



Tender No: IIITDMK/Catering/1/2018

Tender Document

For

**Providing of catering services at IIITDM Kurnool Boys Hostel**

भारतीय सूचना प्रौद्योगिकी अभिकल्पना एवं विनिर्माण संस्थान, कर्नूल  
INDIAN INSTITUTE OF INFORMATION TECHNOLOGY  
DESIGN AND MANUFACTURING, KURNOOL  
Jagannathagattu, Dinnedavarapadu Village, Kurnool, Andhra Pradesh - 518 002

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**NOTICE INVITING QUOTATION**

Tender No. IIITDMK/Catering/1/2018

**Catering Services at IIITDM Kurnool  
HOSTEL MESS INDIAN INSTITUTE OF TECHNOLOGY KURNOOL**

Indian Institute of Information Technology Design and Manufacturing Kurnool in the process of selection of a catering contractor for the mess serving around 230 students on IIITDM Kurnool campus Boys Hostel. The terms and conditions on which the contract is to be awarded are given in the following pages and are divided under the following headings:

- A. Catering contract Hostel mess terms and conditions along with responsibilities of caterer.
- B. Rules pertaining to the daily functioning of the mess.
- C. General structure of the menu
- D. Penalties for violation of mess rules.
- E. Proforma for Technical and Commercial Bids
- F. Annexures

Interested caterers are invited to participate in a prebid meeting on Friday 25 June 2018, at 1100 Hrs. Please be present in the Conference Room of IIITDM Kurnool for this purpose.

The agenda of the prebid meeting is as follows:

The Faculty In-Charge & Students will elaborate salient points of the terms and conditions and also the procedure of selection.

The Officer on Duty will respond to queries of the prospective caterers, if any.

The caterers will have to inspect the facilities of the mess and kitchen of IIITDM Kurnool. Prospective bidders are encouraged to attend this meeting, but it is not mandatory.

The deadline for submission of technical and commercial bids, containing documents stated in page number 11, 12, 13 and 14, along with an Earnest Money Deposit of Rs. 1,00,000/(Rs. One Lakh Only), is 1100 Hrs on Thursday, 28<sup>th</sup> June 2018. Demand draft of this amount should be made in favor of "IIIT Kurnool" Payable at "Chennai"

The EMD amount will be refunded to unsuccessful bidders at the time of the award of the contract.

Please note that the average mess bill in hostels with privatized mess in Kurnool ranges from Rs. 80 to Rs.100 per head per day.

The two bid system will be followed for this tender. In this system bidder must submit their offer in separate sealed envelopes as – Technical Bid and Commercial Bid. Separate technical bid and commercial bid envelopes should be clearly marked as "Envelope No. 1 - Technical Bid" and "Envelope No. 2 Commercial Bid". Both these sealed covers are to be put in a bigger cover which should also be sealed and duly superscribed with our Tender No. & Due Date and to be submitted to the concern department/section mentioned in tender document. Note: The technical offer should not contain any price information. If the price quoted is submitted in technical bid the tender will be rejected at the sole discretion of New IIITDM Kurnool. Initially Technical Bids will be opened and evaluated by the purchase committee. Commercial bids of only Technically qualified bidders will be opened later. Contract/ Purchase Order will be awarded to the lowest bidder(L1) among them.

Schedule of activities are given below:

Activity	Date / time
Pre-bid meeting at IIITDM Kurnool	1100 Hrs on 25 June 2018
Last date for submission of Bids	1100 Hrs on 28 June 2018
Opening of Technical Bid	1200 Hrs on Thursday, 28 <sup>th</sup> June 2018
Opening of the commercial bids (parties shortlisted on the basis of technical bids will be invited to attend)	1500 Hrs on Tuesday 03 <sup>rd</sup> July 2018
Handing over to Mess premises	Friday 10 <sup>th</sup> July 2018
Full scale operation of the mess to begin	21/22 July 2018

#### **A. TERMS AND CONDITIONS ALONG WITH RESPONSIBILITIES OF CATERER**

The mess consists of a kitchen and a dining hall. The important terms and Conditions are listed below:

1. The Contract Agreement would be for a period of one year and subsequently, may be renewed every year for an additional period of one year or part thereof, subject to satisfactory performance.
2. After three months of operation the caterers will be evaluated on the basis of the guidelines and rules detailed in this document and in the leave and license agreement to be drawn. If the caterer fails to meet the expectation and promises made, then the leave and license agreement can be cancelled at that time.
3. At the time of handing over the procession of kitchen and mess, the caterer will be required to provide a refundable interest free Bank Guarantee of **ONE MONTH OF CONTRACT VALUE** for which agreement is entered into. This Bank Guarantee should be from a scheduled nationalized bank, and will be held against in default in performance and violations of terms and conditions. This Bank Guarantee shall be effective for a period of 13 months.
4. The catering contractor has to pay license fee of Rs. 1000/per month for the first year

and at such rate as may be fixed by the Institute for the subsequent years.

