

इंडियन इंस्टीट्यूट ऑफ टेक्नोलॉजी, धनबाद
INDIAN INSTITUTE OF TECHNOLOGY
(INDIAN SCHOOL OF MINES), DHANBAD
DHANBAD, JHARKHAND - 826004

Tender Notice No. INST-INS-300-18-19

Dated: 28/10/2018

Notice Inviting Tender for Canteen Services at IIT(ISM) Dhanbad

INDIAN INSTITUTE OF TECHNOLOGY (INDIAN SCHOOL OF MINES) Dhanbad (IIT(ISM)), a fully residential premier technical institute under Ministry of Human Resource Development, Govt. of India invites Bids (Technical bid and Financial bid) from eligible and experienced reputed firms/agency for running Canteen Services at main Canteen, Cafeteria at Students Activity Centre, proposed food-court, academic building canteen and Hostel extension counters 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 CPPP Portal <http://eprocure.gov.in/eprocure/app>.

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

Sl. No.	Name of item of work	Experience, turnover and capacity required	Cost of tender paper
1.	Running/operating running Canteen Services at main Canteen, Cafeteria at Students Activity Centre, Proposed food-court below new library building, academic building canteen and Hostel extension counters at IIT(ISM) Campus, Dhanbad.	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. Minimum turnover of Rs. 1.5 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. Should be able to cater 250 persons at a time.	Free of cost (May be downloaded from Institutes' website or CPPP portal)

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

Schedule

Name of Organization	Indian Institute of Technology (Indian School of Mines), Dhanbad
Tender Type	Open
Tender Category (Services/Goods/works)	Services
Type/Form of Contract (Work/Supply/)	Work
Product Category (Civil Works/Electrical Works/Fleet Management/ Computer Systems)	Others
Is Multi Currency Allowed	No (INR)
Date of Issue/Publishing	28/11/2018 (17:00 Hrs)
Document Download Start Date	29/11/2018 (17:00 Hrs)
Date for Pre-Bid Conference	12.12.2018
Venue of Pre-Bid Conference	Conference Room (Admin Block) IIT (ISM)
Last Date and Time for Uploading of Bids	07/01/2019 (13:00 Hrs)
Date and Time of Opening of Technical Bids	07/01/2019 (16:00 Hrs)
Tender Fee	Rs. NIL (For Tender Fee)
EMD	Rs. 1,00,000/- (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 and Submission of Bid.	Kind Attention: Associate Dean (Infrastructure)- Campus Management Asst. RG (Store & Purchase), Admin Building, Indian Institute of Technology (Indian School of Mines), Dhanbad-826004 Jharkhand
Contact No.	0326-2235214
Email Address	adean_cm@iitism.ac.in

Associate Dean Infrastructure (CM)
IIT (ISM), Dhanbad

1. About the institute

The institute is situated in the heart of the country's prime coking coal belt, 260 kms from Kolkata with a campus spread over an area of 393 acres, (with 218 acres of existing campus and 175 acres under acquisition and development) the fully residential IIT(ISM) has all the facilities of world class academic institute. What started as an institution to impart mining education has graduated into a full-fledged technical institution of international acclaim offering a host of programmes like B. Tech., M. Tech., M. Sc. Tech., and MBA. In addition, the School offers M. Phil. and full as well as part time Ph. D. programmes, while also awarding D.Sc. as the highest degree of academic achievement.

The serene campus comprises academic buildings, student hostels and 100% residential facilities for faculty and staff apart from other infrastructure facilities for a cosmopolitan community. The total strength of the institute is approximately 10,000 including students, faculty and staff members. There are 7 boys' hostels and 3 girls' hostels in the institute premises. The School has links with reputed universities and institutes across the globe and has an alumni base all over the world. The School today is making foray into the newer areas of academic endeavors in tune with the changing times.

2. Scope of Work:

The contract comprises the necessary arrangement of all raw materials required for the preparation of snacks besides the beverages, sweets, lunch, preparation of items mentioned in the menu, and serving the prepared articles to the Students, Faculty, Staff, Guests and visitors of IIT(ISM) Dhanbad, including provision of all materials, equipment for preparation and serving of the articles services in the canteen/ designated place of IIT(ISM) Dhanbad on direct chargeable basis. This will also include transportation, cost of materials and labor. The contractor shall make his own arrangement for safe storage of materials and accommodation for its staff etc.

2.1 Important Notes to the caterers:

1. The food has to be prepared by the agency in the kitchen in clean, hygienic and safe conditions as per the menu and thereafter served in the canteen/ designated place of IIT(ISM) Dhanbad. The agency has to make arrangement for transportation of fresh cooked meals from main canteen/SAC to other designated places of the campus. and thereafter serving in the campus.
2. The kitchen, dining hall, hand wash area, dish wash area etc. will be washed with water and soap solution and mopped frequently in a day and will be disinfected once in a week or as and when required. The agency will also provide liquid soap for the wash basins in the dining area, cooking and catering area. All grease traps will be cleaned on daily basis and kept in serviceable conditions. Violation of this clause will invoke financial penalty.
3. Used plates, cups, katoris, water glass, spoons, forks, knives etc., are to be cleaned in soap solution and dried and kept ready for next meal. All the vessels used for cooking also should be washed in soap solution and should be available for use for cooking the next meal.
4. Efficiency, promptness, quality of food, quality service, good behavior and politeness of the agency and his staff are the essence of the contract. The agency is required to ensure that this essence of the contract is maintained at all times. Quality of services, hygiene and preparation should be maintained as per industrial practices/compliances and to the entire satisfaction of the IIT(IM) Dhanbad Administration.
5. Agency will ensure that at all times one designated Supervisor will always be present at main canteen and SAC during working time. It is desirable that the supervisor continue at least for one semester. In case of any change, the IIT(ISM) Dhanbad Administration should be informed well in advance.

