



भारतीय विज्ञान शिक्षा एवं अनुसंधान संस्थान मोहाली

शिक्षा मंत्रालय, भारत सरकार द्वारा स्थापित

सैक्टर 81, नॉलेज सिटी, प. ओ. मनोली, एस. ए. एस. नगर, मोहाली, पंजाब 140306

INDIAN INSTITUTE OF SCIENCE EDUCATION AND RESEARCH MOHALI

(Established by Ministry of Education, Govt. of India)

Sector-81, Knowledge city, PO-Manauli, SAS Nagar Mohali-140306, Punjab

PAN No. - AAAAI1781K GSTIN - 03AAAAI1781K2ZS

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CPPP/Institute Website

IISERM (1557)22/23-Pur

Dated: 17th June 2022

ई - निविदा आमंत्रण सूचना

NOTICE INVITING E-TENDER

आईआईएसईआर मोहाली में पे एंड ईट के आधार पर छात्रावास में खानपान सेवा के लिए दो बोली प्रणाली में निदेशक, आईआईएसईआर मोहाली की ओर से अनुभवी और प्रतिष्ठित कैटरर / सेवा प्रदाता से ऑनलाइन निविदाएं आमंत्रित की जाती हैं। तकनीकी विनिर्देश और नीचे दिए गए विवरण के अनुसार और सीपीपीपी पर मूल निर्माता/आपूर्तिकर्ता से बीओक्यू सूची अर्थात् <https://eprocure.gov.in/eprocure/app> निविदा दस्तावेज ई-प्रोक्योरमेंट पोर्टल की वेबसाइट <https://eprocure.gov.in/eprocure/app> और संस्थान की वेबसाइट www.iisermohali.ac.in से डाउनलोड किए जा सकते हैं।

Online tenders are invited on behalf of the Director, IISER Mohali in **TWO BID SYSTEM** for the **Catering Service in Hostel on Pay and Eat basis in IISER Mohali** from experienced and reputed caterer/service provider as per technical specification and details given below and BOQ list at CPPP i.e. <https://eprocure.gov.in/eprocure/app>. Tender documents may please be downloaded from the E-procurement portal website <https://eprocure.gov.in/eprocure/app> & Institute website www.iisermohali.ac.in.

सहायक कुलसचिव (क्रय तथा भंडार)

Assistant Registrar (Stores & Purchase)



भारतीय विज्ञान शिक्षा एवं अनुसंधान संस्थान मोहाली

शिक्षा मंत्रालय, भारत सरकार द्वारा स्थापित

सैक्टर 81, नॉलेज सिटी, प. ओ. मनोली, एस. ए. एस. नगर, मोहाली, पंजाब 140306

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CPPP/Institute Website

ई - निविदा आमंत्रण सूचना / E-TENDER NOTICE

Tender Ref.- IISERM(1557)22/23-Pur

Dated : 17th June 2022

Critical Date Sections

Sr.	Description	Date	Time
1.	Tender Publishing Date and time	17 th June 2022	6:00pm
2.	Tender Document download start Date & Time	17 th June 2022	6:00pm
3.	Bid Submission start Date & Time	17 th June 2022	6:00pm
4.	Bid Submission End date and Time	07 th July 2022	Upto 11:00am
5.	Tender opening Date and Time	08 th July 2022	At 11:30am

Online tenders are invited on behalf of Director, IISER Mohali in **TWO BID SYSTEM** {Technical and commercial separately} (see attached proforma in Annexure 3; your experience in catering service, name of the institutions, etc) for Catering Service in Hostel on Pay and Eat basis in IISER Mohali from the experienced and reputed caterer/service provider at CPPP i.e. <https://eprocure.gov.in/eprocure/app>. Tender documents may please be downloaded from the E-Procurement portal website <https://eprocure.gov.in/eprocure/app> & Institute website www.iisermohali.ac.in. **Tender fee of Rs. 590/- (Non-refundable) should be submitted by the bidder through online mode in institute bank account** (Canara Bank Saving Account Number 4790101001912 and IFSC Code CNRB0004790). **The EMD of Rs. 50,000/- (Rs. Fifty Thousand only) in form of DD/ Banker Cheque /FDR/BG should be submitted by bidder in favour of Registrar, IISER Mohali or through Online mode in Institute Account** (Canara Bank Saving Account Number 4790101001912 and IFSC Code CNRB0004790). However, scanned copy of the Tender fee/EMD/UTR copy should be uploaded on website along with technical bid.

Micro & MSME/NSIC and Firms registered with concerned Ministries/ Departments, the bidders are exempted from payment of Tender Fee/ EMD as per GOI notifications/GFR (2017) and Ministry of Finance OM No. F.9/4/2020-PPD dated 12 November 2020.

Bidders will also be required to execute bond/undertaking Bid Security Declaration Form attached as Annexure-5 for availing exemption to submit Tender Fee/EMD.

The original EMD payable at Mohali should be submitted so as to reach us by 07th July 2022 before 11:00 AM should be sent to:

The Assistant Registrar

Indian Institute of Science Education and Research, Mohali Sector 81,
SAS Nagar, Mohali, Punjab, India Pin: 140306

Tender Notice for Catering Services for Hostel at
Indian Institute of Science Education and Research Mohali
Pay and Eat System
Part-I General

1. Tenders are invited in **Two Bid System** from interested contractors for running a **Pay and Eat mess at IISER Mohali students Hostel (one hostel)**. The residents who will use the mess are not fixed and may vary from meal to meal. The number of residents may vary depending upon academic sessions and vacations. The total number of students residing in all hostels who can potentially use the mess services is approximately 1600. There are 4 hostels in the campus with their individual mess and respective contractors and the students from all the hostels who are the potential mess service users can eat in any mess. It is expected that the number of students eating in the mess would range from 200-250. The actual number of clientele would depend on the quality and taste of food, hygiene of the mess and the cost.
2. Only those contractors with valid **FSSAI** certification, **ESI** and **EPF** registration are eligible to apply.

Part-II Details of Mess

- a) The mess will be open for a minimum of breakfast (7.30-9.30am), lunch (12.30-2.30pm) and dinner (7.30-9.30pm) on all days of the month on pay and eat basis. The mess may be kept open for a longer period in consultation with the Dean Student Office.
- b) Price to be quoted for a meal taking into consideration **Annexure - 2**. The price will be fixed for the contract duration irrespective of the fluctuation of market prices.
- c) The bidder should quote the price of the individual meals (Breakfast, Lunch, and Dinner) and the sum of the prices of Breakfast, Lunch and Dinner per day. This sum is termed as the **total cost of meals per day**. The institute will fix a minimum reasonable price as cutoff for the total cost of meals per day. Any bid that is lower than this minimum reasonable price cutoff will be rejected. The basis of selection of the bidder would be as outlined in **Annexure –4**.
- d) The successful bidder can prepare and sell additional menu items in addition to the listed items by taking permission from the Dean Students office. The additional menu items and their prices will be fixed in consultation with the Dean Students office.

