

GOVERNMENT OF ASSAM
OFFICE OF THE PRINCIPAL CUM CHIEF SUPERINTENDENT
Tezpur Medical College & Hospital, Tezpur, Bihaguri - 784010, Assam
(Under Society for Medical Education, Tezpur)
Tel: 03712-241328, Website: www.tmcassam.org, e-mail: tmctezpur@gmail.com

No. SMET/TMC/e-NIT/792/2017/3724

Date:-11/07/2018

TENDER FOR CATERING SERVICE IN BOY'S HOSTELS OF TEZPUR MEDICAL COLLEGE & HOSPITAL (TMC&H), TEZPUR

E-Tenders in two bids (Technical and Financial) system are invited from resourceful and reliable contractor for providing student hostel mess facility at boy's hostels in TMC&H, Tezpur initially for two years and renewable for further periods based on performance.

This Tender Document contains 14 Pages. Read the tender documents carefully before filling.

Interested bidder shall submit the bid in online mode at the e-Procurement site:<https://assamtenders.gov.in>.

Tender should be addressed to the Principal cum Chief Superintendent, TMC&H, Tezpur, Tumuki, Bihaguri, Tezpur, Sonitpur, Pin: 784010.

Bids received offline or in incomplete shape or beyond the stipulated period shall not be entertained under any circumstances.

CRITICAL DATES OF THE TENDER

Date of Tender Publish	13.7.2018 (05.00 PM)
Bid Document Download Start Date	13.07.2018 (05.00 PM onwards)
Bid Submission Start Date	14.07.2018 (02.00 PM)
Last Date for manual submission of original instruments of demand drafts towards tender Fee and EMD	27.07.2018 (Upto 01.00 PM)
Bid Submission End Date	27.07.2018 (02.00 PM)
Technical Bid Opening Date	27.07.2018 (03.00 PM)
Financial Bid Opening Date	Financial Bids of the technically qualified bidders shall be opened at a later date.

SCOPE OF WORK:

There are two numbers of messes which are to be run by the contractor against two numbers of Boys Hostels, one located inside the campus and the other one located within 500 metre distance from the campus.

The contractor has to prepare and serve breakfast, lunch, evening snacks and dinner for MBBS Students. The contractor has to work basically under the guidance of Mess Management Committee (MMC). The present strength of the students in the boy's hostel is approx. 225.

The contractor would be required to run the mess services efficiently to meet the standards set by the MMC of the boy's hostels. A high standard of catering shall be maintained for all items with due regard to quality and purity of food stuff, quality and quantity of dishes, cleanliness in preparation and handling of food items and utmost courtesy of services.

Menu as decided by the MMC will be strictly followed.

Menu items are specified in Schedule-1. The contractor, in consultation with MMC, has to display detailed item wise menu of a particular month by 15th of the previous month on the hostel mess notice board.

Sample daily menu to be followed by the bidder is attached with this document. Hostel Mess Menu will be prepared in consultation with the MMC. Menu can be changed, to suit the availability of seasonal vegetables and their market supply.

Upper cap on the price per student per day to be quoted by the bidders will be Rs. 80/- (Rs. 2,400/- per month on average) inclusive of GST. No bid above Rs. 80 per student per day will be accepted.

No price hike will be provided to contractor for any reason during the entire duration of the Tender Contract, except Government imposed additional taxes applicable.

Extra items over and above the decided mess menu can be sold at prices decided by the MMC in consultation with the contractor. Serving of extra items is an obligation of the contractor without expecting any minimum number of subscriptions.

When circumstances warrant, the contractor shall cater for additional number of students/staff members, as requested by the MMC at short notice.

The bidders are requested to note that there will be a lean period for the business due to vacation periods.

