

**Tender Document**  
**for**  
**Appointing Canteen**  
**contractor**  
**For**  
**Staff**  
**and**  
**students**  
  
**in**  
**VJTI**  
  
**Matunga,**



# VEERMATA JIJABAI TECHNOLOGICAL INSTITUTE

[Central Technological Institute, Maharashtra State]

Matunga, Mumbai 400019

To:

Date: 30.08.2023

Name of Work: Appointing contractor to run and operate Canteen in VJTI Premises, Matunga Mumbai 400019.

Sealed tenders are invited from the reputed & eligible canteen contractors for the above the work. Only those contractors should submit the tender who have PAN Number & Goods & Services Tax Registration Certificate. Submit Xerox of PAN Number & Goods & Services Tax Registration Certificate along with the tender.

The other particulars are as below.

- 1) Tender Processing Fees : Rs. 2,000.00 + GST 18 %  
{Rs.2000.00 (Tender Fee) + Rs. 360.00 (GST@18%)}  
(Non-Refundable in the form D.D. Favoring to Director, VJTI).
- 2) Earnest Money Deposit : Rs. 1, 00, 000/- in the form D.D. Favoring to Director, VJTI.
- 3) Date for submission of Tender Document : 29.09.2023 to 16.10.2023 upto 5.00 P.M.
- 4) Contract period : Minimum Three years based on the performance of Contractor.

You are invited to quote for the above work as per above schedule.

*R. Wale*  
Registrar 27/9/23

VJTI Matunga, Mumbai -19.

*H.*

**VEERMATA JIJABAI TECHNOLOGICAL INSTITUTE**  
**H.R. MAHAJANI MARG, MATUNGA, MUMBAI - 400 019**

**TENDER NOTICE**

(Tender No: VJTI / Institute / 2023/ Tender / 01)

SEALED tenders are invited from the eligible canteen Contractors for running canteen at the Institute's premises. For further details please refer [www.vjti.ac.in](http://www.vjti.ac.in)

Downloading of Tender Document	From 29.09.2023 to 16.10.2023 (VJTI Website: <a href="http://www.vjti.ac.in">www.vjti.ac.in</a> )
Last date & time for submission of Tenders	16.10.2023 at 4:00 PM
<ul style="list-style-type: none"><li>• No Tender Document will be accepted after the date and time given above</li><li>• Tender to be submitted at the inward Section, Main Building 1<sup>st</sup> floor of Veermata Jijabai Technological Institute H R. Mahajani Marg, Matunga, Mumbai 400 019.</li></ul>	

*K. K. K. K.*  
27/9/23

Registrar

*A.*

## TERMS & CONDITIONS OF TENDER

1. The quotation will be valid for a period of 45/60 days.

### 2. How to do payment EMD & Processing Fee

Steps to be followed for making online payment through "STATE BANK COLLECT"

i EMD of Rs 1,00,000/- (Rs. One lakh only)

ii Tender Form Processing fees of Rs. 2360 /- (Rs. Two Thousand Three Hundred Sixty only, including GST 18 % )

a. Log On to <https://www.onlinesbi.com>

b. Home Page STATE BANK COLLECT

c. Click on State Bank Collect

d. Click Checkbox to Accept Terms & conditions

e. Then click on Proceed

f. Select State as Maharashtra

g. Select Type of Category as Educational Institutions

h. Click on 'Go

i. Select the Name of the institution as 'Veer mata Jijabai Technological Institute

j. Select the 'Payment category EMD and/or Tender Processing Fee on next screen, enter Name of firm, Place, PAN No, GST No. Enter appropriate tender number and enter appropriate amount in Rupees.

k. Proceed as Instructed and Click on Submit

l. On next screen verify details and click on "Confirm"

m. You will be taken to payment gateway.

n. Select appropriate payment mode.

o. Check the charges/commission applicable for selected Mode of Payment.

p. Follow instructions to Print Challan and pay at any branch of SBI Bank in Cash / Pay online using Internet Banking / Credit/ Debit card

q. Print e-receipt and submit along with Tender.

