



Central University of Rajasthan
NH-8, Jaipur-Ajmer National Highway,
Bandarsindri-305817, District-Ajmer, Rajasthan, India

**Notice for Inviting Tenders (NIT) for providing
“Integrated Hostel and Mess Management Services at CURaj”**

NIT No. CURAJ/R/F 136/2022-23/144 Dated: 12.04.2022

Date of Issue of NIT: 12.04.2022

Last Date of Submission of NIT: 05.05.2022 up to 2.00 pm

Opening of NIT: To be informed separately

Address for Submission of hard copies:

The Registrar

Central University of Rajasthan

NH-8, Jaipur-Ajmer National Highway,

Bandarsindri-305817, District-Ajmer, Rajasthan, India

Email Id (for any queries): registrar@curaj.ac.in

Notice for Inviting Tender

1. Introduction

Central University of Rajasthan (CURaj) is desirous to have integrated hostel and mess management services for 03 nos. of Boys Hostels (B5, B6 & B7 having a common mess facility in Mega Mess) and 05 nos. of Girls Hostels (B1, B2, B3, B4 and OBC Hostel having separate mess facility in the hostel itself except B3) for the smooth and quality operations of hostel and mess at CU Rajasthan. For this purpose, CU RAJASTHAN intends to appoint an innovative and visionary integrating management services vendors for the “*Integrated Hostel and Mess Management services at CU Rajasthan*”.

Notice for Inviting Tender (NIT) is invited on behalf of the Registrar, CU Rajasthan from reputed hostel and mess management service vendors for providing the “Integrated Hostel and Mess Management services at CU Rajasthan”. The services must be applicable for 2700+ users. The company must have a valid GSTN Number for carrying out the similar kind of works. The NIT document can be downloaded from the University website: www.curaj.ac.in

Interested vendors shall submit their applications as per prescribed format at CU Rajasthan in a sealed envelope duly superscripted “**NIT for providing the Integrated Hostel and Mess Management services at CU Rajasthan**” on or before the due date. **This envelope should contain two separate sealed envelope for NIT (Technical bid with EMD details), NIT (Financial Bid). The EMD of INR 20.00 (Twenty) lakhs is to deposited in the account of CU Rajasthan.**

Date of Issue/Publishing	12.04.2022
Document Download Start Date	12.04.2022
Document Download End Date	05.05.2022
Last Date and Time for submission of Bids	05.05.2022 (14:00 Hrs)
Date & Time of Opening of Technical Bids	To be informed separately
Pre-bid meeting	The details for the same will be updated on the University website.
EMD	Rs. 20,00,000/- (Rupees Twenty Lakhs Only) Bank details are as under: Bank Name: Bank of India Branch: Central University of Rajasthan Campus Account Holder: Central University of Rajasthan, Bandarsindri Account No. 666110210000003 IFSC: BKID0006667 MICR: 305013027 (This is mandatory that UTR Number is provided)
Performance Security	Rs. 40 Lakhs valid up to the contract period.
Bid Validity days	120 days (From last date of opening of tender)
Email Address	Any queries regarding this NIT may be sent to registrar@curaj.ac.in

Instruction to Bidder for downloading tender document:

Tender Document may be downloaded from Central Public Procurement Portal <http://eprocure.gov.in/epublish/app>. The tender document can also be downloaded from the University website: <https://curaj.ac.in/tenders>

This is an offline tender process where tenderer need to submit physical bids at Tender Box, Central University of Rajasthan, NH-8, Jaipur-Ajmer National Highway, Bandarsindri-305817, District-Ajmer, Rajasthan, India.

1.1. The University

The Central University of Rajasthan ('A' Graded Central University, assessed by NAAC) has been established by an Act of Parliament, 'The Central Universities Act, 2009' (Gazette of India No. 25 of 2009) in March, 2009. The University is fully funded by the Ministry of Education, Government of India through University Grants Commission (UGC), New Delhi. The University has 518+ acres lush green campus having 09 kilometer peripheral boundary wall. At present, more than 2500 intellectual students of the country are living in the university campus and learning in the field of higher education and research. More than 200 Teaching and Non-Teaching staff is residing in the University campus to make available resources, guidance etc. to the students within reach.

1.2. Brief Scope of Work

The integrated hostel and mess management services for three Boys Hostels and Five Girls Hostels must be applicable for 2700+ users. This work primarily includes **Hostel operations: Hostel housekeeping, care-taking operations, Mess and Value added services and Hostel safety and security.**

Status of Boys and Girls Hostels, No. of Rooms available, tentative maximum Students allotment and Mess facility

Hostel	No. of Rooms	No. of Students Occupied (approx.)	Mess
Boys Hostel B5	280	500	One common Mess i.e. Mega Mess (Dinning + Kitchen)
Boys Hostel B6	280	500	
Boys Hostel B7	280	500	
Girls Hostel OBC	40	200	In the same Hostel (Dinning + Kitchen)
Girls Hostel B1	100	200	In the same Hostel (Dinning + Kitchen)
Girls Hostel B2	100	300	In the same Hostel (Dinning + Kitchen)
Girls Hostel B3	100	200	Mess facility to be provided from adjacent Hostel
Girls Hostel B4	100	300	In the same Hostel (Dinning + Kitchen)

2. Eligibility criteria

The bidder must be a reputed and experienced integrated hostel and mess management service providers i.e.,

- (1) The bidder or its parent organisation should have at least 07 years' experience in carrying out similar works i.e., hospitality and dining services (hostel/ guest houses/hotels).
- (2) The bidder should have atleast two years of experience for providing Integrated Hostel and Mess Management in any Higher Education Institutions in India like Central Universities / IIT / NIT etc.
- (3) The bidder or its parent organisation should have average turnover of ₹10 (Ten) crore during the last five years;
- (4) The bidder or its parent organisation should not have been blacklisted by any central Govt. /state Govt./PSU/ Govt. bodies.

- (5) The bidder must be registered with Commercial Tax Department, having valid GSTIN number;
- (6) The minimum BASE RATE for Mess services fee per bed per month shall be decided by the Committee constituted by the Vice-Chancellor and shall be kept confidential till the time of opening of the financial bid. THE BIDDERS QUOTING RATES BELOW THE BASE RATE SHALL BE REJECTED. A Variation of (-) 5% would be allowed in quoted rate by the bidder i.e., Bidders quoting rates, less than the rate (base rate - 5% of base rate) will be rejected (for e.g. if base rate is Rs. 100/-, then bidders quoting Rs. 95/- (Rs. 100-5=95) and above would be considered for evaluation and bidders quoting below Rs. 95/- would be rejected). University reserves the right to negotiate the monthly rate with L1 if the quoted rate is found abnormal when compared with the BASE RATE.

3. Selection Process:

The selection is two stage evaluation process based on the Quality and Cost Based Selection (QCBS). The bidders who have submitted their bids as per the above schedule on or before the last date of submission of bid, their technical bids will be opened in the presence of bidders or their authorized persons on the same day (i.e. the last date of submission of bid) or any other day as decided by the University. The technical bid shall be evaluated on the following parameters:

3.1. First Stage: The evaluation of technical bid:

- (1) The technical bid will be opened first. The evaluation of the technical bid will be based on the following compliance categories. The maximum marks for each category is indicated. The minimum qualifying marks will be 60% in each of the section. Technical qualification will be on the basis of minimum qualifier followed by the verification of the authenticity of the documents.