5. The catering contractor will pay Rs.1000/- towards water charges and Rs 2000/- electricity charges every month.
6. Contractor must submit all necessary statutory documents, as stated on page 11 , 12, 13 and 14.
7. In the event of award of the contract, the contractor should register themselves with the Regional Labour Commissioner (local corporation in Kurnool) as a contractor under the Contract Labour Regulation Act and obtain a Labour License and complete all required formalities.
8. The caterer should adhere to the provisions of the Provident Fund Act, the Minimum Wages Act and other such acts which are applicable.
9. The caterer should ensure that the payment is made to the labourers as per Minimum wages act to the satisfaction of the licensee. The payment is to be made into the bank accounts of the employees and the statement of the accounts is to be deposited with the hall managers every month/ every week. EPF and ESI facilities must be provided to the workers and proof of doing so must be submitted to the hostel on a regular basis.
10. The Caterer shall not employ child labour. Upon violation of this requirement, legal action would be taken.
11. Engagement of required staff, providing uniforms etc. shall be by the caterer with approval of the mess council of the concerned hostel. The workers should always use hand gloves and caps while working (hair found in food is not acceptable). Caterer should provide a minimum of two pairs of uniform to the workers and ensure that workers report for duty in clean uniforms.
12. It is mandatory to have 1 helper per 25 residents and 1 cook per 100 residents. This workforce should be divided into two teams, so as to operate in in two shifts of duration of eight hours each. The supervisor must be present in each shift and ensure quality control and hygiene.
13. The approximate strength of mess members during regular semester (January to April and mid July to November) is 230 and during summer and winter vacations is 20.
14. The timings, menu and price of extra items would be determined by the Committee and the Student Council of the respective hostel in consultation with the caterer.
15. The caterer shall, at their cost, maintain adequate stock of food grain, grocery, and adhere to the standards of the institute. The caterer shall be responsible for proper hygienic storage of all raw materials.
16. No food cooked in the mess may be taken out of the premises without prior permission of the Mess Council of concerned hostel.
17. Vegetarian and Non Vegetarian food will be cooked and served separately.

18. Major civil and electrical works will be attended to by IIITDM Kurnool. Minor maintenance jobs such as replacement of light bulbs, tube lights etc. are the responsibility of the catering contractor.
19. Only dining hall furniture will be provided by IIITDM Kurnool. The caterer has to arrange all cooking needs and serving utensils including plates, glasses, cups spoons, forks etc. Upkeep of all items provided by the IIITDM Kurnool will be the sole responsibility of the caterer.
20. Procurement of good quality provisions and other consumables is the responsibility of the caterer.
21. Security of licensed premises, equipment, fittings and fixtures, furniture etc. is the responsibility of the catering contractor.
22. The caterer shall attend a monthly meeting of the mess committee, failing which a penalty will be imposed. This meeting shall be attended by the caterer himself or a senior representative, who is authorized to take policy decisions.
23. A maximum of 5 workers will be allowed night stay for preparation of breakfast.
24. The caterer should preferably have experience of catering in an establishment of a minimum of 150 customers.

#### **Issues related to Hygiene in the Mess and the Kitchen**

- (a) Cleaning and Housekeeping of Kitchen and dining area will be the sole responsibility of the caterer.
- (b) Cleaning of utensils, cutlery, crockery, kitchen equipment, furniture, mess water cooler is also of the caterer. The highest possible standards are expected in this responsibility regard.
- (c) All possible measures must be taken to ensure hygiene in the kitchen and mess. These include the provision of ample Liquid soap for hand wash at basin, clean towels to clean hand, hand gloves for mess workers who handle items like salad, panipuri etc., head caps for mess workers and other measures as advised by the council.
- (d) Highest levels of hygiene must be maintained in the mess workers' toilet, with provisions for soap, towels etc.
- (e) Mess workers should be provided the necessary training so as to maintain the highest possible standard of hygiene, as is expected.
- (f) IIITDM Kurnool would reserve the right to check on cleanliness and upkeep of premises and quality of provisions and quality of the food.

