Dated: 26.06.18



### NATIONAL INSTITUTE OF FASHION TECHNOLOGY

(Ministry of Textiles Govt. of India) Madhapur, Hyderabad-500 081. Ph.No.040-23110630, 23110841 – 43, Ext: 23/27, Fax: 040-23114536

# :: NOTICE INVITING TENDER FOR CANTEEN&MESS SERVICES::

No. NIFT/HYD/ADMN/CANTEEN&MESS TENDERS/2018

Sealed tenders are invited by the undersigned from Experienced & Professionally competent Agency/contractors / Firms having valid licenses and requisite credentials for providing Canteen & Mess services and also having a minimum experience of 3 years in running the Canteen & Mess services in Government Organisations / Academic Institutions / MNC's and etc., in sealed covers. The Tender forms are available *from:* 29.06.2018 to 19.07.2018. The last date for submission of tenders is 19.07.2018 before 2.00 P.M. and will be opened at 02.30 P.M. on the same day. The Tender document can also be downloaded from NIFT web site.

### **NIFT's requirements**

A Reputed Agency/contractor having an experience of at least 3 years of running of Canteen &Mess in a Govt. sector/PSUs/ Educational Institutions/ repute Private institutions is eligible to apply for catering to more than 900 numbers and above on daily basis for serving of breakfast, Veg Thali, Non veg. thali, Cold & Hot beverages, Snack, and tea etc. The list of menu is mentioned in the Technical Bid (A) and Financial Bid (B). The successful agency may also need to provide catering arrangements may also be asked to Catering arrangement for meetings, programmes, seminars and functions organized by the Institute from time to time on payment basis, on the approved rates of the contract.. Further, persons visiting NIFT for various activities may also avail services from Canteen &Mess.

**Charges payable by Agency/contractor**: Maintenance charges @ Rs.10,000/- per month + GST etc., Water charges @ Rs.1,000/- and Electricity charges on actual basis.

- 1. Each Agency/Contractor shall enclose a Demand Draft *of Rs.50,000/- (Rupees: Fifty thousand Only)* favouring NIFT, Hyderabad towards cost of *EMD* for the above Canteen &Mess Services and the same will be refunded to the unsuccessful agencies within a reasonable time after finalization of the contract.
- 2. <u>Cost of Tender Document + GST @18% (Non-Refundable): Rs.1000+ Rs.180/-</u> Rs. 1,180/- (Rupees: One Thousand one hundred and eighty Only) by way of Demand Draft / Pay Order in favour of NIFT, Hyderabad. The agencies may also download the tender document from the nift website (www.nift.ac.in/hyderabad)
- 3. Period of Contract for One year from the date of Agreement, however, the contract can be further renewed for one year each time and maximum up to two years on mutually agreed terms & conditions depending upon satisfactory services.
- Issue of tender forms from: 29.06.2018 to 19.07.2018 up to 2.00 PM
- Closing Date & Time of submission: 19 .07.2018 up to 2.00pm.
- Date & Time of opening of Technical Bid: 19.07.2018 at 2.30 pm.



- Sealed Tender document to be deposited in tender box provided at the Administration Section, NIFT, Hyderabad.
- Validity of tender: 90 days from the date of opening of Technical Bids.
- Date and time of Price Bidding: will be notified to the successful technical Agency/Contractors.
- **Note:** 1. This tender Document contains 28 pages and Agency/Contractors are requested to sign on all the pages.
  - 2. This tender document is available in the NIFT website www.nift.ac.in/hyderabad .The Application fees of Rs.1,180/- shall be submitted separately along with the Technical Bid covers
  - 3. The technical bid & the financial bid should be sealed by the Agency/Contractor in separate covers duly super scribed & both these sealed covers are to be put in a bigger cover which should also be sealed and bear the name & address of the Agency/Contractor and super scribed with "TENDER FOR PROVIDING CANTEEN&MESS SERVICES".
  - 4. The tenders shall be addressed to the Director, NIFT, Hyderabad.

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**Director** 



### NATIONAL INSTITUTE OF FASHION TECHNOLOGY, HYDERABAD

National Institute of Fashion Technology was set up in 1986 under the aegis of the Ministry of Textiles, Government of India. It has emerged as the premier Institute of Design, Management and Technology, developing professionals for taking up leadership positions in fashion business in the emerging global scenario. NIFT has been granted statutory status under the Act of Parliament of India in 2006, empowering the Institute to award degrees and other academic distinctions. NIFT, Hyderabad Center is situated at Opp: Hitech city, Madhapur, Cyberabad, Hyderabad-81. At present approx. 850 students are studying in this Institute and about 90 Officers/Faculty and employees are working in this Institute.

The Institute is inviting sealed offers from experience and professional catering agency/contractors perform for catering services at campus.

Note: Pre-bid meeting is scheduled on 16.07.18 at 3.00 pm at NIFT Campus for clarifications to Agency/contractors/bidders.

# A. GENERAL TERMS AND CONDITIONS:-

- 1. Tender shall be submitted in official tender form only. If submitted in any other form, the same shall be summarily rejected. No agency shall be issued more than one tender form.
- 2. Tenders received without prescribed Earnest Money i.e., for Rs.50,000/- in the form of DD shall not be considered.
- 3. The schedule issued with the form of tender listing the services to be rendered must not be altered by the Agency/Contractor.
- 4. No paper shall be detached from the tender.
- 5. The name and address of the Agency/Contractor shall be clearly written in the space provided and any overwriting, correction, insertion shall be permitted in any part of the tender unless duly countersigned by the agency/contractor.
- 6. The tender should be filled in and submitted in strict compliance with the instructions laid down herein otherwise the tender is liable to be ignored.
- 7. The tender is liable to be ignored if complete information is not given there-in, or if the particulars and date (if any) asked for in the schedule to the tender are not filled in.
- 8. Individual signing the tender or other documents connected with the tender must specify whether he signs as
  - i) A sole proprietor of the concern or constituted attorney of such sole proprietor.
  - ii) A partner of the firm if it is a partnership firm, in which case he must have authority to execute contracts on behalf of the firm and refer to arbitration disputes concerning the business of the partnership either by virtue of the partnership agreement or by a power of attorney duly executed by the partners of the firms. Director or Principal Officer duly authorized by the Board of Directors of the company.
  - iii) In case of (ii) a copy of the Partnership Agreement or General Power of Attorney, in either case attested by a Notary Public should be furnished or an affidavit on stamp paper duly shorn or affirmed by all the partners admitting execution of the partnership agreement or the



General Power of Attorney should be furnished. The copy of the certificate of registration of firm should be attached along with the tender papers. In case of partnership firm, where no authority to refer dispute concerning the business of the partnership has been conferred on any partner, the tender and all other related documents must be signed by all the partners of the firm. In case of (iii) the person signing the tender should be authorized by a resolution attested by the Principal Officer should be attached

### 9. The Tenders should be submitted in Two Sealed Covers:

- i) The first sealed cover should be super scribed "*Technical Bid*" duly filled in with supporting documents, i.e., Acceptance Terms and conditions and Demand Draft for E.M.D.
- ii) The second sealed cover super scribed "*Financial Bid*" should contain only rates to be quoted. (Price Offer Only)
- Both the sealed covers should be placed in the main sealed envelope bearing name & address of the Agency/Contractor and super scribed with "Tender for providing Canteen &Mess Services". This should be addressed to the Director, NIFT, Hyderabad and sent by Post/Courier or dropping in the tender box. Tender Box will be made available at Administration Section, NIFT, Madhapur, Cyberabad, Hyderabad and the agencies can drop their tender in the tender boxes upto 19.07.2018 by 2.00 PM. The tenders will be opened on the same day at 2.30 PM.
- iv) Late tenders (i.e. tenders received after the specified time of opening), delayed tenders (i.e. tenders received before the time of opening but after the due date and time of receipt of tenders) and post tender offer will not be considered at all.
- v) The tenders without EMD will be rejected.(except valid NSIC certificate)
- vi) The Technical bids will be opened by the committee in the presence of Agency/Contractors or their authorized representatives in the above mentioned place and time. Financial Bid of qualified Agency/Contractor's in technical bid will be opened later and the date will be informed to the successful Agency/Contractor through technical bids accordingly.
- 10. A Demand Draft of *Rs.50,000/- (Rupees: Fifty Thousand Only)* is required to be deposited as Earnest Money Deposit in favour of *NATIONAL INSTITUTE OF FASHION TECHNOLOGY*, *HYDERABAD*. The Earnest Money Deposit of the successful Tender shall be liable to be forfeited if he does not fulfil any of the following conditions:
  - i) An Agreement is signed by him in the prescribed form with in 10 (Ten) days of the receipt of letter awarding the contract.
  - ii) The agency is liable to obtain necessary permissions or approval for engaging the Canteen &Mess staff from the competent authority at their own cost.
  - iii) The Canteen &Mess Services shall commence immediately on receipt of the letter awarding the contract or as decided by the competent authority.
- 11. The l bids will be valid for contract period and if any agencies withdraws or alters the terms of the tender during the period, the Earnest Money Deposit shall be forfeited.
- 12. The Agency/Contractor should give full details of all Establishment Canteen & Mess along with contact person with phone numbers where the Agency/Contractor has Canteen & Mess contrat for the visit of Canteen & Mess committee members (at least one/two in twin cities are mandatory).