	Compliance Categories	Maximum Score
A.	Vendor Operational Experience	20
B.	Mess and Value-Added Services	100
C.	Hostels Housekeeping	20
E.	Hostels Safety and Security	20
F.	Technology Driven Efficient and Transparent hostel Operations	20
G.	Implementation and Work plan	20
	Total	200

A. Vendor Operational Experience (Maximum score: 20)

S. No.	Criteria	Maximum Score	Additional Details and Supplementary Evidence
1.	The bidder or its parent organization should be in the business of providing similar services	5	Experienced \geq 5 years - 3 points Experienced \geq 7 years - 4 points Experienced \geq 10 years - 5 points
2.	The bidder or its parent organization turn over during last five financial years	5	\geq INR 10 crore - 3 points \geq INR 20 crore - 4 points \geq INR 50 crore - 5 points
3.	The bidder should have experience in managing and operating a minimum of 1,000 beds	5	> 1000 Beds - 3 Points \geq 5000 beds - 4 points \geq 10000 Beds - 5 points
4.	The bidder should have experience in providing similar services to other CUs/IITs/NITs/NIPERs or public institutions	5	Experience, Yes – 5 Points Experience, No – 0 Points

B. Mess and Value-Aided Services (Maximum Score: 100):

Applicant Vendors are instructed to attach a detailed document covering the following technical requirement for mess operation. (Please refer the mess menu and specific term and conditions for mess operation as given at point no. 6.

S. No.	Criteria	Max Marks
01	Plan of Operation/ SOP/ Working Plan Methodology through Interview and Presentation (To ensure quality food, mess hygiene, sensible waste management)	25
02	Customer Support and Complaint Resolution System (To ensure good service throughout the year)	25
03	Worker Student Ratio (To ensure smooth service)	10
04	Extra Facilities (To beneficate University and students) i.e., Self-Service Vending Machines and will re-stock them regularly, with non- perishable food items, a fully staffed night canteen providing Indian and continental snacks at discounted rates etc.	20
05	Feedback from Previous/Other working sites	10
06	Management Staff who will be Physically available at site (Briefly explain their role also and their role should be genuine only)	10

C. Hostel Housekeeping (Maximum Marks: 20)

S. No.	Criteria	Max Marks
01	Please attach Housekeeping SOP (Standard Operating Procedure) for normal and deep cleaning. Cleaning schedule, worker/cleaning area ratio, man power plan, (may indicate a sequence no. such attachment so that it will be easier to check during evaluation process)	10
02	Support and Complaint Resolution System (To ensure good service throughout the year)	5
03	Profile of the housekeeping supervisor(S)	5

D. Safety and Security (Maximum Marks: 20)

S. No.	Criteria	Max Marks
01	Please attach safety and security SOP (standard Operating Procedure) for the safety and security of the Hostel students	10
02	Support and Complaint Resolution System (To ensure good service throughout the year)	5
03	Profile of the operating manager(s)	5

E. Technology Driven Efficient and Transparent hostel Operations (Maximum Marks: 20)

S. No.	Criteria	Max Marks
01	Please attach safety and security SOP (standard Operating Procedure) in Technology Driven Efficient and Transparent hostel Operations for taking care of Hostel students.	10
02	Support and Complaint Resolution System (To ensure good service throughout the year)	5
03	Profile of the operating manager(s)	5

F. Implementation and Work Plan (Maximum Marks: 20)

S. No.	Criteria	Max Marks
01	Detailed project plan describing all the activities that will be undertaken, from project kick-off to making the project operational.	10
02	Detailed Organization Chart listing all the man-power roles and their reporting structures.	10

3.2. Stage 2: Final Evaluation

- (1) The financial bid of those bidders will be opened who will be technically qualified.
- (2) The lowest price bid will be considered to award of tender subject to verification of all documents/claim and ready to provide services as per the University requirement.
- (3) The University reserve the rights to give tender any other technically qualified bidder who is not lowest in the Financial Bid.

4. Period of validity of Bids

The bid shall be valid for a period of 120 days from the date of opening of bid and the rates will be applicable for a period of one academic year from date of award of contract. The quoted rates should take into account inflation and no increase in prices would be allowed during the said one-year period from date of award of contract.

5. General Terms & Conditions:

- i) Prices shall be quoted in Indian Rupees (INR) only;
- ii) The amount is required to be quoted both in figures and in words, in case of a discrepancy, the amount quoted in words will be taken as final;
- iii) The NIT form must be accompanied with the transaction details of earnest money deposit (EMD) of Rs. 20.00 (Twenty) Lakhs/- to CU Rajasthan account. NIT form without EMD details will be REJECTED. NSIC / MSME registered bidders must submit copy of valid NSIC / MSME Registration Certificate for exemption of EMD & Tender fee.
- iv) A complete set of tender forms will be returned after duly filled in with signatures on all pages; additional sheets, if required, may be attached duly signed to following address:
**The Registrar,
Central University of Rajasthan,
NH-8, Jaipur-Ajmer National Highway,
Bandarsindri-305817,
District-Ajmer, Rajasthan, India**
- v) The Firm shall not employ any person below 18 years of age.
- vi) Late, conditional and incomplete NIT/tenders shall be rejected.
- vii) The Firm should have requisite licenses/permits; GST No. from the Government to run the mess on contract basis. Please attach relevant documents.
- viii) The maintenance of kitchen/cooking equipment will be sole responsibility of the vendor. The same will be accounted back in working condition failing which the amount on account of loss and/or repair thereof will be recovered from the final bill(s) at the time of termination of the contract.
- ix) Initially the offer could be given for one year. The offer is extendible year on year basis on the basis of performance monitoring and stake holders' feedback. On the basis of positive review of the performance, the offer may be considered for renewal year on year basis up to a maximum period of three years.

- x) CU Rajasthan reserves the right to consider all or any of four parts of integrated Hostel and Mess Management services (i.e., Mess, Hostel housekeeping, Hostel care taking including maintenance, Hostel safety and security).
- xi) The University may avail the services as per the actual requirement and the payment may also be increase / decrease accordingly.
- xii) The vendor shall ensure the minimum wages and statutory liabilities for the manpower deployed in the University campus from time to time and responsible for all such compliances which may be generated during engagement of services of the vendor in the campus.
- xiii) If at any stage the involvement of the vendor in any uncalled-for activity is found, inside or outside the premises of the University, which may bring disrepute to the University, the license is liable to be terminated by the Competent Authority by giving one month's notice. In case the Contractor wants to terminate the contract, he/she has to give minimum three months' notice.
- xiv) The Licensee/his employee/his nominee will NOT be permitted to stay overnight in the hostel premises.
- xv) The vendor has to pay electricity of mess kitchen on actual consumption as per CU Rajasthan Tariff & Rules. The license fee of the mess premise is Rs. 5000/- (Rupees Five thousand only) per month. The vendor has to pay charges of water consumption as per the University norms.
- xvi) The rates will be applicable for a period of one year from date of award of contract. The quoted rates should take into account inflation and no increase in prices would be allowed during the said one-year period from date of award of contract and there may be an increase upto 5% in the price of every year.
- xvii) The premises of the mess will be used for the purpose for which the allotment will be made and not for any other purpose without the written permission of the Competent Authority.
- xviii) The vendor will not be permitted to franchise the Hostel Mess for any other commercial activity.
- xix) No person with any adverse/offensive police record will be allowed to work in the Hostel Mess.
- xx) All safety measures are to be provided by the vendor himself/themselves.
- xxi) Any change like timing of operation, rates of items and any additional item to be included in the Mess will require the permission of the Competent Authority.
- xxii) The vendor will ensure and comply with the provisions of various panchayat/municipal and other Rules/Regulations/Laws of the Central/State/UT Government in respect of wages and other benefits to his employees.
- xxiii) This University shall not be the party in case of any dispute that takes place between the vendor and his employees.
- xxiv) Dispute, if any, shall be subject to the jurisdiction of the competent Court at Kishangarh/Ajmer/Jaipur.
- xxv) The health of workers shall be the responsibility of the Licensee. Labour employed shall not have any communicable disease. Medical certificate to this effect shall be submitted annually by the licensee.
- xxvi) The vendor shall follow all the compliance of the all labour laws for its housekeeping, security and mess staff.
- xxvii) Authorities of CU Rajasthan reserve the right to reject any or all the NIT / Applications without assigning any reason therefore.
- xxviii) Earnest money will be forfeited on non-acceptance of the allotment offer.
- xxix) The successful bidder shall submit a security bond as PBG (Performance Bank Guarantee) as per the University norms to take care any failure during contract

