



**SOUTHERN POWER DISTRIBUTION COMPANY OF TELANGANA LTD.
TGSPDCL (erstwhile TSSPDCL)**

TENDER SPECIFICATION

STN-1178/2024

FOR

**Providing Catering Facilities at Central power
Training Institute, GTS colony, Hyderabad For
the period of one year**

SOUTHERN POWER DISTRIBUTION COMPANY OF TELANGANA LIMITED
TENDER SPECIFICATION NO :1178/ 2024-25 of CGM/P&MM
SUMMARY SHEET

Sl. No.	Description	content
1	Department Name	TGSPDCL
2	Office	Purchases & Material Management Wing, Corporate Office, TGSPDCL.
3	Name of Work	Providing Boarding facilities (Catering services) at Central Power Training Institute, TGSPDCL, G.T.S.Colony, Hyderabad-45 for the period of one year.
4	Nature of Tender :	Two Part On line e-Procurement tender
5	Contents of the Specification :	Section I : General terms and conditions Section II : Financial and other terms & conditions Section III : Scope of work Section IV : MenuTender Form Annexure I. Statement of Previous Experience for(part –I) Annexure-II : Schedule of Rates for part-II (to be quoted in Online only)
6	Officer Inviting Bids/ Contact Person	Chief General Manager/P&MM/TGSPDCL/HYDERABAD
7	Address/E-mail id	O/o. Chief General Manager/P&MM, TGSPDCL, 4th Floor, Corporate Office, Mint Compound, Hyderabad – 500 004, cgmpmm@tssouthernpower.com
8	Contact Details/ Telephone, E-mail	Ph. No. 040-23431319, Email: cgmpmm@tssouthernpower.com
9	Superscription required on Tender sealed Cover	1. Tender Specification No: 1 1 7 8 / 2024-25 2. Name of Work: Providing Boarding Facilities at Central Power Training Institute / TGSPDCL for theperiod of one year 3. Bid Security: enclosed / not encloseddetails :
10	Last date & time of Receipt of Tender	05-06-2024 12:00 Hrs
11	Date & time of opening of Tender (Part-I)	05-06-2024 15:00 Hrs.
12	Bid Security	Rs. 1,50,000.00 (Rupees One lakh Fifty Thousand Only)
13	Bid Security Payable to	In the form of i. DD in favour of Pay Officer/TGSPDCL/Hyd Or ii. BG in favour of CGM/P&MM/CO/ TGSPDCL/HYD from Nationalized/Scheduled bank as per format-II whose validity should not be less than 135 days from the date of opening of tender. Or iii. Online by utilizing the payment Gateway Service on E-procurement platform
14	Processing Fee (INR)	NIL
15	Transaction Fee	<u>Transaction fee:</u> All the participating bidders who submit the bids have to pay an amount @ 0.03% of their final bid value online with a cap of Rs. 10,000/- for quoted value of purchase upto Rs.50 crores and Rs.25000/- if the purchase value is above Rs.50 crores & GST applicable as levied by Govt. of India on transaction fee through online in favour of TSTS. The amount payable to TSTS is non refundable. <u>Corpus Fund:</u> Successful bidder has to pay an amount of 0.04% on quoted value through demand draft in favour of Managing Director, TSTS, Hyderabad towards corpus fund at the time of concluding agreement.

Sl. No.	Description	content
16	Transaction Fee Payable to	TSTS
17	Date & time of pre-bid meeting with firms	27-05-2024
18	Schedule Sale opening date	22-05-2024
19	Schedule Sale closing Date	05-06-2024
20	Bid Submission Closing Date & time	05-06-2024 12:00 Hrs.
21	Bid submission	On Line
22	Performance Security	5 % of the agreement amount
23	Date of commencement of work	The work will have to be taken up within one week from the date of receipt of Letter of Intent (LOI).
24	Period of contract	Initially period of contract is for one year
25	Procedure for Bid Submission	<p>Bids shall be submitted online on www.tender.telangana.gov.in platform</p> <ol style="list-style-type: none"> 1. The participating bidders in the tender should register themselves free of cost on e-procurement platform in the website www.tender.telangana.gov.in. 2. Bidders can log-in to e-procurement platform in Secure mode only by signing with the Digital certificates. 3. The bidders who are desirous of participating in e-procurement shall submit their technical bids, price bids as per the standard formats available at the e-market place. 4. The bidders should scan and upload the following documents in support of technical bids. The bidders shall sign on all the statements, documents certificates uploaded by him, owning responsibility for their correctness/authenticity: <ol style="list-style-type: none"> a) Bid Security should be furnished <ol style="list-style-type: none"> i) In the form of DD in favour of Pay Officer/ TGSPDCL/Hyderabad (or) Alternatively BG from Nationalized/Scheduled bank in favor of Chief General Manager/P&MM/TGSPDCL/Hyd as per format-II enclosed ii) If exempted give details of Bid Security Exemption in case of Govt. firms. b) Quantity offered c) Proof of Orders executed etc. d) Letter of authorization to sign bids. e) Financial Turnover certified by CA for last 2 years g) Details of previous supplies along with valid certificates as per tender document. h) Copies of previous supply orders and relevant purchase order copies mentioned in the performance certificates in support of the above. k) Duly filled and signed proforma as per Format 6. l) Transaction fee payable to M/s. TSTS. <p>5. The rates should be quoted in online only</p>

