SPORTS AUTHORITY OF INDIA NORTHERN REGIONAL CENTRE, VILL, JOSHI CHAUHAN, G.T. ROAD, BAHALGARH (SONEPAT) (Tel. No. 0130-2380314-15-16, Fax 0130-2380317)

TENDER FORM NO. SAI/NRC/NC/COE/STC/Mess Tender/2016 Date: -26/08/2016

TENDER FORM & INSTRUCTION

website the bidder will have to submit the tender cost alongwith EMD.

Cost of Tender Rs. 1000/- (Rupees one thousand only) by Bank Draft (In case of downloading from Last date of receipt of Tenders Form 19/09/2016 up to 4.30 PM Date and time of submission of Tender Form: 20/09/2016 up to 1.30 PM. Date and Time for opening of Tenders Form : 20/09/2016 at 3.00 PM (at SAI, Northern Regional Centre, Vill. Joshi Chauhan, GT Road, Bahalgarh (Sonepat), Haryana.) Tender Form for Staff Canteen & Mess - Guru Hanuman Hostel, K.D. Jadhav Hostel - For National Campers/COE & STC. Sports Authority of India invites sealed tender from reputed & registered agencies/firms concerns having minimum annual turnover of Rs. 1.00 Crore (One Crore) from hotel, restaurant and mess food etc. business. The Menu of the mess is attached as Annexure-I and Staff Canteen as Annexure-II to this form. Format for submission of Tender is attached as Annexure- III & IV and requisite documents referred thereof be enclosed (Annexure - V. VI. VII. VIII, IX) alongwith the tender. Name of the Firm 1. 2. Full Postal Address with Tel. No., Fax No. & Email 3. Registration No. of Firm with Service Tax 4. **PAN Number**

5. Audited balance sheet, Trading/ account of last three years 6. IT Returns of the last three years 7. Tin Number 8. PF registration with PF code Number:_____ 9. Bank Guarantee 10. **ESI** Registration 11. List of Ministry/Dept./Govt. Org/ PSUs where firm is presently and Previously providing services

- A) **Eligibility Criteria:** The bidders should have experience of providing catering services preferably in Ministries /Departments/ Govt. Organizations/ PSUs (educational/sports institutes) as well as reputed private sector at least for a period of five years with minimum turnover of Rs. 1.00 Crore per annum during the preceding three financial years from the catering business only.
- B) Selection Criteria: The selection of successful bidder will be done on the basis of higher monthly License Fee quoted by the bidders for use of the premises offered to them in SAI, NRC, Sonepat and fulfilling the eligibility criteria. The performance and previous record of firm and its Proprietor will also be taken into consideration at the time of deciding the work award. If, the previous record of the firm/proprietor found not satisfactory, Regional Director SAI, NRC, Sonepat reserves the right to reject/cancel the tender application of such firm and next lower firm may be considered for the purpose.
- 12. The words "Tender Form for Mess of Guru Hanuman, K.D. Jadhav Hostel for National Campers, COE/STC Hostel and Staff Canteen for one year" should be subscribed on the top left corner of envelope bearing the name and address of the Bidder. The tender shall be submitted in three separate envelopes addressed to the Regional Director, SAI, Northern Regional Centre, Vill. Joshi Chauhan, GT Road, Bahalgarh (Sonepat), Haryana as under.
- 13. Envelope "A"- Earnest money of **Rs.2.00 lacs (Rupees Two Lacs. only)** by the bidder through demand draft in favour of Regional Director, SAI, Northern Regional Centre, payable at Sonepat from any nationalized bank as detailed in Annexure II. (In case of downloading from website, the bidder will have to submit tender cost along with EMD).
- 14. Envelope "B" should contain Technical Bid Consisting of all technical detail in the tender document duly signed on each page and all other documents to be submitted along with the tender as per details given in Annexure III along with information pertaining to the present line of business.
- 15. Envelope "C" should contain the Financial Bid in Annexure IV.
- 16. Envelope 'A' & 'B' submitted by the bidder will be opened on SAI, Northern Regional Centre, Bahalgarh (Sonepat). Envelope "A" will be opened first and Envelope "B" of only those bidders will be opened who have deposited required EMD. Envelope 'C" i.e. Financial Bid of only those bidders whose documents are found in order and selected by the SAI committee, will be opened. Date and time for opening of Envelops 'C' will be decided later on. All the three envelopes should be submitted in one big cover duly sealed and may be put in the Tender Box kept in the office of Regional Director, SAI, Northern Regional Centre, Vill. Joshi Chauhan, GT Road, Bahalgarh (Sonepat), Haryana.

TERMS & CONDITIONS

- 1. The bidder should sign each page of the tender. Individual signing the tender papers must indicate whether he is the sole proprietor or / partner of the firm.
- 2. It is compulsory for the bidder/caterer to provide/depute staff i.e. Manager/Supervisor o1, Cook 02, Bearer 05, Chapatiman 02, Dishwasher 02 and Safai karamchari 02 in the mess for preparing/serving food for 100 to 125 trainees/campers. The labour can be increased or decreased on pro-rata basis on strength of trainees/campers.
- 3. The Bidder/second party will submit a list of all the employees along with photo, address duly verification by local police for security reason at the time of taking over the charge. During the contract period if the change made by the Bidder/contractor, the process of police verification should be followed.
- 4. The bidder should also submit signed undertaking alongwith the tender that he has read the complete tender document, and will abide by its terms and conditions and have also enclosed all the documents referred to at Annexure –III.
- 5. Offers sent by telex/fax/telegram/e-mail will not be accepted.
- 6. SAI reserves the right to reject the tender of all or any party without assigning any reason.
- 7. Tender documents are neither transferable nor cost of the tender document is refundable under any circumstances.
- 8. The issuing of tender document shall not constitute that the bidders are automatically qualified.
- 9. If even after award of contract, information/facts submitted by the bidder are found misleading/incorrect/false etc., SAI reserves the right to disapprove the contract.
- 10. The successful bidder will have to deposit performance security in the shape of **Demand Draft / Bank Guarantee of Rs. 5.00 Lacs. i.e. 5% minimum annual turnover of Rs. 1.00 Crore (One Crore) within 15 days from the receipt of Award Letter.**
- 11. Execution of the agreement between SAI, NRC, Sonepat & Awardee (the successful bidder) on Stamp Paper worth Rs. 100/- (Rupees one hundred only) within 15 days of the receipt of Award Letter.
- 12. The earnest money of the successful bidder will be refunded after completion of conditions mentioned in Clauses 15 & 16.
- 13. In case of any dispute between the employees and successful bidder, SAI 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 the expiry of this agreement.
- 14. In case of any dispute the matter shall be decided by sole Arbitration of an arbitrator nominated by the Regional Director, SAI, NRC at Sonepat and the said decision shall be final and binding. It will be governed by "Arbitration and Conciliation Act, 1960". There should be no objection that the appointed Arbitrator has been associated with SAI or has been associated with the work at any stage.

