



Request for Proposal (RFP)
for engaging
Catering Service Provider

for the
35th National Games
In Ernakulam District

08.12., 2014

National Games District Organising Committee (Food),
Civil Station, Kakkanadu, Ernakulam.
(Convened by The District Collector)

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Disclaimer

This **Request for Proposal** (“RFP”) is issued by the District Collector, Ernakulam being the General Convenor of the District Organising Committee(Food), Ernakulam. His Request for Proposal is neither an agreement, nor an offer or invitation to perform work of any kind to any party. The purpose of this Request for Proposal is to provide interested parties with information to assist the preparation of their Proposals.

Whilst the information in this **Request for Proposal** has been prepared in good faith, it is not and does not purport to be comprehensive or to have been independently verified. Neither National Games Secretariat, nor District Organising Committee(Food), Ernakulam nor any of its officers or employees, nor any of their advisers nor consultants accept any liability or responsibility for the accuracy, reasonableness or completeness of, or for any errors, omissions or misstatements, negligent or otherwise, relating to the proposed Project, or makes any representation or warranty, express or implied, with respect to the information contained in this RFP or on which this RFP is based or with respect to any written or oral information made or to be made available to any of the recipients or their professional advisers and, so far as permitted by law and except in the case of fraudulent misrepresentation by the party concerned, and liability therefore is hereby expressly disclaimed.

The information contained in this RFP is selective and is subject to updating, expansion, deletion, revision and amendment at the sole discretion of DOC / N.G. It does not, and does not purport to, contain all the information that a recipient may require for the purposes for making a decision for participation in this process. Neither NGS nor District Organising Committee, Ernakulam or any of its officers, employees nor any of its advisors nor consultants undertakes to provide any Party with access to any additional information or to update the information in this RFP or to correct any inaccuracies therein which may become apparent. Each Party must conduct its own analysis of the information contained in this RFP, to correct any inaccuracies therein and is advised to carryout its own investigation into the proposed Project, the regulatory regime which applies thereto and by and all matters pertinent to the Project and to seek its own professional advice on the legal, financial, regulatory and taxation consequences of entering into any agreement or arrangement relating to the Project.

This RFP includes certain statements, estimates, projections, targets and forecasts with respect to the Project. Such statements estimates, projections, targets and forecasts reflect various assumptions made by the management, officers and employees of DOC / N.G, those assumptions (and the base information on which they are made) may or may not prove to be correct. No representation or warranty is given as to the reasonableness of forecasts or the assumptions on which they may be based & nothing in this RFP is, or should be relief on as, a promise, representation or warranty.

Section I –Background of the Tender and Notice Inviting Bids

1.1 Background of the Tender

- a. The National Games of India is the premier Multi Discipline Sporting Event held in the country, once in every two years. As the custodian of the National Games, the Indian Olympic Association (IOA) has allotted the 35th National Games to the State of Kerala in South India. The Games are scheduled to be held from 31st January 2015 to 14th February 2015.
- b. The District Organising Committee is the subsidiary of National Games Secretariat (NGS) which is the Nodal Agency of the State Government of Kerala, mandated with the responsibility of organizing the 35th National Games of India.
- c. The Games are expected to be held during a 15 day period held from 31st January 2015 to 14th February 2015, in 29 Competition Venues located across seven Districts of the State of Kerala. Competitions at Ernakulam will be held as per Annexure – 5.
- d. DOC / N.G (District Organising Committee/ National Games) intends to engage a Catering Service Provider (the “Agency”), selected through a Bid Process, for providing all Food & Beverage requirements in Ernakulam District. This RFP is for selected a Caterer for the Ernakulam District. Broadly there are two Categories of food to be delivered as detailed below: Detailed Menu is attached.

No	Category	Description of the Consumer
1	Category I:	Sportspersons, Team Officials, Coaches, Technical Officials and Olympic Family
2	Category II	Volunteers, Work Force, Admin Staff

- e. The principal objectives in the provision of Catering Services in the outlined Venues are to plan, direct, control and deliver catering services for all customer groups; provide catering services that are consistent with customer and client expectations whilst working within agreed budgets; without compromising catering services; and contribute to the overall success of the 35th National Games Kerala 2015.
- f. The selected Catering Service Provider (referred to as the Agency)will be solely responsible for the entire activities involved in procuring, preparing, serving and delivering food to the Athletes, Officials, Guests, Staff and Volunteers. The selected Agency will also be responsible for the successful operation and upkeep of the facilities to be set up in each Venue for the duration of the Event, as may be stipulated by District Organising Committee.
- g. The Catering Service Provider is responsible for the development and implementation of a number of Service Plans as defined in the RFP.
- h. The Catering Service Provider is solely responsible for bringing required equipment's, Staff, Furniture, Fixtures & Equipment (FF&E), required for the smooth catering operations.
- i. Through this **Request for Proposal (RFP)**, DOC / N.G invites Tenders from competent and experienced Agencies for the providing Catering Services as described in greater detail in **Annexure 6**.
- j. The Bidders are required to quote for the entire scope of work detailed in related Clause and Annexures, failing which the Bid will not be considered for evaluation.
- k. The food and beverages to be supplied to be in strict conformity with the standards / rules & regulations of the FOOD SAFETY AND STANDARD

AUTHORITY OF INDIA / HAZARD ANALYSIS CRITICAL CONTROL POINT
(Details as per Annexure)

1. Key Address and Contact Details are as follows:

For clarifications about the tendering system
CONVENOR & DISTRICT SUPPLY OFFICER, DISTRICT SUPPLY OFFICE, GROUND FLOOR, CIVIL STATION, KAKKANADU, ERNAKULAM Phone: +91 (0) 484-2422251 FAX (0) 471- 2423359 Email: dsoekm@yahoo.in

1.2 Notice Inviting Bids

The Convenor, National Games District Organising Committee invites tenders from reputed, Registered / Licensed Agencies, who are in the field for atleast several years and have proven record of quality performance, for the appointment of Catering service provider **to manage end-to-end Food and beverage Services** for the 35th National Games, scheduled to be held from 27th January 2015 to 17th February 2015, at the various venues / accommodations in Ernakulam District.

Key Dates:

N o	Events	Details
1	Issuance of RFP document	From December 17, 2014 10.30 AM to 22.12.14 03.00 PM
2	Last date for submission of Bid	December 26, 2014 01.00 P.M
3	Date and Time for Opening of Technical Bid	Will be announced soon
4	Date and Time of Opening of Financial Bids	Will be announced soon

Document Fee and Earnest Money Deposit

1	Document Fee	Rs.2,000/- + 5% VAT for Hotels and Rs.5,000/-+VAT for Catering Establishments
2	Earnest Money Deposit	10 % of the estimated value subject to a maximum of Rs.10,00,000/-(Rupees Ten Lakhs)

Interested parties can have the Tender Forms from office of the Convenor & District Supply Officer, Ground Floor, Civil Station, Kakkanadu on payment of the requisite fee by Demand Draft favouring Convenor & District Supply Officer. Cost of Tender form as above to be paid by D. D in case of downloading the Form from the website also.

THE INTERESTED PARTIES CAN SUBMIT TENDER MANUALLY, IN TWO SEALED ENVELOPES SEPARATELY FOR EACH CATEGORY, AND SEPERATE TECHNICAL AND FINANCIAL BIDS ALONG WITH EMD IN SEPARATE ENVELOPES, THE ENVELOPE TO BE SUPERSCRIBED WITH THE NAME OF THE CATEGORY, AND THE TYPE OF BID (TECHNICAL OR FINANCIAL AS THE CASE MAY BE) ADDRESSED TO THE CONVENOR & DISTRICT SUPPLY OFFICER,

ERNAKULAM., ON OR BEFORE THE LAST DATE FIXED. EMD AND PRICE BID TO BE SUBMITTED IN SAME ENVELOPE, SUPSCRIBING TITLE ONLY ON THE ENVELOPE.

The tenderers are advised to go through to clearly understand and agree to the terms and conditions in the website of NGS as well as those including the terms and conditions of this tender. DOC / N.G shall not be responsible for any delays reasons whatsoever in receiving as well as submitting offers.

TENDER CONTACT INFORMATION

Office : Office of the Convenor & Convenor & District Supply Officer, Civil Station,
Ground Floor, Kakkanadu, Ernakulam Tel. 0484 242 2251 Fax. 0484 242
3359

Contact Person : Mr. P. E. Asiss, Convenor & District Supply Officer (Mobile #
9447244126), Alternate Contact person : Mr. Easwaran Namboothiri P. K,
Project Assistant (Mobile # 9995677779). Email : dsoekm@yahoo.in

The Purchaser (National Games District Organising Committee, Ernakulam) reserves the right to accept or reject any or all Bids without assigning any reasons thereof. No Bidder shall have any cause of action or claim against the DOC for rejection of his Bid.

Tenders not accompanied with, all the documents asked for / Annexures, intact, and duly filled in, signed by the authorized signatory and attested by the Notary Public, wherever asked for, the same shall be liable for rejection.

2 Section II: Scope of Work

2.1 Scope of Services

During the contract period, the Agency shall be responsible for the following:

1. The Agency has to plan, direct, control and deliver catering services for all customer groups in the Games Village and outlined Venues in Thiruvananthapuram District; provide catering services that are consistent with customer and client expectations whilst working within agreed budgets; without compromising catering services; and contribute to the overall success of the 35th National Games Kerala 2015. The food has to be prepared for the following two Categories of consumers:

No	Category	Description of the Consumer
1	Category I:	Sportspersons, Team Officials, Coaches, Technical Officials and Olympic Family
2	Category II	Volunteers, Work Force, Admin Staff

2. The Agency's responsibilities shall include serving of meals in the dining areas of the Games Village, other designated food zones; delivery of food packets to venues, upkeep of the kitchen and dining facility. The responsibilities of the Agency are described in greater detail in **Annexure 6**.
3. The Agency shall also be granted the right to operate a multi-cuisine Food Court in the Games Village. In the Food Court, the Agency shall have the privilege to sell food articles to all occupants and other Stake-holders coming to the Village. The selected Agency may obtain prior approved from DOC / N.G for fixing the selling price of the various food articles sold in the Food Court. The covered bare shell for the Food Court shall be provided free of cost by DOC / N.G to the Food Court.
4. Food to be provided to the facilitators and supporting staff in all the venues and a centralized catering system can be arrange at each venue. Any overlay structures for preparation, storage, dining etc shall be put by the service provider himself.

Food Courts are also to be provided at each of the venues. Neat and clean, quality furniture required like table, chairs, desks etc for the Dining Hall to be provided by the Service Provider.

5. The Agency's responsibilities shall include procurement of all input materials like grains, vegetables, fruits, grocery and other provisions and the preparation of food and beverages required for the Participants under the most hygienic conditions.
6. The Agency is required to provide food for Category I and II as per the specified menu, at the specified venues and at the designated timing, which shall be specified in advance. Arrangements are to be made by the selected Agency for delivering food in fresh, maintaining correct temperature and highest hygienic standards. Transportation of the Food from the Kitchen to the respective Venue shall be the responsibility of the Authority. Packed foods are not allowed, except in cases where the DOC asked for the same.
7. Separate colour code shall be followed for the above two categories. The Bidder shall also provide specific number of packed food in the above categories in separate packed cases for each meal. The daily requirement will be assessed on the previous day by NGOC and intimated to the selected Caterer. The supply of food would be as per the accepted offer, numbers given to the caterer and as per the advice to be given by the Food Committee of NGOC. The athletes/officials participating in the events are to be provided with unlimited quantity of food. The menu for Break fast / Lunch / Dinner to be strictly followed. Food and Drinks are to be provided on special occasions for VVIPs / VIPs / Media Personnel.
8. Strict punctuality to be ensured in providing food / drinks as per the schedule, as delay in providing food can affect the whole arrangements.
9. The service staff to be given instructions to be well dressed in Uniform and to be very polite and obedient in dealing with Athletes / Officials / Staff. Special care to be taken of this point especially with VVIPs / VIPs. Service staff for VVIPs / VIPs / Athletes should preferably able to speak English / Hindi / Malayalam, atleast to a reasonable level so as to comprehend the request of guests. In case the above seems difficult, a knowledgeable person can be deputed to handle the requests /Head Caps pass them to service staff. Hand serving to be minimized. Idly, Vada

- etc to be served with forceps only. There should not be talking while serving foods. Masks/Gloves will be advisable
10. This tender is non-transferable
 11. The successful bidder is required to supply and distribute food at the specified venues and at the time to be specified one month in advance. The supply of food would be as per the accepted offer, numbers given to the caterer and as per the advice to be given by DOC / N. G. The successful bidder is required to bring the food to the specified venues in his own transport and use service staff in clean and proper uniforms. The staff involved in the preparation and handling of the food packets will be required to obtain necessary certificates from the appropriate health authorities stating that they are free from any infectious and contagious bacteria.
 12. The Agency will also be required to ensure operation and maintenance of the facility and shall provide all resources, manpower, equipments and consumables required for the successful performance of the entire Catering Operations for the entire duration of the Event.
 13. The quantities stipulated against each category as shown in **Annexure 8** are indicative.
 14. The Agency will also be responsible for providing ice for Sport, Medical and Catering purposes. The requirement will be provided to the caterer 24 hours in advance.
 15. The food should be prepared using high quality ingredients under hygienic conditions duly complying with the norms laid down under Prevention of Food Adulteration Act and other statutory requirements prescribed by law. Ingredients, Artificial Colours, Artificial flavours which are harmful for human beings to should not be used. The food items should be hygienically prepared with good quality masalas/spices and Ghee/Oil, fit for human consumption and having specified proteins and calories.
 16. The Agency shall be responsible for safe and environment friendly collection, storage and transportation of all waste generated.
 17. For delivering the above mentioned services, the Agency has to specify the space and alignment requirement for the Kitchen Area, Storage and Washing facility; DOC / N.G shall make available bare covered structure for these in the designated area in the Games Village. For the dining area, the Catering Agency

- shall advise DOC / N.G about the layout of the Counter and general seating arrangements for the smooth servicing of the 4,500 Occupants of the Games Village and accordingly DOC / N.G shall make available the necessary facilities for the smooth operation of the catering services and the successful Bidder will be permitted to occupy and use the facilities.
18. The Agency needs to clearly specify the process of catering services, like equipment details, manpower, dress code, expertise of its professional personnel, base kitchen, etc.
 19. No children below the restricted age group as per the guidelines issued by the competent authorities shall be employed by the Agency.
 20. The successful Bidder should possess or obtain all the necessary licenses from Food and Drug Administration, Directorate of Health Services or any other competent authorities and local bodies as required.
 21. The Agency needs to specify the number of catering staff at each Venue for the service in lounges and as well as Back of House, etc. The Bidder also needs to specify the method of maintaining food on-site, suitable to maintain the existing structures and manage standards as required.
 22. The Agency shall have to make arrangements for their own transport, staff and material, equipment, required for the execution of the work. The successful Bidder has to transport consumable food items in the refrigerated trucks from their base kitchen to the venues.
 23. The Agency shall be required to prepare and distribute food during the period from 27th January, 2015 to 17th February, 2015
 24. The Agency will be responsible to deliver, stock, and replenish the beverages & food items in the display fridges at various lounges, workforce break area and offices in the venue on a regular basis.
 25. Tenders containing the envelope (separately for each category) shall be dropped in the tender box kept in the office of the undersigned at the ground floor of the Civil Station, Kakkanadu, Ernakulam on or before the last date prescribed and will be opened as per the date and time fixed. Tenders received though Email or fax and tenders submitted without accompanying the requisite EMD shall summarily be rejected.
 26. Canteen facility to be arranged for the Public, in a suitable place convenient in a public accessible area nearest to the Venue.

