

Indian Institute of Technology Kanpur Physical Education Section

Enquiry No: Messing Winter Camp/IITK/PES/SPEC/102

Date: 21st October 2016

Quotations are invited from supply of **Food Service Provider Registered firms** in single bid format (Price bid) for messing of **185 persons** per day during Inter IIT sports Camp 2016 at IIT Kanpur.

Enquiry No : Messing Winter Camp/IITK/PES/SPEC/ 102

Opening Date : 21st October 2016 (Closing date has been Extended till 10th November 2016

Closing Date : 04th November 2016, 15:00hrs.

Tentative Camp dates: Sunday, 27th November 2016 to Saturday, 09th December 2016

MESS MENU FOR INTER IIT WINTER SPORTS CAMP - 2016

	Breakfast	Lunch	Dinner	
Day	Daily: Amul toned Milk 200ml), Proteinex, Bournvita, Coffee, 2 boiled Eggs OR Two eggs omlette, 2 Banana, Bread (Brown & White), Amul Butter(30 Gm), Kissan Jam(30 Gm), tomato Sauce, Sprouted Chana/ Groundnut and Moong (With lemon, onion & tomato), Cornflakes, Doodh	Daily: Salad (Kheera, Tomato, Beetroot, radish, carrot, onion, lemon), Aachar, Rice, Tawa Roti with butter, Curd 150Gm), Two egg/ omlette Packed Fruit Juice 200 ml (Real/ Tropicana), one guava/apple (To be served daily but on alternate basis) &	onion, lemon), Aach butter, Paapad, To soup (To be served	et root, radish, carrot, nar, Rice, Tawa Roti with omato Soup/ Sweet corn d daily but on alternate am mix Amul toned milk Veg
Sunday	daliya & Pav Bhaji, Mutar Poha, Jalebi, Curd	Arhar Dal, Mix veg with paneer, Tava sabji (Brinzal, Tomato,	Mutton Massala 250 gm, Moong dal Halwa with dry fruits 75 Gms.	Chole-Bhature, French Fries, Stuffed Kulcha
Monday	Idli & Vada, with Sambhar, Nariyal Chutney, Veg Cutlets	Capsicum, Aloo) Palak Paneer, Rajma, Pattagobhi mutter Gajar sabji	Chicken Biryani, 2 Safed Rasgulla	Methi Malai Paneer, Aloo Gobhi fry, Arhar dal tadka, Jeera rice
Tuesday	Methi Parathe & Mix Veg Parathe ,curd,Achar	Moong Dal,Veg Kofta, Mix Veg Grill Gobhi, Sambhar	Fish Curry 1 fish: 180 Gms dry weight, 2 Rasmalai	Kadhai Paneer, Arhar Dal tadka,Pulao,Missi roti
Wednesday	Veg Uttapam/ Dal Vada with Sambhar & Nariyal Chutney, Veg Cutlets	Dal Arhar, Kashmiri Aloo Dum, Kadhi with pakodi	Butter Chicken, 2 Imarati with rabri	Shahi Paneer, Chana dal, Tava sabji (Brinzal, Tomato, Capsicum, Aloo, Bhindi)
Thursday	Poori/ Palak poori With Aloo Mutter Tamatar gravi sabji, Suji Halwa with dry fruits	Dal Makhani, Gobhi Mutter Korma Fry, Jeera Rice	Mutton Currry 250 gms ,2 Hot Gulab Jamun	Muttar Paneer, Chole masala, Butter Naan, Veg. Biryani
Friday	Dosa (Masala & Plain) with Nariyal Chutney & Sambhar, Veg Cutlets	Arhar Dal Tadka, Bhindi do Pyaja, Jeera Aloo	Chicken Curry With Chicken 250 Gm. Piece, 1 Rajbhog	Shahi Paneer, Chana Dal , Tandoori Roti, Veg Pulao
Saturday	Aloo Pyaj Paratha & Gobhi Paratha, Curd, Achar, Jalebi	Mix Dal, Muttar Paneer, Aloo Gobhi Fry, Sambhar	Roasted Chicken, Milk cake 75 Gms	Palak Paneer, Arhar dal, Missi Roti, Jeera Aloo

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 number of person/ Days may increase or decrease if required so.
- 3. Firm will quote only one final price per head per day (With Break up price for Breakfast, Lunch & Dinner) inclusive of all taxes, catering, service charges & Special dinner on one day during camp.
- 4. Mess establishment charges & Electricity charges will be charged as per IIT Kanpur norms.
- 5. Quotation must be valid for 3 Months.
- 6. Attached menu has to be prepared and served at the assigned place/ hostel mess in the IIT Kanpur.
- 7. Firm should have excellent goodwill and name-fame in IIT system.
- 8. 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, stainless steel cutlery, and waiters.
- 9. Preference will be given to the firms already having experience in providing catering service in educational institute, sports meet/ Sports Coaching Camp.
- 10. Applicant is required to submit his/her name, postal address, current telephone/Mobile No, email address.
- 11. 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 designee.
- 12. 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.
- 13. 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.
- 14. Food items which are deemed to be prepared at site for efficient service should be discussed with the undersigned.
- 15 Payment shall be made only after completion of work and satisfactory report from the user failure to do so will result in appropriate levies.
- 16. The Institute reserves the right of accepting or rejecting any quotations without assigning any Reason thereof.

Send your quotation/offer in a sealed envelope vide **Enquiry No: Messing Winter Camp/IITK/ PES/SPEC/ 102** at the following address before **04**th **November 2016, 15:00hrs**.

Prof. N R Patra Chairman, SPEC Physical Education Section Indian Institute of Technology Kanpur Kanpur, Uttar Pradesh, PIN 208 016 India

Tel.: +91 512-2597623; 0512-6794703

E- mail: nrpatra@iitk.ac.in