

**TENDER FOR CATERING SERVICE IN HOSTEL MESS  
CENTRAL UNIVERSITY OF TAMIL NADU, THIRUVARUR**

**Tender No : 17/2017-18  
Tender Date : 28.11.2017  
Last Date of submission : 18.12.2017**



**Central University of Tamil Nadu**  
Neelakudi Campus  
Thiruvārur-610 005

Signature of the Bidder



# तमिलनाडु केन्द्रीय विश्वविद्यालय

(संसद द्वारा पारित अधिनियम 2009 के अंतर्गत स्थापित)

**CENTRAL UNIVERSITY OF TAMIL NADU**

(Established by an Act of Parliament, 2009)

नीलक्कुडी परिसर/Neelakudi Campus,

तिरुवारूर/Thiruvavur - 610 005. ☎: +91-04366-277359

**Tender No.17/2017-18**

**Date: 28.11.2017**

## Notice Inviting Tender for Catering Service in Hostel Mess

Central University of Tamil Nadu, Thiruvavur, proposes to outsource catering services of the mess attached to its Boys & Girls hostels starting from January 2018 initially for a period of one year at Neelakudi campus. Details of number of diners, type of kitchen and dining hall are provided in the tender document.

Sealed tenders under **TWO BID** system are invited from financially sound professional caterers with experience in running multi-cuisine food services in reputed institutions. Previous experience in catering to student community / Educational Institutions of repute is preferable.

A pre-bid meeting would be held on **07.12.2017 at 11.30 am**. The tenderers who require any clarifications on the tender documents are invited for the meeting.

Tender format can be downloaded from the website [www.cutn.ac.in](http://www.cutn.ac.in). Completed tender may be submitted to the Office of the undersigned before **16.00 hrs. on 18.12.2017** along with a Demand Draft for **Rs.10,000/-** towards **EMD** (refundable) drawn in favour of **Central University of Tamil Nadu** payable at **Thiruvavur**. The technical bid **Part-A** and the financial bid **Part-B** should be sealed in separate covers and both of them should be sealed in a single cover and superscribed "**Tender for catering service in Hostel Mess - Tender Notice No.17/2017-18**". The demand draft for the EMD should be kept along with the Technical bid. The selection of the Caterer will be based on a weighted criteria system to be derived from the tender documents of the bidders and only the technically qualified caterer's financial bids will be opened for shortlisting and awarding of the contract. CUTN reserves the right to shortlist/reject any or all tenders without assigning any reason. The Technical Bid will be opened on **19.12.2017 at 17.00 hrs**.

**Date: 28.11.2017**

**REGISTRAR**

Signature of the Bidder

**TERMS & CONDITIONS AND REQUIREMENTS FOR RUNNING MESS FACILITIES  
FOR THE HOSTEL STUDENTS OF CUTN**

<b>Sl. No.</b>	<b>Dining Facility</b>	<b>No. of Students</b>	<b>Available Facilities</b>
1.	Boys & Girls Mess	<b>1000</b> (This may increase by 20 to 30%)	Dining hall with seating capacity of around 200. Caterer should bring his own vessels for cooking & serving including dining plates at no extra cost.

**Note:** The Mess for the Boys & Girls should be operative separately.

1. Transporting cooked food, if necessary, to the dining halls or to the hostel(s) or any other buildings within CUTN campus is the responsibility of the Caterer. Such transportation of cooked food should strictly be done in closed containers only. It is advisable for the intending Tenderers to visit the campus with prior appointment to acquaint themselves with the actual locations of different kitchens, dining units, buildings, facilities and equipment available etc. before submitting the Tenders under two bid system.
2. Breakfast, Lunch, Tea/Coffee and Dinner need to be served as per the menu agreed upon with the Hostel Committee. The Menu is enclosed as **Part-C**.

Tentative Mess Timings:

Breakfast: 07.30 – 09.30 Hrs. (during weekends and holidays the breakfast timing should be extended till 10.00 Hrs.)

Lunch: 12.30 – 14.30 Hrs.

