Tender

For

24-hour Canteen in Mess

Building At

All India Institute of Medical Sciences, Jodhpur

NIT No.	: Admn/Tender/38/2019-AIIMS-JDH
NIT Issue Date	: 07 th August, 2019
Pre bid Meeting	: 20 th August 2019 at 03:30 PM
Last Date of Submission	: 16 th September 2019 at 03:00 PM
Bid Opening	: 17 th September 2019 at 03:15 PM



All India Institute of Medical Sciences, Jodhpur

Basni Phase - II, Jodhpur – 342005, Rajasthan Telefax: 0291- 2740741, email: <u>aoadmin@aiimsjodhpur.edu.in</u> Website: - www.aiimsjodhpur.edu.in All India Institute of Medical Sciences (AIIMS), Jodhpur, Rajasthan, an apex healthcare Institute being established by Act of Parliament of India under aegis of Health & Family Welfare, Government of India, invites online tenders for opening of 24-hour canteen in Mess Building at AIIMS Jodhpur. You are requested to quote your best offer along with the complete details of specifications, terms & conditions.

Terms & Conditions:

Instructions:

- 1. Bids shall be submitted online only at CPPP website: https://eprocure.gov.in/eprocure/app.
- 2. The complete bidding process is online. Bidders should be in possession of valid digital Signature Certificate (DSC) of class II or III for online submission of bids. Prior to bidding DSC need to be registered on the website mentioned above.
- **3.** Tenderer/Contractor are advised to follow the instructions provided in the "Instructions to the Contractors/Tenderer for the e-submission of the bids online through the Central Public Procurement Portal for e Procurement at https://eprocure.gov.in/eprocure/app".
- 4. One contactor or contractors having business relationship shall submit not more than one tender. Under no circumstance, father and his son(s) or other close relations who have business relationship with one another (i.e. when one or more partner(s)/director(s) are common) be allowed to tender for the same contract as separate competitors. A breach of this condition will render the tenders of both parties liable to rejection.
- 5. Bid documents may be scanned with 100 dpi with black and white option, which helps in reducing size of the scanned document.

6. EMD Payment:

The bidder shall be required to submit the Earnest Money Deposit (EMD) for an amount of Rs. 1,00,000.00 (Rupees One Lakh Only) by way of demand drafts or Bank Guarantee or FDR only. The demand drafts shall be drawn in favour of "<u>All India Institute of Medical Sciences, Jodhpur</u>" payable at Jodhpur only. The demand drafts or Bank Guarantee or FDR for earnest money deposit must delivered to the AIIMS, Jodhpur on or before last date of bid submission date/time. The EMD of the successful bidder shall be returned after the successful submission of Bank Guarantee/ Security Deposit and for unsuccessful bidder(s) it would be returned after award of the contract. Bid(s) received without demand drafts of EMD will be rejected.

The firms who are registered with National Small Industries Corporation (NSIC) / OR Small Scale Industrial (SSI)/ MSME are exempted to submit the EMD (copy of registration must be provide along with).

The Hard Copy of original instruments in respect of earnest money deposit must be delivered to the AIIMS, Jodhpur on or before last date of bid submission date/time as mentioned. Tenderer shall likely to be liable for legal action for non-submission of original payment instrument like DD, etc. against the submitted bid.

7. Submission of Tender:

The tender shall be submitted online in two parts, viz., technical bid and financial bid. All the pages of bid being submitted must be signed and sequentially numbered by the bidder irrespective of nature of content of the documents before uploading.

8. The offers submitted by Telegram/Fax/email shall not be considered. No correspondence will be entertained in this matter.

<u>Technical Bid</u>

The following documents are to be furnished by the Contractor along with <u>Technical Bid</u> as per the tender document:

- i) Signed and scanned copy of appropriate value of valid registration certificate, experience certificate as per the tender notice, PAN, GST registration certificate and Tender Acceptance Letter.
- ii) Signed and Scanned copy of documents like Earnest Money Deposit

Scope of Work:

- 1 The Institute requires contractor(s) to run the 24-hour Canteen in Mess Building at AIIMS Jodhpur on rates as fixed by the Institute to cater for the needs of the students, residents, faculties, staff and visitors attending the Institute.
- 2 To fix the menu in consultation with the committee of the Institute from time to time.
- 3 To supply Tea/Coffee/Cold Drinks and other beverages as and when required.

Terms & Conditions:

A. <u>General Conditions</u>:

1. Pre-bid meeting shall be held in the AIIMS Jodhpur to clarify any queries of the tenderer on 20^{th} August 2019 at 03:30 PM.

2. **Period of Contract:** The contract period shall commence on the date of Commencement and shall remain for 1 year. The period is further extendable for a maximum period of 2 years (1 year at a time) on the same terms and conditions and the rates at which the contract is awarded will be valid throughout the contract. No claims whatsoever on account of increase in the rate of material to be used and other factors such as statutory payments, etc., shall be entertained and it will be the responsibility of the contract to bear such other expenses. However, if there is any downward revision of all the rates due to revision of govt. taxes etc. or any other reasons, the same shall be passed on to the AIIMS Jodhpur through appropriate reduction of the contracted rates.

3. All the Technical Bids will be scrutinized, by the evaluation committee constituted by the Director to check all relevant documents for their authenticity and the Tenderer whose Technical tenders are accepted will be informed about the date and time for opening the Financial Bids.

4. No tenderer will be allowed to withdraw after submission of the tenders within the bid validity period, otherwise the EMD submitted by the tendering firm would stand forfeited.

5. The technically qualified Bidder who submits the highest financial bid amount shall be declared as successful bidder (H1) and communication to that effect shall be made subject to approval and as decided by the Competent Authority.

6. In case the successful tenderer declines the offer of contract, for whatsoever reason(s), his EMD will be forfeited.

7. A formal contract shall be entered into with the successful tenderer. In this contract, the successful tenderer shall be defined as contractor.

