

Indian Institute of Information Technology (IIIT) Vadodara

C/o Block No. 9, Government Engineering College, Sector 28,
Gandhinagar, Gujarat, India - Contact No. 079- 29750281

www.iiitvadodara.ac.in

Tender No. IIITV/PURCHASE/MESS/2018-19/03

Date: 26 April 2018

NOTICE INVITING TENDER

Dear Bidder,

The Institute invites sealed tender for **Providing Catering Services to Student Mess for a period of two years extendable by two more years on yearly basis on same terms & conditions** on the following terms & conditions:

1. Tender No.	IIITV/PURCHASE/MESS/2018-19/03
2. Type of Tender	Indigenous Open Tender (Two Bid System)
3. Description of Work/Services	Providing Catering Services to Student Mess on rate contract
4. Tender Fee	Rs. 1,000/- (Rupees One Thousand Only) in the form of Demand Draft in favour of ' IIITV Mess Committee ' Payable at Gandhinagar, Gujarat.
5. Earnest Money Deposit (EMD)	Rs.25,000/- (Rupees Twenty Five Thousand Only) in the form of Demand Draft in favour of ' IIITV Mess Committee ' Payable at Gandhinagar, Gujarat.
6. Performance Guarantee / Security Deposit	Rs.2,50,000/- (Rupees Two Lakh Fifty Thousand Only) in the form of Demand Draft in favour of ' IIITV Mess Committee ' Payable at Gandhinagar, Gujarat. OR Bank Guarantee for a period of 18 months
7. Pre - Bid Meeting	07 May 2018 at 16.00 hrs at the Institute, Gandhinagar Campus.

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8. Last Date & Time for Seeking Clarification	10 May 2018 up to 17.00 hrs by an email to the Registrar < registrar@iiitvadodara.ac.in > OR an ink signed copy at the institute.
9. Closing Date & Time of Bid Submission (Technical and Financial Bid)	21 May 2018 up to 15.00 hrs.
10. Technical Bid Opening Date & Time	21 May 2018 at 16.30 hrs.
11. Financial Bid Opening Date & Time	Bidder(s) would be informed by Email / Telephone
12. Bid Validity	120 days from the date of opening
13. Correspondence Address	Registrar, Indian Institute of Information Technology (IIIT) Vadodara, Block No. 9, Government Engineering College, Sector 28, Gandhinagar, Gujarat, India Contact No. 079- 29750281

Table 1

A. Instructions to Bidder(s):

1. The tender documents shall be available on the Institute's website (i.e. www.iiitvadodara.ac.in)
2. Bidders should download the tender document from the Institute's website & should ensure to submit the tender fee & earnest money deposit (EMD) along with technical bid.
3. The bidder(s) may seek detailed clarifications on Technical & Financial issues (if any) on scheduled pre-bid meeting as given in Table - 1.
4. IIIT Vadodara expects the bidder(s) to comply with the tender specifications / conditions, which shall be frozen after due date. The bid(s) not complying with the terms and conditions of the bidding document and offers indicating any exception / deviation shall be liable to be rejected.
5. Tender(s) must be reach in the Tender Box kept at the office of the Registrar IIIT Vadodara, Gandhinagar, Gujarat as per the timings mentioned in Table 1 on page 1.
6. IIIT Vadodara reserves its right to accept / reject any / all the bid(s) and cancel the tender at its sole discretion without assigning any reason.

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7. Bidders intending to send their offers by post may send the same under registered cover / courier or by hand delivery so as to reach the designated place well before closing time and date. However, IIIT Vadodara, Gandhinagar accepts no responsibility for offers received after the due time & date. Also, all envelope should be marked in bold **"TENDER FOR PROVIDING CATERING SERVICES TO STUDENT MESS "**.

8. Fax and Email quotation are not acceptable and conditional tender(s) will be rejected.

9. The quotation(s) should be given for the items in the same order as in the tender document.

10. The bidder is expected to examine all instructions and terms & conditions in the bidding documents. Failure to furnish all information required by the bidding documents will be at the bidder's risk. Tender(s) not complying with tender conditions and not conforming to tender specifications will result in the rejection of its bid without seeking any clarifications.

