

PM SHRI KENDRIYA VIDYALAYA, JHUNJHUNU
QUOTATION FOR PROVIDING OF FOOD ITEMS FOR SESSION 2025-26

S. No.	ITEMS	ITEMS/MATERIALS & QUANTITY (Expected No. of Persons is 100)	RATE
1	Break Fast	1. Milk-200 ml or more 2. Breads with butter / Jam and Sprouts (Moong/Chana/Moongfali/Rajma/Soyaseed) 3. Idli & Vada with Sambhar & Chatni/Dalia/Poha (any one) OR Aloo Parantha, Curd & Pickle OR Puri & Sabji 4. Banana (2 Pcs) or Apple 1- Pcs (Qty. 100-150 Gm.) OR Seasonal Fruits OR 02 Pcs of Eggs (Boiled)	
2	Refreshment (At 11:00 AM) for official only	1. Fruits Juice Packed (100-150 ml) OR Tea & Biscuits	
3	Lunch & Dinner	1. Chapati (Tawa / Tandoor etc.) 2. Rice / Rice Pulao (Veg.) 3. Daal /Razma / Chhole (Any one) 4. Mixed Veg (Seasonal) / Kofta/Beson curry 5. Paneer for Vegetarian and Eggs /Fish /Chicken/Mutton curry for non- vegetarian. (ITEMS ARE MANDATORY IN LUNCH & DINNER) 6. Soup(Tomato/Vegetable) 7. Salad & Pickle mixed 8. Papad (Branded) fried /Roasted. 9. Curd/Raita (Vegetable) or Boondi 10. Sweet dish(Dinner) and Fruits Custard/Kheer(Fruits Apple/Orange/Kinnow in lunch)	
4	Refreshment (At 5.00 to 5.30)	1. Juice (Packed 100-150 ml.) 2. Snacks-Sandwich/Samosa/Aaloo Bonda/Paneer Pakora/Patties = 02 Pcs or more (100-150 Gm.)	
5	Sleep Time (Bed Time)	1. Milk (200-250 ml.) Or Ice Cream (40-50 ml.) as per feasibilities /Weather	
TOTAL OF THE DAY			
<ul style="list-style-type: none"> As per notification no 12/2017-Central Tax Rate, GST is not applicable for said service. 			
Note: 1. Food should be prepared in neat and hygienic cooking/dinning environment at Vidyalaya only. 2. Before serving the food, it will be tasted by the Committee/Venue Principal/Staff. 3. Fresh fruits/vegetables, Branded & Packed (FSSAI approved) food materials should be used for preparation of Meal/Food.			

NAME OF FIRM _____

GST No. _____ (Attach copy of GSTN certificate)

FSSAI Certificate No. _____ (Attach copy of FSSAI certificate)

ADDRESS _____

Signature of Proprietor

Seal of Firm