



श्री चित्रा तिरुनाल आयुर्विज्ञान एवं प्रौद्योगिकी संस्थान, त्रिवेंद्रम  
जैव चिकित्सा प्रौद्योगिकी स्कंध, पूजप्पुरा, तिरुवनंतपुरम- 695012, केरल, भारत  
SREE CHITRA TIRUNAL INSTITUTE FOR MEDICAL SCIENCES AND TECHNOLOGY, TRIVANDRUM  
BIO MEDICAL TECHNOLOGY WING,  
POOJAPPURA, THIRUVANANTHAPURAM – 695 012, KERALA, INDIA  
( एक राष्ट्रीय महत्व का संस्थान, विज्ञान एवं प्रौद्योगिकी विभाग, भारत सरकार )  
(An Institution of National Importance, Department of Science and Technology, Government of India)  
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P&A.II/04/BMT/Canteen/SCTIMST/2023

Date: 04.12.2023

**TENDER NOTICE- RUNNING STAFF CANTEEN -TWO BID SYSTEM (TECHNICAL & COMMERCIAL)**

Tenders in **two bid system** are invited (Technical & Commercial Bids) from reputed agencies / firms for entering into Contract for running staff canteen for a period of one year at Biomedical Technology Wing of Sree Chitra Tirunal Institute for Medical Sciences and Technology (SCTIMST), Thiruvananthapuram, in accordance with the terms and conditions as given in the tender documents.

The tenders should be superscribed as “**Tender for Canteen Services in BMT Wing**” and addressed to “**The Head, BMT Wing, SCTIMST, Biomedical Technology Wing, Poojapura.P.O., Trivandrum – 12**” so as to reach the Institute on or before **13.00 hrs** on **20.12.2023**. Late tenders will not be accepted. The tenders will be opened at **15.30 hrs** on **20.12.2023** in the presence of bidding agencies or their authorized representatives who may be present at that time.

Clarification, if any with regard to tender documents may be communicated/sought well in advance before the closing date of the tender. The Director of the Institute reserves the right to accept or reject all or any tender at his/her sole discretion without assigning any reasons.

**Preparation and Submission of tender**

The tender should be submitted in two-parts i.e., Technical Bid (Part I) and Commercial Bid (Part II). Technical Bid and the Commercial Bid should be sealed by the bidder in two separate covers “Technical Bid of Tender for Canteen services” and “Commercial Bid of Tender for Canteen services”. Technical Bid should be accompanied by **EMD of Rs.25,000/-** (Rupees Twenty Five Thousand only) in the form of Demand Draft/Bankers Cheque/Pay Order from any scheduled Bank drawn in favour of Director, SCTIMST. EMD should have a validity of 180 days beyond the date of opening of bids. Technical bid not accompanied by EMD of Rs.25000/- will be rejected. The sealed envelopes (Technical Bid & Commercial bid) should be kept in a bigger envelop superscribed as “**Tender for Canteen Services in BMT Wing**”. Bidder shall submit a copy of the tender document and addenda thereto, if any, with each page of this document should be signed and stamped to confirm the acceptance of the entire terms & conditions as mentioned in the tender enquiry document. Tenders with unsealed financial bids shall be rejected.

Sd/-  
**DIRECTOR**

**TENDER CONDITIONS FOR RUNNING STAFF CANTEEN OF SREE CHITRA TIRUNAL INSTITUTE  
FOR MEDICAL SCIENCES AND TECHNOLOGY IN THE BIOMEDICAL TECHNOLOGY WING FOR  
A PERIOD OF ONE YEAR**