8. The successful tenderer will have to deposit a Performance Bank Guarantee of Rs. 2,00,000.00 (Rupees Two lakh only) by way of Bank Guarantee of scheduled bank in favour of AIIMS, Jodhpur payable at Jodhpur as per the prescribed format attached as Annexure -IV valid for 60 days beyond the expiry period of contract.

9. The successful Tenderer will have to deposit the Bank Guarantee or FDR and commence the work within 15 days of issue of work order otherwise the contract may be cancelled and EMD will be forfeited.

10. Each page of the tender documents and papers submitted along with should be numbered, signed and stamped by the authorized signatory in acceptance of the terms and conditions laid down by the AIIMS Jodhpur.

11. The Director, AIIMS, Jodhpur reserves the right to withdraw/relax/modify any of the terms and conditions mentioned in the tender document if it is felt necessary in the benefit of the Institute.

12. The Director, AIIMS, Jodhpur reserves the right to reject all or any tender in whole, or in part, without assigning any reasons thereof.

13. Intending tenderers are advised to inspect and examine the site and its surroundings and satisfy themselves before submitting their tenders to the nature of the site. The nature of the site, the means of access to the site, the accommodation they may require and in general shall themselves obtain all necessary information as to risks, contingencies and other circumstance which may influence or effect their tender. A tenderer shall be deemed to have full knowledge of the site whether he inspects it or not and no extra charges consequent on any misunderstanding or otherwise shall be allowed. Submission of tender by a tenderer implies that he has read this notice and all other contract documents and has made himself aware of the scope and specifications of the work to be done.

14. All tenders in which any of the prescribed condition is not fulfilled or any condition including that of conditional rebate put forth by the tenderer shall be summarily rejected.

15. The contractor shall bear the cost, if required, for necessary insurance cover in respect of staff and other personnel to be employed or engaged by him in connection with the afore mentioned services to AIIMS, Jodhpur. He shall assure AIIMS, Jodhpur against all acts of omissions, fault, breaches and or any claim or demand, loss injury and expenses to which AIIMS, Jodhpur may be party or involved because of the contractor failure to comply and of the obligation under the relevant act law, which the contractor is to follow.

16. The successful bidder/contractor will be required to enter into an Agreement/ Contract.

17. The services will be provided to the Institute at the fixed rate.

18. The services of the canteen will be at the disposal of the students, residents and staff. The users of the canteen shall be paying for the services directly to the tenderer.

19. The canteen will run on all days including Sundays and Holidays.

20. The timings and working days of the canteen will be regulated by the mess/ canteen committee.

21. The contractor will be responsible for maintaining adequate number of persons engaged in cooking distribution of food and disposal of garbage and left over food.

22. The responsibility of maintaining the cleanliness and hygienic condition of the quality of food in the canteen and proper disposal of waste will be of the contractor, at his own cost. In case of violation of this condition, Mess/ canteen committee may have the right to impose a fine of Rs. 2,000/- per occasion. However, Mess committee may recommend higher penalty upto Rs 10,000/- or the contract may be cancelled by giving a week's notice to vacate the premises.

23. The bearer / staff (not below the age of 18 years) employed by the contractor shall have to be medically fit, neat and clean. The contractor shall not employ young children as prohibited under the law / rules / regulations.

24. The contractor will make his own arrangement for cooking gas, crockery, cutlery, glasses and other kitchen equipment. Disposable good quality paper made items (FSSAI grade) for tea etc. shall be allowed (not of plastic material).

25. The contractor shall be responsible for ensuring safety and maintenance of all the equipment/fixtures installed/provided by the Institute, during the entire period of the contract. If any

damage/loss of equipment/fixtures found, then the same will be recovered from the contractor. The contractor shall take adequate fire precautions.

26. The contractor shall maintain the Institute premises in good condition and shall not cause any damage thereto. If any damage is caused to the premises by the contractor or his workers, employees or agents the same shall be rectified by the contractor at his own cost either by rectifying the damage or by paying cash compensation as may be determined by the Institute.

27. The successful tenderer shall not sub-let the premises either in whole or in part. The premises shall not be used for residential purposes even for the canteen staff. No additions or alterations of the premises will be made without permission of the Institute. No bathing and washing of clothes etc. will be allowed in the canteen.

28. The contractor and his employees would be governed by the discipline rules as may be laid down by the Institute while they are in the Institute premises.

29. Electricity charges shall be paid by contractor to AIIMS, Jodhpur as per actual consumption on the prevailing rates of Jodhpur Vidyut Vitran Nigam Limited (JDVVNL) or at such higher rates as may be decided by the Institute from time to time. Water will be provided by the Institute.

30. The technically qualified Bidder who submits the highest financial bid amount as a Rent for the Canteen, shall be declared as successful bidder (H1) and communication to that effect shall be made subject to approval and as decided by the competent Authority.

31. Quality of food/services provided will be inspected/checked from time to time and if found unsatisfactory, the contract may be cancelled at any time by the Institute with/ without furnishing any notice. The Institute reserves the right to impose a fine, if deemed necessary.

32. The conduct/characters/antecedents and proper behavior of the workers in the canteen shall be the sole responsibility of the contractor. However, the contractor should provide the necessary details of all its employees (permanent, temporary, casual) to the Institute. All the employees should be police verified.

33. The decision to award the canteen contract will be taken on the basis of prices quoted, feasibility, quality and quantity.

34. The contractor will use only commercial cylinder and ISI marked gas stove for cooking.

35. Electronic billing machine for token system will be necessary.

36. The tenderer will be provided on monthly maintenance charge for the space and infrastructure like tables, chairs, lights, fans, water coolers and water supply. Kitchen utensils, serving plates, LPG etc. will be provided by the tenderer.

37. Quality of materials and preparation: The tenderer shall ensure that:

(a) Food ingredients, additives and materials must be of best quality available in the market,

(b) Vegetables, bread, fruits, chicken and other such perishable items should be purchased fresh from the market on daily basis,

(c) The Tenderer shall take meticulous care to provide clean and quality food in all preparations,

(d) (d) The food items decided by the Committee should be invariably followed. The committee members shall have free access to inspect the kitchen, service counters and dining hall at any time on any working day, and

(e) Waste and garbage disposal must be done twice a day on regular basis. If found unsatisfactory the contract may be cancelled at any time by the Institute with/ without furnishing any notice. The

Institute reserves the right to impose a fine, if deemed necessary.

