

**TENDER FOR LICENCE TO OPERATE CANTEEN AT NEW CAMPUS FOR
TATA INSTITUTE OF SOCIAL SCIENCES, MUMBAI FOR ONE YEAR**

Tenders are invited from interested vendors to manage Canteen at TISS, New campus. The quotes should contain apart from the price bid, the name of the operating person and to be put in the "Tender box" placed at the Main Gate of Tata Institute of Social Sciences, V. N. Purav Marg, Deonar, Mumbai – 400088"

Tender Ref No.: TISS/Licence/DH /2024-25/02

e-Tender No.:	TISS/Licence/DH /2024-25/02
MONTHLY LICENCE FEE:	- To be quoted above Rs. 25,000/- (Rupees Twenty five thousand only) - Additional 18% GST to be paid separately Total (Rupees) _____ (in words) _____ _____ _____
Tender Cost Fees & EMD	Rs. 9,000/- (EMD)
Type of e-Tender	Two Bid System
Method of Calculation (Rs.)	Least Cost Method
Tender Issue Date	29/11/2024
Last Date of Tender Submission with EMD Submission	19/12/2024
Date of Opening of Bids	20/12/2024

Technical Eligibility Criteria: -

- Following List of Documents of the firm/company required for evaluation of technical bid. Please note all documents are compulsory.
- Submit the all the technical documents in an envelope sealed and superscribed over as “TECHNICAL BID FOR TENDER FOR CANTEEN SERVICES AT TISS, MUMBAI - 2024”

1. ID Proof
2. Pan Card
3. GST Registration Certificate
4. Copy of Valid Trade License
5. Copy of FSSAI registration
 - Validity of FSSAI license: yes/no
 - Date of expiry of FSSAI license:
 - Registration number:
6. NOC from Mumbai fire service from fire safety point in favor of the tenderer
7. Shops and establishment license issued by State Government
8. Last three years balance sheet & Income Tax Return copy (Period for 2021-2022, 2022-2023, 2023-2024)
9. Do you have following 3 years of experience? Yes/ No
(Period for 2021-2022, 2022-2023, 2023-2024)
 - If yes, then provide following documents
10. Last 3 years' work orders (Period for 2021-2022, 2022-2023, 2023-2024) preferably govt organizations
 - Minimum annual value of contract Rs. 1.5 Lac for every year for last 03 years.

11. List of clients:

Name of the client	Location	Year(s) during which services were provided	Contract Annual Value
1)			
2)			
3)			
4)			
5)			

12. Duly signed copy of attached ANNEXURE which is required for technical bid.

Financial Bid Format: -

- Please submit the financial bid in the attached format only. The Financial bid needs to be submitted in company letter head duly signed and sealed
- Submit the bid in a envelope sealed and superscribed over as “FINANCIAL BID FOR TENDER FOR CANTEEN SERVICES AT TISS NEW CAMPUS, MUMBAI - 2024”

Name of the Bidder (Mandatory):		
<u>Sl.No</u>	<u>Descriptions</u>	<u>Total Rupees</u>
	Charge of Licence Fees	
01	Monthly Charges (in rupees) (Quote Must be Above rupees 25,000)	
02	GST (18%)	
Grand Total of 1 & 2:		
Total Amount In Words :		

Vendor Selection Process:

1. Both Technical Bid and Financial Bid to be submitted in separate envelopes and further put in a larger envelope. Please Superscribe the top of envelope as “**TENDER SUBMISSION FOR CANTEEN SERVICES, TISS NEW CAMPUS, MUMBAI**” along with the **NIT No. TISS/Licence/DH /2024-25/02.**
2. Financial bid for participating bidders will be opened only if the bidder qualifies for technical bid.
3. If same licence fee is quoted by different bidders, then the ranking process is at the discretion of the Selection committee (TISS) based on fulfillment of the criterion of technical bids.
4. All prospective bidders are requested to visit our TISS WEBSITE (www.tiss.edu) regularly for any such updates / corrigendum.