1. The contract will be for a period of one year from the date of commencement. The contract will be awarded initially for a duration of 3 months as trial period and on satisfactory performance, it shall be extended for further 9 months. If the work is not carried out satisfactorily during trial period or extension period SCTIMST reserves the right to terminate the contract.
2. The agency will engage his/her own staff. There will be no accommodation for the staff to stay in the premises, however, staff required for the night and early morning work limited to four numbers will be permitted to stay in the canteen, if the agency prefers that in unavoidable circumstances. Agency will engage sufficiently experienced staff **especially cooks**. The staff will always be clean and tidy and their behavior must be polite and should have pleasing manners. **All the staff-(cleaners, cooks, servers) should wear neat and clean uniforms/aprons/caps provided by the agency. Personal hygiene should be maintained by all the staff working in the kitchen and dining area.**
3. The agency must provide sufficient number of personnel for cleaning dining rooms, counter and sufficient number of experienced cooks and other staff. Cleaning staff should be available in the main dining hall for keeping the tables and the hall clean, they **should not be engaged for serving food**. They should arrange the tables and chairs in the proper way. Dining hall windows must be kept open and the lights and fans kept on before opening the dining halls. If the cleaning of the canteen and quality of food is compromised due to the lack of sufficient number of staff, the contract is liable to be terminated. The agency must give a list of his/her employees with their designation, age and address within one week of starting the contract. All employees must be of age greater than 18 years. Ladies are not permitted to work with gents between 8 p.m. and 6 a.m. **All sale of food/beverages to staff should be billed using the billing machine provided by the agency. A billing clerk shall be engaged by the agency for this purpose. The bill should be clear, complete in all respects and issued to all customers.**
4. **A Canteen Manager or a supervisor appointed by agency should be available always in the main dining hall for overall supervision everyday.** He/she should be capable of managing the affairs of the canteen.
5. Absence of supervisor for any reason will not be permitted.
6. It is the responsibility of the agency to get all the workers of the canteen (manager/supervisor, cooks, server, cleaners, etc) medically examined before employing them to serve in the canteen. The medical examination will be done by the SCTIMST staff physician. While on work, if any worker

is suffering from any infectious illness his/ her services should not be used on those days. Six monthly medical check up is mandatory for all staff employed.

7. The canteen agency and the supervisor must report to the Canteen Committee and attend the meetings as and when required and failure to do so will be viewed seriously. In the absence of the supervisor on a particular day, the responsibility should be given to another person and the matter is to be informed to the Committee Chairman/Convener.
8. Agency will provide morning tea / coffee, breakfast, mid-day tea/coffee & snacks, lunch, evening tea/coffee & snacks and dinner during the prescribed hours. The timings notified must be strictly followed (Menu and timings provided in Annexure II has to be followed).. Items provided must be fresh and of good quality, tasty and well prepared. The staff canteen is expected to provide lunch to around 100 people on weekdays/ working days. The number of people who avail canteen services may increase in future.
9. Mid-day and evening tea & snacks are to be provided in a common place as instructed by the Committee. For such official requirements for which payment is made from the institute against bill. Tea, lunch etc. required for seminars, meetings etc. must be provided based on requests through the committee. **Agency shall ensure adequate manpower on its side for meeting the supply requirements in different departments on time. This manpower requirement should be considered while submitting the price bid for the food items.**
10. Tea/Coffee and other items for V.I.P.'s, conferences, delegates, interview of candidates, committee members (on meeting) etc, should be served upon Telephonic order and should be confirmed in writing. Tea must be served at correct time specified. Requests for the tea etc, for seminars, meetings and conferences should be through the canteen committee.
11. If food/refreshments, etc., are ordered for beneficiaries who are not from the same department (third party orders),the agency should mandatorily generate the corresponding bills at the time of serving the order and get them certified from the beneficiaries by getting their names and signatures (with date) on the bills. Payment would be effected by the institute only on production of certified bills in such cases.
12. Maintaining the **QUALITY AND QUANTITY** of food during the contract period is a must and is very important.
  - (a) Provisions, vegetables, meat etc. of best quality available in the market should be purchased. For meals (boiled rice), par boiled, stone less rice in sealed bags of reputed brands (Nirapara, Double Horse or Pavizham) must be used.
  - (b) Only good quality fish, meat, vegetables etc. should be used for cooking. Fish and meat should be procured daily from the market and not served in any form after 24 hours of procuring them from the market. All items should be supplied rotationally as per menu (attached) and vegetarian and non-vegetarian items should be provided in

standard quality and quantities. The Canteen Management Committee reserves the right to modify the list of menu-items as and when required. Curd and all items must be in the correct measurement as per our schedule. Decayed vegetables, fruits, meat etc. and old food should not be used or kept in the kitchen. **Taking the cooked food from the canteen for use outside the institute is not allowed, even if it is excess food.** Such items should be destroyed.

