



ALL INDIA INSTITUTE OF AYURVEDA (AIIA)

GAUTAMPURI, SARITA VIHAR, MATHURA ROAD, DELHI
110076 (India)

&

Satellite Institute at
Village- Dhargal, Taluka-Pernem, Manohar International
Airport Road, Goa-403513

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Email: central-store@aiaa.gov.in

Phone Number 011-26950401(Ext-1301/2206)

F.No. Z-50/12/2023-AIIA
JUNE, 2023

Dated: 27th

**Sub:- Tender Notice for PATIENT DIET KITCHEN (PATHYAHAR) AND
CANTEEN/Mess SERVICES FOR ALL INDIA INSTITUTE OF AYURVEDA (AIIA),
Satellite Institute, Goa**

1. The All India Institute of Ayurveda, Delhi is an Apex Institute for Ayurveda tertiary care hospital and providing postgraduate and doctoral courses in various disciplines of Ayurveda. It has its satellite Institute at Goa also which has 200 bed referral hospital college for Undergraduate and Post Graduate Institute for Indian Medicine System (Ayurveda).
2. The Institute at Goa has state of the art modern kitchen infrastructure for providing mess services to Institute, Dietary Centre for Patients and Canteen area for faculties and Staff and other visitors of Institute.
3. Sealed quotations under **Two Bid System** i. e. Technical Bid and Financial Bid are invited from reputed Canteen Service Providers having capacity to provide Patent Diet (PATHYAHAR), running Student Mess and Canteen Services for Staff of the AIIA, including patient, attendant, faculty, staff, scholars and other visitors) at All India Institute of Ayurveda (AIIA) for a period of two years.

(Dr Umesh Tagade)

4. Schedule:

| Sl. No . | Activity Description | Schedule |
|----------|---------------------------------|---|
| 1 | Tender No. | Z-50/12/2023-AIIA Dated: 27 th June, 2023 |
| 2 | Availability of tender Document | The tender document can be downloaded from the AIIA web site http://www.aiia.gov.in or from the procurement portal http://eprocure.gov.in/epublish/app |

| | Schedule | Time |
|----|--|--|
| 3 | Document download start date | 27 th June, 2023 1855 hrs. |
| 4 | Bid submission start date | 28 th June, 2023 0930 hrs. |
| 5 | Pre-bid meeting(online) https://meet.google.com/faw-rsta-vuq | 3 rd July, 2023 1500 hrs. |
| 6 | Seeking clarification end date | 5 th July, 2023 0930 hrs. |
| 7 | Bid submission end date | 28 th July, 2023 1500 hrs. |
| 8 | Bid opening date | 20 th July, 2023 1530 hrs. |
| 9 | Minimum Validity of tender offer | 120 days from the date of opening of technical bid |
| 10 | Services/Product to be offered | Patient Diet Service/Canteen Service |
| 11 | Tender Document fee | NIL |
| 12 | Performance Security | 3% of the bid Estimated value(i.e Rs. 1.8 lakh) |

5. Submission of Technical Bid

- Tenders in the form of hard copies duly signed, stamped and page numbering on each page will be considered.
- The tenders - both **Technical and Financial** duly filled in the prescribed proforma at **Annexures - II & VIII** shall be placed in sealed envelopes with a name of work i.e **“Tender for Patient Diet (Pathyahaar) Kitchen and Canteen Services”** for AIIA, Satellite Institute, Goa written on the envelopes and addressed to "The Director, All India Institute of Ayurveda, c) The 1st envelope (Technical Bid) shall contain the documents as mentioned in the terms and conditions (**Annexure - I**).
- The 2nd envelope (Financial Bid) shall contain priced schedule of Quotation, duly signed, Stamped and duly numbered page by the authorized signatory of the bidder.
- The Technical bids are to be deposited in the office of Dean, AIIA, Goa and shall be opened at as per schedule mentioned**

above in the Committee Room, All India Institute of Ayurveda (AIIA), Village Dhargal, Taluka-Pernem, Mahohar International Airport Road, Goa in the presence of such bidders or their authorized representatives, who may wish to be present.

- e) The bidders, whose Technical bids are accepted, will be informed about the date of the opening of financial bids.
- f) All entries in the Technical bid in the proforma at **Annexure - II** should be filled up clearly. No overwriting or cutting is permitted in financial bid. However, cutting, if any, in the Technical Bid must be initialed by the person authorized to sign the technical bids.
- g) The bidder shall submit documents mentioned in **Annexure - I** with Technical Bid.

6. Submission of Financial Bid:

- a) The Financial Bid of ONLY Technically qualified Bidder will be opened.
- b) The price schedule of quotation as per format enclosed, duly signed, stamped and page numbering by the authorized signatory of the bidder is to be submitted. The unit rate and prices shall be quoted by the bidder entirely in Indian Rupee to be entered in words also. **All the rate quoted must be rounded off to the rupee only (i.e payable and acceptable denomination/unit). For example rate of an item should be mentioned like Rupees 10/- 20/- 30/- etc. Rate quoted like 9.90/- or 29.70/- etc will not be accepted.** Such financial bids will be rejected without evaluation.
- c) The breakup of Basic Price, GST, other taxes/charges, if any, to be clearly mentioned in Indian rupee only. However, all the rate quoted must be inclusive of GST, if applicable.
- d) Financial Bid in any other form will not be accepted and shall be **SUMMARILY REJECTED.**
- e) Both the above envelopes should clearly be marked on top of envelope about type of envelope i.e., details of contents in envelope (Technical Bid/Financial Bid as the case may be), name of agency submitting the bid and addressed to "**The Director, All India Institute of Ayurveda**".
- f) The main envelope containing the Technical Bids, Financial Bids must be super scribed '**Tender for Patient Diet Kitchen (PATHYAHAR) and Canteen Services for All India Institute of Ayurveda**'.
- g) Please note that the envelope containing Technical and Financial Bids are sealed properly, i.e. either wax or with adhesive cello tape on both ends. **Rates quoted should be neat and clean without cutting/overwriting and in printed form only to avoid ambiguity.**

7. EARNEST MONEY DEPOSIT: -

- a) EMD - Bidders need not to deposit EMD/Bid Security for this tender. However, Bidders to sign a Bid security declaration (as per **Annexure- VII attached**) accepting that if they withdraw or modify their Bids during the period of validity, or if they are awarded the contract and they fail to sign the contract, or to submit a performance security before the deadline

defined in the request for bids document, they will be suspended for the Two Years from being eligible to submit Bids for contracts with All India Institute of Ayurveda.

8. Unsigned and unstamped bids in unsealed/ stapled envelopes and bids shall be summarily rejected. SINCE, IT IS A PATIENT DIET KITCHEN/CATEEN SERVICES CONTRACT PACKAGE,

TENDER FOR PART OF THE SERVICES WILL NOT BE ACCEPTED. ONLY THE OFFERS SUBMITTED FOR ENTIRE SERVICES/ITEMS WILL ONLY BE CONSIDERED.

9. Quotations qualified by such vague and indefinite expressions such as 'subject to immediate acceptance'; 'subject to prior sale' etc. will not be considered.

10. The quotations should be dropped in the Tender Box placed at the Office of Dean(Academic & Administration) All India Institute of Ayurveda (AIIA), Village Dhargal, Taluka-Pernem, Manohar International Airport Road, Goa-403513 by the stipulated date and time. Tenders received after the last date for submission of tenders or in any other manner including e-mail etc. will not be accepted.

11. Bidders should ensure that all the pages of bid document should be properly numbered in continuous order and that an Index should be provided to the bid document for quick reference to the requisite documents.

12. Intending tenderer may visit the Hospital Patent Diet Kitchen Site and get thoroughly acquainted with the site condition, nature and requirements of the work, requirement of other equipment, facilities for transport, labor and materials, access and storage for materials and removal of rubbish/Kitchen waste.

13. Right to Accept / Reject:

- a) The All India Institute of Ayurveda, reserves the right to **reject** any or all tender without assigning any reason whatsoever. Also, Institute reserves the right to award any or part or full contract to any successful agency at its discretion and this will be binding on the tenderer.
- b) Bid submitted for a bid validity of shorter period may be rejected as non-responsive. 18. Since it is a Patent Diet Kitchen/Catering Services Contract Package, tender for part of the requisite services will not be accepted. The rate of the total Patent Diet Kitchen/Catering services only will be considered.
- c) 19.The bidder should have a place of business and the complete Postal Address, Telephone/Mobile / Fax / E-mail address, etc. should be provided, while submitting the completed tender form.

Other Terms and Conditions:-

1.QUALIFICATION CRITERIA FOR TECHNICAL BID

The Bid is open to all eligible bidders, who deal in the Patent Diet Kitchen/Catering Services. The Patent Diet Kitchen/Catering Service provider agencies bidding for qualification should fulfill the following minimum requirement.

i) Bidder should be reputed, experienced and financially sound Companies/Agencies duly registered with Regional Labour Commissioner and also duly registered for EPF, ESI and Service tax, GST and having **with a minimum turnover of Rs. 30 Lakh each per annum during the last three financial years.**

ii) Should have completed Catering Services Contract satisfactorily during last three (3) years by or before the date of submission of the tender in a reputed organization (preferably in Hospitals/Educational Institute) for at least three years in following manner.:

(a) Three similar Catering Services Contract each costing not less than Rs.12 Lakh

OR

(b) Two similar Catering Services Contract each costing not less than Rs.15 Lakh

OR

(c) One similar Catering Services Contract each costing not less than Rs.24 Lakh

Note: Similar Work mean running of Catering Services for minimum 150 persons per day handling capacity in any Hospital/PSU/Educational/ Institutional Complex/Industrial Canteen/Govt. Canteen/Mess with high quality of workmanship etc.

It had dealing for providing Patent Diet Kitchen/Catering Services/Student Mess of similar nature work mentioned above during last Three years and has not been penalized for inferior or poor quality in delivery of services. **As documentary evidence bidder shall have to submit works completion certificate from the Institutions.**

iii) The bidder registered under MSE and Start-up schemes will be exempted from the condition of past experience and turnover as per Govt policy. However, they have to submit the document showing their ability to handle the catering services.

iv) STATUTORY OBLIGATIONS OF THE CONTRACTOR:

The contractor shall submit following documents:

- Copy of Labour license which should be valid till 2024-25 {Certificate under the Contract Labour (R&A) Act, 1970};
- License issued by Food Safety & Standards Authority of India (FSSAI).
- Copy of EPF Registration certificate; if applicable.
- Copy of ESIC Registration certificate; if applicable.
- Copy of PAN/TAN cards;
- Copy of GST Registration certificate;
- Copy of the Trade License essential for carrying out the activities under this contract, if applicable.

- The bidders who are not registered with ESIC and EPFO being not under their purview at the time of bid. They shall have to register themselves with EPFO and ESIC within a period of one month from the award of the contract.
- **The bidder should have not been blacklisted by any organization/Institute. Affidavit duly notarized on Stamp Paper worth of Rs. 50/- from the contracting agency that it has not been banned/blacklisted by any Government Agency/Institute. (As per Annexure-IV)**
- Proof of the statutory payments viz, EPF, ESI regularly to the staff;
- Copies of at least similar running contracts with Central/State Government /Public Sector Undertakings / Autonomous Bodies / reputed Hospitals / Institutions / Organizations etc. during the last three years with details (the number of employees / workers employed by the organization, the period of contract of the contractor.)
- **Audited accounts for the last three years; i.e.2019-20, 2020-21 and 2021-22**

2. EVALUATION PROCESS:

- a) Opening of envelope - Technical bid will be opened immediately after closing of bid time as per the schedule mentioned indicated above at AIIA, Sarita Vihar, New Delhi. Bidders or their authorized representative may present at the time of opening of the technical bid.
- b) Evaluation of technical bids will be done by the Screening Committee of AIIA subsequently. The qualified bidders in technical evaluation will be intimated through website of AIIA and e-mail.
- c) Financial bids of only the technically qualified bidders will be opened on the
- d) date and time indicated above, the firm may depute their representatives to attend the opening.
- e) The bidders have to quote all the items listed in financial bids. Partial offers will be rejected treating non-responsive.
- f) The selection of bidder will be based on total quoted price of all the item (adding all segment minus rent offered by the bidder) and lowest bidder will be selected.
- g) In the financial bid offer is sought with discount for Staff, in the evaluation process, discounted rate (wherever applicable) will be taken in deciding L1.
- h) In case of the tie between two bidders, rate quoted for visitors will be calculated and who stands L1 on visitors' rate will be considered for the award of the contract.

Annexure- I

TERMS & CONDITIONS

1. The Successful Tenderer will have to execute a Contract Agreement on Non Judicial Stamp Paper of Rs.100/- (Rs. One Hundred Only) with the AIIA, prescribed format given in Annexure

2. The contractor will be entirely responsible for the execution of the contract in all respects in accordance with the terms and conditions to be accepted by him as specified in the tender document.

3. PERIOD OF CONTRACT:- In general, the period of contract will be valid initially for two years. The period of the contract can be curtailed or extended for further period at the discretion of the Director, All India Institute of Ayurveda, New Delhi. However, extension can be granted to a maximum of two years beyond the initial period of two years, for one year on each occasion subject to performance and quality of services evaluation by the Institute and on mutual consent of Institute and Service Provider.

4. TRIAL PERIOD:- The contractor will be on trial for a period of three months from the date of operation of the kitchen/canteen services. If the Director, All India Institute of Ayurveda, New Delhi is satisfied with the quality of service being provided by the Contractor, the contract will be deemed to remain valid for the initial period of two years as laid down in this tender document. In case the canteen services are not found to be satisfactory, the contract can be terminated by Director AIIA.

5. The successful tenderer will have to submit performance security deposit of **3% of bid value (Rs 60 lakh)** in form of Bank Guarantee in favor of Director, All India Institute of Ayurveda, New Delhi. The validity of this performance security shall be up to 60 days after expiry of contract period. The specimen of the Bank Guarantee is enclosed as **Annexure – V**.

6. The contractor will have to arrange the required manpower, material and other resources for the establishment and operation of Patent Diet Kitchen and Canteen services within a period of 15 days of the award of the Contract/Letter of Intent.

7. The Contractor shall be responsible for engaging adequate number of trained / semi-trained manpower required (to be mutually agreed) for providing good patent's diet kitchen/canteen services in All India Institute of Ayurveda. The Kitchen personnel should consist of Site Manager, Supervisor, Head Cook, Cooks, Cook Mates, Masalachi, Distributors (stewards), store in-charge and cleaning personnel. Cleaning of kitchen area, seating area adjacent kitchen will be in the scope of Canteen Contractor. Therefore, the contract will have to engage house-keeping personnel also for cleaning etc. The material required for cleaning of floors, doors, furniture etc. will also be arranged by the contractor.

8. Manager, Supervisor should be experienced and should have Hotel/Catering Diploma of 3 years in Healthcare Industry. Certificate of the same should be attached. Head Cook & Cook should have at least 2-3 years' experience of working in Healthcare Industry. Certificate of the same should be attached.

