

Cost: Rs 500/-

TENDER NO: SAI/STC/VSP/01

SPORTS AUTHORITY OF INDIA

SPORTS TRAINING CENTRE

PORT STADIUM, NH-5 ROAD

AKKAYYAPALEM, S.G.PURAM POST

VISAKHAPATNAM - 530024

TENDER NOTICE

FOR

***RUNNING & MAINTENANCE OF MESS
AT SAI, STC VISAKHAPATNAM***

SAI, STC, VISAKHAPATNAM

E-mail: saistc_vsp@yahoo.co.in

Phone/Fax No: 0891 - 2565366

**SPORTS AUTHORITY OF INDIA
SPORTS TRAINING CENTRE
PORT STADIUM, NH-5 ROAD, VISAKHAPATNAM**

Web : www.saisouth-bangalore.com / www.sportsauthorityofindia.nic.in
Ph & Fax: 0891 - 2565366

TENDER NOTICE

Sealed Tenders are invited from reputed Firms/Companies having minimum annual turn over of Rs. 15.00 lakhs (Rupee Fifteen lakhs) and above in running MESS for the Sports persons at this Centre with experience of doing catering job in reputed organizations.

Tender Form with detailed information can be obtained from the In-charge Sports Authority of India, STC, Port Stadium, Visakhapatnam - 530024 on any working day from the date of publication of this Notice between 10.00 hrs. and 17.00 hrs on payment of cash/DD of Rs. 500/- (Rupees five hundred only) drawn in favour of The In-charge, STC, Sports Authority of India Visakhapatnam which is nonrefundable. The tender form can also be downloaded from the websites mentioned above. In case of downloading from the website the tenderer will have to remit the tender cost along with the EMD prescribed. Last date & time for sale of Tender will be 28.03.2013 up to 13.00 hrs. Last date & time for submission of Tender will be 28.03.2013, 14.30 hrs.

The Centre In-charge, SAI STC, Visakhapatnam reserves the right to accept or reject any or all tenders without assigning any reasons.

SD/-

T.KISHOR KUMAR
CENTRE INCHARGE
SAI, STC, VISAKHAPATNAM

**SPORTS AUTHORITY OF INDIA
SPORTS TRAINING CENTRE, PORT STADIUM, VISAKHAPATNAM**

BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC VISAKHAPATNAM

Tender document No: SAI/STC/VSP/01

Last Date & Time of Sale of Tender: 28.03.2013 13.00 hrs.

Last Date & Time of Receipt of Tender: 28.03.2013 14.30 hrs.

Date & Time of Opening of Tender: 28.03.2013 15.00 hrs.

CHAPTER-1

INSTRUCTIONS TO BIDDER

- 1.1 Sports Authority of India (SAI), STC, Port Stadium, Visakhapatnam - 530024 invites bids for running mess in its campus.
- 1.2 The Schedule of requirement is given in chapter 2
- 1.3 The bidding documents duly completed in all respect should be submitted in **2 separate sealed envelopes (A&B) addressed to the CENTRE INCHARGE, SPORTS AUTHORITY OF INDIA, STC, PORT STADIUM, NH – 5 ROAD, VISAKHAPATNAM - 530024.**

ENVELOPE- 'A'

(i) Shall contain Technical Bid consisting of all technical details along with commercial terms and conditions. The Bidding Document duly signed by the tenderer or by his authorized signatory in each page should be submitted in the envelope-'A' along with other details in the format given in CHAPTER-5. The Technical Bid should be submitted in the formats given at **Annexure-I & II** along with **Demand draft/Pay order of Earnest Money Deposit** of Rs.5,000/- (Rupees Five thousand Only). The EMD should be deposited in the form of Pay order/Demand Draft issued by any Nationalized/Scheduled Bank in favour of The In-charge, STC Sports Authority of India, Visakhapatnam along with other details.

The original receipt issued by the Accounts Section of SAI STC VISAKHAPATNAM for Rs. 500/- towards the cost of Tender Form should also be enclosed in this envelope. In case the Tender Form is downloaded from Internet, an additional amount of Rs. 500/- should be added to the EMD.

