



श्री चत्रातिरुनालआयु वज्ञानऔरप्रौद्यो गकीसंस्थान, तिरुवनन्तपुरम, केरल- 695 011

(एकराष्ट्रीयमहत्त्वकासंस्थान, वज्ञानएवंप्रौद्यो गकी वभाग, भारतसरकार)

**SREE CHITRA TIRUNAL INSTITUTE FOR MEDICAL SCIENCES AND TECHNOLOGY**

THIRUVANANTHAPURAM, KERALA – 695 011

(An Institution of National Importance, Department of Science and Technology, Govt. of India)

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### **TENDER NOTICE**

Sealed Tenders in **two bid system** are invited for running Staff Canteen in Hospital Wing of Sree Chitra Tirunal Institute for Medical Sciences and Technology, Medical College. P. O, Trivandrum-11.

The tenders should be super scribed "Tender for Canteen services" and addressed to the Director, SCTIMST, Medical College P.O, Trivandrum-11 so as to reach the institute before 3 pm on 5<sup>th</sup> September 2022. Late tenders will not be accepted. The tenders will be opened at 11 a.m on 6<sup>th</sup> September 2022 in the presence of such tenderers or their authorized representatives who may be present at that time.

Clarifications, if any with regard to tender documents may be communicated/sought well in advance before the closing date of the tender. The Director of the Institute reserves the right to accept or reject all or any tender at his/her sole discretion without assigning any reason.

### **Preparation and submission of tender**

The tender should be submitted in two parts i.e. Technical Bid and Commercial Bid. The Technical Bid and the Commercial Bid should be sealed by the bidder in two separate covers "Technical Bid of Tender for Canteen services" and "Commercial Bid of Tender for Canteen services". Both Sealed Envelopes should be kept in a main/ bigger envelope super-scribed as "Tender for Canteen Services in SCTIMST". The sentence "NOT TO BE OPENED" before (due date and time of tender opening) is also to be printed on these envelopes. Bidder shall submit a copy of the tender document and addenda thereto, if any, with each page of this document should be signed and stamped to confirm the acceptance of the entire terms & conditions as mentioned in the tender enquiry document. Tenders with unsealed financial bids shall be rejected.

(Sd/-)

Director

**TENDER CONDITIONS FOR RUNNING STAFF CANTEEN OF SREE CHITRA TIRUNAL  
INSTITUTE FOR MEDICAL SCIENCES AND TECHNOLOGY IN THE HOSPITAL WING FOR  
A PERIOD OF ONE YEAR**

1. The contract will be for a period of one year from the date of commencement. The contract will be awarded initially for duration of 3 months as trial period and on satisfactory performance, it shall be extended for further 9 months. If the work is not carried out satisfactorily during trial period or extension period SCTIMST reserves the right to terminate the contract.
2. The agency will engage his/her own staff. There will be no accommodation for the staff to stay in the premises. However, staff required for the night and early morning work limited to four numbers will be permitted to stay in the canteen, if the agency prefers that. Agency will engage sufficiently experienced staff **especially cooks**. The staff will always be clean and tidy and their behavior must be polite and should have pleasing manners. **All the staff-(cleaners, cooks, servers) should wear neat and clean uniforms/aprons/caps provided by the agency. Personal hygiene should be maintained by all the staff working in the kitchen and dining area.**
3. The agency must provide
  - Minimum number of 5 cleaners **exclusively** for dining rooms, counter and cleaning areas and sufficient number of experienced cooks and other staff.
  - Two cleaners should be available in the main dining hall for keeping the tables and the hall clean during the meals /snacks time.
  - **Cleaners should not be engaged for food service.** They should arrange the tables and chairs in the proper way. Dining hall windows must be kept open and the lights and fans kept on before opening the dining halls.
  - **If the number of cleaners engaged is less than five or if sufficient number of experienced cooks and other staff are not available as noted above for a period of one week, the contract is liable to be terminated.**
  - The agency must give a list of his/her employees with their designation, age and address within one week of starting the contract. Any change in the list provided must be informed to the Institute. All employees must be of age greater than 18 years.
  - It is the responsibility of the agency to submit the biodata, police clearance and a copy of Aadhaar card of all the workers prior to employing them in the staff canteen. In addition, the agency should get all the workers of the canteen (manager/supervisor, cooks, server, cleaners, etc) medically examined before employing them to serve in the

canteen. The medical examination will be done by the SCTIMST staff physician. While on work, if any worker suffers from any infectious illness, it must be informed to the canteen committee immediately and his/ her services should be continued only as per the committee's directions. Six monthly medical checkups are mandatory for all the staff employed.

