

COCHIN SHIPYARD LIMITED
VIGYANA SAGAR, MARINE ENGINEERING TRAINING INSTITUTE
GIRINAGAR

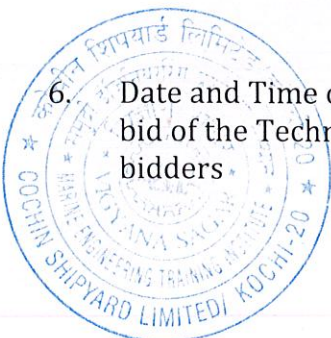
METI/566/2022

14.08.2026

TENDER NOTICE
CONTRACT FOR RUNNING METI HOSTEL MESS

Cochin Shipyard Limited (CSL) invites Open Email tenders for running Hostel Mess at Marine Engineering Training Institute (METI) – Vigyana Sagar of CSL at Girinagar, Kochi. Interested Companies/firms /agencies/concerns fulfilling the experience and requirements as per the terms and conditions of the tender specifications, may submit their bids as per instructions given below.

1. Name of work : Contract for running the CSL METI Hostel Mess as per scope of work mentioned in Annexure 1 for a period of 1 year.
2. Mode of submission : The tender document can be downloaded from the Website www.cochinshipyard.in and Govt. Website. Techno Commercial bid shall be send in PDF format (password protected) to the Email ID – sreeletha.r@cochinshipyard.in **on or before 1400 Hrs, 11.09.2026**. The password shall be send by SMS to 8129998163 on the 11.09.2026 between 1420 Hrs to 1430 Hrs. Techno-commercially eligible bidders will be intimated through email only and they shall submit their price bid in password protected PDF format to the Email ID – sreeletha.r@cochinshipyard.in on the date specified in the Email. Non - protection of the bid document by password or failure to submit the password by the stipulated time or providing the password prematurely may result in immediate and summary rejection of your bid.
3. Name of the contact person & Mob. No : Smt. R Sreeletha , Manager (Admn) 8129998163
4. Pre-Bid Meeting : **04.09.2026 at 1400 Hrs** in the Office of GM (Trg., METI & SD), METI-Vigyana Sagar, Girinagar, Kochi-682 020.
5. Technical bid opening : **11.09.2026 at 1430 Hrs** in the Office of GM (Trg, METI & SD) METI-Vigyana Sagar, Girinagar, Kochi-682 020
6. Date and Time of opening the price bid of the Technically qualified bidders : **Will be intimated through email only to techno-commercially approved bidders.**



7. Validity of tender : 3 months
8. Period of Contract : **One (1) Year (from 01.10.2026 to 30.09.2027-tentatively)**
9. Earnest Money Deposit (E M D) : **Rs. 25,000/-** (Rupees Twenty-five Thousand only) (Ref. Sl. No.3 of Annexure 2 and Sl. No. 5 of Terms & Conditions) in favour of Cochin Shipyard Limited.



1. SCOPE OF WORK

- 1.1 Arranging food materials/ food items etc., preparation of food and serving of complete food items as per Menu placed at Annexure 7 for resident students and staff members in the METI Hostel, **which may vary between 40 and 190 from time to time**, as per the following **schedule** every day and **menu attached** for each day.

Bed Coffee	-	05.30 AM to 05.45 AM
Morning tea & Biscuit	-	10.00 AM to 10.15 AM
Breakfast	-	07.00 AM to 07.30 AM
Lunch	-	12.15 PM to 12.45 PM
Evening Tea & Snacks	-	04.50 PM to 05.05 PM
Dinner	-	07.30 PM to 08.00 PM

- 1.2 Additional Lunch / Dinner served shall be paid at the rate of 33.3% of the rate quoted for per day per trainee. The same rate will be applicable for deduction for Lunch /Dinner not availed during the outstation class sessions of the trainees for special occasions.
- 1.3 Bed coffee at 0530 am, Additional Tea & Biscuits at 1000 am & Additional Tea & Snacks (2 Nos. per person) at 0400 pm shall be provided at the prevailing rate of ₹ 13/- and ₹ 22/- per person per day. If the price of milk increases, proportionate increase of this rate will be made.
- 1.4 The contractor shall ensure that all food preparation utilizes only fresh, premium-grade, unadulterated raw materials. Sourcing standards must strictly comply with the following criteria:
- a) **Packaged Ingredients & Condiments:** All commercial items, including cooking oils, spices, flour, grains, and dairy, must exclusively carry valid **AGMARK, FSSAI, or ISI** quality certification markings.
- b) **Fresh Produce & Meats:** All vegetables, fruits, and perishable items must be procured fresh daily, free from decay, and thoroughly washed before storage or cooking. Meat, poultry, and seafood must be sourced from licensed, inspected vendors and delivered under strict temperature-controlled conditions. Fruits and Vegetables shall be stored for maximum 4 days only.



