



RAMANUJAN COLLEGE

(University of Delhi)

Kalkaji, New Delhi-110019

Ph. No. 26430192, Fax No. 26421826

Ref. No. RC/2018-19/07/341

Dated: 21st July, 2018

NOTICE

Our College has decided to award Canteen Contract to some interested & experienced person. The College will prefer a person who has some experience of running a College Canteen. The terms and conditions on which the contractor will operate are attached herewith. The same can also be downloaded from the college website www.rcdu.in and in case of downloaded form a Bank Draft of Rs. 1000/- in favour of Principal, Ramanujan College must be enclosed with tender.

I shall be thankful to you if you forward this letter to your canteen contractor for his possible use.

PRINCIPAL

Principal
Ramanujan College
(University of Delhi)
Kalkaji, New Delhi-110019

CC:-

1. All Principals of the college (University of Delhi) Delhi for circulate the notice on the notice board of the college.
2. Director, Delhi University Computer Centre for uploading the notice on University website.



RAMANUJAN COLLEGE

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CANTEEN CONTRACT

TENDER NOTICE

Tender Form Fee	:	Rs. 1000.00
Date of Issue of Form	:	23.07.2018 from 9:30 a.m.
Last Date of Submission	:	30.07.2018 upto 02:00 p.m.
Opening of tenders	:	31.07.2018 at 03:00 p.m.
Earnest Money Deposit (EMD)	:	Rs. 25,000.00

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- Tenders are invited for running the small college canteen at Ramon College
 - Tender documents may be collected from the college Cashier on payment of non-refundable Tender form fee of Rs. 1000.00 on all working days till 4.00 p.m.
 - Tenderer must have valid food license issued from the Competent Authority under provisions of Food Safety & Standards Act, 2006.
 - Duly filled tender form documents in a sealed envelope should personally delivered or sent by registered post only so as to reach the college office by 31.07.2018 upto 11:00 a.m.
 - Tender will be open on 31.07.2018 at 03:00 p.m.
 - For more detail, please refer Terms and Conditions for College Canteen
 - Principal reserves the right to accept/reject any or all tenders without assigning any reason thereof.

PRINCIPAL

ANNEXURE OF CANTEEN TENDER FORM
TERMS & CONDITIONS FOR RUNNING SMALL COLLEGE CANTEEN OF 400

sq.ft.

1. Licensee must have valid Food License issued from the Competent Authority under provisions of Food Safety & Standards Act, 2006.
2. The tenure of the License for running the canteen shall be two year renewable for another term if the Licensee's work has been found satisfactory.
3. A refundable EMD of Rs. 25000.00 shall be deposited by the Licensee with the college on or before the execution of the License Deed.
4. Minimum License Fee will be Rs.50000.00 per annum or higher bid offered by the Licensee.
5. The Licensee will be allowed to use the canteen building, ceiling fans and other electrical fittings. The college will not provide any furniture for the canteen. The Licensee is to make arrangement for sitting chairs and table in canteen.
6. The minor work (maintenance) will be borne by the canteen contractor.
7. Monthly License Fee and water shall be deposited by the Licensee by the 7th of every month in advance. The License shall be liable to pay the cost of damage/lost articles of the college canteen.
8. Monthly electricity charges will be paid by Licensee as per unit given by submeter @Rs. 7.75* + tax per unit. Water charges will be charged @ Rs. 1000. 00 per month. The charges would be deposited by the Licensee by 7th of every month in advance (* subject to change as rates applicable from time to time).
9. If the Licensee fails to pay the License Fee, Water and Electricity Charges in time or does not abide to their terms and conditions of the License, the License will be terminated and it will be awarded to another party.
10. The quality of stuff/material will be of good quality and branded. The prices of all the items shall be fixed in consultation with the college canteen committee approved by the Principal and full price list shall be displayed on prominent places.
11. The Principal reserves the right to have a separate arrangement for Coffee Dispenser and Fruit Juice Dispenser in the canteen.
12. The Licensee shall be personally responsible for strict and genuine compliance of Municipal by-laws relating to sanitary conditions and provide liveries to the bearers and waiters of the canteen.
13. Catering shall not be allowed to the outsiders, other than bonafide visitors to the college. The canteen will not be closed on any working day except with the prior permission of the Principal.
14. The Licensee will ensure a reasonably good quality variety and availability for longer hours of eatable items and ensure proper hygiene and aesthetics.
15. Furniture for the canteen will be provided by the licensee both for staff and students.

