



VEER SURENDRA SAI UNIVERSITY OF TECHNOLOGY: BURLA

P.O: Engineering College Burla (Siddhi Vihar), Dist: Sambalpur
Odisha-768018, India

E-mail: registrar@vssut.ac.in, Phone:(0663)2430573, Fax: (0663)2430592

Advt.No.VSSUT/OOR/ 872

Date:25.11.23

TENDER CALL NOTICE

Sealed Tenders are invited by the undersigned under two bid system from intending reputed, registered and experienced and authorized firms/agencies for Catering services at Hall of Residences of Veer Surendra Sai University of Technology (VSSUT), Burla. The last date of receiving of tender is 08.12.2023, 5.00 PM. The Technical bid shall be opened on 11.12.2023 at 3.00 PM and opening of Financial Bid will be notified. For details visit University website www.vssut.ac.in.

**Sd/-
Registrar**

Memo No.VSSUT/ OOR/ 873

Date: 25.11.23

Copy to :

1. The Director, Department of I & PR, Govt. of Odisha, Bhubaneswar. The above advertisement may be published in all India edition of “Sambad (Oriya Daily)”and all Odisha editions of “The Times of India (English Daily)” newspaper on 27.11.2023 in I&PR approved rates in one issue using minimum space. The bill may be sent in triplicate along with a copy of the paper in which the publications are made.
2. University Notice Board
3. Dean (Faculty &Planning) with a request to display the advertisement on the University website.
4. The Comptroller of Finance, VSSUT, Burla for Information.
5. PA to Vice Chancellor for kind information of Hon’ble Vice-Chancellor.

**Sd/-
Registrar**



**VEER SURENDRA SAI UNIVERSITY OF TECHNOLOGY, ODISHA,
BURLA**

(Formerly University College of Engineering, Burla)

Po: Engineering College, Burla, Dist: Sambalpur 768018, Odisha, India

Phone: 0663-2430211, FAX: 0663-2430204, Website: www.vssut.ac.in

Tender Notice No.: VSSUT/ OOR/872 /2023

Date: 25/11/2023

**TENDER FOR “PROVIDING MESS CATERING SERVICE TO HALL OF
RESIDENCES” at VEER SURENDRA SAI UNIVERSITY OF TECHNOLOGY
BURLA, ODISHA**

Sealed Tenders are invited from interested and eligible firms/companies/proprietors/individuals to provide mess catering service to our hall of residences (**Annexure-1**) on the following terms and conditions.

Sl.No.	Particulars	Annexure
1.		
a.	List of Hall of Residences and Number of Boarders	Annexure -1
b.	Check list for preparation of Bid/Tender	Annexure -2
c.	Instruction to tenderer and tender processing formality.	Annexure -3
d.	Letter of Undertaking and Format of particulars of tender	Annexure -4, 4A
e.	Evaluation of Technical Bid	Annexure-5
f.	Financial Capacity	Annexure -6
g.	Price bid /quoted price format	Annexure -7
h.	Cluster Preference	Annexure-8
i.	Debarment from Bidding	Annexure-8A
j.	General Conditions of Contract(G.C.C.)	Annexure -9
k.	Special Conditions of Contract(S.C.C.)	Annexure -10
l.	Typical Mess Menu	Annexure -11
m.	Grocery Brands recommended by the University	Annexure -12
n.	Desired operational conditions	Annexure -13

2.1. Important Dates:

- Last date of submission of tender **08/12/2023 by 05:00 PM**
- Opening of Technical Bid of the tender on **11/12/2023 at 03:00PM**
- EMD and cost of Tender should reach to **The Registrar, VSSUT Burla, Burla-768018, Dist: Sambalpur, Odisha** through Speed Post/Registered Post/Courier on or before date and time of opening of the Technical Bid (i.e. 11/12/2023 at 03:00 PM).

2.2. Tender document is available in the University website, <https://vssut.ac.in>.

3. Nature of Contract

- The contract involves
 - Preparation and Service of Healthy and Hygienic Food to the students of the Hall.
 - Maintaining kitchen equipment and utensils including cost of repairing.
 - Maintaining Hygiene and cleaning of cooking place and dining Hall. It also includes cooking gas pipelines, and cylinders, drain, water supply lines, sink, basin, drinking water purifier, cooler, storage and other features attached in the mess with a view to keep it neat and clean and in good hygienic conditions all the time during validity of the contract.
- The contract is basically item/unit rate contract and involves no control of VSSUT Burla over the staff of the Vendor except ensuring food quality, quantity and hygiene.
- The period of the contract will be for one year from the date of issue of the work

order, unless extended otherwise.

- IV. The contract price is inclusive of all taxes and duties. Vendor is to bear all incidental cost/tax connected to the execution of the contract.
- V. The work may be divided among more than one party subject to matching with lowest bidding price in the tender.
- VI. The tender may be cancelled without assigning any reason and EMD shall be returned within three months of cancellation of the Tender.
- VII. Revocation/withdrawal from tender at any stage before or after opening of the price bid shall entail forfeiture of EMD.
- VIII. Bringing in outside influence or entering in to unsolicited correspondence/communication will entail rejection of tender and a proceeding for blacklisting.

4. ELIGIBILITY:

- I. **Status:** The Bidder shall necessarily be a legal entity either in the form of a sole proprietorship, partnership or a Limited Company registered under the Companies Act. Bidder in the form of joint ventures (JV)/consortium may be permitted. A proof on status, the bidder shall be submitted.
 - II. **Financial Capacity:** The bidders should have the **minimum average annual turnover of Rupees One Crore** during the **last two financial years**. Relevant documents like FILED GST Returns (GSTR-3B) in support of that shall be submitted failing which the Bid shall be treated as invalid. The firms preferably must be willing and/or capable to sustain itself financial till bills are processed & payment released.
 - III. **Experience:**
 - a) The Vendor(s) should have minimum one year work experiences in catering services at Institutions/any other organization. Relevant proofs shall be submitted.
- 5. Registration:** The Caterer/Vendor should possess statutory obligations such as Labour license, PF, ESIC, GST Registration, PAN card and any other statutory requirements as deemed fit for their existing businesses. The firms should have valid license issued by Food Safety and Standards Authority of India (FSSAI) for their existing business. Relevant proofs shall be submitted.

Sd/-
REGISTRAR

List of Hall of Residences

Sl. No	Name of Hall of Residences	Minimum Capacity	
		Cluster	
1.	Marichi Hall of Residence & Anuradha Hall of Residence	I	500
2.	Visakha Hall of Residence & Pulastya Hall of Residence	II	
3.	Kratu Hall of Residence, Vasistha Hall of Residence & Rohini Hall of Residence	III	
4.	Vasundhara Hall of Residence & Atri Hall of Residence	IV	
5.	Agastya Hall of Residence & Arundhati Hall of Residence	V	
6.	Pulaha Hall of Residence (A, B, C, D)	VI	800

Check list for preparation of Bid/Tender

Sl. No.	Particulars	Yes/No	Page No
1	Have you filled in and signed the details and enclosed relevant documents?		
2	Have you read and understood various conditions of the tender and willing to abide by them?		
3	Have you submitted the DD for EMD of Rs.5,00,000/- and Tender Cost of Rs.1000/- to The Registrar VSSUT Burla, Burla-768018, Dist: Sambalpur, Odisha through registered Post?		
4	Have you taken prints of all the sections of the Tender in the prescribed paper size and signed on all pages of the Tender document?		
5	Have you attached proof of matching the eligibility criteria?		
6	Have you attached self-attested copy of the documents to show the financial status/annual turn over of bidder ?		
7	Registration with Government bodies like IT, GST, ESIC, EPF, Labor License and Food License – Have you attached a copy of each of the certificate?		
8	Have you attached the self-attested experience certificate issued by the organization / Govt. Depts. if any?		
9	Have you attached the proof of authorization to sign on behalf of the Tenderer?		
10	Is your Technical Bid submitted as per the requirements of the Tender?		
11	Have you submitted the consolidated data in tabular form as per table given at clause 13 for evaluation including relevant supporting documents		
FINANCIAL BID			
12	Is your financial Bid proposal duly filled as per Price Schedule ?		
13	Have your financial bid been packed as per Tender?		