Part -III Quality Maintenance

1. The quality of raw materials used for cooking will be as per the specifications provided in **Annexure-1**.
2. Materials known to be harmful to health (as decided by the Institute from time to time) such as food coloring, soda, ajinomoto, etc. will not be used.
3. The contractor will use all raw materials of the best quality available in the market.
4. Dean Students Office will have the right to decide and to prescribe varieties and brands of various materials used in cooking and other preparations.

5. The contractor shall procure only good quality fresh vegetables from the market. The vegetables shall not be stored for more than 2 days in the summer months and 3 days in winter months at a stretch. The Hostel administration or its nominee shall have the right to check the quality of food articles and vegetables from time to time and the cleanliness of the mess premises.
6. The food shall be cooked, stored and served under hygienic conditions. The contractor shall ensure that only freshly cooked food is served, and that stale food is not recycled. Stale food shall be removed from the mess premises immediately. Un-refrigerated cooked food, not consumed within 6 (six) hours in summer months and 10 (ten) hours in winter months, shall be deemed to be stale and unfit for consumption and must be discarded. Under **NO CIRCUMSTANCES** shall stale food be served.
7. The food shall be neither too spicy nor too oily. The food preparation shall be wholesome and shall cater to the general taste of the residents.
8. The oil that remains from the deep frying at the end of a meal shall be discarded and shall not be allowed to be recycled for the purpose of cooking again.
9. The contractor must ensure hygienic cooking, proper handling by cooking/catering staff and efficient and neat & clean service. The kitchen will have to be cleaned by the staff of the contractor every day without fail and garbage to be taken out to Corporation Vat by the staff of the contractor.
10. The contractor must also ensure that the table surface is cleaned and sanitized after every use with appropriate disinfectants.
11. The food shall be cooked and served in clean utensils and no laxity shall be permitted in this regard. The utensils shall have to be maintained sparkling clean at all times.
12. Service bearers engaged by the contractor should wear neat & clean uniform while on duty and shall have adequate experience in serving with etiquette and courtesy. It is required that all mess workers wear head cover, gloves and face mask while on duty. It is forbidden for the contractor employed workers to consume substances like Paan Masala, Tobacco etc. while on duty. Violation of these clauses will result in strict penalty.
13. The contractor shall ensure **that everyone under their employment must be paid at-least minimum wage and there are no underage employees. All GOI rules that apply should be followed.**
14. The number of workers should be a minimum of 7 for each mess. They must compulsorily include a Manager, a North Indian Expert Cook and a South Indian Expert cook.
15. A list of names and photos of all the working staff with their designation (like Manager, South Indian Cook, North Indian Cook, helping staff etc.) must be submitted. It should also mention/intimate the wages that are being paid to each member of the working staff.
16. The two categorized cooks should indeed be specialized in their respective domains and not merely for namesake. For example, if it is found through the review of student body that the quality of South Indian food is unsatisfactory and does not represent the authentic characteristics of South Indian food (like taste, texture and quality), the contractor will be warned. In case the issue is not resolved, a fine may be imposed on the contractor by the Institute Authorities.
17. The hostel administration has the authority to check the rooms of the working staff. Consequences will be serious if any substances (that are considered illegal by the institute like drugs, alcohol, tobacco, smoking substances etc.) are found. This also includes the items not permissible to be used in the mess. Also, it is not allowed to keep food items that are to be used in the mess in the rooms. They must be kept in dedicated assigned place of the mess.

18. Before changing/removing any member of the working staff, the contractor has to inform the mess committee and the Dean Students Office, citing proper reasons for the same. This is mandatory unless the request for changing has been put from the institute's side.
19. If a worker is being replaced for a particular duration (for example if a worker needs to go home and a replacement is required), the contractor must again inform the mess committee and the Dean Students Office regarding the replacement along with mentioning the proper duration of the same. The details (name, photo and contact number) of the new worker must be shared with the Dean Students Office and Security Office.
20. The contractor shall arrange insect light traps so that the cooking and eating area remain free from flies and mosquitoes.
21. Getting Pest Control will be the responsibility of the Contractor. It is expected that pest control is conducted quarterly in the mess.
22. The waste material and unused/ leftover food from mess shall be removed from the hostel premises every day by the contractor. The contractor shall ensure that stray cattle, dogs etc. do not consume any food within the hostel premises and do not enter Mess Premises.
23. Vegetarian and Non-vegetarian food needs to be cooked separately ensuring that there is no mixing of cooking and serving utensils.
24. The mess shall function on all days throughout the year and will not be closed on any day, including holidays, for any reason whatsoever.
25. A complaint register must be available on the mess counter at all times.
26. The Institute may indicate the requirement for catering service if there is a schedule for Seminar/Training/Symposium/Workshop etc. for a greater number of participants than normal on a given day. Intimation by the institute will be provided at least 12 hours in advance and the contractor will provide for the additional numbers.
27. The contractor shall not be allowed to use the hostel or mess premises to offer any mess services beyond the scope of the contract unless agreed to by the Hostel Administration.
28. The Dean Students and the warden's committee shall be authorized to impose a fine on the contractor and/or cancel the contract in case of sub-standard quality of food items, malpractices, lack of hygiene or violation of any of the conditions of the contract.

29. Penalties for violation or rules, terms and conditions:

The caterer will be fined in case of violation of the following rules:

Rule Violation	Minimum Fine per complain
Non-availability of complaint register on the counter / discouraging students from registering complaints	Rs. 2,000/-
Insects cooked along with food/rodents found in food or raw materials	Rs. 25,000/-
Soft objects like hair, rope, plastic, cloth etc. in food	Rs. 5,000/-
Any complaint of stones / pebbles of diameter more than 2 mm	Rs. 8,000/-
Hard and / or sharp objects like glass pieces, nails, hard plastic etc.	Rs. 10,000/-
Three or more complaints of unclean utensils in a week	Rs. 5,000/-

If mess council in consultation with students in present mess agrees that certain item of a meal was not cooked properly / overcooked / extra spicy / extra oily	Rs. 2,000/-
Food poisoning	At least Rs. 1 lakhs or more
Timings mentioned in the tender or decided with the respective council should be followed strictly	Rs. 8,000/-
Changes in menu of any meal without permission of mess committee	Rs. 5,000/-
Inappropriate personal hygiene of workers including their dress and / or misbehavior by workers etc.	Rs. 5,000/-
Using brands not mentioned in the contract without prior permission/ indulging in adulteration/ violation of conditions in Annexure 2 without obtaining permission from mess committee.	At least Rs. 20,000/-
Use of newspapers/tissue paper to keep fried items or any cooked food will be fined severely	At least Rs. 1,000/-

In addition to above, the Dean Students and Warden's committee are authorized to impose any other fine/penalty.

