

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 Notification No.	:	NITPY/CANTEEN SERVICES/2019/07
Date of Tender	:	17.06.2019
Name of the Work	:	Providing Canteen Services
E.M.D.	:	Rs.10,000/- (Rupees ten thousand)
Last date for submission of Tender	:	05.07.2019, 03:00 P.M.
Address for submission of Tender	:	The Registrar, N.I.T Puducherry, Thiruvettakudy, Karaikal-609 609.
Date of Opening of Tender	:	05.07.2019, 04.00 P.M.

NOTICE INVITING TENDER FOR PROVIDING CANTEEN FACILITIES

National Institute of Technology Puducherry functioning at Karaikal invites quotations for Canteen Services in the campus. **The services are required w.e.f. 15th July 2019 for a period of one year (extendable up to 1 year).**

SCOPE OF WORK

To establish and run a State-of-Art Modern Canteen Services Facility in our Institute. The details of menu are given in Annexure-1. All the items given in the menu are to be prepared onsite as many as possible. However, it is not necessary to serve all the items all day.

- i. The Canteen Services is a facility provided to the students in addition to the regular student mess. The Canteen Services will be open on all days (including weekends & holidays).
- ii. The Canteen Services is open to students / Faculty/staff and others visitors. Approximately 1000 Students & Staffs are expected to utilize the facility.
- iii. The Canteen Services is required to be run compulsory throughout the year and thorough the day of working time form 07.30 AM to 11.00 PM
- iv. The Canteen Services has to provide Breakfast/ Lunch/ Dinner etc. for various meeting of the Institute at the designated place.
- v. **Payment:** Canteen Services shall be operated on Pay and eat basis. The amount shall be collected directly from the customers. The Agency/firm/company must USE CASHLESS FACILITY as per the direction of Government of India and POS/SWIPE machines should be installed in the counter in addition to Cash.
- vi. Proper receipt/bill of each transaction should be provided to the concerned user failing which the serve will be assumed to be free of cost.

FACILITIES PROVIDED BY NIT PUDUCHERRY		
1.	Electricity	Will be charged at actual.
2.	Water	Will be charged at actual.
3.	Canteen Area- Temporary Shed	Monthly rent will be charged (as per fare rent certificate of CPWD)

Important Note:

- Furniture, Kitchen equipments, gas stoves, gas and serving counters including SS cooking range, utensils, cutlery, refrigerator, SS storage racks, SS containers, mixer grinder, etc., has to be arranged by the Company / Agency / Firm.
- Upkeep and further maintenance of these equipments will be the sole responsibility of the Company / Agency / Firm.
- Any additional requirement to run the services will be borne by the Company / Agency / Firm only.

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/ private organizations.

The Agency interested in providing the canteen services may submit sealed quotations in **DUAL COVER**; Cover No.1 with superscription “PRE-QUALIFICATION BID FOR PROVIDING CANTEEN SERVICES”(Annexure-1 and 3 only) and Cover No.2 with superscription “FINANCIAL BID FOR PROVIDING CANTEEN SERVICES”(Annexure-2 only). Both the envelopes should be put in a single envelope, sealed and super scribed as ‘Quotation for providing Canteen Services at **NITPY Tender No: NITPY/CANTEEN SERVICES/2019/01** 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 05.07.2019**. 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 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.

PLACES OF OPERATION

Canteen services will be operated at designated location of the campus.

2. IMPORTANT DATES:

Published Date	17-06-2019
Bid Submission Start Date	17-06-2019
Bid Submission End date	05-07-2019 @ 3.00 PM
Technical Bid Opening Date	05-07-2019 @ 4.00 PM
Financial Bid Opening Date	Date will be intimated later

3. 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 canteen, 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 canteen not less than 200 persons or two contracts each canteen 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**) 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/collecthome.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)**, 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/collecthome.htm>.

The following shall be enclosed with the technical bid.

- i. Technical Details / Brochures and Technical Compliances Sheet (Annexure - 1,2,3)
- ii. GSTIN and PAN of the company
- iii. EMD Particulars / Details or MSME/NSIC Certificate
- iv. Food Safety Certificate state/central
- v. Turnover in the last three years (Lakhs in Indian Rupees)
- vi. The postal address, telephone/mobile number & fax numbers, and email address of the nearest services centre.

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 of the details of financial and performance credentials of the tenderer in the prescribed format given in Annexure -1,2,3.
5. This Contract is for one academic Year only i.e., academic year 2019-20. Normal duration of academic year shall be July 2019 to June, 2020 or till the closure of the Institute for summer vacation.
6. 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 caterer is satisfactory. The 'satisfaction' shall be a matter to be decided / recorded by a committee appointed by the Director, NIT-PY, comprising of various stake holders including student council members and designated committee who may in the sole opinion of the Director be relevant. The caterer shall have no say in the matter of determination of 'satisfaction'.
7. The basic menu for canteen is enclosed.
8. Decision of the Director, NIT-PY, 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.
9. Among the successful bidders, the contract will be awarded to the bidder who quotes the least price (L1).
10. **SELECTION CRITERIA**
 - I. Initial short listing will be based on Technical Bid by a designated Committee.
 - II. The bidder must quote within the range of prices listed for all the items. Otherwise, such bids will be disqualified straight away.

