

**Tender for Food Catering Services for a period of 2 years**

Indian Institute of Management Visakhapatnam (IIMV) having its office at Andhra Bank School of Business building, Andhra University Campus, Visakhapatnam-530003, invites tenders from reputed hotels/restaurants/Caterers in Visakhapatnam for providing food catering services to about 110 persons per day in the first year & 180 students in the second year based on the student batch size (to IIMV students and others) for a period of 2 years.

**1. Tender Details:**

1	Tender No. IIMV/Admin/Tender/Food Catering/2017-18/003 dated 1 June 2017				
2	Name of the work	Tender for Food Catering Services for a period of 2 years			
3	<b>Type of Tender</b>	<b>Cost of Tender in INR</b>	<b>EMD in INR</b>	<b>Estimated Cost for 20 months in INR exclusive of taxes</b>	<b>Contract period</b>
	<b>Item Rate</b>	<b>1,500/-</b>	<b>4,35,000</b>	<b>Rs. 2,17,50,000</b>	<b>2 years</b>
4.	Payments such as Tender Cost, EMD are to be made online through Credit card/debit card/net banking in the e-procurement (KEONICS) portal as per the details provided in e-tender notice document.				

**2. Timelines for food catering tender:**

Sl. No.	Task	Date
1	Release of tender notification in newspaper & IIMV website	01 June 2017
2	Pre-Bid meeting with bidders at IIMV campus	15 June 2017 1500 hrs
3	Last date for submission of technical and commercial bids through e-procurement	21 June 2017 1500 hrs
4	Opening of technical bids	21 June 2017 1530 hrs
5	Verification of documents	26 June 2017
6	Visiting & Inspecting of Bidders premises	27-30 June 2017
7	Completion of evaluation of technical bids	03 July 2017
8	Opening of Commercial Bids	06 July 2017
9	Issue of Letter of Award	11 July 2017
10	Start of Catering services contract	01 August 2017 (Tuesday)
11	Signing of Contract	Before 31 July 2017

3. **Eligibility Criteria & Document submission:** The following is the minimum eligibility criteria for the caterer to participate in the tender **“for providing Food Catering service to IIMV”**
- Should be based at Visakhapatnam and with the registration of catering services under the relevant statutory /Act, either as a sole proprietor or a registered firm or a company to run food catering services
  - should be free from all encumbrances, liabilities, disputes and litigations with respect to its ownership and shall have all required approvals/permissions from the competent authorities to participate in the bidding process
  - Valid Food license
  - Firm registration certificate
  - Trade & Labor License
  - VAT (TIN No.) Registration Certificate
  - APGST registration Certificate
  - ESI & PF Registration Certificate
  - PAN card in firm’s name
  - Experience of serving to any educational institute / any Corporates / any PSU bodies for not less than 150 paxs per meal during previous years (FY 2011-12 to till date) – PO copies & testimonials to be submitted
  - The food Caterer should have executed Single / Multiple contracts totaling to a minimum of Rs.10 Lakhs in a single financial year in any of the last five years (FY 2011-12 to 2015-16) – latest audited financial statements for a period of 3 years to be submitted. In case the total turnover is below 10 lakhs in the three years for which the audited financial statement are submitted but the turnover is more than 10 lakhs in any other financial years within the five years specified, audited certificate to this effect for the turnover should also be submitted.
  - A declaration to the effect that the Caterer has not been blacklisted by any of the Organization at any point of time and no criminal/civil case is pending against the said Caterer.
  - Proper Kitchen (not in temporary shed / hut/partially constructed) with all required safety & fire hazards
  - Modern Kitchen equipment in the food preparation area
  - Food preparation area should be within radius of 6 kms from IIM Visakhapatnam Campus
- a. An undertaking signed by the authorized signatory stating that all the terms and conditions given in the document “Tender for food catering services” No. IIMV/Admin/Tender/Food Catering/2017-18/003 dated 1 June 2017, are acceptable.
- b. All the supporting documents that will be uploaded in the e-procurement portal should be self-attested by the authorized signatory of the firm.
4. **Pre-Bid meeting:** A Pre bid meeting will be conducted at IIMV institute as per the “Timelines for food catering tender” Interested bidders who would like to seek clarifications may attend the meeting.
5. **Other Requirements:**
- a. **Menu:** Day wise sample menu consisting of South & North Indian dishes is given in Annexure – I. The same is required to be changed once in a month in consultation with the Manager – Student Hostel & Mess, IIMV and the student representatives, to bring in variety of food.