Repeated offense may result in doubling of the mentioned penalty or even immediate cancellation of contract. It will be the responsibility of the vendor to ensure cleanliness and hygiene of the kitchen space. All materials including vegetables should be stored in a proper way. The refrigerators and freezers must be kept cleaned.

Part IV Infrastructure

1. The Institute will provide the kitchen space. The inventory of any additional articles provided by the institute shall be handed over to the contractor and these must be returned in good and working condition at the commencement of the contract. **Important:** The maintenance of the utensils, furniture and appliances shall be done and ensured by the contractor at his/her own cost. The contractor shall be the custodian of Institute property i.e. the kitchen and mess space and the inventory during the period of contract. He is expected to use the Institute's inventory items and maintain them in good condition and shall make up for the loss to the inventory by way of misuse, breakage, theft etc. at his own cost. The inventory in good condition shall be handed over by the contractor to the IISER Mohali Hostel Committee on the expiry of the contract period. The security deposit shall be refunded only after a "No Dues Certificate" is granted by the Dean Students Office.
2. The contractor shall be permitted to use toasters, refrigerators, geysers, water coolers, mixer / grinder, oven and other equipment for cutting / grilling vegetables, etc. Any other electrical cooking appliances may also be used by the contractor after obtaining prior permission from Dean Student's office.
3. The Institute will provide electricity and water connections. However, payment will have to be made by the contractor on a monthly basis as per the meter reading on rates fixed by the state government.
4. The contractor will arrange the other items such as napkins etc and they will be adequate in number and of good quality – acceptable to the Institute. Replacement due to loss and breakage of the utensils, crockery etc. by the contractor's staff will be contractor's responsibility when they are provided by the institute.

Part V Billing

1. The mess system is purely on the basis of **Pay and Eat**.
2. Collection of money is the responsibility of the contractor. Price change without permission from Dean Student's office is not possible.
3. In case of conflict, the arbitration authority will be the Institute.
4. **Any items sold need to be accompanied with an Itemized bill inclusive of all taxes.**

Part VI- Other Terms & Conditions

1. *The contract will be for a period of one year from the date of award of contract. If found satisfactory by the Hostel administration, it is extendable further for a maximum period of two years.*

The Contractor will be required to deposit a sum of **Rs. 1,50,000/- (Rupees One lakh fifty thousand only)** as a Security Deposit with the Institute to ensure due performance of the contract on his part. The PBG/FDR/Online Transfer shall be for the Security Deposit shall be in favour of the Registrar, IISER Mohali valid for 38 months from the date of award of contract. The Institute reserves the right to forfeit the security deposit (Rupees One lakh fifty thousand only) deposited by the contractor, if he fails either to perform the contract or give one month notice for termination of the contract or for breach of any terms & conditions. The institute will have the right to recover appropriate amount from this deposited sum for payment to the workers in case they are not paid their due salary amount. Also, no interest shall be payable by the Institute for sums deposited as a Security Deposit.

2. **Pre Contract Integrity Pact:** The technically qualified and L-1 bidder required to submit the pre contract integrity pact, immediately after acknowledgement of the Purchase order.
3. The staff engaged by the contractor will be solely under their employment, control and discipline and in case of termination of the contract, the Institute will not be liable for any loss or damage, if any, caused to you or your employees. The Institute will not also be liable in case of services of any of the employee dispensed with by you. The staff engaged with you will be paid Govt. approved wages along with EPF, ESI. The contractor shall be responsible for fulfilling the requirement of all statutory provisions of relevant enactments viz. Minimum Wages Act, Payment of Wages Act, Industrial Disputes Act, Gratuity Act, Contract Labour (Regulations and Abolition) Act and all other labour and industrial enactment at his own cost in respect of all staff employed by him. **Wages should be transferred to the employees' bank accounts within the first seven days of a month, and wage slips should be issued each time as per rules. Any irregularity/lack of transparency in this matter will have serious consequences.** The Dean Students Office shall have the right to ask for evidence of the payment of salary and benefits. The contractor will follow all the Labor laws as per the rules of the GOI.
4. The contractor must provide a list of employees to the Institute at every four months. Only such mess workers of the contractor whose name is on the list will be allowed entry into the institute and permission to stay in the hostel premises. The mess workers are allowed only in the mess area or their allotted room and are not allowed to enter any other area of the Hostel.
5. The staff employed in the mess shall be provided with uniform by the contractor as per their job assignments and they shall wear it compulsorily while on duty. The contractor shall employ only adult and trained staff with good health and sound mind for all services. He shall also nominate a

qualified and experienced manager acceptable to the Institute to take orders / instructions from the mess committee and the hostel administration.

6. The contractor shall ensure that all employees engaged by him are free from communicable / infectious disease. Medical Officers specified by the MFA shall conduct medical examination every 6 (six) months or as decided by the Institute. The cost of the medical examination will be borne by the contractor. If in the opinion of the Institute any of the contractor's employee(s) is found to be suffering from any infectious disease or if any employee(s) of the contractor are found to have committed misconduct or misbehavior, the Hostel Administration shall have the right to ask the contractor to remove such employee(s) and also terminate the contract. The Institute shall be entitled to restrain such employee(s) from entering the institute premises.
7. The contractor shall be responsible for his employees in observing all security and safety regulations and instructions that may be issued by the Institute from time to time. The contractor shall have the right to appoint and to take appropriate disciplinary actions against his workers who fail to fulfill his obligations under this agreement provided due process is followed and the action is in accordance with Industrial Employment (Standing Order) Act, 1946 and the Institute is kept informed. However, the contractor shall not in any capacity employ any person(s) of bad character or any person whose antecedents are not acceptable to the Institute.
8. The Institute shall not be liable for any damages or compensation payable in respect of or in consequence of any accident or injury to any workman or any other person in the employment of the contractor or any subcontractor. The contractor shall indemnify and keep the Institute indemnified against all such damage and compensation whatsoever in respect or in relation thereto of.
9. **The contractor shall not appoint any subcontractor for the assigned contract partially or wholly without the written permission of the Institute.**
10. The contract can be terminated either way; by giving 01 (one) month notice by the contractor to the Institute or 01 (one) months' notice by the Institute to the contractor.
11. The Institute reserves the right to reject/not to accept any quotation without showing any reason thereof.
12. The institute reserves the right to not consider the bid of any contractor with whom the institute has had an unsatisfactory experience in the past.
13. In case of any clarification or a problem, the decision of the Institute will be final and binding on the contractor.
14. **Important:** Firms/persons applying should have prior experience of providing mess services to reputed institutions and/or organizations. Rates should be quoted as per Annexure 2, **inclusive of all applicable taxes.**
15. Reputed contractors having experience in carrying out work of mess services at reputed government educational institutes like IISc, IITs, NITs and IISERs are eligible to participate. Certificates related to experience need to be attached (experience in different institutions for different years / experience in the same institutions for several years). Copies of the experience certificates for the completed service(s) should be attached.
16. **The contractor should submit at least two Job Satisfactory Completion Certificates per annum per contract (out of which one should be in Central Govt./ State Govt./Autonomous bodies under Central/State Govt./Local authorities) from the past 5 years (2017-2021). In case the contractor has provided services to IISER Mohali in the last five Years (2017-2021), one of the above Two certificates must be the latest job satisfactory certificate from IISER**

Mohali.

