

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

फ़ोन: 044-22411611 ईमेल: <u>nischennaisiddha@yahoo.co.in</u> निविदा सं: F.No.NIS/3-124/Catering(Tender)/2022-23 फैक्स:044-22381314

वेब :<u>www.nischennai.org</u> तारीख:07.07.2022

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
 14.07.2022

 निविदा की प्राप्ति की अंतिम तिथि:
 5.00
 p.m. on
 21.07.2022

 तकनीकी बोली के खुलने की तारीख:
 2.30
 p.m. on
 22.07.2022

 वित्तीय बोली के खुलने की तारीख:
 2.30
 p.m. on
 25.07.2022



NATIONAL INSTITUTE OF SIDDHA MINISTRY OF AYUSH GOVERNMENT OF INDIA TAMBARAM SANATORIUM CHENNAI -600 047

Tele: 044-22411611 Email: nischennaisiddha@yahoo.co.in

Fax: 044-22381314 web: www.nischennai.org

Tender No. F.No.NIS/3-124/Catering(Tender)/2022-23

Date:07.07.2022

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 <u>14.07.2022</u>

Last Date of Receipt of Tender at 5.00 p.m. on 21.07.2022

Opening of Technical Bid at 2.30 p.m. on 22.07.2022

Opening of Financial Bid at 2.30 p.m. on <u>25.07.2022</u>



The National Institute of Siddha (NIS), Chennai is an autonomous organization under the Ministry of AYUSH, Government of India. The Institute offers Post Graduate courses and Doctoral research programmes in Siddha, provides healthcare service in OPD/IPD and undertakes research to promote and propagate the Siddha system of medicine. The Ayothidoss Pandithar Hospital attached to the Institute provides free Siddha medical care to public and functions on all 365 days. A 200 bedded hospital provides in-patient care to patients. The hospital is a NABH (National Accreditation Board for Hospitals and Healthcare providers) – Accreditated Hospital. "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.

The Institute intends to provide Catering Services to Ayothidoss Pandithar Hospital attached with this Institute. For this purpose, 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 21.07.2022 for providing catering services to the Hospital of 200 beds which is attached with the Institute.

INSTRUCTIONS TO BIDDERS

- 1. The Ayothidoss Pandithar Hospital attached with this Institute is a 200 bedded hospital. The Inpatient Admission Services in the Ayothidoss Pandithar Hospital has been resumed with a minimum bed strength of 120. The bed strength shall be increased upto 200 in a phased manner keeping in view the prevailing COVID-19 scenario.
- 2. The right of acceptance of the tender will rest with the Director, National Institute of Siddha Chennai, who is not bound to accept the lowest tender, and reserves the authority to reject any or all of the tenders received without assigning any reasons thereof. The tenders in which any of the prescribed conditions are not fulfilled or incomplete in any respect are liable to be rejected without assigning the reasons. No correspondence shall be entertained in this regard.
- 3. The prescribed tender document may be downloaded from the official website of National Institute of Siddha (<u>www.nischennai.org</u>). The completed tender document shall be submitted to the "Director, National Institute of Siddha", Chennai on or before 21.07.2022.
- 4. EARNEST MONEY DEPOSIT (EMD): Each tender must be accompanied by a Earnest Money Deposit for Rs.1,75,200/- (Rupees One Lakh Seventy Five Thousand Two Hundred Only) in the form of a 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 contractor

only after the tender is finalized. The EMD amount of the contractor will be adjusted against Performance Security or refunded on submission of Performance Security without any interest.

