

Annexure 1

Quality Maintenance

1. All dry ingredients will be bought from open market, packed and of highest quality.
2. All oils will be Agmark/1S1.
3. Rice- Basmati Tukda ($\frac{3}{4}$ size).
4. Atta open market, packed and of highest quality.
5. Masala- MDH/ Catch/ other brands after approval from the Institute.
6. Jam/Ketchup- Tops/ Kissan.
7. Bread- Bonn/ Other brand after approval from the Institute.
8. Milk- Verka (Green Packet)/ Other brand after approval from the Institute.

Annexure-2

CANTEEN- MODEL

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Aaloo Paratha OR Bread Coffee/Tea/ Milk	Idli-Vada (1 serving= 2 Idli + 2 vada along with 150ml sambhar and 30ml narial chutney), OR Bread Coffee/Tea/Milk	Pao-Bhaji (1 serving= 2 Pao + 150ml Bhaji), OR Bread Coffee/Tea/Milk	Mixed Veg. Uttapam (1 serving= 2 pcs Uttapam + 150ml Sambhar + 30ml Chutney), OR Bread Coffee/Tea/Milk	Seasonal Paratha- OR Bread Coffee/Tea/Milk	Aaloo Paratha OR Bread Coffee/Tea/Milk	Masala Dosa (1 serving= 2 Masala Dosa + 150ml sambhar + 30ml narial chutney), OR Bread Coffee/Tea/Milk
Lunch	Lobia/ Rongi, Seasonal Green Vegetable	Moong Dal Sabut, Aaloo-Gobhi	Rajma, Mixed Vegetable (Aaloo+ Gaajar+ Gobhi+ Matar)	Arhar Dal, Tori/Loki/ Tinda	Kadhi, Aaloo-beans	Black Chana, Mixed Veg. (as on Wednesday)	Chhole Bhature (1 serving= 2 bhatura+ 150ml chhola), Aaloo- Jeera

Breakfast :

Pratha Standard Size (1 serving= 1 Paratha + 10gm Amul Butter),
Bread- Brown/White (1 serving= 2 loaves of bread),
Milk/ Coffee/ Tea (1 serving= 200ml)

Lunch :

For all the items where quantity has not been mentioned above, the quantity for 1 serving = 1 bowl (150ml)

Items that should be present everyday:

1. Tawa Roti (charges per piece roti)
2. Chaawal (1 serving = 75 gram)
3. Curd (1 serving = 150ml)
4. Salad (1 bowl containing 3 slices onion, 1 green chilly, ½ lemon, ¼ kheera, 2 slices of tomato and ¼ carrot/Seasonal)

Pickle, Sugar and Saunf to be kept for free.

Dinner	Chana Dal Tadka, Matar Paneer	Masur Dal, Seasonal Green Veg.	Dhuli Moong, Aaloo Dum	Chana Dal with Loki, Manchurian	Mixed Dal, Butter Paneer Masala	Arhar Dal, Seasonal Green Veg.	Masur Dal, Malai Kofta
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For all the above items, 1 serving = 150 ml

Items that should be present everyday:

1. Tawa Roti (charges per piece roti)
2. Chaawal (1 serving = 2 bowl)
3. Salad (1 bowl containing 3 slices onion, 1 green chilly, ½ lemon, ¼ kheera, 2 slices of tomato and ¼ carrot/seasonal)

Pickle, Sugar and Saunf to be kept for free.

The above items are compulsory.

The contractor can cook any add-on item he wishes and charge them accordingly! Minimum of one serving has to be bought.

Items to be cooked as per demand (demand should be made one day prior)

1. Chicken
2. Egg- Curry
3. Sweet Dish
4. Tandoori Roti

Annexure 3

Breakfast

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Remarks
	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	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

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	Baigan 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 Dhuli 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(3pcs)
- 2)Tawa Roti
- 3)Rice (Basmati Tukda)
- 4)Achaar

Quantity

1) Breakfast – As per Menu

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

