

Notice Inviting Tenders

**INDIAN INSTITUTE OF TECHNOLOGY
(INDIAN SCHOOL OF MINES), DHANBAD
DHANBAD, JHARKHAND - 826004**

Dated: 29/05/2018

Open Tender Notice No.IIT(ISM)/ /DSW/SAC/01/2018-19

Indian Institute of Technology (Indian School of Mines), Dhanbad invites tenders for providing employee/students canteen services as per details given below-

Details of the item	Running/operating Canteen Services at Executive Development Centre, Senior Academic Hostel, Main Canteen building, Academic Complex, Cafeteria at Students Activity Centre, Hostel extension counters and other suitable places at IIT(ISM) Campus, Dhanbad.
Earnest Money Deposit to be submitted	Rs. 1,00,000/-

Tender Documents may be downloaded from the Institute's website iitism.ac.in or from Central Public Procurement Portal <http://eprocure.gov.in/eprocure/app>. Tenders will be required to be submitted in hard copy by hand/ by post in two bid system, i.e. Technical and Financial at the following address:

**O/o the Dean (Students' Welfare),
Indian Institute of Technology (Indian School of Mines), Dhanbad
Dhanbad – 826004**

Schedule

Name of Organization	Indian Institute of Technology (Indian School of Mines), Dhanbad
Tender Type (Open/Limited/EOI/Auction/Single)	Open
Tender Category (Services/Goods/works)	Services
Type/Form of Contract (Work/Supply/ Auction/Service/Buy/Empanelment/ Sell)	Work
Product Category (Civil Works/Electrical Works/Fleet Management/ Computer Systems)	Others
Is Multi Currency Allowed	No (INR)
Date of Issue/Publishing	30/05/2018 (17:00 Hrs)
Document Download Start Date	30/05/2018 (17:00 Hrs)
Document Download End Date	29/06/2018 (15:00 Hrs)
Date for Pre-Bid Conference	13/06/2018 (5.00 p.m.)
Venue of Pre-Bid Conference	Office of DSW

Last Date and Time for submission of Bids	29/06/2018 (15:00 Hrs)
Date and Time of Opening of Technical Bids	29/06/2018 (15:30 Hrs)
Venue of Opening of Technical Bids	Office of DSW
Tender Fee	NIL (For Tender Fee)
EMD	Rs. <u>1.00.000/-</u> (For EMD) (To be paid through demand draft drawn in favour of Registrar, Indian Institute of Technology (Indian School of Mines), Dhanbad payable at Dhanbad)
No. of Covers (1/2/3/4)	02 (One for Technical bid and One for Financial bid)
Bid Validity days (180/120/90/60/30)	180 days (From last date of opening of tender)
Address for Communication	Office of the Dean Students Welfare, IIT(ISM), Dhabad
Contact No.	0326-2235205
Fax No.	0326-2296563
Email Address	dean_sw@iitism.ac.in

**Registrar
IIT (ISM), Dhanbad**

INDIAN INSTITUTE OF TECHNOLOGY (INDIAN SCHOOL OF MINES), DHANBAD

Invitation for Tender Offers

Indian Institute of Technology (Indian School of Mines), Dhanbad invites Bids (Technical bid and Financial bid) from eligible and experienced reputed firms/agency for running Canteen Services at Executive Development Centre, Senior Academic Hostel, Main Canteen building, Academic Complex, Cafeteria at Students Activity Centre, Hostel extension counters and other suitable places on contract basis (initially for two years extendable up to five years) at Indian Institute of Technology (Indian School of Mines), Dhanbad as per terms & conditions specified in the tender document, which is available on Institutes' website iitism.ac.in and on CPP Portal <http://eprocure.gov.in/eprocure/app>.

IMPORTANT INFORMATION FOR THE APPLICANTS TENDER FORM FOR RUNNING THE CANTEEN/CAFETERIA

1. Trade for which license will be given is as under:

Sl. No.	Name of item of work	Experience, turnover and capacity required	Cost of tender paper
1.	Running/operating Canteen Services at Executive Development Centre, Senior Academic Hostel, Main Canteen building, Academic Complex, Cafeteria at Students Activity Centre, Hostel extension counters and other suitable places at IIT(ISM) Campus, Dhanbad.	<p>Minimum 10 years' experience in Food & Beverages sector, out of which minimum three years' experience should be in running/operating Canteen/ Cafeteria in Govt. Departments/ Public Sector Undertakings/ reputed private sector organizations/ reputed Educational Institutions.</p> <p>Minimum turnover of Rs. 03 crore in each financial year for the past three financial years, out of which minimum turnover by catering and canteen services provided to Government Departments/ Educational Institutions etc. should be 20 lakhs for an entity for the last three financial years.</p> <p>Should be able to cater 250 persons at a time.</p>	Free of cost (May be downloaded from Institutes' website or CPP portal)

2. The agency should be a Company of repute in Food & Beverages sector.

3. The applicant firm should have minimum three years' experience in running Institute catering, cafeteria, restaurant and outdoor catering in large Institutions serving minimum 250 customers /clients at a time and should have a minimum **annual financial turnover of Rs. 03 crore (three crore per annum)** for the past consequent three years, out of which minimum turnover by catering and canteen services provided to Government Departments/ Educational Institutions etc. should be at least 20 lakhs for an entity for the last three financial years. The firm should have enough liquidity for providing the services uninterrupted.
4. The applicant firm should have suitably trained manpower from accorded hospitality/catering/culinary institutions.
5. The firm should have quality certificate ISO:22002 for food safety management and ISO:14000 for environmental management.
6. The firm should have facilities for e-payment.
7. The firm should be able to organize group meal at special discounted package rates on the occasion of Indian festivals, birthdays, social functions etc.
8. Variation in menu as per seasonal requirements, availability of raw material, food habits etc. may be allowed with mutual consent of the Licensee and the Institute.
9. The firm applying for tender must submit audited balance sheet for past three years along with Technical Bids.
10. The firm will have to comply with all statutory laws and rules i.e., labour laws, EPF, ESIC etc.
11. This food/Beverage operation services agreement shall be in effective for five (5) years from the date of operation. However, the license will be awarded initially for two years renewable every year on the basis of performance for a period maximum upto **five years**. The performance of the establishment will be continuously judged by the Competent Authority of IIT(ISM), Dhanbad. If the performance is not found satisfactory at any stage, a notice to improve the performance would be issued. If even after that the performance continues to be unsatisfactory, the license may be cancelled after giving due notice.
12. If at any stage the Contractor or his employee(s) is/are found to be involved in any uncalled for activity inside or outside the premises of the Institute, which may bring disrepute to the Institute, the license is liable to be terminated by the Competent Authority by giving one month's notice.
13. In case of non-payment of dues and in the event of breach of any of the terms and conditions contained herein, the allotment of the Canteen is liable to be cancelled by giving one month's notice as provided in the license deed.
14. The Licensee/his servant(s)/his nominee will not be permitted night stay in the allotted premises.