- period.
- xxx) The EMD of the unsuccessful bidders will be returned after the selection of the successful bidder and placement of Purchase Order.
- xxxii) The EMD may be forfeited:
- (a) If a Bidder withdraws its bid during the period of bid validity;
 - (b) If at any stage it is proven that the information given by the bidder is incorrect;
 - (c) In case of a successful Bidder, if the Bidder fails:
to start the services within the stipulated time
- xxxiii) Tenders received after due date, improperly sealed, or with incomplete marking or with overwriting/corrections are liable to be rejected;
- xxxiiii) Failure of the successful bidder to comply with the requirements of the NIT document shall constitute sufficient ground for the annulment of the award and forfeiture of the bid security, in which event the Competent Authority of the University may make the award to the next lowest bidder or call for new bids.
- xxxv) Statutory deductions as applicable to Central / State shall be deducted from the payments to be made to the vendor and tax deduction certificate shall be issued by CU Rajasthan.
- xxxvi) Termination for Default
The University (Purchaser) may, without prejudice to any other remedy for breach of contract, by written notice of default sent to the Supplier, terminate the Contract in whole or part:
- a. If the Supplier fails to perform any other obligation(s) under the Contract.
 - b. If the Supplier, in the judgment of the Purchaser has engaged in corrupt or fraudulent practices in competing for or in executing the Contract.
- (i) For the purpose of this Clause:
- a. "Corrupt practice" means the offering, giving, receiving or soliciting of anything of value to influence the action of a public official in the procurement process or in contract execution.
 - b. "Fraudulent practice" means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of the Borrower, and includes collusive practice among Tenderer (prior to or after bid submission) designed to establish bid prices at artificial non-competitive levels and to deprive the Borrower of the benefits of free and open competition;"
- (ii) In the event the Purchaser terminates the Contract in whole or in part, the Purchaser may procure, upon such terms and in such manner, as it deems appropriate, Goods or Services similar to those undelivered, and the Supplier shall be liable to the Purchaser for any excess costs for such similar Goods or Services. However, the Supplier shall continue the performance of the Contract to the extent not terminated.
- xxxvii) Penalty-
CU Rajasthan / any authorized person at all the time reserve the right to inspect the mess, kitchen, hostel or any process without any prior notice. In case of any discrepancy (in terms of palatability of food, partially cooked food, using sub-standard material, hygiene, etc.) and in term of service rendered or any case of negligence, appropriate penalty as decided by the committee will be levied and will be deducted from the monthly bill.

6. Mess Operation:

6.1. Mess Menu:

The menu for breakfast, lunch, evening tea & snack and dinner is as follows:

Breakfast Menu Composition: (Indian Main, Accompaniments, Bread, Beverage, Healthy Option)

Days	Indian Main	Accompaniments	Bread	Beverage	Healthy Option
Monday	Masala Uttappam (2 pcs.) / Idli (4 pcs.) / Poha (1 Plate)	Green Coconut Chutney	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Fresh Cut Fruit
Tuesday	Gobhi / Aloo / Pyaaz / Methi / Mooli Parantha (2 pcs.)	Curd	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Sweet Daliya
Wednesday	Veg Upma (1 Plate)/ Sada Dosa (2 pcs.)/ Masala Dosa (2 pcs.)	Sambhar/ Tomato Chutney	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Fruit Yoghurt Parfait
Thursday	Gobhi / Aloo / Pyaaz / Methi / Mooli Parantha (2 pcs.)	Curd	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Fresh Cut Fruit
Friday	Steamed Idli (4 pcs.) / Masala Uttappam (2 pcs.)	Sambhar	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Sweet Daliya
Saturday	Maslala Veg Vermicilli (1 Plate) / Maggi (1 Plate)	Mint Chutney	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Fruit Yoghurt Parfait
Sunday	Punjabi Chole Bhature (1 Plate, 2 Bhature) / Pav (3 Pcs.)	Bhaji, Curd	Bread (2 pcs.) with Jam/ Butter	Milk (100 ml) /Tea/Coffee (50 ml)	Whole Fruit-Banana

Lunch Menu Composition: (Salad, Veg, Proteins, Rice, Accompaniments, Bread, Sweets)

Days	Salad	Vegetable	Dal	Rice	Roti	Accompaniments	Sweets
Monday	Khimchi	Veg Manchurian / Crispy Fried Veggies / Pasta	Dal Fry	Veg Fried Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Hot & Sour Soup/ Chili Garlic Noodles	Besan Laddu
Tuesday	Coleslaw Salad	Mix Veg / Lobiya Masala / Chana Masala	Dal Makhani	Steamed Rice/ Khichdi	Tawa/ Butter Roti/ Puri	Buttermilk + Papad + Pickle	Ice Cream
Wednesday	Sprouts Veggie Salad	Parwal Masala / Kadi Pakoda / Kadhai Paneer	Dal Tadka	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Raita + Fryums & Pickle	Gulab Jamun
Thursday	Rainbow Pasta Salad	Adraki Gobhi Masala / Chola Masala	Dal Fry	Pulao/ Khichdi	Tawa/ Butter Roti/ Puri	Mix Veg Raita + Papad + Pickle	Bundi Laddu
Friday	Kachumbhari	Cabbage Peas / Black Channa Curry	Dal Makhani	Steamed Rice/ Khichdi	Tawa/ Butter Roti/ Plain Parantha	Plain Curd + Papad & Pickle	Jalebi
Saturday	Corn & Pepper Salad	Aloo Shimla / Rajma Rasille	Dal Tadka	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Puri	Mix Veg Raita + Papad + Pickle	Gulab Jamun
Sunday	Kurkuri Bhel	Mutter Paneer / Shahi Paneer	Mix Dal	Steamed Rice/ Khichdi	Tawa/ Butter Roti/ Plain Parantha	Butter Milk + Papad & Pickle	Ice Cream

Evening Snacks Composition: (Snacks, Accompaniments, Beverage)

