TECHNICAL BID

(to be submitted on letterhead)

Please affix passport size photograph of authorised signatory

Notice inviting Tender No. BRIT/GEN/FMP/2/2020/

|  |  |  |  |
| --- | --- | --- | --- |
| Sr.  No. | Particulars to be furnished |  | |
| 1. | Name of the Contractor / Proprietor/Authorised Signatory |  | |
| 2. | Name and Address of the Operator (including landline no., email ID, Mobile No., Web-site, if any) |  | |
| 3· | Type of Organization (Proprietary/Partnership Firm/ Joint Venture/ Company) |  | |
| 4 | Partnership Firm/Joint Venture (Enclose copy of Partnership Deed) |  | |
| 5. | Registration No. & Year of Registration (enclose copy) |  | |
| 6. | Details of Authorized person to deal with (Enclose copy of power of attorney, if any) | Name:  Designation:  E-mailID:  Website:  Landline No.: | |
| 7 | License under FSS Act, 2011 (Enclose copy) |  | |
| 8. | Permanent Account No./GIR No.  (enclose copy) |  | |
| 9. | GST Registration No. (Enclose copy) |  | |
| 10. | Copies of duly audited Profit & Loss A/c for the financial years 2018-19, 2017-18, 2016-17 | Year | Copy Enclosed  (Write yes or No) |
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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 11. | Copies of Income Tax returns filed during the financial years 2018-19, 2017-18, 2016-17. | | | | Year | | | Copy Enclosed  (Write yes or No) | |
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|  | | |  | |
| 12. | Give the following details to experience of providing similar experience during last three years ending 31/12/2019. (copy of work order and work completion certificate to be attached). | | | | | | | | |
| Sr.  No. | Name and address  of the establishment | | | Period of contract | | | Copy Enclosed (Write yes or No) | | |
| From | To | |
|  |  | | |  |  | |  | | |
| 13. | Details of EMD | | | | | | | | |
| Mode of payment | | Name of the Bank Branch | Date &Place of Issue: | | | Amount | | | |
| In figures | | | In words |
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CHECKLIST FOR THE BIDDER

(Please put ‘X’ in the box provided)

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| **Sr. No.** | **Particular of the document** | Checked  (Please put ‘X’ mark) |
| 1. | Photograph affixed in the place provided |  |

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| 2. | Tender document completed and signature with name and seal on each page |  |
| 3. | Copy of Registration of the Establishment/firm |  |
| 4. | Partnership Deed, if required |  |
| 5. | License under FSS Act, 2011 |  |
| 6 | Experience Certificate/s for last 3 years ending 31.12.2019 |  |
| 7 | Profit &Loss A/c for last 3 years (2018-19, 2017-18, 2016-17) |  |
| 8 | ITR for last 3 years (2018-19, 2017-18, 2016-17) |  |
| 9 | PAN No. (copy) |  |
| 10 | GST Registration No. (copy) |  |
| 11. | Earnest Money Deposit (EMD) and Tender Document (NIT) duly filled and signed on all pages along with all enclosures placed in Separate envelope duly superscribed EMD for Tender Notice No. BRIT/GEN/FMP/2/2020 and marked Envelop-I. |  |
| 12. | Technical-cum-Financial Bid placed in separate Envelope, superscribed Technical-cum-Financial Bid for Tender Notice No. BRIT/GEN/FMP/2/2020 duly sealed and marked Envelop-II |  |
| 13. | All the two Envelopes put in a separate cover sealed and superscribed “Tender Notice No. BRIT/GEN/FMP/2/2020” running a Canteen at Fission Molly Project (FMP) Site, behind ISOMED, BRIT Premises, outside BARC South Gate, Trombay, Mumbai – 400 085 |  |
| 14. | Technical and Technical-cum-Financial Bid duly signed by authorized signatory. |  |

Place : (Signature with seal

Date : Contractor/firm)