SCOPE OF WORK:

The service provide shall have to provide one stop solution to the Institute for entire catering services which are mainly divided under 5 category. The details are given below:-

- (a) **Patient Diet (Pathyahaar):-**The service provider shall have to run patient diet kitchen for 200 IPD patient. The bidder shall have to arrange the entire feeding requirement of the patient as prescribed by Doctors/Dieticians to the patients. It may vary patient to patient and may required to be prepared separately for a patient or group of patients. Patient diet services may be required for 24x7 throughout the year. Details of the items/quantities/combo is annexed in the tender document.
- (b) **Student Mess:-**The Institute also has the college having the strength of 100 numbers of student per batch. Student mess is also to be run by the bidder. Bidder shall have to provide the breakfast, lunch, snacks at evening/brunch and dinner to each student every day. The number of student at present is 100 as only one batch is going on. Within the period of six month another batch of UG Scholars will join, thus the number of students will increase gradually and at full strength it will be approx. 500 numbers at a time. The bidder shall have to prepare the food amongst the menu provided for the student and shall have to fix the days of the items. Items of menu can be added or deleted at later stage on mutual consent with service provider and student canteen committee.
- (c) **Staff Canteen:-** Bidder shall have to provide canteen services for staff deployed in the Institute, OPD patient and other visitors of the Institute. The number of person may vary day to day basis. Details of items/food which shall have to be prepared/kept in the canteen are annexed.
- (d) **Catering Arrangement for meetings/Seminar:-** Bidder shall have to arrange the catering services/requirement for meetings/seminar/events/workshops to be held within institute. Menu for the such events meetings/seminars is annexed.
- (e) **VIP Catering arrangement:-** The bidder shall have to arrange the catering services for VIP visits, foreign delegations, National and International activities. Menu for the same is annexed. However, it may changed as per requirement. Menu for meeting/seminars/events/ VIP visits will be decided on even basis in consultation with Institute. However, items will be kept preferably from the existing menu items.

11. While standard shift timings and attendance rules shall apply, the operations are across 3 shifts, 24x7 operations for 365(or 366) days.

12. The Patent Diet Kitchen service is basically meant for serving and making meals for patents admitted in the Hospital as per the written instructions of Hospital Dietician/Ward Sister-In-Charge in the All India Institute of Ayurveda. It includes arrangement of all raw material like Grocery, Spices, Fresh Vegetables, Fresh Fruits, Egg, Milk, Utensils etc. for preparation of Food and the distribution of the prepared fresh food items to each of the patents, bed-wise in the Patents Wards as per the direction of the concerned in-charge of the hospital authorized by the Director, AIIA. This preparation and distribution of the food of the Patent Diet Kitchen Services should be managed efficiently, through trained and experienced Patent Diet Kitchen Manpower and Supervisory Management as per the approved time schedule of diets given by the Competent Authority of Institute from 6.00 am to 12.00 pm on all the 7 days of the week for a period of one year from the date of commencement of contract. Participating Bidders, who are in this business, are well aware that diets are different for different categories of patents. There are three major categories of patents:

I)Those who can eat normal foods like rice, Rot, fruits etc.

II)Those who can eat semisolid foods like khichadi, Dalia, soup etc.

III)Those who are very sick (n=50-100 patents) and can take only liquid diet or grilles feeds (milk or curd based with about 1-1.5 Kcal/ml energy). It may be high protein or low protein diet depending on patents (modification can be done under the guidance of dietician)

The complete details of the various types of the patent diets along with quantity of each items being served and a sample menu of each of the diets may be seen at **Annexure – IV**. This diet is only illustrative for the benefit of the contractor to enable him to quote the prices in the Financial Bid. In cases where the diet plan may vary necessitated due to individual requirements, the cost for such meals will be worked out by the Institute and paid to the contractor

13.The Patent Diet Numbers would depend upon the Bed occupancy on per day basis and the successful bidder will have to provide the food as per requirement.

14. The contractor has to cater to any additional need of All India Institute of Ayurveda, New Delhi on short notice (any increase in required manpower, duly paid), if any such need arises in the tenure of the Contract. However, the following minimum requirement of manpower is necessarily ensured to be hired by the Contractor on full time basis;

| | |
|-----------------------|----|
| (1)Canteen Manager | 01 |
| (2)Kitchen Supervisor | 02 |
| (3)Head Cook | 02 |
| (4)Cook | 04 |
| (5)Kitchen Helper | 04 |
| (6)Steward | 04 |

15.Taxes and Duties: The Contractor shall be entirely responsible for all Taxes, Duties, Food License Fees, etc. incurred until delivery of the contracted Services to the Purchaser. However, Sales tax/GST (not surcharge in lieu of Sales Tax/GST) in respect of the transaction between the Purchaser and the Supplier shall be payable extra, if so stipulated in the Letter of Award/Service Contract.

16.Terms of Payment:- The payment terms and methods for all type of catering services will be as under:-

(a)Patient Diet:- The service provider shall have to collect the payment from the patient directly. In case of any changes in the policy for the patient diet for BPL patient or VIP patient, the same will be conveyed to service provider whether payment is to be taken from them or it will be reimbursed by the Institute.

(b)Student Mess:- The Service Provider shall have to keep the record of students who opt mess services and shall have to collect the payment directly from the student whether monthly, daily or fortnightly basis, as deemed fit. On monthly basis payment, a student shall have to pay for at least 26 days payment to service provider irrespective of number of days the mess services availed by them. In case of the student has availed services for all 30 days, payment will be charged accordingly for 30 days. A calendar month will be treated having 30 days in average. However, in case of a student is on leave absent for a period of seven days or more, no payment will be made for the period of absent. Service provider shall also not charged from the student during the winter and summer vacations (who left the campus during leave).

(c) For the Staff & Visitors:- Service provider shall have to charged/collect payment directly from the staff/visitors as the case may be.

(d)&(e) For the Events:- Service provider will be notified by the authorized officials of the Institute for catering arrangement during the various event/seminars/ meetings/ VIP visits/ Foreign delegations etc through a supply/works order. These services are to be provided on credit basis to Institute. The Institute shall reimburse all such payments to service provider on monthly basis.

Note:- The Institute shall not be responsible for any dues related to student/staff/patient or visitors.

17.Applicable Law: The Contract shall be interpreted in accordance with the laws of the Union of India.

18.Dispute and Jurisdiction: Any legal disputes arising out of any breach of contract pertaining to the whole process of this tender shall be subject to the jurisdiction of Civil Court Delhi.

19.Force Majeure:

a) The service provider shall not be liable for forfeiture of its performance security, liquidated damages, penalty or termination for default, if and to the extent that, its delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure.

For purpose of this Clause, “**Force Majeure**” means an event beyond the control of the Service Provider Agency and not involving the Service Provider Agency’s fault or negligence and not foreseeable. Such events may include, but are not limited to, acts of the All India Institute of Ayurveda, New Delhi/Goa either in its sovereign or contractual capacity, wars or revolution, floods, epidemics, quarantine restrictions and freight embargoes.

b)If a Force Majeure situation arises, the Service Provider Agency shall promptly notify the All India Institute of Ayurveda, New Delhi/Goa in writing with adequate proof of such conditions and the cause thereof. Unless otherwise directed by the All India Institute of Ayurveda, New Delhi/Goa in writing the Service Provider Agency will continue to perform its obligations under the Contract as far as it is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by Force Majeure event.

20. INSPECTION OF KITCHEN

a) The inspections shall be carried out by the Hospital Canteen Committee or Inspection Committee constituted by Director, All India Institute of Ayurveda, at the premises of the Institute, where the Service provider Agency is presently operating their Patent Diet Kitchen/Catering Services.

b)Internal compliances must be adhered as per the NABH norms.

c)The Contractor shall maintain Key Performance Records and performance indicators in prescribed formats (feedback forms) which will be reviewed by inspection and **canteen committee** of All India Institute of Ayurveda, from time-to-time.

d)Inspection note will be issued by the Inspection Committee verifying the Food Quality, Hygiene conditions during food preparation/distribution, Performance of Contractor, Details of services with the assessment of behavior and etiquettes of Contractor staff handling the services in such organization.

e)When the inspection conducted on the Contractor’s work place, all reasonable facilities and assistance including access to Food preparation, Storage, General Patent Diet Kitchen Records and distribution area shall be provided to the inspectors at no charge to the Purchaser.

f)Hospital Inspection Committee of All India Institute of Ayurveda, has authority to collect the sample of Food/raw material used in the Kitchen any time for assessment of Food Quality and subsequent mode of action which shall be carried out by contractor.

g)The Institute reserves the right to appoint officers/officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s) pointed out by such officers/officials during their visits shall be properly attended to by the Contractor, failing which penalty would be imposed at the discretion of the Competent Authority.

21. PAYMENT OF WAGES

a)The contractor shall be solely responsible for compliance to provisions of various Labour, Industrial and any other laws applicable and all statutory obligations, such as, Wages, Allowances, Compensations, EPF, Bonus, Gratuity,

ESI, etc. relating to Patent Diet Kitchen personnel deployed in the Patent Diet Kitchen of All India Institute of Ayurveda, as per the State Govt. approved rates. **The 'All India Institute of Ayurveda,' shall have no liability in this regard.**

b) Labour Wages to be paid as per prevailing rules to his deployed personnel on monthly basis on or before 7th of each month.

c) Insurance and Accidental Claim: The Contractor Agency shall be solely responsible for any Insurance/accident/medical/health related liability/compensation for the personnel deployed by it at Patent Diet Kitchen of All India Institute of Ayurveda, New Delhi for its smooth functioning. The 'All India Institute of Ayurveda, shall have no liability in this regard.

22. Electricity, PNG and Water Charges:

a) The Contractor will be required to pay to the Institute electricity and water charges on actual basis usage in the hospital kitchen, Student Mess and canteen, for which sub-meters shall be provided.

b) The successful bidder has to make its own arrangement of LPG Gas and other items not part of the infrastructure provided by the Institute till PNG Connection is provided to them. In future, on installation of PNG and its usage the Bill of PNG will be paid by the contractor.

c) The Contractor shall arrange at his own cost proper back up of the gas, fuel, grocery and raw materials required to run the canteen. At no point of time the kitchen services should come to a halt for lack of the gas, fuel or other essential supply of grocery, raw materials etc.

23. PAYMENT of Rent :- The service providers will be provided space and infrastructure available in the Student Mess, Dietary Centre and Staff canteen. In lieu of uses of these, they have to pay a minimum rent of Rs.20,000/- per month. The bidder may offer rent over and above the minimum prescribed amount which will be taken into consideration while deciding the L1 bidder. The rent offered will be subtracted from the total rate quoted by the bidders for all the items/services. Please refer financial bid for comprehension.

24. TERMINATION OF CONTRACT

a) If the Contractor withdraw at any time or the services provided by the Contractor are not found satisfactory during the trial period of three months from the date of taking over charge of the canteen services, the Institute reserves the right to terminate the contract without giving any notice and initiate appropriate necessary action in the mater for making alternate arrangements.

b) In case of failure to comply with the provisions of the terms and conditions mentioned, by the contractor / its agency that has been awarded the contract, the All India Institute of Ayurveda, New Delhi reserves the right to award the contract to the next higher tenderer or any other outside agency and the difference of price payable to the new agency will be recovered from the defaulter agency.

c) **The Contract can be terminated by either side, i.e., by All India Institute of Ayurveda, or the Contractor, after giving three-month notice to the other party extendable by mutual agreement till alternate arrangements are made.** However, the Institute

reserves the right to terminate the contract without giving any notice in case the Contractor commits breach of any of the terms of the contract. The decision of the Director, All India Institute of Ayurveda, in such a situation shall be final and binding for acceptance by the Contractor without any objection or resistance.

24. Facilities and Equipment provided by the Institute:

a) The All India Institute of Ayurveda will provide free of cost Student mess area, Dietary Centre, staff Canteen with constructed modern kitchen and furniture for serving and dinning etc.

The Service Provider at the time of takeover has to prepare inventory of such items along with officials deputed from the Institute and will handover to the Institute at the time of leaving the institute on completion of contract.

b) Maintenance and Return of Equipment provided: The Contractor will maintain all the equipment in good condition provided for the kitchen services and in the canteen at his own cost. This equipment will be periodically checked and kept in good working condition not only from the point of view functionality and safety but also from view of hygiene and cleanliness. On the expiry of the contract or termination, the Contractor shall return (as per inventory) all the equipment in good working condition and any damage or loss shall be duly compensated to the Institute. The decision of the Director, All India Institute of Ayurveda, for amount of compensation for such damage/loss shall be final and binding on the Contractor.

25 PENALTY:

| Penalty clause | Amount of penalty | Repeat default |
|---|--------------------------|---|
| The staff and material shall not be used interchangeably "Student Mess/Staff Canteen" and "Inpatient Diet". The service provider found doing so will be penalized. | Rs. 3,000/- day | Termination of the contract |
| No bill provide or excessively charged for food found | Rs.100/- per occasion | |
| Noncompliance on hygiene | Rs.500/- per Occasion | |
| Rotten or poor quality of vegetables /Fruits | Rs.200/- per Occasion | |
| poor quality of rice | Rs.200/- per Occasion | |
| each day of unauthorized closing of canteen | Rs. 5,000/ day | Black listing and termination of contract |
| over stay on termination of contract | Rs. 5000/day | |
| staff if found without proper uniform or ID card | Rs. 100/instance | |
| Any complaint by visitors or staff if not attended within 48 hrs | Rs. 500/day | |

| | | |
|--|-------------------|---|
| complaints of insects and/or foreign object (hair, rope, cloth, plastic, etc.) cooked along with food found in any food item | Rs. 1000/- | Rs. 3000/- more than 3 instances in a month, contract can be terminated with blacklisting |
| Non-availability of complaint register or discouraging members from registering complaints | | |
| Food poisoning | Rs.10,000/- | Black listing and termination of the contract |
| Dilute or adulterated milk | Rs 2,000/- | |
| Improper Pest control | Rs1,000/- | |
| Absence of proprietor or his representative empowered to take decision during meetings on due invitation or during inspections | Rs 10,000/- | |

26. The **Pest & Rodent control** also stray animals & Hygiene of Canteen area is **“Zero Tolerance Zone”** and therefore, the Service provider is entirely responsible for proper pest, rodent control and stray animals in the whole Canteen area (control in food storage, processing, preparation areas, pantries, Vessel wash / Utility areas and staff rooms) and the Service Provider will at his own cost arrange for daily pest control check and an intensive, professional thorough pest control service during the night time once in a week. Report regarding such pest control carried should be submitted to Care takers Office. Non-compliance with respect to undertaking pest control or submission of requisite report will attract termination of service. Use of Professional Pest control services by the Service provider shall not be construed as subletting, in such case conduct of the persons engaged for pest and rodent control shall be the responsibility of service provider for any act commission & omission of performed by such persons. The Service Provider shall make proper arrangement for spraying with appropriate World Health Organization (WHO) approved pest control materials in and around all Canteen area on a daily basis/regularly to avoid fly / mosquito menace. The impute chemicals will be inspected by the committee/authorized official of the Hospital at their discretion before use.

27. The Service provider shall ensure that all flammables, disinfectants, cleaning agents, pesticides are stored in a separate demarcated area under lock & key at all the times with restricted access.

28. Assistance to Contractor: The contractor shall not be entitled to assistance either, in the procurement of raw materials required for the fulfillment of the contract or in the securing of transport facilities.

29. The rates once accepted by the All India Institute of Ayurveda, shall remain unaltered throughout the period of contract, including any extended period.

30. The contractor shall not sublet transfer or assign the contract to any part thereof to any other party without the written permission of the Director, All India Institute of Ayurveda. In the event of the contractor contravening this condition, Director, All India Institute of Ayurveda, shall be entitled to place the contract elsewhere on the contractor’s account at his risk and contractor shall be liable for any loss or damage, which the Institute may sustain in consequence or arising out of such replacing of the contract.

