

INDIAN INSTITUTE OF TECHNOLOGY MADRAS
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TENDER DOCUMENT

Date of release of tender: 10/6/2019

Tender Reference No.: IITM/SPS/Buffer Hall/004/2019-20, Date: 11/6/2019

NAME OF WORK	: Providing food in A/C Buffet Hall in the first floor of Campus Cafe
PERIOD	: One year from the date of Agreement
EMD AMOUNT	: Rs.10,000/- (Rupees Ten Thousand only)
LAST DATE OF TENDER SUBMISSION	: 25/06/2019 up to 15:00 hrs.
PRE-BID MEETING	: 17/06/2019 at 15.00 Hrs. Venue: Conference Hall, 2 nd Floor Administration Building IIT Madras
ADDRESS FOR SUBMISSION OF TENDER	: The Registrar, IIT Madras, Chennai-600036.
DATE OF OPENING OF TECHNICAL BID	: 25/06/2019 at 16:00 Hrs Venue: Conference Hall, 2 nd Floor Administration Building IIT Madras



Ref: IITM/SPS/Buffer Hall/004/2019-20

Date: 11/6/2019

**NOTICE INVITING TENDERS FOR
PROVIDING FOOD IN A/C BUFFET HALL IN THE FIRST FLOOR OF CAMPUS CAFÉ**

Last date for submission of Tender: 25/06/19 by 15.00 Hrs.

Dear Sir/Madam,

The Institute proposes to select a food service vendor for providing buffet style lunch at the IITM Food Court A/C Buffet Hall. The vendor will be allotted the kitchen attached to the buffet hall in the first floor of the Campus Café building as a licensee; the kitchen comes with metered gas, water and electricity connections and the licensee will be charged prevailing rates for these. All operations of the vendor should be confined to the space allotted. The decision of the Tender Evaluation Committee in the matter of allotment of space is final and binding. A facilities service provider is available in the adjacent food court and vendor can either do their own table clearing service or enter into separate contract (on their own) with the facilities service provider to remove the plates and cutlery, wash and dry the reusable ones and return them to the vendor. The vendor must provide the plates, cups, cutlery, etc. with distinctive colour/logo. The vendor is responsible for housekeeping in the area licensed as well as the buffet hall, and for all washing and drying of utensils used by the vendor for food preparation/storage.

Tender document: As found in the Attached Tender Document

The tenders should be submitted under the two-bid system, i.e., Technical bid and Item bid, in separate sealed covers as instructed below. The duly signed tender documents (with Technical and Item bids in separate covers) shall be either sent to the address mentioned below by speed/registered post or dropped in the tender box kept in the Registrar's Office, IIT Madras Campus, Chennai 600036, **so as to reach on or before 25.06.19 by 15.00 Hrs.** Tenderers, who wish to participate, shall submit both the Technical and Item bids, in two separate sealed envelopes. Technical bids of the tenderers will be opened by the Committee to decide the technical suitability of their service based on the pre-laid terms and conditions. Service locations of the invited tenderers, as mentioned by them in the Technical bid document, shall be inspected by the Evaluation Committee members to assess their quality of service (technical evaluation). The inspection report based on the surprise visit to their clients' place(s) and feedback will form a valuable input for the short-listing / tender finalization process.

**Schedule for opening of Technical Bids: 25.06.19 at 16.00 Hrs.
Venue: Conference Hall 2nd Floor, Administration Building, IIT Madras.**

Technical bids with any item indications will be summarily rejected. The Item bids/offers will be opened only for the qualified bidders whose Technical bids are acceptable to the Committee. The schedule for opening Item bids will be intimated to short-listed tenderers. Final selection of the vendor(s) will be based on a weighted-criteria scoring system to be derived from the tender documents and inspection reports. **The decision of the Tender Evaluation Committee is final and binding in awarding the contract.**

Registrar, IITM

	<p>भारतीय प्रौद्योगिकीसंस्थानमद्रासचेन्ने 600 036 INDIAN INSTITUTE OF TECHNOLOGY MADRAS Chennai 600 036 भंडार एवं क्रय अनुभाग STORES & PURCHASE SECTION Email: adstores@iitm.ac.in दूरभाष: (044) 2257 8285 / 8286 / 8287 / 8288 फ़ैक्स: (044) 2257 8292 Telephone : (044) 2257 8285/8286/8287/8288 FAX: (044) 2257 8292 GSTIN: 33AAAAI3615G1Z6</p>	
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G. Chitrapavai

Dated : 11.06.2019

Deputy Registrar (Stores & Purchase)

TENDER DOCUMENT

1. Submission of Tender:

The tender can be submitted on all days except Saturday and Sundays. The due date and time for the submission of the tender is on or before **25.06.2019 by 15:00 hrs.** In the event of the last day being declared as a holiday, the tenders can be submitted up to 15:00 Hrs. on the following working day. In that case, Tenders will be opened at 15.30 Hrs. on the same day.

