



NIT No.: IITI(SCS)/OCW/007/PD/2024-2025

February 20, 2025

PREBID REPORT

- The meeting for Pre-bid discussion was held at IIT Indore on February 18, 2025 from 03.00 PM onwards for e-tender for Dining and Catering Services at IIT Indore.
- The prebid meeting was attended by 06 firms as:
 - M/s Bluechip Hospitality Pvt. Ltd.
 - M/s Mohani Caterers
 - M/s Earth Enterprises
 - M/s K-Star Food and Hospitality Services
 - M/s Gauri Catering Services
 - M/s Kanaka Food Management Services Pvt. Ltd.
- Further Prebid query was received from Ms. Sudhakara Shetty from M/s Trupthi Juice & Fast through email.
- The report of the meeting and Prebid query received is as mentioned below.
 - Whether IIT Indore has one mess containing 700 students or it splits. **IIT Indore has around 2800 hostel residents and it is expected that each Caterer gets atleast 700 students, however it is subjected to performance of the Caterer.**
 - There is a point regarding Labour laws that Caterer must register with Labour laws. **Yes all the Labour norms are to be followed strictly.**
 - To fill the documents we can convert to word but can't fill. **The PDF Format is to be downloaded and signed and uploaded.**
- Based on the discussion, following modifications are being carried out in the NIT Document:

Sl. No.	Reference of the Clause/ Page No. of the Tender Document	For	Read As
(a)	Section 6	General Structure of Provisional Menu & Tentative Menu Day-wise	General Structure of Provisional Menu & Tentative Menu Day-wise (As per attached Annexure-1)
(b)	Section 5, Part – A, Point no. 25	Short Term Courses. Caterer will be responsible for providing dining and catering services for all short-term courses/event conducted by the Institute	Short Term Courses. Caterer will be responsible for providing dining and catering services for all short-term courses/event conducted by the Institute <i>at the same rate and Terms & Conditions of this Tender.</i>
(c)	Section 7, Part – A, Point no. 26	Sick Meals: Sick meals should be provided based on registration (to get the numbers) for students who are unwell. Sick meals may consist of Khichdi (Not spicy), curd, baked potato/boiled potato/plain potato sabji, boiled vegetable, soft chapati/Bread and Milk (200 ml) with turmeric.	Sick Meals: Sick meals should be provided based on registration (to get the numbers) for students who are unwell. Sick meals may consist of Khichdi (Not spicy), curd, baked potato/boiled potato/plain potato sabji, boiled vegetable, soft chapati/Bread and Milk (200 ml) with turmeric. <i>The meals would be provided at the same rates and without any delivery charges.</i>

4.	Section-7, Part – A, Point no. 27	Jain Meals: Jain meals should be provided daily as a separate counter based on registration (to get the numbers) (Menu to be decided by Mess Committee).	Jain Meals: Jain meals should be provided daily as a separate counter based on registration (to get the numbers) (Menu to be decided by Mess Committee). <i>The meals would be provided at the same rates and Terms & Conditions of this Tender.</i>
5.	Section-7, Part – A, Point no. 28	Fast Meals: Special food for fasting students may be served based on request from Mess Committee with pre-registration at least two days in advance at no extra cost.	Fast Meals: Special food for fasting students may be served based on request from Mess Committee with pre-registration at least two days in advance at no extra cost. <i>The meals would be provided at the same rates and Terms & Conditions of this Tender.</i>
6.	Page No. 33, Annexure – 1, Point no. 2	Udyog Adhar Memorandum No., if bidder MSEs.	Udyam Registration No., if bidder MSEs.

6. It is further clarified that each Caterer will be provided with a separate cooking and serving area.
7. All prospective/willing bidders are requested to take note of this report as part of the Tender document. All other terms and conditions of the tender remain unchanged.


Assistant Registrar (Service Contracts)

**सहायक कुलसचिव
(सेवा अनुबंध)
Assistant Registrar
(Service Contracts)**

अनुभाग 6 / SECTION 6**अस्थायी मेनू की सामान्य संरचना/ General Structure of Provisional Menu
(Kindly note that the menu is indicative in nature and might change)****Breakfast**

- (a) Unlimited Poha/Idli/ Puri-bhaji/Onion Uttapam/Aalu Paratha/Methi Paratha, Poori-Masala chana sabji etc. and 4 slices of toasted brown bread with butter and jam
- (b) One Glass (200 ml) of milk with cornflakes or Bournvita/Complan and Double Omelet or 2 boiled eggs or Fruits
- (c) Unlimited Tea and Coffee
- (d) Sprouted item at least two times a week
- (e) One serving of fruits (Banana, Mango, watermelon, Pineapple, Papaya, Pear, Grapes, Orange, etc) (At least 4 varieties a week)

*Coconut Chutney and Sambar to be served with all South Indian dishes.
Unlimited Butter is to be provided with Bread and Paratha.