17. The contractor should have proper registration and photocopies of PAN, TAN and GST. These should be provided with the tender document. The contractor shall have his own set-up including registration under the relevant laws governing the type of work he is to perform. The contractor shall be required to produce requisite license from the office of the Regional Labour Commissioner (Central).
18. The Contractor should have a valid *Food Safety and Standards Authority of India (FSSAI)* certification.
19. The selection of contractors will be based on a *Two-bid system*. (see attached proforma in Annexure 3; your experience in catering service, name of the institutions, etc) **Please Note: EMD (Earnest Money Deposit) money by Online Transfer/DD/Banker Cheque/FDR/ Bank guarantee for Rs. 50,000/- and tender fee of Rs. 590/- (through online mode) in favour of the Registrar, IISER Mohali, payable at Mohali should be submitted so as to reach us latest by 07th July 2022 before 11.00 am.** The technical bids shall be opened at **11.30 pm** on **08th July 2022**, in the Administrative Building, IISER Mohali, Sector 81, S. A.S Nagar, Manauli PO, Punjab 140 306.
20. **The Annexure 2 has the structure for the mess menu. The contractor should quote the per meal price for Breakfast, Lunch and Dinner separately in the Financial Bid, keeping in mind the terms and conditions outlined in Annexure 2. The L-1 will be decided based on the total amount for the three meals per day. Important:** Qualifying Technical bid is prerequisite for opening financial bid.
21. **In case of a tie in financial bids**, the firm having more experience in a number of years may be awarded the final contract. In case, the experience in a number of years is also equal then the bidder with the highest average annual turnover during the last two years (FY 20-21 & 21-22) shall be considered for award of the bid.
22. Technical Evaluation will be as per **Annexure-4**.
23. Subsequent to the finalization of the party to whom the order may be placed, the Institute reserves the right to conduct a price negotiation.
24. After one year, the contract may be further extended for a maximum period of two years, subject to positive feedback by the users of the Hostel Mess and the Institute on the same terms and conditions. The extension of the contract will be at the same rates existing prior to the expiry of the contract. The Institute reserves the right not to invoke this arrangement if the performance of the contractor is not found to warrant such an extension.
25. As per the requirement, the institute may ask the vendor to run any other mess of the Institute on the same rates and same terms & conditions, subject to maximum of two messes at a time.

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 Administration
Jam/Ketchup	Maggi, Kissan, Heinz / Tops
Oil (Sunflower)	Agmark/ISI or branded items such as Sundrop, Godrej, Saffola, Fortune, Ruchi, Patanjali
Pickle	Mother's or Pravin or Priya or Bedekar or Nilon's
Atta	Packed Aashirvad, Pillsbury, Annapurna , Patanjali, Ginni
Rice	Basmati Tukda ($\frac{3}{4}$ size) e.g. Dubraj, India Gate, or equivalent in Punjab Market
Butter	Amul, Verka, Britannia, Mother dairy
Bread	Bonn, Britannia or Other brand after approval from the Hostel Administration
Ghee	Amul, Verka, Mother Dairy, Britannia, Gits, Everyday,
Milk	At least Verka (Green Packet)/ Other brand after approval from the Hostel Administration
Paneer	Amul, Verka, Ananda or other branded item approved by the Hostel Administration

Note: Food should be tested by an accredited Laboratory and monthly compliance report shall be filed by the contractor. All the expenses for food testing shall be the responsibility of the contractor.

The mess committee will regularly provide the mess manager with a personalized menu (usually on a monthly basis). The menu will contain food items in the format and quantity as mentioned below. The contractor is requested to quote a price per meal for each of Breakfast, Lunch and Dinner based on the below information. **For quoting the price, it is advised to the contractor to consider all possibilities and diversities mentioned below that can be in the mess menu.**

FOOD BANK:

1. BREAKFAST:

The basic skeletal structure of the breakfast will be as follows:

(a) 250 ml Milk/ 250 ml Other Beverage* + Main Dish + Butter + Secondary Item

OR

(b) 250 ml Milk/ 250 ml Other Beverage* + 4 Bread Toasts + Butter + Secondary Item

The menu provided to the manager (hired by the Contractor) by the mess committee will contain **day specific 'Main dish' and 'Secondary Item'**. The following conditions will apply:

- a. The student will choose any **one** of the above-mentioned alternatives ((a) or (b)).
- b. The student will choose either Milk or the 'Other Beverage'. The contractor is bound only to provide any **one** of these to the student.

Milk should be the standard Green Packet (or equivalent fat percentage) of Verka company (without any adulteration of water or other substances). Harsh Penalty will be imposed in case of violation. In case the Contractor wishes for usage of any other brand, permission has to be obtained from the Institute. Also, the milk should be available in both hot and cold (~ 5 degree Celsius) form during the breakfast.

***Other beverages constitute Coffee, Tea with different flavors' like Ginger/Masala/Cardamom/Normal.** These will be included in the monthly menu prepared by the mess committee. Coffee will be at a **maximum** frequency of three per week in the menu (can be less than three but not more). **These beverages must be constituted of at least 80 percent milk (standard Verka Green Packet).** This will be regularly checked using a lactometer and any significant violation will attract fines.

Along with the above, Sauce/Ketchup, Sugar, Jam and Pickle should also be provided by the Contractor at the Food Counter during the breakfast.

1.1 Main Dish

The Main Dish can be from any of the North Indian/ South Indian/ Miscellaneous Breakfast Food Groups mentioned below. However, there are also restrictions as to how many times the main dish will be from a specific group in the menu provided by the mess committee as follows:

- (a) The frequency of Main dish from **North Indian Food Group (1.1.1)** would be a **maximum** of four times per week in the menu decided by the mess committee. Amongst these, the frequency of Paneer Paratha as mentioned in **(1.1.1)** will only be for a **maximum** of once per week unless the contractor and students mutually agree for a greater frequency.

