**Requirement of Canteen Contractor:**

1. Firms should have minimum 5years of experience in managing Canteen in colleges, Industrial Establishments, Clubs and other places serving a strength of more than 1000 numbers
2. FSSAI Certification is mandatory
3. All Statutory Compliance is must ( PF/ESI/Labour/PAN/ GST)
4. Firms having ISO Certification will be given preference
5. Accidental Insurance cover for their staff is mandatory
6. All staff should have COVID Vaccination Certificate. Accommodation will not be provided by us.
7. Cooking/ Cleaning Staff should follow best Hygiene practices like:

* Avoid using all tobacco products
* Hair Trimmed
* Nail Trimmed
* Wearing Head Cap
* Using Serving Hand Gloves

1. Food should be cooked using only RO water procured by the contractor
2. College only provides the required space the necessary cooking equipments and serving plates and trays are to be brought in by the contractor
3. No Plastics to be used inside the Canteen. Only recyclable products are to be used
4. Beverages and bottled drinks are to be made available inside the canteen and necessary equipments like refrigerator, freezer and Ice cream Coolers are to be brought in by the vendor
5. Water for cleaning purpose will be provided free of cost
6. Electricity Charges will be collected for the actual usage @ Rs8.00 per unit
7. College Administrative Staff will be frequently checking the Expiry dates of the products sold inside the canteen and also cleanliness of the cooking area
8. Food served in the canteen should be of high quality. Breakfast should be served between 8am to 10am, Lunch should be served between 11.30am to 2.30 pm, Snack should be made available between 3.30pm to 5pm. Coffee/Tea and other beverages should be available throughout the day.
9. Breakfast Items should consist of the following:

* Idly
* Dosa
* Pongal
* Poori
* Vada
* Sandwiches
* Kitchadi
* Upuma

1. Lunch items consisting of:

* Rice/Sambar/Rasam/Buttermilk/Kootu/Poriyal/Appalam/pickle
* Veg Briyani
* Variety Rice
* Chappati
* Parrota
* Curd Rice

1. Snacks items consisting of:

* Samossa
* Sandwiches
* Breadbutter
* Noodles

1. Tenderers are encouraged to come up with other items of interest to the younger generation
2. Tenderers are required to indicate the quantity and prices of the items proposed to be served by them
3. Tenderers are requested to indicate the rent that they are willing to pay
4. Tenderers may bid for both the canteens together. Additional outlets may be opened by the college in due courses

Sealed tenders together with the following documents are required to be deposited in the Tender Box at the College before 3PM on or before 18.04.2022

* Details about the tenderer as per the enclosed format
* Copies of GST,PAN, Company/Firm Registration
* Copies of Tax Returns for the years ended 31.3.2021,2020 and 2019
* Details of their experiences indicating the names of organizations served, years served and strength
* Contact details of 2-3 most recent customers

We have Two Canteens within the college ( 3000 sq.ft and 2250 sq.ft) each catering to the needs of 4000 students and 200 staff and visitors. Tenderers are encouraged to visit the premises before submitting the tender.