



Tender for Allotment of Additional Cafeteria Space on License Basis near Temple Area, NITTTR Bhopal

Tender Schedule

Sl. No.	Particulars	Details
1	Name of Work	Allotment of Additional Cafeteria Space on Licence Basis near Temple Area, NITTTR Bhopal
2	Tender No.	NITTTR/BPL/SP/CS/2026-27/01 dated 06-08-2026
3	Mode of Tender	Open Tender (Offline Sealed Bid) in two envelope packed in single envelope
4	Tender Publishing Date	06-08-2026
5	Availability of Tender Document	Institute Website - https://nitttrbpl.ac.in/tender.php
6	Pre-Bid Site Visit	Date:- 11.08.2026, 11.00 AM at NITTTR, Bhopal
8	Last Date & Time for Submission of Bid	17-08-2026 5.00 PM
9	Technical Bid Opening	18-08-2026, 11.00 AM
10	Financial Bid Opening	To be notified to technically qualified bidders
11	EMD	Bid Security Declaration
12	Performance Security	₹25,000/- + Three Months' Quoted Licence Fee
13	Contract Period	02 Years (Extendable for further two years on satisfactory performance)
14	Evaluation Methos	LCS
15	Selection Criteria	Highest Monthly Licence Fee (H-1)
16	Bid Validity	180 Days
17	Place of Submission	Store & Purchase Section, NITTTR Bhopal
18	Address	Director, NITTTR Bhopal, Shamla Hills, Bhopal - 462002

1. ABOUT NITTTR BHOPAL

National Institute of Technical Teachers' Training and Research (NITTTR), Bhopal is a premier autonomous institution established in **1965** under the **Ministry of Education, Government of India**, with the objective of developing competent technical teachers and enhancing the quality of the technical education system across the country.

2. SCOPE OF WORK

The selected Service Provider shall establish, operate, and manage the Institute Canteen within the premises of **NITTTR Bhopal** in the space provided by the Institute on a licence/rent basis. The Service Provider shall set up and maintain the kitchen, storage, display, and dining facilities in the designated area to meet the operational requirements of the Institute.

Note: The proposed canteen is separate from the Hostel Mess and shall function independently.

3. CANTEEN SERVICES

The Institute conducts various academic, training, and residential programmes with an approximate campus strength of **800 persons**, including students, faculty members, staff, trainees, and visitors. The Service Provider shall provide quality canteen services, including tea, coffee, snacks, breakfast, lunch, dinner, refreshments, and packed food items, as required by the Institute.

The Service Provider shall comply with the following requirements:

1. Arrange all additional kitchen equipment, appliances, and accessories required for the smooth and efficient operation of the canteen.
2. The Institute shall provide the covered canteen space and basic amenities as detailed in **Annexure-I**.
3. Be responsible for the upkeep, repair, and maintenance of all equipment and facilities under its possession. The Service Provider shall arrange all dining furniture, utensils, crockery, cutlery, serving trays, serving plates, spoons, and other consumables at its own cost.
4. Carry out aesthetic improvements, if required, only with the prior written approval of **NITTTR Bhopal**.
5. Charge only the approved rates of the Standard Menu throughout the campus without levying any additional service or delivery charges.
6. **Delivery to the outside of campus shall not be allowed.**
7. Ensure uninterrupted operation of the canteen throughout the year and shall not close the canteen on any day without prior approval of the Institute Administration.
8. Ensure that all personnel engaged in food preparation and service wear clean uniforms, head caps, gloves, and maintain proper personal hygiene, including neatly trimmed hair, beard, and nails.
9. Use clean, hygienic, and good-quality serving trolleys, trays, crockery, cutlery, and accessories at all times.
10. Permit inspection of the canteen, kitchen, dining area, and stores by the Institute authorities or the Canteen/Mess Committee at any time during the contract period.
11. Facilitate sampling and quality testing of food materials by the Institute through recognized laboratories whenever required. The Institute shall also have the right to inspect the kitchen

- and stores to verify that only approved brands and quality standards are being maintained. Any violation may attract financial penalties and/or termination of the contract.
12. Maintain the kitchen, dining area, washing area, and storage facilities in a clean, hygienic, and pest-free condition. Effective pest control measures shall be undertaken periodically to prevent infestation by flies, cockroaches, mosquitoes, rats, or other pests.
 13. Provide and maintain adequate fire safety equipment, including fire extinguishers, in operational condition throughout the contract period.
 14. **Earnest Money Deposit (EMD):** The bidder shall submit a **Bid Security Declaration** in lieu of EMD in the prescribed format as provided in **Annexure-II**.

