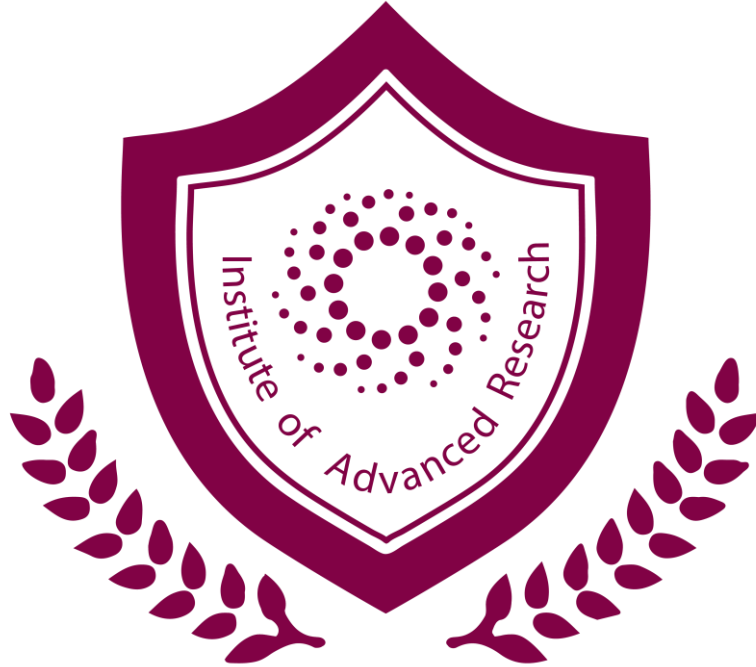


# **INSTITUTE OF ADVANCED RESEARCH (IAR)**

**(Established Under Gujarat Private Universities Amendment Act, 2011)**



**IAR University**

## **Tender for Canteen/ Mess Services for Students and Employees of the University**

**INSTITUTE OF ADVANCED RESEARCH,  
KOBA INSTITUTIONAL AREA,  
GANDHINAGAR - 382426, GUJARAT - INDIA.**

**Tel: 079-61804300**

**Visit us: <http://www.iar.ac.in>, Email:  
[procurement@iar.ac.in](mailto:procurement@iar.ac.in)**

**NOTICE INVITING  
TENDER FOR CANTEEN/MESS SERVICES FOR STUDENTS AND  
EMPLOYEES OF THE INSTITUTE OF ADVANCED RESEARCH.**

<b>1</b>	Tender Notice No.	PC-25/2024-25
<b>2</b>	Tender Inviting Authority	The Registrar INSTITUTE OF ADVANCED RESEARCH
<b>3</b>	Name of the Project	Tender For Canteen/Mess Services For Students And Employees Of The Institute Of Advanced Research
<b>4</b>	Last Date for Submission of Technical and Financial bid	19/04/2024 up to 17:00 pm at INSTITUTE OF ADVANCED RESEARCH, KOBA INSTITUTIONAL AREA, GANDHINAGAR - 382426, GUJARAT - INDIA
<b>5</b>	Tender fees	INR 3,500/-
<b>6</b>	Earnest Money Deposit (EMD)	INR 1,00,000/-
<b>7</b>	Submission of Bids	The bids should be submitted in two separate envelopes consisting: 1) Technical Bids and, 2) Financial Bids.

**QUALIFICATION CRITERIA:**

a) The applicant should be in canteen mess (excluding beverage and snacks services) for a minimum period of five years as on 31.03.2024.

b) Experience of having successfully run the catering services during the last three years in ending 31.03.2024 as per following:

- One similar completed work having not less than 500 persons on its dining strength worth Rs. 55 Lakhs OR
- Two similar completed works each having not less than 200 persons on its dining strength worth Rs. 35 Lakhs. OR
- Three similar completed works each having not less than 100 persons on its dining strength worth Rs. 20 Lakhs. OR

c) Similar nature of work means the running of the Canteens/messes in educational institutions / Universities.

d) Average Financial Turn-Over (Gross): The bidder's average annual financial turnover (gross) in catering services during the 2021-22, 2022-23 2023-24 duly audited by CA should not be less than 40 Lakh. Year in which no turnover is shown would also be considered for working out the average.

- e) Bidder should not have defaulted on any bank/financial institute loans in the past. There should not be any statutory dues and undisputed liability.
- f) Bidder must have at least enough supervisory staff, in addition to the requisite number of staff required for efficient management of canteen/mess at the University.
- g) Performance Certification: The bidders' performance for each work completed in the last three years and work in hand should be certified by a responsible person from the concerned organization. The certificate should also indicate the compliance of statutory requirements.
- h) Tenders received without proper documents, including demand draft, shall be summarily rejected.
- i) If required the University Authority will visit to the sites of the contractor to inspect the site(s) at present contract(s) for on-the-spot first-hand information regarding the quality of food and services provided etc.

