



ESSO-NATIONAL CENTRE FOR ANTARCTIC & OCEAN RESEARCH
(MINISTRY OF EARTH SCIENCES, GOVERNMENT OF INDIA)
HEADLAND SADA, VASCO-DA-GAMA,
GOA -403 804

**TENDER DOCUMENT FOR PROVIDING CANTEEN
SERVICES AT NCAOR CAMPUS, HEAD LAND SADA,
VASCO-DA-GAMA, GOA – 403 804**

ESSO-NATIONAL CENTRE FOR ANTARCTIC & OCEAN RESEARCH
HEADLAND SADA, VASCO-DA-GAMA, GOA – 403 804

TABLE OF CONTENTS

Sl. No.	Particulars	Page No
1	Notice Inviting Tender	3
2	Scope of work for Canteen Contractor	4
3	Tender issue/submission /opening date, time and venue	5
4	Technical Bid	6
5	Terms and Conditions	7-13
6	Permissible brands of consumables	14
7	List of kitchen equipment provided by NCAOR	15-16
8	Financial Bid	17-20

ESSO-NATIONAL CENTRE FOR ANTARCTIC & OCEAN RESEARCH
HEADLAND SADA, VASCO-DA-GAMA, GOA – 403 804

Advt. No. NCAOR/04/17

Sub: Notice Inviting Tender for Providing Canteen Services at NCAOR

The ESSO-NCAOR, Headland Sada, Vasco-da-Gama, Goa invites sealed Tender from caterers to operate Canteen at NCAOR. The interested parties may visit NCAOR website www.ncaor.gov.in and www.eprocure.gov.in for detailed tender document.

Administration In-Charge

SCOPE OF WORK FOR CANTEEN CONTRACTOR

NCAOR campus comprises of an Administrative block, Laboratory blocks, Fellow Laboratory, Auditorium, Research Hostels with strength of 250 employees. The canteen located in the NCAOR campus which caters to the requirements of NCAOR employees and also other service providers in the campus. The Canteen serves tea, coffee, cold drinks, snacks, high tea, lunch, dinner etc in general and also in various official meetings, programmes, seminars and functions organized by the Institute from time to time. In addition to above, people visiting NCAOR campus in connection with various academic/research activities of the Institute also avails canteen facility. The canteen contractor should supply the food and beverages for the employees and visitors at canteen and official meetings of NCAOR.

**TENDER DOCUMENT FOR PROVIDING CANTEEN SERVICES AT
NCAOR CAMPUS, HEADLAND SADA, GOA- 403 804**

Tender Closing & Opening date and time:

Those firms/contractors who are interested may obtain tender documents from Administration in-charge, NCAOR, Headland Sada, Vasco, Goa on submission of non-refundable tender fee by DD of Rs. 500/-(five hundred only) drawn in favour of NCAOR payable at Goa during office hours from 10.01.2017 to 07.02.2017 (9:00 to 17:00 hrs).

Last date for issue of tender document – 07.02.2017 by 17:00 hrs.

Last date for submission of tender document – 08.02.2017 by 15:00 hrs.

Date & time of tender opening- 09.02.2017 by 15.00 hrs.

It can also be downloaded from the NCAOR website ‘www.ncaor.gov.in’ and Central Public Procurement Portal <http://eprocure.gov.in> and submitted along with tender fee in the form of DD for Rs. 500/- drawn in favour of NCAOR payable at Goa.

The tender without fee in the prescribed form shall be rejected. Tenders will be received upto 15.00 hrs. on 08.02.2017 and will be opened on 09.02.2017 by 15:00 hrs. at NCAOR in the presence of tenderers or their authorized representatives, if any.

