



OFFICE OF AMENITIES
INDIAN INSTITUTE OF SCIENCE
Bangalore – 560 012

No. R (AC) /Sarvam Eateries/Oct 2024

Date: 29.10.2024

REQUESTS FOR PROPOSAL i.e. EXPRESSION OF INTEREST
for

OPERATING CANTEEN AT SARVAM COMPLEX, IISC CAMPUS

The Indian Institute of Science is a premier research and academic institution of higher learning in the Country, having more than 500 faculty, 5000 students, and 1000 support staff in its sprawling campus of around 400 acres. The Institute also hosts many National/ International – conferences, workshops, seminars, symposia, and training programs on its Campus.

The Institute is hereby seeking ‘Request for Proposal i.e., ‘Expression of Interest’ in TWO BID SYSTEM from Hoteliers/Caterers who are willing to establish and operate Canteen/eatery at Sarvam Complex, IISc.

Hotelier/Caterer is being sought to provide Indian dishes North, South, Chinese, Continental, vegetarian and non-vegetarian with hotbeverages.

Sl No.	Name of the canteen	No's	Place
1.	Vegetarian canteen/eatery	1	Sarvam Complex, IISc Campus
2.	Veg & non-vegetarian canteen/eatery	1	Sarvam Complex, IISc Campus

Note: Each of these facilities are of 492 sft. with a common serving area of 4080 sft., out of which 816 sft. will be charged per facility.

A. The Caterer/Hotelier should have:

1. Experience in providing catering services to Major Government/ Public Sector/ Private Sector Institutions.
2. A minimum of five years of experience in catering/ Hotel business in Bengaluru.
3. A minimum turnover of Rs 30.00 lakhs per annum during the last three financial years.
4. Possess a license issued by the appropriate authority to run a hotel /catering establishment.
5. A hotel/establishment in Bengaluru.

B. Scope of Eateries

The catering services are for the Institute community that includes students, faculty, and staff, temporary - residents and visitors to the Institute, typically for official work/transactions.

General Scope

1. The Catering agency will be provided an earmarked space in the building for establishing a Food Court at a nominal License fee of Rs.15/sq. ft plus GST, as applicable to all amenities at the campus from time to time. Additionally, Rs. 7.50/sq.ft for the common area, plus applicable taxes, will be levied. The charges for the common area will be shared by all the occupants on a pro-rata basis, which implies that each occupant will pay in proportion to the license fee.
2. The Institute will provide an electricity connection (with a meter) to the Eatery, and it will be charged at the rates BESCO supplies such power to the Institute. The electricity charges for the common area will be shared by all the occupants on a pro-rata basis, which implies that each occupant will pay in proportion to the license fee.
3. The Institute will also provide potable water connection (with meter) for all purposes at BWSSB rates.
4. It is expected that hoteliers/caterers shall offer concessional rates on the campus, in view of the lower establishment costs. Bidders who offer the highest concessional rates (at the time of submitting their financial quote) compared to their outside rates will be preferred.
5. The Hotelier/Caterer should display the rates and quantity at prominent places in the Eatery.
6. The hotelier/caterer should be able to digitize their transactions and accept payments through PoS Machines / m wallets/E Wallets, etc
7. All the food items should be served fresh and hot or fresh and cold, as appropriate, through counters on self-service basis. However, the used plates, etc., should be taken out immediately from the dining area to the dish-washing area.
8. Only fresh and good quality ingredients should be used for preparing dishes. Branded oil should be used only once for deep frying.
9. Purified UV and RO-treated water should be supplied for drinking purposes and preparation of food items.
10. Maintaining good hygiene in the kitchen and dining areas is of the highest priority. The kitchen, dining areas, dish-washing areas, storeroom, etc. shall be cleaned and disinfected by the Hotelier/Caterer as per the standards of the Food Safety and Standards Authority of India (FSSAI). The Institute authorities or their representatives may periodically inspect these areas and suggest measures for upkeep and hygiene and such suggestions are to be complied with meticulously.
11. It is mandatory that norms of hygiene as prescribed by FSSAI be maintained by all services dealing with food. Violation of the above can lead to immediate closure of the facility. FSSAI Audit by an external agency (FSSAI certified) will be conducted monthly to ensure hygiene and standard of items served. Non-compliance with FSSAI norms will attract a penalty. If the overall rating (on a scale of 1 to 10) for three consecutive months is less than 5, it will result in a cancellation contract and forfeiture of the security deposit.
12. It is the sole responsibility of the Hotelier/Caterer to collect the garbage generated from the Kitchen, dining areas, dish wash area, etc., and dispose of the same outside the Institute at their own cost daily. Under no circumstances the food waste shall be disposed of through the sewage pipes or the drains.
13. The premises of the Eatery should be cleaned and washed daily in order to be free from flies, insects around the premises.
14. All items/equipment/storage/display must be contained within the allotted area.
15. The bid/EoI should be complete in all senses.
16. Sub-letting or Sub-contracting is not permitted under any circumstances and petty shops should not be put up near the Eatery; if any violation is noted, the contract will be terminated immediately, and the security deposit will be forfeited.