TERMS AND CONDITIONS ALONG WITH RESPONSIBILITIES OF CONTRACTOR

(1) Eligibility Criteria: The contractor who is willing to participate in the tender must fulfill the following criteria:

i. At least 1 year of experience for running hostel mess/canteen in educational institute not less than Graduate/Engineering Level like IITs, NITs, IIMs, IIITs, Govt. Medical College, Similar Institute under Central/State Govt./Autonomous Body/Statutory Body etc). The time period of 1 year shall be reckoned as on 30.06.2018. Please arrange to provide your written statement (As Annexure I) regarding the fulfillment of this experience criteria by you based on the documentary evidence submitted by you indicating the name of the organization (s) served, period of contract (s), value of contract (s), numbers of customers/users served per day on average etc. **Please note that** copies of work orders, performance certificates / completion certificates etc. supporting the fulfillment of this criterion are to be submitted without fail.

OR

Should have at least 3 years of catering service (running cafeteria/food stall/restaurant etc.) experience in other Govt./PSU organizations etc. The time period of 3 years shall be reckoned as on 30.06.2018. The bidders having experience only in the catering (snacks & beverage services) will NOT be considered. Please arrange to provide your written statement (As Annexure II) regarding the fulfillment of this experience criteria by you based on the documentary evidence submitted by you indicating the name of the organization (s) served, period of contract (s), value of contract (s), numbers of customers/users served per day on average etc. **Please note that** copies of work orders, performance certificates / completion certificates etc. supporting the fulfillment of this criterion are to be submitted without fail.

ii. Should have license/ registrations with the appropriate authorities required for the business being involved in this tender.

iii. Should have Average Annual Turnover of at least Rs. 20 lakhs during the last three consecutive financial years (2017-18, 2016-17, & 2015-16).

iv. Should have valid PAN No.

v. Should have valid ESI & EPF Registration No. (If applicable).

vi. Income tax returns along with Final Account (Balance Sheet, Profit & Loss A/c & Trading A/c) for the last three financial years.

Documentary evidence in support of all the above is essentially required.

(2) Tender Fee of Rs. 2,500/- (Rupees two thousand five hundred only) (Non-refundable) in the form of demand draft only, payable to “Member Secretary, SMET, Tezpur” and payable at Tezpur shall be required to be submitted by the bidders without which the tender will be regarded as non-responsive. **Payment will be approved only after physical receipt of the original Demand Draft.**

(3) Earnest Money Deposit (EMD) of Rs. 50,000/- (Rupees fifty thousand only) in the form of a Demand Draft/FDR/Bank Guarantee valid for three month issued in favor of “Member Secretary, SMET, Tezpur” and payable at Tezpur shall be required to be tendered by the bidder. The tender, if not, accompanied by Earnest money will be liable to be summarily rejected. **Payment will be approved only after physical receipt of the original Demand Draft.** The EMD of the unsuccessful bidders would be returned within 7 days after finalization of tender. However, in the case of those Bidders who fail to qualify the eligibility criteria and whose technical bids does not qualify, their EMD will be refunded within 7 days from date of finalization of technical bids. Earnest Money Deposit of the successful bidder will be returned after submission of the Security Deposit.

Note:- Vendors exempted from the submission of EMD, etc. as per Govt. directives are required to furnish the copy of the certificate issued by Govt. for such exemption in lieu of EMD. The EMD Deposited by the tenderer shall not bear any interest to the contractor.

(4) Performance Security Deposit: Within 15 days of execution of the agreement, the contractor will be required to provide a Bank Guarantee of Rs. 3 lakhs for which agreement is entered into. This Bank Guarantee will be held against default in performance and violations of terms and conditions.

(5) TMC&H will have right to make good any due from the contractor from the performance security deposit.

(6) Period of Contract: The contract will be operative for a period of two years from the date of award, (to be reviewed and approved every year, if found satisfactory) extendable at discretion of the TMC&H for another period of one/two years subject to satisfactory working, on the same terms and conditions as the case may be, and the rates as decided by the TMC&H in consultation with the MMC will be final.

(7) Termination of contract: TMC&H reserves the right to terminate the contract on 2 month's' notice, if the performance is not satisfactory. In case contractor wants to quit before the expiry of the contract, contractor must give 2 month's' notice to TMC&H, or must stay till the time the next contractor take over the mess.