ESSO-NATIONAL CENTRE FOR ANTARCTIC & OCEAN RESEARCH

TENDER DOCUMENT FOR PROVIDING CANTEEN SERVICES AT
NCAOR CAMPUS, GOA

TECHNICAL BID

GENERAL INFORMATION	
1. Name of the Bidder and complete address (registered office address)	
2. Name and Tel. Nos.(s) of the contact person - Fax No(s) -Email address	
3. PAN card details of the Bidder (enclose copy)	

TERMS AND CONDITIONS

GENERAL

1. All pages of the Tender document must be signed by the authorized signatory and sealed with the stamp of the bidding firm as token of having accepted all the Terms and Conditions of this Tender.
2. Tender shall be submitted in NCAOR's official tender form only. If submitted in any other manner, the same shall be rejected. No bidder shall be issued more than one Tender Form.
3. The services to be rendered by the contractor must not be sub-contracted.
4. No paper shall be detached from the Tender Document.
5. The name and address of the bidder shall be clearly written in the space provided for the purpose and no over-writing, correction, insertion shall be permitted in any part of the tender unless duly countersigned by the bidder. The tender should be filled in and submitted strictly in accordance with the instructions contained herein, otherwise the tender is liable to be rejected.
6. Person signing the bid or other documents connected with tender must clearly write his/her name and also specify the capacity in which signing.
7. NCAOR reserves the right to reject any or all the tenders without assigning any reason.
8. The Institute reserves the right to change any condition of the Tender before opening of the Bids.
9. Canvassing in any form will make the tender liable to rejection.
10. Tenders received without proper documents, shall be rejected.

ELIGIBILITY, SELECTION CRITERIA FOR EVALUATION OF BIDS.

11. **(i) Eligibility Criteria:**
 - a. Bidder should have **valid establishment/trade license** for carrying out the business of catering/hotel/restaurant (enclose proof of document).
 - b. The bidder should have **minimum experience of two years** for successfully running of the restaurant /hotel by serving minimum 200 persons in a day (enclose proof of document to support the claim) or catering services in canteen/cafeteria by serving minimum 100 persons in a day in Govt/PSU's/reputed pvt. Organization ending on 31.12.2016 (enclose work order and satisfactory completion certificate as proof of document).

(ii) Bids will be evaluated on the basis of price quoted by the bidder considering all the items of Financial Bid (Bidders are advised to quote price for all the items otherwise bid will not be considered for evaluation).
12. The Bidder who qualifies tender clause 11 (i) & (ii) will be eligible for selection criteria as at tender clause 13.
13. **Selection Criteria:**

NCAOR reserves the right to obtain feedback from the previous/present clients of the Bidder and may depute its team(s) to inspect the site(s) at present contract(s) for on-the-spot first hand information regarding the quality of food and services provided by the Bidder. Decision of NCAOR with regard to award of the contract will depend upon the feedback received by it from the previous/and present clients and also from its team(s) deputed for the purpose. The decision of the NCAOR in this regard will be final and binding on all bidders.

14 Compliance Statement.

Sl. No.	Particulars	Yes	No
1	Bidder should submit valid establishment/trade license for carrying out the business of catering/hotel/restaurant (enclose proof of document). If YES, then state the validity period From date..... To date.....		
2	Whether Tender Fee for Rs. 500/- by DD is attached?		

The bidder should submit **minimum experience of two years** for successfully running of the restaurant /hotel by serving minimum 200 persons in a day (enclose proof of document to support the claim) or catering services in canteen/cafeteria by serving minimum 100 persons in a day in Govt/PSU's/reputed pvt. Organization ending on 31.12.2016 (enclose work order and satisfactory completion certificate as proof of document) as per the following format.

Sl. No.	Name of the Organisation whom the services are provided with complete Postal Address with Tel/Mobile no.	Name & Designation of the Employer's contact person with Tel/Mobile no.	Date from which the contract was awarded/completed		No. of persons deployed by your firm	No. of persons served.
			From	To		

Full Address of the Firm with Tel. No.

Signature of Tenderer _____

Date: _____

Seal: _____

GUIDELINES FOR SUBMISSION OF TENDER

15. All the prospective bidders are advised to visit the site before submitting the bids.
- a. Bidder has to submit the bid on prescribed format along with proof of experience and copy of registration of establishment/ trade license as mentioned in para 11(i).

PERIOD OF CONTRACT

16. In general, the contract will be valid initially for **One Year** with yearly extension based on the satisfactory performance and revised scope of work. The contract may be further renewed after the initial one year on yearly basis for a further period of 2 years subject to satisfactory performance assessed by NCAOR and on same terms and conditions and rates.