- 15. In case of any dispute the matter shall be under the jurisdiction of the courts situated at **Sonepat.**
- 16. In case of any tender document submitted by the bidders with incomplete information, his tender may be cancelled.
- 17. Sealed tenders containing relevant information should be addressed to the Regional Director, SAI, Northern Regional Centre, Vill. Joshi Chauhan, GT Road, Bahalgarh (Sonepat), Haryana and should bear the name and address of bidder.
- 18. Any tender received after the specified date, time and place mentioned in the NIT will not be entertained under any circumstances.
- 19. Facilities to be provided by SAI to the mess:
 - i) Dinning halls
 - ii) Kitchens with stores
 - iii) Water will be provided by SAI
 - iv) The staff without family will be allowed to stay in the premises.
- 20. The successful bidder will have to install a sub-meter (covering kitchen) for electricity at the risk and cost of his own and payment will be made accordingly to SAI on actual consumption as shown in the sub-meter, along with license fee every month. In dining hall and other required placed SAI will provide electricity.
- 21. The furniture issued will be on a One-Time Basis, and it should be returned in good condition. Its maintenance will be responsibility of the Bidder/caterer who will be responsible for any breakage and damage of this furniture by its staff.
- 22. The Bidder/caterer will be responsible for cleanliness of the dining hall & kitchen on day-to-day basis and keep the same spic 'n' span.
- 23. 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 Regional Director will be binding.
- 24. Waiters/Cooks should always be in prescribed neat and clean uniform (white shirt & Black Paint) as decided by Regional Director, SAI, NRC, Sonepat and the uniform has to be provided by the caterer at his own cost.
- 25. 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 and utensils should be of good and standard quality and same are subject to checking by SAI.
- 26. The agreement/work award will be for 01 (one) year in first instance on the same terms and conditions which may be extended further for another one year on the basis of performance of agency if mutually agreed to that effect. The agreement can be terminated by either party giving one month notice after clearing if any outstanding dues.

- 27. In case of submission of fake experience certificate and other relevant document by the applicant, its EMD deposited with Tender Form will be forfeited.
- 28. If the licensee does not handover the premises on expiry/termination of agreement to new agency/SAI, the Security Money of the licensee will be forfeited.
- 29. The Bidder/caterer will ensure compliance with all applicable Labour laws "including Contract Labour (Regulation and Abolition) Act, 1970", to caterer and caterer's employees including any additional obligations that may arise on account of the canteens being located within the SAI premises. Registration certificate issued under contract Labour (Regulation & Abolition) act 1970 may be enclosed.
- 30. The caterer will maintain from inception, a reserve fund with his own bankers for meeting all accruing liabilities of terminal benefits, compensation etc. and will be responsible or providing alternative employment to all its employees on the cessation of this agreement, in his other ongoing catering projects.
- 31. The premises shall not be utilized for any other or different purposes then set out, and any other form of commercial activities or trading user of these premises shall constitute breach of this agreement apart from rendering the caterer leads to terminate of contract or liable to pay additional charges for the unauthorized use as may be determined by Regional Director SAI in his sole discretion.
- 32. Licensee shall pay the license fee for every month in advance by 5th day of English Calendar month with Accounts section. A penalty of Rs. 500/- per day shall be imposed in case the caterer fails to deposit the license fee by due date and Non-payment of license fee within the prescribed date will constitute breach of the terms of license failure to comply with the above provision may lead to termination of the contract. (The work for catering services will be awarded to that firm/agency/caterer who will qualify the technical bid and quote the higher licenses fee of the mess tender.)
- 33. If the license fee, or any part/thereof shall at any time, be in arrears and remaining unpaid after the due date and or if the licensee any time fails or neglects to performs or observe any of the terms and conditions herein contained and on his part to be observed and performed of very serious nature, then in that event, the licensor may without prejudice to his general right of revocation of license as a licensor, be terminated the contract by given 10 days notice in writing to the licensee, there upon the licensee will peacefully give up position of the premises in question. However, the licensor retain right to recover any loss or prestige suffered on account of any antecedent breach of terms and conditions and contravention on the part of the licensee.
- 34. In case of food, if found less in quantity or not of standard quality or in unhygienic condition or not served in time, SAI may impose penalty first time@30%, Second time @ 50% of that day diet bill and third time show cause notice to licensee/caterer.
- 35. The licensee shall responsible and arrange for removal of the garbage, the kitchen waste or any other type of refused or waste material every day and dumped it properly at specified place.

- 36. That without prejudice to the rights 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 and shall not be allowed to take any person to share the accommodation or in partnership without the prior written permission of the licensor, nor shall be entitled to allow any person to occupy the licensed premises or to use any part thereof or create any right of any other person/party in the said licensed premises.
- 37. 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 smooth functioning of Mess 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.
- 38. That in the 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, fitting, fixture etc. belonging to the licensee without the prior written approval of the licensor.
- 39. That the licensee shall not do anything in or outside the licensed premises which may create nuisance or any cause of annoyance to the neighbor, to the licensor and or to the visitors and Sports person living/visiting the premises.
- 40. That the overall control and supervision of the premises shall remain vested in the licensor and the licensor through its authorized representative will have the right to inspect the whole or part of the licensed premises as and when considered necessary with respect to its bona fide use and in connection with fulfillment of the other terms and conditions of the license.
- 41. In case of any damage to the property belonging to licensor the licensee shall compensate the licensor to (in case of being responsible) and for the amount as may be determined by the licensor, which shall be final and binding on the licensee.
- 42. Only such items of foods and beverages etc. will be prepared as provided in menu and any additional items should have not been supplied/used/prepared prohibited by Ministry of Health or SAI and other Govt. Agency.
- 43. That the licensee shall maintain environmental hygiene and proper sanitation of the licensed premises during all working hours. The licensee shall be bound to avoid by all the provisions of the Prevention of Food Adulteration Act as applicable in Sonepat and such other Central and local laws and rules and regulation existing therein or to be enacted or introduced hereafter.
- 44. That in case the license is cancelled by the licensor, the unauthorized occupants of the public premises viz. erstwhile licensee together with all other unauthorized occupants, if any shall be liable to pay the damages at such rates as may be determined by the licensor.

