



राष्ट्रीय सिद्ध संस्थान
आयुष मंत्रालय
भारत सरकार
ताम्बरम सनटोरियम
चेन्नई -600 047

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वेब: www.nischennai.org

निविदा सं: **F.No.NIS/3-83/Adm/Catering/2017**

तारीख: **08.02.2017**

निविदा प्रपत्र

राष्ट्रीय सिद्ध संस्थान में खानपान सेवाएं प्रदान करने के लिए

नाम और निविदाकर्ता का पता :

ईमेल :

संपर्क नंबर :

पूर्व बोली की बैठक: **2.30 p.m. on 22.02.2017**

निविदा की प्राप्ति की अंतिम तिथि: **5.00 p.m. on 07.03.2017**

तकनीकी बोली के खुलने की तारीख: **11.00 a.m. on 08.03.2017**

निविदा प्रपत्र की लागत: **Rs.1,250/-**



NATIONAL INSTITUTE OF SIDDHA

**MINISTRY OF AYUSH
GOVERNMENT OF INDIA
TAMBARAM SANATORIUM
CHENNAI -600 047**

Tele: 044-22411611

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web: www.nischennai.org

Tender No. F.No.NIS/3-83/Adm/Catering/2017

Date:08.02.2017

TENDER FORM

TENDER FOR PROVIDING CATERING SERVICES

AT

NATIONAL INSTITUTE OF SIDDHA, CHENNAI-47

Name & Address of the Tenderer:

E.Mail:

Contact No:

Pre Bid Meeting at 2.30 p.m. on 22.02.2017 (Wednesday)

Last Date of Receipt of Tender at 5.00 p.m. on 07.03.2017 (Tuesday)

Date of Opening of Technical Bid at 11.00 a.m. on 08.03.2017 (Wednesday)

Cost of Tender Form: Rs.1,250/-

TENDER FOR PROVIDING CATERING SERVICES AT NATIONAL INSTITUTE OF SIDDHA, CHENNAI - 47.

National Institute of Siddha:

The National Institute of Siddha (NIS), Chennai is an autonomous organization under the Ministry of AYUSH, Government of India. The Institution was dedicated to the Nation on 3rd September 2005 by then Hon'ble Prime Minister of India and is striving to be a Centre of Excellence in Siddha system of Medicine. The Institute offers Post Graduate courses and Doctoral research programmes in Siddha, provides health care service in OPD/IPD and undertakes research to promote and propagate the Siddha system of medicine.

Health Care Services:

The Institute attached hospital provides free Siddha medical care to all the general cases, which functions on all 365 days between 8.00 am and 12.00 noon. A large sector of ailing community is catered to their healthcare needs by the PG Scholars and Faculty and the out patient census ranges from 2000 everyday. Apart from this, a Specialty Diabetes OPD and Cardiac/Bronchial asthma OPD is being run on the evenings of every Monday between 2.00 and 4.00 pm; a special Geriatric OPD, is being run on the evenings of every Tuesday between 2.00 and 4.00 pm, a special OP for Cancer and Yogam / Kayakalpam is run from 2.00 pm to 4.00 pm on Wednesday; a special OP for Cosmetology and Obesity is run from 2.00 pm to 4.00 pm on Thursday and a special OP for Infertility, Renal/hypertension is run on 2.00 pm to 4.00 pm on Fridays. A 200 bedded In-patient facility provides medical care in accordance with respective PG departments.

“Unavae marundhu murundhae Unavu” - This is the dictum of Siddha medicine. Food acts as medicine and medicine is served as food. Any upset in the sweet harmony of diet composition sets the favourable ground for disease formation says Sage Thiruvalluvar - Balanced and body constitution specific food (i.e Vatha diet, Pitha diet, Kaba diet etc.) is the lynchpin of treatment success along with the administration of Siddha medicine. Therefore according to the basis of origin of disease, specific types of diet are prescribed as a part of treatment regimen facilitating the healing of disease

CONDITIONS OF TENDER

1. Sealed tenders in two bid system, i.e., **Technical bid (Cover - A) and Financial Bid (Cover - B)** sealed in **TWO SEPARATE COVERS** and both the sealed covers kept in a single big cover are invited by the **Director**, National Institute of Siddha, Tambaram Sanatorium, Chennai 600 047 up to **17.00 hours** on **07.03.2017** for providing catering services to the Hospital of 200 beds which is attached with the Institute.
2. The prescribed tender document may be downloaded from our website (www.nischennai.org), and the completed Tender document along with a Demand Draft for Rs.1,250/- in favour of the **“Director, National Institute of Siddha”, payable at chennai** towards cost of Tender application may be submitted to the Institute.