Signature of the Tenderer
(With Full Name and Seal)

VEER SURENDRA SAI UNIVERSITY OF TECHNOLOGY BURLA, ODISHA
INSTRUCTION TO THE TENDERERS

TENDER NOTICE NO. VSSUT/

/2023

Dated:

1. The tenderer shall submit the tender in two parts consisting of Part-I (Techno-Commercial) and Part-II- Financial Bid (i.e. BOQ) each in separate cover.
Tender Cost (non-refundable) in shape of Demand Draft (DD) Rs. 1,000/- (Rupees One Thousand Only) in favour of “VSSUT Burla” Payable at Burla and Earnest Money Deposit (EMD) in shape of DD of Rs. 5,00,000/- (Rupees Five Lakhs only) in favour of “VSSUT Burla”, payable at Burla from any nationalized Bank. Bid security of unsuccessful bidders will be returned to them at an earliest and latest on or before the 90th days after the award of the contract. EMD and Tender Cost should reach through registered post only, in a sealed envelope & superscripted with subject, “Tender reference number” addressing to The Registrar, VSSUT Burla; on or before 21/11/2023 at 05:00 PM.
EMD exemption is allowed only for Micro and Small Enterprises (MSEs) and Start-ups as per the provision under Rule 212 (1) of Odisha General Financial Rule, 2023 subject to production of valid supporting documents failing which the bidder will be considered as non-responsive.
Bidding documents not accompanied with EMD and Tender Cost shall be considered as invalid and rejected.
2. Duly filled in tenders are to be submitted within the date & time mentioned in the Notice Inviting Tender. No tender is acceptable through any mode other than mentioned in the notice. Bidders are not permitted to alter and modify their bids after the deadlines for receipt of bids.
3. The cover containing the DD for both EMD, Tender Cost shall be opened first at the time of opening of technical bid. The Part-I offer of those Tenderers, whose EMD and Tender Cost are found in order and submitted as prescribed, will be opened immediately thereafter. Otherwise, the offer will be considered as invalid and other parts will not be opened.
4. The price discovery against this tender will be through-Procurement.
5. The tender shall be valid for at least **365 days** for acceptance from the date of opening of the price bid and withdrawal in between shall entail the forfeiture of Earnest Money.
6. Tenders not received in the prescribed format will be liable for rejection without any prior information.
7. The Tenderer(s) shall dully fill in all particulars in the format as at **Annexure-4A (part I & II)** and it shall form part of tender document under technical bid. Non-submission of duly filled in & signed form of tender shall render the tender invalid.
8. The invitation to Tender, Instructions to Tenderers, Special Conditions of Contract (SCC) & General Conditions of Contract (GCC), form of tender along with the rates quoted against each item in the “Schedule of Rates” with the Letter of Acceptance and Work Order for awarding of the work and Vendor’s Letter of acknowledgements shall form the contract. In case of any conflict between the terms mentioned in General Conditions of Contracts and Special Conditions of Contract, the later shall prevail.
9. The Tenderers shall furnish the following documents as part of Technical Bid:
 - 9.1. Category of Tenderer, whether Proprietary Firm, Registered Firm, Registered Partnership Firm, Private Limited Company, Public Limited Company, Co-Operative Society etc. along with following documents:

- i. In case of Proprietary Firm, attested copy of affidavit of Sole Proprietary.
- ii. In case of Partnership Firm, attested copy of Partnership deed along with amendments if any and proof of registration if any.
- iii. In case of Limited Companies, Memorandum & Articles of Association, Certificate Incorporation, Authorized, and Subscribed and paid up capital.
- iv. In case of Co-operative Society, attested copy of the certificate of registration from the Registrar of Co- Operative societies.

If required, the original documents will have to be produced for verification.

9.2. Tender by a partnership firm shall be signed in the firm's name by one of the partners duly authorized by other partners. Tender by Joint Stock Company shall be signed in the name of the company, by a person duly authorized on its behalf. A power of attorney or other satisfactory proof showing that the person signing the tender document on behalf of the company is duly authorized to do so, shall accompany the tender. Tender submitted without furnishing the full particulars or tender documents without strictly adhering to the directions given here in shall be rejected.

9.3. Whether the tenderer or any of the Proprietor, Partner, Shareholders or their spouse working as Vendors in VSSUT Burla or any Government Department/Public Undertaking has been:

- i. Black listed.
- ii. Removed from the approved list of Vendors.
- iii. Under Orders for banning of suspending business with him/ them. If yes, give the details indicating the period.

9.4. Banning of Business Dealings:

- i. If it is found during processing of the Tender or execution of contract, the Tenderer or his representative has resorted to corrupt, fraudulent practices including misrepresentation of facts and/or fudging /forging/tampering of documents, the bid submitted by the Tenderer shall be disqualified and a ban or any further business dealings shall be imposed for a specified period.
- ii. If it is found during the validity of the Contract that the Vendor or his agent/representative or any other person claiming interest under him, indulges in any malpractice/activity prejudicial in the interest of the VSSUT Burla or detrimental to the Plant/Unit, equipment and property, the said Contract may be terminated at once and a ban on any further business dealings shall be imposed for a specified period under the laid down procedure of the Company.

9.5. Vendor's Background:

Persons convicted for any criminal offence involving moral turpitude/economic offences (other than freedom struggle) would not be eligible for execution of allotment Contract and if such a person procures any Contract by suppression of information, it will be cancelled.

9.6. Documents to be submitted

- a. Food License issued by FSSAI or any competent authority.
- b. EPF Registration Code Number, if any.
- c. Registrations with ESIC, if applicable.
- d. Copy of Balance Sheet, Profit & Loss Account, Income Tax Return (2 years) and form 26AS (i.e. for Financial Year 2021-22& 2022-23). (Duly attested by Notary) for preceding two years from the date of tender.
- e. Details of the bank account indicating the name of bank branch & account number to which payment is to be made in the Mandate Form.
- f. Copies of Permanent Account Numbers (PAN Card).
- g. GST Registration Number and copy of Certificate of Service Tax Registration.

- h. Copies of Labour License particulars under Contract Labour (Regulations and Abolition) Act, 1970 held under Previous Contract, If Any.
 - i. Trade License.
 - j. Photocopy of Tender fee and EMD details.
 - k. Copy of work order (Institutions/any other organization for the last one year).
 - l. Self declaration as per provision under Rule 206(v) of OGFR 2023. (ANNEXURE – 8A)
10. The bidder is advised to contact Office of the Dean, Students’ Welfare of the University & satisfy himself before submitting his tender as to the nature of work. No complaints on these accounts shall be entertained after submission of the tender. The inspection of the site can be made from 15/10/2023 to 20/10/2023 between 03:00 PM to 05:00 PM on prior appointment on working days.
11. **BID OPENING PROCEDURES**
- 11.1. The Technical Bids may be opened at VSSUT Burla, on the specified date & time by the Committee authorized by the competent authority of VSSUT Burla. The decision of evaluation committee will be final and binding can’t be questioned by any bidder.
- 11.2. The financial bids of those bidders whose Technical Bids are accepted, shall be opened by the Committee on the specified date and time.
12. **CLARIFICATION ON TECHNICAL BID EVALUATION**
- 12.1. The technical bids shall be evaluated based on the available documents submitted by the bidder. To assist in the examination, evaluation, and comparison of the bids, and qualification of the bidders, the University may, at its discretion, ask any bidder for a clarification of its bid. Any clarification submitted by a bidder that is not in response to a request by the University shall not be considered. The University’s request for clarification and the response shall be in writing through e-mail.
- 12.2. If a bidder does not provide clarifications of its bid by the date and time set in the University’s request for clarification, the bid may be rejected.
- 12.3. University also reserves right to seek confirmation/clarification from the issuer agency, on the supporting documents submitted by the bidder.
13. **TECHNICAL BID EVALUATION**
- The bidders who qualify in the technical evaluation may be intimated through notice on the University website. The following points will be considered by technical bid evaluation committee.
- a. Financial and technical credential of the firm.
 - b. Service/work performance report served (Document should include work order with the number of persons served for each).
 - c. Experience/Profile of Manager.
 - d. Verification of Statutory Certificates/documents such as Labour License, Food License, PF registration, ESIC registration, GST registration, GST return, IT return and chartered accountant audited balance sheet of last two years etc.

The University shall follow quality and cost based selection bid evaluation system (QCBS) where both the technical bid and financial bid shall be considered for evaluation after qualifying in the technical bid as per prescribed criteria. For technical bid evaluation, points will be given on the basis of the criteria as listed in table below. The technical bid shall have 60% weightage out of 100 marks. The bidders securing 60% of the total marks assigned to technical bid (i.e., 36/60) shall be declared qualified in the technical evaluation. Marks assigned to bidders by the appropriate committee and approved by competent authority, VSSUT, Burla shall not be questioned by any bidder. The bidders who qualify in the

technical evaluation may be present at the time of opening of financial bids. Technical evaluation would be based on the following criteria.