- **All sales of food/beverages to staff should be billed using the billing machine provided by the agency.**
  - **A billing clerk shall be engaged by the agency for this purpose.** The bill should be clear, complete in all respects and issued to all customers. GST amount should be mentioned in the bill.
4. **A Canteen Manager or a supervisor appointed by agency should be available always in the main dining hall for overall supervision every day.** He/she should be capable of managing the affairs of the canteen.
  5. The canteen agency and the supervisor must report to the Canteen Committee and attend the meetings as and when required.
  6. Absence of supervisor for any reason will not be permitted. In the absence of the supervisor on a particular day, the responsibility should be given to another person and the matter is to be informed to the Committee Chairman/Convener.
  7. Agency will provide morning tea/coffee, breakfast, mid-day tea/coffee & snacks, lunch, evening tea/coffee & snacks and dinner during the prescribed hours. The timings notified must be strictly followed (The timings for the meals and the snacks are provided in Annexure II). The canteen has to provide food on all days of the week including Saturday, Sundays and any other holidays. Items provided must be fresh and of good quality, tasty and hygienically prepared. The staff canteen is expected to provide lunch to around 350 people on weekdays. The number of people who avail canteen services may increase in future.
  8. Early morning and late night tea and snacks for night duty staff has to be provided by the agency (details in Annexure II). In addition, mid-day and evening tea & snacks are to be provided in the operation theatres, ICUs, Cath labs and at Achutha Menon Centre in a common place in each area as instructed by the Committee. Room service is not allowed except for official requirements for which payment is made from the institute against bill.
  9. Tea, lunch etc. required for seminars, meetings etc. must be provided based on advance requests from the concerned departments. Requests for the tea, coffee and other items for seminars/ meetings/conferences with more than 50 members should be routed through the canteen committee. Bills related to the special requests should be submitted to the concerned departments within 72 hours after the event.

10. Agency shall ensure adequate manpower on its side for meeting the supply requirements in different departments on time. **This manpower requirement should be considered while submitting the price bid for the food items.**
11. Tea/Coffee and other items for guests, conferences, delegates, interviews, committee members (on meeting) etc, should be served. Telephonic order should be confirmed in writing. Tea/coffee and other items must be served at the specified time. Two persons in neat uniforms must serve tea and snacks to the members attending the meeting. All utensils, must be taken back immediately after the function is over.
12. If food/refreshments etc. are ordered for beneficiaries who are not from the same department (third party orders), the agency should mandatorily generate the corresponding bills at the time of serving the order and get them certified from the beneficiaries by getting their names and signatures (with date) on the bills. Payment would be effected by the institute only on production of certified bills in such cases.
13. Maintaining the **QUALITY AND QUANTITY** of food during the contract period is a must and is very important.
  - (a) Provisions, vegetables, meat etc. of best quality available in the market should be purchased. For meals (boiled rice), par boiled, stone less rice in sealed bags of reputed brands must be used.
  - (b) Only good quality fish, meat, vegetables etc. should be used for cooking. Fish and meat should be procured daily from the market and not served in any form after 24 hours of procuring them from the market. Decayed vegetables, fruits, eggs, meat etc. and old food should not be used or kept in the kitchen. All items should be supplied rotationally as per menu (attached) and vegetarian and non-vegetarian items should be provided in standard quality and quantities.
  - (c) The Canteen Management Committee reserves the right to modify the list of menu-items as and when required. Curd and all items must be in the correct measurement as per Annexure II. **Taking cooked food from the canteen for use outside the institute is not allowed, even if it is excess food.** Such items should be destroyed.
  - (d) Fresh and filtered coconut oil or double refined sunflower oil (carrying ISI / AG Mark) should be used for cooking. For using any other oils than the ones specified, written permission must be obtained from the Canteen Committee. **Palmolein, hydrogenated vegetable oils like vanaspati etc. are not permitted for use in the canteen.** Re-use of oil is strictly prohibited.
  - (e) Milk and milk products should be from MILMA. For using any other brands, written permission must be obtained from the Canteen Committee.