- 3. EARNEST MONEY DEPOSIT (EMD)** Each tender must be accompanied by a deposit for **Rs. 3,50,000/- (Rupees Three Lakhs Fifty Thousand Only)** as **EMD** in the form of Demand Draft drawn on any Nationalized Bank in favour of “**The Director, National Institute of Siddha**” payable at **Chennai (should be enclosed in Cover A)**. The Demand Draft should be drawn after the date of publication of the Tender Notification. Tenders not accompanied by the EMD are liable to be rejected. EMD will be returned to the unsuccessful tenderer only after tender is finalized. The EMD amount of the Successful tender will be retained by the Institute till the date of completion of the Contract.
4. A **declaration** has to be furnished as per **ANNEXURE – I**.
5. The catering agency is required to supply the diets as in Annexure – IV (Hospital Diet) to Inpatients of the Ayothidoss Pandithar Hospital, National Institute of Siddha and supply food items to officers, Staff, P.G. Students and visiting OPD patients in Annexure-V (Cafeteria) and the quantity & quality as prescribed by National Institute of Siddha.
6. No tender document will be accepted beyond **17.00** hours on **07.03.2017** and National Institute of Siddha will not be responsible for the postal delay, if any.
7. The tenders will be opened by the Director, National Institute of Siddha or by his nominees at Conference Hall of National Institute of Siddha on **08.03.2017** in the presence of the Tenderers or their authorised representatives.
8. The financial bids of those Tenderers who are found to be qualified in technical bid will only be opened. **The Financial Bids will be opened on 10.03.2017 at 2.30 p.m.**
9. The resultant contract will be initially valid for one year and extendable up to a maximum of 3 years by the Competent Authority on the basis of Performance Report of Hospital Superintendent and Canteen Monitoring Committee of NIS.
10. Tenderers with a minimum Annual Turnover of Rs.10 Lakhs only shall be considered. Statement indicating Annual Turnover should be furnished in Annexure – III.
11. **The award of Tender will be decided only based on the lowest rate quoted for hospital diet in Annexure IV.**
12. The decision of The Director, National Institute of Siddha, Chennai-47 will be final in this regard.
13. Tenderers should have three years experience in operating Catering Service in reputed firms.

14. COVER- A (TECHNICAL BID)

The Technical Bid for the catering services along with following documents shall be furnished separately in Cover-A.

- i. Demand draft for Rs.1,250/- towards cost of Tender document.
- ii. Demand Draft for Rs.3,50,000/- for Earnest Money Deposit.
- iii. Copy of PAN Card.
- iv. Copy of Service Tax Registration certificate.
- v. Copy of the license from the local Government agencies (Corporation / Municipality) for

running catering service at the place of operations where they are running catering services.

- vi. Copies of Income Tax return filed to I.T Department for last three Assessment Years (AY) ie., 2014-15, 2015-16 and 2016-17. The copies of audited Balance Sheet and Profit and Loss Account for the relevant periods should be enclosed.
- vii. Proof for Annual Turnover of the Agency for the years 2013-14, 2014-15 and 2015-16 (Last Three years). Statement indicating Annual Turnover should be furnished in Annexure – III.
- viii. Proof for the number of employees engaged by the Agency in the present / past contracts for catering service. The details to be filled in **Annexure – II** along with proof.
- ix. Company's profile
- x. The tenderers should possess at least three years service in providing Catering Service. Experience Certificates indicating the details of such service should be enclosed.

15. COVER B - (Financial Bid):

The Financial bids contains two portions as indicated as Annexure IV and Annexure V. The tenderer should quote most competitive rates for the items indicated in Annexure IV and Annexure V. Evaluation of the bids will be done on the basis of rates quoted for items mentioned in Annexure IV only.

The price for the Cafeteria (Annexure V) will be fixed in a joint sitting of the Competent Authority with the successful Tenderer.