c) **Prohibited Practices:** The reuse of cooking oil for frying or any subsequent culinary preparation is strictly prohibited. No ingredients or packed items past their stamped expiration date shall be stored on the premises or used in food preparation.

d) **Verification & Audit:** The contractor must maintain a daily Raw Material Inward Register, documenting the brand, batch number, and expiration date of all key items received. This register and the storage pantry shall be completely open to random, unannounced inspections by authorized CSL officers at any time. Any sub-standard batch identified during inspection must be replaced immediately at the contractor's sole expense.

1.5 **Cleaning and Sanitation Protocols:** The contractor shall maintain the highest standards of hygiene and sanitation across all mess facilities:

a) **Utensils and Cutlery:** All cooking utensils, cutlery, crockery, and food preparation machinery must be thoroughly washed, sanitized, and hot-air dried or sterilized both before and after every single meal service.

b) **Daily Maintenance:** Continuous cleaning (sweeping, swabbing, wiping, and dusting) of the dining hall, dining tables, chairs, kitchen platforms, pantry, and washing areas must be executed daily before and after every meal window.

c) **Deep Cleaning:** A total deep cleaning of the entire kitchen, exhaustive hoods, grease traps, drainage systems, storerooms, and mess hall must be executed every Sunday.

d) **Consumables & Costs:** The contractor shall bear the complete cost of all cleaning equipment, consumables, and commercial-grade, eco-friendly sanitizing chemicals (approved by FSSAI/appropriate authorities), including consumables for dishwasher. Only consumables approved by the OEM shall be used.

e) **Documentation:** The Head cook cum Supervisor must maintain a real-time Hygiene & Cleaning Checklist/Register. This register must be signed after each cleaning cycle and made available for daily inspection by the authorized CSL representative.

1.6 The contractor shall discharge all obligations in respect of his workmen as enumerated in the "Labour Code 2025" and shall be solely responsible for compliance of all the provisions in the enactment. The persons engaged for work in the Mess, whether casual or otherwise shall have no lien or claim whatsoever on the CSL. The Contractor shall be liable to the CSL for loss caused to it arising in any manner as a result of any act or omission of those engaged for work in the Mess. So also the CSL shall not be involved in any dispute or claims that may arise between the Contractor and those engaged by him/ her to work in the Mess and to those who are availing the facilities in the Mess. The contractor should submit wage payment sheet, statutory compliance challans relevant to ESI/EPF on monthly basis.

1.7 Kitchen Utensils, Cutlery, Crockery, Furniture, equipments etc. required for preparation and serving of food items will be provided by CSL, free of cost. But their proper use and maintenance shall be ensured by the Contractor. The contractor shall also be responsible for any damage that they may cause due to the carelessness of his workmen

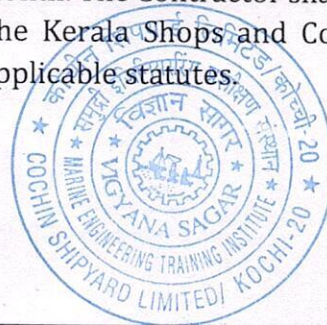


and have to bear all consequences in this regard. Any damage caused to the equipments or any misuse of materials will make the contractor liable to pay suitable compensation to CSL. Cooking Gas / Steam will be provided free of cost. Firewood should not be used inside the Mess Kitchen or outside for cooking.