## **BRIEF ABOUT INSTITUTE OF ADVANCED RESEARCH (IAR) AND SCOPE OF WORK**

**The Institute of Advanced Research (IAR)** is an innovative modern university, which offers professionally focused undergraduate, postgraduate and research degree programs. IAR was established in 2006 with the support of the President of India Dr. A P J Abdul Kalam, who inaugurated the Institute, and the Prime Minister, Shri Narendra Modi, who was then the Chief Minister of Gujarat. The University is financially supported by the Puri Foundation for Education in India, established by Professor Nathu Ram Puri, who is a leading industrialist in the UK with manufacturing and other businesses worldwide. The University is a not-for-profit institution and its sole purpose is to promote world-leading education, research, and innovation for young people nationally and internationally.

Although, the Institute shall provide the following facilities, however, their maintenance and upkeep will be ensured by the Contractor to the satisfaction of the competent authority of the Institute or body responsible to keep check on such issues.

- A kitchen having an area of approximately 250 Sq. meter.
- Customer seating area of approximately 650 Sq. meter
- Lights, fans and electricity supply.
- Benches for the dining area to cater around 450 customers.

The following arrangements will be made by the Contractor:

- Amenities required for cooking simple items and ready to serve items
- Refrigeration facilities.
- Cooking Range and serving utensils.
- Crockery etc.
- Adequate work force.
- Any other facility needed to ensure smooth functioning of the canteen/cafeteria.
- (Note - In case of any additional requirement to run the Canteen smoothly, the same will be arranged by the contractor at his own expenses).

**FINANCAIL BID  
RATES TO BE PROVIDED BY THE CONTRACTOR**

Sr. No.	Particulars	Meals	Rates to be mentioned for all the items in total per month per person (Inclusive of GST)
1.	<b>For Hostel Students (unlimited)</b>	Students should be provided with following food. 1) Morning breakfast 2) Lunch 3) Evening snacks 4) Dinner	
<b>Total</b>			
	Particular	Meals	Rates to be mentioned for per person (Inclusive of GST)
2.	<b>For Students And Employees Not Occupying Hostel (unlimited)</b>	Breakfast	
		Lunch	
		Dinner	
		Tea (per cup)	

**NOTE:**

- The above rates are fixed for one year and can be revised after completion of one year only with the approval of the University.
- Wafer, Biscuits, Chocolate, Ice-cream, Mineral Water, Cold drink etc. should be provided at MRP/mutually agreeable rates, which shall be pre-decided and approved by the University authority.
- Menu will be decided by the mess committee and quality of the items also tested by the mess committee or by external agency. The current menu is annexed for reference.

- There are approximately 150 students ~~are~~ staying in hostel and compulsorily using the canteen. Other students and staff/faculty do have breakfast and lunch on payment.
- University observes vacation in the month of May-June and November-December, however, few students or employees may use the canteen services, depending upon requirement on payment basis.
- In case of employees and students, price will be fixed item wise and will be paid by employee concerned on actual consumption basis. On an average, 500 employees and students have breakfast and lunch in the University on daily basis.

**PERMISSIBLE BRANDS OF CONSUMABLES**

<b>Sl. No.</b>	<b>ITEM</b>	<b>BRAND</b>
1.	Atta	Aashirvad, Pillsbury, Nature Fresh, Annapurna, Shakti Bhog
2.	Besan, Dal	Rajdhani, Shakti Bhog, Ahaar, Tata-I Shakti
3.	Biscuits, Cookies	Britannia, Parle, Good Day, Sunfeast, Dukes
4.	Bread, Bun	Harvest, Britania, Amul
5.	Butter, Cheese	Amul, Britania, Mother Dairy
6.	Coffee	Nescafe, Bru, Barista
7.	Cold Drinks	Pepsi, Coca-Cola, Slice etc.
8.	Chocolates	Amul, Cadbury, Nestle etc
9.	Custard	Tops, Pillsbury
10.	Ice Cream, Lassi, Curd, buttered milk	Devbhog, Amul, Cream Bell – all varieties
11.	Jam	Kissan, Nafed, Tops
12.	Juices	Real, Tropicana
13.	Ketchup	Maggi, Kissan, Heinz, Tops
14.	Lemon Water	Hello
15.	Milk	Toned milk of Amul, Devbhog etc
16.	Mineral Water	ISI marked Kinley/Bisleri/Ganga
17.	Mixtures/Chips	Haldiram, Bikaner, Lays, Everest
18.	Noodle, Soup, Pasta	Maggi, Knorr, Tops
19.	Oil	Refined oil such as Sundrop, fortune, Nature Fresh, Godrej, saffola
20.	Paneer	Amul, Devbhog
21.	Papad	Lijjat , Nilons, MTR
22.	Pickle	Mother's , Priyaor ,Tops, Nilons
23.	Rice	Basmati
24.	Salt	Iodized salt such as Tata, Annapurna, Nature Fresh, Captain Cook
25.	Soya Chunks	Nutrela
26.	Spices	MDH, MTR ,Catch, Everest
27.	Sauce	Maggi, Kissan, Heinz, Tops
28.	Sweet	Bikaner, Haldiram
29.	Tea	Brook Bond, Lipton, Tata
30.	Wafers	Lays, Haldiram, Parle