- 45. That the licensee at his own cost will provide running hot water, cupboards for keeping servant's cloths, fire proof equipments/arrangements (Fire Existingushes) and all other requirements in the kitchen. It will be responsibility of licensee to comply with all fire-fighting norms and conditions as laid down by the concerned authority. SAI will not be responsible in case of any eventuality.
- 46. 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.
- 47. The licensee shall not encroach upon any area of vacant land or constructed portion for any purpose.
- 48. That no public telephone shall be arranged / provided in canteen premises without obtaining prior approval of the licensor in writing.
- 49. SAI reserves right to revise its menu.
- 50. That the licensee shall use dustbins for the refuse and the kitchen waste. It shall be ensured by the licensee that refuse of kitchen waste is not scattered outside the cans/dustbins and neither the same is dumped anywhere else other than the place specified.
- 51. That the licensee shall not display any neon signboard or advertisement board etc. without prior written permission of the licensor.
- 52. Not withstanding anything contained in any clause hereto in force mentioned, the licensor shall have the absolute right at all time to undertake any construction or modification to ensure better utilization of the building and to improve its revenue. The licensee shall not be entitled for any compensation and/or reduction in license fee or have any right to object to the same.
- 53. That the license shall stand ipso-facto determined without any right to compensation whatsoever to the licensee in any of the following events.
- (i). It the licensee (s) being an individual or if an firm, any partner in the licensed firm, shall die or at any time be adjudged insolvent or shall have a receiving order for administration of his estate made against him or shall take any proceeding for liquidation or compensation under any insolvency act for the time being in force or make any conveyance or assignment of his effect or enter into any arrangement or composition with creditors or suspend payment or shall introduce a new partner or shall change the constitution of partnership or if firm is dissolved under the partnership act.

- (ii) The licensee being a company shall pass a resolution or the court shall make an order for the liquidation of its affairs or a receiver or a manager on behalf of the debenture holders shall be appointed or circumstances shall have arisen which entitle the court or debenture holders to appoint a receiver or manager, provided always that such determination shall not be prejudice any right of action or remedy which shall have there after accrue to have licensor.
- 54. On the expiry of the period of license the licensee undertakes to handover the vacant possession peacefully without delay, dispute or demur on any ground whatsoever. In any case of default in payment of license fee or violation of any clause of the agreement, the licensee shall become an unauthorized occupant of the said public premises under Section 4 of the Public Premises (Eviction of unauthorized occupants) Act 1971 and the licensee shall be liable to be proceeded under the provisions of the said P.P. Act 1971. Besides the jurisdiction of the Estate Officer as appointed by SAI, in case of other disputes that the courts at Sonepat only shall have jurisdiction to entertain any application in respect of any proceeding under this agreement or to entertain any suit in connection with this agreement of license and no other court of any other place shall have the jurisdiction to entertain any such application or any suit.
- 55. The bidder will be responsible for ensuring that all the employees and staff duly maintain necessary hygiene, decorum and proper discipline vis-à-vis the campers and their associates. No person associated with the canteen shall have any dealings or association of any kind whatsoever with and the second party will be fully responsible for its staff and employees both before and after their respective working hours in the event of impermissible interaction between any employee/staff of the first party and any camper whether individual or in a group. The Bidder/Licensee shall ensure that none of his employee / workers smokes or consume alcohol or any other intoxicating drug inside the premises.
- 56. The successful bidder shall be responsible for ensuring the safety of its employees. The license shall be absolute responsible for the payment of salary for the employed persons in canteen at SAI NRC, Sonepat on or before 7th of each succeeding month.
- 57. Conditional/Incomplete tenders with own terms will be rejected.
- 58. The rates quoted against each menu will be inclusive of all taxes.
- 59. TDS and all taxes imposed by Central / State Govt. from time to time will be borne by the contractor/Licensee.
- 60. SAI reserves the right to reject any or all the tenders without assigning any reason what so ever.
- 61. This is to certify that I/we have studied site, read, understood all the clauses of the tender document carefully and in case of award of work , I do undertake to abide by its terms and conditions.
- 62. Sales-tax / VAT, or any other tax applicable in respect of this contract shall be payable by the bidder and SAI will not entertain any claim whatsoever in respect of the same. However, in respect of service tax, if payable, same shall be paid by the bidder to the concerned department on demand and it will be reimbursed to it by SAI after satisfying that it has been actually and genuinely paid by the bidder.
- 63. Latest License / registration from Food / Health Department / FSSAI and other authorities if any to run canteen / Mess.

- 64. A Bidder, who does not fulfill any of the above requirements and / or gives evasive information / reply against any such requirement, shall be liable to be ignored and rejected.
- 65. Five years' experience in the field of Mess services
- 66. Valid license issued by Regional Labour Commissioner, under Contract Labour Act or any other Act/Rule.
- 67. Successful completion certificate issued by the officer not below the rank of Section Officer, of at least three similar work, each of value not less than 40% of the estimated cost put to tender or two similar works, each of value not less than 60% of the estimated cost, all amount rounded off to a convenient full figure, in the last 07 years ending on the last day of the month previous to the one in which the tenders are invited. These works should be carried out in Central/State Govt. Department/PSUs/Autonomous bodies or other similar organizations, "Similar Work" means_______.
- 68. Registration number with service tax.
- 69. Registration of the firm (Proprietorship or Partnership) / Company (Pvt. Ltd or Public Ltd), Societies / Trust registered under applicable statutes in India alongwith the respective Memorandum of Association / Article of Association / Trust Deed etc.
- 70. Statutory Requirement / obligation: All statutory rules, like Minimum wages as per Central Government Rules Act, ESI Act + EPF Act, etc., as applicable for engagement of labours on daily wage are to be followed strictly as per Government norms.
- 71. Three months notice is required from the contractor for the termination of the contract service if such a condition arises during the contract period.
- 72. In case of unsatisfactory performance / any dispute whatsoever / labour dispute/emergency condition or any other reason as deemed fit by SAI, the contract can be cancelled at the sole discretion of SAI.
- 73. Contractor shall be solely responsible in case of incidence/s of food poisoning etc. and shall bear the complete expenditure arising out of this for medical treatment of the hostel inmates/National Campers, in addition, penalty may be imposed on the contractor as decided by the SAI for such incidence/s.
- 74. Where the total strength of inmates in the centre is 50 or more, the overhead charges will be paid at the enhanced rate of 10% in place of the existing 7% to contractor over and above the boarding charges
- 75. Where the strength of the inmates is below 50, the overhead charges will be paid at 15% (as against existing 7%) over and above the boarding charges to the contractor.

