

GOVERNMENT OF ASSAM
OFFICE OF THE PRINCIPAL CUM CHIEF SUPERINTENDENT
Dhubri Medical College & Hospital, Dhubri, R.K. Mission
Road, Jhagarpar-783325, Assam.
Website: www.dhubrimedicalcollege.in. e-mail: dhubrimch@gmail.com

No. DMCH/2022/2287-C

Date:-01/11/2022

NOTICE INVITING TENDER
FOR ANNUAL JOB CONTRACT FOR CANTEEN AND CATERING SERVICES IN
HOSTELS OF DHUBRI MEDICAL COLLEGE & HOSPITAL (DMC & H), DHUBRI

The Principal cum Chief Superintendent, DMC&H hereby invites sealed tenders offline in two bids system for providing Canteen and Catering Services in Hostels of DMC&H, Dhubri, Assam.

Interested bidder shall submit the bid in the Tender-box during Office hours (10.00 AM – 4.00 PM) at the Office of the Principal cum Chief Superintendent, Dhubri Medical College & Hospital, Dhubri, Assam.

- (1) The bidder is expected to examine all instructions, terms and conditions in the bidding documents. Failure to furnish all information required by the bidding documents or submission of a bid not substantially responsive to the bidding documents in every respect will be at the bidder's risk and may result in the rejection of its bid.
- (2) Tender should be addressed to the Principal cum Chief Superintendent, DMC&H, Dhubri, R.K. Mission Road, Jhagarpar-783325, Assam and to be submitted in sealed envelope affixing court fee stamp Rs 8.25 only super-scribing "Tender for Canteen and Catering Services in Hostels of DMC&H, Dhubri".

CRITICAL DATES OF THE TENDER

Date of Tender Publish	02.11.2022
Last Date for manual submission of fully filled-in Tender documents along with demand drafts towards tender Fee and EMD	09.11.2022 (Upto 02.00 PM)
Technical Bid Opening Date	09.11.2022 (02.00 PM)
Financial Bid Opening Date	Financial Bids of the technically qualified bidders shall be opened at a later date.

SCOPE OF WORK:

There are two numbers of messes: one Boys' Hostel and one Girls' Hostel located inside the campus which is to be run by the contractor.

The contractor has to prepare and serve breakfast, lunch and dinner for MBBS Students. The contractor has to work basically under the guidance of Mess Management Committee (MMC). Evening snacks is to be made available as per on individual payment basis as per rate given in the Schedule.

The contractor would be required to run the mess services efficiently to meet the standards set by the MMC of hostels. A high standard of catering shall be maintained for all items with due regard to quality and purity of food stuff, quality and quantity of dishes, cleanliness in preparation and handling of food items and utmost courtesy of services.

Menu as decided by the MMC will be strictly followed.

Menu items are specified in Schedule. The contractor, in consultation with MMC, has to display detailed item wise menu of a particular month by 15th of the previous month on the hostel mess notice board.

Sample daily menu to be followed by the bidder is attached with this document. Hostel Mess Menu will be prepared in consultation with the MMC. Menu can be changed, to suit the availability of seasonal vegetables and their market supply.

Upper cap on the price per student per month to be quoted by the bidders will be Rs. 3500/- inclusive of GST. No bid above Rs. 3500 per student per month will be accepted.

No price hike will be provided to contractor for any reason during the entire duration of the Tender Contract, except Government imposed additional taxes applicable.

Extra items over and above the decided mess menu can be sold at prices decided by the MMC in consultation with the contractor. Serving of extra items is an obligation of the contractor without expecting any minimum number of subscriptions.

When circumstances warrant, the contractor shall cater for additional number of students/staff members, as requested by the MMC at short notice.

The bidders are requested to note that there will be a lean period for the business due to vacation periods.

