



National Power Training Institute

An ISO 9001: 2015 & ISO 14001: 2015 Organization
(Ministry of Power, Govt. of India)

E-TENDER DOCUMENT

CONTRACT FOR RUNNING CANTEEN SERVICES

Tender Enquiry No. : NPTI/CO/Purch/ET-4/Canteen/17

Dated: - 29/12/2017

NPTI Complex, Sector-33, Faridabad – 121 003
Phone No. 0129-2275448
Fax No. 0129-2277412
Website: www.npti.in

INDEX

S. No	Description	Page No.
1.	Letter of Invitation	3
2.	Notice Inviting Tender	5
3.	Instructions to Bidders	8
4.	Conditions of Contract	22
5.	Scope of Work	36
6.	Pre-qualification Bid	114
7.	Financial Bid for all institutes	119

SECTION-1
LETTER OF INVITATION

LETTER OF INVITATION

Tender Enquiry No. : NPTI/CO/Purch/ET-4Canteen/17

Date:- 29/12/2017

To

Subject: - Contract for E-Tender for Running Canteen in NPTI –reg.

Dear Sir,

1. National Power Training Institute, (hereinafter called “NPTI”), is a National Apex Body of the Govt. of India, Ministry of Power. NPTI invites Bid for E-Tender for Contract of Running Canteen in NPTI.
2. The E-Tender Documents include the following:
 1. Section 1 - Letter of Invitation
 2. Section 2 - Notice Inviting Tender
 3. Section 3 - Instruction to Bidders
 4. Section 4 - Conditions of Contract
 5. Section 5 - Scope of Work
 6. Section 6 - Pre-qualification Bid
 7. Section 7 - Financial Bid
3. The bid shall be received upto 15:00 on 19/01/2018 and shall be opened on 22/01/2018 at 15:00.

Yours faithfully

(S.N. Pandey)
Dy. Director (Purchase)
Tele Fax No: 0129-2275448
E-mail: snpandey@npti.in

SECTION-2
NOTICE INVITING TENDER

E-TENDER NOTICE

NATIONAL POWER TRAINING INSTITUTE
(Ministry of Power, Govt. of India)
NPTI Complex, Sector-33, Faridabad – 121 003
Tele Fax No. 0129-2275448
Website: www.npti.in

DOMESTIC COMPETITIVE BIDDING (Through call of open E-Tenders)

1. E-Tenders are invited under Two Bid System i.e. Technical Bid and Financial Bid from bidders for Running Canteen as per details given in **Section-5** for a period of 03 years in the following institutes of NPTI:
 - a. NPTI (Corporate Office), Faridabad
 - b. NPTI (Northern Region) Badarpur
 - c. NPTI (Hydro Power Training Centre), Nangal
 - d. NPTI (Eastern Region), Durgapur
 - e. NPTI (North Eastern Region), Guwahati
 - f. NPTI (Power System Training Institute), Bengaluru
 - g. NPTI (Hot Line Training Centre), Bengaluru
 - h. NPTI (Western Region), Nagpur
 - i. NPTI (Southern Region), Neyveli
2. The bidders may download tender documents from NPTI Website www.npti.in or <http://eprocure.gov.in> w.e.f. 29/12/2017 to 19/01/2018 (upto 15:00 hours). Earnest Money Deposit of **Rs 4,32,000/-** and non-refundable tender fee of Rs. 590/- (including GST@18%) in the form of a Demand draft in favour of “National Power Training Institute”, payable at Faridabad is to be paid in accordance with para-8 of instruction to bidders.
3. The bidders should submit the tenders online at <https://eprocure.gov.in/eprocure/app> in two bids system (i.e. (i) Technical Bid and (ii) Financial Bid) in the prescribed proforma. Tenders are to be submitted only online through the e-procurement portal <https://eprocure.gov.in/eprocure/app>. All the documents in support of eligibility criteria etc. are also to be scanned and uploaded along with the tender documents. Tender sent by any other mode will not be accepted. No tender document will be accepted after the expiry of stipulated date under any circumstances whatsoever.

Name of Work	E-Tender for Running Canteen at institutes of NPTI
Estimated Value of Work	Rs 2,16,00,000/- per annum)
EMD	Rs 4,32,000/-
Period of Contract	03 year+1 year extendable

Date of Issue of Tender Document	29/12/2017
Document Download/Sale Start Date	29/12/2017
Last Date & Time of receipt of Bid	19/01/2018 at 15:00 hrs(E-tendering Mode Only)
Date & Time of Opening of Bid	22/01/2018 at 15:00 hrs
Place of Opening of Bid	NPTI (CO), Faridabad
Date & time for opening of Financial Bid	To be intimated later
Cost of Bid Document	Rs. 590/-
Address for Communication	Dy. Director (Purchase), NPTI, Sector-33, Faridabad

Note:

4. The technical bid will be opened online on above date by a Tender Opening Committee of this office. At the first instance the technical bids shall be evaluated by the Tender Evaluation Committee (TEC) constituted by the competent authority. The financial bids of technically compliant bidders will be opened for which the date and time will be intimated in due course. The Tender Evaluation Committee (TEC), after the evaluation of the Financial Bids, will give its specific recommendation(s) regarding the lowest responsive bid, which is to be selected along with a comparative statement duly signed by the Member of the TEC.
5. This tender is covered under Integrity Pact Programme of Govt. of India and prospective bidders are required to sign the Integrity Pact document and submit the same to NPTI along with the bid.
6. The Director General, NPTI reserves the right to cancel the tender at any time or amend/withdraw any of the terms and conditions contained in the Tender Documents, without assigning any reason, thereof.
7. The Director General, NPTI reserves the right to accept or reject any or all the tenders without assigning any reason.

(S.N. Pandey)
Dy. Director (Purchase)
National Power Training Institute (CO)
Sector- 33, Faridabad
Haryana-121003

SECTION-3
INSTRUCTION TO BIDDERS

INSTRUCTION TO BIDDERS

- 1.0** National Power Training Institute (NPTI) is an autonomous institute under Ministry of Power, Govt. of India, and is National Apex Body for Human Resource Development in Power Sector for the past four decades. NPTI invites E-Tender for Running Canteen in the following institutes of NPTI:
- a. NPTI (Corporate Office), Faridabad**
 - b. NPTI (Northern Region), Badarpur**
 - c. NPTI (Hydro Power Training Centre), Nangal**
 - d. NPTI (Eastern Region), Durgapur**
 - e. NPTI (North Eastern Region), Guwahati**
 - f. NPTI (Power System Training Institute), Bengaluru**
 - g. NPTI (Hot Line Training Centre), Bengaluru**
 - h. NPTI (Western Region), Nagpur**
 - i. NPTI (Southern Region), Neyveli**
- 2.0** The bidders may submit their bid for all the above mentioned institutes or the institutes of their choice. The bids will be evaluated separately for each institute.
- 3.0** The Tender form/bid documents may be downloaded from the website: <http://eprocure.gov.in/eprocure/app> online submission of Bids through Central Public Procurement Portal (<http://eprocure.gov.in/eprocure/app>) is mandatory. **Manual/Offline bids shall not be accepted under any circumstances.**
- 4.0** Tenderers/bidders are requested to visit the website <http://eprocure.gov.in/eprocure/app> regularly. Any changes /modifications in tender enquiry will be intimated by corrigendum through this website only.
- 5.0** In case, any holiday is declared by the Government on the date of opening, the tenders will be opened on the next working day at the same time. NPTI reserves the right to accept or reject any or all the tenders.
- 6.0** Bidders may not come to NPTI (CO), Faridabad for technical as well as financial bid opening however they can view live bid opening on CPPP e-Procurement Portal at their remote end. If bidder wants to join bid opening event at NPTI (CO), Faridabad they have to come with bid acknowledgement slip generated after successful submission of online bid.
- 7.0** Aspiring Bidders who have not enrolled/registered in e-procurement should enrol/ register before participating in the tender through the website <http://eprocure.gov.in/eprocure/app>. The enrolment on portal is free of cost.

8.0 The estimated cost is **Rs 2,16,00,000/- (Rupees Two crore sixteen lakhs only) (as shown in table below).**

S. No.	Institutes	Estimated Cost (in Rs)	EMD (in Rs)
1.	NPTI(CO),Faridabad	Rs 9000000/-	Rs 180000/-
2.	NPTI(NR),Badarpur	Rs 1500000/-	Rs 30000/-
3.	NPTI(HPTC),Nangal	Rs 250000/-	Rs 5000/-
4.	NPTI(ER),Durgapur	Rs 2250000/-	Rs 45000/-
5.	NPTI(NER),Guwahati	Rs 600000/-	Rs 12000/-
6.	NPTI(PSTI),Bangalore	Rs 2400000/-	Rs 48000/-
7.	NPTI(HLTC),Bangalore	Rs 1800000/-	Rs 36000/-
8.	NPTI(WR),Nagpur	Rs 2000000/-	Rs 40000/-
9.	NPTI(SR), Neyveli	Rs 1800000/-	Rs 36000/-
10.	TOTAL (in Rs.)	Rs2,16,00,000/-	Rs 4,32,000/-

The Earnest Money Deposit (EMD) of **Rs 4,32,000/- (Rupees Four lakhs thirty two thousand only)** and a non-refundable tender fee of Rs 590/- (Rupees Five hundred ninety only) (including GST@18%) in the form of Account Payee Demand Draft/Bankers Cheque in favour of “National Power Training Institute”, payable at Faridabad between **29/12/2017 to 19/01/2018 upto 15.00 Hrs**. Bids received for which EMD and tender fee is not submitted by **15.00 Hrs on 19/01/2018** will be summarily rejected. **The Bidders may submit EMD amount as applicable for the institutes of their choice for Bidding.**

9.0 Tender shall be accepted under Two Bid System. The interested bidders may submit the tenders online at <http://eprocure.gov.in/eprocure/app> in two bids systems i.e. Technical Bid and Financial Bid in the prescribed proforma. Tenders are to be submitted only online through the e-procurement portal <https://eprocure.gov.in/eprocure/app>. All the documents in support of eligibility criteria etc. are also to be scanned and uploaded alongwith the bid. Tender sent by any other mode will not be accepted. No tender documents

will be accepted after the expiry of stipulated date and time for the purpose under any circumstances what so ever.

- 10.0** Possession of valid Digital Signature Certificate (DSC) and enrollment/registration of the contractors/bidders on the e-procurement/e-tender portal is a prerequisite for e-tendering. The Bidders are required to submit the bids online through the Central Public Procurement Portal at <http://eprocure.gov.in/eprocure/app>. The detail procedure for submission of e-bid is available <http://eprocure.gov.in/eprocure/app>.
- 11.0** Contractor/Bidder may go through the tenders published on the site and download the required tender documents/schedules for the tender.
- 12.0** After downloading / getting the tender document/schedules, the bidder should go through them carefully and then submit the required documents as asked, otherwise bid will be rejected.
- 13.0** In case of any query, clarifications thereto may be obtained online through the tender site, or through the contact details, Bidder should take into account the corrigendum published before submitting the bids online.
- 14.0** It is construed that the bidder has read all the terms and conditions before submitting their offer. Bidder should go through the tender schedules carefully and upload the documents as asked; otherwise, the bid will be rejected.
- 15.0** Bidder, in advance, should get ready the bid documents to be submitted as indicated in the tender document/schedule and generally, they can be in PDF/xls/rar/xip/dwf formats. If there is more than one document, they can be clubbed together and can be provided in the requested format. Each document to be uploaded through online for the tenders should be less than 2MB. If any document is more than 2MB, it can be reduced through zip/rar and the same can be uploaded, if permitted. Bidders Bid documents may be scanned with 100 dpi with black and white option. However if the file size is less than 1MB the transaction uploading time will be very fast.
- 16.0** Any clarifications issued through corrigendum shall form the part of this NIT. This may be obtained through the site. Bidder should take into account the corrigendum published from time to time before submitting the online bids.
- 17.0** The bidders are requested to submit the bids through online e-tendering system to the Tender Inviting Authority (TIA) well before the bid submission end date & time (as per Server System Clock). The TIA will not be held

responsible for any sort of delay or the difficulties faced during the submission of bids online by the bidders at the eleventh hour.

- 18.0** For any queries regarding e-tendering process, the bidders are requested to contact as provided in the tender document. For any further queries, the bidders are asked to contact over phone: 1800-233-7315 or send a mail over to cppp-nic@nic.in.
- 19.0** The bidder may visit the proposed site and inspect the relevant documents before filling in and submitting the tender to get fully acquainted with the scope of work.
- 20.0** No interest shall be payable by NPTI on EMD.
- 21.0** EMDs of all the bidders shall be returned after finalization of contract. NPTI reserves the right, without prejudice to any other remedies, to reject the bid forthwith if the bidder has engaged in corrupt or fraudulent practices or is found to have misrepresented the facts or has provided false information/documentation.
- 22.0** NPTI reserves the right to accept/reject any or all the offers/bids without assigning any reason thereof.
- 23.0** Time is the essence of the contract and bidder shall complete all the activities within the time prescribed, failing which NPTI reserves the right to terminate the contract.
- 24.0** Bids shall be valid for acceptance for a period of 180 days from the date of opening.
- 25.0** The Bidder should carefully read and understand before filling in and submitting the bid. No claim whatsoever will be entertained for any alleged ignorance thereof. Tender must be submitted in original and without making any additions, alternations, and as per details given in other clauses given hereunder. The requisite details shall be filled in by the Bidder in the Tender Document wherever required
- 26.0** Bidders shall quote the Prices in the format given at **Section-7**. Incomplete bids will summarily be rejected. All corrections and alterations in the entries of tender papers will be signed in full by the Bidder with date. No erasing or over-writings are permissible.
- 27.0** All statutory duties may be clearly specified. Price quoted shall be firm and any variation in rates, prices or terms during validity of the offer shall cause forfeiture of the EMD.

28.0 CONCILIATION/ ARBITRATION

- 28.1** If any dispute (s) or difference (s) of any kind whatsoever arise between the Parties, the parties hereto shall negotiate with a view to its amicable resolution and settlement through a committee appointed by Director General, NPTI.
- 28.2** In the event no amicable resolution or settlement is reached between the parties within 30 days after receipt of notice by one party, then the disputes or differences detailed above shall be referred to and settled as per Arbitration and Conciliation Act, 1996 and Laws of India as amended or enacted from time to time.
- 28.3** The venue of the arbitration shall be Faridabad, India. The fee & other charges of Arbitrator shall be determined by the arbitrator in terms of the Act and shall be shared equally between the parties.
- 28.4** The arbitrator will give the speaking and the reasoned Award.

29.0 TERMS OF PAYMENT

- 29.1** The payment in respect of official hospitality bills of the Institute submitted in duplicate by the Contractor shall be released on receipt basis subject to fulfillment of obligations by the Contractor imposed under various laws, Rules & Regulations, etc. applicable from time to time and after scrutiny of authorization for supply at the prices offered by the contractor.
- 29.2** Any supply of food items without proper authorization by the designated authority of NPTI will not be paid for. Income Tax, as applicable at the prevailing rates, will be deducted at source.
- 29.3** In the event there is any query, objection, delay or dispute with regard to any bill or a part thereof, the Contractor shall not be entitled to any interest to be paid by the Institute for late payment.
- 29.4** All payments and receipts would be rounded off, i.e., paise 50 or above will be rounded off to the nearest higher rupee and paise less than 50 shall be ignored.

30.0 CONTRACT PERFORMANCE GUARANTEE

In the event of selection, the successful Bidder will be required to submit the Contract Performance Guarantee in the form of a Bank Guarantee (BG) equivalent to 10% of the total contract value, within fifteen days of receipt of the Letter of Award from NPTI. The format for submission of BG is attached at **Appendix-1B**.

31.0 AWARD OF CONTRACT

The bids will be first evaluated on the parameters indicated in QR as per details given at **Section-6**. Financial bids of such bidders who meet the qualifying requirements shall be opened. The Letter of Award shall be issued to technically and commercially responsive lowest evaluated bidder for each Institute.