Days	Snacks	Accompaniments	Beverage
Monday	Masala Idli	Ketchup	Lemon Tang
Tuesday	Aaloo Kachodi	Chutney	Tea/Coffee
Wednesday	Veg Macroni	Ketchup	Sharbat
Thursday	Bread Pakoda	Ketchup	Tea/Coffee
Friday	Dal Vada	Chutney	Aam Panna
Saturday	Veg Sandwich	Ketchup	Orange Tang
Sunday	Bhel Puri	Chutney	Tea/Coffee

Dinner Menu Composition: (Salad, Veg, Proteins, Rice, Accompaniments, Bread, Sweets)

Days	Salad	Vegetable	Dal	Rice	Roti	Accompaniments	Sweets
Monday	Green Salad	Jeera Aloo	Ghiya Chana Dal	Steamed Rice/Dal Khichdi	Tawa/ Butter Roti/ Puri	Fryums + Mix Pickle	Phirni
Tuesday	Carrot/ Cucumber	Tori Masala	Dal Tadka	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Fryums + Pickle	Kheer
Wednesday	Aloo Channa Chaat	Bhindi Do Pyaaza	Mix Dal	Paneer Pulao/ Steamed Rice	Tawa/ Butter Roti/ Puri	Roasted Papad + Pickle	Fruit Custard
Thursday	Laccha Onion	Tawa Sabji/ Lauki Kofta	Lasuni Dal Tadka	Steamed Rice/Dal Khichdi	Tawa/ Butter Roti/ Plain Parantha	Fryums + Mix Pickle	Balusahi
Friday	Dahi Papdi Chaat	Paneer Lababdar	Dal Fry	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Puri	Fryums + Pickle	Rasgulla
Saturday	Corn Veggie Salad	Veg Jalfrezi	Dal Tadka	Paneer Pulao/ Steamed Rice	Tawa/ Butter Roti/ Plain Parantha	Fryums + Mix Pickle	Kesar Bati
Sunday	Green Salad	Benarsi Dum Aaloo Palak	Dal Makhani	Veg Biryani	Tawa/ Butter Roti/ Puri	Roasted Papad + Pickle	Suji Halwa

Sweet includes: Gulab Jamun (02 pieces, 40 gm each), Kheer (120 ml), Balusahi (01 piece, 50gm), Halwa - Suji/Gajar/Moong (100 gm), Jalebi (75 gm, Imrati (75 gm), Rasgulla (02 pieces, 40 gm each), Besan Laddu (02 pieces, 40 gm each), Chamcham (02 pieces, 40 gm each), Kesar Bati (02 pieces, 40 gm each). Vendor should supply different type of sweet, at least a sweet will not be repeated in month.

Seasonal Vegetables includes: Gajar, Matar, Phool Gobhi, Patta Gobhi, Shimla Mirch, Beans, Kaddu, Arbi, Bhindi, Baingun, Loki, Tinda, Tori, Palak, Bathua, Sarso, Karela, Parval.

Sprouts: Channa or Moth sprouts with chopped onion, tomato.

Conditions:

1. In any dal, water content cannot be beyond 50%.
2. Paneer at least 75 gms in each serving.
3. If desired, extra sugar should be provided with milk and tea.
4. In any raita, curd and water ratio should be 3:1.
5. Aloo should not be included in any seasonal vegetable without permission of mess committee.
6. Water should not be added to the Milk.
7. The ratio of all vegetables in a curry should be nearly equal.
8. During Lunch and Dinner: Unlimited Rice, Unlimited Roti/Chapati (with ghee), Unlimited Dal, Unlimited Curry, Curd (200 gm), Raita/buttermilk/chaas (200 ml)
9. Unlimited Salad will be provided during Lunch and Dinner. It will comprise of lemon and any three of tomatoes, cucumbers, onions, beetroots, carrots and reddish.
10. Sufficient counters should be operational. The need will be decided by the mess committee.

Additional items on extra payment basis:

These may include Fried Rice, Halwa (Carrot, Suji, Dal), Ras Malai etc. Additional items on extra- payment may be made available with prior approval after mutually consulting the Dean of Students/Warden/Mess Committee along with their rates.

Note on the Menu:

1. The content of potato must not be more than 25% except when potato vegetable is identified in menu.
2. The detailed daily meal-wise menu specifying the dals and vegetables to be served will be identified in the beginning of each month by the students Mess Committee in consultation with the contractor. It will be mandatory for the contractor to serve this menu. In case of any difficulty in the same, Mess Committee must be informed well in the time.
3. The contractor will be required to provide khichari or any other suitable item including boiled vegetables etc. for sick resident(s) in lieu of the regular meal.
4. For residents observing fasts the contractor will provide the substitute item in lieu of the regular meal after a minimum number of 15 residents ask for the substitute meal.

Canteen Services: Certain branded items like biscuits, chocolates, chips etc. may be stocked by the contractor and sold to the residents at the normal market price on payment by cash or coupon during breakfast, lunch, tea time and dinner.

Quality of ingredients and other items: The ingredients used must be of reputed brand or high quality (in case of ordering from locals), some of which have been listed below:

S. No.	Mess Items	Brand
1.	Salt	FSSAI approved ,Tata, Annapurna, Nirma, Patanjali, Nature fresh
2.	Tomato Sause	Maggi, Kissan, Del Monte, Tops, Cremica, Tops
3.	Refined Oil	FSSAI approved, Mahakosh, Nutrela, Nature fresh, Dhara, Sundrop, Saffola, Fortune, Priya Use of Hydrogenated (vanaspati) oil is prohibited.
4.	Atta	FSSAI approved, Ashirvad, Annapurna, Shakti Bhog, Nature Fresh, Patanjali
5.	Tea	Brooke bond, Lipton, Tata, Wagh Bakri, Pataka
6.	Rice	Sonamasuri, India Gate, Dawat
7.	Milk	Amul, Saras, Mother Dairy
8.	Pickles	FSSAI approved, Priya, Ruchi, Aachi, MTR, Pachranga,Tops
9.	Ghee	Anik, Gowardhan, Milk Food, Patanjali, Britannia, Saras, Amul
10.	Spices	FSSAI approved, MDH, Everest, Ramdev, Patanjali, Ketch
11.	Poha	FSSAI approved
12.	Any other items	FSSAI approved

Other brands cannot be used without permission from Mess Committee.

There shall be at least 10 special meals sessions during the year for different festivals and ceremonies of the Institute with no extra cost. The menu for these special meals will be decided with mutual discussion of mess warden, mess committee and the contractor.

Menu can be changed in coordination of Mess Committee and Contractor.

Timings:

The timings for serving food shall be as follows:

- Breakfast - For Monday to Sunday 08.00 AM-10.00 AM
- Lunch - For Monday to Sunday 12.30 PM -2.30 PM
- Dinner - For Monday to Sunday 07.30 PM- 9.30 PM

The menu and timings are subjected to change as decided mutually by the Mess Committee and Vendor.

Night Canteen: The contractor can run Night Canteen/Mess from 10.30 p.m. to 04:00 a.m. every day. The items to be served in the night canteen will be decided by the Mess Committee and the Contractor with mutual consultation.

