

**CORRIGENDUM-II**

for

Tender Notification No.: 26SP027T; Dated 18/04/2025

Tender for Operating the Students Mess, and Providing Catering Services for Executive Dining at IIM Tiruchirappalli (for Executive Education and Consulting (EEC) Participants, and Institute/Corporate Guests).

The following changes have been made to the above Tender through this Corrigendum-II.

S. No.	Reference to the main Tender	For	Read As / Updated / Revised
1	Page No. 5; Pt. No. 1	Period of Contract: The selected Service Provider shall provide Catering Services for a period of one year. However, the contract shall be extended for a further period of up to two more years, on a yearly basis	The selected Service Provider shall provide catering services for a period of two (2) years. Further, subject to satisfactory performance of the Service Provider and the requirements of the Institute, the contract may be extended for an additional period of one (1) year, after 2 years of the initial contract, on the same terms and conditions, subject to the approval of the Competent Authority.
2	Page No. 10 & 11; Point 5.3	The bidders should have executed a similar job in the last three years as of March 31, 2026. Similar Work shall mean:  a) Running Students Messes successfully in renowned Educational Institutions such as IIMs, IITs, NITs, AIIMS / Central Universities / State Universities / Deemed Universities / Institutions of Eminence/ Renowned Private Educational Institutions / Universities or similar Institutions of National Importance (Top 50 rank in NIRF ranking across categories) with a minimum feeding strength of 900 – 1000	The bidders should have executed similar jobs in the last three years as of March 31, 2026. Similar Work shall mean:  a) Running Students Messes successfully in renowned Educational Institutions such as IIMs, IITs, NITs, AIIMS / Central Universities / State Universities / Deemed Universities / Institutions of Eminence/ Renowned Private Educational Institutions / Universities or similar Institutions of National Importance (Top 50 rank in NIRF ranking across categories) with a minimum of  <ul style="list-style-type: none"> <li>• 400 persons per day (For breakfast, lunch, and dinner) in a minimum of three institutions OR</li> <li>• 600 persons per day (For breakfast, lunch, and dinner) in a minimum of two institutions OR</li> </ul>

		<p>per day (900 – 1000 dining each for breakfast, lunch, and dinner).</p> <p>or</p> <p>b) Running of Mess /Executive catering with a minimum feeding strength of 900 – 1000 per day (900 – 1000 dining each for breakfast, lunch, and dinner) in a Large Industrial or Commercial Establishments of repute.</p>	<ul style="list-style-type: none"> <li>• 900 persons per day (For breakfast, lunch, and dinner) in an institution, as specified above.</li> </ul> <p>OR</p> <p>b) Running of Mess /Executive catering in a Large Industrial or Commercial Establishments of repute with a minimum of</p> <ul style="list-style-type: none"> <li>• 400 persons per day (For breakfast, lunch, and dinner) in a minimum of three Industrial or Commercial Establishments of repute OR</li> <li>• 600 persons per day (For breakfast, lunch, and dinner) in a minimum of two Industrial or Commercial Establishments of repute OR</li> <li>• 900 persons per day (For breakfast, lunch, and dinner) in a Industrial or Commercial Establishments of repute, as specified above.</li> </ul>
3	Page No. 15; Pt. No. 6.26	<p>Special conditions relating to the tender:</p> <p>Transportation of all material, vessels, cutlery, and other implements, as well as their people, is entirely within the scope of the Bidder</p>	<p>Special conditions relating to the tender:</p> <p>Crockery, cutlery, plates etc., for Mess and Executive Dining :</p> <ul style="list-style-type: none"> <li>➤ EEC and other Executive Dining services shall be required to provide a minimum of 160 sets of crockery and cutlery.</li> <li>➤ The approval of the EEC office is required for crockery and cutlery samples. After their approval, only the items should be procured.</li> <li>➤ Separate and sufficient crockery, cutlery, plates, and related dining items shall be maintained for the student mess accommodating 1,100 hostel students.</li> </ul>
4	Page No. 17 & 18; Sl. No. 1,4,15	<p>Indicative Deployment of Staff Deployment and Qualification</p>	<p>At least one staff member deployed in the mess for managerial responsibilities shall be proficient in English communication.</p>