- **13.**Every Sunday Canteen /Mess is closed 2<sup>nd</sup> half for cleaning purpose. Every Sunday served lunch from 10.00 Am to 1.00 PM.
- 14. Corrections, if any must be attested.
- 15. In case of any accident to the personnel employed by the agency during the 24 Hours the agency alone is liable to pay work men's compensation and any other statutory dues or payments and the NIFT is not liable for any payment of such kind.
- 16. In case of theft or damage, agency/contractor shall replace items lost, broken or damage with items of the same quality at his own cost and expense.
- 17. The Agency/Contractor should give full details of all establishment/Mess where the Agency/Contractor has Canteen &Mess contract for the visit of Mess/canteen committee members.
- 18. The Agency/Contractor should have necessary registration of the Government under the Shops and Establishment Acts.
- 19. The Agency/Contractor should possess statutory requirement such as labour licence, Municipal Food License (FDA), PF,ESIC, Sales Tax, Service Tax, Shop, IFSSAI/FSSAI and Establishment Registration Certificate and PAN card and GST for their existing business.
- 20. They should be registered for VAT/GST, IFSSAI/FSSAI and Income Tax and should enclose copies of relevant certificates. Agency/Contractor will have to produce all these original documents at any time demanded by the Institute.
- 21. Applicant / Agency/contractor should not be involved in any court case / Labour case and he must submit court cases clearance certificate from the authorized signatory at the time of participation in the tender otherwise his tender stands cancel
- 22. The Agency/Contractor shall ensure that either he himself remains present during breakfast/lunch/dinner services to the students/institute or one of his responsible supervisors remains present.
- 23. The Agency/Contractor shall be accompanied by the relevant documents including the following:
  - i) Certificate in support of experience for having undertaken this kind of business along with a list of organizations where the Agency/contractor is currently providing / has provided Canteen &Mess Services.
  - ii) Work-plan indicating the requirement of staff and the deployment pattern of staff proposed and other details for the efficient satisfactory performance of the contract.
  - iii) Certificates in support of all statutory registrations.
- 24. The Agency/contractor will liaise with the designated officers of NIFT and report to him on day to day activities of the Canteen &Mess Service. The Agency/contractor shall extend full co-operation to the designated officers from time to time.
- 25. The agency/contractor should be in a position to cater to the tastes of North Indian Students who will be in majority in addition to serving South Indian & Chinese dishes.
- 26. On termination of the agreement, the agency/contractor will hand over all the equipment/ articles as supplied by the NIFT in good working condition back to NIFT.



- 27. Care must be taken to ensure while carrying out the work so that no fittings, fixtures, furnishings are damaged. Any damages done to the same or any other property will have to be repaired / replaced by the agency/contractor, failing which the same will be got done at his risk and cost. The decision of the Designated Officer shall be final and binding on the agency/contractor.
- 28. NIFT is not bound to provide any mode of transport in respect of men or material for removal of daily garbage required for the contract.
- 29. Agency/contractor shall not tap any fire hydrant / water point for obtaining later for his work without obtaining prior approval/ permission of the officer / occupant concerned. Lawn hydrants should also not be damaged and wastage of water to be avoided.

# 30. Security Deposit

- a. The agency/contractor shall be required to deposit an amount of Rs.2,00,000/- (Rupees Two Lakhs only) as security deposit immediately on acceptance of Work Order shall be in the form of DD in favour of NIFT, Hyderabad within 2 days after awarding the work. The successful Agency/Contractor has to deposit Rs.1,50,000/- as security Performance and the remaining Rs. 50,000/- towards Security performance will be met from the EMD 50,000/ and will be converted to security performance. In the favour f DD/Bank Guarantee)
- b. No interest shall be paid on the EMD and the EMD shall be forfeited in case the selected/successful Agency/Contractor does not accept the W.O. or unable to supply goods.
- c. No interest shall be paid on such security deposit, which shall remain with Institute during the continuance of the contract and it shall be released only three months after the expiry or termination of the contract, subject to clearance of all dues by the agency/contractor.
- 31. The agency/contractor shall ensure that either he himself or his representative is available for proper administration and supervision at the works.
- 32. Services to be provided by agency/contactor are indicated in the Financial *Annexure-II A & B* attached.
- 33. The Canteen &Mess equipment and furniture are already available in Canteen &Mess. List of the same is furnished. The agency/contractor shall have to maintain the equipment at his cost and has to rectify, repair & restore the equipment to the normal stage as at the time of handing over.
- 34. All statutory obligations under various laws from time to time will have to meet by agency/contractor for which no extra payment shall be made to him at any time during the contractual period.
- 35. Maintenance charges (Rent for providing premises) are payable in advance on or before 5<sup>th</sup> of every month @ Rs.10,000/- per month + GST, Water Charges @ Rs.1,000/- per month Payment towards Electricity on actual basis.
- 36. The payment towards hospitality/Canteen &Mess bills of NIFT office shall be released on monthly basis after satisfactory completion of the catering job on submission of bills by the agency/contractor along with authorization for supply.
- **37.** The bills should be submitted in the same format as NIFT may prescribe from time to time. Income Tax (TDS), GST as applicable from time to time. However, in the event there is any query /objection or dispute with regard to any bill or a part there of, the agency/contractor shall not be



entitled to any interest to be paid for late payment till such time that the query, objection of dispute is resolved. The payment shall be made by NIFT every month of the related amount on presentation of bill for such payment by the agency/contractor in the first week of each succeeding month. The bills should be accompanied by such certificates as NIFT may prescribe from time to time. In the event of failure in maintaining the Canteen &Mess services on any day up to be desired standard in part or full. The decision of Director / Joint Director will be final and binding on the agency/contractor.

- 38. The Director, NIFT, Hyderabad reserves the right to award contract for the above services either to one party or more than one party.
- 39. The Director, reserves the right to amend or withdraw any of the terms and conditions contained in the tender document or to reject any or all the tenders without giving any notice or assigning any reason.
- 40. If two or more agencies become L1 in the Financial bids, then proceeds prescribed in Govt. will be followed.
- 41. The recommendations of the Committee and the decision of NIFT, Hyderabad shall be final in all respects and will be acceptable to all the agencies.
- 42. Any attempt at negotiation direct or indirect on the part of a Agency/Contractor with the authority to whom he has submitted the tender or the authority who is competent finally to accept it after he has submitted his tender or any endeavour to secure any interest for an actual or prospective Agency/Contractor or to influence by any means the acceptance of a particular tender will render the tender liable to exclusion from consideration.
- 43. **In case of default**, Agency/contractors who violate the terms of the contract and whose contracts are terminated should be considered for blacklisting by the Competent Authority for a significant time before they are considered again.
- 44. The decision of the Director, NIFT in any matter relating to this contract shall be final.
- 45. Donations to NIFT are exempted under section 80(G) of Income Tax Act.
- 46. NIFT reserves the right to get periodic inspections conducted by qualified, and statutory or empowered authorities to ensure the quality and quantity of food stuff and soft drinks being offered for sale without any hindrance being created by the selected Agency/Contractor.
- 47. NIFT reserves the right to ask & require the agency/contractor to remove any person deployed by the agency/contractor without assigning any reason or notice.
- 48. Menu will be prepared by Canteen & Mess Committee/Student volunteers'
- 49. Canteen & Mess committee may decide changes in menu timely
- 50. The agency/contractor shall not bring external influence or legal pressure to continue beyond the one year period.
- 51. The agency/contractor is encouraged to formulate his catering plan in consultation with a reputed nutrition consultant in order to ensure maximum nutrition to the students of growing age while ensuring affordable prices & highest quality parameters.
- 52. The agency/contractor has to display all menu rates immediately (mentioned in tender form) in the Canteen &Mess premises after receiving the Awarding Letter.