1. The annual fee is to be paid to National Institute of Siddha for providing catering services at National Institute of Siddha for a period of one year Rs.1,20,000/- (Rupees One Lakh Twenty Thousand Only).
2. The tenderer have to pay the charges for electricity and water as follows:
 - a. Electricity charges (Per month) at TNEB rates for the units consumed as per the sub-meter.
 - b. Water charges (Per month) for the quantity of water used as per the meter at the TWAD Board rates and water purchased through other sources.
3. LPG Gas pipeline facility is available in the kitchen premises of canteen and tenderer has to make his / her own arrangements for getting / re-filling gas cylinders.
4. The contractor should make his own arrangement for all other items required for cooking, including utensils.

TERMS & CONDITIONS

1. CATERING

- i. The number of In-patients to be served with the diet daily i.e. morning / noon / night shall be intimated to the tenderer by the Hospital Superintendent by 2.00 p.m. on the previous day. **The menu for Hospital Diet in Annexure IV and Cafeteria in Annexure – V.**
- i. **Timings:**
 - For In-Patients (Hospital Diet):**
 - Breakfast: 07.00 a.m. to 07.45 a.m.
 - Lunch: 12.30 noon to 01.15 p.m.
 - Snacks: 03.30 p.m. to 04.30 p.m.
 - Dinner 07.00 p.m. to 08.00 p.m.
 - For Students and Staff (Cafeteria):**
 - Breakfast: 07.00 a.m. to 10.30 a.m.
 - Lunch: 12.00 noon to 02.30 p.m.
 - Snacks: 03.30 p.m. to 04.30 p.m.
 - Dinner 07.00 p.m. to 09.00 p.m.
 - Coffee / Tea:** Round the clock.
- ii. The rates, which the contractor can charge for the various items in the menu will be as per accepted tender rates. For any new item, the rates will be fixed in consultation with the Tenderer with the approval of the Competent Authority.
- iii. **Cooking must be done in hygienic conditions and the catering contractor must keep cooking and serving areas clean.**
- iv. Washing of utensils, cleaning of kitchen, dining hall and all other serving area and providing materials like soap, deodorants, broomsticks, and such other items required for maintaining and cleaning the kitchen area and disposal of garbage will be the responsibility of the tenderer at his cost.
- v. The cost of provisions like vegetables, rice, oil and all other consumable materials etc required will be borne by the contractor himself.
- vi. Quality of food and service will be monitored **by the Canteen Monitoring Committee and Hospital office.**
- vii. Sufficient number of helpers wearing disposable gloves should be provided for serving food/beverages.
- viii. Food and beverages have to be served by the contractor on demand at any room and any other area within the premises of NIS permitted by the **Competent Authority.**
- ix. The catering services should be provided on **all the days in the calendar year.**
- x. Canteen shall function only at the premises provided by NIS.
- xi. **The food for the Hospital and Cafeteria should be prepared only in inhouse kitchen of NIS premises only.**

- xii. The sample food should be checked and certified by Duty Medical Officer before serving the food to patients for checking the quality and verification of food items as per menu.
- xiii. **The diet provided to In patients is classified into (i) Vatha Diet, (ii) Pitha Diet and Athi Kuruthi Azutham (Salt restricted Diet), (iii) Kabam Diet, (iv) Skin Diet, (v) Madhu Megam Diet & (vi) Paediatric diet which may be mentioned in the diet menu which would be issued by the Hospital. On the basis of daily diet menu the Tenderer may supply the diets accordingly.**
- xiv. **Any alterations or modification in the prescribed menu in any unavoidable circumstances by the Canteen may be intimated to the Hospital Superintendent/ Deputy. Superintendent in advance.**

