

**E-TENDER FOR CATERING SERVICES TO
CIPET: INSTITUTE OF PETROCHEMICALS
TECHNOLOGY (IPT), CHENNAI**

Tender No. IPT/CHN/HMS/2021-22/06 Date: 08.02.2022



**CIPET: Institute of Petrochemicals Technology (IPT)
(Dept. of Chemicals & Petrochemicals
Ministry of Chemicals & Fertilizers, Govt. of India)
Guindy, Chennai- 600032**

Phone: +91 44 22254701 (06 lines)

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NOTICE INVITING E-TENDER

1. CIPET: IPT Chennai proposes to Outsource Catering Services of the Mess attached to its Boys and Girls Hostel at **TVK Industrial Estate, Guindy** initially for a period of **One Year** from the date of order. Details of number of Diners, Type of Kitchen and Dining hall are provided in the Tender Document.
2. E-tenders are invited from financially sound professional caterers with experience in running multi-cuisine food services in reputed institutions. Previous experience in catering to student community / educational institutions of reputable organizations viz. IIT, NIT, Central Universities, State Universities, etc. is preferable.
3. E-Tender documents prepared in accordance with the Terms and Conditions enumerated in this tender shall require to be uploaded in the online e-tender portal on or before the last date of submission online.

Please contact the following service provider, for technical support for submission of e-tender online:

Name of the Service Provider: KEONICS

Name	Telephone/E-mail	Purpose
Mr.Madhan	Mobile: 9941947400 E-mail:madhans19@gmail.com	Vendor registration/ DSC/any other issues on e-Tender Process in the portal

4. **Schedule for Invitation to Tender Enquiry**
 - a) **Date from which the e-Tender Document available in the website**

From **08.02.2022** on all working days till the due date of submission of the e-Tender online.
 - b) **Last Date for submission of the e-Tender ONLINE**
On or before **15:00 Hrs. on 21.02.2022**
 - c) **Date of opening of E-Tender (Technical) ONLINE**
At **16:30 Hrs. on 21.02.2022**
 - d) **Validity of the Tender Enquiry**

90 days from the date of opening of the e-Tender (Technical)
 - e) Date of opening of e-Tender (Financial) will be notified to the technically qualified Tenderers after the technical bids are evaluated online.
- 6 The Tenderer shall be an Indian Citizen and shall possess adequate previous experience in undertaking catering service of high quality, in providing catering services.

- 7 E-Tender (Technical) will be opened ONLINE on the day and time as indicated in this document. The technically qualified caterer's financial bids will be opened for short-listing and awarding of the contract ONLINE. CIPET:IPT Chennai reserves the right to shortlist / reject any or all tenders without assigning any reason.
- 8 A pre-bid Meeting shall be held on **15.02.2021 at 11:30 Hrs.** with prospective bidders at The Conference Hall, Academic Block, CIPET: IPT Chennai, TVK Industrial Estate, Guindy, Chennai - 600032.

TERMS AND CONDITIONS

1. The e-tender enquiry should be completed in all respects online and if the e-tender is incomplete, the offer would be rejected. The tenderer shall sign and affix seal on all the pages of the tender .
2. A copy of Demand Draft/Banker's Cheque (in favour of "CIPET Chennai") for Rs.2,40,000/- as Bid Security (EMD) should be uploaded online. Bank guarantee should remain valid for at least 60 days beyond final bid validity period. Firms eligible for waiver from submission of EMD as per Government of India rules should submit relevant registration document for claiming exemption. EMD will not carry any interest and the same will be refunded to the unsuccessful tenderer within 30 days from the date of e-tender opening or finalization of the e-tender whichever is later. Any e-tender without EMD detailed uploaded will be summarily rejected. The EMD should be sent to the Principal Director & Head, CIPET: IPT Chennai, TVK Industrial Estate, Guindy – 600032 on before the date of opening the tender online by indicating "EMD for Catering Service" on the top of the Cover.
3. The bid security will be refunded to unsuccessful bidders, as per Rule 170 of GFR 2017. In the case of successful bidder the EMD will be adjusted against the security deposit of Rs.3,00,000/- payable by the bidder
4. **Eligibility Criteria**
 - 4.1 The tenderer should be a well-established Catering agency.
 - 4.2 The tenderer should have been in the business of providing Catering Services for Educational Institutions viz. IIT, NIT, Central Universities, State Universities, etc. since April 2018 i.e. Three (3) Years of experience.
 - 4.3 The tenderer should have a turnover of Rs.1.00 Crore (Rupees One Crore) in any one of the last Three (3) financial years i.e. 2017 - 2018, 2018-2019 and 2019-2020 in Catering activities. The tenderer should have executed at least one order of Catering Services valuing not less than Rs.1.00 crore (or) Two (2) orders of Catering Services of not less than Rs.50.00 lakhs (or) Three (3) orders of Catering Services of not less than Rs.35.00 lakhs in any one of the Financial Years 2017 - 2018, 2018-2019 and 2019-2020. Financial year 2020-21 has been excluded due to lockdown imposed by the Govt. on outspread of COVID-19.
 - 4.4 The tenderer should NOT have been debarred or blacklisted by any government department / agency in the past 5 (five) years on account of fraudulent or corrupt practices or inefficient/ineffective performance.

