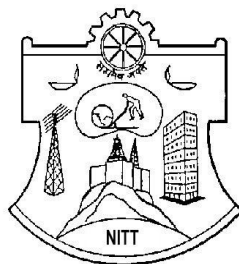


NATIONAL INSTITUTE OF TECHNOLOGY TIRUCHIRAPPALLI – 15

HOSTELS

Web : www.nitt.edu

Phone : 0431 – 250 4136



TENDER DOCUMENT

Tender Notification No.: OS-1 / 2011 - 12 (Item 1)

Dated : 22.11.2011

Name of the work : PROVIDING CATERING SERVICE TO HOSTEL MESSSES
(ONE MESS FOR GIRLS HOSTEL AND FOUR MESSSES FOR BOYS HOSTELS)

EMD Amount : **Rs. 50,000/- (Rupees Fifty thousand only)**

Last Date of submission of Tender : **13.12.2011 upto 03.00 P.M.**

Address for submission of Tender : **The Dean students' Welfare,
Hall No.: A23, Administrative Block,
National Institute of Technology,
Tiruchirappalli - 620 015**

Date of opening of bid : **14.12.2011 at 10.00 A.M.**



NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI - HOSTELS

NOTICE INVITING TENDER FOR PROVIDING CATERING SERVICE TO HOSTEL MESSES

National Institute of Technology (N.I.T.), Tiruchirappalli Hostels propose to outsource catering services in **ONE MESS FOR GIRLS AND FOUR MESSES FOR BOYS** commencing from January 2012 for a period of one year, may be extendable for two more years on year to year basis based on performance and review. It is proposed to engage one caterer for each mess to provide catering services to the residents of the N.I.T., Tiruchirappalli hostels. Details of number of diners, type of kitchen and dining hall are provided in the tender document (Part – A, Annexure 1).

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

- **PART A** comprises the terms and conditions, given in Annexure 1 and the details of menu, given in Annexure 2 and 3. The tenderer need to agree with all the terms and conditions unconditionally without any alterations and also to provide the menu as given in respective annexures. In addition to this, two Demand Drafts drawn in favour of **The Chief Warden, N.I.T. Tiruchirappalli, Hostels** payable at Tiruchirappalli from any of the Nationalised bank as demanded below have to be enclosed.
 - (i) One Draft for Rs. 520/- (Rupees Five hundred and twenty only) towards the cost of application which is non refundable.
 - (ii) Another Draft for Rs. 50,000/- (Rupees Fifty thousand only) towards Earnest Money Deposit which is refundable to the unsuccessful bidders. In respect of successful bidders, the same will be adjusted against the security deposit of Rs.1,00,000/- (Rupees one lakh only) to be furnished as per Sl. No. 34 of the terms and conditions given in Annexure -1.
 - (iii) Tender documents received without Cost of Document and EMD shall be summarily rejected.
- **PART B** Comprises the details of financial and performance credentials of the tenderer in the prescribed format given in Annexure - 4.

- **PART C** Comprises the details of the rate at which the caterers are required to quote for each item in the prescribed format given in Annexure - 5.

All the tenderers have to furnish the details in three separate covers for **PART A, PART B and PART C** and they should be kept in single envelope superscribing **TENDER FOR CATERING SERVICES IN NITT HOSTEL MESSSES** and it should reach **The DEAN (Students' Welfare), National Institute of Technology, Tiruchirappalli – 620 015** on or before 13.12.2011 at 03.00 P.M.

IMPORTANT DATES

1. DATE OF ISSUE OF TENDER : 22.11.2011
2. LAST DATE FOR RECEIPT OF TENDER : 13.12.2011 : 03.00 P.M.
3. DATE OF OPENING OF PART A COVER : 14.12.2011 : 10.00 A.M.
4. DATE OF OPENING OF PART B COVER : 14.12.2011 : 11.00 A.M.
5. DATE OF OPENING OF PART C COVER : 16.12.2011 : 11.00 A.M.