TERMS AND CONDITIONS ALONG WITH RESPONSIBILITIES OF CONTRACTOR

(1) Eligibility Criteria: The contractor who is willing to participate in the tender must fulfil the following criteria:

i. At least 1 year of experience for running hostel mess/canteen in educational institute not less than Graduate/Engineering Level like IITs, NITs, IIMs, IIITs, Govt. Medical College, Similar Institute under Central/State Govt./Autonomous Body/Statutory Body etc. The time period of 1 year shall be reckoned as on 31.03.2022. Please arrange to provide your written statement (As Annexure I) regarding the fulfilment of this experience criteria by you based on the documentary evidence submitted by you indicating the name of the organisation (s) served, period of contract (s), value of contract (s), numbers of customers/users served per day on average etc. **Please note that** copies of work orders, performance certificates / completion certificates etc. supporting the fulfilment of this criterion are to be submitted without fail.

OR

Should have at least 3 years of catering service (running cafeteria/food stall/restaurant etc.) experience in other Govt./ PSU organisations etc. The time period of 3 years shall be reckoned as on 31.03.2022. The bidders having experience only in the catering (snacks & beverage services) will NOT be considered. Please arrange to provide your written statement (As Annexure II) regarding the fulfilment of this experience criteria by you based on the documentary evidences submitted by you indicating the name of the organisation (s) served, period of contract (s), value of contract (s), numbers of customers/users served per day on average etc. **Please note that** copies of work orders, performance certificates / completion certificates etc. supporting the fulfilment of this criterion are to be submitted without fail.

ii. Should have license/ registrations with the appropriate authorities required for the business being involved in this tender.

iii. Should have Average Annual Turn over of at least Rs.20lakhs during the last three consecutive financial years (2019-20,2020-21 & 2021-22).

iv. Should have valid PAN No.

v. Should have valid ESI & EPF Registration No. (If applicable).

vi. Income tax returns along with Final Account (Balance Sheet, Profit & Loss A/c & Trading A/c) for the last three financial years.

Documentary evidence in support of all the above is essentially required.

(2) Tender Fee of Rs. 5000/- (Rupees five thousand only) (Non-refundable) in the form of demand draft only, payable to "HMS of Dhubri Medical College and Hospital" and payable at

Dhubri branch of UCO Bank be required to be submitted by the bidders without which the tender will be regarded as non-responsive. **Payment will be approved only after physical receipt of the original Demand Draft.**

(3) Earnest Money Deposit (EMD) of Rs. 1,00,000/- (Rupees one lakh only) in the form of a Demand Draft/NSC/TDR issued in favor of or assigned to “HMS of Dhubri Medical College and Hospital” and payable at Dhubri branch of UCO Bank shall be required to be tendered by the bidder. The tender, if not, accompanied by Earnest money will be liable to be summarily rejected. **Payment will be approved only after physical receipt of the original Demand Draft.** The EMD of the unsuccessful bidders would be returned within 7 days after finalisation of tender. However, in the case of those Bidders who fail to qualify the eligibility criteria and whose technical bids does not qualify, their EMD will be refunded within 7 days from date of finalisation of technical bids. Earnest Money Deposit of the successful bidder will be returned after submission of the Security Deposit.

Note:- Vendors exempted from the submission of EMD, etc. as per Govt. directives are required to furnish the copy of the certificate issued by Govt. for such exemption in lieu of EMD. The EMD Deposited by the tenderer shall not bear any interest to the contractor.

(4) Performance Security Deposit: Within 15 days of execution of the agreement, the contractor will be required to provide a NSC/FDR of Rs. 3 lakhs to be pleased in favor of “HMS of Dhubri Medical College and Hospital” and payable at Dhubri branch of UCO Bank for which agreement is entered into. This will be held against default in performance and violations of terms and conditions.

(5) DMC&H will have right to make good any due from the contractor from the performance security deposit.

(6) Period of Contract: The contract will be operative for a period of one year from the date of award, (to be reviewed and approved every year, if found satisfactory) extendable at discretion of the DMC&H for another period of one/two years subject to satisfactory working, on the same terms and conditions as the case may be, and the rates as decided by the DMC&H in consultation with the MMC will be final.

