



**I.K. GUJRAL PUNJAB TECHNICAL UNIVERSITY,
JALANDHAR-KAPURTHALA HIGHWAY,
KAPURTHALA**

E-TENDER DOCUMENT - 2021

FOR

Providing Mess services

**I.K. GUJRAL PUNJAB TECHNICAL UNIVERSITY
JALANDHAR-KAPURTHALA HIGHWAY, KAPURTHALA**

**NOTICE INVITING TENDER
(e-Tendering mode)**

I.K. Gujral Punjab Technical University, Kapurthala (Punjab) intends to float open e - tender for Providing Mess Srevices , as per the details given below:

Name of work	For providing Mess Services in the Girls Hostels (Two Hostels in close proximity)
The Currency in which payment shall be made	Indian Rupees (INR)
Date of Publishing	13/05/2021 at 09.00 AM (Tentative Date)
Document Download Start Date	13/05/2021 at 09.00 AM (Tentative Date)
Start Date for uploading of Bids	24/05/2021 at 10.00 AM (Tentative Date)
Last Date for uploading of Bids	07/06/2021 at 11.00 AM (Tentative Date)
Date of Opening of Technical Bids	10/06/2021 at 11.00 AM (Tentative Date)
Date of Opening of Financial Bids	Will Intimation later on.
Processing Fee	Processing Fee (as mentioned on the web portal) to be paid through online mode only
Bid document Fee	Rs.1180/-(Inclusive of GST(applicable)) Mode of payment: online (https://eproc.punjab.gov.in)

Earnest Money Deposit	Rs. 60,000/-. Mode of payment: online (https://eproc.punjab.gov.in)
Bid Validity days	120 days (From last date of opening of tender)
Date of Commencement of Mess	Within 10 days from date of issuance of work Order
Performance Security	Rs. 1,40,000/- Performance security is required to be submitted within 10 days from the date of issuance of work order.
Email Address	registrar@ptu.ac.in

- For participating in the above e-tendering process, the bidder shall have to get them registered in <https://eproc.punjab.gov.in> and get User ID and Password. Class 3 digital signature is mandatory to participate in the e-tendering process. For any clarification difficulty regarding e-tendering process, please contact **Help Desk Number** 0172-2970263, 0172-2970284 (on Government working days from 09.00 AM to 05.00 PM) or call at 24 x 7 Help Desk Number 0120-4200462, 0120-4001002, 0120-4001005, 0120-6277787. International Bidders are requested to prefix 91 as country code. The blank tender documents can be obtained from Punjab Government e-procurement website:- <https://eproc.punjab.gov.in>
- All bids (both Technical and Financial) should be uploaded in the **E- procurement portal** (<https://eproc.punjab.gov.in>). No manual bids will be accepted.
- Bidders are advised to visit the I.K. Gujral Punjab Technical University Web site for getting themselves updated for information on this tender. Corrigendum and addendum (if any) will be uploaded on IKGPTU website **only** (www.ptu.ac.in/Tender.aspx) **and/ or E-procurement portal** (<https://eproc.punjab.gov.in>). Bidders are advised to visit web page and update themselves. Corrigendum/addendum are the part of tender documents and Bidders are supposed to upload the same, duly signed as per the guidelines given in the tender document.

(-----)
Registrar
IKGPTU, Kapurthala

ONLINE BID SUBMISSION DOCUMENTS

Online Submissions:

The Online bids (complete in all respect) must be uploaded online as mentioned below: -

Technical Bid (Following documents to be provided as single PDF file)			
Sl. No.	Documents	Content	File Types
1.	Technical Bid	Technical bid Performa Sheet as per Annexure-I	.PDF
2.		Supporting documents in support of all claims made	.PDF
Financial Bid			
Sl. No.	TYPES	Content	
1.	Financial Bid	Financial Bid should be submitted only in standard Bill of Quantity (BOQ) file provided in the e-tender.	.xls

INSTRUCTIONS FOR E-TENDERING

1 Instructions for Online Bid Submission:

- Bid to be uploaded in two parts i.e. Technical Bid and Financial Bid.
- Technical Bids should not contain any commercial details. Failure may result in rejection of the bid.
- Only authorized person should sign the tender/quotation/undertaking. His name, designation and address should be given in capital letters. University may not consider the tender unless and until all the documents are properly signed by the authorized signatory.
- All the columns of the quotation form shall be duly, properly and exhaustively filled in. Quotations shall be only in figures.
- The quotations will be regarded as constituting an offer or offers open to acceptance in whole or in part or parts at the discretion of I.K. Gujral Punjab Technical University, Kapurthala (Punjab).
- The scanned copies of all the required documents must be uploaded with the bids.

