



Indian Institute of Information Technology, Sri City, Chittoor

No: IIITS/Mess/2018/116

Date: 18-06-2018

NOTICE INVITING TENDER

Indian Institute of Information Technology (IIIT) invites sealed Tender in TWO BID SYSTEM from the experienced and reputed contractors on contract basis for “Tender for operation of students mess for preparation and serving of breakfast, lunch, evening tea & snacks and dinner at mess building situated in IIIT campus and creek side residences situated in Sri City apartment’s complex”

Application for tender documents shall require to be accompanied by copies of:

1. Work order/ Certificate of work experience.
2. Proof for payment of Income Tax and service tax for the last three years.
3. PAN/ TAN card of individual or a Company.
4. VAT Registration certificate.
5. GST Registration certificate
6. ESI/EPF (enclosecopy)

I. Submission of Tenders:

1. The tenders should be submitted in two bid system (i.e., Part A – Techno-commercial Bid and Part-B Financial Bid) in separate envelopes super scribed as “Part-A Techno-commercial Bid and Part-B Price Bid” and sealed. **The EMD should be kept in the Technical Bid only. The sealed cover containing both the Bids duly super scribed as “Tender for Operation of students mess on contract basis” should be sent to “The Registrar, IIIT Sri City, Chittoor District, AP – 517646”.**

2. The last date for submission of the tender is **30-06-2018 at 11.00 AM**. The Institute will not be responsible for any postal or any other delay.

3. The technical bid (Part-A) will be opened on **30-06-2018 at 4.00 PM** and the financial bids (Part-B) of those tenderers who are technically qualified will be opened at a later date under intimation to them.

4. The offer shall remain valid for a period of 90 days from the due date for submission of tender.

The Earnest Money Deposit amounting to Rs.1, 00,000/- (Rupees One lakh only) must accompany with each tender in the form of Demand draft drawn in favor of “IIIT Chittoor Mess”. Tender not accompanied by EMD shall be rejected. The EMD will be refunded for unsuccessful bidders immediately after the work is awarded to the lowest suitable bidder. The EMD of the successful bidder shall be refunded on satisfactory completion of the contract.

Note: The interested parties may submit their offers in the prescribed format which may be down loaded from IIIT SriCity website or may be collected from office of the Registrar, IIIT, 414 Creekside Apartments, Sri City.

For and on behalf of IIIT, Sri City, Chittoor

Chief Administrative Officer

To

For uploading on IIIT SriCity, Chittoor website.

TENDER FOR OPERATION OF IIIT Sri City STUDENTS MESS

Procedure for submitting tender

Tender should be super-scribed with the words "Tender for Operation of students mess on contract basis" containing the following information duly addressed to The Registrar, IIIT Sri city Chittoor, PIN-517646, Chittoor District, AP on or before 11a.m. of 30th June 2018.

- a) Bidder's profile giving full details about the firm, establishments where canteens or mess are currently being run, duration of the contracts, approximate break-fast, lunch and dinner are served every day. The number of years of experience in the business may be furnished along with proof.
- b) Name(s) for proprietor/partners of the bidders with their residential addresses and telephone numbers.
- c) Attested copies of deed of partnership if the bidder is a partnership firm.
- d) Attested copies of Income Tax certificates for the last 3 years.
- e) Attested copies of Registration and Sales Tax Certificate issued under Shops and Establishment Act.
- f) Declaration on letterhead of bidders that it has never been involved in any illegal activity or financial frauds.
- g) Demand draft of Rs.1, 00,000/- (Rupees One lakh only) drawn in favor of IIIT Chittoor Mess. It may be noted that EMD of the unsuccessful bidder will be refunded only after finalization of the tender or within 90 days after opening the tender, whichever earlier. Tenders without EMD will not be considered.
- h) **Signed copy of the terms and conditions stipulated in the terms and conditions.**

N.B: It may be noted that tenders not accompanied by any one of the above documents or satisfactory explanation thereof will be liable for rejection.

