

CORRIGENDUM - II

FOR

Tender Notification No.: IIMT/2022-23/Mess/110 dated: 16.03.2023

Notice Inviting Tender for Providing Catering Services at the Student Mess of IIM Tiruchirappalli

Corrigendum/Amendments in the tender document

1. Please refer to the Tender for Providing Catering Services at the Student Mess of IIM Tiruchirappalli.
2. The following changes have been made in the Tender Document through this Corrigendum-II:

S. No	Extension for Submission of Tender
1	The last date for Submission of the Tender is extended up to 21 st April 2023 (17.00 Hrs.)
2	Opening of Technical Bid will be informed later.

1. Deployment of staff:

Sl.No	Designation	Total Manpower per day
1	Mess Manager	1
Team - A		
2	Mess Supervisor	1
3	Chefs who have expertise in preparing South Indian, North Indian and Jain food items.	2
4	Kitchen Assistant (to Assist Chef)	1
5	Extras Cook (to prepare snacks items)	1
6	Chapathi Master	1
7	Chapathi Team	5
8	Vegetable and Fruits Cutting Staff	2
9	Tea Master	1
10	Grinding Staff	1
11	Store Keeper	1
12	Service Staff	8
13	Vessel Cleaners	Shift A – 9 Nos. Shift B – 9 Nos.
Team - B		
13	House-keeping Supervisor	1
14	House-keeping Staff (for cleaning of floors, restrooms, kitchen hoods, glasses, cobwebs in walls, lights & fans, tables & chairs, hand wash areas, etc.)	7

Priya V
11/04/2023
Priya V
In Charge (S&P)



INDIAN INSTITUTE OF MANAGEMENT TIRUCHIRAPPALLI

Note:

- a) The above numbers are only indicative and this may increase as per the Institute's requirement.
- b) The number of staff mentioned above will increase proportionately on the expansion of the existing infrastructure.
- c) Staff working under Team – A and Team – B should not be interchanged, that is, housekeeping staff should be used only for upkeep and maintenance of the entire area.
2. Non-cleaning of the entire mess area will attract a penalty of Rs. 5,000/- during surprise inspection.
3. Non-cleaning of kitchen hoods will attract an additional penalty of Rs. 5,000/-.
4. In addition to the technical evaluation mentioned in the tender document, a Committee from IIMT shall visit the premises of the establishments where the Firm is having ongoing contracts (one or two or more) to check the quality and standards maintained by the Firm based on the parameters mentioned below:
 - a) Food Quality and variety
 - b) Diverse Menu Options
 - c) Catering for Executive Functions and Special Events
 - d) Customer Feedback Mechanism
 - e) Dedicated Staff that display professional qualities and presentable appearance
 - f) Ability to ensure the maintenance of the stock of raw materials
 - g) Cleanliness and Hygiene
5. IIMT reserves the right to reject the Firms who are not found maintaining the expected quality standards during the site visit of the bidder. The decision of IIMT in this regard shall be final.

Priya V
14/04/2023

Priya V
In Charge (S&P)