- (f) All the cooked items served in the canteen should be prepared in the SCTIMST staff canteen itself. Cooked/semi cooked items (like half cooked chapatis) should not be brought from elsewhere and used for cooking/serving in the canteen. Bakery items procured from outside should not be sold in the staff canteen.
14. A list of items (menu) to be supplied regularly is attached (Annexure II) which should be followed strictly. Additional items, if needed, will be recommended by the Canteen Committee and the Canteen Agency is expected to oblige to such recommendations.
15. **The rates of food items should be displayed prominently in the canteen by the agency.**
16. Snacks provided in the canteen (mid-day/evening) should have the options of one fried **and** one boiled item.
17. **Cleanliness** is very important.
- (a) Tables and chairs must be properly arranged. Dining halls, counter, kitchen, cleaning area, work area, store, cold room, etc. must be kept clean and dry.
- (b) Cleanliness must be maintained while handling food items, utensils etc. All the staff employed by the agency must be instructed to wash their hands with soap and water before preparation and serving of food. While serving food in the canteen, the servers must be instructed to avoid touching the parts of cups/plates/ dishes that will have contact with food. Eg: Plates must be held in the palm of the hands with all fingers tucked below and never let the fingers especially thumb touch the inside of the plates, spoons must be held only by the handle and cups/tumblers by the base or handle.
- (c) Waste water pipe lines from the canteen must be kept clean by removing large particles, which may cause block in the wash basins in the canteen and the drains in the parking area just below the canteen.
- (d) Washing soap must always be kept clean near the washbasins.
- (e) Regular cleaning of the kitchen, store room, cold room and dining area has to be performed by the agency. **The kitchen should be cleaned thoroughly twice daily. Dining hall, tables and chairs must be cleaned after every meal. Cold room and store must be cleaned once in a week.** This should be strictly adhered to. A daily checklist/log shall be made available by the agency for verification.
- (f) **Cleaning materials required for cleaning utensils, floor, wash basin, tables and hand wash will be provided by the institute free of charge based on the usage.**
18. **In view of the ongoing COVID-19 pandemic, the following measures must be followed in the work area in the kitchen and dining hall.**
- (a) All the staff in the dining area should use precautionary measures like wearing face mask, face shield and gloves. These items have to be provided by the agency.

- (b) The staff must regularly sanitize their hands, especially, those handling the billing section and cash. The agency should enable QR-code based payment method in the staff canteen.
- (c) All the staff must maintain social distancing among themselves and employees of the institute.
- (d) Temperature of staff should be recorded everyday and those found sick should not be permitted to work. This should be reported to canteen committee immediately.
- (e) If any staff has to be quarantined or is unable to come for work, the agency must be able to provide immediate replacement so that the working of the canteen is not affected i.e.; the agency must have sufficient reserve staff to handle any emergency.
- (f) Cleaning of tables and chairs during and after meals and all the work surfaces and floor in the kitchen and dining area must be strictly followed.

**19. Relaxation will not be permitted in the wake of COVID-19 in the following matters.**

- (a) Items served during breakfast/lunch/dinner should follow the menu (Grocery, vegetables, fish/chicken, etc., should be procured by the vendor as usual)
- (b) The canteen will remain functional on all days including any possible lock down periods.
- (c) Number of essential staff in kitchen and dining hall should be maintained.
- (d) Tea/snack service to OTs, Cath labs, etc and early morning and late night tea/coffee as detailed previously should continue.

20. Staff Canteen is for the staff (including pensioners) and students of SCTIMST only. Outsiders are not permitted. Service personnel etc., coming for the works in the Institute are permitted, if instructions is given by the concerned department. Similarly, guests coming occasionally with the employees are also permitted to avail the facility of canteen. Accepted rates are applicable to all such people.

21. Realizing higher price from anybody is objectionable. Contract is liable to be terminated at short notice, if higher price is realized from anyone, including service personnel and guests.

**22. Complaints and suggestions book must be maintained by the agency in the canteen** and it should be made available to the users for writing and to the committee members for inspection.

23. No cigarette, liquor or any other intoxicating items should be used by the staff employed nor will such items be sold.