Terms and Conditions:

1. The canteen will serve tea, coffee, breakfast, snacks, lunch and dinner 7 days a week to students, staff, faculty and visitors. The operational timings would be 8.00am to 10.00pm.
2. The area of canteen including kitchen and dining area is approximately 1595 sq feet.
3. The contractor shall all the time comply with FSSAI standards and shall possess appropriate food licence for food preparation and service.
4. The food shall be prepared daily and fresh. Leftover food shall be discarded immediately and wastage shall be handled appropriately. Stale food shall not be served under any circumstances.
5. The contractor shall provide adequate number of trained/semi-trained staff for providing good canteen facilities.
6. The contractor shall ensure that all the staff working at the above canteen in TISS, Mumbai location are in a good health and are free from contagious and other recurring forms of diseases. In case of any staff suffers from any kind of illness, it is the contractor's responsibility to arrange for replacement to provide timely services to TISS. All personnel employed by the contractor shall be checked by a recognized medical professional and declared fit for handling food and certified for fitness at the time of employment and annually thereafter in case of contract extension.
7. The contractor shall ensure good discipline among its workers and further ensure that they shall not indulge in any unlawful activity.
8. The contractor shall at all time ensure cleanliness and hygiene of the canteen and its surroundings. The staff shall wear neat & clean uniform, cut nails and hair short, wear disposable head caps while working, follow appropriate hand-wash techniques, maintain hygiene at all the stages of food preparation and food service.
9. The contractor shall use all the raw materials for making food items are of good quality and are branded and licenced by FSSAI.
10. No aerated drinks are permitted for sale on campus. The contractor is free to keep any other items like cold-drinks (other than aerated drinks, except junk foods) and sell them according to the prescribed rates as permitted by Institute's committee. Selling of cigarettes, liquor, beedis, paan and any other banned substances is strictly not permitted.
11. The contractor shall arrange for all the kitchen equipment's, crockery, cutlery and utensils required to provide canteen facility at TISS, Mumbai. And the contractor shall be

responsible for the maintenance of all those items.

12. TISS shall provide water supply, electricity and power connections, pipeline for supply of cooking gas, intercom Facility, dining furniture (table, chairs) and exhaust fans in the kitchen for smooth functioning of Canteen Services. The contractor has to pay water usage charges, electricity bill, Mahanagar gas bill etc timely to TISS on the basis of actuals.
13. The contractor shall be responsible for proper handling and safe custody of the furniture's, fittings and space provided by TISS. Stainless steel tables of 4/6 seater capacity and stainless-steel chairs will be available in the canteen premises. Any loss or damage to the property of the Institute will be compensated by the contractor.
14. Major repair and maintenance shall be carried out by the Institute only after written communications specifying, such cost and severity of the repair from the contractor and if agreed by the TISS authorities. Minor or day to day maintenance will be the responsibility of the contractor.
15. The workers employed by the contractor shall directly be under its supervision, control and employment and they shall have no connection what/so/ever with TISS.
16. The food waste and garbage generated from the canteen will be removed by the contractor as per the Institute and BMC norms and the surroundings must be kept neat and clean, by the contractor at all times. Emphasis will be on using bio-degradable material and no plastic and thermocol materials should be used. Use of plastic and thermocol will result in penal provision as per law in force.
17. The contractor ensures that its representatives (Canteen Manager / Canteen Supervisor) will be available for proper administration and supervision at the works to the entire satisfaction of the TISS at all times.
18. The contract duration for canteen services shall be **one year** from the date of **signing of contract**. The contract may be extended for period of 2 more years on year-to-year basis based on the satisfactory performance for the service provider. In case of extension of services for a period of up to 1 year, the charges of licence fees will be revised by 5% of the existing charges.
19. Licence fees will be quoted by the bidder as per the format. The selection of contractor is based on the years of experience, services offered by the contractor, licence fees etc.
20. Revision of rates of menu shall be based on the mutual consent of both the parties at

the time of contract renewal.