Sl. No.	Description	content
26		<p>6. After uploading the documents the copies of the uploaded statement, certificates, documents, original Demand Drafts or Bank Guarantees in respect of Bid Security (except the Price bid/offer/break-up of taxes) are to be submitted by the bidder to the Chief General Manager/P&MM/ TGSPDCL so as to reach before the date and time of opening of the technical bid. Failure to furnish any of the uploaded documents, certificates, before the date and time of opening of technical bid will entail in rejection of the bid. The Department shall not hold any risk on account of postal delay. Similarly, if any of the certificates, documents, etc., furnished by the tenderer are found to be false / fabricated / bogus, the bidder will be disqualified, blacklisted, action will be initiated as deemed fit and the Bid Security will be forfeited.</p> <p>7. The department will not hold any risk and responsibility regulating non-visibility of the scanned and uploaded documents.</p> <p>8. The Documents that are uploaded online on e-market place will only be considered for Technical Bid Evaluation.</p> <p>9. Important Notice to Contractors, Suppliers and Department users</p> <p>(i) In the endeavor to bring total automation of processes in e-Procurement, the Govt. has issued orders vide G.O.Ms.No. 13 dated. 5.7.2006 permitting integration of electronic Payment Gateway of ICICI/HDFC Banks with e-Procurement platform, which provides a facility to participating suppliers/ contractors to electronically pay the transaction fee online using their credit cards.</p>
27	Rights reserved with the Department	TGSPDCL reserves the right to accept or reject any or all of the tenders received without assigning any reasons therefore. The TGSPDCL also reserves the right to split the tender and place orders on more than one tenderer at its discretion
28	General Terms and Conditions	As per tender documents.

CHIEF GENERAL MANAGER (P&MM)
TGSPDCL

SECTION-I
GENERAL TERMS AND CONDITIONS FOR PROVIDING BOARDING FACILITIES

1. **Period of Contract:** Initially the Contract will be given for a period of one year from the date of award of Catering contract.
2. **Experience:** The tenderer should have a **minimum of 5 years of experience in catering services** particularly in Training Institutes/ Research Centers/Central & State Government and Quasi Government establishments and reputed Private Sectors like Infosys, Wipro, TCS etc., and submit attested copies of the relevant contract and experience cum satisfactory certificates issued by such authorities, in support of his claim for experience, along with the tender.
3. **Certificates: Tenderers should have FSSAI certificate (Food Safety and Standards Authority of India).FSSAI certificate is mandatory failing which tender shall be rejected.**
4. **Cook: Qualified and experienced chef /cook are allowed**
5. **Validity of quotation:** - The quotation should be kept valid and open for acceptance for a period of 90 (Ninety) days from the date of opening the quotations.
6. Tenders with superscription on the sealed envelope but without demand draft if found, shall run the risk of being black-listed by the TGSPDCL and the tender will be returned to the bidder without any further consideration.
7. **Two part Bids:** Tender quotations should be submitted in Two Parts

Part-I : Pre-qualification bid: i.e. the first part should contain experience details as per Clause-(2) and

- i. the documents related to previous experience in similar field as called for in the bid,
- ii. GST Registration Certificate, Labour License, Tax Clearance Certificates, EPF/ESI registration certificate (subject to applicability).
- iii. Details of bid security
- iv. FSSAI Certificate
- v. In the case of a proprietary or partnership firm it will be necessary to produce the certificates for the proprietor or proprietors and for each of the partners as the case may be.

