

Specification No. HRDI : 041-A (Catering Services)

1.0.0 SCOPE OF WORK FOR - CATERING SERVICES:

The scope of work covered under this specification shall include Catering of tea, coffee, cold drinks, snacks, breakfast, lunch, dinner etc. as specified in the specification or as per instructions time to time.

The standard of catering and services to be provided by the Contractor shall be of excellent quality. The contractor shall also make available complete services with regard to the above as per requirements / directives of the owner / his authorized representatives. The service, in general, shall be of the following nature for 20 to 25 persons in each training programme. Generally two residential programme may run concurrently. However sometimes a maximum of two more non-residential programme may also run concurrently.

- i) Serving bed tea / coffee in the residential rooms
- ii) Serving breakfast in the dining hall
- iii) Serving tea / coffee, cold drinks, cookies and snacks during tea breaks, in the dining hall / conference hall syndicate room as the case may be.
- iv) Serving lunch and dinner in the dining hall.
- v) Breakfast, tea, lunch, dinner etc. may also have to be served to the visiting faculty in their rooms, unless otherwise directed..
- vi) In case a participant / faculty falls sick, the caterer shall arrange to serve food to him in their hostel room. Special food as per requirements will be served to the sick person.
- vii) The contractor shall provide and maintain adequate staff at all the times round the clock as per actual requirement for rendering the service smoothly.
- viii) The contractor should maintain adequate no. of cooking staff as well as servicing staff and ensure that cooking staff is not used as serving staff and vice-a versa.
- ix) During the programme period, one servicing staff shall exclusively be earmarked for each conference hall who will be specifically attending to the conference hall full time.

The catering services are meant for the training programmes conducted by HRDI with menu at Annexure I of this specification. The contractor shall also arrange and provide services as required time to time for the optional items listed at Annexure II of this specification. Items however can be substituted from time to time as mutually agreed to within quoted rates. Materials to be used shall be as specified in the specification.

Bed tea will be served in thermos flask with milk and sugar in separate containers along with tea spoon. Tea will be served in cup and saucer with tea spoon.

Besides the contractor consistently maintaining quality of catering and services, he shall also keep the Dining Hall, Kitchen, Pantry, Storage Area and other related areas clean, in - order and refreshing.

The contractor shall engage only such persons who are medically fit and free from all communicable , contagious, infectious and other diseases and are disciplined. The contractor shall not employ any person below 18 years of age. If any of the contractor staff is found to be suffering from such disease of (s)he commits any misconduct or misbehavior, the contractor shall remove and immediately replace such staff without questioning the decision of owner or his authorized representative.

It shall be the duty and responsibility of the contractor to ensure that persons engaged by him for the said services donot have criminal background. The contractor shall get the police verification done of these persons and produce the record to the owner as and when demanded.

- 1.1.0** Besides the regular planned programmes, the owner may permit other agencies to run their own programmes in the building or HRDI might conduct courses for other agencies as well. Caterer shall arrange above mentioned catering services during such periods also. In such cases, rates as approved for HRDI shall be applicable.
- 1.2.0** **Period of Jan – March is a lean period for programmes when no. of programmes per month are fewer compared to rest of the**

year. Contractor is advised to get appraised on this account and quote price accordingly. Any claim later in this regard by the contractor shall not be entertained and the contractor shall have to render services at quoted /agreed rates as per contract.

1.3.0 The participants of a programme normally start arriving from afternoon of the day prior to the programme start day and they stay upto afternoon of the next day on which programme ends. During these periods, even though the no. of participants may be fewer than the batch size, the quality and quantity of catering services shall be the same as stipulated in the contract and no deviation or price compensation on any reason whatsoever will be admitted.