2 Minimum Criteria/ Qualifications for Bidding

Following are the minimum criteria/requirements for the bidders participating in the bidding process (Documents must be provided in support of the following otherwise University may not consider the tender)

S. No.	criteria	Supporting Documents required
I	The bidder must be a proprietorship/Coperative society/ Company registered with Statutory Authority.	• Copy of certificate of registration
II.	Bidder should have minimum of two years' experience in running Mess/Canteen/Food Court/ restaurant. The experience is to be counted from 01.04.16.	• Copies of work orders and completion certificates/ satisfactory certificate issued. • Certificate of proof
iii	The average annual turnover of the bidder from the Mess/Canteen/FoodCourt/ restaurants should be Rs. 5,00,000 (Rs. Five Lakhs only) in the two years, as mentioned at Sl. No. 2 above. in the period during the last 04 financial years (2016-2017, 2017-2018, 2018-2019 & 2019-20). In	Certificate from the Chartered Accountant and copy of audited balance sheets/P&L Accounts

	this regard, the bidder should submit copies of audited Balance sheets including profit and loss accounts for the relevant financial years as above.	
IV	<p>(a) Food Safety Certificate issued by FSSAI.</p> <p>(b) GST No.</p> <p>(c) ESIC NO.</p> <p>(d) EPF NO</p> <p>Note :- The successful bidder has to submit the copy of registration number along with first month bill of payment will be made to the bidder after receipt the copy of above mentioned documents.</p>	
V	<p>The tenderers shall have to furnish the declaration that:</p> <p>a) They have not been black listed by any Govt./Semi Govt./Private Institutes or any other organization due to any reason(s).</p> <p>b) They are ready to get the catering capabilities inspected by the officer/ committee of the University to judge the level of competency for undertaking the work.</p> <p>c) The utensils/equipment required for the work is owned by the bidder.</p> <p>d) They undertake not to object their disqualification on the basis of above declaration if found wrong and misrepresented.</p>	

Note:-

01. Upon selection the contractor have to deposit ESI/EPF payment proof of the workers as per norm.
02. Regular medical checkup of mess worker will have to be carried out the bidder.

3 Digital Signature Certificates

For integrity of data and authenticity/ non-repudiation of electronic records, and to be compliant with IT Act 2000, it is necessary for each user to have a Digital Signature Certificate (DSC). Also referred to as Digital Signature Certificate (DSC), of Class 2, issued by a Certifying Authority (CA) licensed by Controller of Certifying Authorities (CCA) [refer <http://www.cca.gov.in>].

4 Registration

For participating in the above e-tendering process, the bidder shall have to get them registered on <https://eproc.punjab.gov.in> and get User ID and Password. Class 2 digital signature is mandatory to participate in the e-tendering process

5 Preparation/ Submission of Bids

- Bidder should take into account any corrigendum published on the tender document before submitting their bids.
- Please go through the tender advertisement and the tender document carefully to understand the documents required to be submitted as part of the bid. Please note the number of covers in which the bid documents have to be submitted, the number of documents-including the names and content of each of the document that need to be submitted. Any deviations from these may lead to rejection of the bid.
- Bidder, in advance, should get ready the bid documents to be submitted as indicated in the tender document/ schedule and generally, they can only be in PDF or .xls format as required. Bid documents may be scanned with 100 dpi with black and white option.
- Bidder should log in to the site well in advance for bid submission and complete all formalities of registration (at least two days in advance) so that he/she upload the bid in time i.e. on or before the bid submission time.
- Bidder will be responsible for any delay due to any reason.