38. The Tenderer shall ensure that either he himself remains present during services to the students or one of his responsible supervisors remains present.

39. The Tenderer shall ensure that the staff engaged by him observes safety precautions and security regulations at the campus.

40. The Tenderer shall not utilize the premises and facilities of the Institute to cater any other client, other than AIIMS, JODHPUR students, residents, faculties, staff and visitors attending the Institute.

41. The tenderer shall not keep the canteen closed without prior permission from the AIIMS, JODHPUR authority. Any such incident shall be treated as breach of contract and suitable action including penalty shall be taken for the same by AIIMS, JODHPUR, as it may deem fit.

42. The tenderer shall bring their own tools, cookers, hot boxes, steam boxes, trolleys, equipment, utensils, plates, jugs, etc., in sufficient quantity as needed to maintain the canteen services, in addition to what is provided by AIIMS, JODHPUR.

- 43. The tender is liable to exclusion from consideration if:
 - a) Any attempt at negotiation direct or indirect on the part of the tenderer with the authority to whom he has submitted the tender
 - b) or the authority who is competent finally to accept it after he has submitted his tender
 - c) or any endeavor to secure any interest for an actual or prospective tenderer
 - d) or to influence by any means the acceptance of a particular tender.

44. Students can order food items on phone after 10:30 PM and their orders will be delivered at the main entrance gates of the hostel. No delivery/ packing charges will be charged for the same. Canteen personnel/ workers are strictly prohibited to enter the UG Boys or UG girls hostel premises while delivering the food orders.

B. LEGAL TERMS AND CONDITIONS

- 1. According to section 31(1) of the FSS act, a canteen contractor must have/ attain license from FSSAI (Food Safety and Standards Authority of India) issued on or before date of issuance of tender.
- 2. The Tenderer should make sure that his work should be as per the guidelines laid by FSSAI (Food Safety and Standards Authority of India)
- 3. It is responsibility of the Tenderer to undergo through the **Food Safety Audit** as conducted by FSSAI from time to time to check compliance with the standards of food safety and hygiene prescribed under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Business) Regulation, 2011 in the premises of canteen in mess building at AIIMS, Jodhpur.
- 4. The tenderer (food business operator) should have at least one trained and certified person in their business premises to ensure food safety. He may nominate a person as food safety supervisor and get him/ her trained under the FSSAI FoSTaC programme.
- 5. The Tenderer and his staff shall abide by various rules and regulations of AIIMS, JODHPUR as prevalent from time to time.
- 6. The Tenderer shall comply with all existing labour legislations and Acts, Provisions, such as Contract Labour Regulation Act, Workmen's' Compensation Act, Minimum Wages Act, Payment of Wages Act, Provident Fund Act, ESI Act, etc. For any lapse or breach on the part of the Tenderer in respect of non-compliance of any labour legislation in force during the validity of the contract, the

Tenderer would be fully responsible and would indemnify the Institute, in case the Institute is held liable for the lapse if any, in this regard.

- 7. The Tenderer shall submit to AIIMS, JODHPUR a list of all workers engaged to carry out the catering work, indicating name, age, home address, qualifications, etc, and would intimate as and when any change takes place. The Tenderer shall not at any time engage any minor to carry out the work under the contract.
- 8. The Tenderer shall undertake that any act of omission or commission including theft, by his staff shall be his sole responsibility and further that he would compensate the Institute immediately, any loss or damage or theft occurring on account of his staff individually or collectively.
- 9. AIIMS, JODHPUR would have the right to terminate the contract without notice before the expiry of the term, in case the work performance is not up to the standard, or in case there is any violation of AIIMS, JODHPUR rules & regulations, or if there is any lapse in compliance of any labour legislation, or if there is any incident of indiscipline on the part of the Tenderer or his staff. The decision of AIIMS, JODHPUR's management in this regard would be final and binding on the Tenderer. In such an event, AIIMS, JODHPUR shall have the right to engage any other tenderer to carry out the task.
- 10. The Tenderer and his staff shall comply with all instructions and directions of the AIIMS, JODHPUR authorities given from time to time. In the event of any emergent situation, the staff of the Tenderer shall comply with instructions given by the AIIMS, JODHPUR authorities, without waiting for confirmation by the Tenderer.
- 11. All the workers engaged by the Tenderer for carrying out tasks under this contract, shall be deemed to be the employees of the Tenderer only. The tenderer shall be solely responsible for their wages, fringe benefits, conduct, duty roster, leave-records, relievers, etc. The tenderer shall also provide its Workers photo-identity cards which shall be checked by the AIIMS, JODHPUR, as and when necessary.
- 12. The successful vendor shall maintain a complaint book in a prominent place in the premises and in such a way that it is easily accessible to any person who wishes to record any complaint and the said book shall be open for inspection by the concerned officer of AIIMS, Jodhpur.
- 13. The Contractor shall maintain and provide all necessary documentation, registers and records in connection with the performance of canteen according to **FSSAI** (Food Safety and Standards Authority of India) and other related documents including for complying with any statutory requirements and provisions of applicable laws.
- 14. Noncompliance of any terms and conditions enumerated in the contract shall be treated as breach of contract.
- 15. The contractor shall ensure that the person deployed are disciplined and conduct in office premises, be best suitable and is entailed on enforce in prohibition of consumption of alcoholic drinks, paan, smoking, loitering without work and engaging in gambling, satta or any immoral act.
- 16. **Dispute Settlement:** It is mutually agreed that all differences and disputes arising out of or in connection with this agreements shall be settled by mutual discussions and negotiations. If such disputes and differences cannot be settled and resolved by discussions and negotiations then the same shall be referred to the sole Arbitrator appointed by the Director, AIIMS, JODHPUR whose decision shall be final and binding on both the parties.