5	Page No. 18; Pt. No. 12 & 13	Indicative Deployment of Staff Deployment and Qualification: Cleaning Staff (for each shift) – 15 Nos. Dishwashing Staff (for each shift) – 15 Nos.	Deployment of Staff Deployment and Qualification: The provision relating to shift-wise deployment is to be removed. The staffing requirement shall be as follows: <ul style="list-style-type: none"> <li>• Cleaning Staff: 15 Nos. (total requirement for both shifts combined)</li> <li>• Dishwashing Staff: 15 Nos. (total requirement for both shifts combined)</li> </ul>
6	Page No. 18; Pt. No. 14	Indicative Deployment of Staff Deployment and Qualification: Driver – 1 No	Deployment of Staff Deployment and Qualification: <ul style="list-style-type: none"> <li>➤ The requirement for a Driver (1 No.) has been removed from the tender document. The transportation of food items within the campus, including shifting and delivery, shall be the responsibility of the vendor and shall be undertaken without any additional cost to the Institute.</li> </ul>
7	Page No. 24; Pt. No. 8.8.2	Price Band for Students' Mess Operations: The bidders shall quote their rates, excluding GST, for operating the Students' Mess on a per student, per day basis, strictly within the prescribed price band of Rs. 230/- to Rs. 280/- (excluding GST)	Revised Price Band for Students' Mess Operations: Bidders are required to quote their rates, exclusive of GST, for the operation of the Students' Mess on a per-student, per-day basis (Breakfast, Lunch, Evening Snacks, and Dinner). The quoted rates shall strictly fall within the prescribed price band of ₹240/- to ₹280/- per student per day (excluding GST)
8	Page No. 29 Point 2	Catering Experience in the last three years as of 31st March 2026: Mess contracts/work orders in an educational institution (Top 50 rank in NIRF ranking across categories – best of 2023-25 will be considered)  or  large industrial or commercial establishments	Catering Experience in the last three years as of 31st March 2026:  Mess Contracts/Work Orders in Renowned Educational Institutions such as IIMs, IITs, NITs, AIIMS / Central Universities / State Universities / Deemed Universities / Institutions of Eminence/ Renowned Private Educational Institutions / Universities or similar Institutions of National Importance (Top 50 rank in NIRF ranking across categories)

		<p>with a feeding strength of above 1000 per day (in the last three years as of 31st March 2026).</p> <p>a. Above 3 Work Order / Mess Contracts: 10 marks</p> <p>b. 2 -3 Work Order / Mess Contracts: 05 marks</p> <p>The performance certificate should match the details mentioned here.</p> <p>Note: The maximum marks shall be restricted to 10 under this category.</p>	<p>OR</p> <p>Large Industrial or Commercial Establishments</p> <p>a. With a feeding strength of above 400 per day (in the last three years as of 31st March 2026):</p> <p>3 &amp; Above Work Orders / Mess Contracts: 5 Marks</p> <p>2 Work Orders / Mess Contracts: 3 Marks</p> <p>1 Work Order / Mess Contract: 1 Marks</p> <p>b. With a feeding strength of above 600 per day (in the last three years as of 31st March 2026):</p> <p>3 &amp; Above Work Orders / Mess Contracts: 7 Marks</p> <p>2 Work Orders / Mess Contracts: 4 Marks</p> <p>1 Work Order / Mess Contract: 2 Marks</p> <p>c. With a feeding strength of above 900 per day (in the last three years as of 31st March 2026).</p> <p>2 &amp; Above Work Orders / Mess Contracts: 10 Marks</p> <p>1 Work Order / Mess Contracts: 6 Marks</p> <p>The performance certificate should match the details mentioned here.</p> <p>Note: The maximum marks shall be restricted to 10 under this category.</p>
9	Page No: 30 Point 3	<p>Performance Certificates from the contracts mentioned in Point No. 2 above i.e.</p> <p>an educational institution (Top 50 rank in NIRF ranking</p>	<p>Performance Certificates from the contracts mentioned in Point No. 2 above, i.e.</p> <p>Renowned Educational Institutions such as IIMs, IITs, NITs, AIIMS / Central Universities / State Universities / Deemed Universities / Institutions of Eminence/ Renowned Private Educational Institutions /</p>

