

INDIAN INSTITUTE OF TECHNOLOGY MADRAS, CHENNAI 600036

Tel: : 044-2257 8100

Fax: 044-2257 0509

Web: www.iitm.ac.in



TENDER DOCUMENT

Date of release of tender: 04/11/2016
Price: Rs.2000/- (Two Thousand only)

NAME OF WORK	:	Providing food as per specified Cuisines in IITM Food Court
PERIOD	:	Two years from the date of Agreement
EMD AMOUNT:		Rs.10,000/- (Rupees Ten Thousand only)
LAST DATE OF TENDER SUBMISSION :		25/11/2016 (Friday) up to 15:00 hrs.
PRE-BID MEETING	:	09/11/2016 (Wednesday) at 3 p.m. Hall – III of IC&SR Building
ADDRESS FOR SUBMISSION OF TENDER:		The Registrar, IIT Madras, Chennai-600036.
DATE OF OPENING OF TECHNICAL BID:		25/11/2016 (Friday) at 15:30 Hrs

Ref: IITM/ADVT-TENDER/FCSC/2016-17/1Date: 04.11.2016

**NOTICE INVITING TENDERS FOR
PROVIDING FOODAS PER SPECIFIED CUISINESIN THE IITM FOOD COURT**

Last date for submission of Tender: 25.11.2016 by 15.00 Hrs.

Dear Sir/Madam,

The Institute proposes to select vendors for providing food conforming to various cuisines as specified in Annexure I. A vendor can bid for at most 1 cuisine. The vendor will be allotted a Shop in the first floor of the Campus Café building with metered gas, water and electricity connections. All operations of the vendor will be confined to the space allotted. The decision of the Tender Committee in the matter of allotment of space in any of the vacant eight Shops, as per details at Annexure-II, is final and binding. A cash management service provider will be arranged by the Institute, who will collect all cash payments and provide cashless swipe cards to customers. The customers will use the card to pay for the items purchased and the service provider will reimburse the vendors within one week. A facilities service provider will provide and maintain the furniture in the common seating area, remove the plates and cutlery, wash and dry the reusable ones and return them to the vendors. The food vendor must provide the plates, cups, cutlery, etc. with a distinctive colour/logo for each vendor. The vendor is responsible for housekeeping in the area licensed to the Vendor, and for all washing and drying of utensils used by the vendor for food preparation/storage. All cash will be handled by a prepaid card provider, and transactions at each vendor's outlet will be card-based and cashless.

The Tender document can be obtained in person/by post from The Deputy Registrar(Admin), IIT Madras Campus, Chennai 600036, on production of this invitation letter along with a Demand Draft for Rs.2000/- (Rupees Two Thousand only) drawn in favor of the "The Registrar, IIT Madras" payable at Chennai.

The tenders should be submitted under the two-bid system, i.e., Technical bid and Price bid, in separate sealed covers as instructed below. The duly signed tender documents (with Technical and Price 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 25.11.2016 by 15.00 Hrs.** Tenderers, who wish to participate, shall submit both the Technical and Price 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 Committee members to assess their suitability of service. The inspection report based on the surprise visit to their clients' place(s) and feedback will form a valuable input for the short-listing process.

**Schedule for opening of Technical bids: 25.11.2016 at 15.30 Hrs. a.m.
Venue: Conference Hall, 2nd Floor, Administration Building, IIT Madras.**

Technical bids with any price indications will be summarily rejected. The Price bids/offers will be opened only for the qualified bidders whose Technical bids are acceptable to the Committee. The schedule for opening Price 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 Committee is final and binding in awarding the contract.**

Registrar, IITM

IIT Madras, Chennai 600036

(To be read along with Schedules A, B and C)

Important Conditions of the tender process to be followed by all tenderers

1. Eligibility to participate in the tender: This is an open tender process.

2. 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 25.11.2016 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.