Caterer will be finalized based on his experience, contracts executed earlier, and capacity to prepare food, managerial abilities and other relevant factors as considered appropriate by the hostel executive committee. A team of wardens and students will also check up the quality of food served etc. by the caterer at the place where he/she provides catering services as per the existing contract.

The selection of the caterer will be based on weighted average criteria to be derived from the tender documents, the authenticated enclosures received from the bidders and the rates quoted for various items.

All the selected caterers for different messes shall have to provide catering services at the uniform rates only for different items as fixed by the NIT, Tiruchirappalli Hostel Executive Committee.

The applicant should sign in each page of the application (Part A including Annexure 1, 2 &3, Part B and Part C).

National Institute of Technology, Tiruchirappalli Hostel Executive Committee (Hostel Management) reserves the right to shortlist/reject any or all tenders without assigning any reason at any stages of process.

Date: 22.11.2011
NIT, TIRUCHIRAPPALLI

CHIEF WARDEN
NITT HOSTELS



NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI - HOSTELS
TENDER FOR PROVIDING CATERING SERVICE TO HOSTEL MESSES

Part – A

ANNEXURE - 1

**TERMS & CONDITIONS FOR PROVIDING CATERING SERVICE TO HOSTEL
MESSES OF NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI**

Sl. No.	Dining Facility	No. of Students	Type of Kitchen	Available facilities
1.	Girls Mess (OPAL MESS)	800 – 850	Modern kitchen Facilities (Steam Cooking)	Equipped with a kitchen and a Dining hall of seating capacity around 350 at a time.
2.	Boys Mess Mega Mess 1 Ground Floor	600 – 700	Modern kitchen facilities	Equipped with a kitchen and a Dining hall of seating capacity around 350 at a time.
3.	Boys Mess Mega Mess 1 First Floor	600 – 700	Modern kitchen facilities	Equipped with a kitchen and a Dining hall of seating capacity around 350 at a time.
4.	Boys Mess Mega Mess 2 Ground Floor	600 – 700	Modern kitchen facilities	Equipped with a kitchen and a Dining hall of seating capacity around 350 at a time.
5.	Boys Mess Mega Mess 2 First Floor	600 – 700	Modern kitchen facilities	Equipped with a kitchen and a Dining hall of seating capacity around 350 at a time.

1.	The hostel office shall provide necessary facilities such as utensils, furniture, refrigerator, and gas connection to the oven and other gadgets for carrying out preparation of food and service activities in dining room. These facilities will be under the control of the Caterer and he will be responsible for any damage other than usual wear and tear. In case of any loss or damage, the Caterer will have to replace the lost items / carry out necessary repair, subjected to approval and instructions of the Hostel Executive Committee.
2.	The Institute shall provide electricity to the Caterer for the exclusive purpose of running the dining facilities at prevalent rates of TNEB in the Institute.
3.	Water will be provided to an extent of 50 kld (kilo litre per day). The caterer should adopt better conservancy measures as water is 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.

