

Ref No. : PE-LPE/421/CORRIGENDA/02

Date: 13/09/19

CORRIGENDA / ADDENDUM-02

**SUBJECT: Corrigendum-02 to Tender Enquiry for Rate Contract For Canteen Services to BHEL Offices Within HRDI & ESI Complex, Plot No. 25, Sector 16A, Noida & BHEL Offices Located at Kribhco Bhawan At Sector-1, Noida For One Year and Further Extendable On Mutual Consent**

**OUR REF: TENDER ENQUIRY NO: PE-LPE/421 dtd 09/09/19**

Please note that following w.r.t. Tender enquiry no. PE-LPE/421 dtd 09/09/19 for Rate Contract for Canteen Services to BHEL Offices Within HRDI & ESI Complex, Plot No. 25, Sector 16A, Noida & BHEL Offices Located at Kribhco Bhawan At Sector-1, Noida:

NIT Sl. no.	Instead of:	Read as:
Lunch Menu (Annex-B): Desert (Ice-cream-Packed) at pg. 7 of 11 of Technical Spec.	“Cornetto ice cream (small cone)”	“Ice Cream (Straw berry/Vanilla) 65 ml”

Revised lunch menu enclosed.

All bidders are requested to visit the website [www.bhel.com](http://www.bhel.com) (Tender Notifications Section)/ [www.bhelpem.com](http://www.bhelpem.com). All future corrigenda/ amendment and due date extension, if any, for this tender shall be hosted only on above websites.

Thanking You,

With Regards,

For & on behalf of BHEL



**N C SHARMA**

**Dy. Mgr./ CMM**

Please reply to:

**Sh N C SHARMA, Dy Manager  
CMM**

Power Project Engineering Institute Building  
HRD & ESI Complex Plot No. 25, Sector -16 A,  
BHEL-PEM,Noida-201301 (U.P.)  
Tel No.0120-4213591, 9911170053

## Annexure- "B"

### TENTATIVE LUNCH MENU

Different dishes	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Curry</b>	Shahi Paneer/ Matar paneer/ Kadhai paneer (125 gms. including Minimum 30 gm of Paneer)	Karhi Pakora (125 gms.)	Ghiya Kofta (2 no. kofta pieces) in Malai gravy  (125 gms.)	Sambhar  or Kala Channa  (150 gms. including Minimum 50 gm of kala channa)	Rajmah/ Kabuli Channa  (150 gms.)  (150 gms. including Minimum 50 gm of rajma/ kabuli channa)	Mix Veg. (dry) with Paneer  (125 gms.)
<b>Pulses/vege table</b>	Dal Arhar (Tadka) / Dal masoor Kali (Tadka) (125gms)	#Dry Seasonal Veg. (125 gms.)	Dal Makhni /Dal Moong chilka (tadka) (125 gms.)	Coconut Chutney  or #Dry Seasonal Vegetable  (125 gms.)	#Dry Seasonal Veg.  (125 gms.)	Arhar Dal/Masoor Dal/Dal Moong Chilka (tadka)  (125 gms.)
<b>Rice item</b>	Plain Rice  (125 gms)	Plain Rice  (125 gms)	Plain Rice  (125 gms)	Lemon Rice  Or Plain Rice  (200 gms)	Plain Rice  (125 gms )	Plain Rice  (125 gms)
<b>Roti</b>	Chapati  (atta Tava Roti) -2 Nos wrapped in aluminum foil.  (min 30 gram each roti)	Chapati  (atta Tava Roti) -2 Nos wrapped in aluminum foil.  (min 30 gram each roti)	Chapati  (atta Tava Roti) -2 Nos wrapped in aluminum foil.  (min 30 gram each roti)	Idly & Vada-1 each/ 2 numbers any of idly or vada (Min 30 gram)  or Chapati  (Atta Tava Roti) - 2 Nos wrapped in aluminum foil.  (min 30 gram each roti)	Chapati  (atta Tava Roti) -2 Nos wrapped in aluminum foil.  (min 30 gram each roti)	Chapati  (atta Tava Roti)  -2 Nos wrapped in aluminum foil.  (min 30 gram each roti)
<b>Fruit/ Desert (Ice- cream- Packed)</b>	Banana  (Min 85 gm)	Ice Cream (Straw berry/Vanilla) 65 ml  Or Gulab Jamun/ Rasogulla- (min 60 gm)	Banana  (Min 85gm)	Ice Cream (Straw berry/Vanilla) 65 ml  Or Gulab Jamun/Rasogulla  (min 60 gm)	<b>Ice Cream (Straw berry/Vanilla) 65 ml</b>  Or Gulab Jamun/ Rasogulla- (min 60 gm)	Banana  (Min 85 gm)
<b>Plain Curd (Packed item)</b>	CURD  (min 80 gm)	CURD  (min 80 gm)	CURD  (min 80 gm)	CURD  (min 80 gm)	CURD  (min 80 gm)	CURD  (min 80 gm)
<b>Soup</b>	Soup (Tomato)  (min 80 ml)	Soup (Vegetable)  (min 80 ml)	Soup (sweet corn)  (min 80 ml)	Soup (Tomato)  (min 80 ml)	Soup (Vegetable)  (min 80 ml)	Soup (sweet corn)  (min 80 ml)
<b>Butter Milk (tetra pack)</b>	Min. 180 ml	Min. 180 ml	Min. 180 ml	Min. 180 ml	Min. 180 ml	Min. 180 ml

Annexure

AK

20. 7. 11

- 2.0 Ice Cream during summer (1<sup>st</sup> April to 30<sup>th</sup> September) and Gulab Jamun/ Rasogulla during winter (1<sup>st</sup> October to 31<sup>st</sup> march).
- 3.0 Rice, Dal and Sabji weight mention in lunch menu are cooked weight.
- 4.0 Buttermilk (tetra pack) shall be served from 1<sup>st</sup> April to 30<sup>th</sup> September.
- 5.0 Soup will be serve during winter (1st October to 31st march) only.
- 6.0 Every pulse is to be served with tadka.
- 7.0 # For seasonal vegetables, caterer has to follow the suggestive chart as below table for selection of seasonal vegetables for making dry seasonal veg.

1.	IN SUMMER	GHIYA, BHINDI, KARAILLA, KADDU, PARWAL, SIMLA MIRCH, Beans etc.
2.	IN WINTER	GOBHI, GAJAR, MATAR, PATTI GOBHI, SIMLA MIRCH, Beans etc.

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Akran