

TENDER DOCUMENT FOR CATERING SERVICES FOR VJTI GIRLS HOSTEL

VJTI is in the process of selecting a catering contractor for the mess facility in the VJTI Girls Hostel. The terms and conditions for the contract and documentation for submitting the contract are given below:

1. Technical Bid format
2. Rules pertaining to the daily functioning of the mess.
3. General structure of the menu.
4. Representative mess menu.

Caterers interested in the mess contract are requested to submit the following:

- a) Technical bid in the proforma provided.
- b) Commercial bid containing the rates (per head per day) to be charged as per format provided.

Tender should be submitted in two SEPARATE envelopes superscribed as “Technical Bid for providing catering services in VJTI girls’ hostel” and “Commercial Bid for providing catering services in VJTI girls’ hostel”. Both these envelopes must reach the Office of Director, VJTI, Matunga, Mumbai 400 019 by 5.00 PM on July 10th, 2024. ***Submission of technical and commercial bids in a single envelope shall lead to disqualification.***

Enclosures in technical bid:

1. Resume / Biodata of Caterer with full postal address and email address, telephone no. Mobile no.
2. Details of Experience of handling large institutional/corporate cafeteria/food outlet - Current and Earlier (during last 2 years)
3. Any other pertinent information.
4. Two Testimonials from the current clients (minimum one required).
5. Copy of degree certificate in hotel management/catering/nutrition from accredited university or college, **if any**
6. ISO 45001-2018 certificate
7. Xerox copy of the following documents:
 - a) Income tax clearance certificate -last three years
 - b) FSSAI License
 - c) Registration Certificate
 - d) PF/ESIC information,
 - e) Balance Sheet - last 3 years,
 - f) Partnership deed
 - g) GST certificate,
 - h) copy of work orders from other organizations,
 - i) PAN card.

TERMS & CONDITIONS OF TENDER

1. The quotation will be valid for a period of 90 days. To avoid unusually low bids that may result from the use of low-quality ingredients, the committee has established a minimum price guideline. This guideline is based on market research and current prices for good-quality spices and food products. **If the difference in the price offered by the tenderer is more than $\pm 10\%$, then the tenderer must provide a detailed justification with rate analysis.**
2. Payment of EMD & Processing Fee :-
Steps to be followed for making **online payment** through “STATE BANK COLLECT”
 - (i) **EMD of Rs.1,50,000/- (Rs. One lakh Fifty Thousand only)**
 - (ii) **Tender Form / Processing fees of Rs. 14,300/- (Rs. Fourteen Thousand Three Hundred only).**
 - 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 'Veermata Jijabai Technological Institute'.
 - j. Select the 'Payment category' 'EMD and/or Tender Processing Fee' on next screen Enter Name of firm, Place, PAN, GST No, Enter appropriate Tender Number, 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. The Contractor will have to agree all the terms and conditions mentioned in the tender document along with mentioned in amendments/addendum/corrigendum.
 4. The Contractor shall run and operate the canteen in the E Block Girls Hostel.
The contractor shall the facility of providing food (Breakfast, lunch, dinner) on daily basis to around 450 students.
On the demand from students, Contractor will be required to provide the canteen facility from 10pm to 1pm during examination period in the month of May and December.
 5. The number of students availing the mess facility may reduce to 50 during vacation period (Diwali holidays, term end vacations in December).
 6. The mess facility shall be closed during mid-June to the end of July.
 7. **Rental Charges:**
The contractor shall pay a nominal monthly compensation of Rs. 25,000/- (Rupees twenty-five thousand only) plus GST towards the use of premises on or before 15th of every month. Failure to pay rent by due date shall attract penalty of rupees one hundred per day for one month and there after the penalty shall increase to rupees two hundred per day.
 8. **Deposit:**
 - a. 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 as security for the due performance and observance of all terms, conditions and provisions herein contained and duties 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 the Agreement after deducting amount towards the damage/loss of furniture & fixtures, crockery, cutlery, utensils and any other equipment provided therein by the Institute and any other amount/charges due to the Institute.
 9. **Contract Period:**
The contract shall be valid for a period of 5 years from the date of **signing agreement**. The contract may be renewed for a period of two years on yearly basis depending on satisfactory performance. 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 two months' notice in advance to other party concerned.
 10. **Experience:**
Minimum 5 years' experience in catering field of which 2 years' experience in running catering services at academic Institute/training centres.
 11. **Enhanced Evaluation Criteria:**
If the tenderer possesses a degree in hotel management, catering, or nutrition from an accredited university or college, they will receive additional points during the tender evaluation process compared to other candidates.
Mess/Canteen Workers
All workers should be preferably female workers. In any case not more than 40% workers shall be allowed