15. The tenderer(s) whose tender may be accepted (hereinafter called Contractor) shall have to provide at the commencement of the contract, bank guarantee of **Rs. Three lakh, as security deposit/as cash deposit or bank guarantee valid for the period of contract plus 3 extra months. Contractors' failure to comply any clause of contract / instruction or orders of IIT (ISM) authority will lead to forfeiture of the security deposit without assigning any reason thereof.**
16. The premises of the Canteen will be used only for the purpose for which the allotment is made and not for any other purpose without the written permission of the Competent Authority of the Institute.
17. The Licensee will not be permitted to franchise the Canteen for any commercial activity.
18. No person with any adverse record with the police will be allowed to be associated with the Canteen(s).
19. The IIIT(ISM), Dhanbad reserves the right to invite separate quotations for Catering Services for ceremonial functions.
20. **The License fee as per rule, electricity & water charges** must be deposited by the Licensee in time and copy of the receipt to be deposited with the Accounts Section. Non- submission of dues in time may lead to imposition of penalty/fine and/or to cancellation of License.

IIT(ISM), Dhanbad will provide space, furniture, fixtures, water and power supply and the contractor will be required to **pay regularly by 7th of each month the following license fee /charges pertaining to the previous month.**

i. License Fee:

- i) Rs. 60000/- per month for Main Canteen building, Executive Development Centre, Sr. Academic Hostel, Academic Complex and cafeteria in Students' Activity Centre and any other suitable places.
- ii) Rs. 15000/- per month for extension counters in all the Hostels.

ii. Electrical Charges – As per bill raised at commercial rates on the basis of actual consumption recorded by meter (s) installed at different canteen premises. In absence or failure of electric meter(s), consumption of electricity will be taken into account on the basis of estimated maximum consumption as decided by Registrar.

21. The Licensee will have to execute and sign a License Deed on one hundred rupees Non-Judicial Stamp Paper as per the Institute format.
22. Late conditional tenders / application forms will be summarily **rejected.**
23. No Commercial Vehicles of the Licensee will be allowed to be parked in the premises and these will have to leave the Campus after loading / unloading.
24. Licensee will ensure all safety measures including Fire Risk due to equipment /oven/fridge etc. being used in the Canteen premises.

25. The contractor shall ensure that no alcohol or narcotic substances are either sold or consumed in the premises let out to them under the contract and the contractor would be wholly responsible for any violation/non-compliance.
26. No person below 18 years of age will be employed by the licensee.
27. The modern state of the art equipment should be in use in presently running canteen, cafeteria, kitchen, etc. maintaining the cleanliness and hygienic conditions as desired by the latest methods for operating the same.
28. All required Licenses for running the canteen/cafeteria will be obtained from the Local Bodies by the Licensee at his own expenses.
29. Arrangement for disposal of waste generated, including left over food, will be responsibility of the vendor.
30. Items as per list specified as per '**Annexure-I**' will have to be provided in the cafeteria. Later on additional items on the demands of IIT(ISM) community can be provided by the vendor after seeking approval of the competent authority of IIT(ISM), Dhanbad.
31. All Firms applying for the Canteen must have valid GSTIN/PAN No./ Labour License/ EPF Registration/ESIC Registration/ License for serving food & beverages/prescribed certifications etc.
32. Prices along with the photograph with specification of the food items on sale are to be properly displayed at a prominent place in the Canteen.
33. Any tax imposed by any Govt. Agency due to this Canteen will be borne by the Licensee.
34. The health of workers shall be the responsibility of the Licensee. Labour employed shall not have any communicable disease. A certificate to this effect shall be submitted annually by the licensee.
35. All the workers shall be properly dressed during Canteen timings.
36. The Licensee cannot occupy any outside space without prior permission of the Institute.
37. Authorities of IIT(ISM), Dhanbad reserve the right to reject any or all the Tenders / Applications without assigning any reason therefor.
38. Stale food should not be served.
39. All other terms & conditions will be applicable as per License Deed.
40. EARNEST MONEY WILL BE FORFEITED ON NON-ACCEPTANCE OF THE SPECIFIED PREMISES ALLOTTED.

41. i) Only branded raw edible material (indicated below), preferably purchased from reputed retail chains, shall be used by the Licensee.

Item	Brand
●Salt	Tata, Annapurna, Nature fresh, Patanjali
●Spices	M.D.H., Catch, Badshah, Goldee, Everest, Patanjali
●Chicken	Fresh Chicken
●Ketchup	Maggi, Kissan, Heinz
● Oil	Sundrop, Godrej, Saffola, Fortune, Dhara, Patanjali (Mustard), Engine (mustard) (use of Hydrogenated (vanaspati) oil is prohibited)
●Pickle	Mother's Recipe, Nilon's
●Atta	Ashirvad, Pillsbury, Annapurna, Shakti Bhog, Patanjali
● Instant Noodles	Maggi, Top Raman, Knorr
● Flavoured drinks	Rasna, Roohafza, Mapro
●Papad	Lijjat, Mothers Choice
●Butter	Amul, Mother dairy, Britannia
●Bread	Modern, Kwaliti
●Cornflakes	Kellogg's
●Jam	Kisan, Mapro, Druk, Maggi
●Ghee	Amul, Mother Dairy, Britannia, Gits, Everyday
●Shrikhand	Amul
●Frozen yogurt	Mother dairy, Amul, Sudha
●Cow Milk	Amul, Sudha
●Paneer	Amul, Sudha
●Tea	Brooke bond, Lipton, Tata, Taaza
●Coffee	Nescafe, Bru
●Ice Cream	Amul, Mother Dairy, Kwaliti, Vadilall
●Soya	Nutrella
●Frozen Peas	Safal (offseason), Al kabeer
●Cheese	Amul, Mother Dairy, Britannia
●Besan/Maida	Rajdhani, Aahar, Shaktibhog, Patanjali
●Pulses	Tata or any other reputed brand

The caterer may use any other FPO approved brands only if permitted by the Competent Authority in writing.

- ii) Financial bids only of those Firms shall be opened which qualify in Technical Bids.