4. Eligibility Criteria

SL	Description	Max. Marks	Passing Marks
1	Experience • Bidder must have minimum 5 years' experience in operating Mess / Cafeteria Services in Govt./PSU/Autonomous/Private institutions or firms – 10 marks . • Experience in providing Mess Services in INIs / Universities / National Institutions during the last four years (2022-23, 2023-24, 2024-25 & 2025-26) – Additional 2 marks for each institution, maximum 10 marks .	20	10
2	Average Turnover of last three years (2022-23, 2023-24 & 2024-25): Minimum ₹1.50 crore – 10 marks . • Additional 2 marks for each ₹1.00 crore over and above ₹1.50 crore, subject to a maximum of 10 marks .	20	10
3	Certifications / Registrations • Hygiene Rating Certificate – 5 marks • Labour Registration – 5 marks • EPF Registration – 5 marks • ESI Registration Certificate – 5 marks • Employee strength above 50 manpower – 5 marks • Office in the State of Consignee – 5 marks	30	20
4	Presentation by Bidders (equal marks for each point): • Food preparation and services • Process of quality control • Availability of varieties and brands • Process of maintaining cleanliness and hygiene • Recruitment and training process of manpower	30	20
	Total	100	60

Note: Institute may consider relaxation for the Start-ups registered with Ministry of Micro, Small Enterprises (MSEs) on submission of valid documents for Experience and Turnover.

5. SUMMARY ON ESSENTIAL INFRASTRUCTURE AND PROVISIONS BY PARTIES

- I. The parties/caterers have to develop the additional infrastructure if required in the provided space along with the dining provision for catering services to students, employees and others as applicable.
- II. It is thus necessary and advisable to parties/caterers that they should visit the premises to check for condition and to visualize the investment, The Institute reserve rights to take actions against parties/caterers, as deemed fit. It may include termination of the contract if parties/caterers' resort to violation/dilution of essential infrastructures to maintain proper hygiene and sanitation and not adhering to proper process for preparation and serving of meals/ Snacks/ refreshment.
- III. Creation of separate LPG storage,
- IV. Complete fly proofing of kitchen area

- V. Creation of proper platform for chopping and cleaning of vegetables / non-Veg items for cooking.
- VI. Platform for storage of cooked food
- VII. Creation of proper washing and sterilization of all utensils, including crockery and cutlery.
- VIII. Provision for proper storage areas with platforms for storage of dry rations and fresh items separately
- IX. Provision for deep freezers and refrigerators of adequate capacity for storage of all perishable items, especially dairy products
- X. All dining areas to have adequate food warmers with arrangements to keep the eatable items warm/Cold as per the requirement.
- XI. Cooking area be so organized to cater for separate cooking and serving of non-veg dishes.
- XII. The parties/caterers have to provision for all dry ration items as per brands of items listed below in this tender document. Deviations, if any will be permitted post approval from the mess committee only.
- XIII. Quality of ingredients and other items: The ingredients used must be of reputed brands. In case of non-availability of the reputed brand, any other brand will be approved by the Administration, NITTTR Bhopal / Mess Committee before use.
- XIV. Note: Prior permission of NITTTR Bhopal Admin/Mess Committee is required before introducing equivalent brand.
- XV. The parties/caterers will be provided with water and electricity by the Institute at chargeable basis. The monthly tariff for the same will be decided by the institute which would vary with season and consumption pattern.
- XVI. Institute insists on a high degree of cleanliness and hygiene in the canteen, with special emphasis on those areas where the food commodities are stored, cooked, and served. Thus, the need for proper housekeeping of all areas.
- XVII. NITTTR Bhopal shall provide water to contractor and electricity on a chargeable basis to be recovered from the monthly bill. The contractor/caterer will get the electric meter installed at respective kitchens for monthly power consumption and billing.
- XVIII. The contractor will arrange for any additional facilities, utilities, equipment, plates, serving items, and inputs required for the production and service of various items of food.
- XIX. Notwithstanding anything elsewhere provided herein, the firm may be penalised if the contractor does not rectify any defect in the maintenance, upkeep, hygiene and cleanliness of the kitchen and/or equipment to a state satisfactory to the Officer-in-charge within 30 days of notice in writing.
- XX. Entry into NITTTR Bhopal by caterer's personnel will be subject to the issue of gate passes to such personnel for the purpose. Gate passes shall be for a fixed period and shall be issued at the joint request of the caterer and the personnel of the caterer with respect to whom gate passes are sought, in the format prescribed by NITTTR Bhopal in this behalf to be jointly signed by the caterer and the concerned personnel.
- XXI. The gate pass may be withdrawn without assigning any reason.
- XXII. The gate passes issued to the caterer's personnel shall not ordinarily exceed the number which will be communicated to him by the Institute from time to time except to meet emergent, casual or temporary requirements.



