



Ref No.: NIPER-Hajipur/tender/2026-27/03

Date-02/06/2026

### NOTICE INVITING QUOTATION (NIQ)

Notice Inviting Quotation (NIQ) in closed envelopes are invited for providing Mess catering facilities for hostel students at NIPER Hajipur situated at Export Promotions Industrial Park (EPIP), Industrial Area Hajipur, Dist: Vaishali 844102, BIHAR, from registered and authorized firms/agencies as per details given in the tender documents.

| Important Dates                            |   |              |
|--|---|--------------|
| Date of publishing                         | 02.06.2026  | (10.00 A.M.) |
| Bid Document Download Start Date           | 02.06.2026  | (10.00 A.M.) |
| Clarification Start date                   | 02.06.2026  | (10.00 A.M.) |
| Clarification End date                     | 08.06.2026  | (03.00 P.M.) |
| Queries (if any)                           | <b>Interested vendor may visit to the institute for any query.<br/>No queries will be entertained after clarification end date and time</b> |              |
| Bid Submission starting date               | 09.06.2026  | (10.00 A.M.) |
| Bid submission end date                    | 08.07.2026  | (02.00 P.M.) |
| Bid opening date                           | 09.07.2026  | (11.00 A.M.) |
| Date and time of opening of Financial Bids | <b>Will be separately notified for Technically shortlisted/qualified bidders</b>  |              |

#### Note:-

The Director, National Institute of Pharmaceutical Education and Research, Hajipur reserves the right to reject any or all the bids at any stage without assigning any reason and the decision of the Director, NIPER, Hajipur in this respect shall be final and binding.

Registrar  
NIPER Hajipur

## (INSTRUCTIONS TO BIDDERS)

### 1. MINIMUM ELIGIBILITY CRITERIA

#### 1.1. Basic Eligibility

The following shall be the minimum eligibility criteria for selection of bidders at the technical bid stage of the bidding process:-

1.1.1 The applicant should be in the catering business (excluding beverage and snacks services) for a continuous minimum period of three years as on 31.03.2026. The caterer must meet the catering requirements of adult hostel students. Accordingly, the caterer should have expertise and experience in Indian and continental vegetarian food that is nutritionally balanced for growing adults.

1.1.2 Experience of having continuously run the catering services during the last three years ending 31.03.2026 as follows:

Similar nature of work in the running of messes for government departments/institutions/organizations/companies/guest houses and hostels of educational institutes, hotels, hospitals, or, in general, in the hospitality industry, with more than 200 diners at a single instance. Preferences will be given to the agencies providing catering services to the Institutes, e.g., IITs, NITs, IIMs, NIPERs, IISERs, etc.

1.1.3 FSSAI Registration is mandatory, and the bidder has to submit documents and evidence for the same with the technical bid.

1.1.4 The bidder needs to submit the performance certificate as per Annexure I.

#### 1.2 Average Financial Turnover (Gross):

1.2.1 The bidder's average annual financial turnover (gross) as an operator running **mess services during each of the last three financial years, i.e., 2023-24, 2024-25 and 2025-26** should not be less than **Rs. 1 Crore**.

#### 1.3 Technical Evaluation and Financial Bids

1.3.1 The bidder's performance, as per the format at Annexure-1 for each work completed in the last five years and in-hand, should be certified by the concerned organization. Such feedback from previous and/or current clients will be evaluated for technical qualification.

1.3.2 Tenders received without proper documents, including a demand draft, shall be summarily rejected.

1.3.3 Bidder is required to submit essential information and an affidavit as per Annexure-2 and Annexure-3, respectively.

1.3.4 For the purpose of technical evaluation, applicants will be evaluated in the following manner: "The initial criteria prescribed in Para-1 above, in respect of years of operation in the business, experience of similar class of work completed along with financial turnover and other relevant information requested in the Annexure-1, Annexure-2 and Annexure-3 will first be scrutinized and the applicant's technical eligibility for the work will be determined."

1.3.5 The financial bids on Annexure-4 of only technically qualified bidders as per 1.3.4 above shall be opened for further evaluation.

1.3.6 The bidder may visit the site before their participation in the tender.

## **2 EARNEST MONEY DEPOSIT (EMD)**

- 2.1 The original hard copy of Earnest Money Deposit (EMD) of Rs. 1,00,000/- in the form of Demand Draft/FDR in favour of “Director, NIPER, Hajipur” payable at Hajipur from any nationalized Bank is required to be submitted in a sealed envelope superscribed “NIQ for providing Mess services at Common Mess facility” by the closing date and time of submission of bids i.e. by 08.07.2026 failing which the bids shall not be considered.
- 2.2 Tender received without EMD or EMD for a lesser amount will be summarily rejected.
- 2.3 The EMD shall be returned to the bidder(s) whose offer is not accepted by the NIPER Hajipur within 30 days from the date of signing the agreement with the successful bidder. The EMD shall not carry any interest. If the return of EMD is delayed for any reason whatsoever, no interest/penalty shall be payable to the bidder.
- 2.4 The EMD of the successful bidder(s) will be returned on receipt of the Performance Guarantee.
- 2.5 EMD of a bidder will be forfeited if the bidder withdraws or amends its tender or impairs or derogates from the tender in any respect within the period of validity of its tender.

## **3. DEPOSIT:**

### **Security Deposit/Performance Guarantee:**

A sum of 4,00,000/- (Rupees four lakh only) should be deposited with NIPER, Hajipur, by the contractor as a security deposit/performance guarantee in favour of the Director, NIPER, Hajipur, from any Nationalized Bank. The amount shall be refunded after deducting any dues (for infrastructure and facilities), if any, on completion/termination of the contract.

## **4. EXTENSION OF THE LAST DATE AT THE DISCRETION OF NIPER, HAJIPUR:**

- 4.1 NIPER, Hajipur reserves the right to extend the last date for e-submission of the bids, and such extension shall be binding on all the Bidders. Addendum/Corrigendum/Re-tendering, if any, in this regard, will be notified on the NIPER, Hajipur website only.
- 4.2 Bids shall remain valid and open for acceptance for a period of three months from the last date of submission of Bids.

## **5 RIGHT OF ACCEPTANCE:**

- 5.1 The NIPER, Hajipur, reserves all rights to reject any bid, including bids of those bidders who fail to comply with the instructions, without assigning any reason whatsoever.
- 5.2 The NIPER, Hajipur, may terminate the contract if it is found that the Contractor is blacklisted on previous occasions by any of the Government Departments/ Institutions/ Local Bodies / Municipalities / Public Sector Undertakings/ Universities.
- 5.3 A successful contractor will have to sign an Integrity Pact with the institute as per Annexure-5