S/N	Description	Score
1	Profile of Company & number of years in catering Business; Max Score: 15	2 marks for each year in operation for every year beyond minimum requirement of 1 year of operation in similar work
2	No. of catering Works Executed by the agency(Last 5 years) Max Score: 10	1 Mark for each work order
3	No. of persons served in a single catering order (Last 5 years) Max Score: 15	upto 500 persons- 5 marks 501-1000 persons - 7 marks More than 1000 persons – 10 marks
4	Experience/Profile of Manager (Last 5 years); Max Score: 5	1 mark for each year of experience
5	Average Annual Turnover (During Last 3 years) Max Score: 15	1 to 5 crores – 3 marks Above 5 crores and less than equal to 10 crores– 5 marks Above 10 crores and less than equal to 20 crores – 7 marks Above 20 crores – 15 marks
	Total Technical Score : 60	

14. FINANCIAL BID EVALUATION/OPENING PROCEDURE

The Financial Bids of all technically qualified Bidders shall be opened on the appointed date and time in presence of the qualified bidders/their authorized representatives, who choose to be present at the time of opening of the financial bids. Absence of bidders or their authorized representatives shall not impair the legality of the process. The financial bid (BOQ) of all technically qualified Bidders may be opened on the scheduled date and time. Technically qualified bidders who have submitted price bid in the prescribed format (Annexure-7) will only be considered. The financial bid shall have 40% weightage out of 100 marks which shall be judged on the basis of quoted price claimed by the bidders. The lowest qualified bidder shall get highest marks (40/40) and others getting proportionately. Financial Score of a Bidder = $40 \times (\text{L1 quoted price}) / (\text{Quoted price by the bidder})$ If any bidder quotes less than Rs. 115/- (one hundred fifteen only) per student per day, then that bid shall be considered as non-responsive and liable to be rejected. The merit list shall be made based on the highest total score [Technical evaluation (60)+ Financial Bid score (40)]. In case more than one bidder gets the same total highest score, then the merit shall be based on technical score. If further tie breaking arises, then the merit shall be based on **the highest average turnover in the last two financial years (2022-2023)**.

- a) The clusters (Annexure-1) shall be allotted among the eligible merit list bidders willing to work on the L1 price.
- b) Allotment of cluster shall be made on merit basis as per their preference (Annexure-8).
- c) Tender documents are not transferable.

15. Tender(s) containing over-writing or erasing, without authentication & without full signature in the page(s) of “Schedule of Rates” (Financial Bid) and amount / quantity not shown in figures and words will be liable for rejection.

16. The rates quoted in the tender by the tenderer shall be in figure as well as in words. In case of discrepancy in the rate(s) amount between figure and words, the value written in words shall be taken as finally quoted rate(s) /amount.
17. Tender(s) with rates in units different from those prescribed in “Schedule of Rates” will be liable for rejection. BOQ not received in the prescribed format shall be liable for rejection.
18. The quoted price may be calculated based on minimum student strength of 150 in a Mess. The rate in the tender shall cover/include all statutory duties/taxes/levies, as on date of tender, including GST. The quoted price shall also include service tax@3.85% .
19. Income Tax (TDS) shall be deducted at the specified rates as per the Govt. rules (revised from time to time).
20. Rates finalized after opening the price bid will be valid for one year. The Contract may be extended for two more years on satisfactory performance of the vendor reviewed yearly. In case of extension the price will be increased by 5% annually considering price escalation.
21. Conditional tenders either in Part-I or Part-II of the tender shall be liable to be rejected.
22. Any request from the tenderer in respect of additions, alterations, modifications, corrections etc. of either terms and conditions or rates of his tenders after opening of the tenders, shall not be entertained under any circumstances. If the tenderer withdraws his tender after opening of the tender, but before the expiry of the validity period of the BOQ, the EMD shall be forfeited.
23. By submitting a tender, the tenderer will be deemed to have satisfied himself that the rates quoted by him in the tender will be adequate to complete such work according to the specifications and conditions attached and he has taken into account all conditions and difficulties that may be encountered during its progress /execution. Any complaint in this regard after submission of offer shall not be entertained.
24. Canvassing in any form is strictly prohibited and tenders wholly or partially submitted by the tender who resort to canvassing, will be liable for rejection.
25. Authority of VSSUT Burla reserves the right to accept /reject any or all tenders without assigning any reason thereof or divide the work with multiple parties(bidder).
26. Proprietary Firm, Registered Firm, Registered Partnership Firm, Private Limited Company, Public Limited Company, Co-operative Society etc. formed after floating date of the tender are not eligible for participating in the tender.
27. It shall be the responsibility of the persons/firms submitting the tender to ensure that the tenders have been submitted in the formats and as per the terms and conditions prescribed in the VSSUT Burla website and no change is made there in before submission of their tender. In the event of any doubt regarding the terms and conditions/formats, the person concerned may seek clarifications from the authorized officer of VSSUT Burla. In case any tampering/unauthorized alteration is noticed in the tender submitted from the tender document available on the website, the said tender shall be summarily rejected.
28. For any clarification: Please contact:
The Registrar, Veer Surendra Sai University of Technology, Burla, Sambalpur 768018, Odisha, India
Phone No.: 0663-2430211;E-mail: registrar@vssut.ac.in
29. The EMD submitted by the successful bidder(s) shall be converted in to security deposit and the same will be released after expiry of one month of completion of the contract subject to adjustment /deductions of VSSUT Burla dues if any, provided the amount is sufficient to cover the Security Deposit.
30. Before submitting the tender, the tenderer should ensure that the details/documents are submitted as per the checklist.

Date:
Place:

Signature of the Tenderer
(Full Name & Seal)

ANNEXURE -4

(Letter head of tenderer)

Ref. No:

Date:

LETTER OF UNDERTAKING AND DECLARATION

To

The Registrar

VSSUT Burla

Sambalpur 768018, Odisha

Ref: Invitation for Tender No. _____ dated _____

We, the undersigned, declare that:

1. We have examined the tender document and its terms and conditions and we have understood the details.
2. We are ready to execute in conformity with the tender document the contract in case we are found successful as a tenderer.
3. Our bid shall be valid for a period of 90 days from the date of opening of price bid and we shall not revoke the same.
4. If our bid is accepted, we undertake to comply all other formalities as per the tender document and work order.
5. We also declare that neither our firm/company/proprietorship concerned was black listed in past nor any of our office bearer was convicted in any court of law.
6. We accept all the terms and conditions of this Tender document and undertake to abide by them including the condition that you are not bound to accept highest ranked bid/lowest bid or any other bid you may receive.
7. The detailed particulars of the tenderer are mentioned & attached separately as at Annexure-4A (part I &II).
8. We understand that VSSUT Burla may divide the work amongst the successful bidders who match with the L1price.

Yours sincerely,

Authorized signatory of the Tenderer

(Authorized person shall attach a copy of the authorization for signing on behalf of the Bidding Company)

Full name and Designation

(ON LETTER HEAD OF THE FIRM)
TENDER FOR “PROVIDING MESS CATERING SERVICE TO HALLS OF
RESIDENCE” at VSSUT BURLA
Part I

General Details:

Sl. No.	Particulars		
1.	Name of Agency/ Firm/Proprietor		
2.	Full Postal Address		
3.	Email ID		
4.	Mobile No.		
5.	Other business of the firm		
6.	Office/Residence Ph.no		
7.	Office/Work Email ID		
8.	Fax no. (if any)		
9.	Name(s) of Proprietor / Partner		
10.	Food License issued by FSSAI		
11.	PAN No.		
12.	E.P.F. Registration No.		
13.	E.S.I.C. Registration No.		
14.	GST Registration No.		
15.	Labor License No.		
16.	Trade License No.		
17.	EMD Details	DD No.	
		Amount:	
		Bank	
		Date	
18.	Tender Cost Details	DD No.	
		Amount:	
		Bank	
		Date	

Date:**Place:**

Signature of the Tenderer
(With Full Name and & Seal)

Par-II

Detailed Work Experience (Institution/any other organization) for the last one year.