- (b) The frequency of Main dish from **Miscellaneous Food Group (1.1.2)** would be a **maximum** of two times per week in the menu decided by the mess committee unless the contractor and students mutually agree for a greater frequency.
- (c) The frequency of Main dish from **South Indian Food Group (1.1.3)** would be a **maximum** of three times per week in the menu decided by the mess committee unless the contractor and students mutually agree for a greater frequency.

1.1.1 North Indian Food Group

- 1) Paneer Paratha+ Curd + Chutney
- 2) Methi Paratha +Aloo Ki Sabzi
- 3) Dal Paratha + Curd + Chutney
- 4) Aloo Paratha + Curd+ Chutney
- 5) Gobhi Paratha + Curd+ Chutney
- 6) Mooli Paratha + Curd+ Chutney
- 7) Onion Paratha + Curd + Chutney
- 8) Mix Paratha+ Curd + Chutney
- 9) Sweet Cheeni Paratha + Curd + Chutney

Specifications pertaining to Curd that is to be served:

Volume of Curd: Maximum of 150 ML,

Density of Curd: of that of Standard Verka Packet.

Specifications pertaining to Chutney that is to be served:

Chutney: Red Tomato Garlic or Onion/ Green Dhaniya Mirch Chutney

Specifications pertaining to Paratha that is to be served:

Percentage of filling in Paratha (like Paneer/ Aloo/ Gobhi etc.) should be at least 40 percent by weight.

The selection of the above dishes with different vegetables will be according to availability on seasonal basis.

1.1.2 Miscellaneous Food Group:

- 1) Pav Bhaji
- 2) Chhole/Matar + Kulche (Kulche: 2 in no.)
- 3) Poha + Sweet Corn (minimum of 100 gm) + Chutney/Sauce
- 4) Upma + Sweet Corn (minimum of 100 gm) + Chutney/Sauce
- 5) Noodles + Sweet Corn (minimum of 100 gm) + Chutney/Sauce
- 6) Pasta + Sweet Corn (minimum of 100 gm) + Chutney/Sauce
- 7) Besan Chilla+ Chutney
- 8) Mayonnaise Veg Sandwich (4 Bread Pieces)
- 9) Meetha Chilla + Chutney

Note- In the menu prepared by the mess committee, the **maximum** frequency of a Miscellaneous

Food Group main dish having sweet corn will be once per week, i.e. at maximum, only one of item numbers 3), 4), 5) or 6) from the above list will be there in a week.

1.1.3 South Indian Food Group:

- 1) Masala Dosa + Nariyal Groundnut Chutney + Red Chutney+Sambhar
- 2) Veg.Uttapam+ Nariyal Groundnut Chutney + Red Chutney + Sambhar
- 3) Plain Dosa + Nariyal Groundnut Chutney + Red Chutney + Sambhar
- 4) Vada + Sambhar+ Nariyal Groundnut Chutney + Red Chutney
- 5) Idli+ Sambhar+ Nariyal Groundnut Chutney + Red Chutney

Note- Density of Chutney should be at least 2.5 gm/ml.

1.2 List of Secondary Items:

- 1) Sprouts
- 2) Cornflakes
- 3) Daliya
- 4) Fruits or Boiled Eggs
- 5) 2 Bread slices {As an alternative option to item no. 1 to 4}

Note: In the menu provided by the mess committee to the mess manager, there will be one item out of item nos. 1, 2, 3 and 4 as the **Supporting item** for the breakfast and the contractor has to arrange for that specific item for the day specific meal. However, Item no. 5 (2 Bread slices) should be available every day during the breakfast as an alternative to the particular day's specific **Supporting item**. For example, if the menu provided by the mess committee to the mess manager mentions '**Cornflakes**' as a **Supporting Item** on Thursday, the contractor has to arrange for the same, however, a student **can choose not to eat 'Cornflakes' and instead ask for item no. 5 i.e. 2 slices of Bread.**

1.3 Important Points:

- 1) The mess committee will regularly provide with a menu in accordance with the skeletal structure mentioned in (1) to the Mess Manager.
- 2) Fruits or Boiled Eggs will be at maximum frequency of **two** times per week. The mess committee can ask for either only Fruits or both Fruits and Boiled Eggs (with the option of a student choosing one of them) as alternatives in the mess menu.
- 3) Quantity of Fruit will be **one** in number in case of banana/orange/apple/mango or a minimum of **100 gm** for fruits like watermelon, muskmelon, papaya, grapes, chikoo/lychee or fruit chaat. The same Fruit cannot be repeated twice in a week unless the mess committee recognizes that there is a seasonal constraint and permits for the same.
- 4) Quantity of Boiled eggs will be **one** in number.
- 5) Quantity of butter should be a minimum of **20 gm**.
- 6) Menu (b) should be available everyday as an alternative to Menu (a) to a student opting for Breakfast in the mess.
- 7) Sharing of food is not allowed in the mess. More than one student will not be permitted to eat inside the mess from a single coupon.
- 8) As long as the student eats the meal in the mess, there should be no restriction on the amount of main dish consumed (unless the quantity is restricted in the above-mentioned lists). The quantity of dairy items will also be limited as mentioned in the lists.
- 9) If a student wants to eat a meal outside of the mess, then the contractor may impose reasonable restriction on the quantity of food items (which are otherwise theoretically unlimited as long as consumed in the mess), that will be according to the size of the thali

(in order to prevent sharing of food from a single coupon). This point is valid even for Lunch and Dinner items.

10) Paratha must be prepared from pure wheat flour in addition to the corresponding filling.

1.4 Illustration for Breakfast (Only indicative in nature)

Mon	Tue	Wed	Thu	Fri	Sat	Sun
Milk OR Ginger Tea	Milk OR Cardamom Tea	Milk OR Coffee	Milk OR Masala Tea	Milk OR Ginger Tea	Milk OR Ginger Tea	Milk OR Coffee
Butter	Butter	Butter	Butter	Butter	Butter	Butter
Main Dish: Aloo Paratha + Curd+ Red Tomato Garlic Chutney OR 4 Bread Slices	Main Dish: Gobhi Paratha + Curd+ Green Dhaniya Mirch Chutney OR 4 Bread Slices	Main Dish: Vada + Sambhar+ Nariyal Groundnut Chutney + Red Chutney OR 4 Bread Slices	Main Dish: Pav Bhaji OR 4 Bread Slices	Main Dish: Noodles + Sweet Corn + Chutney OR 4 Bread Slices	Main Dish: Paneer Paratha+ Curd + Green Dhaniya Mirch Chutney OR 4 Bread Slices	Main Dish: Masala Dosa + Nariyal Groundnut Chutney + Red Chutney+ Sambhar OR 4 Bread Slices
Supporting Item: Fruit OR 2 Bread slices	Supporting Item: Cornflakes OR 2 Bread slices	Supporting Item: Sprouts OR 2 Bread slices	Supporting Item: Fruit Chaat OR 2 Bread slices	Supporting Item: Sprouts OR 2 Bread slices	Supporting Item: Daliya OR 2 Bread slices	Supporting Item: Sprouts OR 2 Bread slices

In the above table, ‘OR’ denotes an option to the student. The student can choose only one of the available options. All such alternative options must be available everyday

2. LUNCH:

The basic skeletal structure of the lunch will be the following:

(a) Dal/Gravy dish + Vegetable (or equivalent) + Roti + Rice + Supporting Item + Salad

OR

(b) Choley + Bhaturey + Rice+ Supporting Item + Salad

OR

(c) Chole + Puri + Rice+ Vegetable (or equivalent) + Supporting Item+ Salad

Note: In the menu that will be provided to the mess manager by the mess committee, the form of menu for lunch would be of type (a) for 5 or more days in a week. (b) or (c) type menu can be at a maximum of two times per week in the menu prepared by the mess committee (unless both contractor and students agree for a change).