42. **Penal Provisions:** In case of any lapse regarding non-adherence to the terms and conditions of the Contract in terms of quality, quantity, safety, health related issues etc., the Registrar, IIT(ISM), Dhanbad on the recommendations of the Canteen Committee may issue warning to the Licensee in addition to imposition of penalty ranging between Rs. 1,500 to Rs. 50,000. Only three such warnings/penalties may be issued. Thereafter, the Institute may take action for termination of the Contract.

Annexure – I(a)

TECHNICAL SPECIFICATION

List of Items for Canteen:

Sl. No.	Particulars	Quantity (weight/volume/Number)
1.	North Indian Veg-Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Seasonal sabji (150 gm), Salad, Sweet (50 gm) Pickle]	650+ gms
2.	North Indian special veg-Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Paneer with gravy(150 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	750+ gms
3.	Non-Veg. Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Chicken Curry (200 gm), Salad, Sweet (50 gm) Pickle]	700+ gms
4.	Non-veg special Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Chicken/Fish Curry (200 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	800+ gms
5.	South Indian Platter: [2 Pcs. Idli (100gm), 1 Mini Uttapam (100gm)/ 1 Mini Dosa (100gm), Uppama (75 gm), Sambar (200gm), Coconut Chutney (25 gm)]	600+ gms
6.	Chinese Platter [Veg. Noodles/Fried Rice (150 gm), 4 pcs. Manchurian with gravy (150 gm), Chilly Paneer/Chilly Potato(150 gm), Veg. soup (200 gm)]	650+ gms
7.	Continental Combo: [4 slices of Garlic Bread /Brown Bread (150 gm), Macaroni in tomato/soya sauce (150 gm) , Baked Brokely + Sweet Corn with cheese (150 gm), French Fries (50 gm) + Sweet Corn/Veg clear soup (200gm)]	700+ gms
8.	Buffet Meal: Soup (Veg./Non-veg), Roti (tawa/tandoori), Plain Rice, Yellow tadka dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with gravy, Plain Curd, Salad, Papad, Sweet Dish/ Sweet, Pickle.	Per person
9.	Special Buffet Meal: [for EDC and special orders] Soup (Veg./Non-veg), Roti (tawa), Butter Roti (tandoori)/ Naan, Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish Fry, Chicken with gravy, Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person
10.	Buffet Breakfast (North Indian): [for EDC and special orders] Bhature/Kachori/Poori, Chhole/Sabji with gravy, Jalebi, Corn flakes with milk, Fruits, Pickle, tea/coffe.	Per person
11.	Buffet Breakfast (south Indian/Gujrati): [for EDC and special orders] Idli/Dhokla, Vada, sambar, coconut chutney, Uppama, Keshari halwa, Corn flakes with milk, Fruits, butter milk/ tea/coffee.	Per person
12.	Buffet Breakfast (Continental): [for EDC and special orders] Bread toast (white/brown/garlic), butter, Fruit jam, tomato ketchup, Chilli Sauce, Veg/non-veg. cutlet, Boiled vegetable tossed in olive oil, Sweet custard with fruits, French fries, Corn flakes with milk, Fruits,	Per person

	tea/coffee.	
13.	Veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), Plain Curd, Salad, Papad, Sweet Dish/ Pickle.	Per person
14.	Non-veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with/without gravy, Plain Curd, Salad, Papad, Sweet Dish, Pickle.	Per person
15.	Special Veg Thali [for SAH] (as per diet of the person) Soup (Veg.), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer/Mashroom sabji (with/without gravy), Sweetened/plain Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person
16.	Special Non-veg Thali [for SAH] (as per diet of the person) Soup (Veg./Non-veg), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish/chicken (with/without gravy), Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person
17.	Tandoori Dishes: i. Chicken leg kabab ii. Chicken tikka kabab iii. Chicken Tandoori half iv. Chicken Tandoori full v. Soya Chaap half vi. Soya Chaap full vii. Veg. Kabab half viii. Veg. Kabab full ix. Paneer Tikka half x. Paneer Tikka full xi. Tandoori Roti (Plain) xii. Tandoori Roti (with butter) xiii. Naan xiv. Stuffed Naan xv. Kulcha xvi. Stuffed Kulcha	2 pcs 8pcs 2 pcs 4 pcs 4 pcs 8 pcs 2 pcs 4 pcs 4 pcs 8 pcs 1 pc. 1 pc. 1 pc. 1 pc. 1pc. 1pc.
18.	Rolls & Momos: i. Veg Roll ii. Paneer Roll iii. Paneer Tikka Roll iv. Egg Roll (single egg) v. Egg Roll (double egg) vi. Chicken Roll vii. Egg Chicken Roll viii. Veg. steamed Momos (half) ix. Veg. steamed Momos (full) x. Veg. fried Momos (half) xi. Veg. fried Momos (full) xii. Chicken steamed Momos (half) xiii. Chicken steamed Momos (full) xiv. Chicken fried Momos (half)	1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs.

	xv. Chicken fried Momos (full)	8 pcs.
19.	Snacks : i. Samosa ii. Bread Pakora iii. Aloo Chaap/Bonda iv. Veg. Sandwich (without cheese) v. Veg. Sandwich (with cheese) vi. Veg. grilled sandwich (without cheese) vii. Veg. grilled sandwich (with cheese) viii. Veg. Bargar ix. Veg. Hot Dog. x. Veg cutlet xi. Veg Patty xii. Veg. Pakora xiii. Paneer Kulcha xiv. Paneer Hot Dog xv. Paneer Sandwich xvi. Paneer Patty xvii. Paneer Kathi Roll xviii. Veg. Mini Pizza xix. Veg. Pizza xx. Pastry xxi. Boiled Egg xxii. Fish Fry (Rohu/Katla)	1 pc. (80gm) 1pc. (100 gm) 1 pc. (80 gm) 1 pc. (100gm) 1 pc. (120 gm) 1 pc. (100gm) 1 pc. (100 gm) 1 pc. (150gm) 1 pd. (150 gm) 1 pc. (50gm.) 1 pc. (80 gm) 8 pcs. (150gm) 1 pc. (80 gm) 1 pc. (150 gm) 1 pc. (100 gm) 1 pc. (100gm) 1 pc. (150 gm) 1 pc. (200gm) 1pc. (300 gm) 1 pc. (50 gm) 1 egg 150 gm (2 pcs)
20.	Combos: i. Gobhi/ Aloo/ Onion Parantha + Raita ii. Paneer Parantha + Tomato Chutney iii. Kachori/ Puri + Aloo ki Sabji iv. Veg. Fried Rice + Veg. Manchorian v. Veg. Biryani + Veg. Sorba vi. Lachchha Paratha + Chicken Do Piyaza vii. Lachchha Paratha + Shahi Paneer viii. Egg Curry + Lachchha Paratha ix. Plain Rice + Chicken Curry (2 pc.) x. Veg. Momo + Veg. Soup xi. Chicken Momo + Chicken Soup xii. Pao – Bhaji xiii. Chhole + Bhature xiv. Rice + Rajma xv. Rice + Kadi xvi. Rice + Chhole xvii. Rice + Fish Curry (2 pc.) xviii. Omelette with slice (Two egg with two slices) xix. Litti + Chokha (2 pc.)	2 pc 2 pc 4 pc 150 gm. + 200 gm. 150 gm. + 200 gm. 2 pc. + 200 gm 2 pc. + 200 gm 2 pc. + 2 pc. 150 gm. + 200 gm. 8 pc. + 200 gm. 8 pc. + 200 gm. 2 pc. + 150 gm. 150 gm. + 2 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 250 gm. 2 pc. + 2 Pc. 2 pc.