3. Two-bid System:

The offers/bids should be submitted under the two-bid system, i.e., Technical bid and Price bid. 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 along with commercial terms and conditions. *There should be no cost indication whatsoever in the Technical Bid.*
- Envelope 1 should contain a covering letter and the EMD for Rs.10000/- (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, Schedule C, Annexure I and Annexure II. This envelope shall be super-scribed as "Tender Schedules and Annexures".
- Envelope 3 should contain Schedule-D (Price Bid) indicating the details of the rate for each item the vendors are willing to quote and operate with for the entire tender period. This envelope should be sealed and super-scribed as "Price 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 as per specified cuisines in IITM Food Court.**"

4. 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 shall be converted as security deposit of the successful bidder(s). The EMD will be returned to the unsuccessful bidder(s).

5. Authority to Sign:

All documents must be duly signed by the authorized signatory of the tenderer.

- 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.

d) The Contract will be made with IITM as the client. The operation of the Food Court will be monitored by a committee namely FCSC consisting of members authorized by the management of IIT Madras.

6. Compliance/Confirmation:

Compliance or Confirmation report with reference to the Basic Technical Details (Schedule-A), Terms & Conditions for providing food as per specified cuisines in the IITM Food Court sample list of items given in Schedule-B, and Scope of Work and Charges Payable (Schedule-C) must be included in the tenderbid.

7. Opening of the Tender:

The bids will be opened by the Tender 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 for the said work. Tenderers whose Technical bids are not found acceptable will be advised of the same and their sealed covers containing the respective Price Bids will not be opened. Their EMD will be returned to them. Only those Price bids of the tenderers whose Technical bids are qualified will be opened.

8. Visit to Tenderers' Clients

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Complete details of clients of the tenderers must be enclosed with the Technical bid. Clients' addresses, name(s) of contact person(s) with phone numbers must be listed in the enclosure. The Tender Committee will carry out surprise visits to establishments/mess/dining facilities serviced currently by the tenderers, and their reports will form valuable input for the short-listing process.

9 Service Price:

Schedule-D, the Price bid, must include prices for all items listed under a cuisine in Annexure-II. A single vendor can bid for at most 1 outlet serving 1 cuisine. The price must cover cost of (i) food made with good quality and fresh ingredients as per the quantities prescribed, (ii) cost of housekeeping of the space allotted to the vendor and cleaning of cooking and serving utensils of the vendor, (iii) all accessories and machinery deployed by the vendor, (iv) plates, cups and cutlery in which items are served to the customers, with a distinct color or logo. The items in (iv) above will be cleaned and dried by the facilities provider for all vendors after each use by the customers. The Institute will add an overhead to the prices approved for the food vendor as a percentage, and the total will be charged to the customer. This overhead will include the cost of services of the facilities provider and the prepaid card provider. 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. All prices quoted by the tenderers should be inclusive of taxes and service charges, as levied by Central and State Governments. The percentage of taxes and service charges must be clearly indicated therein.

It is important to note that vendors should publish the menu along with the prices (inclusive of all taxes and the add-on percentages of the Institute). The said notification must be approved by the Food Court Supervisory Committee (FCSC).

10. 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.

11. 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.

12. 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.

13. Acceptance and Rejection:

The Tender 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.

14. 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. Various factors, namely, a) taste of food, b) food variety, c) quality, d) quantity, e) reliability of service, and f) hygiene aspects, apart from the quoted cost, shall be considered during the finalization process. If the Tender Committee arrives at a decision that the prices quoted by any tenderer are too low with reference to the quality and quantity specified by the Tender Committee, the respective tenders are likely to be rejected from further consideration. The Tender Committee reserves the right to negotiate the prices quoted by the tenderers, whose decision will be final and binding in this matter.

15. 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.

16. 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 price 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.