(8) TMC&H administration/MMC of the boy's hostel would reserve the right to check on cleanliness and upkeep of premises and quality of provisions, and quality of the food.

(9) Food Hygiene Inspections: MMC of the boy's hostel and students union will carry out periodic inspection and surprise checks to ensure quality of food, hygiene, and cleanliness.

(10) PENALTIES: Failure to supply food in terms of quality, quantity and as per the menu will attract penalty. In this regard, the authority nominated by the Principal, TMC shall be the competent Authority with regard to imposition of penalty. Penalties imposed shall be adjusted against payment due to the contractor / performance security deposit of the contractor. Severity of hygiene failure shall be assessed and decided by the MMC of the boy's hostel and fined

appropriately. In case of gross failure/negligence a severe penalty will be imposed, which could be a hefty fine as cash and/or summary termination of the Contract.

Contractor's performance will be evaluated by the MMC at any moment during each month on a variety of factors including quality of the ingredients used, performance of the cooking staff, cleanliness and hygiene, catering quality and punctuality, etc. Non-compliance with any conditions laid out in this document can result in instant monetary fine/termination of contract.

(11) The rate (s) once fixed would remain applicable at least for one year from the date of award of work and will be revised on request of the contractor subject to approval by the MMC. TMC&H reserves the right to disallow/amend the request of contractor in this regard.

(12) The contractor should ensure that the entire catering premises are kept hygienic and clean.

(13) The contractor is bound to maintain cleanliness in and around the canteen and will dispose off the waste material outside the TMC&H Campus at its own cost and as per law. No staff member of the TMC&H will be engaged for the purpose and it shall be entire responsibility of the contractor.

(14) Cleaning and Housekeeping of kitchen and dining area will be the sole responsibility of the contractor.

(15) Cleaning of utensils, cutlery, crockery, kitchen equipment, furniture, mess water cooler is also responsibility of the contractor. The highest possible standards are expected in this regard.

(16) Cleaning of the plates and utensils should be done with hot water, soap water and all utensils must be properly cleaned and dried.

(17) All possible measures must be taken to ensure hygiene in the kitchen and mess. These include the provision of ample Liquid soap for hand wash at basin, clean towels to clean hand, hand gloves for mess workers who handle the food items, head caps for mess workers and other measures as advised by the MMC.

(18) Mess workers should be provided the necessary training so as to maintain the highest possible standard of hygiene, as is expected.

(19) Preventive pest control measures will have to be done by the contractor at regular intervals.

(20) Engagement of required staff, providing uniforms etc. shall be done by the contractor with approval of the MMC of the boy's hostel. The workers should always use hand gloves and caps while working (hair found in food is not acceptable). Contractor should provide a minimum of two pairs of uniform to the workers and ensure that workers report for duty in clean uniforms.

(21) The contractor shall be responsible for the proper conduct and behavior of the employees engaged.

(22) The contractor shall not deploy any minor employees to work in the canteen, proclaimed offender, persons involved in criminal cases or with criminal back ground, and with debt burden.

(23) The contractor must comply and implement all the statutory provisions of the State & Central Acts relating to the employment of labour, i.e., various Acts relating to payment of Minimum Wages, ESI, PF, Bonus, etc., and all other statutory benefits, as amended from time to time at its own cost (from within the rate quoted). All the relevant documents/registers need to be kept at TMC&H premises. In the event of non-compliance, the contractor will be solely responsible for any penalty/fine imposed by the statutory bodies.

(24) In case, if any of the contractor's staff suffer any injury or damage or meet with an accident while discharging their duty, the entire cost of compensation should be borne by the contractor. For this purpose, the contractor may cover his staff with adequate insurance policy.

(25) The personnel engaged by the contractor for the service will not be an employee of the TMC&H and there will be no employer-employee relationship between the TMC&H and the personnel so engaged by the contractor.

(26) The contractor shall, at their cost, maintain adequate stock of food grain, grocery. The contractor shall be responsible for proper hygienic storage of all raw materials.

