

CORRIGENDUM - I

for

Tender Notification No.: 24SP008T dated: 07.04.2024

Notice Inviting Tender for Operating the Student Mess of IIM Tiruchirappalli

Corrigendum/Amendments in the tender document

1. Please refer to the above-mentioned tender document for Operating the Student Mess of IIM Tiruchirappalli.
2. The following changes have been made in the Tender Document through this corrigendum – I

S. No	Reference to the main Tender	Amendments		
1	Page 5 – 15 of the Tender Document under Basic menu for breakfast, lunch, evening, snacks, dinner, Sunday lunch & Sunday dinner, Feast and Preparation of delicacies for festivals	Page 5-15 of Tender document stands cancelled. Revised Basic menu for breakfast, lunch, evening, snacks, dinner, Sunday lunch & Sunday dinner, Feast and Preparation of delicacies for festivals is attached as Appendix –I of this Corrigendum		
2	Page 44 & 45 of the Tender Document (i.e Annexure –II Price Bid)	Page Number 44&45 stands cancelled, and Revised Annexure – II (Price Bid – BoQ) is incorporated from Page 5 of this Corrigendum. Hence, the bidder should quote their rate only in the Revised Price Bid as available in this Corrigendum – I and the same has to be placed in Price Bid Cover (i.e. Cover 2).		
3	Integrity Pact as available in Annexure – VII will be signed by the successful bidder.			
4	For Statutory Compliance, the vendor is to give an undertaking in the prescribed format every month along with the bill.			
5	Area of Mess Building for Ground Floor & First Floor (Separately):			
	S.No	Description	Existing	Under Construction
	1.	Ground Floor	1500 Sq. m. (Kitchen, Dining etc)	770 Sq. m. (Dining)
	2.	First Floor	253 Sq.m (Mess Staff residing area)	770 Sq. m. (Dining)
	3.	Corridor	--	22 Sq. m.

6	If chappathi machines are brought by the vendor, manpower could be reduced accordingly with the approval of the Institute.		
S. No	Reference to the main Tender	For	Read As
7	Point No. 1 of Page No. 17 under	<p>The current mess facility is currently under expansion to accommodate more seating areas and serving counters. Once the expanded facility becomes operational, the vendor should do the needful to man all six counters and provide service including cleaning to the extended area of the mess (as of now, four counters are available, however, after expansion, there will be six counters in total). The bidders may visit and assess the proposed expansion area for better understanding. The current seating capacity of the mess is 480 and after expansion, the seating capacity will be around 700.</p>	<p>The current mess facility is currently under expansion to accommodate more seating areas and serving counters. Once the expanded facility becomes operational, the vendor should do the needful to man all six existing counters (4 counters for main course and 2 counters for specials) and provide service including cleaning to the extended area of the mess (as of now, six counters are available, however, after expansion, there will be nine counters in total). The bidders may visit and assess the proposed expansion area for better understanding. <i>The current seating capacity of the mess is 480 and after expansion, the seating capacity will be around 1000. After the extension of the building is complete, 6 counters for main course, and 3 counters for special items such as desserts, starters, extras, etc.</i></p>
8	Point C of Page No. 22 under the Price Bid Criteria/Details	<p>The Price (i.e., Mess Rate Per Day Per Student) to be quoted by the bidder against this tender shall be inclusive of cost of rice, groceries, vegetables, raw materials and all other ingredients of good quality, fuel cost, labour cost, loading, unloading, transportations and storage of raw materials, salaries, allowances, etc., payable to the workers employed by the Vendor and statutory taxes, duties and levies, wherever applicable, and including 5% of the GST</p>	<p>The Price (i.e., Mess Rate Per Day Per Student) to be quoted by the bidder against this tender shall be inclusive of cost of rice, groceries, vegetables, raw materials and all other ingredients of good quality, fuel cost, labour cost, loading, unloading, transportations and storage of raw materials, salaries, allowances, etc., payable to the workers employed by the Vendor and statutory taxes, duties and levies, wherever applicable, and <i>exclusive of the GST.</i></p>

