



World Skill Center

Mancheswar Industrial Estate, Bhubaneswar-751007

Website: www.skillodisha.gov.in E-mail: tenders@worldskillcenter.org

RFP No: OSDA/WSC/2021-22/

Date: 25-07-2022

Request for Proposal for Providing Catering Services at Hostel, Bhubaneswar

OSDA: Odisha Skill Development Authority is a Government Society implementing Odisha Skill Development Project (OSDP) funded by Asian Development Bank, with an objective of establishing World Skill Center at Bhubaneswar, Odisha. World Skill Center (WSC), Bhubaneswar is an autonomous institute under Department of Skill Development & Technical Education Department, Government of Odisha.

World Skill Center, Bhubaneswar was launched on 5th of March 2021 and will impart Long Term and Short Term Training Programme from Aug, 2021. The Institute aims at providing training to 2000 students in an Academic year. Besides that there is an administrative office of WSC with staff capacity of 400 persons (including all). WSC requires Mess and Catering Services to be provided by an outsourcing Agency at Bhubaneswar for the following hostel premises:

1. Regional Telecom Training Center, Vani Vihar, Capacity = 108 students
2. Learning Link Trust, Kantabada, Capacity = 150 students
3. Hostel at Jharpada, Capacity = 160 students

The above service and facilities are required initially for **one year** and may be extended further every year based on need & performance of the service provider.

Sealed Proposals are invited from Reputed Catering agencies having similar experience of running hostel mess and campus together as agency to hostellers. The last date of submission of RFP is 08-08-2022 up-to **3.00 PM** and opening of Technical bid on 08-08-2022 at **4.00 PM** on .

RFP should be sealed and addressed to the Chief Executive Officer, WSC, Mancheswar, Bhubaneswar- 751007, super scribing the envelope “**Proposal for Providing Catering Services at Hostel’s of WSC, Bhubaneswar**”

WSC reserves the right to accept or reject any RFP without assigning any reason to the agencies at any stage of process.

INSTRUCTIONS TO BIDDERS

1. World Skill Center invites Proposal for hiring of Agency for Providing catering services at three Hostel's as per specifications given in the Annexure attached to the tender.

EMD	EMD Rs 1,00,000/- (Rupees One Lakh Only) DD in favour of "World Skill Center" Payable at "Bhubaneswar"
Last Date and Time for Receipt of Tender	3.00 Pm of 08-08-2022
Address for Communication	World Skill Center, Mancheswar, Bhubaneswar
For Details Contact	0674-2391320
Opening of Proposal	4.00 PM of 08-08-2022

2. The Bid documents are not transferable and the firm's seal and signature of the authorized official must appear on all papers and envelopes submitted. The Proposal document should be sealed, signed and super-scribed with the RFP Reference No. and details as appended hereunder.

3. Eligibility Criteria:

SI No	Criteria	Comply (Yes/No)	Page number in support of compliance. Deviations (if any) should be mentioned clearly and details thereof should be indicated.
01	The Bidder should have at least five Years of experience in Similar Assignment. (Similar Assignment means managing and running Mess/Cafeteria at educational institution)		
02	Annual Turnover from such bidder/agency must be above INR Two Crores each in Last 3 Years.		
03	EMD Rs 1,00,000/- (Rupees One Lakh Only) Demand Draft in favour of "Odisha Skill Development Authority" Payable at "Bhubaneswar"		
04	GST Registration No		
05	PAN No		

TERMS AND CONDITIONS PROVIDING CATERING SERVICES AT HOSTEL's of WSC

1. The Bidders are required to submit their offer in two parts (**Technical & Price Bid**) **separately** in sealed covers. The first part shall consist of **EMD of Rs.1,00,000/-**(Rs. One Lakh only) and Tender processing fees of Rs.5000/- in the form of Demand Draft. The envelope should be superscribing "**Earnest Money Deposit & Processing Fee for Catering Services at Hostel & WSC building**". The tenderer should note that they are not required to disclose their quoted price in the **first part (Technical Bid)**. The **first part** shall consist of Technical Part of RFP document issued to them and **second part is the offer rate (Price Bid)** in the appendix.
2. The part I and II should be clearly superscribing "**first part (Technical Bid) & second part (Price Bid)**" on the envelopes. The Part-I (Technical Bid) will be opened in Presence

of the tenderers or their authorized representatives on the date of tender opening and the Part-II (Price bid) of only those agencies would be opened, who score minimum 70% marks in the technical evaluation based on grading system (Annex-C).