17. In case the contract is awarded, the successful bidder should start the operations within one month from the date of award of the contract; any delay will lead to cancellation of award of contract.

Specialized Scope

1. The service must include – South Indian-North Indian veg/non-veg; with hot & cold beverages. These dishes are to be cooked and served in the premises allotted to the hoteliers/caterers.
2. Service must be provided mandatorily from 7.00 A.M to 09.00 P.M on all the seven days of the week.
3. There are two eateries at Sarvam Complex. One is earmarked for vegetarian food, and another one is for veg & non-vegetarian food. A bidder can bid to only one eatery, either vegetarian or veg & non-vegetarian. A single bidder is not allowed to bid for both the eateries.

THE HOTELIER/CATERER WHO WISHES TO SUBMIT THE PROPOSAL OR EXPRESSION OF INTEREST MAY PLEASE VISIT THE SITE BEFORE THE PROPOSALS ARE SUBMITTED.

C. General Terms and Conditions

1. The Contract will be for a period of 3 (Three) years with annual renewal based on review/community feedback. The contract can be extended for further period on mutual consent at the discretion of the Institute.
2. The Institute reserves the right to terminate the contract by giving one months' notice without assigning any reasons. However, if any serious lapses are noticed, the License will be cancelled, and the hoteliers/caterers shall vacate the premises immediately. The Hoteliers/caterers can also terminate the contract by giving 3 months' notice and clearing all the dues to the Institute if they are not willing to continue.
3. The Hoteliers/caterers should possess a License to run the establishment by the appropriate authority. In case the contract is awarded, they should be willing to subject themselves to the periodic audit by FSSAI agents for the food items served in their outlets.
4. The Hoteliers/caterers shall obtain and produce License under the Contract Labour (Regulations and Abolition) Act 1970 from the Labour Department, if it is required as per Law. Child Labour should not be employed.
5. The Hoteliers/caterers shall strictly observe the required standards to maintain proper account of payments including minimum wages, statutory benefits (ESI, PF etc.) being made to the workers of the Agency. They shall be solely responsible for any failure to fulfil the statutory obligations and shall indemnify the Institute against such liabilities which are likely to arise out of the Agency's failure to fulfil such statutory obligations.
6. The contract is only to provide services to the Institute community at the Sarvam Complex, and at no stage should this be construed and interpreted as a Labour Contract.
7. Interested parties who wish to submit their proposals must enclose a demand draft for Rs. 30,000/- in favour of "The Registrar, IISc, Bangalore" towards EMD.
8. The successful Hoteliers/Caterers for facilities need to deposit a Security Deposit of a sum equal to 11 months' license fee in the form of a Demand draft.
9. On award of the contract to the successful bidder, the bidder must execute an agreement as per the terms & conditions of the Institute and in the format to be provided by the Institute.
10. The Hoteliers/caterers shall solely be responsible for any injury, damage, accident to their workers or for any loss or damage to the equipment/property in the areas of work because of fire/negligence/carelessness of its workers.
11. The Hoteliers/caterers must provide the names and addresses of the workers employed by them. Their workers are not employees of the Institute and shall not have any claim whatsoever on the Institute and shall not act detrimental to the interest of the Institute. Their workers shall follow the security regulations as directed by Security & Fire Fighting Officer of the Institute. Workers shall not form Union or carry out Trade Union activities in the Campus.