to work. No male worker shall be allowed to stay overnight in the premises. However, 2 female workers are allowed to stay overnight in E block hostel whenever required.

12. **Medical Fitness**

All Mess workers should produce a physical fitness certificate from the hospital/doctor designated by the Institute (VJTI) before starting to work in VJTI premises.

Character Certificate

All Mess workers should produce a character certificate from Police Department at the time of joining the Mess.

13. **ISO Certificate:**

Should have ISO 45001-2018 Certificate.

14. **Declaration:**

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

15. Prebid Meeting

16. **Opening Tender**

- a. Quotations received after the due date will not be considered. If the due date turns out to be a holiday for unforeseen reason, tender would be accepted on the next working day.
- b. The quotation should be submitted on parties' own letter head with signature & seal.
- c. Each bidder shall submit only one tender.
- d. Information brochures/ product catalogue, if any must be accompanied with the tender.

17. A committee from the Institute will inspect the vendor's service premises before finalising the commercial bid.

**REGISTRAR
VJTI MUMBAI-19**

TECHNICAL BID (on letter head of the caterer)
Mess catering contract for VJTI Girls hostel - Terms & Conditions

The Mess in the Girls Hostel on the campus consists of a kitchen and dining rooms.
The important terms and Conditions are listed below.

1.	The contractor agrees to provide an interest free EMD of Rs.1.50 lakh valid for a period of one year from a scheduled nationalized bank except co-operative banks.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
2.	The contractor agrees to submit all necessary statutory documents, as stated.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
3.	In the event of award of the contract, the catering contractor agrees to register himself with the Regional Labour Commissioner (Central), Mumbai as a contractor under the Contract Labour Regulation Act and obtain a Labour License and complete all required formalities if not registered earlier.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
4.	The catering contractor agrees to procure necessary licenses, approvals, permissions from statutory bodies (The requisite fees to be paid to the statutory bodies shall be reimbursed by VJTI).	Yes <input type="checkbox"/>	No <input type="checkbox"/>
5.	The catering contractor agrees to engage required staff, providing uniforms etc.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
6.	The catering contractor agrees to the timings and the menu as stated in this tender.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
7.	The catering contractor agrees to make necessary change in menu and timings with mutual agreement.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
8.	The catering contractor agrees to maintain adequate stocks of food grain, grocery at their own cost.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
9.	The catering contractor agrees not to undertake any outside catering assignment in our premises. The catering contractor agrees not to use hostel/ mess premise for any activity other than mentioned in this tender document.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
10.	The catering contractor agrees for refill of cooking gas cylinders at his/her own cost.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
11.	The catering contractor agrees procurement of good quality provisions and other consumables at his own cost.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
12.	The catering contractor agrees to ensure the security of premises, equipment, fittings, fixtures, furniture etc.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
13.	The catering contractor agrees to maintain equipment, fittings, fixtures, furniture and keep in order.	Yes <input type="checkbox"/>	No <input type="checkbox"/>

