



TENDER NOTICE

TENDER NOTICE FOR CATERING-CUM-CARETAKING/HOUSE KEEPING SERVICES AT STAFF TRAINING CENTRE, RAEBARELI

IMPORTANT DATES

DATE OF ISSUE OF TENDER NOTICE	18.11.2021
LAST DATE AND TIME OF SUBMISSION OF TENDER	10.12.2021 up to 04:00 P.M.
DATE OF OPENING OF TENDER (TECHNICAL & FINANCIAL BID)	10.12.2021 at 04:30 P.M.

Baroda U.P. Bank
Premises & Equipment Department
Head Office
Buddh Vihar Commercial Scheme, Taramandal
Gorakhpur – 273016 (U.P.) (0551-2230010/ Mob : 07704007400)

General Manager

Date : 18.11.2021

PREQUALIFICATION CUM TENDER NOTICE

FOR PROVIDING CATERING-CUM-CARETAKING/HOUSE KEEPING SERVICES AT STAFF TRAINING CENTRE, RAEBARELI

1. Baroda U.P. Bank invites applications for pre-qualification-cum-sealed tenders, for providing catering-cum-caretaking/housekeeping services to **BARODA U.P. BANK, STAFF TRAINING CENTRE, PLOT NO. 2400, AHMADPUR NAZOO, IN FRONT OF SAINT JAMES SCHOOL, CIVIL LINES, RAEBARELI-229001(UP) - 229001.**
2. Pre-qualification-cum-tender application for the purpose can be downloaded from Bank's website www.barodagraminbank.com under the section "Tender". The pre-qualification-cum-tender application can also be obtained from the P&E Department of Baroda U.P. Bank, Head Office, Taramandal, Gorakhpur from 17.11.2021 up to 09.12.2021.
3. **The Tenders should be submitted in three sealed envelopes as under :**

Envelope 'A' : Shall contain duly filled-in pre-qualification application form with the below mentioned enclosures. The envelope should be super scribed as **'TECHNICAL BID'**.

- a) Detailed Bio-data of the Tenderer
- b) Terms and conditions duly signed by the Tenderer
- c) Name/s of Proprietor /Partners/Directors of the applicant entity with their residential addresses and telephone/mobile numbers
- d) Income tax Permanent Account Number (PAN)
- e) Copy of Income Tax Return for last 2 Years
- f) Self attested copy of Food License
- g) List of establishments/hotels where canteen is being run by the Tenderer along with certificates of recent dates
- h) Copy of GST

Envelope 'B' : Shall contain Earnest Money Deposit of Rs .25000/- in the form of Bank Draft/Pay Order favouring Baroda U.P. Bank payable at Gorakhpur.

Envelope 'C' : Price Tender Document.

All these **three Envelops duly sealed** and to be kept inside a big envelope should be submitted to the General Manager, Baroda U.P. Bank, Head Office, Buddh Vihar Commercial Scheme, Taramandal, Gorakhpur – 273016 (UP) on or before **4.00 PM on 10.12.2021**. Tender through speed post / courier may also be sent but bank will not responsible for any delay. The Envelopes A, B & C will be opened on the same day i.e. **10.12.2021 at 4.30 PM**. The tenderers willing to witness the opening of these envelops may remain present on the said date and time.

Tenders received after the appointment time and date shall be rejected forthwith.

4. On opening the Envelopes No. A, B & C if it is found that the tenderer/applicant has not submitted the EMD of requisite amount, their application will be rejected and not to be processed further.

Remaining applications will be scrutinized as per the eligibility / prequalification criteria given in the tender notice. Works executed/in hand by / of the firms who fulfill the eligibility / prequalification criteria to be inspected by tender Committee. Based on the fulfillment of selection/pre-qualification criteria, pre-qualification/selection of contractors

will be finalized. Priced Tender Document i.e. (Envelope 'C') of only those Tenderers who are thus prequalified will be considered. EMD (without any interest) as contained in Envelope No.'B' will be returned in due course to the tenderers who are not prequalified. EMD of unsuccessful tenderers will also be returned without interest in due course of time. EMD of successful tenderer whose tender is accepted will be converted into Security Deposit.