12. No accommodation will be provided on the campus for the workers of the Hoteliers/caterers, and they shall make their own arrangements.
13. The proposal should be completed in all respects.
14. The proposal shall be valid for a period of 180 days from the date of its opening.
15. Canvassing by the Bidder in any form / unsolicited letter / post-Bid correction / unsigned bids shall be summarily rejected. Conditional/part Bids will also be rejected.
16. The proposal and cover should bear the name and address of the Hoteliers/caterers, and all documents shall bear their seal and signature.
17. The Institute reserves its right to accept or reject any or all the proposals wholly or partly without assigning any reason thereof.
18. On all matters pertaining to this contract, the decision of the Director of the Institute shall be final and binding.
19. Any disputes arising out of this tender shall be settled by mutual negotiation. The courts at Bangalore shall have exclusive jurisdiction over this tender in the event such settlement cannot be reached.
20. In technical evaluation, institute reserves the right to verify the technical specifications through various sources including the submitted brochure, company website, etc. Inconsistency or ambiguity in information may lead to disqualification. Feedback of the existing vendors from Institute Community will also be taken into consideration. In case of any negative feedback from Institute Community, institute reserves the right to summarily reject the bid during technical evaluation without any further clarification.

D. Mode of furnishing the Proposal:

Interested hoteliers/caterers shall submit the proposal i.e. expression of interest in TWO BID system in two separate sealed covers. The first cover or **COVER 'A'** (Annexure-1) should contain technical details and second cover or **COVER B** should contain commercial bid. Both cover 'A' and cover 'B' should be kept in a bigger cover and super scribed as "**EXPRESSION OF INTEREST FOR OPERATING CANTEEN AT SARVAM COMPLEX, IISc**".

The bidder is required to super scribe bigger cover with "**Vegetarian Eatery**" if applying for vegetarian eatery. If applying for Veg & Non-Vegetarian Eatery, please super scribe the bigger cover with "**Veg & Non-Vegetarian Eatery**".

The **COVER A** should have the following documents:

Interested hoteliers/caterers shall submit the proposal i.e. expression of interest in the prescribed format along with following documents.

18. Copy of the License obtained from the competent authority to run catering establishment/services.
19. Copies of audited financial statements for the preceding three years i.e, 2021-2022, 2022-2023 and 2023-2024.
20. Copy of PAN Card
21. Copy of the GST Certificate
22. Testimonials of present / previous contract at other locations
23. Certificate issued by the Labour Department (Central/State)
24. Copy of the EPF, ESI Registration No. / certificate
25. Certificate of Ethical Practice (Please see Annexure - IV)
26. Tentative list of ITEMS WITHOUT PRICE

For Veg Restaurant		
Sl. No.	Item Name	Quantity/UOM
Hot Beverages		
1	Tea	100 ml
2	Coffee	100 ml
3	Horlicks	100 ml
4	Boost	100 ml
5	Badam Milk	100 ml
6	Lime Tea	100 ml
7	Mint Tea	100 ml
8	Black Tea	100 ml
Breakfast		
9	Vada Sambar	1 pc _gm
10	Kesari Bath	100 gm
11	Pulao	250 gm
12	Pongal	250 gm
13	Tomato Bath	250 grams
14	Bajji	4pcs @__gm each
15	Kara Bath	250 gm
16	Chow Chow Bath	250 gm
17	Idly	2pcs @__gm each
18	Poori	3 pcs @__gm each
19	Masala Dosa	1 no's
20	Butter Masala Dosa	1 no's
21	Mysore Masala Dosa	1 no's
22	Ghee Roast	1 no's
23	Paper Masala Dosa	1 no's