14.	(a) The catering contractor agrees to maintain cleanliness and hygiene of kitchen area, kitchen backyard and the surroundings. (b) The catering contractor agrees to cleaning of utensils, cutlery, crockery, kitchen equipment, furniture and to maintain in good condition. (c) The catering contractor agrees to the disposal of garbage/food waste as per BMC norms. (d) The catering contractor agrees to taking adequate precautions to avoid the choking of drainage lines and (e) the catering contractor agrees to maintain cleanliness and hygiene of overall mess premises. (f) the catering contractor agrees to segregate the waste as per BMC norms.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
15.	The catering contractor will provide access to authorities of VJTI to check on cleanliness and upkeep of premises and quality of provisions, and quality of the food.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
16.	The catering contractor agrees to procure any additional utensils/equipment other than the one provided by VJTI required for smooth functioning of mess facility.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
17.	The catering contractor agrees to attend the meeting with the hostel authorities whenever called (minimum one meeting per month).	Yes <input type="checkbox"/>	No <input type="checkbox"/>
18.	At least two women supervisors/workers must be available at all times in the hostel mess premises.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
19.	The catering contractor agrees to provide all the items of the menu as per the tender document.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
20.	The catering contractor agrees to provide food i.e. breakfast, lunch, dinner at discounted rate of 25% to hostel staff to a maximum number of 15 persons.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
21.	The catering contractor agrees to provide food to the rectors, hostel officials at basic rate.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
22.	The catering contractor agrees to keep wafers, chocolates, yogurt, seasonal fruits, ice cream on payment basis. Rates shall be mutually decided by the contractor and VJTI.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
23.	The catering contractor agrees that authorities of VJTI shall ensure ...will not be made liable to answer any official under Government Shops and Establishment Act or any other Act. It shall be the sole responsibility of the caterer to satisfy any of the requirements/condition officials of any Government authorities.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
24.	The catering contractor agrees that under no circumstances, his/her employees shall be treated, regarded or considered deemed to be the employees of VJTI and the catering contractor alone shall be responsible for their remuneration, wages, benefits and service conditions of all the employees deployed by them.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
25.	The contractor agrees to adhere to minimum wages act of the Government of Maharashtra while paying wages to his/her employees/workers.		
26.	The catering contractor agrees to indemnify VJTI against any claim that they may have to meet towards their employees.	Yes <input type="checkbox"/>	No <input type="checkbox"/>
27.	The catering contractor agrees that upon violation of above-mentioned terms,	Yes	No

	Director VJTI, has the absolute right to terminate the contract forthwith without notice and will not be liable for any damages and/or loss or compensation, which may be suffered by the catering contractor on account of termination of the contract. The bank guarantee will be encashed upon termination of contract.	<input data-bbox="1170 195 1243 237" type="checkbox"/>	<input data-bbox="1382 195 1455 237" type="checkbox"/>
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Notes:-

1. Both vegetarian and Non-vegetarian food will be cooked and served. Non-vegetarian food should be served once a week.
2. Electricity, water required for running of the mess shall be provided free of cost.
3. Dining room furniture i.e. tables, chairs and utensils (List is attached on Page 13,14,15) will be provided by VJTI, upkeep of which will be the sole responsibility of the caterer.
4. The approximate strength of mess members is expected to be a minimum of 450 which is likely to rise to 500 girl students.
5. Only those catering contractors who have proper establishment in Mumbai, Navi Mumbai, Thane shall be considered.
6. Ensure that the staff employed by the Contractor for running the Canteen shall always be neatly and properly dressed and shall be polite and courteous to the students and employees and to all persons visiting and / or making use of the canteen.
7. Collect and dispose of the kitchen garbage in an appropriate manner, at a place as directed by the Institute from time to time.
8. Keep the gully traps, manholes and sewer lines unobstructed by preventing solid, semi solid 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 contractor apart from levying suitable penalty.
9. Cleanliness and hygiene are of importance in Kitchen and Dining area. The hostel authorities may impose penalties for not maintaining the same. The fines so imposed will be deducted from the payments due to the caterer.
- 10. The tenderer's quoted rate below includes meals for 15 hostel staff.**

Rules pertaining to the daily functioning of the mess:

1. Mess timings on weekdays
Breakfast & Tea/Coffee: 7:30 AM to 9:00 AM
Lunch: 12:30 PM to 2:00 PM
Dinner: 7:30PM to 9:00 PM

1. Mess timings on weekends and Public Holidays
Breakfast & Tea/Coffee: 8:00 AM to 10:00 AM
Lunch: 12:30 PM to 2:00 PM
Dinner: 7:30PM to 9:00 PM

***During Exam period:**

1.
 - a. Mess should remain opens on Sunday evening.
 - b. Mess Contractor have flexibility of keeping paid snacks during midnight (preferred timing: 10.30 pm to 1.30am).
2. Unlimited salad will be provided with meals. It will comprise of lemon and any two of the following: sliced tomatoes, cucumbers, onions, beetroots, carrots, and radish.
3. Mouth freshener (Fennel seeds and sugar) and Pickle to be provided with every meal.
4. *Paneer sabji (Paneer Butter Masala / Paneer Makhani / Matar Paneer / Palak Paneer)* is to be served twice a week.
5. *Any one 1 drink from Chaas (1glass of 200 ml), Lassi (1glass of 200 ml), Kokam Sharbat (1glass of 200 ml), Nimbu pani (1glass of 200 ml), to be served with lunch during Summer April – May.*
6. Coconut *chutney & sambhar* will be served with all south Indian dishes (like *idli, dosa, uttappam, medu wada, etc.*).
7. Sweet Dish (Kheer, Sheera, Payasum, Gulab Jamun, Fruit Salad, Gajar Halwa, Rasgulla, Jalebi, Basundi) have to be served with special lunch and dinner. Sweets must include variety from all parts of the country like Bengali, Gujarati, South Indian sweets etc.
8. Whenever butter is provided, Students will be served ~20 gms of butter. Ketchup has to be provided along with dishes like *Samosa, Paratha* etc.
9. Imli Chutney will be served with items like samosa, kachori, all types of chats etc.
10. The caterer shall not serve food cooked in the dining room of the hostel to anyone other than the girl students of the hostel or Institute.
11. The maximum number of cuts allowed should be 10 in a month. Rebate will be given to students on which they do not avail mess facility only by prior notification of one day in writing (record to be maintained in the register by mess manager).

The detailed menu is provided in the table below.

Representative mess menu

Week 1	Day	Breakfast	Lunch	Dinner
Day 1	Monday	Dosa, Potato Bhaji, Coconut Chutney, Sambhar	Methi Malai Matar, Roti, Rice, dal, cauliflower	Tomato rice, moong masala, Tomato Sabji, roti, fryms
Day 2	Tuesday	Paratha	Puri, aloo sabji, jeera rice, daal tadka, chaas, papad	Corn rice, chana masala, malai kofta, roti
Day 3	Wednesday	Kanda Poha/ Vada Paav	Pav bhaji, veg biryani, raita	Anda Curry/Paneer tikka masala, Roti, Steamed rice, Dal
Day 4	Thursday	Uttapa(Sada, Onion, Tomato), Coconut Chutney, Sambhar	Shev Bhaji, roti, rice, dal, green chawali, papad	Chinese – noodles, Manchurian, fried rice / Masala Khichdi and Kadhi
Day 5	Friday	Upma	Chhole masala, roti, rice, dal, bharwa simla mirch, nimbu sharbat	Aloo matar sabji, dal makhani, masala paratha, Jeera Rice
Day 6	Saturday	Idli / Medu Vada, Sambhar, Coconut Chutney	Baigan Masala, roti, dal, rice, cabbage, papad	Veg Pulao, roti, matki usal, kadhi pakoda
Day 7	Sunday	Dhokla / Dal Vada	Kurkuri bhindi(dry), veg korma, rice, roti, dal, dahi	Chicken/ Mushroom / Paneer Bhaji, roti, steamed rice, dal

