

**TENDER
FOR
AFPI MANEKSHAW MESS CATERING SERVICES**

DEPARTMENT OF EMPLOYMENT GENERATION, SKILL DEVELOPMENT & TRAINING
(GOVERNMENT OF PUNJAB)

MAHARAJA RANJIT SINGH

ARMED FORCES PREPARATORY INSTITUTE

Sector 77, SAS NAGAR MOHALI - 140308

Tender Notice No.: MRSAPFI/595/ACCTS/TENDER/23-24/Mess/07, Dated: 16-03-24.

Form No.: _____

Dated _____.

Important Dates

<u>Sr. No.</u>	<u>Event</u>	<u>Date</u>
1.	Date of Tender Notice	16 Mar 2024
2.	Last Date for Submission of Tender (offline)	10 Apr 2024
3.	Date of Opening of Tender	15 Apr 2024

Contact Details: Director, Maharaja Ranjit Singh AFPI,
Sector 77, SAS NAGAR MOHALI - 140308, Ph. 0172-2219707, 9041006305,
afpi_mohali@yahoo.com, Website: afpipunjab.org

**DETAILED TENDER NOTICE FOR PROVIDING CATERING SERVICES AT
MAHARAJA RANJIT SINGH AFPI MESS FOR 96 CADETS APPROXIMATELY,
FOR THE PERIOD OF ONE YEAR
EXTENDABLE FOR MAXIMUM OF THREE YEARS**

1. Sealed tenders are invited from Eligible & Qualified bidders for Providing Catering Services to 'Manekshaw Mess', which is the Hostel Mess at Maharaja Ranjit Singh AFPI Mohali as per appendices attached: -

(a) **Technical Eligibility** containing information regarding the business, turnover, experience and other details of the firm, to judge the suitability of the caterer for the Maharaja Ranjit Singh AFPI Mohali, Hostel Mess in an envelope, properly sealed and superscribed as **"Technical Bid for Mess Catering Service"**.

(b) **Commercial/Financial Eligibility** containing the price of the items/full day menu etc in an envelope, properly sealed and super scribed **"Commercial/Financial Bid for Mess Catering Service"**.

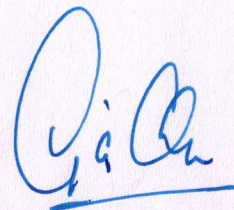
2. Price of Tender document (Cost of Tender): **Rs. 1,000/-** (Rupees one thousand only) (Non-refundable), by way of Demand Draft in favour of **"Director, Maharaja Ranjit Singh AFPI Mohali"**, payable at Mohali / Chandigarh.

3. The Tenders will be opened on **15 APR 2024 at 11:00 am**, in the presence of the bidders or their authorized representative(s), who may wish to be present. The authorized representatives of Maharaja Ranjit Singh AFPI Mohali, may also do a spot visit of the establishments of the caterers to assess their suitability as part of the Technical/ Financial Eligibility/Qualification.

4. The bidder shall submit the Technical Bid and Commercial/Financial Bid in sealed envelopes superscripting **"Technical Bid for Mess Catering Service"** and **"Commercial/ Financial Bid for Mess Catering Service"**, respectively. These two envelopes should be put into the tender box placed at Maharaja Ranjit Singh AFPI Mohali, Office Complex at Sector 77, SAS Nagar (Mohali)- Punjab 140308.