31. CANTEEN PERSONNEL

- a) The Contractor shall be responsible for engaging adequate number of trained/semi-trained manpower required for providing good patent diet kitchen/canteen services in All India Institute of Ayurveda.
- b) The employees of the Contractor should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases. c)The Contractor will, prior to the commencement of the operation of contract, make available to the AIIA, the particulars of all the employees who will be deployed at the Institute's premises for running the Kitchen/Canteen. Such particulars, inter alia, should include age/date of birth, permanent address, police verification report and profile of the health status of the employees.
- e) The Contractor shall be responsible for timely payment of wages to his/her workers as per Minimum Wages Act of Government of Goa and fulfill all other statutory obligations, such as, Provident Fund, ESI, Service Tax etc. in force from time-to-time.
- f) The Contractor shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.
- g) Employment of child labour is strictly prohibited under the law. Therefore, the Contractor will not employ any child below the age of 18.
- h) Contractor should mandatorily report to the concerned Administrative Authorities in the Institute, who are looking the operations of Kitchen Dietary Services from Client Side (i.e. from All India Institute of Ayurveda) in writing for their staff absence due to sickness & give replacement if sickness is long term.
- i) The workers employed by the Contractor shall be directly under the supervision, control and employment of the Contractor and they shall have no connection what-so-ever with All India Institute of Ayurveda (AIIA). The AIIA shall have no obligation to control or supervise such workers or to take any action against them except as permissible under the law. Such workers shall also not have any claim against AIIA for employment or regularization of their services by virtue of being employed by the Canteen Contractor, against any temporary or permanent posts in AIIA.
- j) The Contractor shall ensure that either he/she himself/herself or his/ her representative is available for proper administration and supervision at the works to the entire satisfaction of the Institute.
- k) The Contractor shall at all times keep indemnified the principal employer, namely, All India Institute of Ayurveda, Head of the Institute and its officers and concerned staff for and against all third party claims whatsoever (including property loss and damage, personal accident, injury or death of any person) and/or the owner and the Contractor shall at his/her own cost and initiative at all times, maintain all liabilities under Workman's Compensation Act / Fatal Accident Act, Personal Injuries, Employees State Insurance Act, PF Act, etc. in force from time to time.

- l) The kitchen/canteen staff shall be issued Identity Cards bearing photographs. The contractor shall provide sufficient sets of Uniforms and pair of shoes to his employees and shall ensure that they wear them all times and maintain them properly neat and clean.
- m) The Contractor shall be personally responsible for conduct and behavior of his staff and any loss or damage to Institute's moveable or immovable property due to the conduct of the Contractor's staff shall be made good by the contractor at his own cost. If it is found that the conduct or efficiency of any person employed by the Contractor is unsatisfactory, the Contractor shall have to remove the concerned person and engage a new person within 24 - 48 hours of intimation by All India Institute of Ayurveda. The decision of the Director, All India Institute of Ayurveda or the designated officer in this regard shall be final and binding on the Contractor.

32. HYGIENE OF KITCHEN:

- a) The Contractor shall ensure compliance of all laws relating to cleanliness, sanitary, hygienic and health conditions and other laws in force from time to time with regard to the environment around cooking place, dining hall and surrounding etc.
- b) The Contractor shall keep the Kitchen/Canteen and its surrounding areas clean and up to date sanitation every day after the services are over. The cleaning includes cleaning of kitchen, canteen hall, floor, counter, benches, tables, chairs, etc. The administrative staff of the Institute will have 24-hour access to inspect the kitchen premises at any time for ensuring the cleanliness and hygienic conditions of the kitchen, canteen and dining hall premises
- c) Deep cleaning of ducts, exhausts and ventilators and pest control will be performed at approved periodic intervals by successful bidder.

The bidders will observed the following conditions for hygiene

- a. Bidders will ensure that all the workers thoroughly washed their hands with soap and hot water after touching food and before performing the next job function. Always dry hands on a clean towel. Hair can also carry germs so keep it tied back and wear a hairnet.
- b. Clothing of staff should be cleaned and light-colored so that stains are immediately visible.
- c. It is essential to avoid contact between food and air so make sure it is always stored in lidded containers or covered with plastic wrap, particularly when it is still hot. The professional refrigerators line by Electrolux Professional are specifically designed to keep the internal temperature constant even with frequent opening and closing.
- d. Food must be defrosted in the fridge to prevent the growth of bacteria caused by sudden temperature changes. Kitchen should be equipped with refrigerated cabinets the perfect microclimate and maintain the temperature and moisture content of the food.
- e. Bidder will use different utensils and chopping boards for raw and cooked foods and for different types of food to avoid cross-contamination from harmful microorganisms.
- f. There is a very close relationship between temperature and microbial load: food must be served at a temperature of at least 70° C.

- g. Food should be served without touching them directly.
- h. Clean kitchens after every use. Wash and sanitize ovens and sinks once a day.
- i. Use the right dishwashing detergents and temperatures or, even better, use dishwashers with a sanitizing function, like the green & clean.

33. Storing/supply/sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the Institute's premises, including Kitchen/Canteen. Any breach of such restrictions by the Contractor will attract deterrent action against the Contractor as per Statutory norms.

34. The Contractor shall not use the hospital kitchen or canteen premise for any other activity except for the purpose for which it has been provided for.

35. Medical Records:-

a) Contractor shall submit the medical records of its staff before they are deployed for the service at the premise of the client. Following tests would be covered under a general medical checkup:

o Physical

o CBC routine

o Urine routine

o Stool routine

o Chest X-Ray at the time of recruitment (Chest X-Ray for all food handlers once in every three years)

b) The 6 monthly tests/costs for routine examinations would be carried out in the AIIA Hospital.

c) As a special case, contractor would bear the expense of the Hep. B injection and skin test only for food handlers.

35. MENU

a) Menu with grammages as per annexure III shall be provided.

b) Menu will be planned by Department of Swasthvrita quarterly as per the availability of vegetables and fruits seasonally and prepared accordingly.

c). Non-availability of raw material has to be informed by contractor. Replacement or any changes will be decided by Department of Swasthvrita.

d) Contractor would provide the standard brand list with 3-4 options of each item and food items of selected brand by Department of Swasthvrita will only be used.

e) The quality of the raw materials to be used for preparation of food and food served should be of highest standard and fresh. There shall be no compromise on the quality of food supplied by the contractor and if any such incidence or food adulteration is found, action deemed fit, including black listing the firm, shall be taken by the Institute and all the rules of Prevention of Food Adulteration Act (PFA Act) will apply.

f) Contractor should ensure that no MONOSODIUM GLUTAMATE will be used in foodpreparations.

36. Contractor to invest in crockery, cutlery, glassware & pots & pans. Crockery for service to different wards (Super-Deluxe, Deluxe & General patents) after approval from Director, AIIA or designated officer.

37. Billing format, meal preparation and delivery protocols & procedure will be finalized after approval of Director, AIIA or designated officer.

38. The Contractor shall maintain a Key Performance Records in formats approved by Director, AIIA or designated officer for Patent Diet Kitchen of All India Institute of Ayurveda and submit by end of every month.

39. The Contractor shall not use the hospital kitchen or canteen premises for any other activity except for the purpose for which it has been provided for.

40. Intercom will be provided by AIIA & no charges for the same will be borne by contractor.

41. Contractor should ensure that no chipped/cracked/stained/greasy crockery & cutlery will be used for staff, patents & visitors.

42. The Contractor shall not be entitled to use the accommodation allotted by the All India Institute of Ayurveda for any other purpose or business other than running of Patent Diet Kitchen and Canteen at All India Institute of Ayurveda, Hospital Complex premises.

43. The Contractor shall not use the name of the All India Institute of Ayurveda, in business dealing with other persons or traders.

44. The Contractor shall install his electronic fly - kill / insect repellent equipment, emergency lighting at his own cost; if it is not provided by the Institute.

ANNEXURE - II

Technical Bid for Providing Patient Diet Kitchen Services to All India Institute Of Ayurveda, Satellite Institute Goa.

1.Name of the Company/Firm....

2.Complete registered address_____

3.Name of proprietor/Director of the Firm/Agency/Company....

4.Legal Status (Individual, Proprietary firm,Partnership firm, Limited Company or

Corporation) (A copy registration must be enclosed).....

5.Has your company/firm ever changed its name any time? If so, when, the earlier name and the reason thereof?

6.Were you or your company ever required to suspend catering services for a period of more than 06 months continuously after you commenced the catering services? If so, give the name of the contract and reasons thereof.

7. Have you or your constituent ever left the contract awarded to you incomplete? If so, give name of the contract and reasons for not completing the contract

8. Telephone Nos/ Fax Nos/E-mail Id

| | | | |
|--|-------------------------------------|---|--|
| 1. Details of Banker of the Firm with full address | | | |
| Telephone/ Fax Nos /E-mail Id. of Banker | | | |
| | | | |
| 2. | Bank Ac No. of Firm for ECS Payment | ~ | |
| | | | |
| 3. | PAN, TIN, TAN, GST& | ~ | |
| | RegistrationNo of the Firm | | |
| | (Enclose a copy of the same) | | |
| 4. | Details of Cost of Tender | ~ | |
| | | | |
| 5. | Food License & Other relevant | | |
| | Certificate Details (Copy of the | | |
| | Same must be enclosed) | | |

9. Labour License, EPF, ESI :

Registration (Copy of the Same must be enclosed)

10. Affidavit duly notarized on Stamp :

Paper Worth of Rs. 50/-) stating that no Criminal/Black listing case is pending against the firm.

11. Financial turnover of the participating Firm/Agency/Company for the last three financial Years

(Attach separate sheet if space provided insufficient)

| Financial Year | Turnover Amount (Rs.) | Remarks, if any |
|----------------|-----------------------|-----------------|
| 2019-20 | | |

| | | |
|---------|--|--|
| 2020-21 | | |
| 2021-22 | | |

14. Give details of major contracts handled of similar nature (i.e. Patent Diet Kitchen/Catering Services) by the tendering Firm / Agency/ Company for the last Three years in the following format (enclose the self-attested copies):(if the space provided is insufficient, a separate sheet may be attached)

| S. No. | Details of client along with address, telephone numbers and email address | Amount of Contract (Rs.) | Duration of Contract | |
|--------|---|--------------------------|----------------------|----|
| | | | From | To |
| 1 | | | | |
| 2 | | | | |
| 3 | | | | |
| | | | | |

(Signature of authorized person)

Name

Seal

Place

Date

ANNEXURE-III

DETAILS OF DIETS

Part A:-AYURVEDIC DIETS IPD PATIENTS

| Snehapana diet -1000 K Cal - Diet 1 | | | |
|--|--|----------|-------------------------|
| Meal pattern | Meals | Quantity | Amount |
| Meal when needed after taking Sneha | Chapathi/Phulka (Ghee glazed) | 1 nos | 1 [60 gm cooked weight] |
| | Seasonal Vegetables (Except Potato, peas, bhindi, pumpkin, brinjal or fibrous veg) | 1 cup | 200gm |

| | | | |
|----------------------|--|----------|---|
| | Rice gruel/Green gram soup | 1 Karchi | 25 g raw unit = 75 g |
| | Green gram soup | 150 ml | |
| | Ginger & coriander powder processed warm Water | 200 ml | |
| Evening | Dry Ginger Tea | 1 cup | 150 ml |
| Dinner | Rice green gram soup | 1 Karchi | 25 g (raw unit of 20 rice & 5 gm of Mung) = 75 g (cooked) |
| Bed time | Ginger water | 1 glass | 200 ml |
| No Bread or biscuits | | | |

| Anti-Hypertensive diet -1600 K Cal- Diet 2 | | | |
|---|------------------------------------|-----------------|--|
| Meal pattern | Meals | Quantity | Amount |
| Break fast | Milk (Turmeric & Ginger processed) | 1 glass | 200 ml |
| | Veg Dalia | 1 Karchi | 75g (cooked weight) |
| Lunch | Chapathi/Phulka (No Ghee) | 2 nos | 1 medium size roti [60 gm cooked weight] |
| | Salads | 1 Karchi | 25 g (raw unit) |
| | Dal/Pulses/legumes | | |

| | | | |
|----------------|--|-----------|-------------------------|
| | (Green Gram, Horse gram, Dal, Masoor, Arhar) | 1 Karchi | 25 g (raw unit) = 125 g |
| | Seasonal Vegetables (Except Potato) | 2 Karchi | 200g (cooked weight) |
| | Butter milk (Garlic processed) | 1 cup | 200ml |
| Evening snacks | Fruits - Seasonal fruits | 1 serving | |
| | Tea | 1 cup | 150 ml |
| Dinner | As same as lunch | | |
| Bed time | Milk (Ginger processed) | 1 glass | 200ml |

| Arthritis diet -1400 K Cal Diet 3 | | | |
|--|--------------|-----------------|---------------|
| Meal pattern | Meals | Quantity | Amount |

| | | | |
|----------------|--|-----------|--|
| Break fast | Milk (Turmeric & Ginger processed) | 1 glass | 200 ml |
| | Dalia/cornflakes/Rice flakes | 1 Karchi | 75g(cooked weight) |
| Lunch | Chapathi/Phulka (glasses with Ghee) | 2 nos | 1 medium size roti [60 gm cooked weight] |
| | Dal/Pulses/legumes (Green Gram, Horsegram, Matki Dal, Masoor, Arhar) | 1 Karchi | 25 g(raw unit) = 125g |
| | Seasonal Vegetables (Except Potato, Cabbage, Cauliflower) | 2 Karchi | 200g (cooked weight) |
| | Butter milk (Garlic processed) | 1 serving | 200 ml |
| Evening Snacks | Tea/Ginger water | 1 cup | 150 ml |
| Dinner | As same as lunch | | |
| Bed time | Milk (Ginger processed) | Bed time | Milk (Ginger processed) |

Sample Diet For Normal Economy Category Diet 4

| Services | Diet | Specification Economy Rooms | Meal Size |
|-------------|---|---|--|
| Morning Tea | Readymade Tea/Coffee /Evening Snacks (Refer The Menu) | Tea Cup, 1 Hot Water Flask, 2 Biscuits Packet | 150ml 2 No's |
| Breakfast | Cereal/ Snack 1 Milk | Cereal Bowl /Dal Bowl, Hot Water Flask, 1 Spoon, Condiment Bowl | 60 Gm 200 Ml 150 Gm |
| 6tyLunch | Chapatti Rice(Cooked) Veg 1 Lentil Curd Salad | Compartment Plate, salt and Pepper sachet, Spoon | 3 no. (60gms each) 100 gm 100 gm 125 gm 100 gm 50 gm |
| EVENING TEA | Readymade Tea/Coffee | Tea Cup, Hot Water Flask, 1 Tea spoon | 150 ml 2 No's |
| DINNER | Same as lunch (Note: No curd in dinner) | | |

• **Sample Menu Diet 5**

| Meals | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|----------------|-------------------------------------|---|-------------------------------------|---|--|--|---|
| Bed Tea | Tea | Tea | Tea (no sugar) | Tea (150 ml) | Tea biscuits | Milk/Juice | Tea |
| Breakfast | Veg upma Coriander Chutney | Veg Poha Coriander Chutney | Methi Idli Coconut chutney | Green gram dal cheela Tomato chutney | Veg Dalia Tomato chutney | Veg Idli Coconut Chutney Fruit/fruit Juice | Veg Sewiyam Roasted chana chutney (no lemon) |
| Lunch | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti |
| | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri |
| | Kulthi dal Methi veg | Mix dal/ Capsicum | Green Moong dal | Yellow mong Dal | Kulthi Dal | Masoor Dal | Mix Dal |
| | Mix salad | baby corn Mix salad | Ghiya Mix salad | Gazar Mix salad | Raw banana Mix salad | Karela Mix salad | Gazar Mix salad |
| | Zeera chaas | Zeera chaas | Zeera chaas | Zeera chaas | Zeera chaas | Zeera chaas | Zeera chaas |
| Evening Tea | Herbal Tea (Zeera, | Herbal Tea (Zeera, | Herbal Tea (Zeera, | Herbal Tea (Zeera, | Herbal Tea (Zeera, | Herbal Tea (Zeera, | Herbal Tea (Zeera, |
| | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) | Ginger, Gur, dalchini) |
| Dinner | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti | Chapatti |
| | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri | Rice/ Khichri |
| | Yellow Moong dal/ Ghiya | Green moong dal | Yellow moong dal | Masoor dal | Green moong dal | Yellow moong dal | Green moong dal |
| | Mix Veg. With simple gravy | Sitaphal Veg. with simple gravy | Karela Veg. with simple gravy | Raw banana Veg. with simple gravy | Sitaphal Kachumbar Veg. with simple gravy | Methi veg Mix with simple gravy | Kundru/ Mix with Veg. simple gravy |