.

SPECIAL INSTRUCTIONS TO BIDDERS FOR E-TENDERING

General:

These Special Instructions (for e-Tendering) supplement 'General Instructions to Bidders' (GIB), as given in Section-3 of the Tender Documents. Submission of Bids only through online process is mandatory for this Tender.

E-Tendering is a new methodology for conducting Public Procurement in a transparent and secured manner. Suppliers/ Vendors will be the biggest beneficiaries of this new system of procurement. For conducting electronic tendering, NPTI has decided to use the (<http://www.eprocure.gov.in>) through NIC's (National Informatics Centre) Central Public Procurement Portal, Ministry of Communications, Government of India. Benefits to Suppliers are outlined on the Home-page of the E-portal.

Instructions:

1. Tender Bidding Methodology:

Sealed Bid System 'single Stage – 2 e-Envelopes'.

In case of two e-Envelope system Financial & Techno-commercial bids shall be submitted by the bidder at the same time.

2. Broad outline of activities from Bidders prospective:

- a) Procure a Digital Signing Certificate (DSC)
- b) Register on NIC's (National Informatics Centre) Central Public Procurement Portal(CPPP)
- c) Create Users and assign roles on CPPP
- d) View Notice Inviting Tender (NIT) on CPPP
- e) Download Official Copy of Tender Documents from CPPP
- f) Clarification to Tender Documents on CPPP Query to NPTI (Optional) View response to queries posted by NPTI, as addenda.
- g) Bid-Submission on CPPP: Prepare & arrange all document/paper for submission of bid online and offline.
- h) Attend Public Online Tender Opening Event (POTOE) on CPPP Opening of Techno-commercial Part.
- i) View Post-TOE Clarification posted by NPTI on CPPP (Optional) Respond to NPTI Post-TOE queries.
- j) Attend Public Online Tender Opening Event (TOE) on ETS Opening of Financial-Part(Only for Technical Responsive Bidders)
- k) Participate in e-Reverse Auction on CPPP (Not applicable in this Tender).
- l) Submission of offline documents in sealed envelope at NPTI (CO), Faridabad.
- m) Please ensure that the total size of the scanned documents to be uploaded remains minimum. If required, documents may be scanned at lower resolutions say at 150 dpi. However it shall be sole responsibility of bidder that the uploaded documents remain legible.

- n) Utmost care may be taken to name the files/documents to be uploaded on CPPP. There should be no special character or space in the name of file. Only underscores are allowed. The illustrative examples are given below:-

File name	Allowed or not allowed in CPPP	Reason for Allowed/Not allowed
QA Certificate	Not allowed	Space in between words/characters not allowed
QA Certificate(1)	Not allowed	Special characters not allowed
QA Certificate	Allowed	Underscore allowed between words /characters
QA Certificate	Allowed	Upper & lower cases allowed

- o) It is advised that all the documents to be submitted (See Clause 5 below) are kept scanned or converted to PDF format in a separate folder on your computer before starting online submission. BOQ Section -VII (Excel Format) may be downloaded and rates may be filled appropriately. This file may also be saved in a secret folder on your computer. The names & total size of documents (**Preferably below 50 MB**) may be checked.

For participating in this tender online, the following instructions need to be read carefully. These instructions are supplemented with more detailed guidelines on the relevant screens of the CPPP.

3. Digital Certificates:

For integrity of data and its authenticity/ non-repudiation of electronic records, and to be compliant with IT Act 2000, it is necessary for each user to have a Digital Certificate (DC), also referred to as Digital Signature Certificate (DSC), of Class 2 or above, issued by a Certifying Authority (CA) licensed by Controller of Certifying Authorities (CCA) [refer <http://www.cca.gov.in> for more details].

4. Registration:

To use the NIC's Central Public Procurement Portal (<http://www.eprocure.gov.in>). Vendor needs to register on the portal. The vendor should visit the home-page of the portal (www.eprocure.gov.in) and to the e-procure link then select Bidders Manual Kit.

Note: Please contact NIC Helpdesk (as given below), to get your registration accepted/activated.

NIC Help Desk No.:

Telephone No. 1800 233 7315

Email ID: cppp-nic@nic.in (Please mark cc: support-nic@ncode.in)

NPTI Contact, for Faridabad:

S.N. Pandey

Dy. Director (Purchase)

NATIONAL POWER TRAINING INSTITUTE

NPTI Complex, Sector –33, Faridabad – 121 003

INDIA Tel: 0129-2275448, Telefax: 0129-2277412

5. Bid related Information for this Tender (Sealed Bid)

The entire bid-submission would be online on CPPP. Broad outline of submissions area follows:

- a) Submission of Bid Security/Earnest Money Deposit (EMD)
- b) Submission of digitally signed copy of Technical Bid & Financial Bid (Excel Sheets).
- c) Tender Documents/Addendum/Addenda
- d) Two Envelopes
 - Techno-commercial-Part
 - Financial-Part

Each of the above electronic envelopes consists of Main bid and Electronic form (both mandatory) and bid Annexure (Optional).

NOTE: Bidder must ensure that after following above the status of bid submission must become – “Complete”.

Bidders must ensure that all documents uploaded on e-tender portal as files or zipped folders, **contain valid files and are not corrupt or damaged due to any processing at bidder PC system like zipping etc. It shall be the responsibility of bidder himself for proper extractability of uploaded zipped files.**

Any error/virus creeping into files/folder from client end PC system cannot be monitored by e-tender software/server and will be bidder’s responsibility only.

In case the files are non-extractable or illegible otherwise, then the bidder’s authorized representative shall be given one chance by Tender Opening Committee to open & demonstrate the contents of bid data downloaded from the e-tender portal in his presence.

If, even after above chance, the bidder is unable to open & demonstrate the contents of bid data downloaded from the e-tender portal in his presence then no fresh bid in any form, soft or hard copies, shall be accepted by tendering authority and his bid shall be summarily rejected and treated as non-responsive.

6. Offline Submissions:

The bidder is requested to submit the following documents offline to NPTI (CO), Faridabad, on or before _____ **Hrs on** _____ in a Sealed Envelope:

- a. DD for EMD in accordance with Clause 2 of NIT.
- b. DD for Cost of Tender Document in accordance with Clause 2 of NIT.

The sealed envelope shall be super scribed as:
"e-Tender for Running Canteen at NPTI"

Note: 1. The Bidder has to upload the Scanned copy of all above mentioned original documents during Online Bid-Submission.

Note:2. Special Note on Security of Bids: Security related functionality has been rigorously implemented in CPPP in a multi-dimensional manner. Starting with 'Acceptance of Registration by the Service Provider', provision for security has been made at various stages in Electronic Tender's software. Security related aspects as regard Bid Submission are outlined below:

As part of the Electronic Encrypter™ functionality, the contents of both the 'Electronic Forms' and the 'Main-Bid' are securely encrypted using a Pass-Phrase created by the Bidder himself. Unlike a 'password', a Pass-Phrase can be a multi-word sentence with spaces between words (e.g. I love this World). A Pass-Phrase is easier to remember, and more difficult to break. It is recommended that a separate Pass-Phrase be created for each Bid-Part. This method of bid-encryption does not have the security and data-integrity related vulnerabilities which are inherent in e-tendering systems which use Public-Key of the specified officer of a Buyer organization for bid-encryption. Bid-encryption in CPPP is such that the Bids cannot be decrypted before the Public Online Tender Opening Event (TOE), even if there is connivance between the concerned tender-opening officers of the Buyer organization and the personnel of e-tendering service provider.

Typically, 'Pass-Phrase' of the Bid-Part to be opened during a particular Public Online Tender Opening Event (TOE) is furnished online by each bidder during the TOE itself, when demanded by the concerned Tender Opening Officers who will open the bid. Else Tender Opening Officer may authorize the bidder to open his bid himself. There is an additional protection with SSL Encryption during transit from the client-end computer of a Supplier organization to the e-tendering server/ portal.

7. Public Online Tender Opening Event (TOE)

CPPP offers a unique facility for 'Public Online Tender Opening Event (TOE)'. Tender Opening Officers as well as authorized representatives of bidders can attend the Public Online Tender Opening Event (TOE) from the comfort of their offices. For this purpose, representatives of bidders (i.e. Supplier organization) dully authorized are requested to carry a Laptop and Wireless Connectivity to Internet.

Every legal requirement for a transparent and secure 'Public Online Tender Opening Event (TOE)' has been implemented on CPPP. As soon as a Bid is decrypted with the corresponding 'Pass-Phrase' as submitted online by the bidder himself (during the TOE itself), salient points of the Bids are simultaneously made available for downloading by all participating bidders. The work of taking notes during a manual 'Tender Opening Event' is therefore replaced with this superior and convenient form of 'Public Online Tender Opening Event (TOE)'.

CPPP has a unique facility of 'Online Comparison Chart' which is dynamically updated as each online bid is opened. The format of the chart is based on inputs provided by the Buyer for each Tender. The information in the Comparison Chart is based on the data submitted by the Bidders in electronic forms. A detailed Technical and/or Financial Comparison Chart enhance Transparency. Detailed instructions are given on relevant screens.

CPPP has a unique facility of a detailed report titled 'Minutes of Online Tender Opening Event (TOE)' covering all important activities of 'Online Tender Opening Event (TOE)'. This is available to all participating bidders for 'Viewing/ Downloading'. There are many more facilities and features on CPPP. For a particular tender, the screens viewed by a Supplier will depend upon the options selected by the concerned Buyer.

NOTE: In case of internet related problem at a bidder's end, especially during 'critical events' such as – a short period before bid-submission deadline, during online public tender opening event, during e-auction, it is the bidder's responsibility to have backup internet connections. In case there is a problem at the e-procurement/ e-auction service-provider's end (in the server, leased line, etc) due to which all the bidders face a problem during critical events, and this is brought to the notice of NPTI by the bidders in time, then NPTI will promptly re-schedule the affected event(s).

8. Other Instructions:-

For further instructions, the vendor should visit the home-page of the portal (www.eprocure.gov.in), click on e-procure and go to the Bidders Manual Kit. The compatible support software (PDF Converter, Java, etc) for online bid submission may be downloaded from CPP Portal.

The help information provided through '**CPPP User-Guidance Centre**' is available in three categories –

Users intending to Register/First-Time Users, Logged-in users of Buyer organizations, and Logged-in users of Supplier organizations. Various links are provided under each of the three categories.

Note: It is strongly recommended that all authorized users of Supplier organizations should thoroughly peruse the information provided under the relevant links, and take appropriate action. This will prevent hiccups, and minimize teething problems during the use of CPPP.

The following 'Four Key Instructions' for BIDDERS must be assiduously adhered to –

- a.** Obtain individual Digital Signing Certificate (DSC or DC) well in advance of your first tender Submission deadline on **CPPP**.
- b.** Register your organization on **CPPP** well in advance of your first tender submission deadline on **CPPP**.

- c. Get your organization's concerned executives trained on **CPPP** using online training module well in advance of your tender submission deadline on **CPPP**.
- d. Submit your bids well in advance of tender submission deadline on **CPPP** (DOT should not be responsible any problem arising out of internet connectivity issues).

Note: While the first three instructions mentioned above are especially relevant to first-time users of the **CPP-Portal**, the fourth instruction is relevant at all times.

9. Minimum Requirements at Bidders end

Computer System with good configuration (Minimum P-IV, 1GB RAM, Windows XP) 2Mbps of Broadband connectivity with UPS. Microsoft Internet Explorer 6.0 or above Digital Certificate(s) for users.

10. PRICE SCHEDULE/BOQ:

Utmost care may kindly be taken to upload price schedule / BOQ. Any change in the format of price Schedule/BOQ file shall render it unfit for bidding. Following steps may be followed: -

1. Download price schedule/BOQ in XLS format.
2. Fill rates in down loaded price schedule/BOQ as specified in XLS format only. Please enter only bidder name and rates in figures.
3. BOQ file is password protected XLS file. Don't unprotect the file. Price has to be filled in the same file and the same has to be uploaded.
4. Save filled copy of downloaded Consolidated sheet/BOQ, price schedule/BOQ file, in your computer and remember its name & location for uploading correct file (duly filled in) when required.

11. QUALIFYING REQUIREMENTS FOR BIDDERS

Sr. No	Description	Documents to be attached
1.	The Agency should have Income Tax PAN No.	Attach copy of PAN card
2.	The Agency should have Income GST No.	Attach copy of Registration certificate
3.	The firm/agency must have Provident Fund Account No. in their name	Attach copy of Registration certificate
4.	The firm/agency must have ESI No. in their name.	Attach copy of Registration certificate
5.	The firm/agency must be Registered/Licensed in Food Safety and Standard Act, 2006	Attach copy of Registration certificate
6.	<p>The bidder must have successfully completed similar works/services during last three years ending 31st March 2017 with either of the following as applicable with respect to estimated cost of each institute</p> <p>a. Three similar completed works costing not less than the amount equal to 40% of the Annual estimated cost.</p> <p style="text-align: center;">or</p> <p>b. Two similar completed works costing not less than the amount equal to 50% of the Annual estimated cost.</p> <p style="text-align: center;">or</p> <p>c. One similar completed work costing not less than the amount equal to 80% of the Annual estimated cost.</p>	Attach copy of Work Order and Bill / Completion Certificate
7.	<p>The Average Annual Financial turnover during the last 3 years, ending 31st March, 2017 should be at least 30% of the estimated cost. (Please enclosed copies of audited balance sheet)</p>	(Attach Copy of Audited Balance Sheet)

The bidder must complete the Bidder's Detail as per Section VI and submit it online after filling it.

SECTION-4
CONDITIONS OF CONTRACT

CONDITIONS OF CONTRACT

1.0 EVALUATION OF BIDS

- 1.1** National Power Training Institute will determine the substantial responsiveness of each bid with reference to bid terms and conditions. For this purpose a substantially responsive bid is one, which conforms to all the terms and conditions of the bid documents without material deviations.
- 1.2** NPTI's determination of bidder's responsiveness will be on the basis of contents of the bid itself without recourse to extrinsic evidence. If a bid is not substantially responsive, it would be liable to be rejected and may not substantially be made responsive by the bidder by correction of the non-conformity. All decisions by NPTI on the evaluation of bids will be final and binding on the Bidders and is not subject to any scrutiny.

2.0 TERMINATION OF CONTRACT

NPTI reserves the right for termination of the contract at any time by giving one month written notice, if the services are found unsatisfactory and NPTI also has the right to award the contract to any other agency.

3.0 LIQUIDATED DAMAGES

NPTI reserves the right for termination of the contract at any time by giving one month written notice, if the services are found unsatisfactory and also has the right to award the contract to any other agency at the cost, risk and responsibilities of bidder and excess expenditure incurred on account of this will be recovered by NPTI from Security Deposit or pending bill or by raising a separate claim.

4.0 DEDUCTIONS FOR EXCEPTIONS

- 4.1** If the quality or quantity of food items is not provided as per the menu prescribed in the bid document a penalty of rupees Rs.15/- per item per trainee will be imposed for the first time. On second instance, if the same deficiency is repeated then a penalty of Rs. 30/- per item per trainee will be imposed.
- 4.2** Finally if the same lapse is persistent even after giving two chances & penalties imposed, the case will be referred to the competent authority for imposing the fine, which may range from Rs. 500/- to Rs.10, 000/- on each occasion.
- 4.3** If hygienic condition is not observed in the cleaning of utensil and other serving bowls then a penalty of Rs.500/- per occasion may be imposed.

- 4.4 The amount of penalty so imposed by the mess committee should be deposited with Acctt. Section, NPTI, Faridabad within six days of imposing the penalty as approved by the Competent Authority, NPTI, Faridabad
- 4.5 In case of any dispute regarding penalty the decision of the Competent Authority, NPTI, Faridabad, will be final and binding.
- 4.6 In case of gross misconduct, misbehavior or major deviation from the terms and conditions prescribed in the tender by the contractor, then the competent authority may terminate the contract with the forfeiture of EMD / performance guarantee.
- 4.7 All the leftover food and other disposable items should be disposed off outside the NPTI Campus.

