

SAINIK SCHOOL REWARI, HARYANA
TENDER FOR SUPPLY/SERVICE FOR THE YEAR 2018-19
TENDER FORM FOR :

S/No _____
(with School round stamp)

Cost Rs ____/-
(DD for Rs. 1000/- to be attached for downloaded forms
except barber services for which Rs. 200/- to be attached)

Note: Read the instruction while filling the tender form carefully.

1. Tender for supply/Services of : _____
2. Payment of Cost of Tender : _____Rs. _____
3. Name of Firm/Agency/Supplier/Contractor : _____
4. Full address of firm/agency/supplier : _____
With pin code. _____
5. Tele Contact No. (Including mobile No.) : _____
6. Bank DD No. & Earnest money amount : _____
(Only through DD payable at PNB Mini
Secretariat Rewari code No 4681) _____
7. GST No/ Registration No. /Service Tax No. : _____
PAN, last 1 F.Y/A.Y IT Return, _____
Documentary Evidence /Labour License. Etc _____
8. Experience of supply/services to Govt deptt : _____
if any (with documentary Evidence, PAN No.
Supplier/Firm Regd No and also a copy of IT
Return is mandatory)
9. Terms and condition, if any (for consideration by the School Authorities)
(a) _____
(b) _____
(c) _____
10. Terms and conditions from the school side to be acknowledged by Vendor:-
(a) For all supplies like Stationary & Clothing items etc vendors to attach last 1
F.Y/A.Y ITR with audited balance certificate, Registration No & PAN No.

The firm having experience in the respective field or business with Govt. establishment will be given preference. For the purpose, the experience certificate may be attached along with the documents.

- (b) Incomplete tender form will not be entertained/accepted.
- (c) Tender will be accepted with the required earnest money deposit as per advertisement. No old security deposit will be considered for participating in the present tender process.
- (d) The contractor/firms will put their signature and mention their full address along with contact number and details of DD attached at the column given at the end of this tender form.
- (e) Lowest tender will be decided on evaluated value of the total items and various other factors i.e. quality, reputation of the tenderers etc.
- (f) Split tender will generally be discouraged. However, earnest money of tenderers who refuse to accept part tender will be forfeited.
- (g) Rate will be quoted in rupees for each item and discount on MRP for branded items & products of reputed manufacturer will be accepted. **Rate should be included all taxes F.O.R. to Sainik School Rewari.**
- (h) **For catering services** attach Registration of firm/GST No, PAN, Labour License of minimum 30 workers, Service Tax No, Food License. Attach last 1 F.Y/A.Y ITR of firm, Experience certificate for at least one year for providing mess service of approx 500 above cadets/person in Govt/private institution will be preferred. The firm/contractor whoever bags the tender will have to deposit Rs. Four lakhs being L1 with the school as security deposit.
- (i) **Tenderers will give an undertaking in the form of signing this tender form that no representation in view of rejection of their Tenders by the Board of officers will be represented in any department / Court of Law of this country. The decision of Board of officers will be considered as full and final and the tenderers will agree to that.**
- (j) **All disputes are subjected to Rewari, Haryana jurisdiction only.**
- (k) **Signature of Suppliers/Contractors/ Tenderers below signifies their consent of having read, understood and undertake all point mentioned in para 10 above and signing it as correct.**
- (l) **The Principal reserves the right to reject or accept any or all the tenders or accept them in parts or for term less than one year or reject the lowest tender without assigning any reason whatsoever. the tender of person(s)/firm (s), who have been blacklisted by the government or by the school in the past or have/had dubious dealing with the government or the school, shall not be entertained.**