Part-II : Price Bid : Should contain only the price bid. Under no circumstances price details shall be kept in the Part-I providing experience details (else will be deemed rejected).

8. **Acceptance:-** The Tenderers should quote for all items (1 to 7) as per Annexure-II mandatorily, failing which the bid is liable for rejection. Evaluation shall be done on the **sum of all rates of all items per day basis** to determine the lowest. However, It is not binding on the TGSPDCL to accept the lowest or any other tender. The TGSPDCL reserves the right to accept or reject any particular tender without assigning any reasons.

9. Letter of Intent (LOI): Letter of Intent (LOI) will be issued to the successful tenderer for taking up the work of providing catering arrangements at CPTI, Hyderabad for the period from **one year**.

10. Facilities to be provided by TGSPDCL:

- i. **Kitchen equipment:** The 3 burner gas stove with gas bank, Curry Bain Marie and trolley available in the canteen can be used. **Gas Cylinders & fuel for cooking shall be arranged by the Contractor himself.**
- ii. **Electric Power:** The Contractor need not pay the charges for electricity consumed for lights & fans, curry Baine Marie and equipment of Contractor such as mixer / grinder, refrigerator. However electricity shall not be used for cooking purposes. Proper care shall be taken by the Contractor to ensure that the fans, lights and equipments are used with due economy and are switched off whenever not required so as to avoid wasteful consumption of electricity.
- iii. **Water Supply:** Free water will also be supplied by TGSPDCL. However, proper care shall be taken by the Contractor to ensure that water is used with utmost economy. During emergencies, if TGSPDCL is not able to supply water to the contractor, the contractor has to make his own arrangements for supply of water for catering facilities.
- iv. **Furniture:** Dining tables & chairs, serving tables will be provided by TGSPDCL for use in the dining hall. The Dining hall and dining furniture are to be cleaned regularly to maintain high standard of cleanliness.

11. Facilities to be arranged by the successful tenderer:

- i. The successful tenderer has to get all the kitchenware, utensils, new cutlery (plates, glasses, steel bowls etc.), new crockery (tea set etc.) etc. including electrical appliances such as refrigerators, grinders, coolers etc.
- ii. Gas cylinders & fuel for cooking shall be arranged by the caterer himself.
- iii. The successful tenderer is responsible for up keeping of the kitchen & dining hall. Sufficient **liquid soaps & towels** for washing hands near washbasin etc are to be arranged by the contractor at his own cost for maintaining hygiene conditions. Fresh and dry towels need to be provided for every session (i.e. at Breakfast, Lunch and Dinner)
- iv. The successful tenderer has to make all pest control arrangements to keep the dining area and kitchen free of cockroaches, houseflies, rats , lizards etc.,
- v. The successful tenderer is responsible for disposing the waste generated in the canteen area. Separate dustbins have to be maintained and waste is to be disposed off daily twice in the nearest GHMC dustbin. **The waste shall neither be littered in the CPTI campus nor shall be thrown into the drains.**

- vi. The successful tenderer is responsible for segregation of plastic , vegetable waste ,food waste and separate dust bins may be arranged for vegetable waste ,food waste.
- vii. Usage of plastic is prohibited at CPTI/TGSPDCL.
- viii. During emergencies, if TGSPDCL is not able to supply water to the contractor, the contractor has to make his own arrangements for supply of water for catering facilities.

12. Hygiene & Cleanliness:

- i) The successful tenderer shall ensure a high standard of hygiene and cleanliness at all times.
- ii) Kitchen, Service counter, dining tables, floor of dining halls, washing area are to be cleaned thoroughly before and after every session and kept ready before trainees assemble at the dining area.
- iii) The dining tables shall be wiped clean and dry immediately after completion of a meal by trainees so as to enable next set of trainees to have their meals.
- iv) The cleaning of plates, bowls, spoons etc., and utensils should be done with hot water & standard dish wash bars (soaps) and all items should be properly cleaned and made dried. Also The Contractor should ensure that these items are not only clean visually but also free from any residual smell of food items.
- v) The Consumables & tools for washing & cleaning such as detergents, soaps, room freshners, scrubbers, brooms etc., are to be provided by the Contractor from time to time at his own cost.
- vi) The contractor should provide at his cost **towels and liquid soap** in the dining hall for the use by the trainees and others. Fresh and dry towels need to be provided for every session (i.e. at Breakfast, Lunch and dinner).

13. Quality of Food & Service: Serving good quality food in sufficient quantities, on time, as per the menu approved by TGSPDCL shall be deemed to be essence of the contract.