## TERMS AND CONDITIONS FOR CONTRACTOR

1. The allotted canteen/cafeteria is available for the contractor to serve the ready to eat items, snacks, beverages and fixed pack meals to the students, staffs and guests.
2. It is the sole liability of the contractor to maintain and keep all the equipment's and infrastructural facilities provided to him in good working condition and hand over the same back to Institute in good working condition on completion/revocation of the contract.
3. Contractor is required to pay INR 10,000/- Fixed Monthly Charges to the University excluding vacation.
4. The EMD amount will be converted into security deposit after issuance of LOI. The security deposit shall be returned to the contractor on the expiry of the contract period without any interest on it. In the event of breach of any of the terms and conditions of this agreement, the said Security deposit shall be encased by the University. Amount recoverable (if any) shall be adjusted from the security deposit and the rest of the amount shall be refunded to the Contractor.
5. The successful contractor is required to have the following licenses / registration and other mandatory licenses (as applicable), for running of the catering /canteen services.
  - a) Valid labour License number
  - b) EPF Code number & ESIC Code/ WC
  - c) Required Tax Registration
6. The Contract is initially for period of one year which will be renewed further subject to satisfactory performance. (This period will start from the date of signing of the agreement). The contractor shall ensure to start operation of the canteen services within 15 days from the date of issuance of allotment letter/LOI. This contract maybe further extended subject to mutual consent of both the parties.
7. The Contractor shall vacate the premises on the expiry of the period of contract unless the contract is extended/renewed for another term/period as decided by the competent authority of the University. The application for the same should reach the concerned office of the University two months prior to the expiration of the contract.



8. The contractor shall not use the canteen premises for any other activity except for the purpose for which it has been provided for.
9. Either party to the contract may terminate the contract on one month's notice period.
10. The Contractor shall display a rate list for items of sale in the canteen, duly approved by the University committee/ Administrative Authority.
11. The eatables served by the Contractor should be wholesome and clean. Only fresh vegetables on daily basis are to be procured. Quality stores provisions are to be procured for preparing eatables. In case of any rotten or substandard eatables are found, penalty can be imposed by the competent authority.
12. The Contractor should provide sufficient number of cooks, waiters and other servants for delivering proficient services and would be liable for their misbehaviour, misconduct or any other act of disobedience. The staff employed by the Contractor shall not be below the Government of India prescribed working age.
13. The Contractor will make his own arrangement for good quality kitchenware, serving utensils etc.
14. The Contractor must ensure that the waiters wear neat and clean uniform while on duty.
15. The change from the menu table without prior permission from the competent authority will lead to penalty as decided by the competent authority. Canteen menu item list may be revised as per the requirement with prior permission of the competent authority.
16. The Canteen Contractor shall use only commercial LPG gas Cylinders or available Gas connection at IAR subject to its payment.
17. The Institute will not be responsible for any due payment of the users of Canteen. The Contractor shall be required to provide bill/invoice to customers/University.
18. The Contractor shall be responsible for the reasonable care, maintenance, and safety of the premises, accommodation and other items provided by the University, if any.
19. The Contractor shall be bound to keep the premises neat, clean and tidy at all times in accordance with the bye-laws of the Municipal Corporation/Regulatory Authority.

20. Canteen premises and storage units may be inspected by the committee constituted by the competent authority of the University at any time for checking hygiene, cleanliness and quality of eatables etc.
21. It is the sole responsibility of the Contractor for disposal of all waste materials (like food waste, vegetable waste etc.) generated in the Canteen. The Contractor shall provide adequate number of dustbins (for Bio Degradable Waste and non-Bio Degradable Waste) for cleanliness in their areas of operation. Contractor shall be responsible for emptying/disposal of the Dust Bins in the common bigger garbage box.
22. On the request of the Contractor, the competent authority or his representative may revise the rates of eatables items, if justified with reason, to be given in writing (applicable only once in a financial year under normal circumstances).
23. The Contractor shall not make any additions or alterations in the premises without the prior permission of the competent authority.
24. The Contractor shall not be allowed to open multiple shop outlets or to put up any serving counter in the seating area.
25. The Contractor shall be responsible for fulfilling the requirement of all the statutory liability pertaining to various Labour Laws and must be registered with EPF, ESI or any other Government regulating agencies (as applicable) in respect of the workers assigned to duty at the University or designated place .
26. The Contractor has to give his Mobile Number and other Telephone number for emergency contact and address too.
27. The University will not be responsible for any type of compensation, if any canteen worker is injured while on duty. Personal Insurance of each worker has to be borne by the Contractor or deployed manpower will be covered with insurance policy/ESIC.
28. In case of failure or breach of any term and condition of the contract, the University shall have-
  - a) The authority to rescind the contract and
  - b) The right to forfeit the Security Deposit.
29. It will be the responsibility of the Canteen Contractor to register their worker(s) with University Security Office/Administration Department.
30. The Contractor will not transfer or assign the license to any other party.
31. The Contractor and his staff will make their own residential arrangement outside the premises of the University.