3. In addition to the express terms and conditions of tender document, more particularly and not limited to the terms and conditions appearing on page No 8.9.10 and 11 of the tender documents for running the Canteen at V.J.T.I the Contractor has agreed to fulfil the conditions.

4. The Contractor shall run and operate the canteen in premises of the Institute as may from to time be directed by the Institute if the Institute shall require the Contractor to shift from one premises allotted for use as canteen to another premises, the Institute shall pay to the Contractor all costs, charges and expenses incurred by the Contractor for or in connection with shifting from one premises to another.

### 5. Rental Charges

The contractor shall pay monthly compensation of Rs 25,000 (Rupees Twenty Five Thousand only) plus GST and any other tax as applicable towards the use of premises on or before 15<sup>th</sup> of every month. Failure to pay rent by the due date shall attract a penalty of rupees Two Hundred per day for one month and thereafter the penalty shall increase to rupees Five Hundred per day.

### 6. Deposit

The contractor shall keep with the institute interest free security deposit of a sum of Rs 5,00,000/- (Rupees Five Lakhs only) in cash/DD as security for the due performance and observance of all terms, conditions and provisions herein contained and on the part of the Contractor to be performed and observed. The said deposit shall be refunded (but without interest) by the institute to the Contractor on the termination of this Agreement and on the Contractor giving charge to the Institute of the Canteen Premises and the furniture & fixtures, crockery cutlery utensil and any other equipment provided therein by the Institute and after deducting any outstanding amounts which may be due by the Contractor to the Institute by way of damage loss, costs, charges and expenses including costs

#### **7. Contract Period**

The contract period shall be valid for 3 years from the date of signing agreement In case the Institute or contractor whosoever may be willing to terminate agreement before expiry of the said period as mentioned in agreement, same shall be done by giving one month notice in advance to other party concerned.

#### **8. The Contractor to Run and Operate the Canteen**

For the purpose of enabling the Contractor to run and operate the canteen the institute shall at its own costs

- a. Provide such furniture, fixtures and fittings as the Institute in its sole and absolute discretion shall consider reasonable. However, additional furniture, if required, may be brought by the contractor at his own cost for use in the canteen.
- b. Provide metered electricity and water connections which shall be payable by the operator Within the due dates.

#### **9. The Contractor shall**

- a. Run and keep open the canteen for such time during such and on such days as shall be directed from time to time by the Institute.
- b. Provide Canteen services after office hours from 6.00 P.M. to 8.00 P.M.(limited items such as Tea, Nesscoffee, Sweet lassi, Waffers, Maggi, Omelette Pav (Single & Double), Soups, all types Cold drinks to be provided after office hours)
- c. Provide canteen services during Public Holiday including Saturday and Sunday from 10 A.M.to 3.00 P.M.