Sl. No	Particulars					
1.	Please state type of food supply carried out in last one year including current contracts with details regarding daily persons served per day, menu, cost etc. (Attach order copies/certificates from the clients of such work)					
	Period of contract		Name and Address of the organization with reference letters (copy contract to be attached)	Name of the contract person & phone no.	Value of contract and other details	Remarks
	From	To				
2.	Total turnover in last two years including current works (April, 2021 onwards) please attach attested copies of performance certificate, balance sheet & IT Returns and Form 26AS (of last 2 financial year) and profit and loss statement		2021-22			
			2022-23			
3.	Staff Available (numbers)		Manager			
			Cook			
			Helpers			
4.	Give details of termination of any of the previous contracts (if any)					
5.	Give references where you are currently providing such services. (client wise)		Contact person Name			
			Phone No.			
			Email			

Date:

Place:

**Signature of the Tenderer
(With Full Name and Seal)**

FORM FOR EVALUATION OF TECHNICAL BID

Sl.No	Description	Score as per bidder	Score after Scrutiny

FORM FOR FINANCIAL CAPACITY DESCRIPTION

Description	Financial Years	
	2021-22	2022-23
Annual Turnover		
Net Worth		
Current Asset		
Current Liabilities		
Total Revenue		
Profit before Tax		
Profit after Tax		

Date:**Place:**

**Signature of the Tenderer
(With Full Name and Seal)**

PRICE BID/QUOTED PRICE FORMAT FOR MESS

Sl. No.	Particulars	Total quoted Rate per day/Student
1.	Breakfast	
2.	Lunch	
3.	Snacks	
4.	Dinner	

The above rates will be inclusive of fuel, cost of procurement of rice, flour and all other provisions, vegetables, fruits, unloading and loading, transportation, storage, labour, charge for decent hygienic housekeeping, all statutory taxes including service tax, duties and levies etc., per student per day. The University will not pay any other charges for the catering services provided.

Authorized Signatory
(With Full Name and Seal)

ANNEXURE-8

PREFERENCE OF CLUSTERS

Cluster No.	Preference Sl. No.

Authorized Signatory
(With Full Name and Seal)

ANNEXURE-8A

Debarment from Bidding

The procuring Authority shall insist the bidder to furnish a certificate as per the format specified below along with the bid:

“I certify that I have not committed any offence-

- (a) Under the Prevention of Corruption Act, 1988; or
- (b) the Indian Penal Code or any other law for the time being in force, for causing any loss of life or property or causing a threat to public health as part of execution of a public procurement contract.
- (c) I have not been debarred by any Central / State Government Organization/Bodies for the last 3 years.”

Authorized Signatory
(With Full Name and Seal)

GENERAL CONDITIONS OF CONTRACT**A. DEFINITIONS**

1. "Approved" means approved in writing, including subsequent written confirmation of previous verbal approval.
2. "Company" means Veer Surendra Sai University of Technology Burla. (in short-VSSUT)
3. "Competent Authority" means Vice-Chancellor and Officer authorized in this regard.
4. "Contract" means the Invitation to Tender, Instructions to Tenderers, General Conditions of Contract, Special Conditions of Contract, Scope of Work showing approximate quantities, tender submitted by the tenderer including his price offer, Performance Guarantee Bond and other bonds, Letter of Acceptance, Work Order and any communication having the effect of amendment of the contract, and the contract agreement, unless otherwise specified.
5. "Contract Rate/Price" means the sum named in the tender that has been accepted subject to such additions thereto or deductions there from as may be made in course of the tender evaluation or thereafter.
6. "Vendor" means "the Tenderer" whose tender has been accepted and includes the Vendor's authorized representative, successors, permitted assignees, legal heirs.
7. "Vice Chancellor" means and includes Vice Chancellor VSSUT Burla or his authorized representative.
8. "Duration of contract" means the period stipulated in the contract or work order and includes any extended period thereof, if any made through by a written communication.
9. "VSSUT" means Veer Surendra Sai University of Technology Burla represented through authorized officer for this contract or Vice Chancellor as the case may be.
10. "Engineer" means officer authorized to perform certain duty under this contract.
11. "Authorized officer/Representative" means and includes Registrar, Dean Students' Welfare and Warden, Registrar authorized or designated for this contract.
12. "Equipment" means all tools, instruments, appliances or things of whatsoever nature required in course of the execution of the contract.
13. "Notice in writing or written notice including notice in digital mode" means a notice in written, typed or printed characters sent or emailed (unless delivered personally or otherwise proved to have been received) by registered post only to the notified address or the Registered office of the addressee, or the Vendor's site office and shall be deemed to be sufficient service if so sent or left at that address.
14. "Terms and Conditions" means the special condition of the contract (SCC) and the General conditions of the contract (GCC) here in mentioned and other stipulations incorporated in any part of the tender document and /or agreement.
15. "Tender" means offer against enquiry / advertisement / Notice Inviting Tender submitted by the tenderer in single part or in multiple part like Techno-commercial part, price bid part.
16. "Tenderer" means and includes the person or firm or company who have submitted valid tender and also includes its authorized representatives, heirs, executors, administrators, successors and assignees as approved by the employer.
17. "Work" means all work given in the Scope of Work in the tender documents and includes any associated work required for fulfilment of the Scope of Work and as set forth and required by the specifications and also such additional instructions issued from time to time during the progress of the work.

18. Words importing the singular only shall include the plural and vice versa. Where the context requires words importing person shall include firms and companies and vice versa.

B. RESPONSIBILITIES OF VSSUT OFFICIALS

1. The duty of VSSUT Burla representative is to watch and oversee the work. He / She shall have no authority to relive the Vendor of any of his duties or obligations under the contract except as expressly provided hereunder or elsewhere under the contract or to order any work involving any delay or extra payment by VSSUT not to make any variations in the works.

C. ASSIGNMENT AND SUB-CONTRACTING

1. The Vendor cannot subcontract the work under any circumstances.

D. CONTRACT DOCUMENTS

1. Documents mutually explanatory: The several documents forming the contract are to be taken as mutually obligatory of one another, and interpreted harmoniously, and in case of ambiguities or discrepancies, the same shall be clarified by VSSUT Burla who shall thereupon issue to the Vendor instructions / directions indicating the manner in which the work is to be carried out.
2. Further instructions: The representative of VSSUT Burla shall have full power and authority as delegated to him to issue to the Vendor, from time to time during the progress of the work, such further instructions as shall be necessary for the purpose of proper and adequate execution of the work and the Vendor(s) shall carry out and be bound by such further instructions.

E. GENERAL OBLIGATIONS OF THE VENDOR

A. Sufficiency of tender: The Vendor shall be deemed to have satisfied himself before submitting tender as to the correctness and sufficiency of his tender for the works and of the rates stated in the tender schedule, which shall cover all his obligations under the contract and all material things necessary for the proper completion and maintenance of the work.

B. Bankruptcy and breach: A contract if the Vendor shall become bankrupt or have an order for appointment of any receiver made against him or shall present any position bankruptcy or shall make an arrangement with / or assignment in favour of his creditors or shall agree to carry out the contract under committee of inspection of his creditors or being a corporation shall go into liquidation (other than voluntary liquidation, for the purpose of amalgamation, absorption or reconstruction) or if the Vendor shall assign the contract without the prior consent of VSSUT Burla or it is found that the Vendor

I. has abandoned the contract or

II. Without reasonable excuse has failed to commence the work or has suspended the progress of the works for 7 days after receiving written notice to proceed or,

III. is not executing the works in accordance with the contract or is persistently or flagrantly neglecting to carry out his obligations under the contractor,

IV. This contract can be **terminated** under any one of the following circumstances.

i. By giving one-month notice by the University, without assigning a reason, if in the opinion of the authorities such termination is in the interest of the University. This termination will not be challenged by the Vendor.

ii. The Caterer/Vendor not performing his duties properly as per the agreed terms and conditions of the contract. The University shall decide whether the performance of the vendor meets satisfaction or is deficient and to what degree. In such a case, the notice period shall be one week.

iii. For committing breach of the terms & conditions of the contract or assigning the contract or any part thereof by the Caterer/Vendor to any third

party or subletting whole or part of the contract or the premises to any third party. The notice period shall be one week.

- iv. The Caterer/Vendor being declared as insolvent by the court of law. The notice period shall be one week. During the period of termination of contract in any of the situation contemplate above; the Caterer/Vendor shall keep discharging his duties as before till the expiry of notice period. It shall be the duty of the Caterer/Vendor to remove all the persons and / or resources deployed by him on termination of the contract on any ground whatsoever and to ensure that no person creates any disruption/ hindrance/ problem of any nature to VSSUT Burla.
- v. Contract may be terminated on poor service rendered by the Caterer/Vendor.

C. Illegal gratification, breach of contract: The contract may also terminated and the Vendor shall be liable to make good any loss or damage resulting from such cancellation (specified under clause D of **Annexure-10**), if any bribe gratuity, gift, loan reward or advantage pecuniary or otherwise shall either directly or indirectly be given, promised or offered by the Vendor or any of his servants or agents to any person employed by VSSUT in any way directly or indirectly interested in the contract or if the Vendor has committed a breach of any of the terms of the contract.

D. Cartel: If it is found that the tender price is rigged by cartel formation, the tender process/tender of the cartel group shall be cancelled. (Cartel means quoting price in connivance so as to influence the bid).