- i. A high standard of catering services are required to be maintained at all times with due regard to quantity, quality and purity of food items.
- ii. Drinking water shall be stored in hygienic condition.
- iii. The food items served shall be hot, tasty and hygienic.
- iv. Food-items are to be kept covered .
- v. Good quality rice i.e one year old- No.1 quality Kurnool Sona Masoori shall be used. Usage of Par-boiled rice and inferior quality rice will not be allowed.

- vi. Quality and quantity of foodstuffs shall be as per standards of Civil Supplies Corporation.
- vii. FPO Approved colors, preservatives and branded Sunflower oil with **Agmark / ISI** mark only are to be used.
- viii. Annapurna / Pillsbury or similar branded Atta only to be used.
- ix. Fresh vegetables are to be brought on daily basis.
- x. Green Salad must be combination of slices from Carrot, Beetroot, Kheera, Onion and Tomato.
- xi. Curd(100 ml) should be set thick in individual bowls whatever may be the no. of trainees and should not be sour to taste. Curd should not be mixed with water and also poor quality of curd is to be avoided.
- xii. Whole Milk of good brand such as Vijaya / Jersey shall be used.
- xiii. Dal shall be prepared with leafy vegetables of different variety every day.
- xiv. Tea/Green Tea/ Coffee shall be prepared using whole milk and water in the ratio 75:25 (milk : water) and will be ensured with density meter.
- xv. Tea Powder must be Tajmahal / Brookbond Red label, Coffee Powder must be Bru /Nescafe.
- xvi. Tea/Coffee/milk shall be served in disposable paper cups. Use of plastic cups/ steel glasses will not be entertained.
- xvii. During Summer, Butter milk / Lemon Juice shall be arranged instead of Tea/Coffee/milk, as decided by Divisional Engineer(CPTI).
- xviii. Salt, Oil and Masalas are to be used sparingly, without causing loss to the deliciousness of the food.
- xix. The Caterer shall not use/serve spoiled / rotten or sub-standard materials/ food items such as Panneer etc., at any time and shall keep track of expiry date for such materials.
- xx. The sweet items if brought from outside shall be purchased from standard shops Pulla Reddy/ Almond House/ Haldiram's / Dadu's .
- xxi. In case, fruit salad is served in place of sweet item, the fruit salad must be made with custard powder and minimum of three varieties of fruits.
- xxii. The quality and quantity of the items served can also be ascertained from the feedback notes of the Faculty, VIPs and Trainees.

14. Storage of raw materials: Good quality of raw materials shall be maintained throughout the contract. Raw materials like wheat flour(Atta), rice, pulses, masala items etc., biscuits and other materials should be of standard brands as directed by TGSPDCL and shall be stored in closed condition and should not be kept in open conditions, in the store room.

15. Fluctuations in the daily strength of participants for catering : The total strength of the participants is likely to fluctuate i.e increase / decrease at short notice. The caterer must therefore be able to respond quickly to the fluctuating strengths making suitable arrangements with regard to availability of food and manpower to serve the participants.

16. Catering Staff / Manpower :

- i. The caterer shall engage at least 6 persons for proper fulfillment of the work under contract.
Further the contractor should engage extra workers at his own cost if participants are more than 100
- ii. He must have skilled workers for cooking & serving of all kind of food items.
- iii. The Catering shall be done under the guidance of a Chef, who is a professional cook having a minimum of two years experience in reputed restaurants / Institutions.
- iv. The cook and assistant cook should be skillful in preparing the food items with good taste, nutritious and timely service.
- v. The Contractor shall engage a competent Supervisor with whom, all communications on day to day and other issues will be done by the officers of CPTI. The Supervisor shall remain personally present in the Canteen premises to supervise all activities and shall have the following basic requirements.
 - a) He should have minimum qualification of any Bachelor Degree.
 - b) He should be sensible and have presentable manners to deal with the officers coming from different parts of the state.
 - c) He should check the Complaint / Suggestion Register on daily basis and should be able to take care of suggestions/complaints given by the trainees.
 - d) He should ensure that his staff are in proper uniform and maintain personal hygiene.
 - e) He should have the capacity to manage his staff / workers
 - f) He should own a mobile and shall attend promptly to the calls from the Officers of CPTI. He should inform change in mobile number, if any, well in advance.
- vi. The caterer should provide ID cards and three pairs of uniforms to all his staff at his own cost and ensure that the staff wear clean uniform with proper display of ID card.
- vii. The staff should wear headgear while working in kitchen and while serving food items.
- viii. The catering persons should be polite and courteous to participants, Officers & staff and they should wear neat uniform during catering, with display of ID card.
- ix. The staff deployed by the caterer should be of good health, good personal hygiene, well behaved, obedient and skillful in their work.
- x. Adequate staff shall be provided for cleaning dining tables, utensils and wash area attached with the Kitchen and dining halls.
- xi. The caterer shall remove any of his staff member who in the opinion of CPTI is in any manner indisciplined/mis-behaviour at service.
- xii. All the staff employed by the caterer should undergo a thorough medical check-up in a reputed Hospital before being employed and subsequently after six months. They should be free from any Chronic / contagious diseases.