# **1. GENERAL TERMS AND CONDITIONS, SCOPE OF WORK/OBLIGATION FOR THE CONTRACTOR**

## **(a) General conditions**

1. The premises of the mess (inside and outside) will be used for the purpose for which the allotment will be made and not for any other purpose without the written permission of the competent authority. The walls and surroundings of the mess should not be used for displaying wall posters, writings, etc. The contractor is responsible for the repair and replacement of electrical fittings, sanitary items, etc., in the mess at no expense to the institute.
2. After completion of the term of the contract period, the contractor will be relieved only after the new contractor has taken over the mess to ensure uninterrupted mess food services for the students.
3. Any attempt to canvass for the candidature of any bidder directly or indirectly will lead to the disqualification of such bidder/firm from the whole process.
4. The proprietor or authorized representative of the mess catering services provider should be available in the mess to interact with the mess coordination committee and decide the mess-related concerns immediately.
5. Using water for bathing, cleaning vehicles, washing clothes, etc., by the workers of the contractor is strictly prohibited. If found, a penalty will be imposed on the contractor. Water should be used only for making food and other mess-related work.
6. The contractor should not transfer the management to any other individual or agency.
7. The manager of the mess should be present at the premises and supervise the day-to-day affairs of the mess, and should not give any scope for any complaints whatsoever.
8. In case it is found that three such fines do not have any effect in abiding by the terms and conditions mentioned in the contract, the contract may be terminated finally after serving 15 days' notice by the administration of the NIPER, Hajipur, to the contractor.
9. The rate quoted should be valid for one year from the date of signing of the agreement. The rate/price should remain fixed for the entire contract period (one year) and should not be subject to variation on any account.
10. The rates may be revised on mutual consent between students and the vendor during the extended period.
11. No claim for compensation or loss due to fluctuations in the market rate of any item or any other reasons/causes will be entertained.
12. Contractor must provide catering service at NIPER Hajipur, Export Promotions Industrial Park (EPIP), Industrial Area Hajipur, Dist: Vaishali 844102, BIHAR.
13. NIPER, Hajipur reserves the right to modify/add any clause to the agreement during the contract period.

14. The contractor must provide a sufficient number of employees (minimum:10-12), including a manager, a head cook, a cook (at least 03 years of experience in the relevant area), helpers, cleaning and supporting staff in the mess, to ensure smooth functioning of the mess. In case of vacation or bulk absence of students from hostels (study tours, academic/sports activities, etc.), the number of employees may be reduced as per the instructions of the mess coordination committee. However, the mess functioning should not stop/interrupt even if the users are very few during these days.
15. Bifurcation of deputed staff in the mess along with his/her duties profile should be separately mentioned (i.e. manager, head cook, cook, helper, washing man, etc.), and the contractor is required to maintain the details of the employees/mess workers. Especially the employees' photographs, Aadhaar cards, permanent addresses, and contact numbers.
16. The contractor must submit a medical report and police verification of the newly joined employees within 15 days of their joining.
17. The contractor/his servant(s)/his nominee is not permitted to stay overnight or inside the workplace/campus. The contractor is responsible for accommodation of their staff members outside the institute at their own cost.
18. The contractor is expected to follow good business practices; any complaints related to the violation of such good practices by the contractor will be viewed as an appropriate action may be taken against the mess contractor by the Institute.
19. The contractor shall not construct or make any structural alterations or install additional fittings inside the workplace premises without prior written approval from the competent authority.
20. The catering agency must have a local office, base kitchen or established operational presence in the city or region where the client is located.

**(b) Tenure and Termination:**

1. Tenure & Termination Clause: Running of mess services at NIPER, Hajipur will be initially for a fixed period **of 01 (one) year** and shall stand automatically terminated upon the expiry of the said term.
2. The tenure of one year may be extended for a further one year, subject to satisfactory performance and mutual consent on a year-to-year basis, subject to a maximum of **three extensions**.
3. An agreement will be signed between the institute and the firm. In the event the services are not found satisfactory, the agreement will be terminated by NIPER, Hajipur, at any time after giving short notice of fifteen days for the same.
4. The NIPER, Hajipur reserves the right to cancel the contract at any time after giving a One (01) month notice period. The decision of the NIPER, Hajipur, in this regard shall be final and will be binding on the Firm. A three (03) month notice period is required if the contractor leaves the contract.
5. After two months of operation, the caterers will be evaluated based on the guidelines mentioned in this document. If the caterer fails to meet the expectations and promises made, then the agreement can be cancelled. In the event the firm withdraws from the contract without serving the notice period, the Security Deposit will be forfeited.
6. If the Contractor or its agent indulges in carrying out any unapproved activities/ any

violation of the rules of the institute, or non-compliance with any directives issued by the institute, the NIPER, Hajipur, is at liberty to cancel the agreement with immediate effect.

7. Subletting of the Mess Services after the award of work/agreement will not be permitted. The Contractor shall not assign, sublet or part with the possession of the premises & property of the institute therein or any part thereof under any circumstances. If any such incident is found, the contract will be terminated immediately, and the security deposit will be forfeited.

## **2. STATUTORY OBLIGATION:**

- a) The firm/agency/company/contractor shall be responsible for all statutory compliance with respect to the mess services governed under the Government of India and the Government of Bihar, including labour compliance.
- b) Contractors must register themselves with the Regional Labour Commissioner in Bihar as a contractor under the Contract Labour Regulation Act and obtain a Labour License and complete all the formalities.
- c) The contractor should adhere to the provisions of the Minimum Wages Act and other statutory compliances (EPF, ESIC, etc.) which are applicable to the staff employed in the mess. No payment will be released without a PAN number. All taxes will be recovered from his payment in accordance with the applicable tax provisions. The contractor shall maintain all computerized accounting records properly at their own cost and be liable to produce all records to the institute authority, if required.
- d) Smoking, chewing pan or tobacco, or the use of alcohol is strictly prohibited in the kitchen and dining area and the institute. The contractor shall keep adequate manpower (child labour is strictly prohibited) for running the mess with appropriate training and experience, at his own expense, for the proper discharge of the responsibilities entrusted to him. Such persons shall be properly and neatly dressed in uniforms, ID Card, clean apron, gloves and should be well-behaved, and workers should have First Aid facilities. They should also be medically fit for employment in the mess and properly vaccinated for communicable diseases.
- e) Liability/responsibility in case of any accident-causing injury/death to mess worker(s) or any of his staff shall be of contractor. Institute authority shall not be responsible in any way in such cases.
- f) The contractor must follow all labour laws/government laws regarding employing the mess worker. The contractor shall be solely responsible for any dispute/violation of labour laws/government laws.
- g) The decision of the institute authority will be final and binding on the contract in case any dispute arises with respect to the terms and conditions of this contract.
- h) The contractor shall agree with the execution of this contract as per the prevalent rules and regulations of the Government of India and shall bear the full cost of the same.
- i) The Contractor must maintain Muster Rolls & Register of wages for their staff.
- j) The Contractor must maintain a First Aid Facility for their employees.

- k) The Contractor must ensure that all his employees are free from contagious diseases. Therefore, he should submit/maintain in his records the health certificate of all his employees. He must ensure on a daily basis that the working staff are in good health.
- l) The employees with open wounds, bandaged wounds and sores should not be allowed to work in the kitchen/dining area. They should cover all the sores/lesions/wounds, if they are on the hand/wrist, wrap with an impermeable cover such as a figure cot, gloves, etc.

### **3. MESS COORDINATION COMMITTEE**

- (a) There will be a Mess coordination committee duly constituted by the institute for day-to-day operation of the mess and to ensure that the mess functions within the ambit of the various terms and conditions of the agreement signed between the contractor and the institute.
- (b) The mess coordination committee will be authorized to issue day-to-day directions to the contractor for the smooth functioning of the mess.
- (c) The mess coordination committee and the contractor should meet every month for mess functioning, including the minor changes in the menu, and submit minutes to the NIPER, Hajipur Authority.