5.0 RATES AND PRICES

- 5.1 The prices to be charged by the contractor shall not exceed those approved by the NPTI as per scope of work Annexure of Tender Document. The prices of those articles etc. which are not included in the list of rates approved by the NPTI, will be brought to the notice of the NPTI and will be charged at such rates as may be approved by the NPTI from time to time.
- 5.2 GST as applicable will be paid extra on actual basis.
- 5.3 The contract will be awarded for a period of 03 (Three) years extendable for another one year based on the satisfactory performance of the firm and on acceptance of same terms and conditions.
- 5.4 The rates for the 4th year will be same as rate of 3rd year.
- 5.5 Price quoted shall be firm and any variation in rates, prices or terms during validity of the offer shall require forfeiture of the EMD.

6.0 APPLICABLE LAW AND JURISDICTION

- 6.1 All matters connected with this shall be governed by the Indian law both substantive and procedural, for the time being in force and shall be subject to the exclusive jurisdiction of Indian Courts at Faridabad (Haryana).
- 6.2 No alternative offer shall be considered.
- 6.3 NPTI reserves the right to annul the bidding process at any time prior to award of contract including rejection of any or all bids after the same have been received, without thereby incurring any liability to the affected bidder or any obligation to inform the affected bidder/s on the ground of NPTI's action.

- 6.4** NPTI reserves the right to accept/reject any bid and to cancel the bidding process at any time and reject all bids, at any time prior to placement of order, without thereby incurring any liability.
- 6.5** The labourers employed for specified work shall have to be paid not less than minimum wages prescribed time to time by Haryana Government/Local Administration. All labourers employed on works should be insured under the Workman's Compensation Act. No. labourer below the age of 18 years will be employed by the contractor.
- 6.6** Before submission of bills by the contractor to NPTI for payment against the jobs carried out by him a certificate will have to be submitted by the contractor of having paid in full to the workers employed by him.
- 6.7** The contractor shall have to obtain ESI & EPF number from Central Provident Fund Commissioner & related Office for the labour engaged by him as required under the law and they have to fulfil all the required relevant laws for the engagement of labour.
- 6.8** The contractor has to maintain all the relevant register/records as per the laws related with labour engagement etc. An affidavit on a non-judicial stamp paper of appropriate value of the effect that the contractor will be entirely responsible for fulfilling all the statutory obligations under different statutes like workmen compensation Act., Contract Labour (Regulation & Abolition) Act, ESI Act, PF Act, Bonus Act, Gratuity Act for the workers employed by him on the job will be submitted by the contractor before execution of the contract agreement. The workers employed by the contractor will not be treated as the employees of the NPTI for any purpose whatsoever.
- 6.9** The contract must ensure that his employees wear clean clothes as per prescribed uniform and maintain all type of cleanliness while attending the specified work. The staff must wear name badges.
- 6.10** It shall be the responsibility of the contractor to comply with the provision of the various Labour Laws. The contractor shall faithfully discharge all the liabilities under the labour laws. The contractor shall indemnify the NPTI against the claims arising out of non-fulfilment of obligations by him under the various labour laws.
- 6.11** The NPTI authorities shall have the right at all reasonable times to visit and inspect the property and if upon inspection it appears that any damage will fully caused by the contractor is required to be got repaired, the NPTI may

direct the contractor to execute the same and upon his failing to do so within reasonable time the NPTI may execute it at the risk, cost and expense of the contractor.

7.0 SECURITY RULES:

- 7.1** The contractor and their employees will have to follow the security rules as may be imposed from time to time and if the contractor and or their employees are found to be reluctant to follow the rules/instructions, the NPTI will have the right to prohibit entry of such employees into the NPTI Complex and the contract is liable to be cancelled forthwith if the Contractor himself is involved in breach of any clause of the agreement particularly of security/Safety.
- 7.2** The contractor has to take all precautionary/safety measures towards fire, hazards, etc., any loss on account of this will be made good from him. In case of default it will be recovered from security deposit amount and or contract is subject to termination.

8.0 SPECIAL CONDITIONS OF CONTRACT

- 8.1** The Contractor shall engage adequate number of trained/semi-trained manpower required for providing good canteen services in NPTI, Faridabad campus.
- 8.2** The employees of the Contractor should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases.
- 8.3** The Contractor will, prior to the commencement of the operation of contract, make available to NPTI the particulars of all the employees who will be deployed at the Institute's premises for running the Canteen. Such particulars, inter-alia, should include age/date of birth, permanent address, phone no., police verification report and profile of the health status of the employees.
- 8.4** The Contractor shall be responsible for timely payment of wages to his/her workers as per Minimum Wages Act of Government of Haryana and fulfill all other statutory obligations, such as, Provident Fund, ESI, and GST etc. in force from time to time.

- 8.5** The Contractor shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.
- 8.6** Employment of child labour is strictly prohibited under the law. Therefore, the Contractor will not employ any child.
- 8.7** In the event of violation of any contractual or statutory obligations by the Contractor, he/she shall be responsible and liable for the same. Further, in the event of any action, claim, damages, suit initiated against the Institute by any individual, agency or government authority due to acts of the Contractor, the Contractor shall be liable to make good/compensate such claims or damages to the Institute. As a result of the acts of the Contractor, if the Institute is required to pay any damages to any individual, agency or government authority, the Contractor would be required to reimburse such amount to the Institute or the Institute reserves the right to recover such amount from the payment(s) due to the Contractor while settling his/her bills or from the amount of Security Deposit of the Contractor lying with the Institute.
- 8.8** The Contractor shall ensure compliance of all laws relating to cleanliness, sanitary, hygienic and health conditions and other laws in force from time to time with regard to the environment around cooking place, dining hall and surrounding etc.
- 8.9** The Contractor shall at all times keep indemnified the principal employer, namely, National Power Training Institute (NPTI, Faridabad), head of the Institute and its officers and designated concerned staff for and against all third party claims whatsoever (including property loss and damage, personal accident, injury or death of any person) and/or the owner and the Contractor shall at his/her own cost and initiative at all times, maintain all liabilities under Workman's Compensation Act / Fatal Accident Act, Personal Injuries, Employees State Insurance Act, PF Act, etc. in force from time to time.
- 8.10** The canteen staff shall be issued Identity Cards bearing photographs. The contractor shall provide sufficient sets of Uniforms and pair of shoes to his employees and shall ensure that they wear them all times and maintain them properly.
- 8.11** The Contractor shall be personally responsible for conduct and behavior of his staff and any loss or damage to Institute's moveable or immoveable property due to the conduct of the Contractor's staff shall be made good by the contractor. If it is found that the conduct or efficiency of any person employed by the Contractor is unsatisfactory, the Contractor shall have to remove the

concerned person and engage a new person within 48 hours of intimation by NPTI. The decision of the Institute's designated officer in this regard shall be final and binding on the Contractor.

- 8.12** The workers employee deployed by the Contractor in the premises becomes liable for suspension or dismissal by the Institute due to his actions, disobedience or misconduct, the caterer shall accept the decision of the Institute as final and abide by such decision. In such an event, the Institute shall not in any way be liable for any claim made by the concerned employee of the caterer for wages or damages and the caterer shall keep the Institute's authorities indemnified.
- 8.13** The Contractor shall not appoint any sub-contractor to carry out his obligations under the contract.
- 8.14** The Contractor shall keep the Canteen and its surrounding areas clean and up to date sanitation every day after the services are over. The cleaning includes cleaning of kitchen, canteen hall, floor, counter, benches, tables, chairs, washing area, washbasin etc. NPTI management will have 24 - hour access to inspect the canteen premises at any time for ensuring the cleanliness and hygienic conditions of the canteen's kitchen and dining hall premises.
- 8.15** Contractor has to provide soap, clean and dry towels in washbasin area which is to be replaced after each service
- 8.16** The Institute reserves the right to appoint officers/officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s) pointed out by such officers/officials during their visits shall be properly attended to by the Contractor.
- 8.17** The Contractor shall get the prices of all items approved by the Institute and no changes, what-so-ever shall be made without prior written approval of the Institute.
- 8.18** The Contractor will use only branded, good quality and fresh raw material, vegetables and products, etc. for preparation of food items. The items served by the Caterer shall be wholesome and hygienic prepared in the clean atmosphere. The Director of the Institute and/or their authorized nominees may at any time enter the kitchen area allotted to the caterer for the purpose of this contract and take away samples of raw material, semi-prepared or fully

prepared eatable items free of cost for the purpose of inspection, trial or analysis, and the decision of the authorities of the Institute with regard to the desirability or quality of the food articles offered for consumption shall be final. If any item of the menu/provision of food is found defective or not fit for use/consumption, the Institute's authorities may - (i) issue warning; and / or (ii) get the said raw material/items destroyed and ask the Caterer to purchase fresh stocks, without any payment of compensation to the Contractor for the discarded material/items. If, however, this problem recurs in spite of warning having been issued, the Institute reserves the right to impose financial penalty as decided by the Institute's authorities or the contract may be cancelled without giving any notice.

- 8.19** The Institute will provide kitchen equipment for cooking and sitting and serving space, etc. free of cost to the Contractor. The Institute shall also provide tables and chairs in the serving area.
- 8.20** Care must be taken to ensure that, while carrying out the work, no fittings, fixtures, furnishings, equipments provided by the Institute are damaged. Any damages done to the same or any other property will have to be repaired / replaced by the Contractor, failing which the same will be got done by NPTI at the contractor's risk and cost. In this regard, the decision of the designated officer of NPTI shall be final and binding on the Contractor.
- 8.21** All work shall be carried out with due regard to the convenience of NPTI. The orders of the concerned authority shall be strictly observed.
- 8.22** The contractor shall provide sufficient number of cooks, waiters and other support staff in the kitchen and dining hall and shall take all reasonable precautions to ensure that these workers attire themselves properly while on duty and are civil, polite, sober and honest in their dealings with the Institute's staff, students, visitors and guests. He shall also employ only those workers whose antecedents have been verified by the police and are medically fit in all respects. The Contractor will deploy adequate manpower for work during late hours and on Saturdays/Sundays, including other holidays, according to the requirement of NPTI and the guests/hostellers.
- 8.23** The Contractor should be in a position to cater to the tastes of North Indian inmates, who are likely to be in majority, in addition to serving other Indian and Chinese dishes.

- 8.24** The Contractor will have to supply breakfast/lunch/dinner in the canteen/hostel premises as per requirement and schedule drawn for the purpose by the concerned authorities of the Institute.
- 8.25** The Contractor shall install his electronic fly – kill / insect repellent equipment, emergency lighting / gas and fuel supply at his own cost.
- 8.26** Storing/supply/sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the Institute’s campus, including Canteen. Any breach of such restrictions by the Canteen Contractor will attract deterrent action against the Contractor as per statutory norms.
- 8.27** No minimum guarantee will be furnished to the Contractor towards consumption of food items. He/she is advised to maintain the highest quality at the minimum possible prices so as to attract the maximum number of students/hostellers/NPTI personnel to avail canteen services.
- 8.28** The workers employed by the Contractor shall be directly under the supervision, control and employment of the Contractor and they shall have no connection what-so-ever with NPTI. NPTI shall have no obligation to control or supervise such workers or to take any action against them except as permissible under the law. Such workers shall also not have any claim against NPTI for employment or regularization of their services by virtue of being employed by the Canteen Contractor, against any temporary or permanent posts in NPTI.
- 8.29** The Contractor shall ensure that either he/she himself/herself or his/ her representative is available for proper administration and supervision at the works to the entire satisfaction of the Institute.
- 8.30** The Contractor will bring his own tools, cookers, hot boxes, steam boxes, trolleys, equipment, utensils, plates, jugs etc., in sufficient quantity as needed to maintain the canteen services.
- 8.31** The Contractor shall not use the canteen premises for any other activity except for the purpose for which it has been provided for.
- 8.32** That the caterer shall not make any additions or alterations in the premises allotted to him for providing canteen services. That the caterer has agreed to keep the premises and its surrounding area neat, clean and tidy at all times and according to the Health/Hygienic conditions bye-laws of the

Municipal Corporations or any other government/statutory body. In the event of violation of any of the aforesaid bye-laws in and around the Canteen Kitchen/cooking area or dining hall, the caterer shall be responsible for any penalty/fine imposed by the concerned authorities. That in the event of Health Department Faridabad City or any other government/statutory body authorities taking samples of raw material used by the caterer and those samples are not found fit/up to the mark for human consumption, the caterer shall be fully responsible for any fine/penalty imposed or legal recourse taken by such authorities.

- 8.33** The contractor will not transfer or assign any part of his interest under this contract and that this contract shall also be liable to be terminated by the death or insolvency of the caterer before the expiry of the period of this contract.
- 8.34** The Institute will provide to the caterer necessary equipments, furniture & fixtures, etc. and he shall maintain them in good condition. He shall be responsible for their maintenance.
- 8.35** The contractor shall provide all other implements for running the canteen like crockery, cutlery, table linen, flower posts, livery or the Canteen Staff and these shall be of good quality and standard.
- 8.36** The contractor shall be required to procure gas refills in sufficient quantity for cooking purposes at his cost. The cooking equipments shall be provided in working condition by the Institute. However, subsequently operational expenses will be borne by the caterer himself. The caterer shall be responsible for any loss/theft of the gas cylinders and other equipment provided to him by the Institute.
- 8.37** The contractor shall also be responsible for the upkeep of equipments provided by the Institute. In case of any damage to the furniture and equipments by any person, he will immediately inform in writing the concerned authorities of the Institute for recovery of such losses/damages from the defaulters, failing which the caterer shall himself be liable to pay the cost as decided by the Institute.
- 8.38** The Contractor shall maintain a Suggestion Book for recording suggestions for improvement of Canteen Services. Such suggestions, as approved by the Institute's authorities, shall be forthwith acted upon. The suggestion book shall be kept open for inspection by the Institute's designated authorities.

- 8.39** The Contract can be terminated by either party, i.e., NPTI or the Contractor, after giving one month notice to the other party extendable by mutual agreement till alternate arrangements are made. However, NPTI reserves the right to terminate the contract without giving any notice in case the Contractor commits breach of any of the terms of the contract. NPTI decision in such a situation shall be final and shall be accepted by the Contractor without any objection or resistance. The Institute will have the right to review the working of this contract from time to time and if at any time it is found that the caterer has failed to fulfill any of the conditions of this contract or that his working is unsatisfactory, the Institute may terminate the contract after giving the caterer one month notice, but no such notice will be necessary if the contract is terminated on the ground of service of any undesirable commodity.
- 8.40** On termination of the contract, the Contractor will hand over all the equipments/furniture/articles etc., supplied by NPTI, in good working condition, back to NPTI.
- 8.41** If the successful bidder withdraws or the services provided by the successful bidder are not found satisfactory (say in a month or so) during the probationary period of three months from the date of taking over charge of the canteen services, NPTI reserves the right to terminate the contract without giving any notice and initiate appropriate necessary action in the matter for making alternate arrangements.
- 8.42** Dispute, if any, arising out of the Contract, shall be settled by mutual discussion, alternatively by legal recourse under jurisdiction of Faridabad courts only.
- 8.43** The purchaser will provide the available items for kitchen including LPG manifold cooking gas connection and dining hall to the contractor for smooth running of the catering service in NPTI Hostel and office. Damage or loss to any of the listed items shall be replaced / repaired by the contractor. Any dispute related to damage / repair or any other problem, the authority of concerned Institute of NPTI will be the supreme authority and his decision will be final.
- 8.44** The electricity should not be used for cooking purpose under any circumstance. Electricity shall be conserved, by using minimum lights and fans and other electric appliances. Electricity can be used for Refrigerators, Hot case, Grinders, Juicers, etc.