• **Sample diet for Deluxe Category(B) [Diet 6]**

| SERVICES | Diet | Specification For Delux Rooms | Meal Size |
|------------------|--|--|---|
| MORNING TEA | Readymade Tea/Coffee | Tea Cup, 1 Hot Water Flask, 2 | 150ml 2 no's |
| BREAKFAST | Cereal/ Snack 1 Milk Fruits | Cereal Bowl/Dal bowl, Hot water Flask,1Spoon, Condiment Bowl, Fruit Plate & Fork | 60gms 200ml 150gms |
| MID-MORNING | Beverages (*Refer the cyclic menu) | Glass/bowl With salt & black pepper sachet | 200 ml |
| LUNCH | Chapatti Rice(Cooked) Veg 1 Veg2 Lentil Rice Curd salad | Compartment Plate, Salt and Pepper sachet, Spoon | 3 no's(60 gms each) 75 gms 100gm 100gms 125 gms 100gms 50 gms |
| EVENING TEA | Readymade Tea/Coffee /Evening Snacks(refer the menu) | 1 B&B PLATE for /Snack, Tea Cup, Hot Water Flask, 1 Tea spoon | 150 ml 2 No's/60gms |
| EVENING BEVERAGE | Soup | | 200ml |
| DINNER | Same as Lunch (Note: Curds will not be served during dinner) | | |
| BEDTIME | Milk | Flask, Cup | 200 ml |

• **Sample diet for Super-deluxe category(A) [Diet 7]**

| Services | Diet | Specification | Meal Size |
|-------------|----------------------------|---|------------------------------|
| MORNING TEA | Tea/Coffee | Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, Tea spoon, Zip Bag | 150ml 2 no's |
| BREAKFAST | Cereal Milk Snack 1 Fruits | Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet 2 | 30 gm 200 ml 60 gm 150gms |

| | | | |
|---------------------|--|---|---|
| | | Spoons Napkin, Zip Bag Condiment Bowl Full Plate and Dal Bowl Salt and pepper sachet Fruit Plate & Fork | |
| MID MORNING | Beverages (*Refer the cyclic menu) | Glass/bowl With salt & black pepper sachet | 200ml |
| LUNCH | Chapatti Rice(Cooked) Veg 1 VEG2(paneer veg) Lentil Salad Curd Dessert | Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshener, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag | 3 no's (60 each) 75 gms 100gms 100gms 125 gms 50 gms 100 gms |
| EVENING TEA | Tea/Coffee /Evening Snacks | 1 B&B PLATE for Sandwich, Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree, 1 Regular Sugar Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag | 150 ml 2 no's /60grms |
| EVENING BEVERAGE | Soup | Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin | 200ml |
| DINNER | Same as Lunch (Note: Curds will not be served during dinner) | | |
| BEDTIME | Milk | Flask, Cup & Saucer, | 200 ml |
| | | Sugar Free, Sugar Sachet, Tea spoon, Napkin | |

• **Full Liquid Diet [Diet 8]**

| S.No | Items |
|------|--|
| 1. | Fruit juices-orange, mango, pineapple, litchi, mix fruit, guava, grapes, Apple |
| 2. | Tender coconut water |
| 3. | Milk |
| 4. | Soups: Vegetables, Lentils soup etc, Ragi Soup |
| 5. | Tea |
| 6. | Coffee |
| 7. | Butter milk |
| 8. | Rice kanji |

- Full Liquid Diet (Sample Menu per Day) [Diet 9]**

| Meal pattern | Meals | Quantity | Amount |
|--------------|---------------------------|----------|--------|
| 6am | Tea | 1 cup | 200 ml |
| 8am | Milk/Milkshake/Buttermilk | 1 glass | 200 ml |
| 10am | Coconut water | 1 glass | 200 ml |
| 12pm | Strained Vegetable soup | 1 cup | 150 ml |
| 4pm | Tea | 1 cup | 150 ml |
| 6pm | Strained dal soup | 1 bowl | 200 ml |
| 8pm | Milk + Haldi | 1 glass | 200 ml |
| 10pm | Roohafza /Coconut water | 1 glass | 200 ml |

- Clear Liquid Diet [Diet 10]**

| S.No | Items |
|------|---------------------------|
| 1. | Clear soups |
| 2. | Tinned apple juice |
| 3. | Tinned pineapple juice |
| 4. | Tender coconut water |
| 5. | Roohafza |
| 6. | Strained fresh lime juice |
| 7. | Strained dal water |
| 8. | Rice kanji |

- Clear Liquid Diet -Sample Menu per Day [Diet 11]**

| Meal pattern | Meals | Quantity | Amount |
|--------------|-------------------------|----------|--------|
| 6am | Tea | 1 cup | 200 ml |
| 8am | Strained Fruit Juices | 1 glass | 200ml |
| 10am | Coconut water | 1 glass | 200ml |
| 12pm | Strained Vegetable soup | 1 cup | 150 ml |
| 4pm | Fruit Juices | 1 glass | 200ml |
| 6pm | Lemon water | 1 glass | 200ml |
| 8pm | Strained Dal soup | 1 glass | 200ml |
| 10pm | Roohafza /Coconut water | 1 glass | 200ml |

- DIABETIC LIQUID DIET [Diet 12]**

| S.No | Items |
|------|---|
| 1. | Active apple juice |
| 2. | Any fresh fruit juice with no added sugar |
| 3. | Milk |

| | |
|-----|----------------------|
| 4. | Butter milk |
| 5. | Tea |
| 6. | Coffee |
| 7. | Tender coconut water |
| 8. | Soups |
| 9. | Fresh lime juice |
| 10. | Any diabetic feed |

Ryles tube feeds- Every 2 hourly from 6 am to 12 pm Sample Menu: Special Blend [**Diet 13**]

| Food items included (Raw Unit) | Quantity (Amount) | Make up |
|--|-------------------|---------------------------------|
| Milk | 00 (ml) | Volume up to 800 ml for 4 feeds |
| Refined Oil | 15 (ml) | |
| Glucose | 75(g) | |
| Com Starch | 5 (g) | |
| Skim Milk Powder/High protein Supplement | 30 (g) | |
| Egg white | 3 no's | |
| Salt | | |
| Rose syrup | 1 tbsp | |
| Potassium (mg) | 125 | |

• **Distribution of feeds: [Diet 14]**

| Meal pattern | Meals | Amounts |
|--------------|----------------------|---------|
| 6 am | Milk | 200ml |
| 8am | Special Blend | 200ml |
| 10am | Special Blend | 200ml |
| 12pm | Special Blend | 150 ml |
| 2pm | Special Blend | 200ml |
| 14pm | Special Blend | 150 ml |
| 6pm | Special Blend | 200ml |
| 8pm | Special Blend | 200ml |
| 10pm | Special Blend | 200ml |
| 12pm | Rice water/Dal water | 200ml |

Part-B

FOOD ITEMS LIST FOR STUDENT MESS:

STUDENTS MESS : FOOD MENU :

Morning :

1. Breakfast with Milk /Tea
2. Lunch

Evening :

1. Evening Snacks with Tea / Milk / Coffee / Fruits / Fruit Juices etc.
2. Dinner

Note :

1. Monthly or Weekly or Day wise separate Food Item Menu in Breakfast, Lunch, and Dinner, should be given to the Students.
2. 1 Sweet Item / Fruit / 1 Egg per Week / Function / Festival / Occasion etc. should be should be given to the students.
3. Monthly variation in food items should be assured by vendor.
4. A detail list of options in Food Items in each category is provided in this annexure.
5. Food Menu should be selected from the list of Food Items provided in the annexure.
6. Additional food items may be added or changed as per the cost / availability / locality / season or other incidental reasons etc.
7. Changes may be made in the food menu as per meeting with the canteen committee and AIIA component authority from time to time etc.

B(i) STUDENTS MESS : BREAKFAST OPTIONS

- Prepare a Weekly or Monthly Food Menu from the following Options.
- Use Day wise Separate Food Item.
- Any 2 Items from the following list must be made available for breakfast per day.
- You may delete or Add items.
-

| Sr. No. | BREAKFAST FOOD ITEMS OPTIONS : | Quantity | Rate |
|---------|---|--------------------------------------|------|
| 1. | Daliya (Multiveg Daliya etc. Daliya Varieties)/Multiveg Sooji | 150 gm | |
| 2. | Upama / Kodo Upama / Bhagar Upama / other type of upama + Chutney | 150 gm | |
| 3. | Idli (2 Pieces) (40 gm per Idli) + Sambhar | 80 gm / Idli + 1 Bowl / 2 Cups | |
| 4. | Vada (2 Pieces) + Sambhar (40 gm per Idli) | 80 gm / Idli + 1 Bowl / 2 Cups | |
| 5. | Idli + Vada Sambhar Mix (Once / Week Compulsory) | (1 Idli + 1 Vada) 1 Bowl / 2 Cups | |
| 6. | Matki Chi Usal / Mugachi Usal / Other types of Usal | 100 gm | |
| 7. | Whole wheat Parathas : Aloo Paratha / Kaddu Paratha / Aloo Palak Paratha / Methi Paratha / Jowar Methi Paratha / Multigrain Paratha + Chutney / Sauce | 100 gm | |
| 8. | Dhapate (Thick Roti without Oil) : Maharashtrian Masala Dhapate / Multigrain Dhapata + Chutney / Sauce | 100 gm | |
| 9. | Dhirde : Wheat Dhirde / Jowar Dhirde / Besan Dhirde / Rice Dhirde / Multigrain Dhirde / Ragi Dhirde + Chutney / Sauce | 100 gm | |
| 10. | Thalipith : Regular Thalipith / Rava Thalipith / Methi Thalipith + Chutney / Sauce | 100 gm | |
| 11. | Dosa : Plain Dosa / Masala Dosa / Millets Dosa / other types + Chutney / Sauce | 100 gm | |
| 12. | Uttapa : Plain Uttappa / Masala Uttappa / other types + Chutney / Sauce | 100 gm | |
| 13. | Rava Sheera / Whole Wheat Sheera / Nachni Sheera / Other types | 100 gm | |
| 14. | Onion Poha with Peanuts and Rasam / Sambhar | 100 gm | |
| 15. | Onion Mirchi Pakoda | 100 gm | |
| 16. | Rawa Upama with Chutney / Other types of Upma + Chutney / Sauce | 100 gm | |
| 17. | Puri Bhaji (Ghee Fried) + Aloo Sabji | 3 Puri + 100 ml | |
| 18. | Chivada Regular Puffed Rice / Lahi Chivada / other types | 100 gm | |
| 19. | Lahi Chivada (Regular Rice/ Red Rice /Jowar Lahi / other grains or types) | 100 gm | |
| 20. | Chola Puri + Batura | 3 Puri + 100 ml | |
| 21. | Palak Egg Roti | 200 gm | |
| 22. | Veg Omlet + Chutney / Sauce | 200 gm | |
| 23. | Soup / Shorva of Chicken / Mutton / Fish | 100 ml | |
| 24. | Sprouts (Day wise New) | | |
| 25. | Veg Chilla / other types | | |

B(ii) STUDENTS MESS : LUNCH / DINNER :
VEG THALI : OPTIONS

- Prepare a Weekly or Monthly Menu from the following Options.
- Use Day wise Separate Food Item
- All food items are compulsory in the Veg Thali from the option (Sr. No. 1 to 11) given below:-

| Sr. No | LUNCH / DINNER FOOD ITEMS OPTIONS : | Qty | Rate |
|--------|---|----------------------------------|------|
| 1. | Plain Rice / Jeera Rice/ Pulao/ Sweet Rice / Veg Biryani / other Rice types (Day wise separate) / Khichadi types with Ghee (Day wise New) | 200 gm | |
| 2. | Dal or Sambhar (Day wise New) | 1 Regular Katori (Min 100 ml) | |
| 3. | Fresh Dry Bhaji (Day wise New) | 200 gm | |
| 4. | Fresh Gravy Bhaji (Day wise New) | 200 ml | |
| 5. | Chapati/Roti (Whole Wheat/Jowar/ Rice/Mix Grain/ Millets/ Other types etc) : 04 Pieces (Day wise New) | 70 gm | |
| 6. | Papad (Day wise New) | | |
| 7. | Pickle (Day wise New) | | |
| 8. | Liquid Recipe : Plain Solkadhi / Coconut Solkadhi / Goan Kokum Curry / Rasam / Saram etc. (Day wise New) | 200 ml | |
| 9. | Fresh Curd / Fresh Mattha Chaach / Masala Chaach / Regular Chaach (Day wise New) | 200 ml | |
| 10. | Salads (Mixed with Cucumber, Radish, Carrot, Kheera, Beet root, Cabbage, Onion, Lemon, etc.) (Day wise New) | 1 Boul (50 gm) | |
| 11. | 1 Sweet Item per week : Healthy Laddu/ Khir/ Basundi/ Barfi/ Puran Poli / Shira/ Gulab Jamun/ Rasgulla/ Jalebi/ Rasmalai/ Shrikhand types/ Malpua/ Gajar ka Halva / Kalakand/ Rabdi / Petha / Pedha / other | 25 to 50 gram / ml | |

B(iii)STUDENTS MESS: NON - VEG THALI OPTIONS :

- Prepare a Weekly or Monthly Menu from the following Options.
- Non veg thali should be served minimum twice a week
- Use Day wise Separate Food Item
- All food items are compulsory in the Non Veg Thali from the option (Sr. No. 1 to 10) given below:-

- Any 1 Non-Veg Item (2/3/4) from the following list must be included per day in the Non-Veg Thali.
- Non-Veg Thali must be made available Twice every week.

| Sr. No . | NON - VEG THALI LUNCH / DINNER FOOD ITEMS OPTIONS : | Qty | Rate |
|----------------|---|-----------------|------|
| 1. | Plain Rice / Jeera Rice / Pulao / Veg Biryani /Lime Rice / other Rice types (Day wise separate) / Khichadi types with Ghee (Day wise New) | 200 gm | |
| 2. | Eggs/Curry | 150 gm + 200 ml | |
| 3. | Fish/Curry | 150 gm + 200 ml | |
| 4. | Chicken Curry (04 pieces) | 150 gm + 200 ml | |
| 5. | Fresh Dry Bhaji (Day wise New) | 200 gm | |
| 6. | Chapati/Roti (Whole Wheat/Jowar/ Rice/Mix Grain/ Millets/ Other types etc) : 04 Pieces (Day wise New) | 70 gm | |
| 7. | Pickle (Day wise New) | 25 gm | |
| 8. | Plain Solkadhi / Coconut Solkadhi / Goan Kokum Curry / Rasam / Saram etc. (Day wise New) | 100 ml | |
| 9. | Fresh Curd / Fresh Mattha Chaach / Masala Chaach / Regular Chaach (Day wise New) | | |
| 10. | Salads (Mixed with Lemon, Radish, Carrot, Kheera, Cabbage, Onion etc.) (Day wise New) | 100gm | |

Part (C)

CANTEEN FOOD ITEMS LIST

FOR ALL EMPLOYEES / GUESTS ETC.