17. Safety:

- i. The safety of men material and equipment at canteen will be the responsibility of the caterer.
- ii. TGSPDCL will not be held responsible for any claims/compensation due to accidents/injuries/risk to any of the personnel employed by the caterer.
- iii. The contractor shall obtain adequate insurance Policy for all his staff to be engaged for the work, towards meeting liability of compensation in case of any risk / Injury / disablement at work etc.,. A copy of the same shall be submitted to the officer concerned at CPTI/TGSPDCL.

18. Premises:

- i. No additions or alterations shall be made to the premises/structures by the contractor, unless it is initiated and approved by TGSPDCL.
- ii. No advertisements shall be exhibited by the contractor in the premises.
- iii. The kitchen, store room, dining hall and other equipment/furniture of CPTI shall not be used for either himself or for his workers for residential purpose.
- iv. In case TGSPDCL needs the premises, for any reason depending on the circumstances at that time, the contractor has to vacate immediately and handover the premises.
- v. Outsiders (other than TGSPDCL participants and relevant officers of training) should not be allowed to dine at CPTI canteen. The contractor is strictly prohibited from supplying food material outside from the CPTI campus.
- vi. Sub-letting of the premises & Sub contracts are strictly prohibited.
- vii. The Contractor or his staff shall not act in any manner as to cause nuisance or annoyance to the Institute or the participants at any point of time. Also the Contractor or his staff shall not aid or participate or support any anti-institutional activity under any circumstances and shall strictly restrict to the work awarded under the contract.

19. Damage to the premises/property: Successful Tenderer shall pay for the damages caused to the premises or property of CPTI / TGSPDCL by the contractor or his agent or his representatives, staff or employees of contractor. CPTI / TGSPDCL has the right to recover such amounts from performance security deposit & bills of the contractor. Also the contractor should take all the precautionary measures to protect the premises from any fire hazards.

20. Vacation of premises : The Contractor shall vacate the premises in any of the following cases:

- i. On expiry of the term of contract
- ii. Unable to execute the contract due to any reason by giving three months notice.
- iii. On termination of contract for any reason by TGSPDCL.

If the Contractor fails to vacate premises due to any of the above reasons his Performance Guarantee will be forfeited and necessary legal action will be initiated.

21. Termination of contract:

- i. The TGSPDCL reserves the right to terminate the agreement by giving one month notice without assigning any reason there of and the contractor shall handover the premises on the date of termination of the contract.
- ii. In case of repeated / continuous adverse feedback, TGSPDCL reserves the right to terminate the contract forthwith without any notice.
- iii. TGSPDCL reserves the right to engage any caterer / award the catering contract upon termination or during the termination notice period for conducting training programs without any interruption to boarding facilities at CPTI.

22. Disputes:- Any disputes arising out of or touching this contract shall be decided by courts or tribunals situated in Hyderabad and Secunderabad cities only. No suits or legal proceedings instituted elsewhere will be entertained.