6 Instructions for Financial Bid/ BOQ

- Price to be quoted in the Bid of Quantity (BOQ) according to the instructions provided.
- The rate shall be inclusive of GST.
- The prices quoted by the bidder shall be fixed for the quantity mentioned for the duration of the contract and shall not be subject to adjustment on any account. University reserves the right to increase/decrease the quantity.

The changes displayed in the corrigendum/addendum to the bid documents, particularly with the BOQ should be applicable to the bid submission.

7 Refund of EMD

- a) No interest will be paid on EMD amount.
- b) The EMD will be returned to unsuccessful Tenderer only after the Tender is finalized.
- c) Earnest money will be forfeited if the bidder unilaterally withdraws the offer, or unilaterally amends, impairs or rescinds the offer within the period of its validity.
- d) In Case of Successful Bidder, the EMD shall be refunded after submission performance security of work awarded as per the tender.

8 Acceptance/ Rejection of bids

I.K. Gujral Punjab Technical University, Kapurthala (Punjab) reserves the right to reject any or all offers without assigning any reason.

I.K. Gujral Punjab Technical University Main Campus, Kapurthala (Punjab) reserves right to take decision according to requirement and no claim on whatsoever ground shall be entertained from the bidder.

9 Performance Security

The successful bidder should be required to deposit Performance Security of Rs 1.40 Lakh within 10 days from the date of receipt of Purchase/supply Order. The Performance Security should be issued by a nationalized/ scheduled bank in favour of "**Registrar, I.K. Gujral Punjab Technical University, Kapurthala (Punjab)**" to be valid for a period of 90 days beyond the date of completion of warranty period. **Performance security will be refunded at the end of the contract after clearance of all the dues.**

10 Risk Purchase Clause

In event of failure to supply the meals within the stipulated period, the IKGPTU has all the right to procure the meals from the other source(s) on the total risk of the supplier under risk purchase clause.

11 Evaluation of Bids

- If the date of opening of tenders happens to be a public holiday, then the tenders will be opened on next working day at the same time and place.

- A committee of I.K. Gujral Punjab Technical University, Kapurthala (Punjab) will evaluate the bids of all the bidders, both technically and financially.
- Conditional bids shall be summarily rejected.
- The bids shall be evaluated as per the following:
 - Compliance to eligibility criteria: Compliance to the eligibility criteria specified in section "Minimum Criteria/ Qualification for bidding" of this tender document. Non-compliance of ANY eligibility criteria result would in disqualification of the bid.
 - The Financial Bids of only the technically qualified bidders would be opened. The date and time of the opening of the Financial Bids will be intimated to the bidders who have qualified technical bid. if there is **any change of date and time, the same shall be uploaded on University website** <https://ptu.ac.in> and <https://eproc.punjab.gov.in> No separate advertisement will be given in the newspaper.
 - The bidder of the lowest commercial bid would be awarded the contract. In case of tie, preference will be given to the firm having experience of working in educational institution

Note:

Where ever any document has been issued in vernacular language, its translated copy in English from the competent authority is also required to be uploaded.

I.K. GUJRAL Punjab Technical University

Terms & Conditions

1. **Obligation of IKGPTU:** Following facilities/infrastructure shall be provided by IKGPTU to Caterer free of cost.
 - (a) Mess Dining Hall & Kitchen.
 - (b) Serving utensils will be provided by the University.
 - (c) Proper supply of water in the mess kitchen will be provided by the University.
 - (d) Similarly proper arrangement will be made by the IKGPTU for cleanliness of the surroundings of the mess. However the cleanliness of the Mess Dining Hall & Kitchen shall be the responsibility of the contractor.
 - (e) Standard illumination equipment will be provided by the IKGPTU in mess area however if any extra illumination or any extra electrical equipment is needed by the contractor, in that case the contractor will arrange the same by incurring expenditure on its own, for its proper use and maintenance.
 - (f) Furniture (tables and chairs) in the mess dining hall will be provided by the by IKGPTU.
 - (g) All the necessary civil, electrical and plumbing works required for the mess dining hall, kitchens and other food services shall be done by the IKGPTU but contractor shall be responsible for its upkeep and maintenance.
 - (h) There will be no minimum or maximum working days bounding on University as the scenario of COVID is effecting the working days.
 - (i) The mess bill of last one year is approximately above 20 Lakhs. *This figure is just for information about volume of work but didn't possess any binding on University.*