21.	South Indian delicacies: <ul style="list-style-type: none"> i. Idli with Sambar and chutney ii. Uttapam (with Sambar and chutney) iii. Uppama (with coconut chutney) iv. Plain Dosa (with Sambar and chutney) v. Butter Plain Dosa (with Sambar and chutney) vi. Masala Dosa (with Sambar and chutney) vii. Butter Masala Dosa (with Sambar and chutney) viii. Onion Dosa (with Sambar and chutney) ix. Butter Onion Dosa (with Sambar and chutney) x. Udad Vada with Sambar and chutney 	2 Pc. (150gm) 1 pcs (200 gms) 1 pc. (100 gm) 150 gm 150 gm 250 gm 250 gm 200 gm 200 gm 2 pc. (150 gm)
22.	Sweets: <ul style="list-style-type: none"> i. Gulab Jamun ii. Rasogulla/Burfi/Sandesh iii. Laddu (Bundi/Motichoor/Besan) iv. Balushahi 	50 gm (one) 50 gm (one) 50 gm (one) 50 gm (one)
23.	Beverages: <ul style="list-style-type: none"> i. Milk tea ii. Milk Coffee iii. Black Tea iv. Lemon Tea v. Green tea (tea bag) vi. Badam Milk (hot) vii. Lassi viii. Milk Shakes ix. Fresh fruit juices 	150 ml 150 ml 150 ml 150 ml 150 ml 200 ml 200 ml 200 ml 200 ml
24.	Chaat Corner: <ul style="list-style-type: none"> i. Raj Kachori ii. Dahi Bhalla iii. Samosa Chhole Chaat iv. Aloo Tikki Chaat v. Bhel Puri vi. Gol gappa 	1 Pc. (200 gm) 4 Pc. (200 gm) 1 Pc. (200 gm) 2 Pc. (200 gm) 100 gm 8 Pc.

Note:- i) Decision of the Competent Authority with respect to inclusion and/or exclusion of any new item(s), will be final.

Annexure – I (b)**Requirement of contractor for running Canteen(s) in IIT(ISM), Dhanbad, Campus:**

Sealed tender are invited on behalf of IIT(ISM), Dhanbad from the reputed firms for running Student/Staff Canteen on contract basis at Indian Institute of Technology (Indian School of Mines), Dhanbad.

The reputed firm that fulfills the following criteria shall be eligible to apply:-

1. The agency should be a Pvt. Ltd. company in Food & Beverages sector.
2. The applicant firm should have minimum three years' experience in running Institute catering, cafeteria, restaurant and outdoor catering in large Institutions serving minimum 250 customers /clients at a time and should have a minimum **annual financial turnover of Rs. 03 crore /-(three crore per annum)** for the past consequent three years, out of which minimum turnover by catering and canteen services provided to Government Departments/ Educational Institutions etc. should be 20 lakhs in each case for the last three financial years.
3. The applicant firm should have suitably trained manpower from accorded hospitality/catering/culinary institutions.
4. The firm should have quality certificates ISO: 22002 for food safety management and ISO:14000 for environmental management.
5. The firm should have facilities for e-payment.
6. The firm should follow the guidelines of HACCP for safe food, safety, environment, health and safety norms.
7. The agency should produce a solvency certificate from scheduled bank/Fixed deposit for an amount not less than Rs. 20 lakhs.
8. The firm should produce PAN No. GSTIN No.
9. The firm will have to comply with all statutory laws and rules i.e., labour laws, EPF, ESIC etc.
- 10. The bidders must quote for all the menu items as per the format mentioned at Annexure-III of the bidding document, failing which their bid will be rejected.**
11. The bids submitted, both Technical and Financial, should be complete in all respects. Incomplete bids will be rejected by the Competent Authority at any stage of the bidding process.
- 12. All the prospective bidders are requested to attend the pre-bid meeting to be held on 13/06/2018 at 5.00 p.m. in the office of DSW, IIT(ISM), Dhanbad.**
- 13. The bidders will be expected to share their opinions/concerns regarding the bidding process in a fair and transparent manner. The committee will consider the relevant points/suggestions and may try to incorporate the same by way of revision in the NIT, if otherwise found reasonable.**
- 14. After opening of the Technical Bids of all bidders whose bids are received by the due date and time, the same will be scrutinized by the committee. The bidders who are otherwise found technically qualified will only be called for presentation.**

15. The following Technical criteria may be adopted by the Committee for evaluation of technical bid:

a)	Concept(Ambience, space planning, menu) [A presentation to be made in pre- bid meeting]	- 40 marks
b)	Care & Catering [to be determined through presentation and site visit]	- 20 marks
c)	Perception and feedback of current users [Performance certificates and feedback from current service seeker institutions should be enclosed with the technical bid]	- 10 marks
d)	Hygiene, quality of food, Ambience [to be determined by site visit] The Institute reserved the right to evaluate the tenders, otherwise found technically in order, by making site visit]	- 30 marks

To be assessed on the basis of plan submitted in technical bid and presentation before the committee.

(Qualifying marks shall be 50 % in individual criterion and 60% overall).

16. The following criteria will be adopted by the Committee for evaluation of price bid:

- i) A comprehensive comparative statement will be prepared and the prices quoted by each bidder for all the individual menu items as per the the NIT [at Annexure I(a)] will be mentioned therein.
- ii) The statement will then be evaluated to determine the firm which has quoted the minimum price for all the menu items taken together.
- iii) The firm which has quoted the minimum price for all menu items taken together i.e. the L1 firm will be called for price negotiation towards finalization of the contract.

THE INSTITUTE RESERVES RIGHT TO ACCEPT OR REJECT ANY TENDER/APPLICATION WITHOUT ASSIGNING ANY REASON THEREOF AT ANY STAGE OF THE BIDDING PROCESS.

