Annexure 1 Quality Maintenance

Item	Brand
	All dry ingredients will be bought from open market, packed and of highest quality
Salt	Tata, Annapurna, Nature fresh
Spices	M.D.H. Masala, Satyam, Badshah, Everest , Catch Or other brands after approval from the Hostel Adminstration
Jam/Ketchup	Maggi, Kissan, Heinz / Tops
Oil (Sunflower)	Agmark/ISI or branded items such as Sundrop, Godrej, Saffola, Fortune, Ruchi
Pickle	Mother's or Pravin or Priya or Bedekar or Nilon’s
Atta	Aashirvad, Pillsbury, Annapurna , Ginni or freshly grinded
Rice	Rice- Basmati Tukda (¾ size) e.g. Dubraj, India Gate, or equivalent in Punjab Market
Butter	Amul, Britannia, mother dairy
Bread	Bonn or Other brand after approval from the Hostel Adminstration
Ghee	Amul, Mother Dairy, Britannia, Gits, Everyday,
Milk	Verka (Green Packet)/ Other brand after approval from the Hostel Adminstration
Paneer	Amul or other branded item approved by the Hostel Adminstration

Annexure 2 Breakfast

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Remarks
Menu A	Paratha Alu-3Nos, Milk 200ml/ Tea 20gm Amul Butter	Idli 4Nos/ Vada 4 Nos + with sambhar ,Narial Chatni Milk/ Tea 200ml	3 Pawo with 20gm butter bhaji (150ml) Milk 200ml/ Tea	Uthapam 3 Nos. with Sambhar, Narial Chatni 200ml milk/Tea	Seasonal Paratha 3 Nos Milk 200ml/ Tea, Butter Amul 20gm, Omlet 2 eggs	Paratha Alu 3 Nos. milk 200ml/ Tea 20gm Amul Butter	Masala Dosa 2 Nos with Sambhar and Narial Chatni Milk 200ml/ Tea	1) Sugar 2) Achaar 3) Ketchup Unlimited
OR Menu B	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm	1) Jam (Tops/ Kissan) 2) Sugar 3) Ketchup Unlimited

Note: For breakfast on any given day both menu A and B should be prepared. A student can choose to take either A or B.

MENU OF LUNCH AND DINNER

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Remarks
Lunch	Gobhi Aalo Soya Bean Rongi Curd	Seasonal Veg Moongi Sabut Curd	Seasonal Veg Rajmah Curd	Baigam Bartha Baigan Alu Kadhi	Mix Veg. Dal Makhani Curd	Tori/Kaddu/Tinda Black Channa Curd	White Chana Bhutura or Puri Curd	1) Each Kofta 15-20 gm
Dinner	Channa Dal Mutter Panir*	Masur Dal *Ghiya Kofta (4 Nos)	Mungi Dulli Seasonal Veg. OR Egg Curry	Arhar Dal * Paneer Lababdar	Channa Dal with Ghiya Seasonal Veg.	Mungi Sabut Mah Chilak Chana Dal Malai* Kofta(4 Nos)	Dal Makhani Seasnoal Veg.	
Tandoori Roti								
		Sweet Dish#	Sweet Dish#		Sweet Dish#		Sweet Dish#	

Items marked * & # will be limited

The following items will be provided in every Lunch/Dinner in addition to the menu mentioned above:

1)Salad : Onion (2pcs)+Green Chilly+Nimbu(1/2)+Khera/Tamato/Gajar/Muli(3 pcs)
2)Tawa Roti
3)Rice (Basmati Tukda)
4)Achaar
5) Curd

Quantity

1)Breakfast – As per Menu

a)Sambhar – 150 ml
b)Narial Chutney - 30 ml
c)Idli - 30-35 grams
d)Paratha - Standared Size

2) Lunch/Dinner

a) Dal/Roti/Rice- Unlimited
b) Sabzi or Paneer Marked * - Limited (Paneer-40 gm+150 ml curry paneer),
c) Salad – Onion (2pcs)+Green Chilly+ ½ Nimbu+Khera/Tomato/Gagar/Muli

Saunf + Cheeni/Mishri- 3 times/day

3) Sweet Dish

a) Gulab Jamun 40-45 gm, Twice a week – 1 pc

b) Rasogulla – 1 Pc (40-45 gm)

c) Kheer – 125 ml.

Vegetables according to season and can be changed after passing through the mess committee.