		<p>across categories – best of 2023-25 will be considered)</p> <p>or</p> <p>large industrial or commercial establishments</p> <p>with feeding strength above 1000 per day (in the last three years as of 31st March 2026) will be considered. The work order value is at least Rs. 100 lakhs each with the verifiable contact details should be enclosed along with a copy of the Work order):</p> <ul style="list-style-type: none"> <li>• 10 marks for each completed work. × Maximum of 3 work orders</li> </ul> <p>(The above mark will be awarded based on the performance rating, such as, Excellent – 10 Marks, very good – 8 marks, good – 6 Marks, satisfactory – 2 Marks, Others – No marks or Zero Marks)</p> <p>(Any Performance Certificate without a work order copy, below satisfactory, contact details, or not in official format would not be considered.</p> <p>Note: The maximum marks shall be restricted to 30 under this category</p>	<p>Universities or similar Institutions of National Importance (Top 50 rank in NIRF ranking across categories)</p> <p>OR</p> <p>Large Industrial or Commercial Establishments</p> <p>a. With a feeding strength of above 400 per day (in the last three years as of 31st March 2026):</p> <p>3 &amp; Above Performance Certificates: 18 Marks</p> <p>2 Performance Certificates: 12 Marks</p> <p>1 Performance Certificate: 5 Marks</p> <p>b. With a feeding strength of above 600 per day (in the last three years as of 31st March 2026):</p> <p>3 &amp; Above Performance Certificates: 25 Marks</p> <p>2 Performance Certificates: 20 Marks</p> <p>1 Performance Certificate: 15 Marks</p> <p>c. With a feeding strength of above 900 per day (in the last three years as of 31st March 2026).</p> <p>2 Performance Certificates: 30 Marks</p> <p>1 Performance Certificate: 20 Marks</p> <p>The performance certificate should be submitted with the verifiable contact details enclosed, along with a copy of the Work order.</p> <p>The Performance Certificate Rating should be at least SATISFACTORY.</p> <p>(Any Performance Certificate without a work order copy, below satisfactory, without contact details, or not in the specific format</p>
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			mentioned in this tender would not be considered for evaluation.  Note: The maximum marks shall be restricted to 30 under this category
10	Page No. 56;  Milkshakes / Common items	The vendor requested clarification regarding snacks, whether cold milk or milkshakes should be served simultaneously.	The cold milk is removed from the menu.
11	Page No. 57& 58;  Veg Gravy	Sunday & Wednesday Dinner menu Items: The Quantity for the Paneer is listed as 225 grams in the Menu under Veg Gravy.	The quantity of paneer served to the students is 150 grams, excluding gravy.
12	Page No. 57& 58;  Non-Veg Gravy	Sunday & Wednesday Dinner menu Items: The Quantity for the Chicken is listed as 225 grams in the Menu under Non-Veg Gravy.	The quantity of chicken served to the students is 200 grams, excluding gravy.
13	Page No. 61;  Proposed Menu	Preparation of delicacies for festivals: The Vendor should serve a few special items along with regular meals to students on festival occasions. The delicacies required during each festival of the year are given below: The proposed menu is to be served in 1 serving / 2 servings per student	Preparation of Special Delicacies for Festivals: For a special festival, delicacies shall be prepared and served as follows: <ul style="list-style-type: none"> <li>• Solid desserts: 40-50 grams per student</li> <li>• Liquid desserts: 150 ml per student</li> <li>• Ice cream: 150 ml per student</li> </ul>
14	Page No. 62  Expected count for EEC Programmes	Indicative - Breakfast, Lunch & Dinner for the Executive Dining Institute: The vendor requested the minimum guarantee per day for EEC Programs	Indicative - Breakfast, Lunch & Dinner for the Executive Dining Institute: The expected participation for EEC Programs will be approximately 25-30 participants per day. In the case of LDP/SDP Programs (lunch only), the participation is anticipated to be around 50-150 participants.