- Micro and Small Enterprises (MSEs) as defined in MSE Procurement Policy issued by the Department of Micro, Small and Medium Enterprises (MSME) or are registered with the Central Purchase Organization or the concerned Ministry of Department are exempted from the payment of EMD.
- 6. A **declaration** regarding the submission of EMD has to be furnished as per the format provided in **ANNEXURE I.**
- 7. No tender document will be accepted beyond **17.00** hours on **21.07.2022** and National Institute of Siddha will not be responsible for the postal or any other delays, if any.
- 8. The tenders will be opened at Conference Hall of National Institute of Siddha at 2.30 p.m. on 22.07.2022 in the presence of the Tenderers or their authorised representatives.
- 9. 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 25.07.2022 at 2.30 p.m. in the Conference Hall of National Institute of Siddha.
- 10. The decision of the Director, National Institute of Siddha, Chennai-47 will be final in this regard.
- 11. 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 by the Hospital Superintendent and Canteen Monitoring Committee of NIS.
- 12. Tenderers with a minimum Annual Turnover of Rs.20 Lakhs shall only be considered. Statement indicating Annual Turnover should be furnished in Annexure III.
- 13. Tenderers should have minimum three years of experience in providing Catering Services in reputed firms.

14. <u>COVER – A (TECHNICAL BID)</u>

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

- a. Tender Document signed in all pages with seal.
- b. Demand Draft for Rs.1,75,200/- for Earnest Money Deposit.
- c. Declaration for submission of EMD to be furnished as per the format provided in Annexure I.
- d. Copy of PAN Card
- e. Copy of G.S.T Registration certificate.
- f. 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.
- g. Copies of Income Tax return filed for last three Assessment years i.e., 2019-20, 2020-21 & 2021-22. The copies of audited Balance Sheet and Profit and Loss Account for the relevant periods should be enclosed.
- Proof for Annual Turnover of the Agency for the Financial years 2018-19, 2019-20 & 2020-21 (Last Three years). Chartered Accountant Statement indicating Annual Turnover should be furnished.
- i. Proof for the number of employees engaged by the contractor in the present / past contracts for catering service. The details to be filled in **Annexure II** along with proof.

j. Experience Certificate for a minimum period of three years (since 2017) furnishing the details of clients.

15. COVER B - (Financial Bid):

The Financial bids contains two portions, as indicated as Annexure IV (In-patient diet) and Annexure V (Cafeteria items). The tenderer should quote most competitive rates for the items indicated in Annexure IV and Annexure V. The rates to be quoted for items in Annexure IV and Annexure V should be exclusive of GST. Payment of GST for food items to be supplied as per Annexure IV by the successful tenderer will be made by this Institute. GST for food items to be supplied as per Annexure V should be collected by the successful tenderer at the point of sale.

EVALUATION CRITERIA: Evaluation of the bids will be done on the basis of total of the rates quoted for all the items mentioned in Annexure IV and Annexure V.

16. The annual fee to be paid to National Institute of Siddha for providing the facility to run the catering services is Rs.1,20,000/- (Rupees One Lakh Twenty Thousand Only). The amount shall be remitted by the successful tenderer by way of a Demand Draft.

17. 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 submeter.

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.

- 18. 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 of gas cylinders.
- PENALTY CLAUSE: A Penalty of Rs.2,000/- will be imposed on the contractor for each day of unauthorized closing of canteen. If canteen remains closed for a week continuously, this agreement is liable to be cancelled and the contractor shall be required to vacate the premises within 48 hours.
- 20. The contractor should vacate the canteen and hand over the possession of the premises on the expiry of this contract as is given in the award of contract. If canteen is closed due to any reason under the order of administration, then contractor will have to vacate the premises within 48 hours after receiving the notice thereof. If the contractor fails to vacate the canteen premises a 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 the contractor out of the security deposit. If security deposit is insufficient to recover damage charges then the same will be recovered legally.
- 21. Performance Security of the contractor will be forfeited in case of breach of any conditions stipulated herein.
- 22. 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 or by the representative of the Director, NIS. No correspondence in this regard will be entertained.
- 23. If any personnel engaged by the contractor is found indulged / indulging in illegal

and intolerable activities he / she will be handed over to the police and any other administrative action as deemed fit against the contractor will be taken including termination of the contract with immediate effect.

- 24. The loss to National Institute of Siddha, Chennai, if any, incurred on account of failure / or neglect or refusal on the part of the contractor to provide services according to the terms of the agreement will be recovered from him.
- 25. Cleanliness should be maintained in the kitchen area and failure to do so and if, the same is found by the Canteen Monitoring Committee or by the representative of the Director, NIS appropriate penalty will be imposed on the contractor. The decision of the Director in the matter will be final.