- 1.8 Electricity and drinking water shall be given free of cost subject to the availability. The non-supply of water and electricity will not relieve the contractor from the liability to run the Mess. The contractor should maintain a strict control on consumption of water and electricity and he will be answerable for any abnormal increase in the consumption.
- 1.9 Milk supplied by MILMA/PDDP only should be used for making tea, coffee and buttermilk. Packed items which exceed the expiry date neither should be kept inside the mess / store nor should be consumed / supplied.
- 1.10 He/she shall employ necessary workers for the functioning of the Mess only with the prior knowledge of the Head of the CSL METI or Officer authorised by him. The Contractor should get entry/exit pass for those workers and other persons required for the Mess functioning.
- 1.11 The employees of the Contractor shall not have any criminal background, and shall submit a Police Clearance Certificate (PCC) from the concerned Police Stations to the effect that no criminal case has been registered or under investigation against them. The Contractor shall abide by Labour Code 2025, and shall maintain records of attendance of the workers, their PF contributions etc. up to date. The workers engaged by the contractor have to be enrolled under EPF/EPF/ESI as applicable. Contractor is liable to pay all statutory payments including bonus as applicable to his workers.
- 1.12 The contractor shall make payment to employees digitally (Bank transfer). The electronic proof of the same shall be submitted to CSL METI. CSL METI shall verify this electronic proof every month before releasing subsequent payment to contractor.
- 1.13 The contractor shall provide at least the minimum wages and dearness allowance as mentioned in Kerala Gazette GO (P) No.99/2023/LBR dated 27.11.2026 and revised from time to time. The present rates are as follows:

Sl. No.	Designation	Monthly Basic Wage (₹)	Dearness Allowance
1	Head Cook	19,090/-	3,060/-
2	Cook	18,750/-	3,060/-
3	Kitchen Helper	18,640/-	3,060/-

- 1.14 As per the code on wages the contractor is legally bound to disburse the wages digitally by 7th of the following month. The contractor shall provide the proof of crediting the salary to the account of the worker after end of the month. The Contractor shall provide all the facilities available to the workers as per the Kerala Shops and Commercial Establishment Act as well as comply with all other applicable statutes.



1.15 The Contractor shall engage a minimum of following number of staff on any day of working

- i. Head cook cum Supervisor - 01
- ii. cook - 02
- iii. Kitchen Helpers - 05

1.16 The Head cook cum supervisor shall have the following qualifications as per the FSSAI Act:

- a) All the cooks shall have 3 years of work experience.
- b) The following documents should be produced for permission to work in METI Mess:
 - i. Educational qualification of Head cook cum supervisor.
 - ii. Experience certificate of cook.
 - iii. Medical certificate clearly mentioning that they do not have any contagious disease.
 - iv. Police clearance certificate
- c) Contractor should ensure that the employees of the contractor have good health and does not have any contagious as well as chronic diseases.
- d) The Contractor can use container A/C accommodation in METI, CSL which can accommodate upto 8 persons. This facility will be withdrawn if the same is not maintained satisfactorily.

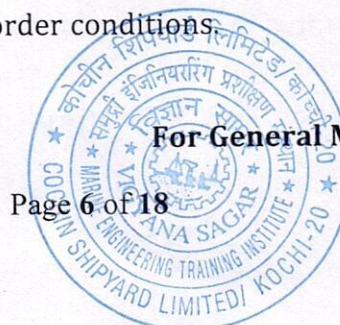
1.17 The contractor shall arrange yearly medical examination of his workmen by competent Doctors and ensure their medical fitness to Cook and Serve food items. **FFI (Free from infection) certificate shall be obtained in respect of the staff, once in six months.**

1.18 CSL will provide all necessary firefighting equipments and it is the responsibility of the contractor that his employees will also be familiarized with the use of fire extinguisher. The Contractor should instruct his Workers to follow all safety rules.

1.19 It shall be Contractor's sole responsibility to protect his employees against accidents from any cause and shall indemnify and protect the CSL against any claims for damage for bodily injury to person or property resulting from any such accidents. In case of any critical situation declared by CSL, the Contractor has to suspend all activities in the Mess and make arrangements for evacuation of his workers immediately to a safe place.

1.20 The contractor shall issue uniforms, head wears, gloves etc., to all the mess staff and ensure that they are wearing them in clean condition while on duty. The suppliers in the Dining hall shall serve food with neat and clean gloves, apron, head mask and head wear and shoe.

1.21 At least two cooks should be present in METI Hostel Mess on all days to ensure the running of Mess as per the work order conditions.