(27) No food cooked in the mess may be taken out of the premises without prior permission of the MMC of the boy's hostel.

(28) Vegetarian and Non Vegetarian food will be cooked and served separately.

(29) The contractor shall not construct or make any structural alterations or install additional fittings inside the premises of the work place without prior written approval from the competent authorities.

(30) Major civil and electrical works will be attended by TMC&H. Minor maintenance jobs such as replacement of light bulbs, tube lights etc. are the responsibility of the catering contractor.

(31) Assistance to the contractor:

(i) The rent free premises with kitchen, dining hall, store along with the existing cooking and service utensils, kitchen equipment (Grinders, roti maker, water purifiers, etc.), gas burners with empty cylinders (commercial), cooking utensils etc. for the mess will be provided by TMC&H, Tezpur. Upkeep of all items provided by the TMC&H will be the sole responsibility of the contractor. Refilling of cooking gas cylinders shall be on the part of the contractor. Extra items in addition to the above mentioned items shall be arranged by the contractor at his cost. Service utensils shall have to be maintained @ $3/4^{\text{th}}$ of the student strength.

(ii) Water for cooking, washing and cleaning will be provided free of cost. The contractor should adopt conservancy measures and avoid unnecessary wastage of water.

- (iii) Drinking water through water filter-cum-purifiers.
- (iv) Electricity will be provided free of cost for the exclusive purpose of lighting and fans and not for cooking purpose under any circumstances.
- (32) The contractor shall use only branded and best quality raw materials for preparing the food. Brands of products will be decided by the MMC. MMC reserves the right to check the raw materials used for cooking and the cooking processes for compliance with the approved norms.
- (33) The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the Mess.
- (34) Smoking and consumption/distribution of Alcohol is strictly prohibited.
- (35) The contractor will obtain and submit the licence under Food Safety and Standards Act, 2006 for running the canteen/mess within 21 days of commencement of work to TMC&H.
- (36) The Contractor have to submit the proof of applying the labour license within 10 days of issue of work order.
- (37) The contractor shall not appoint any sub-contractor to carry out his contract.
- (38) The contractor shall be responsible for proper handling and safe custody of all the items of cooking and serving utensils/kitchen equipment and furniture being provided to the contractor as assistance. Repair and maintenance of such items, where necessary, shall be carried out by the contractor and the contractor shall not claim any reimbursement of expense on this account. At the time of expiry of the contract the contractor has to hand over these items in proper working conditions. In case of any loss or damage, those items should be replaced by a newly purchased similar item, to the satisfaction of the issuing authority.
- (39) The items should be prepared after proper washing and cleaning of raw materials, wherever necessary. The cooked food, which is ready to be served, shall be transferred to serving utensils, and shall be kept warm and covered under hygienic condition using specific storing articles provided for the purpose. Serving cold items (Except those expected to be served cold) and/or serving re-heated items are not permitted. Such acts may invite disciplinary action against the contractor.
- (40) The contract shall be directly terminated against any consequences due to food poisoning.
- (41) The contractor shall at all times during the tenure of the contract follow all directions and instructions given by the TMC&H authority and MMC concerning every aspect of service and maintenance. The decision of the TMC&H shall be final in all matters.
- (42) Food should also be served to the hostel rooms in case of sick students as and when required under the direction of the warden. Special food like khichdi/Dalia should be provided by contractor on request by students who got sick.

(43) Water Coolers and purifier should be cleaned and maintained at regular intervals as well as as per the instructions by the authority.

(44) Successful contractor shall have to execute an agreement on a prescribed format.

(45) Hostel Mess Bill cut will be given to students as per following condition:-

- (i) Students will submit the Hostel Mess Bill cut application to the designated official of TMC&H before they leave the hostel which will be duly forwarded to the contractor. A copy of the same is to be directly submitted to the contractor at least one day in advance.
- (ii) Hostel Mess Bill cut will be given to the students for the whole duration if duration exceeds 5 days and provided the student leave the hostel after necessary approval from the competent authority.
- (iii) Contractor will be compensated @ 30% of the applicable per day rate for the whole duration.
- (iv) Hostel Mess bill cut amount will NOT be deducted from contractor's final bill of the respective month but it will be disbursed to the eligible students directly by the contractor.