The Quantity of Dairy Products like Curd/ Paneer etc. will be **limited** but no restriction should be

there for other food items like dal, roti etc. as long as the student is consuming food inside the Mess. Only one student can have a meal per coupon and sharing is forbidden among persons who have not bought any coupon.

Puri can be of the following variants: Plain Puri/Palak Puri/ Ajwain Puri/ Bedmi Puri. The exact variant will be specified by the mess committee in the menu.

The Mess Committee can choose the specific 'Dal/Gravy Dish', 'Vegetable', 'Rice' and 'Supporting Item' for preparation of the menu from the following banks:

2.1 DAL/GRAVY DISH

- 1) Masoor Dal
- 2) Arhar Dal
- 3) Rajma Masala
- 4) Urad Chana Dal
- 5) Rongi/ Lobiya Dal
- 6) Yellow Matar
- 7) Yellow Chana Dal
- 12)Kadhi Pakoda
- 13)Gattey ki Sabzi
- 14) Sarso ka Saag
- 15) Moong Dal
- 16)Dal Makhani

2.2 VEGETABLE (or equivalent)

- 1) Kaddu
- 2) Bhindi
- 3) Lauki Chana/ Lauki
- 4) Mix Veg
- 6) Karela
- 7) Parwal
- 8) Turai
- 9) Aloo Soyabean/ Chilli Aloo
- 10)Aloo Matar/Aloo Zeera/ Aloo Palak/ Chilli Aloo/ Aloo Shimla Mirch
- 11)Baingan/ Baingan Bharta/ Aloo Baingan
- 12) Katahal
- 13) Shahi Paneer
- 14) Kadhai Paneer
- 15)Matar Paneer
- 16)Paneer Butter Masala
- 17)Chana Aloo
- 18) Kakdi ki Sabzi
- 19) Gawar fali
- 20) Beans
- 21) Gajar Matar
- 22) Any other seasonal vegetables with mutual agreement of contractor and students.

Note: The contractor and mess committee may mutually agree for a slight variation of the style of the above vegetables. For example, Bhindi can be prepared as Bharwa Bhindi or Fry Bhindi etc. Also, if Aloo is being used with any other vegetable except for Matar (eg. Mix veg, Aloo Soyabean etc.), it should not exceed 30 percent of the total mixture of Vegetables by weight.

Also, Paneer Dishes in 2.2 will be at a maximum frequency of 1 time per week during lunch in the menu prepared by mess committee (unless the contractor and students mutually agree for more).

Quantity of Paneer will be limited. The weight of Paneer that (apart from the gravy) that should be served to a student **must be a minimum of 50 gms** . The density of gravy of Paneer dish/ Choley (mentioned in type (b) menu) will be between 1.5 g/ ml to 2 g/ml which will be defined by the mess committee in the menu.

2.3 Supporting Item

- 1) Curd (200 ml), Density: of that of standard Verka packet available.
- 2) Boondi Raita
- 3) Mixed Vegetable Raita
- 4) Zeera Raita
- 5) Dahi Bhalla with Red Sweet Chutney
- 6) Chilled Summer Drinks like Nimbu Pani/ Aam Panna/ Jaljeera/ Rooh Afza/ Sweet, Sour & Chilli Tamarind Water or Others.

Note:

- (a) Dahi Bhalla will be at a maximum frequency of once per week in the menu prepared by the mess committee unless the students and contractor mutually agree for more. Quantity of the Bhalla should be 1 piece with a minimum diameter of 2.5 inches accompanied with 200 ml of Curd (with at least 60 percent of the density as prescribed above).
- (b) The Summer Drinks will be at a maximum frequency of two per week in the prepared menu unless the students and contractor mutually agree for more.
- (c) Curd (200 ml) will be at a maximum frequency of 2 times per week unless the students and contractor mutually agree for more.
- (d) The quantity of Raita and Summer drink is restricted to a maximum of one Glass (350 ml).
- (e) The temperature of Summer Drinks and Raita should be chilled (~ 5 degree Celsius) except in the winter months.

2.4 RICE

- 1) Plain Rice
- 2) Zeera Rice
- 3) Lemon Rice
- 4) Pulav Rice
- 5) Veg Biryani Rice

Note:

- (a) Either of Veg Biryani or Pulav will be at a maximum frequency of once per week in the menu prepared by the mess committee unless the students and contractor mutually agree for more.
- (b) Either of Zeera Rice or Lemon Rice will be at a maximum frequency of once per week in the menu prepared by the mess committee unless the students and contractor mutually agree for more.

2.5 SALAD

- 1) A minimum of three of Onion, Carrot, Radish, Cucumber, Beetroot, Lemon or any other seasonal items as per menu decided by the mess committee considering the season.
- 2) Chatpata Mooli Lachcha with Fried Mirch (In case of type (b) or (c) menu (involving puri/ bhatura)

2.6 ROTI

Roti must be prepared from pure wheat flour.