24	Plain Dosa	1 no's
25	Butter Plain Dosa	1 no's
26	Pepper Plain Dosa	1 no's
27	Set Dosa	3 pcs
28	Onion Dosa	1 no's
29	Set Masala Dosa	3 no's
30	Cheese Masala Dosa	1 no's
31	Rava Dosa	1 no's
32	Rava Masala Dosa	1 no's
33	Rava Onion Masala Dosa	1 no's
Meals		
34	South Indian Thali	
35	South Indian Thali Spl	
36	North Indian Thali	
37	North Indian Thali SPL	
38	Carrier Meals - 3 people Only for Take away Rice Sambar	
39	Curd Rice	250 grams
40	Mini Meals	

For Non – Veg Restaurant		
Sl no	Item Name	Quantity/UOM
Veg Starters		
1	Aloo Tikka	3 Pcs & 50 Gms Chutney
2	Veg Hara Bhara Kebab	3 Pcs & 50 Gms Chutney
3	Mushroom Tikka	3 Pcs & 50 Gms Chutney
4	Paneer Tikka	3 Pcs & 50 Gms Chutney
5	Mushroom Tomato Fry	3 Pcs & 50 Gms Chutney
6	Mix Veg Platter	250 Gms & 50 Gms Chutney
7	Finger Chips/French Fries	
Non – Veg Starters		
8	Egg Pepper Dry	Of 4 Pcs Eggs
9	Egg Burji	Of 3 Pcs Eggs
10	Chicken Tikka	3 Pcs & 50 Gms Chutney
11	Kalami Kebab	3 Pcs & 50 Gms Chutney
12	Chicken Kebab	3 Pcs & 50 Gms Chutney
13	Fish Tikka	3 Pcs & 50 Gms Chutney
14	Crispy Chicken Fry	3 Pcs & 50 Gms Chutney
15	Pahadi Chicken	3 Pcs & 50 Gms Chutney
16	Tandoori Chicken	1 Big Pc & 50 Gms Chutney
Veg Main Course		
17	Chole Punjabi	120 Gms
18	Aloo Gobhi Methi Masala	120 Gms
19	Aloo Mutter	120 Gms
20	Veg Punjabi	120 Gms
21	Malai Kofta	120 Gms
22	Tawa Paneer Masala	120 Gms
23	Paneer Palak	120 Gms

24	Shahi Paneer	120 Gms
25	Paneer Burji	120 Gms
26	Kadhai Paneer	120 Gms
27	Paneer Makhani	120 Gms
28	Mushroom Masala	120 Gms
29	Mutter Paneer	120 Gms
Non – Veg Main Course		
30	Egg Kheema	100 Gms Gravy & of 2 Pcs Eggs
31	Egg DK	100 Gms Gravy & 2 Pcs Eggs
32	Egg Masala	100 Gms Gravy & 2 Pcs Eggs
33	Chicken Masala	100 Gms Gravy & 2 Pcs Chicken
34	Chicken Hyderabad	100 Gms Gravy & 2 Pcs Chicken
35	Chicken Kadai	100 Gms Gravy & 2 Pcs Chicken
36	Chicken Butter Masala	100 Gms Gravy & 2 Pcs Chicken
37	Chicken Mughlai	100 Gms Gravy & 2 Pcs Chicken
38	Chicken Kurma	100 Gms Gravy & 2 Pcs Chicken
39	Chicken Malai Tikka	100 Gms Gravy & 2 Pcs Chicken
40	Chicken Tawa	100 Gms Gravy & 2 Pcs Chicken
41	Chicken Tandoori Masala	100 Gms Gravy & 2 Pcs Chicken
42	Mutton Curry	100 Gms Gravy & 2 Pcs Chicken
43	Fish Fry	2 Pcs
44	Fish Tandoori	1 Pc
45	Prawns Curry	100 Gms Gravy & 4 Pcs Prawns
Variety of Rice (Veg)		
46	Jeera Rice	200g
47	Green Peas Pulao	200g
48	Dal Khichdi with Curd	200g
49	Palak Khichdi with Curd	200g
50	Curd Rice	200g