- 8.45** The contractor shall be personally responsible for satisfactory execution of the contract. He shall make himself available on the site as frequently as actually needed by the work requirement. He shall also make himself available whenever called by the NPTI authority for taking corrective measures for better performance. The contractor shall post an experienced and qualified supervisor on regular basis, who shall interact with the NPTI authority for day-to-day requirements.
- 8.46** The contractor should supply fruits / milk, bread, khichdi, gruel / curd etc. in lieu of meals to the sick trainees. Hot water for drinking purpose shall be supplied to the trainees who demand for it without extra charges. He should provide appropriate food like faraly chiwada / sav, faraly jalabi / fruits during religious fasting days in lieu of meals. The contractor will charge separately for such fast materials and the rate will be decided by NPTI.
- 8.47** Display Board should be used in the mess hall showing :(1) oil used, (ii) atta used, (iii) rice used. The Supplier shall prominently display the menu and rates in the canteen.
- 8.48** The Supplier shall charge the rate of eatable, hot and cold drinks as approved by NPTI (as per the contract) and to be collected directly from the trainees/staff of NPTI. However, payment of official Lunch/snacks, packaged boarding charges for residential programs will be paid by NPTI as and when it is intimated officially.
- 8.49** During Workshop / Seminar / conference etc., the contractor will have to provide tea / coffee snacks etc., as per the requirement. The menu & the rate can be fixed in consultation with NPTI authority. When situation demands, working lunch is to be arranged in the mess with rate and menu decided by the NPTI authority and the contractor. The contractor must himself ensure that the officers will be served satisfactorily. In case of any complaint, rate will be reduced to half the rate in addition to penalty.
- 8.50** During general fast day namely Aashadhi Ekadeshi, Kartik Ekadeshi & Mahasivratri, etc. fast related items including fruits should be served as per the requirement of the trainees. A register to know their choice well in advance should be kept in the mess hall and approval taken. Tea/Snacks for faculty / staff members to be served at 11.30 am and 3.30 pm as per requirement on payment basis.

8.51 Persons other than trainees & occupants of NPTI Hostels/Guest house and staff of NPTI will not be permitted to avail mess facility unless permitted by NPTI authority. Preparation of food utilizing NPTI infrastructures for outside party is strictly prohibited. Guest charges will be as mentioned in the breakup charges.

8.52 The contractor should go through the complete tender document before tendering considering all terms & conditions and rates of various food items already fixed by the NPTI.

8.53 HYGENIC CONDITIONS

- a. Crockery & serving bowls must be properly cleaned.
- b. Kitchen & Mess hall should be thoroughly cleaned after each service.
- c. Drums meant to store atta & food grains should be properly covered.
- d. Fresh vegetables must be used. Waste vegetables must be disposed off immediately.
- e. Proper cleanliness inside as well as outside of the Mess premises should be maintained.

8.54 GENERAL CONDITIONS FOR PREPARATION OF FOOD & ITS SERVING

- a. Rice should be cooked properly.
- b. Chapatti should be baked properly & it should be soft.
- c. For preparation of SABJI each day, the vegetable must be changed.
- d. Potatoes mixed with any vegetable should not exceed 20 %.
- e. Basmati rice of reputed brand at least one year old should only be used.
- f. Readymade atta should not be used. Branded atta only should be used.
- g. Different salad items to be served each time. At least three items of salad are to be provided during LUNCH & DINNER as per Menu.
- h. OIL must never be reused for making puri, vegetable etc.
- i. Sweet served should be prepared of pure ghee. It should be fresh & tasty. In case it is to be procured from outside it must be from Haldiram Bhujiawala.
- j. Fruits served for LUNCH should be fresh & of good quality.
- k. Milk served at breakfast & for tea / coffee etc., must be packets of "Mother Dairy / Amul brand milk.
- l. On every Sunday, during LUNCH time VEGETABLE PULAO should be prepared using BASMATI RICE (White)) ONLY.

- m. For trainees suffering from diabetes, heart ailments, or sick patients, separate tea / coffee or food items should be arranged by the contractor on written request duly approved by Program Director.
- n. On advance request Bisleri water / Cold drinks / ice-cream should be served on extra payment.
- o. Mess employees should be with proper uniform having name of the firm mentioned on the front pocket of the shirt.

NOTE:

1. Contractor has to provide Managers having requisite qualification for pantry works and will supervise the food preparation, arrangements of dining, distribution etc. and also the housekeeping of dining and kitchen from 7.00 am to 11.00 pm (in shift) every day including Saturday, Sunday & Holidays
2. The regular housekeeping / upkeepment / maintenance of dining and kitchen area will be executed by the canteen contractor round the clock at his own cost & risk. No manpower from housekeeping contract will be provided in dining / kitchen for cleaning work.

**SECTION-5
SCOPE OF WORK**

1. SCOPE OF WORK

MENU (MONTHLY)

A. (To be served for Trainees/Students staying in hostels on Monthly Rate Basis)

1. MORNING BED TEA / COFFEE (06:30 To 07:00 A.M.)

Morning bed tea (tea bag)/coffee of a minimum 100 ml should be served to trainees/students/guests in their rooms in all the hostels at 06:30 a.m. with proper flask & cups. Water & Milk should be in the ratio of 1:1.

2. BREAKFAST (WITH TEA / COFFEE)

Tea (Tea bag) /coffee of a minimum 100 ml. Water & Milk should be in the ratio of 1:1

3. Essential Part (must be served every day):-

(1) Bread (Four slices normal size) with Butter in chiplet (8-10 gm) and Mixed Fruit Jam in sachet or Bread (Four slices normal size) with two eggs omlette or two stuffed Parantha with 100 gms curd.

OR

(B) Items from any one of the following:-

(Items mentioned below are limited to not less than 200 gms excluding chutney and sambar etc.)

1. Masala Dosa **(Each with Chutney & Sambar)**.
2. Alu-Poha with Usal (Kabuli-Channa or Gram).
3. Idli with Sambar & Chutney.
4. Sambar Wada with Chutney.
5. Puri with Bhaji.
6. Cholay Bhatore.
7. Pav Bhaji.
8. Uttappam with Sambar & Chutney.
9. Wada Pav.
10. Two Parotha (Plain / Masala with Chatani & Bhaji).

4. COMMON LUNCH / DINNER

- a) Phulka / Tandoori Roti :-** (Branded Aata is to be used) –

- Puri on Every Sunday during Lunch**
- b) **Plain Rice:** - (Branded basmati rice, at Least One Year Old).
Vegetable Pulao of Basmati Rice on **Every Sunday during Lunch**
- c) **Dal** :- (Tur Dal / Mung Dal / Masur Dal) or Mix Dal and Sambar to be prepared thick.
- d) **Sukhi Green Sabji (only one)** - (1) Bhindi, (2) Cauli-Flower, (3) Gawar, (4) Chowalia Single Or With Alu, (5) Cabbages, (6) Simla Mirch Single Or With Alu, (7) Zunka Besan, (8) Beans, (9) Karela, (10) Baigan Bharta, (11) Guard (12) Pumpkin, (13) Sem, (14) Carrots, (15) Beats, (16) Raddish, (17) Parbals (18) Tinde Or any other Seasonal Vegetables.
- e) **Curry Sabji (only one)** - (1) Dam Alu, (2) Alu Matar, (3) Veg. Kofta, (4) Phul Gobi, (5) Masala Baigan/Bharva Baigan/Tinde, (6) Alu Baigan, (7) Lauki, (8) Kumda (Lal Dudhi), (9) Patta Gobi With Alu, (10) Palak Or Methi Paneer, (11) Kabuli Or Kala Channa With Alu, (12) Methi Besan, Chubak (Besan Wadi), (13) Malai Khofta Etc., (14) Soyabeans (15) Dry Peas, (16) Rajma, (17) Mushrooms, Or Seasonal Sabji can be used every day unique.
- f) **Curd (Limited)- a 100ml** (Daily prepared from milk) - **No Thin Curd should be used.** Dahi Curry (Kadi) Or Yoghurt can be served instead of Curd once a week.
- g) **Pickle (Limited)** Diff. varieties should be used.
- h) **Salad (Limited)** Minimum Three Items (In addition to Lemon & Onion) Should Be Used (CuCubar, Beet, Radish, Carrot).
- i) **Papad (Limited) Lijjat / Bikanare** (Mung Or Mixed with Urad). Roasted or Fried.

Note: - Lunch / Dinner Minimum Menu

- (1) Rice & Roti,
- (2) Two Vegetables,
- (3) Salad,
- (4) Papad,
- (5) Dal / Channa / Rajma,
- (6) Pickles,
- (7) Curd / Raita,
- (8) Mouth Freshner / Fennel sheed (saunf)

Twice in a week during lunch/dinner, in place of Curry Sabji following is to be served to the Trainees:

(1) Paneer Butter Masala / Malai Kofta with min 100 gms Paneer.

Or

(2) Fish/Chicken/Mutton curry/ masala min 100 gms

Note:-

- 1. Food Must Be “ Tasty “ With Less Masala, Salt & Oil and vegetables / Dal used for lunch should not be repeated in dinner**
- 2. Under unavoidable circumstances any change in the menu can be effected in consultation with mess committee / office incharge of NPTI.**
- 3. Tea / Coffee to be served in bone china cup & saucer or good quality paper cups (Biodegradable). No plastic / disposable cup / glass of non biodegradable nature will be allowed.**
- 4. All Lunch / Dinner will be served in good quality utensils.**
- 5. All utensils including Thermos / Flask / water jug will be provided by the contractor nothing will be given by NPTI.**

BUFFET M E N U

B. (To be served to the Trainees/Students covered under packaged boarding facilities for residential courses)

1. MORNING BED TEA / COFFEE (06:30 To 07:00 A.M.)

Morning bed tea (tea bag)/coffee of a minimum 100 ml should be served to trainees/students/guests in their rooms in all the hostels at 06:30 a.m. with proper flask & cups. Water & Milk should be in the ratio of 1:1.

2. BUFFET BREAKFAST (WITH TEA / COFFEE)

Tea (Tea bag) /coffee of a minimum 100 ML. Water & Milk should be in the ratio of 1:1.

(A) Essential Part (must be served every day):-

(1) Bread (Four slices normal size) with Butter in chiptet (8-10 gm) and Mixed Fruit Jam in sachet or Bread (Four slices normal size) with two eggs omlette or two stuffed Parantha with 100 gms curd.

OR

B. Items from any one of the following:-

(Items mentioned below are limited to not less than 200 gms excluding chutney and sambar etc.)

1. Masala Dosa **(Each with Chutney & Sambar)**.
2. Alu-Poha with Usal (Kabuli-Channa or Gram).
3. Idli with Sambar & Chutney.
4. Sambar Wada with Chutney.
5. Puri with Bhaji.
6. Cholay Bhatore.
7. Pav Bhaji.
8. Uttappam with Sambar & Chutney.
9. Wada Pav.
10. Two Parotha (Plain / Masala with Chatani & Bhaji).

3 (A) BUFFET - L U N C H / DINNER (VEG)

- a. **Phulka / Tandoori Roti :-** (Branded Aata is to be used)- **Puri on Every Sunday During Lunch.**
- b. **Plain Rice :-** (Branded Basmati rice at Least One Year Old). / Vegetable Pulao of Basmati Rice.
- c. **Dal :-**(Tur Dal / Mung Dal / Masur Dal) or Mix Dal and Sambar to be prepared thick.
- d. **Sukhi Green Sabji (only one) -** (1) Bhindi, (2) Cauli-Flower, (3) Gawar, (4) Chowalia Single Or With Alu, (5) Cabbages, (6) Simla Mirch Single Or With Alu, (7) Zunka Besan, (8) Beans, (9) Karela, (10) Baigan Bharta, (11) Guard (12) Pumpkin, (13) Sem, (14) Carrots, (15) Beats, (16) Raddish, (17) Parbals (18) Tinde Or any other Seasonal Vegetables Phul Gobi.
- e. **1. Curry Sabji (only one) -**(1) Dam Alu, (2) Alu Matar, (3) Veg. Kofta, (4) Phul Gobi, (5) Masala Baigan/Bharva Baigan/Tinde, (6) Alu Baigan,(7) Lauki, (8) Kumda (Lal Dudhi), (9) Patta Gobi With Alu, (10) Palak Or Methi Paneer, (11) Kabuli Or Kala Channa With Alu,(12) Methi Besan, Chubak (Besan Wadi),(13) Malai Khofta etc.,(14) Soyabeans (15) Dry Peas, (16) Rajma, Or Seasonal Sabji can be used every day unique.

Or

2. **Paneer** vegetables with minimum of 100 gms. of paneer for each.
- f. **Curd - 100 ml** (Daily prepared from milk) - **No Tin Curd should be used.**
Dahi Curry (Kadi) Or Yoghurt can be served instead of Curd once a week.
- g. **Pickle** Diff. varieties should be used
- h. **Salad Minimum** Three Items (In addition to Lemon & Onion) Should Be Used (Kukumbar, Beet, Radish, Carrot).
- i. **Papad Lijjat / Bikanare** (Mung Or Mixed with Urad). Roasted Or Fried.
- j. 1. **Fruit (Limited)**- Banana, Apple, Water Melon, Mango, Papita, Grapes, Orange, Chikku, Or Any Seasonal Fruit With Variation (One Piece) Medium Size **80 To 100** gms.
- Or
2. 2 pcs. Sweets / ice cream (50 gms. cup of butterscotch / Anjeer Badam / Vanilla of Mother dairy / Amul make to be served)

3 (B) **BUFFET - L U N C H / DINNER (NON VEG)**

Same as item 3 (A) except item (e.1). 150 gms chicken / fish or 150 gms paneer for each to be served.

3 (C) **BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS, OIL ETC.**

Tea / Snacks etc as per item no. 1

1. Breakfast (Buffet / unlimited) , (2 Fruits, Cornflakes, Milk, Juice ,Bread Omelet, Boiled eggs, Fruit Jam ,Jelly, Fried Potatoes, Macaroni / Noodles)
2. Non Veg. Lunch (Buffet / unlimited), (Non Veg. Item Boneless), (1 Soup, 1 Non Veg (Fish or chicken), 2 Vegetables with white/Brown gravy, Rajma/ Choley, 2 seasonal fruits, Yogurt, Ice-cream/ Gulab Gamun)
3. Dinner (Buffet / unlimited), (Non Veg. Item Boneless), (1 Soup, 1 Non Veg (Fish or chicken), 2 Vegetables with white/Brown gravy, Rajma / Choley, 2 seasonal fruits, Yogurt, Ice-cream/ Sweet dish)

4. Tea & Snacks with class room tea:

- a. Evening Snacks (With Tomato Sauce/Chutney)(Limited):-50 To 70 gms any one of the following on rotation basis.(1) Alu Bonda, (2) Besan Pakoda, (3) Mung Pakoda, (4) Samosa (5) Cutlet , (6) Wafers, (7) Paneer Pakoda etc. with tea / coffee 100 ml
- b. Tea Or Coffee:- 100 ml (Quality as Morning Tea/Coffee with two biscuits in class room = two times)

C. Menu for High Tea with Snacks to be supplied for official function

- I) Normal High Tea - (a) Tea / Coffee, Sweet – 1 no., Pastry (Pineapple/ Chocolate) – 1No. Wafers and snacks (Samosa /Cutlet/Paneer Pakora / Kachori) 1 no.with tomato sauce in sachet
(b) Same as item I (a) with Cold Drink
- II) Special High Tea same as item I (a) with roasted Cashew / Almonds approx. 50 gms. each.