- 45 The tenderer has to attach performance certificate of at least two reputable organizations where they have provided their catering services during the last 5 years.
- 46 **The tenderers should upload copy of the following documents or otherwise the e-tender of the particular firm shall be summarily rejected.**
- i) Certificate of Registration /Incorporation.
 - ii) Registration Certificate with Provident Fund Authorities.
 - iii) Registration Certificate with ESIAuthorities.
 - iv) Permanent Account Number
 - v) Registration Certificate of GST
 - vi) Only Auditor's Certificate for Annual Turn Over for the financial year 2017 - 2018, 2018-2019 and 2019-2020. Please note that, the copy of Trading a/c, Profit and Loss A/c, Balance Sheet, Receipt & Payment A/c need not be uploaded.
 - vii) Performance certificate of at least two reputable organizations where they have provided their catering services during the last 3 years.
 - viii) First Page of the Agreements/Work Orders in respect of Catering Services rendered during years 2017 - 2018, 2018-2019 and 2019-2020 showing the value of each.
 - ix) A valid Central / State License from Food Safety and Standards Authority of India (FSSAI).
 - x) Copy of the EMD
 - xi) Integrity Pact (Annexure – V)

Please upload only first page of the above documents.

Please do not upload any other documents apart from the above.

e-Tender is liable to be rejected in case of not uploading any of the above documents.

- 5. CIPET:IPT CHENNAI reserves the right to cancel or withdraw the e-tender at any point of time. CIPET:IPT CHENNAI also reserves the right to reject any or all e-tenders without assigning any reasons.
- 6. CIPET: IPT Chennai may fix the eligibility criteria uniformly for technical evaluation of all bids. The cut off mark will be decided by the Technical Evaluation Committee. Those bidders who get over and about the cut off mark will be eligible for participating in the Financial Bid opening online.
- 7. Any changes and updates in the e-tender document will be displayed in the website.
- 8. Any clarification/Information can be obtained from Senior Officer (Personnel & Administration) [Mobile No. 9884316250] before 2 days of the closing of the e-tender, thereafter any clarification/ information sought shall not be entertained.
- 9. The caterer shall not assign, sublet or part with the possession of the premises and properties of the Institute therein or any part thereof under any circumstances.