21. The contractor shall display approved printed rates (as in the Annexure I & II attached herewith) and quantities of food items on the board easily visible & in a legible manner to the customer.
22. The selling of food shall be managed by on-the-spot sale of coupons at appropriate values/denominations. The vendor will not supply the food prepared on TISS campus to outside agency without the intimation and approval of the TISS Authorities.
23. Any food requirements of seminar/workshops conducted at TISS might require to be catered by the vendor with the approval of competent authority at TISS at rates not exceeding the approved rate list of Annexure-II attached herewith and/or TISS approved Guest house DH rate list, whichever is lower.
24. The contractor shall ensure that all the security arrangements in Canteen premises of TISS are fulfilled by them at all the times. For this purpose, TISS Security Department's help may be availed.

If the firm withdraws or the services provided by the firm are not found satisfactory during the period of three months from the date of taking over charge of the canteen services, TISS reserves the right to terminate the contract without giving any notice and initiate appropriate necessary action in the matter for making alternate arrangements. In case the services are not satisfactory; the contract will be terminated with 1 month notice period or with immediate effect depending upon the severity of the reason to terminate.
25. TISS will not give any minimum commitment on the daily sale. The Canteen has to generate the revenue as per their sale.
26. The bidders shall deposit EMD of Rs. 9,000/-through NEFT in the name of Tata Institute of Social Sciences at the time of submission of tenders. The details for the payment are as follows:

A/C name: TATA INSTITUTE OF SOCIAL SCIENCES SRTT

A/C Number: 3184969132

Bank Name: Central Bank of India

Bank Address: V. N. Purav Marg, Sion-Trombay Road, Deonar, Mumbai-400088

Branch: Deonar Branch

IFS Code: CBIN0281725

GST No: 27AAATT4224B1ZW

27. The EMD without any interest will be returned to the bidders on or before 30th day after the award of the contract to successful bidder.
28. The contractor has to pay the monthly licence fees at fixed cost per month plus 18% GST payable to TISS, Mumbai on the first week of the said month.
29. Quality and Quantity, Rates approved by the Technical Committee to be maintained during contract period. If any complaint is received related to above, Performance Security may be forfeited in part or full by the Institute.
30. The approved vendor shall furnish Performance Security of 5% of contract value either through online bank transfer or in the form of e-Bank Guarantee and should be valid for a fixed period of the contract and additional 2 month and renewed from time to time (in case of contract extension). This will be retained by TISS for the entire period of the contract and on termination of the contract or fulfilment of the contract duration, TISS will return the PBG without interest to the firm post clearance of all no dues.
31. Separate Security deposit of Rs.1,35,000/- against fixed assets provided by TISS like tables, chairs, etc., in the form of online transfer to TISS shall be made within 7 days of the issue of contract.
32. In case eatables are sold by the Licence after the expiry date as mentioned by the manufacture, a penalty of Rs. 500/- will be imposed for each default.
33. All disputes, differences whatsoever nature whether existing or which shall any time arise between the party here to touching/concerning contract further be amicably decided by mutual discussion by both the parties and in failure of same, shall be referred under the jurisdiction of Mumbai. The contract shall be governed by and constructed according to the arbitration and conciliation act 1996 law in force in India.
34. The staff employed by the contractor must not have any criminal antecedents and history. The contractor will have to obtain police verification in respect of labour employed by him.
35. The contractor must not be debarred or blacklisted earlier by any Govt Dept/ Institute/ PSU/University/Autonomous bodies. A self-certificate shall be submitted to declare the same. (Annexure III)
36. No additional stalls outside the allotted premises will be put up by the vendor without prior written approval of TISS competent authority.
37. The Institute will not bear any liability of labour owned by the contractor.
38. The DH orders might be outsourced to the approved vendor for which the vendor will offer food to the respective seminar &/or students' functions. The DH will raise the bill to

the respective seminar &/or students' functions at Institute's approved rates and will pay an amount as mentioned in the Annexure B for the rates offered by the DH to the vendor with a separate 18% GST. Please note that there is no assurance on number of orders to be outsourced by DH.