Note:-

- 1. Food Must Be “ Tasty “ With Less Masala, Salt & Oil and vegetables / Dal used for lunch should not be repeated in dinner**
- 2. Under unavoidable circumstances any change in the menu can be effected in consultation with mess committee / office incharge of NPTI.**
- 3. Tea / Coffee to be served in bone china cup & saucer good quality or paper cups (Biodegradable) no plastic / disposable cup / glass of non biodegradable nature will be allowed.**
- 4. All Lunch / Dinner will be served in good quality utensils.**
- 5. All utensils including Thermos / Flask / water jug will be provided by the contractor nothing will be given by NPTI.**

EXTRA ITEM:-

ON REQUEST PURE HOT / COLD MILK IS TO BE PROVIDED TO THE TRAINEES

AT A FIXED RATE (AS DECIDED BY MESS COMMITTEE / OFFICE INCHARGE, NPTI)

ANY TRAINEE CAN TAKE COLD DRINK/ ICE CREAM ON PAYMENT BASIS.

PERMISSIBLE BRANDS OF CONSUMABLES ITEM TO BE USED BY THE CONTRACTOR

Besan, Rava	Good local brands
Pulses/Dals	Good local brands
Atta:	Aashirvad, Pillsbury, Nature Fresh, Shaktibhog
Oil Refined	Sundrop, Nature Fresh, Godrej, Fortune, Dhara
Salt	Iodised salt such as Tata, Annapurna, Nature Fresh
Spices	MDH, MTR, Everest, Catch
Ketchup	Maggi, Kissan, Heinz
Butter:	Amul, Britannia, Mother Dairy
Tea:	Brook Bond, Lipton, Tata
Coffee:	Nescafe, Rich, Bru
Bread:	Amul, Modern, Britannia, Perfect make
Jam:	Kissan
Milk	Toned milk of Mother Dairy/ Amul
Paneer :	Amul / Mother dairy
Biscuits:	Britannia, Parle, Good Day
Ice Cream,	Mother Dairy / Amul, – all varieties
Mineral Water	ISI marked Kinley/Bisleri/Ganga, etc.

Note: The Contractor may use any other brand only after obtaining prior written approval from NPTI.

CANTEEN CHARGES

NPTI (CO), Faridabad

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	22	22	23	23	24	24
3.	Lunch / Dinner	2	Each	42	84	44	88	46	92
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		111		117		123
5.	Total cost per trainee per month	1	Month		3346		3527		3708
6.	Average			10581 / 3 = 3527 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	32	32	34	34	36	36
3.	Lunch / Dinner (Veg.)	2	Each	85	170	88	176	91	182
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Each	11	22	12	24	13	26
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		243		255		267
6.	Total cost per trainee per month	1	Month		7327		7687		8049
	Average			23062 /3 = 7687					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	32	32	34	34	36	36
3.	Lunch / Dinner (Non. Veg.)	2	Each	103	206	107	214	111	222
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Day	11	22	12	24	13	26
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		279		293		307
6.	Total cost per trainee per month	1	Month		8411		8833		9255
	Average			26499 /3 = 8833					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	57	57	59	59	61	61
3.	Lunch / Dinner (Veg.)	2	Each	170	340	175	350	180	360
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Day	11	22	12	24	13	26
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		438		454		470
6.	Total cost per trainee per month	1	Month		13204		13687		14169
	Average					41060 /3 = 13687			

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1 st Year		2 nd Year		3 rd Year	
1.	I (a) Normal High Tea	75	Each	42	3150	44	3300	46	3450
	I (b) Normal High Tea (Cold drink etc)	75	Each	52	3900	54	4050	56	4200
2.	II) Special High Tea	75	Each	88	6600	91	6825	94	7050
	Total Cost per month				13650		14175		14700
	Average			42525 /3 = 14175					

APPENDIX - VI

6. Menu on Daily Rate Basis for Trainees and Staff

Sl. No.	Description	Unit	Rate for 1st year (Rs.)	Rate for 2nd year (Rs.)	Rate for 3rd year (Rs.)
1	a) Tea Special 100 ml. (Readymade)	Each	5	6	7
2	b) Tea Special 100 ml. With tea bag	Each	6	7	8
3	Coffee 100 ml	Each	7	8	9
4	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet	Each	8	9	10
5	Toast and Jam (2 bread slice)	Each	8	9	10
6	Two Egg Omelet	Each	14	16	18
7	Single Egg Omelet	Each	7	8	9
8	1 Samosa (70 gm) with chatni	Each	7	8	9
9	1 Kachodi (250 gm) with chatni	Each	7	8	9
10	1 Vegetable cutlet with chatni (100 gm)	Each	9	10	11
11	Vegetable Sandwich (2 slices) with tomato sauce in sachet	Each	21	22	23
12	4 Poori with Choley (Std. Size with 125 gm)	Each	20	21	22
13	1 stuffed pratha (160gm)	Each	10	11	12
14	Plain curd (125 gm)	Each	13	14	15
15	Seasonal Vegetable – 1 plate (120 gm)	Each	20	22	24
16	Dal fried – Full plate (120 gm)	Each	20	22	24
17	Vegetable Soup – 1 cup (120 gm)	Each	13	14	15
18	Tomato soup – 1 cup (120 gm)	Each	13	14	15
19	1 chapati (std. Size)	Each	5	5	6
20	a) Plain Rice full plate (150gm)	Each	20	24	26
21	b) Plain Rice half plate (75gm)	Each	12	14	16
22	Cold Drinks(Pepsi/Coke/Limca etc)	Each	MRP	MRP	MRP
23	b) Fruit juice (200 ml. Canned)	Each	MRP	MRP	MRP
24	Ice cream (100 gm.)	Each	MRP	MRP	MRP
25	Mineral Water (1 ltr / ½ ltr.	Each	MRP	MRP	MRP
26	Lemon Water Per Glass (200 ml.)	Each	MRP	MRP	MRP
27	Sweets	Each	MRP	MRP	MRP
		50	245	272	298
	Average		815/3 =272x30.147=8200		

CANTEEN CHARGES

NPTI (NR), Badarpur

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	22	22	23	23	24	24
3.	Lunch / Dinner	2	Each	42	84	44	88	46	92
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		111		117		123
5.	Total cost per trainee per month	1	Month		3346		3527		3708
6.	Average			10581 / 3 = 3527 per month					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	32	32	34	34	36	36
3.	Lunch / Dinner (Veg.)	2	Each	85	170	88	176	91	182
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Each	11	22	12	24	13	26
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		243		255		267
6.	Total cost per trainee per month	1	Month		7327		7687		8049
	Average			23062 / 3 = 7687					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	32	32	34	34	36	36
3.	Lunch / Dinner (Non. Veg.)	2	Each	103	206	107	214	111	222
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Day	11	22	12	24	13	26
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		279		293		307
6.	Total cost per trainee per month	1	Month		8411		8833		9255
	Average			26499 / 3 = 8833					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	7	7	8	8	9	9
2.	Break Fast including Tea / Coffee	1	Each	57	57	59	59	61	61
3.	Lunch / Dinner (Veg.)	2	Each	170	340	175	350	180	360
4.	a) Evening Tea with Snacks	1	Each	12	12	13	13	14	14
	b) Class room tea with Biscuits	2	Day	11	22	12	24	13	26
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		438		454		470
6.	Total cost per trainee per month	1	Month		13204		13687		14169
	Average					41060 /3 = 13687			

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	42	3150	44	3300	46	3450
	I (b) Normal High Tea (Cold drink etc)	75	Each	52	3900	54	4050	56	4200
2.	II) Special High Tea	75	Each	88	6600	91	6825	94	7050
	Total Cost per month				13650		14175		14700
	Average			42525 /3 = 14175					

APPENDIX - VI

6. Menu on Daily Rate Basis for Trainees and Staff

Sl. No.	Description	Unit	Rate for 1 st year (Rs.)	Rate for 2 nd year (Rs.)	Rate for 3 rd year (Rs.)
1	a) Tea Special 100 ml. (Readymade)	Each	5	6	7
2	b) Tea Special 100 ml. With tea bag	Each	6	7	8
3	Coffee 100 ml	Each	7	8	9
4	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet	Each	8	9	10
5	Toast and Jam (2 bread slice)	Each	8	9	10
6	Two Egg Omelet	Each	14	16	18
7	Single Egg Omelet	Each	7	8	9
8	1 Samosa (70 gm) with chatni	Each	7	8	9
9	1 Kachodi (250 gm) with chatni	Each	7	8	9
10	1 Vegetable cutlet with chatni (100 gm)	Each	9	10	11
11	Vegetable Sandwich (2 slices) with tomato sauce in sachet	Each	21	22	23
12	4 Poori with Choley (Std. Size with 125 gm)	Each	20	21	22
13	1 stuffed pratha (160gm)	Each	10	11	12
14	Plain curd (125 gm)	Each	13	14	15
15	Seasonal Vegetable – 1 plate (120 gm)	Each	20	22	24
16	Dal fried – Full plate (120 gm)	Each	20	22	24
17	Vegetable Soup – 1 cup (120 gm)	Each	13	14	15
18	Tomato soup – 1 cup (120 gm)	Each	13	14	15
19	1 chapati (std. Size)	Each	5	5	6
20	a) Plain Rice full plate (150gm)	Each	20	24	26
21	b) Plain Rice half plate (75gm)	Each	12	14	16
22	Cold Drinks(Pepsi/Coke/Limca etc)	Each	MRP	MRP	MRP
23	b) Fruit juice (200 ml. Canned)	Each	MRP	MRP	MRP
24	Ice cream (100 gm.)	Each	MRP	MRP	MRP
25	Mineral Water (1 ltr / ½ ltr.	Each	MRP	MRP	MRP
26	Lemon Water Per Glass (200 ml.)	Each	MRP	MRP	MRP
27	Sweets	Each	MRP	MRP	MRP
		57	245	272	298
	Average		815/3 =272x30.147=8200		

CANTEEN CHARGES

NPTI (HPTC), Nangal

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	18	18	20	20	22	22
3.	Lunch / Dinner	2	Each	30	60	32	64	34	68
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		83		90		94
5.	Total cost per trainee per month	1	Month		2502		2713		2924
6.	Average			8139 /3 = 2713 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	10	10	11	11	12	12
2.	Break Fast including Tea / Coffee	1	Each	40	40	45	45	50	50
3.	Lunch / Dinner (Veg.)	2	Each	90	180	95	190	100	200
4.	a) Evening Tea with Snacks	1	Each	20	20	22	22	24	24
	b) Class room tea with Biscuits	2	Each	15	30	17	34	19	36
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		280		302		324
6.	Total cost per trainee per month	1	Month		8441		9104		9768
	Average			27313 / 3 = 9104					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	10	10	11	11	12	12
2.	Break Fast including Tea / Coffee	1	Each	40	40	45	45	50	50
3.	Lunch / Dinner (Non. Veg.)	2	Each	110	220	115	230	120	240
4.	a) Evening Tea with Snacks	1	Each	20	20	22	22	24	24
	b) Class room tea with Biscuits	2	Day	15	30	17	34	19	36
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		320		342		364
6.	Total cost per trainee per month	1	Month		9647		10310		10974
	Average			30931 / 3 = 10310					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	10	10	12	12	14	14
2.	Break Fast including Tea / Coffee	1	Each	50	50	55	55	60	60
3.	Lunch / Dinner (Veg.)	2	Each	130	260	140	280	150	300
4.	a) Evening Tea with Snacks	1	Each	40	40	42	42	44	44
	b) Class room tea with Biscuits	2	Day	20	40	22	44	24	48
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		400		433		466
6.	Total cost per trainee per month	1	Month		12059		13054		14049
	Average			39162 /3 = 13054					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	50	3750	55	4125	60	4500
	I (b) Normal High Tea (Cold drink etc)	75	Each	60	4500	65	4875	70	5250
2.	II) Special High Tea	75	Each	80	6000	85	6375	90	6750
	Total Cost per month				14250		15375		16500
	Average			46125 /3 = 15375					

APPENDIX - VI

6. Menu on Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	8	8	9	9	10	10
	b) Tea Special 100 ml. With tea bag		Each	8	8	9	9	10	10
2.	Coffee 100 ml		Each	8	8	9	9	10	10
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	25	25	26	26	27	27
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	20	20	21	21	22	22
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	15	15	16	16	17	17
10.	2 Samber Vada (60 gm each)		Each	15	15	16	16	17	17
11.	1 plate Upma with Chatni (120 gm)		Each	15	15	16	16	17	17
12.	2 idle with sambar (idle 75gm each)		Each	15	15	16	16	17	17
13.	1 Plain vada (50 gm)		Each	10	10	11	11	12	12
14.	1 Dal Vada (40 gm)		Each	15	15	16	16	17	17
15.	1 Samosa (70 gm) with chatni		Each	15	15	16	16	17	17
16.	1 Kachodi (950 gm) with chatni		Each	15	15	16	16	17	17
17.	1 Vegetable cutlet with chatni (100gm)		Each	15	15	16	16	17	17
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	25	25	26	26	27	27
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	25	25	26	26	27	27
22.	a) Chowmin – full plate (250 gm)		Each	25	25	26	26	27	27
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	20	20	21	21	22	22
24.	1 masala dosa with samber chatni		Each	30	30	32	32	34	34
25.	1 onion uthpam		Each	15	15	16	16	17	17
26.	1 plane Parantha (150 gm)		Each	15	15	16	16	17	17
27.	1 stuffed Parantha (160 gm)		Each	20	20	21	21	22	22
28.	Plan curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	20	20	21	21	22	22
30.	Dal fried – Full plate (120 gm)		Each	15	15	16	16	17	17

31.	Vegetable Soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
32.	Tomato soup – 1 cup (120 gm)		Each	20	20	21	21	22	22
33.	Chicken soup – 1 cup (120 gm)		Each	25	25	26	26	27	27
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	10	10	11	11	12	12
36.	Butter Nan (120 gm)		Each	15	15	16	16	17	17
37.	Stuffed Nan (140 gm)		Each	20	20	21	21	22	22
	a) Plain Rice full plate (150 gm)		Each	30	30	32	32	34	34
	b) Plain Rice half plate (75 gm)		Each	20	20	21	21	22	22
38.	Zera Rice/Veg. Pulao (150 gm)		Each	25	25	26	26	27	27
39.	a) Pastry – Pine Apple (std. size)		Each	20	20	21	21	22	22
	b) Pastry – Chocolate (std. size)		Each	20	20	21	21	22	22
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	30	30	32	32	34	34
41.	Custard (100 ml)		Each	15	15	16	16	17	17
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	32	32	34	34
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	50	50	52	52	54	54
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	40	40	42	42	44	44
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			50	50	52	52	54	54
	a) Full Plate – 300 gm (80 gm paneer)		Each	30	30	32	32	34	34
	b) Half Plate – 150 gm (40 gm paneer)		Each	20	20	21	21	22	22
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1129		1193		1257
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each		35		37		39
3.	Ice cream (100 gm)		Each		25		26		27
4.	Mineral Water (1 ltr / ½ ltr.		Each		20		21		22
5.	Lemon Water Per Glass (200 ml.)		Each		20		21		22
	Total				1229		1298		1367
	Average			3894 /3 = 1298x 30.147 = 39131					

CANTEEN CHARGES

NPTI (ER), Durgapur

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	20	20	21	21	22	22
3.	Lunch / Dinner	2	Each	40	80	42	84	44	88
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		106		112		118
5.	Total cost per trainee per month	1	Month		3196		3376		3557
6.	Average			10129 /3 = 3376 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	35	35	37	37	39	39
3.	Lunch / Dinner (Veg.)	2	Each	120	240	125	250	130	260
4.	a) Evening Tea with Snacks	1	Each	15	15	16	16	17	17
	b) Class room tea with Biscuits	2	Each	8	16	9	18	10	20
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		312		328		344
6.	Total cost per trainee per month	1	Month		9406		9888		10371
	Average			29665 / 3 = 9888					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	20	20	22	22	24	24
3.	Lunch / Dinner (Non. Veg.)	2	Each	140	280	145	290	150	300
4.	a) Evening Tea with Snacks	1	Each	15	15	16	16	17	17
	b) Class room tea with Biscuits	2	Day	8	16	9	18	10	20
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		337		353		369
6.	Total cost per trainee per month	1	Month		10160		10642		11124
	Average			31926 /3 = 10642					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	10	10	11	11	12	12
2.	Break Fast including Tea / Coffee	1	Each	75	75	80	80	85	85
3.	Lunch / Dinner (Veg.)	2	Each	175	350	185	370	195	390
4.	a) Evening Tea with Snacks	1	Each	20	20	22	22	24	24
	b) Class room tea with Biscuits	2	Day	8	16	9	18	10	20
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		471		501		531
6.	Total cost per trainee per month	1	Month		14199		15104		16008
	Average			45311 /3 = 15104					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	75	5625	80	6000	85	6375
	I (b) Normal High Tea (Cold drink etc)	75	Each	85	63785	90	6750	95	7125
2.	II) Special High Tea	75	Each	135	10125	140	10500	145	10875
	Total Cost per month				22125		23250		24375
	Average			69750 /3 = 23250					