- XXIII. The caterer's personnel shall not indulge in entertaining their guests/outside in the NITTTR Bhopal premise and shall not loiter in the NITTTR Bhopal premises and shall not normally move out of their specified area of operation.
- XXIV. The caterer shall make necessary arrangements for regular and prompt collection and disposal of waste generated in the kitchen on a day-to-day basis.
- XXV. Polythene bags/plastic cups shall not be used in the NITTTR Bhopal premises. Plastic containers/polyethene pouches in which any milk products or eatables are generally sold should be disposed of as quickly as possible.
- XXVI. The Caterer will use only AGMARK / FPO / India Organic certification marked products or products which are at par with the quality standards of this certification. Fresh non - vegetarian stuff to be used. Fresh vegetables to be used for cooking. The caterer should use only such products/articles which conform to the standards laid down in the Food Safety and Standards Act, 2006. The Caterer should use brands of products as mentioned in this tender document. In case of non-availability of the reputed brand, any other brands of similar quality may be considered with prior permission of NITTTR Bhopal Admin/Mess Committee.
- XXVII. When circumstances warrant, caterer should cater for more number of student/staff members even at short notice. Similarly, fluctuations in strength during vacation periods should be accommodated for which the caterer should keep in close liaison with Officer in charge and prepare food accordingly.
- XXVIII. Eating plates, serving/ cooking utensils have to be washed every time after use and the eating plates and spoons have to be sterilized every day. Cooking vessels, serving accessories etc., has to be sterilized every week.
- XXIX. Periodically feedback of the mess users will be taken to assess the quality of food and services. Based on the feedback of the mess users, menu will be revised.
- XXX. Taxes, Statutory compliance, and Other Regulations.
- XXXI. The contractor shall be liable to comply with all the rules and regulations in respect of all statutory obligations applicable to the workmen including safety regulations.
- XXXII. The contractor will be exclusively responsible to meet and comply with all legal requirements with respect to the food items prepared and sold by him to NITTTR Bhopal, including with respect to raw material and ingredients incorporated therein, and shall be exclusively responsible for any infraction of the provisions of any applicable law with regard to the preparation, storage and sale of food, including the provisions of the Prevention of Food Adulteration Act, The Essential Commodities Act, and weights and Measures Act and all rules, regulations and orders framed there under.
- XXXIII. The contractor is liable for the payment of any and all existing taxes of the Central or State Government or of any other authority with respect to the contract or any item sold or supplied pursuant thereto or anything was done or services rendered pursuant thereto.
- XXXIV. The contractor shall fully comply with all applicable laws, and regulations relating to EPF, ESI. Bonus Act, Minimum Wages Act, Contract Labour (Regulation and Abolition) Act (CLRA), Migrant Labour Act, Essential Commodities Act and/or such other Acts or Laws, regulations passed by the Food Safety and Standards Authority of India (FSSAI), central, states, Municipal and local governmental agency or authority.
- XXXV. The contractor shall be responsible and liable for all the claims of his employees.



XXXVI. The contractor shall obtain an adequate insurance policy in respect of his workmen engaged by it towards meeting the liability of compensation arising out of injury/disablement at work and submit a copy to Officer-in-charge within 30 days.