- (c) Fresh and filtered coconut oil or double refined sunflower oil (carrying ISI / AG Mark) should be used for cooking. For using any other oil, written permission must be obtained from the Canteen Management committee. Use of any other oil without permission is not allowed. **Palmolein, vegetable oil etc. are not permitted to be used.** Re-use of oil is strictly prohibited.
- (d) Milk and milk products should be from MILMA. For using any other brands, written permission must be obtained from the Canteen Management committee
- (e) All the cooked items served in the canteen should be prepared in the SCTIMST staff canteen itself. Cooked/semicooked items (like half cooked chappathies) should not be brought from elsewhere and used for cooking in the canteen, except in case of extremely difficult situation, with the permission of the canteen management committee Bakery items procured from outside should not be sold in the staff canteen. However packed food items with MRP like biscuit, toffee, ice-cream, soft drinks etc can be sold for MRP.

13. A list of items (menu) to be supplied regularly is attached(Annexure II) which should be followed strictly. Additional items, if needed, will be recommended by the Canteen Committee and the Canteen Agency is expected to oblige to such recommendations. **The rates of food items should be displayed prominently in the canteen by the agency.**

14. **Every snack provided in the canteen (mid-day/evening) should have the options of one fried and one boiled item.**

15. **Cleanliness** is very important.

- (a) Tables and chairs must be properly arranged. Dining halls, counter, kitchen, cleaning area, work area, store, cold room, etc. must be kept clean and dry.
- (b) Cleanliness is to be maintained, while handling food items, utensils etc. Hand should not be put inside a clean tumbler or plate.
- (c) Waste lines from the canteen must also be kept clean by removing large particles, which may cause block in the canteen area.
- (d) Washing soap and towels must always be kept clean near the washbasins.
- (e) **Regular cleaning of the kitchen, store room, cold room and dining area has to be performed by the agency. The kitchen should be cleaned thoroughly twice daily.**

**Dining hall, tables and chairs must be cleaned after every meal. Refrigerators and store must be cleaned once in a week. This should be strictly adhered to.**

**(f) Cleaning materials required for cleaning utensils, floor, wash basin, tables and hand wash will be provided by the institute free of charge based on the usage.**

16. Staff Canteen is for the staff only (including pensioners). Outsiders are not permitted. Service personnel etc., coming for the works in the Institute are permitted, if instructions is given by the concerned Department. Similarly, guests coming occasionally with the employees are also permitted to avail the facility of canteen. Accepted rates are applicable to all such people.
17. Realizing higher price from anybody is objectionable. Contract is liable to be terminated, at short notice, if higher price is realized from anyone, including service personnel and guests.
18. Complaints and suggestions book must be maintained by the agency in the canteen and it should be made available in a clearly visible location to the users for writing and to the committee members for inspection.
19. No liquor, cigarette or any other intoxicating items should be used by the staff employed nor will such items be sold.
20. Waste generated in the canteen should be used for the functioning of the Biogas plant installed near the canteen. Proper care shall be taken in the segregation of waste before giving for loading into the plant.
21. The waste generated in the canteen which cannot be processed in the biogas plant shall be removed from the canteen premises everyday by the method followed by the institute for this purpose. Any improper disposal of waste or delay in the removal of the food waste/kitchen waste shall be penalised with a sum not less than Rs.5000/-. Canteen committee of the institute shall have the power to impose this penalty after getting the approval of the Director.
22. **The Institute will provide space for canteen, utensils, furniture, electrical, cooking appliances, electricity and water free of charge.** Agency will be responsible for maintenance and safety of all the equipment, appliances, utensils, furniture etc. handed over to him/her and cost towards any loss/damage will be recovered from him/her.