5. The validity of the offer will be for 4 months from the last date of submission of application form. If any Tenderer withdraws his tender before the said period, the Bank shall be entitled to forfeit Earnest Money Deposit paid along with the tender.
6. The Bank reserve the right to reject any/all applications without assigning any reasons thereof.

Date : 18.11.2021

General Manager

TENDER DOCUMENT

FOR PROVIDING CATERING-CUM-CARETAKING/HOUSE KEEPING SERVICES AT
STAFF TRAINING CENTRE, RAEBARELI

BARODA U.P. BANK
STAFF TRAINING CENTRE
PLOT NO. 2400, AHMADPUR NAZOO, L,
IN FRONT OF SAINT JAMES SCHOOL,
CIVIL LINES, RAEBARELI-229001(UP) - 229001.

NAME & ADDRESS OF THE TENDERER

TELEPHONE/MOBILE NO. : _____

NAME, ADDRESS & TELEPHONE NOS. OF PROPRIETOR/PARTNERS/DIRECTORS :

- 1.
- 2.
- 3.

EXPERIENCE IN THE LINE

Sr. No.	Name & Address of the Organisation/Department/Hotel (Past & Present)	No. of Persons being catered	Period	
			From	To

**GENERAL TERMS & CONDITIONS FOR RUNNING THE CANTEEN ON CONTRACT
BASIS INITIALLY FOR A PERIOD OF TWO YEARS**

INTRODUCTION :

Baroda U.P. Bank is a Joint venture of Government of India, U.P. Govt. & Bank of Baroda having its Head Office at Taramandal, Gorakhpur-273016. It has its Training Centre called Staff Training Centre, Raebareli on address given above with infrastructural facilities i.e. Class Rooms, Dining Hall and Small Kitchen on ground floor.

The Bank intends to engage services of experienced and competent contractors for undertaking **CATERING-CUM-CARETAKING/HOUSE KEEPING SERVICES** to around 30-40 participants on a daily basis, on the terms and conditions detailed in succeeding paragraphs, initially for a period of two years which can be extended for a further period on satisfactory performance.

Minimum eligibility criteria for Pre-Qualification

1. Applicant should have minimum 2 years' experience in providing catering services for full day meals to at least 30-40 persons/Guests per day in a reputed organization/establishment/hotels is required.
2. Relevant experience in the field should be completed / in hand 2 similar assignment during last 2 years of providing Catering Services to minimum 40 persons.
3. Applicant should have certificate for food safety and standard.
4. Applicant should give undertaking that they have not been black listed by any organization.

The tenderers should mention the details of their experience in the field of Catering Services and attach testimonials from the respective organization/s in evidence thereof which should be of recent date. They should also indicate the details of contracts being presently held by them. **This information is to be kept in Envelope 'A'**.

Tenderers are required to sign the Terms and Conditions of the tender and submit it along with copies of the following certificates in **Envelope 'A'**.

- a). Detailed Bio-data of the Tenderer
- b). Terms and conditions duly signed by the Tenderer
- c). Name/s of Proprietor /Partners/Directors of the applicant entity with their residential addresses and telephone/mobile numbers
- d). Income tax Permanent Account Number (PAN)
- e). List of establishments where canteen is being run by the tenderers along with certificates of recent dates
- f). Self attested copy of Food License
- g). Copy of GST Certificate

Tenders incomplete/deficient in any respect whatsoever or not fulfilling the prescribed conditions are liable to be rejected.