1.4.0 For satisfactory services, the Contractor shall continuously maintain suitable manpower strength consisting of cook, kitchen assistant, kitchen safaiwala, serving staff, programme boys etc. and which the contract may supplement at times without extra cost to the owner as required to cope up with the requirement as arisen for satisfactory services to the owner. The serving staff will attend to the conference hall/ meeting venues, provide bed tea in the hostel rooms and also render services at Service Counter in the dinning hall and cleaning of dinning table along with upkeep of dinning hall. Floor cleaning of dining hall and dusting of furniture shall be the responsibility of kitchen safaiwala staff of the contractor. Prog.boys will be allocated to perform programme oriented service jobs for each conference hall independently, and if necessary will be required to go to site during outbound visit and render his service there too.

1.5.0 TIMINGS:

Normally, the service timings shall be as specified below:

Bed tea between 5.00 to 7.00 AM

Breakfast between 7.45 to 8.45 AM

Tea, coffee, cold drinks and snacks between 11.00 to 11.30 AM, 3.00 to 3.30 PM, 5.30 to 7.00 PM or, as and when required.

Lunch between 1.00 to 2.30 PM

Dinner between 8.30 to 10.00 PM.

High tea /snacks / cold drinks, as and when required, at short notice.

The above timings are subject to adjustment at the discretion of the owner.

Attending to rooms and room service shall be round the clock.

1.6.0 PROVISION OF STITCHED UNIFORM BY BIDDER

All the workmen engaged by the Bidder shall be provided with uniforms at the cost of contractor as specified below. The colour scheme of uniform will be separate for different categories of staff. Uniform shall display logo of the contractor in suitable contrasting colour.

For Summer

<p>1. Kitchen staff(working in the kitchen, on mobile service at pantry / hostel block/ offices etc.)</p> <p>i) Cook</p> <p>ii) Kitchen assistant</p> <p>iii) Kitchen Safaiwala</p>	<p>White Cotton jacket or stitched shirt and cotton stitched trousers, scarf, chef hat(white), black shoes & socks, apron.</p> <p>Terrycot stitched uniforms of good quality. black shoes and socks, apron.</p> <p>Terrycot stitched uniforms of good quality and Jackets(brown). Rubber shoes and socks, apron and cap.</p>
<p>2. Servicing staff & Programme Boy</p>	<p>Terrycot stiched shirt and trousers of good quality, black shoes and socks</p>

3. Management / Supervisors	Terrycot stiched shirt and trousers of good quality, black shoes and socks
-----------------------------	--

For Winter (for all above categories) (Additionally)

1.Close necked coat or pullover

The above uniform materials and shades will be approved by the owner

1.7.0 MATERIALS:

The contractor shall provide all raw materials and foodstuffs wholesome and of good quality and conform to specifications as given below towards satisfactory catering services . Storage of these items shall be done in such way that freshness or hygienic value is preserved taking suitable care of vegetables and other perishable items. Any variation in specification will require prior approval of owner in writing.

Pulses - Agmark Product

Flour (whole wheat) - DFM/ Hissar (stag) or Equivalent Agmark Product

Besan/Maida/Suji - Agmark/FPO)

Rice -Basmati of KRPL –India or equivalent Agmark
Satnam Overseas(Kohinoor)

Spices (Whole or Ground) - MDH/Catch or Equivalent Agmark

Tea Bags - Taj Mahal / Tetley/Nestea/Twining

Sugar - Cubes

Coffee - Nescafe / Bru

Cooking Oil - PFA approved oil (1). Kundan oil from KRBL(2).
Soyam Oil from Ruchi Soya Ind. Ltd. (3) Dhara
Health/Fortune/Nature Fresh Soya Oil or
Equivalent Agmark Product

Ice Cream	-	Mother Dairy / Kwaliti/ Walls/Nirulas
Sweets	-	Nathu's/Aggarwal (Sec-18,Noida/Haldiram
Pickles/Sauces/Ketchup	-	Nafed/Noga/Maggi/Kissan/ Druks/Priya/Nilons
Milk(Standard/Toned)	-	DMS/Mother Dairy/ VITA/Parag/Paras/ Amul
Bread (Standard/Brown)	-	Modern/Bakemans/Britania/Harvest (Brown /Standard)
Biscuits	-	Britania,Parle,Sunfeast, (Sweet,Salted,Cream)
Crockery	-	(Hotelchina) UPC/BHARAT/SEASHELL (To be approved by owner)
Cutlery	-	Stainless Steel (Standard Quality))
Tumblers	-	Yera
Napkins	-	Wintex/Deepee
Cornflakes	-	Mohans/Champion/Goldcrunch/Savour
Papad	-	Lijjat
Butter	-	Vijaya, Amul, Amul light (Amul light & Amul/Vijaya to be served as per participants demand)
Jam	-	Kissan, Noga, Druk