ENVELOPE- 'B'

Shall contain the financial/commercial Bid indicating the amount of Monthly License Fee offered for running mess in Sports Authority of India, STC, Visakhapatnam. The format for submitted the financial Bid is given in

Annexure-III.

Both the envelopes (A&B) duly sealed and superscribed as "Technical Bid" and "Financial Bid" respectively should be put in one big cover which should again be sealed and addressed to the Centre In-charge, SAI STC, Visakhapatnam – 24, before depositing in the Tender Box available with the Centre In-charge at the Administrative Building of SAI. **Envelope 'A'** will be opened on the time and date as given in the tender document. **Envelope 'B'** i.e. Financial /commercial Bid of only those bidders will be opened whose Technical Bid documents are found in order and acceptable by the Competent Authority. Date and time for opening of the Envelope 'B' will be decided later on.

- 1.4 The Technical Bid and the financial Bid should be sealed by the Bidder in separate covers duly super scribed and both sealed covers should be put in a bigger cover which should also be sealed and duly super scribed. **The Technical Bids will be opened on 28.03.2013 at 15.00 hrs.** and will be evaluated by a duly constituted committee. The financial Bids of only the technically acceptable offers will be opened for further evaluation.
- 1.5 The bids received after the specified date and time for receipt of bids will not be considered under any circumstance. SAI shall not be responsible for any postal delays.
- 1.6 Sports Authority of India, STC Visakhapatnam reserves the right to reject any or all bids without assigning any reason. SAI also reserves the right not to accept the highest bid.

ELIGIBILITY CRITERIA

- 1.7 The Bidders should have experience of providing catering services in **Schools / Colleges / Offices / Educational Institutions / Sports Hostels. Other Institutions / restaurants for a minimum period of two years with minimum annual turn over of Rs. 15 lakhs per annum** from the catering business. The bidders having more experience of providing catering services shall be given preference.

CHAPTER-2

CONDITION OF CONTRACT

- 2.1 The bids must be accompanied by a Bank/pay order issued by any Nationalized/Scheduled Bank for Rs. 5,000/- (Rupees five thousand only) in favour of the In-charge, STC, SPORTS AUTHORITY OF INDIA, Visakhapatnam as EMD.
- 2.2 The Technical Bids shall be opened on 28.03.2013 at 15.00 hrs. in the office of the Centre In-charge at the administrative building by a duly constituted Committee in the presence of such Bidders or their representatives who may desire to be present at the time of opening of bids.

- 2.3 It is the responsibility of Bidders to read all terms and conditions of this document carefully before filling the bid. Incomplete bid documents or conditional bids not responsive enough to the terms and conditions are liable to be rejected. The bidder should sign undertaking along with the bid document that he has read the complete tender document and will abide by its terms and conditions.
- 2.4 The bids addressed to the CENTRE INCHARGE, SPORTS AUTHORITY OF INDIA, STC, VISAKHAPATNAM - 24 should be submitted in sealed covers subscribing "BID FOR MESS AT SAI STC VISAKHAPATNAM". The sealed covers should bear the name and address of the bidder including telephone numbers. The bids will be received in the office of the CENTRE INCHARGE, SPORTS AUTHORITY OF INDIA, STC, VISAKHAPATNAM - 24 up to 14.30 hrs on 28.03.2013 and Technical bids will be opened at 15.00 hrs. on the same day in the presence of bidders who may desire to be present or their authorized representatives by duly constituted committee appointed by the competent authority of SAI. The date, time and place for opening the Financial Bids shall be intimated later on.
- 2.5 **The financial bids shall be evaluated on the basis of lowest bid criteria and highest License fee without compromising on the quality of the menu.**
Rates quoted should be inclusive of all types of taxes as applicable during the contract period.
- 2.6 Negotiations with the bidders are strictly prohibited. However, SAI reserves the right to negotiate with evaluated responsive highest/lowest bidder in exceptional circumstances.
- 2.7 The bid shall contain no erasures or over writing except as necessary to correct errors made by the Bidder, in which case such corrections shall be authenticated by the person or persons signing the bid.
- 2.8 Bid documents are neither transferable nor cost of the bid documents is refundable under any circumstances.
- 2.9 The issuing of bid document shall not constitute that the bidders are automatically qualified.
- 2.10 Even after award of contract, information/facts submitted by the bidders are found misleading/incorrect/false etc., the Regional Director, SAI, Southern Centre is reserves the right to disapprove the contract.
- 2.10.1 The successful bidder has to furnish performance Security Deposit for an amount of Rs 1,00,000/- (Rupees One Lakh only) , by a Demand Draft from a commercial Bank / bank guarantee or FDR from a Commercial Bank . This has to be given within 10 days of Acceptance/Award letter issued . Performance security should remain