Tenderers must distinctly understand that

- a). They will be strictly required to comply with the terms and conditions of the contract as contained in each of its clauses and that the plea of "CUSTOM PREVAILING" will not on any account be admitted as an excuse on their part for infringement of any of the terms and conditions.
- b). In case of acceptance of tender, the tenderer will have to enter into an agreement/contract with the Bank. The security deposit of **Rs. 25000/-** must be paid within the time specified.
- c). That no subsidy will be given over the quoted rates. No charges will be levied on electrical fixtures, fans, refrigerators, water coolers, kitchen equipment and canteen space premises. Commercial Gas connection, cooking gas/fuel will be at the caterer's cost.
- d). The caterer shall comply with any other instructions which may be issued from time to time by the competent authority.
- e). While deciding upon the selection of contractors, emphasis will be given on the ability and competence of applicants to do quality work within the specified time schedule.
- f). Decision of the Bank as regard to finalization of contractor will be final. The Bank is not bound to assign any reason thereof.
- g). If the space in Proforma is insufficient for furnishing full details, such information may be supplemented on the separate sheets of paper, stating therein the part of the Proforma and serial number. Separate sheets shall be used for each part.
- h). Applications containing false and/or inadequate information are liable for rejection.
- i). Each page of the Application shall be signed on behalf of the contractor by authorized signatory.
- j). The tenderer are required to fill in the rates against each item of the Schedule. Only one rate should be filled in against each item. The rates should be legible, in case it is filled in by hand. Tenderers must put their initials for any corrections and for striking out. If this is not done, the tender is liable for rejection.
- k). Canvassing in connection with tenders in any form is strictly prohibited.
- l). In case of acceptance of tender, the prices quoted therein must be valid for two years from the day the tenderer starts the catering services.
- m). The tenderer must produce necessary documentary proof about his bonafideness, such as Banker's name, latest income tax clearance certificate.
- n). The Baroda U.P. Bank, Staff Training Centre, Raebareli, is not liable to pay any interest on the earnest money. The earnest money of the unsuccessful tenderer will be refunded without any interest soon after the decision to award the work is taken or after the expiry of the validity period of the tender.
- o). The Contractor should make the payment to its workers as per Minimum Wages Act of Central/State Government whichever is applicable to the area of the Contract. The Bank has right to check the record at any time.**
- p). The Bank is neither bound to accept the lowest tender or any tender nor is bound to assign any reason for the same.
- q). The Bank reserves the right to reject any/all applications without assigning any reason thereof.
- r). The Contractor shall not assign the contract. He shall not sublet any portion of the contract except with written permission of Employer. In case of breach, the Baroda U.P. Bank has liberty to serve notice and rescind the contract.
- s). The final contract is depend on status report of the contractor from other company where the contractor having already services.
- t). I/We have read the TERMS AND CONDITIONS and the same are acceptable to me/us.

(Tenderer's Signature with Seal)

TENDERER'S NAME AND ADDRESS

Name : _____

Address : _____

Baroda U.P. Bank
Head Office
Buddh Vihar Commercial Scheme, Taramandal
Gorakhpur – 273016 (U.P.)

TERMS & CONDITIONS OF THE TENDER

1. The tenders should be submitted at the above mentioned address on or before **4.00 pm of 10.12.2021** in a SEALED COVER.
2. The specifications regarding ingredients to be used for preparing the tea/coffee/eatables, breakfast/lunch/snacks will be as under :

Atta Fresh	: Ashirvad, Patanjali, Pillsbury or equivalent brand
Rice	: Basmati India Gate/Kohinoor or equivalent brand
Butter	: Amul/Britannia/Mother Dairy or equivalent brand
Jam	: Kissan or equivalent brand
Bread	: Modern/Britannia or equivalent brand
Veg. oil	: filtered-Ground Nut/Sunflower/RiceBran
Salt	: Tata/ Annapurna/ Ashirvad or equivalent brand
Tea (Bags)/Coffee	: Tajmahal/ Tetley/Nescafe/Sunrise/ Red label
Pulses	: Standard Quality
Masala / Spices	: Packed AGMARK- MTR/ MDH/Catch/Ashok/Everest
Ketchup	: Maggi, Kissan
Pappad	: Lijjat (Masala/Plain)
Ice Cream	: Cream Bell/Amul/Dinshaw/Vadilal
Curd	: Fresh
Pickle	: Nilons/Mothers'
Biscuits	: Britannia/Parle
Ghee	: Amul/Goverdhan/Sanchi/Patanjali
Paneer	: Milk Paneer – fresh
Vegetables & Salad	: Fresh Seasonal