Lunch

- (a) Unlimited Rice and Chapati (both with and without Ghee),
- (b) Unlimited Dal or Sambar or Rasam,
- (c) One unlimited dry vegetable
- (d) Unlimited Salad consisting of lemon and any three of the following Onion/Cucumber/Tomato/Carrot/Beet root/ Cabbage/Daikon
- (e) One bowl of Curd/ Raita/One glass of Lemon juice/Lassi/ Chhaas/ or any other juice. From March to June, Rasna/ Mapro/ Chaas/ Lassi or equivalent juices (200 ml) to be served at least twice a week during lunch. From July to February, Chaas/Lassi or equivalent juices (200 ml) to be served at least twice a week during lunch. On days when no juices are served, fresh curd/ raita (1 bowl) must be served.
- (f) Papad and Pickle to be provided with every meal

Dinner

- (a) Unlimited Rice and Chapati (With and without Ghee),
- (b) Unlimited Dal or Sambar,
- (c) One unlimited gravy Vegetable/One unlimited Dry Vegetable
- (d) Unlimited Salad consisting of lemon and any three of the following Onion/Cucumber/Tomato/Carrot/Beetroot/ Cabbage/Daikon
- (e) Sweet Dish or Ice-cream or Custard or Milkshake depending on seasons
- (f) Papad and Pickle to be provided with every meal

Additional Items

In addition, the following items should always be provided by the contractor at all meals:

1. Salt, Pepper, Sugar, Pickle, Mouth freshener, and Fennel with sugar.
2. Paper Napkins
3. Good quality toothpicks (wooden)

Company Seal

(Signature of the Tenderer)

Name:

Designation:

Business Address :

Date:

दिनवार संभावित मेन्
Tentative Menu Day-wise

Day	Breakfast	Lunch	Dinner
Monday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Pav Bhaji 2. Sprouts	1. Mix Veg 2. Arhar dal tadka 3. Lemon Rice & Chapati 4. Green chutney 5. Sweet Lassi Salad, Pickle, Papad	1. Methi Aloo 2. Dal Tadka 3. Jeera Rice & Chapati 4. Tomato Chutney 5. Gulab Jamun 6. Rasam Salad, Pickle, Papad
Tuesday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Idli and Sambhar 2. Coconut Chutney 3. Green Chutney	1. Rajma 2. Masoor Dal fry 3. Jeera Rice & Chapati 4. Green chutney 5. Noombu Pani Salad, Pickle, Papad	1. Chole 2. Dal tadka 3. Veg Biryani & Chapati 4. Green Chutney 5. Bosan Ladoo 6. Bondi Raita Salad, Pickle, Papad
Wednesday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Puri Sabji 2. Sprouts	1. Baingan Bharta 2. Moong Masoor Dal 3. Jeera Rice & Chapati 4. Imli chutney 5. Boondi Raita Salad, Pickle, Papad	1. Paneer bhurji 2. Moong daal 3. White Rice & Chapati 4. Green Chutney 5. Moong Dal Halwa 6. Corn soup Salad, Pickle, Papad
Thursday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Uttapam/ Medu Vada 2. Sambhar 3. Coconut chutney	1. Dry Chowli 2. Black Chana 3. Lemon Rice & Chapati 4. Tomato chutney 5. Curd Salad, Pickle, Papad	1. Besan Gatta 2. Dal Makhani 3. Jeera Rice & Chapati 4. Green Chutney 5. Rasgulla 6. Tomato Soup Salad, Pickle, Papad
Friday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Poha 2. Sev 3. Chopped Onion 4. Tomato and Lemon	1. Aloo Bhujija 2. Kadhi Pakoda 3. Jeera Rice & Chapati 4. Green chutney 5. Jaljeera Salad, Pickle, Papad	1. Aloo Matar Tamatar 2. Dal palak 3. White Rice & Chapati 4. Green Chutney 5. Kheer 6. Rasam Salad, Pickle, Papad
Saturday	Chai, coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Aloo Paratha 2. Dahi 3. Green & Red Chutney 4. Sprouts	1. Veg Manchurian 2. Noodles 3. Dal Tadka 4. Fried Rice 5. Green Chutney 6. Red Chutney Salad, Pickle, Papad	1. Khichdi 2. Arhar Dal Tadka 3. White Rice & Chapati 4. Green Chutney 5. Coconut burfi 6. Vegetable Soup Salad, Pickle, Papad
Sunday	Chai, Coffee, Milk Bread, Butter, Jam Corn flakes, Boiled egg, Fruit 1. Masala Dosa 2. Coconut Chutney 3. Sambhar	1. Chola Bhature 2. White Rice & Chapati 3. Green Chutney 4. Masala Chaas Salad, Pickle, Papad	1. Paneer Lababdar 2. Mix Dal 3. Jeera Rice 4. Green Chutney 5. Sahi Tukda with Rabri 6. Manchow Soup Salad, Pickle, Papad