

Indian Institute of Technology Kanpur Physical Education Section

Enquiry No: Messing Winter Camp/IITK/PES/SPEC/ 212

Date: 24th October 2017

Quotations are invited from supply of **Food Service Provider Registered firms** in single bid format (Price bid) for messing of **190 persons** per day during Inter IIT sports Camp 2017 at IIT Kanpur.

Enquiry No : Messing Winter Camp/IITK/PES/SPEC/ 212

Opening Date : 24th October 2017

Closing Date : 10th November 2017, 15:00hrs.

Tentative Camp Dates : Wednesday, 29th November 2017 to Sunday, 10th December 2017

Number of Days : 12 Days

MESS MENU FOR INTER IIT WINTER SPORTS COACHING CAMP – 2017 (Modified)

	Breakfast	Lunch	Dinner	
Day	eggs omelette, 2 Banana, Bread (Brown & White), Amul Butter(30Gm), Kissan Jam(30Gm), tomato Sauce, Sprouted Chana/ Groundnut, Boiled Chloe	Salad (Kheera, Tomato, Beetroot, radish, carrot, onion, lemon), Aachar, Rice, Tawa Roti with butter, Curd 150Gm), Two egg/ omlette, Fresh Juice, one guava/apple (To be served daily but on alternate basis)	Daily: Salad (Tomato, Beet root, radish, carrot, onion, lemon), Aachar, Rice, Tawa Roti with butter, Tandoori Roti, Paapad, Tomato Soup/ Sweet corn soup (To be served daily but on alternate basis) Adarak/Haldi/ Badam mix Amul toned milk 200ml & Paneer	
	and Moong (With lemon, onion & tomato), Cornflakes/Chocos, Doodh daliya		(Less Spicy) & Desert	
Sunday	Pav Bhaji, Mutar Poha, Jalebi, Curd	Arhar Dal, Mix veg with paneer, Tava sabji (Brinjal, Tomato, Capsicum, Aloo)	Mutton Massala Matar Mushroom 250 gm, Moong gravy, Urad Sabut dal Halwa with Daal, Paneer butter dry fruits 75 Gms. masala	
Monday	Idli & Vada, with Sambhar, Nariyal Chutney, Veg Cutlets	Palak Paneer, Rajma, Pattagobhi mutter Gajar sabji	· · ·	
Tuesday	Methi Parathe & Mix Veg Parathe, curd, Achar	Moong Dal,Veg Kofta, Mix Veg Grill Gobhi, Sambhar	Fish Curry Kadhai Paneer, 1 fish: 180 Gms Arhar Dal tadka, dry weight, Pulao,Missi roti 2 Rasmalai	

Wednesday	Veg Uttapam/ Dal Vada with Sambhar & Nariyal Chutney, Veg Cutlets	Dal Arhar, Kashmiri Aloo Dum, Kadhi with pakodi	Butter Chicken, Shahi Toast	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		Mutton Currry 250 gms , Kheer with raisins	Muttar Paneer, Chole masala, Butter Naan, Veg. Biryani
Friday	Dosa (Paneer, Masala & Plain) with Nariyal Chutney & Sambhar, Veg Cutlets	Arhar Dal Tadka, Bhindi do Pyaja, Jeera Aloo	With Chicken 250	Shahi Paneer, Moong Sabut Dal , Arabi dry, Tandoori Roti, Veg Pulao
Saturday	Mix Veg, Pyaj Paratha & Gobhi Paratha, Curd, Achar, Jalebi	Mix Dal, Muttar Paneer, Aloo Gobhi Fry, Sambhar	Roasted Chicken, Fruit Custard (Apple, banana, grapes, pomegranate)	dal, Missi Roti,

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 persons and/ or days may increase or decrease at any stage 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 GST, catering, service charges and other taxes if applicable & Special dinner on one day during camp.
- 4 Mess establishment charges which is Approximate Rs.1500/- per day in addition to which the Electricity & PNG charges will be as per IIT Kanpur norms IIT Kanpur norms calculated on the basis of actual units consumed during the camp.
- 5 Quotation must be valid for 3 Months.
- 6 Above stated 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 03 (Three) 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 desighee.
- 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/ 212** at the following address **before 10**th **November 2017, 15:00hrs**.

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