2.2 ***Project Timelines***

The Selected Agency shall follow the below mentioned timelines

Sl No	Milestones	Timelines
1	Date of Contract Signing	T
2	Submission of Detailed Work Plan	T + 5 days
3	Finalisation of Daily Menu and Submission of Samples	T + 07 days
4	Submission of Quality Assurance Plan, Manpower Plan, Operations Plan, Risk Assessment Plan, Waste Management Plan	T + 10 days
5	Submission of detailed list of personnel, machinery, equipment, vehicles and other items to be deployed by Agency	T + 12 days
6	Completion of Accreditation of personnel to be deployed by Agency	T + 15 days
7	Inspection and Certification of facility	T +17 days
9	Catering Operations of the 35 th National Games	27 th January, 2015 to 17 th February, 2014
10	Dismantling and removal of all items and structures installed by the selected bidder	Within 5 days after Closing Day of the 35 th National Games

2.3 ***Liquidated Damages for Delays***

Timely execution of the required Facilities at the high quality standards is the essence of this assignment. The requirements are for a critical Event of National importance and even a single day's delay can have very serious ramifications, even leading to the suspension of the Games. Hence DOC / N.G cannot afford to allow even a day's extension in the delivery of the requisite services. Hence, in the event of any delay beyond three days from the time set for completion of testing and commissioning of the facilities, the Services of the selected Agency shall be summarily terminated by DOC / N.G and alternate arrangements shall be made for satisfactory erection of the facilities by DOC / N.G, at the risk and cost of the selected Agency. The Performance Security provided by selected agency shall be forfeited in the event of any such failure.

Section III: Terms & Conditions and Instructions to Bidders

2.4 Important points while making payment for Tenders

1. Separate transactions to be done for remitting Tender document fee and EMD: Bidder should ensure that tender document fees and EMD are remitted as separate transaction unlike e-tender and not as single transaction. Single remittance for tender document fee and EMD shall be treated as invalid transactions. Tender document fee will be non-refundable and EMD will be returned to the successful bidder or adjusted.
2. Bidder should ensure that tender document fees and EMD are remitted only by Demand Draft payable to District Supply Officer and the Details of the Demand Draft to be mentioned in the tender document. For those who download tender forms also is supposed to pay the cost of tender form by demand draft. Bidder should keep copy of the Demand Drafts for their reference, before submission to the Purchaser.
3. The bids will not be considered for further processing if bidder fails to comply on the above points.

2.5 Eligibility Criteria for Participation:

- a. The Bidder should be a Registered Company/Partnership/Sole Proprietorship with at least few years of experience in providing catering or similar services with licence from Food Safety Authority and Local body.

OR

The Bidder may be a consortium of upto 3 Companies/Partnerships/Sole Proprietorships. (In case of a consortium, an appropriate agreement/authorization between the Consortium Partners must be uploaded along with the bid documents. The lead Member of the

Consortium must be indicated. The Lead Member must have at least 3 years of experience in providing catering or similar services.)

- b. Bidder should have applicable registrations with statutory authorities such as (Labour Department), PAN, TIN, VAT, CST, Service Tax, etc. The copies of certificates of registration should be enclosed.
- c. Bidder should be a professional entity with a minimum of few years experience in providing in-house catering (i.e., Veg, Non-Veg, South Indian, North Indian, Chinese, Continental, etc.) to large events, Government Departments / Organisations, Corporate sector, etc.

Names and addresses of clients along with details regarding nature, amount and period of the contracts should be furnished along with Technical Bid. Certificates from the clients regarding the quality and duration of service rendered during the last three years shall also be furnished in the prescribed format given in **Annexure**.

The Bidder should submit necessary documents to support the pre-qualification criteria mentioned above in order to be eligible for the commercial evaluation.

THE PURCHASER RESERVES THE RIGHT TO ACCEPT OR REJECT ANY TENDER OR PART THEREOF, WHICH DOES NOT COMPLY WITH REQUIRED CRITERIA OR DOCUMENTS ASKED FOR, WITHOUT ASSIGNING REASONS, THEREOF.

2.6 Disqualification

Even if a Bidder meets the above criteria, DOC / N.G may, at its discretion and at any stage during the selection process or execution of the Project, order disqualification of the Bidder if the Bidder has:

- a) Track record of bidder should be clean and should not have any involvement in illegal activities or financial frauds. There should not be any case with the Police/Court/Regulatory authorities against the bidder.
- b) If the performance of the bidder is / has been found to be unsatisfactory for any reasons, whatsoever, in any organization including NGS, DOC / N.G, then DOC / N.G reserves the right to reject the bids submitted by such bidders. Claim will be framed consequent to the damage or inconvenience caused due to non-compliance of the terms and conditions.

- c) Made misleading or false representations in the forms, statements and attachments submitted; or
- d) The Bidder has been blacklisted by any Government Agency after the Pre-Qualification Stage.
- e) The prices or rates to be quoted in figures and words. When there is a discrepancy between amount in figures and words, the decision will be on the sole discretion of the purchaser. Tenderers are requested to quote their prices on a firm and fixed basis only for the entire period of the rate contract. Prices quoted on variable basis shall be rejected straightaway.
- e. The bidder should not have rescinded/abandoned any contract awarded by any of his clients before the expiry of prescribed period of contract. The bidder shall give details of all disputes he/she had with his/her clients and furnish the status of arbitration, if any.

2.7 *Pre-Bid Conference*

- a. DOC / N.G shall hold a Pre-Bid Conference on the date and time announced at the office of DOC / N.G at Rajiv Gandhi Indoor Stadium, Kadavanthara, Near Mini Auditorium, if seems required, to discuss the details related to the Project with the Applicants. Prior to such Pre-Bid Conference, the Applicants may submit a list of queries, comments, if any and submit the same to DOC / N.G before the date and time.
- b. DOC / N.G, at its discretion, may respond to queries after the Pre-Bid Conference and such response(s) shall be posted on the notice board of DOC / N.G.
- c. Attendance of the Applicants at the Pre-Bid conference is not mandatory.
- d. The Bidder shall present before the District Organising Committee (FOOD) the concept plan and broad methodology proposed detailing the capability such as adequacy of workforce, quality of food services management and supply chain management food distribution Network management and logistics, methodology and deployment of experienced workforce.

2.8 *Clarifications on RFP*

- a. All prospective bidders requiring any clarification with regards to this RFP document may notify DOC / N.G in writing, by email/mail at the mailing address indicated to DOC / N.G will respond in writing to any request for clarification which is received prior to the Pre-Bid Conference. DOC / N.G may not respond to any request for clarification to queries on this Document, received later than the date of the Pre-Bid Conference.
- b. Such corrigendum/Corrigenda, if issued, would form part of this RFP and Bidders would be advised to prepare their proposals in accordance with the RFP and the corrigendum/Corrigenda.

2.9 *Amendment to RFP Document*

- a. At any time prior to the last date for the issuance of corrigendum as mentioned in this RFP, DOC / N.G may, for any reason, whether at its own initiative or in response to a clarification requested by a prospective Bidders, modify the RFP Document by a Corrigendum/Corrigenda.
- b. The reply to the queries of Shortlisted Agencies would consolidate and if required, appropriate Corrigendum/ Corrigenda to this RFP shall be released by DOC / N.G.
- c. Such Corrigendum/Corrigenda, if issued, would form part of this RFP and Bidders would be advised to prepare their Proposal in accordance with such corrigendum/Corrigenda.

2.10 *RFP Document Fees*

- a. RFP form will be available at the office of Convenor & District Supply Officer, Ground Floor, Civil Station, Kakkanadu, Ernakulam, on payment of requisite fee by Demand Draft favouring District Supply Officer, Ernakulam, or can be downloaded from the NGS website. For those who download also is supposed to pay the fee as mentioned.

2.11 *Earnest Money Deposit (EMD)/ Bid Security*

- a. The Bidder shall furnish, as part of its Bid, a refundable EMD for the amount of 10 % of the estimated amount subject to a maximum of Rs.10,00,000/- (Rupees Ten

Lakhs Only) specified in the relevant Clause. The EMD/Bid Security shall be paid by Demand Draft drawn in favour of The District Supply Officer, Ernakulam.

- b. In case of inadequacy or non-submission of prescribed EMD/Bid Security along with the Bid, the Bid shall be deemed to be non-responsive and will be disqualified and summarily rejected.
- c. Unsuccessful Bidder's EMD will be refunded without interest after the award of the Contract to the Successful Bidder. The Successful Bidder's EMD will be refunded without interest upon the Successful Bidder deposit the required Performance Bank Guarantee.
- d. The EMD shall be forfeited under the following circumstances:
 - i. If a Bidder withdraws his bid or increases the quoted prices during the period of bid validity, or its extended period; or
 - ii. In the case of a successful Bidder, if s/he fails within the specified time limit to:
 - (a) Sign the Contract Agreement or,
 - (b) Furnish the required Performance Security Bank Guarantee.

2.12 Bidder's Responsibility

- a.** The Bidder is solely responsible for the details of his Bid and the preparation of Bids.
- b.** The Bidder is expected to examine carefully all the contents of RFP document, including instructions, conditions, forms, and terms etc and take them fully into account before submitting his offer. Bids, which do not satisfy all the requirements, as detailed in these documents, are liable to be rejected as being unresponsive.
- c.** The items to be supplied and the work to be executed against this tender are detailed in Annexure 6 of this RFP.
- d.** Those Bids which does not conform to the terms and conditions of this RFP will not be considered for Financial Evaluation and shall be summarily rejected.

- e. The bidder shall bear all costs associated with the preparation and submission of his Bid, and the Authority will in no case be responsible and liable for these costs.

2.13 *Project Inspection and Site Visit*

Any Site information given in this RFP is for guidance only. The Bidder is advised to visit and examine the Site of works and its surrounding of Venue / Accommodation other places service may be asked for by DOC / N.G at his/their cost and obtain at his/their own responsibility, any information that may consider necessary for preparing the Bid and entering into a Contract with the Authority. DOC / N.G shall not be liable for such costs, regardless the outcome of the selection process.

2.14 *Cost of Bidding*

The Bidder shall bear all costs associated with the preparation and submission of the Proposal. DOC / N.G shall in no case be responsible or liable for these costs, regardless of the conduct or outcome of the bidding process.

2.15 *Bid Validity*

Bids shall be valid for a period 120 days from the last date of submission of Bids or the extended date thereof. DOC / N.G reserves the right to reject any Bid, which does not meet this requirement. Prior to the expiry of the original Bid Validity Period, DOC / N.G may, at its discretion, request Bidders to extend the Bid Validity Period for a specified additional period.

2.16 *Documents Comprising the Bid*

- a) All bid/tender documents are to be submitted online only and in the designated cover(s)/envelope(s). Tenders/bids shall be accepted only manually by dropping the drop boxes kept at the office of the District Supply Office no email or other mode of submission of the same shall be entertained.

Part 1- Technical Package (TECHNICAL BID)

Part 1, the “**Technical Package**” should have the following documents.

- i. Letter of Bid submission – Format attached as Annexure

- ii. RFP Document Fee for the amount specified
- iii. An EMD for the amount specified
- iv. Certificate of Incorporation/ Firm Registration Certificate/ Partnership Deed.
- v. Power of Attorney in favour of person authorized to sign the documents as per Annexure 3.
- vi. Response Sheet as per Annexure 2, containing the following details.
 - a. General Details.
 - b. Pre-Qualification Response Sheet.
 - c. Experience Details.
 - d. Activity / Performance record for the last 3 years.
 - e. Financial Information, including Audited balance sheet for last 3 years duly signed by a Chartered Accountant. (Annexure 2 – Form 4).
- vii. RFP Document duly signed by Bidder's Authorized Signatory.

Part 2- Financial Package (FINANCIAL BID)

The Part 2, the “**Financial Package**” should be submitted. Bill of Quantities (BoQ) files to be submitted. Other mode of submission will not be entertained.

Bidders are required to quote the unit rates (i.e rate per person/day) against each category for each meal, in the format prescribed for the same.

2.17 Submission of Bids

- a. A document fee specified shall be remitted by Demand Draft favouring The District Supply Officer , as specified.
- b. All bid/tender documents are to be submitted manually only and in the designated cover(s)/envelope(s) Tenders/bids shall be accepted only through manual mode and by any other means shall not be entertained.
- c. The bidders are requested to go through in detail, the instruction to the bidders The bidders who submit their bids for this tender with their signature and Office

Seal, accept that they have clearly understood and agreed to the terms and conditions in the website including the terms and conditions of this tender.

- d. The Scope of Work to be carried out by the Agency is detailed. The Bidders are required to quote for the entire scope of work in detail as Annexure, failing which the Bid will not be considered for evaluation. While quoting the rates, the Bidder should take into account all costs for carrying out the entire scope of work described, including all taxes, levies, duties etc and other charges applicable.
- e.** Bidders are advised to refer the details of the Rules & Regulations / Standard Criteria of the FSSAI / HACCP available at the office of the Convenor & District Supply Officer on any working day between 11 A. M and 04. P. M.

2.18 ***Due Date of Bid Submission***

The bidder should submit bids as per the notified schedule.

2.19 ***Late Bids***

- a.** Any Bid received after the deadline prescribed/notified date and time so intimated by the Authority, will not be considered and will be returned unopened to the Bidder, on written request to the Purchaser.
- b.** No further correspondence on this subject will be entertained.

2.20 ***DOC / N.G's right to accept any Bid and to reject any or all Bids***

- i. Notwithstanding anything contained in this RFP, DOC / N.G reserves the right to accept or reject any Bid at any time prior to award of Contract without thereby incurring any liability to the affected Bidder or Bidders.
- ii. DOC / N.G reserves the right to cancel/annul the selection process, at any stage prior to the award of the Contract, in larger public interest, on account of the following:
 - a. occurrence of any event due to which it is not possible to proceed with the selection process
 - b. an evidence of a possible collaboration/mischief on part of

Bidders, impacting the competition and transparency of the selection process,

- c. any other reason, which in the opinion of the Purchaser necessitates the cancellation of the selection process
- iii. On occurrence of any such event, DOC / N.G shall notify all the Bidders within 7 days of such decision. DOC / N.G shall also promptly return the Bid Security submitted by the Bidders within 15 days of issue of such notice. DOC / N.G is not obligated to provide any reason or clarification to any Bidder on this account. DOC / N.G's liability under this clause is restricted to returning the Bid Security and no other reimbursements of costs/ expenses of any type shall be made by the Purchaser on this account.
- iv. The Employer further reserves the right to retender the process or get the work done by a Government agency or Quasi Government agency if the Employer is of the opinion that the bids received are not economically or otherwise feasible or not acceptable due to reasons in sub clauses (a) to (c) above.

2.21 Disputes ? Arbitration

- a. In case of any dispute / contention arises it should be referred to the District Organising Committee and to be tried to resolve in the presence of the General Convenor & District Collector.
- b. If a dispute of any kind which could not be resolved as above, whatsoever arises between DOC / N.G and the Successful Bidder in connection with or arising out of the RFP or the execution of the Contract, whether during the execution of the Project or after its completion and whether before or after repudiation or termination of the Contract, including any dispute as to any decision, opinion, consent, expression of satisfaction, approval, determination of value, action or instruction of DOC / N.G, the matter in dispute shall be referred in writing to the Chief Commissioner & Principal Coordinator , DOC / N.G.
- c. Not later than 21 days after the day on which it received such reference, the Convenor, District Organising Committee, National Games shall give notice of its decision of the same to the Successful Bidder. Such decision shall state that it is

made pursuant to this Clause and the decision of Convenor in this regard shall be final and binding.

- d.** Contracts concluded on the basis of the tender enquiry will be governed by the terms and conditions set out by the state National Games Secretariat, Thiruvananthapuram and District Organising Committee, Ernakulam

2.22 ***Jurisdiction & Applicable Law***

Any matter related to this RFP shall be subject to the jurisdiction of the Courts at Ernakulam, Kerala, India and will be governed by the Laws of India. The contract shall be governed by and interpreted in accordance with the laws of India for the time being in force.