11. In the event of any dispute or difference(s) between the vendee IIIT Vadodara and the vendor arising out of non-supply of material or supplies not found according to the specifications or any other cause whatsoever relating to the supply before or after the supply has been executed, shall be referred to the Director IIIT Vadodara, whose decision shall be final and binding on both the parties.

12. The place of arbitration will be Gandhinagar and the language to be used in English only.

13. The suppliers or their authorized representative may also be present during the opening of the Technical offer, if they desire so, at their own expenses.

14. No separate information shall be given to individual bidders. In incomparable situation, the committee may negotiate price with the qualified bidder quoting the lowest price before awarding the offer.

15. A demand draft of Rs. 1,000/- (Rupees One Thousand Only) towards non-refundable tender fee and a demand draft of Rs. 25,000/- (Rupees Twenty Five Thousand Only) towards refundable EMD in favour of "IIITV Mess Committee" payable at Gandhinagar placed in a separate envelope marked "Tender Fee & EMD" should accompany tender bid documents. Both the demand drafts should be valid for 90 days.

16. The EMD of the successful bidder will be returned to them without any interest on submission of performance guarantee / security deposit. The earnest money of unsuccessful bidders will be returned to them without any interest within 30 days after awarding the offer.

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17. The bid / offer will not be considered without tender fee and EMD.

18. In the event a particular tender is cancelled, the tender fee will not be refunded to the concerned Bidder.

B. General Terms & Conditions:

1. The Contractor shall not part with possession of the said premises or any part thereof or allow anyone else to use the same for any business or purpose whatsoever.

2. The Contractor shall not throw garbage or any dirt out of the premises on in the streets or in the vicinity of the said Building.

3. The Contractor shall not make any addition, variation or alteration in the said premises or any part thereof.

4. The Contractor shall not store or keep any hazardous and / or inflammable or combustible goods or substance or articles in or around the said premises.

5. The Contractor shall not do or omit to do any act, which may invalidate or in any way affect the issuance on the Institute's said property or which may render the Institute's liability to pay extra or excess insurance premium.

6. The Contractor shall make good any damage of any kind whatsoever caused to the said premises or any part thereof or to any other part of the said building on account of any act or omission either of the Contractor or any of his employees or any of the Contractor's visitor(s) or Customer(s) irrespective of whether the damage caused is wilful or accidental.

7. The Contractor shall remove himself from the said premises with all belongings and leave it entirely vacant on revocation or termination of the license, but subject to what is stated hereinabove.

8. The Contractor shall observe all Municipal and Government Regulations in force from time to time in relation to the use of the said business and be responsible for any violation of any such rules. The Contractor shall be responsible to follow all statutes, laws, by-laws, norms and rules (set by local, state and central governments and the institute from time to time) for storage and handling of food products and cooking material (including hazardous and / or inflammable or combustible goods or substances or articles). The contractor is obligated to keep themselves informed of any changes in the above laws, norms, rules and statutes, and the institute will not bear any responsibility for this.

9. The Contractor shall not become a cause of nuisance or annoyance in any way either to the Institute or to other occupants of the building in the campus and it is agreed that the decision of the Institute whether the contractor has caused nuisance or annoyance shall be final and conclusive and the contractor shall not question or challenge the said decision of the Institute.

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10. The Contractor shall maintain the mess utensils, crockery and cutlery in clean and hygienic condition to the satisfaction of the committee appointed by the Institute and / or officer authorized. The decision of the committee in this respect shall be final. Housekeeping / Sanitary equipment and consumables will be the responsibility of the contractor.

11. The Contractor shall allow the Institute's officer(s) at all times to enter upon and to view the said premises and the condition thereof.

12. The Contractor shall not make use of the premises for any illegal, immoral or unlawful purposes.

13. The Contractor shall use weighing balance, weights and / or measures which have been verified by comparison with the standard weights or measures and stamped in accordance with the provisions of the Weights and Measures Act, 1932 as amended from time to time.