Evening Tea/Coffee & Snacks (Optional): 17.00 – 18.00 Hrs.

Dinner: 19.30 – 21.00 Hrs.

Late Dinner\*: Till 23.00 Hrs.

\*Expected to be served only on prior approval from the warden/ Assistant warden and under special circumstances.

\*Except Late Dinner timing, the caterer should serve hot food and as per approved menu until the last minute of the mess timings.

3. Basic menu (until and unless specified) is unlimited. But Special items, extra items, snacks and beverages are limited.
4. Any special/vegetarian/non-vegetarian items are considered as “EXTRAS” and will not form part of the basic menu. The caterers are free to quote for the same. A tentative list is enclosed as **Part-D**.
5. Water will be provided to an extent of 2 KLD (kilo liter per day). The caterer should adopt better conservancy measures as water is the elixir of human life. The water supply will be metered. Any wastage of water on the part of the caterer will be charged extra at admissible rates.
6. Water used for cooking should be properly (TDS, EC and pH) tested RO water only. The caterer is encouraged to install and maintain his/ her own RO water facility, which may be

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taken back at the end of the contract. Periodic cleaning of the RO tank should be done by the caterer.

7. Providing of first quality provisions especially rice, dal and aata, vegetables, fruits, milk, cooking gas etc. for preparation of the items will be the responsibility of the caterer.
8. The Milk used for preparing tea, coffee and other milk products should have a specific gravity of 1.025 -1.032 g/ml which implies a Lactometer reading range of 25.0 -32.0°L.
9. The University shall provide electricity to the Caterer for the exclusive purpose of running the dining facilities at prevalent rates charged by TNEB to the University.
10. The Caterer shall use only branded AGMARK / ISI raw materials and best quality items for preparing the food. Brands of products will be decided by the Mess Council for which the caterer should abide. Use of cooking soda in rice, maida in chapatti and MSG and Vanaspati (Dalda) in other food items is strictly prohibited. A quality control Supervisor will check all materials brought to the mess as well as cooking practices, followed in the event of quality of the food served being poor, adulterated, contaminated, use of expired raw materials or not adhering to contractual conditions, the Mess Council will be free to impose monetary fine as deemed fit on the caterer.
11. The caterer should be solely responsible for the arrangements of gas refills, and their safety and supply of milk from their own resources. Fuel for cooking should be commercial LPG only, which is the sole responsibility of the caterer.
12. The Caterer shall provide catering services as given in the menu **annexed**. The cost should include fuel cost, procurement of rice & provisions and vegetables/ fruits of good quality and other items. Further, the cost of these raw materials shall be inclusive of loading and unloading, transportation, storage at dining hall premises, statutory taxes including GST/service tax, duties and all other levies (existing and which may be imposed from time to time) for which no additional cost is payable or reimbursable by the University.
13. Cleaning plates/washing and keeping the mess premises neat, clean and hygienic are the responsibilities of the caterer. Strict maintenance of hygiene in mess halls and its surrounding is essential. Any violation on the part of caterer is liable for appropriate penal provisions of truncation of bills as decided by the Hostel committee with the recommendations from the mess council.
14. The kitchen(s), store room(s), washing area and the dining hall are to be well maintained by the caterer. Hygiene, Cleanliness and presentation of not only the venue but also the kitchen staff, should be given the top most priority by the caterer.
15. Reliability, quality and hygiene factors may also be taken into consideration during selection.
16. The garbage collected from the kitchen, dining halls, dish wash area should be disposed off right away. No garbage should be dumped in and around the campus. The surroundings shall be kept clean and hygienic at all times.
17. The Caterer will submit two or three brands (**Agmark/ISI**) for each item and the Mess Council will select the appropriate brands for cooking.
18. The caterer should be ready with appropriate coupon system/ mess card which shall be distributed to the students for availing mess facility. Student will remit the necessary coupons/ mess card to the caterer whenever he avails the mess facility. There should one set of coupons/ mess card each for students (hosteller or day scholar)/employees/guests of CUTN (where ever deemed required). The coupon system/ mess card should be discussed with the hostel committee on award of contract.
19. The items of food served will be checked by the Quality Assessment Committee constituted by the Hostel Committee. Such quality audit may be a test audit or random audit. In case of