17. Annexures

- Annexure-I - List of Items as per specified cuisines to be supplied by the Vendor in IITM Food Court.
- Annexure-II - Shops and License Fee Details

18. Payment to the Vendor:

The prices quoted shall include all the costs involving in providing the food including (both, capital and operational):

- a) wages for all relevant human resources,
- b) fuel at the prevailing price for commercial LPG
- c) all general provisions, vegetables, fruits and milk of good quality,
- d) logistics – transportation, loading and unloading, and storage,
- e) utilities (water, electricity, etc.) in area allotted to vendor at prices as specified above
- f) license fee/rent for use of space allotted to vendor and infrastructure facilities,
- g) waste disposal charges and other cost heads specified by the Institute.

Payment will be released for the amount due to the vendor for sales made on a particular day within 10 working days. The vendor will have a POS terminal which will bill customers, who will pay with the pre-paid card issued by the cash management service provider on site. The payment released as mentioned above will be for all sales made on

a particular day by a vendor after deductions for water, gas, electricity, license fee, maintenance when they become due as per the agreement.

19. Non-compliance charges

The Food Court Supervisory Committee shall review the service performance of the vendors through regular inspection visits and meetings scheduled on 27th of 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.

20. Indemnity clause

Each vendor has to execute an indemnity bond stating that "The vendor indemnifies the 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".

21. 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 of providing food as per specified Cuisines in the IITM Food Court.
- Schedule-C - Scope of Work and Prevailing Charges payable
- Schedule-D - Price Bid

- Annexure-I - List of Cuisines to be provided by the Vendor
- Annexure-II - Shops and License Fee Details

Schedule A: 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 service tax (last three years) (copy of income tax and service tax payments to be enclosed)		
3	No. of Food Court Stalls/dining facilities serviced in Educational Institutions (Enclose list of work handled up to 2015-16 and ongoing work, separately with all the relevant documents) (List to be included with name of the institution, duration, number of customers catered, type of service provided)		
4	No. of Food Court Stalls/dining facilities serviced in non-academic establishments (Enclosed list of work handled up to 2015-16 and ongoing work separately with all the relevant documents) (List to be enclosed)		
5	Whether Quality Certification obtained for any of the Food courts/ Dining facilities/Catering services provided (If Yes, copy to be enclosed)		
6	Bidders Solvency (Capital Employed) Rs. (in Lacs) (Solvency certificate for an amount not less than Rs.10Lacs should be enclosed)		
7	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)		
8	No. of Employees:	Regular	Temporary
9	Litigations, if any, connected with Catering Work	Yes/ No (if yes, details to be furnished)	
10	Any other information in support of the credentials	Details , if any, to be furnished	

Date:

Signature with Seal

Note: i) Authenticated certificates, testimonials and proof of experience to be produced in support of Sl. Nos.2, 3,4, 5, 6 and 7.

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

1.	Operating areain the unit of sq.ft of space, as mentioned in Schedule-D, along with metered water, gas and electricity supply will be licensed to the Vendor. The vendor has to arrange for all equipment and furniture within the licensedarea. The licensed 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 Annexure-1 will be used for awarding the contract, the FCSC will negotiate the prices and quantity/quality of additional items belonging to the same cuisine. 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> 7 am – 9 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 beyond 9 pm as well, by prior agreement.
4.	Type of service: Self-service with customers picking up the items from the counter of each vendor. The facilities provider will provide the seating furniture, as well as clean the tables, collect the used plates/cutlery and wash/dry them before returning them to the vendor. Each vendor must have a unique colour/logo on the plates/cutlery.
5.	For Menu, refer Schedule C
6.	IITM 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) 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, equipmentsetc 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 color, preservatives and other harmful chemical additives (say, for example, mono-sodium glutamate) in any of the dishes oreven store them in the mess premises.
8.	Following shall be the responsibilities of the vendor regarding hygiene and sanitation: <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.	Vendor's performance will be monitored on a regular basis through the Food Court Supervisory Committee (FCSC). Meetings of the FCSC, scheduled on the 27 th of 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.
10.	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.