14. The Contractor shall obtain requisite Police and / or other Government or Municipal Licenses, if any required for the purpose of carrying on the contractor's business and to abide by all the terms of the license so issued to the Contractor.

15. The Contractor will take appropriate safety measures against outbreak of fire and will be held responsible in case of such an incident occurring.

16. The Contractor will not sell any alcoholic beverages / cigarettes nor permit any person to bring it from outside for the purpose of drinking / smoking along with other food articles, which may be sold. In addition to that, the staff members of the agency shall also not allowed to store or consume any alcoholic beverages / cigarettes / tobacco items etc.

17. The license would be utilized to keep the Mess open for the following timings (As decided by the mess committee in in consultation with the contractor):

Breakfast: 07.00 am to 08.30 am

Lunch: 12.00 pm to 02.00 pm

(Location of Lunch is as specified in the tender document elsewhere)

Dinner: 07.00 pm to 09.30 pm

However, the exact timings will be decided after discussion with the concerned mess committee.

The weekly menu, prices of extra food items and any other requirements / provisions will be decided in consultation and agreement with the committee.

18. The Contractor shall comply with all the provisions of the Employees State Insurance Act, 1948, the Employees Provident Funds Act, 1952, the Contract Labour (Regulation and Abolition) Act, 1970 and the Rules there under, Minimum

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Wages Act and any other Acts / Rules that may be applicable to him from time to time and he shall keep the Institute indemnified against all liabilities and responsibilities for the contractor's non-compliance of the provisions of the said Acts, and schemes and in particular, laws governing employer- employee relations in respect of the staff engaged by the contractor.

19. The Contractor shall take out necessary license, maintain records and registers and submits returns and shall pay contributions in accordance with the said Acts in respect of the employees employed by him for the above purpose.

20. If the contractor expires / or adjudicated insolvent or suffers from a state of unsound mind, in that event the license created by the Institute shall stand terminated automatically.

21. The contractor shall, at his own cost, maintain adequate stocks of food-grain grocery and other eatables for the satisfactory and efficient running of the Mess. The quality of the foodstuffs and eatables shall be as per the standard required by the Institute.

22. **The contractor shall use his own kitchen and distribution equipment / service utensils.** The contractor has to set up kitchen with permanent structures within 03 kms from the Institute's hostel premises (i.e. Tower-B, PDP High Rise Hostels, Raisan, Gandhinagar). The Institute will provide the space for Pantry. However, it is not used as a main kitchen. There are no kitchen facility available with the Institute.

23. The equipment / furniture / utensils etc. set out hereinabove shall be carefully maintained by the contractor and any damage arising there due to improper, negligent use shall be reimbursed by the contractor to the Institute. The ordinary wear and tear of the equipment will be attended by the Institute either through periodic maintenance contract or any other arrangement.

24. The contractor shall not remove any item supplied to him outside the said premises of the Institute either for the purpose of repairs or otherwise without the express permission in writing from the Institute.

25. The contractor shall employ at their own cost and expenses sufficient and competent staff as may be reasonably required for the fulfilment of the Contractor's obligations under the agreement and shall give their professional expert guidance and supervision to the work. The Contractor or his representative shall maintain liaison with the authorized Committee appointed by the Institute and / or Officer and if in the opinion of the Institute any staff or Supervisor of the Contractor is found unsuitable, the Contractor shall be liable to change the Staff / Supervisor forthwith.

26. The Contractor shall be responsible for the discipline of his personnel and the Institute's Standing Orders shall be binding on the contractor and all his personnel.

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27. The Contractor will provide Uniform(s) to his employees employed in the Mess at his own cost. The Uniforms supplied by the contractor should be clean and in good condition. Washing / Laundry charges will be borne by the Contractor. Uniforms will have to be approved by the IIIT Vadodara Committee / Authorized Officer. The mess employees should always wear hand gloves and caps / head gear during the duty hours.