**b. Food Serving Locations:**

**Location 1 :** Student Hostel No.1 at CPR Enterprises, Plot No.27/28P, Prasanthi Nagar, Near Doctors Colony, Peda Waltair, Visakhapatnam-53001

**Location 2:** Student Hostel No.2 at Shobha Residency, Door No.14-37-16/2, Gokhale Road, Maharanipeta, Near Hotel Novotel, Visakhapatnam-530003

**Location 3:** IIMV Campus, Andhra Bank School of Business Building, Andhra University Campus, Beside AU Central canteen, Visakhapatnam-530003

**IMPORTANT NOTE:**

Initially the Caterer should be ready to serve the food at three locations as specified above, which may be changed to two locations later upon the availability of required hostel accommodation for all the students at one location. Hence rate per pax should be quoted for both 3 locations (IIMV campus and 2 hostels) & 2 locations (IIMV campus and one hostel)

**c. Food Serving Timings:**

Breakfast: From 7.00 am to 9.00 am from Monday to Saturday at Hostel(s)  
From 8.00 am to 10.00 am on Sunday at Hostel(s)

Tea break\*: From 11.45 am to 12.00 pm from Monday to Saturday at IIMV campus & Hostel(s)  
From 11.45 am to 12.00 pm on Sunday at Hostel(s)

Lunch\*: From 1.30 pm to 2.30 pm from Monday to Saturday at IIMV Campus & Hostel(s)  
From 1.30 pm to 2.30 pm on Sunday at Hostel(s)

Snacks\*: From 4.00 pm to 4.15 pm from Monday to Saturday at IIMV Campus & Hostel(s)  
From 4.45 pm to 5.15 pm on Sunday at Hostel(s)

Dinner: From 7.30 pm to 9.30 pm at hostel(s) every day

**\*Timings may vary based on the Class Schedule which will be informed in advance. Location for serving food on Sundays may also vary based on the Class Schedule which will be informed in advance.**

- i. The food should reach the venue 15 minutes before the scheduled time. No Delay will be entertained under any circumstances. However, the request for delay may be considered in unavoidable circumstances with prior information or approval from the competent authority of IIMV.
  - ii. The count of students in each location for serving the food will be provided by IIMV representative on daily basis.
- d. Items to be prepared LIVE:** Items like Puri, Phulka, Dosa, Chapati, Omlet ,Onion Pesarattu or any other food item (which are required to be cooked LIVE) should be prepared "LIVE" in the respective locations mentioned above based on the menu. The Caterer is responsible for arranging required cooking equipment for preparing items "LIVE. Maintenance of the cooking equipment is the responsibility of the Caterer only.

- e. **Non- Vegetarian:** Though the Non-Vegetarian items are not part of the Menu attached, the students would need non-veg items to be served on the days given below for which the students will directly pay the amount to the Caterer at the end of every month. It is the responsibility of the Caterer to collect the amount from the students.

Every Wednesday - Chicken (5 pieces)

Every Friday - Chicken (5 pieces)

Every Sunday - Chicken Biryani (3 pieces)

- f. **Manpower Deployment:** The Caterer required to deploy the manpower as specified below:
- **At IIMV Campus:** The Caterer is required to deploy 3 persons for serving the food and 1 person for cleaning (removing the plates, used tumblers, cleaning the tables, used Crockery etc.) at all timings when the food is served. The basic cleaning should be taken care by the Caterer only.
  - **At Hostels:** The Caterer is required to deploy 2 persons for serving the food and 1 person for cleaning (removing the plates, used tumblers, cleaning the tables, used Crockery etc.) at each hostel during all timings when the food is served. The basic cleaning should be taken care by the Caterer only
- g. **Sanitation Items:** The Caterer should provide the sanitation items like soap oil / hand wash liquids for washing the hands & tissue papers at all the locations where the food is served. Replenishing of the items is the responsibility of the Caterer only.
- h. **Cutlery / Crockery for serving food:** The Caterer should provide proper and required number of Cutlery/Crockery items like Glasses, serving bowls, plates etc., for serving the food at all locations. Replenishing of the items due to breakage/damage is the responsibility of the Caterer only.
- i. **Grooming:** The Caterer should ensure that the team follows the uniform with shoe polished, wear the head caps and hand gloves. The male should present themselves with neatly shaved face.
- j. **Dustbins with Garbage covers:** The Caterer should provide required dustbins and garbage covers at all the locations at food serving area and the disposal of garbage on daily basis is the responsibility of the Caterer only.
- k. **Storage of food items:** Items like Jam, Pickles, Butter, Salt, and Sugar should be kept /stored properly in a neat and clean place near dining areas to avoid insects/mosquitoes. The items should be checked at regular intervals and should be replenished based on the requirement.
- l. **Medical tests & Insurance:** Persons who prepare / serve food should maintain high degree of cleanliness and personal hygiene. They should be examined by our Medical Doctor (once at beginning and thereafter once a quarter) that they are medically fit and suitable to cook and serve. They should be comprehensively insured by the Caterer for any accidents and injuries.  
**No REIMBURSEMENT will be made.**
- m. **Food Test Reports:** The Caterer should, at his own cost, get the food tested at the laboratory specified by us and furnish a report of suitability at least once in SIX months or as and when demanded by us.
- n. **Inspection of Kitchen:** The Caterer should allow IIMV representatives to inspect / check the kitchen at periodical intervals.
6. **Other Terms and Conditions:** IIMV reserves the right to accept or reject any or all the tenders or cancel this process at any time without assigning any reason whatsoever.