11.	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. All food prepared in the space provided should be sold only through the pre-paid card payment system, whether it is for consumption at the Food Court or for take-away.
12.	When circumstances warrant, the Vendor shall cater to additional number of users or for extended duration, as requested by the FCSC.
13.	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.
14.	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 IITM in good and tenable conditions. Cost of repair charges for mishandling and willful 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.
15.	The vendor shall not construct or make any structural alterations inside the premises of the work place without prior written approval from IITM.
16.	Monthly license and other allied charges, as specified in Schedule-D, will be deducted from the amount payable to the vendor.
17.	An amount of Rs.50,000/- (Rupees Fifty Thousand only) towards Security Deposits 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.
18.	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 IITM through the FCSC immediately. The vendor shall arrange security pass to all his employees from security section of IIT Madras.
19.	No staff of the vendors can stay overnight at the Food Court or beyond reasonable hours after closing time or before opening time.
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 mess 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 behavior of the employees engaged.
22.	Smoking, consumption/distribution of alcohol, use of <i>pan</i> and <i>gutka</i> 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 GoI 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 licensed 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 charging for appropriate repairs which will be recovered completely from the vendor and penalty thereon. NV waste to be kept separately.
27.	No item should be served by the vendor against cash payment. All sales must be through the pre-paid card system.
28.	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.
29.	IITM reserves the right to review and modify the terms and conditions, periodically.
30.	Decision of the IITM is final in awarding the contracts.

Signature of Tenderer
Official seal and address

Schedule C: Scope of work and Prevailing Charges Payable

1) Scope of Work

The Vendor will provide the food items under the Cuisine as specified in Annexure-I at the rates quoted by him throughout the validity of the Contract. IITM will license the operating area for the Vendor in the IITM Food Court on charges listed below. The Vendor will operate from 7 am to 9 pm on all days. The cash management service provider will be pay the Vendor the cost of items supplied by him after deducting the charges due from the Vendor as per the terms and conditions of Schedule-B.

2) Prevailing charges for services (subject to revision)

a) License Fee

The License Fee payable will be @ Rs.16.54/- current rate per sq.ft. per month for the operating area allotted to the Vendor as per Annexure-II.

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 commercial 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 License Fee payable by him towards waste disposal charges. The hygiene of the surroundings is given utmost priority and are prudent waste management measures are sought by IITM, Vendor must be abided by the Vendor.

e) Medical examination

Every employee engaged by the Vendor will be subjected to periodical 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

SCHEDULE –D - RATE OF ITEMS (ILLUSTRATIVE) UNDER SPECIFIED CUISINES
(More items per cuisine may be added as an Annexure, in the same format)

SHOP No:	Counter	List of Items to Quote	Specifications	Rate
1.	Fruit Juices and Ice creams	Apple Milk Shake	250 ml	
		Banana Milkshake	250 ml	
		Pomegranate Juice	250 ml	
		Vanilla ice cream	1 scoop 100 ml	
2.	Chats and Savouries	Sev Poori	150 gms	
		Bhel Poori	150 gms	
		Pav Bhaaji	100 gms bhaaji +pav	
		Bajji/Bonda	100 gm with chutney	
		Samosa	100 gm with chutney	
		Jilebi	100 gm	
		Ras malai	100 gm	
		Badam milk	200 ml	
3.	S. Indian Pure Veg	Idli with Chutney & Sambar	2x50gms idli, 2 chutneys 30gms each & 100ml Sambar.	
		Dosa with Chutney & Sambar	1x100gms dosa, 2 chutneys 30gms each & 100ml Sambar	
		Vada, Chutney & Sambar	80gms vada, 2 chutneys 30gms each & 100ml Sambar	
		Poori with Saagu	2 x 35gms poori, 100 gms saagu	
		South Indian Thali	Rice, sambar, rasam, kootu, poriyal, curd, pickle and appalam	
		Bissibellabath	250 gms	
		Curd Rice	250 gms	
		Laddu	50 gm	
		Mixture	50 gm	
		Filter (south Indian) coffee	150 ml	
4.	North Indian Pure Veg And Jain	Parantha	150 gm	
		Phulka	80 gms	
		Naan	150 gms	
		Chole Baturae	1x80 gms Batura and 100 gms Chole	
		Palak Paneer	150 gm	
		North Indian Thali	chapathi (2), 100 gms dry subji, 100 gms dal, 100gms gravy, 150 gms pulav, raitha and papad	
		Dhokla	150 gm	
		Jain thaali	same as thali above but Jain food	