2. **PERFORMANCE SECURITY:** The successful bidder will be required to furnish a Bank Guarantee (Format supplied by this Institute) / FDR in the name of the “*Director, National Institute of Siddha, Chennai*”, for 10% of the total value of the contract (total amount payable for 12 months) as a Performance Security before commencing the work under the contract. The performance security will remain with the Institute as long as the contract is in force and will remain valid for a period of 60 days beyond the date of completion of all contractual obligations. The security amount is liable to be forfeited fully or in part thereof, in case of breach of any of the conditions mentioned in the contract agreement. The performance security deposit is refundable on successful completion of the contract.
3. **SIGNING OF CONTRACT:** The successful Tenderer shall execute an **Agreement** on Stamp paper value of Rs.100/- (Rupees Hundred Only) (Stamp duty to be paid by the Tenderer) with The Director, National Institute of Siddha within fifteen days of the receipt of award of contract. The specimen form of Agreement Bond will be supplied by National Institute of Siddha. The first month bill will be processed by this Institute only **after submission of the Agreement**.
4. The Institute will only pay the catering bill relating to food supplied to the Inpatient as per the menu & rate accepted by the tenderer on monthly basis which has to be submitted within the second week of succeeding months. The Catering charges in respect of students / staff / OP patients / visitors etc., should be collected from the individual concerned by the contractor.
5. All claim bills raised by the successful bidder shall be paid by the Institute based on the **Certificate given by the Canteen Monitoring Committee and Hospital Superintendent** after verification of the Quantity and Quality of food.
6. The contractor shall comply with all the statutory regulations that are in force from time to time in all matters.
7. The Director, National Institute of Siddha will be at liberty to terminate, without assigning any reason thereof, the contract wholly or in part within a period of three months from the date of commencement of the contract (or) at any time on one month’s notice based on the recommendation of the Canteen Monitoring Committee of National Institute of Siddha. The successful bidder will not be entitled for any compensation, whatsoever, in respect of such termination.
8. The loss to National Institute of Siddha, Chennai, if any, incurred on account of failure / or neglect or refusal on the part of the successful bidder to provide services according to the terms of the agreement will be recovered from him.
9. All the workers employed by the successful bidder should be healthy and not suffering from

any contagious disease. A list of employees engaged in the catering services in the Institute should be furnished. Medical Check-up of the employees should be carried out regularly at every 3 months and Medical certificate should be submitted to the Institute.

10. Daily attendance of employees of all categories to be submitted for verification and getting counter signed by the Hospital Superintendent /Deputy Superintendent.
11. The canteen employees should be provided with company identity cards by the tenderer.
- 12. The use of plastic covers should be avoided or minimised instead biodegradable covers may be used.**
13. The existing available kitchen area will be handed over to the successful tenderer for running the contract.
14. No additions, alteration, modifications to the existing buildings shall be made in any manner without prior written consent of the Director, National Institute of Siddha and the successful bidder shall maintain the building in good condition.
15. The successful bidder shall maintain the canteen premises, electrical and plumbing installations and movable properties like furniture, etc., in good condition and shall hand over in good condition on completion of the contract period.
16. If any loss of property occurs, investigations will be carried out by the authorities comprising of the authorized representative of the successful bidder and the National Institute of Siddha and the successful bidder shall pay compensation commensurate with the loss, if the personnel engaged by the successful bidder is found to be responsible for the said loss in the investigation. The decision of the Director, National Institute of Siddha in this regard is final and binding on the successful bidder.
17. Successful bidder will be allowed to use the kitchen in the premises only for catering purposes for National Institute of Siddha and not for any other purpose. The successful bidder himself shall use own vessels / equipments that are required for providing catering services.
- 18. The successful bidder should not sublet the work** to any other agencies.
19. The successful bidder's catering activities are subject to the supervision of the Canteen Monitoring Committee under over all charge of the Director, National Institute of Siddha.
20. The Contractor should remit EPF, under "**EPF & Miscellaneous Provision Act**", wages under "**Minimum Wages Act**", ESI under "**ESI Act**" and all other relevant statutory provisions at his cost to his staff. The details should be furnished to the office of NIS from time to time.
21. No child labour should be employed by the contractor.
22. The successful bidder should provide suitable uniforms to his personnel at his own cost, and it is his responsibility to appoint all the necessary staff and employees who should be proficient in running the canteen. The Director will have no responsibility or any obligation, legal or otherwise, in respect of the affairs of such staff and employees, including their appointment, conduct, discipline, termination, wages and terms and conditions of work, etc., which are the sole obligation of the successful bidder. The successful bidder shall ensure that staff employed by him are properly, cleanly and neatly dressed. Wearing aprons, gloves, and head covers are mandatory to the workers those who are handling any kind of food stuffs and shall be disciplined and polite to the guests at all times. He shall furnish fitness

certificate of the employees issued by a Medical Officer, periodically and their antecedents should be verified by the police authorities.