APPENDIX - VI

6. Menu on Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	6	6	7	7	8	8
	b) Tea Special 100 ml. With tea bag		Each	7	7	8	8	9	9
2.	Coffee 100 ml		Each	10	10	11	11	12	12
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	20	20	21	21	22	22
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	15	15	16	16	17	17
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	10	10	11	11	12	12
10.	2 Samber Vada (60 gm each)		Each	10	10	11	11	12	12
11.	1 plate Upma with Chatni (120 gm)		Each	20	20	21	21	22	22
12.	2 idle with sambar (idle 75gm each)		Each	10	10	11	11	12	12
13.	1 Plain vada (50 gm)		Each	8	8	9	9	10	10
14.	1 Dal Vada (40 gm)		Each	10	10	11	11	12	12
15.	1 Samosa (70 gm) with chatni		Each	7	7	8	8	9	9
16.	1 Kachodi (950 gm) with chatni		Each	7	7	8	8	9	9
17.	1 Vegetable cutlet with chatni (100gm)		Each	10	10	11	11	12	12
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	13	13	14	14	15	15
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	13	13	14	14	15	15
22.	a) Chowmin – full plate (250 gm)		Each	30	30	31	31	32	32
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	30	30	31	31	32	32
24.	1 masala dosa with samber chatni		Each	35	35	36	36	37	37
25.	1 onion uthpam		Each	30	30	31	31	32	32
26.	1 plane Parantha (150 gm)		Each	12	12	13	13	14	14
27.	1 stuffed Parantha (160 gm)		Each	15	15	16	16	17	17
28.	Plan curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	35	35	36	36	37	37
30.	Dal fried – Full plate (120 gm)		Each	30	30	31	31	32	32

31.	Vegetable Soup – 1 cup (120 gm)		Each	30	30	31	31	32	32
32.	Tomato soup – 1 cup (120 gm)		Each	30	30	31	31	32	32
33.	Chicken soup – 1 cup (120 gm)		Each	40	40	42	42	44	44
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	15	15	16	16	17	17
36.	Butter Nan (120 gm)		Each	20	20	21	21	22	22
37.	Stuffed Nan (140 gm)		Each	25	25	26	26	27	27
	a) Plain Rice full plate (150 gm)		Each	25	25	26	26	27	27
	b) Plain Rice half plate (75 gm)		Each	15	15	16	16	17	17
38.	Zera Rice/Veg. Pulao (150 gm)		Each	30	30	31	31	32	32
39.	a) Pastry – Pine Apple (std. size)		Each	15	15	16	16	17	17
	b) Pastry – Chocolate (std. size)		Each	15	15	16	16	17	17
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	10	10	11	11	12	12
41.	Custard (100 ml)		Each	20	20	21	21	22	22
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	20	20	21	21	22	22
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	22	22	23	23	24	24
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	31	31	32	32
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	70	70	72	72	74	74
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	50	50	52	52	54	54
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			40	40	42	42	44	44
	a) Full Plate – 300 gm (80 gm paneer)		Each	75	75	77	77	79	79
	b) Half Plate – 150 gm (40 gm paneer)		Each	40	40	42	42	44	44
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1215		1277		1339
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each	18	18	19	19	20	20
3.	Ice cream (100 gm)		Each	10	10	11	11	12	12
4.	Mineral Water (1 ltr / ½ ltr.		Each	16	16	17	17	18	18
5.	Lemon Water Per Glass (200 ml.)		Each	12	12	13	13	14	14
	Total				1271		1337		1403
	Average			4011 /3 = 1337x 30.147 = 40307					

CANTEEN CHARGES

NPTI (NER), Guwahati

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	20	20	21	21	22	22
3.	Lunch / Dinner	2	Each	40	80	42	84	44	88
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		106		112		118
5.	Total cost per trainee per month	1	Month		3196		3376		3557
6.	Average				10129 /3 = 3376 per month				

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	35	35	37	37	39	39
3.	Lunch / Dinner (Veg.)	2	Each	120	240	125	250	130	260
4.	a) Evening Tea with Snacks	1	Each	15	15	16	16	17	17
	b) Class room tea with Biscuits	2	Each	8	16	9	18	10	20
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		312		328		344
6.	Total cost per trainee per month	1	Month		9406		9888		10371
	Average			29665 / 3 = 9888					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	6	6	7	7	8	8
2.	Break Fast including Tea / Coffee	1	Each	20	20	22	22	24	24
3.	Lunch / Dinner (Non. Veg.)	2	Each	140	280	145	290	150	300
4.	a) Evening Tea with Snacks	1	Each	15	15	16	16	17	17
	b) Class room tea with Biscuits	2	Day	8	16	9	18	10	20
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		337		353		369
6.	Total cost per trainee per month	1	Month		10160		10642		11124
	Average			31926 /3 = 10642					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	10	10	11	11	12	12
2.	Break Fast including Tea / Coffee	1	Each	75	75	80	80	85	85
3.	Lunch / Dinner (Veg.)	2	Each	175	350	185	370	195	390
4.	a) Evening Tea with Snacks	1	Each	20	20	22	22	24	24
	b) Class room tea with Biscuits	2	Day	8	16	9	18	10	20
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		471		501		531
6.	Total cost per trainee per month	1	Month		14199		15104		16008
	Average			45311 /3 = 15104					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	75	5625	80	6000	85	6375
	I (b) Normal High Tea (Cold drink etc)	75	Each	85	63785	90	6750	95	7125
2.	II) Special High Tea	75	Each	135	10125	140	10500	145	10875
	Total Cost per month				22125		23250		24375
	Average			69750 /3 = 23250					

APPENDIX - VI

6. Menu on Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	6	6	7	7	8	8
	b) Tea Special 100 ml. With tea bag		Each	7	7	8	8	9	9
2.	Coffee 100 ml		Each	10	10	11	11	12	12
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	20	20	21	21	22	22
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	15	15	16	16	17	17
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	10	10	11	11	12	12
10.	2 Samber Vada (60 gm each)		Each	10	10	11	11	12	12
11.	1 plate Upma with Chatni (120 gm)		Each	20	20	21	21	22	22
12.	2 idle with sambar (idle 75gm each)		Each	10	10	11	11	12	12
13.	1 Plain vada (50 gm)		Each	8	8	9	9	10	10
14.	1 Dal Vada (40 gm)		Each	10	10	11	11	12	12
15.	1 Samosa (70 gm) with chatni		Each	7	7	8	8	9	9
16.	1 Kachodi (950 gm) with chatni		Each	7	7	8	8	9	9
17.	1 Vegetable cutlet with chatni (100gm)		Each	10	10	11	11	12	12
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	13	13	14	14	15	15
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	13	13	14	14	15	15
22.	a) Chowmin – full plate (250 gm)		Each	30	30	31	31	32	32
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	30	30	31	31	32	32
24.	1 masala dosa with samber chatni		Each	35	35	36	36	37	37
25.	1 onion uthpam		Each	30	30	31	31	32	32
26.	1 plane Parantha (150 gm)		Each	12	12	13	13	14	14
27.	1 stuffed Parantha (160 gm)		Each	15	15	16	16	17	17
28.	Plan curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	35	35	36	36	37	37
30.	Dal fried – Full plate (120 gm)		Each	30	30	31	31	32	32

31.	Vegetable Soup – 1 cup (120 gm)		Each	30	30	31	31	32	32
32.	Tomato soup – 1 cup (120 gm)		Each	30	30	31	31	32	32
33.	Chicken soup – 1 cup (120 gm)		Each	40	40	42	42	44	44
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	15	15	16	16	17	17
36.	Butter Nan (120 gm)		Each	20	20	21	21	22	22
37.	Stuffed Nan (140 gm)		Each	25	25	26	26	27	27
	a) Plain Rice full plate (150 gm)		Each	25	25	26	26	27	27
	b) Plain Rice half plate (75 gm)		Each	15	15	16	16	17	17
38.	Zera Rice/Veg. Pulao (150 gm)		Each	30	30	31	31	32	32
39.	a) Pastry – Pine Apple (std. size)		Each	15	15	16	16	17	17
	b) Pastry – Chocolate (std. size)		Each	15	15	16	16	17	17
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	10	10	11	11	12	12
41.	Custard (100 ml)		Each	20	20	21	21	22	22
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	20	20	21	21	22	22
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	22	22	23	23	24	24
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	31	31	32	32
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	70	70	72	72	74	74
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	50	50	52	52	54	54
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			40	40	42	42	44	44
	a) Full Plate – 300 gm (80 gm paneer)		Each	75	75	77	77	79	79
	b) Half Plate – 150 gm (40 gm paneer)		Each	40	40	42	42	44	44
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1215		1277		1339
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each	18	18	19	19	20	20
3.	Ice cream (100 gm)		Each	10	10	11	11	12	12
4.	Mineral Water (1 ltr / ½ ltr.		Each	16	16	17	17	18	18
5.	Lemon Water Per Glass (200 ml.)		Each	12	12	13	13	14	14
	Total				1271		1337		1403
	Average			4011 /3 = 1337x 30.147 = 40307					

CANTEEN CHARGES

NPTI (PSTI), Bangalore

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner	2	Each	50	100	52	104	54	108
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		138		145		152
5.	Total cost per trainee per month	1	Month		4160		4371		4582
6.	Average			13111 / 3 = 4371 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Veg.)	2	Each	50	100	55	110	60	120
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits	2	Each	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		193		212		231
6.	Total cost per trainee per month	1	Month		5818		6391		6964
	Average			19173 /3 = 6391					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Non. Veg.)	2	Each	70	140	75	150	80	160
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits	2	Day	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		233		252		271
6.	Total cost per trainee per month	1	Month		7024		7597		8170
	Average			22791 /3 = 7597					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	15	15	17	17	19	19
2.	Break Fast including Tea / Coffee	1	Each	50	50	55	55	60	60
3.	Lunch / Dinner (Veg.)	2	Each	120	240	130	260	140	280
4.	a) Evening Tea with Snacks	1	Each	40	40	42	42	44	44
	b) Class room tea with Biscuits	2	Day	25	50	27	54	30	60
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		395		428		463
6.	Total cost per trainee per month	1	Month		11908		12903		13958
	Average			38769 /3 = 12923					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	50	3750	55	4125	60	4500
	I (b) Normal High Tea (Cold drink etc)	75	Each	60	4500	65	4875	70	5250
2.	II) Special High Tea	75	Each	80	6000	85	6375	90	6750
	Total Cost per month				14250		15375		16500
	Average			46125 /3 = 15375					

APPENDIX - VI

6. Menu On Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	8	8	9	9	10	10
	b) Tea Special 100 ml. With tea bag		Each	8	8	9	9	10	10
2.	Coffee 100 ml		Each	8	8	9	9	10	10
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	25	25	26	26	27	27
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	20	20	21	21	22	22
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	15	15	16	16	17	17
10.	2 Samber Vada (60 gm each)		Each	15	15	16	16	17	17
11.	1 plate Upma with Chatni (120 gm)		Each	15	15	16	16	17	17
12.	2 idle with sambar (idle 75gm each)		Each	15	15	16	16	17	17
13.	1 Plain vada (50 gm)		Each	10	10	11	11	12	12
14.	1 Dal Vada (40 gm)		Each	15	15	16	16	17	17
15.	1 Samosa (70 gm) with chatni		Each	15	15	16	16	17	17
16.	1 Kachodi (950 gm) with chatni		Each	15	15	16	16	17	17
17.	1 Vegetable cutlet with chatni (100gm)		Each	15	15	16	16	17	17
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	25	25	26	26	27	27
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	25	25	26	26	27	27
22.	a) Chowmin – full plate (250 gm)		Each	25	25	26	26	27	27
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	20	20	21	21	22	22
24.	1 masala dosa with samber chatni		Each	30	30	32	32	34	34
25.	1 onion uthpam		Each	15	15	16	16	17	17
26.	1 plane Parantha (150 gm)		Each	15	15	16	16	17	17
27.	1 stuffed Parantha (160 gm)		Each	20	20	21	21	22	22
28.	Plain curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	20	20	21	21	22	22
30.	Dal fried – Full plate (120 gm)		Each	15	15	16	16	17	17

31.	Vegetable Soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
32.	Tomato soup – 1 cup (120 gm)		Each	20	20	21	21	22	22
33.	Chicken soup – 1 cup (120 gm)		Each	25	25	26	26	27	27
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	10	10	11	11	12	12
36.	Butter Nan (120 gm)		Each	15	15	16	16	17	17
37.	Stuffed Nan (140 gm)		Each	20	20	21	21	22	22
	a) Plain Rice full plate (150 gm)		Each	30	30	32	32	34	34
	b) Plain Rice half plate (75 gm)		Each	20	20	21	21	22	22
38.	Zera Rice/Veg. Pulao (150 gm)		Each	25	25	26	26	27	27
39.	a) Pastry – Pine Apple (std. size)		Each	20	20	21	21	22	22
	b) Pastry – Chocolate (std. size)		Each	20	20	21	21	22	22
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	30	30	32	32	34	34
			Each	30	30	32	32	34	34
41.	Custard (100 ml)		Each	15	15	16	16	17	17
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	32	32	34	34
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	50	50	52	52	54	54
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	40	40	42	42	44	44
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			50	50	52	52	54	54
	a) Full Plate – 300 gm (80 gm paneer)		Each	30	30	32	32	34	34
	b) Half Plate – 150 gm (40 gm paneer)		Each	20	20	21	21	22	22
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1129		1193		1257
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each		35		37		37
3.	Ice cream (100 gm)		Each		25		26		27
4.	Mineral Water (1 ltr / ½ ltr.		Each		20		21		22
5.	Lemon Water Per Glass (200 ml.)		Each		20		21		22
	Total				1229		1298		1367
	Average			3894 / 3 = 1298x 30.147 = 39131					

CANTEEN CHARGES
NPTI (HLTC), Bangalore

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner	2	Each	50	100	52	104	54	108
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		138		145		152
5.	Total cost per trainee per month	1	Month		4160		4371		4582
6.	Average			13111 / 3 = 4371 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Veg.)	2	Each	50	100	55	110	60	120
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits)	2	Each	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		193		212		231
6.	Total cost per trainee per month	1	Month		5818		6391		6964
	Average			19173 /3 = 6391					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Non. Veg.)	2	Each	70	140	75	150	80	160
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits	2	Day	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		233		252		271
6.	Total cost per trainee per month	1	Month		7024		7597		8170
	Average			22791 /3 = 7597					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	15	15	17	17	19	19
2.	Break Fast including Tea / Coffee	1	Each	50	50	55	55	60	60
3.	Lunch / Dinner (Veg.)	2	Each	120	240	130	260	140	280
4.	a) Evening Tea with Snacks)	1	Each	40	40	42	42	44	44
	b) Class room tea with Biscuits	2	Day	25	50	27	54	30	60
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		395		428		463
6.	Total cost per trainee per month	1	Month		11908		12903		13958
	Average			38769 /3 = 12923					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	50	3750	55	4125	60	4500
	I (b) Normal High Tea (Cold drink etc)	75	Each	60	4500	65	4875	70	5250
2.	II) Special High Tea	75	Each	80	6000	85	6375	90	6750
	Total Cost per month				14250		15375		16500
	Average			46125 /3 = 15375					