9	Clause. 1 of Page 29 under the General Terms & Conditions	The Price quoted by the bidder against this tender shall be inclusive of the cost of rice, groceries, vegetables, raw materials and all other ingredients of good quality, fuel cost, labour cost, loading, unloading, transportation and storage of raw materials, salaries, allowances, etc., payable to the workers employed by the Vendor and statutory taxes, duties and levies, wherever applicable, and including 5% of the GST.	The Price quoted by the bidder against this tender shall be inclusive of the cost of rice, groceries, vegetables, raw materials and all other ingredients of good quality, fuel cost, labour cost, loading, unloading, transportation and storage of raw materials, salaries, allowances, etc., payable to the workers employed by the Vendor and statutory taxes, duties and levies, wherever applicable, and excluding GST.
10	Point No. 18 of Page No. 38	The vendor may be asked to provide catering services for the Institute events for which the vendor has to bring required manpower, utensils, cutleries (White ceramic cutleries like full plates, quarter plates, soup bowls, serving bowls, cups and saucers, dessert boxes, etc., only), high quality steel spoons and forks, sufficient ripple cups/sugarcane cups.	The vendor may be asked to provide catering services for the Institute events for which the vendor has to bring required manpower, utensils, cutleries (White ceramic cutleries like full plates, quarter plates, soup bowls, serving bowls, cups and saucers, dessert boxes, etc., only), high-quality steel spoons and forks, sufficient ripple cups/sugarcane cups. The vendor needs to have ready stock of at least 50 Nos. of all required utensils at any point of time without any additional charges. When the count goes beyond 50, they may arrange the same as per the requirement of the event, and the institute shall pay the cutlery rate per unit. Please note that the quality of utensils and cutleries will not be compromised.
11		Whether Bank Guarantee can be accepted in place of the Performance security?	No. The vendor should deposit the Performance Security Amount in the Bank Account of IIM Tiruchirappalli.

12	The Vendor Should quote the rate for the following set of items such as full plates, quarter plates, soup bowls, dessert cups, serving bowls, cups and saucers, dessert boxes, etc for the following quantity. This will not be taken for the evaluation of L1 Vendor.	
	Quantity Set*	Rate Per Set
	50-75 pack	
	76-100 pack	
	101-125 pack	
	126-150 pack	
	151-200 pack	
*set is inclusive of full plates, quarter plates, soup bowls, dessert cups, serving bowls, cups and saucers, dessert boxes, etc.		

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

REVISED ANNEXURE-II: PRICE BID - BOQ

PART - A (Basic Menu)			
S. No	Description of Items	Unit	Rate per unit (Rs.) (excluding GST)
1	Basic Menu Breakfast, Lunch, Snacks and Dinner as per the menu given in this Tender.	Rate Per Student per day	
Total Amount for PART - A is of including all Charges, taxes and excluding GST.			

PART - B (Extras) will not be considered for deciding the award of contract			
S. No	Item	Quantity	Rate Per Unit (Rs.) (excluding GST)
1	Night Milk	250 ml	
2	Cornflakes	30 gm with 100 ml milk	
3	Fruit Juice	200 ml	
4	Baby corn masala	150 gm	
5	Paneer butter masala	150 gm	
6	Mushroom Masala	150 gm	
7	Chili Paneer	150 gm	
8	Meal Maker Masala	150 gm	
9	Aloo Gobi	150 gm	
10	French Fries	150 gm	
11	Single Omelet	1 no	
12	Egg Masala	1 no	

13	Boiled Egg	1 no	
14	Scrambled Egg	1 no	
15	Chicken 65	150 gm	
16	Chicken Masala	150 gm	
17	Chettinadu Chicken	150 gm	
18	Ginger Chicken	150 gm	
19	Pepper Chicken	150 gm	
20	Chili Chicken	150 gm	
21	Garlic Chicken	150 gm	
22	Chicken Biryani	300 gm Basmati rice + 100 gm Chicken	
23	Fish Fry	200 gm	
24	Prawn Masala	150 gm	
25	Mutton Biryani	300 gm Seraga Samba rice + 150gm Mutton	
26	Mutton Chukka	150 gm	
27	Gulab Jamun	50 gm /2 pieces	
28	Rasagulla	50 gm /2 pieces	
29	Basanthi	75 ml	
30	Rasamalai	75 ml	