Terms & Conditions Details

Sl.No.	Specification
1.	Due date: The tender has to be submitted before the due date. The offers received after the due date and time will not be considered. The bids should be sent by speed post or courier well before the due date at the bidders risk and responsibility. Submission of the bid by hand is not allowed.
2.	Preparation of Bids: The offer/bid should be submitted in two bid systems (i.e.) Technical bid and financial bid. The technical bid should consist of all technical details along with commercial terms and conditions. Financial bid should indicate item wise price for the items mentioned in the technical bid in the given format. Financial Bids to be submitted in format (Annexure-III). The Technical bid and the financial bid should be submitted in different covers.
3.	EMD: The tenderer should submit an EMD amount through demand draft drawn in favour of Registrar, IIT(ISM), Dhanbad payable at Dhanbad. The Technical Bid without EMD would be considered as UNRESPONSIVE and will not be accepted. The EMD will be refunded without any interest to the unsuccessful bidders after the award of contract.
4.	Refund of EMD: The EMD will be returned to unsuccessful Tenderer only after the Tenders are finalized. In case of successful Tenderer, it will be retained till the signing of the contract and submission of performance security .
5.	Opening of the tender: The bid will be opened by a committee duly constituted for this purpose. Bids (complete in all respect) received along with EMD will be opened in presence of bidders representative, if available. Only one representative will be allowed to participate in the tender opening. Bid received without EMD will be rejected straight way. The technical bid will be opened first and it will be examined by a technical committee (as per specification and requirement). The financial offer/bid will be opened only for the offer/bid which technically meets all requirements as per the specification, and will be opened in the presence of the vendor's representatives subsequently for further evaluation. The bidders if interested may participate on the tender opening Date and Time. The bidder should produce authorization letter from their company to participate in the tender opening.
6.	Acceptance/ Rejection of bids: The Committee reserves the right to reject any or all offers without assigning any reason.
7.	Pre-qualification criteria: (i) Non-compliance of tender terms, non-submission of required documents, lack of clarity of the specifications, contradiction between bidder specification and supporting documents etc. may lead to rejection of the bid.
8.	<p>Notices: For the purpose of all notices, the following shall be the address of the Purchaser and Supplier.</p> <p>Purchaser: O/o Dean Students Welfare Indian Institute of Technology (Indian School of Mines), Dhanbad Jharkhand – 826004</p> <hr/> <p>Supplier: (To be filled in by the supplier)</p>

9.	Resolution of Disputes: The dispute resolution mechanism to be applied pursuant shall be as follows: <ul style="list-style-type: none">• In case of Dispute or difference arising between the Purchaser and a vendor relating to any matter
----	--

	<p>arising out of or connected with this agreement, such disputes or difference shall be settled in accordance with the Indian Arbitration & Conciliation Act, 1996, the rules there under and any statutory modifications or re-enactments thereof shall apply to the arbitration proceedings. The dispute shall be referred to the Director, Indian Institute of Technology (Indian School of Mines), Dhanbad and if he is unable or unwilling to act, to the sole arbitration of some other person appointed by him willing to act as such Arbitrator. The award of the arbitrator so appointed shall be final, conclusive and binding on all parties to this order.</p> <ul style="list-style-type: none"> • The venue of the arbitration shall be the place from where the order is issued.
10.	<p>Applicable Law The Contract shall be interpreted in accordance with the laws of the Union of India and all disputes shall be subject to place of jurisdiction Dhanbad, Jharkhand (INDIA).</p>
11.	<p>Notices</p> <ul style="list-style-type: none"> • Any notice given by one party to the other pursuant to this contract/order shall be sent to the other party in writing or by e-mail and confirmed in writing to the other party's address. • A notice shall be effective when delivered or on the notice's effective date, whichever is later.
12.	<p>Taxes Suppliers shall be entirely responsible for all taxes, duties, license fees, octroi, road permits, etc., incurred until delivery of the contracted Goods to the Purchaser. However, VAT, GST in respect of the transaction between the Purchaser and the Supplier shall be payable extra, if so stipulated in the order.</p>
13.	<p>Disputes and Jurisdiction: Any legal disputes arising out of any breach of contract pertaining to this tender shall be settled in the court of having jurisdiction over Dhanbad.</p>
14.	<p>Compliance certificate: This certificate must be provided indicating conformity to the technical specifications. (Annexure-II)</p>

Annexure-II : Compliance Statement (To be enclosed with technical bid)

Sl. No.	Particulars	Quantity (weight/volume/Number)	Compliance
1.	North Indian Veg-Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Seasonal sabji (150 gm), Salad, Sweet (50 gm) Pickle]	650+ gms	
2.	North Indian special veg-Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Paneer with gravy(150 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	750+ gms	
3.	Non-Veg. Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Chicken Curry (200 gm), Salad, Sweet (50 gm) Pickle]	700+ gms	
4.	Non-veg special Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Chicken/Fish Curry (200 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	800+ gms	
5.	South Indian Platter: [2 Pcs. Idli (100gm), 1 Mini Uttapam (100gm)/ 1 Mini Dosa (100gm), Uppama (75 gm), Sambar (200gm), Coconut Chutney (25 gm)]	600+ gms	
6.	Chinese Platter [Veg. Noodles/Fried Rice (150 gm), 4 pcs. Manchurian with gravy (150 gm), Chilly Paneer/Chilly Potato(150 gm), Veg. soup (200 gm)]	650+ gms	
7.	Continental Combo: [4 slices of Garlic Bread /Brown Bread (150 gm), Macaroni in tomato/soya sauce (150 gm) , Baked Brokely + Sweet Corn with cheese (150 gm), French Fries (50 gm) + Sweet Corn/Veg clear soup (200gm)]	700+ gms	
8.	Buffet Meal: Soup (Veg./Non-veg), Roti (tawa/tandoori), Plain Rice, Yellow tadka dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with gravy, Plain Curd, Salad, Papad, Sweet Dish/ Sweet, Pickle.	Per person	
9.	Special Buffet Meal: [for EDC and special orders] Soup (Veg./Non-veg), Roti (tawa), Butter Roti (tandoori)/ Naan, Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish Fry, Chicken with gravy, Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
10.	Buffet Breakfast (North Indian): [for EDC and special orders] Bhature/Kachori/Poori, Chhole/Sabji with gravy, Jalebi, Corn flakes with milk, Fruits, Pickle, tea/coffe.	Per person	
11.	Buffet Breakfast (south Indian/Gujrati): [for EDC and special orders] Idli/Dhokla, Vada, sambar, coconut chutney, Uppama, Keshari halwa, Corn flakes with milk, Fruits, butter milk/ tea/coffee.	Per person	