Requirements of utensils or any other items must be informed to the canteen management committee by the agency in writing with the details of quantity of item taken over by him/her, quantity available in stock, justification for the extra requirement etc. **The agency, on award of contract, shall register and maintain an LPG connection in the address of 'Staff canteen, SCTIMST'. The connection must be taken from a Government agency like HP, Indane or Bharat Gas. This connection shall be used for the supply of LPG used for cooking purposes in the staff canteen. The Institute will bear the cost of purchase of LPG on production of appropriate documents.**

23. Electrical, plumbing and refrigerator complaints must be informed to the concerned Engineering Services Department and civil complaints to the Construction Wing. All these issues must also be simultaneously brought to the notice of Canteen Committee.
24. Any untoward incidence in the canteen must be reported to the committee.
25. Agency is liable to carry out the instructions given by the Canteen Management Committee. Failure to adhere to the instructions of the Committee will be viewed seriously and in that case contract can be terminated with one month's notice. In such cases, agency is liable to pay losses, if any, incurred to the Institute.
26. The institute may refuse entry into the campus or order eviction of any person/worker of the canteen/agency falling into any of the following categories: -
  - (a) Is found reportedly indulging in activities prejudicial to the interests of the institute.  
and /or
  - (b) Is afflicted/suspected to be afflicted with any contagious or communicable diseases.
27. **The agency must quote the rates of the items as per the format in Annexure I.**  
**The rates for each item must be rounded to the nearest rupee. The quoted rates will be taken as the final rate and any change in it will not be entertained later.**
28. Rates must be quoted for all items without any modifications, failing which the quotation is liable to be rejected. Rates quoted should take into consideration, the possible price hike for vegetables, provision, milk, ration, meat, egg, oil etc. during the next one year contract period and considering the cost of giving high quality food during the entire period. Salary increase and bonus for the workers must also be taken into consideration. Price increase for any food item will not be allowed in any case, even if there is an exorbitant rise in price. Agency is free to quote reasonable rates in the tender and price will not be the only criteria for selection of an agency.
29. While quoting the rates, expenses incurred for maintaining the conditions of the contract (e.g.: manpower for supply to different departments of the Institute, apron, cap, etc.) may be taken into consideration. Any failure in following the contract conditions may warrant premature termination of the contract at short notice. The committee may also propose punishments to the agency and this may include imposing a fine not exceeding Rs.5000/-at a time or termination of contract with the approval of competent authority.
30. The agency must read and be aware of all the conditions, menu, specifications and list of food items and visit the canteen, before quoting the rates. They can contact **the Chairman/Convener of the Canteen Management Committee (Contact nos – 0471 2520 233 / 210)** on any working day between 2.30 P.M and 3.30 P.M. The bidder can inspect the Institute canteen before submitting the quotation to get fully acquainted with the scope of work, as no claim whatsoever will be entertained for any alleged ignorance thereof. The inspection can be done on any working

day between 3 p.m and 5 p.m. Prior approval for inspection should be obtained from **the Safety and Security Officer (0471 2520 210)** of the institute.