28. The employees of the contractor shall be in the employment of the Contractor only and not of the Institute and the contractor shall be solely responsible for all acts of commission or omission of his employees and the contractor shall indemnify the institute any loss or damage which the institute may suffer due to any act of commission or omission of any of his employees.

29. The contractor shall be solely responsible for the payment of wages of his employees. The contractor shall ensure that the wages paid to his employees are not below the minimum wages as applicable from time to time and the Institute shall not be liable to bear any part of the increase, if any, in the minimum wages during the term of the contract.

30. The contractor agrees to cover all employees engaged by him under ESI as well as EPF as per provisions of Acts and shall submit necessary records and returns in proof of compliance of these statutory enactments. The Contractor further agrees to defend, indemnify and hold the Institute harmless from any liability or penalty which may be imposed by the central, state, local or other statutory authority for any alleged violation of labour enactments or other enactments by the contractor.

31. The agreement signed does not create any demise tenancy or any other rights in the said premises in favour of the contractor, but gives a mere license to use the said premises subject to what is stated hereinabove.

32. The employees of the contractor shall be provided gate passes, which will entitle them to enter the premises of the Institute. However, they will be subjects to checking at any or every time of their entry or exit by the Institute's Security Personnel and such checking will also include physical search.

33. It is agreed that the Contractor shall not assign or part with and / or transfer his interest under the agreement signed.

34. On the Contractor observing all the terms and condition as stated hereinabove faithfully, the Institute agrees not to revoke or terminate the signed agreement at any time prior to expiry of the period of one year. In case the Contractor fails to perform or observe any covenant or condition of the signed agreement on or before the said date, then at any time the signed agreement shall be terminated by the Institute by giving at least one month notice in writing to the Contractor. The notice terminating the signed agreement shall be deemed to have been duly served if delivered personally or by post to the Contractor or if pasted on the outer door of the said premises.

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The Contractor on his part may terminate the contract agreement subject to condition mentioned in the signed agreement by giving at least four months notice in writing to the Institute.

35. On termination of the contract, the Institute shall refund the Contractor without interest the deposit amount or return the performance guarantee / security deposit only on the Contractor vacating themselves with all their belongings from the said premises and giving vacant possession thereof to the Institute after deducting here from the compensation payable by the Contractor in arrears and the costs of making good any damage caused by the Contractor or any one part on his behalf or by his servants or agents either to the said premises or any part thereof or any part of the campus provided however, that it is agreed that in case the validity of the signed agreement is not extended furthered, then the contractor shall remove himself with the all the belongings from the said premises as aforesaid and give vacant possession of the said premises in good and clean condition and all the equipment in proper working condition to the Institute within 07 days from the termination of the contract period.

36. The Institute shall not be party to any dispute between the Contractor and his employees / agents / users. If the Institute is still involved and incurs expenditure in any such legal proceedings, the Institute will recover the same from the deposit of the Contractor.

37. The Institute will not be responsible for the materials of the Contractor kept in the premises and it will be the responsibility of the Contractor to keep watch on his premises and Institute will not be responsible in any way for loss or damage.

38. The Contractor shall pay for the electricity and water. Cost of LPG and other Cooking Gas shall also be borne by the Contractor including the Deposit of Gas Cylinder (If any); if any particular room/ pantry is allotted to him.

39. The Institute reserves the right to terminate the signed agreement in any of the following events :-

- If the service rendered by the Contractor is found unsatisfactory.
- If the quality of raw material, prepared food is found poor; and
- If no hygiene is maintained by the Contractor in and around the premises.

40. The contractor may also be consigned to provide other catering services inside the Institute campus at various meetings, occasions and / or functions by authorized persons. Such services must be provided with utmost standards of hygiene and quality and at mutually agreed rates. The rates for such catering services shall be reasonable and must not be higher than the prevailing rates of comparable menu(s) of various caterers / service providers in the market.