2. That the successful bidder shall be required to furnish a Performance Security by way of bank guarantee/demand draft as mentioned in the tender document, in favour of Registrar, IKGPTU payable at Jalandhar. No interest will be paid on security deposit. The security deposit will be refunded to the contractor, after successful completion of the Contract after the clearance of all dues. The security deposit is liable to be forfeited wholly or partially if:-
- (a) The standard, quality and quantity of food deteriorates during the tenure of contract.
 - (b) Any damage is caused to the building, equipment and vessels belonging to the University.
 - (c) The tender declines to render services at the item wise rates agreed upon due to escalation in prices of raw materials or for any other reasons.
 - (d) Tenderer fails to fulfill any terms & conditions of the tender.
3. The Contract would be for duration of one year (this period will start from the date mentioned in the work/supply order) extendable up to one year on the same terms & conditions, on the basis of satisfactory performance, of the contractor. The Contractor shall vacate the premises on the expiry of the period of contract or vacate the premises even before the expiry of contract (if the contract is terminated by the University before the expiry date of contract) unless the contract is extended/ renewed for another term period as decided by the competent authority of the University.
4. University reserves the right to terminate the contract at any time if the contractor fails to comply with the terms & conditions of the contract. However, contractor may terminate the contract by giving one month notice in advance.
5. The timing and the working days of Mess services will be regulated by the University.
6. In case it is noticed that contractor is not complying with the terms and condition of the tender document. He/She will be issued warning by the Chief Warden to take correction measures within a period of 07 days. If no improvement is noticed then 2nd warning will be issued. Still, If no improvement is noticed, then second Warning letter will be issued. Still, if no improvement is noticed, then chief warden will forward the case to Head of Student Welfare for the termination of contractor.
7. The contractor shall pay the electricity bill, for which a separate sub- meter has been installed. The rate of electricity shall be the same, which IKGPTU will pay to PSPCL. Estate office will generate the electricity bill and forward the same to the



warden for the recovery.

8. No water supply and sewage charges will be recovered from the contractor, keeping in view the number of students
9. The Contractor should quote the rates along with the quantity for supply of items mentioned in the enclosure, duly signed and dated. The rates will be valid for one year and contractor will not ask to increase the rates throughout the year.
10. The eatables served by the Contractor should be wholesome and clean. In case of any rotten or substandard eatables penalty will be imposed by the competent authority on the recommendations of the Mess Committee.
11. The Cooks should know the preparation of North Indian food, south Indian food and continental food also.
12. The Contractor should provide sufficient number of cooks, waiters and other servants for delivering proficient services and would be liable for their misbehavior, misconduct or any other act of disobedience. Possession and use of Alcohols, tobacco products etc. will be punishable and will lead to the termination of tender.
13. The Contractor must also ensure that the staff & waiters wear neat and clean uniform while on duty.
14. The standard menu table for Mess (Annexure I) should be strictly followed by the contractor. Any change from the menu table without prior permission will lead to the penalty. Mess menu may be revised as per the availability of raw material/ fresh/seasonal vegetable with prior permission to the Chief Warden.

Students (Hostellers, until or unless they are not vacating the hostel) will pay on Monthly basis as per the rates quoted at Annexure I .

13. The payments of the mess charges by the students will be made against bills submitted (within a week), exceeding of the period may lead to a penalty of Rs. 10 /-per day for a maximum period of 7 days; thereafter the mess account may be closed.

14. Mess bidder or his representative manager is required to present in the mess when the food is served in the mess.

15. The contractor will be solely responsible for raising of the bills.

16. The contractor shall collect the mess bill amount directly from the students by any mode and will provide the receipt of the same to the students.

17. The bidder must put complaint register at the entrance of hostel mess which will be checked by hostel mess committee/Caretaker/Warden/Chief warden on regular basis.

18. The contractor is bound to follow the EPF and ESIC or any other labor law/ department provision/rules/instructions. He will submit the payment challans of EPF, ESIC on other concerned department to the Finance Department monthly along with the copy of the attendance register of the employees through warden.