- 53. The agency/contractor shall ensure that either he himself or his representative is available for proper Administration and supervision at the works.
- 54. Similarly, as and when faculty/staff/visiting faculty avail Canteen &Mess services, such charges should be collected by the agency/contractor directly, and the Institute shall not be responsible for them.
- 55. The quality and quantity of food will be inspected item wise by Canteen &Mess committee very frequently as and when required and the agency/contractor shall not deny access for such inspections.
- 56. If any relative of the Agency/Contractor is an employee of the NIFT, Hyderabad, the name, designation and relationship of such employee shall be intimated to the Director, NIFT, and Hyderabad in writing while submitting the tender.
- 57. The agency/contractor undertakes to deposit EPF, ESI, GST Taxes etc., and other dues with in the stipulated time as required by law and comply with all other provisions. The agency should give EPF, ESI Cards immediately and shall submit EPF, ESI & Service Tax Challans relating to the previous month to the Indenting Office exclusively along with its bill for the current month and Form-10 and Form-5 shall be filed regularly with PF authorities.
- 58. The agency/contractor shall procure food articles and vegetables of good quality to the satisfaction of the Canteen &Mess committee. The Canteen &Mess committee shall have the right to change any brand of equivalent price of material used for cooking, provided the cost of the same does not exceed the cost of specified brand.
- 59. The food shall be cooked, stored and served under hygienic conditions. The agency/contractor shall ensure that only freshly cooked food is served and the stale food is not recycled. Stale food shall be removed from Canteen &Mess premises as soon as possible and latest within 10 hrs. of its preparation. Un-refrigerated cooked food, not consumed within six hours in summer months and ten hours in winter months, shall deemed to be stale and unfit for consumption.
- 60. The Agency/contractor shall suggest a varied menu of Breakfast, Lunch and Dinner for all the days in a week and shall also furnish his quotations / rates after checking various items listed in Annexure III and give rates over and above the reserve price in the Part II commercial bid for the same. Since the Canteen &Mess is basically meant for students of NIFT the charges shall be kept at the minimum. The agency/contractor should maintain the weight in grams in respects all his food stuff according to the standard weight in any of the reputed Canteen &Mess service. (e.g. Idleis 50 gms.,each with sambar,).
- 61. The food shall be neither too spicy nor too oily. The food preparation shall be wholesome and shall generally cater to the taste of the employees/students.
- 62. The oil that remains from deep frying at the end of the day shall have to be destroyed and shall not be allowed to be recycled for the purpose of cooking again.
- 63. The agency/contractor shall pay special attention to maintain the Canteen &Mess in a neat and tidy condition at all times i.e, Fans, lights, tables, kitchen etc. on weekly basis. For this purpose, the Canteen &Mess shall be cleaned thoroughly after each meal regularly.
- 64. The agency/Contractor manage collection, mechanized screening/segregation of dry and wet garbage in the earmarked area and efficient transport and disposal of the garbage daily in



- the disposal area. The work should be carried out in an eco-friendly manner. The service provider will arrange for required resources, including manpower. The service provider will also ensure that the garbage collection/disposal work does not adversely affect the surroundings or personnel deputed for the work.
- 65. The agency/contractor shall ensure that only hot food is served to the students/employees. Complaints, if any, in this regard shall be dealt with severely.
- 66. The agency/contractor should take all safety measures while running Canteen &Mess. He will keep a First- Aid box for the persons deployed to work in Canteen &Mess.
- 67. The Canteen &Mess staff/workers would be permitted to stay in campus from 5.00 am to 10.00pm and will not be allowed to stay in the campus during night.
- 68. The Canteen &Mess services should provide on all the working days during the contract period.
- 69. The agency/contractor will also submit the medical certificate on an half yearly basis and all their employees handling food are not having any contagious diseases
- 70. The agency/contractor will ensure that the cooks have proper shave and clipped nails while cooking food and wear apron and head gear, the food servers shall wear hand gloves & caps and all the workers should wear uniform along with the ID cards.
- 71. The agency/contractor shall be engaging energetic and skilled trained personnel's between the age group of 20-50 and preferably English/Hindi/Telugu speakers. If any person is not suited to the duty, the agency/contractor must replace such person immediately
- 72. The agency/contractor shall not deploy any minors (below 18 year) for the Canteen &Mess works.
- 73. The agency/contractor has to deploy his manpower and work during holidays, late hours and Sundays as well according to the requirement and convenience of NIFT and the occupants, including hosteller's while ensuring weekly offs to staff/manpower as per statutory requirements.
- 74. The Agency/contractor shall be responsible to maintain the equipment's and other articles supplied by the NIFT in good condition. In case of any damage, he shall be responsible to carry out the repairs without any delay to avoid any interruption in service. Cost of repairs shall be borne by the Agency/contractor him-self
- 75.Food waste, unwashed food plates and other rubbish are required to be cleaned /cleared on daily basis otherwise penalty shall be imposed. The successful Agency/Contractor is responsible for the cleanliness of entire Canteen &Mess premises i.e., fans, lights, kitchen, dining tables, etc., including water passages in around Canteen &Mess on daily basis other wise penlity shall be imposed.
- 76.The Agency/Contractor shall be responsible for timely payment of wages i.e., on or before 5<sup>th</sup> of every month to his/her workers as per minimum wages act of Govt. of India and fulfil all other statutory obligations, such as , Provident Fund, ESI, Taxes etc., Work mans' compensation Act/Fatal Accident Act, personal injuries, maintenance of relevant documents etc., whichever is applicable. The Agency/contractor will provide Canteen &Mess services to NIFT in the premises of NIFT Campus/
- 77. Use of plastic cups and plastic carry bags is highly discouraged and the agency/contractor shall give an undertaking to use environment friendly material only for serving coffee, tea and for packing & carrying of food items.



- 78. The agency/contractor will have to supply Breakfast, Lunch and Dinner in the Canteen &Mess premises as per the time schedule.
- 79. The agency/contractor shall install his emergency lighting, gas and fuel supply on his own cost.
- 80. The Canteen &Mess facility is solely used by the inmates of hostel and NIFT personnel exclusively. No outsiders will be permitted without the explicit permission of management in exceptional cases.
- 81. The agency/contractor will have to keep open the Canteen &Mess all seven days of week throughout the year as per statutory requirements.
- 82. Drugs, alcoholic drinks and smoking of cigarettes are strictly prohibited inside the premises of NIFT including Canteen &Mess and any breach noticed will attract deterrent actions against the Canteen &Mess agency as per statutory norms / NIFT rules.
- 83. The agency/contractor will bring their own tools, cookers, hot boxes, steam boxes, trolleys equipment utensils, plates, jugs etc., in sufficient quantity as needed to maintain the Canteen &Mess service.
- 84. The agency/contractor is to be ensure that utensils shall be sterilised every morning before serving of any item.
- 85.The agency/contractor shall verify character, antecedents of Canteen &Mess service personnel employees before deployment in NIFT campus. Supervisors/Workers will not be changed by agency/contractor frequently until and unless warranted.
- 86. Sub-contracting of the contract shall not be permitted for any of the item.
- 87. Even after qualifying in the technical bid, the financial bid may be rejected if found not in order.
- 88.It may be noted that the students remain away from the hostel tentatively during the following periods every year. However the exact date should be found from the Administrative department
  - a. 1 week break during festive seasons of Dussera/ Diwali
  - b. During 3<sup>rd</sup> week of December till 1 week of January.
  - c. During 3<sup>rd</sup> week of May till 3<sup>rd</sup> week of July
- 89. The Agency/Contractor should quote the rate considering the same.
- 90. The Canteen & Mess should remain open on all working days; also on holidays, if so needed and as directed by NIFT authority.
- 91. The Agency/Contractor shall not engage any Sub Agency or Sub- Agency/contractor whatsoever for running the Canteen & Mess service.
- 92. The Agency/Contractor shall abide by the Rules and Regulations of the NIFT, as may be enforced from time to time. The Agency/Contractor will have to work in close co-operation with others at the site.
- 93.It is strongly recommended that the Agency/Contractor should inspect the site any time during working hours on any working day with prior appointment before submission of tender; no extra shall be payable for lack of knowledge of the site conditions and constraints, if any.
- 94. The canteen committee it is proposed to experiment mess facility for New students for one semester i.e, One semester , Minimum of 5 months (Aug to Dec,18)
- 95. The canteen committee recommended that the mess facility shall be provided to the new girls



hostel students i.e, 120 no's (approx), taking NIFT admissions in Academic year 2018.