10. In the event of terminating the contract, the caterer shall vacate the premises and hand over all the fixtures, furniture etc., in good condition to CIPET:IPT CHENNAI.
11. The caterer shall not make any construction or structural alternation or additional fittings inside the premises or the work place. In case of making minor electrical alteration, if necessary, prior permission and approval from CIPET: IPT Chennai shall be obtained.
12. The rates stipulated in the contract will hold good for the agreement period, which shall be One year.
13. The CIPET:IPT CHENNAI will not provide any advance payment. On submission of bills for catering service to the Hostel Warden, the payment will be settled within 15 working days from the date of receipt of the bills.
14. The Caterer shall deposit Rs.2,00,000/- (Rupees two lakhs only) as interest free Caution Deposit within 10 days of award of contract. This is necessitated in view of the fact that since the premises belonging to the catering area shall be in the hold of the contractor and as long as the contract is in force it is the obligation of the contractor to maintain the vicinity by safeguarding the area and the items related to catering services. The amount shall be refunded after expiry of the agreement after adjusting applicable deductions, if any.
15. The Caterer should ensure that his staff so deployed are free from communicable diseases.
16. All expenses related to the functioning of Caterer's staff and EPF / ESI are within the scope of the Caterer.
17. The Caterer is solely responsible for the payment of minimum wages for their employees as per Central or State Government Order as applicable now and then and deductions towards EPF and ESI.
18. The Price bid (financial bid), shall be opened online only in respect of tenderers who were qualified in the Technical Bid. After evaluation of the Price bid online, CIPET:IPT CHENNAI would intimate the award of Contract to the successful tenderer. The successful tenderer shall enter into an agreement / a Contract covering the entire scope of services with CIPET:IPT CHENNAI within One weeks from the date of award of the work.
19. Presently the average strength of the students would be approximately 600 which may likely to increase upto 800. However, the strength may vary in case of lockdown if any imposed by the Government.
20. Transporting cooked food, in a hygienic manner, from the preparation area to the Dining Area of the Girls' Hostel is the responsibility of the Contractor. Prospective Contractor can inspect available facilities with prior appointment.

21. Breakfast, Lunch, Evening snacks, Tea / Coffee and Dinner need to be served as per the basic menu agreed upon with the Hostel Management.
22. Tentative Mess Timings

Tea / Coffee	: 07.00 – 07.30 Hrs
Breakfast	: 07.45 – 08.45 Hrs.
Lunch	: 13.00 – 14.00 Hrs.
Evening Tea / Coffee & Snacks	: 17.00 – 17.45 Hrs.
Dinner	: 19.30 – 20.30 Hrs.
23. Basic menu is unlimited; any special items are considered as “EXTRAS” and will not form part of the basic menu.
24. The food / snacks / eatables supplied shall be of good quality, hygienic in nature and the service should be to the fullest satisfaction of the Institute and the students.
25. As the students from all over India will be studying in the Institute, it should be possible for the tenderer to prepare the food so as to suit the different tastes of students.
26. Providing of first quality provisions, such as vegetables, milk, cooking oil etc., for preparation of the items will be the responsibility of the caterer.
27. The caterer shall be solely responsible for the arrangements of cooking gas refills, and their safety and supply.
28. The Caterer shall provide catering services as given in the menu annexed. The cost includes fuel cost, procurement of rice & provisions and vegetables of good quality and other items. Further, the cost of these raw materials shall be inclusive of loading and unloading, transportation, storage at dining hall premises, for which no additional cost is payable or reimbursable by the Institute.
29. Keeping the mess premises neat clean and hygienic are the responsibilities of the caterer. Strict adherence of the hygiene of mess and its surrounding is essential. Any violation on the part of the caterer is liable for appropriate penal provisions of curtailing of bills as decided by the Hostel Warden with the approval of the Principal Director & Head of the Institute.
30. The kitchen is to be well maintained with Hygiene and presentable with neat and clean ambiance.
31. The caterer is not permitted to serve food in any other place inside or outside the campus except in the Mess facility.
32. When circumstances warrant, Caterer should cater for more number of students at very short notice. Similarly, fluctuations in strength during vacation periods shall have to be accommodated, for which he should keep in close liaison with Mess-in charge / Care Taker & Warden and prepare food accordingly.

