



**HOSTEL ADMINISTRATION COMMITTEE
NATIONAL INSTITUTE OF TECHNOLOGY, HOSTELS
TIRUCHIRAPPALLI – 15 TAMIL NADU**

NITT/Hostels/HAC/Tender/2019-20/001-C1

Date: 21.11.2019

CORRIGENDUM

TENDER NOTIFICATION NO. NITT/Hostels/HAC/Tender/2019-20/001 Published on 13/11/2019

E-Tender ID : 2019_NITT_518497_1

PROVIDING CATERING SERVICES ON CONTRACT BASIS TO 13 NITT HOSTEL MESSSES/FOOD COURTS

**PRE BID MEETING HELD ON 20/11/2019 11.00A.M. AT HOSTEL OFFICE,
NATIONAL INSTITUTE OF TECHNOLOGY, TIRUCHIRAPPALLI – 620 015
THIS CORRIGENDUM HAS BEEN PUBLISHED.**

Based on the discussions the following amendment of clauses, replies of pre bid meeting including the amendments in Annexure III and Annexure IV of the tender document are given below. All other rest of the terms and conditions of the tender document remains unchanged. The bidders are herewith advised go through this corrigendum document before submitting their bids.

| Page Number of the Tender document | Existing clause | REVISED clause |
|------------------------------------|--|--|
| Page No.13, Point No.(o) | The base rate (Minimum Threshold rate) is fixed as Rs.110/- (Rupees one hundred and ten only-inclusive of all taxes) for the catering menu given in Annexure III. | The base rate (Minimum Threshold rate) is fixed as Rs.115/- (Rupees one hundred and fifteen only-inclusive of all taxes) for the catering menu given in Annexure III. |
| Page No.13, Point No.(q) | With a view to arrive at uniform daily rate for all messes, it will be the prerogative of HAC/NITTH to make negotiation and to work out splitting/redistributing of Mess Contracts amongst successful bidders based on Minimum Threshold Rate (Rs.110/- incl. 5% GST)/Parallel Rate Contract basis. The decision of the HAC/NITTH will be final and binding in awarding the contract (s). The above Minimum Threshold Messing Rate for the calendar years 2019-20 has been fixed taking into consideration (a) Inflation (b) Revision in GST, Duties & Levies (c) increase in various items in the menu (d) all other factors considered necessary which is final & conclusive. | With a view to arrive at uniform daily rate for all messes, it will be the prerogative of HAC/NITTH to make negotiation and to work out splitting/redistributing of Mess Contracts amongst successful bidders based on Minimum Threshold Rate (Rs.115/- incl. 5% GST)/Parallel Rate Contract basis. The decision of the HAC/NITTH will be final and binding in awarding the contract (s). The above Minimum Threshold Messing Rate for the calendar years 2019-20 has been fixed taking into consideration (a) Inflation (b) Revision in GST, Duties & Levies (c) increase in various items in the menu (d) all other factors considered necessary which is final & conclusive. |
| Page No.14, Point No.(t) | Chief Warden, HAC/NITTH shall reject the Rate quoted by any of bidder for Mess if the same is below Minimum Threshold Rate of Rs.110/- . Presently, Messing Rate per day per student is fixed at Rs.105/- for boys and girls for the existing caterers. | Chief Warden, HAC/NITTH shall reject the Rate quoted by any of bidder for Mess if the same is below Minimum Threshold Rate of Rs.115/- . Presently, Messing Rate per day per student is fixed at Rs.105/- for boys and girls for the existing caterers. |

Replies of pre bid meeting including the amendment Annexure III and IV are follows from next page (15 pages)



**HOSTEL ADMINISTRATION COMMITTEE
NATIONAL INSTITUTE OF TECHNOLOGY, HOSTELS
TIRUCHIRAPPALLI – 15 TAMIL NADU**

Date: 20.11.2019

**Minutes of the Pre-Bid Meeting for Providing Catering Services on Contract basis to 13
NITT Hostel Messes/Food Courts**

Tender Notification No: NITT/Hostels/HAC/Tender/2019-20/001 - dt.04.11.2019

Minutes of the Pre-Bid meeting held on 20th November 2019 at Hostel Office NIT, Tiruchirappalli – 15 in connection with Tender for Providing Catering Services on Contract basis to 13 NITT Hostel Messes/Food Courts.