- d. For this services after office hours night 3 waiters shall be available for servicing.
- e. Provide supply and serve only to the students and employees of the Institute for consumption in the canteen fresh and wholesome vegetarian and non-vegetarian food / meals, light refreshments, tea, coffee, cold drink, aerated water and other items of food and non-alcoholic drinks as shall be directed from time to time by the Institute at such rates and prices which may from time to time be approved by the Institute. The Contractor shall not be entitled to reduce the quantity or vary the rates and prices once fixed except with the prior consent in writing of the Institute. So also, all the eatables in the packed form like biscuits, cakes, wafers etc. shall be provided / served in packets.
- f. Ensure that copy of the schedule of quantities, rates and prices for the time being in force shall always be prominently displayed by the Contractor on notice board in the canteen.
- g. Maintain adequate standards of quality and quantity of food and drinks and provide efficient and hygienic service in accordance with the Institute's requirements and shall comply with the instructions and directions given in this regard by the Institute and/or by the Canteen managing Committee constituted and/or appointed by the Institute, hereunder and/or such other persons appointed by the Institute to supervise the management of the canteen.
- h. Provide and maintain at his own cost, trained and experienced personnel for operating the canteen. The contractor shall employ such a minimum number of Canteen waiters / servants and staff for operating the Canteen as the Institute may from time to time deem fit having regard to the number of persons to be served with a view to making available prompt, efficient and in all respects satisfactory service. The Manager / Supervisor of the Contractor must be adequately qualified to run and manage the affairs of the canteen efficiently and he shall be constantly available in the Canteen.
- i. Ensure that the staff employed by the Contractor for running the Canteen shall at all times be neatly, properly and hygienically dressed and shall be polite and courteous to the students and employees and to all persons visiting and/or making use of the canteen.
- j. Not obstruct any person authorized by the Institute from entering into the Canteen stores room, kitchen and other parts of the Canteen premises for inspection of the canteen and the foodstuff, provisions, refreshments, snacks and articles brought by the contractor for being served in the canteen provided that if the Institute is of the opinion (which opinion shall be final and binding on the Contractor) that any foodstuff or other articles sold or kept for sale or consumption by the contractor in the Canteen is stale, unwholesome or unfit for consumption or objectionable, the Contractor shall on being so informed by the Institute forthwith destroy the same in the presence of the Institute's authorized representative and

shall at his own cost and expenses replace the foodstuff or articles as destroyed with similar foodstuff or articles.

- k. Not object to the Institute or any person or persons authorized by it to take inspection samples and analyze them of any display or articles served or intended for serving and shall give all facilities and assistance during such inspection.
- l. Keep the interior of the premises permitted to be used as Canteen, kitchen, servants-room, storerooms, dining room and the drainage, floorings, doors, windows and shutters and glass thereof and all furniture, fixtures and fittings including electric Installation lights and water and sanitary installation clean and in good order and hygienic condition to the satisfaction of the Institute. Further the contractor shall install ultraviolet tube in the counter for sweets.
- m. Collect and dispose of the kitchen garbage in an appropriate manner, at a place as directed by the Municipal corporation / Institute from time to time.
- n. Keep the gully traps, manholes and sewer lines unobstructed by preventing solid, semisolid kitchen wastes to mix with liquid waste. Failure to keep the drainage system unobstructed shall lead the Institute to carry out the work and debit the cost to the contractor apart from levying suitable penalty.
- o. Not alter, cut or damage any of the flooring, walls, ceiling or timber of the premises to not be used as a canteen nor make any changes or alterations in fittings or fixtures in the canteen.
- p. Not to do anything in the Canteen which in the opinion of the Institute may be or become a nuisance or annoyance.
- q. At his own, apply for securing all permits and licenses as may be necessary or required under the provisions of any statute, enactment rules, regulations and bye-laws of the Government, Municipality or any other local or public body or authority for the purpose of running canteen.
- r. Comply with such instructions and directions may from time to time be given by the Institute in all matters relating to agreement.
- s. At his own cost, apply for and obtain adequate quantities of essential commodities like sugar, rice etc. and like other foodstuff provided that the application in respect thereof shall, if so required by law or if considered expedient by the Institute be made by the Institute.
- t. Maintain proper records, registers, papers and such other documents as shall be required under any law for the time being in force in connection with running of the canteen.
- u. Be responsible and liable for payment of all salaries, wages, allowances, emoluments and such other amounts including bonus, retrenchment amount, compensation, provident fund, gratuity and other benefits as may be required to be paid to the staff employed in the canteen

and for any titles arising under Workman's Compensation Act Payment of Wages Act or under any other law or statute for the time being in force and the rules and regulations as may from time to time be applicable to the Contractor's staff by reason of their working in the canteen and shall discharge all such liabilities promptly. The staff employed by the contractor shall be under his direct and exclusive control and the contractor alone shall be responsible for compliance with the provisions of any law, rules and regulations as may from time to time be applicable to the Contractor's staff by reason of the working in the canteen. The Institute shall not be able for any sums due by the Contractor to his employees or suppliers nor for any sum due to the contractor by the Institute's students and/or staff and/or their guests for any supply or service made or provided by the Contractor to them. The Contractor shall pay his debts promptly.

