

SAINIK SCHOOL REWARI, HARYANA
TENDER FOR SUPPLY/SERVICE FOR THE YEAR 2019-20
TENDER FORM FOR :

S/No _____
(with School round stamp)

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

Note: Read the instructions properly 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) : _____
and email address of the firm _____
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 conditions from the school side to be acknowledged by Vendor:-
(a) _For all supplies like Stationary & Clothing items etc vendors to attach last
one F.Y/A.Y ITR with audited balance certificate, Registration No & PAN No.

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

- (a) Incomplete tender form will not be entertained/accepted.
- (b) 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.
- (c) 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.
- (d) Lowest tender will be decided on evaluated value of the total items and various other factors i.e. quality, reputation of the tenderers etc.
- (e) Split tender will generally be discouraged. However, earnest money of tenderers who refuse to accept part tender will be forfeited.
- (f) **Rate will be quoted in rupees for each item and not on MRP** except medicine in which discount on MRP would be mentioned. **Rate should include all taxes F.O.R. to Sainik School Rewari.**
- (g) **For catering services** attach Registration of firm/GST No, PAN, Labour License 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 5 to 10% of cost of tender i.e. **Rs. Eight Lakh only** being L1 with the school as security deposit for all categories.
- (h) **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 in each page.**
- (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 & Cobbler Tender Form for which the cost will be 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, and 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
TENDER FOR MESS CATERING SERVICES
FROM 01MAY 2019TO 30 APR 2020

S. No	Name of Item	Accounting Unit	Rate incl of all charges & taxes (freight on reach Sainik School Rewari)
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/RasMalai, 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.	Mix Veg (PattaGobhi, SimlaMirch, Tommato, Paneer, Carrot, Matter, Brinjal)	Plate of 100 gms	
5.	Mutter Panner	Plate of 100 gms	
6.	Butter Chicken	Plate of 100 gms	
7.	Shai Paneer	Plate of 100 gms	
	<u>Fruits</u>		
8.	Apple	Kg	
9.	Banana	Dozen	
10.	Grapes	Per kg	
11.	Guava	Per kg	
12.	Mango	Kg	
13.	Orange	Per Kg	
14.	Papaya	Per Kg	
	<u>Dry Fruits</u>		
15.	Badam (Almonds)	Kg	
16.	Badam Plain 100 Gms	Per Pkt	
17.	Badam Roasted	Kg	
18.	BadamRosted 50 Gms	Per Pkt	
19.	Dried Apricot 100 Gms	Per Pkt	
20.	Wall nut 100 Gms	Per Pkt	
21.	Kishmis 50 gms (Raisin)	Per Pkt	
22.	Kaju Roasted 100 gms	Per Pkt	
23.	Kaju Roasted 50 gms	Per Pkt	
24.	Pista Roasted 100 gms	Per Pkt	
25.	Pista Roasted 50 gms	Per Pkt	
26.	<u>Hot/Cold Drinks</u>		
27.	Coffee Cup		
28.	Cold Drink	750 ml	
29.	Frooti 1 Ltr	Per Pcs	
30.	Frooti 2 Ltr	Per Pcs	
31.	Ice Cream brick cup of 40/80/100/250 ml	Per cup	

	Vannila, Amul, Strawberry		
32.	Juice Mix 1 Ltr pack	Pkt	

2

S. No	Name of Item	Accounting Unit	Rate incl of all charges & taxes (freight on reach Sainik School Rewari)
33.	Lemon Tea Cup	Per Cup	
34.	Lemon water glass (200 ml) with sugar	Per glass	
35.	Milk Amul/Saras (Full Cream)	Per Ltr	
36.	Milk Amul/Saras (Without Cream)	Per Ltr	
37.	Milk Cake	Per Kg	
38.	Nescafe Coffe Small	Per Pcs	
39.	Pastry	Per Pcs	
40.	Pastry (Various Varieties)	Per Pcs	
41.	Tea Hot Readymade	Per Cup	
42.	Water bottle 1Ltr PackBislery	Nos	
43.	Water bottle 1/2 LtrBislery	Nos	
44.	Coffee Nescafe/Nesleay 50 gm pkt	pkt	
45.	Sugar Free Cube	Per Pkt	
46.	Tea bag Taj Mahal	Per Box	
47.	Allu Bonda 50 gm	Per Kg	
48.	BesanPakoda	Per Kg	
49.	Biscuit of other brand	Per Pkt	
50.	Biscuit Double Roll Goodday	Per Pkt	
51.	Biscuit Single Roll Goodday	Per Pkt	
52.	BundiLadoo	Per Kg	
53.	Burfi Doda	Per Kg	
54.	Burfi Kaju	Per Kg	
55.	Burfi Pan	Per Kg	
56.	Burfi Plain Khowa	Per Kg	
57.	Cake eggless	Pound	
58.	Choumin 100 gms	Per plate	
59.	Cocktail Samosa	Per Pcs	
60.	Cookies (Various Assorted)	Per Pkt	
61.	DahiBada (2Pcs) with Dahi&Cahtni	Per Plate	
62.	Dhokla	Per Kg	
63.	Dossa	Per plate	
64.	Egg Curry of 2 eggs	Per plate	
65.	Eggs	Nos	
66.	Eggs boiled	Nos	
67.	Emarti	Kg	
68.	Gazzar Pak	Per Kg	
69.	GulabJamun	Per Pcs/kg	
70.	Jalebi	Per Kg	
71.	Kachori	Per Pcs	
72.	KachoriKarhi	Per Pcs	
73.	KachoriPayaj	Per Pcs	