valid for a period of sixty (60) days beyond the date of completion of all contractual obligations.

- 2.10.2 The Earnest Money Deposit will be refunded to the unsuccessful bidders within three months of the date of approval of the successful bidder and, on receipt of performance security to successful bidder. The earnest money of the successful bidders will be liable to be forfeited, if he/she does not fulfill any of the following condition.
- a) The successful bidder shall have to deposit performance Security money amount within 10 days of the receipt of the award letter. The security thus to be deposited with SAI shall not carry any interest.
 - b) Execution of the agreement on Rs. 100/- (Rupees one hundred only) stamp paper with 7 days of the receipt of award letter.
 - c) To undertake the work from the specified date mentioned in the award letter.
- 2.12 In case of any dispute between their employees and successful bidder, SAI STC Visakhapatnam will have no responsibility and shall not be responsible for any compensation in any form to such employment to any of such employees during the currency of and/or after expiry of this agreement.
- 2.13 The successful bidder will have to provide food to SAI Trainees as per the prescribed food menu and at the rates as given in chapter-3 of bidding documents.
- 2.14 The successful bidder will be responsible for maintaining the furniture, electrical, sanitary water connection and other fittings in proper working condition and in case of any fault, will be repaired at the cost of the bidder.
- 2.15 The furniture issued will be on a one-time basis, and it should be returned in good condition after expiry of the contract. Its maintenance will be responsibility of the bidder who will also be responsible for any breakage and damage of this furniture.
- 2.16 The caterer will be responsible for the cleanliness of the dining hall, Kitchen and the surrounding areas. Disposal of kitchen waste and other Items will be outside the areas of the SAI complex.
- 2.17 The caterer will not be allowed to use hard coal/wood, but, will be allowed to use Gas fuel only. No cooking on electricity will be permitted,
- 2.18 The food supplied should be wholesome, hygienic, nutritious and prepared in refined oil. The SAI reserve the right to take the assistance of any institution/agency/expert for guiding the caterer in this respect and advice of Centre In-charge, SAI will be binding.

- 2.19 The caterer will ensure compliance of all labour laws as applicable to caterer and caterer's employees including any additional obligations that may arise on account of the canteens being located within the SAI campus, including ESI and minimum wages act. The employees of the caterer shall be solely its employees and as principle employer he/she shall comply with all the legal requirements.
- 2.20 The caterer will maintain from inception, a reserve fund with his own bankers for meeting all accruing liabilities of termini benefits, compensation etc. , and will be responsible for providing alternative employment to all its employees on the cessation of this agreement, in his/her other going catering projects.
- 2.21 Licensee shall pay the license fee for every month in advance by 10th day each English Calendar month. Non-payment of license fee within the prescribed date will constitute breach of the terms of license, failure on part of the compactly with the provision to termination of the contract.
- 2.22 The caterer has to bring his own kitchen equipments, crockery and Cutlery utensils and other items required for preparing and serving of food. All the items should be of good and standard quality and same are subject to checking by SAI authorities.
- 2.23 In case of any dispute, the matter shall be under the jurisdiction of the courts situated in Bangalore.
- 2.24 Quality food materials of reputed companies are only to be used.**
In case of food, if found less in quantity or quality and is not of standard quality or in unhygienic condition or not served in time, the penalty will be as follows:

Sl.No	Nature of Deficiency / lapse	Penalty
i)	Delay in service	Rs.250/- per instance
ii)	Insufficient quality of food	Rs.1000/- per instance
iii)	Lack of cleanliness in Kitchen / Dining hall	Rs.500/- per instance
iv)	Non supply of food item / s for part or whole of diners	Rs.25/- per trainee per item
v)	Quality deterioration	Particular day's payment

Repeated fault may result in forfeiture of part of whole of security and even termination of the contract. SAI reserves the right to visit the existing or the past customers of the bidder to ascertain the quality of work performed by them and in case any negative report is received against the bidder, his/her bid may be rejected. Also in case any information provided by the bidder is found to be false, his/her bid can be rejected and part or whole security forfeited.

- 2.25 That without prejudice to the right and privileges of the licensor, licensee during the tenure of this license shall not transfer, assign or part with licensed premises or any portion thereof permanently or temporarily to any other person/persons and shall not be allowed to take any person/persons to share the accommodation or in partnership without the prior written permission of the licensor, nor shall be entitled to allow any person/persons to occupy the licensed premises or to use any part thereof or create any right of any other person/persons/party in the said licensed premises.
- 2.26 The licensee shall not be entitled to put up any structure (permanent/temporary) on the licensed space. In case any such structure(s) is/are required to be put by the licensee for promotion of his/her business the licensee shall submit a detailed plan for approval of the licensor. No additional/alteration or structural changes would be allowed to be put up without the written prior approval of the licensor.
- 2.27 That in case the license comes to an end on expiry of the period of license or is revoked before the expiry of terms, in that event, the licensee shall not remove from licensed premises, furnishing, fittings, fixtures etc., belonging to the licensee without the prior written approval of the licensor. If the licensor decides not to retain all or any of the fitting and furnishing, the licensee shall remove the same peacefully and restore the licensed space to the original condition at his/her own cost.
- 2.28 That the caterer shall not do any things in or outside the licensed premises which may create nuisance or any cause of annoyance to the neighbor, to the Centre In-charge, and or to the visitors and Sports person living/visiting the premises.
- 2.29 That adequate provision exists for sufficient number of lights points, power plugs, fan including exhaust fan will be provided by SAI at its own cost. For any addition and alteration in the electrical installation work prior approval in writing of the centre in-charge, will have to be obtained by the caterer.
- 2.30 Only such items of food and beverages etc., will be prepared as provided in menu and any additional items should as have not been prohibited by ministry of health or SAI and other Govt Agency.

- 2.31 The licensee shall arrange for removal of the garbage, the kitchen waste or any other type of refused or waste material every day at his/her own cost.
- 2.32 That the caterer shall maintain environmental hygiene and proper sanitation of the mess premises during all working hours. The caterer shall be bound to abide by all the provisions of the prevention of food Adulteration Act as Applicable by Govt. of India and local laws and rules and regulation existing therein or to be enacted or introduced hereafter.
- 2.33 That the caterer at his/her own cost will provide running hot water, cupboards for keeping servant's cloths, fire proof arrangement and all other requirement in the kitchen. It will be responsibility of caterer to comply with all fire-fighting norms and condition as laid down by the concerned authority. SAI will not be responsible in case of any eventuality.
- 2.34 That the washing of utensils etc., including dishwashing shall not be permitted at any place other than the space in the kitchen provided for this purpose.
- 2.35 The licensee shall not encroach upon any area of vacant land or constructed portion for any purpose.
- 2.36 That no public telephone shall be arranged/provided in canteen without obtaining prior approval of the licensor in writing.
- 2.37 **SAI reserves right to revise its menu and no extra payment will be made for the same.**
- 2.38 The successful bidder shall be responsible for ensuring the safety of the persons, etc. in case of any injury to any persons to damages caused to the property of SAI or any third party, the tenderer shall be responsible to pay compensation for such injury and/or damages as may be required under the law. In case of any court case or challan by the police or any local authority or any other party competent to take such action, the tenderer shall be solely responsible for defending the cases in a court of law and/or to ensure compliance with the summons or challan so served in this behalf.
- 2.39 These are only proposed draft, terms and conditions and can be modified changed or added at the time of finally concluding and signing the agreement.
- 2.40 The earnest money of the successful bidder will be refunded after depositing the Security money against the contract.
- 2.41 Conditional/Incomplete bids with own terms will be rejected.