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C. Guidelines on Food Safety, Hygiene and Sanitation:

The following requirements are important to ensure safety of food made available to Students:

i. Location:

Food preparation area should be located in such a way that there is no food safety risk from objectionable odors, smoke, dust or other such contaminants.

ii. Pest Management:

Animals and insects, potential risks to health, should be excluded from the Mess / Kitchen area. There should be an effective control of pests.

- a) Keep area clean. Do not leave any open foodstuff.
- b) Maintain clean drainage, and treat gutters periodically.
- c) Pest control treatments with chemical or biological agents should only be undertaken under direct supervision of trained personnel.
- d) Insecticides should only be used if other measures cannot be used effectively.
Before pesticides are applied, all food, equipment and utensils should be safeguarded from contamination.
- e) After application, contaminated equipment and utensils should be thoroughly cleaned to remove residues prior to being used again.

iii. Waste Management:

Containers for inedible material and waste should be covered, leak proof, constructed of metal or other suitable material which should be easy to clean.

Collection of waste material should not spread it to other areas.

iv. Checklist for Utensils and Other Equipment:

- a) Sufficient Stainless Steel Utensils and Other Wares required for cooking available in proper condition.
- b) Food contact surface does not contaminate food with off smell or odour.
- c) Food contact surface are smooth for cleaning and without any pits, corrosion or foreign matter and is not absorbing moisture
- d) Equipment allow complete cleaning and draining of water with no water / food residues holding
- e) Equipment are identified for the usage to prevent cross contamination, i.e., Containers used for raw material, processed food and waste etc.
- f) Separate storage space identified for clean and unclean utensils and protected from contamination
- g) Refrigerators are maintained clean and stuffed not in excess with proper segregation to prevent cross contamination

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D. Special Conditions:

1. The Contractor and his employees shall obtain medical certificate of physical fitness from Registered Medical Practitioner (RMP). Also, when called upon by the Institute, subject themselves to medical examination by the Medical Officer of the Institute.
2. The Institute shall retain the original agreement and the Contractor shall keep the duplicate of the agreement. The Contractor shall bear and pay all the costs charges and expenses incidental to the preparation and execution of the signed Contract in duplicate.
3. The Contractor shall submit the mess bill of the previous month latest by the 15th of every month to the concerned Committee.
4. There are no cooking facilities available in hostel premises. The caterer is supposed to cook at his place and distribution of food items has to be done in an hygienic manner as under:
 - i. Breakfast and Dinner at Hostel Premises (Tower B, High Rise Hostel, PDPU campus).
 - ii. Lunch (IIIT Vadodara, Gandhinagar, GEC Campus) – Only on working days. For other days lunch would be served at the Hostel Premises.
5. Once a month, a veg. feast meal as decided by the mess committee & the contractor to be served.
6. The contractor shall preserve the food for 24 hrs in a refrigeration kept especially for the purpose in the mess premises under lock and key.
7. Mess Rebate: 70% rebate will be given to student for a minimum period of three days with prior notification to the contractor at least three days before. Rebate would be given strictly on the basis of signed mess rebate form.
8. A mess card for the students to be monthly maintained by the caterer.
9. In an even semester, the final year students (UG) may or may not be resided in the hostel due to their projects.

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E. Pre - Qualification & Evaluation:

1. Pre - Qualification Criteria:

Sr. No.	Criteria	Please Tick Mark(By the Bidder)
1.	The bidders should be in business of Providing Mess Services for a period of 03 (Three) years to Educational Institutions / Professional Organizations with capacity of at least 250 persons per meal.	
2.	The bidder's average annual turnover in Providing Mess Services during the financial years 2014 - 2015, 2015 - 2016 and 2016-17 duly audited by the CA should not be less than Rs.1(One) Crore.	
3.	Income Tax Returns (ITRs) copies for the financial years 2014 - 2015, 2015 - 2016 and 2016 - 2017.	
4.	Bank solvency certificate of Rs. 5(Five)Lakh	

2. Evaluation Procedure:

The evaluation procedure will carry marks of 60.