Stamp with Sign. of Firm/Contractor/Authorised Person

With full address _____

Detail of DD attaches. DD No & date _____

CONDITIONS

1. The tender document is not transferable. The complete terms & conditions needs to be read by the tenderer prior to sending his filled tender form & may consult the school to clarify any ambiguity.
2. An amount of Rs. 1000/- (Rs. One Thousand Only) collected towards the tender form except Barber Tender Form cost Rs. 200/- only.
3. Payment :
 - (a) Payment will be made only after receipt of the products/material/equipment at the school and after satisfactory installation by the respective company.
 - (b) No advance payment will be made on any account.
 - (c) Payment will be made only by means of an Account payee cheque or RTGS/NEFT. DD may be issued on request in writing and the DD commission will be charged.
4. The firm may bring the equipment/product/material to the school as sample at their own cost.
5. The literature/broucher submitted by the firm should be self explanatory.
6. Warranty/guarantee period is to be clearly mentioned.
7. The “Annual Maintenance Contract” scheme of the firm should be clearly spelt out.
8. Terms & Conditions for up gradation in future, if required, are to be mentioned in offer.
9. Maximum **Educational Discount** admissible is to be mentioned in the offer.
10. If any certificate, enclosed by firm are found to be fake/bogus/tampered, such agencies are liable to be black listed from the school.
11. Tender by Fax/E-mail will not be accepted.
12. Late received and incomplete tender form shall be summarily rejected.
13. For other details, terms and conditions, the firms are advised to contact the school.
14. If any change/additions/alterations are found to be made by them and the same is subsequently detected/noticed at any stage even after award of the supply order, all necessary actions including stoppage of the supply order would be taken. In additions the bidders are liable to be prosecuted under law.
15. Lowest rates do not guarantee the Tender acceptance. It is the quality, reputations of vendor after sales, service, guarantee/warranty amongst others which will be taken into consideration during finalization of tenders. Brand name and model nos. should invariably be quoted for all the items. Items of poor and inferior quality will not be considered for procurement.
16. If any firm has “Authorized Dealership Certificate”, the same may also be enclosed. The vendor intending to bind for a tender should be dealing in such relevant items or should own a shop for relevant supplies/items.
17. This advertisement does not constitute and will not be deemed to constitute any commitment on the part of the school.
18. **All correspondence should be addressed to the following address**
The Principal
Sainik School Rewari
Sector -4, Rewari – 123401
(Haryana)
19. Interested bidder to download the relevant pages of the specific tender and attach with the tender document.

SAINIK SCHOOL, REWARI (HR)
TENDER FOR MESS CATERING SERVICES
PERIOD FROM 01 MAY 2018 TO 30 APR 2019

Sr. No.	<u>Name of Item</u>	<u>Quantity</u>	<u>Brands</u>	<u>Rate in Rs.</u>
1.	Meals for cadet (as per attached menu)	Per day per cadet		
2.	Party Normal (Sahi Paneer, Chicken Curry, Purrie, Dal Arhar, Mix Veg, Raita, Salad, Papad, Ice Cream cup/Ras Malai, Zeera Rice.	Per Plate		
3.	Party VIP Menu (Butter Chicken, Sahi Paneer , Mix Veg, Dal Makhni, Salad, Papad, Zeera, Rice, Tandori Naan/Missi Roti, Rasmalai/Pastry/Ice Cream, Raita, Papad	Per Plate		
4.	Allu Bonda 50 gm	Kg		
5.	Amlet of 02 eggs	Nos		
6.	Apple	Kg		
7.	Badam	Kg		
8.	Badam Plain 100 Gms	Per Pkt		
9.	Badam Roasted	Kg		
10.	Badam Rosted 50 Gms	Per Pkt		
11.	Banana	Dozen		
12.	Besan Pakoda	Per Kg		
13.	Bundi Ladoo	Per Kg		
14.	Burfi Doda	Per Kg		
15.	Burfi Kaju	Per Kg		
16.	Burfi Pan	Per Kg		
17.	Burfi Plain Khowa	Per Kg		
18.	Cake eggless	Pound		
19.	Cocktail Samosa	Per Pcs		
20.	Coffee Cup	Per Cup		
21.	Coffee Nascafe/Nasleay 50 gm pkt	pkt		
22.	Cookies (Various Assorted)	Per Pkt		
23.	Dahi Bada (2Pcs) with Dahi & Cahtni	Per Plate		
24.	Dhokla	Per Kg		
25.	Eggs	Nos		
26.	Eggs boiled	Nos		
27.	Emarti	Kg		
28.	Frooti 1 Ltr	Per Pcs		
29.	Frooti 2 Ltr	Per Pcs		
30.	Gazzar Pak	Per Kg		
31.	Gooday Buscuit Single/Double Roll	Per Pkt		
32.	Gulab Jamun	Per Pcs/kg		
33.	Jalebi	Kg		

S.No	Name of Item	Quantity	Brands	Rate in Rs.
34.	Ice Cream brick cup of 40/80/100/250 ml	Per cup	Vanilla, Amul, Strawberry, butter Scotch	
35.	Juice Mix 1 Ltr pack	Pkt		
36.	Kaju Katli	Per Kg		
37.	Kala Chana	Kg		
38.	Laddo Besan	Per Kg		
39.	Laddo Motichur			
40.	Lemon Tea Cup	Per Cup		
41.	Maida Mathi 50 gm	Pc/KG		
42.	Mango	Kg		
43.	Milk Amul/Saras (Full Cream)	Per Ltr		
44.	Milk Amul/Saras (Without Cream)	Per Ltr		
45.	Milk Cake	Kg		
46.	Mix Pakoda	Per Kg		
47.	Moog Ka Halwa	Kg		
48.	Muffins Non Veg 25 Gms	Per Pcs		
49.	Muffins Veg 25 Gms	Per Pcs		
50.	Nescafe Coffe Small	Per Pcs		
51.	Orange	Kg		
52.	Pani Patasa	Per Pcs		
53.	Panner Pakoda	Per Kg		
54.	Pastry	Per Pcs		
55.	Pastry (Various Varieties)	Per Pcs		
56.	Kachori	Per Pcs		
57.	Kachori Karhi	Per Pcs		
58.	Kachori Payaj	Per Pcs		
59.	Kachori Raj	Per Pcs		
60.	Rasgulla	Per Pcs		
61.	Rasgulla Small	Per Kg		
62.	Rasgulla Sponge	Per Kg		
63.	Rasmalai 50 gm	Per Pcs		
64.	Samosa, Big Size 75 Gms	Pcs		
65.	Sugar Free Cube	Per Pkt		
66.	Tea bag	Per Box	Tajmahal	
67.	Tea Hot Radymade	Per Cup		
68.	Water bottle 1Ltr Pack	Nos	Bisleri	
69.	Water bottle 1/2 Ltr	Nos	Bisleri	
70.	Dossa			
71.	Sambar Vada			
72.	Chaumin			