19. Although, the following facilities shall be provided by the University, however, their maintenance and upkeep will be ensured by the contractor to the satisfaction of the competent authority of the University or body responsible to keep check on such issues:

- Furniture for the seating arrangement
- Proper lights and fans and electricity supply
- Serving utensils
- Fly Catchers

The following arrangements will be made by the Contractor:

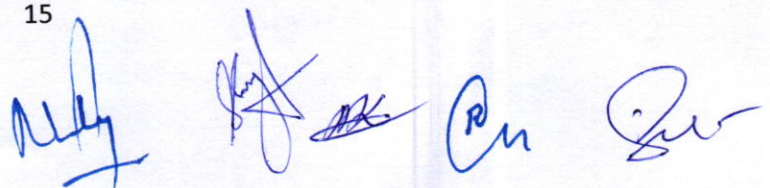
- Disposables (Biodegradable/recyclable only)
- Crockery etc.
- Cooking gas
- Adequate manpower
- Utensils for cooking
- Refrigerator and Deep Freezer
- Any other facilities needed to ensure smooth functioning of the mess.

The bidder is solely responsible for the quality and hygienic of the food. If at any stage the quality or hygienic of the food is compromise. Then the payment of that particular meal on that day will not be made on the recommendation of mess committee.

(Note: - In case of any additional requirements to run the Mess smoothly, these will be arranged by the contractor at his own expenses).

20. The Contractor shall be responsible for the reasonable care, maintenance, and safety of the premises, accommodation, furniture and other items provided by the University.
21. The Contractor shall be bound to keep the premises neat, clean and tidy at all times in accordance with the bye-laws of the Municipal Council/ committee Health department or any other government department's norms related to run mess. The Contractor will arrange sweeper for Kitchen and dining area.
22. Canteen premises and storage units may be inspected by the committee constituted by the competent authority of the University at any time for checking hygiene, cleanliness and quality of eatables etc.
23. The University may call for the advice of the Local SMO on matters of hygiene in the mess.
24. The Contractor shall not make any additions or alterations in the premises without the prior permission of the competent authority.
25. The security deposited by the Contractor according to the terms of Contract shall be refunded within 30 days after the expiry of the contract, upon production of NOC, and no interest shall be paid on the same.
26. If the contractor wants to discontinue the services then contractor will give one month notice.
27. The tenderer is to give declaration that:
 - a) They have not been black listed by any Govt./Semi Govt./Private Institutes or any other organisation due to any reason(s).

- b). They are ready to get the catering capabilities inspected by the officer/ committee of the University to judge the level of competency for undertaking the work.
- c) The utensils/equipment required for the work is owned by the bidder.
- d) They undertake not to object their disqualification on the basis of above declaration if found wrong and misrepresented.
- 28.** The contractor should furnish the following particulars for consideration of tender quotation:
- Firm/Cooperative Society/Proprietorship etc. registration number if any (Xerox)
 - Details of firm's bank account number, RTGS/NEFT No. (Xerox).
 - PAN Card/
 - Documentary evidence regarding two years experience of running Mess/Canteen/Food Court/Restaurant.
 - Food Safety Certificate (FSSAI).
 - GST No. (if applied)
- and or any other document applicable to running mess contract.
- 29.** The Contractor shall be responsible for fulfilling the requirement of all the statutory liability pertaining to various Labour Laws. In case of any violation is noticed, the university reserves the right to terminate the contract.
- 30.** The University will not be responsible for any type of compensation, if any mess staff is injured while on duty. Personal Insurance of each mess staff has to be borne by the Contractor.
- 31.** In case of failure or breach of any term and condition of the contract, the University shall have:
- The authority to rescind the contract and
 - The right to forfeit the security.
 - Any other penalty may be imposed by the University authorities in case of any indiscipline or breach of contract by the contractor.
- (Decision of the competent authority shall be final).
- 32.** The Contractor has to maintain attendance register of his staff deployed in the Mess.
- 33.** The Tenderer shall ensure that the age of the workers deployed will be more than 18 years and shall comply all the statutory requirements.