2.7 Illustration for Lunch (Only indicative in nature)

Mon	Tue	Wed	Thu	Fri	Sat	Sun
Menu Type (a):	Menu Type (b):	Menu Type (a):	Menu Type (a):	Menu Type (a):	Menu Type (a):	Menu Type(c):
Dal/Gravy Dish: Arhar Dal	Choley	Dal/Gravy Dish: Masoor Dal	Dal/Gravy Dish: Rongi Dal	Dal/Gravy Dish: Gattey ki sabzi Dal	Dal/Gravy Dish: Kadhi Pakoda	Choley
Vegetable (or equivalent): Shahi Paneer	-----	Vegetable (or equivalent): Bhindi Fry	Vegetable (or equivalent): Mix Veg	Vegetable (or equivalent): Baingan Bharta	Vegetable (or equivalent): Kaddu Sabzi	Vegetable (or equivalent): Aloo matar
Supporting Item: Nimbu Pani	Supporting Item: Curd	Supporting Item: Boondi Raita	Supporting Item: Mixed Vegetable Raita	Supporting Item: Dahi Bhalla	Supporting Item: Curd	Supporting Item: Jaljeera
Roti	Bhaturey	Roti	Roti	Roti	Roti	Bedmi Puri
Lemon Rice	Plain Rice	Plain Rice	Pulav rice	Plain Rice	Plain Rice	Plain Rice
Cucumber+ Onion+ Lemon	Chatpata Mooli Lachcha with Fried Mirch	Cucumber+ Onion+ Beetroot	Radish+ Onion+ Lemon	Cucumber+ Onion+ Lemon	Cucumber+ Onion+ Lemon	Chatpata Mooli Lachcha with Fried Mirch

3. DINNER:

The basic skeletal structure of the dinner will be the following:

(a) Dal/Gravy dish + Vegetable + Roti + Rice + Supporting Item + Salad

In the above skeletal structure, Roti can be replaced by Puri during the Dinner once per week in the menu prepared by the mess committee. In other words, the mess committee can ask for preparation of Puri instead of Roti on one specific day of a week. Puri can be of the following variants: Plain Puri/Palak Puri/ Ajwain Puri/ Bedmi Puri. The exact variant will be specified by the mess committee in the menu.

Note: In case of Dinner, the contractor will have to provide the Supporting Item only four times a week based on the menu prepared by the mess committee.

The quantity of Supporting items will be limited but no restriction should be there for other food items like dal, roti etc. as long as the student is consuming food inside the Mess. Only one student can

have a meal per coupon in the mess and sharing is forbidden among persons who have not bought any coupon.

The Mess Committee can choose the specific 'Dal/Gravy Dish', 'Vegetable', 'Rice' and 'Supporting Item' for preparation of the menu from the following banks:

3.1 DAL/GRAVY DISH

- 1) Masoor Dal
- 2) Arhar Dal
- 3) Rajma Masala
- 4) Chana Dal
- 5) Rongi Dal
- 6) Malai Kofta
- 7) Yellow Chana Dal
- 8) Shahi Paneer
- 9) Kadhai Paneer
- 10) Matar Paneer
- 11) Paneer Butter Masala
- 12) Kadhi Pakoda
- 13) Gattey ki Sabzi
- 14) Sarso ka Saag
- 15) Veg Manchurian
- 16) Palak Paneer
- 17) Moong Dal
- 18) Dal Makhani
- 19) Lauki Kofta
- 20) Aloo Matar Sabzi with Gravy

Note: Paneer Dishes mentioned in 3.1 will be at a maximum frequency of 1 time per week during dinner in the menu prepared by mess committee (unless the contractor and students mutually agree for more). Quantity of Paneer will be limited. The weight of Paneer (apart from the gravy) that should be served to a student **must be a minimum of 50 gms.** The density of gravy of Paneer dish/dal/Kofta dish will be between 1.5 g/ ml to 2 g/ml. The exact number will be defined by the mess committee (according to the dish) in the menu. Quantity of Kofta dish will be limited (3 Kofta's per student with a minimum diameter of 1.8 inches).

3.2 VEGETABLE

- 1) Kaddu
- 2) Bhindi
- 3) Lauki Chana/ Lauki
- 4) Mix Veg
- 6) Karela
- 7) Parwal
- 8) Turai
- 9) Aloo Soyabean/ Chilli Aloo
- 10) Aloo Matar/ Aloo Zeera/ Aloo Palak/ Chilli Aloo/ Aloo Shiml Mirch
- 11) Baingan/ Baingan Bharta/ Aloo Baingan
- 12) Katahal
- 13) Choley Paneer
- 14) Kakdi ki Sabzi
- 15) Gwar fali
- 16) Beans

17) Gajar Matar

18) Any other seasonal vegetables with mutual agreement of contractor and students.

Note: The contractor and mess committee may mutually agree for a slight variation of the style of the above vegetables. For example, Bhindi can be prepared as Bharwa Bhindi or Fry Bhindi etc. The mess committee can also ask for a mixture of two or more above vegetables in the menu. Also, if Aloo is being used with any other vegetable except for Matar (eg. Mix veg, Aloo Soyabean etc.), it should not exceed 30 percent of the total mixture of Vegetables by weight. Choley Paneer will be at a maximum frequency of once per week during dinner. Paneer in 'Choley Paneer' should be at least 20 percent by weight. The density of gravy of Choley Paneer (mentioned in 3.2) will be between 1.5 g/ml to 2 g/ml which will be defined by the mess committee in the menu.

3.3 Supporting Item

- 1) Hot Gulab Jamun (1 piece, sphere diameter: minimum of 1.8 inches)
- 2) Shahi Tukda (1 piece, minimum area of the bread piece: 6 inch squared)
- 3) Hot Jalebi with Rabri (2 pieces, minimum disc diameter: 3 inches)
- 4) Chilled or Hot Kheer (200 ml)
- 5) Chilled or Hot Sewaiyan (200 ml)
- 6) Chilled Sweet Lassi (300 ml)
- 7) Chilled Fruit Custard (300 ml with minimum 3 different types of fruits, quantity of fruits must be atleast 50 gm)
- 8) Hot Tomato/Corn Soup with Bread Crumbs (200 ml)
- 9) Gajar Halwa (Maximum 150 gm)
- 10) Suji Halwa (Maximum 150 gm)
- 11) Ice Cream (Milk based) (1 Standard Scoop)

Note- The mess committee can select a particular variant like 'Chilled' or 'Hot' from the above list in the mess menu. 'Chilled' here refers to a temperature of around 7 degrees Celsius and 'Hot' refers to a temperature of around 65 degrees Celsius. Quantity of Rabri is fixed (minimum 40 ml). It should contain pure milk and not any harmful adulterated substances, its density should be at least twice as that of standard Verka Green Milk packet.

3.4 RICE

- 1) Plain Rice
- 2) Zeera Rice
- 3) Chinese Rice

Note:

- a. Zeera Rice will be at a maximum frequency of once per week in the menu prepared by the mess committee unless the students and contractor mutually agree for more.
- b. Chinese Rice will be at a maximum frequency of once per week in the menu prepared by the mess committee unless the students and contractor mutually agree for more.

3.5 SALAD

A minimum of three of Onion, Carrot, Radish, Cucumber, Beetroot, Lemon or any other seasonal items as per menu decided by the mess committee considering the season.

3.6 ROTI

Roti must be prepared from pure wheat flour.