- 96. The mess may be operated on the following timings for breakfast, lunch, snacks, and dinner i.e., 7.30 am to 09.00 am, 12.30pm 02.30 pm, 04.00 pm 06.00 pm and 07.30 pm 09.30 pm respectively.
- 97. The canteen agency/contractor shall provide Boiled Eggs, Milk and Cereals compulsory in the breakfast. The detail mess menu is attached Annexure II B in the financial bid.
- 98. The canteen agency/contractor shall provide Non Veg will be served on Wednesday and Sundays only. Lunch items should not be repeated on the same day at the time of dinner.
- 99. The canteen agency/contractor shall provide Hygiene to be maintained in the Canteen &Mess services by wearing aprons, gloves, caps etc.,
- 100. Canteen /mess Menu will be decided by the Canteen/Student committee in consultation with the nutritionist.
- 101. The students should inform well in advance i.e., one week before leaving the hostel/institute to inform canteen agency/contractor in writing through hostel warden, and the same should be submitted to administration/Accts. dept.
- 102. The students may claim mess card for beyond 10 days of absence the same should be informed to the canteen agency/contractor ( with a copy to admin./Accounts Dept) through the hostel warden.
- 103. The canteen agency/contractor is closed Every Sunday by 1.30 PM the Canteen /Mess for cleaning purpose.
- 104. The canteen agency/contractor every Sunday brunch will be provided it will be served from 10.30 Am to 1.00 PM
- 105. In any Agency/Contractor having a registration and exemption with NSIC certification and qualifies as L1 Position, the necessary security deposit of Rs.2,00,000/- (Rs.Two Lakhs only) shall be submitted with in 2 days from the date of award of services. In form of demand draft/valid bank guarantee.

In case the contract awarded to me/us, I/We shall sign an agreement (On a non-judicial stamp

pape	er prescribe value)	of the receip	ot of the	letter	awarding the	e contract	•		
1.	I/ We				• • • • • • • • • • • • • • • • • • • •	S	S/o		
				• • • • • • • • • • • • • • • • • • • •	residen	t of	(Local	A	ddress)
	do solemn	ly state that	I/we ha	ave no	t so far been	black list	ed by any	of the in	 nstitute
/offic	ces/ organisations	in chiwh	I/We	have	worked/run	canteen	services,.	There	is no
vioil	ance/CRI case lab	our cases (C	entral/S	State)	or court case	against th	e firm		

### **Penalty**

106.

**107.**The Institute reserves the right to impose a penalty (to be decided by the NIFT authorities) on the Agency/contractor for any serious lapse in maintaining the quality and the services wilfully or otherwise by the Agency/contractor or his staff or for any adulteration etc.



- 108. The Agency/Contractor will have to follow instructions of the Mess/Canteen committee related to Menu, meal frequency services & Mess timings to suit student community requirements. Any change without prior permission from the competent authority may lead to breach of the contract and in such a case NIFT Reserves the right to impose penalty or may also lead to cancellation of the contract.
- 109. If the Institute is not satisfied with the quality of eatables served, services provided or behaviour of the agency/contractor or his/her employees, the Agency/contractor will be served with 24-hour notice to improve or rectify the defect(s), failing which the NIFT will be at liberty to take appropriate necessary steps as deemed fit.
- 110. The raw material used for cooking may be checked by mess Committee at any time and if substandard/unauthorized material is found and after issue of adverse notice, it will be treated as breach of contract and the Director, Hyderabad can be review the contract. Agency/contractor shall have to abide by the decision of the Director, NIFT Hyderabad.
- 111. All the eatables served by the agency/contractor should be wholesome and clean and having quality as per the approved standard by the Government. One fresh vegetable on daily basis is to be procured fro the approved vegetable vendors selling vegetables from bio-farmes or farms using permitted pesticides and insecticides allowed by Central/Sate Government. Re-use of oil is strictly prohibited, In case of any violations observed at any time, contract will be terminated or suitable/heavy penalty shall be imposed by the authority.
- 112. Any designated officer-in-charge or any authorized person can inspect the mess, kitchen or any process without any prior notice to caterer.
- 113. Mess/canteen committee may check the raw material used for cooking at any time and if any sub-standard material is found, it will be treated as breach of contract and the NIFT Hyderabad may review the contract, and decision of NIFT authority shall be final and binding. Mess/Canteen Committee or Management Committee will submit the report on monthly basis, In case of any adverse report submitted by the Committee or Management, suitable action will be initiated which includes penalty on the agency/contractor.
- 114. In case of any discrepancy (in terms of palatability of food or hygiene) or any case of negligence, appropriate punitive action shall be taken

Penalties would be levied for:

- a) Partially cooked food
- b) Foreign particles found in food
- c) Using sub-standard raw materials
- d) Unhygienic cooking and food & waste handling condition

#### 115. Termination Of The Contract

- a. The Contract can be terminated by either party, i.e., NIFT or the Agency/contractor, after giving three-month notice to the other party extendable by mutual agreement till alternate arrangements are made. However, NIFT reserves the right to terminate the contract without giving any notice in case the Agency/contractor commits breach of any of the terms of the contract. NIFT's decision in such a situation shall be final and shall be accepted by the Agency/contractor without any objection or resistance.
- b. On termination of the contract, the Agency/contractor shall hand over all the equipment/furniture/articles etc., supplied by NIFT, in good working condition, back to NIFT.

#### 116. Arbitration:

- a. Any disputes arising between the parties shall be referred to and settled through Arbitration conducted in accordance with the provisions of the Arbitration & Conciliation Act, 1996 and the rules framed there under. Such disputes shall be adjudicated by an arbitrator nominated by Director, NIFT Hyderabad, who will solve the dispute and he or her award shall be final.
- b. Dispute, if any, arising out of the Canteen &Mess Services contract shall be settled by mutual discussion or arbitration by sole Arbitrator to be appointed by the Director, NIFT at Hyderabad as per the provisions of the Indian Arbitration and Conciliation Act, 1996 and the Rules framed there under. Any Arbitrator appointed shall not have the jurisdiction



- to pass any interim awards, or to grant interest higher than 8% charges simply on the award amounts, or amounts payable to either party.
- c. The arbitrator shall have powers to award only such remedy as is contemplate by this Agreement, including as appropriate, injunctive relief. The place of arbitration shall be Hyderabad. The language of arbitration shall be English
- <u>117.Jurisdiction:</u> Notwithstanding any other court or courts having jurisdiction to decide the question(s) forming the subject matter of the reference if the same had been the subject matter of suit, any and all actions and proceedings arising out of or relating to the contract (including any arbitration in terms thereof) shall lie only in the court of competent civil jurisdiction at Hyderabad and only the said courts shall have jurisdiction to entertain and try.

List of Furniture's / Equipment's available in the Canteen & Mess

Sl. No.	Particular of Assets	Qty
1	Single Burner Chinese Range (Overall Size: 27 X 27 X 30 Height + 12 Back Splash)	1
2	Double Burner LP Gas Cooking Range (Overall Size: 48 X 24 X 24 Height)	1
3	Three Burner LP Gas Cooking Range (Overall Size: 72 X 24 X 24 Height)	1
4	DosaChapati Cooking unit (Overall Size: 72 X 30 X 33 Height)	1
5	Wet Grinder Box Model (Capacity 10 litres)	1
6	Wet Grinder Box Model (Capacity 5 litres)	1
7	Stainless Steel Plate Rack 4 Tier Unit (Overall Size: 60 X 18 X 66 Height)	1
8	Bain Marie (Hot Case) Electric Model 6 containers (Capacity: 10 Liters)	1
9	Spoon Sterilizer (Twin Cup Model)	1
10	S.S. Work Table with Bottom Shelf (Overall Size: 44 X 21 X 34 Height)	5
11	Collection Trolley 2 Tire unit (Overall Size: 30 X 20 X 36 Height)	2
12	Food Service Collection Trolley 3 Tire Unit (Overall Size: 30 X 20 X 36 Height)	1
13	L.P. Gas Pipe Line	1
14	Seats Foldable Model	4
15	Small Hot Food Cabinet (Size: 36X21X30 Height)	1
16	Efficient Fume Exhaust System	1
17	Seats Foldable Model	8
18	Seats Foldable Model	8
19	Water Coolers with Aqua guards	2 Nos.
20	Samsung 32" LCD TV's with One Remote	2
21	Wall Clocks	2
22	Telephone Intercom	1
23	Pesto Fly (Fly Catching Machine)	2 Nos.
24	Dosa Batti	2 Nos.
25	Bain Marie	1 No.
26	Freezer (500 Ltrs.)	1 No.
27	Counter Table	1 No.



### NATIONAL INSTITUTE OF FASHION TECHNOLOGY

NIFT Campus, Opp. Hi-Tech City, Madhapur, Cyberabad, Hyderabad – 500 081 : 040 – 23110841 – 43; Ext. 23/27/51, 23110630, TECHNICAL BID (Annexure – I)

This Technical Bid for providing Canteen & Mess Services shall be filled in by the tendering party, duly signed, stamped and sealed along with an EMD of Rs.50,000/- in form of Demand Draft in favour of NIFT, Hyderabad.