2. CONDITIONS OF CONTRACT

1. The canteen employees should be provided with company identity cards by the tenderer.

2. The existing available kitchen area will be handed over to the contractor for running the canteen.

3. The contractor 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.

4. The contractor 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 his own vessels / equipments that are required for providing catering services.

5. The contractor's catering activities are subject to the supervision of the Canteen Monitoring Committee / Hospital Superintendent i.c., / Additional Hospital Superintendent i.c., under overall supervision of the Director, National Institute of Siddha.

6. The employees of the canteen will not be allowed any accommodation inside the premises of the Institute.

7. Advertisement/publicity by installing Name Boards etc. shall not be allowed.

8. The contractor shall execute the instructions of the Director or any officer authorized by the Director, from time to time, on all matters connected for the smooth functioning of the catering and related services.

9. 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 for a reasonable time as deemed fit in writing to the contractor. In the event of such cancellation, the security deposit amount of the contractor will be forfeited besides the annulment of contract. The decision of the Director, National Institute of Siddha shall be final in the matter.

10. The Director, National Institute of Siddha shall not be responsible or shall be a party in 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 in National Institute of Siddha.

- 11. <u>PERIOD OF CONTRACT</u>. The Contractor will be communicated about the acceptance of their Tender in writing by the Institute. The contract is for a period of one year. The period of the contract may be further extended at the discretion of the Director, National Institute of Siddha on mutual consent for a maximum period of 3 years only.
- 12. The bid shall remain valid for 6 months from the last day for receipt of bids.
- 13. The rates, which the contractor can charge for 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.
- 14. The catering services should be provided on all the days in the calendar year without fail. The canteen shall function only at the premises provided by NIS.
- 15. The rates quoted should be valid for the entire period of contract.

16. Any alterations or modification in the prescribed menu due to unforeseen and any unavoidable circumstances may be intimated to the Hospital Superintendent/ Deputy Medical Superintendent in advance.

17. 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 and Hospital Superintendent of National Institute of Siddha. The contractor will not be entitled for any compensation, whatsoever, in respect of such termination.

18. The contractor should submit the License to operate the canteen and certificate issued by the Food Safety and Standards Authority of India (FSSAI). The contractor is responsible for complying with all the regulatory requirements.

19. As and when complaints are made by the Director, National Institute of Siddha or the representative, immediate action shall be taken by the contractor to rectify the defect to the satisfaction of National Institute of Siddha.

20. The contract shall be for one year unless it is curtailed or terminated by this Institute owing to deficiency of service, sub-standard quality of food items, non supply of in-patient diet, breach of contract, violation, non-compliance, disobedience etc.

21. The contract shall automatically expire on completion of one year from the date of award of contract, unless extended further by mutual consent of contracting agency and the Director, NIS.

22. The contract may be extended, on the same terms and conditions or with some addition / deletion / modification, for a further specific period mutually agreed upon by the Contractor and National Institute of Siddha.

23. The contractor shall not be allowed to transfer, assign, pledge or sub-contract its rights and liabilities under this contract to any other agency.

24. The contractor shall not sublet the premises to any other agency.

25. The persons deployed by the contractor shall not claim, nor shall be entitled to, Pay or Other facilities admissible to Regular employees of National Institute of Siddha.

26. Surprise inspection will be carried out by the Canteen Monitoring Committee or Hospital superintendent / Deputy Medical superintendent to check the quality of food and maintenance of the canteen. If the Competent Authority finds that any of the items 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.

27. In case of breach of any terms and conditions of this contract, the performance security deposit of the agency will be liable to be forfeited by the Institute besides annulment of the contract.

28.If any loss of property occurs, investigations will be carried out by the authorities comprising of the authorized representative of the contractor and the National Institute of Siddha and the contractor shall pay compensation commensurate with the loss, if the personnel engaged by the contractor 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.

29. In case, the contractor fails to comply with any statutory / taxation liability under appropriate law, and as a result thereof the Institute is put to any loss / obligation, monetary or otherwise, the Institute shall be entitled to get the loss recovered from the Agency.