3 Section IV: Bid Evaluation

3.1 General Instructions

- a.** The bid should be submitted latest by the time specified.
- b.** The Technical Package shall be opened at the time specified.
- c.** Interested parties are invited to submit detailed Applications in accordance with the process defined in this RFP document. The Applicants are expected to examine the RFP document in detail, and to carry out such studies as may be required to submit their Applications.
- d.** At any time prior to the deadline for last date of submission of Applications, DOC / N.G may, for any reason, whether at its own initiative or in response to a clarification or to a query raised by a prospective Applicant amend the RFP documents by issuing suitable Corrigendum. Such Corrigendum/Corrigenda, if issued, would form part of this RFP.
- e.** DOC / N.G reserves the right not to follow-up this RFP process and terminate the entire selection process without any obligation to any of the Agencies at any stage.
- f.** The Bids will be opened in the presence of Bidders or their authorized representatives who may choose to attend on date & time as mentioned in this RFP at DOC / N.G. If such nominated date for opening of Bid is subsequently declared as a public holiday for DOC / N.G, the next official working day shall be deemed as the date of opening of the Bid.
- g.** Bids which have not complied with one or more of the foregoing instructions may not be considered.
- h.** Bids shall be firm for a period 120 days from the last date of submission of Bids or the extended date thereof.
- i.** The Agency will be liable to pay taxes, surcharges, duties if any and purchaser will not be liable to pay any extra amount other than the amount as per the contract.
- j.** Agency to be in constant touch with Convenor's Representative / Staff so as to avoid any confusion which may affect the arrangements. Contact numbers of the person in charge and those who in charge of the delivery to be communicated to the Chairman / Staff, to facilitate proper communication.

- k.** For the purpose of evaluation of the Bids received against this RFP, a Core Group of the Food Committee of the DOC/ N. G shall be constituted. The Core Group would subsequently examine and evaluate the Bids received, as per the criteria set out in this RFP.
- l.** Copy of the Licence / registration issued by Food Safety Department to be enclosed along with the tender. Also, Copy of the licence issued by local body, Panchayath, Municipality or Corporation, as the case may be, to submitted along with the tender.
- m.** Tenders to be submitted in duplicate. The duplicate should contain the same set of documents as the original.
- n.** The tenderer has to arrange the storage facility and/or equipments, temperature controlled and otherwise, so as not to lose the freshness, at their own expense.
- o.** It will be the responsibility of the Service Provider to accumulate the waste materials in the vicinity and dispose soon after the service from the premises without causing any inconvenience to Athletes/Officials/Staff or general public by accumulation of waste materials.
- p.** Tendering firms have the liberty to be preset or authorized representative to be present at the time of opening of the tender. The representative so deputed to bring with him should bring a letter of authorization from the firm. The name and representative of permanent representative to be present in the tender document itself. Representatives of the firm who have not brought the authorization from the firm or name not mentioned in the tender or outsiders shall not be allowed to attend the tender opening. In the case of partnership firms, a copy of the partnership deed or general power of attorney duly attested by a Notary Public should be furnished.
- q.** Purchaser will not pay any additional amount to the vendor other than as per the agreement for transit charges or transit insurance and the vendor will be solely responsible for the entire stores to reach the destination in sound usable condition.
- r.** The Tender shall guarantee that, the food and drinks supplied to the purchase shall be of best quality and workmanship, conforming to the description and quality, and fresh in all respects and shall be strictly in accordance with the

specification as per the tender / agreement. If during the period of contract as stipulated, find does not conform to the description and quality aforesaid, or not giving satisfactory performance or deteriorated, the decision of the purchaser in this behalf will be final and binding on the vendor. In such a case the purchaser will be entitled to rectify the defects wherever possible or to replace, within a reasonable time, otherwise the purchaser will be entitled to claim all the expenses in addition to compensation for the inconvenience caused in this regard.

- s.** These terms and conditions and annexures will form an integral part of the contract agreement.
- t.** If the last date for receipt of tenders and date of opening of tenders happen to be a holiday, the tender document will be received / opened on the succeeding day.
- u.** The quoted rate alone is not a criteria and it is not necessary that the lowest quotation to be accepted. The final decision will be in view of the other standards and conditions. Still the District Committee has the right to cross negotiate wherever necessary, either partly or fully.
- v.** Canvassing in any form by the tender or others on behalf will disqualify the tenderer.
- w.** The successful tenderer shall be intimated about the acceptance of his / her / their tender by a letter / fax / email or phone which shall be acted upon immediately, without waiting for post copy confirmation
- x.** The tender document to be accompanied by a declaration to the effect that, I/we have read the conditions of the tender, specification / menu of the food and drinks items and understood fully and agreed to abide by the terms and conditions of the tender. The declaration to be signed by the authorized signatory and affixed with the office seal.
- y.** The purchaser will have the right to negotiate on the bid amount, and the lowest one will be approved, and subject to the discretion of the purchaser. However, the lowest price alone will not be the criteria for selection, but the track records, quality and standards will also be taken into account.
- z.** The Tenderer has to sign each and every page of the Tender Document and put his seal. All enclosures will be treated as part of Tender Document.

3.2 *Evaluation of Responsiveness*

- a.** The Bids shall be opened on the date and time mentioned.
- b.** If such bid opening date is subsequently declared as a public holiday, the next official working day will be considered as the Bid Opening date.
- c.** On opening, DOC / N.G would examine and evaluate Applications for responsiveness. An Application shall be deemed as responsive if it satisfies the following conditions:
 - i. Is submitted as per the terms and conditions stipulated in this document.
 - ii. Contains all the information and as per the formats specified as requested in the RFP.
 - iii. Is unconditional and conforms to all the terms, conditions and specifications of RFP without material deviation or reservation.
- d.** The Bids which are not responsive will be rejected by DOC / N.G.

3.3 *Eligibility Evaluation*

- a.** The Applications, which are responsive, shall be considered for further evaluation. DOC / N.G shall evaluate each Application for its compliance to the Eligibility criteria mentioned in this RFP Document.
- b.** Applications meeting all the Eligibility criteria shall be selected for technical evaluation.
- c.** Any Agency not meeting any of the Eligibility criteria shall not be considered for Technical Evaluation.

3.4 *Technical & Financial Evaluation*

- a.** The Technical Package of the responsive Bids will be opened first and verified against a check list for completeness and conformity to the requirements of the Technical package including the submission of the requisite Bid Security. If the documents do not meet the requirements of the RFP, the bid will be considered as non-responsive and will be summarily rejected.

- b. Applications shall undergo Technical Evaluation as per the criteria mentioned in the RFP.
- c. The Bidder quoting the lowest (L1) cost would be declared as the Selected Bidder.
- d. For the purpose of bid evaluation, the unit rates quoted by the bidder will be multiplied with the estimated requirements to arrive at the total quoted cost. This will be used to compare the quotes of the bidders and arrive at the lowest bid.
- e.** The rates quoted for various items to be inclusive of all conveyance charges, erection, etc at site. The rate should be inclusive of all statutory charges applicable.

3.5 *Notification of Award*

- a.** DOC / N.G will issue the Letter of Award to the Successful Bidder, notifying him of being selected as the Successful Bidder and the intent to sign the Contract Agreement with him. No correspondences from the unsuccessful bidders shall be entertained.
- b.** The Letter of Award shall constitute a part of the Bid.

3.6 *Performance Security*

- a)** The successful Applicant / Selected Bidder shall be required to furnish to DOC / N.G a Performance Security for 50 % of the value of the Contract, within 7 days of issue of Work Order. The Performance Security may be submitted either in the form of a Bank Guarantee or a Demand Draft in favour of the Convenor & District Supply Officer, Ernakulam. The agreement and must be furnished within the period as above on receipt of receipt the of Letter of Award, either as a Bank Guarantee from a Scheduled/Nationalized bank having a branch in Ernakulam, Kerala or as a Demand Draft in favour of “Convenor & District Supply Officer ” payable Ernakulam, Kerala. All incidental charges whatsoever such as premium, commission etc. with respect to the Performance Bank Guarantee shall be borne by the Agency.
- b)** Following the submission of the Performance Security, the successful Applicant / Selected Bidder shall be required to sign a contract with DOC / N.G for the stated assignment. The EMD of the successful Applicant shall be released after submission of the Performance Security and signing of the Contract.

- c)** The validity of the Bank Guarantee (s) shall cover the entire duration of the Agreement in addition to 2(two) months thereafter and shall be suitably extended in case of delays /additional requirements. If the Performance Security is furnished in the form of a Bank Guarantee, the format shall be as per Annexure 4 of this RFP. On DOC / N.G's instructions, the Successful Bidder shall extend the validity of the Performance Security on the same terms and conditions. The Performance Security (s) shall be released within four (4) weeks of its expiry provided there are no outstanding claims by DOC / N.G on the Agency. However, no interest shall be payable on the Performance Bank Guarantee.
- d)** In the event of the Agency being unable to service the contract for whatever reason, DOC / N.G would forfeit the Performance Security. Notwithstanding and without prejudice to any rights whatsoever of the DOC / N.G under the Contract in the matter, the proceeds of the Performance Security shall be payable to the Authority as compensation for any loss resulting from the Agency's failure to perform or comply with its obligations under the Contract. DOC / N.G shall notify the Agency in writing of the exercise of its right to receive such compensation, indicating the contractual obligation(s) for which the Agency is in default.
- e)** Failure of the Successful Bidder to submit the required Performance Security shall constitute sufficient grounds for the annulment of decision to award the Contract and forfeiture of the Bid Security.

3.7 *Signing the Agreement*

- a.** DOC / N.G shall prepare the Contract Agreement to be signed between the two parties. The Successful Bidder, within 07(Seven) days from the date of issue of the Letter of Award, will be required to execute the Contract Agreement.
- b.** Prior to the signing of the Contract Agreement, the Successful Bidder shall submit Performance Security.
- c.** In case the Successful Bidder does not sign the Contract Agreement, DOC / N.G reserves the right to cancel the selection process, forfeit any EMD and/or Performance Security, as the case may be, submitted by the Successful Bidder and either retender or get the work done by any other means, as it may deem fit.

3.8 *Rectification of Errors*

- a.** If there is a discrepancy between the unit price and the total price that is obtained by multiplying the unit price and quantity, the unit price shall prevail and will be considered for future calculations.
- b.** If a Bidder does not accept the correction of errors, his bid will be rejected and the EMD may be forfeited.
- c.** In any other case of discrepancy, DOC / N.G reserves the right to pick the value which it considers as beneficial to the government.

3.9 *Financial Bid Rejection Criteria*

- a.** Financial Bid of the Applicants will be rejected including but not limited to the following cases:
 - i.** Incomplete Price Bid
 - ii.** Conditional Price Bid
- b.** Quotations with vague phrases like subject to availability, subject to confirmation, subject to immediate acceptance etc will be considered as vague and will be rejected.
- c.** The Bidders should quote for carrying out the entire scope of services described in Annexure, failing which the Bid may be rejected.
- d.** Price Bid that does not conform to the BoQ format.
- e.** Financial Bid not satisfying any of the criteria mentioned in this RFP document.

f. **Annexure 1 - Letter of RFP submission**

[Date]

THE CONVENOR & DISTRICT SUPPLY OFFICER,
DISTRICT SUPPLY OFFICE,
GROUND FLOOR, CIVIL STATION,
KAKKANADU, ERNAKULAM
Phone: +91 (0) 484-2422251
FAX (0) 471- 2423359
Email: dsoekm@yahoo.in

Dear Sir,

Sub: Letter of RFP Submission for

1. We, the undersigned duly authorized to represent and act on behalf of [-----
-----] (“the Applicant”), and having reviewed and fully understood all
information provided in the RFP document, hereby apply as Applicant for the
above mentioned project, 35th National Games, Kerala.

2. We are hereby submitting our Application including the following:

a) Application in the prescribed format, with all information and supporting
documents requested in this RFP Document.

3. Our Application is valid till [--date in figures and words--]

4. DOC / N.G and its authorized representatives are hereby authorized to conduct any
inquiries or investigations to verify the statements, documents, and information
submitted in connection with this Application, and to seek clarification from our
bankers and clients regarding any financial and technical aspects. This Letter of
Application will also serve as authorization to any individual or authorized
representative of any entity referred to in the supporting information, to provide
such information deemed necessary and requested by you to verify statements and
information provided in this Application, or with regard to the resources,
experience, and competence of the Applicant.

5. We understand that;

1. All information submitted under this Application shall remain binding upon us at the time of bidding; and
 2. DOC / N.G may in their absolute discretion reject or accept any Application, cancel the bidding process and reject all Applications.
-
6. We declare that all statements made by us and all the information pursuant to this Letter of Application are complete, true and accurate to the best our knowledge and beliefs.

For and on behalf of (name of Applicant)

Signed

Name

WITNESSES(2)

1. SIGNATURE, NAME, ADDRESS AND CONTACT NO.

2. SIGNATURE, NAME, ADDRESS AND CONTACT NO.

Annexure 2 – Form 1 – General Details

1. Details of Applicant (Application for the Project)
 - (a) Name of Company / Firm:
 - (b) Address of the corporate headquarters and its branch office(s), if any, in India:
 - (c) Date of Incorporation and Commencement of Business
 - (d) Address of Manufacturing Unit, if any:
2. Brief description of the Company / Firm including details of its main lines of business:
3. Details of individual (s) who will serve as the point of contact/ communication within the Company:
 - (a) Name :
 - (b) Designation :
 - (c) Company :
 - (d) Address :
 - (e) Telephone Number :
 - (f) E-Mail Address :
 - (g) Fax Number :
4. Name, Designation, Address and Phone Numbers of Authorised Signatory of the Applicant:
 - (a)** Name :
 - (b)** Designation :
 - (c)** Address :
 - (d)** Phone No. :
 - (e)** Fax No. :
 - (f)** E-mail :

Annexure 2 – Form 2 – Eligibility Criteria Response Sheet

Sl No	Criteria	Documentary Proof Required	Documentary Proof submitted by Bidder
1	The Bidder should be a Registered Company/ Partnership/ Sole Proprietorship with at least 3 years of experience in providing catering or similar services.	Certificate of Incorporation/Memorandum and Articles of Association / Partnership Certificates	
2	Bidder should be a professional entity with a minimum of 3 years experience in providing in-house catering (i.e., Veg, Non-Veg, South Indian, North Indian, Chinese, Continental, etc.) to large events, Government Departments / Organisations, Corporate sector, etc. The time period of 5 years shall be reckoned as on 01/04/2014.	Work Orders / Experience Certificate from Clients	
3	The Bidder should have a minimum average annual turnover of Rs 2.5 crores, from catering/hotel/related hospitality services, in the past 3 financial years.	CA Client Certificates/ Annual Reports	
4	The Bidder should have handled at least three catering order for large events of GOI/ State Governments/ PSU's and/or Private Companies with value of at least 50% of the amount quoted for this tender.	Client Certificates/Contracts/Work Orders	

Annexure 2 - Form 3: Experience Details of Bidder

(Separate table for each Assignment)

Item	Details
Title & Nature of the Assignment.	
Brief Description of Assignment	
Client for which the Assignment was executed.	
Location where the Assignment was undertaken	
Certified Billing (in INR).	

Note: Please attach documentary proof for each Assignment (Copy of Work Order / Contract/Client Certificate on satisfactory completion, etc.)

Annexure 2 - Form 4: Financial Details of Applicant

Year	Annual Turnover (in Rs) from the business of providing Specialized Prefab Structures and Temporary Overlay Structures / Pandals and other facilities on hire/rental basis
2013-2014	
2012-2013	
2011-2012	

Note: All figures quoted above shall be substantiated by certificate from the Statutory Auditor of the Company / Firm or by attaching the Audited Annual Reports, in case revenue from business operations is solely from Catering Operations, covering the previous three financial years.