- v. Be responsible and liable for payment of state taxes, excise duties, license fee and any other similar tax or duty charged, levied or imposed and the institute shall not be liable for the same.
- w. Provide and use suitable (e.g. disposable whenever demands) cutlery glassware and other utensils for services.
- x. Ensure that all the time the persons appointed by the Contractor to serve in the canteen are physically fit and free from any disease injury or contagious or otherwise in order to ensure that a really hygienic and clean service is maintained to the satisfaction of the institute. Every person engaged by the Contractor for work or service of the canteen shall be required to undergo medical examination by the Institute's Medical Officer any other Officer Identified by the Institute at the time of appointment and periodically thereafter and to comply with the directions issued from time to time by the Medical Officer The date and the time of such medical examinations shall be notified by the Institute to the contractor who shall make all necessary arrangements for the appearance of his staff and employees for such medical examination so as to ensure that the requirements of this clause re strictly observed by the Contractor The Institute may at its discretion subject the contractor's staff and employees to physical examination by the Institute's Medical Officer any time during the period of their service with the contractor in the canteen An employee found medically unfit for work or service in the canteen will be removed by the Contractor forthwith.
- y. Ensure that all its employees observe good conduct- behaviour and discipline. If the Institute complains to the contractor about the conduct or behaviour or discipline of any of the contractor's employees, the contractor shall not continue to employ such employee in the canteen, the contractor shall forthwith remove him.



- z. Ensure that any person appointed or to be appointed by the contractor for service in the canteen does not suffer from any legal disqualification for service by reason of age or any law or statute in force from time to time.
- aa. Forthwith prevent any servant or employee employed by him in the canteen or otherwise in connection with the purpose of this Agreement from entering into the canteen if the Institute considers the presence of such person on the premises is undesirable in the interest of the Institute and/or its staff and students and the Institute's opinion in that behalf shall be final and binding on the contractor.
- bb. Not do or suffer to be done in canteen anything whereby any policy against loss or damage by fire of the canteen or the Institute's premises may become void or voidable.
- cc. Comply with and undertake to comply with all applicable laws, orders, ordinances, notifications, rules, regulations or other enactment for the time being and from time to time in force relating or pertaining to the execution or purpose of agreement.
- dd. At his own cost, take insurance against such risks including accident or personal injury and in such form as the Institute may from time to time direct and maintain the same in the joint names of the Institute and the contractor, with an insurance company or companies previously approved in writing by the Institute and upon the terms and conditions in all respects satisfactory to the Institute. The Contractor shall deposit the insurance policies with the Institute and shall regularly pay all premiums as and when the same shall become due and produce for inspection the receipts acknowledging payment of the premiums.
- ee. Be liable for and make good any damage caused to the premises allotted by the Institute under agreement or any part thereof to be used as canteen or to any fixtures & fittings, furniture, articles and things therein provided by the Institute and the crockery, cutlery, glassware and cooking and other utensils initially supplied by the Institute under agreement by any act, omission, default or negligence of the Contractor or his employees servants agents or other persons using the same.
- ff. Pay for all gas, electricity and water charges used for the canteen. (as shown by the separate meters installed therein).
- gg. Shall not connect any electrical appliances used for cooking purpose to the electrical lighting installation circuit.
- hh. As the Institute will provide one intercom for canteen services, the contractor shall not install any additional telephone in the canteen. It is to be ensured that orders placed over telephone are also served in time.
- ii. Shall pay all electric charges and water charges to the concerned authorities for electric and water consumption in the allotted premises and the Institute will not be liable for the same.