| Officials attended on behalf of Hostels | Possible bidders or their representatives attended |
|---|---|
| Dr. T. N. Janakiraman, Chief Warden-Chariman | M/s Food Exo Caterers (P) Ltd, Chennai |
| Dr. S. Suresh, Hostel Convener | M/s Sathvic Food Solutions (P) Ltd, Arcot |
| Dr. G. Uma, Additional Chief Warden –I | M/s Sri Kamadhenu Catering, Karaikudi |
| Dr. P.J.A. Alphonse, Additional Chief Warden-II | M/s Annapurna Catering Services, Mumbai |
| Dr. R. Manjula, HAC Member | M/s Green Park Hospitality Services, Hyderabad |
| Mr. A. Sivarajan, Assistant Registrar Hostels (i/c) | M/s Sakthi's Kitchen (P) Ltd, Chennai |
| Mr. I. Lawrence, Consultant (Accounts) | M/s Firstman Management Services (P) Ltd, Trichy |
| Mr. S. Krishnan, Consultant (S&P) | M/s Shaji Caters, Calicut |
| Dr. S. S. Karthikeyan, Warden | M/s Shree Raja Rajeshwari Catering (P) Ltd, Chennai |
| Dr. Manoranjan Sahoo, Warden | M/s Neelkesh Caterers (P) Ltd, Chennai |
| Dr. Somenath Garai, Warden | M/s Sri Guru Raghavendra Foods (P) Ltd, Chennai |
| Dr. M. Sridevi, Warden | M/s Chennai Caterers, Delhi |
| Dr. P. Srinivasa Rao Nayak, Warden | M/s Vinayaga Caterers, Thanjavur |
| Shri. Shenith Gala, President- Student Council | M/s UK Facility Services (P) Ltd, Chennai |
| Shri. Manika Mangia, PG Secretary- Student Council | M/s Universal Hospitality Services, |
| Shri. Satish Chandra B S, PG Secretary- Student Council | |
| Shri. V. Gaurav, Ph.D. Secretary- Student Council | |
| Shri. K. Dhivya Prasanth, RSC | |
| Shri. Lebert Sam Billgates, RSC | |
| Shri. John Paul, RSC | |

At the outset Catering Services Tender Committee Chairman welcomed the prospective bidders and advised them to ask their queries or clarifications for their doubts. In response to which, the following queries were raised by the bidders:

| Queries raised by the bidders | Reply given by HAC/NITTH |
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| Page No 5, Sl No.5 FSSAI Central Certificate | If the FSSAI certificate is not available then the copy of Challan/proof for having applied for FSSAI certificate should be submitted. However the |

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| | original certificate should be submitted before the award of the contract. |
| Page No 9, SI No.13 Upload of documents in CPP Portal | Any number of files can be uploaded with 20MB size of each file in CPP Portal without any restriction. |
| Page No 11 a) EMD Exemption for MSME b) Is it required to give separate EMD for each mess, if the bidder wants to quote for more than one mess. c) Whether Security Deposit can be in the form of Bank Guarantee. | a) The firm registered with NSIC or MSME are exempted from EMD as per Government norms. b) Since a bidder is submitting only one Tender document indicating their order of preference one EMD is enough. c) Yes. Bank Guarantee issued by any PSU banks (Nationalised Banks) is acceptable. |
| Page No.13 a) Minimum Threshold rate is Rs.110/- that means above Rs.110 or 110? b) This minimum threshold rate of Rs.110/- is very low to maintain the quality of food. | a) Quote can be more than or equal to the Minimum Threshold rate. Quotes less than the Minimum Threshold rate will be rejected. b) The Minimum Threshold rate is REVISED as Rs.115/- |
| Page No.15, Point No.8 Could we arrange the items (utensils) etc. etc. means please specify | Bidder may please visit each Mess to know what are the utensils available and what are the items to be arranged by themselves. No Aluminum utensils is to be used. |
| Page No 18, SI No.32 Usage of Plastics | No change. It should be followed as per the e-procurement tender conditions. |
| Page No.19 Qualified Man power may vary with demand of services or should we deploy irrespective of strength by HAC? | No change in Manpower indicated in the tender document, irrespective of strength. |
| Page No 26, SI No.19 GST Return | GST Return (GSTR-3B) for all the months/quarters may be submitted as the Annual Return due date is not over. |
| Page No 27, SI No.26 Bidder Solvency | Bidders have to furnish solvency certificate for a Value of Rs.33 Lakh from any one of the schedule banks. Existing certificate, if any, may be countersigned by the concerned Bank after the Tender Notification date. |
| Page No 27, SI No.28 TDS certificates are not issuing under any circumstances, in this scenario can we submit 26 AS - TRACES | 26 AS – TRACES duly countersigned by a Chartered Accountant acceptable. |
| Page No 29, SI No.2 Sending Hard Copy of tender to the Office | It is necessary to send the hard copy of tender to Stores & Purchase Section, National Institute of Technology, Tiruchirappalli - 15 |
| Bill of Quantity in Excel file | Bid calculation excel file formula will be corrected accordingly by NITTH. |
| Page No 41 Menu list | Modified and its Annexed as below |
| Page No 53 Branded Food Items | Modified and its Annexed as below |