Tender for 24-hour Canteen in Mess Building C. <u>Pavment Terms:</u>

- 1. Charges for the lunch, snacks etc. provided on occasions as per the orders of AIIMS, JODHPUR shall be paid on submission of bills.
- 2. The successful bidder will have to deposit a rent of 3 months and security deposit in advance after taking the possession.
- 3. If successful bidder fails to deposit the rent and security in one month, the contract will be awarded to the next lower bidder.
- 4. The rent of the 24-hour Canteen will have to be paid by the 5th of every month in advance, in case of holiday, on the next working day, failing which penalty @ Rs. 500/- per day shall be imposed for delayed period.

D. <u>Oualifying Requirements</u>:-

- 1. According to section 31(1) of the FSS act, a canteen contractor must have/ attain license from FSSAI (Food Safety and Standards Authority of India) issued on or before date of issuance of tender.
- 2. The annual average turnover of services provided by the bidder should not be less than Rs. One Crore during the last three financial years i.e. 2015-16, 2016-17 & 2017-18 as per their audit book of accounts/Tax returns.
- 3. The bidder shall have at least 3 years' experience of Cafeteria/ Canteen Services in Hospitals having not less than 500 beds.

<u>Or</u>

Have at least 3 years experience of successfully running of mess/ canteen services in the Institute of National Importance of at least 500 students.

- 4. A firm having any suit/criminal case pending against its proprietor or any of its Directors (in case of Pvt. Ltd. Company) or having been earlier convicted for violation of PF/ESI/Minimum Wages Act or any other laws in force shall also not be eligible.
- 5. Bid should be complete, covering the entire scope of job and should confirm to the General, and Special Conditions indicated in the bid documents. Incomplete and non-confirming bids will be rejected outright.
- 6. No Joint Venture/ Consortium is allowed to participate in the Tender Process. Tenderer should submit an undertaking on firm's letterhead in this regard.
- 7. Certificate for registration with income tax, GST, PF, ESI, and any authority applicable for the last three years.
- 8. Authority of person signing document: A person signing the tender form or any documents forming part of the contract on behalf of another shall be deemed to warranty, that he has authority to bind such. If, on enquiry, it appears that the person so, signing had no authority to do so, the Director, AIIMS Jodhpur may without prejudice to other Civil and criminal remedies cancel contract and held the signatory liable for all cost and damages.
- 9. Validity: The quoted rates must be valid for a period for 180 days from the date of closing of the tender. The overall offer for the assignment and bidder(s) quoted price shall remain unchanged

during the period of validity. If the bidder quoted the validity shorter than the required period, the same will be treated as unresponsive and it may be rejected.

- 10. In case the tenderer withdraws, modifies or change his offer during the validity period, bid is liable to be rejected and the earnest money deposit shall be forfeited without assigning any reason thereof. The tenderer should also be ready to extend the validity, if required, without changing any terms, conditions etc. of their original tender.
- 11. **Subletting of Work:** The firm shall not assign or sublet the work/job or any part of it to any other person or party without having first obtained permission in writing of AIIMS, Jodhpur, which will be at liberty to refuse if thinks fit. The tender is not transferable. One tenderer shall submit only one tender.
- 12. **Breach of Terms and Conditions:** In case of breach of any terms and conditions as mentioned above, the Competent Authority, will have the right to cancel the work order/ job without assigning any reason thereof and nothing will be payable by AIIMS, Jodhpur in that event the security deposit shall also stands forfeited.
- 13. Insolvency etc.: In the event of the firm being adjudged insolvent or having a receiver appointed for it by a court or any other order under the Insolvency Act made against them or in the case of a company the passing any resolution or making of any order for winding up, whether voluntary or otherwise, or in the event of the firm failing to comply with any of the conditions herein specified AIIMS, Jodhpur shall have the power to terminate the contract without any prior notice.
- 14. The AIIMS Jodhpur, reserves the right to review the performance of the firm every three months or whenever needed, and to terminate the contract at any point of time during the currency of the contract in case of performance and the service rendered by the contract firm is found to be unsatisfactory. The decision of the competent authority shall be binding on the contract firm. The AIIMS Jodhpur further reserves the right to renew the contract the such period(s) as it may deem necessary, taking into account the satisfactory performance of the firm during the currency of the contract.
- 15. In case of pecuniary and material loss suffered by the Institute on account of negligence attributable to the Contractor or his employees, the AIIMS Jodhpur will have the right to forfeit the Security Deposit falls short or found to be insufficient to the loss thus incurred by the Institute, the balance, as may be necessary shall be recovered from the contractual charges due to the contractor's firm. All disputes arising out of or in connection with the contract shall be settled by the sole arbitration of the competent authority in this behalf.
- 16. The standard of sanitation will always be up to the satisfaction of the authorized representative or the officer-in charge whose decision in this regard shall be final and binding on the contractor.
- 17. The contractor shall supply to his workers all gadgets/articles required for safety purposes, such as gas masks, torch, safety belt, gas lantern etc. He may also maintain a First Aid Box to meet any emergency in respect of staff deputed by him.
- 18. The intending tenderers may mention the rates clearly in figures as well as in words in the enclosed format. The tenders not submitted in the specified manner or those found to be incomplete in any respect would be summarily rejected.
- 19. After due evaluation of the bid(s) Institute will award the contract to the highest evaluated responsive tenderer. However, the successful bidder has to supply the items (Annexure II) on the rates as mentioned in the financial bid.
- 20. Conditional bid will be treated as unresponsive and it may be rejected.

21. Applicable Law:

- The contract shall be governed by the laws and procedures established by Govt. of India, within the framework of applicable legislation and enactment made from time to time concerning such Commercial dealings / processing.
- The Arbitration shall be held in accordance with the provisions of the Arbitration and Conciliation Act, 1996 and the venue of arbitration shall be at Jodhpur. The decision of the Arbitrator shall be final and binding on both the partied.

