

**CORRIGENDUM-I**

**FOR**

Tender Notification No.: 23SP041T dated: 27/04/2023

**Notice Inviting Tender for Providing Canteen Services on Contract Basis at IIM Tiruchirappalli Campus.**

**Corrigendum/Amendments in the tender document**

- 1. Please refer to the above-mentioned tender document for the Providing Canteen Services on Contract Basis at IIM Tiruchirappalli Campus.**
- 2. The queries raised by the bidders and the clarifications provided are given below through this corrigendum – I:**

S. No	Reference	Queries raised by the Bidders	Decision of IIMT
1	Annexure – II of the Tender Document	Is the dinner provided for Institute Programmes/Events/Executive Programmes (Part – A of the Price Bid) comes under buffet?	Yes, it is a buffet dinner.
2		Tea/Coffee/Snacks (Special) as mentioned in <a href="#">Annexure – III A.</a>	Changed as Tea, Coffee and Snacks (Special) as mentioned in <a href="#">Annexure – III A.</a>
3		Please mention the quantity of food items.	Provided as Annexure – I of this Corrigendum.
4	-	Are the guests staying in the Guest House of the institute are required to serve food at their rooms?	Yes.
5	-	Are Service Charges paid for serving at various office locations inside the campus on a need basis.	No, service charges will not be paid for any food delivery inside the campus.

**ANNEXURE - I**

**Part - A**

**1. Breakfast, Lunch & Dinner for Institute Programmes /Events/Executive Programmes**

S. No	Food items	Annual expected numbers*	Rate Per Plate/ serving	Total Amount (excluding GST)
1	Buffet Breakfast (Special) as mentioned <a href="#">Annexure-III A</a>	3000		
2	Buffet Lunch (Special) as mentioned <a href="#">Annexure-III A</a>	7000		
3	Buffet Dinner (Special) as mentioned in <a href="#">Annexure – III A</a>	3000		
4	Tea, Coffee and Snacks (Special) as mentioned in <a href="#">Annexure – III A</a>	7000		
<b>Total amount (Excluding GST)</b>				

\*- The Program schedule and Menus will be intimated at least 2 days in advance.

**Part – B: Regular Breakfast**

Sl. No	Regular Breakfast - Annual expected numbers (6000)	Rate Per Unit (Excluding GST)
1	Tea (120 ml)	
2	Coffee (120 ml)	
3	Milk (120 ml)	
4	Bread Toast with Jam and Butter / Bread with Jam and Butter (4 Nos. and 200 gms)	
5	Boiled Egg (1 No.)	
6	Egg Omelet (1 No.)	
7	Cornflakes, Flavoured Cornflakes, Chocos, or equivalent with cold milk (250gm with 120 ml milk)	
8	Methu Vada (120 gms) with unlimited Sambar and Coconut Chutney	
9	Idly (150 grams) – 03 Nos. with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
10	Dosa (large size) with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
11	Pongal (300 gms), with unlimited Sambar and Coconut Chutney	
12	Poori (3 Nos. grams) with unlimited Aloo Masala	
13	Uthappam (medium size) (Onion/Plain), with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
14	Masala Dosa (large size) with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
15	Rava Upma (300 gms) with unlimited Coconut Chutney	

16	Semiya Kichadi (300 gms) with unlimited Sambar and Coconut Chutney	
17	Idiyappam (3 Nos.) with Coconut Milk and Veg Kuruma/Kadala Curry	
18		
19		
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**Note:**

- a) Sl. No 1 to 8 should be available on all days of the week.
- b) At least two from S. No. 9 to 17 should be available on any day while ensuring minimal overlap between consecutive days and all items are offered at least once in a week.
- c) The vendor is welcome to include additional equivalent breakfast items from S. No 18, though it is not mandatory.
- d) The average rate of the menu mentioned in S. No 1 to 17 would be taken as the rate for evaluating the tender.
- e) These are indicative numbers and the actual count could vary. Having an attractive menu at a reasonable price would definitely increase the numbers.