- a. The bidders, who do not meet the eligibility criteria; or do not submit all the necessary documents in support of the eligibility criteria; or do not submit documents that are complete and valid - shall be disqualified and they would not be invited for participating in commercial bidding (later stage) through e-Procurement. The bid offer shall be valid up to 60 days after closing date of the Tender.
- b. Deviations from, or objections or reservations to critical provisions such as those concerning qualification criteria, maintenance of premises, availability of government/statutory approvals and clearances, ready and explicit willingness to accept and honor the terms and conditions of lease etc. will be deemed to be material deviations.
- c. The bidder is expected to read all instructions, terms and conditions in the tender document. Failure to furnish all information required or to submit a bid not substantially responsive to the tender document in every respect will be at the bidder's risk and may result in the rejection of the bid. Incomplete bids, bids received late, bids not conforming to the specifications and instructions contained herein, will be rejected summarily.
- d. Prior to detailed evaluation, the Institute will determine the substantial responsiveness of each bid to the tender document. A substantially responsive bid is one which conforms to all the terms and conditions of the bidding/tender document and is without any material defects and deviations. If a bid is not substantially responsive, it will be rejected by the Institute and may not subsequently be made responsive by the bidder by correction of the non-conformity. Only those bidders whose Technical bids have been found substantially responsive would be informed by the Institute about their responsiveness. The Institute will evaluate and compare the Price/Financial/Commercial bids of only those Technical bids which have been determined to be substantially responsive. The Institute will award the contract to the successful bidder who has been determined to have qualified in the technical and commercial evaluation based on L1 price.
- e. The Institute shall correspond only with the shortlisted bidders.
- f. Any form of canvassing/influencing will attract rejection of bid submitted by the bidder and the Institute reserves the right to take such penal action (e.g. blacklisting the Bidder for the present and future etc.) as it deems fit. Notwithstanding anything contained above, the Institute reserves the right to reject all or any bid as recommended by the Tender Committee and is not bound to divulge any reason to the unsuccessful bidders.

**7. Statutory Requirements:**

- a. The Caterer shall be solely responsible to comply with all Acts, Laws, Rules and Regulations, as may be applicable from time to time in respect of running of the Canteen and shall pay all taxes, debts and / or levies as may be levied by the appropriate Government / Local Bodies and other authorities in this regard, and the Caterer shall indemnify the Institute against all claims, loss, damage and costs thereof in case of any breach of any of these Acts, Laws, Rules and Regulations.
- b. The Caterer shall fully indemnify the Institute for any default or non-observance by the vendor or any of their representatives of any of the provisions of the above mentioned enactment and the rules framed thereunder. Even though the catering vendor shall be solely liable for the settlement of any claim made by any person due to the non-observance by the vendor of any of the provisions or otherwise of the enactments cited, the Institute reserves its right to settle directly any amount due by the vendor as mentioned above and to recover such amounts from any of the amounts payable by the Institute to the catering vendor or in the absence of the same as debt due to the Institute by the vendor
- c. The Caterer shall have separate ESI / PF code number on their own name and ensure prompt payment and submission of related returns on time to the authorities concerned and produce

documentary evidence to that effect. The vendor should ensure that all workers have separate EPF and ESI Code number. The vendor should ensure remittance of EPF and ESI, to the respective accounts of the individual workers. IIMV reserves the right to check the records.