Items like pulses, spices etc., which are not branded, should be of good quality. Contractor shall ensure supply of **fresh seasonal vegetables and fresh Non-vegetarian materials without ice packing** on daily basis for same day consumption. Under no circumstances, the unused non-vegetarian materials shall be used next day . **Vegetables will be supplied only during the office working hour of HRDI and Non vegetarian items between 9.30-10.30 a.m. of the day for same day consumption excepting for proportionate requirement of Monday.**

Vegetables and Non vegetable items found not fresh shall not be used and shall be promptly removed from the designated place of storage or usage.

The safaiwalla group of catering staff shall make regular and quick disposal of vegetable peels, bones of fish/mutton/chicken, stale food and leftovers and other garbage and papers etc. The contractor shall provide and maintain suitable inventory of cleaning items like duster, steel wool, scrubber, soap/detergent etc so as to have clean dining hall, counters, kitchen, utensils and the entire pantry area. The contractor shall keep the storage area clean, too.

Contractors shall ensure and take full care that no perishable item beyond prescribed period are used / served.

Sugar in the cube form only is to be used and other form of sugar is not permitted at all.

The contractor shall provide pepper (powdered) and salt filled good looking dispenser sets on each dining table and shall maintain them in clean condition.

The contractor shall provide and maintain suitable inventory of good quality good looking crockery & cutlery items besides all types of kitchen utensils including but not limited to cup, saucers, tea spoon, full plate, quarter plate, soup bowl, soup spoon, table spoon, fork, knife, Thermos flask (separately for water and bed tea), Coaster, Napkin filled napkin stand , Water jug, Tumbler, Table mat ,tooth pick etc which are required for and in relation to rendering of quality catering services to the satisfaction of the owner. He shall always promptly replace such items as and when required so that no inconvenience is experienced.

1.8.0 CONDITIONS OF WORK

- i) Work shall be carried out by the contractor as per the conditions of the contract
- ii) Cooking shall be done in the kitchen provided by the Owner
- iii) Materials used for preparation of food items shall be of the best quality and cooking shall conform to the best standards and hygiene.
- iv) The contractor shall engage well-trained supervisors /Cooks/Kitchen Assistant/Kitchen Safaiwalla/ Serving Staff/ Prog Boy . Contractor shall ensure that none of his

- employee's shall be on duty without proper uniform displaying identity card.
- v) Efficiency, promptness, quality service, good behaviour and politeness of the Contractor and his workmen along with catering for adequate quantity with acceptable quality while maintaining cleanliness are the essence of the contract.
 - vi) The contractor shall furnish the category wise details of his persons along with photograph as per Annexure - D, to the Owner for his consent before they are brought into the HRDI premises for providing various services. The owner or his authorised representative reserve the right to refuse admission to one or more of the Contractor's men, if their conduct or efficiency is found to be unacceptable. The decision of the Owner or his authorised representative in this matter shall be final. The contractor shall provide identity cards, to his workers once they are allowed to be engaged by the Owner which will be displayed by them on their uniform while on duty.
 - vii) Without prior knowledge of the Owner, the contractor shall not engage or change any person for any job within the HRDI premises. In case the contractors decide to change one or more of his office men this shall be brought in writing to the notice of the owner and got approved before such substitution is given effect to.
 - viii) The contractor's men shall not hang around in the HRDI premises and also not normally move out of their specified areas.
 - ix) The contractors men shall not bring any guests/outsideers in the HRDI premises.
 - x) The Contractor shall ensure proper cleanliness of the Dining Hall, Pantry and Kitchen, including regular sweeping / mopping of the floors with disinfectants, dusting of the furniture, walls etc., regular and quick disposal of vegetable peels, bones of fish/mutton/chicken leftovers and other garbage and papers etc.
 - xi) **Having got the contract, the contractor shall get the menu approved for all the seven days specifying the items to be served for breakfast, lunch, dinner etc. on each day and shall comply fully with menu defined in the tender . This will be done out of the items and requirement of the menu as specified in this tender document. In case, the Owner or his authorised representative require any subsequent change, it shall be complied with. The daily menu shall be prominently displayed in the dining hall for information to all guests.**