**24. The biogas plant installed near the canteen shall be maintained well by the agency.** Biodegradable waste generated in the canteen should be used for the functioning of the plant. Proper care shall be taken in the segregation of waste before loading into the plant. Improper

use leading to malfunction/damage to the plant shall be penalized, and the expenditure incurred by the institute towards repair of the plant shall be recovered from the agency.

25. The waste generated in the canteen that cannot be processed in the biogas plant shall be removed from the institute premises everyday by the agency through the firm engaged by the institute for this purpose. Any improper disposal of waste or delay in the removal of the food waste/kitchen waste shall be penalized with a sum not less than Rs.5000/-. Canteen committee of the institute shall have the power to impose this penalty after getting the approval of the Director.
26. **The Institute will provide space for canteen, utensils, furniture, cooking appliances, electricity and water free of charge.** Care must be taken to ensure that no fittings, fixtures, furnishing and equipments provided by the institute are damaged. Agency will be responsible for maintenance and safety of all the equipment, appliances, utensils, furniture etc. handed over to him/her and cost towards any loss/damage will be recovered from the agency. In this regard, the decision of the institute shall be final and binding on the agency.
27. **If any equipment is not in working condition, it should be immediately reported to the canteen committee.** Stock verification shall be performed once in a year for items belonging to the institute. The date and time of the exercise shall be notified in advance. The agency shall arrange manpower for the process and enable identification of each item in the stock list during the verification. Requirements of utensils or any other items must be informed to the canteen management committee by the agency in writing with the details of quantity of item taken over by him/her, quantity available in stock, justification for the extra requirement etc. If any utensils (including small ones like spoon, glass etc) are damaged and not repairable, they should be stored separately and informed to the committee at the earliest.
28. **A maximum amount of Rs. 50,000/- per month will be paid by the Institute to the agency as LPG subsidy on production of necessary invoices.** The agency, on award of contract, shall register and maintain an LPG connection in the address of 'Staff canteen, SCTIMST'. The connection must be taken from a Government agency like HP, Indane or Bharat Gas. This connection shall be used only for the procurement of LPG for cooking purposes in the staff canteen.
29. Electrical, plumbing and cold room complaints must be informed to the Clinical Engineering Department and civil complaints to the Construction Wing of the institute immediately. All these issues must also be simultaneously brought to the notice of Canteen Committee.
30. Any untoward incidence in the canteen must be reported to the committee.

31. Agency is liable to carry out the instructions given by the Canteen Management Committee. Failure to adhere to the instructions of the Committee will be viewed seriously and in that case contract can be **terminated with one month's notice. In such cases, agency is liable to pay losses, if any, incurred to the Institute.**
32. The institute may refuse entry into the campus or order eviction of any person/worker of the canteen/agency falling into any of the following categories: -
- (a) Is found reportedly indulging in activities prejudicial to the interests of the institute. and /or
  - (b) Is afflicted/suspected to be afflicted with any contagious or communicable diseases.
33. **The agency must quote the rates of the items as per the format in Annexure I. All rates should be inclusive of GST. The rates for each item must be rounded to the nearest rupee. The quoted rates will be taken as the final rate and any change in it will not be entertained later.**
34. Rates must be quoted for all items without any modifications, failing which the quotation is liable to be rejected. Rates quoted should take into consideration, the possible price hike for vegetables, provision, milk, ration, meat, egg, oil etc. during the next one year contract period and considering the cost of giving high quality food during the entire period. Salary increase and bonus for the workers must also be taken into consideration. **Price increase for any food item will not be allowed in any case, even if there is an exorbitant rise in prices. Agency is free to quote reasonable rates in the tender and price will not be the only criteria for selection of an agency.**
35. While quoting the rates, expenses incurred for maintaining the conditions of the contract (e.g.: manpower for supply to different departments of the institute, apron, cap, etc.) may be taken into consideration. Any failure in following the contract conditions may warrant premature termination of the contract at short notice. The committee may also propose punishments to the agency and this may include imposing a fine not exceeding Rs.5000 at a time or termination of contract with the approval of competent authority.
36. The agency must read and be aware of all the conditions, menu, specifications and list of food items and visit the canteen, before quoting the rates. They can contact the Chairman/Convener of the Canteen Management Committee on any working day between 2.00 P.M and 3.30 P.M. The bidder can inspect the institute canteen before submitting the quotation to get fully acquainted with the scope of work, as no claim whatsoever will be entertained for any alleged ignorance thereof. The inspection can be done on any working day between 2 p.m and 5 p.m. Prior approval for inspection should be obtained from the safety and security officer of the institute.