32. If the canteen remains closed without information, it may be declared as vacant and Security Deposit may be forfeited.
33. The Contractor shall not appoint any sub-contractor to carry out his obligations under the contract. Subcontracting will lead to immediate termination of contract.
34. In case of failure to adhere to the terms and conditions by the Contractor, the administrative department of the University shall have the authority to lock the premises and/or take the possession of the premises.
35. All disputes shall be referred to the Registrar, Institute of Advanced Research (IAR) Gandhinagar, who shall be the sole Arbitrator & his decision shall be final & binding.
36. This tendering process can be terminated at any stage (even without giving contract to any of the applicants) without assigning any reason.
37. Dispute, if any, shall be subject to the jurisdictions of Gandhinagar Courts only.
38. IAR reserves the right to obtain feedback from the previous/present clients of the Tenderer and also depute its team(s) to inspect the site(s) at present contract(s) for on the-spot first-hand information regarding the quality of food and services provided by the Tenderer. Decision of IAR with regard to award of the contract will depend upon the feedback received by it from the previous/ and present clients and also from its team(s) deputed for the purpose. The decision of the University in this regard will be final and binding on all bidders.
39. The successful bidder will have to enter into an agreement with the University.
40. Canvassing in any form will make the tender liable to rejection upfront.
41. The successful bidder shall ensure that only hot and fresh food is served to the students/employees. Complaint, if any, in this regard shall be dealt with severely.
42. The other items rate shall be based on the prevailing market rates and/or as decided jointly by the Contractor and the Canteen Committee after approval of IAR authority.
43. The Successful bidder shall also provide various kinds of beverages, snacks and eateries in the canteen at such price/quotes as approved by the Canteen Committee from time to time.. In case of failure, all these items would be served on account of the tenderer and at his risk by making alternative arrangements, which may please be noted. It should have sufficient utensils, crockery and other infrastructure to provide the service and also for Buffet Lunch/High Tea, as and when required.

44. The successful bidder shall install emergency lighting / gas cylinders, and fuel supply etc own cost.
45. IAR reserves the right to call upon the successful bidder to remove any person employed If working in the IAR canteen, if found unsuitable for services on account of hygiene or health or conduct or any other administrative reasons. IAR reserves the rights to disallow the person not having the identity card.
46. In case of interpretation, modification and any alteration with respect to terms & conditions the canteen committee, canteen contractor and Registrar will jointly look into such aspect and the decision of the Registrar will be final and binding to caterer.
47. If wastage of any resource is found, appropriate penalty will be imposed by IAR Authorities.
48. The successful bidder crew shall not be allowed to use any other service area situated outside the canteen complex.
49. Washing clothes, vehicles etc. are not allowed in the IAR campus.
50. IAR shall provide a list of normal holidays and students vacations in each semester to the successful bidder for assessing and providing catering services to the hostellers residing during holidays and vacations.
51. The successful bidder will maintain daily served menu list certified by canteen committee member authorized for the purpose in proper register & display the same on board.
52. The responsibility for dispose of garbage is solely responsibilities of catering/canteen service provider.
53. Any person of the Committee constituted by IAR can do a surprise check during the office time to check the quality of food and hygiene.
54. The contractor will do regular pest & flies control at his own cost & maintain cleaning in allotted area/ canteen.
55. The bidder will be required to submit anti-profiteering format under GST laws after finalization of successful bidder.
56. All payments made to successful bidder will be subject to applicable Tax Deduction at Source.
57. The bidder is expected to examine all instructions, terms, and specifications in the tender document. Failure to furnish all information required or to submit a bid not substantially responsive to the tender document in every respect will be at the bidder's risk and may result in the rejection of the bid. Prior to detailed evaluation, the Institute will determine the substantial responsiveness of each

bid to the tender document. A substantially responsive bid is one which conforms to all the terms and conditions of the bidding/tender document and is without any material defects and deviations. Deviations from, or objections or reservations to critical provisions such as those concerning qualification criteria, availability of regulatory/statutory approvals and clearances, ready and explicit willingness to accept and honor the terms and conditions etc. will be deemed to be material deviations. If a bid is not substantially responsive, it will be rejected by the Institute and may not subsequently be made responsive by the bidder by correction of the non-conformity. The Institute will evaluate and compare the Price/Financial/Commercial bids of only those Technical bids which have been determined to be substantially responsive. The Institute will award the contract to the successful bidder who has been determined to qualify to perform the Contract satisfactorily, and whose bid has been determined to be substantially responsive and is the lowest evaluated bid.