General Terms and Conditions of contract

1. The contract is valid initially for a period of one year starting from 25th July, 2018 to 24th July, 2019 which is extendable subject to the successful fulfillment of the contract and also at the sole discretion of IIIT.
2. The successful bidder/contractor will be required to enter into an agreement/Contract as per the prescribed format to be supplied, immediately after finalization of the tender, by the successful bidder.
3. The failure, delay or evasion of the successful bidder to execute the agreement/Contract within the period mentioned above will result in forfeiture of the contract. Failure, delay or evasion on the part of the successful bidder/Contractor to commence the services within the period stipulated in the order, will result in termination of the contract and forfeiture of EMD.
4. No escalation in rates whatsoever will be allowed during the entire period of the contract. No subsidy over the quoted rates will be permitted either.

5. No advance paid against this contract at any time.
6. All applicable taxes will be borne by the caterer.
7. The contractor shall maintain all the items and equipments provided by IIIT properly. In case any item found missing or damaged during the tenure of the contract, the contractor is liable to make good the loss / repair charges and in the event of failure to do so, the IIIT will recover appropriate cost thereof.
8. Caterer shall not modify the kitchen/dining/wash areas and shall not remove the fixtures and equipment at their risk and cost.
9. **Caterer is expected maintain hygiene and serve unadulterated food. Leftovers of the previous day shall be removed from the kitchen and shall never be used. Only fresh and hygienic food has to be prepared at all times. Caterer shall keep the kitchen/dining halls/wash areas neat and clean following most hygienic norms at all times.**
10. Cost of LPG charges shall be borne by the contractor.
11. The menu items shall be fixed by IIIT.
12. **Proper cleaning of utensils, Kitchen, and dining halls will be caterer's responsibility.**
13. The contractor shall pay all Govt dues relating to Income Tax/VAT/GST and submit returns regularly.

The contract can be terminated by giving 2 months' notice in writing by either party. In case of breach of terms and conditions, IIIT reserves the right to terminate the contract without giving any notice and forfeit the EMD.

I/We have read the terms and conditions and are acceptable to me/us.

Signature of authorized person

Name:

Status of the signatory i.e. Proprietor/M.D/ Managing Partner.

Date:

Address of the bidder:

Telephone No.

UNDERTAKING

To
The Registrar
IIIT Sri City,Chittoor
PIN:517646

Dear Sir/Madam,

1. Having visited site and examined the conditions of contract, Special conditions of contract, General specifications and detailed specifications, Quantities of food etc. specified in the tender, we offer to serve foods and run the mess in conformity with the conditions for contract, specifications, and Bill of Quantities of this Tender Documents or such other sum as may be ascertained in accordance with the said conditions of contract.
2. We agree to abide by this tender for the period of ninety days from the date fixed for receiving of tender and it shall remain binding upon us and may be accepted at any time before the expiry of the period.
3. Unless and until a formal Agreement is prepared and executed this tender together with your Acceptance thereof shall constitute a binding contract between us.
4. We understand that you are not bound to accept the lowest or any tender you may receive. Also you are not bound to assign any reason for rejection of any tender.

Dated day of.....2018

Signature In the capacity of duly authorized to
sign Tenders on behalf of.....

Address of Tenderer:

.....

.....

.....

Witness:

Signature.....

SCHEDULE A

Scope of the contract and specific conditions of catering
(Terms and conditions forming part of the contract)

1. SCOPE OF THE CONTRACTOR:

The contractor is required to prepare food items as per the menu fixed by IIIT from time to time, at the kitchen situated in the IIIT Campus and serve at two places i.e. a) Dining halls situated near the boys hostel and b) Dining hall (B-3) situated at Creek side residences.