Signature:_ Designation:_	
Name of the Firm & Address_	
Mobile No.:_ E-mail address :_	

Date : _____

Annexure-I

Detailed menu for various categories are given as under: -

1.	Menu of food for STC Trainees/Players	-	Appendix – I
2.	Menu of food for COE Trainees/Players	-	Appendix – II Appendix – III Appendix - IV
3.	Menu of food for Sub Junior & Junior National Campers.	-	Appendix - V
4.	Menu of Food for Senior National Campers	-	Appendix - VI

Sports Authority of India Northern Regional Center, Sonepat

Cyclic Menu of Rs 225 per day (STC)

Day	Morning Tea	Breakfast	Lunch	Evening tea	After training	Dinner
Monday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g	Dal Makhni Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Malka Masoor dal Paneer curry/Chicken curry Rice Chapatti Salad Custard
Tuesday	Tea- 1 cup Biscuits- 1 small pkt	Bananas- 2 Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Kadhi Pakora Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Milk-250ml Mix Dal ShahiPaneer/ Shahi Chicken Rice Chapatti Salad Sooji Halwa Milk-250ml
Wednesday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer-2/50g Bananas- 2	Kala Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Moong sabut dal Kadhai Paneer/ KadhaiChicken Rice Chapatti Salad Kheer Milk-250ml
Thursday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g	Lobhiya Seasonal veg Curd Salad Rice	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Panchmel Dal KalimirchPaneer/ Kali mirchChicken Rice Chapatti

10		Eggs /paneer- 2/50g Bananas- 2	Chapatti			Salad Seviyan Milk-250ml
Friday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Kabuli Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Moong dhuli Matar Paneer/Chicken Masala Rice Chapatti Salad Custard Milk-250ml
Saturday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Rajma Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Chana Dal KadhaiPaneer/ Kadhai Chicken Rice Chapatti Salad Rice kheer Milk-250ml
Sunday	Tea- 1 cup Biscuits- 1 small pkt	Milk-250ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-200ml	Moong Sabut dal Chilly Paneer/Chicken chilly Rice Chapatti Salad Seviyaan Milk-250ml

- Sweet dish will be prepared from 200ml of milk.
- Curd will be set from milk.
- All amounts are of **Raw items** mentioned in the above cyclic menu.

Appendix-II

Sports Authority of India Northern Regional Center, Sonepat.

Cyclic Menu of Rs 300 per day (COE - Non Power Games)

Morning Tea	Breakfast	Lunch	Evening tea	After training	Dinner
Tea- 1 cup	Milk-500ml	Dal Makhni	Tea - 1Cup	Nimbu	Malka Masoor dal
Biscuits- 1	Bread-6 slices	Seasonal veg		paani-500ml	Paneer curry/Chicken
small pkt	Butter -20g	Curd			curry
	Jam-20g	Salad			Rice
		Rice			Chapatti
		The second second	es tradical entre le		Salad
					Custard
					Milk-250ml
Tea- 1 cup	STORY STATE OF THE	Kadhi Pakora	Tea - 1Cun	Nimbu	Mix Dal
to control to control by	TOWNSHIP TO SECTION OF THE PARTY OF THE PART	TO SERVICE OF THE PARTY OF THE	roup roup		ShahiPaneer/ Shahi
				,	Chicken
				odioc Toomii	Rice
					Chapatti
	,	CALL SERVICES			Salad
				-	Sooji Halwa
					Milk-250ml
Tea- 1 cup	Milk-500ml	Kala Chana	Tea - 1Cup	Nimbu	Moong sabut dal
Biscuits- 1	Bread-6 slices	I STORY CONTRACTOR		MUNISCOLOGE (#3)	Kadhai Paneer/
small pkt	Butter -20a				KadhaiChicken
1		Salad			Rice
		Rice			Chapatti
		The second secon			Salad
					Kheer
	Bananas- 2			_	Milk-250ml
Tea- 1 cup	Milk-500ml	Lobhiya	Tea - 1Cup	Nimbu	Panchmel Dal
Biscuits- 1	Bread-6 slices				KalimirchPaneer/ Kali
small pkt	The second secon				mirchChicken
		10000000000		200000	Rice
				200	Chapatti
					Salad
, 8					Seviyan
					Milk-250ml
	Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 small pkt	Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 small pkt Tea- 20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 Bread-6 slices Tea- 1 cup Biscuits- 1 Bread-6 slices	Tea- 1 cup Biscuits- 1 small pkt Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter –20g Jam-20g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter –20g Curd Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Seasonal veg Chapatti Chapatti Chapatti Chapatti Chapatti	Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 small pkt Bread-6 slices Butter -20g Jam-20g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Tea - 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 small pkt Milk-500ml Bread-6 slices Butter -20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2 Tea- 1 cup Biscuits- 1 Small pkt Milk-500ml Bread-6 slices Bread-6 slices Seasonal veg Curd Salad Chapatti Tea - 1 Cup Seasonal veg Curd Salad Rice Chapatti Tea - 1 Cup Seasonal veg Curd Salad Chapatti Tea - 1 Cup Seasonal veg Curd Salad Chapatti Chapatti	Tea- 1 cup Biscuits- 1 small pkt Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Chapatti Curd Salad Chapatti Curd Salad Chapatti Dal Makhni Seasonal veg Curd Salad Chapatti Seasonal veg Curd Salad Chapatti Dal Makhni Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Chapatti Dal Makhni Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Salad Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits- 1 Seasonal veg Curd Daliya -30g Bananas- 2 Tea- 1 cup Biscuits-

Friday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Kabuli Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani-500ml Juice-400ml	Moong dhuli Matar Paneer/Chicken Masala Rice Chapatti Salad Custard Milk-250ml
Saturday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Rajma Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani-500ml Juice-400ml	Chana Dal KadhaiPaneer/ Kadhai Chicken Rice Chapatti Salad Rice kheer Milk-250ml
Sunday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 2/50g Bananas- 2	Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani-500ml Juice-400ml	Moong Sabut dal Chilly Paneer/Chicken chilly Rice Chapatti Salad Seviyaan Milk-250ml

- Sweet dish will be prepared from 200ml of milk. Curd will be set from milk.
- All amounts are of Raw items mentioned in the above cyclic menu.