2. Two-Bid System:

The offers/bids should be submitted under the two-bid system, i.e., Technical bid and Commercial (Items) bid. The price for the buffet is fixed at Rs.250 per head for vegetarian and Rs.300 per head for non-vegetarian, including 5% GST. As the price is fixed, the "cost" evaluation will be on the basis of comparison of the list of items proposed to be served by the vendor, as submitted in the commercial (items) bid. Technical evaluation will carry 70% weightage and "cost" item list will carry 30% weightage for finalization of the tender. The technical bid will be evaluated for 100 marks and the bidder should score minimum 50 marks out of 100 to qualify the technical bid. The bidders who have scored less than 50 marks will be rejected. The bidders who have scored 50 and more alone will be qualified for commercial (items) bid opening. The following documents are required to be submitted in response to the tender notice.

- Technical Bid should consist of all the details as specified in the Schedules (A, B & C) along with commercial terms and conditions. *There should be no item indication whatsoever in the Technical Bid.* Commercial (Items) bid should consist of all the details as specified in the Schedule D.
- Envelope 1 should contain a covering letter and the EMD for Rs.10,000/- (Rupees Ten Thousand only) vide Demand Draft/Banker's pay order drawn in favour of "The Registrar, IIT Madras", payable at Chennai. This envelope should be super-scribed as "EMD".
- Envelope 2 should contain signed tender document, Schedule A, Schedule B and Schedule C. This envelope shall be super-scribed as "Technical Bid".
- Envelope 3 should contain Schedule D Commercial (Items) Bid indicating the list of items (menu) the vendors is planning (committing) to serve for the entire tender period. This envelope should be sealed and super-scribed as "Commercial (Items) Bid".

All the above three envelopes, namely, Envelopes 1, 2 and 3, must be placed in a larger envelope, sealed and submitted on or before the due date and time. The larger outer envelope shall be super-scribed as **"Tender for providing food in A/C Buffet Hall in the first Floor of Campus Café"**

3. Earnest Money Deposit (EMD):

Any tender without the EMD will be considered as NON-RESPONSIVE and SUMMARILY REJECTED. Photo/Fax copies of the Demand Draft/Banker pay orders will not be accepted. No interest will be paid on the EMD. The EMD will be returned to the unsuccessful bidder(s).

4. Authority to Sign:

All documents must be duly signed by the tenderers.

- a) If an individual or a proprietor of a firm is a signatory, he/she must sign above the full typewritten name and current address.
- b) In the case of a partnership firm, all the Partners of the firm or a Partner holding Power of Attorney for the firm (a certified copy of the Power of Attorney must accompany the Documents) must sign. In both cases, a certified copy of the Partnership Deed and current address of all the partners of the firm must be furnished.
- c) In the case of a limited Company or a Corporation, the Documents shall be signed by a duly authorized person holding Power of Attorney for signing the Documents, accompanied by copies of the Power of Attorney and the Memorandum of Articles of Association duly attested by a Notary Public.

5. Compliance/Confirmation:

Compliance or Confirmation report with reference to the Basic Technical Details (Schedule-A), Terms & Conditions (Schedule-B), and Scope of Work and Charges Payable (Schedule-C) must be included in the tender bid. The buffet hall operation will have to be FSSAI certified and the vendor should already have one or more operational locations with FSSAI certification.

6. Opening of the Tender:

The bids will be opened by the Tender evaluation Committee duly constituted for this purpose, in the presence of such Tenderers or their authorized representatives, who choose to be present, at the appointed place, time and date. Offers found without the EMD or with an invalid EMD will be summarily rejected. On verifying the EMD, the Technical bids will be examined to decide their eligibility based on Schedule A, Schedule B, Scope of Work as per Schedule C and evaluation based on the visit to the Buffett / La Caste outlets of the tenderer by the Committee. The following factors, namely, a) taste of food, b) food variety, c) quality, d) quantity, e) reliability of service, and f) hygiene aspects shall be considered during the technical evaluation process. Technical scores will be provided based on the above submission and tenderers who have scored less than the minimum qualifying mark will not be opened. Only those Commercial (Items) bids of the tenderers whose Technical bids are qualified will be opened.