3. Date & Time of opening of price bid will be Intimated through e-mail/Telephone to technically qualified tenderers.
4. Each page of the RFP document is required to be signed by the tenderer. The RFP document must be filled in English. If any of the documents are missing or unsigned, the tender may be considered as invalid. Overwriting of figures is not permissible.
5. The tenderer whose tenders have been selected have to deposit the **Performance Security deposit (10% of Contract Value)** within 7 working days of acceptance of contract. Earnest Money Deposit amount of Rs. 1,00,000/- shall be forfeited if in case of refusal of deposit the Performance security deposit immediately or fails to implement the requirements of the tenders. The EMD of unsuccessful tenderers shall be returned within 7 working days of finalization of Tender. **The Demand Draft shall be drawn in favor of World Skill Center, payable at Bhubaneswar only.**
6. The complete tender document may be downloaded from our website <http://www.skillodisha.gov.in> - *OSDA/Tenders & worldskillcenter.org.in*. Application made on such form shall be considered valid for participating in the tender process only after depositing the required tender fees i.e. Rs. 5,000/- along with the bid.
7. Preference will be given to the bidder having more than 5 years of experience in the similar field. Experience certificate should be enclosed with the Technical bid.
8. The agency should be well established and possess a Valid Registration of Municipal Corporation, Bhubaneswar and Food License for operation and running of the Canteen/Mess, preferably Food Manufacturer under Rule 4 of Food Safety & Standard Act (FSSA) 2006 (Act 34 of 2006).
9. No further discussion/interface will be held with the bidders whose bids would be Rejected/Disqualified/Technically Disqualified.
- 10. Tendering authority is not bound to accept the lowest tender and may reject any tender or any part of the tender without assigning any reason thereof.**
11. The Agency shall be responsible for running the hostel canteen as per the rules applicable and ensure the compliance of the provisions of Employees Provident Fund Act, ESI Act, Child labor abolition Act and rules framed thereunder and other relevant statutes including Municipal Rules and Regulations, relating to the canteen in force from time to time, during the Contract period.

The details of Terms & Conditions for MESS facility at Hostel required under this assignment are given hereunder:

12. Every day hygiene meal to be provided with different and seasonal vegetables. Morning

breakfast, Lunch, Dinner& Tea to be provided two times every day.

13. The agency shall procure food articles and vegetables of good quality to the satisfaction of the committee. The committee shall have the right to change any brand of material used for cooking, provided the cost of the same does not exceed the cost of specified brand.
14. The Food should be cooked in the kitchen of the hostel and outside cooked food is not allowed.
15. The food shall be cooked, stored and served under hygienic conditions. The Agency shall ensure that only freshly cooked food is served and the stale food is not served. Stale food (after 5 hrs of preparation) shall be removed from the canteen premises as soon as possible.
16. The food shall be cooked and served in clean utensils and no laxity shall be permitted in this regard. The utensils shall have to be maintained sparkling clean at all times.
17. The agency shall ensure that only hot food is served to the students. Complaint, if any, in this regard shall be dealt severely with penalty.
18. The agency shall ensure that sufficient man power is deployed for preparation and service of each meal including cleaning, washing and overall upkeep of Canteen assets and premises.
19. No child labor should be engaged in Canteen.
20. Meals & breakfast to be provided as detailed in the Annex-B
 - a) The quoted rates should be inclusive of all. Any other charges shall not be paid. Applicable taxes, if any, shall be paid extra and TDS will be deducted from the billed amount as per rules.
 - b) WSC management will approve daily menu as decided by Student Committee/ Hosteller.