Signature of Firm/Vendor_____

S. No	Name of Item	Accounting Unit	Rate incl of all charges & taxes (freight on reach Sainik School Rewari)
74.	KajuKatli	Per Kg	
75.	Kaju Roasted	Per Kg	
76.	Kala Chana	Per Kg	
77.	LaddoBesan	Per Kg	
78.	LaddoMotichur	Per Kg	
79.	Maida Mathi 50 gm	Pc/KG	
80.	Kachori Raj	Per Pcs	
81.	Moong KaHalwa	Per Kg	
82.	Mix Pakora	Per Kg	
83.	Muffins Non Veg 25 Gms	Per Pcs	
84.	Muffins Veg 25 Gms	Per Pcs	
85.	Omelet of 02 eggs	Nos	
86.	PaniPatasa	Per Pcs	
87.	PannerPakoda	Per Kg	
88.	Rasgullastandard size	Per Pcs	
89.	Rasgullastandard size	Per Kg	
90.	Rasgulla Sponge	Per Kg	
91.	Rasmalai 50 gm	Per Pcs	
92.	Sambar Vada	Per plate 2 Vada	
93.	Samosa, Big Size 75 Gms with sauce pouch /Chatni	Per Pcs	

Name of the representative of firm _____ Mobile No _____

Signature of Firm representative _____ DD No and Date _____

Name of the Firm _____ Amount of DD _____

Address _____

SAINIK SCHOOL REWARI (HARYANA)

MESS MENU 2019- 20 (PERIOD FROM 01 MAY 2019 TO 30 APR 2020)