7. Visit to Tenderers' Operating Locations:

Complete details of one or more operating locations of the tenderers must be enclosed with the Technical bid. Location addresses, name(s) of contact person(s) with phone numbers must be listed in the enclosure. The Tender Evaluation Committee will carry out surprise visits to location(s) currently operated by the tenderers, and the committee reports will form valuable input for the technical evaluation short-listing and finalisation process.

8. Service Price:

Schedule-D, the Items bid, must include list of all items that vendor proposes to serve. Water used for washing and cleaning, electricity, and gas in the area provided to the vendor will be metered and charged at the prevailing rate for commercial establishments announced by the government from time to time, both specified in Schedule-C

It is important to note that vendors should publish the buffet menu during operation. Any changes to this must be approved by the Food Court Supervisory Committee (FCSC) of IIT Madras.

9. Alternative Proposals:

Tenderers shall submit offers that strictly comply with the requirements of the Tender Document. Any alternatives or modifications shall render the respective Tenderers invalid. Offers with conditional rebate will become automatically invalid.

10. Validity of Offer:

Tenderers shall agree to keep the tender open for **sixty (60) days** from the due date of submission thereof and not make any modifications in the stated terms and conditions.

11. Late offer:

The offers received after the due date and time will not be considered and the same will be returned unopened to the respective tenderers.

12. Acceptance and Rejection:

The Tender Evaluation Committee reserves the right to shortlist/reject any or all tenders and accept the whole or any part of a tender without assigning any reason.

13. Final Selection:

Final selection of the vendor shall be based on a weighted-criteria scoring system to be derived from the submitted tender documents and inspection reports as described in point no.2 and 6 of the tender document. The combined technical and commercial scores of all the bidders will be calculated and the bidder who secures the highest combined score (H1) will be selected as the successful contractor.

If the Tender Evaluation Committee arrives at a decision that the list of items proposed to be served by any tenderer are unrealistic with reference to the quality and quantity expected by the Tender Evaluation Committee, the respective tenders are likely to be rejected from further consideration. The Tender Committee reserves the right to negotiate the prices and list of items quoted by the tenderers, whose decision will be final and binding in this matter.

14. Disputes and Jurisdiction:

Any legal disputes arising out of any breach of contract pertaining to this tender process shall be settled in the court of competent jurisdiction located within the city of Chennai in Tamil Nadu.

15. Schedules:

- a) The Tender schedule highlights the important service conditions to be strictly followed by all tenderers.
- b) Schedule A lists the technical details to be furnished by the tenderers based on which their suitability for providing catering services at IIT Madras will be assessed.
- c) Schedule B refers to the terms and conditions for providing catering services at IIT Madras.
- d) Schedule C refers to the scope of work and prevailing charges for various services (subject to revision from time to time).
- e) Schedule D is the items bid to be submitted by the Vendor.

It is mandatory for all tenderers to sign and submit these Schedules along with their tender submissions. Please refer to and follow the procedures given in this Tender schedule for submission of tender documents.

16. Vendor billing and payments:

The price for the buffet will be Rs.250 per head (vegetarian) and Rs.300 per head (non-vegetarian), inclusive of GST (at 5% currently); this can be adjusted in case of changes in any statutory charges like change of GST rate. Vendor has to provide and run own billing solution which must support credit / debit cards and other cashless payments like UPI. Vendor will be billed monthly for license fees and utilities.

17. Non-compliance charges

The Food Court Supervisory Committee reviews the service performance of the vendors in IITM Food Court, including A/C Buffet Hall through regular inspection visits and meetings scheduled every month. It is mandatory that all vendors (or their official designate) should attend these meetings without fail. Based on the feedback of the users and the officer-in-charge of the mess/dining facility sent to Chairman (FCSC) the applicable non-compliance charges shall be levied upon the vendor. Appropriate penalty clause will also be invoked for non-compliance of quality of service of the contract. Based on the hygiene audit report submitted by 3rd party who will be appointed by the FCSC, the vendor will be penalized if he fails to maintain the hygiene standards as stipulated by FSSAI. All vendors must have FSSAI certification valid at all times during their service period.

