



**Bhaskaracharya College Of Applied Sciences**  
(University Of Delhi)  
Sector-2, Dwarka, New Delhi-110075

**CANTEEN TENDER**

Non- transferable Tender form with required terms and conditions is available at [www.bcas.du.ac.in](http://www.bcas.du.ac.in)

Cost of Tender documents	Nil
Late Date for receipt of form	08/09/2015 upto 4pm
Opening of Technical bids	09/09/2015 at 12:00 noon
Venue of Opening of Bids	College Campus
Date of opening of financial bids of qualified bidders	shall be intimated later
EMD	Rs. 5000/-
Tender Value	Rs. 5,00,000/-

Applications are invited from reputed canteen caterers registered / license holder (as applicable) with **Food Safety & Standards Authority of India (FSSAI)** for running college canteen at **Bhaskaracharya College of Applied Sciences, Sector-2, Dwarka, New Delhi-75**, as per college terms and conditions attached as Annexure 1. The college canteen caters to the needs of students and staff of the college (approximately 1300 members). The duration of contract would be for a period of one year which may be extended further.

The top of the envelope, containing the letter of interests, should be marked as "Tender for College Canteen" and must contain technical and financial bids in separate envelopes.

The application should include profile of the company/ firm/ organization, details of experience in the profession, registration certificates, list of clients, photo ID of the contractor (PAN card, TIN number and Election card), demand draft and other details as per performance of the **technical bid** attached as Annexure 2. The list of food items for which the rates have to be quoted (only in this financial bid) is attached in the performance of the **financial bid** attached as Annexure 3. The corrigendum, if any, will be uploaded on the college website only. (<http://www.bcas.du.ac.in>)

The tender form should reach the **Principal, Bhaskaracharya College of Applied Sciences, Sector-2, Dwarka, New Delhi-75**, latest by **08/09/2015, 4:00pm**. The college reserves all rights to accept or reject any or all the bids without assigning any reasons.

*Shivani Varmani*  
Convener, Canteen Committee 21/8/2015

*[Signature]*  
Principal

Principal  
Bhaskaracharya College of Applied Sciences  
(University of Delhi)  
Sector-2, Phase-1, Dwarka, New Delhi-75



**Bhaskaracharya College Of Applied Sciences**  
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**Sector-2, Dwarka, New Delhi-110075**

**Annexure 1**

**Terms and Conditions**

1. Only caterers/vendors or Food Business Operators registered/ license holder with **Food Safety and Standards Authority of India (FSSAI)** are eligible to submit the tender.
2. The sealed envelope must contain financial and technical bid in separate envelope. The technical bids must include all information along with documents as demanded by the college except for rate list. The financial bids will be opened only after evaluating the technical bids.
3. Canteen timings are from 8:45 am to 5:30 pm on all working days including Saturdays.
4. A monthly license fee of Rs. 250/- and water charges Rs. 500/- per month be paid to college by 7th of every month, failing which penal interest @18% per annum shall be charged.
5. Electricity charges on the basis of actual consumption, as per reading of the meter installed in the kitchen area of the canteen, shall be payable as per the BSES rates. The college has commercial electricity meter installed and the commercial charges would be applicable.
6. A sum of Rs. 5000/- (Rs. Five Thousand only) is to be deposited as a bid security. The payment be made in form of demand draft drawn in favour of the **Principal, Bhaskaracharya College Of Applied Sciences**. The bid security of successful bidder would be treated as the performance security. It would be refunded after the successful execution of the contract as per GFR norms.
7. Norms specified in Food Safety and Standards Act, 2006 should be strictly followed. The details can be checked from the <http://www.fssai.gov.in>
8. Smoking, Consuming alcohol, Tobacco or any product based on them is strictly prohibited in canteen. Also their sale is strictly prohibited.
9. The Contractor shall have the responsibility to keep the canteen clean at all times specially the serving tables. Good hygiene conditions is to be maintained in canteen at all time. Also good personal hygiene to be maintained by canteen staff.
10. All the food items should be kept covered before and after processing and during sale.