Note:

The rate shall be inclusive of cost of rice, groceries, vegetables, raw materials and all other ingredients of good quality, fuel cost, labour cost, conversion cost, loading, unloading, transportations and storage of raw materials, salaries, allowances etc., payable to the workers employed by the Vendor and statutory taxes, duties and levies, wherever applicable, and **exclusive of GST**. The daily rate per student quoted will only be considered for the selection of Vendor.

APPENDIX - I
BASIC MENU FOR BREAKFAST, LUNCH, EVENING, SNACKS, DINNER, SUNDAY
LUNCH & SUNDAY DINNER

1. Basic menu is unlimited and special items like sweet, ice cream, fruits etc. are limited. Special vegetarian / Non-vegetarian items are considered as extras and will not form part of basic menu. The IIMT reserve its right to modify the menu at its discretion in consultation with the Vendor to suit the availability of seasonal vegetables and their market supply.

Meal	Type	Dishes	Dishes to be served at least one-time a week throughout the Year	Cyclical (if one item is served one time, it will not be repeated unless the cycle completes)	Remarks if any
Breakfast	Main course with sides (One of the following items per day)	Masala Dosa with Coconut Chutney & Sambhar, Aloo Paratha with Curd & mint chutney, Moong Dal Chilla with dahi green chutney, Pongal & Medhu Vada with Coconut Chutney & Sambhar, Onion Utthapam with Coconut Chutney & Kadala Curry & Podi, Bhatore with Amrithsari Chole masala, Ghee Podi Dosa with Coconut Chutney & Sambhar, Methi Paratha with Curd & Aloo Bhaji, Pesarattu with Tomato Chutney, Idly & Medhu Vada with Peanut Chutney & Vada Curry, Bedmi puri with Aloo sabji, Paneer Paratha with curd and mint chutney, Masala Idly with Coconut Chutney & Sambhar, Kambu Dosa with Tomato Chutney, Poori with Aloo Masala.		All Items	

	Cornflakes	Chocos (2 days a week), strawberry cornflakes (2 days a week), honey almond cornflakes (2 days a week), Plain Cornflakes (1 day a week)			
	Any of the following full fruits (based on the season)	Orange, Guava, Chiku, Red Banana or any seasonal fruits should be available for any 4 days of the Week. Banana (Yelaki – 2 Nos., Rasthali, Karpuram, Poovan Pazham, Nenthiram) should be available for the remaining days.			Based on Seasonal Availability
	Fruit Juice (Any One)	Watermelon, Musk Melon, Grape, Lemon, Papaya, Mango, Banana, orange			Based on Seasonal Availability
	Common Items (All the items to be served on each day)	Bread, Butter, Jam, Boiled Egg, Boiled Sprouts, Cut onion, Lemon, Tea, Coffee, Hot Milk and Cold Milk			Should be Available Everyday
Lunch	Dal (One of the following items per day)	Dal Makhni, Dal Tadka, Dal Fry, Punjabi Toor Dal, Moong Dal, Punjabi Toor Dal, Masoor Dal, Urad Dal, Palak Dal, Gongura Pappu, Mix Dal, Channa Dal, Sabut masor dal.		All Items	
	Rice (One of the following items per day)	Jeera Rice, Tomato Rice, Curd Rice, Puliogare Rice, Mushroom Briyani/ Veg Briyani, Veg Fried Rice, Coconut Rice, Paneer Pulao, Matar Pulao, Lemon Rice, Ghee Rice, Masala Dal Kichadi, Bisibelle Bath, Egg Fried Rice/Veg Fried Rice, Podi Rice, Veg Briyani.	Mushroom Briyani and Paneer Pulao	Remaining Items	