SECURITY DEPOSIT

17. The successful bidder has to submit a security deposit of Rs. 10,000/- (Ten Thousand Only) by submitting a draft in favour of NCAOR payable at Vasco-Da-Gama, within ten days from the receipt of the work order. The contractor fails to perform the contract obligations to the satisfaction of NCAOR then the 100% of the security deposit will be forfeited.
18. If the Contract is terminated by the Contractor without giving minimum 90 days notice or fails to observe the terms & conditions of the Tender and the Letter of Award of Contract with the Institute, the Security Deposit will be forfeited without prejudice to the NCAOR's Management's right to proceed against the contractor for any additional damages that the Institute suffers as a result of the breach of the aforesaid terms and conditions.

STATUTORY OBLIGATIONS OF THE TENDERER (CONTRACTOR)

19. The contractor shall be responsible for engaging adequate number of trained manpower to provide good quality of canteen services in NCAOR Campus at his own cost. The below indicated manpower for daily canteen services should be deployed every day except Saturdays/Sundays and on any other Closed holidays.

Sl. No.	Personnel details to be deployed	Total Manpower
1	Cook having experience of minimum 2 years of cooking of continental food in three Star or above hotel.	01
2	Assistant to cook (Having experience of minimum 1 year)	01
3	Waiter cum Serving Assistant (Male)	01
4	Waiter cum Serving Assistant for servicing official meetings (Male) at NCAOR	01

- 19.1 Three (03) Helpers will be provided by NCAOR from 8.30 am to 5.00 pm to run the canteen.**

20. The employees of the Contractor should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases.
21. The Contractor will, prior to the commencement of the operation of contract, make available to NCAOR the particulars of all the employees who will be deployed at the Institute's premises for running of the Canteen.
22. The contractor shall be responsible for timely payment of wages to his/her workers as per the Minimum Wages Act and fulfill all other statutory obligations, as applicable to the Contractor.
23. The contractor shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.
24. In case of any injuries to the appointed manpower, the cost of the medical treatment will not be the responsibility of NCAOR.
25. Employment of child labour is strictly prohibited under the law. Therefore, the contractor will not employ any child.
26. The Contractor shall indemnify and keep indemnified, defend and hold good NCAOR., its officers, director, employees and agents against loss, damages or claims arising out of any violations of applicable laws, regulations, guidelines during the contract period and for the breach committed by the contractor or their service personnel on account of misconduct, omission and negligence by the contractor or his service personnel.
27. The contractor shall ensure compliance of all laws relating to cleanliness, sanitary hygienic and health conditions and other laws in force from time to time with regard to the environment around cooking place, dining hall and surrounding etc.
28. The Contractor shall register with Registrar of the concerned Central/ State Body and shall abide by State Labour/Government of India (Ministry of Labour) rules and regulations and all other Statutory Acts/Regulations and rules relevant to this contract and shall indemnify the principal employer (NCAOR) against and damages arising out of the default on the part of Contractor due to negligence or non-compliance of any of the applicable rules, regulations, etc., laid down by the Government, Statutory authorities and other Government bodies, if any, from time to time.
29. The Contractor shall provide uniform to its employees and shall ensure that they wear them at all times and maintain them properly.
30. The contractor shall be personally responsible for conduct and behavior of his/her staff and any loss or damage to the Institute's moveable or immovable property due to the conduct of the Contractor's staff shall be made good by the contractor. If it is found that the conduct or efficiency of any person employed by the Contractor is unsatisfactory, the Contractor shall have to provide a substitute in place of the concerned person within 24 hours of intimation by NCAOR. The decision of the NCAOR's designated officer in this regard shall be final and binding on the Contractor.

