

SAINIK SCHOOL CHHINGCHHIP
TENDER FOR MESS CATERING SERVICES FOR THE YEAR 2018-2019
COMMERCIAL BID

<u>Sr. No.</u>	<u>Name of Item</u>	<u>Quantity</u>	<u>Brands</u>	<u>Rates in Rs.</u>
1.	Meals for cadet (as per attached menu)	Per day per cadet		
2.	Party Normal (Sahi Paneer, Chicken Curry, Purrie, Dal Arhar, Mix Veg, Raita, Salad, Papad, Ice Cream cup/Rasmalai)	Per Plate		
3.	Party VIP Menu (Butter Chicken, Sahi Paneer , Mix Veg, Dal Makhni, Salad, Papad, Zeera, Rice, Tandori Naan/Missi Roti, Rasmalai/Pastry/Ice Cream, Raita, Papad)	Per Plate		

Stamp with Signature of Firm /Contractor/Authorised Person

Name of the Firm _____

Full address _____

Mobile No. _____

Detail of DD attached with DD No & date _____



Sainik School Chhingchhip

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SAINIK SCHOOL CHHINGCHHIP

MESS MENU 2018-19

Summer	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
B/Fast (0715hr to 0735hr)	<ul style="list-style-type: none"> Paratha -02 Aloo Sabji Boiled Egg -01 Tea 	<ul style="list-style-type: none"> Bread 5 Pcs Butter – 20 gms Jam – 20 gms Omellete Tea 	<ul style="list-style-type: none"> Puri & Sabji Boiled Egg-01 Milk/Bornvita 	<ul style="list-style-type: none"> Paratha Aloo Matar Sabji Tea 	<ul style="list-style-type: none"> Fried Rice Aloo Chutney Egg Bhurji Milk/Bornvita 	<ul style="list-style-type: none"> Bread Butter Jam Tea 	<ul style="list-style-type: none"> Puri & Sabji Milk/Bornvita Fruit
Milk Break (1045hr to 1100hr)	<ul style="list-style-type: none"> Samosa and Sauce -01 (100 gms) Tea 	<ul style="list-style-type: none"> Samosa and Sauce-01 (100 gms) Hot Milk/ Tea 	<ul style="list-style-type: none"> Veg Pakora Hot Milk 	<ul style="list-style-type: none"> Good Day Biscuit Hot Milk 	<ul style="list-style-type: none"> Samosa and Sauce -01 (100 gms) Hot Milk 	<ul style="list-style-type: none"> Top Biscuit Hot Milk 	<ul style="list-style-type: none"> Aloo Chop Tea
Lunch (1315hr to 1345hr)	<ul style="list-style-type: none"> Plain Rice Mix Veg Masoor Dal Pickle Fruit Green Salad Raw Chilli – 02 	<ul style="list-style-type: none"> Poori -04 (50 gms each) Chana Masala Fried Rice Pickle Papad Green Salad Raw Chilli – 02 	<ul style="list-style-type: none"> Plain Rice Pickle Masoor Dal Finger Chips Fruit Green Salad & Tomato Chutney Raw Chilli – 02 	<ul style="list-style-type: none"> Plain Rice Aloo Beans Curry Masoor Dal Pickle Papad Green Salad Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Finger Chips Chana Dal Pickle Fruit Green Salad Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Mix Veg Masoor Dal Tomato Chutney Pickle Green Salad Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chicken Chilli/ Mix Veg With Mushroom – 110 gms Moong Dal Green Salad Fruit Raw Chilli - 02
Juice Break (1645hr to 1700hr)	<ul style="list-style-type: none"> Nimbu Pani Boiled Ground Nut 	<ul style="list-style-type: none"> Juice Boiled Ground nut 	<ul style="list-style-type: none"> Juice Boiled Kala Chana 	<ul style="list-style-type: none"> Nimbu Pani Raw Kala Chana 	<ul style="list-style-type: none"> Juice Boiled Ground Nut 	<ul style="list-style-type: none"> Juice Biscuit - 02 	<ul style="list-style-type: none"> Juice Boiled Ground nut
Dinner (2000hr to 2030hr)	<ul style="list-style-type: none"> Plain Rice Chapati Rajma Fish Chilli/Aloo Paneer -110 gms Gulab Jamun – 01 (50 gms each) Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chapati Masoor Dal Aloo Matar Paneer -110 gms Tomato Chutney Suji Halwa Raw Chilli – 02 Sewai Kheer 	<ul style="list-style-type: none"> Plain Rice Chapati Chana Dal Fried Chicken /Aloo Paneer-110 gms Shahi Toast Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chapati Matar Dal Black Chana With Potato Tomato Chutney Fruit Custard Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chapati Masoor Dal Chicken Chilli /Mix Veg With Mushroom – 110 gms Jalebi Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chapati Urad Dal Pork Fried/Aloo Matar Paneer – 110 gms Suji Halwa Raw Chilli - 02 	<ul style="list-style-type: none"> Plain Rice Chapati Matar Dal Egg Curry (02 Eggs) Kheer Raw Chilli - 02