### **4. SCOPE OF WORK/JOB SPECIFICATIONS**

#### **(a) Scope of Work:**

To prepare and serve breakfast, lunch, evening snacks and dinner for students, primarily hostellers of NIPER, Hajipur, as per the menu suggested by the Mess coordination committee after considering the availability of seasonal vegetables and fruits, and the eating habits of the subscribers who have come from different parts of the country. Care should be taken to prescribe a balanced diet at a reasonable price. The workers deployed by the contractor must work under the guidance of the contractor-appointed mess manager. The workers will work in the kitchen(s) and dining halls.

#### **(b) Job Specifications:**

- i. To provide breakfast, lunch, evening snacks and dinner. The number of hostellers will be approximately 180 per day, with a 10% variation either side. The hostellers will avail of mess facilities round the year. No minimum guarantee will be furnished to the contractor for the consumption of food items. However, during the intervening period when one batch goes out and the next comes in, the number of students may drop to as low as 70.
- ii. The mess contractor is to provide catering services during vacation or holidays or student leave on the same terms and conditions, even if the number of subscribers is less.
- iii. Since the institute has students from different regions of the country, the head cook/cooks should have experience in cooking food from different regions of the country.
- iv. The food must be prepared in clean, hygienic and safe conditions as per the menu.
- v. The workers should have worked in large canteens, hotels, and messes for a period of three years and should have sufficient knowledge and aptitude for preparing both vegetarian and non-vegetarian food.
- vi. The kitchen, dining hall, hand wash area, dish wash area, etc. will be washed with water and soap solution and mopped after every meal, i.e. breakfast, lunch, evening snacks

- and dinner and will be disinfected once a week or as and when required.
- vii. The separate service counters should be arranged for the vegetarians and non-vegetarians. Even while cooking, precautions must be taken to avoid mixing both.
  - viii. A separate and dedicated set of utensils must be maintained for cooking non-vegetarian items.
  - ix. Food contact surface should be cleaned on a regular basis with a detergent solution and rinsed with clean hot water.
  - x. Food contact surfaces of table, equipment, utensils etc. should be washed with soap solution, rinsed and sanitized when preparing different types of food, such as animal food (egg, fish, meat, etc.), vegetarian food, and handling known allergens (tree nuts, peanuts, dairy, etc.).
  - xi. The contractor shall arrange for the disposal of the garbage collected from the kitchen, dining halls, dishwashing area, etc., every morning in closed bins by separation of biodegradable waste from non-biodegradable waste. The surroundings shall be kept clean and hygienic.
  - xii. High quality of hygiene, sanitation and safety should be maintained in the kitchen and dining halls. The entire area surrounding the mess premises should be cleaned and washed daily.
  - xiii. After every breakfast, lunch, evening snacks and dinner, all the plates, cups, katoris, water glass, spoons, etc., are to be cleaned in soap solution and hot water and dried and kept ready for the next serving. All the vessels used for cooking should also be washed in a soap solution and hot water, and should be available for use for cooking the next day/meal. The cleaning material supplied should be of approved quality.
  - xiv. The contractor shall procure only good-quality fresh vegetables from the market. The firm shall not be allowed to store vegetables for 1 (one) day in the summer months and 3 (three) days in the winter months at a stretch.
  - xv. The bidder should ensure that a sufficient stock of other raw/non-perishable material is stocked in the store for consumption for a minimum period of 15 (Fifteen) days. The mess coordination committee shall have the right to check the quality of food articles and vegetables from time to time.
  - xvi. The contractor shall, at his cost, maintain adequate stocks of food items, groceries, and adhere to the standard practices. List of brands for food items to be provided is attached as Annexure-6
  - xvii. The food shall be cooked, stored, and served under hygienic conditions. The bidder shall ensure that only freshly cooked food is served, and stale food is not recycled. Stale food must be removed from the premises as soon as possible.
  - xviii. The food shall be cooked and served in clean utensils, and no laxity shall be permitted in this regard.
  - xix. The contractor must provide hot beverages and/or meals, including breakfast, lunch, evening snacks, dinner, etc., on demand to the guest house of the Institute or to the guests or staff and faculty on a regular basis or an occasional basis. However, the same payment may be cleared by the guest or the Institute against the invoice issued by the contractor.
  - xx. The contractor must have adequate facilities to provide VVIP food & beverage service at the designated places in the dining hall, administrative block, conference hall, etc., in a presentable manner with high-quality food and beverages at the subsidized cost.
  - xxi. A book shall be kept in the mess for recording any complaints or suggestions from any user of the NIPER, Hajipur and will be produced for inspection.

- xxii. Pest control in the kitchen, dining and all the surrounding areas of the mess premises should be done on a weekly basis.

**(c) Timing of Mess all around the year**

|                |  |
|----------------|--|
| Breakfast      | 08:00 A.M. to 09:30 A.M (up to 10 A.M. on holidays). |
| Lunch          | 01:00 Noon to 02:30 P.M.                             |
| Evening Snacks | 06:00 P.M. to 07:00 P.M.                             |
| Dinner         | 08:00 P.M. to 09:30 P.M.                             |

The above times are indicative only and may change at the discretion of the institute.

**(d) Arrangement of kitchen equipment and use of electricity**

- i. The existing available kitchen equipment, dining hall furniture, lights, fans, service counters, cooking utensils, crockery, cutlery, etc., in the mess shall be handed over to the mess contractor free of cost on an as-is, where-is basis. The contractor shall have to return these items on the closure of his agreement in the same condition in which they were received at the start of the agreement.
- ii. Maintenance of the articles/equipment received as per (i) above will be the sole responsibility of the contractor. In case of damage to the property/equipment of the institute, the assessed amount will be recovered from the contractor
- iii. In addition to the above, if more items such as kitchen equipment, cooking utensils, cutlery, crockery, refrigerator, machines, etc. are required, they will have to be arranged by the contractor at his cost and risk. Shortage of kitchen equipment/utensils, etc. shall not be considered as an excuse for improper functioning of the mess.
- iv. The kitchen area shall be provided with a metered power supply. The power used in the electrical gadgets such as toasters, refrigerators, deep freezers, geysers, mixer/grinder, gravy machine, oven and other equipment for cutting/grilling vegetables etc. whether provided by the institute or arranged by the contractor, if utilized for the purpose of preparation of food or preservation of raw material or branded items such as butter, milk, ice-cream, cold drinks, etc. shall be charged on actual consumption basis based on the rates decided by the institute from time to time.
- v. However, the contractor shall not be allowed to use electricity as general cooking fuel. Contractor will have to use commercial cylinders as cooking fuel; the filling, refilling and safety of these shall be the responsibility of the contractor.

**(e) Menu and Food:**

- i. Weekly menus of the food on a monthly rotational basis are attached as Annexure-7 (a-c), which is indicative and may be changed/revised as per the recommendations of the Mess coordination committee.
- ii. The contractor must provide an unlimited quantity of food to each user (unless mentioned) for breakfast, lunch, evening snacks and dinner in the mess.
- iii. The contractor must provide festive food menu/items on special occasions/festivals falling during the year without any extra charge.
- iv. The regular menu shall be substituted with a regional feast on the occasions of communal festivals as per the decision of the mess coordination committee.
- v. The food shall be neither too spicy nor too oily. The food prepared shall be wholesome

and shall generally cater to the taste of the hostel residents.