51	Tomato Rice with Raita	200g
52	Veg Biryani with Raita	200g
53	Tawa Pulao with Raita	200g
54	Paneer Biryani with Raita	200g
55	Mushroom Biryani with Raita	200g
Variety of Rice (Non – Veg)		
56	Egg Tawa Pulao with Raita	250g
57	Egg Biryani with Raita	250g
58	Chicken Biryani with Raita	250g
59	Chicken Hydrabadi Biryani with Raita	250g
60	Chicken Moghlai Biryani with Raita	250g
61	Chicken Dum Biryani with Raita	250g
62	Mutton Biryani with Raita	250g
63	Dal Makhani	150 ml
64	Dal Punjabi	150 ml
65	Dal Tadka	150 ml
66	Rajma Dal	150 ml
Roti		
67	Chapati	Per piece
68	Puri	Per piece
69	Plain Kulcha	Per piece
70	Naan	Per piece
71	Butter Kulcha	Per piece
72	Butter Roti	Per piece
73	Butter Naan	Per piece
74	Cheese & Garlic Naan	Per piece
75	Cheese Naan	Per piece
76	Parota	Per Piece
77	Wheat Parota	Per Piece

Desserts		
78	Rabri	100 gram
79	Gulab Jamun	2 Pcs
80	Jilebi	3 Pcs
81	Carrot Halwa	100gram
82	Kulfi Ice Cream	
83	Falooda	200 ml
84	Rasmalai	1 Pcs
85	Rasgulla	2 Pcs

COVER B- Commercial bid should contain duly filled in form which is given in Annexure -II for Veg Restaurant and Annexure – III for Non-Veg Restaurant.

The sealed cover containing Cover ‘A’ and Cover ‘B’ may please be super-scribed as “EXPRESSION OF INTEREST FOR OPERATING CANTEEN AT SARVAM COMPLEX, IISc” and submitted to the Office of the Deputy Registrar (Amenities), Indian Institute of Science, Bengaluru-560 012 on or before 20/11/2024 up to 04.00 p.m. (Please specify veg or veg & non-veg).

If the Cover-B is exposed / unsealed or opened the bid will be summarily rejected. The standard Annexure-2 format has been provided with the tender document to be filled in by all the bidders. Bidders are requested to note that they should submit their financial bids in the format provided and no other format is acceptable.

The sealed cover containing the proposal complete in all respects and the copies of the documents may please be super-scribed ‘Proposal for operating Canteen’ at Sarvam Complex, (veg/ nonveg), IISc and submitted to the Deputy Registrar (Amenities), Indian Institute of Science, Bengaluru- 560 012 on or before 20/11/2024 up to 04.00 p.m.

If the Hoteliers/Caterers need any further information/clarification on the above OR wish to visit the site, please contact the Amenities Section – Phone No.080-2293 2370 & office.css@iisc.ac.in

E. Mode of Selection

The bidders are invited to submit their technical and financial proposals in separate sealed envelopes to **The Deputy Registrar, Amenities, New Admin Building, Indian Institute of Science, Bangalore-560 012**. The evaluation of the technical proposal will be carried out by a Sub Committee without accessing to the financial part of the proposal. A subcommittee from the Institute will make a site visit to the establishments of the selected bidders and bidder should have branches in Bangalore for evaluation (Supporting documents should be attached). On satisfactory report from the Sub Committee, the financial bids will be opened. The Sub Committee will evaluate the submitted technical proposals on the following criteria:

Sl No.	Description	Method	Grading/Marks
1.	Quality of the food	The Sub Committee will visit the hotel/eatery and check the quality of the food served. (The sub committee will comprise of one expert in hospitality industry). The sub committee may opt for one external subject expert.	10
2.	Health and hygiene	The Sub Committee will visit the hotel/eatery and check the quality of health and hygiene.	10
3	Multi cuisine	The Sub Committee will assess the ability to provide multi cuisine within the affordable budget	10
4.	Ambiance	Cleanliness and good ambiance will secure highest marks	5
5.	Customer relations	Good customer relations will secure highest marks. The Sub Committee will check customer relations in its visit.	5
6	Ability to deploy manpower to run the Veg and Non-Veg Eateries	The bidder's ability to run the Veg and Non-Veg Eateries will be assessed by the committee on securing the details of present staff deployed.	5
7.	Waste management	The Sub Committee will examine the methodology applied for waste management.	5
	Total marks		50
	Minimum qualifying marks will be		30

After the satisfactory report from the Sub Committee, the financial bids of selected hotels/catering units will be opened. The date of opening of the financial bids will be intimated later.