<p>Veg Dry (One of the following items per day)</p>	<p>Chilli Gobi, Aloo Fry, Snake Gourd Poriyal, Bhindi Do Pyaza, Carrot Peas, Baingan Bhartha, Channa Masala, Gobi 65, Aloo Matar, Masala Bhindi, Lauki Sabji, Bombay Aloo, Paneer Jalfrezi, Sukhi Bhindi, Palak bhaji</p>		<p>All items</p>	<p>Use of Cream, kaju necessary if there in recipe</p>
<p>Veg Gravy (One of the following items per day)</p>	<p>Vegetable kurma, kadhi pakoda, Palak aloo, Matar paneer, Rajma masala, Lauki kofta, Mathi malai matar, Soya bean masala, Gatte ki sabzi, Aloo mushroom curry, Veg kolhapuri, Paneer butter masala, Punjabi chole masala (Note: one paneer dish only, in a week)</p>		<p>All items</p>	<p>Use of Cream, kaju necessary if there in recipe</p>
<p>Raita</p>	<p>Onion raita for Mushroom briyani, Veg briyani. Boondi raita for Paneer pulao, Matar pulao.</p>			
<p>Egg (One of the following items per day)</p>	<p>Egg Bhurji, Egg Masala, Egg Khima, Full Boil, Omlette, Egg Curry, Andra style dry egg masala, Egg Masala, Egg Bhurji, Omelette, Egg Palak, Pepper Egg Masala, Egg Khima Egg Chettinad, Hyderabad Egg Curry, Bihari Style Egg Curry, Masala Egg fry</p>		<p>All items</p>	
<p>Dessert (One of the following items per day)</p>	<p>Gulab Jamun, Jalebi, Gajar Halwa, Coconut Burfi, Semiya Payasam, any millet laddoo, Kesari, Besan Laddu, Lapsi, Bread Halwa, Rasagulla, Ashoka Halwa, Honey Cake, Vanilla Ice cream,</p>		<p>All items</p>	

		Chocolate Ice cream, Strawberry Ice cream			
	Common Items (All the items to be served on each day)	Roti, Plain Rice, Rasam, Sambhar/Vatha Kulambu, Papad or fryums, Lemon Juice or Butter milk, Salad, Cut Onions and Lemon, Pickle (2)			Should be Available Everyday
Evening Snacks*	Snack items (One of the following items per day)	Maggie with ketchup, samosa with imli chutney and mint chutney, Papdi chat, Spiced Sweet Corn (one full piece), Cheese corn sandwich with ketchup, Vada pav, Onion Pakoda with ketchup and cocunut chutney, pav bhaji, Khaman dhokla, Pani puri, Veg cutlet with ketchup, Dahi vada chat, Masala Vada with coconut chutney, Bhel puri, Bhaji with ketchup and chutney, Onion samosa with ketchup and mint chutney.		All items	Khaman will need flat rectangle tray for steaming, Mayo and cheese to added in Sandwich items. (Occasionally the vendor is required to serve the snacks items at the designated location for students on receipt the prior intimation from the concerned office without any additional charges).
	Cold Beverages (One of the following items per day)	Rose Milk, Chocolate Milk, Badam Milk, Mixed Fruit Juice (Tang or Rasna), Ragi Malt, Kembang koozh (Pearl millet porridge), Banana milkshake		All items	

	Common Items (All the items to be served on each day)	Tea, Coffee, Hot Milk and Cold Milk, Bread, Butter, Jam, Boiled Egg, Cut Onions and Lemon			Should be Available Everyday
Dinner	Soup (One of the following items per day)	Clear Veg, Mushroom, Lemon Coriander, Tomato, Sweet Corn, Horse gram soup, Thoothuvalai Soup, Pirandai Soup, Manchow, Hot n Sour		All items	
	Veg Gravy (One of the following items per day)	Karamani Chawl, Malai kofta curry, Baby potato, Matar paneer, Cauliflower curry, Baby potato gravy, Lauki dal sabji, Kadala curry, Kashmiri dum aloo, Aloo drumstick sabji, Mathi malai paneer, Black eyed peas, Uilli theeyal, Paneer butter masala		All items	
	Egg (One of the following items per day)	Egg Masala, Egg Curry, Egg Bhurji, Egg Masala, Egg Khima, Full Boil, Omlette, Egg Curry, Andra style dry egg masala, Egg Masala, Egg Bhurji, Omelette, Egg Palak, Pepper Egg Masala, Egg Khima Egg Chettinad, Hyderabad Egg Curry, Bihari Style Egg Curry, Masala Egg fry			

