right to review and modify the terms and conditions based on necessity with consent of the caterer.
34. The decision of the Institute is final in awarding the contracts.
35. NIT Puducherry will inform the duration of vacation to the caterer well in advance.
36. Canvassing in any form will result in disqualification of the tender.
37. The oil/ghee and other ingredients to be used shall be from amongst the brands as suggested by the committee (Included in Annexure-2).
38. The Caterer will be required to strictly observe timing of the office and also rules framed by NITPy as amended/ provided from time to time.
39. The charges for power consumption & water during the period of contract has to be paid on monthly basis as per actual by the caterer.
40. **Special Conditions of Service:**
 - a) Caps and gloves (at caterer's own cost) to be worn by all cooks and workers at all times while preparing and serving food.
 - b) Mandatory to wash hands with soap after use of the restrooms
 - 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 behavior.
 - 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 area 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. In case of any blockages the caterer

has to rectify the same immediately without delay.

41. 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.5,000/- 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.5,000/- per occasion. Catering committee shall be checking as surprise inspections.

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

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 endeavor 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 Court.

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

Date :
Place :

Signature of the tenderer with seal

ANNEXURE – 2 (A) (MENU for Boys Hostel)

| | BREAKFAST | LUNCH | SNACKS | DINNER |
|------------------|--|--|--|--|
| DAILY | MILK/ TEA/ COFFEE-(150ML), BREAD (4 SLICES), JAM, BUTTER | CURD (80 ML CUP), PICKLE, SALAD (ONION,CUCUMBER, BEETROOT, TOMATO, CARROT), FRESH LIME (COLD) / WATERMELON JUICE , FRYUMS /APPALAM | TEA,COFFEE, MILK-150 ML | BUTTER MILK, PICKLE (LEMON/ MANGO/ GARLIC), BANANA-1 NO, Milk |
| MONDAY | PONGAL,VADA(2), SAMBAR, COCONUT CHUTNEY,TOASTED BREAD(2), KAMBU OR RAGI KOOZH | CHAPATHI, WHITE RICE, POTATO PORIYAL, VEG KURUMA,SAMBAR, PULICHE KEERAI, RASAM, KESARI | ONION PAKODA(2), COCONUT CHUTNEY,TEA COFFEE MILK | IDLY, SAMBAR, TOMATO CHUTNEY, FISH CURRY (ONLY CURRY), PANNER CURRY (VEG), CHAPATHI |
| TUESDAY | THIN DOSA, SAMBAR, MINT CHUTNEY, BOILED EGG/ BANANA | CHICKEN BIRIYANI, MUSHROOM BIRIYANI/VEG BIRIYANI, PLAIN RICE, RASAM, RAITHA, DHALCHA, BREAD HALWA | ONION SMALL SAMOSA(3) TEA, COFFEE, MILK | PULKA, PANEER BUTTER MASALA, BISMILEBATH, ICE CREAM, FRUIT SALAD, APPALAM |
| WEDNESDAY | IDLY, VADACURRY, COCONUT CHUTNEY, KAMBU OR RAGI KOOZH | PURI,CHANNA MASALA,WHITE RICE,MOORKUZHAMBU, BRINJAL PORIYAL, RASAM,PARUPPU PAYASAM | KEERA VADA(2), ICED TEA, COLD COFFEE | CHAPATHI, EGG CURRY, URAD DAL/GOBI CURRY(VEG), VEG FRIED RICE, HOT BADAM MILK |
| THURSDAY | PURI, POTATO MASALA, TOASTED BREAD(2), BOILED EGG/ BANANA. | LEMON RICE,CHAPATHI, DHAL, BEETROOT PORIYAL, WHITE RICE, RASAM | BREAD BAJJI/ BANANA BAJJI(2), MILK, TEA, COFFEE | PAROTTA,CHICKEN KURUMA, MUSHROOM KURUMA(VEG), WHITE RICE, RASAM |
| FRIDAY | ONIONDOSA(3), SAMBAR, GROUNDNUT CHUTNEY, KAMBU OR RAGI KOOZH | CHAPATHI, PEASMASALA, LADIESFINGER PORIYAL, SAMBAR (BRINJAL DRUMSTICK MANGO), RASAM, SEMIYA PAYASAM | SAMBAR VADA/ GROUNDNUT SUNDAL, TEA , COFFEE, MILK | CHAPATHI, DALL,WHITE RICE,VATHA KOLAMBU, CABBAGE PORIYAL, APPALAM, RASAGULA |
| SATURDAY | ALOO PAROTA, RAITHA, CHUTNEY, BOILED EGG/ BANANA | MINT CHAPATHI, ALOO GOBI MASALA, PLAIN RICE, CABBAGE KOOTU, VATHAKOZHAMBU, APPALAM | PAV BHAJI(2), MILK, TEA, COFFEE | CHOLA BATURA,VEG PULAV, RAITHA, GULAB JAMUN |
| SUNDAY | IDIYAPPAM(3), POHA, COCONUT CHUTNEY, COCONUT MILK, | CHAPATHI, GHEE RICE,METHI MASALA, CURD RICE, POTATO CHIPS, RAITHA, DALCHA FRUIT CUSTARD | VEG PUFF, TOMATO KETCHUP, MILK, TEA, COFFEE | PODIDOSA, SAMBAR, CHAPATHI, MEALMAKER MASALA, TOMATO/ MINT CHUTNEY, GOBI MANCHURIAN |