4.	The Caterer should be solely responsible for the arrangements of gas refills, and their safety and supply of milk from his own resources.
5.	Atmost attention has to be given to provide wholesome quality dishes and render good acceptable services besides maintaining punctuality in services without any complaint from diners which is equally important.
6.	Basic daily menu (Breakfast, Lunch, Evening snacks, Tea/Coffee and Dinner) to be served by the caterer is attached with this document (Annexure 2 and 3 of Part A). The NITT Hostel Executive Committee reserves its right to modify the menu and revise the same at its discretion in consultation with the caterer to suit the availability of seasonal vegetables and their market supply.
7.	TENTATIVE MESS TIMINGS Breakfast : 07.00 – 09.30 Hrs. Lunch : 12.00 – 14.30 Hrs. Evening Tea : 16.30 – 17.30 Hrs. Dinner : 19.00 – 21.30 Hrs.
8.	Basic menu is unlimited and special items like chips, fruits etc. are limited.
9.	Special vegetarian/ non-vegetarian items are considered as EXTRAS and will not form part of basic menu. It is the caterer's responsibility to collect the amount from students/ residents for the EXTRAS, to be approved by the Hostel Executive committee. Any dispute arising on the provision of extras and collection of proceeds of the same will not bind the Hostel management.
10.	Caterer shall provide light food to the sick student/s during his/their sickness period and no extra charge will be paid for the same.
11.	Mess Caterer or his representative manager is required to remain present in the mess when the food is served in the mess.
12.	The food, raw materials, ingredients etc. are to be of good quality, clean, fresh, nutritious, hygienic and edible. NO COOKED FOOD shall be stored / preserved after meals. Not following warden's suggestions / instructions in such matters shall be considered as violation of terms and conditions of contract and shall invite penalty for the same.
13.	Procurement of first quality BRANDED provisions, vegetables, milk, cooking gas etc. will be the responsibility of the caterer.
14.	The Caterer shall use only branded raw materials and best quality for preparing the food. Selected branded items are attached in Annexure 3A. Brands of other items will be decided by the Hostel Mess Committee. The members of the Hostel Mess Committee will check all materials brought to the mess as well as cooking practices. In the event of the quality of the food served being poor or not adhering to contractual conditions, the Hostel management will be free to impose penalty as deemed fit on the caterer and as per Sl. No. 44 ibid. Such penalty imposed will be adjusted against the payments due to the caterer.
15.	The Caterer shall provide catering services as given in the menu annexed. The cost includes fuel cost, procurement of rice & provisions and vegetables of good quality and others items. Further, the cost of these raw materials shall be inclusive of loading and unloading, transportations, storage at dining hall premises, statutory taxes including 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 Hostel Management. The Caterer shall also furnish a

	certificate in every Mess Bill to the effect of stating that amount claimed is inclusive of service tax and dispute, if any arises on that score , will be settled amicably between the caterers and the Service Tax Authorities concerned without involving the Institute/ Hostel Management as a party to the dispute.
16.	Keeping the kitchens, dining halls and mess premises neat, clean and hygienic are the responsibilities of the caterer. Strict adherence of the hygiene of messes and its surrounding is essential. Disposal of waste getting flogged in septic tank etc. have to be cleared by caterer. Warden's suggestions / actions regarding cleanliness have to be followed and the expenditure towards this is to be borne by the caterer. Any violation on the part of caterer is liable for appropriate penal provisions of truncation of bills as decided by the competent authority.
17.	The mess utensils are to be cleaned using detergent powder/soap with warm water after every meal.
18.	Caterer shall be solely responsible for cases of incidences of food poisoning and shall bear the complete expenditure arising out of this for medical treatment of the hostel inmates. In addition, penalty may be imposed on the caterer as decided by the Hostel Executive Committee / Chief Warden for such incidences.
19.	Mess workers and cook should be healthy and medically fit. The Caterer should ensure that all the employees are free from communicable diseases. Medical certificates to this effect should be available for inspection by the authorities. If any mess worker is found medically unfit, he/she may not be given permission to continue his/her duties and the caterer has to replace him/her immediately without fail.
20.	Financial credibility, Past performance, Quality assurance, Reliability, hygiene and the rates quoted for Basic menu and other items are factors based on which the caterers will be selected.
21.	Staff strength in each category of cooks, helpers should be optimum and finalized in consultation with hostel management. Minimum number of service personnel as required should alone be in the dining hall. Experienced Manager with fluency in English should be appointed. Not less than 50% cooks must be conversant with the preparation of North Indian dishes.
22.	Employment of child labour (below the age of 18) is totally prohibited. It is the responsibility of the Caterer to comply with all the statutory requirements of labour law and other connected laws in force.
23.	The employees of the caterer should wear uniform along with name tag, cap, gloves etc.
24.	The Caterer shall be responsible for the proper conduct and behaviour of the employees engaged. The caterer along with his workers has to behave politely with hostel residents. If it is found that any worker has misbehaved with any of the hostel residents / hostel staff, the caterer has to take action as suggested by the Hostel Executive committee under intimation to the Chief Warden.
25.	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. Necessary Permission in writing should be obtained by the caterer for overnight stay of its employees in the mess. In Girls Mess, no male employees should be employed. Similarly in Boys Mess, no female employees should be employed.