5. **The Competent Authority/Director, Maharaja Ranjit Singh AFPI, reserves the right to reject any or all the tenders or accept them in part or full without assigning any reason(s) thereof.** For eligibility criteria, qualifications, price, bid evaluation criteria and other information etc., interested agency(s)/firm(s) may visit Maharaja Ranjit Singh AFPI website at www.afpipunjab.org

6. The successful bidder, who is awarded the contract shall have to pay Security deposit of **Rs. 1,50,000.00 (Rupees One Lakh Fifty Thousand Only)** by way of Demand Draft issued by any Scheduled Nationalised Bank, drawn in favour of '**Director, Maharaja Ranjit Singh AFPI Mohali**', payable at Mohali / Chandigarh before taking charge to provide the services. The security deposit shall be refunded without interest at the end of the contract period.
7. The bidder should quote the rate for each item in figures as well as in words.
8. **The tender is not transferable under any circumstances at any stage.**
9. Conditional or incomplete tender forms/bids shall be summarily rejected. **Canvassing or influence of any kind, direct or indirect, shall lead to disqualification of the bidder.**
10. Bids in any form other than the prescribed form issued by **Maharaja Ranjit Singh AFPI Mohali** or incomplete bids will not be entertained and will be summarily rejected.
11. Bidder should sign and stamp all the pages of duly filled tender document in testimony of having read all the terms & conditions laid down in the tender document.
12. Bidders are requested to visit the website continuously to note for any corrigendum or addendum. No corrigendum or addendum will be issued separately.



Maj Gen Ajay H. Chauhan, VSM
Director General,
Maharaja Ranjit Singh AFPI, Mohali

TECHNICAL /QUALIFICATION BIDPART 1: PROFILE OF THE BIDDER

Note: The following all information & relevant documents are required for successful candidature:

<u>Serial No</u>	<u>Particular</u>	<u>Remarks</u>
A.	Should have minimum 5 years' experience and technical expertise in undertaking similar works with minimum annual turnover of Rs. 05 lacs to Rs. 20 lacs or above	Informative and for strict compliance
B.	Should have obtained before commencement of the work the requisite licenses, approvals, certificates from all statutory authorities	Informative and for strict compliance
C.	The Agency shall furnish details of any legal case or any issues, if any, pending in any court of law against them or the concerned authorities, especially with regard to any violation in the statutory laws, etc. The bids of such tenderers having any pending/ongoing/contemplated issues relating to Income Tax, Sales tax etc. and on concealment of any such information will be liable to be rejected straightaway without any notice.	Informative and for strict compliance
1.	Name of the applicant/firm:	
2.	Registered office address & Ph. No:	
3.	Year of establishment:	
4.	Type of Organization: (whether proprietorship, partnership, Private Ltd., Certified copy of a Partnership deed/ Certificate of Incorporation/ Certificate of Registration issued by the Registrar of Cooperative Societies/ as the case may be enclosed)	
5.	Name of the Proprietor, Partners/ Directors of the Firm with Address and Phone Number:	
6.	Food License Number under Food Safety and Standards Authority of India (FSSAI) Act 2006: -	
7.	PAN Card & Tax return of last Three Financial Year. [Photocopy to be attached]	

8.	MSME No.: [Photocopy to be attached]
9.	G.S.T. Reg. No.: [Photocopy to be attached]
10.	Trade License details:
11.	Number of persons employed: Permanent..... Temporary.....
12.	Whether 24x7 service and support will be available: Yes / No
13.	Do you have an office at Mohali / Chandigarh? If so, please provide the Address and Telephone No.:
14.	No. of years of Experience (Details to be in Part-2)
15.	ESIC, if applicable

Place:

Date:

SIGNATURE & STAMP OF BIDDER

PART 2: EXPERIENCE / DETAILS OF PREVIOUS CONTRACTS

Period of Contract <u>From</u> <u>To</u>	Name & address of the Organization	Name of Contact Person	Work Order Details with Value	Remarks

Give details of on-going contracts, if any, of similar services being rendered by you and which will be available for inspection by our officials:

Period of Contract <u>From</u> <u>To</u>	Name & address of the Organization	Name of Contact Person	Work Order Details with Value	Remarks

Note: Enclose separate sheets, if necessary

Place:

Date:

SIGNATURE OF THE BIDDER

PART 3

UNDERTAKING

I/We hereby undertake that if any information given in the technical bid/Tender Document is found false/incorrect at any stage after opening of the tender, the bid shall be rejected by Maharaja Ranjit Singh AFPI.