33. The Caterer will submit two or three brand (**Agmark / ISI**) for each item and the Mess Committee, in the presence of Hostel Warden, will select the appropriate brands for cooking.
34. The Caterer shall pay monthly License fees as per CPWD rate applicable for usage of the Kitchen and the premises for storing provisions covering the area. The Caterer shall also pay Water Charges amounting Rs.3,000-00 per month and Electricity Charges as per the meter reading provided dedicatedly (for Kitchen electrical power supply only). The above charges will be deducted from the Bills of the Contractor by the Hostel Warden and will be deposited to the Institute Bank Account.
35. The selected Caterer shall start the dining facility upon issuing the order. It is also required to start the work within a week time.
36. The caterer has to ensure optimum staff in each category of cooks and helpers. It is the sole responsibility of the caterer to ensure uninterrupted service. In the event of non-fulfilling of any of the service to the mess, penalty will be levied as applicable.
37. Employment of child labourers (below the age of 18) is completely prohibited. It is the responsibility of the Caterer to comply with all formalities of labour office including obtaining necessary labour licenses etc. CIPET:IPT CHENNAI shall not be held liable responsible for any of the lapses on the part of the Contractor.
38. Necessary Permission in writing should be obtained by the caterer for overnight stay of its employees in the campus for other than the permissible strength.
39. The Caterer shall be responsible for the proper conduct and behaviour of the employees engaged. The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the dining facility. The contractor shall submit a list of all staff engaged by him for service at CIPET:IPT CHENNAI along with addition/deletion everymonth.
40. Smoking and consumption / distribution of Alcohol / Drugs / Tobacco are strictly prohibited.
41. The decision of the Principal Director & Head, CIPET: IPT Chennai is final in awarding the contract.
42. The CIPET:IPT CHENNAI reserves the right to review and modify the terms and condition periodically.
43. The items of food served will be checked by Mess Committee. In case of any dispute on quality between caterer and the mess committee, the Principal Director and Head CIPET:IPT CHENNAI , will be the final authority and his decision shall be final and binding on both the parties.

44. Any other relevant matter for better functioning of mess will be informed as and when required.
45. Scope of Catering Services
 - 1) Catering Services for Student Mess in the Boys Hostel
 - 2) Catering Service for Girls students in the Girls Hostel (only dining)
46. The Tenderer has to prepare the food items in the given place at CIPET:IPT CHENNAI before serving.
47. The Tenderer has to serve the food items with hygiene (Fresh) in the dining hall, as per the timings given by CIPET:IPT CHENNAI.
48. Quantity of items served should be unlimited except otherwise mentioned in the MENU schedule as specified.
49. Though a daily menu is indicated, and as per the requirement and demand the menu shall be modified by the Institute.
50. The food/ snacks/eatables supplied shall be of good quality, tasteful, hygienic in nature and the service should be to the fullest satisfaction of the Institute and students.
51. The food items prepared should be Hygienic and of high quality and should fulfill the following conditions:
 - a. No vegetable is used for more than thrice in a week to prepare curry
 - b. Vegetable Pulav / vegetable Biryani should be prepared with Basmati rice.
 - c. For preparing Vegetable Pulav /Vegetable Biryani fresh vegetables are to be used. At least four English vegetables like green peas, carrot, cauliflower, beans, should be used along with other vegetables.
 - d. White rice should be of fine quality.
 - e. Chapatti, Poori should be made of wheat flour only and not mixing any Maida flour under any circumstances.
 - f. Banana should be of good quality without black mark. The size of the banana should not be too small.
 - g. Curd should be fresh and branded.
 - h. Sambar, Rasam should not be carried to the next session of service.
 - i. Sweet should be of good quality.

52. The Contractor shall also be required to supply whenever called upon on special occasions to prepare lunch/snacks/coffee/tea as special items for functions, meetings etc., at the approved rate. The Contractor shall also be required to provide breakfast, lunch and dinner to occupants of guest house and snacks and coffee / tea in the evening on specific requests.
53. The Standard meals / tea are to be provided as per the items indicated. Any change is to be with prior information of the Mess Committee and approval of the Hostel Warden. The Mess Menu along with suggested vegetables is at **Enclosure-2**.
54. When chicken, fish and paneer form a part of any meal, not less than 100 grams of chicken, fish and paneer is to be served to each student.
55. The Tenderer has to ensure continuous and prompt time in cooking and serving the food as specified by CIPET:IPT CHENNAI and under any circumstance delay in cooking and serving will not be accepted by CIPET:IPT CHENNAI and will be viewed seriously and the CIPET:IPT CHENNAI shall levy penalty.
56. The Contractor has to provide Breakfast, Lunch, Tea, Coffee, and Snacks to the employees of CIPET:IPT CHENNAI at a very reasonable price. The same shall be agreed in writing before execution of the agreement. The charges for providing the same shall be collected from the respective employees.