(46) The Principal, TMC reserves the right to review and modify the terms and conditions of the contract for better functioning of the service and such terms & conditions will be included at a later date.

(47) EVALUATION METHOD:-

Before evaluation of the technical bid, bidders are expected to meet the eligibility criteria. Bidders failing to meet these criteria or not submitting requisite supporting documents / documentary evidence for supporting the eligibility criteria, are liable to be rejected summarily. If any document produced in support of the eligibility criteria turns out not to be genuine, the EMD/Security Deposit stands automatically forfeited, whether before award of work or otherwise.

The successful bidder will be selected on combined evaluation of Technical and Financial Bid. 70% weightage will be given to Score on Technical Evaluation and 30% weightage to Score on Financial Proposal. It will be Quality cum Cost evaluation.

(1) Scoring on Technical Bid:

S. No	Criteria	Maximum Marks
1	Bidders fulfilling minimum experience criterion as per clause (i) under Eligibility Criteria.	30
2	Bidders having experience over and above the minimum experience criterion as per clause (i) under Eligibility Criteria. (10 marks for each year)	20

3	Bidders fulfilling minimum average annual turnover criterion as per clause (iii) under Eligibility Criteria.	30
4	Bidders having average annual turnover exceeding the minimum average annual turnover as per clause (iii) under Eligibility Criteria. (05 marks for every 10 lakhs)	20
Total Technical Score		100

Notes:

1. Documentary proof for the above mentioned parameters must be submitted, otherwise marks will not be awarded on the given criteria.
2. The opening of Financial Bid of only those contractor/firm shall be considered who scores 42 marks or more in their technical bid evaluation as evaluated by the Committee, whose decision in this regard shall be final and binding.

(2) Scoring on Financial Bid:

The price proposal with lowest quoted total price (LP) amongst the Price proposals will be given a financial score of 100 and other Price proposals shall be given financial scores that are inversely proportional to their quoted total prices (QP).

Financial Score of Firm:

$$100 \times (LP / (QP))$$

Where,

LP = Lowest quoted total Price and QP = Quoted total Price of Firm

Note: Explanation- If a bidder has secured 80 marks out of the total 100 marks in financial evaluation, his weighted score on financial bid shall be considered as 24 i.e. (80 x 30%)

(3) Final Evaluation (Quality cum Cost Evaluation):

The total score (S) shall be, $S = S_t \times 0.70 + S_f \times 0.30$.

Where,

S = Total Score.

S_t = Score on Technical Bid S_f = Score on Price Proposal.

On the basis of the combined weighted score for quality and cost, TMC&H will rank the bidders in terms of the total score obtained. The proposal obtaining the highest total combined score in evaluation of quality and cost will be ranked as 1 followed by the proposals securing lesser marks as 2, 3, 4, 5 etc.

Bid with the highest total score (S) shall be considered as highest ranked evaluated bid and the contract shall be awarded to such bidder at their quoted price.

INSTRUCTIONS TO BIDDERS

(1) The bids shall be submitted in sealed envelope superscribing “Tender for Catering Service in Boy’s Hostels of TMC&H, Tezpur”. This envelop should contain two separate sealed envelopes as under:

i. Envelop 1 (Technical Bid): this envelope shall include the following:

- (i) Profile, with all relevant signed documents as mentioned in Terms and Conditions.
- (ii) Scanned copy of Tender Fee and EMD in acceptable form.
- (iii) Tender document duly signed and sealed on each page as a token of acceptance of the terms & conditions mentioned in the tender.
- (iv) Power of attorney in favour of signatory of bid, if applicable.

ii. Envelop 2 (Financial Bid): This will consist of the details of financial matters which will be submitted only in the form of BOQ_XXXX .xls IN ONLINE MODE.