	Dessert (One of the following items per day)	Gulab Jamun, Jalebi, Gajar Halwa, Coconut Burfi, Semiya Payasam, any millet laddoo, Kesari, Besan Laddu, Lapsi, Bread Halwa, Ashoka Halwa, Honey Cake, Vanilla Ice cream, Chocolate Ice cream, Strawberry Ice cream		All items	
	Rice (One of the following items per day)	Jeera Rice, Tomato Rice, Curd Rice, Puliogare Rice, Mushroom Briyani/ Veg Briyani, Veg Fried Rice, Coconut Rice, Paneer Pulao, Matar Pulao, Lemon Rice, Ghee Rice, Masala Dal Kichadi, Bisibelle Bath, Egg Fried Rice/Veg Fried Rice, Podi Rice, Veg Briyani.	Mushroom Briyani and Paneer Pulao	Remaining Items	
	Full Fruits (One of the following items per day)	Orange, Guava, Chiku, Red Banana or any seasonal fruits should be available for any 4 days of the Week. Banana (Yelaki – 2 Nos., Rasthali, Karpuram, Poovan Pazham, Nenthiram) should be available for the remaining days.			Based on Seasonal Availability
	Common Items (All the items to be served on each day)	Roti, Plain Rice, Rasam, Sambhar/Vatha Kulambu/ Mor Kuzhambu, Dal, Papad or Fryums, Butter Milk and Lassi on alternate days, Pickle, Cucumbers, Onions and Lemon, Hot Milk and Cold Milk for dinner.			Should be Available Everyday

Sunday Lunch	Main Course (Non-Veg)	Unlimited Chicken Briyani with (100 Grams Chicken with unlimited gravy or masala), Unlimited Mutton Briyani (Mutton 100 grams with unlimited gravy or masala)			1. Mutton Briyani to be served on one Sunday per month, Chicken Briyani on remaining Sundays. 2. Seeraga Samba Rice should be used for Briyani once in a month and on the remaining Sundays, Basmathi Rice as per prescribed brand should be used.
	Main Course (Veg)	Unlimited Veg Briyani with Gobi 65 (150 grams)			
	Sides	Potato Chips (30 gms) and Onion Raita			
	Veg Gravy (One of the following items per day)	Briyani Brinjal Curry, Dalcha, Paneer Butter Masala, Paneer Tikka Masala, Kadai Paneer			All items
	Egg (One of the following items per day)	Egg Bhurji, Egg Masala, Egg Khima, Full Boil, Omlette, Egg Curry			All items
	Dessert	Butterscotch Ice cream			
	Common Items (All the items to be served on each day)	Roti, Plain Rice, Rasam, Sambhar, Curd, Papad or fryums, Lemon Juice, Salad, Cut Onions and Lemon, Pickle			Should be Available Everyday

Wednesday Dinner	Main Course (One of the following items per day)	Dosa and coconut chutney, Uthappam with coconut chutney, Rava upma with coconut chutney, Idiyappam, Sabudhana Kichadi, Pesarattu with ginger chutney, Kambu Dosai with Onion Chutney, Poori with Aloo Masala, Egg and Veg fried rice, Noodles.		All items	
	Soup (One of the following items per day)	Clear Veg, Mushroom, Lemon Coriander, Tomato, Sweet Corn, Horse gram soup, Thoothuvalai Soup, Manchow, Hot n Sour		All items	
	Veg Gravy (One of the following items per day)	Paneer Butter Masala, Kadhai Paneer, Paneer tikka masala, Matar Paneer, Palak Paneer, Kadai Paneer, Aloo mushroom curry, Paneer lababdar, Methi malai matar, gatte Ki sabji, Paneer Butter Masala, Malai kofta curry, Mughlai Shahi Paneer, Chilli Paneer		All items	
	Non-Veg Gravy	Chettinad Chicken Gravy (100 Grams Chicken with unlimited gravy).			
	Dessert	Butterscotch Ice cream			
	Full Fruits (One of the following items per day)	Orange, Guava, Chiku, Red Banana or any seasonal fruits should be available for any 4 days of the Week. Banana (Yelaki – 2 Nos., Rasthali, Karpuram, Poovan Pazham, Nenthiram) should be available for the remaining days.			Based on Seasonal Availability

