

The following Conditions must be fulfilled by the interested parties to run the College Canteen:

1. Installation of Dustbin in and outside the canteen.
2. Display of the printed rate list approved by the Committee members and counter signed by the Worthy Principal.
3. The caterer will himself supervise the canteen.
4. Canteen will remain open the Examination days.
5. Child labour will not be allowed in the canteen.
6. List of staff engaged in the canteen should be given to the Committee with character antecedents.
7. No outsider will be allowed to sit in the canteen.
8. The bidder will provide all the items daily mentioned below.
9. The bidder will run the canteen upto 31st May 2024.
10. The contract will be reviewed on the feedback/complaint of the students and staff.
11. There will be no compromise on the quality of items mentioned in the tender.
12. The rate of full plate of item should be in rupee or 50 paise & if rates are less or more than 50 paise the rates will be rounded off to 50 paise or rupee.
13. Use of polythene bags and plastic plates will not allowed.
14. Atleast one female shall be engaged by the selected party
15. Interested Party should have atleast three years experience of running canteen in various Institutions, submit the character certificate issued by the concerned SDPO and give the undertaking to follow the conditions available in the office and College website (gdckhour.com).
16. The successful party shall deposit a security of Rs 8000/- (refundable) which can be forfeited in case of any default on the part of tenderer.
17. The successful party will have to submit monthly rent of Rs 3000/- (Advance payment of three months rent.)

Specifications of items for the canteen.

S. No	Item	Specification
1	Tea/Coffee	Fresh milk is to be used. Quantity: 100ml Staff Members should be served in cups (not in plastic/paper cups).
2	Samosa	Stuffing by using Potatoes, peas and other masalas Standard size as per the market (atleast 100g).
3	Bread Pakoda	As per standard size.
4	Patty	Fresh and hot patty to be served.
5	Sandwich	Fresh Bread and fresh stuffing material to be used.
6	Hotdog	Bun first fried and then stuffing with fresh material.
7	Chana Kulcha	Stuffed with fresh chana & vegetables
8	Burger	As per standard size and stuffed with Aloo tikki and other vegetables.
9	Lunch Thali	Rice, Rajma/Dal, Mix-vegetable, Raita, Salad, Sweet dish(Halwa, Kheer, Gulab jamun, Ice-cream)
10	Gulab Jamun	As per standard size.

Sd/-

Convener

Sd/-

Principal
GDC Khour