E. Final Certificate: The contract shall not be considered as completed until a Final Certificate have been signed and issued to the Vendor stating that the works have been completed in accordance with the terms of the contract & Vendor has submitted a no dues certificate evidencing closure of contract.

F. Notice:

- i. **Service of notice on Vendor:** Any notice given to the Vendor under the terms of the contract shall be served to the Manager or his representative by registered post / courier to or by hand or it's registered office or at the Vendor's site office.
- ii. **Service of notice on VSSUT Burla:** Any Notice to be given to VSSUT under the terms of contract shall be served by sending the same by Registered Post only at the office of **Registrar VSSUT Burla, Sambalpur 768018, Odisha with a copy to The Dean Students' Welfare, VSSUT Burla.**
- iii. **Change of Address:** Any change of address of the Vendor shall immediately be notified to The Dean Students' Welfare, VSSUT Burla.

g) Safety:

- i. The Vendor will be responsible to ensure safety of the people working under them.
 - ii. Except in special circumstances (to be recorded in writing and with due approval), the Vendor will not be allowed to employ sub Vendor / petty Vendors.
 - iii. If required, Vendors will employ a supervisor with specifically assigned duties for ensuring safe working and will inform in writing.
- d)** For violation of safety norms, penalty may be imposed on the Vendor. The penalty shall be decided after investigation and obtaining the report from the committee constituted for the purpose.
- e) Policing of the work:** Should the general conduct of the works including the Premises of VSSUT Burla under occupation of the Vendor lead to violation of any of the provisions of the Indian penal code either in consequence of riotous or illegal proceedings of the Vendor's labour or supervising staff or others to such an extent as

to necessitate the deployment of Special Police or Magistrate, the cost of such extra forces is to be defrayed by the Vendor and not by the employer.

- f) **1. Law in Force in Relation to Contract:** The contract or amendments thereof entered into between the Employer and the Vendor under the contract shall be governed and regulated by the relevant laws for the time being in force in the territory of India relating to contracts.

2. Legal compliance: The Vendor shall comply with all statutes, rules, regulations, by law, orders of statutory authority including but not limited to compliance of:

- a. Payment of wages Act. (Linked to Govt. of India)
 - b. Minimum wages Act. (Linked to Govt. of India)
 - c. Maternity benefit Act. (Linked to Govt. of India)
 - d. EPF Act. (Linked to Govt. of India)
 - e. ESI Act. (Linked to Govt. of India)
 - f. Food license, Trade license. (Linked to Govt. of India)
 - g. Contract labour (R&A) Act (Linked to Govt. of India) & such other laws if applicable to execution of the contract in question as employer of this staff engaged / deployed in execution.
- k) The Vendor shall not allow any visitor(s) on the work sites, without the prior permission of VSSUT Burla.
- l) Order on one or more than one parties may be place based on L1 quotation. However, all the tenderers may be required to explain /justify the basis of their quoted price as and when asked for. In case, any tenderer fails to justify his quoted price or refuses to co-operate in this regard, they will not be considered for participating in the retendering and his bid will be disqualified.
If a tenderer quotes unworkable rates and is considered for placement of order, the party will be asked to justify the rate quoted and will have to give a performance Guarantee Bond (in addition to the Security Deposit) in the form of bank draft/ bank guarantee. The amount of performance guarantee bond will be decided by VSSUT at the time of placement of order. Earnest money of the tenderers who refuse to give performance guarantee bond will be forfeited and they will not be considered in re-tendering if order /contract are not finalized from the present tender.

m) **ARBITRATION:**

- i. **Reference of Disputes to Conciliation /Arbitration:** All disputes or differences arising out of the contract, except disputes or differences for which separate provisions for their resolution have been made in the contract ('excepted matters'), shall be settled by Conciliation or Arbitration in accordance with the Arbitration and Conciliation act, 1996, and the provisions made here in after in this article. Such dispute shall first be referred to Conciliation by a Conciliator selected mutually by the parties, who shall also decide the fees / remunerations and the rules of procedure, which shall be flexible.
- ii. **Appointment of Arbitrator:** In the event of failure of conciliation, dispute will be referred to an arbitral tribunal comprising a sole arbitrator to be appointed by the Vice Chancellor VSSUT Burla.
Upon receipt of notice for arbitration, Vice Chancellor VSSUT Burla shall support three names to the Vendor to select one of them to act as sole Arbitrator. In the event the party fails to intimate within fifteen days from the date of intimation of the three names then Vice Chancellor VSSUT Burla will be at liberty to appoint any one out of the said three persons as the sole arbitrator. The Arbitrator(s) shall hear the cases independently and impartially and shall not represent the interest of any party. The Arbitrator shall, from the time of his

appointment and throughout the arbitral proceedings and without delay, disclose to the parties in writing any circumstances likely to give rise to justifiable doubts as to his independence or impartiality.

However, merely because he is or has been employed by one of the parties, it shall not be a disqualification for a person to be an arbitrator.

- iii. The arbitral tribunal shall be free to determine its own rules of procedure, which it shall state at the beginning of the arbitral proceedings, and shall follow such procedure thereafter.

Arbitrator(s) may, in consultation with the parties, also determine the manner of taking evidence, the summoning of expert evidence, and all such matters for the expeditious disposal of the arbitration proceedings. The arbitrator shall be entitled to fees as may be agreed by the parties and also the expenses as per actual. The seat of the tribunal shall be at Sambalpur, but if necessary, the tribunal can hold the proceedings at other places, for convenience in recording evidence.

- iv. **Work to continue during Conciliation / Arbitration:** Work under the contract shall be continued by the Vendor during the arbitration proceedings and recourse to arbitration shall not be a bar continuance for the work.

n) **AMENDMENT:**

Except to the extent expressly set forth in the Contract, no change in modification, in any form whatsoever, shall be valid or enforceable unless it is in writing on stamp paper of requisite value and signed by the party to be charged therewith or its duly, authorized representative.

- o) **JURISDICTION:** The competent court at Sambalpur shall have the exclusive jurisdiction upon any matter arising out of this contract.

SPECIAL CONDITIONS OF CONTRACT**A. SCOPE OF WORK**

1. Preparation and Service of Healthy and Hygienic food to the students of the Hall.
2. The Caterer/Vendor shall maintain neatness & cleanliness of the mess premises including cleaning of fixers such as lights, fans and other kitchen equipment at all times. The dining tables and benches should also be properly cleaned after every meal.
3. University will provide all kitchen equipment, utensils, crockery, cutlery, and other infrastructure including electricity and water for running of the mess. In case of any damage to the equipment/utensils, the caterer/vendor has to make it repair at his cost within 3 days. In case of any loss or damage, those items should be replaced by a newly purchased similar item, to the satisfaction of the issuing authority.
4. All exposed surfaces must be cleaned and maintained stain free by regular cleaning and scrubbing using non-metallic soft scrubbers. (E.g. cloth, nylon or microfiber cloth) and non-corrosive detergent or soap. All vertical surfaces, roofs and windows must be cleaned regularly. High reach areas and roofs must be cleaned properly using high access pole brushes and duster.
5. The vendor should have familiarity with the modern kitchen equipment and its uses.
6. The bidder shall engage and provide requisite number of well-trained cooks and service personnel to run the mess. Bidder allotted for Girl's Halls (Arundhati, Anuradha, Visakha, Vasundhara, Rohini Hall of residences) shall preferably employ female working staffs in the dining halls. Employment of Child labour defined as per relevant laws is strictly prohibited.
7. The Caterer/Vendor shall keep the mess open from 6:00 AM to 9:30 PM every day and serve meals during (and only during) designated hours. The University may change the time depending upon the convenience.
8. They have to supply food as per the following schedule.