<p>Common Items (All the items to be served on each day)</p>	<p>Roti, Plain Rice, Rasam, Sambhar, Dal, Papad or Fryums, Butter Milk and Lassi on alternate days, Pickle, Cucumbers, Onions and Lemon, Hot & Cold Milk</p>			<p>Should be Available Everyday</p>
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Note:

- a) All paneer items – unlimited gravy with paneer 100 gms.
 - b) All Non-veg items - unlimited gravy with 100 gms Mutton/Chicken.
 - c) The day wise menu will be prepared by FnB Committee consisting of dishes within the above list at the start of every term and the vendor should work closely with the FnB Committee well in advance for the same. if one item is served one time, it will not be repeated unless the cycle completes. The Menu will be reviewed with Admin and Hostel Office. The Hostel Office will communicate to the vendor.
 - d) The vendor should provide paneer/mushroom/equivalent food items to vegetarians on the days on which the non-veg menu is served.
 - e) Prior to the implementation of the day wise menu, a trial menu will be implemented for 10 days and based on the satisfaction the same will be continued for the remaining period of the term.
 - f) Adulteration of milk is not allowed and surprise checks would be carried out with a lactometer, if found penalty will be levied as per penalty clause.
 - g) The Jain menu will be same as the regular basic menu but without Onion, Garlic, Potatoes, Mushrooms, Carrot. The day wise Jain menu will be done similar to that mentioned in point 1 and 2 of this note.
 - h) Non-Veg is part of the regular menu to be provided only in Lunch in Sundays and in the Dinner in Wednesdays. In all other meals, Non-Veg item can be provided as an extra.
 - i) The flavor of ice cream other than Sunday Lunch and Wednesday dinner will be within Vanilla, Chocolate and Strawberry and the flavour serving should be discussed with FnB Committee 1 day before serving.
 - j) The type of chicken biryani to be served on Sundays will be given my FnB Committee. For example, Hyderabad Chicken Biryani, Chicken 65 Biryani, Malabar Biryani.
 - k) Vegetarians will not consume a Non-veg during Feast/Lunch/Dinner on Sundays & Wednesdays. However, it is the scope of the vendor to monitor the same and bring in a mechanism.
2. Basic menu is unlimited. However, the special items such as fried vegetable items, chips, curd, sweets, fruits, special vegetarian / non-vegetarian etc., are limited, All Paneer and Mushroom Items (Gravy are part of Special Veg and Fried are part of Veg Fried Items) servings are as per the portion size as tabulated below:

S. No	Item Name	Quantity
1	Egg	1 No.
2	Veg Fried items	150 grams

3	Chips	50 grams
4	Sweets	50 grams
5	Ice cream	100 grams
6	Fruits	1 full piece of fruit
7	Special Veg	100 Grams vegetarian items like paneer, kofta, Mushroom with unlimited gravy.
8	Special Non-Veg	100 Grams of Chicken/Mutton with unlimited gravy.

3. **Feast (three course meal)** once in a month.