OTHER TERMS AND CONDITIONS :

1. Execution of the agreement document within 5 working days of the receipt of award letter or as decided by the sole discretion of the Bank.
2. Commencement of contract within 5 working days of the signing of Agreement document or as decided by the sole discretion of the Bank.
3. To comply with all the terms and conditions of the award letter and agreement.
4. The tenderer should quote rates on “**per head, per day, per serve**” basis. The food shall have to be served as per the menu decided by the Bank on per day basis.
5. The purpose of Tender is to have overall improvement of food quality. Contractor has to hire their own staff and bank will not provide any staff for this purpose.
6. The amount quoted in the financial bid should be on realistic basis, at which the tenderer is able to supply food items during contracted period.
7. The caterers, whose services were found unsatisfactory in the past, and/or litigants with Banks, are not eligible to participate in the Tender process.
8. The Bank is at liberty to reject any tender even after qualifying as L-1, if it is found subsequently that the quality of service is not up to the mark as per the terms and conditions laid down. If it is detected that some concealment/non-disclosure of material facts made by the tenderer in order to qualify the bid, the Bank reserves the right to reject the Tender. In the above eventuality, the Bank is entitled to forfeit the earnest money/ Security Deposit of the disqualified bidder and also to realize the expenses/loss incurred by the Bank for re-tender/compensation at the discretion of the Bank.
9. The intention of the Bank is to provide hygienic and qualitative food to the staff members. The caterer and his staff are expected to provide courteous service to the Bank’s staff. Any deficiency noticed in this regard will be treated as a breach of contract and the contract will be terminated without any notice.
10. THE CATERING CONTRACTOR shall provide the daily catering at the Training Centre as per terms and conditions and as per timings decided by the Bank from time to time.
11. Catering is required for about 30-40 trainees daily(numbers may be varied in some programmes). Exact number of trainees will be advised to the caterer after commencement of each programme.
12. Food to be served to the trainees on the lines of approved Menu (Copy enclosed) or as suggested by Bank from time to time.
13. THE QUALITY of the ingredients used in preparation of the eatables and beverages etc. shall be of Agmark (As enclosed).
14. THE CHARGES for catering shall be paid at the end of each programme upon submission of bill by the caterer.
15. The items of the Menu may change with permission from Incharge Training Centre, to provide variety and a first class standard will be maintained by using standard items of consumption and sufficient in quantity at all times to the entire satisfaction of the trainees and Bank.