The approximate number of foods to be served for break-fast, lunch, dinner and evening tea and snacks will be as follows

- a) At the boys hostel mess building dining hall both ground floor and First floor : 550 Nos approx.
- b) At the dining hall (B-3 Block) at Creekside residency : 175 Nos approx.
- c) Evening tea and snacks: At Academic Block /Hostels On working days during holidays/Sundays at respective hostels : **750 Nos approx.**

- **To and fro distance from kitchen situated at the boys Hostel area to creek side residence is around 1 km. Contractor has to make his own arrangements for transportation of the food items to Creekside Residency Dining area.**

Contractor has to make his own arrangements for transportation of the evening tea and snacks from Mess to Academic Block.

There is an option for the students for preferring their choice to skip meals in the Mess for 5 days in a month but should compulsorily take the meals for 25 days in a month. As such the number of meals to be served in a day may vary every day. However the contractor will be notified by the evening of any given day about the quantity of meals to be prepared for the next day

Out of the total number of foods per meal approximately two thirds (2/3) will be south Indian menu and one third (1/3) will be north Indian menu. However the rate for any menu remains the same)

The timings of meals to be served shall be as follows

- a) Break-fast 07:30 AM to 09:00AM
- b) Lunch 12:00 PM to 02:00 PM
- c) Dinner 07:30 PM to 09:30 PM
- d) Evening Tea & Snacks 05.30 PM to 6.30 PM

The contractor shall adhere to the above timings of the meals set out by IIIT so that the classes of the students are not affected. The above timings may be changed with mutual consent.

Combined menu is enclosed in Annexure 1 which is to be implemented. The menu is not fixed perpetually. The menu will undergo changes periodically. Any changes in the menu shall be communicated by IIIT.

The food shall be served on buffet basis. To avoid delay in service and wastage of food the contractor shall provide adequate number of service personnel at the counters in the dining halls to serve food items.

A simple diet viz. Kichidi, curd rice, bread, jam and sugar etc. shall be provided to the students reported sick, in lieu of regular meal

All items served in the meal are unlimited in quantity except the following

- a) Milk- 1 cup of 200 ml
- b) Curd/raitha – 100 ml (curd with 3 % fat undiluted milk)
- c) Sweet 75 grams.
- d) Fruits
- e) Chicken/Panner Items shall be served only once in a week

Gravy curries: No items should repeat more than once in five days
Tea/Coffee shall be kept in the counter at the time of break-fast.

2. SCOPE OF IIIT Chittoor Sri City

IIIT will provide the following facilities:

Water: treated water will be provided at the kitchen for usage for cooking purpose. The charges will be worked out @ 10 % of the total water consumption charges for the entire boy's Hostel, kitchen and dining hall area.

Drinking water will be provided by IIIT at the dining halls

Power connection will be provided for the kitchen with a dedicated sub-meter. Electricity charges will be recovered for the units of electricity consumed in the kitchen area for which a separate sub-meter exists at the rates charged by APTRANSCO from time to time.

The kitchen with all electrical fixtures, fans, refrigerators, water coolers, kitchen equipment and necessary furniture namely tables chairs etc. for the three dining halls will be provided by IIIT. Coffee/Tea Vending Machines should be used to serve morning /Evening times.

Crockery, cutlery vessels for use in the kitchen will be provided by IIIT. The contractor shall sign the handing over document containing the total items as mentioned above, in token of having received the items.

3. SPECIFIC TERMS AND CONDITIONS:

The contractor shall procure AGMARK branded items as per the list enclosed (*Annexure-II) which are needed and relevant to prepare the food items as per the menu and prescribed by IIIT and also the contractor. The IIIT will inspect at any time all the items procured and the contractor is liable to carry out all the suggestions regarding the standard of items procured. The IIIT representatives issue the instructions from time to time for smooth running of the mess. Non-compliance may attract cancellation of the contract with appropriate penalty.

The contractor shall display the timings and menu everyday on the boards arranged for the purpose in the dining halls. Similarly food wastage by weight of the previous day may be displayed on the board.