6.2. Specific term and conditions for Mess operation:

- The all Mess and Mega Mess is to be operational in academic year 2022-23 for 2700+ pax (approx.) serving the similar menu.
- The vendor would provide breakfast, lunch, evening tea with snacks and dinner. Each of these will have certain items mandatory for the contractor to provide as a part of the basic menu. Besides these, certain other items will be available on extra-messing. The mandatory items are as listed in the detailed menu.
- The vendor will assign a dedicated on-site F&B / Operational Manager.
- The specific vegetables and dals to be served will be decided by the Mess Committee in mutual consultation with the contractor at the beginning of each week. Also Mess Committee and contractor will jointly identify the extra items, which can be made available on each day of a week. A standard weekly Menu chart for Breakfast, Lunch, Evening Snacks and Dinner has been already mentioned in 6.1 which will be followed in general.
- If a resident has not signed up for a given meal, he can take the meal on payment basis, if so desired.
- Rebate for maximum 15 days (minimum 3 days at a stretch) in a semester excluding semester break on account of whole meal or part thereof i.e. breakfast, lunch, dinner will be available to the students only if the concerned student informs the Supervisor through the Hostel Caretaker minimum 03 (three) days in advance.
- Only residents of the hostel, faculty and staff and authorized guests will be allowed to dine in the mess. The residents can pay for the meal of their guests, who are not staying in the hostel and they can dine in the mess after making payment for them.
- For each of the meals or extra items, it will be mandatory for the contractor to serve the items of a fixed weight/size at a price decided by mutually consulting with CU Rajasthan.
- All items will be cooked in the kitchen of the hostel. No cooked item, except some snacks identified beforehand, will be brought from outside.
- The vendor shall ensure proper cleaning of utensils used for cooking food material and serving utensils like plates, spoon etc. by using proper cleaning material or using advanced technology which provides proper cleaning and hygiene.
- F&B / Operational Manager for supervisory work will always be present during breakfast, lunch, evening snacks and dinner time. It is desirable that the same supervisor continues at least for one semester. In case of any change, the Hostel Warden should be informed.
- Dead Stock Register should be maintained by vendor and the verification of the same should be carried out on per semester basis.

Infrastructure:

- The University shall provide necessary kitchen equipment in serviceable condition and the vendor is obligated to return the same to the University in good serviceable condition at the expiry of term of the contract. Any damages caused thereof, shall be borne by the vendor on revocation/termination of the Agreement.
- The vendor will ensure that cleaning of Kitchen equipment, food premises are done as per the cleaning schedule & cleaning program.
- The vendor will ensure Preventive maintenance of equipment and machinery is carried out regularly as per the instructions of the manufacturer.

- The vendor will ensure that there is a pest control program available & pest control activities are carried out by trained and experienced personnel. Check for records.
- The vendor will ensure that Food handlers are equipped with suitable clothes e.g. aprons, gloves, headgear, etc.; wherever necessary.
- The vendor will ensure no vegetables older than 3 days are used for cooking and should strictly adhere to FIFO for ingredients and raw materials management.
- Weekly cleaning of kitchen should be ensured by vendor including of cleaning of trapped grease and oil in exhaust fans/ducts, cooking areas and wall corners.
- The vendor has to pay electricity of mess kitchen on actual consumption as per CU Rajasthan Tariff & Rules. The license fee of the mess premise is Rs. 5000/- (Rupees Five thousand only) per month. The vendor has to pay charges of water consumption as per the University norms.
- Procurement and payment of LPG will be the responsibility of the vendor.
- Cooking utensils as well as plates, tumblers, spoons etc. will also be made available to the vendor.
- Any equipment brought by the vendor into the hostel premises must be registered with the CU Rajasthan's Caretaker/ Manager.
- The vendor will be responsible for the cleaning of the kitchen and the dining area, including the wash basins and the dustbins for maintaining proper hygienic.
- The vendor will also provide liquid soap for the wash basin.
- The vendor should procure all licenses etc. before starting the mess.

Employees:

- The vendor will provide uniforms to his/her employees employed in the dining hall at his own cost and will not be borne by the University. The uniforms should be clean and in presentable condition at all times.
- Also vendor should provide ID card to all employees and supporting documents should be submitted to Registrar office for record.
- The vendor and their employees shall obtain medical certificate of their fitness from MBBS Doctor/Registered Medical Practitioner. The employees should be free from any contagious diseases. Also, when called upon by the University, subject themselves to medical examination by the Medical Consultant of the University.
- The vendor will have to register all his employees who will be working in the hostel premises along with a copy of their photograph, residential details for preparing pass for them from University Security Section.

6.3. Disposal of Waste food:

- The vendor will take the responsibility for necessary waste segregation and be compliant with all the relevant government standards of waste management.
- The vendor will maintain substantial inventory of dustbin bags, cleaning equipment and chemicals for at least 2 cycles of deep cleaning and 2 weeks of daily cleaning.
- The University may create a facility for composting system and vendor may ensure to use organic waste for production of compost for horticulture purposes. Till the vendor shall ensure proper disposal of food wastage.
- Daily and weekly food assessment should be provided and shared with the Mess committees to reduce wastage of food.

6.4. Monitoring/Penalty:

- The food testing will be made by Department of Microbiology, Central University of Rajasthan randomly.
- The quality of ingredients as well as cooked items and the hygiene level will be checked

randomly by the Dean Students Welfare/ Chief Warden/ Additional Chief Warden/ Members of the Mess Committee/ Competent Authority. In the event of use/serving of any substandard item, stale/spoiled food item and non-serving of approved item(s), use of unclean utensils as certified by the Hostel Mess Committee, formal complaint shall be recorded against the Contractor and appropriate penalty will be levied by the University on Contractor. Repeated complaints of this kind from the said authorities can result in the termination of the contract after appropriate inquiry by the Chief Warden and the decision of the University Competent Authority will be final in this regard.

The Vendor will be fined in case of violation of the following rules:-

- Unavailability of complaint register on the counter/discouraging the complaint would lead to a fine of Rs. 500/- on each occasion on the Vendor.
- Any complaint of rope/soft plastic/cloth/stones/pebbles in cooked food will attract a penalty on the Vendor which can be of Rs. 2,000/- per complaint.
- Once the contract is awarded, the Vendor will automatically be within the purview of the Food Adulteration Act, the Food Safety and Standard Act - 2006 and the items supplied in the University mess should strictly adhere to the stipulated regulations of the Food Adulteration Act and the Food Safety and Standard Act. Any departure from this will be viewed seriously and is liable to attract penalties and punishments.
- Apron, uniform, chef cap and gloves etc., fine on any discrepancy (personal hygiene of workers, misbehavior by workers etc.) will lead to fine of Rs. 4,000/- on Vendor for every instance. Second and subsequent violations of the same rule within 30 days of previous fine will attract double the initial amount of fine on the Vendor.
- Kitchen should be kept clean. If it is not kept clean, a fine of Rs. 5000/- for each occasion will be imposed.
- The maintenance of safety, health and hygienic conditions in and around the mess /kitchen will be the responsibility of the Vendor. Mess committee's suggestions / instructions regarding cleanliness have to be followed and the expenditure towards this is to be borne by the Vendor.
- Items like coloring items etc. which are banned should not be used. If they are found in the kitchen premises penalty of Rs. 10,000/- on each occasion will be imposed.
- Any complaint of cooked insects found in any meal and verified would invite a fine of Rs. 1000/- on the Vendor.
- Vegetables used should be fresh and of good quality. If vegetables kept for use are found to be rotten or of poor quality, then a fine of Rs. 2,000/- to 5,000/- (depending on the substandard) for each occasion will be imposed.
- Any 3 complaints of unclean utensils in a day would lead to a fine of Rs. 1000/- on the Vendor.
- If poor quality of rice is used for preparation of food items, a penalty of Rs. 2,000/- for each occasion will be imposed.
- Oil once used should not be reused. If reuse of oil is noticed, penalty of Rs. 1,000/- for each occasion would be levied.
- If mess committee agrees that certain meal was not cooked properly or if quality of any item served during any meal, is not up to the mark (decided by mess committee) a fine of Rs 1000/- would be imposed on the Vendor.
- If there is any deviation in the approved Menu, a fine of Rs. 1,000/- for each occasion will be imposed.
- Change in the menu without permission of the mess committee would result in a fine of Rs. 2000/-
- For damage caused by the Vendor to the kitchen equipment, vessels and other items supplied by CURAJ, the cost of the equipment will be recovered.
- Absence of proprietor from mess committee meeting will attract fine of Rs. 2000/- on