37. If any new item is to be supplied in the canteen, for which rate is not available in the quotation, prior approval has to be sought from the canteen management committee. The rates of such new approved items shall be displayed in the canteen by the agency. Additional items suggested by the committee must also be served, after fixing a rate in consultation with the committee.
38. Applications will be entertained only from the agencies whose workers are registered under the Employees Provident Fund Act, ESI act or statutory rules applicable to workers.
39. The **Bidder should have a minimum of five years experience in running Canteen of similar departments /Corporate Organizations /PSU/Government body. The documents submitted should clearly state that the bidder provided the service for a minimum period of five years.** The agency must clearly mention the details of his previous experience and give the addresses of canteens run by him along with copies of certificates for the experience, if any. If the prescribed experience is not met, the tender will be rejected.
40. The canteen agency should obtain the **license for running the canteen as per rules and also register the workers under Labour Act, and Shops and Establishment Act.**
41. Selection of the agency will be made after assessment of the agency based on information given by it with the tender or by contacting concerned persons. The committee may also visit the canteens run by the agency and collect opinion from other related persons. Preference will be given to agencies having office in Trivandrum district. The Director reserves the right to select any agency, which is found suitable, according to him, without assigning any reason. SCTIMST reserves the right to disqualify such bidders who have a record of not meeting contractual obligations against earlier contracts entered into with the institute.
42. In the case of decisions on items / areas for which clear guidelines are not available, the decision of the Director, SCTIMST will be final. The selection of the agency will be done by the Institute based on the recommendation of the Canteen Committee.
43. While awarding the contract, the Agency will have to execute an agreement in Rs. 200/- Kerala Stamp Paper and deposit with the Institute a sum of Rs. 1,00,000/-(Rupees One lakh only) as security deposit, which shall be returned without interest on termination of the contract, after deducting any sum due to the Institute. The quotation and the terms & conditions attached to it will form part of the agreement to be executed.
44. Upon satisfactory performance as assessed by the canteen committee the period of contract mentioned in this tender can be extended by the institute under the prevailing terms and conditions and on mutual consent for one more year on two successive occasions.
45. **Contract can be terminated by either party on one month's clear notice.** If the contract is terminated by the Agency on its own accord during the contract period without valid reason, 50% of the deposit will be forfeited. The institute will be at liberty to terminate the contract, if

any of the conditions of the contract is violated. In any case one month's notice will be served on either side.

**46. Immediately on termination of the agreement, for whatsoever reason,** the agency shall peacefully vacate the premises and handover to the institute all articles, equipments, furniture, fixtures etc., in a good and working condition. Failure to do so will result in forfeiture of the security deposit and further penal action as may be deemed fit. Agency should also remove all his stores and effects, on termination of the contract. In case of failure to remove the stores and effects by the agency, institute is entitled to enter into and take possession of canteen or any area which was given to the agency and deal with the situation, as may be deemed fit.

**47. For all disputes arising out of this contract, the legal jurisdiction** will be Thiruvananthapuram, Kerala.

# PART 1

## TECHNICAL BID

Details to be submitted

Sl.No	Particulars	Details
1	Name and address of the agency (In block letters)	
2	Telephone number(s)	
3	e-mail id	
4	GST Number (Copy of GST registration certificate to be attached)	
5	Number of employees in agency	

Date:.....

Signature:.....

Place:.....

Name of agency and stamp

**Technical bid**

<u>Sl.No</u>	<u>Particulars</u>	<u>Details attached</u>
1	Registration details of the agency (Copy of registration certificate to be attached)	
2	Permanent Account Number (PAN) (Copy to be attached)	
3	Total experience in providing canteen services to public sector undertakings/government organisations/corporate entitites (experience certificates to be attached)	

Date:.....

Signature:.....

Place:.....

Name of agency and stamp

**Technical bid**

Account details

<u>Sl.No</u>	<u>Account details</u>	
<u>1</u>	<u>Copy of pass book/cancelled cheque to be attached</u>	Attached/Not attached
<u>2</u>	<u>Account number</u>	
<u>3</u>	<u>Bank name &amp; Address</u>	
<u>4</u>	<u>IFSC Code</u>	

Date:.....