- xii) HRDI will not be responsible for salaries/wages, etc. payable by contractor to his employee and they will not be treated as BHEL employees.
- xiii) Contractor shall not undertake any alteration / addition in the premises provided by the owner.
- xiv) Contractor shall not take out any material / equipment out of Owner's premises without prior written approval by the Owner or its Authorised Representative. Even in case of taking out any equipment for repairs, whether belonging to the Contractor or provided by the Owner, prior approval from the Owner or his Authorised Representative would be necessary.
- xv) Contractor shall provide services of one full time prog boy for every conference/lecture/programme organised at the Institute which has maximum requirement of 4 such persons at a time if all the halls in the Institute are concurrently booked. **He will be associated with programme exclusively and shall not be used for any other purpose during the programme days.**
- xvi) The contractor shall be responsible for safety and security of all equipments, fittings, gadgets, personal belongings of participants/guests. Any loss / damage due to negligence on part of the contractor shall be to his account.
- xvii) **The contractor shall personally visit atleast once a fortnight or/and as many times required to HRDI and meet authorized BHEL persons to apprise of the services or obtain feed back on the services being provided so that complaints, if any, are promptly attended to the satisfaction of HRDI.**

1.9.0 INTIMATION TO CONTRACTOR REGARDING REQUIREMENT

The Owner shall inform the Contractor of his requirements twenty-four hours in advance for the scheduled courses and in urgent and exceptional cases, two hours in advance. However, payment would be subject to actual no. meals consumed / served.

1.10.0 INSPECTION AND TESTING BY THE OWNER

The Owner reserves the right at all times, at the risk & cost of the Contractor, to inspect and or / test by himself or through any of his representatives or an independent agency the premises held by the Contractor and raw materials, in process materials and food-stuffs stored and served.

If any material, item or component intended to be used for the services is found substandard, not satisfactory or non conforming to the specifications of BHEL, the contractor shall remove such material forthwith from place of storage or usage **and shall take prompt appropriate action in terms of the contract such that affected services are not disturbed. If the contractor fails to arrange/replace, the same shall be done by owner at the risk and cost of the contractor** The decision of the Owner or his authorised representative shall be final and binding.

The contractor shall ensure that all the items of catering services including vegetables and non-vegetables shall be got checked with HRDI representative before these are taken to stores/kitchen.

HRDI reserves the right to reject and throw away immediately non- inspected items / sub standard items without assigning any reason thereof at risk and cost of the contractor.

1.11.0 DEFAULT DEDUCTIONS FROM CONTRACTOR'S BILLS

The Contractor shall be liable to make good the loss or damage caused to Owner's premises, equipment, furniture, fittings, fixtures etc.

In case the Contractor fails in his contractual obligations at any time for any reason whatsoever including his own labour problem, he shall be liable for penalty to the extent as the Owner deems fit as well as to compensate for the excess expenditure incurred by the Owner, by way of providing catering services for training programmes from any other source, which will be done at the cost, risk, expenses and responsibility of the Contractor. The above will be without any prejudice to any other action, which the Owner may take.

If the above or any failure on the part of the contractor necessitates, shifting the venue of the training programme from HRDI to any other place, the Owner shall be entitled to get the services done at the shifted venue at the cost, risk and responsibility of the contractor notwithstanding anything in this respect contained in the contract and without any prejudice to the other action the Owner may take including imposing penalty or termination of contract.

