INDRAPRASTHA INSTITUTE OF INFORMATION TECHNOLOGY,

IIIT-DELHI

Okhla Industrial Estate, Phase III New Delhi 110020

(Tel No 011-2690400, Website: www.iiitd.ac.in)

Request for Proposal for Cafeteria Services

IIIT-Delhi invites proposals from reputed agencies having centralized system of supply of items for Running and operation of Cafeteria for Institute's Campus at Okhla, New Delhi for a period of one year extendable up to a maximum of five (05) years depending on the performance which will be evaluated based on the feedback from customers (Faculty/ Staff/ Students).

Bid Schedule

Rs.25,000/- (Rupees Twenty Five Thousand only) in the form of Demand Draft in favor of the" IIITD" payable at New Delhi
14 Jul 2015 at 1430 Hrs
14 July 2015 at 1500 hrs
IIIT-DELHI Okhla Industrial Estate, Phase III New Delhi 110020
T D N 1 1 II C

The interested agencies may submit their proposals along with the following documents, duly authenticated and stamped:

Technical Bid will comprise of following:

- 1. Company Profile, enclosing copy of its constitution.
- 2. Technical offer with specifications are given in **Annexure –"A"**)
- 3. Duly signed stamped copy of rates as per Annexure B
- 4. CA certified copy of annual audited turnover of the agency in the financial years 2012-13 to 2014-15 may be submitted.
- Certified Copies of Work orders/ Experience certificate for running Cafeteria in Institute/Academic Institute/Public Sector Undertaking/MNC/ Corporate Sector during last five (05) years.
- 6. Certified copies of PAN, Service tax/VAT/ Sales tax/ ESI/PF Registration and other statutory requirements.
- 7. Details of number of employees on roll.
- 8. ISO or any other recognized certification.

- 9. Policy for maintaining hygiene. (Please provide the brief write-up)
- 10. Method of delivery of items at site. (Please provide the brief write-up)
- 11. Waste disposal mechanism (Please provide the brief write-up)
- 12. Delivery mechanism in offices (Faculty/ Staff) (Please provide the brief writeup)

Award of work:

Rates as mentioned in **Annexure B** are fixed; work will be awarded on the basis of Technical BID and personal visit to site by the nominated committee. No of items can be increased / decreased as mutually agreed.

The Institute will take feedback (thru feedback form) from customers (Faculty/ Staff/ Students) regularly (once every quarter). Further renewal of will depend heavily on customer feedback.

The extension of contract will be on yearly basis. Further, the Institute may adopt any other means to assess the performance not limited to feedback from customers,

The Institute also reserves the right to reject any or all the bids without assigning any reason thereof.

Infrastructure/ operating hours:

Size of Kitchen : 56 SQM Seating capacity : 125

Operative days and hours : 7 days and 24 Hours.

Monthly Recoveries:

For running the Cafeteria, the following recoveries shall be made from the agency on monthly basis:

Maintenance : Rs. 5,000/- per month.
 Water : Rs. 2,000/- per month.
 Electricity : As per actual consumption
 Piped gas : As per actual consumption

Recoveries specified above shall be subject to revision based on the actual cost of maintenance to the Institute, rate revision effected by authorities concerned.

Performance Guarantee:

The Performance Guarantee will be Rs 100,000/- (Rupees one lakh only) which shall be in the form of DD/FDR/Bank Guarantee in favor of the Institute. The performa will be provided at the time of award of work.

Other conditions:

As mass cooking of items is not permissible at site, the Institute may, however, allow for cooking of limited items'.

The other detailed terms and conditions for running the cafeteria will be provided at the time of award of work. These may be based on the proposals also.

How to submit:

The interested agencies may submit their proposal along with the above mentioned documents by subscribing "Proposal for Running the Cafeteria" so as to reach the Registrar, IIIT-Delhi, Okhla Industrial Estate, Phase III, New Delhi 110020

(Registrar)

Technical Bid

The contractor willing to participate in the bid may visit canteen for perusing our requirements and furnish a conceptual plan of the strategy in providing the services which may inter-alia include scope of the work, requirements of manpower etc. This is a technical evaluation and should not include the financial quote.

Conceptual plan for provision of Cafeteria services:

Name of the	he BIDDER:	

Subject	Conceptual Plan
Scope of Work	
Manpower Proposed	
Any other details/Plan	

The Menu Items decided to be provided in cafeteria:

1. Hot Coffee One cup 150 ml disposable cup 2. Hot Tea One cup (150 ml disposable cup) One cup (150 ml disposable cup)	J0	Items/Brand	Quantity	Weight/ Measure
2. Hot Tea One cup (150 ml disposable cup)	10			
(150 ml disposable cup)		Hot Coffee	One cup	
			(150 ml disposable	
3. Cold Cottee One glass 300 ml	3.	Cold Coffee	One glass	300 ml
4. Ice Tea One glass 250 ml	4.	Ice Tea	One glass	250 ml
with butter/jam/stuffed	5.	Toast	1 plate	Two pieces of Jumbo Bread
Cheese with slices of cucumber, onion, tomato/ Cheese	6.	Cheese	1 plate	onion, tomato/ Cheese Two pieces of Jumbo Bread with slices of cucumber,
	7.	Eaa Bhuii	1 Egg	Egg and onion with Bread
00 , 00		33 1		Egg and onion with Bread
8. Omelets with 1 Egg With Bread bread slice	8.			
2 Eggs With Bread			2 Eggs	With Bread
Sandwich with stuffed Vegetables/ Paneer /Potato/ Onion mix Two pieces of Jumbo Brewith stuffed Vegetables/	9.		1 plate	Paneer /Potato/ Onion mix Two pieces of Jumbo Bread
10. Pav Bhajji 1 plate 2 Buns and Subji	10.	Pav Bhaiii	1 plate	i
11. Petty 1 piece Aloo		•	•	,