22. Hygiene & Other Standards for the staff provided by the Contractor:

- The contractor shall be responsible for behavior and conduct of his workers. The contractor shall engage no worker with doubtful integrity of having bad record.
- The employees should be in proper uniform at the time of work. The uniform provided to the workers by the contractor should be different and distinguish from other categories of the Institute staff with nameplate & badges.
- The employees should be presentable in appearance i.e. well cut and groomed hair, properly combed, neat shaved etc.
- Contractor/service provider shall get medical examination of the staff deployed to ensure that they are free from any contagious diseases and/or are fit for discharge of duties as are assigned to him/her. Medical certificate every six months shall be provided starting from the date of start of work.
- The Contractor shall provide its staff, a minimum of two sets of uniforms. The employees shall also display a photo identity card on their person clipped to the shirt at all times.

23. Right of the AIIMS, Jodhpur: -

AIIMS, Jodhpur reserves the right to suitably increase/reduce the scope of work put to this Tender. In case of any ambiguity in the interpretation of any of the clauses in Tender Document or the contract Document, interpretation of the Clauses by the AIIMS, Jodhpur shall be final and bindings on all Parties.

24. Force Majeure: -

(i) Neither party shall be deemed to be in breach of this agreement if failure to comply with the requirement of this agreement is due to circumstances beyond the control of AIIMS or Successful vendor.

(ii) If because of any strike or lockout either in AIIMS or in the Local area, the Successful vendor is unable to function or his business is affected, AIIMS shall not be liable for any loss, which the Successful vendor may suffer in such an event.

Administrative Officer AIIMS Jodhpur

Annexure-I

Technical Bid

(In Separate sealed cover-I super scribed "Technical Bid") Having read and accepted all terms and condition in the tender document we submit the details for Canteen as follows:-

	Name and address of the		
1	Registered office of the agency/		
	firm		
2	Name of the owner(s) Partners		
4	(Attach Bio-data of all Partners)		
	Telephone no.		
	Residence		
	Office		
	Mobile		
	List of Organizations/office, where		
3	firm is presently providing		
	cleaning services (Mention)		
4	Details of EMD No. Date, Amount,		
-	and Bank name		
	Whether the firm/ agency is		
5	registered, attached copy of the		
	certificate of registration		
6	GST Number		
7	PAN		
8	Food Licence		
9	Details of the Similar work which have done by the		
7	contractor or in under process (please attach proof)		
10	Please attach copies of the audited balance sheets/ Profit		
10	& Loss accounts for F.Y 2015-16, 2016-17 & 2017-18.		

Name: -	
Address: -	
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Email: -	
Seal: -	•••••••••••••••••••••••••••••••••••••••
Place:-	
Date :-	

Annexure-II List of items

(To be submitted on the letterhead of the company / firm)

S.NO	ITEM DESCRIPTION	UNIT	RATES IN RS (IN FIGURES)
	SA	NDWICH	/
1.	AALU BHUJIYA SANDWICH	2 PCS	25
2.	AALU SANDWICH	2 PCS	20
3.	VEG SANDWICH	2 PCS	30
4.	CONTINENETAL SANDWICH	2 PCS	40
5.	VEG CHEESE SANDWICH	2 PCS	35
6.	PANEER SANDWICH	2 PCS	35
7.	PANEER GRILL SANDWICH	2 PCS	40
8.	BREAD BUTTER SANDWICH	2 PCS	20
9.	BREAD JAM BUTTER	2 PCS	20
10.	NUTRELLA SANDWICH	2 PCS	40
11.	PEANUT BUTTER SANDWICH	2 PCS	35
12.	EGG SANDWICH	2 PCS	35
13.	SALAMI SANDWICH	3 PCS	60
14.	SALAMI SAUSAGE SANDWICH	2 PCS	65
15.	HAMS SANDWICH	2 PCS	65
16.	CHICKEN SANDWICH	2 PCS	65
	I	MAGGI	
17.	PLAIN MAGGI	250 GRAM	20
18.	VEGETABLE MAGGI	250 GRAM	30
19.	CHEESE MAGGI	250 GRAM	35
20.	BUTTER MASALA MAGGI	250 GRAM	35
21.	EGG MAGGI	250 GRAM	35

	SOL	UTH INDIAN	
22.	IDLI SAMBHAR	2 PCS	25
23.	FRIED IDLI	2 PCS 100 GRAM	30
24.	SAMBHAR VADA	2 PCS	30
25.	DOSA PLAIN	1 PLATE	35
26.	CHEESE DOSA	1 PLATE	50
27.	MASALA DOSA	1 PLATE	40
28.	PANEER DOSA	1 PLATE	45
29.	UPMA	250 GRAM	30
30.	UTTAPAM	5 inches diameter	35
		CHINESE	
31.	VEG MANCHURIAN	6 PCS 250 GRAM	60
32.	VEG CHOWMEIN	250 GRAM	40
33.	EGG CHOWMEIN	250 GRAM	60
34.	HAKKA NOODLES	250 GRAM	45
35.	SCHEZWAN NOODLES	250 GRAM	60
36.	CHILLI PANEER	250 GRAM	80
37.	HONEY CHLLI POTATO	250 GRAM	60
38.	CHILLI CHICKEN	5 PCS 250 GRAM	100
39.	DRAGON POTATO	250 GRAM	80
40.	CORNS FRITTERS/	250 GRAM	80
	AMERICAN	230 GKAM	
	COI	NTINENTAL	
41.	FRENCH TOAST	4 PCS	30
42.	FRENCH FRIES	1PLATE 100 GRAM	30