16. The Licensee will ensure that there is health foods and drinks for Sports man in the canteen, only packaged milk and curd of Amul/Mother diary will be use in the canteen. No deep frying food is allowed in the canteen, facility of deep frying to be arranged outside the college premises.
17. The Licensee will ensure that branded Soyabean/Sunflower/Olive and Mustard Oil will be used in the canteen.
18. Menu and rate list should be displayed in the Canteen written with white paint on black background and the rate will not revised before the one year.
19. The employees below 18 years should not be allowed to work in the canteen as per the government norms.
20. Police verification of the staff who has deputed by the contractor in the college.
21. No canteen staff is not allowed to stay in the college at night.
22. The Licensee shall not serve, except the prior permission of the Principal in the classrooms.
23. The Principal reserves the right to reject or accept any tender without assigning any reason whatsoever.
24. Contractor Company must have experience of running College Canteen or Restaurant or Food Chain or Hotel Kitchen.

RATE OFFERED BY LICENSEE

S.No.	Particular	Quantity	Rate
1.	Samosa	1 pc.	
2.	Bread Pakora	1 pc.	
3.	Stuffed Parantha with curd	1 pc.	
4.	Maggie	1 plate	
5.	Chole Bhature	1 plate	
6.	Chowmine	Half Plate	
7.	Chowmine	Full Plate	
8.	Paneer Pakora	1 pc.	
9.	Masala Dosa	1 pc.	
10.	Plain Dosa	1 pc.	
11.	Paneer Dosa	1 pc.	
12.	Uttipam	1 pc.	
13.	Burgar	1 pc.	
14.	Veg. Sandwich (White/Brown Bread)	1 pc.	
15.	Grilled Veg. Sandwich (White/Brown Bread)	1 pc.	
16.	Paneer Roll	1 pc.	
17.	Patties	1 pc.	
18.	Milk	1 Glass	
19.	Tea	1 cup	
20.	Green Tea/ Lemon Tea	1 cup	
21.	Dip Tea	1 cup	
22.	Coffee	1 cup	
23.	Tomato Soup/Veg. Soup/Corn Soup	1 bowl	
24.	Cutlet	2 pcs.	
25.	Mini Lunch (4 roti, sabji)	1 plate	
26.	Rajma Chawal	1 plate	
27.	Chhole Chawal	1 plate	
28.	Kadi Chawal	1 plate	
29.	Veg. Manchurian	1 plate	
30.	Fried Rice	1 plate	
31.	Lunch Thali Deluxe (Dal, Rice, Roti, Sabji, Paneer & Sweet)	1 plate	
32.	Gulab Jamun	1 plate-2 pcs.	
33.	Idly	1 plate	
34.	Vada	1 plate	
35.	Pasta	1 plate	
36.	Macroni	1 plate	
38.	Muffin/Brownie	1 pc.	
39.	Momos/Honey Chilly Potato	1 plate	

Cold drinks, biscuits, wafers, ice cream, mineral water, health drinks, packed milk, packed curd. and other packed products at printed retail price. Only branded packaged tea be used i.e. Taj / Tata/Bagh Bakari is allowed

Any other items college wishes. Prices to be fixed in consultation with Canteen Committee.