the Vendor and re-scheduling of the meeting shall be done.

- As and when mess council proposes a fine, it will inform the representative of the Vendor or mess manager and fine will be imposed with consent of the mess committee.
- Using of brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess committee with consent of the wardens.
- Severity of hygiene failure shall be assessed and decided by the mess committee and fined appropriately. In case of gross failure/negligence a severe penalty will be imposed, which could be a hefty fine in cash and/or summary termination of the Contract.
- The delay in serving food will lead to a penalty of Rs. 1,000/- for first instance. Each subsequent failure to serve food in time in same week will attract a fine equal to double of the initial fine.
- Non availability of food in sufficient quantity will lead to a penalty of Rs. 5,000/- for first instance. Each subsequent failure to serve food in sufficient quantity in same week will attract a fine equal to double of the initial fine.
- If the Vendor fails to make the equipment functional in two weeks, a fine of Rs. 500/- will be imposed at first instance and thereafter Rs. 1000/- for subsequent week.
- If the Vendor fails to maintain one week stock (of food grain, grocery, other dry items), it will lead to a fine of Rs. 4,000/- for first instance. Each subsequent failure to maintain one week stock will attract a fine equal to double of the initial fine.

7. Hostel housekeeping operation:

The hostel housekeeping operation presume the followings

- i) The vendor will provide a dedicated on-site Housekeeping Supervisor. The supervisor shall be deputed to have overall cleaning of the premises done satisfactorily and proper usage of material shall be monitored.
- ii) The vendor will contract the sufficient number of housekeeping cleaning staff to meet the University's service level agreement on housekeeping.
- iii) The House Keeping Staff will be responsible for cleaning of all corridors, balconies, front and back side porch area, stairs, toilets, wash basin, RO installed area, courtyards etc. of all the Hostels and for garbage collection from all floors including hostel rooms.
- iv) The vendor will ensure that adequate housekeeping material is ordered according to the size of the property.
- v) The vendor shall have clearly defined key performance indicators for housekeeping.
- vi) Vendor will ensure sweeping and mopping of all the tiled areas including the thoroughfares, common areas, lobbies with environmentally friendly chemicals and equipment.
- vii) Vendor will ensure that dustbins and trash receptacles are cleaned and sanitized on daily basis
- viii) Vendor will ensure cleaning of tiled area, whenever required on regular basis.
- ix) Vendor will ensure dusting, cleaning and wipe-dry of the furniture tables, chairs, side rocks, cup boards, sofas, wood paneling in the common areas.
- x) Vendor will ensure regular scrubbing, cleaning and refreshing of the toilets – including disinfectant treatment of toilets seats and bowl, water closets, urinals and wash basins
- xi) Vendor will ensure cleaning of doors and mirrors clean all the vents and windowsills
- xii) Vendor will ensure that the dustbins are emptied in the washrooms.
- xiii) Dead Stock Register should be maintained by vendor and the verification of the same should be carried out on per semester basis.

8. Hostel Safety and Security:

This operation presumes the following:

- i) The vendor assigned security guards will be responsible for the safety of all the equipment, fixtures and any other property on the Hostel Premises. They will also have to inform the authorities about any pilferages noticed on the campus.
- ii) The security guards should be personnel of high integrity and confidence. A copy of the antecedent's verification certificate issued by the police about their staff or the security agency should be submitted to the institution.
- iii) The vendor should conduct firefighting drills and carry out Fire safety inspections on regular intervals.
- iv) Apart from the Security Guards, there should be dedicated Operations Managers. The key responsibilities of an operations manager will be:
 - a) Responsible for supervising the work of the security guards.'
 - b) Responsible for maintaining the discipline, dress and decorum of the guards will be the responsibility.
 - c) Responsible for arranging for medical help (doctor/ambulance) to the students in case of any medical emergency
 - d) Responsible of duty deployment of security guards, after daily roll call and briefing about duties and responsibilities
- v) The vendor will define and implement hostel safety and evacuation drills on a regular basis.
- vi) The Vendor will provide :
 - a) Dedicated Operations Managers covering all shift's A and B.
 - b) A single dedicated manager for all the hostels covering Shift C (night).
- vii) The vendor will provide its security guards with seasonal and protective clothing, torches (with adequate supply of battery cells on monthly basis), whistle, lathies, rain-coats, gum boots, Umbrellas and cycles as are normally required for patrolling by the Security personnel.
- viii) The vendor will have to ensure the general discipline of the guards and take up night checks as well as provide on the job training schedules for the guards to make them acquainted with the security requirements of the campus as per the academic and administrative schedule of the University.
- ix) The vendor will maintain a Daily Attendance Register which will be verified by the authorized person of the University.

9. Hostel caretaking operation:

The hostel caretaking operation presume the followings

- i) The vendor will provide a dedicated full time on-site caretaker for each Hostel. The Female care taker will be provided for Girls Hostel and Male care taker will be provided for Boys Hostel.
- ii) The care taker will stay in the room allotted in the concerned Hostel and to be available during office hours in the respective office of the concerned Hostel.
- iii) The care taker will maintain all records of the students residing in the Hostel including students' hostels forms, list of material provided by the University etc.
- iv) The care taker will coordinate with the electrician / plumber / carpenter etc. for maintenance related work and ensure timely disposal of complaint given by the Hosteller.
- v) Normal civil maintenance related work in each Hostel building shall also be taken care by the concerned care taker on timely completion with coordination with the vendor's manpower as well as University's Estate Section.
- vi) The care taker will regular monitor the complaint register and time to time submit

- the status to the Chief Warden office regarding disposal of complaints.
- vii) The care taker should be available during the visit / inspection of the Hostel Warden/ Additional Chief Warden / Chief Warden etc.
 - viii) The care taker shall maintain all relevant registers and records to be presented before the Chief Warden as and when asked.
 - ix) The care taker shall also ensure the details of the rebates to be provided to the Hosteller in the monthly mess bill and take action for that during processing of mess bill.
 - x) The care taker shall also monitor the housekeeping and security work in the concerned hostel.
 - xi) Dead Stock Register should be maintained by vendor and the verification of the same should be carried out on per semester basis.
 - xii) A Suggestion Box should be kept in each hostel building and care taker shall ensure that the suggestions received shall be placed before the appropriate authority for timely consideration.
 - xiii) The care taker shall ensure proper display of daily newspaper and arrangements for common room in each hostel.
 - xiv) In case of emergency, the care taker shall ensure to contact Medical Officer, Wardens etc. as per requirement.