- d. None of the workmen engaged by the vendor shall have any claims against the Institute in respect of the execution of the contract and the vendor undertakes to indemnify the Institute against loss suffered on account of any such claims
- e. The vendor shall not sublet, transfer or assign the contract or any part thereof without the prior written approval of the Institute. The Contract / Agreement is NON-TRANSFERABLE
- f. The vendor shall comply with all the terms and conditions and ensure supply of the prescribed quantity and quality of food items during the service timings and in the event of any failure or breach of any of the conditions by the Service Provider and in case of deterioration in the quality of the food items or reduction in the quantity thereof, IIMV shall be at liberty to levy penalty for such breach, as mentioned below:
  - An amount of Rs.1,000/- per instance for Quality / Taste issues as the complaint raised by majority of students
  - An amount of Rs.500/- per instance for not serving the food item given in the menu without any prior information and approval from the IIMV representative.
  - Amount of Rs.5,000/- per instance or the total food cost of that meal, as deemed appropriate, in case of hygiene Issues like Worms / Insects or any other harmful particles found in food served

#### **8. Tender Bid Submission:**

All required documents, Financial Bids and payments (Tender Cost and EMD specified in item No.3 "Tender details" of the tender document are to be submitted online through the e-procurement (KEONICS) portal only, by the bidders, on or **before 1500 hrs on Thursday, June 21, 2017**, failing which the quotation shall be treated as invalid. The Technical will be **opened at 1530** hrs on the same day.

For bid forms and other details, please visit [www.tenderwizard.com/IIMV](http://www.tenderwizard.com/IIMV) or <http://www.iimv.ac.in/tender-notices.html>

For further details, please contact **Manager – Student Hostel & Mess on +91 891 282 4457**

#### **a) Tender fee :**

Interested bidders are required to submit a non-refundable Tender Cost / Tender Processing fee of Rs.1,500/- (Rupees One thousand five hundred only)

#### **b) Earnest Money Deposit:**

- i. Interested bidders are required to pay a refundable amount of Rs.4,35,000/- (Rupees four lakhs thirty five thousand only) towards EMD and it should remain valid for a period of 60 days beyond the final tender validity period.
- ii. EMD of bidder will be forfeited if the bidder withdraws or amends its bid or impairs or derogated from the bid in any respect within the period of validity of its bid. Further, if the successful bidder fails to furnish the required Performance Security within the specified period, its EMD will be forfeited.
- iii. EMD furnished by all unsuccessful bidders will be returned to them without any interest whatsoever, after finalization of the contract. EMD of the successful bidder(s) will be returned after receipt of the Performance Security.

**c) Evaluation of Bids:**

The authorized Committee of the Institute will visit and inspect the technically qualified bidders (as per the eligibility criteria specified below) premises to inspect food preparation area, to check hygiene factors, to check the availability of required kitchen equipment & all other requirements to serve the food to the Institute.

**D) TECHNICAL BID EVALUATION PROCESS**

Sl. No.	Details	Points
01	Valid Food License, Firms Registration Certificate, Trade License, Labor registration certificate, Service Tax registration, VAT registration, PF & ESI registration certificates issued by Competent Authority of Government of India	30
02	Availability of Modern Kitchen Equipment, Hygiene factors, Maintenance of kitchen & cleanliness etc.	10
03	Previous Experience in serving to any reputed Educational Institute not less than Graduate/Engineering colleges Level/any corporate body/any PSU body	20
04	Caterer should have executed Single / Multiple Total Contract Value of 10 Lakhs in a single financial year during any previous years	30
05	Proximity to the IIMV (6 kms from IIMV-Andhra University) Campus	10
	Total	100

The minimum score required to be eligible: 70 points

**9. Performance Bank Guarantee:**

- a. The successful bidder will have to furnish performance bank guarantee of 5% of total value of the contract in the form of bank guarantee or deposit equivalent money with Indian Institute of Management Visakhapatnam, the bank account details specified in item No.4 in “tender details” of this document, within 10 days of award of the contract. This amount will be adjusted in the last payment, i.e., at the end of the contract period.
- b. Performance Bank Guarantee will be forfeited if the firm fails to perform any of the terms or conditions of the contract, besides the firm may also be blacklisted
- c. Performance Bank Guarantee should remain valid for a period of sixty days beyond the date of completion of all contractual obligations of the supplier
- d. Performance Bank Guarantee amount will be refunded to the Caterer without any interest, whatsoever after it duly performs and completes the contract in all respects