(7) Termination of contract: DMC&H reserves the right to terminate the contract on 2 months' notice, if the performance is not satisfactory. In case contractor wants to quit before the expiry of the contract, contractor must give 2 months notice to DMC&H, or must stay till the time the next contractor take over the mess.

(8) DMC&H administration/MMC of the hostels would reserve the right to check on cleanliness and upkeep of premises and quality of provisions, and quality of the food.

(9) Food Hygiene Inspections: MMC of the hostels, student union and college authority will carry out periodic inspection and surprise checks to ensure quality of food, hygiene, and

cleanliness if and when necessary.

*College authority means Principal cum Chief Supdt. DMCH.

(10) The contractors shall provide food items for internal meeting, seminars, etc. as required by the authority on payment basis. The cost to cater the special requirement must be agreed upon between the contractor and respective department having the meeting, seminars, etc.

(11) The hostel mess can be used by the faculty and doctors of the DMCH on same payment basis per month like students. They will be able to take breakfast/ lunch and dinner on payment basis per meal also. Male doctors can use the boy's hostel canteen and female doctors may use the girl's hostel canteen. No food will be sent to their rooms except in condition of sickness. For all these permission of MMC or from the authority is necessary.

(12) All the furniture and fittings must be of acceptable standard. The college authority reserves the right to remove any furniture/fittings that is seemed to be unacceptable.

(13) PENALTIES: Failure to supply food in terms of quality, quantity and as per the menu will attract penalty. In this regard, the authority nominated by the Principal, DMC&H shall be the competent Authority with regard to imposition of penalty. Penalties imposed shall be adjusted against payment due to the contractor / performance security deposit of the contractor. Severity of hygiene failure shall be assessed and decided by the MMC of the hostels 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. Contractor's performance will be evaluated by the MMC at any moment during each month on a variety of factors including quality of the ingredients used, performance of the cooking staff, cleanliness and hygiene, catering quality and punctuality, etc. Non-compliance with any conditions laid out in this document can result in instant monetary fine/termination of contract.

(14) The rate (s) once fixed would remain applicable at least for one year from the date of award of work and will be revised on request of the contractor subject to approval by the MMC. DMC&H reserves the right to disallow/amend the request of contractor in this regard.

(15) The contractor should ensure that the entire catering premises are kept hygienic and clean. Waste must be appropriately packaged for disposal. The contractors is responsible for disposal of waste and garbages arising out of the mess and should be disposed off sanitary way regularly.

(16) The contractor is bound to maintain cleanliness in and around the canteens and will dispose the waste material outside the DMC&H Campus at its own cost and as per law. No staff member of the DMC&H will be engaged for the purpose and it shall be entire responsibility of the contractor.

(17) Cleaning and Housekeeping of kitchen and dining area will be the sole responsibility of the

contractor.

- (18) Cleaning of utensils, cutlery, crockery, kitchen equipment, furniture, and mess water cooler is also responsibility of the contractor. The highest possible standards are expected in this regard.
- (19) Cleaning of the plates and utensils should be done with hot water, soapy water and all utensils must be properly cleaned and dried.
- (20) All possible measures must be taken to ensure hygiene in the kitchen and mess. These include the provision of ample liquid soap for hand wash at basin, clean towels to clean hand, hand gloves for mess workers who handle the food items, head caps for mess workers and other measures as advised by the MMC.
- (21) Mess workers should be provided the necessary training so as to maintain the highest possible standard of hygiene, as is expected.
- (22) Preventive pest control measures will have to be done by the contractor at regular intervals.
- (23) The contractor will comply with all the security and emergency policies, procedures and regulation of DMCH.
- (24) Engagement of required staff, providing uniforms etc. shall be done by the contractor with approval of the MMC of the hostels. The workers should always use hand gloves and caps while working (hair found in food is not acceptable). Contractor should provide a minimum of two pairs of uniform to the workers and ensure that workers report for duty in clean uniforms.
- (25) The contractor shall be responsible for the proper conduct and behaviour of the employees engaged.
- (26) The contractor shall not deploy any minor employees to work in the canteen, proclaimed offender, persons involved in criminal cases or with criminal back ground, and with debt burden.
- (27) The contractor must comply and implement all the statutory provisions of the State & Central Acts relating to the employment of labour, i.e., various Acts relating to payment of Minimum Wages, ESI, PF, Bonus, etc., and all other statutory benefits, as amended from time to time at its own cost (from within the rate quoted). All the relevant documents/registers need to be kept at DMC&H premises. In the event of non-compliance, the contractor will be solely responsible for any penalty/fine imposed by the statutory bodies.
- (28) In case, if any of the contractor's staff suffer any injury or damage or meet with an accident while discharging their duty, the entire cost of compensation should be borne by the contractor. For this purpose, the contractor may cover his staff with adequate insurance policy.