58. If at any stage it is found that any of the details/documents furnished by the bidder is/are false/misleading/fabricated, the bid would be liable for cancellation without intimation to the bidder.
59. Neither party will be liable in respect of failure to fulfil its obligations if the said failure is entirely due to Acts of God, Governmental restrictions or instructions, natural calamities or catastrophe, epidemics or disturbances in the country. The party affected by an event of Force Majeure will immediately notify the other party of such an event and will also notify the unaffected party on cessation of disability resulting from such Force Majeure act. Upon the occurrence of any Force Majeure Event, the parties may agree on suitable mechanism including but not limited to extension of timelines by a period equal in length to the duration of the Force Majeure Event for fulfilment of their obligations under the contract. The contract shall be governed by laws of India and all Government rules on purchase matter issued from time to time and in force for the time being are applicable to this contract tender. In case of any conflict, the decision of Registrar- Institute of Advanced Research (IAR) Gandhinagar will be final and binding to both the parties.
60. Each party shall fully indemnify, hold harmless and defend the other party ("Indemnified Party") from and against any and all suits, proceedings, actions, claims, demands, liabilities and damages which the Indemnified Party may hereafter suffer, or pay by reason of any demands, claims, suits or proceedings arising out of claims of infringement of any domestic or foreign patent rights, copyrights or other intellectual property, proprietary or confidentiality rights with respect to any materials, information, design or process used by the first party or by its Contractors in performing its obligations or in any way incorporated in or related to the contract.

## **STATUTORY OBLIGATIONS OF THE TENDERER (CONTRACTOR)**

(a) The Successful bidder shall be responsible for engaging adequate number of trained/semi trained manpower required for providing good Canteen/catering services in IAR campus.

(b) The employees of the Successful bidder should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases. Time to time submit medical fitness certificate.

(c) The Contractor will, prior to the commencement of the operation of contract, make available to IAR the particulars of all the employees who will be deployed at the IAR's premises for running the Canteen/catering services. Such particulars, inter alia, should include age/date of birth, permanent address, police verification report and profile of the health status of the employees.

(d) The Successful bidder shall be responsible for timely payment of wages to his/her workers as per Minimum Wages Act of Govt. of India and fulfill all other statutory obligations, such as, Provident Fund, ESI, GST , Workman's Compensation Act / Fatal Accident Act, Personal Injuries etc., whichever is applicable. The proof of payments made to individuals & statutory liability must be submitted to IAR for releasing payment every month.

(e) The Successful bidder shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.

(f) Employment of child labour is strictly prohibited under the law. Therefore, the Successful bidder will not employ any child.

(g) In the event of violation of any contractual or statutory obligations by the Contractor, he/she shall be responsible and liable for the same. Further, in the event of any action, claim, damages, suit initiated against the Institute by any individual, agency or government authority due to acts of the Contractor, the Contractor shall be liable to make good/compensate such claims or damages to the Institute. As a result of the acts of the Contractor, if the Institute is required to pay any damages to any individual, agency or government authority, the Contractor would be required to reimburse such amount to the Institute or the Institute reserves the right to recover such amount from the payment(s) due to the Contractor while settling his/her bills or from the amount of Security Deposit of the Contractor lying with the Institute.

(h) The Successful bidder shall ensure compliance of all laws relating to cleanliness, sanitary, hygienic and health conditions and other laws in force from time to time with regard to the environment around cooking place, dining hall and surrounding etc.

(i) The Canteen staff shall be issued Identity Cards bearing photographs. The contractor shall provide sufficient sets of Uniforms and pair of shoes to his employees and shall ensure that they wear them all times and maintain them properly.

(j) The Successful bidder shall be personally responsible for conduct and behaviour of his staff and any loss or damage to University moveable or immoveable property due to the conduct of the Contractor's staff shall be made good by the contractor. If it is found that the conduct or efficiency of any person employed by the Contractor is unsatisfactory, the Contractor shall have to remove the concerned person and engage a new person within 48 hours of intimation by IAR. The decision of the University designated officer in this regard shall be final and binding on the Contractor.

(k) The Successful bidder shall not appoint any sub-contractor to carry out his obligations under the contract.

(l) The Successful bidder shall keep the Canteen and its surrounding areas clean and up to date sanitation every day after the services is over. The cleaning includes cleaning of kitchen, Canteen hall, floor, counter, benches, tables, chairs, etc. IAR management will have 24 hour access to inspect the Canteen premises at any time for ensuring the cleanliness and hygienic conditions of the Canteen kitchen and dining hall premises

(m) The University reserves the right to appoint officers/officials to inspect the quality of raw material, food and other items prepared and sold in the Canteen. Any defect(s) pointed out by such officers/officials during their visits shall be properly attended to by the Contractor.

(n) The Contractor shall get the prices of all items approved by the canteen committee and no changes, what-so-ever shall be made without prior written approval of this committee. The tenderer shall be required to display the price list of all the food articles, soft drinks, tea, coffee and juice sold in the canteen. The prices of the item sold in the IAR Canteen should not be more than MRP and local market rate and shall be approved by the committee of IAR officials on regular basis. The approved list shall be displayed at proper location within the canteen area by the tenderer.

(o) The contract shall be solely liable for any miss-happening/casualty including fire explosion etc. happens/occurs during the contract period in the canteen premises and the Contractor shall be entitled to pay compensation to the victim/s if any in the said miss happening and there will be no liability of IAR in this regard either towards the Contractor or towards the victims.