**10. Bill Payments:**

- a. The Caterer is required to maintain all records with regard to the supply of food and should get it verified by IIMV representative on regular basis.
- b. Payments shall be made on monthly basis through online mode within 30 working days on receiving the bills/invoices with all supporting documents from the caterer. TDS and other taxes will be applicable as per government rules.
- c. The caterer shall not be entitled to any increase on the quoted rates or any other rights or claim whatsoever by reason of any representation, explanation or statement or alleged

representation, promise or guarantee given or alleged to have been given to him by any person.

- d. If any student(s) leaves / opts out from the mess facility due to any official reason / Term breaks/exceptional case, the IIMV representative will inform the Caterer in advance not to supply food for those days and for the numbers specified. In such cases, the cost will not be calculated for those particular dates for the students.
- e. Initially the Caterer should be willing to serve food for 110 paxs per day till 31 March 2018 and later stage of the contract, the caterer may require to serve the food for 180 students (110+70) till the end of the contract period depends on the increase / decrease in the student batch volume. No compensation/extra amount will be paid for increase or decrease in the quantity/persons/pax during the contract period. The unit rates quoted remain same in the entire period of contract.

**11. Contract Period:**

- a. The contract will be for a period of TWO YEARS initially from the date of supply of food and may be extended with same terms and conditions for one more year based upon the satisfactory feedback from all the stakeholders of the institute.
  - b. During the contract period, Institute will not entertain any request for revision of rates due to reasons such as increase in costs, wage revision in the Minimum Rates fixed by the Regional Labor Commissioner, Government of India or the State Government etc.
12. **Terms for Termination of Contract:** The food catering contract can be terminated by either side by giving a notice of not less than 60 days in advance without showing any reason for the termination of the contract.

**13. Mode of Issue of Notice:**

Any notice sent by Speed Post only by either party to the addresses recorded in the Food catering contract agreement shall be deemed to have been properly served for any of the purposes mentioned herein.

14. **Arbitration:** In case of any dispute arising out of the terms and conditions of contract or assignment, the matter shall be referred to the Sole Arbitrator to be appointed by the Director, IIM Visakhapatnam as per the relevant Act and the award of the Sole Arbitrator will be binding on both the parties. The cost of such arbitration shall be shared by both the parties equally. Further, any legal dispute arising shall be settled in the court of competent jurisdiction located within the local limits of Visakhapatnam, Andhra Pradesh
15. **Security Deposit:** IIM Visakhapatnam will not pay any deposits (security, advance etc.) to the Food catering contractor.



**ANNEXURE I (Sample food Menu)**

- Food to be served in Buffet
- Food Menu will be changed as per the student requirement once in 30 days. Menu consists of South, North Indian dishes
- Dining tables & Chairs will be provided by IIMV at all 3 locations
- IIMV may replace some of the below mentioned items in the menu with Confectionary / Dessert or any other item in future

