

IC/PBD-21.01.2019/2018-19/

Dated: 03.01.2019

Tender/Quotation

M/s.....
.....

Dear Sir,

Please quote your lowest rate for providing catering services (detailed menu is attached herewith) in Youth Pravasi Bharatiya Diwas 2019 events at Swatantra Bhawan of the Banaras Hindu University on 21.01.2019 and submit to the office of the International Centre, Banaras Hindu University in a sealed envelope. The quotation for the same must reach to by 3.00 P.M. on 16.01.2019.

Terms and conditions:

1. Bidder/Contractor should have the minimum experience of 10 consecutive years of rendering satisfactory catering services for minimum 1000 persons per day per site at Educational / Training Institutions, Institutional Canteen of Govt. / Public Sector Undertaking / Private Corporate House / Renowned Club House / Renowned Guest House. Experience from the contract term commencing 01.04.2008 onwards will only be considered.
2. Experience Certificate shall be produced from such customers stating proof of satisfactory execution and completion of the contract(s) besides duly certifying period of contract, and value of work handled, if any.
3. The firm / caterers should have successfully provided catering services in the programmes of international repute / VVIP programmes viz. President / Prime Minister / Governor / Chief Minister etc. visit programme
4. The firm /caterers should have full-fledged establishment and/or a running unit/place of work in Varanasi.
5. The caterer should have professional qualification for carrying out catering activities or have hired and will hire employees who are professionally qualified.
6. The firm should have capital base of minimum of Rs. 50.00 Lakh as on 31.03.2018 and should be in profit in last Three years i.e. FY 2017-18, 2016-17, 2015-16.
7. The firm should have an average annual turnover of Rs.45 Lakh during the last three financial years .The period of three financial years would be taken from 01.04.2015.
8. The firm should have all statutory registration /certifications/permissions and a valid PAN card/GST / FSSAI Registration certificate etc.
9. The raw material used in the preparation of food shall conform to Food Quality specifications and should be registered under FSSAI and as per quality/brand approved by the committee. Illustrative (but not exhaustive) quality brands of some of the products to be used by the contractor are specified as under.

- a) Medium of cooking will be Premium quality vegetable oil e.g. Sunflower, Rice bran, of reputed brands like Saffola, Sundrop, Fortune, Patanjali, Nature fresh etc with prior approval of Centre in Charge.
- b) Standardized full cream/Single Toned milk in poly-pack of reputed/ recognized manufacturer like Amul.
- c) Butter of Amul/Sanchi/Nutralite.
- d) Ice Cream of Amul/ Top n Town/Kwality/Vadilal etc.
- e) Premium Biscuits of standard brands Britannia, Sun feast, Parle etc.
- f) Premium quality Atta/ Sooji/Besan of Ashirwad/Rajdhani/Shakti bhog/Patanjali.
- g) Premium quality Basmati rice(full grain) of Kohinoor/Lal Quila/India Gate.
- h) Premium Tea bags of Brooke Bond/Taj Mahal/Lipton/Tata/Girnar etc.
- i) Coffee of Nestle, Bru etc.
- j) Spices of approved quality like MDH, MTR, Catch, Rajdhani, Patanjali, etc.
- k) Unpolished Dal/ Chemical polish-free Dal or any brand as approved by the Bank.
- l) In case any material is purchased from outside like sweets etc..Then the brand/make/type would be as decided by committee and no unbranded/substandard goods would be allowed at any cost.

Sufficient raw-material stock should be maintained at all times during the event so as to avoid any shortages in the supply to the participants.

All kitchen equipment's namely Refrigerator, Deep Freezer, Hot Case, Tea-Coffee Dispenser with separate containers for Tea & Coffee (no. of unit as per requirement), Microwave Oven, Chapatti maker, Food processor for cutting & slicing, cutlery, crockery, Gas Stove, Dosa Plate, Bulk Cooker, Containers for cooking, mixture, Grinder and other required equipments should be arranged by the vendors.

Yours faithfully,

I.S.A. & Chairman

Encls: detailed menu (2 pages)