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- dispute on quality between caterer and the quality assessment team, The Registrar, CUTN will be the sole arbitrator and his/her decision shall be final and binding on both the parties.
20. The rates stipulated in the contract will hold good for the agreement period, which shall be one year, extendable at the same terms and conditions at the sole discretion of the University. Further extensions shall be considered based on the performance and review. Either party may terminate the contract by giving two months' notice.
  21. The caterer shall not serve food cooked in the Mess facility in any other place inside or outside the campus without prior permission. He/She shall also not serve food cooked, outside the dining facility, unless otherwise authorized by the Hostel Committee.
  22. When circumstances warrant, caterer should cater for more number of students/staff members even at short notice. Similarly, fluctuations in strength during vacation periods should be accommodated, for which the caterer should keep in close liaison with Hostel in charge/Care Taker & Warden and prepare food accordingly.
  23. Eating plates, serving/ cooking utensils have to be washed every time after use and the eating plates and spoons have to be sterilized every day. Cooking vessels, serving accessories etc., has to be sterilized every week. The mess hall and kitchen has to be disinfected every month by the caterer.
  24. The University will not pay any advance payment under any circumstances to the service provider. The University has no role in settlement of bills for food supplied to students.
  25. The collection of the payment for the mess bill/ late payment penalty from the students, shall be collected as per the Regulation-3 (Under Section-c (3)) of the CUTN Academic Ordinance.
  26. The successful bidder shall deposit Rs.1,00,000/- as interest free Security Deposit within 10 days of award of contract, which shall be refunded after the expiry of the agreement after adjusting deductions, if any.
  27. The Caterer shall pay to University, a nominal license fee of Rs.7,000/- per month per mess for the Premises and Rs.4,000/- per month towards water charges. Electricity charges for kitchen, store room, rest room and the wash area shall be paid by the licensee as per meter readings.
  28. The selected Caterer shall start the dining facility from January 2018. The present contract shall be valid only for 1 year; further extensions shall be considered based on the review.
  29. Staff strength in each category of cooks, helpers should be optimum and finalized in consultation with Mess Council. Sufficient number of service personnel as required should alone be in the dining hall.
  30. Employment of child labourers (below the age of 18) is totally prohibited. It is the responsibility of the Caterer to comply with all formalities of labour office including obtaining necessary labour license.
  31. Necessary Permission in writing should be obtained by the caterer for overnight stay of their employees in the campus than the permissible strength, which will be decided by Mess Council.
  32. The employees of the caterer should wear proper uniform. Use of clean apron, disposable hand gloves and head mask is mandatory during transportation, serving and handling of food items. Fresh disposable hand gloves and head mask is to be used for every meal and should not be reused under any circumstances.
  33. The Caterer shall be responsible for the proper conduct and behavior of the employees engaged. The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the dining facility. Collecting any private data from students including phone numbers and email is strictly prohibited.