**Part – C: Regular Lunch**

<b>Sl. No</b>	<b>Regular Lunch - Annual expected numbers (8000)</b>	<b>Rate Per Unit (Excluding GST)</b>
1	Unlimited Meals: (Chapatti (2 Nos) with Gravy, White Rice, Sambar/Vatha Kulambu/More Kulambu, Rasam, Curd, Dry Veg Curry (Poriyal) & Veg Gravy (Aviyal), Papad, and Pickle.) – All items except Chapatti are unlimited.	
2	Curd Rice (300 gms)	
3	Tomato Rice (300 gms)	
4	Veg Rice (300 gms)	
5	Tamarind Rice (300 gms)	
6	Lemon Rice (300 gms)	
7	Ghee Rice (300 gms)	
8	Mint Rice (300 gms)	
9	Veg Pulao (300 gms)	
10	Jeera Rice (300 gms)	
11	Veg fried Rice (300 gms)	
12	Veg Noodles (300 gms)	
13	Veg Biryani (300 gms)	
14	Egg Fried Rice (300 gms)	
15	Egg Noodles (300 gms)	
16	Chicken Fried Rice (300 gms)	

17	Chicken Noodles (300 gms)	
18	Chicken Biryani (300 gms)	
19		
20		
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**Note:**

- a) Sl. No 1 should be available on all days of the week.
- b) At least two from S. No. 2 to 18 should be available on any day while ensuring minimal overlap between consecutive days and all items are offered at least once in a week.
- c) The vendor is welcome to include additional equivalent Lunch items from S. No. 19, though it is not mandatory.
- d) The average rate of the menu mentioned in S. No 1 to 18 would be taken as the rate for evaluating the tender.
- e) These are indicative numbers and the actual count could vary. Having an attractive menu at a reasonable price would definitely increase the numbers.

**Part – D: Regular Dinner**

<b>Sl. No.</b>	<b>Regular Dinner - Annual expected numbers (6000)</b>	<b>Rate Per Unit (Excluding GST)</b>
1	Phulka (2 Nos.) with Veg Gravy (200 grams)	
2	Chapatti (2 Nos.) with Veg Gravy (200 grams)	
3	Parotta (2 Nos.) with Veg Gravy (200 grams)	
4	Egg Parotta (Kothu Parotta) (300 gms)	
5	Idly (150 grams) – 03 Nos. with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
6	Dosa (large size) with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
7	Uthappam (medium size) with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
8	Onion Uthappam (medium size) with unlimited Sambar, Coconut Chutney, and Green/Red Chutney	
9	Veg Fried Rice (300 gms)	
10	Veg Noodles (300 gms)	
11	Egg Fried Rice (300 gms)	
12	Egg Noodles (300 gms)	
13	Chicken Fried Rice (300 gms)	
14	Chicken Noodles (300 gms)	
15	Kadai Veg (200 gms)	

16	Rajma Masala (200 gms)	
17	Channa Masala (200 gms)	
18	Paneer Butter Masala (200 gms)	
19	Green Peas Masala (200 gms)	
20	Chicken with Gravy (250 gms)	
21	Dal Fry (200 gms)	
22		
23		
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**Note:**

- i. Sl. No 1 should be available on all days of the week.
- ii. At least two from S. No. 2 to 21 should be available on any day while ensuring minimal overlap between consecutive days and all items are offered at least once in a week.
- iii. The vendor is welcome to include additional equivalent dinner items from S. No 22 though it is not mandatory.
- iv. The average rate of the menu mentioned in S. No 1 to 21 would be taken as the rate for evaluating the tender.
- v. These are indicative numbers and the actual count could vary. Having an attractive menu at a reasonable price would definitely increase the numbers.

**Part – E: Tea, Coffee, Green Tea (to be available on regular basis)**

S. No	Food items	Annual expected numbers	Rate per Unit	Total Amount (Excluding GST)
1	Regular requirement of Tea, Coffee, Green Tea - 120 ml, for Faculty & Staff. To be served twice a day at various office locations, and also for the teaching faculty as and when required.	1,20,000		

**Part – F: Snacks and refreshments for meetings**

S. No	Item (Annual expected numbers - 2000)	Rate Per Unit (Excluding GST)
1	Tea, Coffee (120 ml)	
2	Tea, Coffee with Cookies (150 grams)	
3	Tea, Coffee with Snacks (Vadai/Pakoda/equivalent items) (200 grams)	
4	Veg Roll – 150 grams	
5	Cutlet (Vegetable) – 120 grams	

6	Samosa (Vegetable) – 150 grams	
7	Sandwich (Vegetable) – 150 grams	
8	Puffs (Vegetable) – 150 grams	
9	Juice –Mint-Lemon/Watermelon (200 ml)	
10	Juice – Sugarcane (200 ml)	
11	Juice - seasonable fruits (200 ml)	
12	Buttermilk (200 ml)	
13	Sprouts/Sundal/Groundnut/Equivalent (150 gms)	
14	Cut Fruit with seasonable fruits (150 gms)	
15		
16		
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To be served at various office locations on need basis.