S.No.	Particulars	Details
1.	Name of the Tendering Company/Firm/Service Provider/Agency	
2.	Full Address of the Registered Office/ Branch Office (if any) with email ID	
3.	Phone No. , Fax No & Mobile No.	
<i>J</i> .	Thone ivo., i ax ivo & woone ivo.	Email Id
4.	State status whether firm is Proprietary/ Partnership firm / Company	
5.	Name(s) of the Director/ Proprietor/ Partners of the firms	
6 a)	<b>Tender Document Fee</b> (Rs.1,180/-)	
	Amount in Rupees	
	Bank Challan/DD No. & Date	
	Issuing Bank	
b)	Details of EMD (Rs.50,000/-)	
	Amount in Rupees	
	DD No. and Date	
	Issuing Bank	



# 7. Registration under various statutory bodies:

Require Documents	Attached / Not attached (Yes or No)	Page No.	Validity completion date
DD for Tender document fee of Rs.1,180/-			
EMD – DD of Rs.50,000/-			
Copy of Company Establishment certificate, Dt:			
Copy of Service Tax registration Certificate, Dt:	// /	7 /	1 / /
Copy of License under Contract Labour Act, Dt:	11 11		
Copy of EPF Registration with Regional PF Commissioner	9 11	11/1	1
Dt:			
Copy of ESI Registration Dt:	A/2>		
Copy of PAN Card	7 17 17	V.	
Copy of IFSSAI/FSSAI licence No.			
Copy of GST Licence No.	(7-74-		
Copy of IT returns for last 2 financial years i.e. 2015-16,			
2016-17 supported with Audited Balance sheets.			
Copy of Annual Gross Turnover for last 2 financial years i.e 2015-16, 2016-17 minimum Rs.15.00 Lakhs in each Financial Year.			
Signed all the pages of tender documents and enclosed			
List of Clients			
a) present as on date (i.e.,) Period from to(Separate			
list)			
b) Previous client list (separate List enclosed)			
Undertaking/declaration			
If any other			



8. Details of experience of similar work in Government / Public Sector undertaking / Registered Societies / Universities / Research Institutions / Educational Institutions / IT Industries as per the attached format (**Please use separate sheet for additional information**) (Please submit copies of evidence i.e. Work Orders, Agreements, Performance Certificates etc., specifying period of work orders to be enclosed)

## I) PRESENT CLIENTELE (Certificates to be Enclosed):

Year	Name of the Employer & Address with Telephone Nos.	Type of Institutio n/ Industry	Period	Total No. of Cooks (North)	Total No. of Cooks (South)	Nature of Service	Remarks
			From - To				
		11/1			7//		

# II) PREVIOUS CLIENTELE: (Minimum 3 years' experience is essential)

Year	Name of the Employer & Address, Contact Person Name with Tel.No. & Cell No.	Type of Institutio n/ Industry	Details of Experience, similar work Period of Contract with dates of Commencement and termination covering last 3 years (From - To)	Total No. of Cooks (North)	Total No. of Cooks (South)	Nature of Service



9. Financial turnover minimum of Rs.15.00 Lakhs in each financial year, the tendering Canteen & Mess service provider for the last two years, Income Tax Return copy may be attached (if the space provided in insufficient, a separate sheet may be attached):

Financial Year	Turnover in Rs.	Remarks
2015-16		
2016-17		

# 10. Validity of the Tender:

The validity of the tender is "90" days from the date of opening of the "Financial Bids"

11. In case of selection, the agency has to start the Canteen & Mess operations on or before 23.07.2018.

I.BREAK FAST (The Agency/contractor should offer acceptance for all items of Menu any agency

not accepting, shall be rejected in Technical bids)

Sl. No	Particulars	Quote Quantity/ Weight / Std. Size as applicable	No. of items / pieces	Supplied Yes/No	Remarks
1.	Idly Sambar, Chutney	50 gms (each)	3 Nos.		
2.	Plain Vada /Sambar Chutney	50 Gms (each)	2 No		
3.	Vada with chutney/sambar	50 Gms (each)	3 Nos.		
4.	Omlet made on countee	/// ///	2 nos.		
5.	Bread Omlet		2 Nos.		
6.	Boiled Egg		2 Nos.		
7.	Upma	150 gms	-		
8.	Dosa (plain/ Masala with sambar, chutney	150 gms	1 No		
9.	Onion Dosa sambar, chutney	150 gms	1 No		
10	Uttapam (Onion/ Vegetable)	120 gms	1 No		
11	Puri with sabji/chutney	3Pcs & 120 Gms	3 Nos		
12	Paratha (aloo/muli/palak) with packed curd and pickle	100 gms each &packed Curd 100 ml	2 No.		
13	Poha	150 gms	1 cup		
14	Bread & Jam/Butter/cheese ( Sandwich bread)		2 Slice		
15	Veg, Sandwich		2 Slice		
16	Cornflakes with Milk	30 Gms & 200 Ml	1 cup		
17	Chole Bhature	150 gms	1 No.		



18	Lemon Rice – pickle	350 gms	1 plate	
19	Veg. Pulao – Raita	350 gms	1 plate	
20	Bisiblebath- chow chow mixutre	Standard	1 plate	
21	Ragada Pettish	-do-	1 plate	
22	Tomoto Bath- chutney	-do-	1 plate	
23	Atta Parotta/	-do-	1 plate	
24	Bananas	-do-	2 Nos.	

II. LUNCH/DINNER (Veg. Thali) (The Agency/contractor should offer acceptance for all items of

Menu any agency not accepting, shall be rejected in Technical bids)

Sl. No.	Particulars	No. of items / Pcs	Supplied Yes/No	Remarks
1.	Veg. Thali (limited)  Salad(40grms), Atta Roti(2nos), Plain Rice(unlimited), Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (80 ml) pickle (20 gms) & Papad/Fryums	1 Plate		

III. LUNCH/DINNER (Non Veg. Thali) (The Agency/contractor should offer acceptance for all items

of Menu any agency not accepting, shall be rejected in Technical bids)

Sl. No.	Particulars	No. of items / Pcs	Supplied Yes/No	Remarks
1.	Non-veg Thali (Limited) curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji) Atta Roti(2nos), Plain Rice (Unlimited) Salad(40grms), Atta Roti(2nos), Plain Rice(250grms), Dry curry(100grms) Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (80 ml) pickle (20 gms) & Papad/Fryums	1 Plate		



# IV .TEA/COFFEE/JUICE (The Agency/contractor should offer acceptance for all items of Menu any agency not accepting, shall be rejected in Technical bids)

Sl. No	Particulars	Quote Quantity/ Weight / Std. Size as applicable	No. of items / pieces	Supplie d Yes/ No	Remar ks
1.	Tea	90 ml	1 Cup		
2.	Coffee	90 ml	1 Cup		
3.	Milk	200 ml	1 Cup		
4.	Bournvita/Boost/Horlicks/Badam Milk	120 ml	1 Cup		
5.	Fruit Juice all varities	200ml	1 Glass		
6.	Fruit salad	200 gms	1 bowl		
7.	Cold Coffee	250 ml	1 Cup		
8.	Lassi (Sweet)	250 ml	1 Cup		
9.	Lassi (Salt)	250 ml	1 Cup		
10	Milk Shake One Glass	250 ml	1 Cup		
11	Fresh Lime Water	250 ml	1 Cup		
12	Fresh Line Soda	250 ml	1 Cup		

Note: Biscuits, Ice Creams, Curd, Cool drinks (All Varities) on MRP Rate

# V. Biryani Rice Items (The Agency/contractor should offer acceptance for all items of Menu any agency not accepting, shall be rejected in Technical bids)

Sl. No	Particulars	No. of items / Pcs	Supplied Yes/No	Remarks
1.	Veg Biryani/Veg. Paulo / Zeera Rice /Flavoured Rice (350grms), with raita and salan	1 Plate		
2.	Egg. Biryani (350 gms Rice and with 2 eggs) with raita and salan	1 Plate		
3.	Chicken Biriyani (350 Gms Rice and 150 gms Chicken) with raita and salan	1 Plate		
4.	Mutton Biriyani (350 Gms Rice and 150 gms Mutton ) with raita and salan	1 Plate		



# VI. Snacks (The Agency/contractor should offer acceptance for all items of Menu any agency not accepting, shall be rejected in Technical bids)