31. The contractor shall not appoint any sub-contractor to carry out his obligations under the contract.
32. The contractor shall keep the Canteen and its surrounding areas clean and up to date sanitation every day after the services are over. The cleaning includes cleaning of kitchen, canteen hall, floor, counter, benches, tables, chairs etc. NCAOR management will have 24 hour access to inspect the canteen premises at any time for ensuring the cleanliness and hygienic conditions of the canteen's kitchen and dining hall premises.
33. The Institute reserves the right to appoint officers/officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s) pointed out by such officers/officials during their visits shall be properly attended to by the Contractor.
34. A list showing the rates and prices chargeable shall be prominently displayed on the board provided in the canteen. The canteen will be kept open from morning 8.30 am to 5.30 pm and also as per the need of NCAOR authority. The approved price list will be made an attachment to the work order and will be valid during entire contract period. The contractor will supply only such items specifically approved by the Institute. However, more items can be included in the menu with prior approval of the Institute.
35. The contractor shall get the prices of all items approved by the authorized office of the Institute and no changes, what-so-ever shall be made without prior written approval of the Institute.
36. The contractor will use only branded raw material for preparation of items. The permissible brands of various items are given in Annexure I.
37. The Institute will provide to the Contractor space for storing raw material, kitchen equipment as per list provided in Annexure II for cooking and preservation of perishable items, sitting and serving space etc free of cost. The Institute shall also provide tables and chairs in the serving area.
38. Care must be taken to ensure that, while carrying out the work, no fittings, fixtures, furnishings, equipments provided by the Institute are damaged. Any damages done to the same or any other property will have to be repaired/ replaced by the Contractor, failing which the same will be done by NCAOR at the contractor's risk and cost. In this regard, the decision of the designated officer of NCAOR shall be final and binding on the Contractor.
39. All work shall be carried out with due regard to the convenience of NCAOR. The orders of the concerned authority shall be strictly observed.
40. The contractor will deploy adequate manpower for work during late hours and on Saturdays/Sundays, including other holidays to run canteen at NCAOR.
41. The contractor shall use/ install only commercial gas cylinders/ fuel supply at his own cost. Use of kerosene/ cooking heaters/ chulas in the canteen premises is strictly prohibited.

42. Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the Institute's campus, including Canteen. Any breach of such restrictions by the Canteen contractor will attract deterrent action against the contractor as per statutory norms.
43. No minimum guarantee will be furnished to the Contractor towards consumption of food items. The Contractor is advised to maintain the highest quality at the minimum possible prices so as to attract the maximum number of NCAOR personnel/ students/ hosteliars to avail canteen services.
44. The contractor will bring his own tools, cookers, hot boxes, steam boxes, trolleys, equipment, utensils, plates, jugs etc., in sufficient quantity as needed to maintain the canteen services in addition to what is provided for by NCAOR.

PAYMENT TERMS

45. For supply of food items for employees at Canteen as per **Rate List of Items- I at Annexure III** should be collected from the individuals at NCAOR canteen counter against serving the food.
46. For supplies made against **Rate List of Items –II at Annexure III** to be claimed from NCAOR by submitting the bill. NCAOR shall pay the Canteen bills within 15 days from the date of submission of the bill.
47. PAN should be of billed entity. The payment will be made after deducting applicable TDS to the PAN holder.

PENALTY CLAUSE

48. If the Contractor fails to provide the defined manpower as per **tender clause no 19 from Monday –Friday** then 15% of the total billed amount to NCAOR during the defaulted month will be deducted from the succeeding month's bill.
49. The Grocery Items used should be of the permissible brands as per **Annexure –I**. If any of the items is found not as per the brands, then 15% of the total billed amount to NCAOR during the defaulted month will be deducted from the succeeding month's bill.

TERMINATION OF CONTRACT

- i. **By NCAOR:** NCAOR reserves the right to terminate the canteen contract giving one month notice without giving any reason there off / non satisfactory performance of the contract assessed by the NCAOR.
- ii. **By the contractor:** The contractor may withdraw the contract prematurely by giving minimum three months notice, however, in that case 100% of the security deposit will be forfeited.
- iii. On termination/expiry of the contract, the canteen contractor will hand over all the equipments/ furniture/ articles etc supplied by NCAOR in good working condition back to NCAOR failing which the items will have to be replaced back to NCAOR.

50. Director, NCAOR reserves the right to accept or reject any of the tenders without assigning any reasons whatsoever.
51. In the event of any dispute in this regard the decision of the Director, NCAOR or any other officer appointed by him on his behalf from time to time shall be final and binding on the contractor.

I/We have read and understood the scope of work and also accepted all terms/conditions as mentioned in this tender document.

Full Address of the Firm with Tel. No.