30. The loss to National Institute of Siddha, Chennai if any, incurred on account of failure/ Or neglect or refusal on the part of the contractor to act according to the terms of the agreement will be recovered from him from the security deposit.

31. This Institute shall not be responsible for any damages, losses, claims financial or other injury to any person deployed by service providing agency in the course of their performing the functions / duties, or for payment towards any compensation.

32. 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 contractor shall maintain the building in good condition.

33. The Institute will only pay the catering bill relating to food supplied to the in-patient as per the menu & rates accepted by the contractor 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. The Institute shall not be held responsible for any non-payment of the amount by the above persons.

34. All claim bills raised by the contractor 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. The contractor shall comply with all the statutory regulations that are in force from time to time in all matters.

35. The food items mentioned under the Head "Cafeteria for Students, Staff & Others" should be made available regularly.

36. If the Competent Authority/ Hospital Superintendent or Deputy Medical Superintendent/ Canteen Monitoring Committee/Duty Medical Officer finds any of the food item served by the contractor is not up to the quality / standard, the cost of the particular food item will be

deducted from the bill of the month concerned. In addition to that the contractor has to serve the substitute item/ food at their own cost.

- 37. As per the Directions received from Ministry of AYUSH vide OM dated 10.06.2022 with reference F.No.C-31018/5/2022-VIG the bidders/tenderers should abide by the following conditions:-
 - 1. Promise on the part of the buyer not to seek or accept any benefit, which is not legally available;
 - 2. Buyer to treat all bidders with equity and reason;
 - 3. Promise on the part of bidders not to offer any benefit to the employees of the buyer available legally:
 - 4. Bidders not to enter into any undisclosed agreement or understanding with other bidders with respect to prices, specifications, certifications, subsidiary contracts, etc.
 - 5. Bidders not to pass any information provided by the buyer as part of business relationship to others and not to commit any offence under PC/IPC Act.
 - 6. Foreign bidders to disclose the name and address of agents and representatives in India and Indian Bidders to disclose their foreign buyers or associates.
 - 7. Bidders to disclose the payments to be made by them to agents/brokers or any other intermediary;
 - 8. Bidders to disclose any transgressions with any other company that may impinge on the anti-corruption principle.

3. SCHEDULE OF REQUIREMENTS

1. The In-patients in the wards are to be served with prescribed diet and the number of Inpatients 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 and Cafeteria items has been enclosed separately.

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.

2. The contractor should make his own arrangement for all other items required for cooking, including utensils.

3. The food should be served to the inpatients at their bedside – floor wise. The contractor should ensure that the food is served to all the inpatients within a maximum time limit of 30 minutes. It is responsibility of the contractor to arrange adequate number of manpower for serving food to inpatients at their bedside.

4. The contractor is required to supply the diet as in Diet for Hospital Inpatient Ward 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 Cafeteria for students, staff & others at the quantity & quality as prescribed by National Institute of Siddha.

5. In counter sale, apart from the menu for Hospital Diet and Cafeteria items, sale of other items are strictly prohibited. If there is sale of other items, severe penalty may be recommended by Canteen Monitoring Committee.

6. The contractor should ensure that sufficient number of persons as per requirement are deployed in the canteen to serve the food.

7. 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 contractor at his cost.

8. The cost of provisions like vegetables, rice, oil and all other consumable materials etc required will be borne by the contractor himself.

9. The grocery items purchased for cooking the food should be a branded and quality one.

10. Quality of food and service will be monitored by the Canteen Monitoring Committee and Hospital office.

11. 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**.

12. 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 contractor may supply the diets accordingly.

13. 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.

14. THE USAGE OF PLASTIC / SINGLE USE PLASTIC ITEMS SHOULD BE TOTALLY AVOIDED. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO FOLLOW THE RULES LAID DOWN BY THE GOVERNMENT IN THIS REGARD.