For General Manager (Trg., METI & SD)

TECHNO-COMMERCIAL BID**CHECK LIST**

Check list of documents submitted along with the tender for running METI Hostel Mess

Techno- Commercial Bid

(Annexure 2 to be submitted with Techno- Commercial Bid, duly signed and sealed)

Sl. No.	Documents enclosed with the Techno- Commercial Bid	Tick Mark by the tenderer	Remarks / Verification by CSL
1	Check list, duly filled, signed and sealed (Annexure : 2)	YES NO	
2	Acceptance of the terms and conditions (Annexure :4)	YES NO	
3	Proof of online transfer for ₹ 25,000/- towards EMD to CSL SB A/c No.10319928321, IFSC - SBIN0004062 (Not applicable for MSME registered firms) (No interest will be payable to EMD. EMD amount will be returned to the unsuccessful bidders only after the issue of Work Order to the successful bidder)	YES NO	
4	Certificates to prove experience of 3 years (Annexure : 3)	YES NO	
5	Acceptance of the Menu and Conditions (Annexure : 7)	YES NO	
6	Are you a MSME	YES NO	
7	Undertaking (Annexure : 5)	YES NO	

Name of Firm :

Name & Signature of the representative:

Phone No./ Mobile No. :

Date :

Office Seal :



1 MINIMUM ELIGIBILITY CRITERIA AND SUPPORTING DOCUMENTS AT TECHNICAL BID STAGE

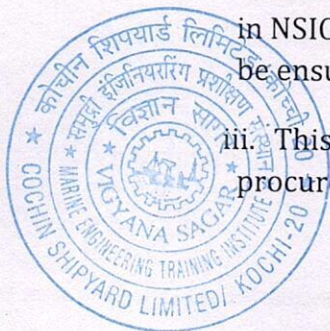
SL. NO.	MINIMUM ELIGIBILITY CRITERIA	SUPPORTING DOCUMENTS
1	The bidder must be registered under following statutes	
	a) Income Tax	PAN
	b) GST	GST Certificate
	c) Employees Provident Fund Organization	EPFO Registration Certificate and self-certification of EPFO establishment code
	d) Employees State Insurance Corporation	ESIC Registration certificate & Self certification of ESI registration code
	e) Food license for Catering/Canteen services, issued by appropriate authority of Kerala, i.e. License under FSS Act, 2006	License under FSS Act, 2006
4	Tenderer must have minimum three years (3 years) experience in running mess where 3 meals a day is served to the requirement of minimum 100 persons	(i) Self-attested copies of Work Order or signed copy (ii) Satisfactory completion certificate or performance certificate
5	Sales/turnover shall be more than 1.5 crores for the year 2022-2023, 2023 - 2024, 2024 -2025	Copy of P&L Account for following years certified by the chartered accountant (i) 2024 -2025 (ii) 2023-2024 (iii) 2022 -2023



2 TERMS AND CONDITIONS

(Annexure 4 should be submitted along with the Techno-Commercial bid, duly filled, signed & sealed)

1. Evaluation of tenders: Only such tenders, as determined to be substantially responsive to the qualification criteria and other requirements of the tender documents, will be evaluated by CSL or Officer(s) authorized by CSL. For the purpose of clarity of this clause, a substantially responsive tender is one which inter-alia conforms to all the terms of Qualification Criteria, conditions of the tender documents without any deviation or reservation. The decision of CSL on the above shall be final, conclusive and binding.
2. The tenderer shall be deemed to have full knowledge of all documents, the mess premises, furniture, utensils available, labour practices, the prevailing wage rates etc. and the submission of a tender by a tenderer implies that he has read all the conditions and has made himself aware of the scope and specifications and other factors bearing on the tenderer.
3. The contractor who is running the mess in METI as on date of the issue of this tender shall not participate in the bid.
4. Tenderer shall be responsible for correctness/ authenticity of submitted documents. If any of the documents furnished by the Tenderer is found to be false/ fabricated, the Tenderer is liable for black listing & cancellation of work/ tender.
5. **CSL shall have the right to forfeit the EMD for the following reasons:**
 - a) Tenderer withdraws tender during validity period.
 - b) Successful tenderer fails to sign the contract with the stipulated time.
 - c) Tenderer adopts unfair practice to influence outcome of bid process.
(Refer Sl. No. 3 of Annexure 2)
6. Special Provision for MSEs
 - i. The following benefits are extended for all Micro and Small Enterprises (MSEs) holding a valid Entrepreneurs Memorandum (EM) Part II certificate or Udyog Aadhar certificate and who have declared their Udyog Aadhar Memorandum (UAM) number in Central Public Procurement Portal (CPPP).
 - a) Tender forms shall be issued free of cost.
 - b) Payment of Earnest Money Deposit (EMD) is exempted.
 - ii. Additionally, waiver of Security Deposit (SD) is extended to those MSEs registered with National Small Industries Corporation (NSIC), up to financial limit as mentioned in NSIC Certificate. However, guarantee of the items supplied/service provided has to be ensured through a Bank Guarantee (BG).
 - iii. This tender shall be based on MSE order dated 23rd March 2012, pertaining to Public procurement Policy.