Name & Signature of the Bidder / Authorized signatory

With seal of the Agency/Company

**GENERAL TERMS & CONDITIONS FOR MESS CONTRACT PERIOD: ONE YEAR
FOR APPROXIMATELY 96 CADETS: EXTENDABLE FOR THREE YEARS**

1. Eligibility: -

- (a) Only those Firms/Parties/Vendors having PAN, CST/TIN and GST Registration No. (Mandatory), MSME No. are eligible to apply. (The details are to be quoted along with the application/rate quotations). Employees Provident Fund and ESIC No. (if applicable) is also to be quoted at the time of applying.
- (b) Should have at least 5 (Five) years' experience of catering in a School/College/Institute and should be a reputed caterer.
- (c) Licence under Food Safety and Standard Act 2006. The Vendor shall be registered with the Department of Prevention of Food Adulteration (FSSAI).

2. Financial Implications: -

- (a) Payment will be done once in a month as per financial rules & regulations applicable to Maharaja Ranjit Singh AFPI Mohali by Punjab Government. Bills must indicate the GST/CST/TIN No. of the Firm/Company for Payments.
- (b) The successful bidder, who is awarded the contract shall have to pay Security Deposit of **Rs. 1,50,000.00, (Rupees One Lakh Fifty Thousand Only)** by way of Demand Draft issued by any Scheduled Nationalized Bank, drawn in favour of "**Director, Maharaja Ranjit Singh AFPI Mohali**", payable at Mohali/Chandigarh before taking charge to provide the services. The security deposit shall be refunded without interest at the end of the contract period.
- (c) The payment of Mess Bill will be done on monthly basis between 01st-10th of each month. The applicable taxes (GST, TDS) and deduction for Electricity and Water Charges and Others will be made from the bill.
- (d) The Mess Contractor will pay an amount as per electricity consumed per month. This payment would be made @ **Rs. 7.00/-** per unit. An electricity sub-meter is fitted for the Mess premises, whose reading will form the basis for calculation.

(e) No charges are required to be paid for water. However, if the Govt. starts charging this institute for the same in future, an appropriate amount to be decided when required will be charged.

(f) No increase in rates decided at the beginning of the contract would be made throughout the year, unless there is a major increase/decrease in the cost of living, which will be decided by the Director Maharaja Ranjit Singh AFPI Mohali.

(g) If the Director Maharaja Ranjit Singh AFPI Mohali is satisfied by the performance of the vendor during the year, the contract may be extended by an additional year extending yearly to a maximum of three years. The financial increase yearly would be a maximum of 7.5 % depending on the rate of inflation and budget allocation. The actual increase will be decided by negotiation between the Institute & the Mess Contractor.

(h) In case of breach of the terms of the agreement, security deposit of the contractor is liable to be forfeited.

3. **Menu Details.** The Mess Contractor shall provide the meals as per weekly menu, duly approved by the Director. Menu will change as per the season i.e. summer and winter. However, inclusion of the following is compulsory in menus of all seasons: -

(a) Meals are to be provided as per menu attached. Variations of minor nature due to seasonal factors or compulsions caused due to unforeseen reasons can be made only with the prior approval of the Director/delegated authority of the Institute.

(b) Continental & Chinese Menu once a week alternatively.

(c) Chicken/Mutton/Fish (150 gm of actual meat per head/day) is to be provided four days (approximately 600 gm) in a week. Mutton and fish will be served at least once in a month. Suitable protein substitute will be provided to vegetarian cadets.

(d) All cadets (except for vegetarians who do not consume even eggs) will be provided eggs on all days less Tuesdays at the scale of two eggs per day. Suitable substitute to pure vegetarian cadets will be included in the daily menu.