6. PRE-BID MEETING: - As per Schedule

7. BID VALIDITY PERIOD:- The bid will remain valid for 6 months (180 DAYS) from the date of opening of financial bid as prescribed by NITTTR Bhopal. A bid valid for a shorter period shall be rejected, being non- responsive

The Financial Bids of only those firms qualifying the technical evaluation will be considered. The Bidder shall not tamper/modify Financial Bid Format in any manner. In case, if the same is found to be tempered/modified in any manner, tender will be completely rejected.

8. BID OPENING & EVALUATION

- I. The bids will be opened by a committee duly constituted for this purpose. Bids (complete in all respect) received will be opened as per Schedule as mentioned above, in presence of Agencies representative if available or as applicable.
- II. The Technical bid will be first opened and evaluated. In the primary screening, technical bid of only those who satisfy the eligibility criteria will be evaluated.
- III. The Financial bid of only those bidders whose technical bid is found to be technically responsive by the Committee will be opened. The Financial bids of ineligible bidders will not be opened.
- IV. The process of selection of the successful bidder would be determined as under Highest rent quoted for the space.

09. PERFORMANCE SECURITY DETAILS

- I. The successful tenderer /caterer will have to deposit the performance security deposit of Rs. 25,000/- plus three months of rent quoted in the form of DD will be valid for contract period plus three months at the earliest. No interest will be paid by NITTTR Bhopal on the deposit.
- II. Performance Security will be refunded to the contractor, after it duly performs and completes the contract period in all respect.
- III. Performance Security will be forfeited if the firm fails to perform/abide by any of the terms or conditions of the contract.
- IV. In case, the firm fails to provide the required services within specified period, the same services will be obtained from open market and the difference of cost, if any, will be recovered from Performance Security or from pending bill(s) of the defaulting firm or from both in case the recoverable amount exceeds the amount of Performance Security.
- V. In case of non-receipt of Security Deposit within the stipulated time, EMD will be converted into Security Deposit and the balance amount will be recovered from the bill submitted for the payment.

10. CONTRACT PERIOD:-

- I. The contract will be initially for a period of two year from the date of issue of the order, with a built-in scheme for review of the performance at the end of first year for extension to the next year. Based on satisfactory performance, the contract may be extended maximum up to two years (one

- year at a time 1+1). It may be further extended if required on the same terms & conditions on mutual agreement.
- II. NITTTR Bhopal can terminate the contract with one-month notice in case the services are not found satisfactory vice versa.
 - III. The successful Bidder shall be required to execute a contract agreement with NITTTR Bhopal.
 - IV. NITTTR Bhopal reserves the right to amend the terms and conditions of contract by mutual discussions and shall be in writing. The amended terms and condition will form part of the agreement. No representation on any amendments issued post order as part of implementation, will be entertained. The party/caterer has to fulfil all genuine working/functional requirements without any additional cost.
 - V. The contract shall be in force for the period stipulated in the contract, and on the expiry thereof, it will be deemed to have been terminated automatically unless otherwise intimated in writing. Further, the contractor will not have any right either contractual or equitable to demand any fresh contract for another term or to continue the same in preference to anyone else.
 - VI. Notwithstanding anything contained in other clauses of the Tender document, the contract will automatically terminate if and to the extent that the continuation of the contract or any part thereof become illegal or legally void/untenable for any cause.

11. DELIVERY SCHEDULE:- The successful bidder should commence operation from the date notified in writing by the management. However, the party/caterer would be given minimum 15 days' notice to commence the operation, if not as per work order.

14. PAYMENT TERMS:

- 1) Collect the charges as applicable directly
- 2) Against the official order, the bill is to be made in the name of NITTTR, Bhopal;.
- 3) No advance payment will be made under any circumstances.
- 4) The Taxes are to be deducted at source from the bills of the service provider as per rule.

15. Misconduct

The contractor shall keep the Institute indemnified from and against all personal and third party misconduct claims whatsoever arising out of any commission or omission by the contractor or his employees, or representative as the case may be.