15. The food for the Hospital and Cafeteria should be prepared only in the in-house kitchen of NIS premises.

16. The contractor shall provide personnel of physically fit, efficient, and well behaved and skillful in their duties. The contractor shall ensure that hygienic practices are followed by the staff employed by him and that they are properly, cleanly and neatly dressed. Wearing aprons, gloves, and head covers are mandatory for the workers who are handling any kind of food stuffs. They shall also be disciplined and polite to the guests / patients at all times.

17. In order to provide purified drinking water the contractor should ensure that Reverse Osmosis (RO) unit is installed at canteen premises at their own cost.

18. All the workers provided by contractor should not be suffering from any contagious disease. They should be hale, healthy and energetic. 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. The contractor should ensure that the employees deployed by them had regular vaccines such as Covid-19 vaccines, Hepatitis B and Typhoid already.

19. Sufficient number of helpers wearing disposable gloves should be provided for serving food/beverages.

20. The contractor 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.

21. The Director will not be responsible or obliged legally 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 contractor.

22. **SIGNING OF CONTRACT:** The contractor shall execute an <u>Agreement</u> on Stamp paper value of Rs.100/- (Rupees One 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**.

23. Tax Deduction at Source (TDS) will be done as per the provisions of the Income Tax Rules, as amended from time to time and a certificate to this effect shall be provided to the agency by this Institute.

24. **PERFORMANCE SECURITY:** The contractor will be required to furnish Performance Security in the name of the "*Director, National Institute of Siddha, Chennai*", for 3% of the annual value of the contract (total amount payable for 12 months) 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.

4. SPECIFICATIONS AND ALLIED TECHNICAL DETAILS

1. Cooking must be done in hygienic conditions and the contractor must keep cooking and serving areas neat and clean.

2. Child labour shall not be permitted and will be a punishable offence.

3. 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.

4. Alcoholic beverages are not allowed. Smoking is strictly prohibited inside the campus of the Institute.

5. 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.

6. The contractor shall comply with all requirements under Goods and Services Tax and shall

be responsible for payment of all taxes, fees and other statutory payments to the respective authorities. TDS will be deducted from the claims as per the provisions of Income Tax Act and GST Act.

7. The rates quoted should be valid for the entire period of contract.

8. It will be the responsibility of the contractor to meet transportation, food, medical and any other requirements in respect of the persons deployed by the contractor in this Institute. **NIS** will have no liability in this regard.

9. It will be the responsibility of contractor to get all the digital equipments available in the canteen of NIS calibrated from time to time.

DIRECTOR - NIS.

ANNEXURE - I (DECLARATION)

- I / We enclose herewith demand draft No Dated Dated Market Demonstration Detection Dated Detection Detection
- 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 undertake the contract upon the acceptance of this tender.

Or

II. For the Tenderer claiming exemption of E.M.D.

M/s. ______ is exempted from payment of E.M.D on account of registration with ______. Copy of the registration certificate is attached. It is acknowledged that incase of our failure in full or part to undertake the contract upon acceptance of this tender, action is liable to be initiated against us including black listing and deregistration.

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 TURNOVER)

Sl. No.	Financial Year	Turnover (Rs)
1.	2018-2019	
2	2019-2020	
3.	2020-2021	

Average turnover per annum

Rs.____/-

Office Seal

Signature of the Tenderer

Date

ANNEXURE-IV

PRICE SCHEDULE (To be utilized by the bidders for quoting their prices)

5.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)	Milk	200 ml	
II	Tiffin - Breakfast / Dinner / with side dish		
a)	Idli	5 Nos. (60 gm each)	
b)	Idli	3 Nos. (60 gm each)	
c)	Kal Dosai	4 Nos. (60 gm each)	
d)	Wheat Dosai	4 Nos. (60 gm each)	
e)	Mudakkatran Dosai	4 Nos. (60 gm each)	
f)	Venthaya Dosai	4 Nos. (60 gm each)	
g)	Ragi Dosai	4 Nos. (60 gm each)	
h)	Koththamalli Dosai	ththamalli Dosai 4 Nos. (60 gm each)	
i)	Puthina Dosai	ii 4 Nos. (60 gm each)	
j)	Thoodhuvalai Dosai	4 Nos. (60 gm each)	
k)	Pongal	300 gm	
1)	Wheat Uppuma	300 gm	
m)	Kitchadi	300 gm	
n)	Chappathi	4 Nos. (60 gm each)	
o)	Siruthaniya Adai	4 Nos. (60 gm each)	
p)	Idiyappam	300 gm	
q)	Ragi Porridge (Semi Solid) and Buttermilk	200 ml	
r)	Butter Milk	200 ml	
s)	Navathaniya Kanchi (Semi Solid)	200 ml	
t)	Aappam	4 Nos. (60 gm each)	