TERMINATION OF THE CONTRACT BY CIPET:IPT CHENNAI

57. The Contract is liable to be terminated at any time during the validity of the contract period by CIPET: IPT Chennai, if the supply of the food quantity and quality or service is not up to the satisfaction or for any other compelling administrative reason. The security deposit paid by the contractor shall be forfeited in full, when the contract is terminated under the circumstances specified above.
58. The Contractor should ensure one kitchen supervisor to be retained continuously round-the-clock and to be held responsible for the activities of the kitchen including cooking, serving, cleaning, to be carried out timely and efficiently adhering to hygienic conditions. The Cooking and Dining hall areas should always be free from Cockroaches, Rodents, Flies, Lizards and other insects etc.
59. The Contractor or his nominee other than the kitchen supervisor should visit the kitchen at least twice in a month to monitor the functioning of the canteen and discuss with the Hostel Warden regarding complaints / requirements, etc.
60. The Contractor shall claim bills with regard to the actual number of Lunch/ Snacks/Coffee/Tea/Dinner supplied on any particular day. The vegetarian/ non-vegetarian Lunch/ Dinner should be claimed separately.

61. The Contractor is not permitted to prepare food items / use any facilities of CIPET:IPT CHENNAI other than for CIPET:IPT CHENNAI. If found so, a penalty of Rs.5,000/- (Rupees five thousand) will be levied.
62. Kitchen and Dining Hall
- a. The Tenderer shall be fully responsible for sweeping and moping of the entire place of the dining hall and kitchen on every day including dust proof brushing/ cleaning of coir mats / sweeping the floor area, removal of cobwebs etc.
 - b. Sweeping and cleaning of the areas of the cleaning place of the utensils and wash basins with detergent, phenyl and acid twice a day.
 - c. Wiping and cleaning of dining tables and chairs, before serving and after completion of Breakfast, lunch and dinner.
 - d. Wiping and cleaning of the windows, window panes and partitions, doors with suitable cleaning agents once in a week or as frequently as required.
 - e. Moping of floor with soap water daily wherever necessary
 - f. Arrangements of chairs / tables, etc., in the dining hall and the surroundings shall be maintained in clean hygienic and pleasant manner. These are to continue throughout the said contract period. The kitchen and the dining hall shall be kept clean and tidy at all times. Time to time collection of waste and garbage from the kitchen, dining place and cleaning areas and disposal of such garbage will be the sole responsibility of the Tenderer. It should be cleared on daily basis.
 - g. The tenderer will not be permitted to stock any kind of garbage, waste in any of the dumping baskets or in the premises. If the CIPET:IPT CHENNAI notices such activity on inspection or on a complaint by any user, the CIPET:IPT CHENNAI shall impose penalty at its discretion.
 - h. The successful bidder has to ensure that suitable polythene cloth to be placed in the dust-bin to collect the garbage every day and the same to be disposed on the same day and a new cover to be replaced for. This cost should also be included in the tender.
63. **Personnel, Uniform and Wages**
- 63.1 The successful tenderer shall deploy sufficient personnel as detailed below.
- i) Experienced Cooks to conveniently prepare the food items, tastily and timely
 - ii) Sufficient Servers to serve the food items.
 - iii) Cleaners for cleaning the tables and utensils and kitchen ware.
 - iv) Personnel for cleaning the kitchen and dining areas and for disposal of garbage.
 - v) The bearers engaged by the Contractor should be in neatly dressed during Service and wear neat gloves while serving food.

- 632 The successful tenderer shall ensure all the personnel to be in proper and prescribed clean and tidy dress at all times at no extra cost. All cooks and helpers are to be provided with Uniform including shoes, apron and cap by the successful tenderer.
- 633 The personnel engaged by the successful tenderer (Contractor) shall have no claim or interest or right whatsoever with regard to employment with CIPET:IPT CHENNAI .
- 634 The successful tenderer shall ensure strict discipline and decorum amongst his personnel during work period at CIPET:IPT CHENNAI.
- 635 The personnel employed by the successful tenderer are to be only of Indian National and are to observe all necessary security rules/discipline in the premises. Identity cards for all personnel are to be issued by the contractor. Any of the personnel without the identity are to obtain entry passes from the security of CIPET:IPT CHENNAI.