Signature:.....

Place:.....

Name of agency and stamp

**Technical bid**

**DECLARATION**

I/We, ..... have carefully gone through and understood the tender requirements along with the terms and conditions. I/We shall abide by all the terms and conditions mentioned as part of the tender.

Date:.....

Signature:.....

Place:.....

Name of agency and stamp

**PART 2**  
**FINANCIAL BID**

**Annexure I**

<b>Sl No.</b>	<b>ITEM</b>	<b>Quantity</b>	<b>Unit</b>	<b>Rate (inclusive of GST)</b>
	<b>Hot Beverages</b>			
1	Tea	250 ml	1 cup	
2	Coffee	250 ml	1 cup	
3	Milk	250 ml	1 cup	
	<b>Breakfast &amp; Dinner</b>			
1	Appam	60 gm	1 no	
2	Bread and Butter (2 slices)	50 gm	2 slices	
3	Bread and Jam (2 slices)	50 gm	2 slices	
4	Chappathi (2 No.) & veg curry	350 gm	1 plate	
	Chappati only	60 gm	1 no	
5	Dosa	60 gm	1 no	
6	Masala Dosa	110 gm	1 no	

7	Ghee Dosa	85 gm	1 no	
8	Idiyappam	60 gm	1 no	
9	Idli	60 gm	1 no	
10	Poori (2 No.) and Masala	260 gm	1 plate	
	Poori only	60 gm	1 no	
11	Upma	300 gm	1 plate	
12	Puttu ('chiratta' type or cylinder type)	300 gm	1 no	
13	Corn flakes with milk	200 ml	1 bowl	
14	Kanji	400 gm	1 plate	
	<b>Snacks</b>			
1	Banana Fry	60 gm	1 no	
2	Potato Bonda	60 gm	1 no	
3	Wheat Bonda	60 gm	1 no	
4	Modakam	25 gm	1 no	
5	Unniappam	25 gm	1 no	



6	Parippu Vada	60 gm	1 no	
7	Onion Vada	60 gm	1 no	
8	Uzhunnu Vada	60 gm	1 no	
9	Cake	60 gm	1 no	
10	Valsan in rice (Elayappam)	60 gm	1 no	
11	Tapioca (Boiled ,with Chutney)	160 gm	1 plate	
12	Cutlet Veg	60 gm	1 no	
13	Cutlet Chicken	60 gm	1 no	
14	Samosa	60 gm	1 no	
15	Veg Sandwich (2 slices of bread and vegetables)	2 slices	1 no	
16	Chicken Sandwich (2 slices of bread and chicken pieces in masala)	2 slices	1 no	
17	Cheese Toast ( 2slices)	2 slices	1 no	
18	Veg Burger	300 gm	1 no	
19	Boiled gram	60 gm	1 plate	
20	Vattayappam	60 gm	1 portion	

21	Momos Veg fried	60 gm	1 no	
22	Momos Veg steamed	60 gm	1 no	
	<b>Lunch</b>			
1	Meals*	525 gm	1 plate	
2	Combo meals* *	325 gm	1 plate	
3	Biriyani- Chicken ***	425gm	1 plate	
4	Biriyani – Veg ***	425 gm	1 plate	
5	Curd	100 ml	1 cup	
6	Pappad	20 gm	1 no	
7	Chappathi (2 No. and veg.curry)	310 gm	1 plate	
	Chappathi only	60 gm	1 no	
	<b>Vegetarian dishes</b>			
1	Kadala Curry	225 gm	1 plate	
2	Veg. Kuruma	225 gm	1 plate	

3	Gobi Manjuria	200 gm	1 plate	
4	Green Peas Fry	225 gm	1 plate	
5	Aloo Masala	225 gm	1 plate	
6	Bhindi Masala	225 gm	1 plate	
7	Peas Masala	225 gm	1 plate	
8	Tomato Roast	225 gm	1 plate	
9	Mixed Veg. Curry	225 gm	1 plate	
10	All other curries	225 gm	1 plate	
11	Dal Curry	225 gm	1 plate	
12	Paneer Masala	225 gm	1 plate	
13	Mutter Paneer	225 gm	1 plate	
14	Aloo Mutter	225 gm	1 plate	
	<b>Non Vegetarian dishes</b>			
1	Chicken Curry	200 gm	1 plate	
2	Chicken Fry	100 gm	1 plate	