(e) Each cadet, Vegetarian or Non-Vegetarian irrespective, will be provided Two Glasses of Milk (in breakfast and in the evening after games) on all days. Milk will be of Verka/equivalent brand with 4.5% fat. (One glass of milk will be equal to 250 ml, thus the scale of milk is 500 ml/cadet/day).

(f) Side dishes i.e salad of onion, cucumber, carrot, greens, onion in vinegar, pudina chutney in all meals & pickle with breakfast.

(g) Bed Tea on all days is to be provided (150 ml)/per cadet.

Note: A Sample/Current menu copy is being provided with this tender document.

4. Quality of Products and Scales / Branded Products: -

(a) The Mess Contractor shall use standard Indian Brands specified by the management for all food articles and no substandard items will be used. The products being used for cooking should be ISO/ISI/BIS/SQF certified. The same will be checked by an official of the Institute on being deputed and authorised by the Director for Quality Control.

(b) Permissible Brands of Consumables (FSSAI approved): -

<u>ITEMS</u>	<u>BRAND</u>
Salt	Iodized salt such as Tata, Annapurna, Nature Fresh
Spices	MDH, Catch, MTR or equivalent quality brands or Agmark brand
Ketchup	Maggi, Kissan, Heinz
Oil Refined oil	Sundrop, Nature Fresh, Fortune or equivalent
Pickle	Mother's/ Priya/Tops/Nilons
Atta	Ashirwad, Pillsbury, Nature Fresh/Shakti Bhog
Butter	Amul, Verka, Mother Dairy, Hatson
Bread	Harvest/Britannia/ Top & Town / Modern / Avon
Jam	Kissan, Nafed
Milk	Verka, Super/Amul/Saras
Paneer	Amul/ Verka/Mother Dairy / Super
Tea	Brook Bond, Lipton, Tata Tea
Coffee	Nescafe, Rich, Bru
Biscuits	Britania, Parle, Good Day, etc.
Ice Cream, Lassi, Curd	Mother Dairy, Amul, Kwality, Creambell, Top & Town, Vadilal
Mixtures/Chips	Haldiram/Bikaner or any good brand
Mineral Water	Kinley/Bisleri/Aquafina/Rohtang or ISI marked
Besan, Dal	Rajdhani, Fortune/ Shaktibhog or Agmark brand
Rice	Basmati, India Gate or Agmark brand
Cold Drinks	Pepsi, Coke, Thumps Up, Mirinda, Fanta or any good brand.
Juices	Real, Tropicana
Lemon Water	Kissan, Hello or any good brand.

(c) Use of high-quality food items and vegetables is to be ensured. Tinned/bottled food items if provided should be from recognised companies with ISO/ISI/BIS/SQF specifications/ certification. **The contractor shall in no case use the items of local, inferior brand and ensure that the items are well within the limits of expiry dates.**

(d) Director Maharaja Ranjit Singh AFPI Mohali, may authorise any individual or/and constitute any Board of Officers to carry out surprise checks/inspections for checking of the standard of hygiene and quality of food.

(e) The individual/Board of officers, so constituted, shall also be authorised to inspect/examine the existing standards comprising the quality/quantity/services of food served and infrastructure including availability of manpower by the contractor. The opinion of the board of officers will be final and binding to decide the continuation of service of the contractor.

(f) All meals will be checked daily by designated official/nominated cadets.

(g) A sample of all the items cooked and served shall be preserved in the refrigerator for at least 24 hours from the time the items are cooked and served separately for breakfast, lunch and dinner. (Same is to cater for the requirement or need of chemical analysis /testing at laboratory).

(h) Chemical analysis and laboratory testing of the food will be resorted to once a quarter/in case of any food related ailment amongst persons consuming the same.

5. **Contractor & Mess Staff Responsibilities: -**

(a) Staff, utensils for cooking, any mechanical or electrical apparatus and cooking gas etc. will be provided by the contractor. He will only use clean and environmentally friendly fuel for cooking.