RESPONSIBILITIES OF THE CONTRACTOR:

- 1) Certified norms for Quality Assurance/Quality Control shall be strictly adhered to.
- 2) The contractor shall provide:
 - Sufficient additional manpower as required on specific requirement by WSC.
 - Contractor shall ensure that hygiene and cleanliness is maintained in the canteen. The tables and chairs in the canteen area must be cleaned daily and additionally as and when required.
 - Provide breakfast, lunch, tea and dinner and snack items at timings as specified by WSC from time to time.
- 3) The contractor shall ensure that the manpower provided shall adhere to the following:
 - Etiquette and manners –
 - Be polite to Employees / Guests Service with a smile Good posture. Personal Hygiene, Appearance and Grooming –

- No sick person should be on duty.
- Clean habits (avoid smoking, chewing tobacco, betel nut / pan, etc.)
- While on duty Wear Clean Uniform Clean and properly cut & trimmed hair & nails.

4) Cleaning the Dining Area –

Daily Cleaning –

- Sweeping
- Mopping
- Cleaning of Furniture
- Cleaning of utensils properly
- Cleaning of kitchen and cooking equipment

Weekly Cleaning –

- Cleaning Windows / doors, Kitchen area
- Cleaning cobwebs
- Cleaning of store rooms etc.

5) Menu shall be rotated periodically. The menu list shall be drawn fortnightly/monthly and prior approval must be obtained from the Administrative In-Charge. Any last-minute changes in the menu shall be carried out only on approval from the Admin In-Charge.

6) Any new brand / additional menu shall be used/ introduced only after obtaining approval of WSC.

7) Contractor shall provide –

- Good Quality Paper napkins
- Good Quality Toothpicks (wooden)
- Good Quality Crockery for cups, saucers, stirrers/spoons to be maintained for consumption of tea, coffee, soup etc.
- Sugar sachet/sugar cubes along with tea to be served
- Salt, pepper, sugar, pickle, saunf, mishri separately.
- Its mandatory to use proper uniform by all the staff, serving gloves, chef-caps etc.
- Adequate stock of high quality raw materials (brands as specified in the contract), vegetables for cooking as per standards fixed by WSC.
- Adequate stock of all snack items (as per WSC directive) round the clock.
- Cleaning materials like brushes, dusters & Cleansing liquid/Bar for cleaning utensils.
- Storage racks for soft drinks & other MRP items for display.
- Utensils like steel plates/thalis, spoons, katories, fork, knife for use during breakfast/lunch/dinner in the canteen shall be of Salem steel of high quality SS304 grade (to be approved by WSC) for 160 pax at all the times.
- High quality bone china crockery (to include tea sets & dinner sets) for VIP/Board level lunches etc. for a maximum of 60 – 80 people (Quality of cutlery approved by WSC representatives).
- Bone china Tea cups along with saucers at all the times in sufficient quantity (min. 160 nos.) for serving to VIPs and meetings during the day. Any breakage must be replenished within a day.
- Sufficient number of saucers, cups, stirrers/spoons of good quality shall be maintained. Any breakage must be replenished within a day.
- Sufficient number of Water glasses of good quality and make in the canteen

shall be maintained. Minimum 200 glasses at a given time. Any breakage must be replenished within a day.

8. Contractor should ensure:
 - a) All cooking must be in standardized stainless steel of best quality (like SS 304), brass or in cookers. Cooking in Aluminum or Hindalium utensils shall not be permitted.
 - b) All consumables shall be of branded as provided in the list.
 - c) Rice of high quality to be used in the canteen
9. The procurement of raw materials / vegetables, etc. is the responsibility of the contractor which are to be procured well in advance. However, the same shall be inspected by WSC representative at any time. Unauthorized brands and poor quality of vegetables bought in, shall be outrightly rejected and removed immediately.
10. Only branded items shall be served. For any change in brand, prior written permission shall be obtained from WSC. A list of permissible brands is enclosed.
11. Items used/consumed shall have a prior verification from the WSC officials. Proper inventory of daily needed items supplied shall be ensured.
12. Gas cylinders in adequate quantity for a gas bank of six cylinders is to be available all the time. The contractor shall provide the gas Cylinders at his cost. Contractor shall be responsible for safety of gas cylinders from fire safety angle.
13. The agency and their staff members shall be responsible for removing used utensils, cleaning and maintaining the same in proper condition, Similarly, all canteen equipment, gadgets etc, should be cleaned properly daily and kept in a ready to use condition.
14. Contractor shall entirely be responsible for proper and trouble-free catering during the period of contract. In case of loss, inadequate / improper maintenance/ inadequate service, the contractor shall be held responsible and deductions shall be made from the monthly bills as per the assessment of the WSC. They shall be binding on the contractor.
15. All the employee of the contractor posted in the canteen shall be approved by the WSC representative. Only approved staff shall be allowed to work in the canteen. The contractor shall be responsible for the proper conduct of his staff. Any misconduct by Contractor's staff shall not be tolerated and Administration In-Charge shall have the right to remove the canteen employee. It would be the responsibility of the contractor to provide immediate replacement.
16. Before deployment of his staff, Contractor shall ensure that their police verification is complete. Report to be submitted to the WSC Administration In-Charge.
17. Contractor shall maintain the complaint/feedback register under supervisors' custody in the canteen in which all the suggestions and complaints shall be recorded. This register shall be countersigned by WSC Representative within 24 hours from the time of entry under normal circumstances. In case of unaddressed complaints of same nature, penalty @Rs. 1,000/- shall be imposed.
18. The contractor shall be held responsible for any act of omission or commission, on part of his employees, in case of any deficiency of service. contaminated/adulterated/unhygienic food/ food beyond expiry date being served and any complications (civil/as per IPC) and consequences thereafter shall be the sole responsibility of the contractor.
19. If it is found that WSC students have fallen ill on consumption of canteen food, appropriate penalty as decided by WSC, shall be borne by the contractor.
20. The timely payment of PF/ESI and other statutory benefits of their staffs shall be ensured