31. If any new item is to be supplied in the canteen, for which rate is not available in the quotation, prior approval has to be sought from the canteen management committee. The rates of such new approved items shall be displayed in the canteen by the agency. Additional items suggested by the committee must also be served, after fixing a rate in consultation with the committee.
32. Applications will be entertained from the agencies whose workers are registered under the Employees Provident Fund Act, ESI act or statutory rules applicable to workers.
33. The Bidder should have a minimum of five years experience in running Canteen of similar departments /Corporate Organizations /PSU/Government body. The documents submitted should clearly state that the bidder provided the service for a minimum period of five years. The agency must clearly mention the details of his previous experience and give the addresses of canteens run by him along with copies of certificates for the experience, if any. If the prescribed experience is not met, the tender will be rejected.
34. The canteen agency should obtain the license for running the canteen as per rules and also register the workers under Labour Act, and Shops and Establishment Act.
35. Selection of the agency will be made after assessment of the agency based on information given by him/her with the tender or by contacting concerned persons. The committee may also visit the canteens run by the agency and collect opinion from other related persons. Preference will be given to agencies having office in Trivandrum district. The Director reserves the right to select any agency, who is found suitable, without assigning any reason. SCTIMST reserves the right to disqualify such bidders who have a record of not meeting contractual obligations against earlier contracts entered into with the institute.
36. In the case of decisions on items / areas for which clear guidelines are not available, the Institute Director's decision will be final. The selection of the agency will be done by the Institute based on the recommendation of the Canteen Committee.
37. While awarding the contract, the Agency will have to execute an agreement in Rs. 200/- Kerala Stamp Paper and deposit with the Institute a sum of Rs. 25,000/-(Rupees Twenty Five thousand only) as security deposit, which shall be returned without interest on termination of the contract, after deducting any sum due to the Institute. The quotation and the terms & conditions attached to it will form part of the agreement to be executed.
38. Upon satisfactory performance as assessed by the canteen committee the period of contract mentioned in this tender can be extended by the institute on mutual consent for one more year on two successive occasions.
39. **Contract can be terminated by either party on one month's clear notice.** If the contract is terminated by the Agency on its own accord during the contract period without valid reason, 50%

of the deposit will be forfeited. The institute will be at liberty to terminate the contract, if any of the conditions of the contract is violated. In any case one month's notice will be served on either side.

40. Immediately on termination of the agreement, for whatsoever reason, the agency shall peacefully vacate the premises and handover to the institute all articles, equipments, furniture, fixtures etc., in a good and working condition. Failure to do so will result in forfeiture of the security deposit and further penal action as may be deemed fit. Agency should also remove all his stores and effects, on termination of the contract. In case of failure to remove the stores and effects by the agency, institute is entitled to enter into and take possession of canteen or any area which was given to the agency and deal with the situation, as may be deemed fit.
41. For all disputes arising out of this contract, the legal jurisdiction will be Thiruvananthapuram, Kerala.



**PART 1**  
**TECHNICAL BID**

Details to be submitted

| Sl.No | Particulars  | Details |
|-------|--|---------|
| 1     | Name and address of the agency<br>(In block letters)                   |         |
| 2     | Telephone number(s)  |         |
| 3     | e-mail id  |         |
| 4     | GST Number<br>(Copy of GST registration certificate<br>to be attached) |         |
| 5     | Number of employees in agency  |         |

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Place: \_\_\_\_\_

Name of agency and seal

## Technical bid

| Sl. No | Particulars  | Details attached |
|--------|--|------------------|
| 1      | Registration details of the agency<br>(Copy of registration certificate to be attached)  |                  |
| 2      | Permanent Account Number (PAN)<br>(Copy to be attached)  |                  |
| 3      | Total experience in providing canteen services to public sector undertakings / government organizations / corporate entities<br>(experience certificates to be attached) |                  |

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Place: \_\_\_\_\_

Name of agency and seal

## Technical bid

Account details (Copy of pass book/cancelled cheque to be attached)

| Sl.No | Particulars         |  |
|-------|---------------------|--|
| 1     | Bank Account number |  |
| 2     | Bank name           |  |
| 3     | Bank address        |  |
| 4     | IFS Code            |  |

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Place: \_\_\_\_\_

Name of agency and seal

## **Technical bid**

### **DECLARATION**

I/we, \_\_\_\_\_ have carefully gone through and understood the tender requirements along with the terms and conditions. I/We shall abide by all the terms and conditions mentioned as part of the tender.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Place: \_\_\_\_\_