(b) The following individuals are required to be provided in the Mess, for services of food served: -

✓	Supervisor	-	01
✓	Chef	-	02
✓	Assistant	-	02
✓	Masalchi	-	01
✓	Steward	-	02

(c) The Mess Contractor will ensure that minimum five out of the above-mentioned staff including Supervisor, One Chef, One Assistant, Masalchi & One Steward to be present at all times.

(d) A high standard of hygiene will be observed; medical examination of all the food handlers is mandatory and will be conducted once every quarter. Details of the conduct of the medical examination will be displayed on the mess notice board.

(e) The contractor will submit a medical certificate every quarter that all his/her employees handling food are not having any contagious diseases.

(f) Personnel handling food/working in the pantry will wear safety and hygiene equipment. Cooks will wear personal head gear and aprons. Stewards will wear proper headgear, hand gloves while handling food items/serving.

(g) The contractor has to ensure high standard of hygiene and cleanliness of the cooking area, dining hall and the adjoining areas of the cook house. The area has to be kept free of rodents and pests.

(h) The contractor shall also ensure that the space and containers for ration storage are well maintained, kept clean and no unauthorised person has access to the rations/food stores/utensils/refrigerators and water points. Only authorised persons will work and have access into the areas of cooking, storage and dining hall.

(i) The contractor will ensure that neat and clean clothes and aprons are used by his/her employees handling food at all times. Every employee so appointed by the contractor shall wear the prescribed uniform. The said uniform shall be provided by the contractor at his own cost.

(j) The contractor shall inform the administration authorities of Maharaja Ranjit Singh AFPI Mohali of any changes of Mess workers, if required, made by him along with their police verification and medical report. Frequent changes of Mess Staff will **NOT** be done. In case of extreme emergency or unavoidable circumstances, the same may be permitted only with prior permission of the Institute.

6. Catering and Messing services will be executed under the overall instructions of the Director Maharaja Ranjit Singh AFPI Mohali and monitored daily by the Administrative Officer and Hostel Warden/Mess Administrator appointed.

7. Crockery/Cutlery and some kitchen & safety appliances will be provided by the Institute; the accountability and care will be vested with the contractor. Additional equipment needed for functioning will be catered for by the contractor.

8. The contractor will be responsible for the loss/damages of the property of the Institute. Losses/breakages if any will be made good by the contractor. The decision of Director will be final in this regard.
9. The contract will be for a period of twelve (12) months unless extended for a further one year to a maximum of three years by the Director Maharaja Ranjit Singh AFPI Mohali.
10. Any cadet not taking any meal for the whole day will be treated as absence of cadet and payment will not be made for the same. Warden will ensure that such cases are intimated one day before.
11. Mess will be operative for staff (Administrative and Faculty) and cadets who are required to stay back during vacation period on instructions of the Director Maharaja Ranjit Singh AFPI Mohali.
12. In the event of unsatisfactory services rendered by the contractor, the contract may be terminated by the Director Maharaja Ranjit Singh AFPI Mohali.
13. Monetary fine as penalty @ **Rs. 1500/- per day** will be imposed for every default during the period of contract. If the services do not improve within 03 working days, a monetary fine as penalty of **Rs. 5,000/- per day** will be imposed for the defaults and this will have to be paid by the contractor within a week on receipt of communication from the Director Maharaja Ranjit Singh AFPI Mohali or his delegated representative, failing which it will be adjusted against the Security Deposit. The following are the common defaults for which penalty can be imposed: -
- (a) Change of staff without prior information and valid reason or less than minimum staff as given in para 5(b) & 5 (c).
 - (b) Sub-standard quality of any meal.
 - (c) Unreasonable delay in meal as per laid down timings.
 - (d) Non adherence to given Menu without valid reason.
 - (e) Any other act of non-compliance of any provision of the contract.
 - (f) Any other default which is detrimental to the functioning of AFPI cadets/staff.
14. The Hostel Warden and Assistant Warden will be provided free meals. If any other member of Maharaja Ranjit Singh AFPI Mohali dines in the mess, the same will be on payment basis. The cost of meals on payment will be decided mutually between the Director and the Contractor.