SCHEDULE –D - RATE OF ITEMS (ILLUSTRATIVE) UNDER SPECIFIED CUISINES
(More items per cuisine may be added as an Annexure, in the same format)

SHOP No:	Counter	List of Items to Quote	Specifications	Rate
5.	North Indian And South Indian Non Veg	Roti	80 gm	
		Naan	150 gms	
		Chicken Tikka	150 gms	
		Chicken Chettinad	150 gm	
		Butter Chicken Masala	100 gms chicken and 50 gms gravy	
		North Indian Thali	chapathi (2), 100 gms dry subji, 100 gms dal, 100gms nonveg gravy, 150 gms pulav, raitha and papad	
		Guntur Mutton	150 gm	
		Chicken Biryani	150 gm meat, 200 gm rice	
6	Chinese-Veg and Non Veg	Gobi Manchurian	150 gms	
		Chilli Paneer	150 gms	
		Veg fried rice / noodles	250 gms	
		Chicken Salt and Pepper	75 gms meat, 75 gm gravy	
		Chilli Chicken	75 gms meat, 75 gm gravy	
		Chicken Manchurian	75 gms meat and 75 gms gravy	
		Chicken fried rice / noodles	250 gms	
7.	Western	Veg Burger	100 gms bun, 100 gms filling	
		Pizza	6 in margarita pizza + pertopping price for 25 gms veg and nonveg	
		Chicken Burger	100 gms bun, 100 gms filling	
		Sub sandwich	choice of bread 6 in, perfilling price for 25 gm, veg and nonveg	
		Burrito	50 gm base, 75 gm rice, 75 gm meat/veg filling	
		Salad	75 gm paneer/meat, 75 gm salad vegetables	
		Omelette with bread	2 eggs, 2 slices	
		Sausage	75 gm each, 2 nos	
		pancakes	75 gm	
		Corn and spinach/Non-veg Pasta	150 gms pasta, 150 gms corn and spinach/ nonveg	
		Plated specials	100 gm protein, 50 gm vegetables, 50gm salad	
8.	Premium coffee and baked goods	Latte	250 ml	
		Hot chocolate	250 ml	
		Cold coffee	350 ml	
		chai	250 ml	
		Veg puff	75 gm filling, 75 base	
		Non-veg puff	75 gm filling, 75 base	
		Quiche	75 gm filling, 75 base	
		Pie	75 gm filling, 75 base	
		Doughnut	75 gm	
		BlackForest cake	150 gm	