	Breakfast	Morning Break	Lunch	Evening Beak	Dinner
<b>Common in Every meal</b>	Cornflakes, Hot/Cold Milk/Coffee/Tea, Bread with Butter & Jam	Tea/ Coffee/ Hot Milk, Biscuits	Green Salad : Tomato,Cucumber, Carrot & onion Slices,Phulka, Seasonal Fresh Cut Fruits, Curd, Papad, Pickle, Plain Rice	Coffee/Tea	Green Salad : Tomota, Cucumber, Carrot & onion Slices, Chapati,hulka, seasonal Fresh Cut Fruit, Curd, Papad, Pickle, plain Rice
<b>Mon</b>	Dosa, Sambar, Chutney, Omlet		Aloo Gobi, Chole Masala, Jeera Rice, DalTadka.	Samosa, Sauce	Aloo Bhujiya, Dal, Rasam, Semaaiyya payasam, Kadai Paneer
<b>Tue</b>	Besan Chila, Cut Fruits,Pudina chutney		Soyabean curry,Dal Makhani, paneer burji Dry, Sambar	Pav Bhaji , Cut Fruits	Jeera aloo, Arhar Dal, Bisibelle bath, Malai kofta gravy,
<b>Wed</b>	Aloo paratha, Pickle, Curd, Omlet		Aloo Kurma,Rajam Dal, Veg Pulao, Raita, Veg Manchurian	Dahi Kachori	Arbi Fry,Dal fry, Dum Aloo ( gravy), Sambar, Set Dosa
<b>Thu</b>	Onion Pesarattu, Coconut & Ginger Chutney,Cut Fruits.		Bhindi Do Pyaza,Masur Dal, Sambar, Shahi Paneer gravy	Papdi chat	Mix veg, Aloo Gobi, Dal palak, Veg Dum Biryani , Boondi Raita, Gajar Halwa
<b>Fri</b>	Poha, chuntey, Sev, Onion Omlet.		Kadhi Pakoda, Aloo Bhujiya, Corn palak gravy, Veg fried rice, Raita	Mirchi bhajji, Onion/Vada Pav (alternate weeks)	Paneer Butter masala, Raw banana fry, Yellow Dal, Sambar
<b>Sat</b>	Idly, Wada, Sambar Chutney,Boiled Egg.		Bhindi Masala(gravy), Chole Ka Dal, Soyabeen curry granular dry,Rasam	Veg Noodles, Cut fruits	Kadai Mushroom, Aloo Bhujiya, Dal Fry, Veg Biryani,Raita
<b>Sun</b>	Puri Bhaji, Maggi,Boiled egg		Veg Kofta curry, Tamarind rice, Pepper Rasam, Dondakaya fry (tindli fry)	Bhelpoori, Pudina Chutney, Sweet chutney	Veg kurma, Black Chana dry, Gobi Manchurian,Rasam Jamun/Jangri (alternate Weeks),
<b>Timings</b>	7.00 am to 9.00 am Sunday: 8.00 am to 10.am at hostels	11.45 am to 12.00 pm	1.30 pm to 2.30 pm at IIMV campus 1.30 pm to 2.30 pm at hostels	4.00 to 4.15 pm at campus 4.45 to 5.15 pm at hostels	7.30 pm to 9.30 pm

## ANNEXURE - II

**BRANDS TO BE USED FOR COOKING FOOD:** The Caterer should use only the brands specified below:

SL No.	Name of the Item	Brand	Brand	Brand
1	Haldi	AASHIRVAAD	CATCH	EASTERN
2	Zeera Powder	CATCH	PRIYA	EASTERN
3	Atta	AASHIRVAAD	PILLSBURY	
4	white pepper powder	CATCH	EVEREST	
5	Hingua	LG	EVEREST	DL
6	Dhania Powder	AASHIRVAAD	CATCH	EASTERN
7	Mango Powder	EVEREST	CATCH	EASTERN
8	Chat Masala	EVEREST	CATCH	EASTERN
9	Sambar Powder	EVEREST	CATCH	EASTERN
10	Chole Masala	EVEREST	CATCH	EASTERN
11	Venigar	WEIKFIELD	SIL	
12	Chilly Sauce	WEIKFIELD	SIL	
13	Tamato Sauce	KISSAN	MAGGI	HEINZ
14	Tea	TAJMAHAL	3ROSES	RED LABEL
15	Coffee	GREEN LABEL	NESCAFE	BRU
16	Semiya	BAMBINO	MTR	SAVORIT
17	Garam masala	EVEREST	PRIYA	MTR
18	Papad	AMBICA		
19	All Dals	1 <sup>st</sup> Quality	1 <sup>st</sup> Quality	1 <sup>st</sup> Quality
20	Kismis	DELICIOUS		
21	Tamarind	GSR	RAJINI	
22	Rice	LALITHA		
23	Salt	TATA	AASHIRVAAD	
24	Oil	GOLD DROP		
25	Paper Napkin	PREMIERE		
26	Idly Rawa	LALITHA	TAJMAHAL	
27	Noodles	MAGGI	YIPPEE	
28	Puha	SILVER STAR	24LM ORGANIC	
29	Ghee	GOWARDHAN	DURGA	PATANJALI
30	Kaju	DELICIOUS		
31	Rasam Powder	MTR	EVEREST	AACHI
32	Chilly Powder	AASHIRVAAD	EASTERN	AACHI

**OTHER ITEMS:** All other items used for cooking food should be of Premium (ISI) quality and brands

**ANNEXURE – III**

**DETAILS OF CONTRACTS EXECUTED DURING FY 2011-12 TO till date**

**(Attach PO & other supporting documents)**

Period of Contract		Name and Address of the Organization with reference letters	Name of the Contact Person & Phone No.	Value of Contract and other Details	No. of paxs served
From	To				