15. The Contractor will also be responsible to cater for meals, snacks, tea arrangements for official events (Alumni lunch, Governmental and other meetings, Seminars, VIP visits etc.), and special occasions/festivals **as and when required on negotiated cost prior to the event**. All official functions will be organised by the Mess Contractor on instructions from the Director Maharaja Ranjit Singh AFPI Mohali or the Administrative Officer/delegated representative which will includes menu, rates, layout, manpower etc.
16. For Farewells/Fresher parties, Contractor will cater for Special meal as given by party coordinator and mess secretary in consultation with the Administrative Officer by adjusting one meal (non-veg & veg) before or after the week with no additional charges.
17. The bidder is required to give quotations to clearly specify the rates in Rupees per person/cadet per day, all inclusive of taxes, cess and any other levy laid down by the Government at present or in near future.
18. The applicant should comply to all above instructions and be able to provide messing as per menu.
19. No legal right shall vest in the contractor's workers to claim employment or otherwise absorption in Maharaja Ranjit Singh AFPI Mohali. The contractor's workers shall not have any right whatsoever to claim the benefit and/or emoluments that may be permissible or paid to the employees of Maharaja Ranjit Singh AFPI Mohali. The workers will remain the employees of the contractor and it is the sole responsibility of the contractor to make it clear to his/her workers before deputing them to work at Maharaja Ranjit Singh AFPI Mohali.
20. The contractor shall not engage the services of any sub-contractor or transfer the contract to any other person. If, it is found at any time that the contractor is unable to provide the messing services and has sub contracted to any other party, the Director Maharaja Ranjit Singh AFPI Mohali has the right to terminate the contract and to forfeit all security deposits.
21. The contractor should indicate names of firm/firms along with location where he/they are currently having business with and which can be seen by Director Maharaja Ranjit Singh AFPI Mohali or his representatives. A satisfactory report issued by such organization/s must be enclosed with the bid.
22. The contractor shall make good all damage/loss which may be caused by any act either by design or default by the contractor, his agents, servants, workers to any property of Maharaja Ranjit Singh AFPI Mohali. The Director Maharaja Ranjit Singh AFPI Mohali reserves the right to make good damage/loss by charging the contractor with expenses.

23. Firms submitting tender would be considered to have read & accepted all terms & conditions. No enquiries verbal or written shall be entertained in respect of acceptance or rejection of the tender.