Annexure 3 - Format for Power of Attorney for Signing of Application

Know all men by these presents, We (Name of the Applicant and address of their registered office) do hereby constitute, appoint and authorise Mr / Ms.....(name and residential address of Power of Attorney holder) who is presently employed with us and holding the position of

.....

as our attorney, to do in our name and on our behalf, all such acts, deeds and the DOC / N.G necessary in connection with or incidental to our Application for the Project, *including signing and submission of all documents and providing information / responses to DOC / N.G, representing us in all matters before DOC / N.G, and generally dealing with DOC / N.G in all matters in connection with our Application for the said Project.*

We hereby agree to ratify all acts, deeds and the DOC / N.G lawfully done by our said attorney pursuant to this Power of Attorney and that all acts, deeds and the DOC / N.G done by our aforesaid attorney shall and shall always be deemed to have been done by us.

For _____

Accepted

..... (Signature)

(Name, Title and Address)

of the Attorney

Note:

- ◆ *The mode of execution of the Power of Attorney should be in accordance with the procedure, if any, laid down by the applicable law and the charter documents of the executant(s) and when it is so required, the same should be under common seal affixed in accordance with the required procedure.*
- ◆ *The Power of Attorney shall be notarized as per the prevailing laws of the Country of Origin of the Bidder.*

- ◆ *The Power of Attorney should be supported by a duly authorised resolution of the board of directors of the Applicant authorizing the person who is issuing this power of attorney on behalf of the Applicant, and Notarised.*

Annexure 4- Performance Bank Guarantee

Ref. No.

Bank Guarantee No

Dated

To,

CONVENOR & DISTRICT SUPPLY OFFICER,
DISTRICT SUPPLY OFFICE,
GROUND FLOOR, CIVIL STATION,
KAKKANADU, ERNAKULAM
Phone: +91 (0) 484-2422251
FAX (0) 471- 2423359
Email: dsoekm@yahoo.in

Against contract vide Notification of Award covering "Tender for " (hereinafter called the said 'contract') entered into between the CONVENOR & DISTRICT SUPPLY OFFICER, DISTRICT SUPPLY OFFICE, GROUND FLOOR, CIVIL STATION, KAKKANADU, ERNAKULAM, (hereinafter called the Purchaser) and _____ (hereinafter called the Bidder) this is to certify that at the request of the Bidder we _____ Bank., are holding in trust in favour of the Purchaser, the amount of _____ (write the sum here in words) to indemnify and keep indemnified the Purchaser against any loss or damage that may be caused to or suffered by the Purchaser by reason of any breach by the Bidder of any of the terms and conditions of the said contract and/or in the performance thereof. We agree that the decision of the Purchaser, whether any breach of any of the terms and conditions of the said contract and/or in the performance thereof has been committed by the Bidder and the amount of loss or damage that has been caused or suffered by the Purchaser shall be final and binding on us and the amount of the said loss or damage shall be paid by us forthwith on demand and without demur to the Purchaser.

1. We _____ Bank, further agree that the guarantee herein contained shall remain in full force and effect during the period that would be taken for satisfactory performance and fulfilment in all respects of the said contract by the Bidder i.e. till _____ hereinafter called the said date and that if any claim accrues or arises against us _____ Bank Ltd, by virtue of this guarantee before the said date, the same shall be enforceable against us _____ Bank, notwithstanding the fact that the same is enforced within six months after the said date,

provided that notice of any such claim has been given to us _____ Bank, by the Purchaser before the said date. Payment under this letter of guarantee shall be made promptly upon our receipt of notice to that effect from the Purchaser.

2. It is fully understood that this guarantee is effective from the date of the said contract and that we _____ Bank, undertake not to revoke this guarantee during its currency without the consent in writing of the Purchaser.
3. We undertake to pay to the Purchaser any money so demanded notwithstanding any dispute or disputes raised by the Bidder in any suit or proceeding pending before any court or Tribunal relating thereto our liability under this present bond being absolute and unequivocal.
4. The payment so made by us under this bond shall be a valid discharge of our liability for payment there under and the Bidder shall have no claim against us for making such payment.
5. We _____ Bank, further agree that the Purchaser shall have the fullest liberty, without affecting in any manner our obligations hereunder to vary any of the terms and conditions of the said contract or to extend time of performance by the Bidder from time to time or to postpone for any time or from time to time any of the powers exercisable by the Purchaser against the said Bidder and to forebear or enforce any of the terms and conditions relating to the said contract and we, _____ Bank, shall not be released from our liability under this guarantee by reason of any such variation or extension being granted to the said Bidder or for any forbearance by the Purchaser to the said Bidder or for any forbearance and or omission on the part of the Purchaser or any other matter or thing whatsoever, which under the law relating to sureties, would, but for this provision have the effect of so releasing us from our liability under this guarantee.
6. This guarantee will not be discharged due to the change in the constitution of the Bank or the Bidder.
7. Notwithstanding anything contained herein above our liability under this bank guarantee shall _____ not _____ exceed _____ Rs _____/- (Rupees _____ only).
8. We are liable to pay the guaranteed amount or any part thereof under this bank guarantee only if you serve upon us a written claim or demand (and which should be received by us), on or before ----- before 14.30 hours (Indian Standard Time) where after it ceases to be in effect in all respects whether or not the original bank guarantee is

returned to us.

WITNESS NO. 1
Representative

(Signature)

Full name and official
and

Address (in legible letters)

WITNESS NO. 2

(Signature)

Full name and official

Address (in legible letters)

Authorised

Bank

(Signature)

Full name, designation

address (in legible letters)

With Bank stamp

Attorney as per power of

Attorney No.....

Dated.....

ANNEXURE - 5

DECLARATION

(DECLARATION TO BE ATTACHED WITH THE BID)

To,

The Convenor & District Supply Officer,(the purchaser),
District Organising Committee, National Games,
Ernakulam

1. I, _____ Son / Daughter / Wife
of Sri _____

Proprietor / Director / Partner / authorized signatory of the Tenderer, mentioned above, and competent to sign this declaration and execute this tender document.

2. I have carefully read the conditions of the tender, specification / menu of the food and drinks items and understood fully and agreed to abide by the terms and conditions of the tender.

3. The information / documents furnished along with the above application are true and authentic to the best of my knowledge and belief.

I / we, am / are well aware of the fact that furnishing of any false information / fabricated document would lead to rejection of my tender at any stage besides liabilities towards prosecution under appropriate law.

Date:

Place:

Signature of Tenderer / Authorized person

Full Name:

Seal:

Telephone No.:

/ Mobile No. :

/ e-mail id :

Annexure 6–Detailed Scope of Work

The Agency is required to carry out the entire scope of work described in **Clause 2.1** for the District of Ernakulam

Additionally the Bidder shall take note of the following:

1. Gas

The Agency shall arrange themselves commercial LPG connection and shall arrange for regular supply of commercial LPG gas refills at his own cost and pay directly to the gas dealer. The Agency must ensure prompt and uninterrupted supply of gas by placing order with the dealer sufficiently in advance and arrange for alternative sources when there is any short supply of gas.

1. Electrical Lights, Other Electrical gadgets and Fans

The Kitchen and Dining Area shall be fitted with various types of kitchen equipments, lights, fans, exhaust system, geysers and air-conditioners etc. These electrical fittings DOC / N.G and equipments should be provided by the Agency and handled in a proper manner and should be cleaned regularly by the Agency.

2. Furniture and Fixtures

All the furniture, fixtures, equipment and articles as required shall be made available by the Agency to DOC / N.G.

3. Damage to other articles in the premises

The Agency shall be responsible for any damage to the canteen block of the building under the Agency's occupation and to the fittings DOC / N.G, fixtures, furniture, equipment entrusted to the Agency when such damage is in the opinion of DOC / N.G, caused due to negligence or carelessness or any fault on Agency's part or that of its Manager or Workmen or Agent and the Agency shall be liable to pay to DOC / N.G such amount in respect of such damage as may be assessed by DOC / N.G officials.

4. There will be heavy penalty as may be fixed by the State Organising Committee, for non-compliance to any of the terms and conditions, specification of foodstuff, quality complaint or prescribed hygienic and other standards, in tune with FSSAI/HACCP. It has been directed by the Chief Commissioner and Principal Co-ordinator of the

National Games Secretariat. Non-compliance of the standards will be viewed as violation of the contractual obligations.

5. Contracts concluded on the basis of the tender enquiry will be governed by the terms and conditions set out by the state National Games Secretariat.

6. Crockery, Cutlery and Cooking Utensils etc.

The Agency shall be arrange crockery, cutlery for the VIP guests/dignitaries, disposable plates and cups for athletes, officials, volunteers, other staff, service providers etc. and table linen & frills, cooking utensils and other articles that are necessary and required for providing catering services. The Agency shall at all times keep and maintain all the articles in a clean, neat, hygienic and tidy order and condition. The Agency shall maintain inventory of the stock of items given to him. An inventory statement giving clearly the break-up of the stock including usable items, unusable items due to normal wear and tear and breakage / missing, if any, should be submitted to DOC / N.G by end of every day on line which shall be checked by the authorized official of DOC / N.G.

The breakage should be kept to a reasonable level. If any breakage takes place on account of negligence or mishandling of the equipment, utensils, crockery and cutlery, the Agency shall have to bear the entire cost in respect of such breakage. Similarly, the cost of any items, missing shall be recovered from the Agency in full. If breakage takes place on account of normal and regular usage, 25% of the original cost of the items shall be recovered from the Agency

7. Kitchen Equipment

Agency shall be responsible for providing all kitchen equipment and in maintaining them in good condition. The list of kitchen equipment items will be provided at the time of awarding the contract. The cooking range, oven and other kitchen equipment should be cleaned on a daily basis and kept clear of any spillage of food and oil.

8. Electricity

The charges for electricity consumed for lights, fans and other electrical appliances in the Kitchen and Food Court will be borne by DOC / N.G but proper steps shall be taken by Agency to ensure that the fans, lights and other electrical appliances are used with due economy and are switched off when not required or are used only to minimum extent necessary so as to avoid wasteful consumption of electricity. DOC / N.G reserves the right/option to levy penalty on the Agency in case of wastage of electricity.

9. Water Supply

The water required for running the Kitchen and Food Court and maintaining the premises shall be supplied by DOC/ National Games. The Agency shall ensure utmost economy in the consumption of water and shall ensure that there is no wastage of water in the kitchen and food court. Leaking taps shall be brought to the notice of DOC/N. G well in time to repair the same. In case of water shortage/ no supply from the water board, the Agency shall inform DOC, N. G and arrange themselves for regulated supply. The Agency shall abide by such instructions, as may be imposed or as may be issued by the appropriate Government, Civic authorities and officials of DOC / N.G or any other person authorized by DOC/ N. G in consumption of water. DOC / N.G reserves the right/option to levy penalty on the Agency in case of wastage of water.

The drinking water (Mineral Water of Good quality / Brand) provided and water for cooking to be filtered and duly certified by competent authority to be free from any objectionable contents. Drinking water/ drinks to be provided as Hot /Warm/ Normal/Cold as per the requirements of the athletes /officials/staff.

10. Maintenance of Kitchen and Food Court Block

The Agency shall keep the Kitchen and Food Court Block as well as the adjoining space around the block in a clean and tidy condition and use branded detergent to clean and mop the block. The dining tables and the service tables have to be maintained in a clean and neat manner. The Agency shall not permit the Kitchen and Food Court block or any portion thereof to be used for residential purposes by any of its employees. It shall be open to any official of DOC / N.G authorized in this behalf to inspect the Kitchen and Food Court block or any portion thereof at any time.

11. Personal Supervision

It will be the Agency's responsibility to ensure that the obligations under the terms of this agreement are duly performed and observed and a competent and qualified person shall be appointed as Manager whose name should be informed to DOC / N.G and who shall remain in person on the campus to manage and supervise the catering services, properly. The Manager should be conversant with Hindi, English and Malayalam.

12. Utensils for cooking Non-vegetarian food

The Agency shall ensure that cooking vessels and other utensils used for preparing non-vegetarian dishes are not used for cooking and serving vegetarian food. A separate cooking arrangement and use of separate utensils etc. shall be ensured for Vegetarian and Non Vegetarian dishes.

13. Service Timings of DOC / N.G

The timings DOC / N.G for serving the Participants / Staff / Guest Faculty / guest shall be as under:

Bed Tea (to be served in the Room) - 06:00 am – 07:00 am

Office Room Tea – Morning - 10:30 am – 11:30 am

Office Room Tea – Afternoon - 03:30 pm – 4:30 pm

(to be served at the Office)

Dining hall service

Breakfast - 8:00 am – 9:30 am

Lunch - 1:00 pm – 2:30 pm

Snacks - 5:30 pm – 6:00 pm

Dinner - 8:00 pm – 10:00 pm

The above timings DOC / N.G could be generally observed. However, there could be exceptional circumstances warranting catering service before or beyond the above timing to which the Agency should provide.

The Agency shall supply and serve wholesome and hygienic meals and snack in accordance with the menu as stated in Annexure-A, Annexure-B and Annexure-C and at the rates as agreed in the contract.

Normally the service is a buffet service, however at times on instructions service as per specifications are to be provided i.e. sit-down service, banquet or any other form. The service of all food items should be "UNLIMITED" as per the requirement of the participants/guests from the spread available.

14. Preparation of the Menu

The menu for each day's breakfast, lunch, evening snacks and dinner shall be drawn up with due regard to the seasonal requirements, needs and varying tastes of the participants coming from different parts of the by the Agency or its Manager and approved by the authorized official designated by DOC / N.G for this purpose. The duly

signed menu shall be enclosed with the bills at the time of submitting the same for payment.

14. PAYMENT TERMS : 100 % payment shall be released within 15 days from satisfactory receipt / delivery of foods and drinks, satisfactorily as per the prescribed standards and agreed conditions as per the contract. Advance payment will not be made under any circumstances. However, if Agency prefer to get interim payments, part payments upto 75 % of the invoice, can be made on production of the related invoice for part of the contract which have been realised (on satisfactory supply of goods). The District Organising Committee reserves the right to review this condition, if seems necessary.

15. Participants leaving during a programme

If during the progress of a programme any participant does not take any of the services for whole day, no charge will be levied by Agency for the service, provided one full day's (24 hrs.) notice of not availing of the services is given to the Agency by the authorized official of DOC / N.G.

19. Programme and the day following the end of Programme

On three day prior to the day of commencement of the Games and on two days following the last day of Games even though such days, fall within the period of the gap intervening between two Programmes, Agency shall at the prior instruction from DOC / N.G, keep the kitchen and Food Court open and arrange for catering service to such of the participants as are expected to be present in the Venues on such days and for such items as partaken of by them and the charges shall be calculated at the rates specified for each of the item as per contract.

20. Sick Participants

If a participant falls ill or is indisposed, they shall be provided with special diet up to the cost of the normal menu, as and so long as, needed by him, without any extra charge in lieu of the normal food supplied in the Food Court. The same shall be served in the room of such participants if so required, also without any extra charge.

Annexure 8 – 35th National Games

For the first time in the history of the National Games, the 35th National Games is scheduled to be **held in the seven Districts of the State of Kerala, namely, Kannur, Kozhikode, Thrissur, Ernakulam, Alappuzha, Kollam and Ernakulam**. Events going to be conducted at Ernakulam are :

Annexure 9 – Detailed Menu – Category – 1 (as attached)

Annexure 10 – Detailed Menu – Category – 2 (as attached)

Annexure 11 – Tender Form (to be submitted in duplicate, along with all copies of documents submitted with the original)

Annexure– 12 Estimated Requirement of Food & Beverages (for events at Ernakulam)

(Note: The requirements given here are indicative and may change by +/- 25%. The revised requirements will be intimated later.)