Saamai Uppuma	300 gms	
	-	
	4 Nos. (60 gm each)	
	4 Nos. (60 gm each)	
The above items are to be provided with following side dish	: Onion / Puthina / Koth	namalli Leaf /
Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Toma	to Chatni)	
• Sambar (by Siruparuppu) or Kuruma (Black Channa or Peas	or Vegetables) or Cocc	onut Milk
+ Cardamom seeds (for Appam & Idiyappam)		
LUNCH (Normal Meal)	Quantity	Price
1. Boiled Rice (Ponni) – 400 gm, 2. Kuzhambu: Sambar or		
MorKuzhambu or Vattral Kuzhambu or Chukku kuzhambu		
or Poondu kuzhambu (without Kizhangugal, and		
Vaazhaikaai), 3. Rasam (Pepper & Garlic or Mudakkathan		
or Pepper or Thuthuvelai or Kollu), 4. Buttermilk(Inji		
Kariveppillai thallippu), 5. Thuvaiyal (Inji / Pirandai / Kollu		
/ Thuthuvelai / Karuveppilai / Kothamalli), 6. Poriyal		
(Beans, Avarai, KathariPinju, Ladiesfinger, Pudalangai,	1 Number	
Vazhaithandu, Carrot, Beet root and Pidi Karunai		
Kizhangu). 7. Koottu (Keerai (except agathi / pasalai),		
Suraikai, Vazhaithandu, Beans, Avarai, Kathari Pinju,		
Aviyal) Sufficient Quantity		
Note: For Pediatric diet, the meals and side dishes must be		
less spicy and kara kuzhambu and Vathal kuzhambu etc		
must be avoided)		
Meals for Fever Patients		
1. Double boiled rice Kanjee (Semi Solid) (with Poondu /	300 gm	
Seeragam)		
2. Rice with Rasam (500 ml)	300 gm	
	3 nos (60 gm each)	
3. Idly with less spicy chutney	5 nos (ou gin each)	
 Idly with less spicy chutney Idiyappam with milk 	3 nos (60 gm each) 3 nos (60 gm each)	
	Aval Uppuma Thinai Uppuma Varagu Uppuma Navathaniya Adai Murungai Keerai Adai with Seeragam, Onion Mudakathan Adai with Pepper, Onion The above items are to be provided with following side dish Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Toma • Sambar (by Siruparuppu) or Kuruma (Black Channa or Peas + Cardamom seeds (for Appam & Idiyappam) LUNCH (Normal Meal) 1. Boiled Rice (Ponni) – 400 gm, 2. Kuzhambu: Sambar or MorKuzhambu or Vattral Kuzhambu or Chukku kuzhambu or or Poondu kuzhambu (without Kizhangugal, and Vaazhaikaai), 3. Rasam (Pepper & Garlic or Mudakkathan or Pepper or Thuthuvelai or Kollu), 4. Buttermilk(Inji Kariveppillai thallippu), 5. Thuvaiyal (Inji / Pirandai / Kollu / Thuthuvelai / Karuveppilai / Kothamalli), 6. Poriyal (Beans, Avarai, KathariPinju, Ladiesfinger, Pudalangai, Vazhaithandu, Carrot, Beet root and Pidi Karunai Kizhangu). 7. Koottu (Keerai (except agathi / pasalai), Suraikai, Vazhaithandu, Beans, Avarai, Kathari Pinju, Aviyal) Sufficient Quantity Note: For Pediatric diet, the meals and side dishes must be less spicy and kara kuzhambu and Vathal kuzhambu etc must be avoided) Meals for Fever Patients <td>Aval Uppuma300 gmsThinai Uppuma300 gmsVaragu Uppuma300 gmsNavathaniya Adai4 Nos. (60 gm each)Murungai Keerai Adai with Seeragam, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)The above items are to be provided with following side dish: Conion / Puthina / Kott Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Tomato Chatni)• Sambar (by Siruparuppu) or Kuruma (Black Channa or Peasor Vegetables) or Coco + Cardamom seeds (for Appam & Idiyappam)LUNCH (Normal Meal)Quantity1. Boiled Rice (Ponni) – 400 gm, 2. Kuzhambu: Sambar or MorKuzhambu or Vattral Kuzhambu or Chukku kuzhambu or Poondu kuzhambu (without Kizhangugal, and Vaazhaikaai), 3. Rasam (Pepper & Garlic or Mudakkathan or Pepper or Thuthuvelai or Kollu), 4. Buttermilk (Inji Kariveppilai thallippu), 5. Thuvaiyal (Inji / Pirandai / Kollu / Thuthuvelai / Karuveppilai / Kothamalli), 6. Poriyal (Beans, Avarai, KathariPinju, Ladiesfinger, Pudalangai, Vazhaithandu, Carrot, Beet root and Pidi Karunai Kizhangu). 7. Koottu (Keerai (except agathi / pasalai), Suraikai, Vazhaithandu, Beans, Avarai, Kathari Pinju, Aviyal) Sufficient Quantity1 NumberNote: For Pediatric diet, the meals and side dishes must be less spicy and kara kuzhambu and Vathal kuzhambu etc must be avoided)300 gmMeals for Fever Patients 1. Double boiled rice Kanjee (Semi Solid) (with Poondu / Seeragam)300 gm</br></td>	Aval Uppuma300 gmsThinai Uppuma300 gmsVaragu Uppuma300 gmsNavathaniya Adai4 Nos. (60 gm each)Murungai Keerai Adai with Seeragam, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)Mudakathan Adai with Pepper, Onion4 Nos. (60 gm each)The above items are to be provided with following side dish: Conion / Puthina / Kott Karuvepillai / Pirandai / Inji / Poondu / Coconut Chatni / Tomato Chatni)• Sambar (by Siruparuppu) or Kuruma (Black Channa or Peasor Vegetables) or Coco + Cardamom seeds (for Appam & Idiyappam)LUNCH (Normal Meal)Quantity1. Boiled Rice (Ponni) – 400 gm, 2. Kuzhambu: Sambar or