26.	Storage / consumption of any alcoholic drink / liquor is strictly prohibited. The caterer shall not serve any of such substance / drink in mess / hostel. Smoking, consuming tobacco etc. are also prohibited in hostel/mess premises.
27.	All expenses related to the functioning of the employees engaged by the Caterer shall be in the scope of the Caterer.
28.	The caterer is required to maintain the details of all his employees / mess workers. This information along with their photographs shall be submitted to the Hostel-Section in the prescribed format.
29.	Liability / responsibility in case of any accident causing injury/ death to mess worker/s or any of his staff shall be of the caterer. The hostel Section / Institute authority shall not be responsible in any means in such cases.
30.	The caterer shall not employ any mess worker whose track record is not good. He should not have involved in any crime / offence / police case.
31.	The Caterer is solely responsible for the payment of minimum wages for their employees as per the Government of India norms and deductions towards P.F. and E.S.I. The record of duty hours and pay structure should be maintained as per rules for inspection by authorized government personnel and N.I.T. Hostel Committee and for meeting other statutory and non - statutory benefits/obligations.
32.	The caterer has to follow all labour laws / government laws in regard of employing the mess workers. The caterer shall be solely responsible for any dispute / violation of labour laws.
33.	N – 2 formula shall be applied as mess reduction for diners on official assignment for the Institute, who stay away for more than 2 days for calculating the bill, where N is the number of days absent by the diner.
34.	The Caterer should execute an agreement in the non – judicial stamp, incorporating the various terms and conditions. The Caterer shall deposit Rs. 1,00,000/- as interest free caution deposit which shall be refunded after the expiry of the agreement and after adjusting applicable deductions, if any.
35.	The Caterer shall pay a nominal license fee of Rs.20,000/- per month per mess for the premises, Rs. 3000/- per month towards water charges and Rs.2000/- towards hire charges for the mess, kitchen equipments and vessels supplied by the Institute. Electricity charges for the mess, kitchen, store room, rest room and the wash area shall be paid by the licensee as per meter readings at TNEB commercial rate.
36.	The selected Caterer shall start the dining facility from 2 nd of January 2012.
37.	The copies of certified audited financial statement of accounts in support of turnover, capital employed, no. of employees, profit/loss during the last 3 years ending 31.3.2011 as called for in Part B Annexure 4 shall be submitted. The I.T. returns for the last three Assessment years ending 2011-12 have to be enclosed.
38.	The decision of the Hostel Management Committee is final in awarding the contracts.
39.	The items of food served will be checked by the quality control committee constituted by the Hostel authorities. Such quality audit may be a test audit or random audit. In case of dispute on quality between caterer and the quality control committee, Chief Warden, NIT Tiruchirappalli Hostels will be the sole arbitrator and his /her decision shall be final and binding on both the parties.
40.	Since the services include food and eatable, the provisions of Prevention of Food Adulteration Act, 1954 are binding on the caterer.