Sl. No	Particulars	Quote Quantity/ Weight / Std. Size as applicable	No. of items / pieces	Supplied Yes/No	Remarks
1	Aloo Samosa	50 gms	1 Pcs		
2	Corn / Onion Samosa	50 gms	1 Pcs		
3	Veg Puff	Standard Size	1 Pcs		
4.	Veg. Cutlet	60 gms (each)	2 Nos.	M = 2	
5	Non Veg Puff (Egg)	Standard Size	1 Pcs		
6	Non Veg Puff (Chicken)	Standard Size	1 Pcs		
7	Noodles Veg	200 gms	////		
8	Noodles Non Veg (Egg)	200 gms	-		
9	Noodles Non Veg (Chicken)	200 gms	( / -/ /s		
10.	Bread Sandwich (Veg)	Standard Size	2 Pcs		9
11	Paneer Puff	Standard Size	1 Pcs		
12	Chicken roll	Standard Size	1 Pcs		
13	Veg. roll	Standard Size	1 Pcs		
14	Chicken Hot dog	Standard Size	1 Pcs		
15	Veg. Hot dog	Standard Size	1 Pcs		
16	Veg. 65/Veg. Manchuria dry	Standard Size	1 Cup		
17	Chicken 65 /Manchuria/	Standard Size	1 Cup		
18	Veg. Burger	Standard Size	1 Pcs		
19.	Chicken burger	Standard Size	1 Pcs		
20.	Pakoda (Veg./Bread/Onion)	100 gms	1 portion		
21.	Kachori	Standard Size	1Pcs		
22	Dal Vada	Standard Size	2 Pcs		
23	Alu Bhajiya	Standard Size	2 pcs		
24	Butter Toast	Standard Size	2 pcs		
25	Cheese Sandwich	Standard Size	1 pcs		



(Annexure B) Mess Charges for Maximum pax 120 no's, mess facility for new students for one semester) (The Agency/contractor should offer acceptance for all items of Menu any agency not accepting, shall be rejected in Technical bids)

<u>Sl.no</u>	<u>Particulars</u>	Supplied Yes/No	Remarks
<u>1</u>	A.Break Fast Standard Items Unlimited (Compulsory to be provided every day)		
_	a) Boiled egg		
	b) Bread- butter & jam		
	c) Corn flacks		
	d) Milk (200 ml)		
	e) Tea/Coffee (50 ml)		
	f) Banana		
	g) Omelt made on counter		
	B.Break Fast		
	1) Monday- Idili 3 no's (50 grams each) with chutney/sambar		
	2) Tuesday- Upma/Poha (150 grams)		
	3) Wednesday- stipulated paratha 2no's (aloo/muli/palak) with curd (100		
	grams) & pickle		
	4) Thursday- Puri 4 no's with sabji/chutney (120 gram)		
	6) <u>Saturday- Palin Dosa/Masala Dosa with chutney/sambar</u>		
	Lunch & Dinner		
	A) Veg. Thali		8
	Atta Roti(2nos),		
	Plain Rice unlimited		200
	Wet curry(100grms),		
	(Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi		
	pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)		
	Dry curry(100grms)		
	(Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)		
	<u>Dal (100grms)</u>		
	Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)		
	Sambar/Rasam (100grms),		
	Packed Curd (100 ml)		
	pickle (20 gms) & Papad/Fryums		
	B) Non-veg Thali		
	<u>curry(150 gms</u> )		
	(Butter Chicken/Chicken curry/Egg curry/Fish curry/Egg burji )		
	Atta Roti(2nos),		
	Plain Rice Unlimited,		
	Wet curry(100grms),		
	(Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi		
	pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)		
	Dry curry(100grms)		
	(Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)		
	Dal (100grms)		
	Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)		
	Sambar/Rasam (100grms),		
	Packed Curd (100 ml)		
	pickle ( 20 gms) & Papad/Fryums		
	Note:		
	1. Non veg should be served twice a week (Wednesday & Sunday)		
	2. The same lunch items should not be repeated on the same day at the time of		

# NOTE:-

- i) To be deposited along with Tender Document in separate sealed cover-I super scribed as "Technical Bid"
- ii) All the supporting documents should be enclosed along with this bid. If not enclosed the bid will not be considered.
- iii) The service provider submitting tender must attach photo copies of all statutory registrations and List of present clients with contact person's name and phone numbers Pl. mention page Numbers.



### UNDERTAKING BY THE CANTEEN&MESS SERVICE PROVIDER

<u>Declaration</u>
I / We Son/Daughter/Wife of Sri Signatory
the service provider, mentioned above, am competent to sign this declaration and execute this tender document
2. I/ We have carefully read and understood all the terms and conditions of the tender and undertake
to abide by them.
3. I/ We have inspected the institute/ premises and have acquainted ourselves with the tasks, requirement
required to be carried out, before making this offer.
4. I/ We hereby sign this undertaking in token of our acceptance of various conditions listed above.

5. Any corrections/alterations will not be accepted.

case against the firm.

- 6. If We affirm that all the rates quoted above are correct and I am aware that my bid cancelled in case of any variation in total value.
- 7. The information/documents furnished along with the technical and financial bid are true and authentic to the best of my knowledge and belief
- 8. I/ We accepted L1 is arrived at based on the overall total in Financial Bid Annexure II A (Sl.NO.1 to VI) and Annexure II B as above mentioned Financial Bid
- 9. I/We quote all the items mentioned in financial bid Annexure A ( i.e., (Sl. I to VI) and Annexure II -B from page No.23-28 pages
- 10. I/ We shall not bring external influence or legal pressure to continue beyond the one year period.
- 11. I know the mess facility for one semester for new girls hostel students i.e, 120 Nos. (approx.) taking NIFT admissions in Academic Year 2018. (Minimum 5 months i.e., Aug to Dec, 18)
- 12. In case of two or more agencies become L1 in the financial bids then proceedings prescribed in Govt. will be followed..
- 13. In case of NSIC certificate and got the L1 position I undertake to submit the full amount of security deposit within 2 days from the date of awarding in form of demand draft/valid bank guarantee.
- 14. In case the contract awarded to me/us, I/We shall sign an agreement (On a non-judicial stamp paper prescribe value) of the receipt of the letter awarding the contract.

15.	$\mathbf{I}/$	We					S/c
				resident	of	(Local	Address
							dc
solemn	ly state tha	t I/we have n	ot so far been black l	isted by any of the	e institute /c	offices/ organisa	tions in chiwh
I/We ha	ave worked	d/run canteen	services,. There is n	o vigilance/CBI o	case, labour	cases (Central/S	State) or cour

16. In case the contract awarded to me/us, and got L1 has to start the Canteen & Mess operations on or before 23,07,2018.

Full Signature of & seal of the service provider/Agency/Firm/Company



### NATIONAL INSTITUTE OF FASHION TECHNOLOGY

NIFT Campus, Opp. Hi-Tech City, Madhapur, Cyberabad, Hyderabad – 500 081

Phone: 040 – 23110841 – 43; Ext. 23/27/51, 23110630, Fax: 040 – 23114536

### FINANCIAL BID (Annexure- II A and II B)

This Financial Bid should be filled in by tendering party duly signed, stamped and sealed and must be submitted in a separate cover, super scribed with "Financial Bid".

After opening of technical bid the capability and suitability of the agencies shall be evaluated and Financial Bid of the qualified agencies shall be opened later on and the date will be informed accordingly.

For providing food as per the detailed – items given below and terms and conditions mentioned in the tender document.

Note: The Agency/contract must quote all the items mentioned in financial bid indicated at Annexure II A (Sl.no I to VI) +Annexure II B (Mess Menu)

Annexure II- A (I to VI)

Sl. No.	Particulars	Quote Quantity/ Weight / Std. Size as applicable	No. of items / pieces	Rate
1.	Idly Sambar, Chutney	50 gms (each)	3 Nos.	
2.	Plain Vada /Sambar Chutney	50 Gms (each)	2 No	
3.	Vada with chutney/sambar	50 Gms (each)	3 Nos.	
4.	Omlet made on countee	/	2 nos.	
5.	Bread Omlet	11 10 1	2 Nos.	
6.	Boiled Egg		2 Nos.	
7.	Upma	150 gms	-	
8.	Dosa (plain/ Masala with sambar, chutney	150 gms	1 No	
9.	Onion Dosa sambar, chutney	150 gms	1 No	
10	Uttapam (Onion/ Vegetable)	120 gms	1 No	
11	Puri with sabji/chutney	3Pcs & 120 Gms	3 Nos	
12	paratha (aloo/muli/palak) with packed curd and pickle	100 gms each &packed Curd 100 ml	2 No.	
13	Poha	150 gms	1 cup	
14	Bread & Jam/Butter/cheese ( Sandwich bread)		2 Slice	
15	Veg, Sandwich		2 Slice	
16	Cornflakes with Milk	30 Gms & 200 Ml	1 cup	
17	Chole Bhature	150 gms	1 No.	
18	Lemon Rice – pickle	350 gms	1 plate	
19	Veg. Pulao – Raita	350 gms	1 plate	
20	Bisiblebath- chow chow mixutre	Standard	1 plate	
21	Ragada Pettish	-do-	1 plate	
22	Tomoto Bath- chutney	-do-	1 plate	
23	Atta Parotta/	-do-	1 plate	
24	Bananas	-do-	2 Nos.	
	Total Rs.			