23. The schedule of prices of food items shall be displayed both in English and Tamil and shall procure the necessary license under the local laws for running the catering before successful bidder commences the activity and shall duly observe and abide by the Municipal laws relating to sale of refreshments, as the case may be. The license shall be displayed on the premises.
24. The successful bidder shall comply with all requirements under Central and Sales tax and Service Tax laws and shall be responsible for payment of all taxes, fees and other statutory payments to the respective authorities Income Tax TDS will be deducted from the claims as per the provisions of Income Tax.
25. Alcoholic beverages are not allowed. Smoking is strictly prohibited inside the campus of the Institute.
- 26. The employees of the canteen will not be allowed for any accommodation inside the premises of the Institute.**
27. No advertisement through the Name Board etc., or any publicity is allowed.
28. The successful bidder shall execute the instructions of the Director or any officer authorized by him, from time to time, on all matters connected with the smooth functioning of the catering and related services.
29. In case of any breach of this contract and any terms and conditions therein by the Tenderer, the Director, National Institute of Siddha may cancel the contract for the remaining period of the contract after giving a show cause notice of a reasonable time as deemed fit by the Director, National Institute of Siddha in writing to the contractor. In the event of such cancellation, the security deposit amount of the contractor will be forfeited by the National Institute of Siddha. The decision of the Director, National Institute of Siddha shall be final in the matter.
- 30. The Director, National Institute of Siddha shall not be responsible fully or partly to any of the labour or other disputes that may arise between the contractor and the persons appointed by him for undertaking the works of the Catering Services of National Institute of Siddha.**

31. PENALTY CLAUSE

- a. A Penalty of Rs.2,000/- will be imposed on the licensee for each day of closing of canteen. If canteen remains closed for a week continuously, this agreement is liable to be cancelled and the licensee shall be required to vacate the premises within 48 hours.
- b. The licensee should vacate the canteen and hand over the possession of the premises on the expiry of this contract as is given at the award of contract. If canteen is closed due to any reason under the order of administration, then licensee will have to vacate the premises within 48 hours after receiving the notice thereof. If the licensee fails to vacate the canteen premises rate of Rs.2,000/- per day will be collected or in case of any damage to the premises then the damage charges for the damage will be recovered from licensee out of the security money. If security deposit is insufficient to recover damage charges then the same will be recovered legally.
- c. Performance Security of the licensee will be forfeited in case of breach of any conditions stipulated herein.
- d. In case, the contractor to whom the contract is awarded, fails to accept the offer, the Competent authority shall have the right to forfeit the earnest money deposited by the contractor and any loss occurred due to the non execution of the contract can also be recovered from the contractor as recommended by the Canteen Monitoring committee. No correspondence in this regard will be entertained.
- e. If any personnel engaged by the licensee is found indulged / indulging in illegal and intolerable activities he / she will to be handed over to the police and any other administrative action as deemed to be fit against the licensee will be taken including termination of the contract with immediate effect.
- f. **Surprise inspection will be carried out by the Canteen Monitoring Committee or Hospital superintendent / Deputy superintendent to check the quality of food and maintenance of the canteen. If the Competent Authority finds any of the item served by the contractor is not up to the mark / standard, the cost of the particular item / food will be deducted from the bill of the following month.**

ANNEXURE – I (DECLARATION)

1. I / We enclose herewith demand draft No Dated For Rs.3,50,000/- (Rupees Three Lakhs Fifty Thousand only) towards Earnest Money Deposit.

2. I / We bind myself / Ourselves to the conditions prescribed in the tender form.

3. In case I / We fail to accept the contract placed on us, I / We agree to have the Earnest Money forfeited.

4. I / We the tenderer/s agree to have the Earnest Money forfeited in case of my / our failure in full or part to under take the contract upon the acceptance of this tender.

Signature:

Designation:

Name and Address of the Firm:

ANNEXURE – II (NUMBER OF EMPLOYEES)

Sl. No.	Name of the mess/hostel etc	No. of cooks	No. of helpers	No. of waiters

The evidence for the above, should be enclosed.

Signature:

Designation:

Name and Address of the Firm

ANNEXURE –III (ANNUAL TURN OVER)