39. In case of service requirements where the TISS employees &/or students directly approach the vendor, it is mandatory for the vendor to seek NOC from the DH TISS before any seminar/meeting/students' functions meals orders to be served at least 3 working days prior to the service. If the meals are offered to such events without NOC from the DH will lead to penalty of rupees 3,000/- per order irrespective of the volume of the order. In addition to this, the action as deemed fit may also be taken for such ignorance.

40. For Seminar/Events order we have a dedicated kitchen and staff assigned in case of additional orders. If necessary, we may also coordinate with vendors.

1) “**Annexure I:** Selling rates of food items” for the expected weights and serving quantities of each item and rates to be charged per serving

2) “**Annexure II:** Rates to be paid by TISS to the vendor for Seminar/Students' orders”

** The interested bidders before applying for tender may be allowed for a site visit with a prior appointment of SO-DH

ANNEXURE -I

CANTEEN RATES (To be submitted along with the Technical Bid)			
Sr No	Food items	Per serving weight specification	Rate (Rupees)
Beverage			
1	Tea	Any FSSAI certified good brand tea leaves used ,100 ml per cup	8
2	Coffee	Any FSSAI certified good brand coffee powder ,100 ml per cup	10
3	Cow Milk	Any FSSAI certified good brand,150 ml per cup	16
4	Tea without sugar	Any FSSAI certified good brand tea leaves used ,100 ml per cup	9
5	Coffee without sugar	Any FSSAI certified good brand coffee powder ,100 ml per cup	11

6	Lemon Tea	Any FSSAI certified good brand tea leaves used ,100 ml per cup	8
7	Lemon juice (Plain/Mint/Adrak)	150ml	11
8	Buttermilk, fresh prepared	150ml	11
9	Buttermilk, tetra packed	200ml	As per MRP
10	Lassi, tetra packed	200ml	As per MRP
11	Curd	100g FSSAI certified good brand	As per MRP
12	Kokam sarbat	200ml	12
13	Kairi panha-seasonal	200ml	14
14	Amla juice	200ml	18
15	Milkshake, tetrapack	200ml Fssai certified brand (Mango/strawberry/banana/chickoo etc)	As per MRP
16	Fruit juice, tetrapack	200ml Fssai certified brand	As per MRP
17	Fruit Juice (Any one): Water Melon/Mousambi/ Orange/ Pineapple/Papaya/ Muskmelon	freshly prepared, 200 ml	30
18	Fruit Juice (Any one): GangaJamuna/Mar amari/Grapes/Apple/pomegranate	freshly prepared, 200 ml	35
19	Fruit Juice (Any one): Cocktail/Kiwi/Plum/Strawberry/Dragonfruit/Mango/Litchi	freshly prepared, 200 ml	40
20	Milkshake: Chickoo/Muskmelon/Chocolate/Oreo	freshly prepared, 200 ml	35
21	Milkshake: Bourbon/Rose/Kesar/Butterscotch	freshly prepared, 200 ml	35
22	Milkshake: Kesar thandai/Banana & chocolate/Coffee & chocolate/Apple	freshly prepared, 200 ml	40