CANTEEN FOOD MENU :

Morning :

1. Breakfast with Tea / Milk / Coffee / Fruits / Fruit Juices etc.
2. Lunch

Evening :

1. Evening Snacks with Tea / Milk / Coffee / Fruits / Fruit Juices etc.
2. Dinner

Note :

1. Monthly or Weekly or Day wise separate Food Item Menu in Breakfast, Lunch, and Dinner, should be given to everyone.
2. 1 Sweet Item / Fruit / 1 Egg per Week / Function / Festival / Occasion etc. should be should to be given to everyone.
3. Monthly variation in food items should be assured by vendor.
4. A detail list of options in Food Items in each category is provided in this annexure.
5. Food Menu should be selected from the list of Food Items provided in the annexure.
6. Additional food items may be added or changed as per the cost / availability / locality / season or other incidental reasons etc.
7. Changes may be made in the food menu from time to time as per meeting with the canteen committee and AIIA component authority from time to time etc.

C(i) CANTEEN BREAKFAST : OPTIONS

- Prepare a Weekly or Monthly Menu from the following Options.
- Use Day wise Separate Food Item
- Any 2 Food Items from the following list must be made available for breakfast per day.
- You may delete or Add other items.

| Sr. No | CANTEEN BREAKFAST FOOD ITEMS OPTIONS : | Quantity | Rate for Staff | Rate for Visitor |
|--------|---|--|----------------|------------------|
| 1. | Daliya (Multiveg Daliya etc. Daliya Varieties) | 150 gm | | |
| 2. | Multiveg Sooji Upama / Kodo Upama / Bhagar Upama / other type of upama + Chutney | 150 gm | | |
| 3. | Idli (2 Pieces) (40 gm per Idli) + Sambhar | 80 gm / Idli + 1 Bowl / 2 Cups | | |
| 4. | Vada (2 Pieces) + Sambhar (40 gm per Idli) | 80 gm / Idli + 1 Bowl / 2 Cups | | |
| 5. | Idli + Vada Sambhar Mix (Once / Week Compulsory) | (1 Idli + 1 Vada) 1 Bowl / 2 Cups | | |
| 6. | Matki Chi Usal / Mugachi Usal / Other types of Usal | 100 gm | | |
| 7. | Whole wheat Parathas : Aloo Paratha / Kaddu Paratha / Aloo Palak Paratha / Methi Paratha / Jowar Methi Paratha / Multigrain Paratha + Chutney / Sauce | 100 gm | | |
| 8. | Dhapate (Thick Roti without Oil) : Maharashtriyen Masala Dhapate / Multigrain Dhapata + Chutney / Sauce | 100 gm | | |
| 9. | Dhirde : Wheat Dhirde / Jowar Dhirde / Besan Dhirde / Rice Dhirde / Multigrain Dhirde / Ragi Dhirde + Chutney / Sauce | 100 gm | | |
| 10. | Thalipith : Regular Thalipith / Rava Thalipith / Methi Thalipith + Chutney / Sauce | 100 gm | | |
| 11. | Dosa : Plain Dosa / Masala Dosa / Millets Dosa / other types + Chutney / Sauce | 100 gm | | |
| 12. | Uttapa : Plain Uttappa / Masala Uttappa / other types + Chutney / Sauce | 100 gm | | |
| 13. | Rava Sheera / Whole Wheat Sheera / Nachni Sheera / Other types | 100 gm | | |
| 14. | Onion Poha with Peanuts and Rasam / Sambhar | 100 gm | | |
| 15. | Onion Mirchi Pakoda | 100 gm | | |
| 16. | Rawa Upama with Chutney / Other types of Upma + Chutney / Sauce | 100 gm | | |
| 17. | Puri Bhaji (Ghee Fried) + Aloo Sabji | 3 Puri + 100 | | |

| | | | | |
|-----|---|-----------------|--|--|
| | | ml | | |
| 18. | Chivada Regular Puffed Rice / Lahi Chivada / other types | 100 gm | | |
| 19. | Lahi Chivada (Regular Rice/ Red Rice /Jowar Lahi / other grains or types) | 100 gm | | |
| 20. | Chola Puri + Batura | 3 Puri + 100 ml | | |
| 21. | Palak Egg Roti | 200 gm | | |
| 22. | Veg Omllet + Chutney / Sauce | 200 gm | | |
| 23. | Soup / Shorva of Chicken / Mutton / Fish | 100 ml | | |
| 24. | Sprouts (Day wise New) | | | |
| 25. | Veg Chilla / other types | | | |

C(ii) CANTEEN : LUNCH / DINNER MENU

- Prepare a Weekly or Monthly Menu from the following Options.
- Use Day wise Separate Food Item
- All food items are compulsory in the Veg Thali from the option (Sr. No. 1 to 11) given below:-

| Sr. No | CANTEEN VEG THALI LUNCH / DINNER FOOD ITEMS OPTIONS : | Qty | Rate for Staff | Rates for Visitors |
|--------|--|--------------------------|----------------|--------------------|
| 1. | Plain Rice / Jeera Rice/ Pulao/ Sweet Rice / Veg Biryani / other Rice types (Day wise separate) / Khichadi types with Ghee (Day wise New) | 200 gm | | |
| 2. | Dal or Sambhar (Day wise New) | 1 Katori | | |
| 3. | Fresh Dry Bhaji (Day wise New) | 200 gm | | |
| 4. | Fresh Gravy Bhaji (Day wise New) | 250 ml | | |
| 5. | Chapati/Roti (Whole Wheat/Jowar/ Rice/Mix Grain/ Millets/ Other types etc) : 04 Pieces (Day wise New) | 70 gm | | |
| 6. | Papad (Day wise New) | | | |
| 7. | Pickle (Day wise New) | | | |
| 8. | Liquid Recipe : Plain Solkadhi / Coconut Solkadhi / Goan Kokum Curry / Rasam / Saram etc. (Day wise New) | 250 ml | | |
| 9. | Fresh Curd / Fresh Mattha Chaach / Masala Chaach / Regular Chaach (Day wise New) | 250 ml | | |
| 10. | Salads (Mixed with Cucumber, Radish, Carrot, Kheera, Beet root, Cabbage, Onion, Lemon, etc.) (Day wise New) | 1 Boul (50 gm) | | |
| 11. | 1 Sweet Item : Healthy Laddu/ Khir/ Basundi/ Barfi/ Puran Poli / Shira/ Gulab Jamun/ Rasgulla/ Jalebi/ Rasmalai/ Shrikhand types/ Malpua/ Gajar ka Halva / Kalakand/ Rabdi / Petha / Pedha / other | 25 to 50 gram / ml | | |

Part D:- MENU FOR OFFICIAL MEETINGS/ SEMINAR etc

| S. No | Meal | Items | Amount |
|---|----------------|--|----------------------|
| 1. | ORDINARY LUNCH | Plain Rice | 100 gms |
| | | Chapati/Puri | 4 |
| | | Dal | 125gms |
| | | Seasonal Veg | 150 gms |
| | | Curd preparations | 100 gms |
| | | Salad | 50gms |
| 2. | SPECIAL LUNCH | Cold drink/Soup/Juice | 150 ml |
| | | Pulao | 150 gms |
| | | Poori/Roti/Nan/Parantha | 4 each 60 gm |
| | | Dal | 125gm |
| | | Seasonal Veg | 100 gm |
| | | Paneer Dish | 150 gm |
| | | Curd preparations | 100 gm |
| | | Salad | 50 gms |
| | | Chatni/Pickle & Papad | 15gms |
| | | Fruit/Dessert | 100 gms |
| Note.- Two days Continental/south Indian food will be prepared Menu will have more variety in special lunch. Find sample menu for the same. | | | |
| 3. | WORKING LUNCH | Soup/Cold drinks/Tea/Coffee/Juice | 200ml |
| | | Veg. Cutlets/Dhokla | 3 [50 gm each] |
| | | Sandwich Cheese Veg | 2[medium size bread] |
| 4. | HIGH TEA | Tea/Coffee/Cold drinks/Soup | 150ml |
| | | Wafer/Biscuits | 3 |
| | | Cutlets/Any Dry Snack/ Sandwich/Patties | 2 |
| | | Pastry/Sweet | 1/100gms |
| 5. | EVENING TEA | Tea/Coffee with two Samosas/Bondas/Cutlets/Dry snack as per staff menu | 2 Types |
| | | Tea/Coffee with Biscuits | |
| | | One Cup Tea/ One Cup Coffee | |
| 6. | BREAKFAST | Milk Porridge (oats/daliya/cornflakes/wheat flakes) | |

| | | | |
|--|--|--|---|
| | | Two Dry item (Poha/Upma/Idli (2) /cutlet/sandwich/Bread butter/Paranthas (2) Nada/ Dhokla/Omelet/Eggs (1) / Puri (2) Juice/Tea/Coffee | 2 |
| | | Seasonal Fruit | |

(E)VVIP / INTERNATIONAL GUESTS FOOD MENU**Note :**

1. Other kinds of foods like **Jain food, and** other religious foods or foods pertaining to any locality or nationality like **International foods** or food items for certain diseases like **Gluten free diet** etc. should be provided by vendor as per the demand of customers or institute.
2. Vendor may customize i.e. add or delete food items as per the VVIP / International customers food preferences.

VVIP / INTERNATIONAL VISITORS FOOD MENU : SAMPLE 1***Breakfast**

| Sr no. | Food Items | Quantity | Rate |
|--------|--------------------|----------|------|
| | Beverages:- | | |
| 1. | Smoothie | 300 ml | |
| 2. | Fresh Juice | 300 ml | |
| 3. | Lassi | 300 ml | |
| 4. | Tea | 80 ml | |
| 5. | Green tea | 300 ml | |
| 6. | Coffee | 300 ml | |
| 7. | Cold Coffee | 300 ml | |
| 8. | Hot Chocolate | 300 ml | |

| Sr no. | Food Items | Quantity | Rate |
|--------|---------------------------------|----------|------|
| | Low calorie:- | | |
| 1. | Fresh Fruit Platter | 200 gm | |
| 2. | Oat Meal and Dry Fruit Porridge | 150 gm | |
| 3. | Cereals | 125 gm | |

| Sr no. | Food Items | Quantity | Rate |
|--------|-----------------------|----------|------|
| | Egg Specials:- | | |
| 1. | Scrambled Egg | 170 gm | |
| 2. | Egg White Omelet | 130 gm | |
| 3. | Indian Masala Omelet | 150 gm | |
| 4. | Boiled Egg | 120 gm | |
| 5. | Fried Egg | 180 gm | |
| 6. | Poached Egg | 200 gm | |

| Sr No. | Food Items | Quantity | Rate |
|--------|-----------------|----------|------|
| | Indian:- | | |
| 1. | Idli | 350 gm | |
| 2. | Masala Uttapam | 325 gm | |
| 3. | Upama | 220 gm | |
| 4. | kanda poha | 220 gm | |
| 5. | Aloo paratha | 180 gm | |
| 6. | Dosa | 220 gm | |
| 1. | Baker's basket | 250 gm | |

***MAIN COURSE**

| Sr no. | Food Items | Quantity | Rate |
|--------|------------|----------|------|
|--------|------------|----------|------|

| | Soup and Salad:- | | |
|----|----------------------------------|--------|--|
| 1. | Tomato basil Soup | 180 ml | |
| 2. | Hot n Sour Soup | 180 ml | |
| 3. | Hot n sour Chicken Soup | 185 ml | |
| 4. | Sweet Corn Soup | 180 ml | |
| 5. | Sweet Sorn Chicken Soup | 185 ml | |
| 6. | Roasted Mushroom and Garlic Soup | 180 ml | |
| 7. | Mix Leave Salad | 120 gm | |
| 8. | Caesar Salad | 160 gm | |

| Sr no. | Food Items | Quantity | Rate |
|---------------|---------------------|-----------------|-------------|
| | Appetizers:- | | |
| 1. | Goi Cuon | 180 gm | |
| 2. | Vegetarian Kebab | 200 gm | |
| 3. | Non Veg Kebab | 220 gm | |
| 4. | Chicken satay | 190 gm | |

| Sr no. | Food Items | Quantity | Rate |
|---------------|-------------------|-----------------|-------------|
| | Others:- | | |
| 1. | Veg Burger | 250 gm | |
| 2. | Byonic Burger | 650 gm | |
| 3. | Veg Sandwich | 250 gm | |
| 4. | Non Veg Sandwich | 250 gm | |
| 5. | Veg Wraps | 200 gm | |
| 6. | Non Veg Wraps | 220 gm | |
| 7. | Pasta | 220 gm | |
| 8. | Veg Pizza | 220 gm | |
| 9. | Non Veg Pizza | 250 gm | |
| 10. | Spaghetti Seafood | 220 gm | |

| Sr no. | Food Items | Quantity | Rate |
|---------------|----------------------------|-----------------|-------------|
| | Goan Special:- | | |
| 1. | Tarkarachem Hoomand | 220 gm | |
| 2. | Kaju Mushrooms Peas Xocuti | 220 gm | |
| 3. | Goan Daal Masala | 220 gm | |
| 4. | Goan Rice | 200 gm | |
| 5. | Nustache Koddi | 220 gm | |
| 6. | Kombdechim Xocuti | 220 gm | |

| Sr no. | Food Items | Quantity | Rate |
|---------------|--------------------------|-----------------|-------------|
| | Rice n Noodles:- | | |
| 1. | Vegetarian Fried Rice | 220 gm | |
| 2. | Yang Chow Fried Rice | 220 gm | |
| 3. | Vegetarian hakka noodles | 220 gm | |
| 4. | Non-Veg Hakka Noodles | 220 gm | |
| 5. | Thai Chiken Red Curry | 220 gm | |
| 6. | Thai green curry | 220 gm | |
| 7. | Wok Fried Vegetables | 220 gm | |
| 8. | Mapo Tofu | 220 gm | |
| 9. | Kung Pao Chiken | 220 gm | |

| | | | |
|----------------|--|----------------------------|-------------|
| 10. | Stir Fried Pork | 240 gm | |
| Sr no. | Food Items | Quantity | Rate |
| | Comfort mains : | | |
| 1. | Pav Bhaji | 220 gm | |
| 2. | Kadhai Vegetables | 220 gm | |
| 3. | Paneer tikka butter masala | 220 gm | |
| 4. | Butter Chicken | 220 gm | |
| 5. | Mutton Roganjosh | 220 gm | |
| 6. | Daal Makhani | 220 gm | |
| 7. | Daal Tadka | 220 gm | |
| 8. | Curd Rice | 180 gm | |
| 9. | Dum Biryani | 230 gm | |
| 10. | Dum Mutton/Chicken Biryani | 250 gm | |
| 11. | Steamed rice | 200 gm | |
| 12. | Raita | 120 gm | |
| Sr no. | Food Items | Quantity | Rate |
| 1. | Phulka | 45 gm | |
| 2. | Garlic naan | 30 gm | |
| 3. | Lachha Paratha | 30 gm | |
| 4. | Roti | 30 gm | |
| 5. | Naan | 30 gm | |
| Sr no. | Food Items | Quantity | Rate |
| | Sides:- | | |
| 1. | French Fries | 30 gm | |
| 2. | Potato Wedges | 30 gm | |
| 3. | Mashed Potato | 30 gm | |
| Sr. No. | Food Items | Quantity | Rate |
| | Sweet Eats:- | | |
| 1. | Vanilla Ice Cream | 240 gm | |
| 2. | Butterscotch Ice Cream | 240 gm | |
| 3. | Chocolate Ice cream | 240 gm | |
| 4. | Gulab Jamun | 80 gm | |
| 5. | Chocolates Earl Grey Marquise | 25 gm | |
| 6. | New York Style Cheesecake | 120 gm | |
| 7. | Goan Sweet Platter- dodol serradura bebinca | 40 gms 50 gms 75 gms | |

(E) VVIP / INTERNATIONAL VISITORS FOOD MENU : SAMPLE 2**BREAKFAST**

TEA

COFFEE

BUTTER TOAST

ONION PARATHA

POHA

UPMA
ALOO PARATHA
VEG SANDWICH
GOBI PARATHA
CHEESE SANDWICH
MIX PARATHA
PANEER PARATHA
CHOLE BHATURE
PURI BHAJI,ALLU PURI
BESAN CHILLA