APPENDIX - VI

6. Menu On Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	8	8	9	9	10	10
	b) Tea Special 100 ml. With tea bag		Each	8	8	9	9	10	10
2.	Coffee 100 ml		Each	8	8	9	9	10	10
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	25	25	26	26	27	27
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	20	20	21	21	22	22
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	15	15	16	16	17	17
10.	2 Samber Vada (60 gm each)		Each	15	15	16	16	17	17
11.	1 plate Upma with Chatni (120 gm)		Each	15	15	16	16	17	17
12.	2 idle with sambar (idle 75gm each)		Each	15	15	16	16	17	17
13.	1 Plain vada (50 gm)		Each	10	10	11	11	12	12
14.	1 Dal Vada (40 gm)		Each	15	15	16	16	17	17
15.	1 Samosa (70 gm) with chatni		Each	15	15	16	16	17	17
16.	1 Kachodi (950 gm) with chatni		Each	15	15	16	16	17	17
17.	1 Vegetable cutlet with chatni (100gm)		Each	15	15	16	16	17	17
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	25	25	26	26	27	27
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	25	25	26	26	27	27
22.	a) Chowmin – full plate (250 gm)		Each	25	25	26	26	27	27
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	20	20	21	21	22	22
24.	1 masala dosa with samber chatni		Each	30	30	32	32	34	34
25.	1 onion uthpam		Each	15	15	16	16	17	17
26.	1 plane Parantha (150 gm)		Each	15	15	16	16	17	17
27.	1 stuffed Parantha (160 gm)		Each	20	20	21	21	22	22
28.	Plain curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	20	20	21	21	22	22
30.	Dal fried – Full plate (120 gm)		Each	15	15	16	16	17	17

31.	Vegetable Soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
32.	Tomato soup – 1 cup (120 gm)		Each	20	20	21	21	22	22
33.	Chicken soup – 1 cup (120 gm)		Each	25	25	26	26	27	27
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	10	10	11	11	12	12
36.	Butter Nan (120 gm)		Each	15	15	16	16	17	17
37.	Stuffed Nan (140 gm)		Each	20	20	21	21	22	22
	a) Plain Rice full plate (150 gm)		Each	30	30	32	32	34	34
	b) Plain Rice half plate (75 gm)		Each	20	20	21	21	22	22
38.	Zera Rice/Veg. Pulao (150 gm)		Each	25	25	26	26	27	27
39.	a) Pastry – Pine Apple (std. size)		Each	20	20	21	21	22	22
	b) Pastry – Chocolate (std. size)		Each	20	20	21	21	22	22
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	30	30	32	32	34	34
41.	Custard (100 ml)		Each	15	15	16	16	17	17
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	32	32	34	34
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	50	50	52	52	54	54
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	40	40	42	42	44	44
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			50	50	52	52	54	54
	a) Full Plate – 300 gm (80 gm paneer)		Each	30	30	32	32	34	34
	b) Half Plate – 150 gm (40 gm paneer)		Each	20	20	21	21	22	22
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1129		1193		1257
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each		35		37		37
3.	Ice cream (100 gm)		Each		25		26		27
4.	Mineral Water (1 ltr / ½ ltr.		Each		20		21		22
5.	Lemon Water Per Glass (200 ml.)		Each		20		21		22
	Total				1229		1298		1367
	Average			3894 / 3 = 1298x 30.147 = 39131					

CANTEEN CHARGES

NPTI (WR), Nagpur

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	15	15	17	17	19	19
3.	Lunch / Dinner	2	Each	30	60	32	64	34	68
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		80		87		94
5.	Total cost per trainee per month	1	Month		2411		2623		2834
6.	Average			7868 /3 = 2623 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	25	25	27	27	29	29
3.	Lunch / Dinner (Veg.)	2	Each	50	100	55	110	60	120
4.	a) Evening Tea with Snacks	1	Each	10	10	11	11	12	12
	b) Class room tea with Biscuits	2	Each	10	20	11	22	12	24
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		160		176		192
6.	Total cost per trainee per month	1	Month		4824		5306		5788
	Average			15918 /3 = 5306					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	5	5	6	6	7	7
2.	Break Fast including Tea / Coffee	1	Each	25	25	27	27	29	29
3.	Lunch / Dinner (Non. Veg.)	2	Each	110	220	120	240	130	260
4.	a) Evening Tea with Snacks	1	Each	10	10	11	11	12	12
	b) Class room tea with Biscuits	2	Day	10	20	11	22	12	24
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		280		306		332
6.	Total cost per trainee per month	1	Month		8441		9225		10009
	Average			27675 /3 = 9225					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	10	10	12	12	14	14
2.	Break Fast including Tea / Coffee	1	Each	50	50	55	55	60	60
3.	Lunch / Dinner (Veg.)	2	Each	130	260	140	280	150	300
4.	a) Evening Tea with Snacks	1	Each	40	40	42	42	44	44
	b) Class room tea with Biscuits	2	Day	20	40	22	44	24	48
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		400		433		466
6.	Total cost per trainee per month	1	Month		12059		13054		14049
	Average			39162 /3 = 13054					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	8	600	10	750	12	900
	I (b) Normal High Tea (Cold drink etc)	75	Each	18	1350	20	1500	22	1650
2.	II) Special High Tea	75	Each	20	1500	25	1875	30	2250
	Total Cost per month				3450		4125		4800
	Average			12375 /3 = 4125					

APPENDIX - VI

6. Menu On Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	5	5	6	6	7	7
	b) Tea Special 100 ml. With tea bag		Each	6	6	7	7	8	8
2.	Coffee 100 ml		Each	7	7	8	8	9	9
3.	Lassi (150 gm Curd) Sweet or Salty		Each						
4.	a) Fruit Juice (200 ml. Fresh)		Each	12	12	13	13	14	14
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	6	6	7	7	8	8
6.	Toast and Jam (2 bread slice)		Each	6	6	7	7	8	8
7.	Two Egg Omelet		Each	12	12	13	13	14	14
8.	Single Egg Omelet		Each	7	7	8	8	9	9
9.	Dahi Vada 2 pieces (40 gm each)		Each	15	15	16	16	17	17
10.	2 Samber Vada (60 gm each)		Each	15	15	16	16	17	17
11.	1 plate Upma with Chatni (120 gm)		Each	12	12	13	13	14	14
12.	2 idle with sambar (idle 75gm each)		Each	15	15	16	16	17	17
13.	1 Plain vada (50 gm)		Each	5	5	6	6	7	7
14.	1 Dal Vada (40 gm)		Each	10	10	11	11	12	12
15.	1 Samosa (70 gm) with chatni		Each	10	10	11	11	12	12
16.	1 Kachodi (950 gm) with chatni		Each	10	10	11	11	12	12
17.	1 Vegetable cutlet with chatni (100gm)		Each	10	10	11	11	12	12
18.	1 Bread Roll with chatni		Each	10	10	11	11	12	12
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	15	15	16	16	17	17
20.	4 Poori with Choley (std. Size with 125 gm)		Each	15	15	16	16	17	17
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	20	20	21	21	22	22
22.	a) Chowmin – full plate (250 gm)		Each	20	20	21	21	22	22
	b) Chowmin – half plate (150 gm)		Each	15	15	16	16	17	17
23.	1 plain dosa with chatni		Each	15	15	16	16	17	17
24.	1 masala dosa with samber chatni		Each	20	20	21	21	22	22
25.	1 onion uthpam		Each	12	12	13	13	14	14
26.	1 plane Parantha (150 gm)		Each	10	10	11	11	12	12
27.	1 stuffed Parantha (160 gm)		Each	20	20	21	21	22	22
28.	Plain curd (125 gm)		Each	15	15	16	16	17	17
29.	Seasonal Vegetable–1 plate(120gm)		Each	20	20	21	21	22	22
30.	Dal fried – Full plate (120 gm)		Each	80	80	85	85	90	90

31.	Vegetable Soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
32.	Tomato soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
33.	Chicken soup – 1 cup (120 gm)		Each	25	25	27	27	29	29
34.	1 chapati (std. Size)		Each	3	3	4	4	5	5
35.	Plain Nan (120 gm)		Each	10	10	11	11	12	12
36.	Butter Nan (120 gm)		Each	10	10	11	11	12	12
37.	Stuffed Nan (140 gm)		Each						
	a) Plain Rice full plate (150 gm)		Each	30	30	32	32	34	34
	b) Plain Rice half plate (75 gm)		Each	20	20	21	21	22	22
38.	Zera Rice/Veg. Pulao (150 gm)		Each	25	25	27	27	29	29
39.	a) Pastry – Pine Apple (std. size)		Each						
	b) Pastry – Chocolate (std. size)		Each						
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	5	5	6	6	7	7
41.	Custard (100 ml)		Each	8	8	9	9	10	10
42.	Kheer (250 gm with sugar)		Each	10	10	11	11	12	12
43.	Milk (250 gm) with sugar		Each	10	10	11	11	12	12
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each						
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each						
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each						
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	40	40	42	42	44	44
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	30	30	32	32	34	34
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily								
	a) Full Plate – 300 gm (80 gm paneer)		Each	50	50	52	52	54	54
	b) Half Plate – 150 gm (40 gm paneer)		Each	30	30	32	32	34	34
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		786		845		904
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each						
3.	Ice cream (100 gm)		Each						
4.	Mineral Water (1 ltr / ½ ltr.		Each						
5.	Lemon Water Per Glass (200 ml.)		Each						
	Total				786		845		904
	Average			2535 /3 = 845x 30.147 = 25474					

CANTEEN CHARGES

NPTI (SR), Neyveli

APPENDIX - I

1. Charges for Trainees / Student in hostels on monthly Rate Basis

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner	2	Each	50	100	52	104	54	108
4.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3)	1	Day		138		145		152
5.	Total cost per trainee per month	1	Month		4160		4371		4582
6.	Average			13111 / 3 = 4371 per month					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - II

2. Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Veg.)	2	Each	50	100	55	110	60	120
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits	2	Each	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		193		212		231
6.	Total cost per trainee per month	1	Month		5818		6391		6964
	Average			19173 /3 = 6391					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - III

3. Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses

Sl. No.	Description	Qty	Unit	1 st Year		2 nd Year		3 rd Year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	Bed Tea	1	Each	8	8	9	9	10	10
2.	Break Fast including Tea / Coffee	1	Each	30	30	32	32	34	34
3.	Lunch / Dinner (Non. Veg.)	2	Each	70	140	75	150	80	160
4.	a) Evening Tea with Snacks	1	Each	25	25	27	27	29	29
	b) Class room tea with Biscuits	2	Day	15	30	17	34	19	38
5.	Full day cost per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		233		252		271
6.	Total cost per trainee per month	1	Month		7024		7597		8170
	Average			22791 /3 = 7597					

*** Multiplying factor 30.147 with full day rate for calculating per month rate**

APPENDIX - IV

4. BUFFET - L U N C H / DINNER (NON VEG) CONTINENTAL FOOD FOR FOREIGN TRAINEES PREPARED WITH MATCHING HERBS OIL ETC

Sl. No.	Description	Qty	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	Bed Tea	1	Each	15	15	17	17	19	19
2.	Break Fast including Tea / Coffee	1	Each	50	50	55	55	60	60
3.	Lunch / Dinner (Veg.)	2	Each	120	240	130	260	140	280
4.	a) Evening Tea with Snacks	1	Each	40	40	42	42	44	44
	b) Class room tea with Biscuits	2	Day	25	50	27	54	30	60
5.	Full day rate per trainees per day (Sl. No. 1 + 2 + 3 + 4)	1	Day		395		428		463
6.	Total cost per trainee per month	1	Month		11908		12903		13958
	Average			38769 / 3 = 12923					

* Multiplying factor 30.147 with full day rate for calculating per month rate

APPENDIX - V

5. High Tea with snacks

Sl. No.	Description	Qty / month	Unit	Rate	Cost	Rate	Cost	Rate	Cost
				1st Year		2nd Year		3rd Year	
1.	I (a) Normal High Tea	75	Each	50	3750	55	4125	60	4500
	I (b) Normal High Tea (Cold drink etc)	75	Each	60	4500	65	4875	70	5250
2.	II) Special High Tea	75	Each	80	6000	85	6375	90	6750
	Total Cost per month				14250		15375		16500
	Average			46125 /3 = 15375					

APPENDIX - VI

6. Menu On Daily Rate Basis for Trainees and Staff

Sl. No.	Name of Item	Qty	Unit	1 st year		2 nd year		3 rd year	
				Rate	Cost	Rate	Cost	Rate	Cost
1.	a) Tea Special 100 ml.(Reademade)		Each	8	8	9	9	10	10
	b) Tea Special 100 ml. With tea bag		Each	8	8	9	9	10	10
2.	Coffee 100 ml		Each	8	8	9	9	10	10
3.	Lassi (150 gm Curd) Sweet or Salty		Each	15	15	16	16	17	17
4.	a) Fruit Juice (200 ml. Fresh)		Each	25	25	26	26	27	27
5.	Toast and Butter (2 Bread slice) with 8-10 gm butter chiplet		Each	20	20	21	21	22	22
6.	Toast and Jam (2 bread slice)		Each	20	20	21	21	22	22
7.	Two Egg Omelet		Each	20	20	21	21	22	22
8.	Single Egg Omelet		Each	10	10	11	11	12	12
9.	Dahi Vada 2 pieces (40 gm each)		Each	15	15	16	16	17	17
10.	2 Samber Vada (60 gm each)		Each	15	15	16	16	17	17
11.	1 plate Upma with Chatni (120 gm)		Each	15	15	16	16	17	17
12.	2 idle with sambar (idle 75gm each)		Each	15	15	16	16	17	17
13.	1 Plain vada (50 gm)		Each	10	10	11	11	12	12
14.	1 Dal Vada (40 gm)		Each	15	15	16	16	17	17
15.	1 Samosa (70 gm) with chatni		Each	15	15	16	16	17	17
16.	1 Kachodi (950 gm) with chatni		Each	15	15	16	16	17	17
17.	1 Vegetable cutlet with chatni (100gm)		Each	15	15	16	16	17	17
18.	1 Bread Roll with chatni		Each	15	15	16	16	17	17
19.	Vegetable Sandwich (2 slices) with tomato sauce in sachet		Each	20	20	21	21	22	22
20.	4 Poori with Choley (std. Size with 125 gm)		Each	25	25	26	26	27	27
21.	2 Bhatura with channa (std. Size with 125 gm)		Each	25	25	26	26	27	27
22.	a) Chowmin – full plate (250 gm)		Each	25	25	26	26	27	27
	b) Chowmin – half plate (150 gm)		Each	20	20	21	21	22	22
23.	1 plain dosa with chatni		Each	20	20	21	21	22	22
24.	1 masala dosa with samber chatni		Each	30	30	32	32	34	34
25.	1 onion uthpam		Each	15	15	16	16	17	17
26.	1 plane Parantha (150 gm)		Each	15	15	16	16	17	17
27.	1 stuffed Parantha (160 gm)		Each	20	20	21	21	22	22
28.	Plain curd (125 gm)		Each	20	20	21	21	22	22
29.	Seasonal Vegetable–1 plate(120gm)		Each	20	20	21	21	22	22
30.	Dal fried – Full plate (120 gm)		Each	15	15	16	16	17	17