## B. RULES PERTAINING TO THE DAILY FUNCTIONING OF THE MESS

Tentative Mess Timings: -

(Subject to change as per Mess council recommendations)

	<b>Weekdays</b>	<b>Weekends</b>
<b>Breakfast</b>	6:45 AM to 8:15 AM	8:00 AM to 09:00 AM
<b>Lunch</b>	12:30 noon to 2:30 PM	12:00 noon to 2:00 PM
<b>Tiffin</b>	4:30 PM to 6:45 PM	4:30 PM to 6:45 PM
<b>Dinner</b>	8:00 PM to 09:30 PM	8:00 PM to 09:30 PM

1. Unlimited salad will be provided during lunch and dinner. It will comprise of lemon, green chillies (both raw and fried) and any three of the following in every meal: Tomatoes, cucumbers, onions, beetroots, carrots and radish except when Groundnut, Corn, Sprouts, Minced or Cabbage Salad is being served (to be served 5 times a week).
2. Mouth freshener (Fennel seeds and sugar) and Pickle to be provided with every meal.
3. Paneer is to be served twice a week as decided in the menu.
4. (a) Rasna, KhusSherbat, Lemon water, Roohafza, Jalzeera, Aampanna must be served in unlimited quantity during lunch for 5 days of the week from March to July (18 weeks). Instead of drinks soups can be replaced twice a week  
(b) Seasonal drinks must be served in the mess as per requirement given by the mess committee.
5. Banana is to be served in breakfast 5 days in a week. It should be replaced by some other fruit on the remaining 2 days of the week. Along with it, Bread, Butter and Jam must be served in tiffin on all 7 days.
6. Unlimited Chaas, Lassi, must be served during lunch on two days of the week.
7. Raita to be served minimum 5 times a week. Plain curd will also be served in addition to the Raita on these days. Plain rice has to be served in addition when there is briyani or pulav
8. Coconut chutney will be served with all south Indian dishes (like idli, dosa, uttappametc.)
9. Sweets (including ice cream) have to be served on all seven days in lunch or dinner as decided by the mess council. Sweets must include varieties like Bengali, Gujarati, South Indian sweets etc.
10. Ketchup, Butter, Jam, Curd and Chutney has to be provided along with all dishes which need them and as decided in the menu.
11. Jain Food and Boiled Food should be served as per requirement, which is to be decided by the mess council.
12. Menu as decided by the mess council will be strictly followed.

13. The use of monosodium glutamate (ajinomoto) is strictly prohibited.
14. (a) Extra items e.g. non veg. items over and above the decided mess menu can be sold at prices decided in by the Mess Council in consultation with the caterer.  
(b) Twice a month, chicken biryani (unlimited rice and a reasonable amount of meat per person, 2 standard pieces or equivalent amount) along with raita should be served instead of the regular vegetarian meal, if the council requests, to the nonvegetarian members at a decided cost. For these meals only, nonvegetarians should not be charged for the vegetarian meal.
15. One glass of milk (200ml), is to be served, as per the choice of student, in breakfast, tiffin or dinner every day. Both hot and cold milk should be served at all times. Student can be charged extra for second and successive glasses of milk.
16. (a) Caterer should provide special Dinner or Lunch on occasions like festivals for eight to ten days in a year, as decided by the mess council, at no extra cost,. Tea parties and regional food festivals should be organized occasionally at no extra cost, as decided by the mess council.  
(b). In case a special event is organized in the hostel for which food is arranged from another caterer/restaurant, the students will get a discount corresponding to food charges for that meal. This is expected to happen no more than twice a semester.
17. Special food on days of fasting should be served, as decided by the mess council, at no extra cost.
18. Food should be served and maintained warm at all times.
19. Extra charges for gala dinner should be decided in negotiation with mess council.
20. A sufficient number of counters, as decided by the Mess Council, should be operational.
21. Caterer should maintain a complaint and suggestion register and every complaint should be responded by taking corrective measures in consultation with hostel council.
22. Paper napkin should be provided when fried food is served.
23. Catering services for institute events held within the premises of the hostel may be undertaken only after obtaining a written permission from the mess council at least three days prior to the event.
24. Coupons for guest meals and extra items will be sold to the customer either on the basis of the requisition of a resident of the hostel or against cash payment for the same to the caterers. The price of the same shall be decided by the mess council in consultation with the Caterer.
25. Full rebate will be given to students for a minimum period of THREE days with prior notification to caterer of at least ONE DAY before. Student in this case would get a rebate for each day applied for rebate.
27. Pest control should be carried out through licensed agencies at least once a month.