SNACKS VEG

ROASTED PAPAO
FRY PAPAD
MASALA PAPAD
FINGER CHIPS
VEG PAKORA
PANEER FINGER
PANEER PAKORA
CHANA DRY
CHANA GARLIC
GARLIC FINGER CHIPS
PEANUT CHAT
COCKTAIL KABAB

SOUP

VEG SOUP
CREAM OF TOMATO
VEG HOT AND SOUR SOUP
VEG MANCHOW SOUP
VEG SWEET CORN SOUP

CHINESE

VEG MANCHURIAN (DRY/GRAVY)
CHILLY PANEER (DRY/ GRAVY)
CHILLY POTATO
VEG CHRISPY
MASHROOM CHILLY
VEG SPRING ROLL
BABY CORN GOLDEN FRY
HONEY CHILLY POTATO

TANDOORI SNACKS

MASHROOM TIKKA
VEG SEEK KABAB
PANEER TIKKA
PANEER TIKKA HARIYALI
PANEER ACHARI TIKKA
PANEER MALAI TIKKA

DAL

DAL FRY
DAL TADKA
DAL MAKHANI
DAL PALAK
DAL HANDI
DAL GARLIC

MAIN COURSE

ALOO JEERA
ALOO MATTER
KARI PAKORA
MIX VEG
CHANA MASALA
ALOO PALAK
VEG MAKHANWALA
VEG KOLHAPURI
PALAK PANEER
MASHROOM MASALA
MATTER MASHROOM
PANEER BHURJI
PANEER BUTTER MASALA
PANEER TOMATO
KAJU MASALA
SHAHI PANEER
MATTER PANEER
PANEER TIKKA MASALA
KADAI PANEER
MALAI KOFTA
PANEER HANDI
SARSON DE SAAG HANOI
RAJ MAHA HANDI
PALAK LASOONI
DUM ALOO PUNJABI
PANEER PASANDA
VEG TAVA
SEV TOMATO
SEV MILK
CHEESE KOFTA

SPECIAL MINI MEAL BOWL

KADI CHAWAL
RAJMA CHAWAL
CHEESE NAAN WITH GRAVY
AMRITSARI KULCHA
MAKKI DI ROTI SARSO DA SAAG

ROTI

TAWA ROTI

TANDOORI ROTI
BUTEER ROTI
PLAIN NMN
LACHHA PARATHA
MISSI ROTI
MAKKI ROTI
BUTTER NAAN
NAAN
GARLIC CHEESE NAAN
GARLIC NAAN
CHEESE PARATHA

THALI SPECIAL

VEG THALI : DAL, MIX VEG, DAHI, RICE & ROTI, PAPAD,SALAD

VEG SPECIAL THALI : DAL MAKHNI, SHAHI PANEER, MIX VEG, JEERA RICE, ROTI (2), GULAB JAMUN

RICE/ BIRYANI

STEAM RICE
DAL KHICHOI
VEG PULAO
VEG BIRYANI
VEG FRIED RICE
PANEER BIRYANI
PANEER FRIED RICE
JEERA RICE
CURD RICE
GREEN PEAS PULAO
GHEE MASALA RICE

SALAD

ONION SALAD
CUCUMBER SALAD
KACHUMBER SALAD
GREEN SALAD

COLD DRINKS

MINERAL WATER
FRESH LIME WATER
BUTTER MILK
SODA (SWEET/ SALTED)
LASSI (SWEET/SLATED)
FRESH FRUIT JUICE

RAITA

PLAIN CURD
MIX RAITA
BOONDI RAITA

SWEET

ICE CREAM

GULAB JAMUN (2PC)

RAS MALAI (2PC)

VANILLA / STRAWBERRY

CHOCOLATE

MANGO

BUTTER SCOTCH

**ANNEXURE -IV
CERTIFICATE**

1. I,..... Son/ Daughter/Wife of Shri..... Proprietor / Director/ Authorized signatory of the Agency/Firm/Company, mentioned above, is competent to sign this declaration and execute this tender document;

2. I have carefully read and understood all the terms and conditions of the tender and undertake to abide by them;

3.The information / documents furnished along with the above application are true and authentic to the best of my knowledge and belief. I / we, am / are well aware of the fact that furnishing of any false information / fabricated document would lead to rejection of my tender at any stage besides liabilities towards prosecution under appropriate law.

4. I, do hereby declare that the our firm has neither been blacklisted/no criminal case pending against him (attach an affidavit duly notarized on Stamp Paper Worth of Rs. 50/-, stating that no criminal/Black listing case is pending against the firm) by any of the Govt. Institute/Ministries/Departments/PSUs with which the firm had it had dealing for running similar Patent Diet Kitchen/Catering Services during last three years nor has been penalized for inferior or poor quality in their services.

(Signature of authorized person)

Date:

Full Name:

Place:

Seal :

ANNEXURE -V: BANK GUARANTEE FORM FOR PERFORMANCE SECURITY DEPOSIT

To,

Director

All India Institute of Ayurveda (AIIA), Gautam Puri, Sarita Vihar, Mathura Road,
New Delhi - 110076

WHEREAS.....
.....

(Name and address of the supplier) (hereinafter called "the supplier" has undertaken in pursuance of contract no..... Dated to supply (description of goods and services) (hereinafter called "the contract")

AND WHEREAS it has been stipulated by you in the said contract that the supplier shall furnish you with a bank guarantee by a scheduled commercial bank recognized by you for the sum specified therein as security for compliance with its obligations in accordance with the contract; AND WHEREAS we have agreed to give the supplier such a bank guarantee

NOW THEREFORE we hereby affirm that we are guarantors and responsible to you, on behalf of the supplier, up to a total of

(amount of the guarantee in words and figures), and we undertake to pay you, upon your first written demand declaring the supplier to be in default under the contract and without cavil or argument, any sum or sums within the limits of (amount of guarantee) as aforesaid, without your needing to prove or to show grounds or reasons for your demand or the sum specified therein,

We hereby waive the necessity of your demanding the said debt from the supplier before presenting us with the demand.

We further agree that no change or addition to or other modification of the terms of the contract to be performed there under or of any of the contract documents which may be made between you and the supplier shall in any way release us from any liability under this

guarantee and we hereby waive notice of any such change, addition or modification.

This guarantee shall be valid up to and including the.....Day of

.....

2023 (Signature with date of the authorized officer of the Bank)

(Name and designation of the officer)

(Seal, name & address of the Bank and address of the Branch)

ANNEXURE VI: PERMISSIBLE BRAND OF COMMODITIES

| ITEM | BRAND |
|---------------------------|--|
| Salt | Iodized salt such as Tata, Annapurna, Nature Fresh |
| Spices | MDH, MTR or equivalent quality brands |
| Ketchup | Maggi, Kissan, Heinz |
| Oil | Refined oil such as Sun drop, Nature Fresh, Godrej |
| Pickle | Mother's or Priya or Tops |
| Ata | Aashirvad, Pillsbury, Nature Fresh |
| Buter | Amul, Britannia, Mother Dairy |
| Bread | Harvest/Britannia make |
| Jam | Kissan, Nafed |
| Milk | Toned milk of Mother Dairy, Delhi Milk Scheme |
| Paneer | Amul/Mother Dairy |
| Tea | Brook Bond, Lipton, Tata |
| Coffee | Nescafe, Rich Bru |
| Biscuits | Britannia, Parle, Good Day |
| Ice Cream, Lassi, Curd | Mother Dairy, Amul, Cream Bell - all varieties |
| Mixtures/Chips | Haldiram/Bikaner |
| Mineral Water | ISI marked Kinley/Bisleri/Ganga |
| Besan, Dal | Rajdhani |
| Rice | Basmati |
| Cold Drinks | Pepsi, Coke etc. |
| Juices | Real, Tropicana |
| Lemon Water | Hello |
| Sweet | Bikaner, Haldiram |

Declaration by the Contractor:

1. This is to certify that I/We before signing this contract have read and fully understood all the terms and conditions contained in agreement document regarding terms & condition of the contract, rules regarding daily functioning of the canteen with penal clauses. I/we agree to abide them.

2. No other charges would be payable by Client and there would be no increase in rates during the Concurrency of the Contract period. (Signature of authorized person)

Date:

Full Name:

Place:

Seal :

Bid Security Declaration by the Bidder

I/ We, M/s _____ hereby undertake and accept that if I/We withdraw or modify my/our Bids during the period of validity, or if I/We am/are awarded the contract and I/We fail to sign the contract, or to submit a performance security before the deadline defined in the request for bids document, I/We Shall have no objection if I/We am/are suspended for the two Years from being eligible to submit Bids for contracts with All India Institute of Ayurveda New Delhi.

Seal, Name & Address of the bidder/authorized person

Telephone No. & Email ID

Annexure-VIII**Financial Bid (To be submitted in separate sealed envelope)**

(Bidder shall have to quote for each item)

Part A: Rate for IPD Patients

| Sl No | Meal Type | Menu | Rate |
|--------------|--------------------|---|------|
| 1. | Breakfast | Menu items will be decided for patient as per prescription of Dietician from the diets mentioned in Part A of Annexure -III | |
| 2. | Lunch/Dinner Thali | -Do- | |
| Total | | | |

Part B: Rates for Student Mess

| Sl No | Meal Type | Menu | Rate |
|--------------|-------------------------|--|------|
| 1. | Breakfast | As per details in Table Part B(i) of Annexure III. | |
| 2. | Lunch/Dinner Thali(Veg) | As per details in Table B(ii) of Annex-III | |
| 3. | Lunch/Dinner Non-Veg | As per details in Table B(iii) of Annex-III | |
| 4 | Evening Snacks | Tea/Coffee with snacks (100 gram) | |
| Total | | | |

Part C- Rate for Staff/Visitors in the Canteen

| Sl No | Meal Type | Menu | Rates for | |
|--------------|--------------------|---|-----------|---------|
| | | | Staff | Visitor |
| 1. | Breakfast | As per Details in Table Part C(i) of Annexure-III | | |
| 2. | Lunch/Dinner Thali | As per Details in Table C(ii) of Annex III | | |
| Total | | | | |

Part D: Food Rates for Meeting Seminar etc

| Sl No | Meal Type | Menu | Rate |
|-------|----------------|---|------|
| 1. | Breakfast | As per details given in Part-D of Annexure -III | |
| 2. | Working Lunch | -Do- | |
| 3 | Ordinary Lunch | -Do- | |

| | | | |
|----|-------------------|------|--|
| 4. | Special Lunch | -Do- | |
| 5. | High Tea | -Do- | |
| 6. | Evening Breakfast | -Do- | |

Part E- Rates for VVIP/International Guests (These events will be occasional. Bidders shall have to quote an average rate for the Meals)

| Sl No | Meal Type | Menu | Rate |
|--------------|---------------------------------|--|------|
| 1. | Breakfast | Items will be taken from the Menu given in table E of annexure 3 depending the nature of event | |
| 2. | Lunch/Dinner Thali(Veg)/non-Veg | -Do- | |
| 3. | High Tea | -Do- | |
| Total | | | |

Part (F) Rates for General Retail Items to be available in the Canteen/Mess

| SR. NO | ITEM(S) | QUANTIT Y | Rat e |
|--------|--|--------------------------------------|-------|
| 1. | Desi Cow Milk : Native A-2 Cow Milk like Gir Cow etc. | 200 ml | |
| 2. | Buffalo Milk | 200 ml | |
| 3. | Masala Milk : (Buffalo Milk + Dried Edible Spices containing 1 Pinch of Cardamom, Black Pepper, Cinnamon, Clove, Turmeric, Dried Ginger, Nutmeg each) Powder + Sugar : In Boiled Form.) | 200 ml | |
| 4. | Dry Fruit Milk : (Buffalo Milk + Powder of Almonds + Walnuts + Pistachios + Cashews + Dried Grapes + Sugar | 200 ml | |
| 5. | Ayurvedic Tea, Regular Tea / Masala Tea / Other types | 100 ml | |
| 6. | Other types of Milk / Liquids as per requirement or availability | 200 ml | |
| 7. | Daliya (Multiveg Daliya etc. Daliya Varieties) | 150 gm | |
| 8. | Multiveg Sooji Upama / Kodo Upama / Bhagar Upama / other type of upama + Chutney | 150 gm | |
| 9. | Idli (2 Pieces) (40 gm per Idli) + Sambhar | 80 gm / Idli + 1 Bowl / 2 Cups | |
| 10. | Vada (2 Pieces) + Sambhar (40 gm per Idli) | 80 gm / Idli + 1 Bowl / 2 Cups | |
| 11. | Idli + Vada Sambhar Mix (Once / Week Compulsory) | (1 Idli + 1 Vada) 1 Bowl / 2 Cups | |
| 12. | Matki Chi Usal / Mugachi Usal / Other types of Usal | 100 gm | |
| 13. | Whole wheat Parathas : Aloo Paratha / Kaddu Paratha / Aloo Palak Paratha / Methi Paratha / Jowar Methi Paratha / | 100 gm | |

| | | | |
|-----|---|-------------------------------|--|
| | Multigrain Paratha + Chutney / Sauce | | |
| 14. | Dhapate (Thick Roti without Oil) : Maharashtrayan Masala Dhapate / Multigrain Dhapata + Chutney / Sauce | 100 gm | |
| 15. | Dhirde : Wheat Dhirde / Jowar Dhirde / Besan Dhirde / Rice Dhirde / Multigrain Dhirde / Ragi Dhirde + Chutney / Sauce | 100 gm | |
| 16. | Thalipith : Regular Thalipith / Rava Thalipith / Methi Thalipith + Chutney / Sauce | 100 gm | |
| 17. | Dosa : Plain Dosa / Masala Dosa / Millets Dosa / other types + Chutney / Sauce | 100 gm | |
| 18. | Uttapa : Plain Uttappa / Masala Uttappa / other types + Chutney / Sauce | 100 gm | |
| 19. | Rava Sheera / Whole Wheat Sheera / Nachni Sheera / Other types | 100 gm | |
| 20. | Onion Poha with Peanuts and Rasam / Sambhar | 100 gm | |
| 21. | Bread Pakoda | 100 gm | |
| 22. | Onion Mirchi Pakoda | 100 gm | |
| 23. | Rawa Upama with Chutney / Other types of Upma + Chutney / Sauce | 100 gm | |
| 24. | Puri Bhaji (Ghee Fried) + Aloo Sabji | 3 Puri + 100 ml | |
| 25. | Chivada Regular Puffed Rice / Lahi Chivada / other types | 100 gm | |
| 26. | Lahi Chivada (Regular Rice/ Red Rice /Jowar Lahi / other grains or types) | 100 gm | |
| 27. | Chola Puri + Batura | 3 Puri + 100 ml | |
| 28. | Palak Egg Roti | 200 gm | |
| 29. | Veg Omlet + Chutney / Sauce | 200 gm | |
| 30. | Soup / Shorva of Chicken / Mutton / Fish | 100 ml | |
| 31. | Sprouts (Day wise New) | | |
| 32. | Veg Chilla / other types | | |
| 33. | Plain Rice / Jeera Rice/ Pulao/ Sweet Rice / Veg Biryani / other Rice types (Day wise separate) / Khichadi types with Ghee (Day wise New) | 200 gm | |
| 34. | Dal or Sambhar (Day wise New) | 1 Regular Katori (Min 100 ml) | |
| 35. | Fresh Dry Bhaji (Day wise New) | 200 gm | |
| 36. | Fresh Gravy Bhaji (Day wise New) | 250 ml | |
| 37. | Chapati/Roti (Whole Wheat/Jowar/ Rice/Mix Grain/ Millets/ Other types etc) : 04 Pieces (Day wise New) | 70 gm | |
| 38. | Papad (Day wise New) | | |
| 39. | Pickle (Day wise New) | | |
| 40. | Liquid Recipe : Plain Solkadhi / Coconut Solkadhi / Goan Kokum Curry / Rasam / Saram etc. (Day wise New) | 250 ml | |
| 41. | Fresh Curd / Fresh Mattha Chaach / Masala Chaach / Regular Chaach (Day wise New) | 250 ml | |
| 42. | Salads (Mixed with Cucumber, Radish, Carrot, Kheera, Beet root, Cabbage, Onion, Lemon, etc.) (Day wise New) | 1 Boul (50 gm) | |
| 43. | 1 Sweet Item per week : Healthy Laddu/ Khir/ Basundi/ Barfi/ Puran Poli / Shira/ Gulab Jamun/ Rasgulla/ Jalebi/ Rasmalai/ Shrikhand types/ Malpua/ Gajar ka Halva / Kalakand/ Rabdi / Petha / Pedha / other | 25 to 50 gram / ml | |
| 44. | Plain Rice / Jeera Rice / Pulao / Veg Biryani /Lime Rice / other Rice types (Day wise separate) / Khichadi types with Ghee (Day wise New) | 200 gm | |