34. The Contractor will not sub let the contract any part of this to any other party or individual without the prior permission of the competent authority.
35. The contractor and his staff will make their own residential arrangement outside the premises of the University (Only limited accommodation if available in the campus may be provided free of cost).
36. The I K Gujral Punjab Technical University reserves the right to reject any or all the bids without assigning any reason.
37. Government rules and regulations issued from time to time will be binding to the bidders.
38. Disposal of the Garbage will be the responsibility of the contractor.
39. It is brought to the notice of interested vendors/contractors that during the vacations in summer and winter there will be a very low number of students in the hostel for food.
40. The contractor will be liable to pay all statutory/non-statutory dues and penalties imposed by any authority of the State/Central Govt. for the work done by the contractor contract period.
41. Other eatables may be served with the permission of the competent authority as per the canteen rates.
42. **Hygienic Cooking:**
- (a) Cooks will cover head.
 - (b) All cooking vessels and utensils shall be cleaned by boiling water or sterilized by steam. (Optional)
 - (c) Before cooking, raw material like pulses, rice etc. it shall be visually examined for any contamination.
 - (d) Cooked foodstuffs shall be always covered with lids.
 - (e) There shall be no contact of clothes of the cooks with the cooked food during cooking and service.
 - (f) The vessels containing cooked material shall not be kept on the floor.
 - (g) While cooking, exhaust system should be switched on.
 - (h) Only fresh refined edible oil shall be used and all care shall be taken for standard oil usage and quality of cooking oil as per ISI standards.
 - (i) There shall not be any spillage of cooked material/waste over the shelves, floor, tables etc.

- (j) Proper strength of cleaning powder for efficient cleaning to remove oil and sticky material shall be ensured and thoroughly flushed with fresh running water for remnant alkaline removal on the dishes; plates etc. shall also be ensured.
- (k) Washed utensils may be sterilized by steam pressure if so required.
- (l) Clean and fresh duster/cloths shall be issued to cooks on daily basis.

43. Waste Management:

- (a) Care shall be taken to use minimum amount of water required for cleaning and sterilizing to avoid the water wastage.
- (b) The garbage and waste disposal from the kitchens and the dining area shall be the responsibility of the contractor. All the transportation charges regarding waste and garbage disposal shall be borne by the contractor.
- (c) The solid waste shall be collected in drums/collecting bins to be kept at identified places.
Green Bins : For collection of organic/Bio-degradable wastes waste.
Red Bins : For collection and other re-cycle able waste.
- (d) The solid waste collected shall be transported by contractor to waste dumping yard. While transporting the waste from identified place to waste yard, care shall be taken to ensure that waste does not spill over during transit and the containers are properly emptied and cleaned.
- (e) Bio-degradable and kitchen waste collected from Green Bins shall be disposed of by composting, if so decided by the IKGPTU otherwise it shall be got removed from the campus by the contractor at his cost. Packing paper, card boards, boxes stationery scrap, curtains, waste papers, cloth etc. shall be collected in a separate garbage bin. Polythene waste bags shall be collected compacted and properly disposed of. Oily dusters/cloths shall be kept in a separate container and shall be disposed of at identified place on regular basis by the contractor.
- (f) Drainage system below the water coolers shall not be obstructed by spillage of vegetables, waste edibles, grease polythene bags, dusters.

44. Safety requirements:

- (a) The contractor should ensure that there is no short-circuiting resulting in incidents of fire. There shall be no loose electrical connections and temporary fittings. Emergency fire extinguishers provided by IKGPTU shall be kept at appropriate places of work, which shall be periodically got checked for proper use from IKGPTU.
- (b) The regulating valves of LPG supplied to the kitchen shall be inspected regularly to ensure that on / off system is in order to avoid accident.
- (c) First Aid box containing bandages, Spirit, Ointments, Antiseptic creams, lotions and immediate relief tablets shall be made available by the contractor at prominent location and known to all staff.

45. Noise Control:

- (a) Maximum efforts shall be done to reduce noise arising out of stacking of vessels, utensils, transporting and cleaning operations.
- (b) All individual shall also be advised to make minimum noise.