- by the contractor. The bills shall be cleared on satisfactory compliance of the same.
29. The contractor shall be responsible for timely payment of wages as per rules before 10th of every month to his personnel with submission of proof of payment to WSC whenever demanded.
 30. In the event of any query, objection, delay or dispute with regard to any bill or a part thereof, the Contractor shall not be entitled to any interest to be paid by WSC for late payment.
 31. The Contractor and his personnel shall strictly follow the Security Procedures.

RATES / ITEMS:

32. Price quoted for the products and services shall be inclusive of all statutory levies and duties, taxes and for free delivery at WSC canteen premises.
33. The cost of LPG Cylinders shall be borne by the Contractor.

METHODOLOGY OF PAYMENT:

34. The Contractor shall submit his claim for the services rendered along with the daily attendance approved by the hostel superintendent. These claims are to be made in the first week of the month immediately following the month for which the bill is raised. The contractor shall submit their bills along with proof of Minimum Wages, PF, ESI, Service Tax and other necessary statutory remittances for the personnel deployed in WSC, failing which the bill shall be held up till such proof is furnished at the discretion of WSC. The proof shall include bank transfer statement and/or passbook statement of canteen staff member deployed in WSC.
35. Payment shall be made once a month after ascertaining the satisfactory Performance of Contractual responsibility carried out in the previous calendar month.
36. No advance payment claims or running bills shall be entertained by WSC.
37. Income Tax or any other statutory levies shall be deducted at source as per the rules in force from time to time.

PENALTY CLAUSE:

38. Penalty on account of the following shall be levied on the contractor based on the assessment done by the WSC
 - (a) Unavailability of complaint register/discouraging the complaint would attract a penalty of Rs 1,000/- per occasion.
 - (b) Any insect/foreign particle found in the meal would attract penalty of Rs. 5,000/- per occasion.
 - (c) Consequences arising due to supply of adulterated/contaminated/ unhygienic food shall be the sole responsibility of the Contractor. Penalty towards the same shall be @ Rs, 3,000/- per occasion.
 - (d) Complaints on account of unclean utensils /not adhering to personal hygiene of workers, unsatisfactory maintenance of kitchen, dining area, serving area, etc. shall attract penalty of Rs 1,000/- per occasion.
 - (e) Serving non-branded/unauthorized items or beyond expiry date shall attract a penalty of Rs. 1,000/- per occasion along with replacement with branded items.
 - (g) In case of Poor quality of food being served, genuine complaint as assessed by WSC shall attract penalty of Rs. 2,000/- per occasion.
 - (h) In case the food is not properly cooked, genuine complaint as assessed by

WSC shall attract penalty of Rs. 2,000/- per occasion.