- jj. Shall serve and/or sell all foodstuffs in the canteen against coupons or cash as may from to time be decided by the Institute. The contractor shall alone be responsible for maintaining selling and distribution of coupons and collection of the amount against the same if, coupons system is adopted.
  - kk. Shall remain fully and exclusively liable to indemnify the Institute from and against all claims, demands, actions, proceeding, loss, damages, costs, charges, expenses and all other liabilities of whatsoever nature arising out of or in connection with the performance by the contractor of his duties and obligations.
  - ll. Every year there may be an increase in rates in various items as per Canteen committee recommendations and approval by Director VJTI.
  - mm. (The tender committee will visit the canteen premises of the shortlisted / eligible canteen contractors to verify their capabilities and the working condition of the facility. The committee will submit report to the Director based upon which the contractor will be considered for final selection.)
10. Without prejudice to the generality of the provisions contained in this clause the contractor shall be solely responsible in case of food poisoning caused to any person or persons visiting or making use of the canteen whether arising out of any act, omission or deficiency/fault of the contractor, his servants and agents or not and shall indemnify and keep indemnified the Institute off from and against all claims demands, liabilities actions and proceedings arising out of and in connection therewith. The Contractor's obligations contained in this clause shall continue to remain in force after the expiry of the agreement for sooner determination thereof. It is expressly declared that the provisions of this clause shall be binding on the contractor, his heirs, executors, administrators and his estate.
11. It is hereby expressly agreed and declared that the contractor is for the purpose of this agreement an independent contractor and all persons employed or engaged by the contractor at his own cost and responsibility in connection with the purpose and execution of the work under this agreement shall be the employees of the contractor and not of the Institute. The Contractor shall alone be responsible for the payment of all salaries, wages, allowances, emoluments and such other amounts including bonus, retrenchment compensation, provident fund, gratuity and other benefits as any be required to be paid to the staff engaged by him under any law for the time being in force and becoming applicable during the course of their employment with the contractor and shall discharge all such liabilities promptly.
12. The Contractor will at all times keep the Institute indemnified against all acts of omission or commission or negligence dishonesty theft or misconduct of default of the staff engaged or employed by him for work or in service in the canteen. The Institute shall not be responsible for

death, injury or accident to the said staff engaged or employed by the Contractor, which may arise out of and in the course of their duties in the canteen or in connection with may arise out of and in the course of their duties in the canteen or in connection with the purpose of this agreement nor shall the Institute be able to pay any damages or compensation to such person and in case the Institute is made or required to pay damages or compensation to such person the contractor shall on demand reimburse the Institute.

13. Every person engaged by the contractor for work of service in the canteen shall be deemed to be his own employee and no such employee of the contractor shall have any claim or right against the Institute. The contractor shall enter into service agreement in his own name with such employees.
14. No employee engaged by the contractor for work in the canteen shall be allowed to reside in the canteen and or to remain in the canteen or in the premises of the Institute outside the hours of work. No employee engaged by the contractor for work in the canteen shall loiter at any time in the Institute premises or enter in any department or section of the Institute.
15. The Contractor shall comply with all security measures which may be in force subsequently adopted by the institute from time to time in respect of the contractor's employee materials or otherwise for the operation of the canteen.
16. The furniture and any other equipment and appliance including electrical water and gas fittings provided by the Institute shall at all times remain its own property and the contractor shall not remove the same from the canteen and/or make use of the same for any purpose other than for bonafide use in the canteen. The contractor shall hold all such articles and things as an express trustee for and an agent of the Institute. The Institute shall require the contractor to sign for and take over the initial inventory of equipment, furniture etc. The contractor shall not install in the canteen without obtaining prior permission of the Institute in writing any equipment operated mechanically or by electricity or gas.
17. Notwithstanding anything herein contained the Institute shall at its sole and absolute discretion has the right or be entitled to terminate agreement forthwith:
  - a. If in the opinion of the Institute (which shall not be called in question and which shall be final and be binding upon the contractor) is not implementing agreement to the Institute's satisfaction or,
  - b. If the contractor shall commit a breach of the terms and conditions of agreement or,
  - c. If the contractor dies or is adjudged insolvent or compounds with his creditors or distress execution or other process is levied upon any assets or properties of the contractor or Receiver is appointed of any assets or properties of the contractor.