The bidder has to secure 60% marks to qualify for financial bid opening.

Sr. No.	Parameter(s)	Max. Marks
01	Bidder's Experience In last 05 (Five) years 02 marks for Satisfactory, 03 marks for Good / Very Good and 04 marks for Excellent / Outstanding per performance certificate	10
02	Bidder's Experience in Institute of Higher Learning In last 05 (Five) years 02 marks per Institute per Year	20
03	Presentation of Bidder	20
04	* Onsite Inspection of Services being provided by the Bidder	10
Total Marks:		60

*** Onsite inspection will be done for a local bidder and for others the marks will be given on the basis of inputs received from their past or current clients.**

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F. Award of Contract:

1. The Institute will award the contract to the bidder whose bid has been determined to be substantially responsive and lowest.

2. The bidder whose bid is accepted will be notified for the award of the contract by the Institute prior to the expiration of the quotation validity period. The terms of the accepted offer shall be incorporated in the contract documents.

3. Within 15 (Fifteen) days of the receipt of the notification of the award of the contract from the Institute, the successful bidder shall furnish performance guarantee / security deposit for an amount of Rs. 2.5 Lakh (Rupees Two Lakh Fifty Thousand Only) in the form of Demand Draft **OR** Bank Guarantee for a period of 18 months. Failure of which to comply with the requirement shall constitute sufficient grounds for the annulment of the award and forfeiture of the EMD. The performance guarantee / security deposit will be refunded to the successful bidder within 30 days on completion of the contract without interest.

4. The Institute award the contract initially for two years and then further yearly extension at the sole discretion of the Institute.

G. Penalties for violation or Rules and Terms & Conditions:

The Contractor will be fined in case of violation of the following rules:

1. Non-availability of complaint register on the Counter / Discouraging Students from registering complaints would lead to a fine of Rs. 3,000/-.

2. Three or more complaints of insects and / or foreign object cooked along with food found in any food item would invite a fine of Rs. 5,000/-.

3. Three or more complaints of unclean utensils in a day would lead to a fine of Rs. 5,000/-.

4. If the mess committee agrees that certain meal was not cooked properly then a fine of Rs. 5,000/- would be imposed.

5. If food for any meal gets over within timings of mess and waiting time is more than 15 minutes for lunch or dinner, and 10 minutes for breakfast, then a fine of Rs. 5,000/- would be imposed. The timing for that meal will be extended equivalent to delay time.

6. Changes in menu of any meal without permission of the mess committee would result in a fine of Rs. 5,000/-.

7. Each instance of unprofessional behaviour (lack of personal hygiene of staff, misbehaviour by workers etc. as determined by the mess committee etc.) will lead to fine of Rs. 5,000/-.

8. For any rules stated in the agreement,

a) First violation of the rule implies fine as per the rule.

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b) Second and subsequent violations of the same rule within 30 days of previous fine will 50% added in the initial amount of fine.

c) If any of the above rules are violated 10 times (taken as a total) the contractor will be automatically disqualified, and the contract may be terminated. However, this is not the only criteria for termination. The institute reserves the right to terminate the contract at any time, considering the frequency and seriousness of the violations.

9. Absence of proprietor or his representative empowered to take decision from mess council meetings on due invitation (which will be held once every month) will attract a fine of Rs. 5,000/-.

10. As and when mess committee proposes a fine, they will inform the representative of the contractor or mess manager and the fine will be imposed by the institute in consultation with the mess committee.

11. Using of brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess committee.

12. Severity of hygiene failure shall be assessed and decided by the mess council and fined appropriately. In case of gross failure / negligence a severe penalty will be imposed which could be a hefty fine as cash and / or summary termination of the Contract.

13. Mess staff members are not allowed to use the any part of the mess premises for any other purpose. Mess staff members are not allowed to sleep in the mess premises at any time. Each instance of violation will lead to a fine of Rs. 5, 000/-.

H. Cancellation of Contract:

The contract can be cancelled by either side by giving atleast two months written notice.