41.	The Hostel Management reserves the right to review and modify the terms and conditions based on necessity with the consent of the caterer.
42.	On expiry of the agreement, all the equipment/articles/facilities provided to the caterer shall be returned in good condition subject to the allowable wear and tear and no excuses of any nature whatsoever will be entertained for any loss or any damage to the equipment /articles/facilities.
43.	During vacation time National Institute of Technology, Tiruchirappalli Hostels will inform the caterer well in advance about the need for providing services. If the students strength is below a certain number the rate at which the catering services to be provided to the students will be decided jointly.
44.	<p>PENALTY : Failure to supply food in terms of quality, quantity and as per the menu indicated in Annexure 2 & 3 will attract penalty. For not adhering to contractual conditions, the Hostel Management shall be free to impose penalty as deemed fit on the caterer. Penalty imposed shall be adjusted against payment due to the caterer.</p> <ol style="list-style-type: none"> a. Vegetables used should be fresh and of good quality. If vegetables kept for use is found to be of poor quality or rotten, then a penalty of Rs. 2,000/- for each occasion will be imposed. b. If poor quality of rice is used for preparation of meals, idly and dosa, a penalty of Rs. 3,000/- for each occasion will be imposed. c. Oil once used should not be reused. If reuse of oil is found, penalty of Rs. 2000/- for each occasion would be levied. d. Items 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. 2000/- for each occasion will be imposed. e. Kitchen should be kept clean. If it is not kept clean, a penalty of Rs. 1000/- for each occasion will be imposed. f. If there is any deviation in the approved Menu as per Annexure 2 & 3, a penalty of Rs. 2000/- for each occasion will be imposed. g. If mess Caterer or his representative manager is not present in the mess when the food is served in the mess, a penalty of Rs. 2000/- for each occasion will be imposed. h. For damages caused by the caterer to the kitchen equipments, vessels and other items supplied by the Hostel Management, the cost of the equipment will be recovered. i. Adverse feedback/ comments from the student diners about the quality and quantity of the food served by the caterer and/or the cleanliness of the mess will result in monetary fine. Continuous bad performance (for any two months in a semester) will result in termination of the contract. (Refer Annexure 6 for feedback form to be used for review).
45.	<p>BILLING AND PAYMENT: The caterer shall submit the mess bill every month on or before 5th of subsequent month. Upon the submission of the said bill, 80% of the net amount i.e., after deducting the amount towards rent, electricity, water charges etc., will be within five days from the date of receipt of the mess bill. The remaining 20% of the monthly bill amount will be disbursed based on the performance review by the student diners and Hostel Management. (Refer Annexure 6).</p>

46.	In the event of the disputes, differences, claims and questions arising between the parties hereto arising out of this agreement or anyway relating here to or any term, condition or provisions herein mentioned or validity, interpretation, thereof or otherwise in relation hereto, all such dispute claims or question shall be referred to Sole Arbitrator appointed by the Chief Warden, NITT. Such arbitration shall be held in accordance with the provisions of Arbitration and Conciliation Act 1996 or re-enactment thereof for the time being in force and arbitration proceedings shall be held at Tiruchirappalli. All legal disputes shall be subject to the jurisdiction of court at Tiruchirappalli.
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The Dean(Students' Welfare)/authority nominated by the Director, NITT in his capacity as Chief Warden shall be the Competent Authority with regard to imposition of Penalty. The caterer may appeal to the Chief Warden for reduction/waiver of penalty. The decision of the Chief Warden shall be final and binding.

I/We hereby agree to abide by the aforesaid terms and conditions of the catering contract.

I/We also certified that the tender document downloaded is replica of the document published by NIT, Tiruchirappalli and no alteration/addition has been made by me/us in the tender document. The tender document consists of 16 pages.

Place:

Date :