18. On the termination of agreement, the contractor shall remove himself, his servants, employees' agents, articles and goods from the canteen and leave all fixture, fittings, furniture, articles and things therein provided by the Institute under agreement in the same good order and condition in which the same order at the commencement of agreement (reasonable wear and tear excepted) and make compensation for any loss or damage. In case of any default, the Institute shall be at liberty at its sole discretion to dispose of such belongings, chattels, articles and things (hereinafter called the said goods by public auction or private treaty without any notice to the contractor or any other person or persons and in the event of such sale the institute shall pay the proceeds of such sale after deducting there from the cost of such sale and all amount that may be payable by the Contractor to the Institute under agreement and there upon the Institute shall be discharged from all other liabilities it any pertaining to the said goods.
19. The Institute shall be entitled to appoint a Joint Canteen Committee consisting of not more than five persons from out of the staff of the Institute (which shall meet once every 6 months at least and additionally if either party shall request a special meeting giving two days' notice there consider and settle all matters arising (whether by way of complaint or otherwise) concerning standards of food or service the choice of dishes/utensils or refreshments to be supplied, the prices to be charged or any other aspect of the services to be provided by the Contractor hereunder.
20. The Institute's decision in all matters or disputes which may arise between the Institute and the contractor relating to the running of the canteen and / or interpretation of agreement and the matters covered by agreement shall be final and binding on the contractor.
21. All notices under agreement shall be in writing and shall be served by sending the same by registered post to the contractor at his last known place of business or residence and to the Institute at its Registered Office.

## **22. Experience**

Minimum 5 years' experience in catering and housekeeping field of which 3 years' experience in running catering services at training centres/training/academic Institute.

## **23. Solvency Certificate**

Solvency Certificate (not older than 6 months before the due date of the tender of Rs.1.5 crores or above issued by your banker (Nationalized bank) indicating credit facility available to your company. The certificate must be submitted in a sealed cover addressed to the Director, VJTI.

## **24. Mumbai Office**

Contractor should operate from a registered office in Mumbai.

## **25. ISO Certificate**

Should have ISO 45001- 2018 Certification.

## **26. Declaration**

Should submit declaration - that he was never blacklisted nor was his contract terminated prior to completion of contract.

27. Sealed tender to be submitted/delivered at the address mentioned. The inward Section, Main Building, 1<sup>st</sup> floor of Veermata Jijabai Technological Institute, H. R. Mahajani Marg, Matunga, Mumbai 400 019.

## **28. Opening Tender**

- a. Tenders received after the due date will not be considered. If the due date turns out to be a holiday for unforeseen reasons, tender would be accepted on the next working day.
- b. The Tender should be submitted on parties' own letterhead with signature & seal only.
- c. Each bidder shall submit only one tender.
- d. Information brochures product catalogue if any must be accompanied with the tender.
- e. Detailed specification and list of items is enclosed as Annexure I.
- f. The contractor has to quote /submit rates of items 3 in this list of items.

## **29. Taxes & Licenses**

- a. Please quote your GST and Income Tax Number.
- b. Contractor should have a valid labour License, Municipal Food License (FDA) and Food Safety and Standards Authority of India License, PF / ESIC, GST, Shops & Establishment Registration Certificate, PAN Card.