12.	Buffet Breakfast (Continental): [for EDC and special orders] Bread toast (white/brown/garlic), butter, Fruit jam, tomato ketchup, Chilli Sauce, Veg/non-veg. cutlet, Boiled vegetable tossed in olive oil, Sweet custard with fruits, French fries, Corn flakes with milk, Fruits, tea/coffee.	Per person	
13.	Veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), Plain Curd, Salad, Papad, Sweet Dish/ Pickle.	Per person	
14.	Non-veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with/without gravy, Plain Curd, Salad, Papad, Sweet Dish, Pickle.	Per person	
15.	Special Veg Thali [for SAH] (as per diet of the person) Soup (Veg.), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer/Mashroom sabji (with/without gravy), Sweetened/plain Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
16.	Special Non-veg Thali [for SAH] (as per diet of the person) Soup (Veg./Non-veg), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish/chicken (with/without gravy), Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
17.	Tandoori Dishes: i. Chicken leg kabab ii. Chicken tikka kabab iii. Chicken Tandoori half iv. Chicken Tandoori full v. Soya Chaap half vi. Soya Chaap full vii. Veg. Kabab half viii. Veg. Kabab full ix. Paneer Tikka half x. Paneer Tikka full xi. Tandoori Roti (Plain) xii. Tandoori Roti (with butter) xiii. Naan xiv. Stuffed Naan xv. Kulcha xvi. Stuffed Kulcha	 2 pcs 8pcs 2 pcs 4 pcs 4 pcs 8 pcs 2 pcs 4 pcs 4 pcs 8 pcs 1 pc. 1 pc. 1 pc. 1 pc. 1pc. 1pc.	
18.	Rolls & Momos: i. Veg Roll ii. Paneer Roll iii. Paneer Tikka Roll iv. Egg Roll (single egg) v. Egg Roll (double egg) vi. Chicken Roll	 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 1 pc.	

	vii. Egg Chicken Roll viii. Veg. steamed Momos (half) ix. Veg. steamed Momos (full) x. Veg. fried Momos (half) xi. Veg. fried Momos (full) xii. Chicken steamed Momos (half) xiii. Chicken steamed Momos (full) xiv. Chicken fried Momos (half) xv. Chicken fried Momos (full)	1 pc. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs. 8 pcs.	
19.	Snacks : i. Samosa ii. Bread Pakora iii. Aloo Chaap/Bonda iv. Veg. Sandwich (without cheese) v. Veg. Sandwich (with cheese) vi. Veg. grilled sandwich (without cheese) vii. Veg. grilled sandwich (with cheese) viii. Veg. Bargar ix. Veg. Hot Dog. x. Veg cutlet xi. Veg Patty xii. Veg. Pakora xiii. Paneer Kulcha xiv. Paneer Hot Dog xv. Paneer Sandwich xvi. Paneer Patty xvii. Paneer Kathi Roll xviii. Veg. Mini Pizza xix. Veg. Pizza xx. Pastry xxi. Boiled Egg xxii. Fish Fry (Rohu/Katla)	1 pc. (80gm) 1pc. (100 gm) 1 pc. (80 gm) 1 pc. (100gm) 1 pc. (120 gm) 1 pc. (100gm) 1 pc. (100 gm) 1 pc. (150gm) 1 pd. (150 gm) 1 pc. (50gm.) 1 pc. (80 gm) 8 pcs. (150gm) 1 pc. (80 gm) 1 pc. (150 gm) 1 pc. (100 gm) 1 pc. (100gm) 1 pc. (150 gm) 1 pc. (200gm) 1pc. (300 gm) 1 pc. (50 gm) 1 egg 150 gm (2 pcs)	
20.	Combos: i. Gobhi/ Aloo/ Onion Parantha + Raita ii. Paneer Parantha + Tomato Chutney iii. Kachori/ Puri + Aloo ki Sabji iv. Veg. Fried Rice + Veg. Manchurian v. Veg. Biryani + Veg. Sorba vi. Lachchha Paratha + Chicken Do Piyaza vii. Lachchha Paratha + Shashi Paneer viii. Egg Curry + Lachchha Paratha ix. Plain Rice + Chicken Curry (2 pc.) x. Veg. Momo + Veg. Soup xi. Chicken Momo + Chicken Soup xii. Pao – Bhaji xiii. Chhole + Bhature xiv. Rice + Rajma xv. Rice + Kadi xvi. Rice + Chhole xvii. Rice + Fish Curry (2 pc.) xviii. Omelette with slice (Two egg with two slices) xix. Litti + Chokha (2 pc.)	2 pc 2 pc 4 pc 150 gm. + 200 gm. 150 gm. + 200 gm. 2 pc. + 200 gm 2 pc. + 200 gm 2 pc. + 2 pc. 150 gm. + 200 gm. 8 pc. + 200 gm. 8 pc. + 200 gm. 2 pc. + 150 gm. 150 gm. + 2 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 250 gm. 2 pc. + 2 Pc. 2 pc.	

21.	South Indian delicacies: i. Idli with Sambar and chutney ii. Uttapam (with Sambar and chutney) iii. Uppama (with coconut chutney) iv. Plain Dosa (with Sambar and chutney) v. Butter Plain Dosa (with Sambar and chutney) vi. Masala Dosa (with Sambar and chutney) vii. Butter Masala Dosa (with Sambar and chutney) viii. Onion Dosa (with Sambar and chutney) ix. Butter Onion Dosa (with Sambar and chutney) x. Udad Vada with Sambar and chutney	2 Pc. (150gm) 1 pcs (200 gms) 1 pc. (100 gm) 150 gm 150 gm 250 gm 250 gm 200 gm 200 gm 2 pc. (150 gm)	
22.	Sweets: i. Gulab Jamun ii. Rasogulla/Burfi/Sandesh iii. Laddu (Bundi/Motichoor/Besan) iv. Balushahi	50 gm (one) 50 gm (one) 50 gm (one) 50 gm (one)	
23.	Beverages: i. Milk tea ii. Milk Coffee iii. Black Tea iv. Lemon Tea v. Green tea (tea bag) vi. Badam Milk (hot) vii. Lassi viii. Milk Shakes ix. Fresh fruit juices	150 ml 150 ml 150 ml 150 ml 150 ml 200 ml 200 ml 200 ml 200 ml	
24.	Chaat Corner: i. Raj Kachori ii. Dahi Bhalla iii. Samosa Chhole Chaat iv. Aloo Tikki Chaat v. Bhel Puri vi. Gol gappa	1 Pc. (200 gm) 4 Pc. (200 gm) 1 Pc. (200 gm) 2 Pc. (200 gm) 100 gm 8 Pc.	