For any deficiency in catering services, the contractor shall be verbally informed firstly to take corrective remedial measure. The contractor shall have to make the correction immediately. In case he takes appropriate action to the satisfaction of the owner or his

authorized representative, the case shall be deemed as closed. Under exceptional circumstances, if waiver is accorded by the owner against a particular default, the same shall neither be taken as precedence in future nor the same can be construed as automatic waiver of any other default.

If the contractor fails to take corrective action to the satisfaction of owner or his authorized representative, owner reserves the right to take any &/or all of the following action(s).

- (a) Issue warning letter for the default
- (b) Levy penalty of Rs 1000/- (Rupees One Thousand) per default
- (c) Levy penalty of Rs 2000/- (Rupees Two thousand) per default, if same default is repeated for third time.

If it is found that default(s) are of permanent nature/recurring or the contractor backs out before the completion period of the contract, owner or his authorized representative reserves the right to take any and/or of the following action(s):

- a) Termination of the contract and forfeiture of Security deposit
- b) Putting the party on hold for business or blacklisting the party from future business.

If quality of food served is not found satisfactory by more than 05 (five) persons of the participants taking the food, 50% of the meal charge shall not be paid.

The contractor may note that penalty is a deterrent against non performance and the intent of the contract is to have satisfactory services from the contractor as per terms of the contract.

1.12.0 SCHEDULE OF RATES

The schedule of rates shall be deemed to include and cover all costs, expenses, liabilities and salaries of every nature and description whatsoever and all risks whatsoever (foreseen or unforeseen) to be taken or which may occur in relation to the execution of the work, like the cost of purchase of raw-materials, transportation, labour cost, cooking, cost of equipment, cooking utensils, crockery, cutlery etc and maintenance of specified premises as mentioned in the bid document.

Price schedule consists of Annexure I and Annexure II of the specification. Bidder is advised to note that only rates and prices of Annexure I will be considered for price evaluation. Although items at Annexure II - Rates for Miscellaneous Food and Beverage items may form part of the contract, these shall not be taken into consideration for comparing the total bid value and for bid evaluation purpose.

The bidders are advised to obtain first-hand information about the location of HRDI Building, at Sector 16 - A, Noida, nature of services required to be rendered, the prevailing market rates of different commodities involved, the timing of such services, the modes of transportation available in the area and also other exigencies whatsoever. No extra claim over the quoted / accepted rate shall be admissible for any reason whatsoever.

1.13.0 QUANTUM OF WORK

The quantities given in the "Schedule of Rates" - "Price Bid" are approximate and may vary in the course of execution. The bidder is, therefore, advised to quote very carefully. No claim for compensation from the contractor shall be entertained due to any variation in the quantities of the various item(s) or work or deletion of any items(s) of work. Payments shall be made for actual quantities consumed and verified by owners representatives.

1.14.0 SERVICE FOR SPECIAL OCCASSIONS ETC.

At any time during the existence of the contract, the owner reserves the right to utilize the services of the contractor for any special parties or otherwise, the contractor shall arrange the same. The rates shall be mutually agreed upon in case any item is outside the rates of the items already agreed to.

Similarly, in case the Owner desires to include any new item in the contract for catering, this will be negotiated with the contractor. The final decision will rest with the owner.

1.15.0 SPECIAL INSTRUCTIONS TO BIDDERS:

The schedule of rates includes items comprising sub items. Rates are to be quoted for each item separately including the sub items written both in words and figures. As indicated in the schedule of rates the grand total of the bid at the end of the schedule of rates also shall be written both in words and figures. No overwriting shall be allowed. The bidders shall sign each page of the bid document including the schedule of rates and the rates in annexure 1 and terms and conditions, specifications as their acceptance.

All disputes shall be subject to Delhi State jurisdiction.

1.16.0 SPECIFIC TERMS AND CONDITIONS:

1.16.1 In matters of dispute regarding the quality of catering services, quality of food- stuffs, raw materials & in - process food; utilization of the premises , cleanliness and of the facilities made available by HRDI or any other matter related to these services, the decision of the Owner or his authorized representative shall be final and binding.

