

Cost: Rs 500/-

TENDER NO: _____



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

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 and registered Caterers /Firms/Companies having minimum annual turnover of Rs. 20.00 lakhs (Rupees twenty lakhs) and above in running MESS for the Sports persons at this Centre with experience of doing catering job in schools/colleges/offices/educational Institutions/hotels/reputed organizations etc.,

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 up to 26.05.2015 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 26.05.2015 up to 17.00 hrs. Last date & time for submission of Tender will be 27.05.2015, 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/-

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/Mess/2015-16

Last Date & Time of Sale of Tender: 26.05.2015 17.00 hrs.

Last Date & Time of Receipt of Tender: 27.05.2015 14.30 hrs.

Date & Time of Opening of Tender: 27.05.2015 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 envelops (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.50,000/- (Rupees fifty 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 27.05.2015 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.
- 1.7 If the space provided in the tender/proforma is insufficient for filling full details, the same may be given in a separate sheet of paper duly signed by the authorized signatory who has signed all other documents.
- 1.8 Copies of documents required to be furnished, should be certified copies.
- 1.9 Cost of tender document/application form is non refundable.
- 1.10 The tender shall be submitted strictly in the format as mentioned along with the supporting documents.
- 1.11 It is necessary that canteen/mess contractors applying in this tender must have full set up(at least for last three years) for running mess/canteen in reputed organizations. SAI has the right to physically verify the existance of such mess/canteen and its performance, from the authorities before finalizing the bid.

ELIGIBILITY CRITERIA

- 1.12 The Tender form should be filled and submitted in the proper format duly signed.
- 1.13 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 three years with minimum annual turnover of Rs. 20 lakhs per annum** in the last three financial years 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. 50,000/- (Rupees fifty 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 27.05.2015 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 27.05.2015 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. No other document/paper shall be attached to the financial bid. Preference will be given to firms having more experience in this field.**
- 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 centre Incharge, SAI, STC, Visakhapatnam reserves the right to disapprove/terminate the contract without notice.
- 2.11.1 The successful bidder has to furnish performance Security Deposit for an amount of Rs 1,50,000/- (Rupees One Lakh fifty thousand only) , by a Demand Draft from a commercial Bank / bank guarantee or FDR from a Commercial Bank . This has to be given within 21 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.
- 2.11.2 The Earnest Money Deposit will be refunded to the unsuccessful bidders within 30 days 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 21 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 within 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 contract 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/caterer will maintain highest standards of hygiene and cleanliness, neatness, disciplines and decorum. The work will be carried out by engaging adequate number of personnel such as manager, supervisor, cooks, dishwashers, serving water, cleaners etc. Clean uniform (caps, aprons/shoe gloves etc.) will be provide by the contractor and 7% service charges will be paid on the total boarding charges for STC only.

- 2.15 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.
- 2.16 The Successful contractor will give an undertaking and ensure that he/his company will obtain all the necessary and relevant licenses/permissions/clearances required by various authorities/agencies to run mess/canteen at SAI STC Visakhapatnam.
- 2.17 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.
- 2.18 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 at the cost of the successful bidder.
- 2.19 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,
- 2.20 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.
- 2.21 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.
- 2.22 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.
- 2.23 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.
- 2.24 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.

2.25 In case of any dispute, the matter shall be under the jurisdiction of the courts situated in Visakhapatnam

2.26 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 or 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.

2.27 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.

2.28 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/alternation or structural changes would be allowed to be put up without the written prior approval of the licensor.

2.29 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.

- 2.30 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.
- 2.31 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.
- 2.32 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.
- 2.33 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.
- 2.34 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.
- 2.35 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.
- 2.36 That the washing of utensils etc., including dishwashing shall not be permitted at any places other than the space in the kitchen provided for this purpose.
- 2.37 The licensee shall not encroach upon any area of vacant land or constructed portion for any purpose.
- 2.38 That no public telephone shall be arranged/provided in canteen without obtaining prior approval of the licensor in writing.
- 2.39 SAI reserves right to revise its menu and no extra payment will be made for the same.
- 2.40 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.

- 2.41 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.
- 2.42 The earnest money of the successful bidder will be refunded after depositing the Security money against the contract.
- 2.43 Conditional/Incomplete bids with own terms will be rejected.
- 2.44 The Contract period will be initially for a period of 1 year. This 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.
- 2.45 Irrespective of all the above conditions, either party has the right to terminate the contract at any time after giving 2 months notice. However if the contractor's security deposit will be forfeited in such an even as it would mount to breach of contract by the supplier, in terms of the relevant contract period.

ARBITRATION

- 2.46 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.
- 2.47 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.
- 2.48 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 FOR THE YEAR 2015 - 16**

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).

CHAPTER- 5

ANNEXURE – I

To
The Centre Incharge
Sports Authority of India
Sports Training Centre
Port Stadium, NH- 5 Road,
Akkayyapalem,
Saligramapuram post,
Visakhapatnam – 530024.