Week 2	Day	Breakfast	Lunch	Dinner
Day 1	Monday	Dosa, Potato Bhaji, Coconut Chutney, Sambhar	Kofta curry, roti, rice, dal, cauliflower	Tomato rice, moong masala, Tawa Sabji, roti, fryms
Day 2	Tuesday	Palak Puri	Puri, aloo sabji, jeera rice, daal tadka, chaas, papad	Corn rice, chana masala, kadhi pakoda , roti
Day 3	Wednesday	Samosa Chaat/Vada Paav	Pav bhaji, veg biryani, raita	Anda Curry/Paneer tikka masala, Roti, Steamed rice, Dal
Day 4	Thursday	Uttapa(Sada, Onion, Tomato), Coconut Chutney, Sambhar	Patodi/Gatte ki Sabji, roti, rice, dal, green chawali, papad	Chinese – noodles, Manchurian, fried rice/ Masala Khichdi and Kadhi
Day 5	Friday	Sabudana Khichadi / Sabudana Wada	Rajma masala, roti, rice, dal, bharwa simla mirch, nimbu sharbat	Aloo matar sabji, dal makhani, masala paratha, Jeera Rice
Day 6	Saturday	Idli, Sambhar, Coconut Chutney	Aalu Baigan Masala, roti, dal, rice, cabbage, papad	Palak khichdi, roti, matki usal, Cauliflower bhaji
Day 7	Sunday	Missal Paav/ Samosa Chaat	Kurkuri bhindi(dry), veg korma, rice, roti, dal, dahi	Chicken/ Mushroom/ Paneer Bhaji, roti, steamed rice, dal

- Menu may vary as per the requirements of Students.
 - **All the above-mentioned food dishes must be served unlimitedly except fruit/sweet dish.**
 - Students must give prior intimation to the mess manager if they wish to eat Bread Omelette/Egg Burji
- The following items must be strictly served on payment basis.
- Boiled Eggs
 - 4 slices of Grilled/Toasted Bread with butter or jam
 - Hot Chocolate Milk / Coco Powder / Muesli / Cornflakes / Cereals

The total estimated cost for breakfast, lunch, and dinner is INR 130 per day. If the contractor quotes a figure which is less than or more than 10% of the provided base rate, the contractor must provide rate analysis of those items to ensure quality of material/ingredient used.

**Commercial Bid
(on letterhead of Caterer)**

Date:

**To
The Director,
VJTI, Matunga,
Mumbai-400 019.**

Sub: Commercial bid for Mess catering contract for VJTI Girls Hostel.

Sir,

With reference to your enquiry the following information is provided for your consideration:

1. Name of the Proprietor / Partner:
2. Contact Address:
3. Landline no. _____, Mobile phone: _____
4. Email _____

Details of Experience of handling large Institutional/Corporate, Cafeteria/food outlet - Current and Earlier (during last 3 years)

Sr. No.	Particulars	Certificate Number with Date of Issue
1.	Income tax clearance certificate -last three years	
2.	FSSAI license	
3.	Registration Certificate/ Application number	
4.	PF/ESIC information	
5.	Balance Sheet - last 3 years	
6.	Partnership deed	
7.	GST Certificate	
8.	ISO 45001-2018 Certificate	
9.	Degree Certificate in hotel management/catering/nutrition,	
10.	PAN Card	

Break-up Quotation for the mess per day:

Sr. No.	Menu	Amount in Rs.
1	Breakfast	
2	Lunch	
3	Dinner	
	Total :	

Our quotation for the mess is: Rs. _____ (in words _____) per day per student (Exclusive of all taxes).

Taxes as applicable as revised by Government shall be payable at actuals.

We have read and agree to

1. Terms and conditions of Mess Catering contract
2. Rules pertaining to the daily functioning of the mess
3. Rules pertaining to fines.

Signature of authorized person

Seal of the catering contractor

Brands of consumables permissible in Girls Hostel Mess, VJTI, Mumbai.