- (i) Shortage of Food – Rs. 500/- per occasion.
- (j) Non-maintenance of the serving area, kitchen-area, Store room etc. – Rs. 1000/- per occasion.
- (k) Shortage of Manpower – Amount at the discretion of WSC
- (l) Frequent Absenteeism – Amount at the discretion of WSC
- (m) Refusal to perform the duty assigned – Amount at the discretion of WSC.
- (n) Misbehavior/Act of indiscipline by contractor's Personnel – Amount at the discretion of WSC including replacement of such Personnel.
- (o) Misuse of resources (power, water, etc.,) provided by WSC – Amount at the discretion of WSC
- (p) Chewing of gutka/smoking of cigarettes or bidis or similar stuff by canteen staff – Rs. 1000/- and may be asked for replacement of such canteen staff.
- (q) Deduction on account of substandard performance/non-performance of contractual obligation shall be done from regular bills of the Contractor or encashment of the performance bank guarantee.
- ® Any inadequacy /deficiency of services shall attract penalty as decided by WSC from time to time.

39. For repeated failures to adhere to the conditions mentioned above, the penalty amount shall be doubled for each subsequent failure within two months.

40. The above penalties are not exhaustive. The decision of the WSC shall be final with respect to the extent of penalties being levied.

GENERAL CONDITIONS:

- 41. All the rules, regulations, laws and by-laws of the Municipal Corporation or any other local authority having jurisdiction over the demised premises shall be complied with by the party.
- 42. If the fooding facility is not fully utilized in a particular period month then the fooding charges will be paid on pro-rata basis.
- 43. Applicable taxes, if any, shall be paid extra and TDS will be deducted from the billed amount as per Income Tax rules and Regulation.
- 44. Conditional bids shall not be considered and will be out rightly rejected in very first instance.
- 45. Each page of the tender should be signed by the tenderer or by his authorized signatories with seal of the agency.
- 46. Bids shall remain valid for 6 months from the last date of bid submission.
- 47. The received bids will be evaluated by the Committee of WSC on the basis of requisite documents. There after a team of WSC will visit the agency site for physical inspection of the site and if found suitable and meeting the requirements WSC as indicated in these terms & conditions the financial bid will be opened for technically qualified bidder only. **To qualify in the Technical Evaluation, Bidder has to score at least 70 out of 100 Marks, as per the evaluation criteria in Annex-C. Financial Bid of non-qualified bidders shall be returned unopened along with the Bid-Security. Lowest quoted financial proposal of technically qualified bidders shall be the most responsive bidder for the assignment.**
- 48. WSC reserves all rights to accept or reject in part or full any or all the offers without assigning any and/or to withdraw/relax any of the terms and condition mentioned above so as to overcome the problem encountered at a later stage.

49. Successful bidder will have to execute an agreement within 15 days of acceptance of the offer in the form of lease with WSC on a non-judicial stamp paper as per the Stamp Act.
50. The EMD of qualified bidders will be refunded after submission of Performance Security amount (10% of contract value).
51. The offers of the agency who do not fulfill the requisite criteria and who do not furnish documentary evidence will be summarily rejected. Any misleading information will lead to disqualification of offer.
52. Tenders received without prescribed Earnest Money Deposit (EMD) shall not be considered.
53. All legal matter will be under Bhubaneswar Judiciary only.
54. Rates should be quoted for all two parts separately mentioned in Price bid. WSC reserves the right to consider the rates as per decided by management.
55. The payment will be made monthly through account payee cheque/ electronic transfer.
56. The bids can be sent to us by Hand/ Speed post/ Courier so as to reach the marked address within the due date and time. Late bids due to postal/courier etc. delay will not be accepted. The Institute reserves the right to cancel/reject any or all bids without assigning any reason thereof.
57. The vendor should read the Tender documents carefully before quoting. It shall be deemed that the vendor has gone through the documents carefully and has understood its implication. Any lack of information shall not relieve the bidder of its responsibility to fulfill its obligations under the Bid. Banker's details of quoting firm/ vendor should be clearly mentioned as attached.
58. Conditional tenders shall not be accepted.
59. Late and delayed tender will not be considered. In case any unscheduled holiday occurs on prescribed closing/opening date the next working day shall be the prescribed date of closing/opening.
60. The tenders are liable to be rejected if the conditions mentioned in the tender documents are not complied with. The tender should be complete in all respects and duly signed wherever required. Incomplete and unsigned offer will not be accepted.
61. WSC may accept or reject any or all the bids in part or in full without assigning any reason and doesn't bind himself to accept the lower bid, without thereby incurring any liability to the affected bidder or bidders.
62. WSC at its discretion may change the quantity / upgrade the criteria / drop any item or thereof at any time before placing the order.
63. Furnishing of wrong/ambiguous information in the compliance statement may lead to rejection of bid and further black listing of the bidder, if prima-facie it appears that the information in the compliance statement was given with a malafide/ fraudulent intent.
64. WSC may waive off any minor informality non-conformity or irregularity in a bid stage which does not constitute a material deviation, provided such a waiver does not prejudice or affect the relative ranking of any Bidder.
65. A responsive bid is one in which the bid is substantively responsible i.e. the bid which conforms to all the terms and conditions of the bidding documents without material deviations. Deviations from or objections or reservations to critical provisions such as those concerning Security deposit, Applicable law, and Taxes & Duties will be deemed to be a material deviation.