Documents to be attached with Technical Bid Application:

- (1) Company Registration Certificate
- (2) Complete company profile
- (3) Valid GST No. Copy.
- (4) PAN Card Copy
- (5) Turnover Certificate
- (6) Balance Sheet of last Five years
- (7) 5-year ITR of the company
- (8) Experience proof documents (completion certificates / Previous work order/ POs)
- (9) SOP/ work methodology documents for the technical evaluation of B, C, D, E and F
- (10) EMD Paid details

ON THE LETTER PAD OF CHARTERED ACCOUNTANT

This is to certify that the total turnover in the case of M/s having PAN is as under

Financial year	Amount in Rupees (figures)	Amount in Rupees (words)
2016-17		
2017-18		
2018-19		
2019-20		
2020-21		
Total		

Average= Total/5=

It is further certified that the above-mentioned amounts have been derived from the books of accounts presented before us for the above-mentioned periods.

Name and sign of the authorized person of the firm along with seal Place:

Date:

Note: The bidder is required to provide the copy of Annual Audited Account, Balance Sheet, Income Tax Return of five years from 2016-17 to 2020-21 along with Technical Bid.

Performa for Application
(On the letter head of the Party/firm)

Passport size
Photograph
of bidder

S. No.	Particulars	Details	S. No. of Documents attached
1.	Name of the Firm/Individual/Company/Vendor		
2.	Registration No. under shop & Estt. Act/ or any other Act (attach attested copies of documents of registration/ incorporation of your firm).		
3.	PAN CARD No. (attach photocopy)		
4.	GST Registration No. (attach photocopy)		
5.	EPF Registration (attach photocopy)		
6.	ESI Registration (attach photocopy)		
7.	Labour License / Registration (attach photocopy)		
8.	Food quality certificate from Quality Council of India details (attach photocopy) and License under FSS Act 2006		
9.	ISO certificate details (attach photocopy)		
10.	Full Address with contact (Phone/ Mobile No)		
11.	Previous experience/Training in the concerned field (attested certificates to be attached)		
12.	Minimum annual average turnover of Rs. 10.00 Crore during last five financial years.		
13.	Details of DD submitted as Earnest Money (refundable in case of unsuccessful bidder) If exempted from EMD, necessary certificate in this regard.	DD No. _____ Date _____ Issuing Bank _____	
14.	Details of staff (with qualification from Institute of hotel management / Food craft institute/govt. recognized institutions) on role of the firm since last 3 years.		
15.	Names and addresses of two references with contact No. 1. 2.		
16.	Any other information / Remarks		

Declaration:

I/We hereby declare that the information furnished above is true and correct. In case the above information is found incorrect at any stage, the Registrar, CU Rajasthan may take appropriate action as warranted.

Name and sign of the authorized person of the firm along with seal Place:

Date:

UNDERTAKING – YEARS OF EXPERIENCE

Tender No. _____ **Due for opening on:** _____

Name of the Service _____

I/ We M/s _____ hereby declare that:

Our agency has been in business of providing mess services a period of at least last 4 years and has provided services similar to the services sought in this tender.

We have provided mess services for two years in one of the Institution specified in Pre-Qualifying Criteria.

We will abide by all the terms and conditions of this tender including the clauses of bid security and performance security.

We declare that we have necessary facilities/tie up for providing Mess services and enough manpower to cater to any additional need of University on short notice, if any such need arises during the tenure of the contract.

Signature of the Tenderer

Name & Address with stamp

UNDERTAKING BY THE TENDERER

I, Shri _____ S/o _____

hereby solemnly agree to abide by the Terms & conditions mentioned in the tender documents.

Any break of the Clause/Clauses will render my contract null and void.

I have understood completely about this tender document and the terms and conditions therein. I agree to serve the eatable/Breakfast/Lunch/Dinner on the rates mentioned in the tender rate list annexed with. I have also understood that I have to maintain the high standard, quality and hygiene of all the eatables as mentioned in the rate list of items with the tender. Further I undertake that I have not been debarred/black listed on previous occasions by any of the Departments / Universities / Institutions / Public Sector Undertakings etc. of Central/State Government.

Signature of the Tenderer Name of the Tenderer
Witness No. 1
(Name and full address)

Witness No. 2
(Name and full address)

(Full Signature of the Tenderer with seal of the Agency)

LIST OF PRESENT CLIENTS

(For the value not less than Rs. 3 Crore per annum for each client):

S. No.	Name of the client	Scope of work	Date of start	Date of completion	Reference of authorized official on clients side with contact number
1.					
2.					
3.					
4.					
5.					

Note: Keep adding in the similar manner if the list is longer.

NOTE:

1. Present clients mean the clients presently (on the last day of bid submission) being served by the service provider. The list of previous clients within one year of last date of submission of bid can also be included.
2. **Supporting documents in respect of performance of the agency issued by any client may please be attached.**
3. Supporting documents in the form of award of work/completion should be submitted.
4. Please highlight the clients for which the total tenure of services is 2 years or more than 2 years continuously. Certificate of continuity of services with all the clients where mess services have been provided for 2 or more years continuously should also be attached/proof of award of work in continuity to be attached.
5. If no proof of award of work, completion of work is submitted, the evaluation committee may make its own judgment and the Bidder may be rated accordingly on this count in technical evaluation.

Signature of the Tenderer

Name & Address with stamp

Performa for Financial bid
(On the letter head of the Party/firm)

In consideration of services mentioned, bidder shall provide a service fee in the table below:

1.	Mess service fee per bed per month*
2.	Hostel housekeeping services per bed per month*
3.	Hostel safety and security services per bed per month*
4.	Hostel care taking per bed per month*
5.	Total service fee per bed per month* (Total of 1+2+3+4)

*exclusive of GST

- a) The Service Provider (preferred bidder) will raise an invoice to the University on a monthly basis. All invoices shall be paid by the University within fifteen (15) days after completing all the document formalities/checking and verification etc.,
- b) Mess invoice will be raised considering the rebate days of the students as per CU Rajasthan Policy
- c) Bidder shall also provide a separate service fee of Food & Beverages based on the standard menu format provided with this tender document.
- d) Electricity, Water charges and License Fees: As per the fixed rate / actual consumption on a period module via sub-meter, payable directly to the University.
- e) Bidder shall carry all repairs and maintenance of the Hostel infrastructure and upto maximum limit of INR {.....} per bed per room on monthly basis. This excludes any and all civil works and paintings required to be done at the property. In the event value of any repair and maintenance goes beyond the aforesaid amount, then the University will be liable to carry such repairs. This price will not be considered in the evaluation of financial bid. This price may be negotiated on the basis of mutual discussion of CU Rajasthan and vendor.