23	Milkshake: Anjeer/Mango/Sita fal/Kiwi/Strawberr y	freshly prepared, 200 ml	45
24	Milkshake: Kit-kat	freshly prepared, 200 ml	50
25	Bournvita/Horliks/ Boost	freshly prepared, 200 ml	35
Breakfast			
26	Biscuits	Fssai certified any good brand	As per MRP
27	Sprout salad	Moong ,chana sprout, 80 gm,with 30g onion ,tomato, lemon wedge and seasoning.	12
28	Fruit salad	150g Three seasonal fruits (sweet,citrus)	35
29	Boiled egg	70g, hens egg , 01 no	10
30	Plain omlette	80-90g egg, (chopped onion,chilly,coriander, tomato)	14
31	Egg bhurji	100g (chopped onion,chilly,coriander, tomato)	15
32	Poha	200g Poha with singdana/sprouts/mix veg and lemon wedge	17
33	Rawa upma with coconut chutney	150g rawa upma + 30 gm coconut chutney	18
34	Sevai upma with coconut chutney	150g sevai upma + 30 gm coconut chutney	18
35	Sabudana khichadi with plain curd	150g sabudana khichadi + 30 g plain curd	25
36	Idli with sambhar and coconut chutney	40g each, 2 Idli + 100 gm Sambar, half cup + 30 gm Coconut chutney	24
37	Medu wada with sambhar and coconut chutney	45g per Meduwada, 2 Meduwada + 100 gm Sambar + 30 gm coconut chutney	34
38	Masala dosa with sambhar and coconut chutney	45g Dosa + 70g masala + 100 gm Sambar + 50g chutney	40
39	Sada dosa with coconut chutney	45g Dosa + 100 gm Sambar +50g chutney	30
40	Uttapam with coconut chutney	60g Uttappam (Onion/tomato/mix veg) + 50g chutney	27
41	Tomato omelette with chutney	60g Tomato omelette + 50g chutney	20

42	Pasta	120g Veg pasta	32
43	Rawa Masala Dosa		45
44	Maggie		27
45	Corn Maggie		32
46	Aloo paratha with pickle & raita	100g Paratha + Achar + 50gm raita	25
47	Paneer paratha with mint chutney	80g Paratha + 30g Mint chutney	40
48	Veg paratha with plain curd	60g Paratha (plain/methi/spinach/any other veg) + 50g Curd	18
49	Sabudana Wada with plain curd	35g each, 2 wada + 50g plain curd	34
50	Bread Slice	30g each sandwich bread slice, 2slices	6
51	Bread butter	30g each sandwich bread slice, 2 slice + 10g butter	14
52	Bread jam	30g each sandwich bread slice, 2 slice + 15 g Jam	12
53	Bread omelette	30g each sandwich bread slice, 2 slice + 1 Egg omelette	18
54	Pav	1 ladipav, 35g each	5
55	Pav Omelette	1 ladipav, 35g each + 1 Egg omelette	22
56	Dahi wada	2 wada, 30g each + 100g sweet curd	32
57	Veg cutlet	1 cutlets of 80g, 2 pieces	36
58	Veg grilled sandwich	2 Bread slices, 30g each with tomato, onion, potato, cucumber+ dressing	34
59	Cheese grilled sandwich	2 Bread slices, 30g each with tomato, onion, potato, cucumber & 15g cheese + dressing	40
60	Ragda pattice with khatti meethi chutney	2 Pattice of 35g each + 100g Ragda	25
61	Sevpuri	6 puri of 7g each+ seasoning	24
62	Bhelpuri	150g bhelpuri + seasoning and accompaniment	20
63	Dahipuri	6 puri of 7g each+ seasoning and dahi	26
64	Pavbhaji	150g Pavbhaji + 2 Pav 35g each	40