6. The quality of food will be inspected item wise by IIT(ISM) Dhanbad Administration/Mess Committee frequently and the vendor shall not deny access for such inspections. The IIT(ISM) Dhanbad Administration has right to take samples of all material used in cooking and check the same for quality at recognized laboratories/institution. Further, the store, kitchen of the agency can also be inspected by the IIT(ISM) Dhanbad authority so as to ensure that only the brands allowed for various articles are being used. In case a violation is found, the IIT(ISM) Dhanbad reserves the right to impose a financial penalty/cancellation of contract on repeated violation.
7. The vendor will ensure that No instance of fire takes place and No injury to any of his employee or the IIT(ISM) Dhanbad person takes place. In case any of this happens then the vendor will be responsible for fulfilling the loss occurred.
8. Safety standards should be maintained. Fire extinguishers (2 Kg & 4.5 Kg dry type), sand buckets, should be installed in accessible places and should be in working conditions. List of emergency number should be displayed in a prominent place. First aid measures should also be available for emergencies. The maintenance of exciting Fire extinguishers will be borne by the contractor.
9. The IIT(ISM) Dhanbad shall neither be liable for any damages, nor be under any obligation to inform the applicants of the grounds for the same. Damage here means to property or individuals.
10. The agency must provide the service throughout the year without closing the Canteen on any day unless ordered by the Administration of IIT(ISM) Dhanbad.
11. The Police verification record of all the workers will have to be maintained by the agency.
12. The agency/his servant(s)/his nominee will not be permitted to stay overnight in the canteen premises under any circumstances.
13. Use of plastic/thermocool tea cups, plates and plastic carry bags is discouraged and the vendor shall use environment friendly material only for serving coffee, tea and for packing & carrying of food items.
14. IIT(ISM) Dhanbad is not bound to provide any mode of transport in respect of men or material required by the agency.
15. Besides, the contractor shall also be liable to pay cleaning charges of the canteen @ Rs. 4000/-p.m. by 7th of each successive month with the intimation to the Estate Officer. The cleaning charges would be subject to change from time to time. Failure to pay the cleaning charges in time would render the contractor liable to pay the late charges @ Rs. 2000/- per month. Accumulation of garbage/waste in premises will not be acceptable. It shall be the responsibility of the agency to segregate the garbage and keep the garbage/waste at the designated place and it will be collected by the sanitary department of the institute. The agency would ensure clearance of all the drains in and around the kitchen and dining hall frequently & regularly at his own cost. For any lapse this front, financial penalty will be levied.
16. Cooking using fossil fuel like wood, coal etc. will not be allowed in the kitchen available in the campus.
17. The vendor needs to provide the catering services at the designated place(s) in restaurant mode.
18. The vendor will display the permissible brands used for cooking on the designated places as identified by IIT(ISM) authority.
19. In the proposed food-court below the newly developed library, tentatively fourteen counters are suggested, namely, fruit juice/chat, ice-cream corner, Indian veg snack corner, litti chokha (prepared), Momo corner, Chinese, pizza-burger, biryani corner, bakery, cold/hot beverages, sweet corner, sweet corn corner and non-veg corner etc. All pre-cooked items will be allowed. Electrical warmer and induction will be permissible.

3. Terms and Conditions

1. **The agency should be a registered 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. 1.5 crore /-(1 crore 50 lakhs per annum)** for the past consequent three years, out of which minimum turnover by catering and canteen services provided to Government Departments/ Educational Institutions/Self establishment etc. should be 20 lakhs for an entity for the last three financial years. The firm should of enough liquidity for providing the services uninterrupted.

The applicant firm should have suitably trained manpower from accorded hospitality/catering/culinary institutions.

3. The firm should have quality certificate ISO:22002 for food safety management and ISO:14000 for environmental management.
4. The firm should have facilities for e-payment involving credit, debit and ATM cards, UPI, etc.
5. The firm should follow the guidelines of HACCP for safe food, safety, environment, health and safety norms.
6. The firm applying for tender must submit audited balance sheet for past three years along with Technical Bids.
7. The firm will have to comply with all statutory laws and rules i.e., labour laws, EPF, ESIC etc.
8. 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.
9. 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.
10. 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.
11. 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. Five lakh, as security deposit/as cash deposit or bank guarantee in favour of " REGISTRAR, INDIAN INSTITUTE OF TECHNOLOGY (INDIAN SCHOOL OF MINES) Dhanbad valid for the period of contract plus 2 extra months. Contractors' failure to comply any clause of contract / instruction or orders of IIT (ISM) authority will lead to forfeit of the security deposit without assigning any reason there for.**
12. The agency should produce a solvency certificate from scheduled bank/Fixed deposit for an amount not less than Rs. 20 lakhs.
13. 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.
14. The Licensee will not be permitted to franchise the Canteen for any commercial activity.
15. No person with any adverse record with the police will be allowed to be associated with the Canteen(s).
16. The IIT(ISM), Dhanbad reserves the right to invite separate quotations for Catering Services for ceremonial functions.
17. **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 (per month, may be revised on yearly basis):

- i) For main Canteen and SAC Cafeteria – Rs. 15,000/-
- ii) For extension counters in Hostels – Rs. 1000/- for each extension counter
- iii) Outlet counter at Academic Building Rs 1500/-
- iv) For extension counters in food-court – Rs. 1000/- for each extension counter

ii. Electrical Charges – As per bill raised at commercial Institutional 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 considered on the basis of estimated maximum consumption as decided by competent authority. In case of such incident, the contractor is liable to inform to campus maintenance unit immediately.

18. The Licensee will have to execute and sign a License Deed on one hundred rupees Non-Judicial Stamp Paper as per the Institute format.
19. Late/ conditional tenders / application forms will be summarily **rejected**.
20. 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.
21. Licensee will ensure all safety measures including Fire Risk due to equipment /oven/fridge etc. being used in the Canteen premises.
22. 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.
23. No child below 18 years of age will be employed by the licensee.
24. 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.
25. All required Licenses for running the canteen/cafeteria will be obtained from the Local Bodies by the Licensee at his own expenses.
26. Items as per list specified as per '**Annexure-IV**' will have to be provided in the cafeteria and other designated places in the campus. 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.
27. 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.
28. Prices along with the photograph with specification of the food items on sale are to be properly displayed at a prominent places as identified by the institute administration.
29. Any tax imposed by any Govt. Agency due to this Canteen will be borne by the Licensee.
30. 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.
31. All the workers shall be properly dressed during Canteen timings.
32. The Licensee cannot occupy any outside space without prior permission of the Institute.
33. Authorities of IIT(ISM), Dhanbad reserve the right to reject any or all the Tenders / Applications without assigning any reason therefor.

34. Stale food should not be served.
35. The institute reserve the right to make additional food/snacks arrangement to serve the students/faculty/staff as and when required.
36. All other terms & conditions will be applicable as per License Deed.

2.1 TERMINATION OF CONTRACT:

(a) If the services of the contractor are not found satisfactory they will be issued one month notice for improvement in service by the IIT(ISM) Authority. If satisfactory improvement is not found even after this notice, a final, one month's notice will be issued to the Contractor by the IIT(ISM) Authority to terminate the contract without prejudice to any rights or privileges accruing to either party prior to such termination. During the period of notice both parties shall continue to discharge their duties and obligations.

(b) In case the contractor is required to (or decides otherwise) to discontinue the contract, he/she should give at least three months' notice to the IIT(ISM) and shall remain essentially working for the said period of notice, till alternative arrangements are made.

(c) In cases or situations, beyond the control of either party, the contract may be terminated with mutual consent by giving one month notice.

(d) The Institute in any/either situation will not be under any obligation to pay compensation or make good the payments for the notice period, for which services are not rendered.

(e) In case of breach of any terms and conditions attached to the contract, the Performance Security Deposit of the contractor will be liable to be forfeited, besides annulment of the contract or other lawful action that may be taken against the contractor.

(f) The contractor shall give vacant premises to the IIT(ISM) Dhanbad and return all the equipment/fixtures and other items, facilities etc., in working/satisfactory condition once the contract period is over or terminated.