Signature of Tenderer _____

Date: _____

Seal: _____

PERMISSIBLE BRANDS OF GROCERY ITEMS

ITEM	BRAND
Salt	Iodised salt such as Tata/Annapurna/Nature Fresh
Spices	MDH/ MTR or equivalent brands
Ketchup	Maggi/Kissan/Heinz
Oil	Refined oil such as Sundrop/Nature Fresh/Gemini
Pickle	Mother's or Chandelkar's or Priya
Atta	Aashirvad/ Pillsbury/Nature Fresh/ Shakti Bhog
Butter	Amul/Britania./Mother Dairy
Bread	Spencer's/Monginis/Modern/Jasiya
Jam	Kissan
Milk	Toned milk of Mother Dairy/Goa Dairy/Nandini/ Amul
Paneer	Amul/Mother Dairy
Tea	Brook Bond/ Lipton/Tata/Society/ Red Label
Coffee	Nescafe/Rich Bru
Biscuits	Britania/Parle G/Good Day
Ice Cream, lassi, Curd	Mother Dairy/Amul/Cream Bell/ Hangyo
Mixtures /Chips	Haldiram's /Bikaner/ Balaji
Mineral Water	ISI marked Kinley/Bisleri/Aqua Fina
Besan, Dal	Good Quality
Rice	Good Quality (Price should be above Rs. 40 per kg)
Cold Drinks	Pepsi/Coke etc
Juices	Real/Tropicana/ B-Natural
Lemon Water	Limca
Sweet	Bikaner/Haldiram/ Punjab Sind
Cashewnuts	Zantye (Salted / Non –Salted/ Roasted)
Noodles	Nestle, Patanjali, Yeepee, Ching Chang, Oat Noodles

LIST OF KITCHEN EQUIPMENT AVAILABLE AT NCAOR CANTEEN

<u>CROCKERY ITEMS (IN STEEL) for regular usage</u>	
Sr. No.	Item Description
1	Rectangle Bhojan Tat S.S (Plates for meals)
2	S.S. Plate 9” S.S (Quarter Plates) Brand : KU-KU
3	Kishco Spoon (Table Spoons)
4	S.S.Water Glasses
5	Serving Spoon -Oval Spoon
6	Serving Spoon -Dal Spoon
7	Pan Spoon S.S (Rice Spoon) Brand: Saurabh
8	Serving Spoon -Vakaria Spoon
9	Tea Strainer R-6 S.S (Small) Brand: Regan
10	Tea Strainer (Big)
11	Water Jug (medium size)
12	Tea Kettle (for 50 cups)
<u>COOKING ITEMS IN STEEL</u>	
13	Prestige cooker 5 ltrs.
14	Aluminium Round idli Cooker (Idli Maker) (approx. 40 idli) (52 idlis)
15	S.S. Copper Bottom Sauce Pan (Tea Pan Big Size)
16	S.S. Copper Bottom Sauce Pan (Tea Pan Small Size)
17	Cooking vessels (Bhagona) with lid
18	Tava small plate
19	P.M. Laddle S S (Tadka pan (aluminium))
20	Aluminium Tope with lid No. 29 (Aluminium Bhagona with lid)
21	Aluminium Tope with lid No.31 (Aluminium Bhagona with lid)
22	Aluminium Tope with lid No. 35 (Aluminium Bhagona with lid)
23	Aluminium Tope with lid No.33 (Aluminium Bhagona with lid)
24	P.M. Palta S.S (Small Palta Chamcha)
25	Iron Kadhai (different sizes 1 small & 1 big)
<u>CROCKERY ITEMS FOR OFFICIAL LUNCH</u>	
26	Water Glasses (LG-33 Glass)
27	Desert Spoon S.S (Table Spoons) Brand Classic
28	Tea Spoon S.S (Brand Classic)
29	S.S. Watti (Bowls (Katory)
30	S.S.Watti (Bowls for curds)
31	Aluminium Tray (Serving Tray) Brand: LOROS
32	Melamine Tray (Serving Tray)Brand: Peacock
33	Milton Casserole 3000ML
34	Milton Casserole 4000ML