- vi. The oil that remains from deep frying at the end of the day shall have to be destroyed and shall not be allowed to be recycled for cooking again.
- vii. The contractor shall ensure that only hot food is served to the students. Complaints, if there are any, in this regard shall be dealt with severely. Burners can be used to keep the food hot.
- viii. There should be a milk testing kit available in the mess. The mess coordination committee have the right to ask for a fat content test during inspection. The minimum fat content of the milk should be 3%.
- ix. The menu needs to be displayed in the dining hall, and one copy given to the mess manager who will ensure its strict observance.
- x. If, due to non-supply of the required vegetables, etc., the menu decided by the mess coordination committee needs a change, the operator will immediately bring it to the notice of the mess coordination committee.

**(f) Optional menu on a payment basis:**

- i. The branded items as approved by the mess coordination committee shall be charged on MRP/discounted rates. In no condition, rates more than the MRP rates shall be charged.
- ii. Expired items shall not be allowed to be kept inside the mess for sale/usage.
- iii. A list of items which the mess contractor may provide on a chargeable basis is given below, which is indicative only. An exhaustive list may be circulated through the mess coordination committee. However, rates of items such as milk, curd, boiled eggs, omelette, egg bhurji, milk with corn flakes/chocos, juice, lassi, chips, namkin, biscuit, maggi, etc., shall be reviewed by the mess coordination committee periodically.

**(g) Rate List/Payment:**

- i. The procedure of collection of mess charges from the student subscribers shall be finalized in consultation with the Mess Coordination Committee.
- ii. The contractor shall discuss and finalize all rules related to payment, meal tokens/food coupons/refill cards and refund rules in detail with the Mess Coordination Committee. The approved rules shall be displayed prominently on the mess notice board.
- iii. Meals shall be served only against valid meal tokens/coupons or through authorized meal refill card swiping by the student subscribers. The collection and verification of meal tokens/coupons and the operation of the refill card system shall be carried out solely by the contractor's staff. No manpower shall be provided by the institute for any mess-related activities.
- iv. The contractor shall prepare and maintain monthly billing and payment records. A bill copy shall be provided to the mess users. The contractor shall present a copy of the bill and other payment records to the Mess Coordination Committee for review whenever required.
- v. The contractors shall deploy his/her own accountant or mess manager for the collection of mess charges from students. Maintenance of proper records of payments, meal balances, and refunds (if any) for each subscriber shall be the sole responsibility of the contractor. No manpower shall be provided by the institute for any mess-related activities.

**(h) Cleaning/hygiene:**

- i. Cleaning the kitchen will be the sole responsibility of the contractor. All solid waste is to be taken out of the campus and disposed of by the contractor at his own cost and disposed suitably. The contractor should not dump waste food in campus dustbins. The waste material and unused/leftover food from mess should be removed from mess premises every day by the contractor. The contractor will ensure that all the waste material and unused/leftover food should not be consumed within the mess premises by stray cattle, such as dogs, cows etc.
- ii. Cleaning/washing materials/tools, cleaning of utensils, cutlery, crockery, kitchen equipment, furniture, and manpower to properly maintain the infrastructure of mess shall be arranged by the contractor at his own cost.
- iii. The mess contractor shall be responsible for ensuring complete hygiene and upkeep of the kitchen(s) and dining hall(s) area. For this purpose, appropriate steps such as pest control, sanitization, etc., must be taken by the contractor. The contractor must install appropriate safety measures, including firefighting equipment, in the kitchen area.
- iv The contractor and his manpower will maintain a high standard of cleanliness in the kitchen area. Dining hall(s), kitchen(s), utensils, serving items, cooking area, store(s), and auxiliary area should always be kept clean. The dining hall(s), kitchen(s), store(s) and auxiliary area should always be pest-free (insects/rodents).
- v Monthly cleaning of fixtures (including lights, fans, and other kitchen appliances as suggested by the concerned office) shall be carried out by the contractor, maintaining a record that the concerned office can check.
- vi. The contractor shall be responsible for the use, maintenance and upkeep of these items and shall return them at the end of the contract in functional condition.
- vii. The mess coordination committee members/institute authority reserve the right to visit the mess premises at any time to inspect the maintenance of hygiene and cleanliness, quality of food items served in the mess, general behaviour of deployed manpower during service, food storage management, etc., without prior notice.
- viii. The bidder shall pay special attention to always maintaining the mess in a neat and tidy condition. For this purpose, the mess shall be cleaned thoroughly after each meal.
- ix. Engagement of required staff, providing uniforms, etc., shall be done by the contractor. The workers should always use hand gloves and caps while working (hair found in food is not acceptable). The contractor should provide the worker with at least 2 pairs of uniforms and ensure the worker reports for duty in clean uniforms.
- x. Staff/employees should trim finger nails, should not wear artificial nails and should avoid the use of nail polish and other cosmetics while working in the kitchen and dining area.
- xi The cleaning of the kitchen, dining area, hand-wash area, and surrounding kitchen premises, including dining tables and chairs, will be the contractor's responsibility to maintain them at all times.
- xii For disposal of food waste, local Government guidelines should be followed by the contractor.
- xiii The litter bins should be placed at an appropriate place and should be emptied regularly to avoid cross-contamination, and should not attract dogs, cats, birds, rodents, mosquitoes, flies, etc.
- xiv Hand wash must be available at all times in the hand wash area.

## 5. Penalty:

The following conditions are to be followed by the Contractor, failing which penalty charges will be imposed as given in the list: -

| Sl. No. | Nature of Violation  | Fine (in Rs.)                                    |
|---------|--|--|
| 1.      | Non-availability of complaint registers on the counter.  | 1,000  |
| 2.      | Not wearing a uniform, hand gloves and a head cap while serving food.  | 1,500  |
| 3.      | Two or more complaints of pests/stones/pebbles/other foreign objects in a day.   | 2,500  |
| 4.      | Unclean utensils and unhygienic conditions were found in the kitchen area and the dining hall.   | 1,500  |
| 5.      | If any mess worker is found chewing pan/gutka/tobacco in the mess premises at any time.  | 1,000  |
| 6.      | If animals are seen in the kitchen & dining area (cats, rats, dogs, etc.)  | 1,500  |
| 7.      | Any deviation in the approved menu without prior permission of mess coordination committee (at least one day in advance).  | 3,000  |
| 8.      | Meals found uncooked/not cooked properly (for every seven complaints in a day).  | 1,500  |
| 9.      | Vegetables found of poor quality/rotten/spoilt/infected.   | 3,000  |
| 10.     | If food for any meal gets over or exhausted within timings of mess and waiting time is more than 15 minutes for lunch and dinner, and 10 minutes for breakfast.    | 2,000  |
| 11.     | Usage of unbranded/bad/duplicate quality of any mess commodities.  | 3,000  |
| 12.     | Used oil reused or use of Hydrogenated/vanaspati oil.  | 3,000  |
| 13.     | Using brands not mentioned in the contract without prior permission.   | 2,000  |
| 14.     | Adulteration of food by prohibited coloring agents or synthetic colors, mono-sodium glutamate (Ajinomoto) or by any other means/use of expired product.            | 10,000   |
| 15.     | Absence of the proprietor or the representative from the mess vendor in the mess coordination committee meeting (which will be held once every month).             | 5,000  |
| 16.     | If any mess worker is caught/found using alcoholic/any banned tobacco item (any type) in the campus premises at any time.  | 5,000  |
| 17.     | Inappropriate personal hygiene of workers including their dress and/or misbehavior by workers, etc. will lead to fine on caterer for every instance.               | 2,500  |
| 18.     | Food poisoning shall invoke hefty fine beyond the limit of any fine mentioned above, along with cancellation of contract and possible blacklisting of the caterer. | 1 Lakh or to be decided by the mess coordination |

|     |   |                             |
|-----|---|-----------------------------|
|     |   | committee of the institute. |
| 19. | If number of mess workers are found less than agreed number at any point of time during the contract period.  | 5,000                       |
| 20. | If the quality of milk is not found to be appropriate, or it is diluted, a fine would be imposed. It should have 3% fat content or as recommended by student mess coordination committee. | 2,500                       |
| 21. | Non-segregation of waste in the mess premises.  | 2,000                       |