Day →	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Schedule ↓							
Break fast	Bread 4 Pcs with Butter (Amul)-20 gms, Jam -20 gms (Kissan) , Veg cutlet(50 gms each) -02 (only for veg) Omlet 2 eggs, and milk 200 ml full cream Amul/Sarshmixed with bournvita.	Puri Four pcs (50 gms each) , Veg Allu Tomato curry and Milk 200 ml full cream Amul/Sarshmixed with bournvita.	Bread 4 Pcs, Butter-20 gms (Amul)Jam-20gms(Kissan) Omelet-2 eggs/,Veg Cutlet-02 (50 gms each (only for vegetarian) and milk 200 ml full cream Amul/Sarsh mixed with Bournvita	Mishi Roti -2 (60% wheat flour & 40% Gram flour), Butter Amul-20 gm, Veg Allu Tomato curry and milk 200 ml full cream Amul / Sarshmixed with bournvita.	Paratha Allu stuff/Onion stuff , Pickle mixed 20 gms and packed curd 100 gmsAmul/Sarsh.	Puri – 04 pcs (50 gm each) Veg Kala Chana Allu, and milk 200 ml full cream Amul/Sarshwith bournvita .	Paratha stuff Allu-2, Pickle mixed 20gms and packed curd 100 gmsAmul/Saras.
Morning Snacks 10:30 AM	Samosa-01 (100 gms)	Naspati(100 gm)/Banana-01 of good length	Samosa-01 (100 gms)	Namkeen (Haldiram) – 50 gm pkt	Orange (100 gm)/ Guava/ Banana-01	Pea nuts (Haldiram) – 50 gm	Mazza/Frooti -1 pkt(100 ml)
Lunch	Rice (Vasmati), Chapati, Dal Channa, Seasonal veg with potato , Salad 50gms(Onion,Tomato, lemon¼,Cucumber,radishCarrot , Beet root) Fruit seasonal Banana of good length , packed Curd 100 gmsAmul/ Sarsh, PapadLiggat/Bikaji /Mother Recipe/ Tulsi – 01.	Rice, Roti, Dal Arhar, Seasonal mix veg, Salad 50 gm(Onion, Tomatoo, Lemon ¼, Cucumber, Radish, Carrot,Beet root) ,Pickle ,BundiRayatamade of packed curd 100 gmsAmul/Sarsh and Fruit -150 gm (Guava/Apple/Watermelon) , PapadLiggat/ Bikaji /Mother Recipe/ Tulsi – 01.	Rice, Chapati, Kari Pakora, Mixed seasonal veg , Salad 50 gm(Onion, Tomatoo, Lemon ¼, Cucumber,Radish, Carrot, Beet root), packed Curd 100 gmsAmul/Sarshand fruit 150 gms(Grapes/Naspati/ Orange), PapadLiggat/ Bikaji /Mother Recipe/ Tulsi – 01, PapadLiggat/ Bikaji /Mother Recipe/ Tulsi – 01.	Rice,Chapati,Dal Moong,Mixed seasonal veg, Salad 50gms(Onion,Tomatoo,Lemon ¼, Cucumber, Radish, Carrot, Beet root), Packed Curd- 100 gmsAmul/Sarshand fruit 150gms(Mango/Banana/ Gouva)PapadLiggat/ Bikaji/ Mother Recipe/ Tulsi – 01.	Pulao, Chapati, Dal Arhar, Veg Allu Palak,TomatooSalad50 gm(Onion,omato, Lemon ¼,Cucumber, Radish,Carrot, Beet root) and Banana of good length, PapadLiggat/ Bikaji /MotherRecipe/Tulsi– 01.	Rice, Chapati, Veg Kala Chana with Potato, Dal Makhani,Salad50gm(Onion, Lemon ¼, Cucumber,Radish, Carrot, Beet root), Curd 100 gmsand fruit 150 gm (Mango/Apple/Guava), PapadLiggat/ Bikaji /Mother Recipe/ Tulsi – 01.	Rice,Chapati, Kari Pakora, Mixed seasonal veg , Salad 100 gm(Onion, Tomato, Lemon ¼, Cucumber,Radish, Carrot, Beet root) , packed Curd 100 gmsAmul/Sarsh and fruit 150 gms(Kinnu/Naspati/Orange), PapadLiggat/ Bikaji /Mother Recipe/ Tulsi – 01.
Evening Tea	1730 hrsMuffin without eggs/Biscuit (Good day/Boon boon)(Monday,Tuesday,Friday- Muffin – Tuesday &Thursday-01 pkt good day small, Saturday and Sunday – Bon Bon -1 pkt small						
Dinner	Rice, Chapati ,Dal Arhar, Sahipaneer (Amul-110 gms) /Chicken curry -110 gms , Salad 50 gms, Onion, Tomato,Lemon¼ Cucumber/ Radish/ Carrot/ Beet root), MotichurLaddu50 gms – 02 pcs .	Rice, Roti, Dal Chana, seasonal mix veg, Salad 50 gm(Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beet root), Rice Kheer with dry fruits 100 gms.	Chapati, SahiPaneer(Amul- 100 gms)/Mutton curry - 110gms,Rice, Dal MoongDhuli, Salad50 gms(Onion, Tomato,Lemon¼,cucumber,Radish,C arrot, Beet root), GulabJamun 50 gms – 02 pcs.	Puri, Rice, Dal Arhar, veg Potato,tomato, Mutter curry, Salad 50 gm (Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beet root), papad,and Khowa Burfi 50 gms - 02 pcs /IceCream-85 gms (winter/ summer)	Rice, Chapati, Chhola curry Kabuli channa, Salad 50 gm(Onion, Tomato, Lemon¼, Cucumber/ Radish/ Carrot/ Beet root), Rasgulla 50 gms - 02 pcs	Chapati,Rice, Dal Arhar, Eggs curi 2 eggs/mattar paneer (Amul)-110 gm (for non egg eater), Salad 50gm (Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beet root), Burfi Basin 50 gms -	Chapati ,mixed Pulao, Rajma curry , Salad 50 gms(Onion, Tomato, Lemon ¼, Cucumber/ Radish/ Carrot/ Beet root), GulabJamun 50gms- 02 pcs .

Signature of firm/contractor

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/Safoolabrand. 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 KhanaKhazana 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 dining table. The contractor will be responsible for safe custody and security of utensils, cooking equipments, dining 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. 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.
9. 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.
10. Chicken/Mutton 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.
11. 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) per meal
12. 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 Amul 110 gms (b) In lieu of one egg - Paneer Amul – 50 gms.
13. The contractor will be present in Mess during breakfast/lunch/dinner timing and he will also present during morning/evening 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.
14. The Contractor will also arrange special lunch/other adm arrangement like organize of tea/snacks outside the School/Hostel Complex as and when school authorities order for the same.
15. "The Contractor will provide Rice and Atta of Branded/reputed Company (Rice- India Gate/Rajdhani/Mogra and Atta- Annapuranna/Shakti bhog/Ashirwad/Rajdhani." TATA/Captain Cook Salt will be use in the Mess.
16. Messing contractor to ensure that the meals/food/snacks are served to the cadets as per the timings prescribed by the school time table.
17. The contractor is to ensure that the Vegetable use in the Mess for cooking is fresh and of good quality and properly washed with water before cooking.

Signature with seal of Contractor