Sports Authority of India Northern Regional Center, Sonepat

Cyclic Menu of Rs 350 per day COE - Power Games

Day	Morning Tea	Breakfast	Lunch	Evening tea	After training	Dinner
Monday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 4/100g Bananas- 4	Dal Makhni Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-400ml	Malka Masoor dal Paneer curry/Chicken curry Rice Chapatti Salad Custard Milk-250ml
Tuesday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer- 4/100g Bananas- 4	Kadhi Pakora Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-400ml	Mix Dal ShahiPaneer/ Shahi Chicken Rice Chapatti Salad Sooji Halwa Milk-250ml
Wednesday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer-4/100g Bananas- 4	Kala Chana Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu paani- 500ml Juice-400ml	Moong sabut dal Kadhai Paneer/ KadhaiChicken Rice Chapatti Salad Kheer Milk-250ml
Thursday	Tea- 1 cup Biscuits- 1 small pkt	Milk-500ml Bread-6 slices Butter –20g Jam-20g Daliya -30g Eggs /paneer-4/100g Bananas- 4	Lobhiya Seasonal veg Curd Salad Rice Chapatti	Tea – 1Cup	Nimbu Paani- 500ml Juice-400ml	Panchmel Dal KalimirchPaneer/ Kali mirchChicken Rice Chapatti Salad Seviyan Milk-250ml

Friday	Tea- 1 cup	Milk-500ml	Kabuli Chana	Tea – 1Cup	Nimbu	Moong dhuli
	Biscuits- 1	Bread-6 slices	Seasonal veg		paani-	Matar Paneer/Chicken
	small pkt	Butter -20g	Curd		500ml	Masala
		Jam-20g	Salad		Juice-400ml	Rice
	1	Daliya -30g	Rice			Chapatti
		Eggs /paneer-	Chapatti			Salad
		4/100g	4			Custard
		Bananas- 4	1 1 1	*		Milk-250ml
Saturday	Tea- 1 cup	Milk-500ml	Rajma	Tea - 1Cup	Nimbu	Chana Dal
	Biscuits- 1	Bread-6 slices	Seasonal veg		paani-	KadhaiPaneer/ Kadhai
	small pkt	Butter -20g	Curd	Later St.	500ml	Chicken
		Jam-20g	Salad		Juice-400ml	Rice
		Daliya -30g	Rice			Chapatti
		Eggs /paneer-	Chapatti			Salad
		4/100g				Rice kheer
		Bananas- 4				Milk-250ml
Sunday	Tea- 1 cup	Milk-500ml	Chana	Tea - 1Cup	Nimbu	Moong Sabut dal
	Biscuits- 1	Bread-6 slices	Seasonal veg		paani-	Chilly Paneer/Chicken
	small pkt	Butter -20g	Curd		500ml	chilly
		Jam-20g	Salad	, , , , , , , , , , , , , , , , , , ,	Juice-400ml	Rice
		Daliya -30g	Rice			Chapatti
		Eggs /paneer-	Chapatti			Salad
		4/100g				Seviyaan
		Bananas- 4				Milk-250ml

- Sweet dish will be prepared from 200ml of milk.
- Curd will be set from milk.
- All amounts are of Raw items mentioned in the above cyclic menu.

Appendix - IV

Sports Authority of India Northern Regional Center, Sonepat Cyclic Menu of Rs 450 per day

(Those trainees who are associated with National Camps shall be entitled Rs. 450/- per head per day during their stay COE Centre i.e. at par with the Sub Jr./ Jr National Campers)

Day	Bed Tea	Training	Breakfast	Lunch	Evening Tea	Training	Dinner	Bedtime
Monday	Tea	Fruit Juice-200ml	Bread-6 slices Butter-20g Jam-25g Eggs/Paneer-6/100g Porridge/cornf lakes-30g Bananas-2 in no. Milk-500ml	Chapati- 125g Jeera rice- 100g Dal Makhni- 50g Seasonal veg- 200g Curd-200g Salad- 25g Fruit- 400g	Tea	Fruit Juice-200ml	Chapati- 125g Masala rice- 100g Dal Masur- 50g Seasonal veg- 200g MasalaChicke n/ Shahi Paneer- 300g/200g Salad- 25g Kheer	Milk 300ml

Tuesday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300m
		Nimbu pani-500ml	slices Butter-20g	Matar rice-		Nimbu pani-500ml	Rice-100g	miiik 000[[
		*	Jam-25g,	Rajma-50g	1 63		Dal Mix-50g	
			Eggs/Paneer- 6/100g	Seasonal veg- 200g		. *	Seasonal veg- 200g	
			Porridge/ cornflakes-	Jeera raita- 200g			ChickenCurry / Paneer	-
		30g	Salad- 25g	ague soarus	818 V P	Curry- 300g/200g		
			Bananas-2 in no.	Fruit- 400g			Salad- 25g	
			Milk-500ml				Suji Halwa	
Wednesday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300m
	Nimbu pani-500n	Nimbu pani-500ml	2 11 11	Plain rice- 100g		Nimbu pani-500ml	Jeera rice-	
			Jam-25g Eggs/Paneer-	Dal Masur sabut-50g	æ		Dal Chana- 50g	
*			6/100g	Seasonal			Seasonal	
			Porridge/	veg- 200g			veg- 200g	
			cornflakes- 30g	Boondi Raita- 200g			Kadhai Chicken/	
		,	Bananas-2 in no.	Salad- 25g	5	a.	Kadhai Paneer-	
	×	Milk-500ml	Fruit- 400g		j.	300g/200g		
	4			ed e			Salad- 25g	
	- 1						Seviyan	