**TECHNICAL-CUM-FINANCIAL BID**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Sr. No.** | **Description of items** | **Quantity / Weight** | **Minimum Rates (Rs.)** | **Estimated**  **Rates (Rs.)** | **Rates quoted** |
| **I** | **MORNING / EVENING SNACKS** | | | | |
| 1 | Upma with chatney | Upma 120 gms. +  Chatney 20 gms. | **10** | **12** |  |
| 2 | Sheera | 100 gms. | **12** | **15** |  |
| 3 | Idli with sambar/Chatney | 2 nos. Idli 100 gms. + Sambar 25 gms. | **12** | **15** |  |
| 4 | Potato wada with chatney | 2 nos.Wada 80 gms + Chatney 20 gms. | **12** | **15** |  |
| 5 | Meduwada with Sambar/Chatney | 2 nos. Wada 75 gms. + Sambar 25 gms. | **14** | **17** |  |
| 6 | Sabudana khichdi | 100 gms. | **10** | **12** |  |
| 7 | Sabudana wada with chatney | Wada (2 nos.) 80 gms. + Chatney 20 gms | **14** | **17** |  |
| 8 | Potato poha with chatney | Potato poha 100 gms. + Chatney 20 gms. | **10** | **12** |  |
| 9 | Dosa plain with chatney | Dosa 25 gms*.* +  Chatney 20 gms. | **10** | **12** |  |
| 10 | Masala dosa with chatney | Dosa 25 gms. +  stuffing 50 gms +  chatney 20 gms. | **14** | **17** |  |
| 11 | Uttapa with chatney | Uttapa 80 gms. +  chatney 20 gms | **12** | **15** |  |
| 12 | Onion Uttappa with chatney | Uttapa 80 gms. +  chatney 20 gms | **13** | **16** |  |
| 13 | Dalwada with chatney | Wada (2 nos.) 80 gms + chatnev 20 gms | **14** | **17** |  |
| 14 | Mix bhajia with chatney | Bhajia 80 gms. +  chatney 20 gms. | **14** | **17** |  |
| 15 | Bread bhajia -2 nos. | Bhajia 60 gms. +  chatney 20 gms. | **10** | **12** |  |
| 16 | Sev | 50 gms. | **8** | **10** |  |
| 17 | Papdi | 50 gms. | **8** | **10** |  |
| 18 | Ghathia | 50 gms. | **8** | **10** |  |
| 19 | Chivda | 50 gms. | **8** | **10** |  |
| 20 | Misal with 2 nos. Pav | 100 gms. | **17** | **20** |  |
| 21 | Samosa Punjabi-2 nos. with chatney | Samosa 80 gms. +  chatney 20 gms. | **14** | **17** |  |
| 22 | Khaman dhokla with chutney | Dhokla 50.00 gms. + Chutney 20 gms. | **10** | **12** |  |  |  |  |
| 23 | Adai with chutney | Adai 80 gms. +  chatney 20 gms. | **10** | **12** |  |  |  |  |
| 24 | Bhelpuri | 80 gms | **10** | **12** |  |  |  |  |
| Sr.  No. | **Description of items** | **Quantity / Weight** | **Minimum**  **Rates (Rs.)** | **Estimated**  **Rates (Rs.)** | **Rates quoted** |
| 25 | Tea special(readymade) | 120 ml. | **7** | **9** |  |  |  |  |
| 26 | Tea without sugar | 120 ml. | **7** | **9** |  |  |  |  |
| 27 | Nescafe/Bru | 120 ml. | **17** | **20** |  |  |  |  |
| 28 | Readymade Tea with separate component (Bulk supply) | 120 ml. | **8** | **10** |  |  |  |  |
| 29 | Poori bhaji 3 nos. with potato vegetables | Poori 3 nos. (20 grns. Each) + Bhaji 80 gms | **14** | **17** |  |
| 30 | Usal(vegetable out of pulses) with pav 02 nos | Pav 2 nos. (ord.) +  usal100 gms. | **12** | **15** |  |
| 31 | Dahiwada | Wada (1 no.) 15gms. +  Curd 40 gms. | **10** | **12** |  |
| 32 | Dahiwada | Wada (2 nos.) 30 gms. +  Curd 70 gms. | **18** | **20** |  |
| 33 | Bread Slice | Big size 2 nos. | **5** | **6** |  |
| 34 | Toast Bread with Butter | Made out of two slices of big size bread& butter 10 gms. | **12** | **14** |  |
| 35 | Sandwitch- (Egg) | Made out of two slices of big size bread + butter 5 gms. & 1 egg | **26** | **28** |  |
| 36 | Sandwich- Veg | Veg + Butter + Sauce | **24** | **27** |  |
| 37 | Cheese slice sandwich | Made out of two slices of big size bread, 1 cheese slice | **30** | **32** |  |
| 38 | Egg boiled or poached | One egg | **10** | **12** |  |
| 39 | Egg omelette plain | One egg | **12** | **14** |  |
| 40 | Egg omelette plain (Double) | Two egg | **19** | **22** |  |
| 41 | Tea Readymade | 120 ml. | **6** | **8** |  |
| 42 | Coffee Readymade | 120 ml. | **7** | **9** |  |
| 43 | Milk with sugar | 120 ml. | **11** | **13** |  |
| 44 | Chatney | 50 gms | **4** | **5** |  |
| 45 | Samber | 100 gms. | **7** | **8** |  |
| 46 | Sugar | 4 grams | **1** | **2** |  |
| 47 | Pav ordinary | 1 No. | **2** | **3** |  |
| **II** | **LUNCH / DINNER - VEGETARIAN** | | | | |
| 1 | Soup- Cream of tomato/ Sweet corn/vegetable | I50 ml. | **10** | **12** |  |
| 2 | Dal | 100 gms. | **7** | **8** |  |
| 3 | Dahicurry | 100 gms | **7** | **8** |  |