- (29) The personnel engaged by the contractor for the service will not be an employee of the DMC&H and there will be no employer-employee relationship between the DMC&H and the personnel so engaged by the contractor.
- (30) The contractor shall, at their cost, maintain adequate stock of food grain, grocery. The contractor shall be responsible for proper hygienic storage of all raw materials.
- (31) No food cooked in the mess may be taken out of the premises without prior permission of the MMC of the hostels or without permission of the authority..
- (32) Vegetarian and Non Vegetarian food will be cooked and served separately.
- (33) The contractor shall not construct or make any structural alterations or install additional fittings inside the premises of the work place without prior written approval from the competent authorities.
- (34) Major civil and electrical works will be attended by DMC&H. Minor maintenance jobs such as replacement of light bulbs, tube lights etc. are the responsibility of the catering contractor.
- (35) Assistance to the contractor:
- (i) The rent free premises with kitchen, dining hall, store will be provided by the DMCH. All the furniture, fittings, water purifiers, cooking and service utensils, kitchen equipment (Grinders, roti maker, water purifiers, etc.), gas burners with cylinders (commercial), cooking utensils etc. for the mess must be provided by the contractors. Up keep of kitchen, dining hall, store provided by the DMC&H will be the sole responsibility of the contractor. The DMCH will not be responsible to repair any damage of these caused by the canteen staff. The contractor must repair these in his/her own cost. Service utensils shall have to be maintained @ 3/4th of the student strength.
 - (ii) Water for cooking, washing and cleaning will be provided free of cost. The contractor should adopt conservancy measures and avoid unnecessary wastage of water.
 - (iii) The contractor must provide drinking water through water filter-cum-purifiers.
 - (iv) Separate meter will be connected for the canteen. The cost of electricity consumption will be provided by the contractor.
- (36) The contractor shall use only branded and best quality raw materials for preparing the food. Brands of products will be decided by the MMC. MMC reserves the right to check the raw materials used for cooking and the cooking processes for compliance with the approved norms.

*College authority means Principal cum Chief Supdt. DMCH.