28. In case the mess is closed on any occasion or for pest control then special dinner / lunch shall be provided, in lieu of the missed meals, at no extra cost. For every two pest control there would be one special Dinner/lunch.

29. In case special Dinner/lunch cannot be provided as per the clause number 28, full refund for the missed meals has to be given to all students.

30. Waste should be segregated prior to disposal, as directed by Mess Council / Public Health Office.

### **C. GENERAL STRUCTURE OF THE MENU**

The following is the general structure of the menu. A Sample menu is provided in the table in Annexure B for which tenderer to quote. Final Menu will be drawn in consultation with Mess Council and Mess Tenderer.

#### **Breakfast**

- Indian dish
- Unlimited Toasted Brown Bread and normal bread with butter, jam and ketchup.
- Sprouts/Boiled Pulses/Corn
- Milk (one Glass of 200 ml) with Bournvita/Complan
- Cornflakes/Oats/Chocos/Muesli
- 2 Boiled Eggs or Double Omelette or Egg Bhurji • 1 Banana/ Any other fruit
- Unlimited Tea and Coffee

#### **Lunch**

- Unlimited plain Rice on all 7 days along with any other special rice items as mentioned in the menu (eg. Dum biryani, tomato rice, jeera rice, curd rice etc.)
- Unlimited Chapatti (with and without Ghee)
- Unlimited Dal or Sambar
- One Unlimited vegetable curry and one unlimited dry vegetable
- Unlimited Salad
- Curd / Raita / Lassi / Chass as mentioned in menu
- Papad to be served minimum of 6 times a week
- Pickle
- Rasna to be served 5 days a week for 18 weeks in a year.
- Sweet dish (2 pieces/equivalent quantity as decided by the mess council).
- Fryums,Chutney as mentioned in the menu.



## **Tiffin**

### **One snack item**

- Unlimited toasted/ brown/ white bread with butter, jam and ketchup. Peanut butter should be served twice a week, if the mess council so desires.
- Unlimited Tea and Coffee to be served on all 7 days of the week

## **Dinner**

- Unlimited plain Rice on all 7 days along with any other special rice items as mentioned in the menu (eg. Dum biryani, tomato rice, jeera rice etc.)
- Unlimited Chapati (with and without Ghee)
- Unlimited Dal or Sambar
- One Unlimited vegetable curry
- Unlimited Salad
- Curd/ Raita as mentioned in the menu.
- Pickle
- Papad to be served minimum of 6 times a week, as mentioned in menu.
- Sweet Dish (2 pieces or equivalent quantity as decided by the mess council).

## **D. PENALTIES FOR VIOLATION OR RULES, TERMS AND CONDITIONS**

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

1. Non-availability of complaint register on the counter/discouraging students from registering complaints would lead to a fine of Rs. 2500/
2. Insects cooked along with food would invite a fine of at least Rs. 10,000/
3. Any complaint of soft objects like hair, rope, plastic, cloth etc in food will attract a fine of Rs 2,500/per complaint.
4. Any complaint of stones / pebbles of diameter more than 2 mm will attract a penalty on the caterer which can range between Rs 300/to Rs 3,000/depending on the size of the stone/ pebble.
5. Hard and/or sharp objects like glass pieces, nails, hard plastic etc. will attract a penalty of at least Rs 5000/per incident.
6. Three or more complaints of unclean utensils in a day would lead to a fine of Rs. 3,000/on the caterer.
7. If mess council agrees that certain item of a meal was not cooked properly then a fine of Rs. 3000/would be imposed on the caterer.
8. Food poisoning, shall invoke a hefty fine beyond the limit of any fine mentioned

above, along with cancellation of contract and possible blacklisting of the caterer.