## Annexure I

### 30. List of items : Rates of items to be quote by the Contractors

Sr. No.	Name of the Item	Units	Rate/Unit	
			Figures	Words
<i>Snacks and Other</i>				
1	SadaDosa	150 gms		
2	Butter SadaDosa	150 gms		
3	Cheese SadaDosa	220 gms		
4	Masala Dosa	200 gms		
5	Butter Masala Dosa	250 gms		
6	Cheese Masala Dosa	270 gms		
7	Mysore SadaDosa	200 gms		
8	Mysore Masala Dosa	250 gms		
9	Butter Mysore Dosa	230 gms		
10	Plain Utthappa	200 gms		
11	Masala Utthappa	250 gms		
12	Onion Utthappa	250 gms		
13	Tomato Utthappa	250 gms		
14	Cheese Utthappa	250 gms		
15	Menduwada (1 piece) Sambhar/Chutney	50 gms		
16	Batatawada (1 piece)	50 gms		
17	Batatawada/Usal	50 gms		
18	Wada/Samosa Pav	50 gms		
19	Samosa/Usal	50 gms		
20	Idli (2 piece) sambhar/chutney	100 gms		
21	Punjabi/veg. Samosa (1 piece)	50 gms		
22	Ragada Samosa 2 piece	300 gms		
23	Upama	200 gms		
24	Upama poha mix	225 gms		
25	Shira	250 gms		
26	Poha	150 gms		
27	Misal Pav 2 piece	200 gms		
28	Misal	200 gms		
29	Usal Pav	200 gms		
30	DahiMisal 2 piece	250 gms		
31	Dhokla 1 piece	25 gms		
32	Puranpoli (1 piece)	70 gms		
33	Kaanda/ Batata bhaji	100 gms		
34	Methi bhaji	130 gms		
35	Veg cutlet (1 piece)	50gm/2 no.		
36	Bread Pakoda (1 piece)	125 gms		

37	Kachori/ Sabudanawada	50gms		
38	Shira	125 gms		
39	Gulabjam 1 piece	60 gms		
40	Jilebi	1 kg - 65 pcs		
41	Dalwada/Aluwadi	25 gms		
42	Dahi	200 gms		
43	Puri bhaji 1 plate	Puri-120 gms Bhaji- 100gms		
44	Chole Bhature	Puri-120 gms Chole- 100gms		
45	Single bhatura	120 gms		
46	Puri plate	120 gms		
47	Pav bhaji	120 gms		
48	Pav	1 piece		
49	Sukhabhel	150 gms		
50	Masala bhel	250 gms		
51	SevPuri	200 gms		
52	Masala puri	200 gms		
53	Masala dahipuri	250 gms		
54	Dhabeli	150 gms		
55	Paraths: * Aloo Paratha, Kobi Paratha, Methi Paratha	200 gms.		
56	Moong Dal Bhajji	200 gms		
<b><i>Tea, Coffee and Others</i></b>				
1	Tea *	120 ml		
2	Cutting Tea	60 ml		
3	Special Tea	120 ml		
4	Special Tea (without sugar)	120 ml		
5	Deep Tea	120 ml		
6	Black Tea	120 ml		
7	Nesscoffee *	120 ml		
8	Nesscoffee (without sugar)	120 ml		
9	Hot milk	100 ml		
10	Sweet lassi *	180 ml		
11	Butter milk	180 ml		
12	Lemon Ice Tea	180 ml		
13	Bun Maska Pav	50 gms		
<b><i>Sandwiches</i></b>				
1	Veg. Sandwich	200 gms		
2	Veg. Cheese Sandwich	240 gms		
3	Veg. Grill Sandwich	200 gms		
4	Cheese Sandwich	100 gms		
5	Mumbai Style Sandwich	200 gms		
6	Mumbai Style Cheese Sandwich	240 gms		
7	Toast butter	100 gms		
8	Bread butter	100 gms		