23. TGSPDCL reserves the right to amend any of the terms and conditions at its sole discretion.

**CHIEF GENERAL MANAGER (P&MM)
TGSPDCL**

SECTION – II

FINANCIAL TERMS & CONDITIONS

1. **Prices:** - The prices quoted should be firm in **Rupees (in words)**. The rates shall be quoted in the prescribed form at annexure enclosed to this tender specification. All rates should be mentioned both in figures and words.
2. **Taxes:** Income Tax, other taxes and duties of statutory nature payable during the tenure of contract are to be borne by the Caterer. Penalties, if any, levied by the local authorities for nonpayment of taxes etc. are to be borne by the contractor.
3. **Payment :-**
 - i. 100 % payment will be made by the Chief General Manager/Finance within 45 days for the supplies actually made by the caterer during the month on production of bills with programme-wise break-up, to the respective course co-ordinators duly effecting the necessary recoveries as per contract agreement, subject to the condition that the tenderer furnish in advance, a performance security amount equivalent to 5% of the contract value for proper fulfillment of the contract, for a period of 02 (two) months over and above the period of contract.
 - ii. All the payments will be made by Neft/Online through online only.
 - iii. TGSPDCL reserves the right to delete or reduce any item or section of the bill of quantities when valid reason exist and no claim will be entertained in this regard.
 - iv. Payment will be based on actual training programmes conducted and number of participants attended.
 - v. ***It is not liable on TGSPDCL to pay the entire value mentioned in the tender towards payment during the said contract period.***
4. **Bid Security :** The Bidder must pay an amount of **Rs.1,50,000.00 (Rupees One lakh Fifty Thousand Only)** by way of online/crossed Demand Draft or BG from any scheduled Bank **in favour of "Pay Officer/TGSPDCL, Hyderabad"** payable at Hyderabad. The Demand Draft should be enclosed to the Quotation Part-I (i.e. the pre- qualification bid), **without which the Quotation will be rejected.** The bid security will be refunded to the unsuccessful tenderers, after finalization of the contract. **Bid Security will be forfeited if a tenderer withdraws quotations within 90 (Ninety) days from the date of opening of tender, or on failing to furnish the 5% Performance Guarantee of total contract value within 15 days, if the contract is awarded.**

5. **Performance Security :-**

- i. The successful tenderer shall furnish a performance guarantee amount of 5% of the total value of agreement valid for a period of two months over and above the period of contract.
Further same may be adjusted towards fresh agreement if it is extended for further period
- ii. The Bid Security paid by the successful tenderer will be adjusted towards Performance Guarantee and the balance performance security amount i.e amount to the extent less than 5% of the agreement value shall be paid within 15 days from the date of receipt of Letter of Intent (LOI), for entering into the Contract Agreement.
- iii. This amount shall be forfeited if the caterer fails to fulfill the terms & conditions of the Contract.
- iv. This amount shall also be forfeited, if the Contract is terminated on account of non- satisfactory performance of the Contractor i.e (quality food under hygiene conditions), based on evaluation of the feedback from the trainees or the coordinators.
- v. This amount shall also be forfeited if the caterer discontinue the Contract for whatever reason.

6. **Billing:**

- i. The billing for breakfast on the commencing day of training programme will be done for the total number of trainees attended for the training programme on FN session and faculty and other eligible officers/staff.
- ii. The billing for Dinner on the concluding day of the training programme will be done for the total number of residential trainees attended for the training programme and other eligible officers/staff, so as to facilitate the trainees to get dinner packed.
- iii. For all other items/days, billing will be done monthly as per actuals. ***It is not liable on TGSPDCL to pay the entire agreement value towards payment during the said contract period.***

7. **Penalty:** Serving good quality food in sufficient quantities, on time, as per the menu approved by TGSPDCL shall be deemed to be essence of the contract.

- i. A penalty of up to Rs.5000/- will be levied on every occasion, if the rice being served is proved to be of parboiled / poor quality .
- ii. A penalty of maximum up to Rs.2000/- on the caterer in any of the following occasions can be levied depending on the gravity of the case at the discretion of Superintending Engineer (Training) and will be deducted from the bill amount without any further clarification.

- iii. However repeated unsatisfactory/performance may attract termination of contract.
 - a) Deviation from approved menu
 - b) Reduction in quantity
 - c) Poor quality of food items
 - d) Short supply / delay in supply of food items
 - e) Rotten or damaged food items
 - f) Curd is mixed with water / sour taste
 - g) short hands during serving / cleaning
 - h) Improper/ rude behaviour of caterer or his personnel
 - i) deviation from any other terms or conditions
- iv. In case of non-supply or delay in the supply of items in the Breakfast/ Lunch/ Dinner/ Tea/ Snacks during any day, the TGSPDCL may at its discretion, demand or recover from the contractor, an amount equivalent to short-supply or delayed supply or the rates of those item(s) if purchased from outside by TGSPDCL, or the rate equivalent to short supply, in addition to the penalty of Rs.2,000/- will be deducted from bill amount at the discretion of Divisional Engineer (CPTI) without any further clarifications.
- v. The penalizing power lies solely with the Divisional Engineer (CPTI) and once issued penalty, it has to be levied without fail and no excuse /refund will be entertained under any circumstances.