10	CALICACE.	1 DC	20
43.	SAUSAGE	1 PC	30
44.	CHICKEN NUGGETS	3 PCS	45
45.	VEG NUGGETS	3 PCS	30
46.	VEG HOT DOG	1 PC	45
47.	BURGER	1 PC	40
48.	CHEESE BURGER	1 PC	50
49.	CHICKEN BURGER	1 PC	55
50.	VEG PIZZA	1 PC, 8 inches diameter	60
51.	CHEESE PIZZA	1 PC, 8 inches diameter	70
52.	MUSHROOM PIZZA	1 PC, 8 inches diameter	80
53.	ONOIN, TOMATO & CORN PIZZA	1 PC, 8 inches diameter	70
54.	CHICKEN PIZZA	1 PC, 8 inches diameter	80
55.	MACARONI	250 GRAM	40
56.	WHITE PASTA	250 GRAM	70
57.	RED PASTA	250 GRAM	60
58.	MIXED PASTA	250 GRAM	60
59.	CHICKEN PASTA	250 GRAM	80
57.		N SNACKS	00
60.	BUN MAKKHAN	1 PC	20
61.	POHA	1 PLATE 100 GRAM	20
62.	POHA BHUJIYA PYAJ	1 PLATE 100 GRAM	20
63.	CHANA CHAT	1 PLATE 100 GRAM	25
<u> </u>	SPROUT BEANS	1 PLATE 100 GRAM	25
<u> </u>	KHAMAN DHOKLA	3 PCS 100 GRAM	30
<u> </u>	VADA PAV	1 PLATE 100 GRAM	25
<u> </u>	CHHOLA KULCHA	2 PCS 200 GRAM	45
			43
68.	CHHOLA BHATURA	2 PCS 200 GRAM	
<u>69.</u>	AALU TIKIYA	2 PCS 150 GRAM	35
70.	DAHI VADA	2 PCS 150 GRAM	25
71.	HARA BHARA KABAB	6 PCS 120 GRAM	55
72.	KADI KACHORI	1 PC 100 GRAM	30
73.	DAHI KACHORI	1 PC 100 GRAM	25
74.	BHEL PURI	1 PLATE 100 GRAM	25
75.	OATS	1 PLATE 150 GRAM	30
76.	DAL PAKODA	100 GRAM	25
77.	MIRCHI PYAJ PAKODA	100 GRAM	20
78.	PANEER PAKODA	6 PCS 100 GRAM	35
79.	FRUIT SALAD	150 GRAM	30
80.	SAMOSA	1 PC 150 GRAM	15
81.	KACHORI	1 PC 150 GRAM	15
		DLLS	
82.	VEG ROLL	6 inches length	50
83.	EGG ROLL	6 inches length	55
84.	VEG SPRING ROLL	6 inches length	60
85.	PANEER ROLL	6 inches length	60
86.	CHICKEN ROLL	6 inches length	80
		EGG	
87.	HALF FRIED OMELETTE	2 PCS	20
88.	FULL FRIED OMELETTE	2 PCS	25
89.	PLAIN OMELETTE	2 PCS	25
90.	BUTTER OMELETTE	2 PCS	30
91.	MASALA OMELETTE	2 PCS	30
92.	BREAD OMELETTE	2 PCS	35
93.	AALU PARANTHA	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	20
<u> </u>	PANEER PARANTHA	7 inches diameter	30
<u> </u>	BHUJIYA PRANTHA	7 inches diameter	25
<u> </u>	PYAJ PARANTHA	7 inches diameter	25
90.	ΙΙΑΓΓΑΝΑΝΙΠΑ	/ menes utameter	23

