



**Indian Institute of Technology Kanpur  
Physical Education Section**

Enquiry No: Messing Official & Organizer /IITK/PES/IISM/ 103  
Date: 21<sup>st</sup> October 2016

Quotations are invited from supply of Food Service Provider Registered firms in single bid format (Price bid) for messing of 600 persons per day during Inter IIT sports Camp 2016 at IIT Kanpur.

**Enquiry No : Messing Official & Organizer/IITK/PES/IISM/ 103**

**Opening Date : 21<sup>st</sup> October 2016**

**Closing Date : 04<sup>th</sup> November 2016, 15:00hrs.**

**Delivery date : 10<sup>th</sup> to 20<sup>th</sup> December 2016**

**Tentative Quantity = 600 Person**

**MESS MENU FOR OFFICIALS AND ORGANIZING TEAM**

Day	Breakfast	Lunch	Dinner	
	Daily: Amul toned Milk (200ml), Horlicks, Bournvita, Coffee, 2 boiled Eggs OR Two eggs omlette, 2 Banana, Bread (Brown & White), Amul Butter (20 Gm), Kissan Jam (20 Gm), Sprouted Chana and Moong (With lemon onion & tomato), Cornflakes, Doodh daliya	Daily: Salad (Kheera, Beetroot, radish, carrot, onion), Aachar, Rice, Tawa Roti, Curd (120Gm), one egg/ omlette Packed Fruit Juice 200 ml (Real/ Tropicana), one guava/ apple (To be served daily but on alternate basis), Lassi, Curd	Daily: Salad (Kheera, Beet root, radish, carrot, onion), Aachar, Rice, Tawa Roti, Paapad, Tomato Soup/ Sweet corn soup, Adarak/ Badam Amul toned milk 200 ml	
			Non Veg (Less Spicy) & Desert	Veg
<b>10 &amp;16/12/16</b>	Dosa (Masala & Plain) with Nariyal Chutney & Sambhar, Veg Cutlets	Arhar Dal Tadka, Bhindi fry, Aloo Palak, Egg Curry	Chilly chicken, 1 Rajbhog	Shahi Paneer, Chana-Dal, Tandoori Roti
<b>11 &amp;17/12/16</b>	Aloo Pyaj & Gobhi Paratha, Methi, Parathe & Mix Veg, Parathe, Curd, Achar	Moong Dal, Nutrella, Aloo Gobhi Fry	Mutton, Milk cake 75 Gms	Palak Paneer, Arhar dal, Missi Roti
<b>12 &amp;18/12/16</b>	Poori With Aloo Mutter Tamatar gravi sabji, Suji Halwa with dry fruits	Arhar Dal, Mix veg, Tava sabji (Brinzal, Tomato, Capsicum, Aloo), Egg Curry.	Chicken Biryani, Rabri 100Gms	Chola, French Fries, Stuffed Kulcha

<b>13&amp;19/12/16</b>	Idli & Vada, with Sambhar, Nariyal Chutney, Veg Cutlets	Palak Paneer, Rajma, Aloo Parwar, Dahi Badda	Chicken Curry With Chicken 250 Gm. Piece, 2Safed Rasgulla	Malai Kofta, Aloo Gobhi fry,Arhar dal tadka,Veg Biryani
<b>14 &amp; 20/12/16</b>	Pav Bhaji,Mutar Poha,Jalebi,Curd	Moong Dal,Aloo Mutter Gobhi, Egg Curry	Fish Curry 1 fish:180 Gms dry weight,2 Hot Gulab Jamun	Paneer DoPyaja, Arhar Dal tadka, Pulao, Missi roti
<b>15 &amp; 21/12/16</b>	Uttapam,Dal Vada with Sambhar & Nariyal Chutney	Dal Arhar, Kadhai Paneer	Butter Chicken 2 Imarati with rabri	Shahi Paneer, Chana dal, Tava sabji (Brinjal, Tomato, Capsicum, Aloo, Bhindi)

**Terms & Conditions of the quotations are as under: -**

1. Quotation should be submitted in the properly sealed envelope along with a copy of attached mess menu. The enquiry no. and opening date should invariably be quoted at the top of the envelope. Quotations received after due date and time shall not be considered.
2. The number of person/ Days may increase or decrease if required so.
3. **Firm will quote only one final price per head per day (With Break up price for Breakfast, Lunch & Dinner) inclusive of all taxes, catering, service charges & Special dinner on one day during camp.**
4. **Mess establishment charges & Electricity charges will be charged as per IIT Kanpur norms.**
5. Quotation must be valid for 3 Months.
6. Attached menu has to be prepared and served at the assigned place/ hostel mess in the IIT Kanpur.
7. Firm should have excellent goodwill and name-fame in IIT system.
8. Firms should have minimum of 5(Five) years of experience of providing outdoor/Indoor catering services, especially in reputed academic institutions (Experience proof must be attached). Supplier will be responsible for the total arrangement for the preparation and service of the food items, during all the meals (Breakfast, Lunch, Dinner) including, stainless steel cutlery, and waiters.
9. Preference will be given to the firms already having experience in providing catering service in educational institute, sports meet/ Sports Coaching Camp.
10. Applicant is required to submit his/her name, postal address, current telephone/Mobile No, email address.
11. Quality of cooking ingredients should be specially taken care of. Branded spices, condiments, ingredients, sunflower oil should be used. Sweets have to be prepared in branded desi ghee.
12. Quantity, Quality and taste of food and service has to be maintained, failure to do so will result in appropriate penalty as deemed fit by the institute authorized committee.
13. All preventive measures should be taken against food poisoning. Any such incident will be

viewed very seriously by the institute and appropriate legal action will be taken. Liabilities arising out of such events shall have to be borne by the contractor.

14. Food items which are deemed to be prepared at site for efficient service should be discussed with the undersigned.
15. Payment shall be made only after completion of work and satisfactory report from the user failure to do so will result in appropriate levies.
16. Supplier should mention complete contact details such as email and contact number etc.
17. The Institute reserves the right of accepting or rejecting any quotations without assigning any Reason thereof.

Send your quotation/offer in a sealed envelope vide **Enquiry No: Messing Official & Organizer/IITK/103 PES/IISM/** at the following address before **04<sup>th</sup> November 2016, 15:00hrs.**

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