SIGNATURE OF LICENSEE

RAMANUJAN COLLEGE
UNIVERSITY OF DELHI

**PROFORMA TO BE SUBMITTED BY CONTRACTORS/OPERATORS WHILE
SUBMITTING SEALED TENDER FOR OPERATING THE CANTEEN AT RAMANUJAN
COLLEGE**

ORGANIZATION DETAILS

1.	Name of the organization	
2.	Address of the organization	
	Registration No.	
3.	Contact Details	
	• Land Line	
	• Mobile	
	• Email	
4.	Mention	
	GST Number (Attach Photocopy)	
5.	License No. from the competent authority under provisions of Food Safety & Standards Act, 2006	
6.	Licenses no. for organic food from the competent authority.	
7.	If a Co-operative Society, please indicate Regn. No. and date of Regn.	
8.	Name of your Bankers & Address	
9.	Any other relevant information including information as to whether he was at any time convicted under the provisions of the Prevention of Food Adulteration Act 1954 and if so the details of the same including the natures of offence for which he was convicted and punishment if any in a case under the said Act is pending that fact may also be started.	
10.	Details of statutory obligations with respect to Employment/Engagement of Staff, payment of wages/salary to staff, other benefits to them; Maintenance of safety & hazards measures/precaution; and operating Eatery Services being fulfilled/observed by the	

	Contractor/Operator.	
11.	Total number of staff and their trade/skill at the disposal of the Contractor/Operator. Indicate no. of women staff separately, if any.	
12.	Whether the Contractor/Operator has qualified trained personnel capable of preparing varied meals, snacks & beverages, and serving them, if so, their number and area of proficiency.	
13.	Mention the names & address of Organizations with whom worked in past ten years.	
14.	Total years of experience of catering or operating Canteens/Mess/Restaurants	
15.	Names and address of the organizations with whom presently working and staff deployed there- viz, Chef, Cooks, Helpers in Kitchen Waiters/Bearers, etc. with category-wise number.	
16.	Give details how the units/canteen/supplies, mentioned above, is being supervised by the Proprietor/Head.	
17.	Is there any training mechanism with the Contractor/Operator for the staff, if so give details.	
18.	Is Contractor/Operator capable and willing to organize party or catering services at small and large level in the College campus?	
19.	Complete list of snacks, food and beverage items (Indian and continental), other than ready made items, the Contractor/Operator is capable and willing to provide.	
20.	List of items & their rates viz. snacks, food and beverage which are presently being prepared and provided at different Canteens being presently operated by the Contractor/Operator.	

NOTE: Attach all relevant documents in support of above statements.

Quotation for License Fee to be paid to the College

License Fee to be paid to the College Per Year	
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Declaration

I declare that the information given above is true and correct to the best of my knowledge & belief and nothing has been concealed thereof.

SIGNATURE :

NAME :

FIRM NAME :

DATE :



PUBLIC NOTICE

Kind Attention :

ALL FOOD BUSINESS OPERATORS

Food Safety & Standards Act, 2006

All FBOs with annual turnover of Rs 12 lakh or more need to obtain License, and those with less turnover need to Register only. Carrying on Food Business without a valid License/Registration is a punishable offence under Sections 63 & 58 of the Act.

Section 63 : "If any person or food business operator who is required to obtain licence, manufacturers, sells, stores or distributes or imports any article of food without licence, shall be punishable with imprisonment for a term which may extend to six months and also with a fine which may extend to five lakh rupees"

Similarly, as per Section 58, penalty for non-registration shall be upto two lakh rupees.

Who are FBOs?

- All Food Manufacturers, Wholesalers, Distributors, Retailers, Packers, including sellers of Food Ingredients.
- All Hotels, Restaurants, Canteens, Caterers, Hawkers, Vendors etc.
- All Food Transporters/Food Storage Establishments/ Food Processing Units (including Repackers and Relabellers).

For Online Application for License/Registration, log on to www.foodlicensing.fssai.gov.in or visit our :

Facilitation Centres

For assistance in filing online application for License/Registration, contact your nearest Samajik Suvidha Sangam Centre, or visit our 'Facilitation Centre' between 11 am & 4 pm on all working days at 8th Floor, Mayur Bhawan, Shankar Market Connaught Place, New Delhi-110001. Toll Free No. 1800113921