- III. In case of tie in Grand Total, company with the higher turnover and the total experience in Govt. Institute/ reputed organization will be consider for awarding the contract.
11. The institute reserves the right to adopt new rules to identify the quality supplier at any stage.
 12. 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 canteen services by the agency concerned. Further, the Institute reserves the right to reject any/all the tenders without assigning any reason thereof.
 13. The 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.
 14. The Director, NIT-PY, reserves the right to accept or reject any /all the quotations in part or full without assigning any reasons what so ever.
 15. FOR ANY QUERIES CONTACT/MAIL: ad-studentwf@nitpy.ac.in,
amrthabhide@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 competent authority of 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

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.
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 is attached with this document in 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 Canteen Time :**

Break Fast	:	07:30A.M. to 10:30 A.M.
Lunch	:	12:00 Noon to 2:30 P.M.
Evening Snacks/Tea	:	04:30 P.M. to 06:30 P.M.
Dinner	:	07.00 P.M. to 11:00 P.M.
6. The selected caterer shall start the dining facility tentatively from **15.07.2019**.
7. 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 instructions in such matters shall be considered as violation.
8. The proprietors of the canteen organization should be present compulsorily for the canteen review meeting conducted every month.
9. Caterer should abide by the terms and conditions of the contract and any deviation shall invite penalty for the same.

10. Repeated violation will lead to termination of the contract.
11. 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 designated committee and the decision of the designated committee 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 to the contractual conditions NITPy will be free to impose penalty as deemed for on the caterer.
13. The successful bidder shall provide canteen 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 services tax, educational etc (existing and which may be imposed from time to time) for which no additional cost is payable or reimbursable by Institute.
14. Kitchens, utensils, serving premises should be neat, clean and hygienic. Strict adherence of the hygienic of canteen and its surrounding is essential. Suggestions/actions by designated committee/ authority 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.
15. 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 consumers. In addition, penalty may be imposed on the caterer as decided by the designated Committee/ authority for such incidences.
16. Canteen 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 canteen 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.
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 behavior of the employees engaged. The caterer along with his workers has to behave politely with customers. If it is found that any worker has misbehaved with any of the customers, 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 worker or any of his staff shall be of the caterer. The designated 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 designated 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 canteen 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.
24. Normally performance evaluation will be carried out fortnightly. Points obtained will be considered while extending the contract or while implementing the penalty. Rating will be from 1 - 10.

Sl. No.	Points	Rating
1	9-10	Very good
2	6-8	Good
3	3-5	Average
6	2 and below	poor

25. The final decision on the feedback evaluation points will be carried out by the designated committee. The caterer is expected to get overall "good" and at least "average" in each category (**Quality of the food served, Taste of food, Cleanliness of dining and food counters area, Cleanliness of wash basins, Cleanliness of canteen**

staff, Cleanliness of Utensils. Courtesy of canteen staff, Rush and waiting time in the food counters, Serving of drinking water in dining area, Adequate quantity of food provided, Waste Disposal Methodology, Services and punctuality) in all months. "Poor in any category" for successive two months will lead to termination of contract.

26. The canteen agency has to submit proof of company license like FSSAI Government food License and all relevant documents for verification to the Institutional authorities.
27. The Institute reserves the right to review and modify the terms and conditions based on necessity with consent of the caterer.
28. The decision of the Institute is final in awarding the contracts.
29. Competent authority / designated committee will inform the duration of vacation to the canteen services provider well in advance.
30. Canvassing in any form will result in disqualification of the tender.
31. The oil/ghee and other ingredients to be used shall be from amongst the brands as suggested by the committee (Included in Annexure-2).
32. 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.
33. The charges for power consumption & water during the period of contract has to be paid on monthly basis as per actual.
34. **Special Conditions of Services:**
 - 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 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 Canteen area are self-closing to prevent entry of flies. However, insect/ fly killer lamps need to be installed.
- i) Fire extinguishers are need to be provided by the canteen service provider.
- j) 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.

35. **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 Designated 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. Canteen 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.

36. **TERMINATION:**

NIT Puducherry reserves the right to terminate the Contract by giving one month's prior written notice of the same and this agreement will stand terminated on the expiry of the one month period (for notice by NIT Puducherry) and 3 months period (for notice by agency) provided always that the Company has fulfilled and complied with all its obligations to NIT Puducherry in connection with and under this Agreement at the date of such termination.