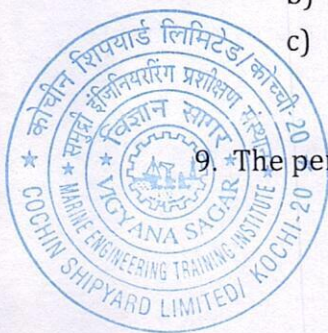


7. Authorised Officers of CSL will have the right to inspect the quality and quantity of items supplied in the METI Mess. The directions if any, given for improvement in this respect should be complied with strictly.

8. Security deposit and condition applicable to the successful tenderer.

- i. The successful tenderer shall be issued a detailed Work Order and will be required to execute an agreement in the specified form at his own expense on a non-judicial stamp paper worth Rs. 200/- for the due and proper fulfilment of the contract within 5 working days from the date of receipt of the Work Order.
- ii. On acceptance of the work order, the tenderer has to furnish a Bank Guarantee from a Nationalised Bank for an amount of **Rs.2,50,000/-** (Rupees Two Lakhs Fifty Thousand Only) in favour of Cochin Shipyard Limited payable at Ernakulam/ Fixed Deposit Receipt in the name of supplier with lien marked in favour of Cochin Shipyard Limited, Kochi towards the satisfactory fulfilment of the contract as per the work order issued to him and failing to do so will result in cancellation of the work order and forfeiture of EMD.
- iii. The Bank Guarantee should be valid for a period of one month after the expiry of the Contract.
- iv. In case the Contract is extended further, the successful tenderer shall submit a fresh Bank Guarantee or get the validity period of the Bank Guarantee extended/ submit a fresh Fixed Deposit or get the validity period extended in the name of supplier with lien marked in favour of Cochin Shipyard Limited, Kochi for the extended period of the Contract and for one month thereafter.
- v. The Bank Guarantee shall be submitted within 15 days after receiving the Work Order.
- vi. The Contractor shall submit the list of employees with proof of experience along with Bank Guarantee.
- vii. The Bank Guarantee/ FD submitted by the successful bidder will be returned only on completion of the contract. **CSL will have absolute right to invoke the BG/ FD and for any violation of terms and conditions and to recover any further compensation from the contractor.** If the contractor fails to execute the work as per the terms & condition, the following action shall be taken by CSL.
 - a) Cancel the work Order with 15 days' notice period.
 - b) Encash the Bank guarantee submitted by the contractor.
 - c) Execute the service/work through alternate source at the contractor's risk & cost.

9. The period of contract is for **One Year** from **01.10.2026 to 30.09.2027 (Tentatively).**



10. Payment Terms: The bill shall be prepared by the contractor on monthly basis after completion of month and will be settled by CSL Vigyanasagar after deducting necessary TDS, taxes, penalty if any etc. The bill, in proper form, must be duly accompanied by employees attendance and wage details.
11. Being the employer of Mess workers, the Contractor shall be responsible to remove his staff from the Mess premises on expiry of this agreement or termination thereof whichever is early.
12. The Contractor shall not prepare and sell any items of food articles other than those covered by the terms of this contract except with the written permission of the Head of the CSL Marine Engineering Training Institute. No alcoholic beverages, tobacco products and other intoxicating materials of any description shall be handled, stored or served in the Mess / Hostel under any circumstances.
13. The contractor or his authorised representative shall attend the monthly mess meeting along with the Head cook cum supervisor in person and address the concerns raised in the meeting. He shall also try for improvements based on the suggestions in the mess meeting.
14. If CSL is satisfied with the service of the successful tenderer on completion of one year of the contract, the period can be extended for further period of one year or modified at his option as mutually agreed by both the parties.
15. CSL reserves the right to alter or delete any of the terms of contract after serving one month's notice to the contractor.
16. The decision of CSL in all disputes concerning the interpretation of the terms of contract shall be final and binding on the Contractor.
17. Canvassing in connection with the tender is strictly prohibited and the tenders submitted by the tenderer who resort to canvassing will be liable for rejection.
18. The legal jurisdiction of this tender or a contract arising out of this shall be at Ernakulam.
19. The tenderer must submit a copy of the tender notification duly signed on all pages as token of acceptance of the above terms and conditions along with the technical bid.