### **6. Settlement of Dispute**

All disputes, differences and questions arising out of or in any way touching or concerning this agreement or subject matter thereof or the representative rights, duties or liability of the parties shall be mutually settled at the level of Registrar, NIPER, Hajipur. Any unresolved disputes shall be referred to the sole arbitrator appointed by the Director, NIPER, Hajipur. The arbitration shall be in accordance with the Arbitration and Conciliation Act, 1996 and the latest modifications thereof. No part of the agreement shall be suspended on the ground of pending arbitration proceedings. The decision of the sole arbitrator shall be final and binding on the parties.

### **7. Court of Law:**

In case of a legal dispute, jurisdiction will be the Hon'ble Court at Patna.

**CLIENT CERTIFICATE REGARDING PERFORMANCE OF MESS SERVICES**

1. Name and address of the client: .....
2. Order/award of contract no. and date: .....
3. Number of students for which mess services provided (year-wise)  
.....
4. Date of commencement of work  
.....
5. Date of completion of contract  
.....
6. Gross amount of the services paid to firm (year-wise)  
.....
7. Details of penalty/fine imposed on the firm with amount (if any)  
.....

Comments on the Services of the firm (Kindly tick)

- |  |  |
|--|--|
| (a) Quality of the Food  | Good/Average/Poor  |
| (b) Quality of Services  | Good/Average/Poor  |
| (c) Hygiene and Cleanliness  | Good/Average/Poor  |
| (d) Performance Infrastructure<br>(Equipment, etc., if provided<br>by the Institute) | Good/Average/Poor  |
| (e) Deployment of Manpower<br>during services  | Good/Average/Poor  |
| (f) General Behavior   | Good/Average/Poor  |
| (g) Store handling & management  | Good/Average/Poor  |
| (h) Punctuality in meals   | Good/Average/Poor  |
| (i) Food poisoning case(s) reported<br>during contract period                        | Yes/No (if yes, then provide details in<br>separate sheet and attached with this form) |

Note: All Columns should be filled in properly. Bidder will be disqualified if there are poor comments on any point mentioned above.

Signature of the Reporting Officer with Official Seal

Name of the Officer: .....

Name of the Institute: .....

Mobile: .....

E-mail: .....

Head of Institute/Organization with Official Seal

**ANNEXURE-2**

**Essential Information to be submitted by the Firm for Technical Evaluation**

(Please fill in the information in text typed)

| <b>Sl. No.</b> | <b>Particulars</b>  | <b>Details</b> |
|----------------|---|----------------|
| 1.             | Name of the Firm  |                |
| 2.             | Complete Address  |                |
| 3.             | Name of Authorized Contract Person/Representative of the Firm with Designation  |                |
| 4.             | Office Phone Number   |                |
| 5.             | Mobile Number   |                |
| 6.             | E-mail ID   |                |
| 7.             | Labour License Number   |                |
| 8.             | Shop & establishment License/Registration Number  |                |
| 9.             | License and Registration Number (Under Food Safety and Standard Act 2006)   |                |
| 10.            | EPF Number  |                |
| 11.            | ESIC Number   |                |
| 12.            | PAN Number  |                |
| 13.            | GST Number  |                |
| 14.            | Details of EMD  |                |
|                | Amount  |                |
|                | Bank Name/UTR Number/Date   |                |
|                | If EMD exempted, please specify:  |                |
|                | MSME Details (such as Micro /Small/Medium)  |                |
| 15.            | Average Turnover (Minimum Annual turnover should be above 1 crore in the last 3 consecutive years as on 31.03.2026 (Submit CA Certificate)) |                |
|                | 1) 2023-24  |                |
|                | 2) 2024-25  |                |
|                | 3) 2025-26  |                |

|     |  |                      |                                |                       |  |   |  |
|-----|--|----------------------|--------------------------------|-----------------------|--|---|--|
|     | Total Turnover   |                      |                                |                       |  |   |  |
|     | Average Turnover   |                      |                                |                       |  |   |  |
| 16. | Experiences:   |                      |                                |                       |  |   |  |
|     | Year<br>(Must have 3 years of experience in mess services with $\geq 200$ diners per day catered preferable in CFTIs; as on 31.03.2026)  | Duration (from & to) | No. of students (Mess run for) | Name of the Institute | Institute Type (Central Funded Technical Institutions (CFTIs)/ NIPERs/ private/govt. institutions) | Documents attached (Yes/No) Work Order No. & Date | Completion Certificate/ Experience Certificate Number & Date attached Yes/No |
|     | 1) 2023-24   |                      |                                |                       |  |   |  |
|     |  |                      |                                |                       |  |   |  |
|     | 2) 2024-25   |                      |                                |                       |  |   |  |
|     |  |                      |                                |                       |  |   |  |
|     | 3) 2025-26   |                      |                                |                       |  |   |  |
|     |  |                      |                                |                       |  |   |  |
|     |  |                      |                                |                       |  |   |  |
| 17. | Past Performance in last 3 years; (copy of testimonials from the previous clients indicating Quality of Food, Quality of Services, Hygiene, Cleanliness, etc. should be enclosed. As per annexure-1) |                      |                                |                       |  |   |  |
| 18. | No. of employee: Regular and Temporary (Details to be enclosed)  |                      |                                |                       |  |   |  |
| 19. | Litigations, if any, connected with Mess/Food work Yes/No. (if yes, details to be furnished)   |                      |                                |                       |  |   |  |
| 20. | Have you been ever removed/terminated in mid of the contract period without completing term of contract Yes/No, (if yes, details to be furnished)  |                      |                                |                       |  |   |  |
| 21. | Other Information if any   |                      |                                |                       |  |   |  |

Note: 1) The above details will be verified from the attached supporting documents of each point. It is mandatory to fulfill the above information for evaluation of Technical Bid and all entries must be filled in text typed.

2) Partially filled/incomplete information in annexure-3 will not be considered.

**Declaration:** I hereby declare that the information given above and in the enclosed documents is true to the best of my knowledge and belief and nothing has been concealed therein. I understand that if the information given by me is proved false/not true, I will have to face the punishment/its consequence/penalty/fine or both, as per the law/institution policy.

Date.....

Signature.....

Place.....

Seal of the Firm.....