65	Dhokla with chutney	150g dhokla + green chutney+ fried green chilly	34
66	Onion bhajjiya	150g+ seasoning	25
67	Batata bhajjiya	150g + seasoning	20
68	Appe	3 pcs of 50g each	25
69	Samosa	01 pcs 80g + Green/Red chutney	17
70	Paneer capsicum samosa	01 pcs 50g + Green/Red chutney	20
71	Wadapav	1 Batatawada, 60g + 1 Pav 35g each	15
72	Batatawada	1 Batatawada, 60g	10
73	White dhokla	120 gm dhokla + green chutney	35
74	Sandwich dhokla	120 gm dhokla + green chutney	40
75	Misalpav	150 gm Misal + 2 pieces Pav + 15g Onion + 20g Farsaan	38
76	Bread pakoda	2 Bread slices, 30g each, stuffed with 40g potato masala, coated with 30g besan	34
77	Dabeli	1 dabeli pav 35g with 50g potato masala & sev	18
78	Puranpoli	60g approximately	25
79	Gulabjamun	1 piece 50g each	15
80	Fruit plate	150g of mix of any 3 fruits (watermelon/muskmelon/papaya/mousambi/guava/pineapple)	32
81	Special fruit plate	150g of mix of any 3 fruits (grapes/apple/kiwi/dragonfruit/strawberry/mango/	47
LUNCH/DINNER			
82	Tomato/Corn soup	100ml	15
83	Tomato/Corn soup	200 ml	20
84	Cream of (tomato/spinach) soup	100ml	20
85	Cream of (tomato/spinach) soup	200ml	30
86	Veg Manchow soup	100ml	20
87	Veg Manchow soup	200ml	30
88	Chicken hot n sour soup	100ml	35
89	Chicken hot n sour soup	200ml	45

90	Chapati	FSSAI certified branded whole wheat chapati, 30 gm cooked chapati	6
91	Rice	FSSAI certified branded kolam rice ,200 gm cooked	18
92	Special rice	200g cooked 1121 Basmati rice as jeera rice/masalebhaat/lemon rice/etc	30
93	Fried/roasted Papad	Fssai certified branded masala papad , 01 no	6
94	Boondi Raita	100 ml + 15 gm boondi	15
95	Pineapple Raita	100 ml curd + 15 gm pineapple	15
96	Veg Raita	100 ml curd + 15 gm veg	12
97	Egg curry	1 Egg with curry, 200g	25
98	Egg curry + Rice/3chapati	1 Egg with curry, 200g + 200g cooked rice/ 3 chapati	40
99	Dal	150g Dal	20
100	Dal rice/ussal curry		36
101	Bhaji	150g Indian style cooked seasonal veg without potato prepration	20
102	Paneer bhaji	40g Paneer with gravy (total 150g)	35
103	Pulav (veg/peas/soya/corn) + Veg raita	200g cooked pulav rice + 100 g Veg raita	40
104	Veg Biryani + Veg raita	200g cooked	50

		basmati rice + 100g Veg raita	
105	Egg Biryani + Veg Raita	200g cooked basmati rice with 1 egg + 100g Veg raita	60
106	Chicken Biryani + Veg raita	200g cooked basmati rice with 150 gm chicken edible pcs + 100g Veg raita	95
107	Hakka noodles with veg manchurian gravy	200g noodles + 4 pcs of 20g each manchurian	60
108	Hakka noodles with Chicken manchurian gravy	200g noodles + 4 pcs of 20g each chicken manchurian	95
109	Veg fried rice with schwzwan chutney	200g cooked rice with vegetables + schezwan chutney 20gm	50
110	Egg fried rice with schwzwan chutney	200g cooked rice with 1 egg + schezwan chutney 20 gm	55
111	Chicken fried rice with schwzwan chutney	200g cooked rice with 75 gm boneless chicken edible pcs + schezwan chutney 20 gm	70
112	Fish Curry	150 gm fish with 120 gm gravy	90
113	Rice with dahi pakoda kadhi	200 gm cooked basmati rice + 150g kadhi with 5 pakodas	45
114	Chiken curry	150g chicken with 120g gravy	55
115	Mix salad	100g seasonal salad vegetables (minimum three	20