Annexure – 13 Format for Price Bid - As per attachment)

SERIAL NUMBER	SPORTS EVENTS	ATHLETES			TEAM OFFICIALS		TECHNICAL OFFICIALS	TOTAL
		MEN	WOMEN	TOTAL	COACHES	MANAGERS		
01	ARCHERY	128	128	256	65	32	30	373
02	BADMINTON	112	88	200	16	16	85	317
03	FENCING	120	120	240	16	16	70	342
04	LAWN BOWLS	48	48	96	16	16	24	152
05	TABLE TENNIS	64	64	128	16	16	50	210
06	YACHTING	90	15	105	8	8	20	141
TOTAL		562	463	1025	127	104	279	1535

CHAIRMAN OF THE DISTRICT COMMITTEE FOR NATIONAL GAMES, ERNAKULAM

&

DISTRICT SUPPLY OFFICER, CIVIL STATION, KAKKANADU, ERNAKULAM

TENDER FORM FOR SUPPLY OF FOOD AND DRINKS FOR THE NATIONAL GAMES TO BE HELD AT VARIOUS VENUES IN ERNAKULAM FROM 31.01.2014 TO 14.02.2014

(TO BE FILLED IN BY THE TENDERER)

TENDER FROM

(FORM TO BE DEPOSITED : UPTO 01.00 PM ON 26.12.2014)

1 (A)	NAME OF THE FIRM	
1(B)	FULL ADDRESS OF THE FIRM, WITH LOCATION, TEL. NOS., FAX, EMAIL ADDRESS ETC MOBILE NO. ALTERNATE MOBILE NO.	
1(C)	NAME AND ADDRESS OF THE PROPRIETOR / MANAGING PARTNER	
1(D)	DETAILS OF OTHER PARTNERS, IF ANY	

1(E)	NAME AND MOB. NO. OF MANAGER / OTHER CONTACT PERSON	
2(A)	TIN NUMBER (attach self attested copy OF Registration. Certificate)	
2(A)	PAN NUMBER (attach self attested copy)	
3	EARNEST MONEY DEPOSIT Amount Rs. Draft No. Date Drawn on (Name of Bank) Name of Branch	
4	DETAILS OF PREVIOUS SUPPLY, IF ANY MADE TO GOVERTMENT, IN THE PAST	
5	TURN OVER FOR THE LAST THREE YEARS	
6	RATES QUOTED (details to be attached as separate sheet)	

- FOOD & DRINKS - Are as per the Annexure
- TERMS & CONDITIONS - As per Annexure
- ADDITIONAL INFORMATION - As per Annexure

CONTACT PERSON for this tender (to act as local point for all communications which may takes place between the Purchaser and the Tenderer)

Name and position	
Address	
Telephone / Mobile	
Fax	
e-mail	

This tender is valid for the notified period and made up of the following documents.

SIGNATURE OF THE TENDERER, WITH SEAL OF THE FIRM

PLACE :

DATE :

WITNESS – 1

WITNESS – 2

**SIGNATURE
NAME & ADDRESS**

**SIGNATURE
NAME & ADDRESS**

PHONE NOS.

PHONE NOS.

**(Note : Details of Rates/Prices quoted to be attached as separate sheet
Tender is likely to be rejected, if all the columns are properly filled up)**

ATHLETES & OFFICIALS

(Cat.1)

MENU

27.01.2015

I. Morning Tea

1. Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast

1. Fruit Juice : Pineapple Juice
2. Bread/Bread Toast, Butter, Jam
3. Boiled Egg & Scrambled Egg
4. Cornflakes & Milk (hot/cold)
5. Dosai/Upma/Chutney /Sambar
6. Poori/Paratha/Alu Paratha with Pickles Lime/Mango
7. Sabji
8. Fresh Cut fruits – Papaya
9. Milk/Tea/Coffee/Black Tea/ Black Coffee
10. Curd

III. Lunch

1. Cold Drinks: Orange Juice
2. Veg. Fried Rice
3. Plain Rice (Basmati) and Boiled Rice
4. Rotti/Naan/Chappathi (mixed)
5. Mixed Vegetable Pie
6. Fish Curry Kerala (Seer Fish/Ayikora)
7. Aloo Paneer Khorma
8. Dal Fry
9. Rasam
10. Curd, Papad
11. Vegetable Salad
12. Chicken Curry (Kerala)
13. Chutney Pickle (Gooseberry)
14. Sweet: Kessari
15. Branded Ice Cream
16. Cut Fruit: Pineapple

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato Sauce packet
2. Veg. fried Rice
3. Chappathi /Naan/Rotti (Mixed)
4. Aloo Paneer Masala (dry) (in Veg. Packet)
5. Veg. Cutlet (in Veg. Packet)
6. Chicken (Boneless) dry fry (in Non-Veg. Packet)
7. Sweet: Kessari
8. Orange (one)
9. Plastic Spoon, Napkins

10. One carry bag
- V. **Evening Tea:**
 1. Tea/Coffee/Lemon Tea
 2. Snacks (Samosa and Veg. Cutlet)
- VI. **Dinner**
 1. Cream of Tomato Soup
 2. Veg. Biryani
 3. Plain Rice /Boiled Rice
 4. Pulka Rotti/Naan/Rumalli Rotti (mixed)
 5. Paneer Mutter
 6. Cauliflower Orly
 7. Chicken Tandoor
 8. Fish Orly
 9. Chutney, Pickles (Gooseberry, Lime)
 10. Papad
 11. Dal Fry
 12. Rasam, Sambar, Curd
 13. Vegetable Salad
 14. Sweet : Gajar Ka Halwa
 15. Branded Ice Cream
 16. Fresh Cut Fruits: Papaya/Guava/ Grapes/Pineapple/ Apple

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MENU

28/01/2015

I. **Morning Tea :**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. **Break Fast:**

1. Fruit Juice: Lichi Juice
2. Bread/Bread Toast/Butter/Jam
3. Fried Eggs/Scrambled Eggs
4. Cornflakes and milk (hot and cold)
5. Idli/Vadai Chutney, Sambar
6. Stuffed Paratha/Gobhi Paratha, Kerala Paratha with pickle
7. Potato Curry
8. Fresh Cut Fruits: Pineapple/Papaya
9. Milk/Tea/Coffee/Black Tea/Black Coffee
10. Fruit: Banana, Pineapple
11. Curd

III. Lunch:

1. Cold Drink: Orange Juice
2. Lemon Rice
3. Plain Rice (Sonachur/Basmati)/Boiled Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Rajma Masala
6. Fish Curry (White Tuna / Seer Fish)
7. Veg. Stew
8. Dal Tomato Masala
9. Rasam/Samabar, Pickle (Lime)
10. Curd
11. Cut Fruits : Watermelon
12. Veg. Salad
13. Chicken Kofta Curry
14. Sweet: Coconut Laddu
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce Packet
2. Lemon rice
3. Chappathi/Naan/Rotti (mixed)
4. Veg. Bullets (in veg. packet)
5. Alu Gobi/Dry Masala
6. Mutton Fry(boneless) (in non veg. packet)
7. Sweet: Coconut Laddu
8. Fruit: Apple
9. Plastic Spoon, Napkin
10. One, Carry Bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Veg. Pastry/banana fritters

VI. Dinner :

1. Hot & Sour Soup (Veg.)
2. Veg. Biryani
3. Plain Rice /Boiled Rice
4. Rotti/Naan/Chappathi/Rumali Rotti (Mixed)
5. Paneer Palak
6. Mutton Curry (Kerala)
7. Fish (Seer fish) fried
8. Veg. Salad
9. Chutney /Pickles
10. Green Spinach Leaf Dal
11. Rasam/Sambar
12. Curd/Pappad
13. Bangali Sweet

14. Branded Ice Cream
15. Mixed Fruits (Grapes/ Orange/Apple/Pineapple)

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MENU

29/01/2015

I. **Morning Tea**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. **Break Fast:**

1. Fruit Juice: Apple Juice
2. Bread/Bread Toast/Butter/Jam
3. Boiled Eggs/Scrambled Eggs
4. Cornflakes and milk (hot and cold)
5. Masal Dosai/Puri/Chutney, Sambar
6. Parathas/Alu Paratha/Batoora with Pickle (Gooseberry)
7. Sabji
8. Milk/Tea/Coffee/Black Tea/Black Coffee
9. Fruit: Watermelon (Cut)
10. Curd

III. **Lunch: Buffet**

1. Cold Drinks: Guava Juice
2. Jeera Rice
3. Plain Rice (Basmati)/Boiled Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Mushroom dry Masala (dry)
6. Goan Fish Curry
7. Shahi Paneer
8. Chutney, Pickle
9. Dal Green Spinach
10. Rasam/Sambar
11. Curd
12. Veg. Salad
13. Chicken Kofta Curry
14. Laddu
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam Tomato Sauce

2. Veg. Biryani
3. Chappathi/Naan /Rotti (mixed)
4. Mixed Veg. Fried (in veg. packet)
5. Chicken (boneless) (in non Veg. packet)
6. Alu Ghobi (dry)
7. Sweet: Coconut Laddu
8. Banana (one)
9. Plastic Spoon, Napkin
10. One Carry Bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea (all)
2. Snacks Banana Fry and Vadai

VI. Dinner

1. Sweet corn Veg. Soup
2. Veg. Noodles
3. Plain Rice /Boiled Rice
4. Rotti/Naan/Rumali Rotti (mixed)
5. Veg. Biryani and Chicken Biryani
6. Veg. Salad
7. Paneer Kofta Curry
8. Cauliflower batter fried
9. Chicken Tandoori
10. Fish Curry (Kerala)
11. Garlic Chicken
12. Veg. Manchurian
13. Chutney /Pickles – Any two (mango/lemon/gooseberry)
14. Papad/Rasam/Sambar/Curd
15. Mixed Cut Fruits: Pineapple/Apple and Orange/Grapes)
16. Sweet Laskara
17. Branded Ice Cream

-1

MENU

30/01/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Orange Juice
2. Bread/Bread Toast/Butter/Jam
3. Scrambled Eggs / Boiled Eggs
4. Cornflakes with Milk (hot and cold)
5. Dosai/Idli/Sambar/ Chutney
6. Parathas /Stuffed Paratha/Kerala Paratha
7. Choley
8. Mango pickles
9. Milk/Tea/Coffee/Black Tea/Black Coffee
10. Fruit: Banana
11. Curd

III. Lunch:

1. Fruit Juice : Orange Juice
2. Lemon Rice
3. Plain Rice (Basmati)/Boiled Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Cauliflower dry Masala
6. Mutton Chilli Masala
7. Sage Paneer Masala
8. Fish Curry
9. Pickle (Lime)
10. Rasam/Sambar
11. Papad, Curd
12. Veg. Salad
13. Cut Fruits: Pineapple
14. Sweet: Kessari
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter /Jam /Tomato Sauce
2. Veg. Fried Rice
3. Chappathi/Naan /Rotti (mixed)
4. Bhindi Masala (dry) (in veg. packet)
5. Chicken dry fried (in non Veg. packet)
6. Aloo Matter Masala
7. Sweet: Kessari
8. Orange (one)
9. Plastic Spoon, Napkin
10. One Carry Bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Toordal Vadai (Parippu Vadai)/Samosa

VI. Dinner

1. Mixed Veg. Soup
2. Plain (Basumati) Rice /Boiled Rice
3. Veg. Biryani
4. Chicken Biryani
5. Pulka/Rotti/Naan/Chappathy (Mixed)
6. Shahi Paneer
7. Cauliflower Pakoda
8. Dal spinach (Green)
9. Fish Curry
10. Mutton Roast (Kerala)
11. Pappad/Rasam/Sambar/ Curd
12. Veg. Salad (Green)
13. Chutney, Pickles (Lemon / Mango)
14. Sweet: Gulab Jamun
15. Branded Ice Cream
16. Cut Fruits: Papaya/Pineapple/ Grapes/Apple

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MENU

31/01/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Pineapple Juice
2. Bread/Toast/Butter/Jam
3. Fried Eggs /Scrambled Eggs
4. Cornflakes with Milk (hot and cold)
5. Puri/Pongal/ Sambar/ Chutney
6. Potato Curry
7. Stuffed Paratha – Paratha – Alu Paratha
8. Pickles (Lemon)
9. Milk/Tea/Coffee/Black Tea/Black Coffee
10. Fruit: Banana
11. Curd

III. Lunch:

1. Cold Drinks : Apple Juice
2. Jeera Rice
3. Plain Rice (Sonachur)/Boiled Rice

4. Rotti/Nan/Chappathy (Mixed)
5. Rajma Masala (dry)
6. Fish Molee (seer fish)
7. Veg. Salad
8. Ginger Chicken
9. Paneer Mutter Khorma
10. Dal with Green Spriniach
11. Chutney – Pickle (Mango)
12. Papad/Rasam/Curd
13. Cut Fruits: Pineapple
14. Sweet: Gulab Jamun
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce packet
2. Plain Rice
3. Chappathi/Naan /Rotti (mixed)
4. Veg. Bullets (in veg. packet)
5. Bhindi Jaipuri
6. Mutton Boneless (dry) (in veg. packet)
7. Sweet: Jalebi
8. Apple (one)
9. Plastic Spoon, Napkin
10. One Carry Bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea (all)
2. Snacks: Banana Fry /Urud Dal Vdai (Uzhunnu Vadai)

VI. Dinner

1. Mulakutwanni Soup
2. Plain Rice (Basumati) /Boiled Rice
3. Kashmiri Pulau
4. Mutton Biryani
5. Pulka/Rotti/Naan/Chappathi (Mixed)
6. Paneer Mutter Masala
7. Dal Makhni
8. Fish Masala, Kerala
9. Veg. Salad
10. Chicken Curry Kerala
11. Chutney, Pickles
12. Rasam/Sambar/Papad/Curd
13. Sweet: Gajar Ka Halwa
14. Branded Ice Cream
15. Cut Fruits: Guava/Apple/ Pineapple/ Grapes/ Papaya

MENU**01/02/2015****I Morning Tea**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Mixed Fruit Juice cocktail
2. Bread/Toast/Butter/Jam
3. Boiled Eggs /Scrambled Eggs
4. Cornflakes with Milk (hot and cold)
5. Iddali/Upma/ Sambar Chutney
6. Paratha – Kerala Parathas - Gobhi Paratha
7. Subji
8. Pickle (Mango)
9. Milk/Tea/Coffee/Black Tea/Black Coffee
10. Fruit: Bananas, Papaya
11. Curd

III. Lunch:

1. Cold Drinks : Apple Juice
2. Veg. Fried Rice
3. Plain Rice (basmati)/Boiled Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Brinjal Basta (dry)
6. Fish curry (White tuna/ Sea Fish)
7. Mutton Masala mix
8. Butter Paneer Masala
9. Dal Fry
10. Veg. Salad
11. Rasam, Curd, Papad
12. Chutney – Pickle (Gooseberry)
13. Cut Fruits: Guava/ Pineapple
14. Sweet: Kessari
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce - packet
2. Veg. Ghee Rice
3. Chappathi/Naan /Rotti (mixed)
4. Veg. cutlet (in veg. packet)
5. Cauliflower Pakkoda
6. Chicken boneless Masala fry (in veg. packet)
7. Sweet: Coconut Laddu

8. Orange (one)
9. Plastic spoon, Napkin
10. One carry bag

V. **Evening Tea:**

1. Tea/Coffee/Lemon Tea (all)
2. Snacks: Cauliflower Pakkoda /Plantain Bajji

VI. **Dinner**

1. Hot and sour Veg. Soup
2. Veg. Noodles
3. Plain Rice/Boiled Rice
4. Pulka/Rotti/Nan/ Rumali Rotti (Mixed)
5. Soya Manchurian
6. Navaratna Khorma
7. Chicken Biryani / Veg. Biryani
8. Fish Kerala curry
9. Chutney, Pickles
10. Dal Palak fry
11. Rasam/Sambar/Curd
12. Veg. Salad
13. Garlic Chicken
14. Veg. Manchurian
15. Bengali Sweet
16. Branded Ice Cream
17. Mixed Fruits- Cut Fruit: Papaya/Guava/Apple/Watermelon/Pineapple