Item Brand

Salt	Iodized Salt such as Tata, Annapurna, Nature fresh or other Equivalent Quality Brand.
Spices	M.D.H. , Catch, Everest, Mothers, MTR or other equivalent quality brand
Ketchup	Maggi, Kissan, Heinz, Del-Monte
Oil	Refined Oil such as Sundrop, Sunflower, Fortune, Nature Fresh, Godrej
Pickle	Mother's Recipe, Pravin, Priya, Bedekar, Nilon
Atta	Ashirvad, Annapurnna, Nature Fresh, Pillsbury
Instant Noodles	Maggi, Chings, Top Ramen, Yippie
Papad	Lijjat, Shuhana, RamBandhu, Utsav
Butter	Amul, Britannia, Mother dairy, Govardhan
Bread	Modern, Kwality, Wibs, Britannia
Jam	Kisan, Mapro, Maggi, Druk
Ghee	Amul, Mother Dairy, Britannia, Gits and Everyday
Shrikhand	Warana, Amul *
Cow/Buffalo Milk	Mahananda, Amul, Warana, Mother Dairy, Govardhan
Tea	Brookbond, Lipton, Tata, Girnar, Tazza, Red Label, Society
Rice	Royal, Donur or other equivalent brand
Coffee	Nescafe, Bru or other equivalent quality brand
Paneer	Amul, Mother Dairy or other equivalent brand
Frozen Yogurt/ Curd	Mother Dairy, Amul, Cream bell
Cornflakes	Kellogg's or other equivalent brand
Chocos	Kellogg's or other equivalent brand
Soya	Nutrella or other equivalent brand
Frozen Peas	Safal (offseason), Al kabeer or other equivalent brand
Cheese	Amul, Mother Dairy, Britannia
Basmati Rice	Everyday, Daawat, Devaaya or other equivalent brand
Custard Powder	Brown Polsonor other equivalent brand
Besan and Dal	Rajdhani, Tata or other equivalent brand

* The contractor may use any other standard brands that are with prior approval by the hostel authorities.

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List of Utensils

<u>PART I</u>			
Sr. No.	Description	Dimension (in MM)	QTY
		L X W X HT	Nos.
<u>UTILITY AREA</u>			
U1	3 SINK UNIT WITH 3 SIDE CB	1600 X 600 X 900 + 150	1
U2	GREASE TRAP	300 X 420 X 490	1
U3	2 TIER WALL MOUNTED PERFORATED RACK	1600 X 300 X 400	1
U4	SOILED PLATE DUMPING PLATE TABLE PROVIDED WITH GABARAGE GHUTE, DRAIN AND 10HS 300 W	1200 X 550 X 900 (150 DP) + 450	1
U5	GARBAGE BIN ON CASTORS WITH 2 HANDLES	∅450 X 600	2
U6	CANTILEVER CLEAN PLATE TABLE WITH 2 U/S	1100 X 900 X 1000	1
U7	5 TIER PLATE STACKING RACK	1500 X 500 X 1800	1
<u>PRE PREPARATION AREA</u>			
P1	SINGLE SINK TABLE WITH 2 U/S	1500 X 600 X 850 + 150	1
P2	WET GRINDER	15LTRS	1
P3	DOUGH KNEADER	10KGS/BATCH	1
P4	PULVERISER	3HP	1
P5	FOOD PROCESSOR WITH 4 BLADES		1
<u>MAIN KITCHEN AREA</u>			
K1A	CANTILEVER FRAME	4800 X 1200 X 450	1
K1	SUPPORT TABLE	450 X 750 X 300	6
K2	BULK FRYER	600 X 750 X 300	1
K2A	SINGLE BURNER GAS	600 X 750 X 300	1
K3	TWO BURNER GAS RANGE	1200 X 750 X 300	1
K4	SINGLE SINK TABLE (SINK SIZE: 300 X 380 X 250 DEEP)	450 X 750 X 300	2
K5	CHAPPATI PLATE WITH PUFFER	1200 X 750 X 300	2
K6	HOT PLATE	1200 X 750 X 300	1
K7	STOCK POT BURNER	600 X 600 X 450	2
K11	WORK TABLE WITH MARBAL TOP WITH 3 SIDES CB	1500 X 500 X 850	1
K12	4 DOOR VERTICAL REFRIGERATOR	1200 X 600 X 2100	1
K13	WORK TABLE WITH 2U/S	1500 X 600 X 850	2
K15	FLOUR BINS ON CASTOR	400 X 500 X 750	3
K16	POT RACK	1200 X 600 X 1700	1
K17	FLOOR MOUNTED IDLI STEAMER WITH 1U/S	108 IDLI'S CAPACITY	1
<u>STORES</u>			
S1	DIGITAL SS PLATFROM TYPE WEIGHING SCALE	100KG CAPACITY	1
S2	3 TIER WALL MOUNTED SS RACK	750 X 400 X 750	1
S3	SS ONION POTATO BIN	600 X 750 X 900	2
S4	SS PALLET	1000 X 600 X 100	1
S5	SS 5 TIER RACK	900 X 500 X 1800	1
S6	SS 5 TIER RACK	1250 X 500 X 1800	1
S7	SS 3 TIER RACK	1250 X 600 X 1800	2
S8	SS JUMBO GRAINBIN ON CASTOR	350 X 600 X 750	6
S9	SS GRAINBIN	350 X 600 X 400	6

