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छत्रपति शाहू जी महाराज विश्वविद्यालय, कानपुर
CHHATRAPATI SHAHU JI MAHARAJ UNIVERSITY, KANPUR



क्रमांक :

मूल्य रू0 200/- (दो सौ मात्र)

निविदा - प्रपत्र

छत्रपति शाहू जी महाराज विश्वविद्यालय कानपुर के परिसर में टेके पर मेस चलाने हेतु इच्छुक निविदा दाताओं से दिनांक 10.09.2009 अपराह्न 12.00 बजे तक प्रतिष्ठित मेस एवं कैटरिंग संचालकों से जिन्हे मेस एवं कैटरिंग चलाने का कम से कम 10 वर्षों का अनुभव हो उनसे निविदायें आमंत्रित की जाती है, जो कि सहायक कुलसचिव (प्रशा0) कक्ष में रखे टेण्डर बॉक्स में डाली जायेगी। जो उसी तिथि को अपराह्न 2.00 बजे उपस्थित निविदादाताओं के समक्ष विश्वविद्यालय परिसर स्थित सभा कक्ष में खोली जायेंगी। निविदा पत्र के लिफाफे के ऊपर "मेस संचालन हेतु निविदा" लिखना आवश्यक है। निविदा पत्र की निर्धारित धरोहर धनराशि रू0 25000.00 नकद या बैंक ड्राफ्ट के रूप में वित्त अधिकारी, छत्रपति शाहू जी महाराज विश्वविद्यालय, कानपुर के नाम जमा करना आवश्यक है। बगैर धरोहर धनराशि के निविदा-पत्र पर विचार नहीं किया जायेगा। आपेक्षित नियम/शर्तें तथा खाद्य सामग्री की सूची निविदा-पत्र के साथ संलग्न है। निविदा प्रपत्र विश्वविद्यालय की वेबसाइट www.kanpuruniversity.org से भी डाउनलोड किये जा सकते हैं। किन्तु डाउनलोड किये गये निविदा प्रपत्र के साथ रू0 200.00 का बैंक ड्राफ्ट संलग्न करना होगा।

निविदा – प्रपत्र का विवरण निम्नवत् है :

- आवेदक का नाम :
- पिता का नाम :
- पता :
- ट्रेड टैक्स नं0. : वैद्यता की अवधि
- टैन नं0 :
- कार्य का अनुभव प्रमाण सहित :
- निविदा पत्र कय करने सम्बन्धी प्राप्त रसीद का विवरण :
बैंक का नाम ड्राफ्ट सं0 व तिथि धनराशि
- धरोहर धनराशि जमा करने का विवरण :

बुक सं0 (एक प्रति संलग्न करें)	कम सं0	रू0	दिनांक
1. बुक सं0 (एक प्रति संलग्न करें)	कम सं0	रू0	दिनांक
2. बैंक ड्राफ्ट सं0	दिनांक	रू0	संलग्न करें।
- इस निविदा के साथ संलग्न नियम शर्तें पूर्ण रूप स्वीकार है निविदा स्वीकृत होने की दशा में कार्यदेश प्राप्त होने के 15 दिन के अन्दर अनुबन्ध पत्र सम्पादित कर आपूर्ति/संचालन का कार्य समय से प्रारम्भ करूँगा।
आवेदक के हस्ताक्षर :
आवेदक का नाम :
पूर्ण पता :
दूरभाष नं0 :
पैन/टैन नं0 :