**For General Manager (Trg., METI & SD)
Cochin Shipyard Limited (CSL)**

ACCEPTANCE OF THE TERMS AND CONDITIONS

I / we hereby acknowledge acceptance of the above terms and conditions.

Name of Firm:

Name & Signature of the representative:

Phone No./ Mobile No. :

Date:

Office Seal:



Annexure 5

UNDERTAKING

It is certified that my firm has not been black-listed by any of the Departments/ Autonomous Institutions/Public Sector Undertakings of the Government of India or any other State Government or public sector banks or Local Bodies/Municipalities since 01.01.2023 and no criminal case is pending against the said firm as on//

Signature of the authorized person of the bidder :

Name of the Signatory :

Name & Address of the bidding firm :

Seal of the bidding firm

Place :

Date :



PRICE BID**TENDER FOR RUNNING METI HOSTEL MESS***(To be duly filled, signed and sealed)*

I / We (Name of representative & firm name)
 hereby submit the lowest rate for running the METI Hostel Mess.

Price Bid**Daily cost per trainee (Rate) including all materials**

(Though the normal number of trainees is fixed, there may be variation in strength. Accordingly, the contractors are to submit their quotes as per the table below.)

BREAKFAST, LUNCH & DINNER

Sl. No.	Strength	Rate /day (₹)	% of GST applicable
1	Between 40 to 70		
2	Between 71 to 100		
3	ABOVE 100		
Total (₹) In figures			
Total (₹) In words			

**Additional or Deduction of payment for extra lunch or lunch not availed will be made at 33.3% of the quoted rates.*

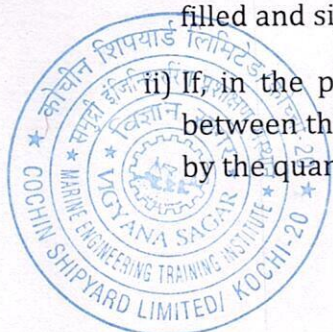
(See clause 1.2 of Annexure : 1 of the tender notification)

Conditions for arriving at the lowest bidder (L1)

The normal strength per day will be above 100. Hence, for arriving at the lowest bidder, the rate quoted for 'above 100' (Sl.No.3) in the above table will be reckoned.

- i) Rate per trainee for the work, including materials for the work must be submitted in the format given along with the tender form (Annexure: 5). GST applicable should be clearly specified in the tender. (price bid shall contain only Annexure:5 of the tender form, duly filled and signed wherever applicable, otherwise will be disqualified).

- ii) If, in the price structure quoted for the required material/ item, there is discrepancy between the unit price and the total price (which is obtained by multiplying the unit price by the quantity), the unit price shall prevail and the total price corrected accordingly.



- iii) If there is an error in a total corresponding to the addition or subtraction of subtotals, the subtotals shall prevail and the total shall be corrected.
- iv) If there is a discrepancy between words and figures, amount in words (of respective figures) shall prevail.
- v) The average strength of trainees, including staff members (approx.20 Nos.) will be normally about, which may vary between 40 and 190. The rates must be quoted for the 3 variations as given in the format.