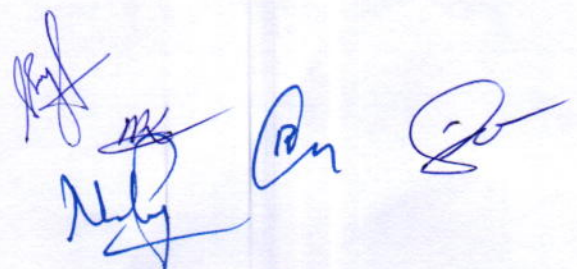
46. Conservation of Energy:

- (a) Fans, tube lights and other electrical appliances shall be switched off when not required.
- (b) Use optimum quantity of water at dish washing machine while flushing/cleaning the utensils and vessels.
- (c) Save LPG Gas consumption by keeping the vessels flat bottom and properly covered while cooking.
- (d) Ensure optimum use of the steam, check and rectify leakage regularly.

47. If anybody suffers any health hazard-ness after consuming the eatables available at the canteen, then the contractor shall be solely liable for the consequences arising out of the same and the IKGPTU shall not be responsible for the same.

48. Arbitration:

- (a) All disputes between the IKGPTU and the contractor arising out of this agreement entered into or in relation thereto or regarding the interpretation of any clause, terms and conditions thereof shall be referred to the VC, IKGPTU acting as such at the time of reference or any other person as may be nominated by the VC who will be the sole arbitrator and his decision will be final and binding. In case the nominated Arbitrator is unable to commence or continue Arbitral proceedings for any reason whatsoever, the VC shall nominate/appoint another officer of IKGPTU who shall then decide the reference. The provision of Arbitration and Conciliation Act 1996 shall apply.



- (b) All the disputes relating to this contractor are the subject matter of territorial jurisdiction of Kapurthala/Jalandhar.
49. The Contractor will vacate the premises even before the expiry of contract (if the contract is terminated by the University before the expiry of contract) on the order of the competent authority of the IKGPTU.
50. The rates for various items finalized will be valid for a period of 12 months if need to be revised separate committee will work on it other getting the required approvals of competent authority. No escalation whatsoever, is permissible during the validity of the contract, However, due to some major conditions or unfavorable circumstances the IKGPTU may review the rates as special cases at its discretion. The contractor, however, shall not cause to stop the supply of food items on this account awaiting revision.

Acceptance

Whosoever bidder is applying for e-tender is deemed to have accepted the general guidelines, terms & conditions and shall comply with these strictly.



Annexure-i

Menu for Mess

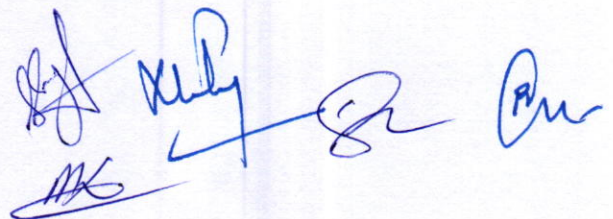
Sr. No.	Break Fast	Lunch	Dinner	Evening
Monday	1.Bread Jam /Prantha 2.Pickle 3.Tea (150ml)	1.Rice+Roti 2.Rajma 3.Seasonal Vegetable 4.Curd 5.Salad	1.Rice+Roti 2.Moong Dal (yellow) 3.Seasonal Vegetable 4.Salad 5.Custard/Ice-Cream	1. Tea 150 ml 2. Samosa
Tuesday	1.Gobhi Prantha/ Mix Sprouts 2.Curd /Butter 3.Pickle 4.Tea (150ml)	1.Rice+Roti 2. Dal Kali 3.Seasonal Vegetable 4.Veg. Raita 5.Salad	1.Fried Rice+Roti 2.Mix dal/Raungi 3.Seasonal Vegetable 4.Salad	1. Tea 150 ml 2. Noodles
Wednesday	1. Veg. Sandwich (2pc) /Prantha 2.Seasonal Fruit 3.Tea/Milk (150ml)	1.Rice+Roti 2.Black Chana 3.Seasonal Vegetable 4.Curd 5.Salad	1.Rice+Roti 2.Maushroom/Paneer 3.Mix Vegetable 4.Salad 5.Gulabjamun/Rasgulla	1. Tea 150 ml 2. Mix Pakora
Thursday	1.Poori (4pc) / Bread Jam 2. Jeera Aloo/Curd 3.Pickle 4.Tea/Milk (150ml)	1.Rice+Roti 2. Curry Pakoda 3.Seasonal Vegetable 4.Papad 5.Salad	1.Rice+Roti 2.Manchurian 3.Seasonal Vegetable 4.Salad	1. Tea 150 ml 2. Poha/Mathi/ Matri
Friday	1.Paneer Prantha/ Eggs 2.Curd/Butter 3.Pickle 4.Milk fruit (150 ml)	1.Rice+Roti 2.Dal Makhni 3.Seasonal Vegetable 4.Curd 5.Salad/Papad	1.Rice+Roti 2.Arhar dal 3.Seasonal Vegetable with Paneer 4.Salad 5.Kheer	1. Tea 150 ml 2 Namkeen
Saturday	1.Aloo Prantha 2.Curd /Butter 3.Pickle 4.Milk (150ml)	1.Rice+Roti 2.Arhardal 3.Seasonal Vegetable with Paneer 4.Salad 5.Curd	1.Rice+Roti 2.Mixed Dal 3.Seasonal Vegetable 4.Salad 5.Papad	1. Tea 150 ml 2.Veg.Sandwich
Sunday	1Gobhi Prantha 2.Curd /Butter 3.Pickle 4.Tea (150ml)	1.Bhaturay /Rice 2.White Channa 3.Jeera Aloo (Dry) 4.Raita 5.Salad	1.Rice+Roti 2.Moong Sabut 3.Seasonal Vegetable 4.Salad 5.Sewai	1. Tea 150 ml 2. Biscuit.