(ON NON-JUDICIAL STAMP PAPER OF Rs.10/-)

**AFFIDAVIT**

I/we.....Partner(s)/Legal  
 Attorney/Proprietor(s)/Accredited Representative(s) of M/s.....  
 ..... Solemnly declare that:

- a. I/we are submitting tender for providing mess services at common mess facility for hostels at NIPER, Hajipur against NIQ Notice Ref. No.....
- b. I/we or our partners do not have any relative working in NIPER, Hajipur.
- c. All information furnished by me/us in respect of fulfillment of eligibility criteria and information given in this tender is complete, correct and true. All documents/credentials submitted along with this tender are genuine, authentic, true and valid.
- d. My/our bid shall be valid for a period of three months from the date fixed for the bid submission deadline in accordance with the bidding documents and shall remain binding upon us and may be accepted at any time before the expiry of the period. The period of validity is extendable up to sixty days on the request of NIPER, Hajipur.
- e. If my/our bid is accepted, we commit to submit a Performance Guarantee/Security Deposit in accordance with the bidding documents.
- f. The Price-Bid submitted by me/us is" WITHOUT ANY CONDITION".
- g. If any information or document submitted is found to be false/incorrect, the NIPER, Hajipur may cancel my/our tender and can take any action as deemed fit including termination of the contract, forfeiture of all dues including Earnest Money Deposit (EMD) and blacklisting of my/our firm and all partners of the firm etc.
- h. I/we ensure the institute that neither I/we nor any of my/ our workers will do any act/which are improper/illegal during the execution in case the tender is awarded to us.
- i. Neither I/We nor anybody on my/our behalf will indulge in any corrupt activities/practices in my/our dealing with the institute.
- j. I/we also declare that the I/we have not been issued any show-cause notice or any notice declaring us ineligible or blacklisted us on charges of engaging in corrupt, fraudulent, collusive or coercive practices or any failure/lapses of serious nature by any Govt. Department, PSU, University, Autonomous Institute, or any other Govt. Organization.
- k. I/we also accept all the terms and conditions of this bidding document and undertake to abide by them, including the condition that the NIPER, Hajipur is not bound to accept highest ranked bid/lowest bid or any other bid that the NIPER, Hajipur may receive.

(Signature of the Tenderer with Seal) Seal of Notary

Date:

**FINANCIAL BID**

(To be put in a separate envelope)

| <b>Sl. No.</b> | <b>Meals</b>   | <b>Per day per person</b>  | <b>Rate (Rs.) (per person)</b> |
|----------------|----------------|--|--------------------------------|
| 1.             | Breakfast      | As per the mess menus in Annexure-7(a-c)   |                                |
| 2.             | Lunch          | As per the mess menus in Annexure-7(a-c)   |                                |
| 3.             | Evening Snacks | As per the mess menus in Annexure-7(a-c)   |                                |
| 4.             | Dinner         | As per the mess menus in Annexure-7(a-c)   |                                |
|                |                | Gross Total (1 to 4)   |                                |
|                |                | <b>Rate per day per person</b> (including all taxes and labour compliances) <b>(A)</b>   |                                |
|                |                | <b>Rate per month per person</b> (including all taxes and labour compliances) <b>(B)</b> | <b>B = A × 30 days</b>         |

The above contents are only indicative there may be slight variation in the content based on the feedback of the officer (s).

**Declaration by the Bidder**

I/we declare that the above-mentioned quoted rates will remain valid for one (01) year from the commencement of the contract agreement and in no case I/we shall demand any increase of rates on any ground whatsoever. The terms and conditions as indicated in the instructions to Tenderers are acceptable to us.

Signature of the bidder with stamp

Name:

Position/Designation:

Phone/Mobile No.:

Date:

Place:

Address:

**PRE-CONTRACT INTEGRITY PACT**  
**(Applicable if Contract awarded)**

This pre-bid pre-contract Agreement (hereinafter called the integrity pact is made on.....day of the month of.....2026, between, on one hand, NIPER, Hajipur acting through Registrar (hereinafter called the "BUYER" which expression shall mean and include, unless the context otherwise requires, his successors in office and assigns) of the first part and M/S.....represented by

Shri....., Chief Executive Officer (hereinafter called the "BIDDER/SELLER" which expression shall mean and include, unless the context otherwise requires, his successors and permitted assigns) of the second part.

WHEREAS the BUYER proposes to obtain manpower services through outsourcing & the BIDDER/SELLER is willing to offer/has offered to provide the same.

WHEREAS the BIDDER is a private Company/Public company/Government/Undertaking constituted in accordance with the relevant law in the matter and the BUYER is an autonomous organization performing its functions under Govt. of India

Now, THEREFORE,

To avoid all forms of corruption by following a system that is fair, transparent, and free from any influence/prejudiced dealings prior to, during and subsequent to the currency of the contract to be entered into with a view to:-

Enabling the BUYER to obtain the desired manpower services at a competitive price in conformity with the defined specifications by avoiding the high cost and the discretionary impact of corruption on public procurement, and

Enabling the BIDDERS to abstain from bribing or indulging in any corrupt practice in order to secure the contract by providing assurance to them that their competitors will also abstain from bribing and other corrupt practices and the BUYER will commit to prevent corruption, in any form, by its officials by following transparent procedures.

The parties hereby agree to enter into this integrity pact and agree as follows: -

**Commitments of the Buyer:**

The BUYER undertakes that no official of the BUYER, connected directly or indirectly with the contract, will demand, take a promise for or accept directly or accept, directly or through intermediaries, any bribe, consideration, gift, reward favor or any material or immaterial benefit or any other advantage from the BIDDER, either for themselves or for any person, organization or third party related to the contract in exchange for an advantage in the bidding process, bid evaluation contracting or implementation process related to the contract.

The BUYER will, during the pre- contract stage treat all BIDDERS alike, and will provide to all BIDDERS the same information and will not provide any such information to any particular BIDDER which could afford an advantage to that particular BIDDER in comparison to other BIDDERS.

All the officials of the BUYER will report to the appropriate Government office any attempted or completed breaches of the above commitment as well as any substantial suspicion of such a breach.

In case any such preceding misconduct on the part of such official (s) is reported by the

BIDDER to the BUYER with full and verifiable facts and the same is prima facie found to be correct by the BUYER, necessary disciplinary proceedings, or any other action as deemed fit including criminal proceedings may be initiated by the BUYER and such a person shall be debarred from further dealings related to the contract process. In such a case, while an enquiry is being conducted by the BUYER the proceedings under the contract would not be stalled.