	T	T	I D
			Paneer
12.	Veg Burger	1 piece	
13.	Pizza	1 piece	Full 12 Inches
			Half 7.5 Inches
14.	Veg Chowmin	1 plate	200 gms
15.	Stuffed	1 Plate	2 Piece With Matar/ Chhole
	Kulcha		& Paneer
16.	Chhole	1 Plate	2 Kulcha with Chholle
	Kulche		
17.	Kachauri	1 Plate	2 pieces with Aloo Subji
18.	Samosa	1 Pc	80gms
19.	Bread Pakora	1 Pc (100	Normal
		gms) `	With Paneer
20.	Aloo Bonda	1 Piece	50 gms
21.		Two pieces	80 gms each
	Sambar with	of Idli	gine casi.
	chutney	0. 10	
22.	•	1 Plate	Standard Size
	With Sambar	1 1 1010	
	and Chutney		
23.	Sada Dosa	1 Plate	Standard size
20.	with Sambar	11100	Staridard 6126
	and Chutney		
24.	•	1 Plate	Standard size
۷	Dosa with	11100	Staridard 6/20
	samber and		
	chutney		
25.	Uttapam	1 Plate	Standard size
26.	Maggi	1 Plate	200 gm
27.	Butter Milk	300 ml	Sweet
	Datter wilk	300 1111	Salted
20	Pactrice		
28.	Pastries		Pineapple Truffle
20	Prownic		
29.	Brownie Water Battle		150 gm
30.	Water Bottle,		Standard Company
	Juice (Tatropools)		
	(Tetrapack),		
	Soft Drinks,		
	Chips,		
	Biscuits,		
	Choclates etc.		

- i) Snacks should be available throughout the day
- ii) Burger and Sandwiches are to be provided in packets

I hereby provide all the above Items

Signature Name and Designation

FINANCIAL/PRICE BID

The menu items expected to be provided in the canteen of IIITD:

Rate List- Cafeteria:Sr.	Items/Brand	Quantity	Weight/ Measure	MRP in Rs.
No				
1	Hot Coffee	One cup	150 ml disposable cup	10.00
2	Hot Tea	One cup (150 ml disposable cup)	Normal milk tea	10.00
3	Cold Coffee	One glass	300 ml	25.00
4	Milk Shake (strawberry Vanila)	One glass	300 ml	25.00
5	Ice Tea	One glass	250 ml	20.00
6	Toast	1 plate	Two pieces of Normal Bread with butter/jam/stuffed	10.00
			Two pieces of Jumbo Bread with butter/jam/stuffed	20.00
7	Vegetable/ Cheese Sandwich	1 plate	Two pieces of Normal Bread with slices of cucumber, onion, tomato/ Cheese	20.00
			Two pieces of Jumbo Bread with slices of cucumber, onion, tomato/ Cheese	25.00
8	Egg Bhujia	1 Egg	Egg and onion with Bread	10.00
		2 Eggs	Egg and onion with Bread	20.00
9	Omelets with bread slice	1 Egg	With Bread	20.00
		2 Eggs	With Bread	30.00
10	Grilled Sandwich	1 plate	Two pieces	30.00
11	Pav Bhajji	1 plate	2 Buns and Subji	30.00
12	Petty	1 piece	Aloo	10.00
_			Paneer	15.00
13	Veg Burger	1 piece		30.00
14	Pizza	1 piece	Full 12 Inches	80.00
			Half 7.5 Inches	50.00
15	Veg Chowmin	1 plate	200 gms	30.00
16	Stuffed Kulcha	1 Plate	2 Piece With Matar/ Chhole & Paneer	20.00

17	Chhole	1 Plate	2 Kulcha with Chholle	30.00
17	Kulche/poori/Bhature	1 1 late	2 Ruicha With Official	30.00
18	Kachauri	1 Plate	2 pieces with Aloo	20.00
	, taonaan		Subji	20.00
19	Samosa	1 Pc	80gms	8.00
20	Bread Pakora	1 Pc (100	Normal	10.00
		gms)	With Paneer	20.00
21	Aloo Bonda	1 Piece	50 gms	10.00
22	Idli with Sambar with	Two pieces	80 gms each	20.00
	chutney	of Idli		
23	Masala Dosa With	1 Plate	Standard Size	30.00
	Sambar and Chutney			
24	Sada Dosa with	1 Plate	Standard size	20.00
	Sambar and			
	Chutney			
25	Sambar , Vada and		2 Pcs	25.00
	Chutney			
26	Paneer Dosa		1 Plate	50.00
27	Rava Onion Dosa	1 Plate	Standard size	35.00
	with samber and			
	chutney			
28	Uttapam	1 Plate	Standard size	40.00
29	Chilli Potato	1 plate		50.00
30	Chilli Paneer	1 plate		60.00
31	Fried Rice	1 plate		40.00
32	Manchurian Fried	1 plate		70.00
	Rice			
33	Chilli Paneer Fried	1 plate		100.00
	Rice			
34	Momo	1 plate		25.00
35	Momo Non Veg	1 plate		40.00
36	Pastries		Pineapple	15.00
			Truffle	20.00
37	Spring Role		1 Pc	30.00
38	Brownie		150 gm	40.00
39	Water Bottle, Juice		Standard Company	Not
	(Tetrapack), Soft			More
	Drinks, Chips,			than
	Biscuits, Choclates			MRP.
	etc.			

- i) Snacks should be available throughout the day
- ii) Burger and Sandwiches are to be provided in packets
- iii) Menu can only be allowed for sale after the approval of café committee.

I hereby provide all the above Items

Signature Name and Designation