35	Glass Water Jug
36	Dinner Plate
37	Tray (Medium)
38	Cups and Saucers
39	Table Spoons
40	Benmarry
41	Bowls (Tata) for Desserts
42	SS. Tea Spoons
43	Drinking Glasses
44	SS Vatti (Small)
45	SS Vatti (Big)
<u>OTHER ITEMS</u>	
46	Plastic container 7 kg @ (Plastic Containers Big)
47	Plastic container 10 kg @ (Plastic Container Big)
48	Plastic container 3 kg @(Plastic Containers Small)
49	Eagle Flask 1.2 ltr
50	Eagle Flask 1.6 ltr
51	Tramontina Knife (Small Size)
52	Cutting Board 12 x 18 x 1
53	Floor Duster (Duster Cloth)
54	Carting Scissors (Big Size) Brand: Cartini
55	Dust Pan
56	Hot Vessel Stand (Ban Marriey)
57	High Pressure (Bhatti 3 burners)
58	Salt and Pepper Stand
59	Buckets with Mugs
60	Coconut Grater
61	Dustbin with cover
62	Tava
63	Vessel Washing Stand
<u>FURNITURE ITEMS</u>	
64	Table
65	Chairs
<u>ELECTRICAL ITEMS</u>	
66	Deep Freezer
67	Microwave Oven 20 Ltrs Brand: Videocon Solo
68	Water Geyser 25 Ltrs Brand : V Guard
69	Mosquito Fly Attractor 2 ft. x 2 tube light
70	Exhaust Fans (Kitchen)
71	Brand/Make: Orient Spring Air 12”
72	Water Cooler 40 Ltrs Brand/ Make: Voltas 40/40 FSS
73	Purifier Cooler with purifier Three stage Brand/Make: Forbes water purifier with water level sensors
74	Grinder
75	Wall Mounted Fans, Brand : Bajaj 16
76	Emergency Light

Other items of use will be arranged by the Contractor himself/herself.

ESSO-NATIONAL CENTRE FOR ANTARCTIC & OCEAN RESEARCH

TENDER DOCUMENT FOR PROVIDING CANTEEN SERVICES AT NCAOR
CAMPUS, GOA**FINANCIAL BID**

- i) The bidder should quote for all the Rate List of Items – I & II
- ii) The bidder must quote prices for each items given below considering all cost including deployment of manpower as at clause 19 failing which bid shall not be considered for evaluation. **Three (03) Helpers will be provided by NCAOR from 8.30 am to 5.00 pm to run the canteen.**
- iii) *There is no assurance of guarantee on quantity to the contractor during the contract period.
- iv) Cold Drinks and Mineral Water Bottles will be paid as per MRP.
- v) *Month equal to 22 days (Saturday & Sunday being holidays)

RATE LIST OF ITEMS -I
FOR EMPLOYEES AT CANTEEN

Sl. No.	Description with Quantity	*Quantity per month	Quote the Rate for per Quantity (in Rs)
1	Normal Tea 120 ml	2200 cups	
2	Black Tea 120 ml	440 cups	
3	Lemon Tea 120 ml	440 cups	
4	Filter Coffee 120 ml	440 cups	
5	Breakfast <i>(Breakfast Menu will be provided by NCAOR on monthly basis. The contractor has to provide accordingly)</i>	--	
i.	Aloo Paratha (01 no) with pickle/sauce/curd 1 plate	220 nos	
ii.	Pav Bhaji (one pav + one small bowl of bhaji) (specify rates separately) 1 plate	330 nos	
iii.	Puri Bhaji (four puris + one small bowl of bhaji) (specify rates separately) 1 plate	450 nos	
iv.	Onion Pakoda (08 pcs) 1plate	400 nos	
v.	Egg Burjee with Pav (one pav + egg burjee of one egg) (specify rates separately) 1 plate	440 nos	
vi.	Potato vada (01 no) with chutney 1 plate	880 nos	
vii.	Samosa (01 no) with sauce/ chutney 1 plate	440 nos	