Annexure-IList of Cuisines(Illustrative items) to be provided by the Vendor

Sl. No:	Counter	List of Items	Specifications
1.	Fruit Juices and Ice creams	Apple Milk Shake	250 ml
		Banana Milkshake	250 ml
		Pomegranate Juice	250 ml
		Vanilla ice cream	1 scoop 100 ml
2.	Chats and Savouries	Sev Poori	150 gms
		Bhel Poori	150 gms
		Pav Bhaaji	100 gms bhaaji +pav
		Bajji/Bonda	100 gm with chutney
		Samosa	100 gm with chutney
		Jilebi	100 gm
		Ras malai	100 gm
		Badam milk	200 ml
3.	S. Indian Pure Veg	Idli with Chutney & Sambar	2x50gms idli, 2 chutneys 30gms each & 100ml Sambar.
		Dosa with Chutney & Sambar	1x100gms dosa, 2 chutneys 30gms each & 100ml Sambar
		Vada, Chutney & Sambar	80gms vada, 2 chutneys 30gms each & 100ml Sambar
		Poori with Saagu	2 x 35gms poori, 100 gms saagu
		South Indian Thali	Rice, sambar, rasam, kootu, poriyal, curd, pickle and appalam
		Bissibellabath	250 gms
		Curd Rice	250 gms
		Laddu	50 gm
		Mixture	50 gm
		Filter (south Indian) coffee	150 ml
4.	North Indian Pure Veg And Jain	Parantha	150 gm
		Phulka	80 gms
		Naan	150 gms
		Chole Baturae	1x80 gms Batura and 100 gms Chole
		Palak Paneer	150 gm
		North Indian Thali	chapathi (2), 100 gms dry subji, 100 gms dal, 100gms gravy, 150 gms pulav, raitha and papad
		Dhokla	150 gm
		Jain thaali	same as thali above but Jain food

Annexure-I List of Cuisines(Illustrative items) to be provided by the Vendor

Sl. No.	Counter	List of Items	Specifications
5.	North Indian And South Indian Non Veg	Roti	80 gm
		Naan	150 gms
		Chicken Tikka	150 gms
		Chicken Chettinad	150 gm
		Butter Chicken Masala	100 gms chicken and 50 gms gravy
		North Indian Thali	chapathi (2), 100 gms dry subji, 100 gms dal, 100gms nonveg gravy, 150 gms pulav, raitha and papad
		Guntur Mutton	150 gm
		Chicken Biryani	150 gm meat, 200 gm rice
6	Chinese-Veg and Non Veg	Gobi Manchurian	150 gms
		Chilli Paneer	150 gms
		Veg fried rice / noodles	250 gms
		Chicken Salt and Pepper	75 gms meat, 75 gm gravy
		Chilli Chicken	75 gms meat, 75 gm gravy
		Chicken Manchurian	75 gms meat and 75 gms gravy
		Chicken fried rice / noodles	250 gms
7.	Western	Veg Burger	100 gms bun, 100 gms filling
		Pizza	6 in margarita pizza + pertopping price for 25 gms veg and nonveg
		Chicken Burger	100 gms bun, 100 gms filling
		Sub sandwich	choice of bread 6 in, perfilling price for 25 gm, veg and nonveg
		Burrito	50 gm base, 75 gm rice, 75 gm meat/veg filling
		Salad	75 gm paneer/meat, 75 gm salad vegetables
		Omelette with bread	2 eggs, 2 slices
		Sausage	75 gm each, 2 nos
		pancakes	75 gm
		Corn and spinach/Non-veg Pasta	150 gms pasta, 150 gms corn and spinach/ nonveg
8.	Premium coffee and baked goods	Plated specials	100 gm protein, 50 gm vegetables, 50gm salad
		Latte	250 ml
		Hot chocolate	250 ml
		Cold coffee	350 ml
		chai	250 ml
		Veg puff	75 gm filling, 75 base
		Non-veg puff	75 gm filling, 75 base
		Quiche	75 gm filling, 75 base
		Pie	75 gm filling, 75 base
		Doughnut	75 gm
BlackForest cake	150 gm		

Annexure-II - Shops and License Fee Details

Shop No.	Area in Sq.ft.	Current Rate per Sq.ft.	License Fee per month
1.	104.78	Rs.16.54	Rs.1733
2.	202.89	Rs.16.54	Rs.3356
3.	202.89	Rs.16.54	Rs.3356
4.	259.08	Rs.16.54	Rs.4285
5.	259.08	Rs.16.54	Rs.4285
6.	259.08	Rs.16.54	Rs.4285
7.	202.89	Rs.16.54	Rs.3356
8.	104.78	Rs.16.54	Rs.1733