3.7. Illustration for Dinner (Only indicative in nature)

Mon	Tue	Wed	Thu	Fri	Sat	Sun
Dal/Gravy Dish: Masoor Dal	Dal/Gravy Dish: Malai Kofta	Dal/Gravy Dish: Paneer Butter Masala	Dal/Gravy Dish: Veg Manchurian	Dal/Gravy Dish: Sarson Ka Saag	Dal/Gravy Dish: Daal Makhani	Dal/Gravy Dish: Moong Dal
Vegetable (or equivalent): Bhindi	Vegetable (or equivalent): Turai	Vegetable (or equivalent): Gajar Matar	Vegetable (or equivalent): Chilli Aloo	Vegetable (or equivalent): Beans	Vegetable (or equivalent): Aloo Soyabean	Vegetable (or equivalent): Aloo matar
Supporting Item: -----	Supporting Item: Hot Gulab Jamun	Supporting Item: Chilled Kheer	Supporting Item: -----	Supporting Item: Fruit Custard	Supporting Item: -----	Supporting Item: Jalebi with Rabri
Roti	Roti	Roti	Roti	Roti	Roti	Roti
Plain Rice	Plain Rice	Plain Rice	Chinese Rice	Plain Rice	Zeera Rice	Plain Rice
Cucumber+ Onion+ Lemon	Cucumber+ Onion+ Beetroot	Cucumber+ Onion+ Beetroot	Radish+ Onion+ Lemon	Cucumber+ Onion+ Lemon	Cucumber+ Onion+ Lemon	Cucumber+ Onion+ Beetroot

4. ADDITIONAL ADD-ONS:

The contractor may be allowed to sell additional add-ons like Juices, Milk Shakes, Snacks etc. in the mess after requesting and subsequently obtaining permission from the institute administration for the same and agreeing to the specific conditions (like price, quality of raw materials etc.) laid down by the institute regarding the selling of these add-ons when such a request is made.

**Indian Institute of Science Education and Research
Mohali Knowledge City, P.O Manauli, Sector-81,
SAS Nagar Punjab-140306**

**Technical Bid
Proforma for evaluation of Technical Performance of the Tender**

Sr. No.	Particulars	Details
1.	Name of the Person / Organization / Firm	
2.	Permanent Address	
3.	Telephone/Fax No.	
4.	Email address	
5.	Status of Organization (whether Private / Public Sector Undertaking / Sole proprietor / Partnership / Cooperative Society etc).	
6.	Financial Status: Name of Bank	
6(a)	Bank Account No	
6(b)	Type of Account	
6(c)	Amount of funds you can arrange to invest as working capital in running the mess (Min Rs. 3 Lacs)	
7.	Whether documentary proof, in support of 1 & 2 above are submitted?	Yes/No (If yes, specify Page No. ____)
8.	Whether the tenderer has submitted an Experience Certificate of carrying out work of mess services at reputed government educational institutes like IISc, IITs, NITs and IISERs. (Attach documentary proof)	Yes/No (If yes, specify Page No. ____)
9.	Whether the Tender fee of Rs. 590/- has been submitted by the bidder through online mode in institute bank account in scanned copy?	Yes/No (If yes, specify Page No. ____)
10.	Whether the Earnest Money Deposit (EMD) in the form Demand Draft / Banker's Cheque /FDR /BG /Online Transfer from any of the commercial banks, payable at Mohali drawn in the name of the Registrar, IISER Mohali, for an amount of Rs. 50,000/- (Rupees Fifty Thousand only), has been	Yes/No (If yes, specify Page No. ____)

	submitted in physical form or scanned copy?	
11.	Whether the self-attested copy of Last 2 year Income Tax Assessment along with Balance Sheet, certificate / PAN / TAN No. has been submitted?	Yes/No (If yes, specify Page No. ____)
12.	Whether the self-attested copies of the GST No. / PAN / TAN have been submitted?	Yes/No (If yes, specify Page No. ____)
13.	Whether the tenderer has submitted a self-attested copy of valid Labour License in the relevant trade/field for the execution of this service contract duly issued by the competent authority e.g. EPF No. & ESI No. (Receipt of payment for last two month for the same is required).	Yes/No (If yes, specify Page No. ____)
14.	Whether the Affidavit on non-judicial stamp paper of Rs. 100/- duly attested by the Executive Magistrate that the tenderer has never been blacklisted, has been submitted?	Yes/No (If yes, specify Page No. ____)
15.	Last receipt of EPF deposited for employees submitted?	Yes/No (If yes, specify Page No. ____)
16.	Do you have Food Safety and Standards Authority of India (FSSAI) certification?	Yes/No (If yes, specify Page No. ____)
17.	Have you submitted two job satisfactory certificates from the last five years (2017-2022)?	Yes/No (If yes, specify Page No. ____)
18.	Have you provided services to IISER Mohali in last five years?	Yes/No (If yes, specify Page No. ____)
19.	In case you have answered yes to Question 17, have you submitted the latest job satisfactory certificate from IISER Mohali?	Yes/No (If yes, specify Page No. ____)

Place_____

Dated_____

Signature of Tenderer _____

Full Name of the Tenderer _____

Address:_____

4.1 Illustration on Evaluation**STAGE 1:** TECHNICAL BIDS EVALUATION

Bidder details	Technical Evaluation Status
Bidder1	Responsive
Bidder2	Responsive
Bidder3	Responsive
Bidder4	Non- Responsive
Bidder5	Responsive

*The technically qualified bidders as per technical evaluation are Bidder 1,2,3,5 and bidder 4 is rejected.

STAGE 2: FINANCIAL BID EVALUATION

Suppose the minimum reasonable price as secret cutoff decided by the institute for the cost of meal per day is Rs. 105.

Bidder details	Financial Bid Amount (cost of meal per day in rupees)
Bidder1	150
Bidder2	140
Bidder3	120
Bidder5	100

*Since the quoted financial bid amount should be above the secret cutoff decided by the institute (in this example case, Rs. 105), bidder 5 is rejected.

Bidder Details	Financial Bid Amount (cost of meal per day in rupees)	Rank of the Bidder
Bidder3	120	L1
Bidder2	140	L2
Bidder1	150	L3

Bid Securing Declaration Form

Date:_____ E-Tender No. _____ E-Tender ID_____

To (insert complete name and address of the purchaser)

I/We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Securing Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of one year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

- a) have withdrawn/modified/amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or
- b) having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders. I/We understand this Bid Securing Declaration shall cease to be valid if I am/we are not the successful Bidder, upon the earlier of (i) the receipt of your notification of the name of the successful Bidder; or (ii) thirty days after the expiration of the validity of my/our Bid.

Signed: (insert signature of person whose name and capacity are shown)
in the capacity of (insert legal capacity of person signing the Bid Securing Declaration)

Name: (insert complete name of person signing he Bid Securing Declaration)
Duly authorized to sign the bid for an on behalf of (insert complete name of Bidder)

Dated on _____ day of _____ (insert date of signing)
Corporate Seal (where appropriate)

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid)

PS: *Furnish the above in original stationary/letter head with signed and sealed.*