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11. Only the certified food commodities (Agmark) should be used in cooking. No loose items like oil, spices etc. should be used. Unpermitted additives (colors, flavors, preservatives etc.) in the food items are not be used in the canteen.
12. Use of food grade disposable is only permitted.
13. The dustbins placed in canteens must be covered and cleaned on routine basis.
14. Regular inspections will be done to access the food quality and the hygiene conditions. If found unsatisfactory college reserves the right to cancel the contract without any notice.
15. The contractor should provide table service, room service to all staff members.
16. The maintenance of the college property inside the canteen will be the sole responsibility of the contractor. In case of any damage to the college property, the contractor would bear the damage charges.
17. The contractor must provide details of the staff engaged/ changed during the duration of contract. Their ID must be submitted in college. The contractor should ensure police verification of the canteen staff before starting the food operations and recruiting any staff in the canteen at any later stage.
18. Any indiscipline in the canteen will not be tolerated. The staff in canteen must ensure proper discipline.
19. Any violation of terms and conditions would automatically lead to cancellation of the contract at any time without any notice.
20. The contractor should quote the rates for food items approved by the college (annexure 2).
21. In case, the contractor wishes to add a new food item in the list, prior permission may be taken and the rate should be approved.
22. The contractor would display the list of items offered and their approved prices in the canteen area and wherever directed at all times.
23. The contractor would continuously rotate the menu for lunch/meals and snacks from the approved list in the week.
24. The contractor may add any other branded or cooked food item in the list with the prior permission of the college.
25. In case, the contractor wishes to terminate the contract, one month notice in advance has to be given. The college reserves the right to forfeit the security deposit of Rs. 5000/- either in

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case of non-satisfactory services offered or violation of terms and conditions by the contractor or the premature termination of contract by the vendor.

26. The College reserves all the rights to cancel the contract without prior notice.
27. All supporting documents should be provided along with the tender forms. The incomplete tender forms are liable to be rejected.
28. Each document attached with the bid must be signed and stamped.
29. The contract is non- transferable. The contractor is not permitted to sublet/sell or transfer the contract to any other vendor/contractor.
30. An agreement is to be signed between the College and the Contractor, once the contract is awarded.
31. The decision of the college shall be final in matters related to the execution as well as running of the canteen.
32. All the engaged employees of licensee will wear proper uniform whether they work in kitchen or provide room service and the uniform will be provided by the licensee.
33. The contractor shall not employ child labour and will make statutory payments (as per govt. Est. etc.). It shall be sole responsibility of the contractor if he is served any legal notice or financial damages for infusing the part norms.
34. The licensed premises shall be used only for carrying on the business of canteen and form no other purpose.
35. **The vendor quoting maximum number of items at lowest shall be considered as the lowest vendor for finalization of this contract.**
36. If the vendor wishes to improve the infrastructure in the canteen, he/ she can do the same at his/her own expenses and the same may be taken back by the vendor on expiry of this contract.
37. Please note all the items should be vegetarian using green and seasonal vegetables & atleast one product out of the fermented and steamed snacks category (like dosa, idli, upma, etc. ) must be available on rotation basis at all times during the working hours of the canteen.



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**Annexure 2**

<b>Technical Bid for Canteen Contract (To be submitted in original, signed and stamped)</b>	
<b>Name of Vendor</b>	
<b>Correspondence Address</b>	
<b>Mobile Number</b>	
<b>Permanent Address</b>	
<b>Vendor's Bank Details</b>	
<b>Name of the Bank</b>	
<b>Account Number</b>	
<b>IFSC code</b>	
<b>Branch</b>	
<b>Election Voter ID Number</b>	
<b>PAN No.</b>	
<b>TIN No.</b>	
<b>Registration/ Licence Number issued by FSSAI</b>	
<b>Terms and conditions mentioned in the tender document as per Annexure 1 are acceptable</b>	YES/ NO
<b>Bid security of Rs 5000/- submitted through Demand Draft</b>	YES/ NO
<b>Demand Draft Details</b>	
<b>VENDOR</b>	

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### **Annexure 3**

#### **Financial Bid**

(To be submitted in original, signed and stamped)