**Commitment of Bidders:**

The BIDDERS commit itself to all take all measures necessary to prevent corrupt practices, unfair means and illegal activates during any stage of its bid or during any pre-contract or post-contract stage in order to secure the contract or in furtherance to secure it and in particular commit itself to the following: -

2. The BIDDER will not offer, directly or through intermediaries, any bribe, gift, consideration, reward, favor, any material or immaterial benefit or other advantage, commission, fees, brokerage or inducement to any official of the BUYER, connected directly or indirectly with the bidding process, or to any person, organization or third party related to the contract in exchange for any advantage in the bidding, evaluation contracting and implementation of the contract
3. The BIDDER further undertakes that it has not given, offered or promised to give, directly or indirectly any bribe, gift, consideration, reward, favor, any material benefit or other advantage commission fees, brokerage or inducement to any official of the BUYER or otherwise in procuring the contract forbearing to do or having done any act in relation to the obtaining or execution of the contractor any other contract with the Government for showing or for bearing to show favor or disfavor to any person in relation to the contract or any other contract with the Government.
4. The BIDDER, either while presenting the bid or during pre- contract negotiations or before signing the contract shall disclose any payment he has made, is committed to, or intends to make to officials of the BUYER or their family members agents, brokers, or any other intermediaries in connection with the contract details or/and the services agreed upon for such payments.
5. The bidder will not collude with other parties interested in the contract to impair the transparency, fairness, and progress of the bidding process, bid evaluation contracting and implementation of the contract.
6. The BIDDER will not accept any advantage in exchange for any corrupt practice, unfair means, and illegal activities.
7. The BIDDER shall not use improperly, for purposes of competition or personal gain, or pass on to other, any information provided by the BUYER as part of the business deal, relationship regarding plans, technical proposals, and business details, including information contained in any electronic data carrier. The BIDDER also undertakes to exercise due and adequate care lest any such information is divulged.
8. The BIDDER commits to refrain from giving any complaint directly or through any other manner without supporting it with full and verifiable facts.
9. The BIDDER shall not instigate or cause to instigate any third person to commit any of the action mentioned above.
10. If the BIDDER or any employee of the BIDDER or any person acting on behalf of the BIDDER, either directly or indirectly, is a relative of any of the officer of the BUYER, or alternatively, if any relative of an officer of the BUYER has financial interest/stake in the BIDDER's firm, the same shall be disclosed by the BIDDER at the time of filling of tender.

**Previous Transgression:**

The BIDDER declares that no previous transgression occurred in the last three year immediately before signing of this integrity pact, with any other company in any country in respect of any corrupt practices envisaged hereunder or with any public sector enterprise in India or any government Department in India that justify BIDDER'S exclusion from the tender process.

The BIDDER agrees that if it makes an incorrect statement on this subject, the BIDDER can be disqualified from the tender propose or the contract, if already awarded. Can be terminated for such a reason.

**Facilitation of Investigation:**

In case of any allegation of violation of any provision of this pact or payment of commission, the BUYER or its agencies shall be entitled to examine all the documents including the Books of Accounts of the BIDDER and the BIDDER shall provide necessary information and documents in English and shall extend all possible help for the purpose of such examination. Law and Place of Jurisdiction:

This Pact is subject to Indian Law. The place of performance and jurisdiction is the seat of the BUYER.

**Other Legal Actions:**

The actions stipulated in this Integrity pact are without prejudice to any other legal action that may follow in accordance with provisions of the extent law in force relating to any civil or criminal proceedings.

**Validity:**

The validity of this Integrity Pact shall be from the date of signing of the agreement and during the period of completion of the contract. Should one or several provisions of this Pact turn out to be invalid, the remainder of this Pact shall remain valid. In this case, the parties will strive to come to an agreement on their original intentions.

The parties hereby sign this Integrity Pact at on

Buyer

Bidder

Name of the Officer

Name of the Officer

Designation

Designation

1. Witness .....

1. Witness.....

2. Witness .....

2. Witness.....

**ANNEXURE-6**

**APPROVED BRAND OF CONSUMABLES PERMISSIBLE FOR MESS SERVICES**

| <b>Sl. No.</b> | <b>Name of the Items</b>             | <b>Approved Brand for preparing meal</b>  |
|----------------|--------------------------------------|---|
| 1.             | Salt                                 | Tata, Annapurna, Nature fresh   |
| 2.             | Spices                               | Tata Sampann, Catch, Ashok, Badshah   |
| 3.             | Chicken/Fish/Mutton                  | Venky's Chicken, Godrej Real Good, Fresh Chicken/Fish/Mutton                    |
| 4.             | Ketchup                              | Maggi, Kissan, Heinz, Tops  |
| 5.             | Oil                                  | Sundrop, Saffola, Fortune, Ruchi, Dhara,  |
| 6.             | Pickle                               | Mother's, Pravin, Priya, Bedekar or Nilon's                                     |
| 7.             | Atta                                 | Aashirvad, Pillsbury, Annapurna, Fortune, Prakash                               |
| 8.             | Besan                                | Rajdhani, Shakti Bhog, Fortune, Aashirvad,                                      |
| 9.             | Rice                                 | Daawat, Dubraj, India Gate, Dulhan, Laxmi Bhog, Sambha Masoori, Elina, Kohinoor |
| 10.            | Pulses                               | Tata Sampann, Fortune, Rajdhani, Aashirvaad,                                    |
| 11.            | Millets                              | Organic tattva, 9grams, Jiwa, Millet Amma                                       |
| 12.            | Flavored Fruit drink                 | Rasna, Tang   |
| 13.            | Papad                                | Lijjat, Haldiram's, Mother's  |
| 14.            | Butter                               | Sudha, Amul, Britannia, Mother Dairy,   |
| 15.            | Bread                                | Sudha, Modern, Kwality, Kissan, Top-n Town, Harvest, Britania,                  |
| 16.            | Cornflakes                           | Mohuns, Kelloggs,   |
| 17.            | Jam                                  | Kisan, Tops, Cremica, Weikfield   |
| 18.            | Ghee                                 | Amul, Mother Dairy, Britannia, Gits, Nestle Everyday Shahi Ghee, Sudha          |
| 19.            | Milk                                 | Sudha, Amul, Mother Dairy, Aashirvaad   |
| 20.            | Paneer/Cheese                        | Fresh Paneer under allowed brand Parag, Gyan, Amul, Mother Dairy, Sudha         |
| 21.            | Tea                                  | Brook bond, Lipton, Tata, Taj Mahal, Red label                                  |
| 22.            | Coffee                               | Nestle (Nescafe), Brook Bond (Bru), Tata Grande                                 |
| 23.            | Soya                                 | Nutrella, Fortune,  |
| 24.            | Noodles                              | Top Ramen, Yippee, Knorr, Maggi,  |
| 25.            | Ice cream                            | Amul, Kwality, Mother Dairy, Creambell, Vadilal, Sudha                          |
| 26.            | Sugar                                | Sulphur free  |
| 27.            | Any other commodity other than above | FSSAI certified brand only  |

Fruits and vegetables shall be fresh without any insects as per the menu and as per the satisfaction of mess coordination committee. The contractor may use any other brand(s) only if permitted by the mess coordination committee, in writing.