98. CHEESE PARANTHA 7inches diameter 35 99. MEETHA PARANTHA 7inches diameter 20 100. PLAIN PARANTHA 7inches diameter 10 101. MASALA PARANTHA 7inches diameter 15 102. AALU BHUIYA PARANTHA 7inches diameter 25 103. EGG PARANTHA 7inches diameter 25 104. LACCHA PARANTHA 7inches diameter 25 105. TANDOORI PARANTHA 7inches diameter 25 106. PANEER TANDOORI PARATHA 7inches diameter 30 107. RAJMA CHAWAL 250 GRAM 45 108. DAL CHAWAL 250 GRAM 45 109. CHHOLA CHA WAL 250 GRAM 35 111. VEG PULAV 250 GRAM 35 112. FRIED RICE 200 GRAM 36 113. DEEKA RICE 200 GRAM 20 114. PLAIN RICE 200 GRAM 45 117. DAL BHARWANI	07	GOBHI PRANTHA	7inches diameter	25
99. MEETHA PARANTHA 7inches diameter 20 100. PLAIN PARANTHA 7inches diameter 10 101. MASALA PARANTHA 7inches diameter 15 102. AALU BHUJIYA PARANTHA 7inches diameter 25 103. EGG PARANTHA 7inches diameter 25 104. LACCHA PARANTHA 7inches diameter 25 105. TANDOORI PARANTHA 7inches diameter 30 104. LACCHA PARANTHA 7inches diameter 30 105. TANDOORI PARANTHA 7inches diameter 25 106. PANEER TANDOORI PARANTHA 7inches diameter 30 107. RAJMA CHAWAL 250 GRAM 45 108. DAL CHAWAL 250 GRAM 45 109. CHHOLA CHAWAL 250 GRAM 35 111. KABULI 250 GRAM 36 112. FRIED RICE 250 GRAM 36 113. JEERA RICE 250 GRAM 35 114. PLAIN	97.			
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108. DAL CHAWAL 250 GRAM 45 109. CHHOLA CHAWAL 250 GRAM 45 110. VEG PULAV 250 GRAM 35 111. KABULI 250 GRAM 35 112. FRIED RICE 250 GRAM 40 113. JEERA RICE 250 GRAM 40 113. JEERA RICE 200 GRAM 20 115. DAL FRY 200 GRAM 45 117. DAL BHAWANI 200 GRAM 45 117. DAL BHAWANI 200 GRAM 45 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 30 125. AALU MATAR 200 GRAM				
109. CHHOLA CHAWAL 250 GRAM 45 110. VEG PULAV 250 GRAM 35 111. KABULI 250 GRAM 35 112. FRIED RICE 250 GRAM 40 113. JEERA RICE 250 GRAM 30 114. PLAIN RICE 200 GRAM 20 115. DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 45 118. PANEER SABJ 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU MATAR 200 GRAM 30 127. MIX YEG 200 GRAM <td< td=""><td></td><td></td><td></td><td></td></td<>				
110. VEG PULAV 250 GRAM 35 111. KABULI 250 GRAM 35 112. FRIED RICE 250 GRAM 40 113. JEERA RICE 250 GRAM 30 114. PLAIN RICE 200 GRAM 20 115. DAL FRY 200 GRAM 35 116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 35 122. DUM AALU 200 GRAM 45 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU MATAR 200 GRAM 30 127. MIX VEG 200 GRAM 30 130. GOBHI MATAR 200 GRAM 3	108.			
111. KABULI 250 GRAM 35 112. FRIED RICE 250 GRAM 40 113. JEERA RICE 250 GRAM 30 114. PLAIN RICE 200 GRAM 20 115. DAL FRY 200 GRAM 35 116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 45 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 30 125. AALU METHI 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM	109.	CHHOLA CHAWAL		
112. FRIED RICE 250 GRAM 40 113. JEERA RICE 250 GRAM 30 114. PLAIN RICE 200 GRAM 20 115. DAL FRY 200 GRAM 35 116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 45 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU MATAR 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM	110.	VEG PULAV	250 GRAM	
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114. PLAIN RICE 200 GRAM 20 115. DAL FRY 200 GRAM 35 116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 40 118. PANEER SABJI 200 GRAM 40 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 40 131. DAL BHATI 5 PCS, 200 GR	112.	FRIED RICE	250 GRAM	40
115. DAL FRY 200 GRAM 35 116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 40 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU MATAR 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 45 133. KHEER 200 GRAM	113.	JEERA RICE	250 GRAM	30
116. BUTTER DAL FRY 200 GRAM 45 117. DAL BHARWANI 200 GRAM 40 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GR	114.	PLAIN RICE	200 GRAM	20
117. DAL BHARWANI 200 GRAM 40 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRA	115.	DAL FRY	200 GRAM	35
117. DAL BHARWANI 200 GRAM 40 118. PANEER SABJI 200 GRAM 45 119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRA	116.	BUTTER DAL FRY	200 GRAM	45
119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 20 133. KHER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY	117.	DAL BHARWANI	200 GRAM	40
119. BHINDI MASALA 200 GRAM 35 120. GATTA 200 GRAM 35 121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 40 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 40 133. KHER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY	118.	PANEER SABJI	200 GRAM	45
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121. KADHI PAKODA 200 GRAM 35 122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 45 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKE	-			
122. DUM AALU 200 GRAM 40 123. MALAI KOFTA 200 GRAM 45 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 40 132. TAMATAR SALAD 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKEN 2 PCS, 250 GRAM 85 139. CHICKEN SEEKH KABAB 2 PCS, 250 GRAM 85 139.				
123. MALAI KOFTA 200 GRAM 45 124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 20 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKEN 2 PCS, 250 GRAM 85 138. HANDI CHICKEN 2 PCS, 250 GRAM 85 139. CHICKEN SEEKH KABAB 2 PCS 200 GRAM 85 140				
124. SOYA BEAN 200 GRAM 40 125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 40 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKEN 2 PCS, 250 GRAM 85 138. HANDI CHICKEN 2 PCS, 250 GRAM 85 139. CHICKEN SEEKH KABAB 2 PCS 200 GRAM 85 140. MUTTON KABAB 2 PCS 200 GRAM 280				
125. AALU MATAR 200 GRAM 30 126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 20 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKEN 2 PCS, 250 GRAM 85 138. HANDI CHICKEN 2 PCS, 250 GRAM 85 139. CHICKEN SEEKH KABAB 2 PCS 200 GRAM 85 140. MUTTON KABAB 2 PCS 200 GRAM 280 141. TANDOORI CHICKEN 2 PCS 200 GRAM 280 </td <td></td> <td></td> <td></td> <td>-</td>				-
126. AALU METHI 200 GRAM 30 127. MIX VEG 200 GRAM 30 128. SEV TAMATAR 200 GRAM 30 129. MATAR MUSHROOM 200 GRAM 45 130. GOBHI MATAR 200 GRAM 45 131. DAL BHATI 5 PCS, 200 GRAM 45 132. TAMATAR SALAD 200 GRAM 20 133. KHEER 200 GRAM 40 134. KOFTA 2 PCS, 250 GRAM 40 135. MUTTON MASALA 2 PCS, 250 GRAM 40 136. CHICKEN CURRY 2 PCS, 250 GRAM 85 137. BUTTER CHICKEN 2 PCS, 250 GRAM 85 138. HANDI CHICKEN 2 PCS, 250 GRAM 85 139. CHICKEN SEEKH KABAB 2 PCS 200 GRAM 85 140. MUTTON KABAB 2 PCS 200 GRAM 280 141. TANDOORI CHICKEN 2 PCS 200 GRAM 280				
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142. TANDOORI CHICKEN 2 PCS 200 GRAM 150	-			
			4 PCS 400 GRAM	
HALF 21 CS 200 ORAN	142.		2 PCS 200 GRAM	150
		HALF		
143. FISH TIKKA 5 PCS 200 GRAM 100	143.			
144.CHICKEN TIIKA5 PCS 200 GRAM100				
145.GARLIC CHICKEN2 PCS 200 GRAM90	145.	GARLIC CHICKEN	2 PCS 200 GRAM	90
146. CHILLI CHICKEN 5 PCS, 200 GRAM 100	146.	CHILLI CHICKEN	5 PCS, 200 GRAM	100
147.CHICKEN BIRYANI3 PCS, 350 GRAM120	147.	CHICKEN BIRYANI	3 PCS, 350 GRAM	120
148. FISH CURRY 3 PCS 300 GRAM 90	148.	FISH CURRY	3 PCS 300 GRAM	90
149. EGG CURRY 2 PCS, 300 GRAM 50	149.	EGG CURRY	2 PCS, 300 GRAM	50
150. PLAIN ROTI 1 PC, 6 inches diameter 7	-			
	151.	BUTTER ROTI	1 PC, 6 inches diameter	10