Name of agency and seal

**PART 2**  
**COMMERCIAL BID**

**Annexure I**

| <i>Sl No.</i> | <i>ITEM</i>                         | <i>Quantity</i> | <i>Unit</i> | <i>Rate<br/>(inclusive of GST)</i> |
|---------------|-------------------------------------|-----------------|-------------|------------------------------------|
|               | <b>Hot Beverages</b>                |                 |             |                                    |
| 1             | Tea                                 | 150 ml          | 1 cup       |                                    |
| 2             | Special Tea                         | 150 ml          | 1 cup       |                                    |
| 3             | Coffee                              | 150 ml          | 1 cup       |                                    |
| 4             | Milk                                | 150 ml          | 1 cup       |                                    |
|               | <b>Breakfast &amp; Dinner</b>       |                 |             |                                    |
| 1             | Appam                               | 50 gm           | 1 no        |                                    |
| 2             | Bread and Butter (2 slices)         | 50 gm           | 2 slices    |                                    |
| 3             | Bread and Jam (2 slices)            | 50 gm           | 2 slices    |                                    |
| 4             | Chappathi (2 No.) & veg curry       | 75 gm           | 1 plate     |                                    |
| 5             | Chappathi only                      |                 | 1 no        |                                    |
| 6             | Dosa with Sambar and Chutney        | 50 gm           | 1 no        |                                    |
| 7             | Masala Dosa with Sambar and Chutney | 100 gm          | 1 no        |                                    |
| 8             | Ghee Dosa with Sambar and Chutney   | 75 gm           | 1 no        |                                    |
| 9             | Idiappam                            | 50 gm           | 1 no        |                                    |
| 10            | Idli, with Sambar and Chutney       | 50 gm           | 1 no        |                                    |

| <i>Sl No.</i> | <i>ITEM</i>                              | <i>Quantity</i> | <i>Unit</i> | <i>Rate<br/>(inclusive of GST)</i> |
|---------------|--|-----------------|-------------|------------------------------------|
| 11            | Poori (2 No.) and Masala                 | 100 gm          | 1 plate     |                                    |
| 12            | Poori only                               |                 | 1 no        |                                    |
| 13            | Uppuma                                   | 150 gm          | 1 plate     |                                    |
| 14            | Puttu ('chiratta' type or cylinder type) | 100 gm          | 1 no        |                                    |
| 15            | Corn flakes with milk                    | 200 ml          | 1 bowl      |                                    |
| 16            | Kanji                                    | 400 gm          | 1 plate     |                                    |
|               | <b>Snacks</b>                            |                 |             |                                    |
| 1             | Banana Fry                               | 50 gm           | 1 no        |                                    |
| 2             | Potato Bonda                             | 50 gm           | 1 no        |                                    |
| 3             | Wheat Bonda                              | 50 gm           | 1 no        |                                    |
| 4             | Modakam                                  | 20 gm           | 1 no        |                                    |
| 5             | Unniappam                                | 20 gm           | 1 no        |                                    |
| 6             | Parippu Vada                             | 50 gm           | 1 no        |                                    |
| 7             | Onion Vada                               | 50 gm           | 1 no        |                                    |
| 8             | Uzhunnu Vada                             | 50 gm           | 1 no        |                                    |
| 9             | Cake                                     | 50 gm           | 1 no        |                                    |
| 10            | Valsan in rice (Ilayappam)               | 50 gm           | 1 no        |                                    |
| 11            | Kozhukatta ( sweet)                      | 50 gm           | 1 no        |                                    |
| 12            | Tapioca (Boiled ,with Chutney)           | 150 gm          | 1 plate     |                                    |