SUB : TENDER FOR MESS CONTRACT AT SAI STC VISAKHAPATNAM – REG.

**REF : TENDER NOTICE PUBLISHED IN
DAILY NEWSPAPER ON**

Sir,

With respect to the tender notice published in the above mentioned daily newspaper, I / we hereby submit my / our tender / bid in the required format.

I / We enclose herewith a Demand Draft / Pay order for Rs.50,000/- (Rupees fifty thousand only) bearing No..... dated drawn on towards Earnest Money Deposit which is enclosed with the Technical bid.

I / We are also enclosing a Demand Draft /Pay order of Rs.500/- (Rupees five hundred only) No..... dated drawn.....towards cost of Tender / application form or receipt No..... dt.....of SAI account section enclosed.

I / We have carefully gone through / read the guidelines, terms and conditions and prescribed format carefully and I / We accept the same without any alterations / modifications. I / We adhere to the requirements prescribed by the Sports Authority of India, STC Visakhapatnam.

Yours faithfully,

Signature and Seal of Bidder

**SPORTS AUTHORITY OF INDIA, SAI TRAINING CENTRE
VISAKHAPATNAM**

**BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC
VISAKHAPATNAM FOR THE YEAR 2015 – 16.**

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 27.05.2015,14.30Hrs

5.4 TIME & DATE OF OPENING OF TENDER 27.05.2015, 15.00Hrs

**5.5 PLACE OF OPENING OF BID SAI STC 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

FORM "A"

Experience of Firm in running of Mess / Canteen in reputed places of institutions.

Sl. No	Name and address of the Catering mess etc owned or / and maintained on contract basis	Capacity per day for which services were provided for full day mess services. Number of days per year	Period		Reasons for discontinuation
			From	To	

The information of the units which are presently managed and also which were managed previously shall be submitted in the prescribed format along with the documentary evidence in form of work order / experience certificate for institutions authorized signatory or owner. Name and contact number of each organization worked for in for the last three years be given.

Sign. Of Bidder or his authorized signatory with seal

**SPORTS AUTHORITY OF INDIA, SAI STC VISAKHAPATNAM
TECHNICAL BIDDING DOCUMENT FOR RUNNING MESS IN SAI STC
VISAKHAPATNAM FOR THE YEAR 2015 - 16**

BID DOCUMENT NO.

1. NAME OF BIDDER
2. ADDRESS OF BIDDER
3. DETAILS OF DOCUMENTS TO BE SUBMITTED
 - (i) Details of permanent Account No. (PAN) :
(Attach documentary proof)
 - (ii) Three Years experience of catering business :
(Attached documentary proof)
 - (iii) Regn. No./ TIN No. of the Firm :
(Attached documentary proof)
 - (iv) Total turnover with balance sheet for the last :
03 preceding years duly certified by CA.
(Attached documentary proof)
 - (v) Certificate of Registration of service Tax :
(Attached documentary proof)
 - (vi) Income Tax return for the Last 03 preceding Years :
(Attached documentary proof)
 - (vii) RTGS/NEFT details of the firm certified by Bank :
where the account of the bidder is operated
(Attached documentary proof)
 - (viii) Municipal Corporation / Health Department :
Certificate, if any (Attached documentary proof)

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

Telex _____

Telephone _____

Fax No _____

E-mail _____

Website: _____

**SPORTS AUTHORITY OF INDIA, STC VISAKHAPATNAM
BIDDING DOCUMENT FOR MESS IN STC VISAKHAPATNAM FOR THE
YEAR 2015 - 16**

**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.....(Rupees.....
.....only) (Inclusive of all taxes etc.,)

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

4. **MONTHLY LICENCE FEE OFFERED Rs.....
(Rupees.....
.....only)**

(Signature of bidder or his authorized signatory with seal)

Telex _____

Telephone _____

Fax No. _____

E-mail. _____

Website: _____

THE BIDDERS ARE ALSO REQUESTED TO QUOTE THEIR LOWEST RATES FOR THE FOLLOWING ADDITIONAL ITEMS, IF REQUIRED BY SAI FROM TIME TO TIME .

Sl.No.	Particulars	Rate
	Chicken 50 gms.	
	Mutton 50 gms.	
	Fish 50gms.	
	Egg 1 No.	
	Milk 50 ml	
	Coffee 100 ml.	
	Tea 100 ml.	
	Cashew nuts 25 gms.	
	Badam 25 gms.	
	Pista 25 gms.	
	Dry. Grapes 25 gms.	
	Fruit juice - 150 ml	
	Sweet item 100 gms	

(Signature of bidder or his authorized signatory with seal)