The final selection will be made based on the prices of menu items. Prices of the quoted items will be totalled, and an average of the quoted items will be taken as the final price for the purpose of arriving at L1 and awarding of the tender. The quoted prices cannot be changed within one year from the date of award of the tender. After one year, a maximum of 5% of the rate will be hiked.

Methodology of calculations: All prices will be summed, and average will be taken for calculations. The lowest average price of the menu will be the determining factor for selecting the lowest bidder. For example: Bidder 'A' has quoted 10 items, and his total sum of menu prices is Rs. 100. Bidder 'B' has quoted for 11 items and his total sum of menu is Rs. 99. Bidder 'C' quoted for 12 items and his total sum of menu prices is Rs. 110. Then average price for Bidder "A" is Rs. 10.00; for Bidder "B" is Rs. 9.00 and for Bidder "C" is 9.16. Here, Bidder "B" will be awarded the contract.

F. Disclaimer:

1. IISc reserves the right to accept or reject any or all proposals/bids without assigning any reason and is not obliged to correspond with the agencies in this regard.
2. IISc reserves the right to issue amendments to the Request for Proposal by issue of addendums

at any stage, without liability or any obligation and without assigning any reason. The request for proposal does not give rise to any rights and is not an offer or an invitation to offer.

3. All the documents and other information submitted by an applicant to IISc shall remain and/or become the property of IISc. The Institute will not be liable to return any application(s) or any information provided along therewith.
4. Submission of proposal by a party shall not create any contractual obligation between that agency and IISc.
5. The bidding agency shall bear all costs associated with the preparation and submission of its proposal. IISc shall in no case be responsible or liable for these costs, regardless of the conduct or outcome of the process.

**Cover – ‘A’
Technical Bid**

FORMAT FOR SUBMISSION PROPOSAL i.e. EXPRESSION OF INTEREST

Sl. No.	Particulars	*Information furnished
1	Name of the Hoteliers/caterers	
2	Address	
3	Registered Address (for establishments) Telephone No. Mobile No. e-mail ID Website	
4	Name of the service proposed	
5	No. of years of experience in running similar establishments	
6	Month and year of Establishment	
7	Name of Proprietor/Partner (Copy of the ownership/partnership needs to be enclosed)	
8	Annual turnover during the last 3 financial years 2021- 22 2022 - 23 2023 - 24 (copies of the Audited financial statements/certificate issued by Chartered Accountant to be enclosed)	
9	Whether the firm is an income-tax Assessee? If yes, please give the details of PAN No. and copy of the latest Assessment order	
10	Registration No.	
11	EPF No.	
12	ESI No.	
13	GST No.	

14	Do you have an office in Bengaluru? If so, please provide the Address and Tel No.	
15	Do you have branches. If so, furnish the details	
16	Details of present infrastructure. Please furnish the details of the equipment, cost, and year of purchase.	
17	Details of the people employed. Please furnish the number of persons employed, their educational qualifications, etc.	
18	Name at least 2 Reference of repute with address and tel.no's (enclose the certificates)	
19	Whether rate list attached to this proposal? If Yes please submit the details.	

* Furnish the details in separate pages whichever is applicable to you.

20. Details of Previous contracts

Period of Contract		Name & Address of Organization	Type of Contract Undertaken	Number of Persons serviced	Value of Contract (annual) and other details
From	To				

20. Give details of current contracts/catering establishments being run, if any, of similar nature being rendered by you and which will be open for inspection by our committee.

Period of Contract		Name & Address of Organization	Type of Contract Undertaken	Number of Persons serviced	Value of Contract (annual) and other details
From	To				

List of documents enclosed (specify)

Cover- 'B'
COMMERCIAL BID – Veg Restaurant

(The Commercial Bid should be submitted in a separate **SEALED** cover duly superscribed as “Commercial Bid” for Canteen at Sarvam Complex, IISc., Bengaluru. The bidders must quote minimum 30 items from the below list.)