	Breakfast	Lunch	Tiffin	Dinner
Working days	7 am–9 am	12.30 pm–2.30 pm	5 pm–6.30 pm	8 pm–10 pm
Week off (Saturday & Sunday) and Holiday	7 am–10 am	12.30 pm–2.30 pm	5 pm–6.30 pm	8 pm–10 pm

9. The bidder should not close the mess without prior permission of the University/Dean, Students' Welfare under any circumstances.
10. The Caterer/Vendor shall serve only specified foods as per Mess Menu (Annexure 9) for the week as approved by Hall authorities.
11. The menu will be mutually agreed upon in accordance with the existing rate.
12. The Caterer/Vendor shall display the menu/list of food items every day at an appropriate place in the mess.
13. The Caterer/Vendor has to provide uniform to his employees during the service hours. The Caterer/Vendor has to ensure that his/her staffs are always dressed in clean and tidy uniforms while on duty. At any point of time, the workers, if found without dress code, penalty will be imposed upon the Vendor as deemed fit. The dress code will be uniform across the halls and should bear the logo of VSSUT Burla. The dress of the workers in the mess will be provided by Caterer/Vendor as per the specification and design.
14. The Caterer/Vendor employees should be free from any contagious disease or sickness that is considered unacceptable for handling food. In such case the Caterer/Vendor should give them leave or arrange treatment as deemed fit and

- should make alternative arrangement at his cost. Whatever circumstance it may be, the Caterer/Vendor must ensure that the facility/service is not hampered.
15. Caterer/Vendor should engage sufficient no. of workers (Preferable 3.5 numbers worker for 100 boarders) to ensure zero queue in the food supply counter. Non-compliance of the above may invite penalty.
 16. For the preparation of food, the Caterer/Vendor has to use food materials as per the Specification (Annexure 10-11).
 17. The Caterer/Vendor shall be solely responsible to provide safe and hygienic food to the students at all times. A Campus Hygiene committee appointed by the University will monitor the same in routine intervals, but the prime responsibility of monitoring the safety and hygiene lies with Warden/Asst. Warden, and Persons authorized by Dean, Students' welfare. Persons authorized by the University must have full access to all facilities and documents. Any preparation not found to be wholesome or hygienic is liable to be rejected without any compensation. Further punitive action, as deemed fit shall be taken against the Caterer/Vendor.
 18. Only purified water (purified by Aquaguard/Kent or other purifier of similar standard) has to be served in the mess.
 19. The premises of the mess shall not be used for any other purpose.
 20. Waste disposal is the responsibility of the Caterer/Vendor. No trash is to be thrown inside or outside the mess premises except in properly covered bins supplied by the University. The Vendor would ensure clearance of all the bins, drains in and around the kitchen and dining hall at all times. Non-compliance of the above activity will invite penalty.
 21. Burning of fuels except cooking gas is forbidden. Use of electricity and solid fuel for cooking is strictly prohibited. Filling and refilling of the cylinders are the responsibility of the Caterer/Vendor at his own cost. Please note that, these cylinders can be refilled at the rates under Non-Domestic Exempted (NDE) category. However, it is responsibility of Caterer/Vendor to refill the cylinders as per the Government norms and prices.
 22. The assets and articles provided by the University shall be property of the University and the Caterer/Vendor shall be merely the custodian of such assets and articles. On termination of the contract, all such property shall be handed over to the University in good condition. Any additional equipment required for the cooking and serving is to be procured by the Caterer/Vendor with prior permission from the competent authority. Electricity charge to run the equipment will be borne by the Vendor. Any equipment purchased by the Caterer/Vendor would remain the property of the Caterer/Vendor and can be taken away at the termination of this contract.
 23. The Caterer/Vendor shall maintain the building space in proper condition. All floors and counter tops are to be scrubbed regularly with non-corrosive detergent or soap and all vertical surfaces are to be dusted regularly. The period of cleaning should be such that there is no visible dirt or marks at any time.
 24. Only in case of any emergency the catering agency personnel may be provided medical facilities available at the University Dispensary on payment basis. Normal medical facilities of its employees to be arranged by the catering agency at his own discretion.
 25. In the event of loss/theft/damage of property (equipment, furniture, fixtures & utensils) caused due to negligence of the any of its employees, the University shall be entitled to get compensation from the Caterer/Vendor.
 26. The Vendor should mention the name of the manager(s)/supervisor(s) at the time of bidding who will be the in charge or contact person for the Dean, Students' welfare Office.

27. The Dean, Students' Welfare, VSSUT Burla reserves the right to review and modify the terms and conditions periodically with the approval of the Vice Chancellor which will be binding on the Caterers/Vendors.
28. The Caterers/Vendors at all times will keep the cook house/dining hall/washing area free from flies/cockroaches/mosquitoes/rats and other pests. Frequent pest control and scientific pest control measures are required to be adopted by the Vendor at all times. Disinfestations should be done weekly or monthly as decided by the mess committee at their cost.
29. The Caterers/Vendors shall deposit an Account Payee Demand Draft, Fixed Deposit Receipts, Banker's Cheque of Rs. 5,00,000/- (Rupees Five Lakh only) in favour of "The Registrar, VSSUT Burla", towards security deposit. EMD amount will be converted to security deposit for successful bidders; the rest amount should be deposited within fifteen days from the date of issuance of work order/contract otherwise, placed contract will be cancelled. The security shall be released within one month of the termination/ completion of the contract and realization of the dues, if any.
30. The Caterer/Vendor shall claim actual monthly mess bill to the designated officer of the hall, for payment within seven days of the successive month along with wage sheet, attendance sheet, EPF, ESI deposit & ECR copies.
31. The University shall provide limited amount of living accommodation to the staff engaged by the Caterer/Vendor. Such accommodation shall be handed over to the University in vacant state on termination of the contract in any manner what so ever and at any time earlier at the instruction of the University. In case premises are not handed over in the manner as referred here in above, the University shall be entitled to remove the possession of unauthorized occupants by use of such force as may be required.

B. PENALTY

1. Any member of the designated student committee or officer-in-charge or any person authorized by the University can inspect the mess, kitchen or any process without any prior notice to Caterer/Vendor.
2. In case of any discrepancy (in terms of palatability of food or hygiene) or any case of negligence, appropriate punitive action shall be taken.

A guide line of different penalties are as follows:

1. Unavailability of Complaint Register in the mess hall/discouraging the complaint would lead to a fine of Rs. 5,000/- on the caterer/vendor.
2. Three or more complaints within a two-week period of insects and/or foreign object cooked along with food or found in any food item would invite a fine of Rs. 10,000/- on the caterer.
3. If food for any meals gets over within timings of mess and waiting time is more than 15 minutes for lunch or dinner, and 10 minutes for breakfast or tea & snacks, then a fine of Rs. 10,000/- would be imposed on the caterer/vendor. The timing for that meal will be extended equivalent to delay time.
4. Three or more complaints of unclean utensils within a two-week period would lead to a fine of Rs. 7,000/- on the caterer/vendor.
5. If mess committee agrees that certain meal was not cooked properly then a fine of Rs. 10,000/- would be imposed on the caterer/vendor.
6. Changes in menu of any meal without permission of mess committee would result in a fine of Rs. 6,000/- on the caterer/vendor.
7. Vegetables used should be fresh and of good quality. If vegetables kept for use is found to be rotten or poor quality, then a fine of Rs. 5,000/- for each occasion will be imposed.

8. Oil once used should not be reused. If reuse of oil is found, penalty of Rs. 10,000/- will be imposed.
9. Kitchen & Dining hall should be kept clean. If it is not kept clean, a fine of Rs. 5,000/- for each occasion will be imposed.
10. Items like Aji-no-moto(MSG (monosodium glutamate)), Baking Soda, Colouring Items etc. are banned and they should not be used, if they are found in kitchen premises, penalty of Rs. 10,000/- for each occasion will be imposed.
11. Absence of Caterer/Vendor or his representative empowered to take decision from mess committee meetings on due invitation will attract a fine of Rs. 20,000/- on caterer/vendor.
12. Waste management and drain cleaning on regular basis. If it is not clean, then a fine of Rs. 5,000/- on caterer/vendor.
13. Any other items liable for penalties as per terms and conditions will be decided by Dean, Students' welfare.

C. OTHER TERMS & CONDITIONS:

1. The Vendor after award of contract shall mobilize its resources for execution of the work as per terms of contract.
2. The Vendor shall discharge its responsibility strictly adhering to this scope and shall ensure proper food service as per frequency indicated in the contract.
3. The Vendor while discharging, its aforesaid of responsibility shall carry out the instructions of Warden/Asst. Warden from time to time.
4. VSSUT Burla shall provide storage space for the agency/firm/Vendor at a suitable place inside the Mess premises. The agency/firm/Vendor shall ensure that all the tools/tackles along with required raw materials etc. are kept at the appropriate place, specified for the purpose, as provided by the Hall of Residence.
5. The waste materials if any, collected during the food processing shall be disposed of at the designated place.
6. Utmost care is to be taken while cleaning to avoid any damage to the fixtures and accessories installed in the mess premises and in case of any damage, the same is to be repaired/replaced to make the same normal/functional to its original state, at the cost of agency/firm/Vendor and the agency/firm/Vendor shall be liable to compensate the loss, if any to VSSUT Burla, which shall be recovered from the bills accrued to the agency/firm/Vendor.
7. Caterer/Vendor should provide sufficient numbers of biometric devices to ensure maximum 10 to 15 boarders in a queue in the food supply counter. The maintenance of the devices should be taken care of by the caterer/vendor at their cost.
8. The agency/firm/Vendor shall obtain written permission in respects of all its staff and officials for entry and working inside the hall premises and shall maintain record in this regard. Unauthorized entry and deployment of persons without prior permissions of the Dean, Students' welfare office is prohibited.
9. The agency/firm/Vendor shall ensure that proper discipline is to be maintained by the staff and officials engaged by the agency/firm/Vendor, and they shall have to behave soberly at all times while functioning in the hall. The conduct safety and security of the staff and officials shall be the sole responsibility of the agency/firm/Vendor.
10. Payment will be made/ released on monthly pro-rata basis to the agency/firm/Vendor during the preceding month based on the certification by concerned Warden and countersigned by the Dean, Students' welfare.
11. The assets and equipment's provided by the Institute shall be property of the University and agency/firm/Vendor shall be merely the custodians of such assets and

equipment's. On termination/ expiry of contract. Any such property shall be handed over to the University in proper working condition.