Handwritten signature



I. No Relation Certificate With Institute's Employees

Participation of relatives of employees of the Institute in the tender

I / We

S/o

R/o

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hereby certify that none of my /our relative is / are employed in the Institute as per details given in tender document. In case at any stage, if it is found that the information given by me / us is false / incorrect, the Institute shall have the absolute right to take any action as deemed fit without any prior intimation to me / us.

Bidder's Signature

Official Seal & Stamp

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Annexure - A

Permissible Brands of Specific Consumables:

Item(s)	Permissible Brand
Salt	Tata, Annapurna , Nature fresh, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Spices	MDH, Everest, Satyam, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Ketchup	Maggi, Kissan, Heinz
Oil (Sunflower / Cottonseed / Ground Nut)	Sundrop, Godrej, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Pickle	Mother's or Pravin or Priya, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Wheat Atta (100% Wheat)	Ashirvad, Pillsbury, Annapurna, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Papad	Lijjator Other Brand (Proposed by Contractor and approved by the Mess Committee)
Butter	Amul, Britannia, Govardhan
Bread	Modern, Kwality, Britannia, Amul , Kabhi Bhi
Jam	Kissan or Maggi
Ghee	Amul, Govardhan, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Shrikhand	Amul, Madhur Dairy
Milk	Amul Shakti /Amul Gold, or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Paneer	Amul, Madhur, Jain Dairy
Tea	Brook Bond, Lipton, Wagh-Bakri, or or Other Brand (Proposed by Contractor and approved by the Mess Committee)
Coffee	Nescafe, Sunrise
Rice	Sources and variety proposed by the contractor and approved by the Mess Committee
Dal	Sources and variety proposed by the contractor and approved by the Mess Committee
Ice-Cream	Amul, Mother Dairy, Vadilal or Havmor

The Contractor may use Patanjali products or any other brands only if permitted by the mess committee in writing. Further, in special rare cases due to wholesale / retail market factors outside the control of the contractor, the contractor may request to use alternate brands for one or two meals on emergency make-shift basis to a designated officer / chairman of the mess committee. These brands may be used as approved on case-to-case basis for limited number of meals only.

Note: Use of Hydrogenated (Vanaspati) oil is strictly prohibited.

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Annexure - B

Financial Bid

- Financial Bid is in two parts i.e. Part - A (Pay & Eat) and Part - B (Regular Mess).
- It is optional to participate in Part - A & Part - B. However, Part - B of financial bid is only opened when Part - A is not exercised.
- The bidder has to submit two sealed financial bid envelope marked with Part - A & Part - B separately. If, the bidder would like to quote for both Part - A & Part - B of the financial bid.

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Part - A : Pay & Eat

The approximate students strength staying hostel is **400 Students.**

(How many will eat at a time can't be forecasted as of now, However Students prefer to have Pay & Eat concept).

Sr. No	Particulars	Price in Rs.
(A)	Breakfast	
(B)	Lunch	
(C)	Dinner	
*Total Price in Rs.:-		

*** Lowest bid (L1) is considered on overall basis.**

The caterer has to give concession to the students who subscribe the mess facilities for a month.

For Menu refer Annexure - C.

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Part - B : Regular Mess (Subscription Basis)

The approximate students strength is **400 Students.**

Sr. No	Particulars	Price in Rs.
(A)	Breakfast	
(B)	Lunch	
(C)	Dinner	
*Total Price in Rs.:-		

*** Lowest bid (L1) is considered on overall basis.**

For Menu refer Annexure - C.