| <i>Sl No.</i> | <i>ITEM</i>                                     | <i>Quantity</i> | <i>Unit</i> | <i>Rate<br/>(inclusive of GST)</i> |
|---------------|---|-----------------|-------------|------------------------------------|
| 13            | Boiled Banana                                   | 50 gm           | 1 no        |                                    |
| 14            | Cutlet Veg                                      | 50 gm           | 1 no        |                                    |
| 15            | Cutlet Chicken                                  | 50 gm           | 1 no        |                                    |
| 16            | Samosa  | 50 gm           | 1 no        |                                    |
| 17            | Veg Sandwich (2 slices of bread and vegetables) | 2 slices        | 1 no        |                                    |
| 18            | Boiled gram                                     | 50 gm           | 1 plate     |                                    |
| 19            | Vattayappam                                     | 50 gm           | 1 portion   |                                    |
|               | <b>Lunch</b>                                    |                 |             |                                    |
| 1             | Meals*  | 400 gm          | 1 plate     |                                    |
| 2             | Combo meals* *                                  | 200 gm          | 1 plate     |                                    |
| 3             | Biriyani- Chicken ***                           | 400gm           | 1 plate     |                                    |
| 4             | Biriyani – Veg ***                              | 400 gm          | 1 plate     |                                    |
| 5             | Curd  | 100 ml          | 1 cup       |                                    |
| 6             | Pappad  | 30 gm           | 1 no        |                                    |
| 7             | Chappathi (2 No. and veg.curry)                 | 75 gm           | 1 plate     |                                    |
| 8             | Chappathi only                                  |                 | 1 no        |                                    |
|               | <b>Vegetarian dishes</b>                        |                 |             |                                    |
| 1             | Kadala Curry                                    | 125 gm          | 1 plate     |                                    |
| 2             | Veg. Kuruma                                     | 125 gm          | 1 plate     |                                    |

| <i>Sl No.</i> | <i>ITEM</i>                   | <i>Quantity</i> | <i>Unit</i> | <i>Rate<br/>(inclusive of GST)</i> |
|---------------|-------------------------------|-----------------|-------------|------------------------------------|
| 3             | Gobi Manjuria                 | 125 gm          | 1 plate     |                                    |
| 4             | Tomato Roast                  | 125 gm          | 1 plate     |                                    |
| 5             | Mixed Veg. Curry              | 125 gm          | 1 plate     |                                    |
| 6             | All other curries             | 125 gm          | 1 plate     |                                    |
| 7             | Dal Curry                     | 125 gm          | 1 plate     |                                    |
| 8             | Paneer Masala                 | 125 gm          | 1 plate     |                                    |
|               | <b>Non Vegetarian dishes</b>  |                 |             |                                    |
| 1             | Chicken Curry                 | 125 gm          | 1 plate     |                                    |
| 2             | Chicken Fry                   | 100 gm          | 1 plate     |                                    |
| 3             | Fish Curry                    | 125 gm          | 1 plate     |                                    |
| 4             | Fish Fry                      | 100 gm          | 1 plate     |                                    |
| 5             | Chicken Thoran                | 125 gm          | 1 plate     |                                    |
| 6             | Chilli Chicken                | 125 gm          | 1 plate     |                                    |
|               | <b>Egg dishes</b>             |                 |             |                                    |
| 1             | Egg Boiled                    |                 | 1 no        |                                    |
| 2             | Bulls Eye                     |                 | 1 no        |                                    |
| 3             | Omlette (1 Egg)               |                 | 1 no        |                                    |
| 4             | Egg Curry (1 Egg plus masala) | 125 gm          | 1 bowl      |                                    |
|               | <b>Salad</b>                  |                 |             |                                    |



| <i>Sl No.</i>      | <i>ITEM</i>       | <i>Quantity</i> | <i>Unit</i> | <i>Rate<br/>(inclusive of GST)</i> |
|--------------------|-------------------|-----------------|-------------|------------------------------------|
| 1                  | Green Salad       | 125 gm          | 1 plate     |                                    |
| 2                  | Sprouts Salad     | 125 gm          | 1 plate     |                                    |
| <b>Fruits</b>      |                   |                 |             |                                    |
| 1                  | Banana            | 50 gm           | 1 no        |                                    |
| 2                  | Banana Boiled     | 50 gm           | 1 no        |                                    |
| <b>Soft Drinks</b> |                   |                 |             |                                    |
| 1                  | Fresh lemon Juice | 250 ml          | 1 glass     |                                    |
| <b>Sweets</b>      |                   |                 |             |                                    |
| 1                  | Payasam           | 100 ml          | 1 cup       |                                    |
| 2                  | Ice Cream         | 100 gm          | 1 cup       |                                    |
| 3                  | Fruit salad       | 100 gm          | 1 bowl      |                                    |