16. The Bank shall have full right to refuse the service of any item in the food without any notice but giving reasons for such refusal and decision of the Incharge Training Centre shall be final. In case of refusal by the Bank or by the trainees collectively not to take their meals or any preparation due to meagre quantity or poor quality of eatable/or due to any other convincing reason/s for which the Caterer is responsible, after an investigation by one of the Faculty and Incharge Training Centre, no payment for such Breakfast/Lunch/Tea etc. would be made, if so decided by the Incharge Training Centre and the caterer shall bear the entire expenses for alternative arrangements to be made by the Bank Authorities.
17. That breakfast, lunch and tea/coffee will be served in the dining hall of Training Centre. Tea/Coffee will be served in cups and saucers/mugs of good condition and quality.
18. Initial stock of crockery, cutlery, table linen, furniture i.e. requisite number of dining tables, chairs, refrigerator, if required etc. will be provided by the Bank but the cost of gas consumed would be borne by the caterer. The caterer shall take care of the articles/equipment provided by the Bank as a Bailee, in terms of Indian Contract Act and return all the equipment in good and working order on the expiry/termination of the contract. Minor/Major repairs and maintenance of the above furniture/Equipment supplied by the Bank will be carried out by the bank.
19. THE CONTRACTOR shall engage the services of sufficient number of able, trained, efficient, neat, healthy, honest, well-behaved and skilled persons for cooking, serving and cleaning of kitchen, dining halls and services areas at his cost. The attendants/waiters/cooks should be properly trained and shall wear smart and neat uniform with their name-badges. The contractor must engage appropriate number of trained cooks for providing authentic Indian dishes of various tastes, as per menu. He will be responsible for the good conduct and performance on their part and contractor shall be deemed for all legal and contractual purposes, as the employer of the said persons and such persons will not have any claim for employment in the Bank now or at a future date. The contractor shall be responsible for meticulous compliance with provisions of the Contract labour (Regulation & Abolition) Act, 1970 and submission of various returns under the relevant rules framed under the above Act. The number of such persons employed will be determined by the parties to this contract, by exchange of letters from time to time. But in any case, the contractor shall have to engage the services of sufficient number of staffs etc. and one or more supervisors.
20. Preparation of food for outside private parties not authorized by the bank is strictly prohibited in the Training Centre's kitchen/store room.
21. The caterer will have to provide catering to other offices of bank also at the same rate at which the caterer provide catering for trainees and guests, whenever the bank requires.
22. The Caterer will ensure a high quality of services and for the purpose Caterer or his authorized Manager will always be present in the dining hall during the service of breakfast, lunch and tea/coffee. The Caterer will also call on the Incharge, Training Centre every Tuesday during the office hours or thereafter with prior appointment, to discuss the arrangements, complaints etc., if any, regarding running of the catering services.
23. In case any insect/cockroach etc. is found in the food, the College reserves the right to claim damages. It will be the sole responsibility of the caterer to keep the kitchen/mess in good sanitation with use of disinfectants.

24. The Caterer or his employees shall not use the premises allotted to him for any other purpose than for the preparation of food storing and servicing and shall not act in any manner so as to cause any nuisance or annoyance to the Training Centre.
25. No living space will be provided by the Bank for the kitchen staff and other staff. The Caterer will also ensure that his staff does not trespass the Training centre premises except when on service duty.
26. That the Bank will provide water supply and electricity free of charge but not power for cooking. The recurring charge on the consumption of gas or any other fuel used by Caterer will be borne by the Caterer.
27. The Caterer will be paid the amount as per the final rate approved by the bank in the tender process and quoted by the caterer as per the break-up under the following heads :

Breakfast

Forenoon tea/Coffee

Lunch

Afternoon tea/Coffee

28. On specific occasion, the caterer might be required to serve special lunch/dinner etc. which will be paid for at an agreed rate.
29. No difference charges would be paid on the days of fasting, the caterer should provide UPVAS dishes for breakfast & lunch for the number of trainees on fast on that day.
30. The Training Centre is with capacity of 30-60 trainees. The Caterer is required to serve food to the trainees who report for training on the day to the commencement of training courses.
31. The normal timings for the catering services shall be 8:30 A.M. to 5:30 P.M. The Incharge Training Centre shall have the discretion to the timings, whenever warranted, with prior information to the Caterer.
32. The Incharge Training Centre or one of his representatives is authorized to take food everyday for test/check and no charges will be made in this regard.
33. When seminars, conferences, special programme etc. of non-residential nature are held, when only partial services are availed of i.e. lunch and tea, etc. charges will be paid only for the services actually availed of at agreed rates.
34. The caterer will submit half yearly medical certificates from any qualified Doctor to the effect that the cooks/bearers are medically fit for the duties they perform.
35. The Caterer shall keep the Training Centre indemnified against all the claims, if any, mentioned in clauses of the agreement.
36. That if the Bank suffers any loss on account of non-performance of any term(s) of the agreement or on account of any act or omission of the caterer or his servants or by reason of his negligence or misconduct in the due discharge of his duties under this agreement, the Bank will be entitled to recover the loss, from the said caterer.
37. Initially THE CONTRACT will be for a period of two years from the date of awarding the contract subject to review at quarterly intervals. It can be renewed/extended for further 3rd year and 4th year subject to satisfactory services of caterer.