18. Indemnity clause

Each vendor has to execute an indemnity bond stating "The vendor indemnifies the FCSC of IIT Madras of any issues arising due to un-hygienic preparation, personal hygiene issues and (or) storage of food, improper usage of ingredients and any such issues that may cause harm to the customers due to inefficient/improper operation".

19. Acknowledgement:

It is hereby acknowledged that we have gone through all the Schedules as well as the conditions mentioned above and we agree to abide by them.

Date:

Place:

Signature of Tenderer

Official seal and address

Encl :

Schedule-A	-	Basic Details of Vendor
Schedule-B	-	Terms and Conditions
Schedule-C	-	Scope of Work and Prevailing Charges payable
Schedule-D	-	Commercial (Items) Bid

Basic Details

S.No	Description	Information	
1a	Name of the Vendor:		
	Complete Address:		
	Phone No.		E-mail ID:
1b	Contact Person / Representative Name and Designation:		
	Phone		Mobile Phone:
2a	License No:	Registration No.:	
	PAN:	TAN:	
	ESI:	EPF:	
	(Enclose copies of the above)		
2b	Proof for payment of income tax and GST (last three years)(copy of income tax and service tax / GST payments to be enclosed)		
3	Details of Buffet / a La Carte outlets currently being operated (List to include name and details of establishment, dining hall capacity, type of service provided)		
4	Details of FSSAI and any other Quality Certification obtained for any of the outlets. NOTE: IITM Buffet Hall will have to be FSSAI certified and vendor must already have one or more service locations with FSSAI certification		
5	Bidders Solvency (Capital Employed) Rs. (in Lacs) (Solvency certificate for an amount not less than Rs.10Lacs should be enclosed)		
6	Turnover per annum Rs. (in Lacs) Authenticated copy of audited Statement of Accounts for the last three years should be enclosed (Incase the work was executed for private firms/persons, TDS certificate should be submitted)		
7	No. of Employees:	Regular	Temporary
8	Litigations, if any, connected with Catering Work	Yes/ No (if yes, details to be furnished)	
9	Any other information in support of the credentials	Details, if any, to be furnished	

Date:

Signature with Seal

Note:

Authenticated certificates, testimonials and proof of experience to be produced in support of Sl. Nos.2, 3, 4, 5 and 6

Terms & conditions for providing food as per specified cuisines in the IITM Food Court

1.	Operating area including kitchen of 248sq.ft of space, along with metered water, gas and electricity supply will be licensed to the Vendor. Only the kitchen area will be chargeable as noted in schedule C. The vendor has to arrange for all equipment and furniture / fittings required within the kitchen area. The dining area is already furnished; the vendor has to maintain this in clean and hygienic condition. The kitchen and dining area has to be returned without damage after the contract terminates. Cost for repairing damages, if any, will be recovered from the security deposit.
2.	While the items listed in schedule D will be used for awarding the contract, the FCSC will negotiate the prices and quantity/quality of additional items as required. The vendor must make available all items in the menu that is agreed upon during the operating hours. Some items may be restricted to certain times of day by prior agreement.
3.	<u>Operating Hours</u> 11 am – 2 pm on all days. The working hours may be restricted by prior agreement on holidays. On special days where there is high demand, the working hours may be extended as well, by prior agreement.
4.	Type of service: Self-service buffet with customers picking up the items from the counter; some items may be served by the vendor at the counter or at the tables. The vendor must provide necessary plates / cutlery, clear the tables and collect the used plates/ cutlery. Vendor must have a unique colour/logo on the plates/cutlery so as to avoid mixing up with already operating food court adjacent. Vendor may take away soiled plates / cutlery as is or can clean in the provided area or contract with existing facilities management provider operating in the food court
5.	For Menu items to be offered as bid, refer Schedule D
6.	FCSC shall provide the following: <ul style="list-style-type: none"> a) Water for cooking, washing and cleaning at prevailing rates on the basis of metered consumption. b) Metered LPG gas at approved commercial rates c) Electricity for the exclusive purpose of running the kitchen at prevailing rates chargeable to commercial establishments. d) Food Court FCSC will provide treated drinking water at a fountain free of cost to customers. Every effort must be exercised by the vendor to minimize electricity and water usage. Refer Schedule-C for current charges payable for utilities.
7.	Procurement of the following items is the responsibility of the vendor with the approval of the FCSC: <ul style="list-style-type: none"> a) First quality vegetables, fruits, provisions, dairy products, protein/meat etc. b) The vendor has to make their own arrangements for procuring utensils, tools, equipment etc. to run the system efficiently. c) The vendor shall use only branded raw materials and best quality resources for preparing food. Vendors should not use any artificial colour, preservatives and other harmful chemical additives (say, for example, mono-sodium glutamate) in any of the dishes or even store them in the premises.