SAMPLE MESS MENU AS ON DATE

<u>Day</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Evening Tea</u>	<u>Dinner</u>
Mon	Bournvita with Hot Milk, Soya Paneer/Egg Bhurji (of 2 eggs), Plain/Ajwain Pranthas & Butter	Tomato Soup/Sweet Corn Soup, Roast/Grilled Chicken, Vegetable Cutlets, Pasta in White Sauce/Red Sauce, Russian Salad, Dinner Rolls & Fruit Cream	Horlicks with Hot Milk, Bread Pakora	Channa / Moong Dal, Vegetable Kofta, Roti, Rice & Gulab Jamun
Tue	Dalia with Hot Milk, Alu Pranthas, Butter & Dahi	Chole Bhature, Raita, Rice, Salad, Green Chutney & Fruit	Hot Milk, Vegetable Sandwich	Yellow/Arhar/Channa Dal/Nutri Nuggets, Alu Palak Sabzi, Roti, Rice & Rasgulla
Wed	Choco with Hot Milk, Plain/Mooli Pranthas, Butter & Boiled eggs (2 eggs), Soya Paneer cutlets	Rajma, Mix Vegetable, Roti, Yellow Rice, Chutney, Dahi, Kuchumber Salad & Fruit	Hot Milk, Alu Bonda	Chicken Masala, Shahi Paneer, Roti, Rice & Sewaiyan Kheer
Thu	Horlicks with Hot Milk, Aloo Prantha, Butter & Chutney	Kadi-Pakora, Jeera Aloo, Rice, Roti, Salad & Fruit	Hot Milk, Vada Pav	Dal Makhani, Seasonal Vegetable/Gajar Mutter Sabzi, Roti, Rice & IceCream
Fri	Oats with Hot Milk, Paneer Cutlets/Boiled eggs (2 eggs) Bread, Butter & Jam	Dal Palak / Kala Channa, Seasonable Vegetable Sabzi, Roti, Rice, Salad & Fruit	Bournvita with Hot Milk, Vegetable Burger	Paneer Butter Masala, Butter Chicken, Butter Roti, Zira Rice & Rice Kheer
Sat	Bournvita with Milk, Paneer Cutlets/Boiled eggs (2 eggs), Gobi Pranthas & Butter	Chicken/Vegetable Biryani, Green Chutney, Raita, Salad & Fruit	Bournvita with Milk, Aloo patties	Masoor Dal, Gajar Mutter Sabzi Dry, Roti, Rice & Shahi Tukra
Sun	Hot Coffee, Pau Bhaji/ Idli/Vada, Sambhar & Chutney	Sambar, Seasonal Vegetable, Dahi Salad & Fruit	Hot Milk, Samosa	Egg curry (2 Eggs), Kadai Paneer, Roti, Rice & Fruit Custard

Note: -

<u>Item</u>	<u>B/F</u>	<u>L/D</u>
Egg	04	01
Chicken	-	04 days
South Indian	-	01 day per week
English Menu	-	01
Fruit	-	07
Sweet	-	07
Bournvita	02	02
Horlicks	01	01

This Menu is subject to change as per seasons only on concurrence of Director Maharaja Ranjit Singh AFPI, Mohali.

TENDER/CONDITIONS ACCEPTANCE LETTER

(To be given on Company Firm Letter Head)

To

The Director,
Maharaja Ranjit Singh AFPI
Sector 77, Mohali

Subject: Acceptance of Terms & Conditions of Tender

Tender Reference No:

Tender Name:

Dear Sir,

1. I / We have purchased/ received/ download the tender document(s) for the Director, Maharaja Ranjit Singh AFPI, Sector 77, Mohali as per your advertisement, given in the newspapers and website www.afpipunjab.org
2. I / We hereby certify that I / we have read entire terms and conditions of the tender documents from Page No. _____ to _____ (including all documents like annexure(s), schedule(s), etc.), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
3. The corrigendum(s) issued from time to time by your organization too has also been taken into consideration, while submitting this acceptance letter.
4. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality / entirely.
5. In case any provisions of this tender are found violated, your organization shall be at liberty to reject this tender/bid including the forfeiture of the full said earnest money deposit absolutely and we shall not have any claim/right against organization in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)

COMMERCIAL / FINANCIAL BID

<u>Sl. No.</u>	<u>Description</u>	<u>Rate in Figure</u>	<u>Rate in Words</u>
1.	Rate per day- per student for morning tea & biscuit		
2.	Rate per day-per student for breakfast		
3.	Rate per day-per student for lunch		
4.	Rate per day-per student for evening tea & snacks		
5.	Rate per day-per student for dinner		
6.	Total cost (Per day per student)		

Note: -

01. Prices include all kind of material & transportation cost and profit margin of contractor.

02. Rate should be inclusive GST.

03. For considering lowest bidder (L1), total cost per day per student will be considered. Individual components of total cost will not be considered for deciding L1 bidder. The L1 contractor will also be required to provide breakfast, lunch, dinner as per the above menu to Maharaja Ranjit Singh AFPI Mohali Staff/ guest at the quoted rate. Payment will be released within 15 days of submission of bill along with necessary documents.

04. Income Tax TDS & GST-TDS will be deducted as per rule.

Date:

Place:

Signature & Seal of Bidder