Name of the Firm _____

DD No. _____ dt _____

Address _____

Mobile No _____

SAINIK SCHOOL REWARI (HARYANA)

MESS MENU 2018- 19 (PERIOD FROM 01 MAY 2018 TO 30 APR 2019)

Day →	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Schedule ↓							
Break fast	Bread 4 Pcs with Butter (Amul)-20 gms, Jam -20 gms (Kishan) , Veg catlet(50 gms each) -02 (only for veg) Omlet 2 eggs, and milk 200 ml mix with bournvita	Puri Four pcs (50 gms each), Veg Allu Tomato curry and Milk 200 ml mixed with bournvita	Bread 4 Pcs, Butter-20 gms (Amul) Jam-20 gms(Kishan) , Omelet- 2 eggs/, Veg Cutlet-02 (50 gms each (only for vegetarian) and milk 200 ml mixed with Bournvitta	Mishi Roti -2 (60% wheat flour & 40% Gram flour), Butter Amul-20 gm, Veg Allu Tomato curry and milk 200 ml mixed with bournvita.	Paratha plain-2, Veg Allu fried , Pickle mixed 20 gms and Milk 200 ml mixed with bournvita.	Poori – 04 pcs (50 gm each) Veg Allu, Tomato, Curry and milk 200 ml with bournvita,	Paratha stuff Allu-2, Pickle mixed 20 gms and curd 100 gms (curd Amul/Saras)
Morning Snacks 10:30 AM	Samosa-01 (100 gms)	Naspati(100 gm)/Banana-01	Samosa-01 (100 gms)	Namkeen (Haldiram)	Orange (100 gm)/Banana-01	Namkeen (Haldiram) – 50 gm	Biscuit Good day -1 pkt small
Lunch	Rice (Vasmati), Chapati, Dal Channa, Seasonal veg with potato , Salad 50 gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot, Beat root) , Fruit seasonal Banana of good length , Curd 100 gms	Rice, Roti, Dal Arhar, Seasonal mix veg, Salad 50 gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot, Beat root) ,Pickle , Bundi Rayata 150 gms and Fruit -150 gm (Guava/Apple/Watermelon)	Rice, Chapati, Kari Pakora, Mixed seasonal veg , Salad 100 gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot, Beat root)and fruit 150 gms (Grapes/Naspati/ Orange)	Rice, Chapati, Dal Moong ,Mixed seasonal veg Salad 50 gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot' Beat root) and fruit 150 gms (Mango/Gouva)	Pulao, Chapati, Dal Arhar, Fried parmal/Beans/Palak, Salad 50gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot, Beat root) and Banana of good length	Rice, Chapati, Veg Kala Chana with Potato, Dal Makhani, Salad 50gm(Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beat root) , Curd 100 gms and fruit 150 gm (Mango/Apple/Guava)	Briyani. Raita, Salad 100 gm(Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beat root) , Pickle/Papad. and fruit 150 gm (Watermelon/ Maskmelon/Grapes/Kinnu)
Evening Tea	1730 hrs Muffin without eggs/Biscuit (Good day/Bourbon)(Monday, Tuesday, Friday- Muffin – Tuesday & Thursday-01 pkt good day small, Saturday and Sunday – Bon Bon -1 pkt small						
Dinner	Rice, Chapati (Arhar Dal, Sahi Paneer/Fried Chicken-110 gms , Motichur Laddu big 2 pc. Each 50 gms	Rice, Roti, Dal Chana, Seasonal vegetable, Salad 100 gm(Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beat root), Rice Kheer with dry fruits 100 gm.	Chapati, Mattar Paneer(Amul)/ and Mutton- 110gm Rice, Dal Moong Dhuli, Salad 100 gm(Onion, Tomato, Lemon ¼, Cucumber, Radish, Carrot, Beat root), Gulab Jamun-2 pc 50 gm each	Rice, Dal Arhar, Puri, Potato ,tomato, Matter curry, papad, and Kheer Rice with dry fruits /Ice Cream-85 gm. (summer /winter)	Rice, Chapati, Chhola, Kheer Samiya with dry fruits 100 gm	Rice, Chapati, Dal Arhara, Eggs curi 2 eggs/mattar paneer(Amul)-110 gm (for non egg eater), Rasgulla-02 pcs	Mixed Pulao, Chapati, Rajma, Gulab Jamun -2 pcs 50gm each, Deshi Ghee (Amul)-100 gms