Signature of Contractor with stamp

Terms and Conditions :-

- 1 Food will be prepared for 120 Cadets and approx 09 Staff Member.
- 2 Minor change in seasonal vegetables can be made with the approval of School authorities.
- 3 Edible oil for cooking should be AGMARK/FPO of Fortune/Sunflower/Safoola brand. Desi Ghee of Amul/Rath/Madhu Brand .
- 4 Condiment should be AGMARK/FPO of MDH/Catch brand.
- 5 Milk should be of Saras Dairy/Amul brand full cream. Recommended for consumption for teenagers age group of 10-16 years by qualified authorities.
- 6 Butter/Jam/Pickle should be of reputed Amul/Kishan/Nilon's and Khana Khazana brand only.
- 7 Cooks & Waiters/Bears should be Free From Infection (FFI). All Mess Staff will do monthly medical. Dress/Uniform code for the catering staff will be defined by the school authorities.
- 8 "The school will provide only Mess space with requisite Utensils/Equipments and LPG connection. The cost on account of LPG fuel Consumption will be borne by the Supplier/contractor. The contractor will procure the LPG under his own arrangement. If any short supply etc School will be not be responsible for the same . The contractor is responsible to carry out necessary repair/servicing of LPG appliances and other cooking equipments provided to him if any defect takes place including electric appliances. The contractor will be responsible for safe custody and security of utensils, cooking equipments, dinning tables and LPG appliances and cylinders held on charge of him. The contractor will be responsible for hygiene & sanitation and cleanliness of Mess cooking area, dining halls and surrounding area of Mess. He will personally responsible for cleanliness of his employees and ensure daily that they take regular hair cut, nails cut & take bath daily and wear clean and smart uniform. He will provide the apron and headgear to cooks, waiters and who works in cooking area. He will provide the uniforms to all his employees detailed in mess. He will carry out the police verification of his employees and hand over the same to school."
- 9 **The contractor will provide atleast 2x cooks, 08 x waiters, 02 x Masalchi, 01 x Helper for cooks /Chapati maker for the Mess.**
- 10 Quantity of fruit at lunch will be @ one per head of 150 gms and provided alternative variety of fruits on each day.
- 11 Chicken will be provided for non vegetarian and Paneer will be given to vegetarian only on specified days as per menu. The quality of meat,chicken and Paneer should be fresh. Contractor will ensure the meat/chicken should be of healthy bird/animal and live bird/animal should cut in his presence.
- 12 "The scale of Palses should be 40 gms, Veg-150 gms including onion and garlic (Root & Tubes-50 gms, Green leafy veg-50 gms and other veg-50 gms) Fruit-150 gms, Meat/Chicken-110 gms, and Butter/Jam-20 gms each Cadet. The min weight of sweet dish should be 100 gms ."
- 13 The following will be provided in case meat/chicken and eggs not given by the contractor due to unavoidable circumstances:-
 - (A) In lieu of meat/Chicken - Paneer 150 gms
 - (B) In lieu of one egg - Roasted groundnut 100 gms.
- 14 The contractor will be present in Mess during breakfast/lunch/dinner timing and he will also present during morning/evening tea and when snacks served to Cadets. He will made available himself during the inspection of Mess by School Authorities as well as VIP visit to School/Hostel complex.
- 15 The Contractor will also arrange special lunch/other adm arrangement like organize of tea/snacks outside the School/Hostel Compass as and when school authorities order for the same.
- 16 "The Contractor will provide Rice and Atta of Branded/reputed Company (Rice- India Gate/Rajdhani/Mogra and Atta- Annapuranna/Shakti bhog/Ashirwad/Rajdhani."
- 17 TATA/Captain Cook Salt will be use in the Mess.
- 18 Messing contractor to ensure that the meals/food/snacks are served to the cadets as per the timmings prescribed by the school time table
- 19 The contractor is to ensure that the Vegetable use in the Mess for cooking is fresh and of good quality.