ANNEXURE – 2 (A) (MENU for Girls Hostel)

| DAY | BREAKFAST | LUNCH | SNACKS | DINNER |
|------------------|---|---|--|---|
| DAILY | MILK/ TEA/ COFFEE-(150ML), BREAD (4 SLICES), JAM, BUTTER | CURD (80 ML CUP), PICKLE, SALAD (ONION, CUCUMBER, BEET ROOT, TOMATO, CARROT), FRESH LIME JUICE /WATERMELON JUICE, LASSI,FRYUMS /APPALAM IN ALTERNATE DAYS | TEA,COFFEE, MILK-150 ML, SAUCE | LASSI / BUTTERMILK, PICKLE ((LEMON/ MANGO/ GARLIC), BANANA-1 NO / MANGO SLICE- 1 NO / KAMALA ORANGE – 1 NO/WATER MELON–1 SLICE, Milk. |
| MONDAY | POORI, POTATO MASALA, BOILED EGG-FOR NON- VEGETERIAN, BANANA – FOR VEGETERIAN, BROWN BREAD | WHITE RICE, CHAPPATHI, ALOO MATAR, BRINJAL PORIYAL, SAMBHAR, KESARI (PINEAPPLE OR ANY OTHER),RASAM | BREAD PAKORA(2) | KADAI PANEER, TOMATO RICE, FRUIT CUSTARD, CHAPPATI/PHULKA |
| TUESDAY | PONGAL, VADA(2), SAMBHAR, COCONUT CHUTNEY, TOASTED BREAD | CHAPPATHI, VEG PULAO,RAJMA MASALA,RAITA(ONION+ CUCUMBER),POTATO CHIPS,SEMIYA PAYASAM | PAV BHAJI(2) | WHITE RICE,CABBAGE PORIYAL, PLAIN DOSA, SAMBHAR,TOMATO CHUTNEY, BANANA |
| WEDNESDAY | SEMIYA UPMA/ UTTHAPAM, SAMBHAR, BREAD TOAST, BOILED EGG-FOR NON- VEGETARIAN, BANANA – FOR VEGETARIAN | GHEE RICE,METHI MASALA,CURD RICE,POTATO CHIPS,PINEAPPLE KESARI,CHAPPATI | SAMOSAS(2) /MASALA VADA(2) | PHULKA, BISMILLABADH, CHICKEN FRY, GOBIFRY, BANANA,VEG KURMA |
| THURSDAY | IDLI, SAMBHAR, VADA(2), TOMATO CHUTNEY, BOILED EGG-FOR NON- VEGETARIAN, BANANA – FOR VEGETARIAN | CHAPPATHI, TOMATO RICE/CARROT RICE,MOONG DAL CURRY,ALOO FRY,KHEER, | VERMICELLI NOODLES (75 gm)/ ALOO BONDA(2) | RAVA DOSA(2), COCONUT CHUTNEY, RASAGULA,WHITE RICE, SAMBAR |
| FRIDAY | THIN DOSA (GHEE/ BUTTERED), SAMBHAR, COCONUT CHUTNEY, IDLI PODI, BREAD TOAST | CHAPPATHI,RICE, SPINACH DAL,LADIES FINGER PORIYAL,SUJI HALWA, POTATO CHIPS,RASAM | SAMBHAR VADA(2) | WHITE RICE, RASAM, CHAPPATHI,EGG CURRY,SHAHI PANEER,GULAB JAMUN(1) |
| SATURDAY | ALOO PARATHA,MINT CHUTNEY, BOILED EGG- FOR NON-VEGETARIAN, BANANA –FOR VEGETARIAN | VEG BIRIYANI,RAITA(ONION + CUCUMBER),PANEER BUTTER MASALA, CHAPPATI | VEG PUFFS | WHITE RICE, SAMBAR, METHI CHAPATHI, ALOO GOBI MASALA, |
| SUNDAY | MASALA DOSA(2), SAMBHAR, GROUNDNUT CHUTNEY,BROWN BREAD | CHOLE BHATURE, MOOR KUZHAMBU, YAM FRY, DAL PAYASAM, WHITE RICE, RASAM | KACHORI(2)/ CUTLET(2) | WHITE RICE, RASAM, CHICKEN CHETTINAD CURRY, PALAK PANEER, KESARI BATH |