9. If food for any meal gets over within timings of mess and waiting time is more than 15 minutes for lunch and dinner, and 10 minutes for breakfast and Tiffin, then a fine of Rs. 3,000/would be imposed on the caterer. The timing for that meal will be extended equivalent to delay time.
10. Changes in menu (including fruit/juice/milkshake) of any meal without permission of mess committee would result in a fine of Rs. 3,000/on the caterer.
11. If the quality of milk is not found up to be appropriate, or it is diluted, a fine of 8,000/- would be imposed.
12. Inappropriate personal hygiene of workers including their dress and / or misbehavior by workers etc. will lead to fine of Rs. 3,500/on caterer for every instance.
13. Failure to maintain a proper health check up of the workers will attract a fine of Rs. 4,000 /per instance.
14. For any rule stated in the agreement first violation of the rule implies fine as per the rule. Second and subsequent violations of the same rule on a different day within 30 days of previous fine will attract triple the initial amount of fine on the caterer.
15. Absence of proprietor or his representative empowered to take decision from mess council meetings (which will be held once every month) on due invitation will attract a fine of Rs. 20,000/on caterer.
16. As and when mess council proposes a fine it will inform the representative of the caterer or mess manager and fine will be imposed with consent of the wardens.
17. Using brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess council with consent with the wardens.
18. Severity of hygiene failure shall be assessed and decided by the mess council and fined appropriately.
19. In case of gross failure/negligence a severe penalty will be imposed, which could be a hefty fine as cash and/or summary termination of the Contract.

The caterer may use any other FPO approved brands only if permitted by the Mess Council, in writing.

BRANDS OF CONSUMABLES PERMISSIBLE	
Mess Item	Brand
Salt	Tata, Annapurna, Nature fresh
Spices	M.D.H. Masala, Satyam, Badshah, Kepra, Everest
Chicken	Venky's Chicken, Godrej Real good, Zorabian,
	Suguna, Al Kabeer
Ketchup	Maggi, Kissan, Heinz
Oil (Sunflower)	Sundrop, Godrej, Saffola, Fortune, Dhara
	use of Hydrogenated (vanaspati) oil is prohibited )
Pickle	Mother's, Pravin, Priya, Bedekar, Nilon's
Atta	Ashirvad, Pillsbury, Annapurna
Instant Noodles	Maggi
Flavoured drinks	Rasna, Roohafza, Mapro
Papad	Lijjat
Butter	Amul, Mother dairy
Bread	Modern, Kwality, Wibs
Cornflakes	Kellogg's
Jam	Kisan, Mapro, Druk, Maggi
Ghee	Amul, Mother Dairy, Britannia, Gits, Everyday
Shrikhand	Amul
Frozen yogurt	Mother dairy
Cow Milk	Mahananda, Amul, Mother Dairy, Govardhan
Paneer	Amul
Tea	Brooke bond, Lipton, Tata, Taaza
Coffee	Nescafe, Bru
Ice Cream	Amul, Mother Dairy, Kwality. Natural's
Soya	Nutrella
Frozen Peas	Safal (offseason), Al kabeer
Cheese	Amul, Mother Dairy, Britannia

APPLICATION FOR CONTRACT FOR HOSTELS IS TO BE SUBMITTED TO THE  
UNDERSIGNED ON SEPARATE SEALED ENVELOPE

**PROFORMA FOR THE TECHNICAL BID**

1. Name(s) of the Proprietor(s)/Partner(s): \_\_\_\_\_
2. Contact Address: \_\_\_\_\_
3. Contact Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ email address: \_\_\_\_\_ Cell phone: \_\_\_\_\_
4. Major establishments in/ around Kurnool: (i) \_\_\_\_\_ (ii) \_\_\_\_\_ (iii) \_\_\_\_\_ (iv) \_\_\_\_\_

Signature of the Proprietor(s)/Partner(s) or Authorized Representative

Date: \_\_\_\_\_ Name of the Signatory: \_\_\_\_\_

Place: \_\_\_\_\_ Designation: \_\_\_\_\_

Stamp:

**Information to be provided with the Technical Bid**

1. Details of Experience of handling large institutional/corporate cafeteria/food outlet: Current and Earlier (during last 3 years). Please include copies of work orders for values of Rs. 30 lakhs and above for contract periods of one year. Relevant references to this scope of work over last two year period.
2. Any other pertinent information.

