

Indian Institute of Technology Kanpur Physical Education Section

Enquiry No: Messing Main Meet/IITK/PES/IISM/ 104

Date: 21st October 2016

Sealed quotations are invited from supply of **Food Service Provider Registered firms** for **2500 person** for Inter IIT Sports Meet 2016

Enquiry No : Messing Main Meet/IITK/PES/IISM/ 104

Opening Date : 21. 10. 2016

Closing Date : 04. 11. 2016, 15:00hrs

Delivery dates : 09 to 20 December 2016 Main Sports Meet 2016

Main Sports Meet: Number of Person – 2500

Basic compulsory items every day for: -

Breakfast	Lunch	Dinner
Eggs (Boiled and Omelets)/ Egg bhujia, Sprouts (Chana, Moong & Groundnut with lemon & Onion) /Boiled Pulses/ Corn, Milk (Amul gold) with Bournvita / Horlicks and Sugar, Toasted Brown Bread, normal bread with butter(Amul), Jam (kissan), tomato ketchup (maggi / kissan), Corn Flakes/ Oats/ Chocos, Doodh Daliya, and 2 Bananas/ 1 Apple / 2 Oranges, Pineapple / Papaya, Tea and Coffee (Nescafe), Packed juice (Apple/ mango/ lichi).	Chapattis (with and without Ghee) / Puri, Dal Fry, Sambhar, Chips/ Papad, Curd with sugar, salad {Radish, Carrot, Tomato, onion, Beetroot, Lemon}, pickle, Fresh Juice	corn/ hot & sour), Plain rice (Basmati), Tawa Roti (with and without Ghee)/ Tandoori Roti, Dal fry, Curd with sugar, Sambhar/ rasam, Salad {Radish, Carrot, Tomato, onion, Beetroot, Lemon}, pickle, Green Chatni, Eggs

Other compulsory Items day wise: -

Date	Breakfast	Lunch	Dinner
9 & 15/12/16	Aloo, Pyaj, Gobhi, methi & mix veg paratha with curd, Hari Chutney and achar	Mushroom butter	pyaza , rumali roti, Hot Gulab
10 & 16/12/16	Dosa (Masala & Plain) with nariyal chutney and Sambar. Veg Cutlets	palak, lassi. gujiya, egg	Tawa paneer and Malai kofta, Missi roti, moong ka halwa,fish curry.

11 /12/2016	Poha, jalebi with curd and bhujiya	Paneer makhani and meal maker curry, boondi raita, Gajar ka halwa, Chicken biryani.	Kadhai paneer and gobi matar korma, Imarti with rabri (2 pcs), Ginger Chicken
17/12/2016	Poha, jalebi with curd and bhujiya	Paneer makhani and meal maker curry, boondi raita, Gajar ka halwa, Chicken biryani.	For 17/12/16: Quote the rates for Breakfast and Lunch only
12 & 18/12/16	Idli and vada with sambar, nariyal chutney, Veg Cutlets	Aloo Gajar and Paneer pasanda, mix raita, boondi ladoo, egg curry	Paneer butter masala and Mix veg, Nan, Rasmalai(2 pcs),Chilly Chicken.
13 & 19/12/16	Pav Bhaji & Veg Cutlets	Malai kofta, veg biryani, boondi raita, balushahi, Tandoori chicken.	Shahi paneer and Aloo chole, Missi roti, Rasgulla (2 pcs), Chicken Korma.
14 & 20/12/16	Uttapam with sambar and nariyal chutney. Veg Cutlets	Paneer lababdar, mix veg, Lassi, peda, egg curry.	Handi paneer, Veg Pulao, rumali roti, Capsicom, & tomato stuffed, Bundi/Mawa ladoo (2 pcs), Chicken Tikka.

Preparation has to be made only from branded refined oil (Sunflower/Groundnut), branded Mustard Oil & Sweets (only in Desi Ghee).

Terms & Conditions of the quotations are as under:

- 1. Quotation should be submitted in the properly sealed envelope along with a copy of attached mess menu. The enquiry no. and opening date should invariably be quoted at the top of the envelope. Quotations received after due date and time shall not be considered.
- 2. The rates of the menu should be quoted in following manner:
 - a. Part A per person per day i.e. 09 20 December 2016 (excluding dinner of 17th December 2016)
 - b. Part B, Separate rate for breakfast and lunch on 17th December 2016.
- 3. The number of person may increase or decrease in Part B & C
- 4 Quote only one final price per head per day (With Break up price for Breakfast, Lunch & Dinner) inclusive of all taxes, catering, and service charges.
- 5. Mess establishment charges & Electricity charges will be charged as per IIT Kanpur norms.
- 6. Quotation must be valid for 3 Months.
- 7. Attached menu has to be prepared and served at the assigned place/ hostel mess in the IIT Kanpur.
- 8. Firm should have excellent goodwill and name-fame in IIT system.
- 9. Firms should have minimum of 5 (Five) years of experience of providing outdoor/Indoor catering services, especially in reputed academic institutions (Experience proof must be attached). Supplier will be responsible for the total arrangement for the preparation and

- service of the food items, during all the meals (Breakfast, Lunch, Dinner) including bone china crockery, stainless steel cutlery, and waiters.
- 10. Preference will be given to the firms already having experience in providing catering service in Inter IIT sports meet/ state level sports meet/ National level sports meet.
- 11. Applicant is required to submit his/her name, postal address, current telephone/Mobile No, email address.
- 12. Quality of cooking ingredients should be specially taken care of. Branded spices, condiments, ingredients, sunflower oil should be used. Sweets have to be prepared in branded desighee.
- 13. Quantity, Quality and taste of food and service has to be maintained, failure to do so will result in appropriate penalty as deemed fit by the institute authorized committee.
- 14. Number of persons may increase or decrease if required so.
- 15. All preventive measures should be taken against food poisoning. Any such incident will be viewed very seriously by the institute and appropriate legal action will be taken. Liabilities arising out of such events shall have to be borne by the contractor.
- 16. Food items which are deemed to be prepared at site for efficient service should be discussed with the undersigned.
- 17. Payment shall be made only after completion of work and satisfactory report from the user failure to do so will result in appropriate levies.
- 18. Supplier should mention complete contact details such as email and contact number etc.
- 19. The Institute reserves the right of accepting or rejecting any quotations without assigning any Reason.

Send your quotation/offer in a sealed envelope vide <u>Enquiry No: Messing Main Meet</u> /IITK/PES/IISM/ 104 at the following address before 04th November 2016, 15:00hrs.

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