Thursday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300m
1		Nimbu pani-500ml	slices Butter-20g	Masala rice- 100g		Nimbu pani-500ml	Rice-100g	
			Jam-25g	Kabuli	To story		Dal Moong- 50g	*
			Eggs/Paneer-	Chana-50g			Seasonal	
			6/100g	Seasonal		%	veg- 200g	
			Porridge/ cornflakes-	veg- 200g Curd-200g		n I	Chicken chilly/ Paneer	
			30g	Salad- 25g	ps 1 is 200 t	# # E	chilly	
			Bananas-2 in	Fruit- 400g		9	300g/200g	
			NO.				Salad- 25g	
			Milk-500ml				Kheer	
Friday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices	Plain rice-		Nimbu pani-500ml	Jeera rice-	
			Butter-20g	100g			100g	
	2		Jam-25g	Black Chana-			Dal Masur-	
			Eggs/Paneer-	50g			50g	
			6/100g	Seasonal		1	Seasonal	
			Porridge/	veg- 200g			veg- 200g	
			cornflakes- 30g	Curd-200g		2	Chickencurry/ Paneer curry-	
			Bananas-2 in	Salad- 25g			300g/200g	
		- N	no.	Fruit- 400g			Salad- 25g	
		2	Milk-500ml			2	Ice cream	

Saturday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices Butter-20g	Jeera rice- 100g		Nimbu pani-500ml	Plain rice- 100g	
			Jam-25g Eggs/Paneer-	Dal Makhni- 50g		*	Dal Chana- 50g	
		*	6/100g Porridge/	Seasonal veg- 200g			Seasonal veg- 200g	
			cornflakes-	Curd-200g Salad- 25g	* 147 × 0 % 18	4.6	Kali MirchChicken	2
			Bananas-2 in no.	Fruit- 400g			/ kali mirch Paneer- 300g/200g	
			Milk-500ml				Salad- 25g	
			2.				Kheer-	
Sunday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices Butter-20g	Plain rice- 100g		Nimbu pani-500ml	Moong Dhuli- 50g	
			Jam-25g	Dal Arhar-50g			Seasonal veg- 200g	
			Eggs/Paneer- 6/100g	Seasonal veg- 200g		,	Chicken	
		Porridge/ cornflakes-	Mint raita- 200g			Biryani/ Paneer biryani-		
		5.	30g Bananas-2 in	Salad- 25g			300g/200g	7
		no.	Fruit- 400g		e f	Salad- 25g		
			Milk-500ml				Custard	

- Sweet dish will be prepared from 200ml of milk.
- Curd will be set from milk.
- All amounts are of Raw items mentioned in the above cyclic menu.

Appendix - V

Sports Authority of India Northern Regional Center, Sonepat Cyclic Menu of Rs 450 per day

Menu Worth @Rs. 450/-for Junior & Sub Junior Campers

Day	Bed Tea	Training	Breakfast	Lunch	Evening Tea	Training	Dinner	Bedtime
Monday	Tea	Fruit Juice-200ml	Bread-6 slices Butter-20g Jam-25g Eggs/Paneer-6/100g Porridge/cornf lakes-30g Bananas-2 in no. Milk-500ml	Chapati- 125g Jeera rice- 100g Dal Makhni- 50g Seasonal veg- 200g Curd-200g Curd-205g Salad- 25g Fruit- 400g	Tea	Fruit Juice-200ml / Nimbu pani-500ml	Chapati- 125g Masala rice- 100g Dal Masur- 50g Seasonal veg- 200g MasalaChicke n/ Shahi Paneer- 300g/200g	Milk 300m
•				,			Salad- 25g Kheer	

		i.						
Tuesday	Tea	Fruit Juice-200ml	Bread-6 slices	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	Butter-20g	Matar rice- 100g		Nimbu pani-500ml	Rice-100g	
			Jam-25g,	Rajma-50g			Dal Mix-50g	
			Eggs/Paneer-6/100g	Seasonal veg- 200g			Seasonal veg- 200g	
			Porridge/ cornflakes-	Jeera raita- 200g		E	ChickenCurry / Paneer Curry-	¥
			30g	Salad- 25g	e ja visao	\$9 1.7	300g/200g	
			Bananas-2 in no.	Fruit- 400g			Salad- 25g	
			Milk-500ml				Suji Halwa	
Vednesday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices Butter-20g	Plain rice- 100g		Nimbu pani-500ml	Jeera rice- 100g	
			Jam-25g	Dal Masur			Dal Chana-	
			Eggs/Paneer-	sabut-50g			50g	
		2	6/100g Porridge/	Seasonal veg- 200g			Seasonal veg- 200g	8.
		ı	cornflakes- 30g	Boondi Raita- 200g			Kadhai Chicken/	
1			Bananas-2 in	Salad- 25g			Kadhai	1
		2 X	no. Milk-500ml	Fruit- 400g		3	Paneer- 300g/200g	y. 20
			INIIIV-YOU[]]	-1			Salad- 25g	э
	1						Seviyan	

Thursday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
¥		Nimbu pani-500ml	slices	Masala rice-		Nimbu pani-500ml	Rice-100g	
		į	Jam-25g Eggs/Paneer-6/100g	Kabuli Chana-50g Seasonal			Dal Moong- 50g Seasonal veg- 200g	
			Porridge/ cornflakes- 30g Bananas-2 in	veg- 200g Curd-200g Salad- 25g Fruit- 400g	je tie ente	x x x	Chicken chilly/Paneer chilly 300g/200g	
			no. Milk-500ml	Truit 100g			Salad- 25g Kheer	
Friday	Tea	Fruit Juice-200ml Nimbu pani-500ml	Bread-6 slices Butter-20g Jam-25g Eggs/Paneer- 6/100g	Chapati- 125g Plain rice- 100g Black Chana- 50g Seasonal	Tea	Fruit Juice-200ml Nimbu pani-500ml	Chapati- 125g Jeera rice- 100g Dal Masur- 50g Seasonal	Milk 300ml
		, a	Porridge/ cornflakes- 30g Bananas-2 in no.	veg- 200g Curd-200g Salad- 25g Fruit- 400g		2	veg- 200g Chickencurry/ Paneer curry- 300g/200g Salad- 25g	,
!			Milk-500ml			1	Ice cream	