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List of Utensils

<u>PART II</u>			
Sr. No.	Description	Dimension (in MM)	QTY
		L X W X HT	Nos.
<u>MATERIAL HANDLING EQUIPMENT</u>			
MH1	WATER GLASS DISTRIBUTION TROLLEY 1U/S	500 X 700 X 850	2
MH2	SOILED PLATE COLLECTING TROLLEY (TOP CONTAINER DETATCHABLE 250MM DEEP)	500 X 850 X 700	2
MH3	VEG CRATE TROLLEY WITH 8 CRATES	500 X 600 X 2100	1
MH4	SPICES TROLLEY WITH 2U/S	500 X 500 X 850	1
<u>MEAL SERVING AREA</u>			
MS1	5 TIER RACK	1100 X 500 X 1800	1
MS2	SERVICE COUNTER WITH 2 U/S	770 X 630 X 900	1
MS3	HOT BAIN MARIE WITH 4 nos 1/1-200mm DEEP GN PAN WITH 1U/S	1800 X 630 X 900	2
MS5	BACK UP TABLE WITH 2U/S	1800 X 600 X 850 + 150	1
<u>DRAINAGE SYSTEM</u>			
D1	3 PIECE DRAIN BOX	300 X 300 X 75	6
<u>VENTILATION SYSTEM</u>			
EX1	S.S Exhaust Hood With SS Oil Filter	4800 X 2100 X 550	1
EX2	S.S Exhaust Hood With SS Oil Filter	1800 X 900 X 550	1
EX3	GI DUCTING FOR EXHAUST AND FRESH AIR SYSTEM	SQ FEET	1150
EX4	CENTRIFUGAL BLOWER FOR EXHAUST SYSTEM WITH CABINET	5HP 3PHASE	1
EX5	CENTRIFUGAL BLOWER WITH INSULATED CABINET FOR FRESH AIR SYSTEM	2HP 3PHASE	1
EX6	FRESH AIR GRILL	DAMPER TYPR	8
<u>LPG SYSTEM</u>			
LPG1	LPG GAS BANK	2000 X 440 X 900	1

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List of Utensils

<u>PART III BOQ</u>			
Sr. No.	Description	Dimension (in MM)	QTY
		L X W X HT	Nos.
<u>SEATING SYSTEM OF DINING AREA</u>			
SS1	SS DINING TABLE	1350 X 850 X 750	2
SS2	SS 6 SEATER DINING TABLE WITH TILTING ROUND SEATS	1350 X 1460 X 750	34
SS3	SS STACKABLE CHAIR WITH HAND REST	450 X 450 X 800	12