3

MENU

02/02/2015

I. **Morning Tea**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. **Break Fast:**

1. Fruit Juice: Pineapple Juice
2. Bread/Toast/Butter/Jam
3. Boiled Eggs /Scrambled Eggs
4. Cornflakes with milk (hot and cold)
5. Iddali/Vadai/ Sambar/ Coconut Chutney
6. Pooori – Kerala Paratha - Aloo Paratha

7. Choley
8. Pickle
9. Milk/Tea/Coffee/Black Tea/Black Coffee

III. Lunch:

1. Cold Drinks : Watermelon Juice
2. Plain Rice /Boiled Rice/ Lemon rice
3. Dal Tadka
4. Methi Aloo
5. Kadai Paneer
6. Veg. Pulavu
7. Sambar, Rasam, Avial, Curd, Papad, Mint chutney
8. Fish curry (Sea Fish)
9. Chicken Chettinad
10. Mint Chutney, Pickle, Papad
11. Mixed Vegetable Salad
12. Naan/Rumali Rotti/Malabari Paratha/Appam (Any Three)
13. Cut Fruits: Pineapple
14. Sweet: Gulab Jamun
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce - packet
2. Lemon Rice
3. Chappathi/Naan /Rotti (mix)
4. Mutter Paneer (dry) (in veg. packet)
5. Mutton Masala (Dry) (in non-Veg. Packet)
6. Veg. Fried
7. Sweet: Gulab Jamun
8. Banana (one)
9. Plastic Spoon, Napkin
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Banana Fry/ Onion Vadai

VI. Dinner

1. Manchow (Soup)
2. Dal Makhni
3. Aloo Potal Fried
4. Shahi Paneer

5. Jeera Rice / Plain rice / Boiled rice
6. Sambar, Rasam, Olan
7. Coconut Rice
8. Curd
9. Mutton Shahi Khorma
10. Hyderabadi Chicken Biryani
11. Steamed Rice
12. Veg. Manchurian
13. Mint Chutney, Pickle (Pickle), Papad
14. Mixed Veg. Salad
15. Chappathi – Tandoori Rotti/Nan/ Missi Rotti/ Kerala Paratha - Batoora (mixed)
16. Sweet: Shahi Thukra
17. Branded Ice Cream
18. Cut Fruits : Apple / Grapes /Plantain

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MENU

03.02.2015

I. **Morning Tea**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. **Break Fast**

1. Fruit Juice : Orange Juice
2. Bread/ Toast /Butter/Jam
3. Fried Eggs/Scrambled Eggs
4. Cornflakes with milk (hot/cold)
5. Upma, Veg. Uttappam, Sambar, Coconut Chutney
6. Poori/Gobhi Paratha/Stuffed Paratha with lime pickle
7. Potato curry
8. Curd
9. Banana / Pappaya
10. Milk/Tea/Coffee/Lemon tea

III. **Lunch**

1. Cold Drink : Guava Juice
2. Plain Rice (Basmati) and Boiled Rice
3. Veg. Pulau
4. Palakcorn
5. Rajmah masala

6. Mixed Veg. Curry
7. Sambar, Rasam, Papad, Curd
8. Beans Poriyal
9. Tomato fish curry
10. Mutton stew
11. Mint chutney, Mixed Salad
12. Tandoori Rotti, Naan, Kerala Paratha with Pickle
13. Sweet : Rasagula
14. Branded Ice cream
15. Cut Fruits: Apple / Watermelon

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato Sauce packet
2. Veg. Biryani
3. Chappathi /Naan/Rotti (Mixed)
4. Palak Paneer (dry) (in Veg. Packet)
5. Aloo Mutter
6. Chicken fried Kerala (in Non-Veg. Packet)
7. Sweet - Kessari
8. Fruit : Orange (one)
9. Plastic Spoon, Napkins
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Vadai/Plantain Baji

VI. Dinner- (Buffet) :

1. Mushroom Soup
2. Veg. Fried Rice
3. Sukhimoong Dal
4. Aloo Gobhi
5. Paneer Butter Masala
6. Navarattan Pulao
7. Rasam, Sambar, Cabbage Poriyal
8. Fish Amritsari
9. Chicken Khantari Koffa curry
10. Pickle - Mango
11. Curd, Papad
12. Vegetable Salad

13. Chappathi/Tandoori Rotti/ Paratha
14. Sweet : Gajar Ka Halwa
15. Branded Ice Cream
16. Cut Fruits: Papaya /Pineapple

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MENU

04-02-2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast

1. Fruit juice : Grape Juice
2. Bread/toast, Butter, Jam/Tomato Sauce
3. Cornflakes with Milk (hot and cold)
4. Fried Eggs / Scrambled Eggs
5. Idli/Upma Sambar/Coconut Chutney
6. Poori/Alu Paratha /Stuffed Paratha Pickles (Lime/Mango)
7. Potato Curry
8. Curd
9. Fruit : Plantain / Pineapple (Cut)
10. Milk/Tea/Coffee/Black Tea/ Black Coffee (all)

III. Lunch

1. Cold Drinks : Orange Juice
2. Veg. Fried Rice
3. Plain Rice (Sonachur) and Boiled Rice
4. Rotti/Naan/Chappathi (mixed)
5. Bhindi Do Pyasa
6. Fish Moili (Pomfret/Seerfish)
7. Paneer Lababdar
8. Chutney and Pickle
9. Dal Palak
10. Chicken Makhni
11. Rasam, Curd, Papad
12. Vegetable Salad
13. Cut Fruit: Pineapple
14. Sweet: Badam Kheer
15. Branded Ice Cream

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato/Sauce in packet

2. Veg. Pulau
3. Chappathi /Naan/Rotti (Mixed)
4. Veg. Cutlet (In Veg. Packet)
5. Cauliflower Pakoda
6. Chicken (Boneless) masala fry (in Non-Veg. Packet)
7. Sweet : Badam Kheer
8. Fruit : Banana
9. Plastic Spoon, Napkins
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks (Samosa and Veg. Bonda)

VI. Dinner

1. Sweet Corn Veg. Soup
2. Veg. Noodles
3. Plain Rice
4. Pulka Rotti/Naan/Rumalli Rotti (mixed)
5. Harabhara Kabab
6. Kadai Vegetables
7. Goan Fish Curry
8. Chicken Biryani and Veg. Biryani
9. Chutney, Pickles, Papad
10. Vegetable Salad
11. Chicken Hot and Sweet
12. Veg. Manchurian
13. Dal Panchmel
14. Sambar, Rasam, Curd
15. Sweet: Jilebi, Branded Ice Cream
16. Cut Fruits: Papaya/Grapes/Pineapple/Apple/Orange

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MENU

05 - 02 -2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. **Break Fast**

1. Fruit Juice : Pineapple Juice
2. Bread/toast, Butter, Jam/Tomato Sauce
3. Cornflakes with milk (hot / cold)
4. Masala Omlettes / Boiled Eggs
5. Masala Dosai / Uttappam / Sambar/Coconut Chutney
6. Batoora / Plain Paratha / Baked Kulcha with pickle
7. Channa Masala
8. Curd
9. Cut Fruit : Pineapple
10. Milk/Tea/Coffee/Lemon Tea

III. **Lunch**

1. Cold Drink : Lichi Juice
2. Jeera Rice
3. Plain Rice (Basmati) and Boiled Rice
4. Rotti/Naan/Chappathi (mixed)
5. Beans Foogath
6. Paneer Butter Masala
7. Kerala Fish Curry (Sea Fish)
8. Pepper Chicken
9. Dal Panchmel
10. Rasam, Curd, Papad, Chutney, Pickle
11. Vegetable Salad
12. Pepper Chicken
13. Cut Fruit : Apple
14. Sweet : Fruit Custard
15. Branded Ice Cream

IV. **Packed Lunch**

1. Bread/ Butter Jam /Tomato Sauce in packet
2. Veg. Fried rice
3. Chappathi /Naan/Rotti (Mixed)
4. Paneer Butter Masala (dry)
5. Veg. Pakoda (in Veg. packets)
6. Mutton boneless fry (in Non-Veg. Packet)
7. Mutter Ki Kheer
8. Fruit : Banana (one)
9. Plastic Spoon, Napkins

10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks (Potato Baji/Banana fry)

VI. Dinner

1. Cream of Tomato soup
2. Veg. Dum Biryani
3. Plain Rice , boiled rice
4. Pulka /Rotti/Naan/Rumalli Rotti (mixed)
5. Paneer Methi Malai
6. Gobhi Mussallam
7. Chicken Tandoori
8. Fish Curry
9. Chutney, Pickles
10. Lauki Channadal
11. Sambar, Rasam, Curd, Papad
12. Veg. salad
13. Sweet : Gajar Ka Halwa
14. Branded Ice Cream
15. Cut Fruits: Papaya/Guava/ Grapes/Pineapple/Apple

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MENU

06/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Pineapple
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Porridge with Milk and Sugar
4. Fried Eggs/Scrambled Eggs
5. Upma/Vadai, Sambar Chutney
6. Poori/Paratha/ Aloo Paratha
7. Pickles (Mango / Gooseberry)
8. Potato Sabji

9. Cut Fruit: Plantain, Papaya
10. Milk/Tea/Coffee/Black Tea/Lemon Tea
11. Curd

III. Lunch:

1. Cold Drinks : Apple Juice
2. Plain Rice/Boiled Rice
3. Jeera Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Aloo Gobhi
6. Fish molee
7. Kadai Paneer
8. Chutney – Pickle
9. Dal Palak
10. Rasam, Curd, Papad
11. Cut Fruits: Pineapple
12. Vegetable Salad
13. Mutton Rogan Josh
14. Sweet: Jilebi
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – in packet
2. Jeera Rice
3. Chappathi/Naan /Rotti (mix)
4. Veg. Cutlet(in veg. packet)
5. Chicken Kerala fry (boneless) (in non veg. packet)
6. Sweet: Mysorepak
7. Fruit: Banana (one)
8. Plastic spoon, Napkin
9. One, Carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Samosa / Veg. Pastry

VI. Dinner

1. Hot & Sour – Veg. soup
2. Veg. Noodles
3. Plain Rice/Boiled Rice
4. Pulka/Rotti/Naan/Rumali Rotti (Mixed)
5. Veg. Jalfrezi
6. Paneer Pasanda
7. Chicken Tandoori
8. Fish Curry (Seer Fish)
9. Veg. Salad
10. Chutney, Pickles
11. Masoor Dal
12. Chicken Chilli
13. Veg. Manchurian

14. Rasam/Sambar/Curd /Papad
15. Sweet: Coconut Laddu
16. Branded Ice Cream
17. Mixed Fruits: Papaya/Guava /Grapes/Apple/Pineapple

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MENU

07/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Orange Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Cornflakes with milk hot and cold
4. Boiled eggs/Scrambled Eggs
5. Masal Dosai/Vadai, Sambar, Chutney
6. Batoora/Aloo Paratha/Kerala Paratha
7. Choley
8. Pickles - Mango
9. Fruit: Plantain, Papaya
10. Milk/Tea/Coffee/Black Tea/Lemon Tea
11. Curd

III. Lunch:

1. Cold Drinks : Pineapple Juice
2. Plain Rice (Basumati)/Boiled Rice
3. Lemon Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Mixed Veg. Pie
6. Fish: Doi Machali
7. Veg. Salad
8. Kadai Kofta Curry
9. Chutney/Pickle
10. Dal Tadka
11. Rasam, Curd, Papad
12. Shahi Mutton Khorma
13. Sweet: Mysorepak
14. Fruits: Papaya
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – in packet
2. Veg. Fried Rice
3. Chappathi/Naan /Rotti (mix)
4. Veg. Pakoda (in veg. packet)
5. Choley (dry)
6. Mutton Masala (Boneless) (in veg. packet)
7. Sweet: Kessari

8. Fruit: Cut Watermelon
9. Plastic spoon, Napkin
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea (all)
2. Snacks: Banana Fry & Uruddal Vadai

VI. Dinner

1. Sweet corn Veg. soup
2. Veg. Fried Rice
3. Plain Rice/Boiled Rice
4. Pulka/Rotti/Rumali Rotti
5. Gobhi Manchurian
6. Mixed Veg. Paneer masala
7. Shahi Mutton Khorma
8. Fish Crumbed fry (preferably pomfret)
9. Veg. Salad
10. Chutney, Pickles
11. Dal Makhni
12. Rasam/Sambar/Curd /Papad
13. Sweet: Gajar ka Halwa
14. Branded Ice Cream
15. Mixed Fruits: Papaya/Watermelon/Guava /Grapes/Apple/Pineapple

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MENU

08/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Guava Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Porridge with Milk and Cold Milk
4. Fried eggs/Masala Omelettes
5. Appam/Pongal/Vadai, Sambar, Chutney
6. Plain Paratha / Kerala Paratha /Masal Dosai
7. Mixed Veg. Stew
8. Pickles - Lemon
9. Fruit: Papaya
10. Milk/Tea/Coffee/Black Tea/Lemon Tea
11. Curd

III. Lunch:

1. Cold Drinks : Lichi Juice
2. Plain Rice (Basumati) and Boiled Rice
3. Jeera Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Aloo Mutter Masala (Dry)
6. Fish: Goan Curry
7. Veg. Salad
8. Kadai Vegetables
9. Chutney/Pickle
10. Tomato Pappu
11. Rasam, Curd, Papad
12. Butter Chicken
13. Cut Fruits: Apple
14. Sweet: Mysorepak
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – packet
2. Pulavu Rice
3. Chappathi/Naan/Rotti (mixed)
4. Veg. Bullets (in veg. packet)
5. Mixed Veg. Pie
6. Chicken Chettinad fry (boneless) (in non veg. packet)
7. Sweet: Mysorepak
8. Fruit: Banana (one)
9. Plastic spoon, Napkin
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea (all)
2. Snacks: Samosa, Veg. Cutlet with tomato sauce

VI. Dinner

1. Creamot Tomato Soup
2. Veg. Noodles,
3. Chicken Chilly
4. Veg. Manchurian
5. Plain Rice and Boiled Rice
6. Pulka/Rotti/Naan/ Rumali Rotti (mixed)
7. Dum Aloo
8. Alu Gobhi

9. Chicken Tandoori
10. Mutton Curry
11. Mutton Biryani / Veg. Biryani
12. Chutney, Pickles
13. Dal Palak
14. Rasam/Sambar/Curd /Papad
15. Veg. Salad
16. Sweet: Mutter Ki Kheer
17. Branded Ice Cream
18. Mixed Fruits: - Papaya/ Guava / Watermelon/ Plantain /Grapes

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MENU

09/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Apple Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Cornflakes with milk, hot and cold
4. Boiled Eggs/Scrambled Eggs
5. Idli/Pongal/ Sambar Chutney
6. Stuffed Paratha / Aloo Paratha /Dosai
7. Potato curry
8. Pickles (Gooseberry)
9. Cut Fruit: Pineapple / Watermelon
10. Milk/Tea/Coffee/Black Tea/black Coffee
11. Curd