Saturday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices Butter-20g	Jeera rice- 100g	3	Nimbu pani-500ml	Plain rice- 100g	
			Jam-25g Eggs/Paneer-	Dal Makhni- 50g		,	Dal Chana- 50g	,
		*	6/100g	Seasonal veg- 200g		e .	Seasonal veg-200g	*
			Porridge/ cornflakes- 30g	Curd-200g Salad- 25g	e 144 e 0 % 18	1 121	Kali MirchChicken	
			Bananas-2 in no.	Fruit- 400g			/ kali mirch Paneer- 300g/200g	
			Milk-500ml				Salad- 25g	
			2.				Kheer-	
Sunday	Tea	Fruit Juice-200ml	Bread-6	Chapati- 125g	Tea	Fruit Juice-200ml	Chapati- 125g	Milk 300ml
		Nimbu pani-500ml	slices Butter-20g	Plain rice- 100g		Nimbu pani-500ml	Moong Dhuli- 50g	
			Jam-25g	Dal Arhar-50g			Seasonal veg- 200g	
			Eggs/Paneer- 6/100g	Seasonal veg- 200g		1	Chicken	
	1		Porridge/ cornflakes- 30g	Mint raita- 200g			Biryani/ Paneer biryani-	,
		3	Bananas-2 in no.	Salad- 25g Fruit- 400g		d	300g/200g Salad- 25g	7
			Milk-500ml			i.	Custard	

- Sweet dish will be prepared from 200ml of milk.
- Curd will be set from milk.
- All amounts are of Raw items mentioned in the above cyclic menu.

REVISED MENU WORTH @RS.650/- FOR SENIOR NATIONAL CAMPERS

ITEM / PREPARATION	QUANTITY			
Tea/coffee	10g			
Biscuits/Snacks	4 in no.			
Bread slices	As desired			
Butter	20g			
Jam	25g			
Eggs	6 in no.			
Cereal flakes / Museli	30g			
Dalia	30g			
Milk	2 litres			
Banana	2			
Fresh Fruits	500g/ 2 in no.			
Fruit juices	1 litre			
Rice	200g			
Atta	250g			
Dal	125g			
Vegetables	500g			
(Chicken/ Fish/ Mutton)/	700g/500g			
(Paneer/Mushroom/soya products)				
Chicken sausages/ salami/ liver	100g			
Chocolate	1			
Oil	60g			
Honey/ sugar/ peanut butter/threptin/ protein X	As required			
Lemon juice	As desired			
Desert / Ice cream	200ml/ 1 serving			
Mineral water	As required			
Spices and condiments	As required			
Dry fruits (assorted)	50g			
Fuel(gas/LPG/charcoal/ golcha / lakkda				
Cleaning material	As required			

Annexure - II

RATES FOR EATABLE ITEMS IN STAFF CANTEEN

S.NO.	Name of Items	Rate of M/s
	Meal	
1.	Breakfast	Rs. 25/- per meal
2.	Lunch	Rs. 40/- per meal
3.	Dinner	Rs. 40/- per meal
	Tea/Coffee	
1.	Tea	Rs. 05/- per cup
2.	Tea with two Biscuit	Rs. 06/- per cup
3.	Tea Bag	Rs. 07/- per cup
4.	Coffee	Rs. 07/- per cup
5.	Cold Drink	As per MRP
6.	Biscuits	As per MRP
7.	Wafers	As per MRP
8.	Mineral Water	As per MRP
9.	Packed Namkeen	As per MRP
10.	Snacks (Veg. Sandwich Jumbo)	Rs. 10/-
11.	Samosa / Bread Pakoda	Rs. 08/-
12.	Paneer Pakoda (40 gm wt.)	Rs. 10/-

Note: Caterer shall have to install Tea/Coffee machine for smooth running of Staff Canteen.

Format for Submission of the Tender on Letter Head of the Firm

Northern Regional Centre, Vill. Joshi Chauhan, GT Road, Bahalgarh (Sonepat), Haryana
Sub: Tender for Mess of Guru Hanuman/K.D. Jadhav Hostel for National Campers, COE/STC Hostel and Staff Canteen at SAI Northern Regional Centre, Bahalgarh (Sonepat)
In response to the Tender Notice Published in the on, I had purchased Tender No.
from your office. I had download tender from website "http://sportsauthorityofindia.nic.in" and have deposited cost of tender along with E.M.D
I am sending herewith my tender documents as under:-
TECHNICAL BID : The tender documents duly signed on each page and all other document to be submitted along with the tender. (Envelope "B")**
FINANCIAL BID : The financial bid for the job of Catering Services. (Envelope "C").
**The following details and supporting documents accordingly are available in Envelope "B" for evaluating eligibility etc.
a. Registration b. PAN number
 Details of Clients for providing catering services and copy of award / experience letter be enclosed
d. Copy of audited balance sheet Tender/Profit & Loss account and IT returns for the last three year i.e. 2013-14, 2014-15 & 2015-16 should be submitted showing annual turnover of Rs. 1.00 Crore.
e. Undertaking to abide by all labour laws

That I/We will be responsible for all the contractual obligations including uninterrupted service, quality of works etc.

This is certify that I/We have studied site, read and understood all clauses of the tender in case of award of contract I/We undertake to abide by all terms and conditions mentioned in the same.

Encl:	As	6	ab	0	V	Э				
Date	d			٠.			 			