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CHHATRAPATI SHAHU JI MAHARAJ UNIVERSITY, KANPUR



नियम व शर्तें

1. मेस चलाने हेतु रू0 25,000.00 की सुरक्षा धनराशि कैश काउन्टर पर अथवा बैंक ड्राफ्ट जो कि वित्त अधिकारी, छत्रपति शाहू जी महाराज विश्वविद्यालय कानपुर के पक्ष में देय हो, जमा कराना अनिवार्य होगा। बिना सुरक्षा धनराशि के आपकी निविदा पर विचार करना सम्भव नहीं होगा।
2. निविदा में फर्म को अपने पैड पर खानपान की सूची दर सहित वि0वि0 द्वारा संलग्न सूची के अनुसार उल्लिखित करना होगा।
3. मेस चलाने हेतु ठेका किसी भी एक फर्म अथवा अलग अलग फर्मों को दिया जा सकता है।
4. आवेदन कर्ता को निविदा प्रपत्र के साथ पैन कार्ड तथा व्यापार कर पंजीयन नं0 एवं अनुभव प्रमाण पत्र की प्रमाणित प्रति संलग्न करना अनिवार्य है।
5. प्रति छात्र/छात्रा हेतु भोजन व्यवस्था से संबन्धित प्राप्त धनराशि का 10 प्रतिशत यूटिलिटी चार्ज के रूप में विश्वविद्यालय में जमा करना अनिवार्य होगा।
6. मेस में स्वच्छता (सफाई) एवं सामग्री की गुणवत्ता का विशेष ध्यान रखना होगा। विश्वविद्यालय के अधिकारी किसी भी समय मेस का निरीक्षण कर सकते हैं। स्वच्छता एवं गुणवत्ता अपेक्षित स्तर की न पाए जाने पर दण्डस्वरूप विश्वविद्यालय अधिकारियों द्वारा निर्धारित की गई धनराशि देयक से काट ली जायगी।
7. किसी भी प्रकार की टूट-फूट एवं नुकसान फर्म को स्वयं वहन कहना होगा। ऐसा न करने पर विश्वविद्यालय जमा सुरक्षा राशि में से कटौती पर मरम्मत कराने हेतु अधिकृत होगा।
8. किसी भी विवाद की दशा में विश्वविद्यालय द्वारा किया गया निर्णय मान्य होगा। साथ ही विश्वविद्यालय को यह भी अधिकार होगा कि किसी भी एक भी एक निविदा अथवा निविदाओं को निरस्त कर दे।
9. दरों का अनुबन्ध एक वर्ष के लिए ही मान्य होगा।
10. उपरोक्त शर्तों का पालन न करने /न होने की दशा में विश्वविद्यालय को यह पूर्ण अधिकार होगा कि वह आपको दिया गये कैंटीन का ठेका निरस्त कर दे।
11. संलग्न अनुबन्ध पत्र के अनुसार निविदा दाता को प्रथम पक्ष के रूप में अनुबन्ध करना होगा।

PROPOSED RULES AND CONDITION OF BOYS HOSTEL
C.S.J.M. UNIVERSITY, KANPUR

MESS CONTRACT

The Boys Hostel is situated inside the campus of the University. The hostel house students from both under graduate and post graduate course. The hostel has capacity of around 400 students.

The following are the rules and conditions to be followed by the mess contractor:

1. The contract is essentially for providing dining services to the residents of Boys Hostel.
2. The contract shall be for a period of one year.
3. The contract is in respect of providing 3 (three) meals per day, that is, breakfast lunch and dinner, besides evening tea with snacks. Each meal will be served over a period of 2.5 (two and a half) hours. The mess committee may revise the timings over the years as per academic and other activities. The mess committee will inform the contractor about the changes in the timings will in advance.
4. The menu for a month will be provided by the mess committee duly signed by warden in charge. A part from the regular menu, there will be a special dinner served once a week.
5. The number of residents may vary from about 100 to 400 depending upon academic sessions and vacations.
6. The contractor shall procure food articles of good quality in consultation with and to the satisfaction of the mess committee. The quality of some of the items is specified below:

Items	Quality
Rice for meal	Ram Bhog
Rice for Pulao	Selaa-Pulao Variety
Rice for Idli	Selaa-Coarse Variety
Wheat flour	RR/21 or equivalent
Cooking oil for all purposes	Refined Soyabean oil (Mayur/Sona/Sahaj/ Bandhan brands)
Milk for drinking	Amul/Parag (Toned Green Lable)
Milk for curd	Amul/Parag (Skimmed-Blue lable)
Butter	Amul/Parag
Jam	Kissan/Maggie/Himanchal Fruit
Bread	Modern/Kalorie

The mess committee shall have the right to change any brand provided the cost does not exceed the specified brands.

7. The contractor shall procure only good quality fresh vegetables from the market. He shall not be allowed to store the vegetables for more than 01 (one) day in summer months and 03 (three) days in winter months at a stretch. However, the contractor shall ensure that a sufficient stock of other raw

material is stocked in the store for consumption for a minimum period of 15 (fifteen) days. The mess committee shall have the right to check the quality of food articles and vegetables from time to time.