**Documents to be provided with the Technical Bid**

1. Two References establishment where caterer has provided service in the past or present
2. Photocopy of the following documents:
  - a) Bank solvency certificate
  - b) Income tax clearance certificate last three years

- c) Catering (from FDA), food outlet & labor license
- d) Municipal license by Public Health Officer
- e) Registration Certificate
- f) Details about PF/ESIC registration
- g) Balance Sheet last 3 years
- h) Partnership deed
- i) Sales Tax certificate
- j) Shop & Establishment Registration
- k) Municipal Certificate

Please note that bids without the information and documents mentioned above will be rejected without further consideration.

**PROFORMA OF COMMERCIAL BID**

Mentor Director  
IIITDM Kurnool  
Jagannathagattu, Dinnedevaram  
Kurnool

**Sub: Mess Catering Contract for IIITDM Kurnool**

Name of the party: \_\_\_\_\_

Our quotation for the mess of IIITDM Kurnool is: Rs. \_\_\_\_\_ (in words  
\_\_\_\_\_ ) per day per student.

The

above quotation includes all applicable taxes as detailed below:

	Rs.
Catering charges per day per head	
Taxes 5% GST	
Total	

1. We have read and agree to 1. Terms and conditions of Mess Catering contract
2. Rules pertaining to the daily functioning of the mess
3. 3. Penalties for violation or rules, terms and conditions

Signature of the Proprietor(s)/Partner(s) or Authorized Representative

Date: \_\_\_\_\_ Name of the signatory: \_\_\_\_\_

Place: \_\_\_\_\_ Designation: \_\_\_\_\_

Stamp:

**MENU FOR THE HOSTEL MESS SERVICES**

	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>BREAKFAST</b>	Masala/ Rava dosa Onion Tomoto Chutney, Sambar	Lemon/ Coconut Idiyappam/ Aloo Bonda Ground nut Chutney,	Oothappam Pudina Chutney, Sambar,	Pongal Cocount Chutney, Sambar,	Poha (Aval) Uppma/ Rava uppma Tomato C hutney Rava Kesari	Idly, Vada (2) Coconut Chutney, Sambar, Idly Podi	Poori, Aloo Sabzi,
<b>On all Days, During Breakfast: Bread, Butter, Jam (BBJ), Tea, Coffee, Milk (TCM), Sugar</b>							
<b>LUNCH</b>	Chapati, Palak Dal, Rice, Coconut Sambar, Rasam, (Carrot+beans+p otato) curry. Lemon Juice	Roti, Dal Makhani, Rice, Drum stick Sambar, Rasam, Keerai (Green Leaves,) Veg Salad	Poori, Dum Aloo, Rice, Red Pumpkin Sambar, Rasam, Cabbage+carrot + peas curry, Sprouts	Pudina/coriand er leaves Chapati, Moong Dal, Rice, Drum stick sambar Rasam, Aloo+gobi+pe as curry Veg Salad	Fulka, Rajma Dal, Rice, Raddish Sambar, Rasam, Bendi Fry  Lemon Juice	Chapati, Aloo-Peas Masala, Rice, White pumpkin Sambar, Rasam, Aviyal Sprouts	Fulka, Loki Chana, Rice, Ladies Finger Sambar, Rasam, Keerai (Green Leaves,) Veg salad
<b>On all Days, During lunch: Curd (100 ml), Papad, Salt, Sugar, Pickle</b>							
<b>EVENING</b>	<b>Tea, Coffee and Milk      Snacks: Sundal (soya, karamani, black/white channa)</b>						
<b>DINNER</b>	Chapati, Lobiya Dal (Karamani), White Rice, Kara kozhambu Beetroot,channa Curd	Kanchipuram Rava Idli Chutney Sambar White Rice Curd Aloo+bendi fry	Chapati, Malai Kofta (2) Veg. Fried Rice, Rytha, Fryums Butter Milk Moris Banana	Masala Dosa, Ground nut Chutney, White Rice Sambar Curd Snake Guard Kottu	Plain Chapati, Panner Item- Paneer-Peas white Rice, Vethakozhambu papad, Curd Cut-Fruits	Fulka, Aloo,Gobi Masala White Rice Pepper Kozhambu Curd, Papad Beans+carr ot Curry	Masala Idli Tomato Gravy Sambar White Rice Curd Raw Banana Curry Boost / Bourn Vita

**Extras (with additional charge decided in consultation with institute) during lunch / dinner :** Daily one egg variety / one chicken variety / one veg curry / fruit salad / Bourn vita during dinner and any other item.

Place :                      Signature of the Contractor with seal  
Date :                      Name & Address