16. Inspection and Testing by the Institute

a. The Institute shall be entitled to inspect and/or test by itself or through any of its representative or an independent agency, premises of the contractor and materials stored therein for use pursuant to the contract and/or any ingredient to be used in the preparation of food intended for provision or sale pursuant to the contract.

b. If any material, item or component intended to be used for the work is found to be unsatisfactory (in which matter the decision of the Institute or his authorized representative shall be final) the contractor shall not use such material, and shall keep the Institute indemnified from and against any claim of infection, poisoning or illness arising from any bad, stale or defective food or material provided by the contractor.

17. Interpretation:- All the terms and conditions of contract shall be read in conjunction with all other documents forming part of this contract. Notwithstanding the sub-divisions of the documents into these separate sections, every part of which shall be deemed to be supplementary to and complimentary of every part and shall be read with and into the contract.

18. Vacation of Premises:- The contractor shall give vacant possession of the facilities/premises made available to the contractor by NITTTR Bhopal and return all equipment and other items made available by NITTTR Bhopal in good condition after the contractual period is over or if the contract is earlier terminated. Handing over of the vacant possession of the premises and equipment etc, shall be affected within 5 days of the completion of the period of contract or termination of the contract.

19. Assignment and Sub- Contracting:- The contractor shall not assign, sub-contract or sub-let the whole or any part of the contract in any manner. In the case of an unavoidable circumstance, the contractor shall be able to do it with the approval of the Institute. However, the job shall be sublet only to the party approved by the Institute.

20* Force Majeure:- The contractor shall not be entitled to claim any compensation from NITTTR Bhopal for the loss suffered by him on account of delay by NITTTR Bhopal in the supply of useable water, electricity etc, where such delay is covered by difficulties relating to the supply of wagons, force majeure including non-allotment of such materials by controlling authorities, acts of god, acts of enemies of the state/country or any reasonable cause beyond the control of the Institute.

21 Penalty Clause **PENALTIES AND FINE**

Penalties and fine may be imposed on either party in the event of causing financial and/or reputational loss to the other party. Such losses may arise due to breach of contract/agreement, deficiency in services, or non-/delayed payment to the Service Provider for the services availed. The amount of penalty/fine shall be adjusted or recovered from the subsequent bills/final settlement of the Service Provider. The schedule of penalties/fine is as under:

Sl. No.	Nature of Default	1st	2nd	3rd	4th	5th
1	Deficiency in quality of food items prepared	15,000	25,000	35,000	50,000	50,000 or Termination of Contract
2	Deficiency in cleanliness and maintenance of hygiene in kitchen area	15,000	25,000	35,000	50,000	50,000 or Termination of Contract
3	Deficiency in cleanliness and maintenance of dining area	15,000	25,000	35,000	50,000	50,000 or Termination of Contract
4	Deficiency in cleanliness and maintenance of outside area including disposal of waste material	15,000	25,000	35,000	50,000	50,000 or Termination of Contract
5	Misconduct of persons engaged by the licensee for the canteen	15,000	25,000	35,000	50,000	50,000 or Termination of Contract
6	Non-adherence to approved rates/menu	15,000	25,000	35,000	50,000	50,000 or Termination of Contract