8. The food shall be cooked, stored and served under hygienic conditions. The contractor shall ensure that only freshly cooked food is served, and the stale food is not recycled. Stale food shall be removed from the mess premises as soon as possible. Un-refrigerated cooked food, not consumed within 06 (six) hours in summer months and 10 (ten) hours in winter months, shall be deemed to be stale and unfit for consumption.
9. The contractor shall ensure that only hot food is served to the residents. Complaints, if any, in this regard shall be dealt with severely.
10. The food shall be neither too spicy nor too oily. The food preparation shall be wholesome and shall generally cater to the taste of the residents.
11. The oil that remains from deep frying at the end of the day shall have to be destroyed and shall not be allowed to be recycled for the purpose of cooking again.
12. The food shall be cooked and served in clean utensils and no laxity shall be permitted in this regard. The utensils shall have to be maintained sparkling clean at all times.
13. The contractor shall pay special attention to maintain the mess in a neat and tidy condition at all times. For this purpose, the mess shall be cleaned thoroughly after each meal.
14. The mess shall function on all days throughout the year and will not be allowed to be closed on any day, including holidays, for any reasons whatsoever.
15. The contractor shall ensure that sufficient man power is deployed for preparation and service of each meal including holidays, for any reasons whatsoever.
16. The contractor shall employ only adult and trained staff with good health and sound mind for all services.
17. The contractor shall ensure that all employees engaged by him are free from communicable/infectious disease. If in the opinion of the University any of the contractor's employees is found to be suffering from any such disease or if any employee(s) of the contractor is found to have committed misconduct or misbehaviour, the Warden-in-charge shall have the right to ask the contractor to remove such employee(s) without questioning the decision of the University. The University shall be entitled to restrain such employee(s) from the mess premises. Thereafter the contractor shall have to provide a substitute(s) within a reasonable time.
18. The mess workers shall wear clean clothes while on duty, and look presentable while on duty. The Dress code shall be necessary for every worker of Mess.
19. The contractor shall appoint skilled cooks so as to ensure that the food preparations are of good taste and to the satisfaction of the residents. The contractor shall be responsible for the proper behaviour of all the staff, employed directly or indirectly.

20. Smoking and drinking within the entire area of the Hostel in particular and the University campus in general are strictly prohibited. Violators of this rule shall be prosecuted as per law and discharged immediately.
21. The contractor shall not be allowed to use the hostel or mess premises to offer any catering services beyond the scope of the contract.
22. The University shall be authorized to impose a fine on the contractor in case of sub-standard quality of food items, malpractice, lack of hygiene or violation of any of the conditions of the contract subject to a maximum penalty of 10 (ten) percent of the daily bill of the contractor for each day of default.
23. For sick students, the contractor shall arrange to serve "sick diet" in the rooms.
24. The items which should be served for each meal are attached separately.

* * * *

Breakfast

1. Milk (250 ml) (served daily) from local market.
2. Tea (served daily)
3. The options for the items breakfast are :
Parantha, Aloo Tamatar Sabzi/Veg. Sandwich (4 triangles) / Bread Pakora (2 triangles) or Bread roll (2 pieces), tomato sauce / Aloo ki Kachori, Sauce, Chutney / Idli (4 medium size), Sambhar / Pav Bhaji / Chowmein / Macaroni / Veg Burger (2 Pieces)/stuffed (Aloo, Gobi, Mooli) paratha, chutney.
4. Eggs (of your choice) - on payment basis.

Lunch

1. Roti (served daily)
2. Rice (served daily)
3. Salad (Cucumber, tomato, onion, carrots, radish, lemon) (served daily)
4. Pickle (served daily)
5. Daal (Arhar, Masoor, Urad with Palak, Chana with Lauki etc.) or Kadhi
6. Seasonal Vegetable (Aloo-parwal, Aloo-Gobi, Mixed Vegetable, Aloo-palak, Bhindi, Baigan ka Bharta, Patta Gobi, Aloo-matar, Katal, Seam-Aloo, Jeera-Aloo, Taro Sabzai, Aloo-Shimla mirch, etc.)