Use of plastic materials like plastic cups, plastic carry bags, plastic glasses etc. is prohibited. Also the contractor has to dump the bio degradable and non-biodegradable waste from the mess separately in the bins/pits arranged by IIIT.

Complaints received from the students on quality of food (including stale food) will be viewed seriously and penalty will be levied in such cases. The contractor is responsible for preparing sufficient quantity of food items and at no time there should be any shortage of food items. Should there be any shortage of food item or any other default reported by the users a penalty of Rs.1000/- will be levied for such violation for the first time. In case of repetition of shortages or any other default, subsequently the penalty levied shall be Rs.5000/- in each case.

The IIIT will not provide any transportation facility. The contractor shall make his own arrangement for his entire transport requirement.

The IIIT will not provide any accommodation for the employees of the contractor. The contractor has to make his own arrangements for the accommodation of the workers.

The Contractor shall be responsible for taking good care of all equipment, utensils etc. He should bring to the notice of the IIIT, the repairs and maintenance work that are required to be undertaken from time to time by IIIT. If any repairs of the equipment are to be done on account of mishandling/negligence of the workmen, except normal wear and tear, the said items will be repaired by the Contractor at his own cost.

The Contractor shall be responsible for maintaining the entire dining area on the lounge (Kitchen, stores, dining hall service area etc.) spotlessly clean at all times. The crockery, cutlery, furniture and utensils used in the preparation and serving of foods will always be in clean and in hygienic condition. The kitchen shall be opened at any time for inspection to the duly authorized representatives of the IIIT.

It will be the responsibility of the Contractor to store the material purchased by him in a neat, tidy and hygienic manner in the space provided by IIIT. The security of such material will be the sole responsibility of the Contractor.

Authorized pest control measures will be undertaken in the kitchen, storage and dining area at regular intervals by IIIT.

The authorized representatives of the IIIT shall check the quality of material periodically.

Vegetarian and non-vegetarian cooking shall be done separately.

The Contractor on daily basis will do the disposal of leftover foods and other garbage on daily basis at regular intervals outside office premises.

The Contractor shall employ adequate staff to ensure consistent quality of Food. Applicable taxes will be borne by the contractor.

Payment will be made once in fortnight on submission of bills in triplicate. Bills are to be submitted on or before 5th and 20th of every month and the payment will be released on or before 15th and 30th of the month respectively.

The Contractor will maintain and provide all necessary documentation, registers and records in connection with the performance of catering services and other related documents including for complying with any statutory requirement and provisions of applicable laws.

The Contractor should take all precautionary measures to ensure the safety of the workmen employed by it and IIIT will not be responsible in case of any eventually.

In case of any labour problems related to the workmen staff of the Contractor deployed at IIIT, the same will be settled at the Contractor's

end only. The Contractor will indemnify IIIT suitably. It shall be the duty of the Contractor to clearly inform its own personnel/staff that they will have no claim whatsoever against IIIT. Mess caterer has to ensure that all labour laws are followed scrupulously.

The contractor shall not employ child labour

The contractor will register with Registrar of the concerned Central/State Body and shall abide by State Labour/Government of India (Ministry of Labour) rules and regulations and all other Statutory Acts/Regulations and rules relevant to this contract including Works Contract, Act, minimum Wages Act etc. and shall indemnify IIIT against all risks and damages arising out of the default on the part of the Contractor due to negligence or non-compliance of any of the aforesaid rules, regulations etc. laid down by the Government, Statutory authorities Regulations and other Government bodies, if any, from time to time.

The Contractor shall appoint adequate staff and a Manager as overall in-charge of catering services, The Contractor shall ensure that the workmen staff in catering are suitably trained, well-mannered and in appropriate uniforms. The Contractor shall provide the uniform along with hand gloves for serving at their cost. The contractor shall ensure continuity of the workers and no worker leaves within one month.