NOTE:

1. 4 numbers bread slices will be provided for students along with regular breakfast. If any student not interested in regular breakfast they can take 8 numbers of bread slices
2. Milk will be served in the night as per individual demand at extra cost.
3. Containers for specific items should be in required size
4. General nature of the eatable items given below, while that actual may be changed after discussion with the catering committee.
5. Varieties of jam and pickles should be served adequately.
6. Boiled Egg / Omelet to be served at extra cost in the Breakfast, Lunch and Dinner. Chicken 65 Dry / Chicken Masala/ Fish Fry will be served at extra cost.
7. Corn flakes, Bread Roast, Bread Omelet to be served at extra cost in the Breakfast

Extra Break Fast

1. CORN FLAKES (30gms,200 ml milk)
2. CHOCOS (30gms,200 ml milk)
3. BOILED EGG
4. OMLET

(Lunch/Dinner) NON- VEG

5. CHICKEN 65 - (150 gms)
6. CHICKEN GRAVY- (gravy with 4 pieces of considerable size- total of 150 gms)
7. BOILED EGG CURRY - (2 EGGS)
8. CHILLI CHICKEN - (150 g)
9. CHICKEN MANCHURIAN - (150g)
10. CHICKEN BRIYANI - (750 gms, (150 gms chicken piece, 1 egg, 500 gms basmathi rice)
11. EGG OMLET (1 EGG)
12. HYDRABADI CHICKEN BRIYANI(750 gms, (150 gms chicken piece, 1 egg, 500 gms basmathi rice)
13. PRAWN MASALA (150 gms)
14. FISH FRY (SANKARA / PAARAI / NETHILI/ VANJARAM)

VEGETARIAN

15. PANEER 65 (100 gms)
16. PANEER BRIYANI (750gms,75 gms of paneer)
17. PANNER BUTTER MASALA(150 gms with considerable amount of paneer)
18. PANNER BHURJI
19. CHILLI PANEER (150 gms)
20. VEG MANCHURIAN (150 gms)
21. GOBI 65 (150 gms)
22. GOBI MANCHURIAN (150 gms)
23. CHILLI GOBI (150 gms)

The Caterer 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 penalty as deemed fit on the caterer. Such penalty imposed will be adjusted against the payments due to the caterer. 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 |
| Flavored fruit drinks | Rasna, Roohafza, Tang |
| Butter | Amul /Milkimist/Co-lite/Hutsun |
| 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 |
| Pickles | Priya/Ruchi/MTR |
| Paneer | Milki Mist/ Amul/Hatsun |
| Ghee | Co-lite/Aavin/Milki Mist/GRB /Hatsun |
| Ice Cream | Amul /Arun |