viii.	Sweet Buns (1 no) 1 plate	200 nos	
ix.	Upma (One medium bowl) with chutney 1 plate	200 nos	
x.	Veg Chutney Sandwich (of 2 slice bread) 1 plate	100 nos	
xi.	Dosa (one dosa) with sambhar & chutney (One medium bowl) 1 plate	220 nos	
xii.	Poha (One medium bowl) with chutney 1 plate	330 nos	
xiii.	Onion Uttapam (01no) with sambhar & chutney (One medium bowl) 1 plate	330 nos	
xiv.	Masala Dosa (01 no) with sambhar & chutney(One medium bowl) 1 plate	220 nos	
xv.	Omlette with pav (One egg omlette + one pav) (specify rates separately) 1 plate	440 nos	
xvi.	Instant Maggi Noodles (Plain) (one medium bowl) 1 medium bowl (1 plate)	200 nos	
xvii	Idli (02 nos) with Sambhar or Chutney (One medium bowl) 1 plate	440 nos	
6	Plated Meals (Veg. Thali -1 plate) Rice 150 gm Dal/ Sambhar 100 gm Vegetable Curry 120 gm Papad 01 No Pickle 05 gm Curd 80 gms Chapati/Puri/Roti 02 Nos Seasonal Vegetable 100 gms	1000 plates	
7	Vegetable Biryani with curd, pickle and papad 350 gms (01 plate)	50 plates	
8	Non-veg Biryani with curd, pickle and papad 350 gms (01 plate)	400 plates	
9	Plated Meals (Non- Veg. Thali – Fish – 1 plate) Rice 150 gm Dal / Sambhar 100 gm Fish Curry 150 gm Papad 01 No Pickle 05 gm Fried Fish 01 no Chapati/Puri/Roti 02 Nos Seasonal Vegetable 100 gms	440 plates	

10	Plated Meals (Non- Veg. Thali –Chicken – 1 plate) Rice 150 gm Dal / Sambhar 100 gm Chicken Curry 150 gm Papad 01 No Pickle 05 gm Chapati/ Puri/ Roti 02 Nos Seasonal Vegetable 100 gms	100 plates	
11	Snacks i. One Pattice /One Cake Slice / Bhel Puri (200 gms) /Sev Puri (05 nos)	350 nos	
	ii. One Samosa/ One Pakoda/ One Vada etc. with chutney/ sauce	350 nos	

RATE LIST OF THE ITEMS –II
FOR OFFICIAL PURPOSE AT THE DEFINED VENUE WITHIN THE NCAOR
CAMPUS

Sl. No.	Description with Quantity	*Quantity per month	Quote the Rate for per Quantity (in Rs)
1	Tea (made of thick milk) 120 ml	1100 cups	
2	Special Coffee (Nescafe or Bru) 120 ml	220 cups	
3	Full / buffet meals – Per Pax i. Puri/Roti/Chapati ii. Jira Rice/Vegetable Biryani/ Vegetable Pulav (Basmati Rice) iii. Chicken item or Fish item iv. Paneer palak / Kofta / Paneer Mutter v. Dal fry / Dal Tadka vi. Dry Aloo Gobi/ Manchurian dishes/ Mixed vegetables vii. Papad and pickle viii. Gravy based curries (Rajma / chana masala/ Dum Aloo / Bhendi do pyaja) ix. Curd / Raita x. Salad – veg. xi. Mineral water xii. Ice cream xiii. Sweet dish - Gulab jamun/ Rasgulla or Rasmalai	250 plates	
4	Snacks for meeting – Per pax i. Cashew nuts (10 nuts) ii. Biscuits (Good Quality) (2 nos) iii. Samosa or vada or pakoda or pattice or sandwich (1 no) iv. Coffee or Tea or Soft drinks or Juices	250 plates	

5	High Tea – Per pax i. Cashew nut (10 nos) ii. Sweet item (Caju burfee / Milk Cake/ Gulab Jamun/Jalebi 2 pc) iii. Pastry or Samosa or Cake or muffins or pakoda or sandwich (1 no) iv. Aloo chips (Haldiram or uncle chips) – 8 pcs v. Biscuits (Good Quality) (2 nos) vi. Coffee (Nescafe) or Tea or Juice or Soft Drinks / Nescafe	350 plates	
6	Real Juice or Tropicana Tetra Pack One Glass (200 ml)	100 Glasses	

Note: L1 will be arrived from the total cost of quoted per quantity into quantity per month of all the items of rate list items I and II of above.

Full Address of the Firm with Tel. No.

Signature of Tenderer _____

Date: _____

Seal: _____