Sl. No.	Financial Year	Turnover (Rs)
1.	2013-2014	
2	2014-2015	
3.	2015-2016	

Average turnover per annum

Rs. _____/-

Office Seal

Signature of the Tenderer

Date

ANNEXURE IV (HOSPITAL INPATIENT DIET)			
Sl. No.	ITEM	Quantity	Price
I	Beverages		
a)	Inji Tea (with Palm Jaggery)	120 ml	
b)	Lemon Tea (with Palm Jaggery)	120 ml	
c)	Chukku + Malli Coffee (with Palm Jaggery) / (without Palm Jaggery)	120 ml	
d)	Mixed Vegetable Salad (with Carrot / Cucumber / Cabbage / Tomato / Onion)	50 gm	
e)	Sprout - Paasi Payaru (Green Gram)	50 gm	
f)	Milk	200 ml	
g)	Nellikkaai (Gooseberry) with Ginger Juice	100 ml	
II	Tiffin - Breakfast / Dinner / with side dish		
a)	Idli	1 set (2 Nos. 60 gm each)	
b)	Rava Idli	1 set (2 Nos. 60 gm each)	
c)	Kal Dosai	1 No (60 gm)	
d)	Wheat Dosai	1 No (60 gm)	
e)	Mudakkatran Dosai	1 No (60 gm)	
f)	Venthaya Dosai	1 No (60 gm)	
g)	Ragi Dosai	1 No (60 gm)	
h)	Koththamalli Dosai	1 No (60 gm)	
i)	Puthina Dosai	1 No (60 gm)	

j)	Thoodhuvalai Dosai	1 No (60 gm)	
k)	Pongal	300 gm	
l)	Wheat Uppuma	300 gm	
m)	Kitchadi	300 gm	
n)	Chappathi	1 set (2 nos 60 gm each)	
o)	Siruthaniya Adai	1 set (2 nos 60 gm each)	
p)	Idiyappam	1 set (2 nos)	
q)	Ragi Porridge (Semi Solid)	200 ml	
r)	Navathaniya Kanchi (Semi Solid)	200 ml	
s)	Aappam	1 set (2 nos 60 gm each)	
t)	Bread (Sandwich) with Poondu / Seeragam	1 set (2 Slices)	
u)	Saamai Uppuma	300 gms	
v)	Thinai Uppuma	300 gms	
w)	Varagu Uppuma	300 gms	
x)	Navathaniya Adai	1 set (2 nos 60 gm each)	
y)	Murungai Keerai Adai with Seeragam, Onion	1 set (2 nos 60 gm each)	
z)	Mudakathan Adai with Pepper, Onion	1 set (2 nos 60 gm each)	
<p>The above items are to be provided with following side dish:</p> <ul style="list-style-type: none"> • Onion / Puthina / Kothamalli Leaf / Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Tomato Chatni) • Sambar (by Siruparuppu) or Kuruma (Black Channa or Peas or Vegetables) or Coconut Milk + Cardomam seeds (for Aappam & Idiyappam). 			

III	LUNCH (Normal Meal)	Quantity	Price
	<p>1. Boiled Rice (Ponni) – 400 gm</p> <p>2. Kuzhambu: Sambar or Mor Kuzhambu or Vattral Kuzhambu or Chukku kuzhambu or Poondu kuzhambu (without Kizhangugal, and Vaazhaikaai)</p> <p>3. Rasam (Pepper & Garlic or Mudakkathan or Pepper or Thuthuvelai or Kollu)</p> <p>4. Buttermilk(Inji Kariveppillai thallippu)</p> <p>5. Thuvaiyal (Inji / Pirandai / Kollu / Thuthuvelai / Karuveppilai / Kothamalli)</p> <p>6. Poriyal (Beans, Avarai, KathariPinju, Ladiesfinger, Pudalangai, Vazhaithandu, Carrot, Beet root and Pidi Karunai Kizhangu).</p> <p>7. Koottu (Keerai (except agathi / pasalai), Suraikai, Vazhaithandu, Beans, Avarai, Kathari Pinju, Vazhaipoo, Aviyal).</p> <p style="text-align: center;">- Sufficient Quantity</p> <p>Note:</p> <p>For Pediatrics the meals Less spicy side dishes to be provided and avoiding kara kuzhambu and Vathal kuzhambu etc by replacing other dishes)</p>	1	
	<p>Meals for Fever Patients</p> <p>1. Double boiled rice Kanjee (Semi Solid) (with Poondu / Seeragam)</p> <p>2. Rice with Rasam (500 ml)</p> <p>3. Panja Mutti Kanchi (Raw Rice / Toor Dhal / Bengal Gram / Urad Dhal / Moong Dhal - 400 gm)</p>	300 gm	
	EVENING SNACKS		
IV	1. Sundal (Black Chenna) or Pattani (Peas) or Ver kadalai Boiled Ground nut) - Boiled	50 gm	
	2. Ulunthu Kazhi	50 gm	