Sl no	Item Name	Quantity/UOM	Price/Rate
	HOT BEVERAGES		
1	Tea	100 ml	
2	Coffee	100 ml	
3	Horlicks	100 ml	
4	Boost	100 ml	
5	Badam Milk	100 ml	
6	Lime Tea	100 ml	
7	Mint Tea	100 ml	
8	Black Tea	100 ml	
	Breakfast		
9	Vada Sambar	1 pc _gm	
10	Kesari Bath	100 gm	
11	Pulao	250 gm	
12	Pongal	250 gm	
13	Tomato Bath	250 grams	
14	Bajji	4pcs @__gm each	
15	Kara Bath	250 gm	
16	Chow Chow Bath	250 gm	
17	Idly	2pcs @__gm each	
18	Poori	3 pcs @__gm each	
19	Masala Dosa	1 no's	
20	Butter Masala Dosa	1 no's	

21	Mysore Masala Dosa	1 no's	
22	Ghee Roast	1 no's	
23	Paper Masala Dosa	1 no's	
24	Plain Dosa	1 no's	
25	Butter Plain Dosa	1 no's	
26	Pepper Plain Dosa	1 no's	
27	Set Dosa	3 pcs	
28	Onion Dosa	1 no's	
29	Set Masala Dosa	3 no's	
30	Cheese Masala Dosa	1 no's	
31	Rava Dosa	1 no's	
32	Rava Masala Dosa	1 no's	
33	Rava Onion Masala Dosa	1 no's	
	MEALS		
34	South Indian Thali		
35	South Indian Thali Spl		
36	North Indian Thali		
37	North Indian Thali SPL		
38	Carrier Meals - 3 people Only for Take away Rice Sambar		
39	Curd Rice	250 grams	
40	Mini Meals		

1	Parcel Charges per item (item includes any eatable (whole) mentioned in the column 2 above)		
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Place:

Signature of the Proprietor/ Managing Partner / Authorized person with seal

Date:

Cover- 'B'
COMMERCIAL BID – Non -Veg Restaurant

(The Commercial Bid should be submitted in a separate **SEALED** cover duly super scribed as “Commercial Bid” for Canteen at Sarvam Complex, IISc., Bengaluru. The bidders must quote minimum 50 items from the below list.)

Sl no	Item Name	Quantity/UOM	Price/Rate
Veg Starters			
1	Aloo Tikka	3 Pcs & 50 Gms Chutney	
2	Veg Hara Bhara Kebab	3 Pcs & 50 Gms Chutney	
3	Mushroom Tikka	3 Pcs & 50 Gms Chutney	
4	Paneer Tikka	3 Pcs & 50 Gms Chutney	
5	Mushroom Tomato Fry	3 Pcs & 50 Gms Chutney	
6	Mix Veg Platter	250 Gms & 50 Gms Chutney	
7	Finger Chips/French Fries		
Non-Veg Starters			
8	Egg Pepper Dry	Of 4 Pcs Eggs	
9	Egg Burji	Of 3 Pcs Eggs	
10	Chicken Tikka	3 Pcs & 50 Gms Chutney	
11	Kalami Kebab	3 Pcs & 50 Gms Chutney	
12	Chicken Kebab	3 Pcs & 50 Gms Chutney	
13	Fish Tikka	3 Pcs & 50 Gms Chutney	
14	Crispy Chicken Fry	3 Pcs & 50 Gms Chutney	
15	Pahadi Chicken	3 Pcs & 50 Gms Chutney	
16	Tandoori Chicken	1 Big Pc & 50 Gms Chutney	
Veg Main Course			
17	Chole Punjabi	120 Gms	
18	Aloo Gobhi Methi Masala	120 Gms	
19	Aloo Mutter	120 Gms	
20	Veg Punjabi	120 Gms	
21	Malai Kofta	120 Gms	