8.	<p>Following shall be the responsibilities of the vendor regarding hygiene and sanitation:</p> <ul style="list-style-type: none"> a) Hygiene and sanitation standards should strictly comply with FSSAI regulations and/or prevalent norms. Compliance to the hygiene standards will be checked periodically. Non-compliance to hygiene standards will be sufficient reason to terminate the contract. b) cleaning and washing of utensils used for preparing food c) cleaning and maintenance of kitchen equipment d) keeping the space provided neat, clean and hygienic e) pest control measures within the space provided to the vendor as per norms
9.	<p>Vendor's performance will be monitored on a regular basis through the Food Court Supervisory Committee (FCSC). Meetings of the FCSC, scheduled every month should be attended by the vendors. All recommendations made by the FCSC shall be notified to the vendor which should be strictly complied with. Non-compliance with menu and serving unhygienic food can result in instant monetary fine/termination of contract.</p>
10.	<p>The rates quoted will be applicable for one year from the start of operations. Rates will be revised only if there is an undue increase in the cost of any input or due to changes in statutory levies</p>
11.	<p>Food cooked in the space provided to the vendor should not be taken out by the vendor to be served in other places inside / outside the campus. As there is limited space in the kitchen, it is expected that vendor will bring most of items already prepared from a centralized kitchen elsewhere and do only limited cooking on site, commensurate with available space.</p>
12.	<p>When circumstances warrant, the Vendor shall cater to additional number of users or for extended duration, as requested by the FCSC.</p>
13.	<p>The Vendor shall not assign, sublet or part with the possession of the licensed premises and properties of the Institute therein or any part thereof under any circumstances.</p>
14.	<p>On expiry/termination of the license, the Vendor must vacate the licensed premises. All fixtures, furniture etc. which are properties of IIT Madras should be handed over to them FCSC in good and tenable conditions. Cost of repair charges for mishandling and wilful damage (except normal wear and tear) will be deducted from the caution deposit. Any equipment belonging to vendor that is left behind will be disposed of by the Institute and all charges arising out of such disposal will be deducted from the security deposit.</p>
15.	<p>The vendor shall not construct or make any structural alterations inside the premises of the work place without prior written approval from the FCSC.</p>
16.	<p>Monthly license and other allied charges, as specified in Schedule-C, will be billed to the vendor and vendor has to make settle these in a timely fashion, as per extant estate rules.</p>
17.	<p>An amount of Rs.50,000/- (Rupees Fifty Thousand only) towards Security Deposit is to be deposited with IIT Madras before signing the Agreement. No interest is payable on the Security Deposit. Security deposit will be refunded on successful completion of the contract tenure.</p>
18.	<p>Employment of child labour, defined as per relevant laws is strictly prohibited. The vendor shall maintain a register with name, age and address of all their employees working at IIT Madras premises. The vendor must report any changes in their list of employees to the FCSC immediately. The vendor shall arrange security pass to all his employees from security section of IIT Madras.</p>
19.	<p>No staff of the vendors can stay overnight at the Food Court or beyond reasonable hours after closing time or before opening time.</p>