CHIEF GENERAL MANAGER (P&MM)
TGSPDCL

SECTION –III (Scope of work)

- 1) Providing Boarding facilities (food) to the trainees, faculties, VIPs, course coordinators and others under this contract for a period of one year from the date of award of catering contract for a period of one year at CPTI, GTS Colony, Hyderabad, which includes
 - i. Purchase of Groceries, Cereals, Spices, Vegetables, Egg, Milk, Biscuits, Fruits etc.,
 - ii. Cooking & Serving Breakfast, Tea & Biscuits, Lunch, Mid Evening Tea, Evening Tea & Snacks and Dinner strictly as per the menu mentioned in Annexure. The items served should be fresh, tasty & hot.
 - iii. Unlimited Breakfast, lunch and dinner should be served to the full requirement of the individual participants.

Service Timings :

Bed Tea/Coffee/Green Tea/Milk	06.00 am – 07.30 am	Breakfast
	08.00 am – 9:00 am	
Mid-morning Tea & Biscuits	11.00 am - 11.15 am	Lunch
	01.00 pm - 02.00 pm	
Mid-evening Tea	03.30 pm - 03.45 pm	
Evening Tea & Snacks	05.00 pm - 05.30 pm	
Dinner	08.00 pm - 09:00 pm	

- 2) Bed Tea/Green Tea/Coffee/ Hot Milk of 100ml is to be served in the said location of Hostel
- 3) Breakfast, Lunch and Dinner are to be served in the dining Hall.
- 4) Mid- Morning Tea & Biscuits, Mid-Evening Tea shall be provided at the Lecture Halls (or) shall be provided in the lecture hall itself / nearby substation, if required. The total quantity of Tea/Coffee/milk for all the participants (i.e total no. of participants X 100 ml), and biscuits shall be provided in the lecture halls and 1-2 catering staff are to be sent for serving tea & biscuits.
- 5) Evening Tea & Snacks shall be served for the guest faculty, Course coordinators and assistants to the course coordinators in the Administrative block and for the participants at the Lecture Halls or in the Dining Hall of canteen, as per the requirement given by the Course Coordinators.
- 6) The Service in the Dining Hall will be in Buffet /Self-service style. However table service is to be done as and when required.

- 7) If required, the food items shall be served for the faculty/guests, in the administrative block.
- 8) For Trainees, who are sick or disabled, Room service should be arranged.
- 9) The Caterer or his Supervisor is responsible to ascertain the daily strength of the participants from the Course Coordinators at CPTI and make necessary arrangements.
- 10) There is no minimum no. of persons or maximum no. of persons per day and there will be holidays to canteen if no training programme is scheduled. However the caterer shall be available with his staff for any requirement.
- 11) The caterer shall organize one serving point for every 50 persons in the dining hall.
- 12) The Caterer should run the canteen on all working days (also during Sundays & public holidays as per the requirement).
- 13) The contractor shall devote his full attention to the assigned work and discharge his obligations most diligently and honestly

CHIEF GENERAL MANAGER (P&MM)
TGSPDCL

TENDER FORM

To,
The Chief General Engineer(P&MM.), Corporate Office, TGSPDCL,
Hyderabad – 500004.

Sir,

Sub:- Providing boarding facilities at CPTI / GTS Colony / Hyderabad
for one year – Reg.

Ref:- Tender Specification dt:

I am submitting tender in two parts hereunder duly accepting the terms and conditions stated therein.

I. Pre-Qualification Bid: with the following Superscription

1. **Name of the Caterer:**
2. **Bid Security** : i.e. Amount Rs.1,50,000.00 DD No.
Dated : Bank
3. **Previous Experience:** i.e years with(if so certificate to be enclosed)
4. **FSSAI Certificate** :(copy to be enclosed)
5. **PAN No.** (copy to be enclosed) :
6. Copies of **IT returns** for the last three assessment years :

II. Price-Bid

Encl: Annexure – I to IV.