Terms and Conditions :-

- 1 Food will be prepared for 535 Cadets and approx 35 Staff Member.
- 2 Minor change in seasonal vegetables can be made with the approval of school authorities.
- 3 Edible oil for cooking should be AGMARK/FPO of Fortune/Sunflower/Safoola brand. Deshi Ghee of Amul/Verka/Saweta/Pitanjali Deshi Ghee .
- 4 Condiment should be AGMARK/FPO of MDH/Catch brand.
- 5 Milk should be of Saras Dairy/Amul brand full cream. Recommended for consumption for teenagers age group of 10-16 years by qualified authorities.
- 6 Butter/Jam/Pickle should be of reputed Amul/Kishan/Nilon's and Khana Khazana brand only.
- 7 Cooks & Waiters/Bears should be Free From Infection (FFI). All mess staff will do monthly medical check up. Dress/Uniform code for the catering staff will be defined by the school authorities.
- 8 "The school will provide only Mess space with requisite Utensils/Equipments and LPG connection. The cost on account of LPG fuel Consumption will be borne by the Supplier/contractor. The contractor will procure the LPG under his own arrangement. If any short supply etc School will be not be responsible for the same . The contractor is responsible to carry out necessary repair/servicing of LPG appliances and other cooking equipments provided to him if any defect takes place including electric appliances and dinning table. The contractor will be responsible for safe custody and security of utensils, cooking equipments, dinning tables and LPG appliances and cylinders held on charge of him. The contractor will be responsible for hygiene & sanitation and cleanliness of Mess cooking area, dining halls and surrounding area of mess. He will personally responsible for cleanliness of his employees and ensure daily that they take regular hair cut, nails cut & take bath daily and wear clean and smart uniform. He will provide the apron and headgear to cooks, waiters and who works in cooking area. He will provide the uniforms to all his employees detailed in mess. He will carry out the police verification of his employees and hand over the same to school. Cleaning material for cleaning of mess kitchen, dining hall, utensils washing area and surround area will be provided by the contractor.
- 9 The contractor will provide atleast 2x cooks, 14 x waiters, 3 x Masalchi, 3 x Helper for cooks /Chapati maker, 6x Chapati maker/puri/paratha/Kachori/Bhatura makers and 1x Safaiwala for the mess.
- 10 Quantity of fruit at lunch will be @ one per head of 150 gms and provided alternative variety of fruits on each day.as per menu.
- 11 Chicken will be provided for non vegetarian and Paneer (Amul) will be given to vegetarian only on specified days as per menu. The quality of meat,chicken and Paneer should be fresh. Contractor will ensure the meat/chicken should be of healthy bird/animal and live bird/animal should cut in his presence.
- 12 "The scale of Pulses should be 40 gms, Veg-150 gms including onion and garlic (Root & Tubes-50 gms, Green leafy veg-50 gms and other veg-50 gms)
Fruit-150 gms, Meat/Chicken-110 gms, and Butter/Jam-20 gms each Cadet. The min weight of sweet dish should be 100 gms ."
- 13 The following will be provided in case meat/chicken and eggs not given by the contractor due to unavoidable circumstances:-
 - (a) In lieu of meat/Chicken - Paneer 150 gms
 - (b) In lieu of one egg - Roasted groundnut 100 gms.
- 14 The contractor will be present in Mess during breakfast/lunch/dinner timing and he will also present during morning/evening tea and when snacks served to Cadets. He will made available himself during the inspection of Mess by School Authorities as well as VIP visit to School/Hostel complex.
- 15 The Contractor will also arrange special lunch/other adm arrangement like organize of tea/snacks outside the School/Hostel Compass as and when school authorities order for the same.
- 16 "The Contractor will provide Rice and Atta of Branded/reputed Company (Rice- India Gate/Rajdhani/Mogra and Atta- Annapuranna/Shakti bhog/Ashirwad/Rajdhani."
- 17 TATA/Captain Cook Salt will be use in the Mess.
- 18 Messing contractor to ensure that the meals/food/snacks are served to the cadets as per the timings prescribed by the school time table
- 19 The contractor is to ensure that the Vegetable use in the Mess for cooking is fresh and of good quality.

Signature with seal of Contractor