List of Kitchen Equipment to be provided by CURAJ for Mega Mess

Item No.	Description of Items	Quantity	Unit
1	Stainless Steel Dish Landing Tables - Size 2100x750x850mm	2	
2	Stainless Steel Three Sink Wash Unit - Size 2100x750x850+150mm	2	
3	Stainless Steel Tables		
(a)	Wiping Table Size 600x750x850mm	1	
(b)	Work Tables Size 1200x900x850mm	2	
(c)	Wiping Table Size 1500x750x850mm	7	
(d)	Preparation Table Size 1800x750x850 Mm	2	
(e)	Work Tables Size 2400x750x850mm	6	
(f)	Work Tables Size 2400x1050x850mm	2	
4	Stainless Steel Storage Rack With Shelve Size:36x18x72	20	
5	Stainless Steel Work Table With Sink		
(a)	Work Table With Sink Size 1500x750x850+150mm	1	
(b)	Work Table With Sink Size 2400x750x850+150mm	2	
(c)	Work Table With Two Sink Unit Size 1800x750x850+150mm	2	
6	Dough Kneading Machine Cap: 40kgs	2	
7	Chapati Plate Cum Puffer Size: 60x30x34	2	
8	Low Ht Burner Size: 36x36x24	6	
9	Low Ht Table Size: 36x36x24	4	
10	Spice Trolley Size: 36x36x34	2	
11	Bulk cooker tilting type cap.:150ltr	2	
12	Tilting frying pan cap.:100ltr	2	
13	Pot Rack Size:2400x750x1500mm	2	
14	Potato peeler cap.:20kgs	1	
15	Wet grinder cap.:10ltr	1	
16	Gravy machine cap.:20 ltr	1	
17	Onion/Potato Bins Size:30x30x36	5	
18	Dunage Rack Size:60x30x12	2	
19	Fifty Four Idlies Capacities Idly Steamer	1	
20	Four Door Refrigerator Of Size :1200x750x2100 Mm	2	
21	Two Door Refrigerator Of Size:1200x750x2100	2	

22	Deep Freezer Of Cap.400ltrs	1	
23	Insect Killer	4	
24	Stainless Steel Plates Rack	2	
25	Stainless Steel Greece Traps	5	
26	Stainless Steel Big Pot Wash	1	
28	Benmary	2	
27	Plate Rack Trolley	1	
29	Breakfast Plates	111	
30	Lunch/Dinner Plates	500	
31	Steel Glass	220	
32	Plastic Try	1	
33	Steel Spoon	400	
34	Steel Bhagoni	1	
35	Weight Machine	1	
36	Casserole With Lid	4	
37	Spendish	9	
38	SS 6 Seaters Dining Table Fixed Seaters	10	
39	Rice Cooking Vessels (15kg)	3	
40	Double Jacket Vessels Dhall (80 Ltr)	1	
41	Idly Coking Vessel 120 Nos.	1	
42	Multi Propose Stream Boiler (Gas Burner Models)	1	
43	Mess Table (GODREJ)	10	
44	Steel Dinning Table with Chairs	350 seating	
45	Royal Chair Counter	1	
46	Student Tables	4	

***Subject to verification at the time of handing over the Mess.**

List of Kitchen Equipment to be provided by CURAJ for B-1 Hostel Mess

Item No.	Description of Items	Quantity	Unit
1	Aluminum Parat	2	
2	Idly Sancha	2	
3	Spendish	10	
4	Bhagona Dakhan Big	2	
5	Pressure Cooker	1	
6	Food Heater/Dish banmery	1	
7	Table Counter	1	
8	Steel Standing Table	5	
9	Insect Killer	2	
10	Atta Machine	1	
11	Tawa Bhatti	1	
12	3 Burner Bhatti	1	
13	Thali Steel Parat	1	
14	D-Freezer	1	
15	Freezer 4 D	1	
16	Patila Tea/	1	
17	Dish Washer with 2sink	1	
18	Food Trolley	1	
19	Kadhai Big	1	
20	Kadhai Small	1	
21	Masaldani Rack	2	
22	Weight Machine	1	
23	Onion/Potato Stand	1	
24	Jug	4	
25	Glass	5	
26	Mess Table Small	7	
27	Mess Table Big	4	
28	Mess Chair	42	
29	Rack Steel	2	
30	Steel Box	2	
31	Thali (plates)	120	
32	Steel Wall Stand (Fix)	2	
33	Tawa Plate (Round)	1	
34	Thali Stand	1	
35	2 Burner Chulha	1	
36	1 Burner Chulha	1	
37	Aluminum Kadhai (Small)	1	

***Subject to verification at the time of handing over the Mess.**

List of Kitchen Equipment to be provided by CURAJ for B-2 Hostel Mess

Item No.	Description of Items	Quantity	Unit
1	Ban MARRY	1	
2	Spendish with Dhakan	3	
3	Steel Standing Rack Small	1	
4	Steel Standing Rack Big	3	
5	Freezer 4D	1	
6	Working Table/Steel Standing Table	3	
7	Steel Standing Table Rack	1	
8	Steel Standing Table Big	1	
9	Steel Standing Table Small	1	
10	Casserole /Hot cash	1	
11	Attadani Stand Movable Trolley	1	
12	Steel Water Container	1	
13	Washing Standing Table	1	
14	Chapati Tawa Bhatti	1	
15	Steel Plates	100	
16	Deep Freezer of Cap, 400 ltrs	1	
17	Atta Machine	1	

***Subject to verification at the time of handing over the Mess.**

List of Kitchen Equipment to be provided by CURAJ for B-4 Hostel Mess

Item No.	Description of Items	Quantity	Unit
1	Breakfast Plates	189	
2	Food Plates	265	
3	Kadhai (Small + Big)	2	
4	Palata	1	
5	Bhagona's	2	
6	Rice Chalni	1	
7	Water Container	1	
8	Fry Pan	1	
9	Bhagoni	1	
10	Donges	4	
11	Idly Cooker	1	
12	Atta Parat	2	
13	Water Bucket	2	
14	Water Jug	3	
15	Cooker	2	
16	Service Spoon	10	
17	Glass	10	
18	Small Spoon	5	
19	Spendis	5	
20	Chimata	2	
21	Dustbin	2	
22	Mess Table	10	
23	Potato Jali	1	
24	Tawa Bhatti	1	
25	2 Burner Bhatti	1	
26	3 Burner Bhatti	1	
27	Small Bhatti	1	
28	Casserole /Hot cash	1	
29	Thali Wash Stand	1	
30	Thali Stand	1	
31	Grander	1	
32	D-Freeze	1	
33	Atta Machine	1	
34	Masala Stand	1	
35	Donges	5	
36	Insect Killer	2	
37	Dish Counter/ Banmery	1	

***Subject to verification at the time of handing over the Mess.**

List of Kitchen Equipment to be provided by CURAJ for OBC Hostel Mess

Item No.	Description of Items	Quantity	Unit
1	Cooker	1	
2	Glass	150	
3	Fly Killer	4	
4	Weighing Scale	1	
5	Chapati plate with puffer	1	
6	Pot rack or SS wire shelving Rack	2	
7	Steel Table with Storage	2	
8	Iron Kadhai	4	
9	Two Burner Gas	1	
10	Potato Peeling Machine	1	
11	Food Warmer/ Bain Marie	1	
12	Thali (Compartmental Tray)	200	
13	Mixer Grinder	1	
14	Deep Freezer	1	
15	Dough Kneader	1	
16	Pulverizer	1	
17	Aluminium Paraat	3	
18	Table spoon	240	
19	Casserole	2	

***Subject to verification at the time of handing over the Mess.**

Central University of Rajasthan Campus



Hostels and Mess at Central University of Rajasthan Campus