15	Page No. 62; Canned Juice	For Breakfast Menu: Seasonal fresh juice / Canned juice [Choose any one]	For Breakfast Menu: Only seasonal fresh juices shall be served. Canned juices are removed from the menu.
16	Page No. 62; Boiled Egg / Live counter	For Breakfast Menu: Boiled Egg / Live counter – Omelette/scrambled egg/ cheese Omelette (One of these items to be served per day).	For Breakfast Menu: Boiled egg and Live counter: With options for Omelette, scrambled egg, cheese Omelette, and Masala Omelette.
17	Page No. 62; Annexure II A2	Veg Menu: Per Plate cost in the Price Band of Rs. 300 to Rs. 450	The per-plate price band for the vegetarian menu is revised to Rs. 350/- to Rs. 450/-
18	Page No. 66; Annexure III	Selected Branded Items to Be Used for The Food Preparation	The following additional brands are to be included in the list of selected brands: a) Basmati Rice – Daawat / Kohinoor / Fortune / Unity b) Seeraga Samba Rice – Mannachanallur Seeraga Samba / India Gate c) Sugar – Bannari Amman d) Jam – OHMS e) Badam Milk Powder – MTR f) Idli Rice – Apple / Orange / Taj
19	Page No. 9; Point No. 3.21	*Snacks/Tea/Milk/Juice and Coffee should be available throughout the day (i.e., 07.00 AM -10.00 PM)	<ul style="list-style-type: none"> <li>The vendor shall ensure the provision of refreshments/snacks for EEC participants within the campus as and when required, based on prior indent/intimation, irrespective of the number of participants. The arrangement of such services shall fall within the scope of the vendor</li> <li>The vendor shall provide snacks and refreshments for meetings, classroom sessions, functions, and events conducted within the campus, as and when required, irrespective of the number of attendees. Prior intimation/indent will be provided, and the arrangement of such services shall fall within the scope of the vendor.</li> </ul>
20	Page No. 74; Annexure VIII	Tentative List of Kitchen Equipment Provided by IIMT	List mentioned below.  All other items and equipment required for the efficient operation of the Students' Mess and Executive Dining shall be within the scope of the vendor. Accordingly, the vendor shall ensure complete readiness to operate the Student's Mess and Executive Dining facility in all respects.

<b>Kitchen Equipment Items</b>			
<b>Sl. No</b>	<b>Item Description</b>	<b>Size</b>	<b>Quantity</b>
	<b>Cold storage room</b>		
1	Work Table with under storage	1.50x1.70	1
2	Work Table with under storage	0.75x0.70	1
3	Hand-wash sink unit	0.50x0.50	1
4	Onion/Potato Storage Bin	1.2x0.90	1
5	Cold Room	2.40x2.40	1
6	Pipe Rack	1.0x1.90	3
7	Plate Rack	1.05x2.0	
8	Work Table with Under Storage	1.35x0.70	1
9	Work Table with Center Hole	1.80x0.80	1
10	Work Table with Under Storage	1.10x0.70	1
11	Work Table with Under Storage	1.75x0.70	1
12	Pre-Rinse spray unit	0	1
	<b>Plate Wash Area</b>		
13	Rack	1.05x1.95	1
14	Food Master Collection Table	1.80x0.70	1
15	Two Sink Unit	2.35x0.70	1
16	Wall Rack	1.95x0.35	2
17	Water heater unit	0	1
18	Spray Hose Unit	0	1
	<b>Mess Manager Room, Staff Room, and Corridor</b>		
19	Plate Rack	1.05x1.97	1
20	Pipe Rack	1.05x1.90	1
21	Work Table with Vegetable Cutting	0.9x0.95	1
	<b>Staff Room</b>		
22	Plate Rack	1.07x1.95	4
	<b>Main Store Room</b>		
23	Plate Rack	1.07x2.00	8
24	Pallet stage	1.20x0.60	4
25	Wall Cupboard.	1.85x0.70	1
26	Blue star Chiller (Fridge)	1.85x1.25	1
27	Plain Wooden Table	0.90x0.60	1
	<b>Plate Wash Area</b>		
28	Work Table with Under Storage	2.1x0.70	1