2.3 DAMAGES AND LOSSES:

All the equipment and the items at site stand at the risk and sole charge of the contractor who shall deliver in proper conditions at the time of annual stock-taking to be done by the IIT(ISM). Any shortfall shall be immediately made good by the contractor by replacement. If the same is not replaced within one month of stock-taking, the amount shall be recovered from the security deposit of the contractor. The contractor or his representative shall be present during the stock-taking. If the contractor or his representative does not make them available, the stock-taking shall be conducted in their absence, and which will be binding on them. For losses, if any, due to natural calamity or any other act of god, beyond the control of either party, the IIT(ISM) will replenish the same, as per obligations mentioned in Scope of Work.

2.4 COMPLAINTS:

The contractor shall keep a suggestion book to be provided by IIT(ISM) to record any suggestion/complaints, on performance of services, by the user and produce the register to the IIT(ISM) representative for perusal during their visit. The contractor shall ensure that prompt action has been taken to attend such complaints and measures shall be taken to avoid their recurrences. The contractor shall provide guest feedback forms in service locations and collect/collate it to tabulate/display the observations/feedback, grievances of the student/faculty/staff and sit for monthly meetings with the IIT(ISM) authority.

2.4 MISBEHAVIOUR OF EMPLOYEES:

The employees of the contractor shall maintain strict discipline and shall not use any violent, obscene or offensive language. Smoking and consuming alcohol inside IIT(ISM) campus is strictly prohibited. In the case of misbehavior, IIT(ISM) has the right to terminate the contract. It will be mandatory for the contracting agency to brief their personnel in advance and apprise them of the conduct, expected from them, while working in an institution of national importance.

2.5 PENALTIES FOR VIOLATION OF RULES, TERMS AND CONDITIONS:

Deduction on account of unsatisfactory canteen services and improper maintenance of main Canteen, Restaurant Cafeteria, food-court, academic building canteen and hostel extension counters and common places/facilities, etc., will be made from the Performance security deposit. The recovery will be decided by the competent authority of IIT(ISM). The methodology for deduction shall be as under:

- i. In case of shortage of manpower, an amount proportionate to the shortage of manpower, considering number of employees as well as duration shall be imposed or deducted from the Performance Security Deposit of the Contractor.
- ii. In case of non-maintenance of cleanliness or lapse of services/carelessness, deduction shall be made Rs. 2,000/- per day/ per event/ per location etc., shall be imposed or deducted from the Performance Security Deposit of contractor, considering the loss of goodwill and inconvenience caused to the student/faculty/staff.
- iii. In case of unforeseen or peculiar circumstances, the decision of the Competent Authority, IIT(ISM), so far as imposition of penalty is concerned, shall be final.

2.6 SCOPE OF EXTENSION OF WORK:

In the event IIT(ISM) Dhanbad is satisfied with the working and performance of the Contracting Firm/Agency and its professional outlook in managing the canteen, it may consider and seek their consent/option to extend the services in other similar establishment within the campus etc., as deemed fit and considered compatible for purpose of unification of services or reasons, considered therein fit by the management.

3. BID EVALUATION

The bidder would be selected on the basis of ranking and evaluation of Technical and Financial Bids by a Committee and Committee's decision would be final. The Committee will decide on the parameters to be used for determining the suitability and adequacy of the bids.

The process of selection of the successful bidder would be determined as under:-

3.1 Stage - 1- Technical Evaluation:

The bidders have to submit the required documents. Only those bidders who fulfil these requirements will be considered eligible for Stage - 2.

3.2 Stage-2: Visit to Technically Qualified Bidder's sites:

After the Stage-1 evaluation, team of Officials from IIT (ISM) Dhanbad will be visiting the sites of the tenderers who are qualified in the Stage-1 evaluation, to verify their claims and credentials to serve the Institute.

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

- | | | |
|--|---|----------|
| a) *Concept (Ambience, space planning, menu) | - | 40 marks |
| b) Quality of operation run currently | - | 20 marks |
| c) Perception and feedback of current users | - | 10 marks |
| d) Site visit (Hygiene, quality of food, Ambience) | - | 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).

Before opening of the financial bids, offers of all techno-commercially acceptable tenderers shall be at par.

3.3 Stage-3: Financial Bid Evaluation:

a) Based on results of the Technical evaluation, IIT(ISM) Dhanbad evaluates the Commercial Bid of those Bidders who qualify in the Technical evaluation.

The contract will be awarded to the bidder who will have **lowest sum of weighted cost** of all the listed items.

THE INSTITUTE RESERVES RIGHT TO ACCEPT OR REJECT ANY TENDER/APPLICATION WITHOUT ASSIGNING ANY REASON THEREFOR.

4. OTHER CONDITIONS:

(i) The Director may accept or reject any or all the tenders/bids in part or in full without assigning any reason. In case of any dispute, pertaining to tender/bids, the decision of the Director of this Institute shall be final and binding on the bidders.

(ii) The Director, IIT(ISM) Dhanbad reserves the right to withdraw/relax/interpret any of the terms and conditions mentioned hereinbefore; in such a situation the tenderer shall be given sufficient time to take the changes into account.

(iii) Notwithstanding the sub-divisions of the documents into separate sections or otherwise, every part of each section/part/point or paragraph, shall be deemed to be supplementary to and complimentary of every other part and shall be read into totality as part and parcel of the contract.

(iv) Tenders received after the closing date and time shall not be considered.

(v) Each page of the tender document should be signed and stamped by the tenderer in acceptance of the terms and conditions, laid down by the Institute.

(vi) The price/rates of the items should be computer printer in order to avoid any ambiguity. The handwritten bid will not be accepted.

(vii) Tenderer or his authorized representative (with proper authorization letter) may choose to be present at the time of opening of Technical Bid and Price Bid.

(viii) The person/officer signing the tender/bid documents on behalf of the contractor should be delegated with an appropriate Power of Attorney (duly endorsed by Notary Public) by the Chief Executive Officer/Managing Director of the Company to sign such documents. An appropriate declaration must be enclosed, a sample of which is annexed with this tender document.

(ix) Tenders incomplete in any form will be rejected outright. Conditional offers will not be accepted, at any circumstances.

(x) The contractor will extend the canteen services to other facilities/centers of IIT(ISM), if required.

(xi) No tenderer will be allowed to withdraw after submission of the tender, otherwise the EMD submitted by the tendering firm would stand forfeited. In case, the successful tenderer declines the offer of contract (or refuses to acknowledge or execute the contract/agreement within 15 days of award of work), for what-so-ever reasons, his EMD will be forfeited.

(xii) The contractor should not sublet the work to any other agency/contractor. No child labour should be engaged and human rights as per law shall be protected and adhered to. Persons engaged must undergo a prior character and antecedent check/police verification, and must be medically cleared.

(xiv) Period of Validity: Bids shall remain valid for acceptance for a period of 180 days from the date of opening of the price bid. Any benefit for downward revision of prices, should be extended to the IIT(ISM). An undertaking to this effect should be submitted by the bidder with the bidding documents.