SIGNATURE OF THE TENDERER WITH NAME&SEAL

ANNEXURE 2 : MENU FOR BOYS MESS

DAYS	BREAKFAST	LUNCH	SNACKS	DINNER
Monday	Pongal/Upuma, Medhu Vadai(2 Nos.), Sambar, Coconut Chutney, Bread, Butter Jam, Coffee/Tea, Milk	Fulka, Peas Masala, Dry Ladies finger fry, Plain rice, sambar, Rasam, Curd, Appalam, Pickles	Bhelpuri, Tea/ Coffee, Milk	Chappathi, Dhal, Alu kurma, Bisibelabaath, Onion-Raitha, Fruit salad (1 cup), Ice-Cream, Potato chips, Pickles, Butter Milk
Tuesday	Dosai, Sambar, Tomato Chutney, Bread, Butter Jam, Coffee/Tea, Milk	Chappathi, Dry Alu Gobi masala, Plain rice, Kara Kuzhambu, Rasam, Curd, Appalam, Pickles, Carrot & Peas Avial	Bajji (2 Nos.) Coconut chutney, Tea/Coffee, Milk	Chappathi, Malai Kofta, Veg. Poriyal, Plain Rice, Tomato Rasam, Butter Milk, Banana, Pickles
Wednesday	Onion oothappam, Pudina Chutney, Bread, Butter Jam, Coffee/Tea, Milk	Chappathi, Dhal Fry, Beet-Root Channa, Plain rice, Sambar, Rasam, Curd, Appalam, Pickles	Onion Bajji (2 Nos.), Tea/ Coffee, Milk	Chappathi, Mutter pannier (2cups), Puliogare, Curd Rice, Banana, Pickles, Appalam, Butter Milk
Thursday	Masala dosai, Ground Nut Chutney, Bread Bajji, Butter Jam, Coffee/Tea, Milk	Chappathi, Dhal palak, Alu Lajawab, Plain rice, Morkozhambu, Rasam, Curd, Appalam, Pickles	Potato Bonda (2 Nos.), Coconut Chutney, Tea/ Coffee, Milk	Chappathi, Veg Butter Masala, Dry Gobi Manchurian, Plain Rice, Sambar, Pepper Rasam, Butter Milk, Banana, Pickles
Friday	Idly, Sambar, Mint Chutney, Bread, Butter Jam, Medhu vadai (2), Coffee/Tea, Milk	Chappathi, Soya Beans Rajma masala, Plain rice, Vethakkozhambu, Rasam, Curd, Appalam, Pickles, Vaazhakaporiyal	Medhu vadai (2 Nos.) Coconut chutney, Tea/ Coffee, Milk	Chappathi, Aloo Gobi Masala, Vegetable Curry, Plain Rice, Lemon Rasam, Banana, Pickles, Butter Milk
Saturday	Poori, Alu Sabji/Channa masala, Bread, Butter Jam, Coffee/Tea, Milk	Fulka, Dhal Punjabi, Mix-Veg Aviyal, Plain rice, Sambar, Rasam, Curd, Appalam, Pickles	Big size Samosa (2 Nos.), Tomato Sauce, Tea/ Coffee, Milk	Pav Bhaji, Curd Rice, Lemon Rice, Potato chips, Banana, Pickles, Butter Milk
Sunday	Alu Parota(4 Nos.), Curd, Pickles, Bread, Butter Jam, Coffee/Tea, Milk	Chappathi, Dhal, Panner butter masala (1 cup), Sweet (Kesari/ Payasam), Plain rice, Sambar, Rasam, Curd, Appalam, Pickles, Cabbage Poriyal	Veg Cutlet (2 Nos.), Tomato Sauce, Tea/ Coffee, Milk	Battura, Chole, Plain Rice, Sambar, Lemon Rasam, Vegetable Curry, Butter Milk, Banana, Pickles

- Note :**
1. Varieties of Jam and Pickles should be served on all days.
 2. Lime juice to be served during lunch on all days.
 3. Egg to be served at extra cost on all days.
 4. Milk to be served in the night at extra cost on all days.

I/We agree to provide catering services as per the above menu.