Tea

1. Tea (served daily)
2. Biscuits (Sunfeast) (to be served 4 days a week)
3. Onion Pakori/Mathri/Samosa / French Fires (to be served 3 days a week)

Dinner

1. Roti (served daily)
2. Rice (Served daily)
3. Salad (Cucumber, tomato, onion, carrots, radish, lemon) (served daily)
4. Pickle (Served daily)
5. Chhole, Rajma or Seasonal Vegetable
6. Daal (On some days)
7. Raita (Boondi, Kheera, Lauki) or Plain Curd.

Special Dinner (Once a week)

1. Paneer Item (Shai Paneer / Kadhai Paneer / Palak Paneer / Malai Cofta / Chilly Paneer)
2. navratan Korma / Pindi Chana
3. Special Salad
4. Jeera Rice / Pulao / Veg Biryani
5. Naan / Paratha
6. Sweet (Ice-cream, Custard, White Rasgulla, Gulab Jamun)

PROPOSED RULES AND CONDITION OF GIRLS HOSTEL
C.S.J.M. UNIVERSITY, KANPUR

MESS CONTRACT

The three Girls Hostel namely Girls Hoste 1 (GH1), Girls Hostel 2 (GH2) and Girls Hostel 3 (GH3) are all situated inside the campus of the University. The hostels house students for both under-graduate and post-graduate courses. The three hostels have a combined capacity of around 400 with GH1 having a capacity of ~70, GH 2 having a capacity of ~100 and GH3 having a capacity of ~230.

The following are the rules and conditions to be followed by the mess contractor:

1. The contract is essentially for providing dining services to the residents of GH1, GH2 and GH 3.
2. The contract shall be for a period of one year.
3. The contract is in respect of providing 3 (three) meals per day, that is, breakfast lunch and dinner, besides evening tea with snacks. Each meal will be served over a period of 2.5 (two and a half) hours. The mess committee may revise the timings over the years as per academic and other activities. The mess committee will inform the contractor about the changes in the timings will in advance.
4. The menu for a month will be provided by the mess committee duly signed by warden in charge. A part from the regular menu, there will be a special dinner served once a week.
5. The number of residents may vary from about 100 to 400 depending upon academic sessions and vacations.
6. The contractor shall procure food articles of good quality in consultation with and to the satisfaction of the mess committee. The quality of some of the items is specified below:

Items	Quality
Rice for meal	Ram Bhog
Rice for Pulao	Selaa-Pulao Variety
Rice for Idli	Selaa-Coarse Variety
Wheat flour	RR/21 or equivalent
Cooking oil for all purposes	Refined Soyabean oil (Mayur/Sona/Sahaj/ Bandhan brands)
Milk for drinking	Amul/Parag (Toned Green Lable)
Milk for curd	Amul/Parag (Skimmed-Blue lable)
Butter	Amul/Parag
Jam	Kissan/Maggie/Himanchal Fruit
Bread	Modern/Kalorie

The mess committee shall have the right to change any brand provided the cost does not exceed the specified brands.

7. The food shall be cooked separately in each of the three hostels - GH1, GH2 and GH3. Cooking of the food in one hostel and carrying it and serving in separate hostels will not be allowed.
8. The contractor shall procure only good quality fresh vegetables from the market. He shall not be allowed to store the vegetables for more than 01 (one) day in summer months and 03 (three) days in winter months at a stretch. However, the contractor shall ensure that a sufficient stock of other raw material is stocked in the store for consumption for a minimum period of 15 (fifteen) days. The mess committee shall have the right to check the quality of food articles and vegetables from time to time.
9. The food shall be cooked, stored and served under hygienic conditions. The contractor shall ensure that only freshly cooked food is served, and the stale food is not recycled. Stale food shall be removed from the mess premises as soon as possible. Un-refrigerated cooked food, not consumed within 06 (six) hours in summer months and 10 (ten) hours in winter months, shall be deemed to be stale and unfit for consumption.
10. The contractor shall ensure that only hot food is served to the residents. Complaints, if any, in this regard shall be dealt with severely.
11. The food shall be neither too spicy nor too oily. The food preparation shall be wholesome and shall generally cater to the taste of the residents.
12. The oil that remains from deep frying at the end of the day shall have to be destroyed and shall not be allowed to be recycled for the purpose of cooking again.
13. The food shall be cooked and served in clean utensils and no laxity shall be permitted in this regard. The utensils shall have to be maintained sparkling clean at all times.
14. The contractor shall pay special attention to maintain the mess in a neat and tidy condition at all times. For this purpose, the mess shall be cleaned thoroughly after each meal.
15. The mess shall function on all days throughout the year and will not be allowed to be closed on any day, including holidays, for any reasons whatsoever.
16. The contractor shall ensure that sufficient man power is deployed for preparation and service of each meal including holidays, for any reasons whatsoever.
17. The contractor shall employ only adult and trained staff with good health and sound mind for all services.
18. The contractor shall ensure that all employees engaged by him are free from communicable/infectious disease. If in the opinion of the University any of the contractor's employees is found to be suffering from any such disease or if any employee(s) of the contractor is found to have committed misconduct or misbehaviour, the Warden-in-charge shall have the right to ask the contractor to remove such employee(s) without questioning the decision of the University. The University shall be entitled to restrain such employee(s) from the mess premises. Thereafter the contractor shall have to provide a substitute(s) within a reasonable time.