	3. Kelvaragu Adai	100 gm	
	4. Vazhaipoo Adai	100 gm	
	5. Aval Urundai	100 gm	
	6. Pottu Kadalai Urundai	100 gm	
	7. Vegetable Soup (Mudakkaruthan leaf with Turmeric Pepper / Manathakkali leaf with Turmeric Pepper / Thoothuvelai leaf with Turmeric Pepper / VenthayaKeerai with Turmeric) / Vazhaithandu Soup / Murungai Keerai / Venthamarai + Pepper / Aavarai Poo with Chukku	120 ml	
	8. Uluntha Kanchi	200 ml	
	9. Navathaniya Kanchi	200 ml	
	10. Sathu Maavu Kanchi	200 ml	
	11. Vaazhai Poo Vadai	1 No (60 gm)	
	12. Karunai Kizhangu Pakkoda	100 gms	
	13. Sathumaavu Urundai (Fried Gram Powder / Peanut Powder / Green Gram Powder / Cardomom Seed / Palm Jaggery)	200 gms	
	The above items are to be provided with following side dish (wherever required): 1. Onion / Puthina / Kothamalli / Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Sambar (by Siruparuppu)		
	Total		

ANNEXURE - V

CAFETERIA FOR STUDENTS, STAFF & OTHERS :

1. Tiffin (Break fast / Dinner):

Sl. No.	Item	Quantity	Price
1.	Idly (Sambar & Chutni)	2 nos. 60 g each	
2.	Vadai (Keerai / Ulundhu / Masala)	One No. 50 g	
3.	Poori (with Potato or Channa Masala)	1 set 2 Nos.	
4.	Chappathi (with Kuruma or Dal)	1 set 2 Nos	
5.	Plain Dosai	One No. (60 gm)	
6.	Masala Dosai	One No. (60 gm)	
7.	Rawa Dosai	One No. (60 gm)	
8.	Onion Dosai	One No. (60 gm)	
9.	Onion Uthappam	One No. (60 gm)	
10.	Pongal	300 gm	
11.	Bread sandwich	2 Slice	
12.	Bread Roast	2 Slice	
13.	Coffee	120 ml	
14.	Tea	120 ml	
15.	Boiled Milk	120 ml	
16.	Boost / Horlicks / Bournvita other	120 ml	
	<i>Sambar and Chuteny of two varieties to be provided for Dosai, Uthappam and Pongal</i>		

2. LUNCH

i. Vegetarian Full Meals

Sl.	Name of the Item	Quantity	Price
1.	LUNCH: 1. Boiled Rice (Ponni) 2. Sambar 3. Vathakuzhambu or Mor kuzhambu 4. Rasam 5. Curd 6. Poriyal (Beans, Avarai, Kathari kai, Murungai kai, Ladies finger, Pudaingai, Vazhaithandu, Cabbage, Karunai Kizhangu, Potato, Carrot, Cauliflower & Beet root, Kovakkai) 7. Koottu (Keerai, Suraikai, Vazhaithandu, Beans, Avarai, Sundaikai, Kathari kai, Murungai kai, Kizhangugal, Vazhaipoo, Pagargai, Agathi Keerai, Aviyal) 8. Pickles or Thuvayal (Inji / Pirandai / Kollu / Thuthuvelai / Karuveppilai / Kothamalli)	One	

ii. Variety Meals

Sl No	Name of the Item	Quantity	Price
1.	Vegetable Briyani / Fried rice / Ghee rice	300 gm	
2.	Sambar rice / Curd rice / Puthina rice / Lemon rice / Keerai rice / Puliyocharai / Tomato rice / Peas pulav / Chenna pulav	300 gm	
3.	Panneer Butter / Peas / Mush room / Gobi / - Fry or Gravy or Vegetable Kuruma	300 gm	
4.	Onion / Cucumber / Carrot – Raitha or Salad	50 gm	
5.	Plain Rice	300 gm	

3. EVENING SNACKS

Sl. No	Name of the Item	Quantity	Price
1.	Fruit Salad		
2.	Boiled Navathanyam		
3.	Pasi Parupu Sundal		
4.	Kuzhi Paniyaram / Kozhu kattai		
5.	Sweet or Kesari		
6.	Veg Puffs / Cutlet		
7	Samosa		
8	Bajji / Bonda / Vadai		
9.	Cream bun / Coconut bun / Bun butter Jam / Cake		