(Rupees\_\_\_\_\_\_



II. LUNCH/DINNER (Veg. Thali)

Sl. No	Particulars	No. of items / Pcs	Rate
1.	Veg. Thali (limited)  Atta Roti(2nos), Plain Rice (unlimited), Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms) Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums	1 Plate	
	Total Rs.		

(Rupees\_

Sl. No	Particulars	No. of items / Pcs	Rate
1.	Non-Veg. Thali (limited) Atta Roti(2nos), Plain Rice (Unlimited), Non-veg curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji) Dry curry(100grms) Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/FryumsDal (100grms) Non-veg curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji) Packed Curd (100 ml)	1 Plate	
	Total Rs.		

(Rupees\_\_\_\_



# IV.TEA/COFFEE/JUICE

Sl. No	Particulars	Qty/ Weight / Std. Size as applicable	No. of items / pieces	Rate
1.	Tea	90 ml	1 Cup	
2.	Coffee	90 ml	1 Cup	
3.	Milk	200 ml	1 Cup	
4.	Bournvita/Boost/Horlicks/Badam Milk	120 ml	1 Cup	
5.	Fruit Juice all varities	200ml	1 Glass	
6.	Fruit salad	200 gms	1 bowl	
7.	Cold Coffee	250 ml	1 Cup	
8.	Lassi (Sweet)	250 ml	1 Cup	
9.	Lassi (Salt)	250 ml	1 Cup	
10	Milk Shake One Glass	250 ml	1 Cup	
11	Fresh Lime Water	250 ml	1 Cup	
12	Fresh Line Soda	250 ml	1 Cup	
	Total Rs.	1 11 11	XV	

(Rupees\_

Note: Biscuits, Ice Creams, Curd, Cooldrinks (All varities) on MRP Rate

# V. Biryani Rice Items

Sl. No	Particulars	No. of items / Pcs	Rate
1.	Veg Biryani/Veg. Paulo / Zeera Rice /Flavoured Rice (350grms), with raita and salad	1 Plate	
2.	Egg. Biryani (350 gms Rice and with 2 eggs)_with raita and salad	1 Plate	
3.	Chicken Biriyani (350 gms Rice and 150 gms Chicken) with raita and salad	1 Plate	
4.	Mutton Biriyani (350 gms Rice and 150 gms Mutton ) with raita and salad	1 Plate	
	Total Rs.		



# VI. Snacks)

Sl. No.	Particulars	Quote Quantity/ Weight / Std. Size as applicable	No. of items / pieces	Rate
1	Aloo Samosa	50 gms	1 Pcs	
2	Corn / Onion Samosa	50 gms	1 Pcs	
3	Veg Puff	Standard Size	1 Pcs	
4.	Veg. Cutlet	60 gms (each)	2 Nos.	
5	Non Veg Puff (Egg)	Standard Size	1 Pcs	
6	Non Veg Puff (Chicken)	Standard Size	1 Pcs	
7	Noodles Veg	200 gms	// -//	
8	Noodles Non Veg (Egg)	200 gms	/-/	
9	Noodles Non Veg (Chicken)	200 gms	111-111	
10.	Bread Sandwich (Veg)	Standard Size	2 Pcs	
11	Paneer Puff	Standard Size	1 Pcs	
12	Chicken roll	Standard Size	1 Pcs	F a
13	Veg. roll	Standard Size	1 Pcs	
14	Chicken Hot dog	Standard Size	1 Pcs	
15	Veg. Hot dog	Standard Size	1 Pcs	
16	Veg. 65/Veg. Manchuria dry	Standard Size	1 Cup	
17	Chicken 65 /Manchuria/	Standard Size	1 Cup	
18	Veg. Burger	Standard Size	1 Pcs	
19.	Chicken burger	Standard Size	1 Pcs	
20.	Pakoda (Veg./Bread/Onion)	100 gms	1 portion	
21.	Kachori	Standard Size	1Pcs	
22	Dal Vada	Standard Size	2 Pcs	
23	Alu Bhajiya	Standard Size	2 pcs	
24	Butter Toast	Standard Size	2 pcs	
25	Cheese Sandwich	Standard Size	1 pcs	
(Run	Total Rs.			

(Rupees\_\_\_\_\_

Note: - Total amount i.e., Annexure –IIA (Sl. No. I to VI No.) = Amount Rs. Rs.in words(Sl. No.I to VI)