- The vendor is welcome to include additional equivalent snack items from S. No 15, though it is not mandatory.
- The average rate of the menu mentioned in S. No 1 to 14 would be taken as the rate for evaluating the tender.

**Note:**

- The bidders should quote the rate for all the items, failing which the bid will not be considered for evaluation.

The evaluation would be done, based on the following formula:

For Part A – Total Amount (i.e. Annual Expected numbers \* Rate (separately calculated for each item))

For Part B - Annual Expected numbers \* Average Rate of the Regular Breakfast

For Part C - Annual Expected numbers \* Average Rate of the Regular Lunch

For Part D - Annual Expected numbers \* Average Rate of the Regular Dinner

For Part E – Total Amount (i.e. Annual Expected numbers \* Rate Per Unit)

For Part F - Annual Expected numbers \* Average Rate of the Snacks and Refreshments for meetings

The sum of the above would be taken for selection of L1 bidder.

**ANNEXURE-III: Details of Menu**

**ANNEXURE-III A: Breakfast, Lunch & Dinner for Institute Programmes/Events/Executive Programmes**

<b>BREAKFAST</b>		
a) Juice / Milk shake b) Cut Fruits c) Corn Flakes with Milk d) Indian Breakfast any one item (Pongal/ Poori/ Idly/ Uthappam/ Masala Dosai/ Semiya Kichadi/ Plain Dosa/ Upma/ Puttu with Kadali Curry/ Aloo Parotta/ Poha) e) Two varieties of Chutney (Coconut, Coriander, Tomato, Onion) f) Egg- 2 Nos (Omlet/ Egg Curry) and 1 Boiled egg g) Bread Toast with butter and Jam h) Coffee, Tea		
<b>SNACKS</b>		
Valaka Bajji / Medu Vada / Parpu Vada / Aloo Bonda / Onion Pakkoda / Bread Bajji / Potato Bajji / Boiled Groundnut / Masala Groundnut / Sambar Vada / Boiled Channa Item (Black/White) / Boiled Green Dal / Koda Mulga / Bajji / Cutlet / Potato Samosa.		
<b>Lunch and Dinner</b>		
<b>Starters</b>	<b>Veg</b>	Chilli Paneer/Paneer Pakoda/Ball Manchurian/Gobi 85/Soybean Chilli/Ball Manchurian/Dragon Paneer/Equivalent ordered by the institute
	<b>Soup</b>	Veg Manchow Soup/Clear Corn Soup/Cream of Mushroom Soup/Equivalent ordered by the institute
	<b>Welcome Drink</b>	Grape Juice/Badam Milk/Mint Lime Cooler/Watermelon Mojito/Pineapple Mojito/Badam Milk/Equivalent ordered by the institute
<b>Main Course</b>	<b>Bread</b>	Laccha Paratha/Methi Puri/Kulcha/Tawa Naan/Equivalent ordered by the institute
	<b>Veg</b>	Paneer Hyderabad Gravy/Punjabi Mix Veg/Kadai Paneer/Paneer Do Pyaaza/Shahi Paneer/Equivalent ordered by the institute
	<b>Non-Veg</b>	Chicken Do Pyaaza Gravy/Hyderabad Chicken/Butter Chicken/Chicken Pepper Masala/Chicken Kolhapuri/Chettinad Chicken/Equivalent ordered by the institute
	<b>Rice</b>	Plain Rice/Ghee Rice/Jeera Rice/Veg Pulav/Equivalent ordered by the institute

	<b>Dal</b>	Dal Makhani/Dal Tadka/Equivalent ordered by the institute and Sambar, Rasam and Curd
	<b>Salad</b>	Any type of Salad/Equivalent ordered by the institute
<b>Desserts</b>	<b>Ice cream</b>	Berry Vanilla/Italian Delight/Chocolate/Cookie and Cream/Almond Crisp/Equivalent ordered by the institute
	<b>Sweet</b>	Halwa/Gajar Halwa/Milk Peda/Laddu/Barfi/Kaala Jamun/Badushah//Equivalent ordered by the institute

\*The combination for a meal should be decided in consultation with the Institute.

*The existing Vendor who provides services at IIM Tiruchirappalli should submit a “No Dues Certificate-cum-Performance Certificate” as on 31<sup>st</sup> March 2023 from the Institute.*

*The last date for submission of the Tender is extended up to May 29, 2023 (16.00 Hrs.)*

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