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34. Smoking and consumption/distribution of Alcohol or any other narcotic drugs by the mess employees is strictly prohibited.
35. All mess employees, except the manager should refrain from having direct or indirect communication / conversation with the hostel students. Further, the manager is expected to have a cordial/ professional conversation with the students. In case of difference in opinion with any student, the manager should approach the mess council. Any misconduct on the part of the mess employees including the manager will invite heavy penalty on the caterer.
36. The Caterer should ensure that all the employees are free from communicable diseases. Medical certificates to this effect should be made available for inspection by the authorities. It is the responsibility of the caterer to monitor and maintain the personal hygiene of the mess workers who cook/ serve food.
37. All expenses related to the functioning of the employees like EPF/ESI engaged by the Caterer shall be in the scope of the Caterer. Proof for remittance of salary shall be provided to CUTN.
38. The Caterer is solely responsible for the payment of minimum wages for their employees as per the Government of Tamil Nadu norms and deductions towards E.P.F. and E.S.I. The record of duty hours and pay structure should be maintained as per rules for inspection by authorized personnel of CUTN for meeting other statutory and non-statutory benefits/obligations.
39. The decision of the University is final in awarding the contract.
40. The University reserves the right to review and modify the terms and conditions periodically.
41. Since the services include food and eatables, (Prevention of Food Adulteration) PFA rules 1955 is binding on the caterer.
42. The Caterer should run the mess/ supply food at the same rate for the same approved menu throughout the contract period irrespective of vacation/ holiday and number of students. Failing which will invite heavy penalty on the caterer by the hostel committee.
43. In addition to the hostellers, the caterer should extend the service to other CUTN faculty, non-teaching staffs, day scholars and guests at a fixed price mentioned in the contract.
44. Any other relevant matter for better functioning of mess will be included at the later date.
45. The caterer shall not assign, sublet or part with the possession of the premises and properties of the University therein or any part thereof under any circumstances.
46. The caterer shall vacate the leased premises and hand over the all fixtures, furniture etc., which are University property, in good condition at the termination of the contract.
47. The caterer shall not make or permit any construction or structural alteration or additional fittings inside the premises or the work place without prior written approval of the University authorities.
48. The caterer should have a minimum annual turnover of Rs. 30,00,000/- (Rupees Thirty Lakhs Only) during the last three financial years. Audited financial statements or financial statement showing turn over duly certified by a Chartered Accountant to be enclosed as proof of the same.
49. Authenticated certificates, testimonials and proof of experience should be produced along with the tender.
50. The page number should be marked in all pages serially (including all supporting documents enclosed with the tender document) and the declaration for the same shall be submitted by the bidder as Annexure-I. All the documents should be having running page number say if the total documents have 50 pages, the first document should be page numbered as 01 and the last document should be page numbered as 50.

Signature of the Bidder

**Part – A**

**TECHNICAL BID**

1.	Name and address of the caterer with Phone No. and E-Mail ID, if any	:	
2.	Registration Number and date of registration of company/cooperative/ agency, if any	:	
3.	Year of Establishment	:	
4.	Type of Organization (Whether proprietorship, partnership, Private Ltd. Company or Co-operative body etc. In case the applicant is a non-individual, Certified copy of a Partnership deed/ Certificate of Incorporation/ Certificate of Registration issued by the Registrar of Cooperative Societies/ as the case may be enclosed)		
5.	Enclose Performance certificates from previous clients since the year 2010-2016 separately in respect of catering.		
6.	No. of Food courts/Dining facilities Run in Academic Institutions* (Provide All supporting documents)	:	
7.	No. of Food courts/Dining facilities Run in other establishments* (Provide All supporting documents)	:	
8.	Whether Quality Certification obtained for Any of the Food Courts/Dining Facilities (Provide all supporting documents)	:	
9.	Bidders should have a Solvency of Rs.5 lakh (Capital employed)	:	
10.	Annual Turnover (Rs. In Lakhs)  2014 - 15 2015 - 16 2016 - 17 Audited financial statements or financial statement showing turnover duly certified by a Chartered Accountant should be furnished for the last three financial years.	:	
11.	PAN, EPF & ESI No. (photocopy to be enclosed)		

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12.	Service tax, GST, Sales tax/VAT Reg. No. (Number & photocopy of certificates to be given)		
13.	Details of Earnest Money Deposit [Rs. 10,000/-] Draft No. & Date Issuing Bank		
14.	Shops and establishment Act registration No. (Photocopy to be furnished)		
15.	No. of Employees (as on <b>01.03.2017</b> )	:	
16.	Any other information	:	