Accident / Injury, Damage and reporting

- 636 The Contractor shall be solely responsible for any injury/damage/loss of any of the Contractor's men or materials and for any damage/accident/injury to its personnel during the execution of works under this Contract. CIPET:IPT CHENNAI shall not be held responsible for any reason whatsoever for any claims made by any person who is under the employment of the Contractor or whose services has been engaged by the Contractor.
- 637 The personnel engaged are to be medically fit for carrying out their duties and are to be free of any contagious diseases. CIPET:IPT CHENNAI may carry out a medical inspection at any time and if any personnel are declared medically unfit will have to be replaced immediately.
- 638 CIPET:IPT CHENNAI shall not be responsible for claim / damage incidental to / arising out of any work towards the execution of contract other than the agreed rates and the contractor is fully responsible for all the activities including dealing with any statutory authority.
- 639 Services like water, electricity and rent for premises used for the purpose of catering will have to be paid by the successful tenderer as per the standard rates as decided by the Institute from time to time.
- 6310 Only Dining hall furniture will be provided by the Institute. The caterer has to arrange all Cooking and Serving utensils except Plates, Glasses, Cups, Spoons, Forks etc.
- 6311 The caterer shall, at their cost, maintain adequate stock of food grain, grocery, and adhere to the standards of the Institute. The caterer shall be responsible for proper hygienic storage of all raw materials.

- 63.12 All Provisions should be of good quality with ISI approval.
- 63.13 An amount equivalent to 5 % (Five Percent) on the monthly bills during the contract period will be retained towards Security Deposit and the same shall be returned on completion of 60 days beyond the date of the completion of all contractual obligations without any interest.
- 63.14 The contractor shall be held responsible for any theft, loss, damage, and deterioration loss of product, material or property of CIPET:IPT CHENNAI, arising from any act of negligence on the part of the staff sodeployed.
64. **Penalties**
- a. If the contractor fails to fulfill any of the contractual obligations or unable to supply the food as per the menu with quality and quantity penalty shall be levied. Such penalties levied if any, the same shall be adjusted against payment due to thecaterer.
 - b. Vegetables used should be fresh and of good quality. If vegetables kept for use is found to be rotten or of poor quality, then a penalty of Rs.1000-00 (Rupees One thousand only) for each occasion will be imposed.
 - c. If poor quality of rice is used for preparation of meals, idly and Dosa, a penalty of Rs.2000-00 (Rupees Two thousand only) for each occasion will be imposed.
 - d. Oil once used should not be reused. If reuse of oil is found, penalty of Rs.2000-00 (Rupees Two thousand only) for each occasion would be levied.
 - e. Kitchen should be kept clean. If it is not kept clean, a penalty of Rs.1000-00 (Rupees One thousand only) for each occasion will be imposed
 - f. If there is any deviation in the approved Menu, a penalty of Rs.5000-00 (Rupees Five Thousand only) for each occasion will be imposed.
 - g. Item like Aji-no-moto, Baking soda, coloring items etc., are banned and they should not be used. If they are found in the kitchen premises penalty of Rs.5000-00 (Rupees Five Thousand only) for each occasion will be imposed.
 - h. The official nominated by the Principal Director and Head shall be the Competent Authority with regard to imposition of Penalty. The caterer may appeal to the Principal Director for reduction / waiver of penalty. The decision of the Principal Director shall be final.
65. The caterer shall be responsible for proper hygienic storage of all raw materials.
66. Upon complete fulfillment of the contract by the Contractor to the satisfaction of CIPET:IPT CHENNAI, the Security Deposit retained from the Bills will be refunded without any interest.
67. The bidder should adhere to all Covid-19 & its variants related instructions received from the Government of India from time to time.