#### **List of Food Items to be offered in the Canteen**

**Name of the Vendor:**

#### **Contact details :**

S. No.	Item Description	Serving size in weight and volume (Approx.)	Cost per unit
<b>Beverages</b>			
1	Tea- Dip (Tata/ Red Label/Taj/Branded)	per cup- 150ml	
2	Tea- Readymade (per cup- 150ml)	per cup- 150ml	
3	Coffee (Nescafe/Bru)	per cup- 200ml	
4	Coffee- Espresso	per cup- 200ml	
5	Cold Coffee(Branded)	per glass-240ml	
6	Green tea (Branded)	per cup- 150ml	
7	Ice tea	per glass-240ml	
8	Cream of tomato soup	per cup- 200ml	
9	Sweet corn soup	per cup- 200ml	
<b>Snacks</b>			
10	Mattar Kulcha	per plate- kulcha (2pc, 40gm each) +Mattar(80gm)	
11	Veg kathi Roll	per piece-80gm	
12	Bread Pakora	per piece-80gm	
13	Samosa	per piece -100gm	
14	Veg. Burger (Standard size)	per piece-100gm	
15	Grilled sandwich	per piece-150gm	
16	Aloo tikki	per piece-80gm	
17	Veg. Chowmein	full plate -150gm	
18	Veg. Chowmein	half plate-75gm	
19	Aloo Puri	per plate(Aloo 80 gm + Puri 4 piece, 25 gms each)	
20	Channa puri	per plate(Chana 80 gm + Puri 4 piece,25 gms each)	
21	Cholley Bhatore	per plate(Chana80 gm + Bhatore 2 piece, 50 gms each)	
22	Veg. Pattie	per piece (50 gm each)	
23	Pav Bhaji	per plate (2 pc, 40 gm each and bhaji (80gm)	
24	Momos (Veg)	per plate(8 pieces, 20 gms each Momos + Dip)	
25	Momos (Veg)	per plate(4 pieces, 20 gms each Momos + Dip)	
26	Macroni(Veg)	full plate(150 gms)	
27	Macroni (Veg)	half plate(75 gms)	
28	Pasta (Veg)	full plate(150 gms)	
29	Pasta (Veg)	half plate(75 gms)	

S. No.	Item Description	Serving size in weight and volume (Approx.)	Cost per unit
<b>Fermented and Steamed Snacks</b>			
30	Vada Sambhar	per plate(Sambhar 150 gm + Vada 2 pieces,40 gms each)	
31	Idli Sambhar	per plate(Sambhar 150 gm + Idli 2 pieces , 40 gms each)	
32	Dosa Plain with sambar and chatni	per plate(Sambhar 150 gm + Dosa 40 gm +chatni)	
33	Dosa Masala with sambar and chatni	per plate(Sambhar 150 gm + Dosa 80 gm+chatni)	
34	Uttapam with sambhar and chatni	per plate(Sambhar 150 gm + Uttapam 80 gm+chatni)	
35	Upma	per plate(80 gm)	
36	Vegetable Poha	per plate(80gm)	
37	Dhokla	per piece-40gm	
38	Vermicilli (Seviya)	per plate(80gm)	
<b>Lunch items</b>			
39	Kadhi	per plate 150gm	
40	Roti	per piece 50gm	
41	Dal Makhani	per plate 150gm	
42	Dal fry	per plate 150gm	
43	Seasonal dry vegetable	per plate 150gm	
44	Rajma	per plate 150gm	
45	Choley	per plate 150gm	
46	Paneer dish	per plate 150gm	
47	Rasgullah	per piece-50gm	
48	Gulab Jamun	per piece 50gm	
49	Veg Manchurian	per plate 150gm	
50	Stuffed Prantha (Aloo/ Gobhi/radish/paneer etc.)	per piece-80gm	
51	Rice with Rajma/ Chhole/ Kadi/ Dal)	per plate-150gm rice+100gm dal/rajmaetc.	
52	Veg. Fried Rice	per plate-200gm	
53	Veg Manchurian with fried rice	per plate Manchurian (100gm)+Fried Rice (150gm)	
54	Veg Manchurian with noodles	per plate Manchurian (100gm)+Veg noodles (150gm)	
55	<b>Executive thali</b> - 1Kadhi/Dal/Rajma(100gm),1 Dry Vegetable(80 gm), Rice(100 gm), 2 Chapatis(50 gm) ,Pickle/Salad	per plate	
56	<b>Special Thali</b> -1 Kadhi/Dal/Rajma(100gm),1 Dry Vegetable(80 gm), 1 paneer vegetable (100gm) , 1 Curd/Raita(100 gm),Rice(100 gm),2 Chapatis(50 gm), Salad, pickle, Sweet dish 50gm	per plate	

S. No.	Item Description	Serving size in weight and volume (Approx.)	Cost per unit
Packaged items (Branded*)		Kindly mention discount offer on MRP(if any)	
57	Nariyal/ coconut water		
58	Nimboo pani		
59	Flavoured milk		
60	Lassi		
61	Ice creams		
62	Butter milk		
63	Water bottles (Bisleri, Aquafina, Kinley etc. )		
64	Soft Drink		
65	Snacks		
66	Butter milk / Chach		
67	Biscuits		
68	Probiotic drink		
69	Fruit Juices		

**Please note all the items should be vegetarian using green and seasonal vegetables & atleast one product out of the fermented and steamed snacks idli, dosa, upma etc. category must be available on rotation basis at all times during the working hours of the canteen**

\* Brands above referred only to brands approved by FSSAI

VENDOR