Date: 28.11.2017

\* List to be enclosed with full address and phone numbers

**Note:**

1. Furnish a copy of audited Statement of Accounts along with supporting documents for particulars given in **Sl. No. 5, 6, 7 & 8.**
2. The Technical Bid (**Part A**) and Commercial Bid (**Part B & D**) shall be sealed by the bidder in separate covers duly superscribed as **Tender for Catering Service in Hostel Mess – Technical Bid** and **Tender for Catering Service in Hostel Mess – Commercial Bid** respectively and both these sealed covers are to be put in a bigger cover which should also be sealed and duly superscribed as **Tender for Catering Service in Hostel Mess - Tender Notice No.17/2017-18.** The required documents along with the filled-in format (**Part-A**) should be kept inside the Technical Bid Envelope and sealed. The tender must reach **The Registrar, Central University of Tamil Nadu, Neelakudi Campus, Kandalancherry Post, Thiruvarur-610 005** by post/courier or by hand on or before **18.12.2017, 16:00 hours.**

Signature of the Bidder



**Part of Technical Bid**

**DETAILS OF PREVIOUS CONTRACTS**

<b>Period of Contract</b>		<b>Name and Address of the Organization with reference letters</b>	<b>Name of the Contact person &amp; Phone No.</b>	<b>Value of Contract and other Details</b>	<b>Remarks</b>
<b>From</b>	<b>To</b>				

**Give details of current contracts, if any, of similar services being rendered by you and which will be available for inspection by our officials:**

<b>Period of Contract</b>		<b>Name and Address of the Organization with reference letters</b>	<b>Name of the Contact person &amp; Phone No.</b>	<b>Value of Contract and other Details</b>	<b>Remarks</b>
<b>From</b>	<b>To</b>				

***Place:***

***SIGNATURE OF THE TENDERER***

**Date:**

( )

Signature of the Bidder

**Part-B**

**FINANCIAL BID**

**Caterer should provide rates in the following pattern:**

<b>Sl. No.</b>	<b>Particulars</b>	<b>Rates for Menu (Basic Menu as per Part-C (Page No.13))</b>
1.	Breakfast	
2.	Lunch	
3.	Dinner	

*Note: No column should be left blank*

**Note:** If you should want to add more items in the menu, quantity should be mentioned by vendors before quote.

The above rates will be inclusive of fuel, cost of procurement of rice, wheat and all other provisions, vegetables, fruits, unloading and loading, transportation, storage, labour, all statutory taxes including GST, service tax, duties and levies etc., per student. The university will not pay any other charges for the catering services provided.

**Authorized Signatory**

Signature of the Bidder

## **PENALTY**

Failure to supply food in terms of quality, quantity and as per the menu indicated in Part-C will attract penalty. For not adhering to contractual conditions, CUTN shall be free to impose monetary fine as deemed fit on the caterer. Fines imposed shall be adjusted against payment due to the caterer.

- a. Vegetables used should be fresh and of good quality. If vegetables kept for use or stored is found to be rotten or of poor quality, then a fine of Rs. 2,600/- for each occasion will be imposed.
- b. If the regular menu is not served during the respective dining periods, the mess charges for the particular session of all the students will be waived as penalty.
- c. If sufficient food is not prepared and served during the particular session, the mess charges for the respective dining period for the affected students will be waived as penalty.
- d. The Hostel standards expects milk for preparing tea, coffee and other milk products to have specific gravity of 1.025 -1.032 g/ml which implies a Lactometer reading range of 25.0 -32.0 °L. If the reading is lower than expected value then the mess charges for the particular session of all the students will be waived as penalty
- e. If poor quality of rice is used for preparation of food items, a penalty of Rs.2,600/- for each occasion will be imposed.
- f. Oil once used should not be reused. If reuse of oil is noticed, penalty of Rs.1,300/- for each occasion would be levied.
- g. Item like Aji-no-moto, Baking soda, coloring items etc. are banned and they should not be used. If they are found in the kitchen premises penalty of Rs. 2,600/- for each occasion will be imposed.
- h. Kitchen(s), store room(s), washing area and the dining hall are to be should be kept clean and hygienic at all times. If not kept, a fine of Rs. 1,300/- for each occasion will be imposed.
- i. If there is any deviation in the approved Menu as per Part-C, a fine of Rs. 2,600/- for each occasion will be imposed.
- j. Basic menu (until and unless specified) is unlimited. The mess charges for the particular session for all the students will be waived as penalty if the caterer refuses to serve the specified quantity of food to the students.
- k. Personal hygiene such as regular cutting of nails, trimming of hair, wearing washed, clean cloths should be strictly maintained by all mess employees at all times, if not a penalty of Rs. 2,000/- per person per occasion will be imposed on the caterer.