Sl. No	Item Description	Size	Quantity
29	Work Table with Under Storage	1.8x0.70	1
30	Two Sink Unit	2.35x0.70	1
31	Two Sink Unit	1.85x0.70	1
32	Work Table with Under Storage with Wheel	1.25x0.60	1
33	Work Table	1.05x0.7	1
34	Spray Hose Unit	0	1
35	Water heater unit	0	1
	<b>Plate Storage</b>		
36	Plate Rack	1.35x2.00	5
	<b>Main Kitchen</b>		
37	Trolley Table with Under Storage	1.05x0.60	1
38	Work Table with Under Storage	1.80x0.70	1
39	Plain Table	2.30x1.08	1
40	Plate Rack	1.35x2.00	1
41	Steel Table	0.90x0.60	1
42	Plain Tawa	1.20x0.90	1
43	Work Table	0.90x0.45	2
44	Chinese range	0.50x0.50	1
45	Single Burner	0.90x0.90	1
46	Single Burner	0.60x0.60	4
47	Dosa Tawa	1.57x0.95	1
48	Double Burner	1.50x0.7	1
49	Spoon Sterilizer	0.38x0.20	1
50	Atta dough kneader	0.65 dia	1
	<b>Room Near Main Kitchen</b>		
51	Work Table with Under Storage	1.43x0.70	1
52	Work Table with Under Storage	1.80x0.70	2
53	Wall Rack	4.20x0.35	1
54	Wall Rack	4.00x0.35	1
55	Wall Cupboard	1.85x0.70	2
	<b>Pot wash</b>		
56	Wall Rack	1.95x0.35	1
57	Spray Hose unit	0	1
	<b>Center Room Near Main Kitchen</b>		
58	Hand-wash sink unit	0.5x0.5	1
59	Two Sink Unit	1.75x0.7	1

Sl. No	Item Description	Size	Quantity
60	One Sink Unit	1.50x0.7	1
61	Wall Rack	1.80x0.35	4
62	Wall Rack	1.05x0.35	3
63	Wall Rack	1.50x0.35	2
64	Wall Rack	1.10x0.35	3
65	Wall Rack	1.4x0.35	1
66	Pipe Rack	1.05x1.90	1
67	Blue Star Chiller (Fridge)	1.85x1.25	1
68	Trolley	0.92x0.60	2
69	Trolley Table with Under Storage	1.05x0.60	1
	<b>Grinding Room</b>		
70	Wall Storage	1.50x0.3	6
71	Wall Storage	1.80x0.30	2
72	Hand Wash sink unit	0.5x0.1	1
73	Potato Peeler	0.70x0.50	1
	<b>Ground Floor Dining Hall</b>		
74	Food Counter (Bain-marie)	2.60x0.75	2
75	Food Counter (Bain-marie)	2.25x0.75	2
76	Food Counter (Bain-marie)	1.10x0.75	2
77	Food Counter (Bain-marie)	1.15x0.75	2
78	Hot Counter	2.00x0.75	2
79	cold Counter	1.20x1.05	2
80	Food Counter with guard	2.60x0.75	2
81	Food Counter with guard	1.20x1.05	2
82	Bread Toaster	0.73x0.50	1
83	First Floor		
84	Cold Counter	1.20x1.05	3
85	Counter with Tray Guard	2.60x0.75	3
	<b>Material Receipt Area</b>		
86	Plate Rack	1.35x2.00	7
87	Hand Wash Sink Unit	0.5x0.5	1
88	Plate Rack	1.05x1.90	1
89	Plate Rack	1.05x1.80	1

*All other points mentioned in the Tender document, other than the above Corrigendum, will remain the same.*

*R. Rama*  
Rama R 08/05/2026  
SAO (S&P)