	EVENING SNACKS				
IV	1. (a) Sundal (Black Chenna)	100 gm			
	(b) Pattani (Peas)	100 gm			
	(c) Ver kadalai Boiled Ground nut - Boiled	100 gm			
	(d) Pasipayiru (green gram)	100 gm			
	2. Ulunthu Kazhi – Sweet (should be served with palm jagge	ry)200 gm			
	3. Sweet Aval	100 gm			
	4. Pottu Kadalai Urundai	2 Nos. (60 gm eac	ch)		
	5. 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	200 ml			
	6. Uluntha Kanchi	200 ml			
	7. Sathu Maavu Kanchi	200 ml			
	8. Sathumaavu Urundai (Fried Gram Powder / Peanut Powder / Green Gram Powder / Cardomom Seed / Palm Jaggery)	200 gms			
	9. Puttu (Raagi / Rice)	200 gms			
	10. Kozhukattai (Sathumavu / Rice)	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)				
V	MISCELLANEOUS	Quantity	Price		
1.	Panja Mutti Kanchi (Raw Rice / Toor Dhal / Bengal Gram/ Urad Dhal /Moong Dhal	200 ml			
2.	Uluntha Kanchi	200 ml			
3.	Butter milk	200 ml			

ANNEXURE-V

CAFETERIA FOR STUDENTS, STAFF & OTHERS:

1. Tiffin (Breakfast / Dinner):

SI.	Item	Quantity	Price
No.			
1.	Idly (Sambar & Chutney)	1 Number (60 gm each)	
2.	Vadai (Keerai / Ulundhu / Masala)	1 Number (60 gm each)	
3.	Poori (with Potato or Channa Masala) Wheat	1 Number (60 gm each)	
4.	Chappathi (with Kuruma or Dal) Wheat	1 Number (60 gm each)	
5.	Plain Dosai	1 Number (60 gm each)	
6.	Masala Dosai	1 Number (60 gm each)	
7.	Rava Dosai	1 Number (60 gm each)	
8.	Onion Dosai	1 Number (60 gm each)	
9.	Onion Uthappam	1 Number (60 gm each)	
10.	Pongal	300 gm	
11.	Coffee	120 ml	
12.	Tea	120 ml	
13.	Milk	200 ml	
14.	Sathumavu Kanji	200 ml	
15.	Wheat Bread Sandwich	1 Set (2 No's of slices)	
16.	Idiyappam	400 gm	
17.	Aappam	4 Nos. (60 gm each)	
18.	Adai	4 Nos (60 gm each)	
19.	Rice /Ragi Puttu	300 gm	
20.	Ragi Porridge with Palm Jaggery or Buttermilk	200 ml	
21.	Kambu Porridge with Butter milk / Ulundu	200 ml	
	kanji		
	Sambar and two varieties of Chutney are to be p	rovided for Idli,Dosai,	
	Uthappam and Pongal &Chutney for Vadai		

*REFINED FLOUR (MAIDA) NOT ALLOWED

2. LUNCH

i. Vegetarian Full Meals

SI.	Name of the Item	Quantity	Price
1.	LUNCH:		
	1. Boiled Rice (Ponni) – 250 gm, 2. Sambar, 3. Vathakuzhambu		
	or Mor kuzhambu, 4. Rasam, 5. Curd, 6. Poriyal 50		
	gms(Beans, Avarai, Kathari kai, Murungai kai, Ladies finger,		
	Pudalngai, Vazhaithandu, Cabbage, Karunai Kizhangu, Potato,	1	
	Carrot, Cauliflower & Beet root, Kovakkai), 7. Koottu 50 gms	Number	
	(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), 9. Appalam		

ii. Variety Meals

Sl No	Name of the Item	Quantity	Price
1.	Vegetable Briyani with onion raitha / Fried rice / Ghee rice	300 gm	
2.	Sambar rice with Poriyal / Curd rice with Pickle / Puthina rice with Thuvayal / Lemon rice with Potato Fry / Keerai rice with Appalam or vathal / Puliyotharai with Thuvayal/ Tomato rice / Peas pulav / Rasam Rice with Potato Poriyal / Chenna pulav with onion raitha	300 gm	
3.	Chappathi / Pulka (Wheat)	1 Number (60 gm each)	
4.	Panneer Butter / Peas / Mush room / Gobi / - Fry or Gravy or Vegetable Kuruma	300 gm	
5.	Onion / Cucumber / Carrot – Raitha or Salad	150 gm	
6.	Plain Rice	200 gm	

3. EVENING SNACKS

Sl.	Name of the Item	Quantity	Price
No			
1.	Sundal (Black Chenna)	100 gm	
2.	Sundal (White Chenna)	100 gm	
3.	Pasipayiru Sundal (Moong Dhal) / Boiled	100 gm	
4.	Verkadalai Sundal (Groundnut)/ Boiled	100 gm	
5.	Pattani Sundal (Peas) / Boiled	100 gm	
6.	Bajji	1 Number (60 gm each)	
7.	Bonda	1 Number (60 gm each)	
8	Vadai (Keerai / Masal / Medhu)	1 Number (60 gm each)	
9	Chukku + Malli Coffee	120 ml	
10.	Kadalai Mittai	100 gm	
11.	Milk	200 ml	
12.	Теа	120 ml	
13.	Coffee	120 ml	
14.	Bread Sandwich	1 set (2 No's of slices)	
15.	Kolukattai	1 Number (60 gm each)	
16.	Kara Paniyaram	1 set (2 No's)	
17.	Sweet Paniyaram	1 set (2 No's)	
	Branded Biscuits should be available g prices should not be more than the D	•	iscuits is not permitted.