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

CANTEEN ITEMS

Breakfast/ Snacks Items				
S.No	Item	Quantity	Cost Range	Rates quoted (Inclusive of Tax)
1.	Plain Dosai (Variety of dosa on extra cost) with sambar, chutney	1 no	20 +/- 5	
2.	Pongal with sambar, chutney	200gm	25 +/- 5	
3.	Poori with Aloo	2 pcs	25+/- 5	
4.	Idli with sambar, chutney	3 nos.	20 +/- 5	
5.	Paratha (aloo) with pickle	1 no., 10” inch dia.	30 +/- 5	
6.	Vadai-Both (Masala and medhu)	1 no. 100g	6+/- 2	
7.	Bread Omelet with 2 slices with 2 eggs / Sandwich		25+/-5	
8.	Variety of dosa with sambar, chutney on extra cost	1 no	25+/-5	
9.	Chat items (Pani puri/ masala puri/Cutlet- 2 pieces/ Bajji- Pakora/ etc	1 plate	20+/- 5	
Total Cost-I				

Lunch Items (Time:12 PM to 3 PM)				
S.No	Items	Quantity	Cost Range	Rates quoted (Inclusive of Tax)
1.	South & North Indian Thali (Limited)	1 plate	35 +/-5	
2.	Variety Rice (Lemon rice with chutney/ Tomato rice with raitha)	1 plate	25 +/-5	
3.	Curd Rice	1 plate	20 +/-5	
4.	Chappathi / Parotta (with Gravy)	2 piece	20 +/-5	
5.	Biriyani / Fried rice(Veg.)	1 plate	40 +/-5	
6.	Biriyani / Fried rice (Chicken)	1 plate	70 +/- 5	
7.	Biriyani/ Fried rice (Egg)	1 plate	45 +/- 5	
Total Cost-II				

Dinner Items

S.No	Items	Quantity	Cost Range	Rates quoted (Inclusive of Tax)
1.	Soup	200 ml	20+/- 5	
2.	Phulka	1 pc.	10+/-2	
3.	Naan(Butter,Plain,Garlic)	1 pc.	20+/-2	
4.	Stuffed Naan (Veg.)	1 pc.	25+/-2	
5.	Stuffed Naan (Chicken)	1 pc.	30+/-2	
6.	Veg. Fried Rice	250 gms	45+/-5	
7.	Egg Fried Rice with 2 Eggs	250 gms	50+/-5	
8.	Chicken Fried Rice	250gms	55+/-5	
9.	Chicken Lollipop Fry/Tandoori	120 gms	55+/-5	
10.	Chicken 65 Fry/Tandoor	120 gms	50+/-5	
11.	Paneer 65 Fry/Tandoor	100 gms	50+/-5	
12.	Gobi 65	100 gms	40+/-5	
13.	Veg. Noodles	1 bowl	45+/-5	
14.	Egg Noodles with 2 Eggs	1 bowl	50+/-5	
15.	Chicken Noodles with 75 gms of chicken	1 bowl	55+/-5	
16.	Dhal Based Gravy	170 gms	40+/-5	
17.	Veg. Based Curry	170 gms	40+/-5	
18.	Paneer Based Curry	170 gms	60+/-5	
19.	Chicken Based Curry	170 gms	70+/-5	
20.	Egg Based Curry- 2 Eggs.	170 gms	35+/-5	
21.	Omelet with One Egg	170gms	12+/-2	
22.	Egg Burji with One Egg	150gms	15+/-2	
23.	Kothu Parotta with 2 Eggs	200gms	40+/-2	
24.	Maida Parotta 2 pieces	150 gms	20+/-2	
Total Cost-III				

All time available items

	Items	Quantity	Cost Range	Rates quoted
1.	Soup	200 ml	20+/- 5	
2.	Tea	150 ml	8+/-2	
3.	Filter Coffee	150 ml	10+/-2	

4.	Milk	150 ml	8+/-2	
5.	Lime soda/ Juice	200 ml	10 +/-5	
6.	Fresh Juice	200 ml	15-25 +/-5	
			Total Cost-IV	
Grand Total (I+II+III+IV)				

Grand Total in Words: _____

The Caterer shall use only branded raw materials and best quality for preparing the food. Brands of certain canteen items are given below. The Designated Committee will check all materials brought to the canteen as well as cooking practices. In the event of the quality of the food served being poor or not adhering to contractual conditions, the designated Committee will be free to impose monetary fine as deemed fit on the caterer. Such fines 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.

CANTEEN 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/Hatsun
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/ Dairy day

SPECIFICATIONS (Lunch Thali)

1. South Indian: Rice (1 bowl - 250gm) + Sambar/ Kaara kulambu + Rasam + Curd + Poriyal / Kottu + Appalam + Pickle
2. North Indian: Chappathi / Roti (2 pieces) + Rice (1/2 bowl - 125gm) + Dhal + Gravy + Curd + Subji + Sweet + Pickle + Appalam

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

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

Date :

Signature of the tenderer with seal

Place :

ANNEXURE - 3
TENDER FOR RUNNING THE CANTEEN 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/ canteen 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 :

Signature of the tenderer with seal

Place :