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1. For damaged caused by the caterer to the kitchen equipment, vessels and other items supplied by CUTN, the cost of the equipment will be recovered.

The Chairperson, Hostel Committee appointed by the Vice Chancellor, CUTN shall be the Competent Authority with regard to imposition of penalty. The caterer may appeal to the Vice-Chancellor, CUTN for reduction/Waiver of penalty. The decision of the Vice Chancellor, CUTN shall be final.

**Authorized Signatory**

Signature of the Bidder

**Part – C**

**Basic Mess Menu**

	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	<b>SUNDAY</b>
BREAKFAST (TIME:7.30-9.30) UNLIMITED	APPAM, EGG(1)CURRY, ONION TOMATO CHUTTNEY, GREEN PEAS CURRY.  **TEA/COFFEE/MILK (min. 120ml)	ALOO PARATHA , CURD, SAUCE, PICKLE, BREAD(JAM&BUTTER)  **TEA/COFFEE/MILK ( min. 120ml)	IDLI,VADA(MEDU VADA- 2), SAMBHAR, COCONUT CHUTNEY, BREAD(JAM/BUTTER)  **TEA/COFFEE/MILK (min. 120ml)	DOSA, SAMBHAR, COCONUT CHUTNEY, TOMATO ONION CHUTNEY  **TEA/COFFEE/MILK (min. 120ml)	PONGAL, VADA(PARUPU VADA-2), SAMBHAR, CHUTNEY, TOASTED BREAD(JAM/BUTTER)  ** TEA/COFFEE/MILK (min. 120 ml)	ONION UTTHAPPAM, SEMIYA KITCHADI, TOMATO ONION CHUTNEY, SAMBHAR, KESARI  **TEA/COFFEE/MILK (min. 120ml)	NOODLES, GOBI/ALOO PARATHA, CURD, SAUCE/PICKLE,  **TEA/COFFEE/MILK (min.120ml)
LUNCH (TIME 12.30- 2.15) UNLIMITED	PLAIN RICE, CHAPATI, GREEN DHAL, SAMBHAR, RASAM,BUTTER MILK,VEG SALAD, APPALAM(BIG), PICKLE, SPINACH PORIYAL	PLAIN RICE, CHAPATI, DHAL, VATTHAKOZHAMBU, RASAM, BUTTER MILK, APPALAM(BIG), PICKLE, CABBAGE PORIYAL, VEG SALAD	PLAIN RICE, CHAPATI, DHAL, SAMBHAR, RASAM, BUTTER MILK, VEG-SALAD, APPALAM (BIG), PICKLE, LADIES FINGER PORIYAL (DRY* ).	PLAIN RICE, CHAPATI, DHAL, SAMBHAR (LADIES FINGER AND RAW MANGO), RASAM, BUTTER MILK, VEG-SALAD, APPALAM (BIG), PICKLE, CARROT AND BEANS PORIYAL.	PLAIN RICE, CHAPATI, DHAL, SAMBHAR (SMALL ONION), RASAM, BUTTER MILK, VEG-SALAD, APPALAM (BIG), PICKLE, RAW BANANA (PLANTAIN) PORIYAL.	PLAIN RICE, CHAPATI, DHAL, SAMBHAR, RASAM, BUTTER MILK, VEG-SALAD, APPALAM (BIG), PICKLE, BEETROOT PORIYAL.	PANNER/EGG BRIYANI, CHAPATI, CHANNA DHAL CURRY, RAITHA, SALAD, PICKLE.
DINNER (TIME 7.30-9.30PM) UNLIMITED	GHEE RICE, EGG BHURJI/ALOO AND ONION BHURJI, PICKLE, CHAPATI, GREEN PEAS CURRY.  ** COFFEE/MILK (min. 120ml)	PLAIN RICE, DHAL FRY(DRY), CHAPATTI, SAMBHAR, RASAM, EGG/BANANA, PICKLE  ** COFFEE/MILK (min. 120ml)	VEG FRIED RICE (NO PEPPER*), CHAPATTI, CHICKEN GRAVY (120gm)/ PANEER CURRY(60g), PICKLE  **COFFEE/MILK (min.120ml)	JEERA RICE, CHAPATI, CABBAGE KOFTA, FRUIT SALAD, PICKLE  ** COFFEE/MILK (min. 120ml)	KHUSKA/BIRYANI, RAITHA, CHAPATTI, VEGETABLE CURRY, PICKLE, EGG CURRY (1)/ GOBI ALOO FRY (MIN. 100GM)  ** COFFEE/MIK (min. 120ml)	DOSA, SAMBHAR, COCONUT CHUTNEY, TOMATO ONION CHUTNEY, DRY ALOO.  ** COFFEE/MILK (min. 120ml)	GREEN PEAS PULAO, CHAPATTI, GOBI MANCHURIYAN, TOMATO ONION CURRY (SEMI GRAVY), PICKLE  **COFFEE/MILK (min.120ml)