1.16.2 The contractor shall give vacant possession of the premises and return all furniture, fixtures, equipment, and make good all the inventory items etc in good condition after the contractual period is over or if the contract is terminated in midcourse. Handing over the vacant possession of the premises and equipment etc. shall be effected within 4 days of the completion of the period of the contract or termination of the contract whichever is earlier. If the contractor fails to do so, the Owner will be free to take possession of the premises by opening lock (s) if necessary, and make an inventory of all the furniture, material and equipment and will be free to deduct from the Contractor's pending bill (s), security deposit, any amount which falls short of the replacement cost of the material / equipment, furniture, etc. given to the contractor by the Owner.

1.17.0 POWER, WATER & OTHER FACILITIES:

1.17.1 The owner shall provide power and water supply at limited points free of charge. Contractor shall take suitable steps for further distribution, if any, and ensure no wastage of any kind. He will not use electricity as fuel. Bidders are advised to physically check the location of such points before filling the bid.

The contractor shall be responsible to provide, within the scope of work, all facilities / materials / consumables / crockery / cutlery / tools etc. necessary for performance of work.

1.17.2 Besides the existing infrastructure and facilities available at owner's premises consisting of the followings

- i) Kitchen with pantry and storage space for raw materials
- ii) Dining Hall with dining tables, chairs, sofa , counter & Split A/Cs

- iii) Cooking range with two burners: Two nos
- iv) Cooking range with four burners: One no.
- v) Dosa plate: One no
- vi) Aluminum rack: Two nos.
- vii) Worktable: one no
- viii) Dish landing table: One no.
- ix) Service trolley: Three nos.
- x) 4-door Fridge - One no.
- xi) Small Refrigerator: One no.

All the necessary equipments and facilities including but not limited to cooking vessels, grinder, juicer, mixer, toaster, hot case, gas cylinders and their filling/refilling, crockery, cutlery, thermos flasks, etc shall be arranged, provided and continuously maintained by the contractor throughout the currency of the contract, The above said items/equipments will be available to the contractor free of charge on loan basis for the tenure of the contract: The bidders are advised to visit the premises and take stock of the situation before submitting their quotation. The exact inventory of the items shall, however, be got recorded by the owner at the time of taking over.

Any additional facility/equipment which owner may like to add during the currency of the contract shall also be made available to the contractor similar lines.

The contractor shall maintain them in good condition and repairs of any material / equipment (on account of normal wear and tear or mishandling) required during the contract period for day-to-day working (excluding faults arising due to life cessation) shall be arranged by him at his own cost.

The contractor shall also provide and maintain suitable bainmarie equipment in the dining hall for keeping the ready foodstuff at suitable temperature. The equipment should separate vegetarian and non vegetarian items suitably.

The contractor shall provide gas fuel and shall ensure uninterrupted supply such that not even a single service of catering is affected. The

contractor shall maintain the burners and cooking range along with its accessories including pipes etc always in working condition and repair/replacements of accessories shall be the responsibility of the contractor at his cost.

Good quality table linen/table sheet cloth napkin (duly washed and pressed) shall be provided by the contractor on the dinning table and the same shall be changed daily.

- 1.17.3 It shall be obligatory on the part of the contractor to maintain all equipments and items supplied by the owner as mentioned in paras above and also keep the premises neat and tidy and free from any damage. For any breakage, thefts, loss or damages to the premises, fittings, fixtures and equipments, recovery at market rate shall be affected from the Contractor's bills and materials / items replaced at his cost.
- 1.17.4 The contractor shall be responsible for and proper utilisation of the facilities like equipment, water, electricity or anything else provided by the Owner, without any manner of abuse or excess use.
- 1.17.5 Any misuse of the premises, equipment or facilities extended to the contractor by the Owner will attract penalties as may be decided by the Owner including termination of the contract. The amount of such penalties shall be decided by the Owner or his authorized representative whose decision shall be final and binding. The amount of such fines / penalties shall be recovered / deducted from the contractor's bills / security deposit.