(Reference for BOQ-To be quoted in format provided on e-Procurement Portal)

Particulars	Rate per student per day (Without GST)	Applicable GST	Rate per student per day inclusive of GST-In figure	Rate per student per day inclusive of GST-In word
Our quotation for the mess is: Note: Upper cap on the price per student per day to be quoted by the bidders will be Rs. 80/- (Rs. 2,400/- per month on average) including GST. No bid above Rs.80 (Including GST) per student per day will be accepted.				

(2) Prospective bidders are advised to visit the hostel mess premises before participating. They should assess the volume of business by themselves. The TMC&H will not guarantee any minimum/maximum business.

(3) Name and Mobile No. of Contact Person for any clarification during the tendering process: Sh. Pranab Das, Secretary, TMC (Mobile No.8638642083).

SCHEDULE-1

Basic Menu: The following mentioned breakfast, lunch and dinner shall be served every day (except the closure day) in unlimited quantity on a SELF SERVICE basis.

Breakfast: The breakfast will include one fruit daily (banana can be given on a maximum of 3 days per week and other fruits on rest 4 days). It will also include eggs and Sprouts on alternate days. Sprouts must contain at least three items each of which should be available separately.

FOR VEGETERIANS- egg must be replaced with items like curd, sweets etc.

One among the following indicative items shall be served on a particular day. The schedule of the items for a week/month shall be decided by the hostel MMC in consultation with the contractor.

(i) Varieties of Paratha (Aloo/Gobhi etc), Green Chutney, Pickle (ii) Roti , Sabji (iii) Masala Dosa, Sambar, Groundnut/Coconut Chutney (iv) Poha, Yellow Peas Curry (v) Bread-Jam/Butter(7 slices of dimension 10 x 10 x 1 cm) with 20 grams of butter or with 10 grams of butter and 10 grams of fruit jam.) (vi) Poori, Sabji.

Lunch

Unlimited plain Rice on all 7 days along with any other special rice items as mentioned in the menu eg. Dum Biryani, Tomato Rice, Jeera Rice, Curd Rice etc.

- Adequate Dal (all varieties to be served alternately)
- One unlimited vegetable curry and one unlimited dry vegetable
- Adequate salad and pickle
- Fried Papad (adequate) – 5 days a week, Roasted Papad- 2 days a week

Dinner

- Adequate plain Rice on all 7 days along with any other special rice items as mentioned in the menu (eg. Dum biryani, tomato rice, jeera rice etc.)
- Adequate Chapati (with and without Ghee).
- Adequate Dal (all varieties to be served alternately).
- Non veg items like egg, fish, chicken , mutton to be provided as per decision in the MMC meetings.
- In case of students not having chicken, mutton alternate such as fish, egg, paneer etc must be provided accordingly.
- Veg items for vegetarian's like paneer, rajma, chola, soyabean etc .
- One Adequate vegetable curry and one adequate dry vegetable.
- Adequate Salad.
- Pickle, LEMON.

- Sweet Dish (1 pieces of premium sweet or equivalent quantity as decided by the mess council), (either in lunch or in dinner).

Special Dish: One additional item (chicken/paneer dish) shall be served along with the basic menu every Sunday.

SAMPLE ROUTINE FOOD ITEMS

BREAKFAST

MONDAY	PURI-KABULI, ALOO BHAJI, FRUITS, TEA.
TUESDAY	ROTI- GHUGNI, FRUITS, EGG, TEA.
WEDNESDAY	PARATHA, CHANA DAL, FRUITS, TEA.
THURSDAY	BBJ (BREAD BUTTER JAM), (TOASTED BREAD), EGG, FRUIT,TEA.
FRIDAY	PURI – GHUGNI, POHA, FRUIT, TEA.
SATURDAY	FRIED RICE, CHANA DAL, FRUITS, TEA.
SUNDAY	ALOO PARATHA, CURD,KABULI, FRUITS,EGG,TEA

LUNCH

MONDAY	JEERA RICE,DAL,DRY VEG(BHAJI),VEG CURRY
TUESDAY	PLAIN RICE,DAL,DRY VEG(BHAJI),VEG CURRY
WEDNESDAY	VEG PULAO, SPECIAL CURRY,CHUTNEY.
THURSDAY	PLAIN RICE,DAL,DRY VEG(BHAJI),VEG CURRY
FRIDAY	PLAIN RICE,DAL,DRY VEG(BHAJI),VEG CURRY
SATURDAY	PLAIN RICE,DAL,DRY VEG(BHAJI),VEG CURRY
SUNDAY	PLAIN RICE, ALOO DAM , DRY VEG,PAKORA, FINGER CHIPS,CHUTNEY.