The Purchaser's determination of a bid's responsiveness is to be based on the contents of the bid itself without recourse to extrinsic evidence.

66. Any effort by a Bidder to influence WSC in its decisions on bid evaluation, bid comparison or contract award may result in rejection of the bidder's bid. The tender proposals may be given in the format attached herewith.

67. The decision of WSC with respect to any of the matter pertaining to the tenders for hiring of agency for providing catering services at hostels shall be final and binding and shall not be called in question.

68. The payment shall be released on monthly basis after satisfactory service on submission of bill in duplicate by the agency. Income Tax (TDS) as applicable at current prevailing rate will be deducted at source.

69. The agency/agency shall be an independent entity engaged to produce the required result and compliance with all law and regulations applicable in this behalf and also keep institute authority and its officers indemnified for any breach or default.

70. WSC reserves right to inspect all/ the premises, the mess facilities and other facilities at any time during the tender process.

71. If during evaluation of Technical Proposal and/or Financial Proposal, the score or the bid price is tied then the agency having more number of experience and more credibility shall be preferred for evaluation.

72. If the COVID-19 situation persists at the time of start of the assignment, then the guidelines /notifications of Ministry of Health & Family Welfare has to be followed in hostel mess.

73. WSC at its sole discretion, reserves the right to accept or reject any of the tenders without any reason in the evaluation and comparison of the same.

Annexure-A

Technical Bid (Part-I)

BIDDER'S DESCRIPTION

1.	Name of the Firm/Agency (Agency should furnish the Registration details with the documentary evidence) & Year of establishment	
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2.	Address of Office/ Owner's residence	
3.	Telephone No. Mobile No. E-mail	
4.	Valid license for running hostel catering agency from Municipal Corporation . (License No) Enclose Copy	
5.	Food Licence Registration Certificate (Enclose Copy)	
6.	GST No	
7.	PAN No.	
8.	Aadhar No.	
9.	No. of years of experience in the field of similar assignments (catering services)	
10	Copy of Audited Financial Statement for last Three Financial Years (19-20,20-21,21-22)	
11	Facilities provided (Enclosed in separate paper)	
12	Does Bidder Company/Agency agree to Terms and Conditions	Yes/No
13	If there are branches, furnish names & location of branches.	
14	Statutory Requirements	1) Labour Registration Details 2) EPF, ESI, Gratuity Registration Details (Enclose copy of latest remittance of EPF &ESI made by Agency). 3) FSSAI Registration (Copy of certificate)
15	Complete details/bio-data of the Vendor/Agency	
16	What is the time limit you require to takeover the services if you are selected.	
17	Tender processing fee of Rs. 5,000 is enclosed herewith vide DD no. -----Dated drawn on ,, ,, ,, ,, ,, ,, ,, ,, (name of the Bank)	

18	EMD of Rs. 1,00,000 is enclosed herewith vide Demand Draft No. _____ date_____drawn on_____ (Name of the Bank)
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I have read all the terms & conditions and I shall be agreed to them.