(xv) Companies conferred with ISO 22000, ISO:14000 certification, HACCP, special recognition/awards etc., must mention this in their technical proposal, along with a copy of the said certification.

(xvi) Companies must enclose a compliance list (or check list) along with the Technical Bid and mention how they plan to execute the services, enforce quick response time, customer care, quality, and grievance redressal mechanism etc.

(xvii) E.M.D. should be kept in separate envelopes and shall be enclosed with the Technical Bid document. It is mandatory to enclose the said fee, unless otherwise the Agency/Organization is entitled for an exemption while submitting bids to Government Institutions/Offices, as evident from the authorization letter/certificate issued by appropriate State Central Government Authority granting such exemption.

(xviii) The engagement of personnel by the contracting agency/firm/organization will be solely at their discretion, as per usual norms and qualification and in no way make them entitle for any job or employment or permanency or any incumbency status in IIT(ISM) Dhanbad.

(xix) The authorized official of IIT(ISM) will be at liberty to visit canteen and other designated places for periodic inspection/monitoring of catering jobs being performed by the contractor. Any discrepancies noted by the official will be promptly informed to the contractor for immediate rectification under intimation to the Competent Authority of IIT(ISM).

(xx) The Associate Dean (Infrastructure)-Campus Management, IIT(ISM), Dhanbad on and behalf of the Director, IIT(ISM) Dhanbad may be contacted for any queries related to the tender.

21. In the event of any dispute arising out of the contract the same shall be referred to the Director, INDIAN INSTITUTE OF TECHNOLOGY (INDIAN SCHOOL OF MINES), Dhanbad for his decision. His decision shall be final and binding on all concerned.

22. The civil court of competent jurisdiction at Dhanbad will have exclusive territorial jurisdiction. No suit or proceeding in relation to the contract would lie in any other court.

Phone: 0326-2235214
E-mail: adean_cm@iitism.ac.in
IIT(ISM) Dhanbad

Associate Dean (Campus Management)

TENDER NOTICE NO:

TECHNICAL BID

FORMAT TO BE FILLED BY THE AGENCY SUBMITTING TENDER FOR Canteen Services at IIT(ISM) CAMPUS, DHANBAD

Sl. No.		Complied (Yes/No)	Page No. of Technical Bid Document
1.	Name of the Tenderer		
2.	Status of the Tenderer (attach documents, if registered company/partnership/proprietary firm)		
3.	Whether registered with Dept. of Labour (attach copy of certificate)		
4.	Bio-Data of key top official (attach details)		
5.	Income Tax returns/clearance of last three assessment year (attach copy)		
6.	Service Tax returns/clearance of last three assessment year (attach copy)		
7.	Financial status of bidder and/or his associates. Including Annual Report & Balance Sheet/Statement of Account of past three financial years duly authenticated by Chartered Accountant		
8.	Current list/address of clients where 0 or more personnel of the contractor are working:		
9.	Name of Contractor's three largest clients, to whom similar services are extended and average amount of monthly bills to such clients		
10.	Name and address of Contractor's bankers and attach a Solvency Certificate from the Bank for minimum amount of Rs. 20 Lakhs.		
11.	ESI Reg. No. (attach copy of the registration certificate/letter)		
12.	PF registration No. (attach copy of the PF Registration letter)		
13.	Income Tax Permanent A/c No. (attach copy)		
14.	GSTIN No.		
15.	Details of EMD/Bank Draft No. & date		
16.	Certificate regarding validity of Bid:		
17.	Copy of Concept plan (as mentioned in Bid Evaluation)		
18.	Copy of ISO:22000, ISO:14000 certification, HACCP, special recognition/awards etc.		

Certified that all above information are correct to the best of my/our information, knowledge and belief.

Dated signature & seal of the Contractor

Note: This is to be submitted in a separate sealed envelope super scribing "TECHNCAL BID". Notice inviting Tender No. _____ dated _____ and name of the bidder. All technical documents like literature, catalogues etc., are to be put in the same envelope. Price bid of that agency/firm only will be opened which do technically qualify, for further consideration. Attach all relevant documents duly signed and sealed.

A. DETAILS OF EXISTING CONTRACTS

Sl. No.	Name and address of the Organizations/ Institution, Name, designation and contact phone/fax numbers of the officer concerned	Details regarding the contract, including manpower deployed	Value of contract (in Rs.)	Duration of contract		Additional information/remarks, if any
				From	To	
				dd/mm/yy	dd/mm/yy	
1.						
2.						
3.						
4.						
5.						

Signature of the Authorized Person

Date: -----

Full Name: -----

Place: -----

Company Seal: -----

Note: The above details be duly signed and sealed by the authorized signatory of the firm/company, and be enclosed with the Technical Bid document.

B. DETAILS OF EXISTING STAFF MEMBERS EMPLOYEE BY BIDDERS.

Name	Date of Birth	Gender (M/F)	Educational qualification	Employee code	Designation	Experience in Canteen/catering services	Training	Character and antecedent verification Health check up last done on
Temporary address Permanent address ESI No. PF No.								

Signature of the Authorized Person

Date: -----

Full Name: -----

Place: -----

Company Seal: -----

Note: The above format be used to provide employee details and be enclosed with the Technical Bid document.

**INDIAN INSTITUTE OF TECHNOLOGY (ISM),
DHANBAD**

Sl. No.	Name of items	Unit	Compliance
1	North Indian Veg-Thali [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (250 gm.), Seasonal sabji (150 gm), Salad, Pickle]	650 gm.	
2	North Indian special veg-Thali [2 Naan/Paratha (150 gm) , Basmati Rice (150 gm), Dak Makhani (200gm), Paneer with gravy(150 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	850 gm.	
3	Non-Veg. Thali [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (250 gm.), Chicken Curry (200 gm), Salad, Pickle]	700 gm.	
4	Non-veg special Thali [2 Naan/Paratha (150 gm) , Basmati Rice (150 gm), Dak Makhani (200gm), Chicken/Fish Curry (200 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	900 gm.	
5	South Indian Platter [2 Pcs. Idli (100gm), 1 Mini Uttapam (100gm)/ 1 Mini Dosa (150gm), Uppama (75 gm), Sambar (200gm), Coconut Chutney (25 gm)]	450 gm	
6	Chinese Platter [Veg. Noodles/Fried Rice (200 gm), 4 pcs. Manchurian with gravy (150 gm), Chilly Paneer/Chilly Potato(150 gm), Veg. soup (200 gm)]	700 gm.	
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 gm.	
8.	Tea	100 ml	
9.	Black tea	100 ml	
10.	Lemon tea	100 ml	
11.	Coffee	100 ml	
12.	Black coffee	100 ml	
13.	Plain milk	200 ml	
14.	Green Tea	100 ml	
15.	Lassi	200 ml	
16.	Ice tea	100 ml	
17.	Jaljeera	200 ml	
18.	Cold bournvita	200 ml	
19.	Cold Coffee	200 ml	
20.	Cold Coffee with Ice Cream	200 ml	
21.	Lemonade	200 ml	