The passes will be issued to all the staff, through IIIT, on monthly basis which has to be produced for inspection as and when required by IIIT. The contractor has to get the passes to be renewed every month.

The contractor shall ensure that the movement of its employees/workers are limited to the kitchen/dining halls operations only and not allow entering the hostel corridors and hostel rooms.

The contractor shall ensure that its employees/workers behave properly and do not give scope for suspicious activities/thefts etc.

The contractor within two weeks of commencing of mess operations has to furnish the list of its employees/workers to IIIT. The contractor shall inform the IIIT in writing whenever the workers/employees are changed.

The Contractor shall not employ the services of any sub-contractor directly or indirectly for the purposes of catering services pursuant to this Contract.

The contractor is not allowed to provide and play music systems/TV/videos in the dining hall.

The contract can be terminated by giving 2 months prior notice in writing by

either party. In case of breach of terms and conditions, IIIT reserves the right to terminate the contract without giving any notice, the Security Deposit of Rs.2,60,000/- (Rs.Two lakh Sixty thousand only) shall be forfeited forthwith.

If during the tenure of the contract, the services of the contractor are found to be deficient or contrary to the interests of IIIT, IIIT reserves the right to terminate the contract giving a notice of two months in writing to the contractor with no liability to IIIT whatsoever.

The Caterer should be solely responsible for the arrangements of the gas refills, and their safety and supply of milk from their own source.

Following shall be the responsibilities of the caterer regarding hygiene and sanitation:

- a) Hygiene and sanitation standards should strictly comply with FSSAI regulations and/or prevalent norms. Compliance to the hygiene standards will be checked periodically. Non-compliance to hygiene standards will be sufficient reason to terminate the contract.**
- b) Cleaning and washing of plates, cutleries and utensils**
- c) Cleaning and maintenance of kitchen equipment**
- d) Cleaning the mess premises and keep surroundings neat, clean and hygienic**
- e) periodic fumigation as and when required**

Caterer's performance will be monitored on a regular basis and any shortcomings shall be notified to the caterer by IIIT. Any non-compliance may result appropriate penal action. (see Annexure III)

The rates stipulated in the contract should remain valid for a minimum period of one year with effect from 25th July, 2018 or date of award of contract, whichever is later.

Food cooked in the dining facility should not be served in other places inside / outside the campus. The Caterer shall not serve food that is prepared/cooked elsewhere outside the dining facility. Raw material stored in the Mess should be used exclusively for the student dining facilities in the IIIT.

During vacation periods of IIIT reserves the right to reduce the strength or to close the dining facilities totally with advance intimation to the caterer. However, the caterer has to serve the food during vacation with a minimum guarantee of 50 students/staff during winter vacation (December 2017) and Summer vacation between May and July 2018).

Employment of child labour, defined as per relevant laws is strictly prohibited. The caterer shall maintain a register with name, age and address of all their

employees working at IIIT premises. The caterer must report any changes in their list of employees to IIIT immediately. The caterer should obtain security pass to all his employees from IIIT.

The employees of the caterer should wear uniform of appropriate colour and display their ID cards. They should wear necessary hand gloves and caps/hair net in the kitchen and service areas. All the employees, posted at the Mess should undergo a medical examination once in every six months to validate their physical and hygiene fitness.

The Caterer shall be responsible for the proper conduct and behavior of the employees engaged.

Smoking, consumption/distribution of alcohol, use of pan and gutka by the employees is strictly prohibited in the IIIT campus.

The Caterer is solely responsible for the payment of minimum wages, ESI and EPF for their employees as per the Government of AP and Gol norms as applicable and should meet any other statutory and non-statutory benefits/obligations. The record of duty hours and pay structure should be maintained as per rules for inspection by the government authorities.

SCHEDULE C
Price Schedule (Details of price bid)

Sl.No	Item description	Unit	Rate	Taxes	Total
1	Break-fast	1 No	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)
2	Lunch	1 No	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)
3	Evening Snacks	1 No	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)
4	Dinner	1 No	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)	Rs. In words (Rupees.....)
	Total Per day Per head		Rs. In words (Rupees.....)	Rs In words (Rupees.....)	Rs. In words (Rupees.....)