22. Other Conditions



- I. In case the bidders/successful bidder(s) are found in breach of any condition(s) at any stage of the tender, Earnest Money/Performance Security shall be forfeited.
 - II. NITTTR Bhopal reserves the right to accept or reject any or all the tenders in part or in full, without assigning any reason thereof.
 - III. NITTTR Bhopal reserves the right to relax/amend/withdraw any of the terms and conditions contained in the Tender Document without assigning any reason thereof. Any inquiry after submission of the quotation will not be entertained.
 - IV. Conditional tenders shall not be considered.
 - V. NITTTR Bhopal reserves the right to modify/change/delete/add any further terms and conditions prior to the issue of the purchase order.
 - VI. NITTTR Bhopal may issue a corrigendum to tender documents before the due date of Submission of the bid. The tenderer is required to read the tender documents in conjunction with the corrigendum, if any, issued by NITTTR Bhopal. The tenderer is not supposed to incorporate the amendment in the body of the tender document.
23. Expenses to be borne by bidder: - All expenses in preparation and submission of bids and visits to the office or any place in connection with the preparation of the Bid shall be borne by the Bidder. NITTTR Bhopal in no case shall be responsible or liable for these costs regardless of the outcome of the bidding process.
24. Prices, Taxes, Duties:- The bidder should quote firm prices/ rates taking into account of all taxes. Duties, Levies, personal tax, corporate tax and all other expenditure required to be incurred by him/ her for providing required services etc, during the contract period as indicated under this contract and afterwards no variation on any account unless otherwise specifically mentioned will be allowed. The quoted prices for all the items should be only excluding service tax which shall be charged extra to the students at actual on the production of documentary evidence.
25. Work at Risk and Cost:- The institute reserves the right to get the whole or part of the work executed by some other agency at the risk and cost of the contractor if it is found that the quality and/or the progress in respect of whole or part of the work is not satisfactory.
26. Insurance:- The successful bidder (contractor) shall take third party insurance to cover any accident or accidents of nature, for an amount AS REQUIRED FOR this type of work against damage /loss/ injury to property or person or loss of life during the complete period of the contract. A copy of insurance policy will be handed over by the contractor to the concerned authority of the Institute before starting date of the work as specified in the work order/letter of intent. In case the contractor fails to take the insurance policy, the Institute would arrange for the same at the cost of the contractor, alternatively, the institute may stop payments of bills to the contractor till insurance is arranged by the contractor or terminates the contract at the risk and cost of the contractor.
27. Indemnity:-The contractor shall indemnify and keep indemnified the institute against all losses and claims for injuries and or damages to any person or property. The contractor shall abide by and observe all statutory laws and regulations in matters of Labour Law, Factory Act, Explosive Act, Workmen compensation Act, Sales Tax, Royalty, Excise duty, Octroi, GST, Works contract etc, and shall keep the institute indemnified against all penalties and liabilities of kind of breach of any such statute ordinance or law/regulations or Bylaws. The contractor shall not employ child labour. Payment to workers must be according to Minimum Wages Act.

28. Compliance with the Institute rules and Regulations:- The contractor shall comply with all norms stipulated by the Institute such as Gate Passes, Checking, Maintenance of Cleanliness, Discipline and Decency at and around the work site, Safety Precautions and Safety Regulations.
29. Interpretation:- All the terms and conditions of contract shall be read in conjunction with all other documents forming part of this contract. Notwithstanding the subdivisions of the documents into these separate sections, every part of which shall be deemed to be supplementary to and complimentary of every part and shall be read with and into the contract.
30. Arbitration:- In the event of any question, dispute or difference arising under this agreement or in connection therewith except as to matter the decision of which is specifically provided under this agreement, the same shall be referred to an arbitrator be appointed by the Director, Indian Institute of Management Bodhgaya, Uruvela Prabandh Vihar, Bodhgaya and the decision of the Arbitration will be binding on both parties of this agreement.
31. Jurisdiction:- It is agreed and declared by and between the parties hereto that so far it concerns the jurisdiction of any court in enforcing any of the rights or remedies of the parties hereto against each other or one another, a court in the city of Gaya alone shall have jurisdiction to the exclusion of all other courts in any place in the Union of India so that none of the parties hereto shall be entitled to any proceedings whatsoever in respect of any matters touching or relating to or in connection with or arising under agreement and the terms and conditions thereof in any court except the court or courts having jurisdiction in the city of Gaya.
32. Authorization:- The Contractor shall submit to the institute the names, designation and specimen signatures of the persons authorised by him to draw materials, sign joint measurements, bills, receive payments, receive instructions/notices etc, behalf of the contractor.
33. Access to site:- The contractor shall allow unhindered access to the institute and/ or any other party or person, engaged by the Institute to work at the same site and /or to check/regulate /watch /guard/ measure/ inspect, solely or jointly with the contractor.
34. Safety and Security:- Contractor shall abide by the safety code provisions as per safety code framed from time to time by the government.