22.	Masala Cold Drink	200 ml	
23.	Banana shake	200 ml	
24.	Mango Shake	200 ml	
25.	Badam shake	200 ml	
26.	Masala Nimbu Pani	200 ml	
27.	Fresh Lime Soda	200 ml	
28.	Tomato Cheese Sandwich	1Pc (100gm)	
29.	Egg Cheese Sandwich	1Pc (100gm)	
30.	Sweet corn cheese sandwich	1Pc (100gm)	
31.	Bombay sandwich	1Pc (100gm)	
32.	Paneer sandwich	1Pc (100gm)	
33.	Cheese sandwich	1Pc (100gm)	
34.	Butter Toast	1Pc (100gm)	
35.	Bread Omelette	1Pc (100gm)	
36.	Bread Bhujija	120 gram	
37.	Bread Egg Bhujija	120 gram	
38.	Paneer Tikka roll	1 pcs	
39.	Veg. Fried Momos (half)	4 pcs	
40.	Veg. Fried Momos (full)	8 pcs	
41.	Chicken Fried Momos (half)	4 pcs	
42.	Chicken Fried Momos(full)	8 pcs	
43.	Samosa	1 pcs (80 gm)	
44.	Bread Pakoda	1 pcs (80 gm)	
45.	Aloo Chaap/Bonda	1 pcs (80 gm)	
46.	Veg. Sandwich (without cheese)	1 psc (100 gm)	
47.	Veg. grilled sandwich (without cheese)	1 psc (100 gm)	
48.	Veg. grilled sandwich (with cheese)	1 psc (100 gm)	
49.	Veg. patty	1 pcs (80 gm)	
50.	Veg. Pakoda	1 pcs (80 gm)	
51.	Paneer Patty	1 psc (100 gm)	
52.	Pasta	120 gram	
53.	Paneer Pasta	120 gram	
54.	Chicken Pasta	120 gram	
55.	Red Sauce Pasta	120 gram	
56.	White Cream Pasta	120 gram	
57.	Macroni	120 gram	
58.	Egg Macroni	120 gram	
59.	Cheese Macroni	120 gram	
60.	Boiled Egg	Per piece	
61.	Veg Momos	4 pieces	
62.	Paneer Momos	4 pieces	
63.	Chicken Momos	4 pieces	
64.	Veg roll	Per piece	

65.	Paneer roll	Per piece	
66.	Veg cutlet (100 gm)	Per piece	
67.	Potato (tikia 75 gms)	Per piece	
68.	Masala dosa	Each	
69.	Plain dosa	Each	
70.	Paneer dosa	Each	
71.	Cheese Dosa	Each	
72.	Plain Uttappam	Each	
73.	Pyaz tomato Uttapam	Each	
74.	French fries	100 gram	
75.	Veg burger	Per piece	
76.	Cheese burger	Per piece	
77.	King size burger	Per piece	
78.	Maggi (veg)	Rs. 10/- pckt.	
79.	Special maggi fry	Rs. 10/- pckt.	
80.	Egg Maggi	Rs 10/- pckt.	
81.	Cheese Maggi	Rs 10/- pckt.	
82.	Veg. Chowmein	150 gram	
83.	Chicken Chowmein	150 gram	
84.	Idli	Per piece	
85.	Pav bhaji with 4 slices of pav	Each plate	
86.	Chana Chola	150 gram	
87.	Matar Chola	150 gram	
88.	Chilli paneer	150 gram	
89.	Veg. Manchurian	150 gram	
90.	Aloo matar (fry)	150 gram	
91.	Shahi paneer	150 gram	
92.	Matar paneer	150 gram	
93.	Handi Paneer	150 gram	
94.	Tava Paneer	150 gram	
95.	Paneer Mushroom Fry	150 gram	
96.	Paneer Butter Masala	150 gram	
97.	Paneer Bhujia	150 gram	
98.	Kadai Paneer	150 gram	
99.	Malai kofta	150 gram	
100.	Egg bhujia	150 gram	
101.	Shahi Paneer	150 gram	
102.	Palak Paneer	150 gram	
103.	Matar Paneer	150 gram	
104.	Chilli Paneer Dry	150 gram	
105.	Malai Methi Paneer	150 gram	

106.	Kashmiri Dum aaloo	150 gram	
107.	Jeera Aaloo	150 gram	
108.	Tomato aaloo	150 gram	
109.	Mixed veg.	120 gram	
110.	Mushroom veg	150 gram	
111.	Paneer Mushroom	150 gram	
112.	Mixed grill vegetable	150 gram	
113.	Baigan Bharta	150 gram	
114.	Aaloo Posto	150 gram	
115.	Chana Masala	150 gram	
116.	Shimla Pyaz Fry	150 gram	
117.	Bhindi Fry	150 gram	
118.	Gobhi Fry	150 gram	
119.	Bhindi Pyaz Fry	150 gram	
120.	Malai Paneer	150 gram	
121.	Aaloo Gobhi Fry	150 gram	
122.	Aaloo matar tomato	150 gram	
123.	Garlic Mushroom	150 gram	
124.	Garlic Chola Masala	150 gram	
125.	Garlic Paneer	150 gram	
126.	Dal Chawal Butter Mix	150 gram	
127.	Torai Vegetable	150 gram	
128.	Cabbage Vegetable	150 gram	
129.	Sambhar Dal	150 gram	
130.	Dal fry	150 gram	
131.	Dal makhani	150 gram	
132.	Veg fried rice	150 gram	
133.	Plain rice	150 gram	
134.	Rajma	150 gram	
135.	Lemon rice	150 gram	
136.	Fried/veg rice	150 gram	
137.	Jeera Butter Rice	150 gram	
138.	Pyaz Tomato Rice	150 gram	
139.	Paneer Butter Rice	150 gram	
140.	Chicken Butter Rice	150 gram	
141.	Egg Dosa	Per piece	
142.	Vegetable Biryani	150 gram	
143.	Egg Biryani	150 gram	
144.	Chicken roll	Per piece	
145.	Egg Half fry	Each	
146.	Egg Full Fry	Each	
147.	Omelette (single egg)	Each	