D. LIQUIDATED DAMAGES

1. The agency/firm/Vendor shall ensure execution as per the frequency indicated in the scope of work. For any deviation there from or for any job not performed or left out or for any delayed performance, the agency/firm/Vendor shall be liable for liquidated damages subject to a maximum limit off 10% of the monthly bill.

E. RISK AND COST

1. In case of stoppage of performance or non-attendance to the job in extending Food services as spelt out in scope of work and frequency, on any day or part of the day or days, this being an essential service without any reference, the job shall be forthwith executed by VSSUT Burla at the risk and cost of the agency/firm/Vendor through alternate source.
2. Neglect or failure on the part of the Vendor to execute the work will be carried out by alternate source at the risk and cost of the Vendor and to the extent of alternate execution, the contract will be deemed to be terminated either in part or full.

F. PAYMENT TERMS:

1. Subject to any deduction that may have to be made in accordance with the terms and conditions of this contract, the Vendor shall be paid against bill on monthly basis for the work done during the previous month.
2. For the purpose of such monthly payments, invoices preferably in their printed forms along with the documentary proof for having deposited the Vendors' permanent employees and his labourers' contribution towards PF, ESIC and pension with his jurisdictional RPF commissioner and proof of payment of wages to his workmen shall be prepared and submitted by the Vendor for the work done during the previous month within seven days from the expiry of the previous month.
3. Payments against on-account bills shall be released through a crossed account payee cheque within 30 days from the date of clear invoices, PF, ESIC documents and any others document by the Vendor. For this purpose, the Vendor should give the details of the name of the bank, branch and account no. before submission of the first running account (RA) bills. Final bill will be paid within 60 days on completion of all formalities as per the Terms & Conditions of the Contract.
4. Payment shall be regulated as per terms of contract.
5. Deduction of applicable taxes will be made including TDS & Certificate will be issued by finance & accounts department for such deductions.
6. The payment will be made by the institute under fixed and variable components taking into account the student strength, on serving of food once the full strength of students are dining the mess.

Fixed Component: 85% of the student strength

Variable Component: Average of students dined over and above 85% of the total students during the month with the stipulation that the total of fixed and variable components should not exceed the total strength in a single day. The contractor is required to provide a Biometric machine at his own cost for recording of diners and the biometric details of the students will be taken by the Contractor on each mess dining. The hostel office will take the data in the presence of the contractor and shall record the details which will be signed by both parties for record purpose for effecting payments.

G. WORK TO THE SATISFACTION OF VSSUT BURLA:

1. The Vendor shall execute the work efficiency and complete it in all respects in accordance with the contract terms and conditions and shall comply with and strictly adhere to the instructions and directions on any matter in accordance to the terms of the contract. Only lady staff should be deployed in those building where only women are allowed to execute job. In all other places the Vendor is free to deploy his manpower male or female as the case may be.

H. SECURITY DEPOSIT:

1. The EMD of the successful bidders shall be automatically converted to performance security. Any dues of the institute shall be adjusted/ recovered from such Security Deposit. The Security Deposit amount will not attract any interest.

I. INDEMNITY

1. The Vendor shall indemnify VSSUT Burla against any claim, order, and demand, made by competent authority & in case VSSUT Burla was asked to comply such order / direction, VSSUT Burla shall be entitled to recover/ adjust the said amount from the dues of the Vendors.

J. CONTRACT VALIDITY

1. Rates finalized after opening the price bid will be valid for one year. The Contract may be extended for two more years on satisfactory performance of the vendor reviewed yearly. In case of extension the price will be increased by 5% annually considering price escalation.

ANNEXURE-11
Typical Mess Menu

Days	Breakfast	Lunch	Snacks	Dinner
		<i>Veg: 5 days (2 days- paneer, 2 day-mushroom, 1 day- corn). Non-Veg: 5 days (2 days- fish, 1 day- prawn/mutton curry, 2 day-chicken)</i>	<i>Veg: 1 day- paneer. Non-Veg: 1 day- egg.</i>	<i>Veg: 5 days (2 days- mushroom, 2-days paneer, 1 day-corn). Non-Veg: 5 days (2 day-egg, 3 days- chicken)</i>
Monday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Gravy item)</i>	<i>Common items + 1-snacks main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Gravy item) 1-sweet</i>
Tuesday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Veg/Non-Veg item)</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Veg/Non-Veg item)</i>
Wednesday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Veg/Non-Veg item)</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Veg/Non-Veg item)</i>
Thursday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Gravy item)</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Gravy item) 1-sweet</i>
Friday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Veg/Non-Veg item)</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Veg/Non-Veg item)</i>
Saturday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>Common items + 2 main lunch items (1-Dry item, 1-Veg/Non-Veg item)</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Veg/Non-Veg item)</i>
Sunday	<i>Common items + 2 breakfast items (1-oily and 1-non-oily item)</i>	<i>(Special lunch) Veg and non-veg biriyani; naan; roti; poori; plain rice; toor dal; 1-Dry item veg and non-veg 1-Gravy item veg and non- veg Ice-cream</i>	<i>Common items + 1-snack main item</i>	<i>Common items + 2 dinner main item (1-Dry item, 1- Gravy item)</i>

NB:

1. *The detail menu will vary as per the recommendation of mess committee month wise with the approval of competent authority.*
2. *Veg Items will be for Vegetarians*

Quantity of the Items:

01. Milk – 200ml. 02. Coffee – 70 ml, 03. Tea – 70ml. 04. Curd – 100gm. 05. Chicken – 100gm (four pieces). 06. Fish – 100gm (1pice). 07. Mutton – 100gm (four pieces). 08. Egg Curry – 02pcs egg. 09. Paneer – 100gm. 10. Mushroom –100gm 11. Green and leafy vegetable-150 gm. 12 Pron-100 gm (5 pieces)

Common Items:

1. **Basic menu items for Breakfast:** milk/ bournvita +milk/tea/coffee; boiled egg; bread, butter and jam; bananas.
2. **Basic menu items for Lunch:**(1) Rice (2) Dalma/Chana dal/Masoor dal/Moong dal (3) Tomato chutney/pickle/salad/chips/papad/curd/dahiboondi/dahibrinjal/ dahi raita.
3. **Basic menu items for Snacks:** (1) Tea/coffee/milk/nimboopani (2) bananas/water melon/fruit salad/other fruits (3) Biscuits.
4. **Basic menu items for Dinner:** (1) Rice, Roti (2) Dalma/Chana dal/Masoor dal/Moong dal (3) Tomato chutney/pickle/ salad/chips/papad/curd/dahiboondi/ dahibrinjal/ dahiraita/ Fryums.

Main Items:

1. List of Breakfast Main Items:

- a. **Oily Items:** vada with chutney and sambar; cholebhature with muttorsabjee or other sabjee; masala puri with aloosabjee or sabjee; puri with aloosabjee or other sabjee; onion utthappam with chutney and sambar; plain dosa with chutney and sambar; masala dosa with chutney and sambar; paratha with curd and aloosabjee; aloo paratha with curd; pongal with chutney and sambar.
- b. **Non-oily Items:** Idly with chutney and sambar; sujiupma with sabjee; sevaiupma with sabjee; poha with sabjee; dhokla; oats idly with chutney andsambar; green gram sprouts.

2. List of Lunch and Dinner main items:

- a. **List of Dry Items:** bhendi masala, baigan masala, kadaibhendi, potal fry, karela fry, roast cauliflower korma, aloopotal, alogobi, aloo bhindi, barbata fry, beans fry, capsicum chilli, potato spring onion curry, saga, raw banana bhaja, finger chips, karela aloo fry, green peas fry, veg do pyaza, broccoli mix-veg fry, bhoondi masala, beetroot channa, french fries, boondibeanfry.
- b. **List of Gravy Items:** palakmutter curry, soyabean curry, aalopakodi curry, ghanto curry, navratnakurma, kabulichanna curry, mixed veg curry, veg kurma, corn capsicum masala, aloomutter curry, kala channa curry, aloo channa curry, rajma curry, lobia curry, alooposto, drumstick curry, cabbage curry, aloomatar curry, bhindi masala gravy, methimatar masala, channapalak, laukichanna dal, alogobimutter curry, capsicum curry,

beetroot curry, beans curry sag curry, sarson sag curry, palak tomato, chickpeas curry, lauki curry, dhal makkani, sprouts curry, baby cornmasala.