Signature of the Tenderer

Annexure-B

Name of the Agency:

Menu

Item
1. Breakfast (One from the following on a rotation basis)
a. (Two idli + 2 vada – 250 gm +sambhar and chutney
b. One masala dosa (14”) with sambhar and coconut chutney
c. Upma (250 gms) with coconut chutney.
d. Four puris (200 gms) with AlooSabzi/chana (150 gm)
e. Two plain paranthas (200 gm.) with aloo sabzi/chana/or any other equivalent item.
f. Chhole with 2 Bhature (200 gm).
g. Tea/Coffee/Milk with Bourvita/Horlicks/Equivalent
Note: Bread Toast with butter/jam and two boiled eggs (Shall be available daily as an optional).
2. Lunch/Dinner Thali
a. Rice-Plain or Jeera or Biryani or Pulao or equivalent
b. Roti-Plain Tawa or Tandoori or Naan or Paratha
c. Daal fry / Daal Makhani / Dalma
d. Salad- Green Salad / Russian
e. Pickles (Two Types)
f. 1 Seasonal vegetable dry and 1 Vegetable with gravy
g. Plain Curd or Raita
h. Sweet
i. Sauf & Mishri
j. Papad
Twice a week: Non-Veg Items : Chicken/ Fish Equivalent Veg Items: Paneer/Mushroom
3. Evening Snacks (one of the following on rotation basis)
2 pcs Samosa
2 pcs Vada with Chutney/Sauce
Veg Rolls with Garlic Chutney
Veg Pakoda(150gm) with sauce
Cheese Grilled Sandwich
Veg-Chowmin 1 plate
Tea/Coffee

Financial Quotation
(Monthly basis)

Item	For Hostel
1. Breakfast	
2. Lunch/Dinner	
3. Snacks	
Total excluding taxes	

I have read all terms and conditions and I shall be agreed to them.

Place:

Date:

Signature of the Tenderer

Annexure -C

S.No	Criteria	Marks
1	Years of experience in similar assignments	5 to 8 years=15, >8 years=25
2	Annual Turnover in Crores	2 to 4 = 15, >4 = 25
3	Food quality & Cleanliness at site	20
4	Total Manpower	Upto 100=10, >100=20
5	Local area experience	10
	Total Marks	100

BRAND/QUALITY OF MATERIAL

SI No.	Items	Recommended /Quality, Brands
Dairy Products		
1	Milk-Toned, Full Cream Pouched	Omfed/Mily Moo
2	Butter/Curd	Amul/ OMFED/Mother Diary
3	Cheese Processed	Amul/Britannia/OMFED/MOTHER DIARY
4	Condensed Milk	Milk maid/Nestle/Amul
Bakery Products		
1	Bread	Gokul/Moreish/Sajita
2	Biscuit	Britannia/Sunfeast/Parle/unibic/Biskfarm
3	Sugar Cube	Dauralla or equivalent
4	Namkin	Haldiram/bikaneer/bikaji
5	Chips	Bingo/Lays/Uncle chips etc
6	Tea leaves	Tata/Red Lebel/Brook Bond, Red Label (No loose pack tea)
7	Coffee	Nestle
8	Jam	Kissan/Maggi/Hafed
10	Refined Oil	Sundrop/Safola/Nature Fresh/Sweekar
11	Tomato/chilly sauce	Kissan/Maggi
12	Soya sauce	Tops or equivalent(prior approval required)
13	Pappad	Lijjat/Sriram(Minimum Medium Size)
14	Chat /Channa/Garam masala, Kitchen King,Kasturi Methi	MDH/Everest/Ruchi/Bharat
15	Table Salt	Tata,Sudh,Annapurna: only iodised
16	Pepper powder	MDH/Tata
17	Custard powder	Brown & Polson
18	Dhania/Chilly/haldi/Shambar/Rasam powder	MDH or equivalent: only with agmark

19	Jelly	Rex& Weikfield
20	Sweet corn/tomato soup	Maggie, kissan,safal
21	Kaju,Kishmish	Best quality
22	Laung, dalchini, choti elaichi and other hot spices	Best quality (Grihashti, MDH, Catch or Ruchi)
Provision & stores		
1	Mineral Water	Aquafina ,bisleri,Kinley,bailey
2	Pulses	Best quality,free of dust and foreign material
3	Rice	Good quality long grains
4	Wheat/Suji	Shakti bhog/ Ashirbad/Ristha/Ganesh
5	Bason	Rajdhani/shakti bhog/grihasti