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| Sr.  No. | **Description of items** | **Quantity / Weight** | **Minimum**  **Rates (Rs.)** | **Estimated**  **Rates (Rs.)** | **Rates quoted** |
| 4 | Dahicurry with pokada  2 nos. | 100 gms. | **10** | **12** |  |
| 5 | Seasonal vegetable- cabbage | 100 gms. | **10** | **12** |  |
| 6 | Seasonal vegetable- brinjal | 100 gms. | **10** | **12** |  |
| 7 | Special vegetable- Chana masala | 120 gms. | **12** | **14** |  |
| 8 | Fried Cauli flower / Alu bhindi / Arbi masala / Mix Veg | 120 gms. | **12** | **14** |  |
| 9 | Palak paneer | 120 gms. | **17** | **20** |  |
| 10 | Dudhi/Suran kofta curry | 120 gms. | **12** | **14** |  |
| 11 | Potato Dry vegetable | 100 gms. | **8** | **10** |  |
| 12 | Chapati -1 no. | 30 gms. | **4** | **5** |  |
| 13 | Poori-1 no. | 20 gms. | **4** | **5** |  |
| 14 | Rice | 100 gms. | **4** | **5** |  |
| 15 | Curd | 75 gms | **7** | **8** |  |
| 16 | Papad(Lijjat) | 1 No. | **4** | **5** |  |
| 17 | Pickle(1 tea spoon) | 10 gms. | **1** | **2** |  |
| 18 | Raita- All varieties | 100 gms. | **8** | **10** |  |
| 19 | Vegetarian (Thali) with chapatti & curd. | Rice 100 gms., Chapatti 3 nos., 1 veg, dal/sambar, curd | **29** | **32** |  |
| 20 | Vegetarian (Thali) with poori & curd | Rice 100 gms., Poori 4 nos.,  1 veg, Dal/Sambar, curd | **29** | **32** |  |
| 21 | Vegetarian Thali with chapatti without curd | Rice 100 gms., chapatti 3 nos., 1 veg., dal/sambar | **24** | **27** |  |
| 22 | Vegetarian Thali with poori without curd | Rice 100 gms., poori 4 nos.,  1 veg., dal/sambar | **24** | **27** |  |
| 23 | Green salad | 100 gms. | **7** | **10** |  |
| 24 | Brinjal bharta | 120 gms. | **12** | **15** |  |
| 25 | Paratha- plain- 1 no. | 60 gms. | **7** | **10** |  |  |  |  |
| 26 | Paratha- stuffed- 1 no. | 80 gms. | **10** | **12** |  |  |  |  |
| 27 | Vegetable pulao with raita | Pulao 225 gms. +  Raita 50 gms. | **26** | **29** |  |  |  |  |
| 28 | Vegetable biryani with raita | Biryani 225 gms. +  Raita 50 gms. | **30** | **33** |  |  |  |  |
| **III** | **LUNCH/DINNER SERVICES --- NON -VEGETARIAN** | | | | |