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Annexure - C

Representative Menu for both Part - A (Pay & Eat) and Part - B (Regular Mess) :

Particulars	Representative Example
<u>Breakfast</u>	
One Indian Breakfast Item	AlooParatha(06) / Poha(200 gms) / Uttappam(06) / Methi Parantha(06) / Medu Vada(06) / Masala Dosa(04) / Idli(06)
Sides	Pickle + Curd/ Chutney + Sambar/ Tomato, Onion and Lemon Pieces with Sev
Breads with Butter and Preserves	White Bread/ Brown Bread/ Fruit Bread/ Bun (08 pieces of medium size) Butter(40 gms)+ Mixed Fruit Jam(40 gms)
Toasted Toast	Toasted Toast(02)
Eggs (07 Days in a Week)	Boiled Egg/ Omelette/ Scrambled Egg/ Egg Bhurji/ Bulls-Eye(02)
Fruit (07Days in a Week)- 200 gms	Banana/ Papaya Slices/ Mixed Fruit Pieces
Cereal(50 gms)	Cornflakes
Hot Beverage	Hot Milk(250 ml)+ Tea(180 ml)+ Coffee powder + Bournvita / Complain
<u>Lunch</u>	
Salad (Limited to 200 gms)	Bean Salad/ Onion+ Tomato Salad/ Black-Eyed Bean Salad/ Cucumber Salad/ Chickpeas Salad
Roti (Unlimited)	Roti
Dal (Unlimited)	Dal Fry/ Dal Makhani/ Dal Dhaba/ Dal Tadka/ Rajma/ Dal Miloni/ Kadhi Pakoda/ Gatta Kadhi/ Moong Dal/ Methi Dal
Rice (Unlimited)	Jeera Rice/ Plain Rice/ Pulao/ Biryani
2 Indian Vegetables (Unlimited)	AlooBaigan, Kofta Curry(04), Bhindi Jaipuri, Turiya, Baigan Bharta, Veg Kofta(04), Sev Tamatar, Gilki, Pumpkin, Aloo Onion, Pindi Chole, Jeera Aloo, Aloo Beans, Tawa Mixed Vegetable, Egg Curry(02 Eggs), Paneer(50 gms)
Curd	Plain Curd- 200 gms Mishti Dahi/ Vegetable Raita/ Boondi Raita- 150 gms Chaas/ Lassi- 250 gms
Pickle & Sides	Mixed Vegetable Pickle/ Mango Pickle/ Lemon Pickle + Fried Mirchi + Lemon slices

Dinner	
Salad (Limited to 200 gms)	Bean Salad/ Onion+ Tomato Salad/Black-Eyed Bean Salad/ Cucumber Salad/ Chickpeas Salad
Roti (Unlimited)	Roti
Rice (Unlimited)	Jeera Rice/ Plain Rice/ Pulao/ Biryani
Dal (Unlimited)	Dal Fry/ Dal Makhani/ Dal Dhaba/ Dal Tadka/ Rajma/ Dal Miloni/ Moong Dal/ Methi Dal/ Arhar Dal/ Chana Dal
Curd (3 Days a Week)	Plain Curd- 200 gms Mishti Dahi/ Vegetable Raita/ Boondi Raita- 200 gms Chaas/ Lassi- 250 gms
2 Indian Vegetable (Unlimited)	AlooBaigan,Kofta Curry(04) ,Bhindi Jaipuri, Turiya, Baigan Bharta, Veg Kofta(04), Sev Tamatar, Gilki, Pumpkin, Aloo Onion, Pindi Chole,Jeera Aloo,Aloo Beans,Tawa Mixed Vegetable,Egg Curry(02 Eggs),Paneeer(50 gms)
Pickle &Sides	Mixed Vegetable Pickle/ Mango Pickle/ Lemon Pickle + Fried Mirchi + Lemon Slices
Dessert	Fixed Dessert Portion Size approximately 150 gmson 07days of the week,Gulab Jamun/ Vanilla Ice Cream/ Strawberry Ice Cream/ Semiya Payasam/ Gajar Halwa

Lawrence



Annexure - D

NEFT / RTGS Mandate Form

Name of the Firm / Organization	
Permanent Account No (PAN)	
Particulars of Bank Account	
• Name of the Bank	
• Name of the Branch	
• Branch Code	
• NEFT / RTGS (IFSC Code)	
• Type of Account	
• Account No.	

Please attach cancelled cheque along with NEFT / RTGS mandate form

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