## **OBLIGATIONS OF THE CONTRACTOR**

1. The Contractor will use only branded raw material for preparation of items. The permissible brands of various items
2. The University will provide to the Contractor space for storing raw material, sitting and serving space, etc. The University shall also provide tables and chairs in the serving area.
3. Care must be taken to ensure that, while carrying out the work, no fittings, fixtures, furnishings, and equipment's provided by the University are damaged. Any damages done to the same or any other property will have to be repaired / replaced by the Contractor, failing which the same will be got done by IAR at the contractor's risk and cost. In this regard, the decision of the designated officer of IAR shall be final and binding on the Contractor.
4. All work shall be carried out with due regard to the convenience of IAR. The orders of the concerned authority shall be strictly observed.
5. The Contractor will deploy adequate manpower for work during late hours and on Saturdays/Sundays, including other holidays, according to the requirement of IAR.
6. The Contractor will have to supply ready to eat snacks in the Canteen as per requirement and schedule drawn for the purpose by the concerned authorities of the University.
7. Storing/supply/sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the university campus, including cafeteria/Canteen. Any breach of such restrictions by the Canteen Contractor will attract deterrent action against the Contractor as per statutory norms.
8. No minimum guarantee will be furnished to the Contractor towards consumption of food items. He/she is advised to maintain the highest quality at the minimum possible prices so as to attract the maximum number of students/hostellers/IAR personnel to avail Canteen services. The contractor will ensure that the cooked and uncooked food is stored properly and no stale food is served. In case of food poisoning, the contractor will be held solely responsible & will be penalized besides legal action at the discretion of IAR.
9. The workers employed by the Contractor shall be directly under the supervision, control and employment of the Contractor and they shall have no connection whatsoever with Institute of Advanced Research (IAR). IAR shall have no obligation to control or supervise such workers or to take any action against them except as permissible under the law. Such workers shall also not have any claim against IAR for employment or regularization of their services by virtue of being employed by the Canteen Contractor, against any temporary or permanent posts in IAR.



10. The Contractor shall ensure that either he/she himself/herself or his/ her representative is available for proper administration and supervision at the works to the entire satisfaction of the University. IAR reserves the right to ask the contractor to remove any deployed person without assigning any reason.
11. The Contractor will bring his own tools, cookers, hot boxes, steam boxes, trolleys, equipment, utensils, plates, jugs etc., in sufficient quantity as needed to maintain the Canteen services.
12. IAR shall not provide any consumable or non-consumable items including raw materials at the Canteen for the purpose of catering.
13. The Contractor shall not use the Canteen premises for any other activity except for the purpose for which it has been provided for.
14. The payment in respect of official meetings/ conference/ hospitality bills of the University shall be paid on production of bills duly verified by the concern department/authorities.

## **PENALTIES FOR VIOLATION OF RULES, TERMS AND CONDITIONS**

Failure to supply food in terms of quality, quantity and as per the menu indicated will attract penalty. The committee can conduct surprise inspection at the kitchen to see overall condition for not adhering to contractual conditions, Institute shall be free to impose monetary fine as deemed fit on the Contractor. If any fines are imposed the same shall be deposited by the Contractor to the Institute. The Contractor may be fined in case of violation of the following:

- Vegetables used should be fresh and of good quality. If vegetables kept for use are found to be rotten or of poor quality, then a fine of Rs. 1,000/- for each occasion will be imposed.
- Each complaint of unclean utensils would lead to a fine of Rs. 500/- on the Contractor.
- If poor quality raw material is used for preparation of food items, a penalty of Rs. 1,000/- for each occasion will be imposed.
- Oil once used should not be reused. If reuse of oil is noticed, penalty of Rs. 500/- for each occasion would be levied.
- If it is found that food items are not cooked properly or if quality of any item served is not up to the mark (decided by Committee) the fine of Rs 1000/- would be imposed on the contractor for each instance of default
- If there is any deviation in the approved menu, a fine of Rs. 1,000/- for each occasion will be imposed.
- Change in the menu without permission of the Institute would result in a fine of Rs. 500/- for each instance of such change.
- In case eatables are sold by the Licensee after the expiry date as mentioned by the manufacturer, a penalty of Rs. 500/- will be imposed for each default.