19. The mess workers shall wear clean clothes while on duty, and look presentable while on duty. The Dress code shall be necessary for every worker of the Mess.
20. The contractor shall appoint skilled cooks so as to ensure that the food preparations are of good taste and to the satisfaction of the residents. The contractor shall be responsible for the proper behaviour of all the staff, employed directly or indirectly.
21. Smoking and drinking within the entire area of the Hostel in particular and the University campus in general are strictly prohibited. Violators of this rule shall be prosecuted as per law and discharged immediately.
22. The contractor shall not be allowed to use the hostel or mess premises to offer any catering services beyond the scope of the contract.
23. The University shall be authorized to impose a fine on the contractor in case of sub-standard quality of food items, malpractice, lack of hygiene or violation of any of the conditions of the contract subject to a maximum penalty of 10 (ten) percent of the daily bill of the contractor for each day of default.
24. For sick students, the contractor shall arrange to serve "sick diet" in the rooms.
25. The items which should be served for each meal are attached separately.

* * * *

Breakfast

1. Milk (250 ml) (served daily).
2. Tea (served daily)
3. The options for the items breakfast are :
Parantha, Aloo Tamatar Sabzi/Veg. Sandwich (4 triangles) / Bread Pakora (2 triangles) or Bread roll (2 pieces), tomato sauce / Aloo ki Kachori, Sauce, Chutney / Idli (4 medium size), Sambhar / Pav Bhaji / Chowmein / Macaroni / Veg Burger (2 Pieces)/stuffed (Aloo, Gobi, Mooli) paratha, chutney, Poha, Upma, Uttipam, Masala Dosa
4. Eggs (of your choice) - on payment basis.

Lunch

1. Roti (served daily)
2. Rice (served daily)
3. Salad (Cucumber, tomato, onion, carrots, radish, lemon) (served daily)
4. Pickle (served daily)
5. Daal (Arhar, Masoor, Urad with Palak, Chana with Lauki etc.) or Kadhi
6. Seasonal Vegetable (Aloo-parwal, Aloo-Gobi, Mixed Vegetable, Aloo-palak, Bhindi, Baigan ka Bharta, Patta Gobi, Aloo-matar, Katal, Seam-Aloo, Jeera-Aloo, Taro Sabzai, Aloo-Shimla mirch, etc.)

Tea

1. Tea (served daily)
2. Biscuits (Sunfeast) (to be served 4 days a week)
3. Onion Pakori/Mathri/Samosa / French Fires (to be served 3 days a week)

Dinner

1. Roti (served daily)
2. Rice (Served daily)
3. Salad (Cucumber, tomato, onion, carrots, radish, lemon) (served daily)
4. Pickle (Served daily)
5. Chhole, Rajma or Seasonal Vegetable
6. Daal (On some days)
7. Raita (Boondi, Kheera, Lauki) or Plain Curd.

Special Dinner (Once a week)

1. Paneer Item (Shai Paneer / Kadhai Paneer / Palak Paneer / Malai Cofta / Chilly Paneer)
2. navratan Korma / Pindi Chana
3. Special Salad
4. Jeera Rice / Pulao / Veg Biryani
5. Naan / Paratha
6. Sweet (Ice-cream, Custard, White Rasgulla, Gulab Jamun)