Annexure - I

DAY/ DESCRIPTION	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MORNING	Coffee & Milk	Coffee & Milk	Coffee & Milk	Coffee & Milk	Coffee & Milk	Coffee & Milk	Coffee & Milk
BREAKFAST	IDLY-5 Nos. Vadai(Urudal) -1no, Sambar & Coconut Chutney	Poori-5 Nos, Poori Masala (Tomato, Potato and Onion)	Pongal, Vadai (Urudal)-1no Grams, Sambar & Coconut Chutney.	Onion Dosa -4 nos Ground Nut Chutney & Sambar	Idly-5 Nos, Vadai (Masal)-1 No, (100 Grams) Sambar & Chutney	Noodles/ Semiya Uppuma, Masal Vadai-100 Grams, Tomato Sause/ Coconut Chutney	Rava Kichadi, Peanut Butter, Jam.
LUNCH	White Rice,Sambar (Drumstick, Brinjal, Mango), Rasam, Poriyal, Papad, Egg & Banana, Curd, Pickle.	White Rice, Brinjal, Dal, Rasam, Poriyal, Veg Curry Papad, Egg and Banana, Curd, Pickle	White Rice , Vatha Kulampu, Rasam, Mixed Veg Paoriyal, Veg Curry Papad, Egg & Banana, Curd, Pickle	White Rice , More Kulambhu, Rasam, Cabage Paoriyal, Veg Curry Papad, Egg & Banana, Curd, Pickle	White Rice, Mulangi Sambar, Rasam, Krana kelangu Paoriyal, Veg Curry Papad, Egg & Banana, Curd Pickle, Sweet	White Rice, Dhal, Rasam, Keerai Poriyal or Keerai Koottu Papad, Egg & Banana, Curd, Pickle	Chicken Biriyani, Veg Biriyani, Egg, Onion Raitha, Brinjal, Banana , Chips, Sweet-Payasam
EVENING	Tea & Milk With Ground Nut(50 Grams)	Tea & Milk With Masal Vadai – 1no (100gm)	Tea & Milk With Samosa - 1no (50 Grams)	Tea & Milk With Bajji	Tea & Milk With Black Sundal	Tea & Milk With Veg Bonda-1no	Tea & Milk With Onion Pakoda.
DINNER	Chappathi- 6 Nos, Veg Channa Masala.	Kal Dosai-4 Nos Sambar, Kara Chutney	Chappathi-6nos, Chicken Kuruma,100 Grams,Veg. Kuruma,White Rice, Rasam.	Variety Rice/ Coconut/Ve getable Pulao/Chips & Onion, Raitha & Pickle	Poori-5 Nos, Veg. Kuruma, Tomato Rice, Onion Raitha	Masala Dosa-4, Sambar, Chutney	Sambar Rice (or) Lemon Rice (or) Tamarind Rice & Curd Rice Papad , Pickle

Note: The menu may change based on the mess committee recommendations

Annexure - II

Details of Catering Services carried out during last Three Financial Years (2017-2018, 2018-2019 and 2019-2020 and value of each)

Sl. No.	Organization for which Catering Services Rendered	Period of services Rendered		Details of Catering Jobs carried out	Value (Rs.)
		From	To		

Signature of the Tenderer with Seal

Place: _____

Date: _____

Price Bid for Catering Services for Student Mess

Sl. No	Item	Per person Per day	Per person Per day (Rupees in words)
(1)	(2)	(3)	(4)
A	Coffee & Milk		
A	Breakfast		
B	Lunch		
C	Evening Snacks		
D	Dinner		
TOTAL*			

(*Note: The overall total amount will be taken into consideration for determining L1)

**FORMAT OF UNDERTAKING TO BE FURNISHED ON COMPANY LETTER HEAD
WITH REGARD TO BLACKLISTING / NON-DEBARMENT BY ORGANISATION**

UNDERTAKING REGARDING BLACKLISTING / NON - DEBARMENT

To

The Principal Director & Head
CIPET: IPT Chennai
TVK Industrial Estate, Guindy
Chennai - 600032

Sir,

We hereby confirm and declare that we, M/s. _____, is not blacklisted / De-registered / debarred by any Government department / Public Sector Undertaking / Private Sector / or any other agency for which we have Executed / Undertaken the works / Services during the last 5 years.

For _____

Authorized Signatory

Date