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Poha, Sprouts, Tea, Coffee, Milk	Idli, Sambhar, Chutney, Vegetable Sandwich, Tea, Coffee, Milk	Thepla, Aloo sabzi, Bread butter/jam, Tea, Coffee, Milk	Dhokla chutney, Bread butter/jam, Tea, Coffee, Milk	Samosa, Vegetable Sandwich, Tea, Coffee, Milk	Kadhi Papdi Marcha, Tea, Coffee, Milk, Fruit, Bread butter/jam	Masala Dosa, Sambhar, Chutney, Tea, Coffee, Milk
<b>LUNCH</b>	Flower Matar, Desi Chana, Dal, Rice, Roti Salad, Buttermilk	Palak Paneer, Mix Pulse, Dal Fry, Jeera Rice, Roti Salad, Buttermilk	Cabbage Matar, Moong, Dal, Rice, Roti Salad, Buttermilk	Chole Puri, Biryani, Raita, Sliced Onion, Buttermilk	Gavar Bateka, Gujarati Dal, White Pulav, Roti Salad, Buttermilk	Giloda Bataka, White Peas, Dal, Rice, Roti, Salad, Buttermilk	Lasanya Bateka, Dal, Rice, Roti, Salad, Buttermilk
<b>SNACKS</b>	Tea, Coffee, Juice, Kachori	Tea, Coffee, Juice, Dabeli,	Tea, Coffee, Juice, Sev Mamra	Tea, Coffee, Juice, Sukhi Bhel	Tea, Coffee, Juice, Veg Meggi	Tea, Coffee, Juice, Gathiya	Tea, Coffee, Juice, Aloo Chaat
<b>DINNER</b>	Rajma, Roti, Dal, Rice, Buttermilk,	Dal Baati, Rice, Onion, Lehsun ki Chutney, Buttermilk	MenduVada, Coconut Chutney, Sambhar, Coconut Rice, Buttermilk	Aloo Paratha, Dahi, Red Chutney, Pulav, Sweet( Mango Ras)	Palak paratha, Aloo Sabzi, Chutney, Dahi, Biryani	Dabeli/ Vadapav, Pulav, Buttermilk,	Paneer ki sabji, Roti, Dal Fry, Jeera Rice, Papad/salad, Buttermilk

**Note:**

Add salad for lunch every day

Juice: Rasna / Cold Drinks of different flavours

**Timings:**

- **Breakfast: Monday to Saturday – 07:30 AM to 09:00 AM; Sunday – 09:00 AM to 10:00 AM**
- **Lunch: Daily – 12:30 PM to 02:00 PM**
- **Snacks: Daily – 5:00 PM to 6:00 PM**
- **Dinner: Daily – 07:30 PM to 08:30 PM**

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Grilled Aloo Matar Sandwich, Sprouts, Tea, Coffee, Milk	Idli, Coconut Chutney, Sambhar, Bread butter/jam, Tea, Coffee, Milk	Moong Pakoda, Red Chutney, Green Chutney, Sprouts, Tea, Coffee, Milk	Nylon Khaman, Chutney, Vegetable sandwich, Tea, Coffee, Milk	Samosa, Sprouts, Tea, Coffee, Milk	Mix Veg Paratha, Bread butter/jam, Tea, Coffee, Milk, Fruit	Masala Dosa, Sambhar, Chutney, Tea, Coffee, Milk
<b>LUNCH</b>	Bhindi Masala, Desi Chana, Dal, Rice, Roti Salad, Buttermilk	Methi Aloo, Mix Pulse, Dal Fry, Jeera Rice, Roti Salad, Buttermilk	Cabbage, White Chawli, Masoor Dal, Rice, Roti Salad, Buttermilk	Palak Panner, Tuvver Dal, White Pulav, Sliced Onion, Buttermilk	Aloo Pyaz, Mag, Gujarati Dal, Rice, Roti Salad, Buttermilk	Tindoda, White Peas/Beans, Dal, Rice, Roti Salad, Buttermilk	Flower Matar, Dal, Rice, Roti Salad, Buttermilk
<b>SNACKS</b>	Tea, Coffee, Juice, Papdi	Tea, Coffee, Juice, Vadapav	Tea, Coffee, Juice, Wafers	Tea, Coffee, Juice, Biscuits	Tea, Coffee, Juice, Mix Bhajiya	Tea, Coffee, Juice, Bread Pakoda	Tea, Coffee, Juice, Gathiya
<b>DINNER</b>	Chole Laccha, Paratha, Pulav, Sliced Onions, Buttermilk	Sev Tameta, Paratha, Veg Khichdi, Kadhi, Buttermilk	Pav Bhaji, Pulav, Salad, Papad Buttermilk	Aloo Gobhi ki sabzi, Roti, Biryani, Veg Raita, Sweet (ice-cream) <b>Dinner Special</b>	Uttapam, Lemon rice, Sambhar Chutney, Buttermilk	Gatte ki Sabji, Roti Lehsun ki chutney, Dal, Rice, Buttermilk	Malai Kofta, Roti, Biryani, Dahi, Onion, Salad

**Note:**

Add salad for lunch every day

Juice: Rasna / Cold Drinks of different flavours

**Timings:**

- **Breakfast: Monday to Saturday – 07:30 AM to 09:00 AM; Sunday – 09:00 AM to 10:00 AM**
- **Lunch: Daily – 12:30 PM to 02:00 PM**
- **Snacks: Daily – 5:00 PM to 6:00 PM**
- **Dinner: Daily – 07:30 PM to 08:30 PM**