SIGNATURE OF THE BIDDER WITH NAME & SEAL

ANNEXURE 3: MENU FOR GIRLS MESS

DAYS	BREAKFAST	LUNCH	SNACKS	DINNER
Monday	Idli, Sambar, Vadai, Tomato chutney, Bread, Butter, Jam, Tea, Coffee, Milk	Roti, Bengal Gram dhal, Rice, Sambar, Rasam, Greens, Curd, Appalam, Pickle, Lime Juice	Veg Bonda/ Mysore Bonda, Tea, Coffee, Milk	Chapati, Paneer Mutter/ Malai kofta Masala, Tomato Rice, Raita, Curd Rice, Pickle, Sweet
Tuesday	Aloo Paratha, Raita, Pickle, Bread, Butter, Jam, Tea, Coffee, Milk	Chapati, Sprouted dhal, Rice, Karakolambu, Rasam, Red Pumpkin/Aviyal, Curd, Vathal/Potato Chips, Pickle, Lime Juice	Masala Vadai/ Onion pakoda, Tea, Coffee, Milk	Roti, Chenna Masala, Dhal Ghee Rice, Curd Rice, Pickle, Fruit salad + VEG EXTRAS
Wednesday	Semiya kichdi, Upma, Chutney, Bread Bhaaji, Butter, Jam, Tea, Coffee, Milk	Roti, Mixed dhal, Rice, Sambar, Rasam, Mixed Poriyal/ Bhindi Poriyal, Curd, Appalam, Pickle, Lime Juice	Samosa, Sauce/ Green Chutney, Tea, Coffee, Milk	Chapati, Peas/Aloo Kurma, Rice, Veg. Kootu, Rasam, Buttermilk, Pickle, Banana + NON VEG EXTRAS
Thursday	Onion Oothappam, Mint Chutney, Sambar, Bread, Butter, Jam, Tea, Coffee, Milk	Chapati, Veg Kurma/ Peas Masala, Rice, Masala Sambar, Rasam, Beetroot Poriyal, Curd, Appalam, Pickle, Lime Juice	Paav Bhaaji, Tea, Coffee, Milk	Roti, Aloo Curry, Rice, Sambar, Carrot-Beans Poriyal, Buttermilk, Pickle, Banana + VEG EXTRAS
Friday	Poori, Aloo/Chenna masala, Toasted Bread, Butter, Jam, Tea, Coffee, Milk	Roti, Palak Paneer, Rice, Sambar, Rasam, Salad, Curd, Appalam, Pickle, Lime Juice	Bread Samosa, Sauce/ Imli chutney, Tea, Coffee, Milk	Chapati, Bhindi Masala, Rice, Gobi Manchurian/Gobi 65, Sambar, Buttermilk, Pickle, Banana
Saturday	Dosa, Malli Chutney, Sambar, Bread, Butter, Jam, Tea, Coffee, Milk	Chapati, Bottle Gourd Gravy, Rice, Pulikolambu, Rasam, Cabbage Poriyal/Snake Gourd kootu, Curd, Appalam, Pickle, Lime Juice	Chenna/Peas / Bengal Gram Dhal Sundal, Tea, Coffee, Milk	Parotta, Veg Kurma, Rice, Sambar, Rasam, Appalam, Pickle, Ice cream
Sunday	Pongal, Vadai, Chutney, Toasted Bread, Butter, Jam, Tea, Coffee, Milk	Roti, Rajma, Rice, Morekozhambu, Rasam, Karamani-Aloo curry, Curd, Appalam, Pickle, Lime Juice + NON VEG EXTRAS	Veg. Cutlet, Sauce, Tea, Coffee, Milk	Masal Dosa/ Dosa with Hot chutney, Rice, Sambar, Rasam, Veg. Kootu, Pickle, Banana

- Note :**
1. Varieties of Jam and Pickles should be served on all days.
 2. Lime juice to be served during lunch on all days.
 3. Egg to be served at extra cost on all days.
 4. Milk to be served in the night at extra cost on all days.

I / We agree to provide catering services as per the above menu.

SIGNATURE OF THE BIDDER WITH NAME & SEAL

SELECTED BRAND ITEMS

ATTA	:	Ashirwad, Pillsbury
MAIDA	:	Rockfort
MILK	:	Aavin (Orange Colour packing), Cavin's
BUTTER	:	Amul, Aavin, Kamadhenu
JAM	:	Kissan
OIL	:	Saffola, Gold Winner
ICE CREAM	:	Kwality Walls, Arun, Amul(In different flavours)
TEA	:	Brook Bond Three Roses
COFFEE	:	Green Lable



NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI - HOSTELS
TENDER FOR PROVIDING CATERING SERVICE TO HOSTEL MESSES
PART – B
ANNEXURE - 4

Sl. No.	Item	Details		
I. GENERAL DETAILS				
1	Name & Address of the Bidder			
2	Contact Phone Numbers and e-mail id			
3	Type of Organisation / Enterprise			
4	Registration Details	Authority	Reg. No.	Date
5	PAN/TAN Card No.			
6	VAT No.			