Yours faithfully,

(SIGNATURE OF THE TENDERER)

FULL NAME:
(In block letters)

CONTRACTOR

PRESENT ADDRESS & Phone :

PERMANENT ADDRESS & Phone:

Annexure - I**Part -1 (Pre-qualification Bid) :**

STATEMENT OF PREVIOUS EXPERIENCE (Certificates to be enclosed)

Sl.No.	Name of the Firm for whom work was done	Location	Period of service	
			From	To

Name of the Firm :
Signature of Bidders :
Designation :
Date :
Seal of the Bidder :

CHIEF GENERAL MANAGER (P&MM)
TGSPDCL

Annexure – II

Part –2 (Price Bid) :

Rates for providing boarding facilities to trainees attending programmes on residential programmes **asper the menu at Section - IV:-**

***(To be uploaded in commercial section in online Only)**

Sl. No.	Item of Food	Unit Rate in Rs.	Unit Rate in Words
1	Bed Tea/ Coffee/ Green Tea/ Hot Milk (100ml)		
2	Breakfast (unlimited)with Tea/Coffee/Green Tea/ Hot Milk		
3	Mid morning Tea/Coffee/Green Tea/ Hot Milk(100ml) with Sweet & Salt Biscuits (50 gms)		
4	Veg Lunch (unlimited). Egg curry thrice a week		
5	Mid evening Tea/Coffee/Green Tea/Hot Milk(100ml)		
6	Evening Tea/Coffee/Green Tea/ Hot Milk (100ml) with Snacks Palak / Onion pakoda, Masala Vada(Gare), Mirchi Bajji, Palli Pakoda,Samosa, Veg Curry puff, Punugulu (100 gms).etc.		
7	Veg Dinner (unlimited) Egg item twice a week		
8	Taxes if any (GST)		
9	Total Amount per day		

(Rupees in Words:)

Note: Total over all items

Name of the Firm :

Signature of Bidders :

Designation :

Date :

Seal of the Bidder :

**CHIEF GENERAL MANAGER (P&MM)
TGSPDCL**

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IV: Menu for the Training Programmes
Menu for the Training Programmes at Central Power Training Institute, TGSPDCL, GTS Colony, Hyderabad

Day	Bed Tea / Coffee/ Milk (6.00 am to 7.30 am)	Breakfast (unlimited)(8 am to 10.00 am) (Two items per day) (In addition Bread and Butter & Jam may be kept available as stand by) With Milk/Tea/Coffee	Mid – Morning Tea with Biscuits (11.00 am to 11.30 am)	Vegetarian Lunch (01:00 pm to 2.00 pm) (unlimited)	Mid – Evening Tea (3.00 pm to 3.30 pm)	Evening Snacks with Tea/Coffee (05:00 pm to 05:30 pm) 100gms	Vegetarian Dinner (08:00 pm to 9.00 pm) (unlimited)
Mon	Hot Milk, Tea, Green Tea, Coffee (100 ml) to be served as per the choice of participants	Puri/Chapati with aloo curry, coconut-Palli chutney and Oats with Hot Milk	Hot Milk, Tea, Green Tea Coffee, Lemon Tea (100 ml) to be served as per the choice of participants along with Sweet & Salt biscuits 2 nos. each (Good-day, Britannia/50-50/Maska Chaska/Osmania)	Pulka, White Rice, Fried Rice/ Veg. Biryani one deep fry and one wet curry, Dal, Sambar, Rasam, Curd, Raiitha, Papad, Pickle, Salad and Fruits (cut pieces) Egg item thrice a week	Hot Milk, Tea, Coffee, Green Tea, Lemon Tea (100 ml) to be served as per the choice of participants	Palak/Onion Pakoda	Pulka/Chapathi, White Rice, one Wet curry, Dal, Sambhar, Rasam, Curd, Papad, Pickle, Salad and Seasonal Fruit/Banana/Sweet) (Egg item twice a week)
Tue		Pesarattu with coconut-Palli chutney and ginger chutney and Bread and Jam with boiled egg.				Mirchi Bajji with onions	
Wed		Masala Dosa and Idly with aloo curry, ginger chutney and coconut-Palli chutney.				Samosa with Sauce	
Thurs		Pongal/Kichidi & vada with coconut-Palli chutney, ginger chutney and sambar				Boiled Palli	
Fri		Poha/Utappam with coconut-Palli chutney, ginger chutney and sambar.				Punugulu with Chutney	
Sat		Idly & Vada with Coconut Palli Chutney, Ginger Chutney and Sambar.				Sweet corn	
Sun		Ravva Onion Dosa with coconut-Palli chutney, ginger chutney and sambar				Masala Vada (Gary) with Chutney	

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- Note:** 1. Salad (including Carrots/Beetroot/Keera) may be rotated every day in breakfast/dinner
2. Special items, other than those mentioned above may be need to be arranged as decided and approved by the TGSPDCL occasionally.