38. THE CONTRACT shall be terminated by one month notice at the option of the Bank. THE CONTRACTOR shall have the option to terminate the agreement after giving three month notice to the Bank of such termination.
39. The authorized official of the Bank will have unhindered access to the kitchen, storeroom, cooking areas to check on hygiene and quality of preparation of food articles.
40. THE CONTRACTOR shall have to deposit a sum of **Rs. 25,000/-** (Rs. Twenty Five Thousand only) as Security Deposit which will be refunded on termination of this agreement, and handing over charge of the canteen to the satisfaction of the bank.
41. The Bank is entitled to forfeit the earnest money/security deposit of the bidder, if the bidder stops providing the services or services provided by the bidder are not satisfactory or the bidder withdraws from the contract before the expiry date.
42. The Caterer shall bear all costs and expenses in respect of all charges, stamp duty etc. in respect of this agreement.

CARETAKING/HOUSE KEEPING SERVICES

43. The care-taking services shall include proper care and house keeping of class rooms and Staff Training Centre's office includes cleaning of all the rooms, toilets, common toilets, corridors, open spaces including roofs along with periodical cleaning of water tanks, ceiling fans, door surfaces, windows, window pans, cobwebs and other items, furniture & fixtures, computer hardwares, UPS, printers and other equipments of training centre. Toilets are to be cleaned at least twice daily neatly so as to make them tidy and odor free using appropriate cleaning agents. All the toilets should be provided with the freshener like odonil and wash basins with liquid soap.
44. The cost of sanitation items required for cleanliness of the premises will be borne by the contractor/caterer. Any repair and upkeep of any other appliances/ equipments at the said premises will be made with prior approval of the Incharge Training Centre.
45. It may be noted that this Catering –cum-care taking contract is price based contract and payment shall be released based on the performance parameters mentioned herein above.
46. For administrative reasons and smooth functioning of Catering and Care taking services, the bank does not want to engage separate contractors for catering & Care taking/maintenance and prefer single contractor for both the services, as such for allotment of tender, Bank shall consider lowest bid for catering primarily and shall negotiate with L1 bidder of catering to accept the lowest bid offered for Care taking/ Maintenance of premises by any other bidder.

Envelop “ C “

<u>MENU Items</u>	<u>Rate Quoted</u>
1) Breakfast (Between 8.30 am to 9.15 am)	: Rs.
Vegetarian -	
Any one item of standard size : -----	
a. Masala dosa / Mysore Masala dosa /	
b. Onion Uttappam /Rava Uttapam/	
c. 4 Nos. puri + Sabji	
d. Two nos.Stuffed Parathas/ Aloo Parantha	
e. 2 Idlis & 2 Vadas	
f. Pav Bhaji	
g. 2 Bhaturas	
h. Upma	
Along with Sambhar/ Coconut Chutney / Bhaji / Dahi / Chhole, etc.	
In addition to above	
2 Toasts, Butter/ Jam & 1 banana	
1 Cup Tea / Coffee / Milk - 150 ml to be served	
2) <u>Forenoon tea/Coffee</u>	: Rs.
(between 11.45 A.M To 12.00 Noon)	
1 Cup Tea / Coffee - 150 ml to be served with 2 biscuits	
(Sweet/salted on every working day)	
3) <u>Lunch</u>	: Rs.
<u>Lunch</u> (between 01.30 pm to 2.30 pm)	
(A) Dry Vegetable – any one of:	
a. Bhindi–do-pyaza / Bhindi Masala/ Bharwan Bhindi	
b. Stuffed –Brinjal/Capsicum / Tomato	
c. French Beans	
d. Paneer-do-Pyajja	
e. Aloo with Sukhi Bhaji /Methi / Cabbage/ Cauliflower/Brinjal/Peas	
f. Mix.Veg.	
g. Onion-Karela/ Arbi/ Tinda/ Lauki-Chanadal/ Parval/ Pumpkin/ Gilki / Kathal /	
(B) Gravy Veg - any one of :	
a. Palak Paneer/ Mutter Paneer	
b. Veg Kadai-Paneer Makhanwala	
c. Butter Paneer Masala/Shahi Paneer	
d. Malai Kofta / Lauki Kofta	
e. Methi-Malai- Mutter	
f. Nav Ratan Kurma	
g. Dum-Aloo (Potato)	
h. Rajma	
i. Chhole	