\*\* should be served separately, **min-** Minimum, **\*\*** Important point to be noted

**Menu for Evening snacks (Optional):**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
	Tea , Milk and Coffee						
<b>Snacks</b>	Chenna/peas Sundal	Onion/Potato/plantain/ mirchi bajji	Vegetable cutlet	Urad Dal Vada/Masala Vada	Golden gram sundal	Dokla/Samosa	Cake

- **Extras** and **Snacks & Beverages** can be provided by the Caterer on spot payment basis.
- **Instruction:** If the caterers fail to make food as per the menu, students and respective wardens should be informed at least the previous day evening.

**Part – D**

**EXTRAS**  
**(As per list enclosed)**

<b>Sl. No.</b>	<b>Name of extra items</b>	<b>Rate in Rs. (inclusive of all taxes)</b>
01.	Tea (150 ml)	
02.	Coffee (150 ml)	
03.	Milk (150 ml)	
04.	Curd	
05.	Lassi	
06.	Ice Cream	
07.	Samosa	
08.	Cutlet	
09.	Methu vada	
10.	Sandwich	
11.	Bread Pakora	
12.	Noodles	
13.	Idli	
14.	Podi Dosa	
15.	Masala Dosa	
16.	Adai Dosa	
17.	Paav Bhajji	
18.	Fruit Juice	
19.	Aloo Bonda	
20.	Bread Omlette	
21.	Fruit Salad (100 mg)	
22.	Fruit Custard (100 mg)	
23.	Fish Fry	
24.	Fish Gravy	
25.	Chicken Fry	
26.	Chicken Manchurian	
27.	Chicken Butter Masala	
28.	Chicken 65	
29.	Garlic Chicken	
30.	Ginger Chicken	
31.	Pepper Chicken	
32.	Chicken Chettinadu	
33.	Egg Omlette	
34.	Egg Curry	
35.	Scrambled EGG	
36.	Paneer Masala	
37.	Chilli Gobi	
38.	Gobi fry	

<b>Sl. No.</b>	<b>Name of extra items</b>	<b>Rate in Rs. (inclusive of all taxes)</b>
39.	Gobi Curry	
40.	Gobi Manchurian	
41.	Mushroom Fry	
42.	Aloo Gobi Masala	
43.	Mutton Masala	
44.	Cornflakes	

**Signature and seal of the bidder**



**Annexure-I**

**Declaration**

We hereby undertake that there are \_\_\_\_\_ pages, serially numbered, in the submitted tender including the supporting documents.

**(Please number all the pages including blank page, if any)**

**Signature and seal of the bidder**