Note:-

1. Curd, butter, sweet dish and paneer items-one serving to each person.
2. Vegetable should be seasonal and should not be repeated within the same week.
3. For breakfast bread pc (with butter/jam) can be taken instead of Paratha /Poori.

4. Brands of consumables:

i)	Salt:	Tata Annapurna, Naturefresh
ii)	Cooking Oil:	Sundrop, Godrej, Saffola, Rosella, Soya bean Oil
iii)	Spices :	MDH, Ashoka, Catch, Ramdev
iv)	Atta:	Ashirvad, Pillasbury, Annapurnna, Agmark Chakki Atta
v)	Ketchup:	Maggi, Kissan, Heinz, Tops
vi)	Pickle:	Mother's or parvin or Pray or Bedekar or Nilon's or Tops
vii)	Milk & Curd:	Verka, Super, Metro, Amul and Nestle.
viii)	Butter & Paneer:	Amul, Verka, Britannia, Nutralite
ix)	Bread:	Kwality, Bonn, Kitty, Britannia
x)	Jam:	Kissan, Tops, Heinz, Cremica
xi)	Sprouts:	Dal, Chana
xii)	Fruit:	Not Banana



Annexure-ii
Technical Bid Performa

Sr. No.		Attach self-attested copy of the proof
1	Name of the Firm Copy of certificate of registration, if registered	
2	Address	
3	Web site, if any	
4	Email-id	
5	Contact Number (Mobile/Landline)	
6	PAN No of Firm (Self-attested copy should be attached)	
7	FSSAI Registration No. or proof of application submitted for registration. (Self-attested copy should be attached)	
8	GST Registration No. or proof of application submitted for registration. (Self-attested copy should be attached)	
9	ESIC Registration No. or proof of application submitted for registration. (Self-attested copy should be attached)	
10	EPF Registration No. or proof of application submitted for registration. (Self-attested copy should be attached)	
11	Proof of average annual turnover of the bidder	







	from the Mess/Canteen/FoodCourt/ Dhaba/ restaurants should be Rs. 5,00,000 (Rs. Five Lakhs only) in the two years. in the period during the last four financial years (2014-15, 2015-2016, 2016-2017 & 2017-2018).	
12	No. of years work experience starting from 01.04.14.	
13	<p>Undertakings that</p> <p>i) No case/complaint is pending against the bidder.</p> <p>ii) Bidder has not been black listed by any Govt./PSU/autonomous body or any other organisation due to any reason(s).</p> <p>iii) Bidder is ready to get the catering capabilities inspected by the officer/ committee of the University to judge the level of competency for undertaking the work.</p> <p>iv) The utensils/equipment required for the work is owned by the bidder.</p> <p>v) Bidder undertakes not to object its disqualification on the basis of above declaration if found wrong and/or misrepresented.</p>	