AUTHORISED SIGNATORY (NAME IN BLOCK LETTERS) (SEAL OF THE BIDDER)

Format of Financial Bid for Submission of the Tender on letter Head of the Agency

(TO BE SUBMITTED IN ENVE	ELOPE "C")	
Name of the Bidder		
Address of the Bidder		
2. Address of the blader		
3. Tender No.		
LICENSE FEES QUOTED PE	R MONTH:	
In Figure : Rs		
In Words : Rupees		
by all terms and conditions me		ontract I/We undertake to abide
		(Signature of the bidder)
	Address: _ -	
	(Seal of the Bidde	r)

Annexure - V

BANK GUARANTEE FORM FOR BID SECURITY

Whereas (hereinafter called the
Bidder") has submitted its quotation dated for
he service of (hereinafter called
he "Bid") against the Sports Authority of India's Bid Reference No.
Know all persons by these presents that
we of
_(Hereinafter called the "Bank") having our registered office at are bound unto
hereinafter called the "Sports Authority of India) in the sum of
for which payment will and truly to be made to
he said Sports Authority of India, the Bank binds itself, its successors
and assigns by these presents. Sealed with the Common Seal of the
aid Bank this day of 20 The conditions
fthis obligation are:
If the Bidder withdraws or amends, impairs or derogates from the Bid in any respect within the period of validity of this Bid.
If the Bidder having been notified of the acceptance of his
Bid by the Sports Authority of India during the period of its validity:-
a. Fails or refuses to furnish the performance security for the due performance of the contract.
Or
b. Fails or refuses to accept/execute the contract.
We undertake to pay the Sports Authority of India up to the above amount upon receipt of its first written demand, without the Sports Authority of India having to substantiate its demand, provided that in its demand the Sports Authority of India will note that the amount claimed by it is due to it owing to the occurrence of one or both the two conditions, specifying the occurred condition(s).
This guarantee will remain in force for a period of forty-five
days after the period of Bid validity ofdays i.e. for days (days + 45 days) from the date of Bid Opening and
any demand in respect thereof should reach the Bank not later
than the above date.
(Signature of the authorised officer of the Bank)
Name and designation of the office
Seal, name & address of the Bank and address of the Branch

SECTION-IV

(D) Letter of Authorisation for attending bid opening Meeting

Tend	er No		
Subj	ect : Authorisation for at (date) in the tender	tending bid ope	ning on
for th	wing persons are hereby te tender mentioned above of preference given below	e on behalf of	end the bid opening (bidder) in
0rde	r of Preference	Name	Specimen
			Signature
1.			
2.			
Alteri	nate Representative		
Signa	tures of bidder		
0r			
Office	r authorised to sign the bi	d documents on l	pehalf of the bidder.
Note:			
1.	Maximum of two repressible opening. In case of preference will be allow permitted when regular	where it is rest wed. Alternate re	ricted to one, first presentatives will be
2.	Permission for entry to be refused in case auth recovered.	the hall where b orisation as pres	ids are opened may scribed above is not

BID DOCUMENT FOR MESS TENDER

NATIONAL ELECTRONIC F	UNDS TRANSFER MANDATAE FORM
Name of City	
Bank Code No.	
Bank 's name	
Branch Address	
Branch Telephone / Fax no	
Supplier's Account No.	
Type of Account	
IFSC code for NEFT	
IFSC code for RTGS	
Supplier's name as per Account	
Telephone no. of supplier	
Supplier's E-mail ID	
For and	Signature with date, name and designation on behalf of M/s.

Confirmed by bank:-Enclose a copy of crossed cheque

Annexure - VIII

CONTRACT AGREEMENT FORM

	agreement										
	 y of India act								•		
India, a	Society regist	ered und	der Soci	ety Regi	stration	Act., 1860	having its off	ice at S	ports		
	ty of India, (herein after r		_					•			
131021(herein after referred t as "SAI" which expression shall unless repugnant to the context or meaning thereof, includes itd successor-office and assigns) of the ONE PART:											
AND											
(Name of Company) having its registered office at (Address of the Company), represented through < <insert and="" designation="" name="">> who is duly authorised to execute this Agreement (hereinafter referred to as 'Supplier' which expression shall unless repugnant to the context or meaning thereof, includes its successor – office and assigns) of the SECOND PART:</insert>											
	EAS the firms on I to this offi		d will exe	ecutive t	ne work	details of v	vhich are give	n in cla	use I		
dated	erence Noalatedand the disparcel of this	nd as pe e Bid Do	er all the	terms a	nd cond	litions give	n in invitation	for Bid	(IFB)		

That the bidder would raise demand and the payment shall be done in accordance with the relevant Clause of this Contract.

The Performance Security would be en-crashed by "SAI" in case the firm fails to deliver services to the extent as stipulated in the contract and / or breaches of any of the terms and conditions of this contract.

Signatory on Behalf of Sports Authority of India
(Signature, name and address
of the Sports Authority of India's authorised official)
For and on behalf of Director General, Sports Authority of India
Received and accepted this contract

PENALTY

Failure to supply food in terms of quality, quantity and as per the menu indicated in Annexure II will attract penalty. For not adhering to contractual conditions, SAI shall be free to impose monetary fine as deemed fit on the contractor. Fines imposed shall be adjusted against payment due to the contractor.

- Vegetables used should be fresh and of good quality. If vegetables kept for use is found to be rotten or of poor quality, then a fine of 20% of the bill for each occasion will be imposed.
- b) Items like Aji-no-moto, Baking soda, colouring items etc. are banned and they should not be used. If they are found in the kitchen premises penalty of 20% of the bill for each occasion will be imposed.
- c) Kitchen should be kept clean. If it is not kept clean, a fine of Rs. 1000/- for each occasion will be imposed.
- d) For damages caused by the contractor to the kitchen equipments, vessels and other items supplied by the licenser, twice the cost of the equipment will be recovered.
- e) Any complaint of insects cooked along with food found in any food item would invite a fine of 20% of the bill on the contractor.
- f) Any complaint of soft objects like rope, soft plastic, cloth etc. in food will attract a fine of 20% of the bill per complaint.
- g) Any complaint of stones / pebbles will attract a penalty on the contractor which can range between 20% of the bill depending on the size of the stone/ pebble per complaint.
- 5 or more complaints of unclean utensils in a day would lead to a fine of Rs 1000/- on the contractor.
- If mess committee agrees that certain item of a meal was not cooked properly then a fine of 20% of the bill would be imposed on the contractor.

- j) Changes in approved menu (as per Annexure I) of any meal without permission of warden/mess committee would result in a fine of 20% of the bill on the contractor.
- k) Fine on any discrepancy (personal hygiene of workers, misbehavior by workers etc.) will lead to fine of Rs. 1000/on contractor for every instance.
- Using of brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess committee with consent of the wardens.

Severity of hygiene failure shall be assessed and decided by the mess committee and fined appropriately. In case of gross failure/negligence a severe penalty will be imposed, which could be a hefty fine as cash and/or summary termination of the Contract.

(The above are only indicative. Respective Center may add or delete any of the lapses on which penalty cant/cannot be imposed. Quantum of penalty may be decided by NIT approving authority).