



Indian Institute of Technology Kanpur
Physical Education Section

Inquiry No: Messing Summer Camp/IITK/PES/SPEC DOSA/ 98
Date: 22nd March 2018

Quotations are invited from **Food and Service Provider Registered Firms** in single bid format to supply food for **140 persons per day for 35 days** during Sports Summer Coaching Camp 2018 at IIT Kanpur.

Inquiry No: IITK/PES/SPEC DOSA/Messing Summer Camp/ 98

Opening Date : 23rd March 2018

Closing Date : 13th April 2018

Tentative Camp Dates: 07th May 2018 to 10th June 2018 (35 Days)

MESS MENU FOR SPORTS SUMMER COACHING CAMP – 2018

Day	Breakfast	Lunch	Dinner
	Daily: Amul toned Milk (200ml), Proteinex, Bournvita, Coffee, 02 boiled Eggs OR Two eggs omlette, 02 Banana, Bread (Brown & White), Amul Butter (20gm), Kissan Jam(20gm), Kissan tomato sauce, Sprouted Chana and Moong (With lemon onion & tomato) , Cornflakes,	Daily: Salad (Kheera, cucumber, Beetroot, Radish, Carrot, Onion, Lemon), Aachar, Rice, Tawa Roti, Curd (125gm) with sugar, Two Banana/ Mango/ Water melon (To be served daily but on alternate basis), fruits juice or shake(other than fruit which is being served)	Daily: Salad (Kheera, Cucumber, Beetroot, Radish, Carrot, Onion, Lemon), Aachar, Rice, Tawa Roti, Paapad, Adarak/ Badam Amul toned milk 200ml, Neembu Pani
Friday	Dosa (Masala & Plain) with Nariyal Chutney & Sambhar,	Arhar Dal Tadka, Bhindi Aloo Pyaz Fry	Mix. Veg, Palak Dal, Cold Kheer
Saturday	Sooji Halwa, Chana ghoonghry	Moong Dal, Nutrella, Aloo tori, DahiVada	Arhar Dal, Mutter Paneer, Fruit Custard (Pomegranate, apple, banana etc.)
Sunday	Mutar Poha, Jalebi, Curd & Namkeen Bhujiya	Aloo/Paneer-pyaaj/dal parathe, aloo matar/tamatar gravy sabji, Sweet Lassi	Chana ghoonghry, plain paratha, Sweet boondi with rabri
Monday	Idli & Vada, with Sambhar, Nariyal Chutney.	Dal Makhani, Rajma, Boondi Raita	Chilli Paneer, ArharDal, Lemon Rice, 02 Gulab Jamun

Tuesday	Aloo-Pyaj Paratha & Mix Veg Parathe, Curd, Achar, Green Chutney	Dal Tadka, Aloo Gobhi Mutter, French Fries	Jeera Rice, Dal fry, Missi & Tandoori Roti , Malai Kofta, Tavasabji (Brinjal, Tomato, Capsicum, bhindi), Kalakand (75gm.)
Wednesday	Uttapam, Dal Vada with Sambhar & Nariyal Chutney	Dal Arhar, Kashmiri Aloo Dum, Lauki Raita, Chhach/Lassi	Kadhai Paneer, Naan, Stuff Tomato, 01 Rasmalai.
Thursday	Poori With Aloo Mutter Tamatar gravisabji, Suji Halwa with dry fruits	Arhar Dal, Aloo matar (dry), Kadhi with pakodi, Chhach/Lassi	Chhola Bhatura, Green Peas Pulav, Boondi Raita, Ice cream

Vendor may be asked to keep some extra items (Veg & Non Veg) on the payment basis.

Terms & Conditions of the quotations are as under: -

- 1 Quotation should be submitted in the properly sealed envelope along with a copy of attached mess menu. The enquiry no. and opening date should invariably be quoted at the top of the envelope. Quotations received after due date and time shall not be considered.
- 2 **The number of persons and/ or days may increase or decrease at any stage if required so.**
- 3 **Firm will quote only one final price per head per day inclusive of GST, catering, service charges and other taxes if applicable & Special dinner on one day during camp.**
- 4 **Mess establishment charges which is Approximate Rs.1500/- per day in addition to which the Electricity & PNG charges will be as per IIT Kanpur norms IIT Kanpur norms calculated on the basis of actual units consumed during the camp.**
- 5 Quotation must be valid for 3 Months.
- 6 Above stated menu has to be prepared and served at the assigned place/ hostel mess in the IIT Kanpur.
- 7 Firm should have excellent goodwill and name-fame in IIT system.
- 8 Firms should have minimum of 03 (Three) years of experience of providing outdoor/Indoor catering services, especially in reputed academic institutions (Experience proof must be attached). Supplier will be responsible for the total arrangement for the preparation and service of the food items, during all the meals (Breakfast, Lunch, Dinner) including, stainless steel cutlery, and waiters.
- 9 Preference will be given to the firms already having experience in providing catering service in educational institute, sports meet/ Sports Coaching Camp.
- 10 Applicant is required to submit **his/her name, postal address, current telephone/Mobile No, & email address.**
- 11 **Quality of cooking ingredients should be specially taken care of. Branded spices, condiments, ingredients, sunflower oil should be used. Sweets have to be prepared in branded desi ghee.**
- 12 **Quantity, Quality and taste of food and service has to be maintained, failure to do so will result in appropriate penalty as deemed fit by the institute authorized committee.**
- 13 All preventive measures should be taken against food poisoning. Any such incident will be viewed very seriously by the institute and appropriate legal action will be taken. Liabilities arising out of such events shall have to be borne by the contractor.

- 14 Food items which are deemed to be prepared at site for efficient service should be discussed with the undersigned.
- 15 Payment shall be made only after completion of work and satisfactory report from the user failure to do so will result in appropriate levies.
- 16 The Institute reserves the right of accepting or rejecting any quotations without assigning any Reason thereof.

Send your quotation/offer in a sealed envelope vide **Inquiry No: Messing Summer Coaching Camp/IITK/ PES/SPEC DOSA/ 98** at the following address **before 13th April 2018, 15:00hrs.**

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