# Annexure- II B (MESS)

A. Break Fast Standard Items Unlimited (Compulsory to be provided every day)   a) Boiled egg     b) Break butter & jam     c) Corn flacks     d) Mik (200 mt)     e) Tea(Coffee (50 mt)     n) Banana     g) Omel made on counter     B. Break Fast     L. Monday- Idili 3 no's (50 grams each) with chutney/sambar     2. Tuesday- Upma/Doha (150 grams)     3. Wednesday- stipulated paratha 2 no's (aloo/multipalak) with curd (100 grams) & pickle     4. Thursday- Pari 4 no's with sabil/chutney (120 gram)     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     6. Saturday- Pari 4 no's with sabil/chutney (120 gram)     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     4. Thursday- Pari 4 no's with sabil/chutney (120 gram)     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     4. Thursday- Pari 4 no's with sabil/chutney (120 gram)     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     4. Thursday- Pari 4 no's with sabil/chutney/sambar     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     6. Saturday- Palin Dosa/Masala Dosa with chutney/sambar     4. Thursday- Palin Dosa/Masala Dosa with chutney/sambar     5. Friday- Vaud 3 no's (50 grams each) with chutney/sambar     6. Saturday- Palin Dosa/Masala Dosa with chutney/sambar     6. Veg / Alu Chenna/Alu Jeera/Seasonal Vegetables)     7. Dry curry (100 grms)     8. Packed Curd (100 mt)     9. pickle (20 gms) & Papad/Fryums     8. Dry curry (100 grms)     9. Dal (100 grms)     9. Dal (100 grms)     9. Dal (100 grms)     9. Dal (200 mt)     10. Dal (200 mt)     10	
a) Boiled egg b) Bread-butter & jam c) Corn flacks d) Milk (200 ml) e) TealCoffee (50 ml) f) Banana g) Omelt made on counter B.Break Fast L.Mondav- Idili 3 no's (50 grams each) with chutney/sambar 2.Tuesdav- UpmalPoha (150 grams) 3. Wednesdav- stipulated paratha 2no's(aloo/muli/palak) with curd (100 grams) & pickle 4.Thursdav- Pari 4 no's with sabij/chutney (120 gram) 5.Fridav- Vada 3 no's (50 grams each) with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar  2. Lunch & Dinner A) Veg, Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg/ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg/ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg/ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Aluen Aluena/Aluena/Aluena/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: L/Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch tiems should not be repeated on the same day at the time of dinner	<u> Inemonth</u>
a) Boiled egg b) Bread-butter & iam c) Corn flacks d) Milk (200 ml) e) TeatCoffee (50 ml) f) Banana g) Omelt made on counter B. Break Fast [Monday-Idili 3 no's (50 grams each) with chutney/sambar 2.Tuesday- Umad'no'ha (150 grams) 3.Wednesday- stipulated paratha 2no's(aloo/mult/palak) with curd (100 grams) & pickle 4.Thursday- Purl 4 no's with sabij/chutney/Common 5.Friday- Vand 3 no's (50 grams each) with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar A) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papaad/Fryums b) Non-veg Thali curry(150 gms) (Butter/Dalak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms), Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Butter/Dalak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: L/Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
c) Cara flacks d) Milk (200 ml) e) Tea/Coffee (50 ml) f) Banana g) Omelt made on counter B.Break Fast L.Monday-Idili 3 no's (50 grams each) with chutney/sambar 2.Tuesday- Upma/Poha (150 grams) 3.Wednesday- stipulated paratha 2no's (aloo/mull/palak) with curd (100 grams) & pickle 4.Thursday- Purt 1 no's with sabii/chutney (120 gram) 5.Friday- Vada 3no's (50 grams each) with chutney/sambar 6.Saturday- Palin I no's with sabii/chutney (120 gram) 5.Friday- Vada 3no's (50 grams each) with chutney/sambar  2. Lunch & Dinner A) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Pain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms)  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: LNon veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
c) Corn flacks d) Milk (200 ml) e) TealCoffee (50 ml) f) Banana g) Omelt made on counter  B.Break Fast I.Monday-Idlit 3 no's (50 grams each) with chatney/sambar 2.Tuesday-Upma/Poha (150 grams) 3.Wednesday-stipulated paratha 2no sladoo/mult/palak) with curd (100 grams) & pickle 4.Thursday-Puri 4 no's with sabii/chutney (120 gram) 5.Priday-Vada 3no's (50 grams each) with chutney/sambar 6.Saturday-Palin Dosa/Masala Dosa with chutney/sambar 6.Saturday-Palin Dosa/Masala Dosa with chutney/sambar  2.Lunch & Dinner A) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms), (Pancer Mutter/Palak Pancer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)	
d) Milk (200 ml) e) Tea/Coffee (50 ml) f) Banana g) Omelt made on counter  B.Break Fast L.Mondav- Idili 3 no's (30 grams each) with chutney/sambar 2.Tuesday- Upma/Poha (150 grams) 3.Wednesday- stipulated paratha 2no's ((aloo/muli/palak) with curd (100 grams) & pickle 4.Thursday- Puri 4 no's with sabji/chutney (120 gram) 5.Friday- Vada 3no's (50grams each) with chutney/sambar 6.Sautuday- Palin Dosa/Masala Dosa with chutney/sambar 7.Sautuday- Palin Dosa/Masala Dosa with chutney/sambar 8.Friday- Vada 3no's (50grams each) with chutney/sambar 1.Lunch & Dinner 4.) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums 8.) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms) (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)	
e) Tea/Coffee (50 ml)  f) Banana g) Omeli made on counter  B.Break Fast L.Monday- Idlii 3 no's (50 grams each) with chutney/sambar 2.Tuesday- Upma/Poha (150 grams) 3.Wednesday- stipulated paratha 2no's(aloo/multi/palak) with curd (100 grams) & pickle 4.Thursday- Puri 4 no's with sabii/chutney (120 gram) 5.Friday- Vada 3no's (50grams each) with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar 4.) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150grms) (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: L.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
g) Deelt made on counter  B.Break Fast  1.Monday- Idili 3 no's (50 grams each) with chutney/sambar  2.Tuesday- Upma/Poha (150 grams)  3.Wednesday- stipulated paratha 2no's (aloo/multi/palak) with curd (100 grams) & pickle  4.Thursday- Puri 4 no's with sabji/chutney (120 gram)  5.Friday- Vada 3no's (50grams each) with chutney/sambar  6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar  6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar  2.Lunch & Dinner  A) Veg. Thali  Atta Roti(2nos), Plain Rice unlimited  Wet curry(100grms),  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green  Veg/Mix. Veg./ Alu Chenna/Alu Jecra/Seasonal Vegetables)  Dry curry(100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papaa/Fryums  b) Non-veg Thali  curry(150 gms)  (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji)  Atta Roti(2nos), Plain Rice unlimited  Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green  Veg/Mix. Veg./ Alu Chenna/Alu Jecra/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papaad/Fryums  Note:  L.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
g) Omelt made on counter  B.Break Fast L.Monday- Idili 3 no's (50 grams each) with chutney/sambar 2.Tuesday- Upma/Poha (150 grams) 3.Wednesday- stipulated paratha 2no's (aloo/multi/palak) with curd (100 grams) & pickle 4.Thursday- Puri 4 no's with sabit/chutney (120 gram) 5.Friday- Vada 3no's (50grams each) with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar 6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar  2. Lunch & Dinner A) Veg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg/ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Omion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: LNon veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
B.Break Fast  I.Monday- Idili 3 no's (50 grams each) with chutney/sambar  2.Tuesday- Upma/Poha (150 grams)  3.Wednesday- stipulated paratha 2no's(aloo/muli/palak) with curd (100 grams) & pickle  4.Thursday- Purl 4 no's with sabil/chutney (120 gram)  5.Friday- Vada 3no's (50 grams each) with chutney/sambar  6.Saturday- Palin Dosa/Masala Dosa with chutney/sambar  2. Lunch & Dinner  A) Veg. Thali  Atta Roti(2nos), Plain Rice unlimited  Wet curry(100 grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green  Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100 grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100 grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100 grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums  b) Non-veg Thali  curry(150 gms)  (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji)  Atta Roti(2nos), Plain Rice unlimited  Wet curry(100 grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green  Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100 grms),  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100 grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100 grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums  Note:  LNon veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
I.Monday- Idili 3 no's (50 grams each) with chutney/sambar   2.Tuesday- Upma/Poha (150 grams)	
3. Wednesday- Stipulated paratha 2no's (aloo/muli/palak) with curd (100 grams) & pickle 4. Thursday- Puri 4 no's with sabji/chutney (120 gramt) 5. Friday- Vada 3no's (50grams each) with chutney/sambar 6. Saturday- Palin Dosa/Masala Dosa with chutney/sambar 4. Neg. Thali Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg. Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms), (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums Note: LNon veg should be served twice a week (Wednesday & Sunday) 2. The same lunch items should not be repeated on the same day at the time of dinner	
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pickle ( 20 gms) &Papad/Fryums b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd ( 100 ml) pickle ( 20 gms) &Papad/Fryums Note: I.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
b) Non-veg Thali curry(150 gms) (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji ) Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms), (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables) Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/Fryums Note: 1.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
curry(150 gms)  (Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji )  Atta Roti(2nos), Plain Rice unlimited  Wet curry(100grms),  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
(Butter Chicken/Chicken curry /Egg curry/Fish curry/Egg burji )  Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms),  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml)  pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Atta Roti(2nos), Plain Rice unlimited Wet curry(100grms),  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms),  Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Plain Rice unlimited Wet curry(100grms).  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms),  Packed Curd (100 ml)  pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Wet curry(100grms).  (Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms)  (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms)  Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms),  Packed Curd (100 ml)  pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
(Paneer Mutter/Palak Paneer/Rajma/Bhendi do Pyaazaa/Soyabeen/Kadi pakoda/Fresh green Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd ( 100 ml) pickle ( 20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Veg/Mix. Veg./ Alu Chenna/Alu Jeera/Seasonal Vegetables)  Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Dry curry(100grms) (Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo) Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd ( 100 ml) pickle ( 20 gms) &Papad/Fryums Note:  1.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
(Aloo Onion/dry gobi aloo/pakode ki sabji/aloo Bhujia/Baigan aloo)  Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
Dal (100grms) Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal) Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
Dal Makhni/AharDal/Mungdal/Dalfry/Mosoor dal)  Sambar/Rasam (100grms),  Packed Curd (100 ml)  pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Sambar/Rasam (100grms), Packed Curd (100 ml) pickle (20 gms) &Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
Packed Curd ( 100 ml) pickle ( 20 gms) & Papad/Fryums  Note: 1.Non veg should be served twice a week (Wednesday & Sunday) 2.The same lunch items should not be repeated on the same day at the time of dinner	
pickle (20 gms) & Papad/Fryums  Note:  1.Non veg should be served twice a week (Wednesday & Sunday)  2.The same lunch items should not be repeated on the same day at the time of dinner	
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2. The same lunch items should not be repeated on the same day at the time of dinner	
Total Annexure II B:	
10W12W0W112T	
Rs. In words	
Grand Total (Annexure II A + Annexure II B)	
In words (Annexure II A + Annexure II B)Rs	



# Menu will be decided by the Canteen/Student committee in consultation with nutrition *NOTE*:

- 1. Please quote the quantity along with rate for each item wherever applicable.
- 2. L1 is arrived based on the overall price i.e Annexures II A (Sl.no I to VI) + Annexure II B as above mentioned.
- 3. The contract must quote all the items mentioned in financial bid indicated at Annexure II A (Sl.no I to VI) +Annexure II B (mess menu)
- 4. The rates are to be quoted as per the format *including all taxes*, *Transportation & etc.*,
- 5. The bids which are quoted for all the items in the financial bid only will be considered and the bids which are incompletely quoted will be rejected.
- 6. The items which are not mentioned above and falls under MRP must be sold on MRP only. (i.e., All varieties of ice creams, biscuits, lays, beverages etc.,)
- 7. I know the mess facility for one semester for new girls hostel students i.e, 120 Nos. (approx.) taking NIFT admissions in Academic Year 2018. Minimum 5 months Aug Dec, 18,
- 8. Menu will be decided by the Canteen/Student committee.
- 9. The rate quoted should not below the average of market price

### UNDERTAKING BY THE CANTEEN&MESS AGENCY/CONTRACTOR:-

• I/We have read the all the terms and conditions and I/we will comply with all the terms and conditions, if contract awarded.

Signature of the agency/contractor with seal

Dated:	
Place:	