148.	Omelette (double egg)	Each	
149.	Chicken Cheese Omelette (double egg)	Each	
150.	Cheese Omelette (Single egg)	Each	
151.	Egg Roll	Per piece	
152.	Egg. Chowmein	150 gram	
153.	Egg curry	120 gram	
154.	Chicken Lolipop	120 gram	
155.	Chicken Manchurian	150 gram	
156.	Chicken Tikka	120 gram	
157.	Chicken Kalimirch	Per piece (80gram)	
158.	Chicken Roasted	Per piece (80gram)	
159.	Chicken Curry	120 gram	
160.	Green Chilly Chicken	120 gram	
161.	Chicken Butter Masala	120 gram	
162.	Chicken Kassa	120 gram	
163.	Chicken Korma	120 gram	
164.	Chicken do pyaza	150 gram	
165.	Chilli Chicken (Dry)	150 gram	
166.	Garlic Chicken	150 gram	
167.	Boiled Chicken	150 gram	
168.	Chicken Rogan Josh	150 gram	
169.	Chicken Hyderabad	150 gram	
170.	Mughlai Chicken	150 gram	
171.	Achari Chicken	150 gram	
172.	Mutton Rogan Josh	150 gram	
173.	Mutton Kassa	150 gram	
174.	Mutton fry	150 gram	
175.	Fish Tikka	150 gram	
176.	Fish Fry	120 gram	
177.	Fish Curry	120 gram	
178.	Fish Chilli	150 gram	
179.	Mutton Curry	150 gram	
180.	Chicken Biryani	150 gram	
181.	Mutton Biryani	150 gram	
182.	Chicken Butter Rice	150 gram	
183.	Chicken Fried Rice	150 gram	
184.	Roti	Per piece	
185.	Tandoori roti	Per piece	
186.	Missi Roti	Per piece	
187.	Rumali Roti	Per piece	
188.	Lachchha Paratha	Per piece	
189.	Plain paratha	Per piece	

190.	Aloo paratha	Per piece	
191.	Paneer paratha	Per piece	
192.	Cheese paratha	Per piece	
193.	Mix Paratha	Per piece	
194.	Onion/Gobhi paratha	Per piece	
195.	Methi Paratha	Per piece	
196.	Bhatura	Per piece	
197.	Puri	Per piece	
198.	Kachauri	Per piece	
199.	Mumbai bhel	100 gram	
200.	Jhal-muri	100 gram	
201.	Chennai wada	100 gram	
202.	Delhi chat	100 gram	
203.	Chicken leg kabab	2 pcs	
204.	Chicken Tikka kabab	8 pcs	
205.	Chicken Tandoori half	2 pcs	
206.	Chicken Tandoori full	4 pcs	
207.	Soya chap half	4 pcs	
208.	Soya chap full	8 pcs	
209.	Veg. kabab half	2 pcs	
210.	Veg. kabab full	4 pcs	
211.	Paneer tikka half	4 pcs	
212.	Paneer tikka full	8 pcs	
213.	Tandoori Roti plain	1 pcs	
214.	Naan	1 pcs	
215.	Stuffed Naan	1 pcs	
216.	Kulcha	1 pcs	
217.	Stuffed Kulcha	1 pcs	
218.	Gobhi/Aloo/Onion Paratha+ Raita	2 pcs	
219.	Paneer paratha+ Tomato Chutney	2 pcs	
220.	Kachori/ Puri + Aloo ki Sabji	4 pcs	
221.	Veg. Fried Rice + Veg. Manchorian	150 gm+ 200gm	
222.	Veg. Biryani + Veg. Sorba	150 gm+ 200gm	
223.	Lachchha Paratha + Chicken Do Piyaza	2 pcs	
224.	Egg Curry + Lachchha Paratha	2 pcs	
225.	Plain Rice + Chicken Curry (2 pc.)	150 gm+ 200gm	
226.	Pao - Bhaji	2 pc. + 150 gm.	

227.	Chhole + Bhature	150 gm. + 2 gm.	
228.	Rice + Rajma	200 gm + 200 gm.	
229.	Rice + Kadi	200 gm + 200 gm.	
230.	Rice + Chhole	200 gm + 200 gm.	
231.	Rice + Fish Curry (2 pc.)	200 gm + 250 gm.	
232.	Omelette with slice (Two egg with two slices)	2 pc. + 2 Pc.	
233.	Litti + Chokha (2 pc.)	2 pc.	
234.	Sweet corn Boiled	50 gm.	
235.	Salted with lemon	50 gm.	
236.	Sweet corn with butter	50 gm.	
237.	Tomato Soup	200 ml	
238.	Veg Soup	200 ml	
239.	Chicken Sweet Corn Soup	200 ml	
240.	Sweet and Sour Soup	200 ml	
241.	Gulab Jamun	1 piece	
242.	Rasgulla	1 Piece	
243.	Rasmalai	2 piece	
244.	Khoya Barfi	1 piece (20 gm)	

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

Quality of ingredients and other items:

The ingredients used must be of reputed brands from the list as given below. In case of non- availability of the reputed brand, any other brand needs to be approved by the administration, IIT(ISM), Dhanbad/Mess Committee before use.

Sl. No.	Items	Brand
1	Salt	Tata, Annapurna, Everest, Surya, Patanjali
2	Spices	MDH, Badshah, Everest, Tata, Patanjali
3	Ketchup	Maggi, Kissan
4	Oil	Sunflower, Sundrop, Godrej, Saffola, Fortune, Dhara, Patanjali (Use of Hydrogenated (Vanaspati) Oil is prohibited)
5	Pickle	Mothers, Priya, Nilon, Patanjali
6	Atta/Besan/Meda/Suji	Ashirvad, Shaktibhog, Laxmibhog, Patanjali
7	Daal/ Dalhan	Tata, Patanjali, Harvest
8	Rice/Poha	India Gate, Dawat, Best, Patanjali
9	Papad	Lijjat, Bikaji, Patanjali
10	Butter	Amul, Britannia, Mother dairy, Saras
11	Bread	Star, Kalory, Kabhib, Harvest
12	Cornflakes	Mohans, Patanjali,
13	Jam	Kissan or Maggi

14	Ghee	Amul, Mother Diary, Britannia, Saras, Patanjali
15	Milk	Amul, Mother Diary, Saras, (without water)
16	Paneer	Amul, Saras,
17	Tea	Brook bond, Lipton, Tata, Taaza, Wagh Bakri
18	Sugar	Uttam, Madhur, Patanjali, Harvest
19	Coffee	Nescafe, Bru
20	Ice Cream	Amul, Mother Diary, Vadilal, Kwality, Havmor

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-V (Price Bid)

**INDIAN INSTITUTE OF TECHNOLOGY (ISM),
DHANBAD**

(The prices to be quoted by bidder should be inclusive of GST)

Sl. No.	Name of items	Unit	Quoted Rate In		Calculated price (to be filled by Tender committee)
			Price	Weight Factor	
1	North Indian Veg-Thali [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (250 gm.), Seasonal sabji (150 gm), Salad, Pickle]	650 gm.		5	
2	North Indian special veg-Thali [2 Naan/Paratha (150 gm) , Basmati Rice (150 gm), Dak Makhani (200gm), Paneer with gravy(150 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	850 gm.		5	
3	Non-Veg. Thali [2 Roti (tawa/tandoori) (100 gm), Plain Rice (150 gm), Yellow tadka dal (250 gm.), Chicken Curry (200 gm), Salad, Pickle]	700 gm.		5	
4	Non-veg special Thali [2 Naan/Paratha (150 gm) , Basmati Rice (150 gm), Dak Makhani (200gm), Chicken/Fish Curry (200 gm), Mix vegetable (150 gm), Salad, Papad, Pickle, Sweet (50 gm)]	900 gm.		5	
5	South Indian Platter [2 Pcs. Idli (100gm), 1 Mini Uttapam (100gm)/ 1 Mini Dosa (150gm), Uppama (75 gm), Sambar (200gm), Coconut Chutney (25 gm)]	450 gm		5	
6	Chinese Platter [Veg. Noodles/Fried Rice (200 gm), 4 pcs. Manchurian with gravy (150 gm), Chilly Paneer/Chilly Potato(150 gm), Veg. soup (200 gm)]	700 gm.		5	
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 gm.		5	