3	Fish Curry	200 gm	1 plate	
4	Fish Fry	100 gm	1 plate	
5	Neymeen Pollichath	125 gm	1 fish	
6	Chicken Thoran	150 gm	1 plate	
7	Chilli Chicken	200 gm	1 plate	
	<b>Egg dishes</b>			
1	Egg Boiled	50 gm	1 no	
2	Bulls Eye	50 gm	1 no	
3	Omlette (1 Egg)	50 gm	1 no	
4	Egg Curry (1 Egg plus masala)	200 gm	1 bowl	
	<b>Salad</b>			
1	Green Salad	125 gm	1 plate	
2	Sprouts Salad	125 gm	1 plate	
	<b>Fruits</b>			
1	Banana	50 gm	1 no	

2	Banana Boiled	50 gm	1 no	
3	Fruit Plate	250 gm	1 plate	
	<b>Soft Drinks</b>			
1	Fresh lemon Juice	250 ml	1 glass	
2	Fruit Juice	250 ml	1 glass	
	<b>Sweets</b>			
1	Payasam	250 ml	1 cup	
2	Ice Cream	100 gm	1 cup	
3	Fruit salad	250 gm	1 bowl	
	<b>Special</b>			
1	Aloo Paratha	200 gm	1 no	
2	Gobi Paratha	125 gm	1 no	
3	Batoora with curry	250 gm	1 no	
4	Veg Noodles	250 gm	1 plate	
5	Egg Noodles	250 gm	1 plate	

\* Meals includes the following items:

- a.Rice (chemba and white) 400 gm –both types of rice must be available everyday
- b.Curry preparation (sambar and parippu curry)
- c.Semi-solid preparation (Avial/Theeyal/Channa curry/Erissery)
- d.Thoran/mezhukkuvaratti
- e.Additional preparation (Rasam/Moru/pulissery)
- f.Pickle,pappad

\*\* Combo meals includes the following items (should be served in pre-set plates)

- a.Rice (chemba / white) 200 gm
- b.Chappathi-2 No.s
- c.Dal curry without coconut/mixed vegetable curry/other vegetable curry
- d.Thoran/Mezhukkuvaratti
- E.Salad-tomato and onion

\*\*\*Biryani should include pappad, pickle and salad

### Annexure II

#### Timing of the various meals and snacks to be served and the menu

<b>Breakfast - 6.30 am to 8.45 am</b>				
	Mandatory items			Optional items
Sunday	<ul style="list-style-type: none"> <li>• Idli,dosa,sambar,chutney</li> <li>• Upma, banana</li> </ul>	Poori	Masala curry	Omelette Bread butter Masala dosa Corn flakes Fruits
Monday		Appam	Kadala curry	
Tuesday		Idiyappam	Stew	
Wednesday		Puttu	Kadala curry	
Thursday		Poori	Masala curry	
Friday		Appam	Kadala curry	
Saturday		Idiyappam	Stew	

<b>Lunch -12.30 pm to 2.00 pm</b>			
	Mandatory items		
Sunday			
Monday			
Tuesday			

Wednesday	Meals	Combo meals	Chappathi and vegetable curry
Thursday			
Friday			
Saturday			

Dinner (7 to 10 pm)			
	Mandatory items		
Sunday	Chappathi, curry (potato/mixed veg curry)	Dosa,sambar	Kanji,payar
Monday			
Tuesday			
Wednesday			
Thursday			
Friday			
Saturday			

Tea and snacks - 10 am to 10.45 am, 4 to 5 pm		
	Mandatory items (both items are required)	
Sunday	Fried item (Banana fry,uzhunnu vada,onion vada,etc.)	Steamed item (elayada,kozhukkatta,kappa,etc.)
Monday		
Tuesday		
Wednesday		
Thursday		
Friday		
Saturday		

Tea/coffee for night duty staff (10 pm and 4 am)#		
	Mandatory items	
Sunday	Tea	Coffee
Monday		
Tuesday		
Wednesday		
Thursday		
Friday		
Saturday		

# To be served inside the hospital building at the designated place.