| 1 | Fish Masala  (Mackerel /Bhangada) | Fish 60 gms. +  Gravy 60 gms. | **48** | **55** |  |
| 2 | Fish Fry (Mackerel/Bhangada) | 60 gms. | **36** | **40** |  |
| **Sr. No.** | **Description of items** | **Quantity / Weight** | **Minimum Rates (Rs.)** | **Estimated**  **Rates (Rs.)** | **Rates quoted** |
| 3 | Fish Masala (Pomfret/ Prawns) | Fish 60 gms. +  Gravy 60 gms. | **72** | **75** |  |  |  |  |
| 4 | Egg Masala | One egg + Gravy 60 gms. | **24** | **28** |  |  |  |  |
| 5 | Chicken Masala | 100 gms. | **42** | **45** |  |  |  |  |
| 6 | Mutton Masala | 100 gms. | **78** | **85** |  |  |  |  |
| 7. | Egg Biryani with raita | Egg Biryani 250 gms. +  raita 50 gms. | **34** | **35** |  |  |  |  |
| 8 | Chicken Biryani with raita | Biryani 250 gms. +  raita 50 gms. | **60** | **68** |  |  |  |  |
| 9 | Mutton Biryani with raita | Biryani 250 gms. +  raita 50 gms. | **78** | **85** |  |  |  |  |
| 10 | Fish fry (Pomfret) | 60 gms. | **60** | **65** |  |  |  |  |
| **IV** | **SWEETS / DESSERTS** | | | | |
| l. | Laddu - Bundi | 40 gms. | **8** | **10** |  |
| 2 | Laddu - Rawa | 40 gms. | **8** | **10** |  |
| 3 | Laddu - Besan | 40 gms. | **8** | **10** |  |
| 4 | Bundi sweet/salty | 50 gms. | **8** | **10** |  |
| 5. | Jilebi - 2 nos. | 40 gms. | **7** | **9** |  |
| 6 | Gulabjamun - 2 nos. | 30 gms. each piece | **10** | **12** |  |
| 7 | Kalajamun – 1 no. | 50 gms | **11** | **13** |  |
| 8 | Khir/Payasam | 100 gms | **10** | **12** |  |
| 9 | Imruti | 50 gms | **11** | **13** |  |
| 10 | Kachori – 2 nos. | 50 gms. | **12** | **15** |  |
| 11 | Coconut Burfi | 50 gms. | **8** | **10** |  |  |  |  |
| 12 | Mohan ThaI | 40 gms. | **8** | **10** |  |  |  |  |
| 13 | Mysore- Pak | 50 gms. | **8** | **10** |  |  |  |  |
| 14 | Halwa - Badami | 50 gms.. | **8** | **10** |  |  |  |  |
| 15 | Khaja / Balushahi | 50 gms. | **8** | **10** |  |  |  |  |
| 16 | Laddu - Motichur | 40 gms. | **8** | **10** |  |  |  |  |
| 17 | Custard | 40 gms. | **12** | **15** |  |  |  |  |
| 18 | Fruit salad with custard | 100 gms. | **22** | **26** |  |  |  |  |