Name of Firm:

Name & Signature of the representative:

Phone No./ Mobile No. :

Date :

Office Seal :



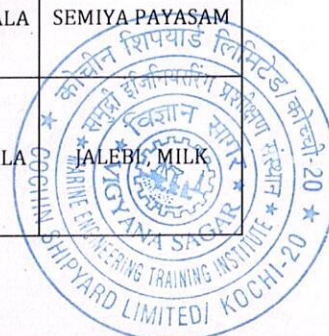
MARINE ENGINEERING TRAINING INSTITUTE, VIGYANA SAGAR

COCHIN SHIPYARD LIMITED

METI HOSTEL MESS MENU 2027 - 2028

Annexure 7

DAY	BREAKFAST	LUNCH	EVENING SNACKS	DINNER			
				COMMON	V. SPL	N.V. SPL	DESSERT
MON	BREAD, BUTTER, JAM, IDLY, SAMBAR, CHUTNEY, COFFEE, 2 BOILED EGG, SALT & PEPPER, CHEESE, CONFLAKES & MILK	RICE, CHAPPATHY, RASAM, PULIYINJI, PAPPDAM, V.SALAD, SAMBAR, CURD, MIX VEG MASALA, CABBAGE THORAN, EGG CURRY/ PANEER FRY (V), CUT FRUITS	UZHUNNU VADA (2NOS), CHUTNEY, TEA	JEERA RICE, CHAPPATHY, LIME PICKLE, PAPPADAM, DAHI RAITHA, SOUP (VEG), SALAD	SOYA ROAST	CHICKEN ROAST	MILK PEDDA, MILK
TUE	BREAD, BUTTER, JAM, POORI, ALOO MASALA, COFFEE, 2 SCRAMBLED EGG, SALT & PEPPER, CHEESE, CHOCOS & MILK	RICE, CHAPPATHY, RASAM, MANGO PICKLE, PAPPADAM, V.SALAD, PULISHERI, BEANS THORAN, 1 EGG ROAST/MASHROOM MASALA (V), CUT FRUITS	ELA ADA (2 NOS.), TEA	RICE, CHAPATHY, RASAM, V.SALAD, CHANA DHAL	MUSHROOM BUTTER MASALA	FISH CURRY	ICE CREAM (STRAWBERRY), MILK
WED	BREAD, BUTTER, JAM, UPMA, KADALA CURRY, BANNANA, COFFEE, 2 EGG OMLET, SALT & PEPPER, CHEESE, CONFLAKES & MILK	RICE, CHAPPATHY, RASAM, GOOSBERRY PICKLE, PAPPDAM, V.SALAD, SAMBAR, GREENPEASE MASALA, CARROT THORAN, PACHADI, 1 EGG MASALA/SOYA MASALA(V), CUT FRUITS	PAZHAMPORI (2NOS./ AS PER SCALE) TEA	FRIED RICE, PAPPADAM, MANGO PICKLE, DAHI, RAITHA, SALAD	GOBI MANCHURIAN	CHILLY CHICKEN	FLAVOURED YOGURT, MILK
THU	BREAD, BUTTER, JAM, DOSA, SAMBAR, CHUTNEY, COFFEE, 2 BOILED EGG, SALT & PEPPER, CHEESE, CHOCOS & MILK	RICE, CHAPPATHY, RASAM, GINGER PICKLE, PAPPDAM, V.SALAD, BUTTER MILK, AVIAL, GOBI FRY (V)/ 1 EGG OMLET, CUT FRUITS	VATTAYAPPAM (2 NOS.) TEA	RICE, CHAPATHY, RASAM, MOONG DHAL, MASALA PAPPADAM, SALAD	PALAK PANEER	FISH FRY	ICE CREAM (CHOCOLATE), MILK
FRI	BREAD, BUTTER, JAM, OOTHAPPAM, COCONUT CHUTNEY & TOMATO CHUTNEY, COFFEE, 2 EGG OMLET, SALT & PEPPER, CHEESE, CONFLAKES & MILK	RICE, CHAPPATHY, RASAM, LIME PICKLE, PAPPDAM, V.SALAD, CURD, ERUSSERY, PALAK MASALA, PAYAR THORAN, 1 EGG CURRY/ ALOO MASALA (V), CUT FRUITS	VEG BONDA (2NOS.) TEA	RICE, CHAPPATHY, RASAM, GINGER PICKLE, V. SALAD, MASOOR DAL FRY	MUTTER MASALA	GARLIC CHICKEN	LADOO, MILK
SAT	BREAD, BUTTER, JAM, APPAM, VEG STEW, COFFEE, 2 BOILED EGG, SALT & PEPPER, CHEESE, CHOCOS & MILK	CHICKEN (2 PCS) / VEG BIRIYANI, LIME PICKLE, PAPPADAM, DAHI RAITHA, KADAI PANEER, CUT FRUITS	KOZHUKKATTA (2NOS) TEA	EGG/VEG NOODLES & SOUCE, PICKLE, WHITE RICE, SAMBAR	KABULI CHANA MIX MASALA	FISH MASALA	SEMIYA PAYASAM
SUN	BREAD, BUTTER, JAM, PUTTU, KADALA CURRY, BANNANA, COFFEE, 2 EGG OMLET, SALT & PEPPER, CHEESE, CONFLAKES & MILK	RICE, CHAPPATHY, RASAM, MANGO PICKLE, PAPPDAM, V.SALAD, SAMBAR, BUTTER MILK, THAVA MIX VEGETABLE, BOTTLE GUARD THORAN, CUT FRUITS	PARIPPUVADA (2NOS) TEA	VEG PULAV, CHAPPATHY, DAHI RAITHA, GARLIC PICKLE, SALAD, PAPPADAM	ALOO GOBI THADKA	EGG MASALA	JALEBI, MILK