9	Schezwan Sandwich	100 gms		
10	Schezwan Cheese Sandwich	140 gms		
<b>Chinese food and others</b>				
1	Veg. Fried Rice	250 gms		
2	Veg. Schezwan Fried Rice	300 gms		
3	Babycorn Rice	300 gms		
4	Veg Hakka noodles	250 gms		
5	Veg Schezwan Hakka noodles	300 gms		
6	Veg. Burger	200 gms		
7	Veg. Cheese Burger	220 gms		
8	Veg Frankie	150 gms		
9	Veg Cheese Frankie	180 gms		
10	Veg Schezwan Frankie	180 gms		
11	Veg Schezwan Cheese Frankie	200 gms		
12	Manchurian Rice	250 gms.		
13	Veg. Cheese Pasta	240 gms		
14	Mushroom Chilli	350 gms		
15	Babycorn Chilli	350 gms		
16	Goby Chilli	350 gms		
17	Idli Chilli	350 gms		
18	Veg. Manchurian	350 gms		
19	Veg. Manchurian roll	250 gms		
20	Chinese bhel	250 gms		
21	Schezwandosa	250 gms		
22	Schezwan masala dosa	270 gms		
23	Chinese spring dosa	300 gms		
24	Veg. Pasta	200 gms		
25	Paneer Chilli	180 gms.		
26	Waffers *	50 gms		
27	Maggi*	100 gms		
28	Soup*	150 ml		
<b>Lunch and Others</b>				
1	Lunch	Thali		
2	Special Lunch	Thali		
3	Chapati (1 piece)	50 gms		
4	Plain rice	150 gms		
5	Jeera rice	150 gms		
6	Dal rice	250 gms		
7	Sukhi bhaji	70 gms		
8	Chana masala/aloo matar	150 gms		
9	Dahi	200 gms		
10	Papad lijjat	2 no.		
11	Puri plate	5 piece		
12	Dal/ Sambhar	250 gms		
13	Lemon Rice	250 gms.		



<b>Pulav/Biryani</b>				
1	Veg. Pulav	250 gms		
2	Veg. Biryani	rice - 250 gms Veg. - 70 gms		
3	Tomato Rice	250 gms		
4	Dal khichadi	250 gms		
<b>Nonveg items</b>				
1	Omlet *Pav 1 and 1 egg	Single		
2	Omlet * Pav 2 and 2 eggs	Double		
3	Chicken masala	170 gms		
4	Chicken biryani	Rice- 250 gms Chicken-70 gms		
5	Chicken masala Pav 2 piece	175 gms		
6	Chicken rassa	120 gms		
7	Egg. Masala	2 eggs		
8	Egg. Biryani	Rice - 170 gms Egg - 2 piece		
9	Mutton masala	170 gms		
10	Mutton Biryani	rice - 250 gms Mutton - 70 gms		
<b>Cold Drinks and Water</b>				
1	All types of cold drinks *	200 ml		
2	Energy Drinks	300 ml		
3	Fresh Lime Water	180 ml		
4	Packed Water bottle (Bisleri/AquaFina/Clear	500 ml		
5	Packed Water bottle (Bisleri/AquaFina/Clear	1 litre		

Note i: The items marked \* shall be provided after office hours and holidays also.

Note: ii The quantity and quality of food stuff/ snacks served shall be as per requirements of Mumbai Municipal Corporation Grade – II

**Janta Thali:** Shall consist of – 5 puri/ 2 chapati, 2 wati rice, 1 dry vegetable, liquid vegetable, dal, papad 1, curd, candiment, chutney, etc.

**Special Lunch:** Shall consist of – 5 puri/ 2 chapati, veg. pulav, 2 wati rice, 1 punjabi dish, 1 dry vegetable, liquid vegetable, dal, papad, curd, candiment, chutney, etc.

Name of the Contractor

With Seal and stamp

Total Bid Price in figure	As per Item List		
Total Bid Price in word	As per Item List		
Signature of Bidder with seal			
Business Address			
Tel. No.		GST No:	
Mobile No.		FSSAI Licence No.	
Fax. No.		PAN No.	
e-mail			

This offer shall be valid for 30 calendar days from the last date of submission of tender we accept all terms and conditions of tender.

Place:

Date:

Signature with seal