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 FOR THE YEAR 2015 - 16

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 -150 ml Biscuits 2 Nos	1.Chapatti - (Big size) 05 Nos 2.Alu Kurma 3.Daliya 4.Milk-250 ml 5.Egg Burji with 2 eggs 6.Banana- 02 Nos (Medium size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 gms 4.Sambar 5.Curd-100 grms 6.Papad -1 No 7.Salad-50 grms 8.Fruit – 1 No Medium Size	Tea –150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Biryani- Unlimited 2.Chicken Leg Piece-250 grms 3.Curd Chutney, Raitha 4.Salad-50 gm 5.Ice Cream (vanilla) -100 ml For Vegetarians: 1.Pannier Curry- 250 gm
MONDAY	Tea -150 ml Biscuits 2 Nos	1.Bread- 05 Slices (Big size Toasted) 2.Amul Butter- 20 gm 3.Kisan Jam- 50 grms 4.Milk-250 ml 5.2 Eggs Omelet 6.Corn flakes. 7.Banana-2 Nos (Medium size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 gms 4.Sambar 5.Curd- 100 grms 6.Papad- 1 no 7.Salad-50 grms 8.Fruit – 01 No Medium Size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Fry- 200 gms 4.Dhal 5.Rasam 6.Salad-50 gm 7.Sweet (Kesaribath) 8.Curd-100 grms For Vegetarians: 1.Palakpannier Curry-250
TUESDAY	Tea -150 ml Biscuits 2 Nos	1.Vada-03 Nos (Medium size) 2.Upma 3.Palli Chutney 4.Dall Sambar 5.Egg-02 Nos 6.Milk-250 ml 7.Daliya – 200 grms 8.Banana- 02 Nos (Medium size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 grms 4.Sambar 5.Curd- 100 grms 6.Papad – 1 No 7.Salad- 50 grms 8.Fruit – 01 No Medium Size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Curry- 200 gms 4.Dhal 5.Rasam 6.Salad-50 gm 7.Sweet (Bread halva) 8.Curd-100 grms For Vegetarians: 1.Kabulichana Curry-250 gm
WEDNESDAY	Tea -150 ml Biscuits 2 Nos	1.Idly-06 Nos (Big size) 2.Milk-250 ml 3.Palli Chutney 4.Dall Sambar 5.Eggs-02 Nos 06.Ragi malt – 200 grms 7.Banana- 02 Nos (Medium Size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 grms 4.Sambar 5.Curd- 100 grms 6.Papad – 1 No 7.Salad- 50 grms 8.Fruit – 01 No Medium size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Mutton Curry- 200 gms 4.Dhal 5.Rasam 6.Salad – 50 grms 7.Sweet (Payasam) 8.Curd-100 grms For Vegetarians: 1. .Kabulichana Curry-250 gm

THURSDAY	Tea -150 ml Biscuits 2 Nos	1.Dosa-05 Nos (Big size) 2.Coconut Chutney 3.Dall Sambar 4.Eggs – 02 Nos 5.Milk- 250 ml 6.Daliya – 200 grms 7.Banana- 02 Nos (Medium Size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 grms 4.Sambar 5.Curd- 100 grms 6.Papad – 1 No 7.Salad- 50 grms 8.Fruit – 01 No Medium size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Chicken Fry- 200 gms 4.Dhal 5.Rasam 6.Curd-100 grms 7.Ice Cream (Butter scotch) - 100 ml For Vegetarians: 1.Rajma Curry- 250 gm
FRIDAY	Tea -150 ml Biscuits 2 Nos	1.Lemon Rice – Unlimited 2.Egg-02 Nos 3.Milk-250 ml 4.Ragi Malt – 200 grms 5.Banana- 02 Nos (Medium Size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 grms 4.Sambar 5.Curd- 100 grms 6.Papad – 1 No 7.Salad- 50 grms 8.Fruit – 01 No Medium size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkas-3 Nos 3.Fish Fry-200 gms 4.Dhal 5.Rasam 6. Curd-100 grms 7. Sweet (Kesaribath) For Vegetarians: 1.Mealmaker curry-250 gm
SATURDAY	Tea -150 ml Biscuits 2 Nos	1.Idly-06 Nos (Big size) 2.Milk-250 3.Palli Chutney 4.Dall Sambar 5.Eggs-02 Nos 6.Ragimalt – 200 grms 7.Banana- 02 Nos (Medium Size)	1.Rice- Unlimited 2.Veg Curry 3.Leaf dall – 150 grms 4.Sambar 5.Curd- 100 grms 6.Papad - No 7.Salad-50 grms 8.Fruit – 01 No Medium size	Tea -150 ml Biscuits 2 Nos	Fresh Lime Juice- 250 ml	1.Rice-Unlimited 2.Pulkar – 3 Nos 3.Egg Curry 4.Dhal 5.Rasam 6.Sweet – (Bread halva) For Vegetarians: 1.Kabulichana Curry-250 gm

- Note:**
1. Refined Sunflower Oil should be used for cooking purpose.
 2. Sona Masuri 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. Visakha Diary/ Heritage Dairy Milk should to be used.