31.	Vegetable Soup – 1 cup (120 gm)		Each	15	15	16	16	17	17
32.	Tomato soup – 1 cup (120 gm)		Each	20	20	21	21	22	22
33.	Chicken soup – 1 cup (120 gm)		Each	25	25	26	26	27	27
34.	1 chapati (std. Size)		Each	5	5	6	6	7	7
35.	Plain Nan (120 gm)		Each	10	10	11	11	12	12
36.	Butter Nan (120 gm)		Each	15	15	16	16	17	17
37.	Stuffed Nan (140 gm)		Each	20	20	21	21	22	22
	a) Plain Rice full plate (150 gm)		Each	30	30	32	32	34	34
	b) Plain Rice half plate (75 gm)		Each	20	20	21	21	22	22
38.	Zera Rice/Veg. Pulao (150 gm)		Each	25	25	26	26	27	27
39.	a) Pastry – Pine Apple (std. size)		Each	20	20	21	21	22	22
	b) Pastry – Chocolate (std. size)		Each	20	20	21	21	22	22
40.	Burfi/Rasgul a/Gulab jamun (70 gm)		Each	30	30	32	32	34	34
			Each	30	30	32	32	34	34
41.	Custard (100 ml)		Each	15	15	16	16	17	17
42.	Kheer (250 gm with sugar)		Each	20	20	21	21	22	22
43.	Milk (250 gm) with sugar		Each	20	20	21	21	22	22
44.	a) Vegetable Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	b) Cheese Patties (std. size) with tomato sauce in sachet		Each	25	25	26	26	27	27
	c) Chicken Patties (std. size) with tomato sauce in sachet		Each	30	30	32	32	34	34
45.	Rice chicken (150 gm Boiled Rice & 100 gm chicken)		Each	50	50	52	52	54	54
46.	Rice Egg Curry (2 egg with 150 gms. Rice)		Each	40	40	42	42	44	44
47.	Shahi Paneer / Palak Paneer / Mater Paneer / Malai Kopta or special seasonal vegetable to be prepared daily			50	50	52	52	54	54
	a) Full Plate – 300 gm (80 gm paneer)		Each	30	30	32	32	34	34
	b) Half Plate – 150 gm (40 gm paneer)		Each	20	20	21	21	22	22
48.	Total cost for one month in 1st year & 2nd year & 3rd year		Month		1129		1193		1257
1.	Cold Drinks (Pepsi/Coke/Limca etc.)		Each	MRP					
2.	b) Fruit juice (200 ml. Canned)		Each		35		37		37
3.	Ice cream (100 gm)		Each		25		26		27
4.	Mineral Water (1 ltr / ½ ltr.		Each		20		21		22
5.	Lemon Water Per Glass (200 ml.)		Each		20		21		22
	Total				1229		1298		1367
	Average			3894 / 3 = 1298x 30.147 = 39131					

SECTION-6

PRE-QUALIFICATION BID (CONTENTS OF ENVELOPE - 1)

BID SUBMISSION FORM

Ref. No
From: [Name, address and telephone nos. of the bidder]

Dated:

To,
Dy. Director (Purchase)
NPTI, Corporate Office
Sector – 33, Faridabad
Haryana.

Subject: Submission of Pre-qualification Bid for Contract for E-Tender for Running Canteen at institutes of NPTI – reg.

Dear Sir,

We, the undersigned, offer to provide the services in accordance with terms & conditions of Tender enquiry No. NPTI/CO/Purch/ET-4Canteen/2017. We are hereby submitting our bid.

We hereby declare that all the information and statements made in this bid are true and accept that any misinterpretation contained in it may lead to our disqualification.

The prices quoted by us are valid till six months from the date of submission of the quotation. We confirm that this bid will remain binding upon us and may be accepted by you at any time before the expiry date.

Prices have been arrived independently without consultation, communication, agreement or understanding (for the purpose of restricting competition) with any competitor.

We agree to bear all costs incurred by us in connection with the preparation and submission of the bid and to bear any further pre-contract costs.

We understand NPTI is not bound to accept the lowest or any bid or to give any reason for award, or for the rejection of any proposal.

I confirm that I have authority of [Insert Name of the Printer] to submit the bid on its behalf.

Yours sincerely

Authorized Signature [*In full and initials*]:
Name and Title of Signatory:
Name of Bidder:
Address:
Telephone (Office):
Telephone (Mobile):
Fax:
Email:

GENERAL PARTICULARS/ DETAILS OF THE FIRM

Sr. No.	Particulars	Details to be filled up by the Bidder
1.	Name of Agency	
2.	Type - Individual/Partnership/ Public limited / Pvt. Ltd (Please enclose copy of Memorandum/Articles of Association/ Registration with Govt. Department):	
3.	Name of contact person of the Agency	
4.	Designation of the contact person of the Agency	
5.	Contact details of contact person of the Agency	
	(i). Mobile Number	
	(ii). Landline Number	
	(iii). Fax Number	
	(iv). Email Address	
6.	Details of EMD / BG	
	i) DD / BG No.	
	ii) Amount in Rs.	
	iii) Name of the issuing Bank	
7.	Details of Cost of Bid Document	
	i) DD / Cash receipt No.	
	ii) Amount in Rs.	
	iii) Name of the issuing Bank (in case of DD)	

Signature with stamp _____

Date _____

Full Name _____

Address _____

QUALIFYING REQUIREMENTS

Sr. No	Description	Documents to be attached
1.	The Agency should have Income Tax PAN No.	PAN No _____ (Copy of certificate attached Yes/No)
2.	The Agency should have Income GST No.	GST. No _____ (Copy of certificate attached Yes/No)
3.	The firm/agency must have Provident Fund Account No. in their name	P.F Reg. No _____ (Copy of certificate attached Yes/No)
4.	The firm/agency must have ESI No. in their name.	ESI Reg. No _____ (Copy of certificate attached Yes/No)
5.	The firm/agency must be Registered/Licensed in Food Safety and Standard Act, 2006	Attach copy of Registration certificate
6.	<p>The bidder must have successfully completed similar works/services during last three years ending 31st March 2017 with either of the following as applicable with respect to estimated cost of each institute</p> <p>a. Three similar completed works costing not less than the amount equal to 40% of the Annual estimated cost.</p> <p style="text-align: center;">or</p> <p>b. Two similar completed works costing not less than the amount equal to 50% of the Annual estimated cost.</p> <p style="text-align: center;">or</p> <p>c. One similar completed work costing not less than the amount equal to 80% of the Annual estimated cost.</p>	Attach copy of Work Order and Bill / Completion Certificate
7.	The Average Annual Financial turnover during the last 3 years, ending 31 st March, 2017 should be at least 30% of the estimated cost.	(Attach Copy of Audited Balance Sheet)

Signature with stamp _____

Date _____

Full Name _____

Address _____

Experience of similar nature work in the field during last three Financial years						
Sr. No.	Name of work	Name of the client	Cost (in Rs.) Lakh	Date of commencement	Date of completion	Remarks

Signature with stamp _____

Date _____

Full Name _____

Address _____

Note: - Bidders not submitting the above information / documents at first instance run the risk of rejection.

SECTION-7

**FINANCIAL BID
(CONTENTS OF ENVELOPE - 2)**

FINANCIAL BID

NPTI (CO), Faridabad

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	3527
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	7687
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	8833
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	13687
5.	High Tea (Appendix -V Section -5)	Each month	14175
6.	Misc. items (Appendix -VI Section -5)	Each month	8200
	Total per month		56,109
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (NR), Badarpur

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	3527
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	7687
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	8833
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	13687
5.	High Tea (Appendix -V Section -5)	Each month	14175
6.	Misc. items (Appendix -VI Section -5)	Each month	8200
	Total per month		56,109
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE:

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (HPTC), Nangal

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	2713
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	9104
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	10310
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	13054
5.	High Tea (Appendix -V Section -5)	Each month	15375
6.	Misc. items (Appendix -VI Section -5)	Each month	39131
	Total per month		89,687
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (ER), Durgapur

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	3376
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	9888
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	10642
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section - 5)	Each month	15104
5.	High Tea (Appendix -V Section -5)	Each month	23250
6.	Misc. items (Appendix -VI Section -5)	Each month	40307
	Total per month		102,567
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (NER), Guwahati

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	3376
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	9888
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	10642
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	15104
5.	High Tea (Appendix -V Section -5)	Each month	23250
6.	Misc. items (Appendix -VI Section -5)	Each month	40307
	Total per month		102,567
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (PSTI), Bangalore

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	4371
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	6391
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	7597
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	12923
5.	High Tea (Appendix -V Section -5)	Each month	15375
6.	Misc. items (Appendix -VI Section -5)	Each month	39131
	Total per month		85,788
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (HLTC), Bangalore

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	4371
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	6391
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	7597
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	12923
5.	High Tea (Appendix -V Section -5)	Each month	15375
6.	Misc. items (Appendix -VI Section -5)	Each month	39131
	Total per month		85,788
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (WR), Nagpur

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (Appendix -I Section -5)	Each month	2623
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	5306
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	9225
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	13054
5.	High Tea (Appendix -V Section -5)	Each month	4125
6.	Misc. items (Appendix -VI Section -5)	Each month	25475
	Total per month		59,808
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

FINANCIAL BID
NPTI (SR), Neyveli

The Financial Bid value will be calculated by using following expression

Sl. No	Description	Unit	Average based upon the given rate by NPTI
1.	Charges for Trainees / Student in hostels on monthly Basis (as per menu under Section –5 Appendix-I)	Each month	4371
2.	Charges for Buffet Menu (Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -II Section -5)	Each month	6391
3.	Charges for Buffet Menu (Non Veg.) for Trainees covered under packaged boarding facilities for residential courses (Appendix -III Section -5)	Each month	7597
4.	Buffet – Lunch / Dinner (Non Veg.) Continental Food for foreign trainees (Appendix -IV Section -5)	Each month	12923
5.	High Tea (Appendix -V Section -5)	Each month	15375
6.	Misc. items (Appendix -VI Section -5)	Each month	39131
	Total per month		85,788
	Quoted Rate in Figures (% Above /Below to be quoted by the bidders)	Per month	
	Quoted Rate in Words	Per month	

NOTE :

1. Quantities of above noted items are indicative only. NPTI does not provide any guarantee regarding quantities & no minimum guarantee (in items of quantity) will be committed to the contractor towards consumption of food item.
2. NPTI officials, NPTI Guest and visitor may take any item from the menu noted on monthly rate categories for which rate against the particular items will be charged as per the quoted rate only.
3. Payment will be made as per on actual consumption / order basis.

TENDER ACCEPTANCE LETTER
(To be given on Company letter head)

To,
Dy. Director (Purchase)
NPTI, Corporate Office
Sector – 33, Faridabad
Haryana.

Subject: Acceptance of Terms and Conditions of tender –reg.

Tender reference No: _____

Dear Sir,

1. I/We have downloaded/obtained the tender document(s) for the abovementioned tender/work from the website(s) namely:

As per your advertisement, given in the above mentioned website(s)

2. I/We hereby certify that I/we have read the entire terms and conditions of the tender documents from Page No _____ to _____ (including all documents like annexure(s), schedule(s), etc which form part of the contract agreement and I/we shall abide hereby by the terms/conditions/clauses contained therein.
3. The corrigendum(s) issued from time to time by your department/organization too have also been taken into consideration, while submitting this acceptance of tender.
4. I/We hereby unconditionally accept the tender conditions of above mentioned tender document(s)/corrigendum(s) in its totality/entirety.
5. I/We do hereby declare that our Firm has not been blacklisted/debarred by any Govt/Department /Public sector undertaking.
6. I/we certify that all information furnished by our firm is true and correct and in the event that the information is found to be incorrect/untrue or found violated, then your department/organization shall without giving any notice or reason therefore or summarily reject the bid or terminate the contract, without prejudice to any other rights or remedy including the forfeiture of the full said earnest money deposit absolutely.

Yours faithfully,

(Signature of the Bidder with official seal)

PROFORMA FORMAT FOR CONTRACT PERFORMANCE GUARANTEE

Ref. No. _____ Dated: _____

Bank Guarantee No. _____

To,

National Power Training Institute
NPTI Complex, Sector-33
Faridabad – 121003, Haryana, India
Tel: 0129-2255213, 2275475, Telefax: 0129-2277412

Dear Sirs,

1. In consideration of National Power Training Institute with its Registered Office at NPTI Complex, Sector 33, Faridabad – 121003, (hereinafter called the "Owner" which expression shall unless repugnant to the subject or context include its successors and assigns) having entered into a contract _____ No.

dated _____ (hereinafter called the Contract" which expression shall include all the amendments thereto) with M/s _____ having its registered /head office at _____ (hereinafter referred to as the 'Contractor') which expression shall, unless repugnant to the context or meaning hereof include all its successors, administrators, executors and assignees) and NPTI having agreed that the Contractor shall furnish to NPTI a performance guarantee for Indian Rupees for the faithful performance of the entire contract.

2. We (name of the bank) _____ registered under the laws of _____ having head/registered office at _____ (hereinafter referred to as "the Bank" , which expression shall, unless repugnant to the context or meaning thereof, include all its successors, administrators, executors and permitted assignees) do hereby guarantee and undertake to pay immediately on first demand in writing any/all moneys to the extent of Indian Rs./ _____ (in words) _____ without any demur, reservation, contest or protest and/or protest and/or without any reference to the Contractor. Any such demand made by NPTI on the bank by serving a written notice shall be conclusive and binding, without any proof, on the bank as regards the amount due and payable, notwithstanding any dispute(s) pending before any Court, Tribunal, Arbitrator or any other matter or thing whatsoever, as liability under these presents being absolute and unequivocal and shall continue to be enforceable until it is discharged by NPTI in writing. This guarantee shall not be determined, discharged or affected by the liquidation, winding up, dissolution or insolvency of the Contractor and shall remain valid, binding and operative against the bank.
3. The Bank also agrees that NPTI at its option shall be entitled to enforce this Guarantee against the bank as a principal debtor, in the first instance, without proceeding against the Contractor and notwithstanding any security or other guarantee that NPTI may have in relation to the Contractor's liabilities.
4. The Bank further agrees that NPTI shall have the fullest liberty without our consent and without affecting in any manner our obligations hereunder to vary any of the terms and conditions of the said contract or to extend time for performance by the said Contractor(s)

from time to time or to postpone for any time or from time to time exercise of any of the powers vested in NPTI against the said Contractor(s) and to forbear or enforce any of the terms and condition relating to the said agreement and we shall not be relieved from our liability by reason of any such variation, or extension being granted to the said Contractor(s) or for any forbearance, act or omission on the part of NPTI or any indulgence by NPTI to the said Contractor(s) or any such matter or thing whatsoever which under the law relating to sureties would, but for this provision, have effect of so relieving us.

5. The Bank further agrees that the Guarantee herein contained shall remain in full force during the period that is taken for the performance of the contract and all dues of NPTI under or by virtue of this contract have been fully paid and its claim satisfied or discharged or till NPTI discharges this guarantee in writing, whichever is earlier.
6. This Guarantee shall not be discharged by any change in our constitution, in the constitution of NPTI or that of the Contractor.
7. The bank confirms that this guarantee has been issued with observance of appropriate laws of the country of issue.
8. The Bank also agrees that this guarantee shall be governed and constructed in accordance with Indian Laws and subject to the exclusive jurisdiction of Indian Courts of the place from where the purchase order has been placed.
9. Notwithstanding anything contained hereinabove, our liability under this Guarantee is limited to Indian Rs./(in figures) _____ (Indian Rupees/ in Words) _____ I and our guarantee shall remain in force until _____ (indicate the date of expiry or bank guarantee, any claim under this Guarantee must be received by us before the expiry of this Bank Guarantee. If no such claim has been received by us by the said date, the rights of NPTI under this Guarantee will cease. However, if such a claim has been received by us within the said date, all the rights of NPTI under this Guarantee shall be valid and shall not cease until we have satisfied that claim.

In witness whereof, the Bank through its authorized officer has set its hand and stamp on this _____ day of _____ 2018 at _____

WITNESS NO 1

(Signature)
Full name and official
Address (in legible letters)

(Signature)
Full name, designation
Address (in legible letters) with

WITNESS NO. 2

(Signature)
Full name and official
Address (in legible letters)

Attorney as per Power of
Attorney No _____
Dated _____