- (37) The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the Mess.
- (38) Smoking and consumption/distribution of alcohol is strictly prohibited.
- (39) The contractor will obtain and submit the licence under Food Safety and Standards Act, 2006 for running the canteen/mess within 21 days of commencement of work to DMC&H.
- (40) The Contractor has to submit the proof of applying the labour license within 10 days of issue of work order.
- (41) The contractor shall not appoint any sub-contractor to carry out his/her contract.
- (42) The items should be prepared after proper washing and cleaning of raw materials, wherever necessary. The cooked food, which is ready to be served, shall be transferred to serving utensils, and shall be kept warm and covered under hygienic condition using specific storing articles provided for the purpose. Serving cold items (Except those expected to be served cold) and/or serving re-heated items are not permitted. Such acts may invite disciplinary action against the contractor.
- (43) The contractors will demonstrate its modus operandi and protocol of functioning.
- (44) The contract shall be directly terminated against any consequences due to food poisoning.
- (45) The contractor shall at all times during the tenure of the contract follow all directions and instructions given by the DMC&H authority and MMC concerning every aspect of service and maintenance. The decision of the DMC&H shall be final in all matters.
- (46) Food should also be served to the hostel rooms in case of sick students as and when required under the direction of the Warden. Special food like *Khichdi/Dalia* should be provided by contractor on request by students who gets sick.
- (47) Water Coolers and purifier should be cleaned and maintained at regular intervals as well as per the instructions by the authority.
- (48) Successful contractor shall have to execute an agreement on a prescribed format.
- (49) Hostel Mess Bill cut will be given to students as per following condition:-
- a. Students will submit the Hostel Mess Bill cut application to the designated official of DMC&H before they leave the hostel which will be duly forwarded to the contractor. A copy of the same is to be directly submitted to the contractor at least one day in advance.
 - b. Hostel Mess Bill cut will be given to the students for the whole duration if duration exceeds 5 days and provided the student leave the hostel after necessary approval

- from the competent authority.
- c. Contractor will be compensated @ 30% of the applicable per day rate for the whole duration.
 - d. Hostel Mess bill cut amount will NOT be deducted from contractor's final bill of the respective month but it will be disbursed to the eligible students directly by the contractor.

(50) The Principal, DMC&H reserves the right to review and modify the terms and conditions of the contract for better functioning of the service and such terms & conditions will be included at a later date.

(51) Legal Jurisdiction: All disputes shall be subject to Dhubri Jurisdiction only.

(52) The agency will be bound to execute the directions of Authority.

** Authority means Principal cum Chief Superintendent, Dhubri Medical College & Hospital.*

(53) EVALUATION METHOD:-

Before evaluation of the technical bid, bidders are expected to meet the eligibility criteria. Bidders failing to meet these criteria or not submitting requisite supporting documents / documentary evidence for supporting the eligibility criteria, are liable to be rejected summarily. If any document produced in support of the eligibility criteria turns out not to be genuine, the EMD/Security Deposit stands automatically forfeited, whether before award of work or otherwise.

The successful bidder will be selected on combined evaluation of Technical and Financial Bid. 70% weightage will be given to Score on Technical Evaluation and 30% weightage to Score on Financial Proposal. It will be Quality cum Cost evaluation.

(1) Scoring on Technical Bid:

S. No	Criteria	Maximum Marks
1	Bidders fulfilling minimum experience criterion as per clause (i) under Eligibility Criteria.	20
2	Bidders having experience over and above the minimum experience criterion as per clause (i) under Eligibility Criteria. (10 marks for each year)	10
3	Bidders fulfilling minimum average annual turnover criterion as per clause (iii) under Eligibility Criteria.	10

4	Bidders having average annual turnover exceeding the minimum average annual turnover as per clause (iii) under Eligibility Criteria. (05 marks for every 10 lakhs)	10
Total Technical Score		50

Notes:

1. Documentary proof for the above mentioned parameters must be submitted, otherwise marks will not be awarded on the given criteria.
2. The opening of Financial Bid of only those contractor/firm shall be considered who scores 42 marks or more in their technical bid evaluation as evaluated by the Committee, whose decision in this regard shall be final and binding.

(2) Scoring on Financial Bid:

The price proposal with lowest quoted total price (LP) amongst the Price proposals will be given a financial score of 100 and other Price proposals shall be given financial scores that are inversely proportional to their quoted total prices (QP).

Financial Score of Firm:

$$100 \times (LP / (QP))$$

Where,

LP = Lowest quoted total Price and QP = Quoted total Price of Firm

Note: Explanation- If a bidder has secured 80 marks out of the total 100 marks in financial evaluation, his weighted score on financial bid shall be considered as 24 i.e. (80 x 30%)

(3) Final Evaluation (Quality cum Cost Evaluation):

The total score (S) shall be, $S = S_t \times 0.70 + S_f \times 0.30$.