ANNEXURE – II

To

Director
NITTTR, Bhopal

Sub: - Self Declaration Certificate

राष्ट्रीय तकनीकी शिक्षक प्रशिक्षण
एवं अनुसंधान संस्थान
(समविश्वविद्यालय, विशिष्ट श्रेणी)
शिक्षा मंत्रालय, भारत सरकार
शांति मार्ग श्यामला हिल्स भोपाल - 462002



**National Institute of Technical
Teachers' Training and Research**
(Deemed to be University under Distinct Category)
Ministry of Education, Government of India
Shanti Marg, Shamla Hills, Bhopal - 462 002

EPABX: +91(755) 2661600 Tel. + 91(755) 2661601-602, 607-609 e-mail: director@nitttrbpl.ac.in

Web Site: www.nitttrbpl.ac.in

Dear Sir,

With reference to the above, I am/ We are offering our competitive bids for Notice Inviting Tender for Catering Services at NITTTR Bhopal, I / We hereby reconfirm and declare that I / We have carefully read, understood and complying the above referred tender document including instructions, terms and conditions, specifications, schedule of quantities and all the contents stated therein.

Date: Authorized Signatory

Place: Name

Designation:

Contact No.:

Email ID:

ANNEXURE – III

CERTIFICATE

(To be provided on letterhead of the firm)

राष्ट्रीय तकनीकी शिक्षक प्रशिक्षण
एवं अनुसंधान संस्थान
(समविश्वविद्यालय, विशिष्ट श्रेणी)
शिक्षा मंत्रालय, भारत सरकार
शांति मार्ग श्यामला हिल्स भोपाल - 462002



**National Institute of Technical
Teachers' Training and Research**
(Deemed to be University under Distinct Category)
Ministry of Education, Government of India
Shanti Marg, Shamla Hills, Bhopal - 462 002

EPABX: +91(755) 2661600 Tel. + 91(755) 2661601-602, 607-609 e-mail: director@nitttrbpl.ac.in

Web Site: www.nitttrbpl.ac.in

I hereby certify that the above firm neither blacklisted by any Central/State Government/Public Undertaking/Institute nor is any criminal case registered/pending against the firm or its owner/partners anywhere in India.

I also certify that the above information is true and correct in any every respect and in any case, at a later date it is found that any details provided above are incorrect, any contract given to the above firm may be summarily terminated and the firm blacklisted.

Date: Authorized Signatory

Place: Name

Designation:

Contact No.:

Email ID:

Appendix- B

PART-II (FINANCIAL BID) (To be submitted on the letterhead of the bidder)

Note: - The area/ space already allocated for the canteen space in the campus is specified in the tender document, if any additional space will be allocated, the rent will be charged proportionally

SL	Detail	Rate in Rs. (Per sqft.)	Amount per Month in Rs.
01	100 sqft.		

Highest rent quoted shall be declared as H1 and work will be awarded to H1

Place

Authorised Signatory

Name

Date

Designation

Contact Detail

SEAL

Note: - Quoted rate is inclusive of all applicable taxes and other charges. Menu may be modified by the committee and rates may be also decided by the committee with mutual consent of service provider.

Terms and Conditions

- Quote shall be inclusive of all applicable taxes and other charges, and it is indicative only.
- If rate quoted by the bidder seems to be unreasonable, the quoted rate will be evaluated/ Moderated by the committee constituted by the Institute Management and the decision will be taken accordingly
- Packed food / drink / items price cannot be charged above MRP in any condition
- Packed food / drink / items price must be similar to the open market rate.
- Menu may be modified based on the requirement & seasonal demand by the committee constituted by the Institute Management



ANNEXURE – SCHEDULE OF RATES (Indicative Rates of Snacks, Refreshments & Meals)

Tender No.: _____

Name of Bidder: _____

Address: _____

Contact No.: _____ E-mail: _____

A. Hot Beverages (Tea / Coffee / Milk)

S. No.	Description	Unit	Quoted Rate (₹)
1	Tea (Tea Bag)	100 ml	
2	Black Tea	100 ml	
3	Ginger & Lemon Tea	100 ml	
4	Coffee	100 ml	
5	Black Coffee	100 ml	

B. Juice

S. No.	Description	Unit	Quoted Rate (₹)
6	Lemon Soda	200 ml	
7	Mixed Juice	250 ml	
8	Badam Shake	250 ml	
8	Cold Coffee	200 ml	