152.	TANDOORI ROTI	1 PC, 7 inches diameter	12
153.	TANDOORI BUTTER ROTI	1 PC, 7 inches diameter	15
154.	PLAIN NAAN	1 PC, 6 inches diameter	20
155.	BUTTER NAAN	1 PC, 6 inches diameter	25
156.	GARLIC NAAN	1 PC, 6 inches diameter	25
157.	Veg. thali (2 Roti, Dal, Sabzi, Rice, Curd & Achaar/ salad)	Dal, Sabzi, Rice, Curd -100 gm Achaar/ salad -20 gm	90
158.		Dal, Sabzi, Rice, Curd, Paneer sabzi -100 gm Achaar/ salad -20 gm	110
		HERS	
159.	Fresh Juice Packed		MRP
160.	Chocolates		
161.	Cold Drinks (all brands & sizes available in the market)		
162.	Ice Cream (Amul, Vadilal, Havmor)		
163.	Biscuits & other packed foods		
164.	Mineral Water (Bisleri, Aquafina, Kinley)		
	SH	IAKES	
165.	BANANA SHAKE	200 ML	35
166.	MANGO SHAKE	200 ML	35
167.	STRAWBERRY SHAKE	200 ML	35
168.	PINEAPPLE SHAKE	200 ML	35
169.	VANILLA SHAKE	200 ML	35
170.	LYCHEE SHAKE	200 ML	35
171.	PAPITA SHAKE	200 ML	35
	BEVEI		
172.	TEA	100 ML	10
173.	COFFEE	100 ML	15
174.	MILK	200 ML	15
175.	COMPLAN MILK	200 ML	20
176.	NIMBU PANI	200 ML	15
177.	СНАСН	200 ML	20
178.	COLD COFFEE	200 ML	25

Brands of consumables permissible in Mess Building at AIIMS Jodhpur

1. Salt Tata/ Annapurna/ Catch/ Saffola/ Nature fresh	
L	
2. Spices M.D.H. Masala/ Badshah/ Everest	
3. Ketchup Maggi/ Kissan/ tops	
4. Oil Sunflower/ Sundrop/ Saffola/ Fortune/ Natural	
5. Pickle(Use of Hydrogenated (vanaspati) oil is prohibited)Mother's recipe/ Priya/ MTR	
6. Atta Ashirvad/ Pillsbury/ Annapurna/ Shakti bhog	
7. Rice Dawat/ Lal quila/ kophinoor/ india gate	
8. Instant Noodles Top Ramen/ Maggi	
9. Flavoured fruit drinks Real/ Amul/ minute maid/ Tropicana	
10. Papad Lijjat/Bhikaji/Oswal	
11. Butter Amul, Brittania/ Mother Dairy/ Saras	
12. Bread Modern/ Kwality/ Figo/ Suncity/ Brittania,	
13. Cornflakes Kellog's/ Bagrry's/ Kwality	
14. Jam Kissan/ Maggi/ Tops	
15. Ghee Amul/ Mother Dairy/ Milk food/ Saras	
16. Milk Saras/ Amul/ Mother Dairy (Without	
Water)	
17. PaneerAmul/ Saras	
18. TeaBrook bond/ Lipton/ Tata/ Taaza/ Taj Mahal	
19. CoffeeNescafe/ Bru instant	
20. Ice Cream Amul/ Mother Dairy/ Kwality/ Havmor	

The canteen operator may use any other standard/ FPO approved brands only if permitted by the Mess Committee.

Annexure - IV Proforma of Performance Bank Guarantee

- 1 In consideration of the Director, All India Institute of Medical Sciences, Jodhpur (hereinafter called "The Client") having offered to accept the terms and conditions of the proposed agreement between AIIMS, JODHPUR and (hereinafter called "the said contractor(s) for the work of Contract Canteen (hereinafter called "the said agreement") having agreed to production of an irrevocable Bank Guarantee for Rs...... only) as a security/ guarantee from the contractor(s) for compliance of his obligations in accordance with the terms & conditions in the said agreement.
- 2 We..... (hereinafter referred to as the "Bank") hereby undertake to (indicate the name of the Bank).
- 4 We, the said Bank, further undertake to pay to the AIIMS, JODHPUR any money so demanded not withstanding any dispute or disputes raised by the contractor(s) in any suit or proceeding pending before any Court or Tribunal relating thereto, our liability under this present being absolute and unequivocal. The payment so made by us under bond shall be a valid discharge of our liability for payment thereunder, and the contractor(s) shall have no claim against us for making such payment.
- We..... further agree that the Guarantee herein contained shall (indicate the 5 name of the Bank) remain in full force and effect during the period that would be taken for the performance of the said agreement, and it shall continue to be enforceable till all the dues of the AIIMS, JODHPUR under or by virtue of the said agreement have been fully paid, and its claims satisfied or discharged, or till the Administrative Officer, AIIMS Jodhpur on behalf of the AIIMS, JODHPUR, certifies that the terms & conditions of the said contractor(s), and accordingly discharges this guarantee. We..... further agree with the AIIMS, JODHPUR that the AIIMS, JODHPUR (indicate the name of the Bank) shall have the fullest liberty without our consent, and without effecting in any manner our obligations hereunder, to vary any of the terms & conditions of the said agreement or to extend time of performance by the said contractor(s) from time to time or to postpone for any time or from time to time any of the powers exercisable by the AIIMS, JODHPUR against the said contractor(s) and to forbear or enforce any of the terms and conditions relating to the said agreement, and we shall not be relieved from our liability by reason of any such variation or extension being granted to the said contractor(s) or for any forbearance, act of omission on the part of the AIIMS, JODHPUR or any indulgence by the AIIMS, JODHPUR to the said contractor(s) or by any such matter or thing whatsoever which under the law relating to sureties would, but for this provision, have effect of so relieving us.
- 6 This Guarantee will not be discharged due to the change in the constitution of the Bank or the contractor(s).
- 7 We..... lastly undertake not to revoke this Guarantee except with (indicate the name of the Bank) the previous consent of the AIIMS, JODHPUR in writing.

Dated the day of for (Indicate the name of the Bank)