22	Tawa Paneer Masala	120 Gms	
23	Paneer Palak	120 Gms	
24	Shahi Paneer	120 Gms	
25	Paneer Burji	120 Gms	
26	Kadhai Paneer	120 Gms	
27	Paneer Makhani	120 Gms	
28	Mushroom Masala	120 Gms	
29	Mutter Paneer	120 Gms	
Non – Veg Main Course			
30	Egg Kheema	100 Gms Gravy & of 2 Pcs Eggs	
31	Egg DK	100 Gms Gravy & 2 Pcs Eggs	
32	Egg Masala	100 Gms Gravy & 2 Pcs Eggs	
33	Chicken Masala	100 Gms Gravy & 2 Pcs Chicken	
34	Chicken Hyderabad	100 Gms Gravy & 2 Pcs Chicken	
35	Chicken Kadai	100 Gms Gravy & 2 Pcs Chicken	
36	Chicken Butter Masala	100 Gms Gravy & 2 Pcs Chicken	
37	Chicken Mughlai	100 Gms Gravy & 2 Pcs Chicken	
38	Chicken Kurma	100 Gms Gravy & 2 Pcs Chicken	
39	Chicken Malai Tikka	100 Gms Gravy & 2 Pcs Chicken	
40	Chicken Tawa	100 Gms Gravy & 2 Pcs Chicken	
41	Chicken Tandoori Masala	100 Gms Gravy & 2 Pcs Chicken	
42	Mutton Curry	100 Gms Gravy & 2 Pcs Chicken	
43	Fish Fry	2 Pcs	
44	Fish Tandoori	1 Pc	
45	Prawns Curry	100 Gms Gravy & 4 Pcs Prawns	
Variety of Rice (Veg)			
46	Jeera Rice	200g	
47	Green Peas Pulao	200g	
48	Dal Khichdi with Curd	200g	

49	Palak Khichdi with Curd	200g	
50	Curd Rice	200g	
51	Tomato Rice with Raita	200g	
52	Veg Biryani with Raita	200g	
53	Tawa Pulao with Raita	200g	
54	Paneer Biryani with Raita	200g	
55	Mushroom Biryani with Raita	200g	
Variety of Rice (Non - Veg)			
56	Egg Tawa Pulao with Raita	250g	
57	Egg Biryani with Raita	250g	
58	Chicken Biryani with Raita	250g	
59	Chicken Hydrabadi Biryani with Raita	250g	
60	Chicken Moghlai Biryani with Raita	250g	
61	Chicken Dum Biryani with Raita	250g	
62	Mutton Biryani with Raita	250g	
63	Dal Makhani	150 ml	
64	Dal Punjabi	150 ml	
65	Dal Tadka	150 ml	
66	Rajma Dal	150 ml	
Roti			
67	Chapati	Per piece	
68	Puri	Per piece	
69	Plain Kulcha	Per piece	
70	Naan	Per piece	
71	Butter Kulcha	Per piece	
72	Butter Roti	Per piece	
73	Butter Naan	Per piece	
74	Cheese & Garlic Naan	Per piece	
75	Cheese Naan	Per piece	

76	Parota	Per Piece	
77	Wheat Parota	Per Piece	
Desserts			
78	Rabri	100 gram	
79	Gulab Jamun	2 Pcs	
80	Jilebi	3 Pcs	
81	Carrot Halwa	100gram	
82	Kulfi Ice Cream		
83	Falooda	200 ml	
84	Rasmalai	1 Pcs	
85	Rasgulla	2 Pcs	

Misc.

1	Parcel Charges per item (item includes any eatable (whole) mentioned in the column 2 above)		
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Place:

**Signature of the Proprietor/ Managing
Partner / Authorized person with seal**

Date:

CERTIFICATE OF ETHICAL PRACTICES

I/we assure the Institute that neither I/we nor any of my/our workers will do any act/s, which are improper/ illegal during the execution of the contract that may be awarded to us.

Neither I/We nor any of my/our workers/representatives will indulge in any corrupt activities/practice in my/our dealing with the Institute.

I/We will have no conflict of interest in any of our work/contracts at the Institute.

SIGNATURE

We have understood the scope and the terms and conditions and will agree to the same.

Place:
Date:

**Signature of the Vendor/Authorized person
with seal**