

TERMS AND CONDITIONS

1. The materials used for cooking should be of high standard and good quality. The rice grains should be of small size and of premium/best quality available in the market; the oil should be branded; the vegetables should be fresh and be purchased on daily basis; the Atta Powder, the masala powders- haldi powder, chilly powder, black pepper powder, dhania powder etc. should be good quality.
2. Buffet system will be followed.

BRIEF DESCRIPTION OF SERVICE	
Provision of food to the students participating in the KVS various programme as per tentative menu (Enclosed) are to be provided to the participants of the different programme for students And Staff at PM SHRI Kendriya Vidyalaya CRPF Pallipuram or the place intimated by the Authorities in advance.	
Sl No	Item/Descriptions
1	Breakfast: 200ml Milk plus 04pcs Bread with butter and 04 pcs Bread with jam or 06 to 08 pcs of Idli / Dosa, Sambar, Chutney or 04 pcs Aloo Paratha with Curd & Pickle Plus 02 Banana or 01 Apple and 02 Eggs. (Fruits & egg compulsory in every plate).
2	Lunch: Chapati, Rice, Sweet any Dal or Rajama or Chana, Seasonal mixed vegetables, Salad, Papad, Pickles and chicken / fish for Non-Vegetables and Paneer for Vegetarians.
3	Evening: Tea/Fruit Juice 200ml (Grapes / Pomegranate / Orange / Mango) with snacks (i.e. 02 Sandwich / 02 Samosa / 02 Bread Pakoda / 08 Paneer Pakora etc./ 02 pcs Banana fry / 02 pcs Dal Vada / 02 pcs Meduvada / 2 pcs Veg pugs)
4	Dinner: Chapati (Sukha Roti / Tandoori Roti), Rice, Sweet any Dal or Rajama or Chana, Seasonal mixed vegetable, salad, pickles & chicken/fish for non-vegetarians. Paneer for Vegetarians PLUS 200 ml milk.
5	NCC Refreshment: 03 pcs Idli /03pcs Idiyappam and Sambar or any Dal & 01 banana & Fruit Juice 200ml (Grapes / Pomegranate / Orange / Mango)

- ❖ Quantity of food as per the requirement of Students / individuals be supplied without any restriction or limit mentioned above.
- ❖ Table salt, sugar & Pickle should be served with all the meals. The vegetables used for cooking should be fresh.
- ❖ No compromise with the Quantity of Food. The rice served should be of premium quality & the oil used should be branded double refined oil.

No change in Menu without Principal's approval

3. Catering timings should be observed strictly.
 - a. Breakfast – 07.00 hours to 08.30 hours;
 - b. Morning Tea – 11.00 hours;
 - c. Lunch - 13.00 to 13.45 hours;
 - d. Evening Tea - 15.45 hours;
 - e. Dinner - 20.00 hours to 21.00 hours approximately.
4. The firm will arrange for the required material and men for the preparation and serving of food and washing of used vessels etc. and all of them should be given Identity cards. At least 3 bearers with proper outfit should be engaged for serving food.
5. Requisite number of clean plates, and other serving bowls, spoons, tumblers, glasses, napkins and white sheet for the serving table etc. are to be brought by the caterer.

6. Brief instructions for washing the used vessels and other cleaning work are as under:

- a. The leftover food from the plates should be removed from the Vidyalaya site/place where it is being serviced and should not be dumped inside the campus.
 - b. The plates and all the other utensils should be wiped dry with a clean towel. If any portion of articles of crockery has got chipped off or there is a crack, it should be replaced immediately.
 - c. The bearers should maintain proper discipline and decorum when on duty in the Vidyalaya.
 - d. No electrical heating equipment will be allowed to be used.
 - e. Sufficient Pure Water for drinking purpose should be provided by the caterer.
 - f. Payment will be done in the form of Bank Transfer (NIFT/RTGS) only within 15 working days after the satisfactory completion of each contract, after deducting TDS/GST as applicable. In case the services rendered are found to be unsatisfactory by a committee nominated by the Principal a penalty of 2 to 5% of the contract value will be imposed at the discretion of the Principal, which shall be binding and final. In case of poor quality of food not suitable for consumption by the participants, the food will be rejected and the extra cost incurred for procuring food from outside will be recovered from the subsequent payment due to the contract. Besides this the firm can also be blacklisted and for hidden in submitting their tender in future.
 - g. Rate should be quoted for per head (for supply of food items mentioned in the tentative menu) for one full day starting from morning Breakfast to night dinner and meal wise
 - h. In the case of participants reaching the Vidyalaya early by a day or leaving the course for a day after the completion of the meet owing to train reservation, the caterer should provide packed food at the approved rates only. The list of such students would be intimated well in advance.
 - i. Under no circumstances the caterer will charge extra or collect money from the participants for the food served during the meet days as food charges are borne by the Vidyalaya only.
7. Once the contract is awarded, the firm has to accept the order as per the terms and conditions as per the tender notice.

The Vidyalaya reserves the right to terminate the contract at any time without assigning any reasons thereof, if the services are found unsatisfactory and award the contract to the next successful bidder. In that case, the Contractor will lose his Performance guarantee amount.

Acceptance

Sign & Seal of the firm

30/05/2025
Principal
प्रीतम श्री केंद्रीय विद्यालय/PM SHRI KENDRIYA VIDYALAYA
सी आर पी एक पालीपुरम/CRPF PALLIPPURAM
तिरुवनंतपुरम/THIRUVANANTHAPURAM PIN-695316