Note:- Cold drinks & Ice creams, branded biscuits and chips etc. will be as per MRP.

I have also enclosed all relevant documents in support of my claims, (as above) in the following pages.

Signature of Bidder

Name: _____

Designation: _____

Organization Name: _____

Contact No. : _____

Annexure-III : Price Bid (To be enclosed with financial bid)

Sl. No.	Particulars	Quantity (weight/volume/ Number)	Price quote in Rs. (inclusive of all taxes/charges)
1.	North Indian Veg-Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Seasonal sabji (150 gm), Salad, Sweet (50 gm) Pickle]	650+ gms	
2.	North Indian special veg-Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Paneer with gravy(150 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	750+ gms	
3.	Non-Veg. Thali: [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (200 gm.), Chicken Curry (200 gm), Salad, Sweet (50 gm) Pickle]	700+ gms	
4.	Non-veg special Thali: [2 Naan/Paratha (150 gm) , Basmati Rice (100 gm), Dal Makhani (150gm), Chicken/Fish Curry (200 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	800+ gms	
5.	South Indian Platter: [2 Pcs. Idli (100gm), 1 Mini Uttapam (100gm)/ 1 Mini Dosa (100gm), Uppama (75 gm), Sambar (200gm), Coconut Chutney (25 gm)]	600+ gms	
6.	Chinese Platter [Veg. Noodles/Fried Rice (150 gm), 4 pcs. Manchurian with gravy (150 gm), Chilly Paneer/Chilly Potato(150 gm), Veg. soup (200 gm)]	650+ gms	
7.	Continental Combo: [4 slices of Garlic Bread /Brown Bread (150 gm), Macroni in tomato/soya sauce (150 gm) , Baked Brokely + Sweet Corn with cheese (150 gm), French Fries (50 gm) + Sweet Corn/Veg clear soup (200gm)]	700+ gms	
8.	Buffet Meal: Soup (Veg./Non-veg), Roti (tawa/tandoori), Plain Rice, Yellow tadka dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with gravy, Plain Curd, Salad, Papad, Sweet Dish/ Sweet, Pickle.	Per person	
9.	Special Buffet Meal: [for EDC and special orders] Soup (Veg./Non-veg), Roti (tawa), Butter Roti (tandoori)/ Naan, Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish Fry, Chicken with gravy, Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
10	Buffet Breakfast (North Indian): [for EDC and special orders] Bhature/Kachori/Poori, Chhole/Sabji with gravy, Jalebi, Corn flakes with milk, Fruits, Pickle, tea/coffee.	Per person	
11	Buffet Breakfast (south Indian/Gujrati): [for EDC and special orders] Idli/Dhokla, Vada, sambar, coconut chutney, Uppama, Keshari halwa, Corn flakes with milk, Fruits, butter milk/ tea/coffee.	Per person	
12	Buffet Breakfast (Continental): [for EDC and special orders] Bread toast (white/brown/garlic), butter, Fruit jam, tomato	Per person	

	ketchup, Chilli Sauce, Veg/non-veg. cutlet, Boiled vegetable tossed in olive oil, Sweet custard with fruits, French fries, Corn flakes with milk, Fruits, tea/coffee.		
13	Veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), Plain Curd, Salad, Papad, Sweet Dish/ Pickle.	Per person	
14	Non-veg Thali [for SAH] (as per diet of the person) Roti (tawa), Plain Rice, Yellow dal, Seasonal sabji (dry), Seasonal Sabji (with gravy), one non-veg. item (Fish/Chicken) with/without gravy, Plain Curd, Salad, Papad, Sweet Dish, Pickle.	Per person	
15	Special Veg Thali [for SAH] (as per diet of the person) Soup (Veg.), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer/Mashroom sabji (with/without gravy), Sweetened/plain Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
16	Special Non-veg Thali [for SAH] (as per diet of the person) Soup (Veg./Non-veg), Roti (tawa), Basmati Rice Pulao, Dal Makhani, Mix veg. (dry), Paneer sabji (with gravy), Fish/chicken (with/without gravy), Sweetened Curd, Salad, Sweet Dish/ Sweet, Fruit salad, Ice-cream, Papad, Pickle.	Per person	
17	Tandoori Dishes: i. Chicken leg kabab ii. Chicken tikka kabab iii. Chicken Tandoori half iv. Chicken Tandoori full v. Soya Chaap half vi. Soya Chaap full vii. Veg. Kabab half viii. Veg. Kabab full ix. Paneer Tikka half x. Paneer Tikka full xi. Tandoori Roti (Plain) xii. Tandoori Roti (with butter) xiii. Naan xiv. Stuffed Naan xv. Kulcha xvi. Stuffed Kulcha	 2 pcs 8pcs 2 pcs 4 pcs 4 pcs 8 pcs 2 pcs 4 pcs 4 pcs 8 pcs 1 pc. 1 pc. 1 pc. 1 pc. 1pc. 1pc.	
18	Rolls & Momos: i. Veg Roll ii. Paneer Roll iii. Paneer Tikka Roll iv. Egg Roll (single egg) v. Egg Roll (double egg) vi. Chicken Roll vii. Egg Chicken Roll viii. Veg. steamed Momos (half) ix. Veg. steamed Momos (full) x. Veg. fried Momos (half) xi. Veg. fried Momos (full) xii. Chicken steamed Momos (half)	 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 1 pc. 4 pcs. 8 pcs. 4 pcs. 8 pcs. 4 pcs.	