SPECIFICATIONS (Per Each item per person)

1. Bread: 4-slices
2. Banana: 1 per person (ripened)
3. Curd: The density must be more than 1.75kg/litre
4. Raita: Curd quality as specified above along with finely chopped onion, cucumber and tomato.
5. Poori must be fried in refined oil and must have at least 10cm diameter.
6. Masala Dosa should not be less than 20cm in diameter and must be thin.
7. Dosa Roast should not be less than 20cm in diameter and must be thin. The stuffing per dosa must be minimum 50 gms.
8. Aloo Paratha must be **fully stuffed** and must be at least 15cm in diameter.
9. Bread Omelet: 1 Set of Bread Omelet must consist of 2 slices of bread and 1 egg
Sandwich: Grilled Sandwich with vegetable stuffing and stuffing must not be less than 75gms

10. Uthappam: It should not be less than 15cm in diameter. Amount of onion and tomato must be at least 20gm per piece.
11. Salad: Must contain Onion, Tomato, Cucumber, and Carrot with minimum amount of 100gms per person.
12. Chapathi/Phulka: Must be "Well baked" and should be of at least 15cm diameter. Should be made from wheat flour.
13. Chicken: Atleast (150gms piece) per person. Gravy should have adequate viscosity and spice (neither too high or low).
14. Palak paneer and paneer butter masala: A minimum quantity of **30gms** of paneer should be served per person.
15. All dal items: must have minimum density of 1.4 kg per litre.
16. Vegetable mix: A minimum quantity of total 75 gm of all vegetables (in equal quantities) must be present in mixed vegetable curry
17. Cauliflower: A minimum quantity of 60gms of cauliflower must be present in Gobi Manchurian.
18. Ladies finger: A minimum quantity of 75gms of ladies finger must be present in all ladies finger dishes.
19. Aloo mutter masala and gobi masala: A minimum quantity of 125 gms (ingredients in equal quantities) must be present in it perserving.
20. Biryani: Basmati rice should be used for making biriyani. It must contain atleast one of soyabean, carrot, beans, with minimum quantity of 75gms.
21. Samosa: Weight of each should not be less than 100gms
22. Veg cutlet: minimum 75gms per person.
23. Fish quantity must be 125gms
24. Rasmalai : minimum quantity of 50gms per person
25. RASAGULLA AND GULAB JAMUN: minimum quantity of 50gms per person
26. LADDU: minimum quantity of 75gms per person
27. Sambar: pulses must be enough to have density more than 1.25 kg/ litre.
28. Butter milk: 100 ml per person
29. Rajma: equivalent to 75gms pulse per person along with viscous gravy.
30. Gobi Manchurian, channa masala: 100 gms per person.
31. Beetroot fry, babycorn fry: it must be 75gms per person.
32. Fruit custard: highly viscous and 75 gms fruit per person. All the fruits added must be fresh and in equal quantities.

The caterer may use any other approved brands only if permitted by the Catering Committee, in writing. In such case the caterer 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

Date :
Place :

Signature of the tenderer with seal

PART – B :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 Organization / Enterprise | | | |
| 4 | Registration Details | Authority | Reg. No. | Date |
| | | | | |
| | | | | |
| | | | | |
| 5 | PAN/TAN Card No. | | | |
| 6 | VAT No. | | | |
| 7 | GSTIN 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 work. | 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) | | | |

Date :
Place :

Signature of the tenderer with seal

PART – C :ANNEXURE – 4
(BOQ DOCUMENT)
RATES OFFERED BY THE BIDDER

| Sl. No. | Items | Unit | Price (Rs.) (Including Service Tax etc.) | |
|---------|---|--------------------------|--|---|
| | | | Price for 600 students (approx.) Boys Hostel | Price for 200 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 (150 grams) | | |
| | (ii) Chicken Masala | Per Plate (150 grams) | | |
| | (iii) Fish (Vanjaram) | Per Plate (100 grams) | | |
| | (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.