Where,

S = Total Score.

S_t = Score on Technical Bid

S_f = Score on Price Proposal.

On the basis of the combined weighted score for quality and cost, DMC&H will rank the bidders in terms of the total score obtained. The proposal obtaining the highest total combined score in evaluation of quality and cost will be ranked as 1 followed by the proposals securing lesser marks as 2, 3, 4, 5 etc.

Bid with the highest total score (S) shall be considered as highest ranked evaluated bid and the contract shall be awarded to such bidder at their quoted price.

INSTRUCTIONS TO BIDDERS

(3) The bids shall be submitted in sealed envelope affixing court fee stamp Rs 8.25 only superscribing “Tender for Canteen and Catering Services in Hostels of DMC&H, Dhubri”. This envelop should contain two separate sealed envelopes as under:

i. Envelop 1 (Technical Bid): this envelope shall include them following:

- (i)** Profile, with all relevant signed documents as mentioned in Terms and Conditions.
- (ii)** Original copy of Tender Fee and EMD in acceptable form.
- (iii)** Tender document duly signed and sealed on each page as a token of acceptance of the terms & conditions mentioned in the tender.
- (iv)** Power of attorney in favour of signatory of bid, if applicable.

ii. Envelop 2 (Financial Bid): This will consist of the details of financial matters which will be submitted only in the format given below.

Particulars	Rate per student per day (Without GST)	Applicable GST	Rate per student per day inclusive of GST-In figure	Rate per student per day inclusive of GST-In word
<p>Our quotation for the mess is: Note: Upper cap on the price per student per month to be quoted by the bidders will be Rs.3500/- including GST. No bid above Rs.3500 (Including GST) per student per month will be accepted.</p>				

(4) Prospective bidders are advised to visit the hostel mess premises before participating. They should assess the volume of business by themselves. The DMC&H will not guarantee any minimum/maximum business.

(5) Contractors or his/her representative should be present at the time of opening of Technical bid.

SCHEDULE (For Hostels)

Basic Menu: The following mentioned breakfast, lunch and dinner shall be served every day (except the closure day) in unlimited quantity on a SELF SERVICE basis.

Breakfast: The breakfast will include one fruit daily (banana can be given on a maximum of 3 days per week and other fruits on rest 4 days). It will also include eggs and Sprouts on alternate days. Sprouts must contain at least three items each of which should be available separately.

FOR VEGETARIANS- egg must be replaced with items like curd, paneer etc.

One among the following indicative items shall be served on a particular day may be Sunday. The schedule of the items for a week/month shall be decided by the hostel MMC in consultation with the contractor.

(i) Varieties of Paratha (Aloo/Gobi etc), Green Chutney, Pickle (ii) Roti , Sabji (iii) Masala Dosa, Sambar, Groundnut/Coconut Chutney (iv) Poha, Yellow Peas Curry (v) Bread- Jam/ Butter(7 slices of dimension 10 x 10 x 1 cm) with 20 grams of butter or with 10 grams of butter and 10 grams of fruit jam.) (vi) Poori, Sabji.

Lunch

Unlimited plain Rice on all 7 days along with any other special rice items as mentioned in the menu eg. Dum Biryani, Tomato Rice, Jeera Rice, Curd Rice, Chapati etc.

- Adequate Dal (all varieties to be served alternately)
- One unlimited vegetable curry and one unlimited dry vegetable
- Adequate salad and pickle 93 days
- Fried Papad (adequate) – 5 days a week, Roasted Papad- 2 days a week

Dinner

- Adequate plain Rice on all 7 days along with any other special rice items as mentioned in the menu (eg. Dum biryani, tomato rice, jeera rice, etc. on special day and Sunday)
- Adequate Chapati (with and without Ghee).
- Adequate Dal (all varieties to be served alternately).
- Non veg items like egg, fish, chicken to be provided in each dinner.
- In case of students not having chicken alternate such as fish, egg, paneer, etc.

must be provided accordingly.