**ANNEXURE-7(a)**

**PROPOSED MESS MENU**

**(May be changed/revised as per Mess Coordination Committee)**

**Menu-1**

| <b>Day</b> | <b>Breakfast*</b>                                       | <b>Lunch</b>  | <b>Snacks#</b>        | <b>Dinner</b>   |
|------------|---|---|-----------------------|---|
| Monday     | Pav (roasted) bhaji & tea                               | Chana dal fry, palak aloo, chapati, rice, boondi rayta & salad                              | Biscuit & Tea         | Kali masoor dal, mix veg gravy, rice, chapati & salad                       |
| Tuesday    | Aloo matar gravy, poori & tea                           | Arhar dal tadka, baingan masala, chapati, rice, lauki rayta & salad                         | Namkeen & Tea         | Chhola, poori, Mix dal, rice, salad & kheer                                 |
| Wednesday  | Chhola, khasta puri & tea                               | Matar paneer/Kadai Paneer/ Palak Paneer, Chicken, chapati, rice, sweet & salad              | Biscuit & Tea         | Tadka dal, veg kofta, rice, chapati & salad                                 |
| Thursday   | Poha (Indori style) with namkeen, onion (unmixed) & tea | Kadhi (Baisan and Dahi), jeera aloo, rice, chapati & salad                                  | Namkeen & Tea         | Urad-rajma mix dal, branded soya chunks gravy, rice, chapati & salad        |
| Friday     | Doodh daliya, boiled egg, bread, jam & tea              | Mix dal, kathal with gravy/aloo matar/aloo gobhi sabji, rice, chapati & salad               | Biscuit & Tea         | Navratan mix dal, lauki tamatar sabji, rice, chapati & salad                |
| Saturday   | Idli/bada, sambar, chutney & tea                        | Rajma, jeera aloo/karela, rice, chapati, fruit rayta & salad                                | Namkeen & Tea         | Laal masoor dal, black chana aloo/bindi, rice, chapati & salad              |
| Sunday     | Veg Sandwich, mix fruit & tea                           | Aloo matar/baingan (bhuna hua) bartha, dal kachori, jeera rice, boondi rayta, papad & salad | Namkeen/Biscuit & Tea | Mix dal tadka, Paneer bhujii/ Egg bhujii, rice, chapati, suji halwa & salad |

\*Bread and Jam must be provided every day; #Biscuit and Namkeen: 1 unit pack

## Menu-2

| Day       | Breakfast*  | Lunch  | Snacks#                       | Dinner  |
|-----------|---|--|-------------------------------|---|
| Monday    | Utappam,<br>Sambhar, Naryal<br>chutney, Tea                       | Dal Tadka, Seasonal sabji,<br>Rice, Roti, Salad                                | Britannia<br>biscuit, Tea     | Chana Dal, Bindi/<br>Seasonal sabji, Rice,<br>Roti                            |
| Tuesday   | Sattu Parantha,<br>Curd (undiluted)/<br>Litti chana sabji,<br>Tea | Rajma, Aloo Chokha, Rice,<br>Roti, Raita                                       | Bhel, Tea                     | Lokki/Banana/ Kofta,<br>Mix Dal, Rice, Roti                                   |
| Wednesday | Poha / Sprouts<br>Banana, Tea                                     | Chicken, Matar paneer/Kadai<br>Paneer/ Palak Paneer/ Dal,<br>Roti, Rice, Salad | Tea, Rusk                     | Dal tadka, Seasonal<br>sabji, Rice, Roti, Salad                               |
| Thursday  | Chhole Bhature,<br>Idli sambhar, Tea                              | Kadhi Pakoda, Katahal/ Aloo<br>Bhujia, Rice, Papad, Roti                       | Tea,<br>Samosa/<br>Aloo Bonda | Arhar Dal, Karela/<br>seasonal sabji, Rice,<br>Roti                           |
| Friday    | Aloo sandwich,<br>Green Chutney,<br>Sauce, Tea                    | Chole, Puri, Rice, Kheer   | Tea, Poha<br>Fry              | Urad dal, Aloo fry, Rice,<br>Roti, Sheera                                     |
| Saturday  | Aloo puri/Aloo<br>Paratha with small<br>curd packet, Tea          | Aloo palak/ Basen gatte ki<br>sabji, Rice, Roti, Dal, Salad                    | Tea, Bread<br>Pakoda          | Kala Chana Sabji, Rice,<br>Daal, Roti   |
| Sunday    | Masala Dosa,<br>Sambhar, Chutney,<br>Tea                          | Tehri, Raita, Dal, Roti  | Tea,<br>Namakpare             | Matar mushroom/<br>Paneer Burji/ Egg<br>Bhurji/ Egg curry, Rice,<br>Roti, Dal |

\*Sprouts must be provided every day

## Menu-3

| Day       | Breakfast*   | Lunch  | Snacks#             | Dinner  |
|-----------|--|--|---------------------|---|
| Monday    | Utappam, chutney/<br>Chole bhatura, tea  | Mix-Veg (Dry), Jeera rice,<br>Arhar Dal, Roti, Salad                           | Biscuit, Tea        | Chana dal, Aloo Bhujija,<br>Roti, Rice  |
| Tuesday   | Sattu paratha, dahi<br>(1 pack), tea   | Lauki/Banana Kofta, jeera<br>rice, roti, Rajma-urad dal,<br>salad              | Samosa, tea         | Seasonal green vegetable<br>(Tohrai/Parwal/Bhindi/Karela<br>etc.), rice, roti, dal fry, salad             |
| Wednesday | Poha, Onion, Sauce,<br>tea   | Chicken, Basmati rice, paneer,<br>roti, salad                                  | Maggi/pasta,<br>tea | Aloo matar, roti, rice, Mix<br>dal, salad   |
| Thursday  | Litti, Chokha, tea   | Rajma, Jeera rice, Roti, Toor<br>Dal, Rasam, Raita                             | Bhel, Tea           | Sav tamatar, Steamed rice<br>/Lemon rice, Chutney, Urad<br>dal, Roti                                      |
| Friday    | Toasted Bread with<br>butter/Jam and<br>Bread-omelette, tea<br>Or<br>Besan cheela, sauce,<br>tea | Kadhi Pakoda (dahi-besan<br>wali), Parwal Bhujija, rice,<br>Roti, salad, Papad | Rusk, Tea           | Aloo palak, Mix Dal,<br>Roti, Rice, gulab<br>jamun/Rasgulla   |
| Saturday  | Aloo paratha, dahi<br>(1 pack), Sauce, tea   | Bhindi masala, Rice, Masoor +<br>kulthi dal, roti, Salad                       | Namakpare,<br>tea   | Methi aloo/Sarson ka saag,<br>Makki ki Roti/Missi Roti,<br>jeera rice, Dhuli Massor,<br>Carrot/Suji halwa |
| Sunday    | Masala Dosa,<br>Nariyal Chutney,<br>sambar, tea  | Aloo tamatar, Lemon Rice,<br>Moong Malka dal, Roti                             | Biscuit, tea        | Egg aloo curry/bhurji,<br>Paneer bhurji, roti, dal,<br>Basmati rice                                       |

**Note on the Menu:**

- The caterer will be required to provide khichdi, milk, bread, or any other suitable item for sick residents in lieu of the regular meals and no extra charge will be paid for the same.
- Chicken quantity = 120 g or Paneer = 100 g on the special dinner day to the mess subscribers.
- Food provided as per the menu to the mess subscribers is unlimited (apart from the above-mentioned quantity). However, optional shall be on payment basis.
- Food is not allowed to be taken outside the dining hall.

**CHECKLIST FOR TECHNICAL EVALUATION**

| <b>Sl. No.</b> | <b>Particulars</b>                                   | <b>Documents Attached<br/>(yes/no)</b> | <b>Page No.<br/>(from-to)</b> |
|----------------|--|--|-------------------------------|
| 1.             | Annexure-1   |  |                               |
| 2.             | Annexure-3 along with relevant information/documents |  |                               |
| 3.             | Affidavit as per Annexure-2                          |  |                               |
| 4.             | Signed & Stamp copy of Annexure-6                    |  |                               |
| 5.             | Signed & Stamp copy of Annexure-7(a-c)               |  |                               |

All the above documents are mandatory for technical qualification.