II. PROFESSIONAL DETAILS ((Provide All supporting documents))					
1	Type of Experience (i) State the type of food supply/ catering works carried out in last three years with details regarding daily persons served per day / event, duration etc. (ii) Attach the order copies/ certificates from clients for such works.	Academic Institutions		Other Establishments	
2	Total Experience (Years/ Months)	Academic Institutions		Other Establishments	
3.	Total Turn Over in Last Three Years (Rs.) (Attach copies of IT returns.)				
4.	Average Turn Over in Last Three Years				
5.	Staff Available	Manager	Cook	Helpers	
6	Give details of termination of any previous contract if any.				
7	Give two references where the caterer is currently providing such services(With full address and contact numbers)				

Date :

Place :

Signature of the bidder with Name & Seal



**NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI - HOSTELS
TENDER FOR PROVIDING CATERING SERVICE TO HOSTEL MESSES**

PART – C

ANNEXURE - 5

RATES OFFERED BY THE BIDDER

Sl . No.	ITEM	Unit	RATE (Rs.) (Including Service Tax etc.)
1.	Basic Menu for Boys Breakfast, Lunch, Snacks and Dinner including tea/coffee/ milk (150 ml) along with breakfast as given in Annexure 2	Per student per day	
2.	Basic Menu for Girls Breakfast, Lunch, Snacks and Dinner including tea/coffee/ milk (150 ml) along with breakfast as given in Annexure 3	Per student per day	
3.	Extra Regular (In all Messes)		
	(i) Night Milk	Cup of 150 ml	
	(ii) Single Egg Omlet	1 No.	
	(iii) Single Egg Masala	1 No.	
	(iv) Boiled Egg	1 No.	
	(v) Scrambled Egg	1 No.(1 Egg)	
	(vi) Cornflakes	30 gm	
4.	Extra Regular (Non Vegetarian in Select Messes)		
	(i) Chicken 65 (Dry)	Per Plate (150 grams)	
	(ii) Chicken Masala	Per Plate (150 grams)	
	(iii)Chettinad Chicken	Per Plate (150 grams)	
	(iv)Ginger Chicken	Per Plate (150 grams)	
	(v)Pepper Chicken	Per Plate (150 grams)	
	(vi)Chili Chicken	Per Plate (150 grams)	
	(vii)Garlic Chicken	Per Plate (150 grams)	

	(viii)Chicken Biryani	Per plate300 gm Rice+100 gm chicken	
4.	Extra Regular Vegetarian items (in all Messes)		
	(i) Baby Corn Masala	Per Plate (150 grams)	
	(ii) Paneer Butter Masala	Per Plate (150 grams)	
	(iii) Mushroom Masala	Per Plate (150 grams)	
	(iv) Chilli panner	Per Plate (150 grams)	
	(v) Meal Maker masala	Per Plate (150 grams)	
	(vi) Aloo Gobi	Per Plate (150 grams)	
	(vii) French Fries	Per Plate (150 grams)	
4.	Other Extras (in all Messes)		
	(i) Gulab Jamun	Two small pieces of 50gm each	
	(ii) Rasagula	Two pieces 50 gm each	
	(iii) Basandi	One cup 75 ml	
	(iv) Rasamalai	One cup 75ml	

I hereby agree to provide and serve the items mentioned in Part - A (Annexure 2 & 3) as per the rates quoted above by me and as per the terms and conditions mentioned in PART - A.

Date :

Signature of the bidder with Name & Seal

Place :

Address with Phone Nos., email ID etc.

NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI - HOSTELS

ANNEXURE - 6

Model Feedback form to be collected from Student Diners for Evaluation

SI . No.	Questionnaire	Ranking (Evaluation on 5 point scale)	Scale
1.	Quality of the food served		Very Good : 5
2.	Quantity of the food served		Good : 4
3.	Cleanliness and Hygiene		Average : 3
4.	Catering service		Bad : 2
5.	Punctuality		Very Bad : 1

* As per SI. No. 45 ibid, the balance 20% of the monthly bill amount will be disbursed based on the performance review by the student diners and Hostel management.

** Based on the average score obtained in the review, the following deductions shall be done in the 20% of the monthly bill amount to be settled to the caterers.

SI . No.	Average Score	Deductions from the 20% of the monthly bill amount
1.	20 – 25	Nil
2.	15 – 19	10 %
3.	10 – 14	30%
4.	Below 10	50%

I / We agree to the above terms and conditions specified in Annexure 6.

SIGNATURE OF THE BIDDER WITH NAME & SEAL