2.42 The Contract period will be initially for a period of 1 year Which can be extended for 1 more year if the services are found satisfactory or can be mutually terminated by either party by giving minimum one month notice .

ARBITRATION

2.43 In the event of any dispute or differences arising between the parties with regard to the terms and conditions of the agreement/contract and or with regard to the breach or interpretation thereof including all rights and liabilities there under on any matter what so ever touching upon the terms and conditions of the agreement/contract whether in course or on after its termination the parties to settle the same at the first instance by mutual discussions/conciliation which would be conducted by the Centre In-charge, SAI at Visakhapatnam.

2.44 In the event the said mutual discussions/conciliation fails, the aggrieved party shall initiate arbitration proceedings for resolution of differences/disputes etc.. mentioned above by appointing a sole arbitrator, who shall be the Regional Director of SAI in which event the said proceeding shall be conducted in accordance with the provisions of the arbitration and conciliation act 1996.

2.45 The venue of such arbitration proceeding shall be at Bangalore and the court in Bangalore alone will have jurisdiction in all respect of all proceedings connected there with.

**BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC
VISAKHAPATNAM**

SCHEDULE OF REQUIREMENTS

CHAPTER-3

SL.NO.	DESCRIPTION	MENU OF FOOD	APPROVED COST & No. Per day
1	Running of Mess at SAI STC Port Stadium Visakhapatnam	A. Menu food for STC Trainees enclosed Annexure IV	a) Rs. 175.00 per head per day for 60 to 70 persons approximately
2	Period of contract	Initially for a period of 1 year, extendable to One more year based on satisfactory report of service.	

**BIDDING DOCUMENT FOR RUNNING MESS IN SAI TRAINING CENTRE
VISAKHAPATNAM**

CHAPTER- 4

**SPECIFICATION AND ALLIED TECHNICAL DETAILS
(Facilities to be provided by SAI)**

SL.NO.	NAME OF THE PLACE	Details of Areas/facilities to be provided by SAI
1	SAI STC PORT STADIUM NH-5 ROAD VISAKHAPATNAM	Cooking area, dining hall with dining table, chairs etc.
		Water & Electric connection (domestic) for cooking/cleaning & lighting/grinding purpose only, respectively).

SPORTS AUTHORITY OF INDIA, SAI TRAINING CENTRE
VISAKHAPATNAM

CHAPTER- 5

**BIDDING DOCUMENT FOR RUNNING MESS IN SALSTC
VISAKHAPATNAM**

PARTICULARS OF EMD

5.1 NAME OF AGENCY

5.2 PERIOD OF SALE OF TENDER DOCUMENT 21 DAYS

5.3 LAST DATE & TIME FOR RECEIPT OF TENDER 28.03.2013 14.30Hrs

5.4 TIME & DATE OF OPENING OF TENDER 28.03.2013 15.00Hrs

5.5 PLACE OF OPENING OF BID SALSTC Administrative Office,
Visakhapatnam

5.6.1 DETAILS OF EMD

a) AMOUNT

b) NAME OF BANK

c) PAY ORDER/BANK DRAFT

NO&DATE _____

(SIGNATURE OF BIDDER OR HIS AUTHORIZED SIGNATORY AGENCY
ALONG WITH SEAL)

Those who are down loading the Tender form from our website, the details of Demand Draft/Pay Order towards cost of Tender form may be furnished as follows:

a) Name of Agency/Tender

i. Amount

ii. Name of Bank

iii. Pay Order/Demand Draft No. & Date

ANNEXURE-II

SPORTS AUTHORITY OF INDIA, SAI STC VISAKHAPATNAM
TECHNICAL BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC
VISAKHAPATNAM

BID DOCUMENT NO.