Note:

1. The rates should be quoted in figures as well as in words. The rates quoted shall be inclusive of all taxes.
2. **Any exemption from tax of all taxes of any kind will be supported appropriate documentation and will be provided to the contractor by IIIT**
3. The tenderer may go through the indicative menu as per Appendix 1 for a fair idea of the type of food items to be served.

Date:

Signature of the Contractor

Extra Items for the mess on payment basis:

SI No	Item	Unit	Rate (Rs) including service tax etc
1	Boiled egg	1 No.	
2	Single egg Omlet	1 No.	
3	Single egg masala	1 No.	
4	Scrambled egg	1 No.	
5	Corn flakes	50 gms	
6	Gobi 65	Per plate (150 gm)	
7	Gobi Manchurian	Per plate (150 gm)	
8	Onion/palak/gobipakaoda	Per plate (150 gm)	
9	Chicken 65 (Dry)	Per plate (150 gm)	
10	Chicken masala	Per plate (150 gm)	
11	Chettinad Chicken	Per plate (150 gm)	
12	Ginger chicken	Per plate (150 gm)	
13	Pepper chicken	Per plate (150 gm)	
14	Chilli chicken	Per plate (150 gm)	
15	Garlic chicken	Per plate (150 gm)	
16	Chicken Briyani	Per plate 300 gm rice + 100 gm chicken	
17	Baby corn masala	Per plate (150 gm)	
18	Paneer butter masala	Per plate (150 gm)	
19	Mushroom masala	Per plate (150 gm)	
20	Chillipanner	Per plate (150 gm)	
21	French fries	Per plate (150 gm)	
22	Noodles	Per plate (150 gm)	
23	Fruit Juice	Per glass of 200 ml	
24	Fruit salad w/o ice cream	Per plate (150 gm)	

The above rates are worked out based on the average number of students. These rates are applicable for whole contract period mentioned in the document. We also accept to cater to any minor modifications in the menu as requested by IIIT without any additional cost. We hereby agree to abide by the decision of the IIIT and terms and conditions mentioned in the schedules. We also agree to attend any meetings arranged by IIIT without fail and implement the decisions taken in such meetings for strict compliance. We have enclosed the duly signed copy of all the schedules with the required annexure. We hereby certify that the above rates are inclusive of all applicable taxes.

Yours Sincerely,

Authorized signatory of the tenderer with seal

MESS MENU 2018-19 (I)