| | | | |
|-----|--|-----------------|--|
| 45. | Eggs/Curry | 150 gm + 200 ml | |
| 46. | Fish/Curry | 150 gm + 200 ml | |
| 47. | Chicken Curry (04 pieces) | 150 gm + 200 ml | |
| 48. | Fresh Dry Bhaji (Day wise New) | 200 gm | |
| 49. | Chapati/Roti (Whole Wheat/Jowar/ Rice/Mix Grain/ Millets/ Other types etc) : 04 Pieces (Day wise New) | 70 gm | |
| 50. | Pickle (Day wise New) | 25 gm | |
| 51. | Plain Solkadhi / Coconut Solkadhi / Goan Kokum Curry / Rasam / Saram etc. (Day wise New) | 100 ml | |
| 52. | Fresh Curd / Fresh Mattha Chaach / Masala Chaach / Regular Chaach (Day wise New) | | |
| 53. | Salads (Mixed with Lemon, Radish, Carrot, Kheera, Cabbage, Onion etc.) (Day wise New) | 100gm | |
| 54. | Mango | 1 Piece | |
| 55. | Pomegranate | 1 Piece | |
| 56. | Banana | 2 Pieces | |
| 57. | Orange | 1 Piece | |
| 58. | Mosambi | 1 Piece | |
| 59. | Chiku | 1 Piece | |
| 60. | Guava | 1 Piece | |
| 61. | Papaya | 50 gm | |
| 62. | Water melons | 50 gm | |
| 63. | Kaju | 4 Pieces | |
| 64. | Aprikots | 2 Pieces | |
| 65. | Pineapple | 50 gm | |
| 66. | Jackfruit | 50 gm | |
| 67. | Plums | 50 gm | |
| 68. | Cherries | 50 gm | |
| 69. | Dry fruits | 20 gm | |
| 70. | Other any local or available fruits | 50 gm | |
| 71. | Desi Cow Milk : Native A-2 Cow Milk like Gir Cow etc. | 200 ml | |
| 72. | Buffalo Milk | 200 ml | |
| 73. | Masala Milk : (Buffalo Milk + Dried Edible Spices containing 1 Pinch of Cardamom, Black Pepper, Cinnamon, Clove, Turmeric, Dried Ginger, Nutmeg each) Powder + Sugar : In Boiled Form.) | 200 ml | |
| 74. | Dry Fruit Milk : (Buffalo Milk + Powder of Almonds + Walnuts + Pistachios + Cashews + Dried Grapes + Sugar | 200 ml | |
| 75. | Other types of Milk as per requirement | | |

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| 76. | Fresh Non-Sour Plain Buttermilk of Buffalo | 200 ml | |
| 77. | Freshly Prepared Medium Sour Buttermilk of Buffalo Milk with Cumin Powder, Coriander Powder Salt and Coriander Leaves etc. | 200 ml | |
| 78. | Fresh Mattha Taak / Masala Chaach / Chaas : Indian Spiced Buttermilk : | 200 ml | |
| 79. | Fresh Curd prepared from Buffalo Milk + Regular Sugar | 50 ml | |
| 80. | Freshly prepared Butter from Buffalo Milk | 50 ml | |
| 81. | Freshly prepared Native A-2 Cow Milk Ghee | 50 ml | |
| 82. | Freshly prepared Buffalo Milk Ghee | 50 ml | |
| 83. | Natural Authentic Organic Fresh Honey (Madhu) | 10 ml | |
| 84. | Nimbu Panak : Ayurvedic Lemon Water Water + Fresh Lemon Juice + Raw Sugar (Khadi Shakkar) / Jaggery | 200 ml | |
| 85. | Amra Panak : Ayurvedic Raw Mango Panna Water + Fresh Raw Mango Juice + Raw Sugar (Khadi Shakkar) / Jaggery | | |
| 86. | Chincha Panak : Ayurvedic Tamarind Water Water + Fresh Tamarind Juice + Raw Sugar (Khadi Shakkar) / Jaggery | | |
| 87. | Masala Nimbu Panak : Spiced Lemon Water : Water + Fresh Lemon Juice + A dash of Roasted Cumin Powder + Coriander Seeds Powder + Black Salt + Raw Sugar (Khadi Shakkar) / Jaggery | 200 ml ml | |
| 88. | Jaljeera (Cumin Water Drink) Water + Fresh Lemon Juice + A dash of Roasted Cumin Powder + Fennel Seeds + Coriander Seeds Powder + Dried Mango Powder / Amchur + Black Pepper +Black Salt + Mint Leaves + Raw Sugar (Khadi Shakkar) / Jaggery | 200 ml | |
| 89. | Kokam Sarbat Flavoured | 125 ml | |
| 90. | Solkadhi | 200 ml | |
| 91. | JUICES | | |

| | | | |
|------|--|--------|--|
| 92. | Sugarcane Juice Plain | 200 ml | |
| 93. | Sugarcane Juice Flavoured with Pudina + Fresh Ginger + Lemon | 200 ml | |
| 94. | Pomegranate Juice | 200 ml | |
| 95. | Orange Juice | 200 ml | |
| 96. | Water Melon Juice | 200 ml | |
| 97. | Chikoo Juice | 200 ml | |
| 98. | Pineapple Juice | 200 ml | |
| 99. | Other Juices as per Season | 200 ml | |
| 100. | Plain Lassi | | |
| 101. | Mango Lassi | 200 ml | |
| 102. | Kesar Lassi | | |
| 103. | Milk Shake : Milk + Mango Juice + Raw Sugar | 200 ml | |
| 104. | Green Tea (Readymade) 1 Cup | 150 ml | |
| 105. | Ayurvedic Herbal Tea | 150 ml | |
| 106. | Buffalo Milk Tea : Regular | 150 ml | |
| 107. | Native A-2 Cow Milk Tea : Regular | 150 ml | |
| 108. | Masala Tea | 150 ml | |
| 109. | Other types of Tea as per requirement | 100 ml | |
| 110. | Coffee of different types | 150 ml | |
| 111. | Other types of Healthy Drinks as per requirement | 100 ml | |
| 112. | One Tawa Roti : Fulka | 70 gm | |
| 113. | One Tawa Roti : Chapati | 70 gm | |
| 114. | Rotis of different types for variation (Rice/Barley/Jowar/Bajra/ Multigrain/Milletts/ Milletts Mix Roti etc.) | 100 gm | |
| 115. | One Tandoori Roti | 100 gm | |
| 116. | One Katori Dal | 200 gm | |
| 117. | One Katori Chhole | 200 gm | |

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|------|---|-----------|--|
| 118. | One Katori Rajma | 200 gm | |
| 119. | One Katori Kadhi Pakoda (with 2 pieces Pakodas) | 200 gm | |
| 120. | One Katori Seasonal Vegetable | 200 gm | |
| 121. | One Katori Kofta curry with two pieces Koftas | 20 gm | |
| 122. | One Katori Aalu Matar | 200 gm | |
| 123. | One Katori Baingan Bharta | 200 gms | |
| 124. | One Katori Mixed Vegetable | 200 gm | |
| 125. | One Katori Fresh Dahi | 200 gm | |
| 126. | One Katori Raita | 200 gm | |
| 127. | One Katori Dahi Vada (2 Pieces vada) | 200 gm | |
| 128. | One Katori Paneer Sabji | 200 gm | |
| 129. | One Katori Kaju Korma | 200 gm | |
| 130. | Half plate rice (Basmati)/ Pulao | 200 gm | |
| 131. | One piece Burfi | 60 gm | |
| 132. | One-piece Rusagulla | 60 gm | |
| 133. | White gourd/ Carrot Halwa | 60 gm | |
| 134. | Matar Kulcha | 100 gm | |
| 135. | Boiled chana chat | 100 gm | |
| 136. | Mini Dosa (2 Piece) | 100 gm | |
| 137. | Khichadi of different types | 100 gm | |
| 138. | Tomato Sar | 01 piece | |
| 139. | Chana Masala | 01 bowl | |
| 140. | Chole/puri (Ghee fried) | 01 bowl | |
| 141. | Potatao sukhi bhaji | 01 bowl | |
| 142. | Sasav (Mango) | 01 bowl | |
| 143. | Sasav (Pineapple) | 04 Pieces | |

| | | | |
|------|--|---------|--|
| 144. | Dal (goan style) | 01 bowl | |
| 145. | Bhendi bhaji | 100 gm | |
| 146. | Muli bhaji | 01 bowl | |
| 147. | Valichi bhaji | 01 bowl | |
| 148. | Dodgichi bhaji | 01 bowl | |
| 149. | Solkadi (goan style) | 100 ml | |
| 150. | Kobichi bhaji | 01 bowl | |
| 151. | Tambdi bhaji | 01 bowl | |
| 152. | Vanghyachi bhaji (brinjal) | 01 bowl | |
| 153. | Other Goan Food Items as per requirement | 1 Bowl | |
| 154. | Other Goan Food Items as per requirement | 100 gm | |
| 155. | Other Goan Food Items as per requirement | 100 ml | |
| 156. | Puran poli | 1 Piece | |
| 157. | Til ladoo | 1 Piece | |
| 158. | Rawa Karanji (Nevryo) | 50 gm | |
| 159. | Moong / Besan ladoo | 50 gm | |
| 160. | Rabdi | 1 Piece | |
| 161. | Pedha | 1 Piece | |
| 162. | Burfi types | 1 Piece | |
| 163. | Gajak Types | 1 Piece | |
| 164. | Rasagulla | 1 Piece | |
| 165. | Other Festival / Event / Day Celebration related Food Items as per requirement | 1 Bowl | |
| 166. | Other Festival / Event / Day Celebration related Food Items as per requirement | 100 gm | |
| 167. | Other Festival / Event / Day Celebration related Food Items as per requirement | 100 ml | |

| | | | |
|------|--|-----------------|------------------|
| 168. | One Healthy Samosa | 1 | |
| 169. | One Alo Bonda | 1 | |
| 170. | One Dal Vada | 1 | |
| 171. | One Chana Vada | 1 | |
| 172. | One Gobhi Pakoda | 1 | |
| 173. | One Piece Vada Sambar : 1 Vada of 100 gm | 1 | |
| 174. | Two Piece Vada Sambar - each vada weighing 70 gm | 1 Plate | |
| 175. | Idli Sambhar : 2 Pieces of Idli & 1 Bowl of Sambhar | 100 gm + 100 ml | |
| 176. | Idli Vada Mix : 1 Idli and 1 Vada with Sambhar | 100 gm + 100 ml | |
| 177. | Dhokala (Moong + Rice) | 100 gm | |
| 178. | Multigrain Dhokala | 100 gm | |
| 179. | Milletts Dhokala | 100 gm | |
| 180. | One Vegetable Cutlet | 70 gm | |
| 181. | Multigrain Biscuits | 1 Pack | |
| 182. | Healthy Cookies | 1 Pack | |
| 183. | Packed Healthy Fruit Juices | 1 Pack | |
| 184. | Healthy Sauce | 1 Pack | |
| 185. | Healthy Jam | 1 Pack | |
| 186. | Other Healthy Snacks | 1 Bowl | |
| 187. | Other Healthy Snacks | 100 gm | |
| 188. | Other Healthy Snacks | 100 ml | |
| 189. | UPAVAS ROTI | Quantity | Rat e |
| 190. | Singhada Roti | 1 Piece | |
| 191. | Sabudana Thalipith | 1 Piece | |
| 192. | Upavas Plain Thalipith | 1 Piece | |

| | | | |
|------|-----------------------------------|-----------------|------------------|
| 193. | Upavas Mix Thalipith | 1 Piece | |
| 194. | Rajgira Paratha | 1 Piece | |
| 195. | Rajgira Thalipith | 1 Piece | |
| 196. | Upavas Mix Roti | 1 Piece | |
| 197. | Upavas Mix Paratha | 1 Piece | |
| 198. | UPAVAS FOOD ITEMS OPTIONS | Quantity | Rat e |
| 199. | Steamed Sweet Potato | 1 Piece | |
| 200. | Sweet Potato Chichadi | 1 Piece | |
| 201. | Potato Chichadi | 1 Piece | |
| 202. | Sabudana Chichadi / Sama Pulao | 1 Piece | |
| 203. | Potato Buckwheat Pakoda | 1 Piece | |
| 204. | Suran Pakoda | 1 Piece | |
| 205. | Farali Idli Sambhar | 1 Katori | |
| 206. | Farali / Upavas Masala Dosa | 1 Piece | |
| 207. | Sanva Dosa | 1 Piece | |
| 208. | Upavas Modak | 1 Piece | |
| 209. | Farali Pattice | 1 Piece | |
| 210. | Farali Misal | 1 Katori | |
| 211. | Farali Chivada | 1 Katori | |
| 212. | Makhana Chivda | 1 Katori | |
| 213. | Kuttu Ka Dhokala | 1 Katori | |
| 214. | Aloo and Kand Rasawala Shaak | 1 Katori | |
| 215. | Buckwheat Khichadi | 1 Katori | |
| 216. | Dahi Aloo Sabji with Rajgira Puri | 1 Dish | |
| 217. | Potato Khichadi | 1 Katori | |