1. NAME OF BIDDER
2. ADDRESS OF BIDDER
3. DETAILS OF DOCUMENTS TO BE SUBMITTED
 - i. Details of Permanent Account Number (Pan No) / TAN No
 - ii. Two years experience of catering business
(Attach documentary proof)
 - iii. Regn. No. of the firm if any
 - iv. Total Turn over during last 2 preceding years
 - v. Copy of Certificate of Registration for service Tax
 - vi. Copy of audited balance sheet **or** Income Tax Returns for the last 2 preceding years.
 - vii. Municipal Corporation / Health Department certificate, if any

(SIGNATURE OF BIDDER OR HIS AUTHORIZED SIGNATORY
ALONG WITH SEAL)

Telex _____

Telephone _____

Fax No _____

E-mail _____

Website: _____

ANNEXURE-III

**SPORTS AUTHORITY OF INDIA, STC VISAKHAPATNAM
BIDDING DOCUMENT FOR MESS IN STC VISAKHAPATNAM**

PRICE SCHEDULE/FINANCIAL BID

(To be utilized by the bidders for quoting their prices)

1. No bidder will be permitted to alter or modify their bids after expiry of the deadline for receipt of the bid.
2. The financial Bid should be valid for a period of 180 days from opening of the Financial bids

BID PARTICULARS FOR TENDER NO.

1. **NAME OF BIDDER**
2. **ADDRESS OF BIDDER**
3. **MENU COST (per day per head) FOR STC TRAINEES**
*a) Rs.....(Inclusive of taxes)

*** In addition to the menu cost, 7% Services charges will be paid to the successful bidder.**

4. **MONTHLY LICENCE FEE OFFERED Rs.**

(Signature of bidder or his authorized signatory with seal)

Telex _____

Telephone _____

Fax No. _____

E-mail. _____

Website: _____

SPORTS AUTHORITY OF INDIA, SAI STC VISAKHAPATNAM

**BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC
VISAKHAPATNAM**

CHAPTER-6

CONTRACT FORM

A written contract document will be executed between SAI and the Successful bidder within 10 days of issue of letter of Acceptance. Format of the contract will be forwarded along with letter of acceptance.

ANNEXURE-IV

SPORTS AUTHORITY OF INDIA, SPORTS TRAINING CENTRE, PORT STADIUM, VISAKHAPATNAM – STC FOOD MENU

DAY	MORNING 5.30 AM	BREAK FAST 7.30 AM TO 8.00 AM	LUNCH 1 PM TO 1.45 PM	EVENING 3.45 PM	6 PM	DINNER 8.15 PM TO 8.45 PM
SUNDAY	Tea Biscuits 3 Nos (Marie gold)	1.Chapatti- 04 Nos (Big size) 2.Alu Kurma 3.Milk-250 ml with Boost 4..Egg Burji with 2 eggs /Corn flakes for veg 5.Banana-02 Nos	1.Rice- Unlimited 2.Veg Curry 3.Sambar 4.Curd- 100 grms 5.Salad- 50 grms 6.Fruit	Tea Biscuits- 3 Nos (Marie gold)	Fresh Lime Juice- 250 ml	1.Biryani-Unlimited 2.Chicken Leg Piece-200 grms 3.Curd Chutney 4.Salad-50 grm 5.Ice Cream-100 ml For Vegetarians: 1.Pannier Curry-150 gram
MONDAY	Tea Biscuits -3 Nos (Marie gold)	1.Bread-06 Slices (Big size) 2.Amul Butter-20 gram 3.Kisan Jam-50 grms 4.Milk-250 ml with Boost 5.2 Egg Omelet/Corn flakes for veg 6.Banana-2 Nos	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall 4.Curd- 100 grms 5.Salad- 50 grms 6.Fruit	Tea Biscuits- 3 Nos (Marie gold)	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Fry-200 gms 4.Dhal 5.Rasam 6.Salad-50 grm 7.Sweet 8.Curd-50 ml For Vegetarians: 1.Palakpannier Curry-150