III. Lunch:

1. Cold Drinks : Watermelon juice
2. Plain Rice and Boiled Rice
3. Veg. Fried Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Methi Aloo (Dry)
6. Fish Curry Malabari
7. Kadai Paneer
8. Chutney/Pickle (gooseberry)
9. Dal Tomato
10. Rasam, Curd, Papad
11. Veg. Salad
12. Cut Fruits: Pineapple /Plantains
13. Shahi Mutton Khorma
14. Sweet: Gajar ka Halwa
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – packet
2. Veg. Fried rice
3. Chappathi/Naan/Rotti (mixed)
4. Methi Aloo (dry) in Veg.Packet
5. Mixed Veg. Pie
6. Chicken (boneless) dry fry (in non veg. packet)
7. Sweet: Kessari
8. Fruit: Banana (one)
9. Plastic spoon, Napkins
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea (all)
2. Snacks: Veg.Pastry and Veg. cutlet

VI. Dinner

1. Mushroom Soup
2. Veg. Fried rice
3. Plain Rice (Basumati) and Boiled Rice
4. Pulka/Rotti/Naan/ Rumali Rotti (mixed)
5. Mutter Paneer
6. Kadai Vegetables
7. Fish Molee (Sea fish)
8. Chicken Makhni
9. Chutney, Pickles - Lime
10. Vegetable Bhaji
11. Dal Fry
12. Rasam/Sambar/Curd /Papad
13. Veg. Salad
14. Sweet: Kessari
15. Branded Ice Cream
16. Mixed Cut Fruits: - Papaya/ Guava / Grapes / Pineapple

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MENU

10/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Pineapple Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Cornflakes with milk (hot and cold)
4. Fried Eggs /Scrambled Eggs
5. Dosai/Appam/ Sambar/Coconut Chutney
6. Pooari/Aloo Paratha/Stuffed Paratha
7. Potato Curry
8. Pickle (Lemon)
9. Fruit: Plantain / Banana (one)

10. Milk/Tea/Coffee/Black Tea/Black Coffee
11. Curd

III. Lunch:

1. Cold Drinks : Apple Juice
2. Plain Rice (Sonachur) and Boiled Rice
3. Lemon Rice
4. Rotti/Naan/Chappathi (Mixed)
5. Malai Kofta (Dry) Curry
6. Fish Curry (Fresh water fish) Kerala
7. Kadai Paneer
8. Chutney/Pickle (Mango)
9. Veg. Salad
10. Green Palak Dal
11. Rasam, Curd, Papad
12. Chicken Chettinad
13. Cut Fruits: Apple / Watermelon
14. Sweet: Mysorepak
15. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – packet
2. Veg. Fried Rice
3. Chappathi/Naan/Rotti (mixed)
4. Methi Aloo (dry)
5. Veg. Cutlet (in veg. packet)
6. Chicken fried (boneless) (in Non veg. packet)
7. Sweet: Mysorepak
8. Fruit: Banana (one)
9. Plastic Spoon, Napkin
10. One Carry Bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Dal Vadai / Banana fry

VI. Dinner

1. Green Spinach Soup
2. Veg. Noodles
3. Plain Rice (Basumati) and Boiled Rice
4. Pulka/Rotti/Naan/Rumali Rotti (mixed)
5. Mashuroom Do Pyasa
6. Shahi Paneer
7. Chicken Tandoori
8. Veg. Salad
9. Mutton Curry
10. Chutney/Pickles
11. Rasam/Sambar/Curd /Papad
12. Chicken Garlic
13. Veg. Manchurian
14. Sweet: Bangali Sweet

15. Branded Ice Cream
16. Mixed Cut Fruits: Papaya/ Guava / Grapes / Pineapple/Grapes

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MENU

11/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Orange Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Cornflakes with Milk (hot and cold)
4. Boiled Eggs /Masala Omletts
5. Idli/Upma/ Sambar, Coconut Chutney
6. Poori/Alu Paratha/Kerala Paratha
7. Sabji
8. Pickles
9. Cut Fruit: Papaya/Pineapple
10. Milk/Tea/Coffee/Black Tea/Black Coffee
11. Curd

III. Lunch:

1. Fruit Juice : Lichi juice
2. Plain Rice (Sonachur) and Boiled Rice
3. Rotti/Naan/Chappathi (Mixed)
4. Tomato Mutter Masala (Dry)
5. Fish curry (Sea Fish)
6. Kadai Paneer
7. Chutney/Pickle (Mango)
8. Dal Tomato
9. Rasam, Curd, Papad
10. Veg. Salad
11. Fruits: Red Plantain
12. Shahi mutton Khorma
13. Sweet: Fruit custard
14. Branded Ice Cream

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – Packet
2. Pulavu Rice
3. Chappathi/Naan/Rotti (mixed)
4. Methi Aloo (dry) (in Veg. Packet)
5. Veg. Bullets (in veg. packet)
6. Tomato mutter Masala (dry)
7. Chicken Masala fried (boneless) (dry) (in Non veg. packet)
8. Curd

9. Sweet: Kessari
10. Fruit: Red Plantain
11. Plastic Spoon, Napkin
12. One Carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Onion Vadai / Veg. Samosa

VI. Dinner

1. Cream of Tomato Soup
2. Kashmiri Pulavu
3. Plain Rice (Basumati) and Boiled Rice
4. Pulka/Rotti/Naan/ Rumali Rotti (mixed)
5. Paneer Methi Malai
6. Kadai Vegetables
7. Chilli Chicken
8. Veg. Salad
9. Malabar lamb Curry
10. Chutney/Pickles
11. Gobi Manchurian
12. Rasam/Sambar/Curd /Papad
13. Sweet: Shahi Tukra
14. Branded Ice Cream
15. Mixed Fruits: Pineapple/Apple/ Orange/ Grapes

13

MENU

12/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast:

1. Fruit Juice: Guava Juice
2. Bread/Toast/Butter/Jam/Tomato sauce
3. Cornflakes with milk (hot and cold)
4. Fried eggs /Scrambled Eggs
5. Dosai/Pongal/ Sambar, Coconut Chutney
6. Poori/ Paratha/Staffed Paratha
7. Potato curry
8. Pickle
9. Fruit: Banana
10. Milk/Tea/Coffee/Black Tea/Black Coffee
11. Curd

III. Lunch:

1. Fruit Juice : Pineapple juice
2. Veg. Pulau
3. Rotti/Naan/Chappathi (Mixed)

4. Avial and Beans Thoran (Kerala)
5. Goan Fish curry (Sea fish)
6. Kadai Paneer
7. Chutney/Pickle (Lemon)
8. Sukhi Moong Dal
9. Rasam, Curd, Papad
10. Veg. Salad
11. Chicken Chettinad
12. Sweet: Mutter Ki Kheer
13. Branded Ice Cream
14. Cut Fruits: Pineapple

Packed Lunch

1. Bread/Butter/Jam/Tomato Sauce – Packet
2. Veg. Fried Rice
3. Chappathi/Naan/Rotti (mixed)
4. Veg. cutlet (in Veg. Packet)
5. Kadai Paneer (dry)
6. Chicken Masala (dry) (in Non veg. packet)
7. Sweet: Mysorepak
8. Fruit: Banana (one)
9. Plastic spoon, Napkin
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks: Vadai / Banana Baji

VI. Dinner

1. Hot & Sour Soup
2. Veg. Fried Rice
3. Plain Rice and Boiled Rice
4. Batoora/Palak Paratha /Puthina Paratha (mixed)
5. Paneer Makhni
6. Vegetables fry
7. Butter Chicken
8. Fish Fried (Kerala)
9. Veg. Salad
10. Chutney/Pickles
11. Dal Panchmel
12. Gobi Manchurian
13. Rasam/Sambar/Curd /Papad
14. Sweet: Jilebi
15. Branded Ice Cream
16. Mixed Cut Fruits: Papaya/Guava/Watermelon/ Pineapple/Apple

13/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast

1. Fruit Juice : Pineapple Juice
2. Bread/ Toast /Butter/Jam/Tomato Sauce
3. Cornflakes with milk (hot/cold)
4. Boiled Eggs/Scrambled Eggs
5. Idli/Upma, Sambar, Coconut Chutney
6. Kerala Paratha/Aloo Paratha/Masala Dosai
7. Choley
8. Pickle (Gooseberry)
9. Fruit : Banana
10. Milk/Tea/Coffee/Black tea/Black coffee
11. Curd

III. Lunch

1. Cold Drinks : Orange Juice
2. Lemon Rice
3. Plain Rice (Basmati) and Boiled Rice
4. Rotti/ Naan/Chappathy (mixed)
5. Mutton Mushroom (dry)
6. Fish Curry (Amritsari)
7. Shahi Paneer
8. Sambar, Rasam, Papad
9. Chutney, Pickle
10. Masoor Dal
11. Veg. Salad
12. Rasam, Curd, Papad
13. Chicken Roasted Malabari
14. Sweet : Coconut Laddu
15. Branded Ice Cream
16. Cut Fruit : Apple

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato Sauce packet
2. Jeera Rice
3. Chappathi /Naan/Rotti (Mixed)
4. Veg. Cutlet (In Veg. Packet)
5. Malai Kofta (dry)
6. Mutton Masala dry (in Non-Veg. Packet)
7. Sweet : Kessari
8. Fruit : Banana (one)
9. Plastic Spoon, Napkins
10. One Carry Bag

V. Evening Tea

1. Tea/Coffee/Lemon Tea

2. Snacks : Veg. Bonda, Banana Fry

VI. Dinner (Buffet)

1. Sweet corn Veg. Soup
2. Veg. Biryani
3. Plain Rice (Sonachur) and Boiled Rice
4. Pulka Rotti/Naan/Rumalli Rotti (mixed)
5. Paneer Butter Veg. Masala
6. Kadai Vegetables
7. Hydrabadi Chicken Biryani
8. Fish (Sea fish) fried
9. Mixed Vegetable Salad
10. Veg. Manchurian
11. Chutney, Pickle
12. Rajma Masala
13. Sambar, Rasam, Curd
14. Sweet : Bengali Sweet
15. Cut Mixed Fruits: Papaya, Guava, Grapes, Pineapple, Apple

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MENU

14/02/2015

I. Morning Tea

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast

1. Fruit Juice : Apple Juice
2. Bread/ Toast /Butter/Jam/Tomato Sauce
3. Cornflakes with Milk (hot/cold)
4. Boiled Eggs/Scrambled Eggs
5. Dosai/Pongal, Sambar and Coconut Chutney
6. Stuffed Paratha/Palak Paratha/Plain Paratha
7. Pickles
8. Sabji
9. Fruit : Pineapple
10. Milk/Tea/Coffee/Black tea/Black Coffee
11. Curd

III. Lunch

1. Cold Drink : Guava Juice
2. Jeera Rice
3. Plain Rice (Sonachur) and Boiled Rice
4. Rotti/ Naan/Chappathy (mixed)

5. Kashmiri Dum Aloo
6. Fish curry (Kerala)
7. Palak Paneer
8. Chutney, Pickle
9. Dal Makhni
10. Veg. Salad
11. Rasam, Curd, Papad
12. Chicken Malabari Curry
13. Sweet : Carrot Halwa
14. Fruit : Cut Pineapple

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato Sauce packet
2. Veg. Fried Rice
3. Chappathi /Naan/Rotti (Mixed)
4. Veg. Bullets (In Veg. Packet)
5. Mutter Mushroom (dry)
6. Chicken (boneless) Masala dry Fried (in Non-Veg. Packet)
7. Sweet : Mysore Pak
8. Fruit : Red Plantain
9. Plastic Spoon, Napkins
10. One carry bag

V. Evening Tea:

1. Tea/Coffee/Lemon Tea
2. Snacks : Vadai, Banana fry

VI. Dinner (Buffet) :

1. Soup : Minestrone
2. Veg. Noodles
3. Plain Rice (Basmati) and boiled rice
4. Pulka /Rotti/Naan/Rumali Rotti (mixed)
5. Vegetable Khorma
6. Kadai Paneer
7. Mutton Biryani
8. Chicken Tandoori
9. Fish Fried
10. Vegetable Salad
11. Chutney, Pickle
12. Dal Palak
13. Rasam, Sambar, Curd, Papad
14. Garlic Chicken
15. Veg. Manchurian
16. Mixed fruits : Papaya, Guava, Apple, Pineapple, Plantain
17. Sweet : Gulab Jamun
18. Branded Ice Cream

15/02/2015**I. Morning Tea**

Tea/Coffee/Black Tea/Black Coffee and Biscuits

II. Break Fast

1. Fruit Juice : Orange Juice
2. Bread/ Toast /Butter/Jam/Tomato Sauce
3. Cornflakes with Milk (hot/cold)
4. Fried Eggs/Scrambled Eggs
5. Idli/Vada, Sambar and Coconut Chutney
6. Poori/ Paratha/Stuffed Paratha
7. Pickle (Lime)
8. Potato Curry
9. Fruit : Banana (one)
10. Milk/Tea/Coffee/Black Tea/Black Coffee
11. Curd

III. Lunch

1. Cold Drink : Lichi Juice
2. Veg. Fried rice
3. Plain Rice and Boiled Rice
4. Rotti/ Naan/Chappathi (mixed)
5. Gobhi Mussallam (dry)
6. Fish curry (Sea fish)
7. Paneer Pasanda
8. Dal Tomato
9. Rasam, Curd, Chutney, Pickle, Papad
10. Chicken Stew
11. Sweet : Rasagula
12. Branded Ice Cream
13. Cut Fruit : Pineapple

IV. Packed Lunch

1. Bread/Jam/Butter/Tomato Sauce packet
2. Pulau Rice
3. Chappathi /Naan/Rotti (Mixed)
4. Veg. Bullets (In Veg. Packet)
5. Palak Corn Masala (dry)

6. Chicken Chilli (Boneless) dry (in Non-Veg. Packet)
 7. Sweet: Mysorepak
 8. Fruit : Red Plantain
 9. Plastic Spoon, Napkins
 10. One Carry Bag
- V. **Evening Tea:**
1. Tea/Coffee/Lemon Tea
 2. Snacks : Veg. Bonda, Onion Vadai
- VI. **Dinner (Buffet) :**
1. Mulagutwanny Soup
 2. Veg. Pulau
 3. Plain Rice (Basmati) and boiled rice
 4. Pulka/Rotti/Nan Rumali Rotti (Mixed)
 5. Veg. Kofta Curry
 6. Paneer Makhni
 7. Chicken Pepper
 8. Fish Masala Fried, Kerala
 9. Vegetable Salad
 10. Chutney, Pickle
 11. Dal Palak
 12. Rasam, Sambar, Curd, Papad
 13. Sweet : Gajar Ka Halwa
 14. Mixed fruits : Papaya, Grapes, Apple, Pineapple

MENU – CATEGORY -2

MENU - 2

-3

VOLUNTEERS & STAFF

INDICATIVE MENU

CATEGORY - 2

28/01/2015

I. Morning Tea

Tea/Coffee

II. Break Fast:

1. Iddli/Dosai, Ghee, Coconut Chutny, Sambar
2. Banana
3. Appam
4. Veg. Stew
5. Tea, Coffee

III. Lunch:

1. Boiled Rice
2. Chappathi/Paratha (Mixed)
3. Mixed Vegetable Curry
4. Aloo Mutter
5. Chutny, Pickle (Lime)
6. Dal Fry
7. Vegetable Fry
8. Veg. Salad
9. Curd, Papad

Packed Lunch

1. Jeera Rice
2. Poori (4 Nos.) with Aloo Mutter Sabji
3. Pickle (Gooseberry)

V. Evening Tea:

Tea/Coffee

VI. Dinner

1. Plain Rice(Boiled)
2. Pulka/Rotti/Naan (Mixed)
3. Beans Foogath, Sambar, Rasam
4. Mutton Malabari Curry
5. Chutny, Pickle, Curd
6. Veg. Salad
7. Bengali Sweet
8. Fruits: Plantains