MENU

(Specification - 041A)

Sl No	Item Description
1	BED TEA (equivalent to two cups) (200 ml per cup) Tea bags / coffee powder with dairy whitener pouch/ /lemon and two sugar cubes / suger pouch per cup and hot water in thermos flask with a two pc packet of Parle G biscuits
2	BREAK FAST (BUFFET) Consisting of i) Cornflakes /Porridge with hot/ cold milk & sugar ii) Slices of full sized Bread/Toast with butter and Jam iii) Boiled eggs / Omelete or Veg.Cutlet / cheese cutlet & Sauce iv) Any one combination from the followings: Medium size Puri-sabji/Stuffed Paratha(Aloo or seasonal vegetables) -curd/ Plain Paratha - Sabji or butter/masala or sada Dosa/Iddly/Vada/Upma / Onion Uthapam with Cocunut Chutney and Sambar /Chole-Bhature/ Pav bhaji (Paratha size : Normal Tanduri Roti Size) v) Tea/Coffee (Ready made)(200 ml) vi) Tetrapack of Juice (Real)(250ml)(apple/pineapple/orange) vii) Pickles
3a	MID SESSION SERVICE (11.15 am & 03.30 pm) Tea bags / coffee powder with milk /lemon and sugar cubes/pouch one cup (200 ml.) with hot water in cup and biscuits / cookies -sweet & salted both (2 nos each) or mixture (namkeen) or mathari 02 pcs or chips
3b	EVENING TEA (05:30 pm) Tea bags / coffee powder with milk /lemon and sugar cubes/pouch one cup (200 ml.) with hot water in cup and with samosa /sandwich-- (two pcs)/pakora-- one plate and chutney/sauce
4	Lunch (Buffet) a) i) Soup(150 ml) (Sweet corn/tomato/vegetables/green peas/palak/almond/onion/Lintel/Muctator) ii) plain rice / pulao-- mutter or vegetable/fried rice/lemon rice/zira rice/paneer rice or vegetable chowmin/ veg nuddles

- iii) Chapati / tandoor roti /butter nan/missi roti /lachha paratha/roomali roti
- iv) Dal-Arhar, Chana, Malka, Moongi, Lobia, Masoor, Rajma,Chole,Kadhi-Vada
- v) Two **Vegetable dishes** out of which **one will be paneer dish on alternate day**
(Paneer Dish - Malai Kofta /Palak paneer/chilly paneer/Kadai Paneer/Matar Paneer/Shahi Paneer etc
- vi)Boiled / Baked Vegetbles
(Seasonal vegetables: Bhindi/Cauliflower/Tinda/Sinla mirch/Ghiya Methi/Karela/Cabbage/Palak/Lockey/Pumpkin/ Peas/ Parmal/ etc.)
- vii) Sambar/Rasam
- viii)Chicken/fish/mutton
(Chicken Curry/ Kawab Masala/Fish fry/ Egg Curry/ chilly Chicken/ Mutton Roganjosh /fish etc.)
- ix).Salad
(Kheera/Kaadi/gajar/muli/tomato/chukander/onion/lemon/ green chili) or sprouted salad/ rajma or lobia salad/ curd onion salad)
- x)Pickles
- xi)Plain dahi / Dahi Vada / raita(Bundi/kheera/bathua/palak)
- xii) Papad(punjabi masala)

b) Dessert consisting of

- i) Two pieces sweets such as of gulabjamun/ Rasmalai /rasgulla/Kalakand (100 gm) or Jalebi/Milk Semia/Kheer/Halwa(suji/Moong) or ice cream -2 scoops (100 ml) or Fruit salad with cream(100 gm)
(Ice cream :Kwality/Walls/Milk Food/Vadilall)
(flavour: Strawberry/Vanilla/ Two in one/ Butter Scotch)
- ii) Fresh seasonal fruits
- iii) Sounf and Mishri