The feasts to be provided once a month. The Feast should not be arranged on Wednesday and Sunday. The Feast should have a standard menu as tabulated below:

Variety	Type	Dishes	Remarks
Starters	Veg	Chilli Paneer (dry), Garlic Paneer Fingers, Chilli Garlic Paneer, Paneer Teriyaki, Paneer Manchurian, Dragon Paneer, Paneer Pakoda, Crumb Fried Paneer, Malai Paneer Dry, Paneer Chatpata	All Items are Cyclical
	Non - Veg	Chicken Lollipop, Chettinad Mutton Roast (dry), Crispy Chicken, Bhuna Chicken Wings, Dynamite Chicken, Chicken Strips, Fish Fingers, Dragon Chicken, Spicy Garlic Chicken, Mutton Ghee Roast	All Items are Cyclical
	Soup	Veg Manchow, Cream of Spinach, Cream of Almond, Sweet n Sour, Cream of Mushroom, Lemon coriander, Cream of Carrot, Mixed Veg Clear soup, Spinach and Peas soup, Lauki Tomato Soup	All Items are Cyclical
	Welcome drink	Mango Cooler, Pineapple Punch, Orange Mocktail, Nannari Sherbeth, Jigarthanda, Mint Lime, Pineapple Chia seed refresher, Mixed Fruit Punch, Mango Lassi, Strawberry Cooler.	All Items are Cyclical
Main Course	Bread	Porotta (Veechu or Bun or Kerala or Chennai varieties), (The sequence might change with each feast. Final decision to be made with the coordination of FnB committee)	All Items are Cyclical
	Veg	Hyderabadi Paneer, Kadai Paneer, Paneer Do Pyaza, Paneer Lababdar, Amritsari Paneer, Methi Malai Paneer, Dhaba Style Paneer, Mughlai Shahi Paneer, Paneer Pasanda, Palak Paneer.	All Items are Cyclical
	Non-veg	Hyderabadi Chicken, Chettinad Chicken, Butter Chicken, Chicken Tikka Masala, Mughlai Chicken, Pepper Chicken, Dhaba Style Chicken, Punjabi Chicken, Kadai Chicken, Malvani Chicken.	All Items are Cyclical

	Rice	Kashmiri Pulao, Veg Biryani, Ghee Rice, Veg Bombay Biryani, Malabar Pulao, Chettinad Veg Pulao, Palak Chana Pulao, Masala Bhath, Veg Hyderabad Sofiyani Biryani	All Items are Cyclical
	Salad	Salad to include at least 3 vegetable varieties (Beetroot, Carrot, Cucumber, Tomato, Onion)	All Items are Cyclical
Desserts	Ice cream	Brownie Ice cream, American Nuts, Choco Chip, Cassatta, Kulfi, Mango, Spanish Delight, Coffee, Creamy Almond.	All Items are Cyclical
	Sweet	Rasmalai, Jalebi, Rabdi, Kalakand, Basundi, Rasgulla, Falooda, Shrikhand, Malpua, Phirni, Cham Cham	All Items are Cyclical

Note:

- The vendor has the liberty to introduce a token system by issuing digital cards, mess cards, tokens, etc., and improvising the crowd-monitoring system in consultation with the institute.
- Mutton Biryani will not be served on the month when the mutton dish is included as a starter in the feast. For Example: If we have a mutton starter dish for June Feast, we will not have Mutton Biryani for June Month instead we will be having chicken Biryani.
- There will be a total of 10 feasts conducted per year. One feast per month from June to March.
- Main course rice and bread - unlimited
- Main course Veg and Non-veg - unlimited
- Sweet and Ice cream - limited (1 portion)
- Cream, Kaju or any other special ingredients if required must be added to the above dishes.

4. Preparation of delicacies for festivals

The Vendor should serve a few special items along with regular meals to students on the occasion of festivals. The delicacies required during each festival of the year are given below:

S.No.	Occasion	Item(s)
1	Pongal	Sweet Pongal/Payasam/any other equivalent
2	Foundation Day	Biryani/any other equivalent
3	Diwali	Motichoor Laddoo/ Mysorepa/any other equivalent
4	Onam	Parupu payasam/any other equivalent
5	Eid	Sheer Khurma/any other equivalent
6	Ganesh Chaturthi	Modak/any other equivalent
7	Dasara	Besan Ladoo/any other equivalent
8	Navratri (any one day)	Karanji/Chandrakala/Gujiya/any other equivalent
9	Christmas	Plum Cake/any other equivalent
10	Republic Day	Motichoor laddoo/any other equivalent
11	Independence Day	Motichoor laddoo/any other equivalent