- Veg items for vegetarian's like paneer, rajma, chola, soya-bean, etc.
- One Adequate vegetable curry and one adequate dry vegetable.
- Lemon.
- Sweet Dish (1 pieces of premium sweet or equivalent quantity as decided by the mess council), (either in lunch or in dinner).

Special Dish: One additional item (chicken/paneer dish) shall be served along with the basic menu every Sunday.

SAMPLE ROUTINE FOOD ITEMS

BREAKFAST

MONDAY	PURI-KABULI, ALOO BHAJI/MIXED VEG., FRUITS, TEA and EGG..
TUESDAY	ROTI- GHUGNI, FRUITS, TEA.
WEDNESDAY	PARATHA, CHANA DAL, FRUITS, TEA, EGG.
THURSDAY	BBJ (BREAD BUTTER JAM), (TOASTED BREAD), FRUIT, TEA.
FRIDAY	PURI – GHUGNI, POHA, FRUIT, TEA, EGG
SATURDAY	FRIED RICE, CHANA DAL, FRUITS, TEA.
SUNDAY	ALOO PARATHA, CURD, KABULI, FRUITS, EGG, TEA

LUNCH- Always veg

MONDAY	JEERA RICE, DAL, DRY VEG (BHAI), VEG CURRY, DGLV
TUESDAY	PLAIN RICE, DAL, DRY VEG (BHAI), VEG CURRY
WEDNESDAY	VEG PULAO, SPECIAL CURRY, CHUTNEY. DGLV
THURSDAY	PLAIN RICE, DAL, DRY VEG (BHAI), VEG CURRY
FRIDAY	PLAIN RICE, DAL, DRY VEG (BHAI), VEG CURRY, DGLV
SATURDAY	PLAIN RICE, DAL, DRY VEG (BHAI), VEG CURRY
SUNDAY	PLAIN RICE, ALOO DAM, DRY VEG, PAKORA, FINGER CHIPS, CHUTNEY.

EVENING SNACKS (On extra payment basis)

MONDAY	TEA,PIYAJI
TUESDAY	TEA,ALOO STUFF BREAD CHOP
WEDNESDAY	TEA,BISCUIT, BHUJIA
THURSDAY	TEA,SAMOSA
FRIDAY	TEA, MAGGIE
SATURDAY	TEA,ALOO CHOP
SUNDAY	TEA,PAKORA

DINNER Non veg

MONDAY	PLAIN RICE / ROTI,FISH CURRY,DAL,DRY VEG.
TUESDAY	PLAIN RICE / ROTI,EGG CURRY,DAL,DRY VEG.
WEDNESDAY	PLAIN RICE / ROTI,CHICKEN,DAL,DRY VEG
THURSDAY	PLAIN RICE/ ROTI,MASALA PANEER,DAL DRY VEG,SWEET
FRIDAY	FRIED RICE / ROTI,CHICKEN CURRY,DAL,DRY VEG
SATURDAY	PLAIN RICE / ROTI,FISH CURRY,MURI GHONTA,DAL,DRY VEG,
SUNDAY	PULAO,CHILLI CHICKEN,SWEET

DINNER (FOR VEG) in replacement of major curry item

MONDAY	VEG MANCHURIAN
TUESDAY	PANNER CURRY
WEDNESDAY	RAJMA CURRY
THURSDAY	-same as basic routine-
FRIDAY	CHOLA (KABULI CHANA)
SATURDAY	PANNER CURRY
SUNDAY	MALAI KOFTA

DINING TIMINGS

Breakfast – 07:00 - 9:00 AM (on working days) and- 07:30 - 10.30 AM (on holidays)

Lunch - 12:00 pm - 2:30 pm and (12:15 pm - 2:45 pm on holidays)

Dinner - 8:00 pm - 10:15 pm and (upto 10:30 pm on holidays)

Live Counter: A live counter is to be operational during the mess timings (7AM to 10-30 PM), and is to make and serve the following indicative items upon demand by the students on extra payment basis the rate which will be decided by the MMC in consultation with the contractor from time to time. The following extra items must be available and to be served at the live counter.