EVENING SNACKS

MONDAY	TEA,PIYAJI
TUESDAY	TEA,ALOO STUFF BREAD CHOP
WEDNESDAY	TEA,BISCUIT, BHUJIA
THURSDAY	TEA,SAMOSA

FRIDAY	TEA, MAGGIE
SATURDAY	TEA,ALOO CHOP
SUNDAY	TEA,PAKORA

DINNER

MONDAY	PLAIN RICE / ROTI,FISH CURRY,DAL,DRY VEG.
TUESDAY	PLAIN RICE / ROTI,EGG CURRY,DAL,DRY VEG.
WEDNESDAY	PLAIN RICE / ROTI,MUTTON,DAL,DRY VEG
THURSDAY	PLAIN RICE/ ROTI,MASALA PANEER,DAL DRY VEG,SWEET
FRIDAY	FRIED RICE / ROTI,CHICKEN CURRY,DAL,DRY VEG
SATURDAY	PLAIN RICE / ROTI,FISH CURRY,MURI GHONTA,DAL,DRY VEG,
SUNDAY	PULAO,CHILLI CHICKEN,SWEET

DINNER (FOR VEG) in replacement of major curry item

MONDAY	VEG MANCHURIAN
TUESDAY	PANNER CURRY
WEDNESDAY	RAJMA CURRY
THURSDAY	-same as basic routine-
FRIDAY	CHOLA (KABULI CHANA)
SATURDAY	PANNER CURRY
SUNDAY	MALAI KOFTA

DINING TIMINGS

Breakfast – 07:00 - 10:00 (on working days) and- 07:30 - 10.30 (on holidays)

Lunch - 12:00 pm - 2:30 pm and (12:15 pm - 2:45 pm on holidays)

Dinner - 8:00 pm - 10:15 pm and (upto 10:30 pm on holidays)

Live Counter: A live counter is to be operational during the mess timings (7AM to 10-30 PM), and is to make and serve the following indicative items upon demand by the students on extra payment basis the rate which will be decided by the MMC in consultation with the contractor from time to time. The following extra items must be available and to be served at the live counter.

EXTRA ITEMS

Item
Cold Drinks, Curd, Sweets, Ice Creams etc
Variety of dosas- Eg. Sada/Onion Dosa; Masala Dosa; Onion/Tomato Uttapam, Etc.
Variety of Frankie's- Eg. Paneer Frankie, Egg Frankie, Veg Frankie
Milk Shakes- Eg. Rose Milk Shake, Apple Milk Shake, Chocolate Milk Shake, Bournvita Milk Shake, Cold Coffee, Banana Milk Shake, Butterscotch, Chikoo Shake ,Mango Milk Shake, Badam Lassi, Mango Lassi, etc.
Sandwiches- Eg. Veg / Aloo / Egg, Sandwich, Chicken Sandwich, Bread Butter
Rolls- Eg. Veg Roll, Chicken Roll, Veg Burger, Veg Patties, Paneer Roll, etc.
Soups and instant noodles
Juices
Parathas, Aloo Parathas, Onion Parathas, Gobi Parathas, Palak Parathas, Mix Veg Parathas, Paneer Parathas etc.
Egg Items (Omelette, Egg. Bhrji, scrambled)
Hakka Noodles and Fried Rice (veg/egg/chicken) and other Chinese items (Dry Chilly Chicken, Chilly Paneer)
Dal Khichdi
Gravy Items- Eg. Paneer, Chicken, etc