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|------|--|-----------------|------------------|
| 218. | Surankand Sweet Halva | 1 Katori | |
| 219. | Farali Suran Raita | 1 Katori | |
| 220. | Upavas Kand Chilla | 1 Katori | |
| 221. | Masala Potato Fries | 1 Katori | |
| 222. | Masala Sweet Potato Fries | 1 Katori | |
| 223. | Vrat Ka Dahi Vada / Farali Dahi Vada | 1 Katori | |
| 224. | Sabudana Chivada | 1 Katori | |
| 225. | Milletts Chivada | 1 Katori | |
| 226. | Farali Potli | 1 Katori | |
| 227. | Farali Bhakarwadi | 1 Katori | |
| 228. | Sabudana Khichadi with Curd / Butter milk with Rock Salt | 1 Katori | |
| 229. | Butter milk with Rock Salt | 1 Katori | |
| 230. | Other fasting foods | 1 Katori | |
| 231. | FARALI SABJI | Quantity | Rat e |
| 232. | Farali Potato Sabji | 1 Katori | |
| 233. | Sweet Potato Sabji | 1 Katori | |
| 234. | Other Upavas Sabji | 1 Katori | |
| 235. | Upavas Chutney | 1 Small Bowl | |
| 236. | UPAVAS AMATI | Quantity | Rat e |
| 237. | Sweet Sour Imli Saaram | 1 Katori | |
| 238. | Upavas Amti | 1 Katori | |
| 239. | Upavas Kadhi / Aloo Kadhi | 1 Katori | |
| 240. | Sweet Potato Payasam | 1 Katori | |
| 241. | Amsul Sar | 1 Katori | |
| 242. | Kokam Saar | 1 Katori | |

| | | | |
|------|--------------------------------|-----------------|-------------|
| 243. | Shengadana Aamti | 1 Katori | |
| 244. | UPAVAS SWEET FOOD ITEMS | Quantity | Rate |
| 245. | Milk with Raw Sugar | 250 ml | |
| 246. | Upavas Masala Milk | 250 ml | |
| 247. | Panchamrut | 200 ml | |
| 248. | Panchamrut + Coconut | 200 ml | |
| 249. | Plain Sweet Potato | 1 Piece | |
| 250. | Sweet Potato Halva | 1 Piece | |
| 251. | Sweet Potato Payasam | 1 Katori | |
| 252. | Red Pumpkin Payasam | 1 Katori | |
| 253. | Bhagar Khir | 1 Katori | |
| 254. | Upavas Mix Khir | 1 Katori | |
| 255. | Shingada Khir | 1 Katori | |
| 256. | Upavas Mix Payasam | 1 Katori | |
| 257. | Boiled Sweet Potato Khir | 1 Katori | |
| 258. | Mix Grain Khir | 1 Katori | |
| 259. | Basundi | 1 Katori | |
| 260. | Shrikhand (Different Flavours) | 1 Katori | |
| 261. | Amrakhand | 1 Katori | |
| 262. | Rabadi | 1 Small Katori | |
| 263. | Sweet Potato Rabadi | 1 Small Katori | |
| 264. | Sabudana Khir | 1 Katori | |
| 265. | Upavas Sheera | 1 Katori | |
| 266. | Bhagar Sheera | 1 Katori | |
| 267. | Paal Payasam (Kerala Style) | 1 Katori | |

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|------|--|-----------------------|------------------|
| 268. | Upavas Laddoo / Modak | 1 Katori | |
| 269. | Kuttu Ki Vadi | 1 Piece | |
| 270. | Fresh Coconut Jaggery Burfi | 1 Piece | |
| 271. | Upavas Chikki | 1 Piece | |
| 272. | Makhana, watermelon & pumpkin seeds Chikki | 1 Piece | |
| 273. | Shengadana Chikki | 1 Piece | |
| 274. | Til Gul Chikki | 1 Piece | |
| 275. | Sweet Kand Puri | 1 Katori | |
| 276. | Banana Rajgira Puri | 1 Katori | |
| 277. | Upawas Seviyan (Vermicelli) Khir | 1 Katori | |
| 278. | Farali Kaju Boondi | 1 Katori | |
| 279. | Other sweet fasting foods | 1 Katori | |
| 280. | UPAVAS PAPAD / CHIPS | Quantity | Rat e |
| 281. | Potato Chips Plain | 1 Small Katori | |
| 282. | Potato Chips Salted | 1 Small Katori | |
| 283. | Potato Masala Chips | 1 Small Katori | |
| 284. | Banana Plain Chips | 1 Small Katori | |
| 285. | Banana Salted Chips | 1 Small Katori | |
| 286. | Banana Masala Chips | 1 Small Katori | |
| 287. | Sabudana Papad | 1 Small Katori | |
| 288. | UPAVAS : Miscellaneous Items | Quantity | Rat e |
| 289. | Sweet Potato Fresh | 1 Piece / 1 Katori | |
| 290. | Sweet Potato Boiled | 1 Piece / 1 Katori | |
| 291. | Fresh Fruits | 1 Katori | |
| 292. | Fruit Juice | 200 ml | |

| | | | |
|---------------------------------------|---|------------------------|------------------|
| 293. | Fresh Fruit Salad with Basil Dressing | 100 ml | |
| 294. | Mango Milk Shake | 200 ml | |
| 295. | Dry Fruit Milk Shake | 200 ml | |
| 296. | Nut Milk Shake | 200 ml | |
| 297. | Faral Piyush | 200 ml | |
| 298. | UPAVAS ACHAR | Quantity | Rat e |
| 299. | Shinghade Ka Achar | 1 Small Katori Each | |
| 300. | Amla Sweet Achar | 1 Small Katori Each | |
| 301. | Nimbu Jaggery Sweet Achar | 1 Small Katori Each | |
| 302. | Other Fasting Achar type | 1 Small Katori Each | |
| 303. | Mineral Water | 500ml | |
| 304. | Mineral Water | 1 Ltr | |
| 305. | Biscuits (Millets) | 1 Pack | |
| 306. | Biscuits (Multigrain) | 1 Pack | |
| 307. | Other Healthy Cookies | 1 Pack | |
| 308. | Fresh Curd | 1 Cup | |
| 309. | Lemon Water Sweet / Salt | 100 ml | |
| 310. | Fruit Salad (Without milk and Custard) | 100 gms | |
| 311. | Shake (Only Mango Shake, Chocolate Shake) | 100 ml | |
| 312. | Lassi types | 100 ml | |
| 313. | Fresh Fruit Juices | 100 ml | |
| 314. | Other food item as per requirement | 1 bowl | |
| 315. | Other food item as per requirement | 100 gm | |
| 316. | Other food item as per requirement | 100 ml | |
| Total of All items of Part (F) | | | |

| | |
|------------------------|--|
| Aggregate(A+B+C+D+E+F) | |
|------------------------|--|

ALL INDIA INSTITUTE OF AYURVEDA FOOD SERVICES RULES AND REGULATIONS :

1. All the Rules and Regulations prescribed by All India Institute of Ayurveda from time to time will be mandatory to the vendor.
2. The Vendor must produce and display the necessary certification from the relevant component authority like Shop Act License, GST Number, Food Drugs Administration, FSSAI License, Safety, and security related documents etc. and other whichever are applicable.
3. The Vendor must follow the Rules and Regulations laid down by Food and Drugs Department, FSSAI, AIIA, New Delhi, Ayurved Ahar, Nutrition Board and relevant agencies of **Government of India**.
4. Vendor should display Food Charges and timings clearly in the front areas of occupancy.
5. The rates quoted should be separate for AIIA Goa Employees, Visitors, Patients, and institute Students.
6. The charges fixed and specified by the component authority should be applicable to all the customers and for all types of Items and services in All India Institute of Ayurveda, New Delhi at Goa campus.
7. Vendor should strictly follow the timings of all types of food services to facilitate the students to adhere with their daily college time tables.
8. Vendor should strictly follow the timings of all types of food services to facilitate the visitors, and employees to adhere with their institutional works.
9. The timings of Food services in both sections will be decided by AIIA Committee and decision of the committee will be mandatory to the vendor.
10. The Vendor should strictly and regularly follow the Food Services Timings allotted to them to ensure smooth conduction of all the Food related services.
11. The essential changes in Food Services Timings from time to time will be mandatory to the vendor.
12. Vendor should strictly keep Vegetarian and Non-Vegetarian Section separate by using a separate utensils, storage space, preparation space and Services counter.
13. The Canteen Team like Sheff/Cook, Manager, Supervisor, Servants, House Keeping for Non-Vegetarian Section should be totally separate.
14. The Vendor should always strictly make available the sufficient staff to cater all the needs of Food and hospitality services needed at AIIA goa campus.
15. The details of All employees involved in Food Services at AIIA Goa like Name, Age, Gender, Aadhar Card, Colour Address Proof, Mobile Number, Health Information, duty schedule etc. should be provided in a hard and soft copy on monthly basis to AIIA Goa.
16. The Vendor should mandatorily allot and observe the use of a separate Uniform by the Food Services employees during the working hours.

17. A daily record of all types of food services should be mandatorily maintained by the vendor only. For any kind of discrepancy in food billing etc. only vendor will be responsible.
18. The Vendor should follow all the safety, hygiene, and cleanliness guidelines in your goods and services of all kinds.
19. The health and hygiene norms, vaccination, and medical checkup of all the Food Service Providers should be strictly done, maintained, and produced by Vendor and should be produced to AIIA on Monthly basis.
20. The preventive and protective equipment, instruments, fitments, and relevant services for Food Service Providers should be strictly provided by Vendor and should be produced to AIIA on Monthly basis.
21. Table service must be provided to all the Employees, Visitors and Guests.
22. Vendor must ensure smooth conduction of all the food related services, hospitality and maintain due respect of all the visitors and guests.
23. The Vendor should always make available the sufficient stock of all the mandatory food items.
24. All kinds of native local fresh Fruits, Vegetables, Dairy Products, should be made available in both Food Services Section.
25. A properly designed in Ayurveda Ahar theme, colorful display of Health Awareness IEC material like Flex, Banner, Flyer, Signages, Logo, Journals, Charts, etc., List of Food Items and Services available, Menu Card, Timings, Feedback register, Feedback, and complaint registers, etc. should be displayed at essential places by the vendor.
26. Use of IT Software and Latest technologies like website, apps, scan and pay etc. will be mandatory to vendor.
27. Handover of the Food Services Sections will be given by All India Institute of Ayurveda, New Delhi at Goa campus and the same will be verified and taken over by AIIA at the time of vacation of the sections with due inspection of same handover and relevant penalty.
28. Vendor should give in writing about any kind problem observed by them in the occupied Infrastructure, Services, and any kind of operations in any kind of their occupancy at any point of time in AiiA Goa campus.
29. Any problems regarding Facility, IT Services, Civil works, Electrical works, Plumbing works, Parking Issues, Solar and Geyser related Issues, Fire and Safety issues, in occupancy or any common space of the premises should be informed to AIIA in writing.
30. In case of any kind of incident, mishappening or accidents or hazards or threats or losses, wastages or other untoward outcomes like threat or damage to human health and existence by alterations or modifications or mishandling of Infrastructure, Services, and any kind of operations in the AIIA Goa establishment and operations or not abiding the norms for proper structure function and maintenance, vendor and Food services occupants will be responsible for the of the same and Administration, Faculty and Employees or relevant In charge or Committee Heads or committee members of AIIA Goa Campus will not be responsible in any kind of Situations or Circumstances.
31. Loss or changes of any kind in the establishment and fitments should be fully reimbursed by the vendor only.

32. All the infrastructure, fitments and amenities provided by All India Institute of Ayurveda, New Delhi at Goa campus should be maintained neatly and in well-functioning condition.
33. In case of any kind of Alteration or damage or theft or threat to Human Beings, vendor will be totally responsible for the relevant punishments and full reimbursement of the same should be done by the vendor as per the rules and regulations laid down and decisions taken from time to time by All India Institute of Ayurveda, New Delhi.
34. The decision taken by AIIA Administration will be final for any kind of disputes arising about above all the points.
35. The vendor should provide scientific, professional, and healthy solutions to all the concerns regarding food services from time to time.
36. If the Quantity of any food item is not mentioned, vendor must quote the basic minimum quantity of the same food item.
37. If the Quantity of any food item mentioned is wrong or not feasible, vendor may correct it and quote the rate of the same food item with justification.
38. Food services should be available for 24 hours per day for all days in a week without any kind of holiday.
39. The use of all kind of canteen services for teaching and trainings to the students, visitors, and teachers etc. in the institute will be the right of the Institute and vendor will not be paid any charge for the same.
40. Vendor should participate positively for Healthy Dietetic and Nutrition related Teaching, Training, workshops, Research, Innovation, and related executions of all kinds for Students visitors, and employees as permitted by component authority.
41. The vendor should provide scientific, professional, and healthy solutions to all the concerns regarding food services from time to time.
42. As per the Ingredients and final Food Item, vendor may quote a varied Quantity and prize of the same item with justification.
43. Food Menu and Rates are subject to change as variation in raw material and availability but their deviation should be sanctioned from the competent authority from time to time.
44. Packaging and Takeaway Facility should be available as per the need of students, visitors and patients.
45. Any change in the food items, quantity and quality must be verified and sanctioned from the competent authority and as per the advice of Ayurveda Physicians and Swasthavritta and Yoga Physicians and Ayurveda Dietitians only.
46. Safety Issues : Vendor should assist and assure Monthly check up of Gas Manifold, Gas Bank, Gas Cylinders, Burners and other electricity and cautionary items in the canteen and nearby premises by experts.
47. The bills of Gas, Electricity, Water, Waste Management, Gardening, Transportation, Packaging and on-site food services, Repair and Maintenance, Rent etc. will be applicable as per the terms and conditions laid down by the institute from time to time.
48. All the communications must be made to Component Authority and a copy of same must be submitted to relevant departments like Administration Department, Account department, Swasthavritta and Yoga Department, or committees like Food Committee, Waste Management Committee etc.

49. The Vendor should mandatorily follow the Rules and Regulations laid down by All India Institute of Ayurveda, New Delhi at Goa campus from time to time.
50. The amendments, decisions, and actions taken by All India Institute of Ayurveda, New Delhi at Goa campus from time to time will be mandatory to the vendor.
51. Vendor should ensure compliance to all relevant norms related to food services.
52. Vendor should adhere to all instructions related to service quality and general rules and regulations of AIIA, New Delhi from time to time.

Zero Waste Plastic Free Green Campus :

1. The Vendor should follow all the safety, hygiene, and cleanliness guidelines in the goods and services of all kinds.
2. Vendor is bound to use minimum required electricity and water by taking appropriate measures.
3. To maintain pollution free environment combustion of Coal / Wood and use of non-recyclable plastic is prohibited.
4. The Food Safety, Hygiene, and Cleanliness of the surroundings should be strictly maintained by vendor.
5. Vendor must follow the Rules and Regulations laid down by the contract of the institute with agencies like Goa Waste Management Corporation etc.
6. Norms laid down by governing bodies like Pollution Control Board etc. should be strictly followed.
7. The Vendor should keep all the sections of food services like Storage, Kitchens, Dining Tables etc. neat and clean on regular basis.
8. The Vendor should Collect and Segregate the Wet and Dry wastes in the Food Services Sections on daily basis and store in the different color-coded containers.
9. The Vendor should mandatorily follow the Plastic Free Zero Waste and Green Campus Policy of All India Institute of Ayurveda, New Delhi at Goa campus and incorporate the changes in them as per further instructions therein from time to time.
10. The vendor must adopt and implement all types of nature friendly Food Items, Equipment, Containers and Services.

Food Services Timings

Food services timings will be decided as per the directions of competent authority.

Billing of Food Services :

1. Option of paying Bills in any form like Cash, Debit or Credit Card, Online Safe Digital Payment options like UPI or NEFT, Bhim SBI Pay etc. Apps and international payment gateway systems should be made available by the Vendor.
2. The charges as fixed and specified by the AIIA New Delhi (Inclusive of GST) should be applicable and a GST Invoice should be provided for the services.
3. A separate Bill book should be maintained for each section and sub sections.
4. Daily payment details should be maintained in soft and hard copy by the Vendor and should be produced whenever asked.
5. Original Bill book as per Norms with GST details should be mandatorily maintained by the Vendor and produce whenever asked by AIIA, Goa.

6. The Payment with GST should be paid to AIIA Goa account by the Vendor regularly on monthly basis and delay in the same will be liable for disciplinary action by the component authority.

List of Prohibited Items in Food Services Sections :

1. Fraudulent or Stale Items in any form, Hybrid Fruits or juices, Stale Vegetables and Dairy Products in any form, Repacked Items of any kind in any form, Fast Food Items of any kind in any form are banned in the campus.
2. Fast Foods, Tobacco in any form, Guthkha in any form, Bidi, Cigarette, Alcohol in any form, Addictive Drugs or substances in any form, Non-Recyclable Plastic, Hazardous Material, Electronic Items, Chemicals in any form, Fireworks, Inflammable Items etc are banned in the campus.
3. These or any kind of similar items causing any kind of Ill-health, Disease, Damage and or threat to human beings as instructed and added from time to time by AIIA, Goa should be avoided in the campus.
4. The disciplinary action regarding such issues will be taken by the AIIA, New Delhi and it should be mandatorily followed by the vendor.