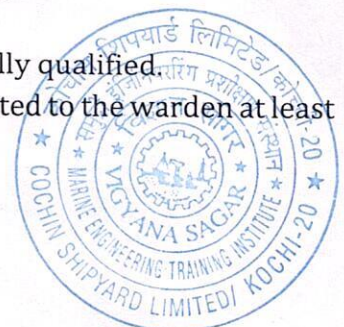


MESS MENU CONDITIONS

1. Milk / Tea/Coffee – min.150 ml – (Milk – Milma/ PDDP)
2. Chicken – min. 150 gm (Biriyani/ Chicken dishes) gravy extra
3. Paneer – min. 75 gm
4. Butter – min. 20 gm
5. Cheese – min. 20gm
6. 1 Egg curry – min. 150 gm
7. Mixed Fruit Jam – min. 30 gm
8. Fish Curry/ Fish Fry – Fish min. 80 gm (Bassa/ Red Snapper/ White Snapper etc.) gravy extra.
9. Tea / Biscuits @ 10.00 AM (as per requirement) – Good day/ Sun feast/ Nutri choice etc. – Packet of ₹10 to each person
10. All evening snacks – Min 50 gm/ piece
11. Tomato Sauce - min.30 gm
12. 1 Boiled egg or Omlette/ Scrambled – min. 75 gm
13. Ice Cream Min. 65 ml of any reputed brand – (Milma/ Amul)
14. Cut fruits – Seasonal fruits – 100 gm (mix of min. 3type of fruits per day. The type of fruits should vary all days) (Pineapple, Watermelon, Papaya, Banana, Guava, Orange, Apple, Musambi)
15. Semiya Payasam with dry fruits – 150 ml
16. Cooking Oil - Sunflower/ Coconut oil (not to be re-used)
17. All other items in the Menu are to be supplied with quantity as required by the students.
18. Rice – Vadi/ Ponni (Rice and Atta should be FSSAI Certified)

OTHER CONDITIONS

1. Qualified Head cook supervisor and cook is to be deployed and the Cook should be able to cook all items in the menu.
2. Medical certificates to be produced before joining.
3. Police Clearance Certificate to be produced before joining.
4. Lunch needs to serve inside METI premises as per requirement.
5. Mess area to be cleaned and cleared by 2100 Hrs daily.
6. During the contract period only an authorised person of the contractor shall enter METI Hostel/ Kitchen/ Store.
7. Entry of any item in METI hostel has to be endorsed in the register kept at the gate by the security personnel and get checked.
8. No Prepared food is permitted to carry outside the gate.
9. Exit of any item through the gate will be permitted with a valid gate pass issued from Administrative Office.
10. All food ingredients should have brand name/ expiry date on the pack.
11. Cooked food should not be carried over for next day.
12. The replacers for food handlers on leave if any, should be medically qualified
13. Any deficiency/ inability to cook a particular item has to be intimated to the warden at least 12 Hrs before serving the food.



14. The contractor should maintain the standard of food in the required quantity with good quality.
15. The products used for preparation of food should be with ISI/FSSAI certificates only and will be checked/ confirmed by warden.
16. The contractor should maintain a register for noting expiry date of products.
17. The contractor should ensure that once used oil will not be re-used and not stocked.