3. List of Snack Main Items: *samosa; jalebi; pav-bhaji; masala dosa; vadapav; chana chat; papdi chat; ghugni chat; samosa chat; dahivada; noodles; aaloo chop; bread chop; cutlet; mirchibhaji; onionpakodi, Veg roll.*

4. List of Paneer Items:

Paneer butter masala; palak paneer; kadai paneer; sahi paneer; malai kofta; chilli paneer; paneer tikka masala; paneer bhurji; paneer lababdar; paneer masala; paneer makhani; paneer kolhapuri; achari paneer; paneer makhanwala; paneer handi; muttorpanner; methi paneer; paneer korma.

5. List of Mushroom Items:

Mushroom masala, palak mushroom curry, kadai mushroom, mushroom curry, aloo mushroom curry.

6. List of corn Items

Corn palak, corn muttor curry, corn butter masala

7. List of Chicken Items:

Butter chicken; tandoori chicken; chicken tikka masala; chettinad chicken; chicken curry; Mughlai chicken; chicken dhansak; chicken sagwala;

8. List Mutton items

Mutton curry, Mutton Kassa

9. List of prawn items

Prawn Curry

10. List of sweets:

Gulabjamun, rasgulla, pahalarasgulla, motichoorladdu, kheer, custard, carrot halwa, jalebi, coconut laddoo; chennapodo.

ANNEXURE-12

Grocery Brands recommended by the University

<i>Sl. No.</i>	<i>Item</i>	<i>Brand</i>
1.	Rice	Zayaka, Neelakantha, Kashmir Keshar (India Gate for Biryani/Pulao)
2.	Atta	Grihasthi (Sarbati), Aashirvaad/Patanjali
3.	Besan	Grihasthi/Nature Fresh/Patanjali
4.	Maida, Suji	Neelachakra/Patanjali
5.	Dal (Arhar)	Kora dal No. 1/ Patanjali/ Tata Samparn
6.	Dal (Mug)	Kora dal No. 1/ Patanjali/ Tata Samparn
7.	Dal (Urad)	Kora dal No. 1/ Patanjali/ Tata Samparn
8.	Soya Badi	Grihasthi/Nutrella/Ruchi
9.	Vermicelli	Grihasthi/Ruchi
10.	Cooking oil (Refined oil) (Sun flower)	Adhar/Sweekar/Saffola Tasty/Sundrop/Nature Fresh (Use of Hydrogenated (vanaspati) oil is prohibited)
11.	Cooking oil (Mustard oil)	Engine/Saffola/Patanjali
12.	Spices	Grihasthi/MDH/Everest/Patanjali/ Catch/ Ruchi
13.	Tea	Red Label/Tata Gold/Tata Premium
14.	Butter, Jam, Sauce	Amul/Kissan/Maggi/Del Monte/Mother Dairy
15.	Ice-cream	Amul/Dinshaw's/Vadilal/Omfed
16.	Milk	Omfed/Amul/Mother Dairy
17.	Curd	Amul/Omfed/Mother Dairy/Paras/Madhuban
18.	Paneer	Amul/Omfed
19.	Green Peas/Baby Corn/Corn	Ruchi Fresh/Bangur
20.	Salt	Tata/Annapurna/Nature Fresh/Aashirvaad/Patanjali
21.	Pickle	Mother's/Pravin/Priya/Nilons
22.	Instant Noodles	Maggi/Top Ramen
23.	Papad	Lijjat/Sriram
24.	Bread	Mayfair/Max/Metro Gold/Modern
25.	Green Vegetables	Fresh Vegetables
26.	Durable Vegetables	Top Quality
27.	Fish/Prawn/Eggs	Top Quality
28.	Chicken	Fresh Chicken
29.	Mutton	Fresh Mutton

The Caterer/Vendor may use any other FSSAI approved brands only if permitted by the competent authority with due recommendation.

ANNEXURE-13

Desired Operational Conditions

<i>Sl. No.</i>	<i>Item</i>	<i>Specification</i>
1.	<i>Dal/Water proportion</i>	<i>30gm. Per boarder, Dal: Water- 1:3</i>
2.	<i>Dal/Rice proportion in Idli/Dosa/and Tiffin items</i>	<i>Dal:Rice-1:2.5 (Dosa) Dal:Rice-1:2 (Idli)</i>
3.	<i>Cleanliness of Utensils</i>	<i>On Regular Basis</i>
4.	<i>Cleanliness of Surrounding</i>	<i>On Regular Basis</i>
5.	<i>Cleaning of Staff Toilet</i>	<i>On Regular Basis, use liquid soap containers on wall</i>
6.	<i>Garbage disposal</i>	<i>Daily, as per timing agreed with Vendor (2 times in a day)</i>
7.	<i>Separation of food and non-food items in disposal</i>	<i>Should be done</i>
8.	<i>Use of machine provided</i>	<i>All machines provided to the Halls should be used regularly. #</i>
9.	<i>Adequacy of staff</i>	<i>Student: staff – 30:1 (On Roll) 33:1 (Min. Staff process in any meal)</i>
10.	<i>Staff dress, Cleanliness, Training</i>	<i>All employees in clean dress only</i>
11.	<i>Notices, Information displayed</i>	<i>All times</i>
12.	<i>Oiliness of the food</i>	<i>Less</i>
13.	<i>Tea (Quality, proportion of milk)</i>	<i>Excellent, 1:1</i>
14.	<i>Drinking water supply and quality</i>	<i>Aquaguard</i>
15.	<i>Disposal of used plates (speed & hygiene)</i>	<i>Immediate, VIM powder/soap/liquid for washing then Lizol for mopping.</i>
16.	<i>Cleanliness of Dining Hall and furniture</i>	<i>Should be cleaned after all meals with Lizol (3 times in a day)</i>
17.	<i>Cleanliness of Kitchen</i>	<i>On Regular Basis (3 times in a day)</i>
18.	<i>Wash Basin</i>	<i>Dettol hand wash liquid should be provide</i>

Sample Menu

Basic Breakfast- Bread + Butter + Jam + Tea/Coffee

Basic Lunch- Rice + Roti + Dal

Basic Snacks – Toast + Tea/ Coffee

Basic Dinner – Rice + Roti + Dal

Day	Breakfast	Lunch	Snacks	Dinner
Monday	Basic Breakfast+ vada with chutney and sambar	Basic Lunch+ Tomato chatni+ Aloo Gobi fry+ palak motor curry	Basic Snacks+ Banana (1)+ veg bun	Basic Dinner+ gravy Manchurian + Kheer + Bhaja
Tuesday	Basic Breakfast+ Idly with chutney and sambar	Basic Lunch+ Papad+ Fish curry/Paneer masala	Basic Snacks+ banana (1)/ Boiled Egg (1)+ Veg cutlet	Basic Dinner+ Alo dam+ Rasmalai
Wednesday	Basic Breakfast+ cholebhature with muttorsabjee	Basic Lunch+ Dahi raita+ Mushroom curry/ Chicken gravy	Basic Snacks+ Samosa (2)	Basic Dinner+ Egg Curry / Chilly Paneer+ Gulabjamun
Thursday	Basic Breakfast+ poha with sabjee	Basic Lunch+ dahiboondi+ Saga Bhaja+ mixed veg curry	Basic Snacks+ Dahi Vada (2)	Basic Dinner+ Chole Masala+ Mix Bhaja
Friday	Basic Breakfast+ masala puri with aloosabjee	Basic Lunch+ Pickle + salad+ Fish curry/ veg kurma	Basic Snacks+ Papdi chat	Basic Dinner+ Chilly Soyabin/ Egg Tadka+ Potal Bhaja
Saturday	Basic Breakfast+ green gram sprouts	Basic Lunch+ Dahi Brinjal+ Mix Veg fry+ Alupakudi curry	Basic Snacks+ Jhalmudhi	Basic Dinner+ Puri+ Butadalma+ halwa
Sunday	Basic Breakfast+ paratha with curd and sabjee	Veg Palao/ Chicken Biryani+ Dahi Raita+ Fryums	Basic Snacks+ Chaowmin	Basic Dinner+ chilly prawn/ Chilly mushroom+ Chena Poda