\* Meals includes the following items:

- a. Rice (chemba and white) 400 gm –both types of rice must be available everyday
- b. Curry preparation (sambar / parippu curry)
- c. Semi-solid preparation (Avial/Theeyal/Channa curry/Erissery)
- d. Thoran/mezhukkuvaratti
- e. Additional preparation (Rasam/Moru/pulissery)
- f. Pickle, pappad

\*\* Combo meals includes the following items (should be served in pre-set plates)

- a. Rice (chemba / white) 200 gm
- b. Curry preparation (sambar / parippu curry)
- c. Chappathi-2 No.s
- d. Dal curry without coconut/mixed vegetable curry/other vegetable curry
- e. Thoran/Mezhukkuvaratti
- f. Salad-tomato and onion

\*\*\*Biryani should include pappad, pickle and salad

## Annexure II

### Timing of the various meals and snacks to be served and the menu

| <b>Breakfast - 7.30 am to 9.00 am</b> |   |           |              |  |
|---------------------------------------|---|-----------|--------------|--|
|                                       | Mandatory items                                   |           |              | Optional items   |
| Monday                                | Idli, Dosa, Sambar, chutney,<br>uppuma,<br>banana | Poori     | Masala curry | Omelette, Bread<br>butter, Masala dosa,<br>Corn flakes, fruits |
|                                       |   | Appam     | Kadala curry |  |
| Tuesday                               |   | Idiyappam | Stew         |  |
| Wednesday                             |   | Puttu     | Kadala curry |  |
| Thursday                              |   | Poori     | Masala curry |  |
| Friday                                |   | Appam     | Kadala curry |  |
| Saturday                              |   | Idiyappam | Stew         |  |

| <b>Lunch -12.15 pm to 1.30 pm</b> |                 |                               |
|-----------------------------------|-----------------|-------------------------------|
|                                   | Mandatory items |                               |
| Monday                            | Meals           | Chappathi and vegetable curry |
| Tuesday                           |                 |                               |
| Wednesday                         |                 |                               |
| Thursday                          |                 |                               |
| Friday                            |                 |                               |
| Saturday                          |                 |                               |

| <b>Dinner (for Hostel students and limited number of staff members)</b> |  |              |              |
|---|--|--------------|--------------|
|   | Mandatory items                                |              |              |
| Monday  | Chappathi, Curry (Potato / Mixed Veg<br>Curry) | Dosa, Sambar | Kanji, Payar |
| Tuesday   |  |              |              |
| Wednesday   |  |              |              |
| Thursday  |  |              |              |
| Friday  |  |              |              |
| Saturday  |  |              |              |

| <b>Tea and snacks – 10.15 am to 11.00 am, 3.15 pm to 4 pm</b> |   |  | <b>5 pm to 7 pm</b> |
|---|---|--|---------------------|
|   | Mandatory items (both items are required)                         |  |                     |
| Monday  | <b>Fried item</b> (banana fry, uzhunnu vada,<br>onion vada, etc.) | <b>Steamed Item</b><br>(elayada,<br>kozhukkatta, kappa,<br>etc.) | Tea/ Coffee / Milk  |
| Tuesday   |   |  |                     |
| Wednesday   |   |  |                     |
| Thursday  |   |  |                     |
| Friday  |   |  |                     |
| Saturday  |   |  |                     |

Note: Food has to be provided on Sundays and holidays for limited number of hostel inmates and staff members. The menu for these days may be decided in consultation with canteen management committee.