S.No.	Name of items	Unit	Quoted Rate In		Calculated price (to be filled by Tender committee)
			Price	Weight Factor	
DRINK					
8	Tea	100 ml		2	
9	Black tea	100 ml		2	
10	Lemon tea	100 ml		2	
11	Coffee	100 ml		2	
12	Black coffee	100 ml		2	
13	Plain milk	200 ml		2	
14	Green Tea	100 ml		2	
15	Lassi	200 ml		2	
16	Ice tea	100 ml		2	
17	Jaljeera	200 ml		2	
18	Cold bournvita	200 ml		2	
19	Cold Coffee	200 ml		2	
20	Cold Coffee with Ice Cream	200 ml		2	
21	Lemonade	200 ml		2	
22	Masala Cold Drink	200 ml		3	
23	Banana shake	200 ml		2	
24	Mango Shake	200 ml		3	
25	Badam shake	200 ml		2	
26	Masala Nimbu Pani	200 ml		2	
27	Fresh Lime Soda	200 ml		2	
SANDWICHES OF FOUR SLICES (4 BREADS)					
28	Tomato Cheese Sandwich	1 Pcs. (100 gm)		3	
29	Egg Cheese Sandwich	1 Pcs. (100 gm)		3	
30	Sweet corn cheese sandwich	1 Pcs. (100 gm)		3	
31	Bombay sandwich	1 Pcs. (100 gm)		3	
32	Paneer sandwich	1 Pcs. (100 gm)		3	
33	Cheese sandwich	1 Pcs. (100 gm)		3	
34	Butter Toast	1 Pcs. (100 gm)		3	
35	Bread Omelette	1 Pcs. (100 gm)		3	
36	Bread Bhujija	120 gram		3	
37	Bread Egg Bhujija	120 gram		3	
MEAL AND SNACKS					
38.	Paneer Tikka roll	1 pcs		2	
39.	Veg. Fried Momos (half)	4 pcs		3	
40.	Veg. Fried Momos (full)	8 pcs		3	
41.	Chiken Fried Momos (half)	4 pcs		3	
42.	Chiken Fried Momos(full)	8 pcs		3	

43.	Samosa	1 pcs (80 gm)		3	
44.	Bread Pakoda	1 pcs (80 gm)		3	
45.	Aloo Chaap/Bonda	1 pcs (80 gm)		3	
46.	Veg. Sandwich (without chease)	1 psc (100 gm)		3	
47.	Veg. grilled sandwich (without chease)	1 psc (100 gm)		3	
48.	Veg. grilled sandwich (with chease)	1 psc (100 gm)		3	
49.	Veg. patty	1 pcs (80 gm)		3	
50.	Veg. Pakoda	1 pcs (80 gm)		3	
51.	Paneer Patty	1 psc (100 gm)		3	
52.	Pasta	120 gram		3	
53.	Paneer Pasta	120 gram		3	
54.	Chicken Pasta	120 gram		3	
55.	Red Sauce Pasta	120 gram		3	
56.	White Cream Pasta	120 gram		3	
57.	Macroni	120 gram		3	
58.	Egg Macroni	120 gram		3	
59.	Cheese Macroni	120 gram		3	
60.	Boiled Egg	Per piece		4	
61.	Veg Momos	4 pieces		3	
62.	Paneer Momos	4 pieces		3	
63.	Chicken Momos	4 pieces		3	
64.	Veg roll	Per piece		3	
65.	Paneer roll	Per piece		3	
66.	Veg cutlet (100 gm)	Per piece		2	
67.	Potato (tikia 75 gms)	Per piece		2	
68.	Masala dosa	Each		4	
69.	Plain dosa	Each		4	
70.	Paneer dosa	Each		4	
71.	Cheese Dosa	Each		4	
72.	Plain Uttappam	Each		4	
73.	Pyaz tomato Uttapam	Each		4	
74.	French fries	100 gram		3	
75.	Veg burger	Per piece		3	
76.	Cheese burger	Per piece		3	
77.	King size burger	Per piece		3	
78.	Maggi (veg)	Rs. 10/- pckt.		3	
79.	Special maggi fry	Rs. 10/- pckt.		3	
80.	Egg Maggi	Rs 10/- pckt.		3	
81.	Cheese Maggi	Rs 10/- pckt.		3	
82.	Veg. Chowmein	150 gram		4	

83.	Chicken Chowmein	150 gram		4	
84.	Idli	Per piece		3	
85.	Pav bhaji with 4 slices of pav	Each plate		3	
86.	Chana Chola	150 gram		4	
87.	Matar Chola	150 gram		4	
88.	Chilli paneer	150 gram		3	
89.	Veg. Manchurian	150 gram		3	
90.	Aloo matar (fry)	150 gram		3	
91.	Shahi paneer	150 gram		3	
92.	Matar paneer	150 gram		3	
93.	Handi Paneer	150 gram		3	
94.	Tava Paneer	150 gram		3	
95.	Paneer Mushroom Fry	150 gram		3	
96.	Paneer Butter Masala	150 gram		3	
97.	Paneer Bhujia	150 gram		3	
98.	Kadai Paneer	150 gram		3	
99.	Malai kofta	150 gram		3	
100.	Egg bhujia	150 gram		3	
101.	Shahi Paneer	150 gram		3	
102.	Palak Paneer	150 gram		3	
103.	Matar Paneer	150 gram		3	
104.	Chilli Paneer Dry	150 gram		3	
105.	Malai Methi Paneer	150 gram		3	
106.	Kashmiri Dum aaloo	150 gram		3	
107.	Jeera Aaloo	150 gram		3	
108.	Tomato aaloo	150 gram		3	
109.	Mixed veg.	120 gram		3	
110.	Mushroom veg	150 gram		3	
111.	Paneer Mushroom	150 gram		3	
112.	Mixed grill vegetable	150 gram		3	
113.	Baigan Bharta	150 gram		3	
114.	Aaloo Posto	150 gram		3	
115.	Chana Masala	150 gram		3	
116.	Shimla Pyaz Fry	150 gram		3	
117.	Bhindi Fry	150 gram		3	
118.	Gobhi Fry	150 gram		3	
119.	Bhindi Pyaz Fry	150 gram		3	
120.	Malai Paneer	150 gram		3	
121.	Aaloo Gobhi Fry	150 gram		3	
122.	Aaloo matar tomato	150 gram		3	
123.	Garlic Mushroom	150 gram		3	
124.	Garlic Chola Masala	150 gram		3	