5 Dinner (Buffet)

- a) I) Soup(150 ml)**
(Sweet corn/tomato/vegetables/green peas/palak/almond/onion/Lintel/Muctator)
- ii) plain rice / pulao-- mutter or vegetable/fried rice/lemon rice/zira rice/paneer rice
or vegetable chowmin/ veg nuddles
- iii) Chapati / tandoor roti /butter nan/missi roti /lachha paratha/roomali roti
- iv) Dal-Arhar, Chana, Malka, Moongi, Lobia, Masoor, Rajma,Chole,Kadhi-Vada
- v) Two **Vegetable dishes** out of which **one will be paneer dish on alternate day**
(Paneer Dish - Malai Kofta /Palak paneer/chilly paneer/Kadai Paneer/Matar Paneer/Shahi Paneer etc
- vi)Boiled / Baked Vegetbles
(Seasonal vegetables: Bhindi/Cauliflower/Tinda/Sinla mirch/Ghiya Methi/Karela/Cabbage/Palak/Lockey/Pumpkin/ Peas/ Parmal/ etc.)
- vii) Sambar/Rasam
- viii)Chicken/fish/mutton
(Chicken Curry/ Kawab Masala/Fish fry/ Egg Curry/ chilly Chicken/ Mutton Roganjosh /fish etc.)
- ix).Salad
(Kheera/Kaadi/gajar/muli/tomato/chukander/onion/lemon/ green chili) or sprouted salad/ rajma or lobia salad/ curd onion salad)

- x) Pickles
- xi) Plain dahi / Dahi Vada / raita(Bundi/kheera/bathua/palak)
- xii) Papad(punjabi masala)

b) Dessert consisting of

- i) Two pieces sweets such as of gulabjamun/ Rasmalai /rasgulla/Kalakand (100 gm) or Jalebi/Milk Semia/Kheer/Halwa(suji/Moong) or ice cream -2 scoops (100 ml) or Fruit salad with cream(100 gm)
(Ice cream :Kwality/Walls/Milk Food/Vadilall)
(flavour: Strawberry/Vanilla/ Two in one/ Butter Scotch)
- ii) Fresh seasonal fruits
- iii) Sounf and Mishri

- NOTE:**
- 1. Soup to be served for VIPs at table**
 - 2. Item of dessert & seasonal fruits to be changed in lunch and dinner on daily basis.**
 - 3. Sambhar /Rasam to be changed in lunch and dinner on daily basis.**
 - 4. Rasam is not substitute for soup. Soup and Rasam are two different items.**
 - 5. Different Non veg items and their different preparation in lunch and dinner.**
(A few illustrative items have been listed above. The successful bidder may suggest equivalent alternatives)
 - 6. Snack combination to be changed during forenoon and post lunch mid session.**

Attention:

Contractor to ensure that no item falls short during any of the above services and he should take special precaution during breakfast/lunch/dinner.

MENU – OPTIONAL ITEMS

sl no	Item Description	Qty
1	TEA	
a.	Tea per cup(200 ml) Tea with tea bags with dairy whitner pouch/ lemon and sugar cubes/sugar pouch & hot water in cup	One cup
b.	Pot services (350ml) Two cups in tea set wit teabags and dairy white pouch /lemon and sugar cubes/sugar pouch and hot water in pot	one pot
2	COFFEE (Bru/ Nescafe)	
a.	Coffee per cup (200 ml) Coffee powder with dairy whitner pouch/ lemon and sugar cubes/sugar pouch & hot water in cup	One cup
b.	Pot Services (350ml) Coffee powder with dairy whitner pouch/ lemon and sugar cubes/sugar pouch & hot water in pot	one pot
3	COLD DRINKS	
	a.Mineral Water(1000 ml)	one bottle
	b.Mineral Water(500 ml) (b&C:Aqua fina/ Bisleri/Kinlay)	one bottle
	c.Lassi (sweet)*(250 ml)	one pack
	d.Chanch (salty)*(250ml)	one pack
	e.Appy (250 ml)	one pack
	f.Lemon water packed(250ml)	one pack
	g.Mango**(250 ml)	one pack

*(Amul, Verka) **(Verka, pepsi)

Note:

1. Price of items at sl.no.3 may be quoted in terms of percentage of MRP.
2. Any new drink /new brand which may be added during currency of the contract will Be priced as per % of MRP.