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Poha, Vegetable Sandwich, Tea, Coffee, Milk	Idli, Coconut Chutney, Sambhar, Vegetable Sandwich, Tea, Coffee, Milk	Thepla, Aloo sabzi, Bread butter/jam, Tea, Coffee, Milk	Dhokla chutney, Vegetable sandwich, Tea, Coffee, Milk	Samosa, Sprouts, Tea, Coffee, Milk	Batata Vada, Bread Butter/Jam, Tea, Coffee, Milk, Fruit	Masala Dosa, Sambhar, Chutney, Tea, Coffee, Milk
<b>LUNCH</b>	Flower Matar, Desi Chana, Dal, Rice, Roti, Salad, Buttermilk	Palak Paneer, Mix Pulse, Dal Fry, Jeera Rice, Roti, Salad, Buttermilk	Cabbage Matar, Moong, Dal, Rice, Roti, Salad, Buttermilk	Chole Puri, Biryani, Raita, Sliced Onion, Buttermilk	Gavar Bateka, Gujarati Dal, White Pulav, Roti Salad, Buttermilk	Aloo Pyaz, White Peas, Dal, Rice, Roti, Salad, Buttermilk	Aloo Methi, Dal, Rice, Roti, Salad, Buttermilk
<b>SNACKS</b>	Tea, Coffee, Juice, Farsi Puri	Tea, Coffee, Juice, Mix Namkin	Tea, Coffee, Juice, Dabeli	Tea, Coffee, Juice, Kachori	Tea, Coffee, Juice, Sukhi Bhel	Tea, Coffee, Juice, Aloo Chaat	Tea, Coffee, Juice, Veg Maggi
<b>DINNER</b>	Aloo paratha, Dahi, Chutney, Pulav.	Rajma, Roti, Dal, Rice, Cucumber Raita	Papdi chaat, Dahi, Barik Sev, Imli Chutney, Green Chutney, Chaat Masala, Fried Rice	Sukhi Bhaji, Methi Thepla, Marcha, Fryums, Sweet (Kheer)	Aloo Matar, Dal Tadka, Bhakhri, Jeera Rice, Sliced Onion, Buttermilk	Palak Paratha, Chutney, Kadhi Khichdi, Buttermilk	Dahi Vada (Vada, Dahi alag alag), Green Chutney, Red Chutney, Barik Sev, Masala (Roasted Jeera, Garam Masala), Tava Pulav

**Note:**

Add salad for lunch every day

Juice: Rasna / Cold Drinks of different flavours

**Timings:**

- **Breakfast: Monday to Saturday – 07:30 AM to 09:00 AM; Sunday – 09:00 AM to 10:00 AM**
- **Lunch: Daily – 12:30 PM to 02:00 PM**
- **Snacks: Daily – 5:00 PM to 6:00 PM**
- **Dinner: Daily – 07:30 PM to 08:30 PM**

WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>	Grilled Aloo Matar Sandwich, Sprouts, Tea, Coffee, Milk	Idli, Coconut Chutney, Sambhar, Vegetable Sandwich, Tea, Coffee, Milk	Moong Pakoda, Red Chutney, Green Chutney, Sprouts, Tea, Coffee, Milk	Idra, Green and Red Chutney, Bread butter/jam, Tea, Coffee, Milk	Samosa, Sprouts, Tea, Coffee, Milk	Vati Dal Khaman, Chutney, Bread Butter/Jam, Tea, Coffee, Milk, Fruit	Masala Dosa, Sambhar, Chutney, Tea, Coffee, Milk
<b>LUNCH</b>	Bhindi Masala, Desi Chana, Dal, Rice, Roti Salad, Buttermilk	Methi Aloo, Mix Pulse, Dal Fry, Jeera Rice, Roti Salad, Buttermilk	Cabbage, White Chawli, Masoor Dal, Rice, Roti Salad, Buttermilk	Palak Panner, Tuver Dal, White Pulav, Sliced Onion, Buttermilk	Tindoda, White Peas, Gujarati Dal, Rice, Roti Salad, Buttermilk	Aloo Palak, Mag, Tuver Dal, Rice, Roti Salad, Buttermilk	Flower Matar, Dal, Rice, Roti Salad, Buttermilk
<b>SNACKS</b>	Tea, Coffee, Juice, Vadapav	Tea, Coffee, Juice, Papdi	Tea, Coffee, Juice, Biscuits	Tea, Coffee, Juice, Sev Mamara	Tea, Coffee, Juice, Bread Pakoda	Tea, Coffee, Juice, Mix Bhajiya	Tea, Coffee, Juice, Aloo Chaat
<b>DINNER</b>	Sev Tameta, Paratha, Veg Khichdi, Kadhi, Buttermilk	Ragda Patis, Pulav, Dahi, Red & Green Chutney, Onions, Sev	Pav Bhaji, Pulav, Salad, Papad Buttermilk	Uttapam , Lemon rice, Sambhar Chutney, Buttermilk, Sweet (Gulab Jamun) <b>Dinner Special</b>	Gatte ki Sabji, Roti Lehsun ki chutney, Dal, Rice, Buttermilk	Dal Dhokli, Jeera Rice, Papad, Bhakri (jeera-salt-masala), Buttermilk	Veg Handi, Roti, Dal, Tiranga Pulav, Buttermilk

**Note:**

Add salad for lunch every day

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**Timings:**

- **Breakfast: Monday to Saturday – 07:30 AM to 09:00 AM; Sunday – 09:00 AM to 10:00 AM**
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