20.	The employees of the vendor should wear uniform of appropriate colour and display their ID cards. They should wear necessary hand gloves and caps/hair net in the service areas. All the employees, posted at IIT Madras should undergo a medical examination once every six months at the Institute hospital to validate their physical and hygiene fitness. Any tests/vaccines administered, as deemed fit by the Institute hospital, including a nominal fees for medical examination, should be borne by the Vendor. The Vendor should ensure that all of their employees are free of communicable diseases. Medical Certificates to this effect should be submitted to the FCSC before the start of the buffet services. Any subsequent changes should be also brought to the immediate attention of the FCSC.
21.	The Vendor shall be responsible for the proper conduct and behaviour of the employees engaged.
22.	Smoking, consumption/distribution of alcohol, use of pan and gutka by the employees is strictly prohibited in the IIT campus.
23.	All expenses related to the functioning of the employees engaged by the Vendor shall be in the scope of the Vendor.
24.	The Vendor is solely responsible for the payment of minimum wages, ESI and EPF for their employees as per the Government of Tamil Nadu and Gol norms as applicable and should meet any other statutory and non-statutory benefits/obligations. The record of duty hours and pay structure should be maintained as per rules for inspection by the government authorities.
25.	Periodic cleaning of fixtures (including lights, fans and other equipment) in the dining area provided to the vendor shall be carried out by the Vendor
26.	Waste disposal is the responsibility of the Vendor. All biodegradable food waste has to be bagged separately in leak-proof bags. Non-biodegradable waste has to be segregated at source (by not mixing with biodegradable wastes) and handed over to OWZONE personnel engaged by IITM. No wastage should be thrown out of the windows of the dining/kitchen areas nor should be fed to the animals. Non-compliance of waste disposal rules will invite penalty. Vendors, under no circumstances shall dispose plastic and food waste into the drainage. Damages caused to the drainage system by breaking the jallies etc, which will result in appropriate repairs will be recovered completely from the vendor.
27.	While accepting the offer, the Vendor need to execute a bond accepting the terms and conditions, as listed in this schedule. The contract can be terminated by either side with a notice of one month.
28.	IITM reserves the right to review and modify the terms and conditions, periodically.
29.	Decision of the IITM is final in awarding the contracts.

Signature of Tenderer
Official seal and address

Scope of work and Prevailing Charges Payable

1) Scope of Work

The Vendor will provide the food items under the Cuisine as specified Schedule D (quote) at the rates mentioned throughout the validity of the Contract. IITM will license the kitchen area for the Vendor in the IITM Food Court A/C Buffet Hall on charges listed below. The Vendor will operate from 11 am to 2 pm on all days.

2) Prevailing charges for services (subject to revision)

a) Licence Fee

The Licence Fee payable will be @ Rs.18.24 per sq.ft. for the actual operating area allotted to the Vendor; the chargeable area for the kitchen is 248 sq. ft..

b) Water Charges

Water will be charged as per meter, based upon the prevailing charges payable by IITM to CMWSSB. The prevailing rate is Rs. 40/- per 1000 litres of water.

c) Electricity charges

Usage of electricity for the licensed area will be charged as per meter at the prevailing rates of TNEB.

d) Waste disposal charges to OWZONE

The waste disposal will be carried out by the Vendor as per Item No.26 of the Terms and Conditions in Schedule-B. The Vendor will be charged 10% of the monthly Licence Fee payable by him towards waste disposal charges. The hygiene of the surroundings is given utmost priority and in case certain prudent waste management measures are sought by IITM, the Vendor must abide by them.

e) Medical examination

Every employee engaged by the Vendor will be subjected to medical examination by IITM for which a nominal amount of Rs.300/- per employee will be charged by IITM. This excludes the cost of detailed pathological investigations and vaccines, if administered.

f) Security Deposit

The Vendor will pay Rs.50,000/- as Security Deposit before signing the Agreement. No interest will be payable on the Security Deposit and the amount will be refunded on successful completion of the Contract.

I/We agree to the above terms and conditions specified.

Signature of Vendor
Official seal and address

LIST OF MENU ITEMS PROPOSED TO BE SERVED BY VENDOR

The suggestive menu should be in the following format. The vendor needs to submit 3 to 4 suggestive menu which can be repeated on rotation basis in the interval of 3-4 days.

Each item could be given as specific items or selection of items from a list that is submitted (eg. two out of following side dishes)

Could use standard industry terms like “seasonal vegetable” etc.

Sample Menu

1. Vegetable Soup
2. Vegetable Salad
3. Entre / Starter (one veg and one non-veg)
4. Indian Bread
5. Vegetable Noodles / Mixed Rice / Pulao
6. Two vegetable side dishes (as the seasonality of vegetable) and one non-veg side dishes in the form of gravy and semi-gravy
7. Chips / Papad
8. White Rice
9. Sambar, Rasam and Curd
10. Fruit Salad
11. Dessert
12. Ice Cream