C. Snacks

S. No.	Description	Unit	Quoted Rate (₹)
9	Samosa (50 gm × 2 pcs) with Chutney & Curry	2 pcs/Plate	
10	Kachori (50 gm × 2 pcs) with Chutney & Curry	2 pcs/Plate	
11	Veg Sandwich	2 pcs/Plate	
12	Grilled Toast Sandwich	2 pcs/Plate	
13	Potato Sandwich	2 pcs/Plate	
14	Paneer with Cheese Sandwich	2 pcs/Plate	
15	Aloo Chaat / Samosa Chaat	Plate	
16	Veg Patties (Aloo) (100 gm)	1 Piece	
17	Veg Patties (Paneer) (100 gm)	1 Piece	
18	Bread Pakoda (100 gm)	1 Piece	
19	Veg Noodles (150 gm)	Plate	
20	Spring Roll	2 pieces	



S. No.	Description	Unit	Quoted Rate (₹)
21	White / Red Pasta	200 gm	
22	Plain Dosa with Chutney & Sambar	Plate	
23	Masala Dosa with Chutney & Sambar	Plate	
24	Vada (2 pcs) with Chutney & Sambar	Plate	
25	Idli (2 pcs) with Chutney & Sambar	Plate	
26	Uttapam with Chutney & Sambar	Plate	
27	Upma with Chutney	Plate	
28	Poha with Vegetables	Plate	
29	Pav Bhaji (2 Pav + Bhaji)	Plate	
30	Chhole Bhature (2 Bhature + Chhole + Pickle)	Plate	
31	Sprout Salad (Chana/Moong/Moth + Vegetables)	150 gm	
32	Stuffed Sattu Litti (4 Nos.) with Chokha	Plate	
33	Veg Pulao / Veg Biryani (Basmati Rice)	250 gm	
34	Plain Paratha	1 Piece	
35	Paneer Paratha	1 Piece	
36	Sattu / Potato / Onion / Cauliflower Paratha	1 Piece	

D. Add-on (Vegetarian)

S. No.	Description	Unit	Quoted Rate (₹)
37	Mixed Vegetable Curry (Seasonal)	150 gm	
38	Mixed Dry Vegetables (Seasonal)	150 gm	
39	Vegetable Bhujia / Bhaja	150 gm	
40	Paneer / Vegetable Kofta	150 gm	
41	Veg / Gobi Manchurian	150 gm	
42	Paneer Butter Masala	150 gm	
43	Kadai Paneer	150 gm	
44	Chilli Paneer	150 gm	
45	Kabuli Channa (Chole)	150 gm	
46	Rajma Curry	150 gm	
47	Fried Rice	150 gm	
48	Manchurian Curry (2 Pieces)	150 gm	



F. Soup

S. No.	Description	Unit	Quoted Rate (₹)
58	Tomato / Man chow Soup	150 ml	

G. Sweets

S. No.	Description	Unit	Quoted Rate (₹)
60	Gulab Jamun / White Rasgulla (2 Pieces)	Plate	

H. Lunch / Dinner

S. No.	Description	Unit	Quoted Rate (₹)
61	4 Poori / 4 Chapati + Bhaji / Sabji	Plate	
62	Basmati Rice (250 gm) + Rajma	Plate	
63	Basmati Rice (250 gm) + Chole	Plate	
64	Basmati Rice (250 gm) + Kadhi	Plate	
65	Veg Thali (2 Vegetables + 1 Dal + 4 Chapati + Rice)	Plate	

Terms & Conditions

- The quoted rates shall be **inclusive of all applicable taxes, duties, transportation, labour, packing, serving charges, and all other incidental expenses**, unless otherwise specified.
- The rates quoted by the bidder are **indicative item-wise rates** and shall remain valid for the entire contract period.
- If the rates quoted by any bidder are found to be **abnormally low or unreasonably high**, the Institute reserves the right to evaluate, moderate, or seek justification through the Committee constituted by the Institute. The decision of the Institute shall be final and binding.
- The selling price of all **packed food items shall not exceed the printed Maximum Retail Price (MRP)** under any circumstances.
- The Institute reserves the right to **add, delete, modify, or substitute any menu item** based on seasonal availability, student requirements, or administrative decisions during the contract period.
- Payment shall be made only for the actual quantity supplied against authorized orders.
- The bidder shall ensure that all food items are prepared and served in accordance with applicable **FSSAI** standards and hygienic practices and also required to take license for the Campus of NITTTR Bhopal.

Signature of Authorized Signatory

Name: _____

Designation: _____

Seal of the Firm: _____

Date: _____