		veg)	
116	Chhole puri/bhatura	120g chhole +4 puri, each 20g or 2 bhatura, each 40g	42
117	Poori and aloo sabzi	120g Batata Bhaji + 20g Per Puri, 4 puri	42
118	Kheer	150g kheer (sevai/rice/sab udana/moongd al)	30
119	Halwa	150g halwa (carrot)	35
120	Halwa	150g halwa (moongdal)	35
122	Sheera	150g	25
123	Guiab Jamun (One piece)	60g	25
124	Burfi (One piece)	60g	25
125	Rasgulla (One piece)	60g	25
126	Rasmalai (one piece)	60g	35
127	Malai sandwich	70g	35
128	Veg Thali: Vegetable-1 type, Dal, Chapati-3, Rice, Salad	150g rice+ 3 chapati + 120g Dal + 120g Vegetable + 70g salad + 50g Curd	65

***The rates mentioned are inclusive of the all types of applicable duties/taxes etc.**

**I/We shall provide the items as per this menu & Rate(s) for current
Financial Year if the Contracts awarded tome/us.**

(Name & Signature of Bidder-cum-Applicant)

ANNEXURE II

Rates to be paid by TISS to the vendor for Seminar/Students' orders				
Sr No	Food items	Rate from DH to the Vendor	18% GST	TOTAL
		(in Rupees)		
	Beverage			
1	Special Tea/Coffee, 100ml	8.6	1.6	10.2
2	Separate Tea/Coffee, 100ml	12.2	2.2	14.45
3	Pulav, 200g	36.0	6.5	42.5
4	Special Vegetable, 150g	43.2	7.8	51
5	Salad, 100g	14.4	2.6	17
6	Papad, 1no	3.6	0.6	4.25
7	Plain Curd, 150g	10.8	1.9	12.75
8	Raita, 150g	14.4	2.6	17
9	Sweet Dish/Dessert	36.0	6.5	42.5
10	Non-Veg Dish (Chicken), 200g	72.0	13.0	85
11	Breakfast (Tea/coffee/milk + Cooked snacks+ Bread/butter/jam + Fruits + Egg	72.0	13.0	85
12	Special Lunch / Dinner (Veg) (150g pulav rice + 3 wheat chapati + 120g dal + 120g paneer gravy veg + 120g dry veg + 100g curd/raita + 70g salad + papad & pickle)	172.9	31.1	204
13	Special Lunch / Dinner (Nonveg) (Same as veg lunch/dinner with additional 200g chicken preparation)	230.5	41.5	272
14	Tea & Biscuits	15.8	2.9	18.7
15	Tea & Cookies	21.6	3.9	25.5
16	Tea & Snacks	36.0	6.5	42.5
17	Veg Soup	36.0	6.5	42.5
18	Veg Starter	43.2	7.8	51
19	Chicken in Gravy/Dry	86.4	15.6	102
20	Fish in Gravy (Basa Fish)	86.4	15.6	102
21	Mutton in Gravy	288.1	51.9	340

***The rates mentioned are inclusive of the all types of applicable duties/taxes etc.**

I/We shall provide the items as per this menu & Rate(s) for current Financial Year if the Contracts awarded tome/us.

(Name & Signature of Bidder-cum-Applicant)

Annexure-III

Declaration for no Blacklisting Default/ Blacklists

SELF ATTESTED COPY

(To be submitted along with the Technical Bid in company Letter Head signed and stamped)

I/We (Name) _____

**DATE
DEPONENT**

&TIME

THE ADDRESS _____

Acceptance of Terms and Conditions of the TENDER

UNDER TAKING BY THE APPLICANT

(To be submitted along with the Technical Bid in company Letter Head signed and stamped)

I,
_____ S/o
resident of _____ hereby

solemnly agree to a bid by the Terms & Conditions of the Tender.

Any breach of the Clause/Clauses will render my contract null and void.

I have understood completely this tender document and the terms and conditions therein. I

agree to serve the eatables on the rates as decided from time to time and pay the license fee and other related charges on time. I have also understood that I have to maintain the high standard, quality and hygiene of all the eatables.

Signature of the Bidder with date

Stamp (if, any)

G. S. S. S. S.
29/11/24