TUESDAY	Tea Biscuits -3 Nos (Marie gold)	1.Vada-04 Nos (Big size) 2.Palli Chutney 3.Dall Sambar 4.Egg-02 Nos/Corn flakes for veg 5.Milk-250 ml with Boost 6.Banana-02 Nos	1.Rice-Unlimited 2.Veg Curry 3.Sambar 4.Curd-100 grms 5.Salad-50 grms 6.Fruit	Tea Biscuits-3 Nos (Marie gold)	Fresh Lime Juice-250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Curry-200 gms 4.Dhal 5.Rasam 6.Salad-50 grm 7.Sweet 8.Curd-50 ml For Vegetarians: 1.Kabulichana Curry-150 gm
WEDNESDAY	Tea Biscuits -3 Nos (Marie gold)	1.Idly-06 Nos (Big size) 2.Milk-250 ml with Boost 3.Palli Chutney 4.Dall Sambar 5.Eggs-02 Nos/Corn flakes for veg 6.Banana-02 Nos	1.Rice-Unlimited 2.Veg Curry 3.Leaf dall 4.Curd-100 grms 5.Salad-50 grms 6.Fruit	Tea Biscuits-3 Nos (Marie gold)	Fresh Lime Juice-250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Mutton Curry-150 gms 4.Dhal 5.Rasam 6.Sweet 7.Curd-50 ml For Vegetarians: 1.Panner mutter Curry-150
THURSDAY	Tea Biscuits -3 Nos (Marie gold)	1.Dosa-03 Nos (Big size) 2.Palli Chutney 3.Dall Sambar 4.Milk- 250 ml with Boost	1.Rice-Unlimited 2.Veg Curry 3.Sambar 4.Curd-100 grms 5.Salad-50 grms	Tea Biscuits-3 Nos (Marie gold)	Fresh Lime Juice-250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Fry-200 gms 4.Dhal 5.Rasam 6.Curd-50 ml

		5.Eggs-02 Nos/Corn flakes for veg 6.Banana-02 Nos	6.Fruit			7.Ice –Cream-100 ml For Vegetarians: 1.Rajma Curry-200 gm
FRIDAY	Tea Biscuits- 3 Nos (Marie gold)	1.Lemon Rice 2.Egg-02 Nos/Corn flakes for veg 3.Milk-250 ml with Boost 4.Banana-02 Nos	1.Rice-Unlimited 2.Veg Curry 3.Leaf dall 4.Curd-100 grms 5.Salad-50 grms 6.Fruit	Tea Biscuits- 3 Nos (Marie gold)	Fresh Lime Juice-250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Fish Fry-200 gms 4.Dhal 5.Rasam 6.Sweet 7.Curd-50 ml For Vegetarians: 1.Mealmaker curry-200 gm
SATURDAY	Tea Biscuits- 3 Nos (Marie gold)	1.Idly-06 Nos (Big size) 2.Milk-250 ml with Boost 3.Palli Chutney 4.Dall Sambar 5.Eggs-02 Nos/Corn flakes for veg 6.Banana-02 Nos	1.Rice-Unlimited 2.Veg Curry 3.Sambar 4.Curd-100 grms 5.Salad-50 grms 6.Fruit	Tea Biscuits- 3 Nos (Marie gold)	Fresh Lime Juice-250 ml	1.Rice-Unlimited 2.Noodles(Veg/Non) 3.Egg Curry 4.Dhal 5.Rasam 6.Sweet For Vegetarians: 1.Kabulichana Curry-200 gm

- Note: 1. Refind Sunflower Oil should be used for cooking purpose.
2. Sona Masoori Rice should be served.
3. The Quantity of Non-Veg., measures without gravy.
4. Atta should use of Annapurna, Pilsbure, Asirwad etc.,
5. Seasonal fruit should be served.
6. Sweet: Semya payasam/Green Dall payasam/Ravva Kesari/Carrot Halva.
7. Visakha Diary/ Heritage Dairy Milk should to be used.