	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
Breakfast	Idly	Puri	Dosa(Masala/Onion/Ravva)	Semiya Upma / Upma	Kichidi / Bisibelabath	Mysuru bonda/Punugulu	Noodles
	Vada (2)	Aloo curry	Chutney	Chutney	Pickle	Chutney	Conflakes/Chocos
	Sambar	Tomato chutney	Podi	Podi	Sambar	Red chutney	Omlette(Non-Veg)
	Chutney Karam Podi Boiled Egg(Non-Veg) Fruits(Veg)	Fruits(All)	Sambar Omlette(Non-Veg) Fruits(Veg)	Pickle (Tomato/ mango) Sprouts(All)	Fruits(All)		Fruits(Veg)
	Note: Bread,Butter,Jam,Milk,Tea and Coffee will be served in everyday's breakfast. Cornflakes and chocos --Kellogs company Jam-Kisan,Sil						
Lunch	White rice Chapathi sambar Tomato Dal palak panner Cabbage 65 Bikaneeri Papad	White rice Chapathi Chenna/Egg curry Rasam Curd Pickle Chips	White rice Chapathi Gobi 65 Rajma curry Rasam Curd Moong dal	White rice Chapathi Benjan masala Channa curry(Veg) Sambar Pickle Curd	White rice Chapathi Meal maker Palak dal Sambar Pickle Curd	White rice Chapathi Cabbage 65 Dal makhani Sambar Curd Chips	White rice Chapathi Bendi fry(with ground nuts) Soya curry Leafy dal Curd Pickle
		Dal	Dosakaya Pappu	Boiled Egg(Non-Veg) Papad	Masala Papad	Tomato Dal	Fruyms
	Note: Vegetable Salad should be served everyday(Onions,Beetroot,Carrot,Cucumber)						
Snacks	Samosa	Bajji	Veg puff	Dil pasand	Pakodi	Kachori	Bread bajji
	Note: Milk,Tea,Coffee will be served in everyday's snacks.						
Dinner	Chole bhature Tomata rice / Jeera rice Butter milk Bread halwa/ carrot halwa	White Rice Sambar Chapathi Egg burji(Non-veg) majjiga pulusu Gobi masala(veg) Moong dal Chips	White Rice AP Chicken curry(Non-Veg) Kofta Curry(Veg) Fruit Salad(Veg) Sambar Curd Papad	Aloo paratha(sauce) Tamrind rice/Lemon rice Ice cream Gulab jamun(2) Curd	Fried rice(veg &egg) Kesari Raitha	White rice Paratha Aloo curry Ulava Charu(with cream) Curd Chips Dal	Spl biryani(Non-veg) Paneer Biryani + Gobi Manchuria(Veg) Raitha
	Note: Vegetable Salad should be served everyday(Onions,Beetroot,Carrot,Cucumber) Spl Biryani-Basmathi Rice and 150 gms chicken.						

Annexure-II

Brands to be used

1. Salt – Annapurna, TATA
2. Ketchup – Maggi, Kissan, Henz
3. Oil – Sundrop, Safola, Fortune, Dhara, Vijaya, Kurnool
4. Pickles – Eastern, Nilons, Tops, Priya
5. Spices: Eastern, MDH, Everest, Catch, Badshah
6. Atta – Ashirwad, Pilsburry, Annapurna
7. Noodles: Maggi, Top Ramen
8. Flavoured drinks – Tag, Fasna, Roohfza, Kissan, Squash, Khus sharbat
9. Cheese/Butter – Amul, Mother Dairy, Britannia, Heritage
10. Ghee: Heritage, Amul, Mother dairy, Vijaya
11. Bread: Modern, Britannia,
12. Jam – Kissan, Maggi, Druk
13. Milk – Amul, Heritage, Tirumala, Vijay, Sangam,
14. Tea – Brookebond, Lipton, TATA, Tajmahal
15. Coffee: Bru, Nescafe
16. Ice Cream – Amul, Arun, Heritage
17. Briyani Rice – Basmati
18. Rice – Sona masuri
19. Custard powder – Brown & Polson

The caterer has to get the approval of the IIIT for use of brands other than the brands indicated above.

Annexure- III

Feedback form for evaluation

SNo.	Description	Excellent	Very good	Good	Average	Poor	Very Poor
		(5 points)	(4 points)	(3 points)	(2 points)	(1 points)	(0 points)
1	Quality of the food served (Double Weightage)*						
2	Quantity of food served						
3	Cleanliness, hygiene and waste disposal						
4	Catering service and Punctuality						
Total							

*Obtained points will be multiplied by two.

Based on the points obtained in the performance evaluation, the following deductions shall be made from the monthly bill, payable to the caterer.

Sl.No.	Points	Percentage Deduction
1	20-25	Nil
2	16 – 19	2
3	12 -15	5
4	10 -11	8
5	6 -10	12
6	5 and Below	18

The final decision on the feedback evaluation points will be carried out by IIIT. The caterer is expected to get overall “very good” in each category in all months. “Very poor” in any month and “poor” twice in a row will attract appropriate penalty and / or termination of contract.

I/We agree to the above terms and conditions specified.

Signature of Caterer
Official seal and address