	xiii. Chicken steamed Momos (full) xiv. Chicken fried Momos (half) xv. Chicken fried Momos (full)	8 pcs. 4 pcs. 8 pcs.	
19	Snacks : i. Samosa ii. Bread Pakora iii. Aloo Chaap/Bonda iv. Veg. Sandwich (without cheese) v. Veg. Sandwich (with cheese) vi. Veg. grilled sandwich (without cheese) vii. Veg. grilled sandwich (with cheese) viii. Veg. Burgar ix. Veg. Hot Dog. x. Veg cutlet xi. Veg Patty xii. Veg. Pakora xiii. Paneer Kulcha xiv. Paneer Hot Dog xv. Paneer Sandwich xvi. Paneer Patty xvii. Paneer Kathi Roll xviii. Veg. Mini Pizza xix. Veg. Pizza xx. Pastry xxi. Boiled Egg xxii. Fish Fry (Rohu/Katla)	1 pc. (80gm) 1pc. (100 gm) 1 pc. (80 gm) 1 pc. (100gm) 1 pc. (120 gm) 1 pc. (100gm) 1 pc. (100 gm) 1 pc. (150gm) 1 pd. (150 gm) 1 pc. (50gm.) 1 pc. (80 gm) 8 pcs. (150gm) 1 pc. (80 gm) 1 pc. (150 gm) 1 pc. (100 gm) 1 pc. (100gm) 1 pc. (150 gm) 1 pc. (200gm) 1pc. (300 gm) 1 pc. (50 gm) 1 egg 150 gm (2 pcs)	
20	Combos: i. Gobhi/ Aloo/ Onion Parantha + Raita ii. Paneer Parantha + Tomato Chutney iii. Kachori/ Puri + Aloo ki Sabji iv. Veg. Fried Rice + Veg. Manchorian v. Veg. Biryani + Veg. Sorba vi. Lachchha Paratha + Chicken Do Piyaza vii. Lachchha Paratha + Shashi Paneer viii. Egg Curry + Lachchha Paratha ix. Plain Rice + Chicken Curry (2 pc.) x. Veg. Momo + Veg. Soup xi. Chicken Momo + Chicken Soup xii. Pao – Bhaji xiii. Chhole + Bhature xiv. Rice + Rajma xv. Rice + Kadi xvi. Rice + Chhole xvii. Rice + Fish Curry (2 pc.) xviii. Omelette with slice (Two egg with two slices) xix. Litti + Chokha (2 pc.)	2 pc 2 pc 4 pc 150 gm. + 200 gm. 150 gm. + 200 gm. 2 pc. + 200 gm 2 pc. + 200 gm 2 pc. + 2 pc. 150 gm. + 200 gm. 8 pc. + 200 gm. 8 pc. + 200 gm. 2 pc. + 150 gm. 150 gm. + 2 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 200 gm. 200 gm + 250 gm. 2 pc. + 2 Pc. 2 pc.	

21	South Indian delicacies: <ul style="list-style-type: none"> i. Idli with Sambar and chutney ii. Uttapam (with Sambar and chutney) iii. Uppama (with coconut chutney) iv. Plain Dosa (with Sambar and chutney) v. Butter Plain Dosa (with Sambar and chutney) vi. Masala Dosa (with Sambar and chutney) vii. Butter Masala Dosa (with Sambar and chutney) viii. Onion Dosa (with Sambar and chutney) ix. Butter Onion Dosa (with Sambar and chutney) x. Udad Vada with Sambar and chutney 	2 Pc. (150gm) 1 pcs (200 gms) 1 pc. (100 gm) 150 gm 150 gm 250 gm 250 gm 200 gm 200 gm 2 pc. (150 gm)	
22	Sweets: <ul style="list-style-type: none"> i. Gulab Jamun ii. Rasogulla/Burfi/Sandesh iii. Laddu (Bundi/Motichoor/Besan) iv. Balushahi 	50 gm (one) 50 gm (one) 50 gm (one) 50 gm (one)	
23	Beverages: <ul style="list-style-type: none"> i. Milk tea ii. Milk Coffee iii. Black Tea iv. Lemon Tea v. Green tea (tea bag) vi. Badam Milk (hot) vii. Lassi viii. Milk Shakes ix. Fresh fruit juices 	150 ml 150 ml 150 ml 150 ml 150 ml 200 ml 200 ml 200 ml 200 ml	
24	Chaat Corner: <ul style="list-style-type: none"> i. Raj Kachori ii. Dahi Bhalla iii. Samosa Chhole Chaat iv. Aloo Tikki Chaat v. Bhel Puri vi. Gol gappa 	1 Pc. (200 gm) 4 Pc. (200 gm) 1 Pc. (200 gm) 2 Pc. (200 gm) 100 gm 8 Pc.	

Note:- Cold drinks & Ice creams, branded biscuits and chips etc. will be as per MRP.

I have also enclosed all relevant documents in support of my claims, (as above) in the following pages.

Signature of Bidder

Name: _____

Designation: _____

Organization Name: _____

Contact No. : _____

**<< Organization Letter Head >>
DECLARATION SHEET**

Annexure- IV

We, _____ hereby certify that all the information and data furnished by our organization with regard to this tender specification are true and complete to the best of our knowledge. I have gone through the specification, conditions and stipulations in details and agree to comply with the requirements and intent of specification.

This is certified that our organization has been authorized (Copy attached) by the OEM to participate in Tender. We further certified that our organization meets all the conditions of eligibility criteria laid down in this tender document. Moreover, OEM has agreed to support on regular basis with technology / product updates and extend support for the warranty.

The prices quoted in the financial bids are subsidized due to academic discount given to IIT(ISM), Dhanbad.

We, further specifically certify that our organization has not been Black Listed/De Listed or put to any Holiday by any Institutional Agency/ Govt. Department/ Public Sector Undertaking in the last three years.	NAME & ADDRESS OF THE Vendor/ Manufacturer / Agent
1 Phone	
2 Fax	
3 E-mail	
4 Contact Person Name	
5 Mobile Number	
6 GSTIN Number	
7 PAN Number	
9 DD No. and Details (EMD)	
10 Kindly provide bank details of the bidder in the following format: a) Name of the Bank	
b) Account Number	
c) Kindly attach scanned copy of one Cheque book page to enable us to return the EMD to unsuccessful bidder	

(Signature of the Tenderer)

Name:

Seal of the Company

List of Govt. Organization/Deptt.

[illegible]

Signature of Bidder

Name: _____

Designation: _____

Organization Name: _____

Contact No. : _____

Bid Submission

Bid Submission:

The bids (complete in all respect) must be submitted in hard copy in **two** Envelops as explained below:-

Envelope – 1 (Following documents to be provided in single Envelope)			
Sl. No.	Documents	Content	Document
1.	Technical Bid	Compliance Sheet as per Annexure – II	Hard copy
2.		Organization Declaration Sheet as per Annexure - IV	Hard copy
3.		List of organizations/ clients where the same products have been supplied (in last two years) along with their contact number(s). (Annexure-V)	Hard copy
4.		Technical supporting documents in support of all claims made at Annexure-I (Annexure-VI)	Hard copy
Envelope – 2			
Sl. No.	TYPES	Content	Hard copy
1.	Financial Bid	Price bid in the format as per Annexure - III	Hard copy

Both **Envelope – 1** and **Envelope – 2** should be packed in a **Big Packet/Envelope** on which following should be super scribed:

“Tender for providing Canteen/Catering Services at IIT(ISM), Dhanbad”