125.	Garlic Paneer	150 gram		3	
126.	Dal Chawal Butter Mix	150 gram		3	
127.	Torai Vegetable	150 gram		3	
128.	Cabbage Vegetable	150 gram		3	
129.	Sambhar Dal	150 gram		3	
130.	Dal fry	150 gram		3	
131.	Dal makhani	150 gram		3	
132.	Veg fried rice	150 gram		3	
133.	Plain rice	150 gram		3	
134.	Rajma	150 gram		3	
135.	Lemon rice	150 gram		3	
136.	Fried/veg rice	150 gram		3	
137.	Jeera Butter Rice	150 gram		3	
138.	Pyaz Tomato Rice	150 gram		3	
139.	Paneer Butter Rice	150 gram		3	
140.	Chicken Butter Rice	150 gram		3	
141.	Egg Dosa	Per piece		3	
142.	Vegetable Biryani	150 gram		4	
143.	Egg Biryani	150 gram		4	
144.	Chicken roll	Per piece		3	
145.	Egg Half fry	Each		3	
146.	Egg Full Fry	Each		3	
147.	Omelette (single egg)	Each		3	
148.	Omelette (double egg)	Each		3	
149.	Chicken Cheese Omelette (double egg)	Each		3	
150.	Cheese Omelette (Single egg)	Each		3	
151.	Egg Roll	Per piece		3	
152.	Egg. Chowmein	150 gram		3	
153.	Egg curry	120 gram		3	
154.	Chicken Lolipop	120 gram		3	
155.	Chicken Manchurian	150 gram		3	
156.	Chicken Tikka	120 gram		3	
157.	Chicken Kalimirch	Per piece (80gram)		3	
158.	Chicken Roasted	Per piece (80gram)		3	
159.	Chicken Curry	120 gram		3	
160.	Green Chilly Chicken	120 gram		3	
161.	Chicken Butter Masala	120 gram		3	
162.	Chicken Kassa	120 gram		3	
163.	Chicken Korma	120 gram		3	
164.	Chicken do pyaza	150 gram		3	

165.	Chilli Chicken (Dry)	150 gram		3	
166.	Garlic Chicken	150 gram		3	
167.	Boiled Chicken	150 gram		3	
168.	Chicken Rogan Josh	150 gram		3	
169.	Chicken Hyderabad	150 gram		3	
170.	Mughlai Chicken	150 gram		3	
171.	Achari Chicken	150 gram		3	
172.	Mutton Rogan Josh	150 gram		3	
173.	Mutton Kassa	150 gram		3	
174.	Mutton fry	150 gram		3	
175.	Fish Tikka	150 gram		3	
176.	Fish Fry	120 gram		3	
177.	Fish Curry	120 gram		3	
178.	Fish Chilli	150 gram		3	
179.	Mutton Curry	150 gram		3	
180.	Chicken Biryani	150 gram		3	
181.	Mutton Biryani	150 gram		3	
182.	Chicken Butter Rice	150 gram		3	
183.	Chicken Fried Rice	150 gram		3	
Paratha and Roti					
184.	Roti	Per piece		2	
185.	Tandoori roti	Per piece		2	
186.	Missi Roti	Per piece		2	
187.	Rumali Roti	Per piece		2	
188.	Lachchha Paratha	Per piece		3	
189.	Plain paratha	Per piece		3	
190.	Aloo paratha	Per piece		3	
191.	Paneer paratha	Per piece		3	
192.	Cheese paratha	Per piece		3	
193.	Mix Paratha	Per piece		3	
194.	Onion/Gobhi paratha	Per piece		3	
195.	Methi Paratha	Per piece		5	
196.	Bhatura	Per piece		3	
197.	Puri	Per piece		2	
198.	Kachauri	Per piece		2	
SPECIAL SNACK					
199.	Mumbai bhel	100 gram		2	
200.	Jhal-muri	100 gram		2	

201.	Chennai wada	100 gram		2	
202.	Delhi chat	100 gram		2	

Tandoori Dishes					
203.	Chicken leg kabab	2 pcs		2	
204.	Chicken Tikka kabab	8 pcs		2	
205.	Chicken Tandoori half	2 pcs		2	
206.	Chicken Tandoori full	4 pcs		2	
207.	Soya chap half	4 pcs		2	
208.	Soya chap full	8 pcs		2	
209.	Veg. kabab half	2 pcs		2	
210.	Veg. kabab full	4 pcs		2	
211.	Paneer tikka half	4 pcs		2	
212.	Paneer tikka full	8 pcs		2	
213.	Tandoori Roti plain	1 pcs		2	
214.	Naan	1 pcs		2	
215.	Stuffed Naan	1 pcs		2	
216.	Kulcha	1 pcs		2	
217.	Stuffed Kulcha	1 pcs		2	

Combos					
218.	Gobhi/Aloo/Onion Paratha+ Raita	2 pcs		4	
219.	Paneer paratha+ Tomato Chutney	2 pcs		4	
220.	Kachori/ Puri + Aloo ki Sabji	4 pcs		4	
221.	Veg. Fried Rice + Veg. Manchorian	150 gm+ 200gm		4	
222.	Veg. Biryani + Veg. Sorba	150 gm+ 200gm		4	
223.	Lachchha Paratha + Chicken Do Piyaza	2 pcs		4	
224.	Egg Curry + Lachchha Paratha	2 pcs		4	
225.	Plain Rice + Chicken Curry (2 pc.)	150 gm+ 200gm		4	
226.	Pao - Bhaji	2 pc. + 150 gm.		4	
227.	Chhole + Bhature	150 gm. + 2 gm.		4	

228.	Rice + Rajma	200 gm + 200 gm.		4	
229.	Rice + Kadi	200 gm + 200 gm.		4	
230.	Rice + Chhole	200 gm + 200 gm.		4	
231.	Rice + Fish Curry (2 pc.)	200 gm + 250 gm.		4	
232.	Omelette with slice (Two egg with two slices)	2 pc. + 2 Pc.		4	
233.	Litti + Chokha (2 pc.)	2 pc.		4	
Sweets Corn					
234.	Sweet corn Boiled	50 gm.		2	
235.	Salted with lemon	50 gm.		2	
236.	Sweet corn with butter	50 gm.		2	
SOUP					
237.	Tomato	200 ml		2	
238.	Vegetarian	200 ml		2	
239.	Chicken Sweet Corn	200 ml		2	
240.	Sweet and Sour	200 ml		2	
Sweets					
241.	Gulab Jamun	1 piece		3	
242.	Rasgulla	1 Piece		3	
243.	Rasmalai	2 piece		3	
244.	Khoya Barfi	1 piece (20 gm)		3	

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. : _____

Bid Submission

The two bids (complete in all respect) must be sent in **two separate sealed** Envelops as explained below:-

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