-2

MENU

29/01/2015

I. Morning Tea:

Tea/Coffee

II. Break Fast:

1. Poori/Pongal, Ghee, Coconut Chutny, Sambar
2. Read Plantain
3. Aloo Paratha
4. Vegetable Khorma

5. Tea, Coffee

III. Lunch:

1. Plain Rice Boiled
2. Chappathi/Naan (Mixed)
3. Aloo Gobhi
4. Sambar & Avial
5. Chutny, Pickle (Gooseberry)
6. Mixed Veg. Khorma
7. Kadai Vegetables
8. Veg. Salad
9. Curd, Papad

Packed Lunch:

1. Veg. Fried Rice
2. Poori (4 Nos.) with Kadai Vegetables
3. Pickle (Gooseberry)

V. Evening Tea:

Tea/Coffee

VI. Dinner :

1. Plain Rice (Basmati)
2. Pulka/Roti/Naan
3. Sambar, Chutny, Pickle, Curd, Papad
4. Fish Curry (Kerala)
5. Veg. Salad
6. Gajar Ka Halwa
7. Fruits: Plantains

30/01/2015

I. Morning Tea

Tea/Coffee

II. Break Fast:

1. Iddli/Vadai, Coconut Chutny, Sambar
2. Banana
3. Kerala Paratha
4. Choley
5. Tea, Coffee

III. Lunch:

1. Plain Rice (Basumati)
2. Chappathi/Naan (Mixed)
3. Sambar, Cabbage & Cauliflower Masala
4. Dal Palak
5. Aloo Mutter Masala
6. Chutny, Pickle (Lime)
7. Kadai Vegetables
8. Mixed Veg. Salad
9. Curd, Papad

Packed Lunch

1. Veg. Pulau
2. Poori (4 Nos.) with Sabji
3. Pickle (Lime)

V. Evening Tea:

Tea/Coffee

VI. Dinner

1. Plain Rice (Boiled)
2. Pulka/Rotti/Naan
3. Sambar, Chutny, Pickle, Curd, Papad
4. Chicken Masala (Kerala)
5. Veg. Salad
6. Sweet: Mysoorpak
7. Fruits: Plantain

1

MENU

01/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Upma/Vadai Ghee, Coconut Chutny, Sambar
2. Aloo Paratha with Choley
3. Banana (Steamed) (one)
4. Mixed Veg. Curry
5. Tea/Coffee

III. Lunch:

1. Boiled Rice /Plain Rice
2. Poori/Chapathy (Mixed)
3. Sambar/ Beans Thoran, Rasam
4. Veg. Malai Kofta Curry
5. Chutny, Pickle
6. Vegetables Rajmal Masala,
7. Dal Tomato

8. Veg. Salad
9. Curd, Papad

Packed Lunch:

1. Jeera Rice
2. Poori (4 Nos) with Veg. Sabji
3. Pickle (Lime)

V. Evening Tea:

Tea/Coffee

VI. Dinner:

1. Plain Rice /Boiled Rice
2. Pulka/Roti/Naan (mixed)
3. Samabar, Rasam, Chutny, Pickle, Curd, Papad
4. Chicken Chilly with Gravy
5. Chutny, Pickle, Curd, Papad
6. Sweet: Kessari
7. Fruit: Banana

2

MENU

02/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Idli/Vadai/Ghee/Coconut Chutny, Sambar
2. Paratha
3. Cabbage, Cauliflower Mix Curry

4. Banana
5. Tea/Coffee

III. Lunch:

1. Plain Rice
2. Poori/Paratha (Mixed)
3. Sambar, Rasam, Chutny
4. Paneer Methi Malai
6. Dal Tadka
7. Mixed Veg. Curry
8. Veg. Salad
9. Curd, Pickle, Papad

Packed Lunch:

1. Veg. Fried Rice
2. Poori (4 Nos.) with Paneer Methi Malai (Dry)
3. Pickle (Mango)

V. Evening Tea:

Tea/Coffee

VI. Dinner :

1. Plain Rice
2. Pulka/Roti/Naan (Mixed)
3. Kadai Vegetables
4. Mutton Curry (Kerala)
5. Chutny, Pickle, Papad
6. Curd
7. Sweet: Mysorepak
8. Fruit: Red Plantain

03/02/2015

I. Morning Tea:

Tea/Coffee

II. Break Fast:

1. Upma/Pongal/Ghee/Sambar, Chutny

2. Banana (Steamed)

3. Paratha with Mixed Veg. Curry

4. Tea/Coffee

III. Lunch:

1. Plain Rice

2. Poori/Paratha (Mixed)

3. Sambar, Rasam

4. Mixed Veg. Curry

5. Avial, Chutny

6. Mixed Veg. Salad

7. Dal Makhni

8. Curd, Pickle, Papad

Packed Lunch :

1. Veg. Pulau

2. Poori (4 Nos.) with Mixed Veg. Fried

3. Pickle (Mango)

V. Evening Tea:

Tea/Coffee

VI. Dinner :

1. Plain Rice

2. Pulka/Roti/Naan (Mixed)
3. Sambar, Avial, Rasam
4. Chicken Curry (Kerala)
5. Chutny, Pickle, Papad
6. Curd
7. Sweet: Gulab Jamun
8. Fruit: Yellow Plantain (Poovan)

4

MENU

04/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Idli/Vadai/Ghee/ Sambar, Chutny
2. Paratha
3. Mixed Veg. Curry
4. Banana
5. Tea, Coffee

III. Lunch: (Buffet)

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Sambar, Avial, Rasam, Pickle Papad
4. Mixed Veg. Fried
5. Aloo Mutter Masala
6. Dal Tomato
7. Veg. Salad

8. Curd

Packed Lunch :

1. Lemon Rice
2. Poori (4 Nos.) with Veg. Sabji
3. Pickle (Lime)

V. Evening Tea:

Tea/Coffee

VI. Dinner

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan (Mixed)
3. Sambar, Rasam, Pickle, Chutny
4. Chicken Pepper
5. Papad, Curd
6. Sweet: Bengali Sweet
7. Fruit: Banana / Red Plantain

5

MENU

05/02/2015

I. Morning Tea:

Tea/Coffee

II. Break Fast:

1. Upma/Dosai/Ghee/ Sambar, Chutny
2. Paratha with Choley
3. Banana
4. Tea, Coffee

III. **Lunch:**

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Aloo Gobhi
4. Sambar, Rasam, Avial, Thoran, Pickle, Papad,
5. Dal Fry,
6. Mixed Veg. Fry
7. Veg. Salad
8. Curd

Packed Lunch:

1. Jeera Rice
2. Poori (4 Nos.) with Sabji
3. Pickle (Lime)

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner :**

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan (Mixed)
3. Mutter Masala
4. Mutton Malabari, Curry
5. Veg. Salad
6. Chutny, Pickle, Curd, Papad
7. Sweet: Gajar Ka Halwa
8. Fruit: Banana

MENU

06/02/2015

I. **Morning Tea :**

Tea/Coffee

II. **Break Fast:**

1. Idli/Pongal/Ghee/ Sambar, Chutny
2. Paratha
3. Aloo Mutter
4. Banana (Steamed)
5. Tea, Coffee

III. **Lunch:**

1. Plain Rice (Boiled)
2. Poori/Chapathy
3. Sambar, Thoran, Pickle, Papad,
4. Veg. Khorma
5. Dal Tomato
6. **Mutter Masala:**
7. Veg. Salad
6. Curd

Packed Lunch :

1. Veg. Fried Rice
2. Poori (4 Nos.)
3. Mutter Masala
4. Pickle (Lime)

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner :**

1. Plain Rice (Boiled)

2. Pulka/Roti/Naan
3. Aloo Mutter Palak
4. Mutton Curry (Kerala)
5. Veg. Salad
6. Chutny, Pickle, Curd, Papad
7. Sweet: Mysorepak
8. Fruit: Banana

7

MENU

07/02/2015

I. Morning Tea:

Tea/Coffee

II. Break Fast:

1. Upma/Vadai/Ghee/ Sambar, Chutny
2. Paratha with Choley
3. Mixed Veg. Khorma
4. Banana
5. Tea, Coffee

III. Lunch:

1. Plain Rice (Boiled)
2. Poori/Chapathy(Mixed)
3. Sambar
4. Kootukari, Thoran
5. Dal Makhni
6. Kadai Vegetables
7. Pickle, Papad
8. Veg. Salad

9. Curd

Packed Lunch:

1. Veg. Pulau
2. Poori (4 Nos.)
3. Mixed Veg. Fried
4. Pickle (Gooseberry)

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner :**

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan
3. Mixed Veg. Curry (Kerala)
4. Chicken Malabari Curry
5. Veg. Salad
6. Chutny, Pickle, Curd, Papad
7. Sweet: Kessari
8. Fruit: Plantains

8

MENU

08/02/2015

I. **Morning Tea :**

Tea/Coffee

II. **Break Fast:**

1. Idli/Pongal/Ghee/ Sambar, Chutny
2. Paratha
3. Choley

4. Tea/Coffee

III. Lunch:

1. Plain Rice (Boiled)
2. Poori/Chapathy(Mixed)
3. Sambar, Thoran, Chutny, Pickle, Papad
4. Mixed Veg. khorma
5. Dal Tomato
6. Mixed Veg. Curry
7. Curd, Papad
8. Veg. Salad

Packed Lunch:

1. Lemon Rice
2. Poori (4 Nos.)
3. Aloo Mutter Masala
4. Pickle (Lime)

V. Evening Tea:

Tea/Coffee

VI. Dinner:

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan
3. Aloo Kofta Curry
4. Fish Curry (Kerala)
5. Chutny, Pickle, Curd, Papad
6. Veg. Salad
7. Sweet: Mysorepak
8. Fruit: Banana

09/02/2015

I. **Morning Tea :**

Tea/Coffee

II. **Break Fast:**

1. Upma/Vadai/Ghee/ Sambar, Chutny
2. Paratha
3. Aloo Sabji
4. Banana (one)
5. Tea/Coffee

III. **Lunch:**

1. Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Sambar, Thoran, Chutny, Pickle,
4. Aloo Mutter Masala
5. Mixed Veg. curry
6. Dal Tomato
7. Curd, Papad
8. Veg. Salad

Packed Lunch:

1. Jeera Rice
2. Poori (4 Nos.)
3. Aloo masala
4. Pickle (Gooseberry)

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner :**

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan
3. Aloo Kofta Curry
4. Chicken Shahi Khorma
5. Chutny, Pickle, Curd, Papad
6. Veg. Salad
7. Sweet: Gajar ka Halwa
8. Fruit: Banana

10

MENU

10/02/2015

I. Morning Tea

Tea/Coffee

II. Break Fast:

1. Iddli/Dosai/Ghee/ Sambar, Chutny
2. Paratha
3. Chanadal Masala
4. Banana (one)
5. Tea/Coffee

III. Lunch:

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Veg. Curry (Kerala)
4. Sambar, Chutny, Pickle, Papad
5. Dal Tomato (Kerala)
6. Kadai Vegetables

7. Curd
8. Veg. Salad

Packed Lunch

1. Veg. Fried Rice
2. Poori/Chappathi (Mixed)
3. Vegetable Palak Corn (Dry)

V. Evening Tea:

Tea/Coffee

VI. Dinner

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan
3. Veg. Palak corn Masala
4. Fish Curry (Kerala)
5. Chutny, Pickle, Curd, Papad
6. Veg. Salad
7. Sweet: Mysorepak
8. Fruit: Plantain

11

MENU

11/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Upma/Pongal/ Sambar, Chutny, Ghee
2. Paratha
3. Aloo Mutter Masla

4. Banana (one)
5. Tea/Coffee

III. Lunch:

1. Plain Rice (Boiled)
2. Poori/Chapathy
3. Sambar, Thoran, Curd, Papad
4. Mixed Veg. Curry
5. Aloo Mutter Masala
6. Chutny, Pickle
7. Veg. Salad

Packed Lunch :

1. Veg. Pulau
2. Poori (4 nos.)
3. Aloo mutter Masala
4. Pickle (Gooseberry)

V. Evening Tea:

Tea/Coffee

VI. Dinner :

1. Plain Rice (Boiled)
2. Pulka/Rotti/Naan (mixed)
3. Mixed Veg. Curry
4. Veg. Salad
5. Chicken Chettinad
6. Chutny, Pickle, Curd, Papad
7. Sweet: Kessari
8. Fruit: Banana

12/02/2015

I. **Morning Tea :**

Tea/Coffee

II. **Break Fast:**

1. Idli/Vadai- Ghee / Sambar, Coconut Chutny
2. Paratha
3. Aloo Onion Masla
4. Banana
5. Tea/Coffee

III. **Lunch:**

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Sambar, Thoran
4. Cabbage Mutter Masala
5. Chutny, pickle, Papad
6. Dal Tomato
7. Aloo Ghobi
8. Veg. Salad
9. Curd

Packed Lunch:

1. Lemon Rice
2. Poori (4 Nos) Cabbage Mutter Masala
3. Pickle (Lime)

V. **Evening Tea:**

Tea/Coffee

VI. Dinner:

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan (mixed)
3. Mixed Veg. Curry, Chutny, Pickle, Curd, Papad
4. Mutton Curry Malabari
5. Veg. Salad
6. Sweet: Mysorepak
7. Fruit: Banana

13

MENU

13/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Upma/Pongal Ghee / Sambar, Coconut Chutny
2. Paratha with Mutter Paneer Masala
3. Tea/Coffee
4. Banana

III. Lunch:

1. Plain Rice (Boiled)
2. Sambar, Avial Chutny, Pickle, Curd, Papad
3. Mixed Veg. Fry
4. Dal Tomato
5. Veg. Curry (Kerala)

Packed Lunch :

1. Jeera Rice
2. Poori (4 Nos) Mixed Veg. Fry

3. Pickle

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner :**

1. Plain Rice (Boiled)
2. Pulka/Roti/Naan (mixed)
3. Aloo mutter Masala
4. Chicken Chettinad
5. Chutny, Pickle, Papad
6. Curd
7. Sweet: Kessari
8. Fruit: Banana

14

MENU

14/02/2015

I. **Morning Tea**

Tea/Coffee

II. **Break Fast:**

1. Idli/Vadai/Ghee / Sambar, Coconut Chutney
2. Paratha
3. Aloo Mutter Paneer Masala
4. Banana
5. Tea/Coffee

III. **Lunch:**

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Sambar, Chutney, Pickle, Papad

4. Kadai Vegetables
5. Dal Tomato
6. Vegetable Kofta Curry
7. Veg. Salad
8. Curd

Packed Lunch:

1. Veg. Fried Rice
2. Poori (4 Nos)
3. Cabbage Masala (Dry)
4. Pickle

V. Evening Tea:

Tea/Coffee

VI. Dinner

1. Plain Rice
2. Pulka/Roti/Naan (mixed)
3. Mixed Vegetables Curry
4. Fish Curry (Kerala)
5. Chutny, Pickle, Curd, Papad
6. Sweet: Carrot Halwa
7. Fruit: Banana

15

MENU

15/02/2015

I. Morning Tea :

Tea/Coffee

II. Break Fast:

1. Upma/Pongal Ghee / Sambar, Coconut Chutney
2. Paratha with Choley

3. Banana
4. Tea/Coffee

III. **Lunch:**

1. Plain Rice (Boiled)
2. Poori/Chapathy (Mixed)
3. Alu Ghobi
4. Mutter Paneer / Veg. Khorma
5. Chutney, Pickle, Curd, Papad
6. Dal Tomato
7. Banana Puliserry
8. Veg. Salad

Packed Lunch :

1. Veg. Pulau
2. Poori (4 Nos)
3. Alu Ghobi Masala (Dry)
4. Pickle

V. **Evening Tea:**

Tea/Coffee

VI. **Dinner:**

1. Plain Rice
2. Pulka/Roti/Naan (mixed)
3. Kadai Vegetables
4. Chicken Kadai
5. Chutney, Pickle, Curd, Papad
6. Sweet: Fruit Custard
7. Fruit: Banana