(C) Common dish every day (Items to be served daily):

1. **Dal Fry / Dal Tadka / Tur Dal / Dal Makhani etc.**
2. **Chapati / Roti / Phulka /Naan/Missi/Poori made of grade-I whole-Wheat flour without maida.**
3. **Rice : – Basmati Rice only.**
Veg Biryani – once a week
Jeera rice/Veg pulao/ peas pulav/
4. **Sweet Dish / Fruits any one item. :**
 - a. 2 nos. Rasgulla / Gullab Jamun of standard size
 - b. 80 to 100 gms. of Gajar Halwa
 - c. Mung Halva
 - d. Fruit Salad
 - e. Fruit Custard / Jelly with Fruits / etc.
 - f. Ice cream (slab) at least once a week
5. **Green salad – kakdi / gajar / tomato / beet/Radish / onion/Kheera**
6. **Pickles – Mango /onion / Lemon mix of Standard make.**
7. **Lijjat Papad (Roasted - 5 days in week/Fried - Two days in a week)**
8. **Dahi/Curd**
9. **Raita - Boondi – Veg-Pineapple, Onion, etc. (any one Approx 100 gms)**

Special for Wednesday & Friday only

For Non – Vegetarian

Fish curry (2 standard slices) Min 100 gms / Chicken curry 3 or 4 standard pieces Min 150 gms/ Eggs curry (2 eggs) with masala.

For Vegetarian

Special Palak Paneer or Rajmakurma or Paneer Matar or Mushroom masala etc. – minimum 100 grams.

- 5) **Afternoon tea / coffee** :Rs
(between 3.45 p.m. To 4.00 p.m.)
1 Cup Tea / Coffee - 150 ml to be served with 2 biscuits
(Sweet/salted on every working day)

Note: Rate must be same as Forenoon tea/coffee
Vegetables and Sweet-Dish items cannot be repeated within 4 days.

Food/Snacks for Fasting (Upawas) (No Saperate cost)

For the Fasting (Upawas) Candidates, who will not take food as above,

- (A) Breakfast –In addition to Tea/Coffee/ Milk included in breakfast, fruits**
(Apple, Chickoo, Papaya, Banana, Grapes, Mango)

Cost would be taken same as Breakfast

- (B) Lunch** Saboodana Khichadi/Saboodana Wada/Boiled Nuts 200 Gms., Dahi 100 MI.
1. Mixed Fruit Dish – with 3 or 4 fruits (Banana, Apple, Chickoo, Papaya, Water Melon (Tarbooj), Musk Melon (Kharbooj), Grapes, Mango, Orange, Mousambi or other seasonal fruits (any four of them 250 gms.)
2. One Glass of Milk/Lassi/Fruit Juice 200 MI

The menu is subject to change in terms of feed-back from trainees and decision taken by bank from time to time. Menu for ensuing week shall be displayed on canteen notice board after approval by Bank/Incharge Training Centre.

No item of Breakfast, Vegetables, Sweet-Dish and Non-Veg items should be repeated within 4 Days and also no item should be served more than twice in a week.

SUMMARY OF RATES QUOTED
PER DAY/PER PERSON & CARETAKING/HOUSE KEEPING
SERVICES(Per Month)

Particulars	Rate (Inclusive of all taxes except GST)
1. Breakfast	Rs.
2. Forenoon Tea/ Coffee	Rs.
3. Lunch (Veg & Non-Veg) with Special on Wednesday & Friday	Rs.
4. Afternoon Tea/ Coffee	Rs.
Aggregate Rate for one trainee	Rs.
Rate for CARETAKING/HOUSE KEEPING SERVICES(Per Month)	Rs.

 (Tenderer's Signature)

TENDERER'S NAME AND ADDRESS

Name : _____

Address : _____

Tel Nos _____ Mobile No _____