EXTRA ITEMS

Item
Cold Drinks, Curd, Sweets, Ice Creams etc
Variety of dosas- Eg. Sada/Onion Dosa; Masala Dosa; Onion/Tomato Uttapam, Etc.
Variety of Frankie's- Eg. Paneer Frankie, Egg Frankie, Veg Frankie
Milk Shakes- Eg. Rose Milk Shake, Apple Milk Shake, Chocolate Milk Shake, Bournvita Milk Shake, Cold Coffee, Banana Milk Shake, Butterscotch, Chikoo Shake ,Mango Milk Shake, BadamLassi, Mango Lassi, etc.
Sandwiches- Eg. Veg / Aloo / Egg, Sandwich, Chicken Sandwich, Bread Butter
Rolls- Eg. Veg Roll, Chicken Roll, Veg Burger, Veg Patties, Paneer Roll, etc.
Soups and instant noodles
Juices
Parathas, AlooParathas, Onion Parathas, Gobi Parathas, PalakParathas, Mix Veg Parathas, PaneerParathas etc.
Egg Items (Omelette, Egg. Bhrji, scrambled)
Hakka Noodles and Fried Rice (veg/egg/chicken) and other Chinese items (Dry Chilly Chicken, Chilly Paneer)
Dal Khichdi
Gravy Items- Eg. Paneer, Chicken, etc

ANNEXURE-I

BIDDER'S DETAILS FORM

Sl. No.	Particulars	To be filled in by the bidder
1.	Name of the Agency	
2	Details of EMD	
3	Details of Tender Fee	
4	Date of establishment of the agency	
5	Registration Details of the agency as Company/Partnership Firm etc. (Copy to be enclosed)	
6	Detailed office address of the Agency with office Telephone Number, fax Number and Mobile Number and name of the contact person	
7	Whether registered with and holding license from all concerned Government Authorities including Labour Licence/ESI/EPF, registration under Contract Labour(Regulation & Abolition)Act1970,PSARA Act, 2005etc. (Copies of all certificates of registration/licence to be enclosed, as applicable)	
8	PAN/TAN/Service Tax/GST Number (Copy to be enclosed)	
9	Whether the firm is blacklisted by any Government, Department or any criminal case is registered against the firm or its owner/partners anywhere in India.(If no, a certificate is to be attached in this regard.)	
10	ISO9001-2008Certification	

SIGNATURE OF THE BIDDER WITH DATE & SEAL

ANNEXURE-II

DETAILS OF EXPERIENCE AS ON 31.03.2022

S. No	Name of Organization with complete postal address	Type of Organization (State, Central Govt./Semi Govt./PSU/Corporation/Higher Educational Institutions)	Nature of Work	Period for which contract was awarded (From-To)	Proof Attached at Page No.

(If the space for furnishing information is insufficient, a separate sheet duly signed by the authorized signatory may be attached).

SIGNATURE OF THE BIDDER WITH DATE & SEAL

ANNEXURE-III

**CERTIFICATE REGARDING TURN-OVER OF BIDDER'S DURING THE LAST
THREE FINANCIAL YEARS**

I / We, M/s _____, the bidder for

providing for Security Services on annual contract basis, hereby confirm that the average annual turnover of the firm/company during the last three financial years is Rs. 1 crore or more. The financial year-wise breakup is given below:-

S. No	Financial Year	Annual Turnover for the Year
1		
2		
3		

SIGNATURE OF THE BIDDER WITH DATE & SEAL

CERTIFICATE BY CHARTERED ACCOUNTANT

I/We _____, Chartered Accountant (s) certify that the figures regarding Annual Turnover for the Financial Years mentioned above in respect to M/s _____ are true and found correct as per their Books of Accounts and other related records.

SIGNATURE & SEAL OF THE CHARTERED ACCOUNTANT