A: INDICATIVE SOUTH INDIAN MENU: (Opal I F, Mega Mess I GF, Tripti Mess)

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| BREAKFAST | 2 breakfast dishes+ chutney/curry+pod+White bread+Wheat Bread+Butter+ Jam+ Milk+ Tea+Coffee+Boiled Egg(1)/Omelet +Sprouts/ Conflakes+ Raagi/ Kambu Khool | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,Toasted Bread,Butter, Jam, Milk, Tea, Coffee, Boiled Egg(1),Sprouts,Cornflakes, Raagi/Kambu khool | Everyday in Breakfast |
| | Breakfast dish: Idli, Vada, vadacurry,Dosa,Paneer Dosa, Masala Dosa, Onion Dosa, Rawa Dosa, Pooori, Kitchadi, Pongal, Aloo Paratta,Poha, lemon sevai,Aapam/paniyaram | Any 2 items per day |
| | chutney/curry: Malli/Pudhina/chutney, coconut chutney, ginger chutney, tomato chutney, Curd, Pooori Masala,Sambar,onion chutney,chenna masala, tomato thokku | based on the breakfast dish |
| | Podi: Idly Podi,coconut Podi, Garlic Podi | based on the breakfast dish |
| LUNCH | White Rice+ Chappati/Pulka+Curry+Egg Dish(any 2 days)+Fry+Sambar+Rasam+ Curd(unlimited)+ Juice+appadam/fryums/salad(cucumber+ carrot+betroot)+pickle+onion+lemon | STRUCTURE OF MEAL |
| | White Rice, Chappati/Pulka, Sambar,Rasam, Curd(unlimited),appadam/fryums,podi,Banana,salad | Everyday in Lunch |
| | Sambar: Mango/murunga/avaaraika/carrot+beans, brinjal+potato, lady's finger/raddish/pumpkin sambar Chappathi Gravy: Paneer butter masala/Veg kuruma/Rajma/Chenna masala/ mushroom curry/ meal maker curry | Any one at time per day (base ingredient is same, variety might vary) |
| | Curry: pumpkin moore kulambu/thalicha kolambu/vatha kulambu/Pulli kulambu(with vegetables), paruppu urundai kuzhambu | Any one at time per day (base ingredient is same, variety might vary) |
| | Non Veg: Egg dish (boiled egg tomato curry, egg burji, omelet, egg podi) | Any 2 days in a week |
| | Poriyal: potato, beetroot, lady's finger, cabbage, carrot+beans, bitter guard, leafy vegetable(greens 2days/week), bottle guard, senai kezhangu, cauliflower(fry/65),brinjal, karna kezhangu,Avarai | Any one at time per day (base ingredient is same, variety might vary) |
| | Chicken biryani – 100 gm Piece (1 day per week not on sunday) Juice: lemon juice, water melon,pineapple, grape, mosami, musk melon | (1 day per week not on sunday) |

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| | pickle: Avaraka, Cut mango, lemon, mixed veg | any 1 or more items per day(based on the lunch menu) |
| | Podi: parupu podi | Any 1 item per day |
| SNACKS | Snacks+milk+tea+coffee+Juice/cold coffee | STRUCTURE OF SNACKS |
| | Mirchi Bajji, Aloo bajji, parupu vadai, Samosa, onion pakoda, sweet corn Sweet pongal, sundal, Puffs, Pav bujji, Maggi, Sandwich, Kesari, pasta (red sauce with cheese) | Any one item Per day |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Rasam+ Curd (any 4 days a week)/ Flavoured Milk/fruit juices(any 3 days in a week)+ Butter Milk+salad+pickle+pod+Fresh cut fruits+sweet(any 2 days in a week)+icecream(any 2 days in a week) | STRUCTURE OF DINNER |
| | WhiteRice,Chappati/Pulka, Rasam, Curd/ Flavoured milk,Butter Milk, salad,pickle,podi,Fresh cut fruits | Everyday in dinner |
| | Chapatti Gravy: Paneer butter masala/Veg kuruma/Rajma/Chenna masala/ mushroom curry/ meal maker curry | Any 1 item one day in a week |
| | Chicken dish Parotta+chicken butter masala/ pepper chicken/ gobi manjurian 100gms (Piece weight)/ Paneer Butter Masala | Any 1 day in a week |
| | Dosa dish: Butter/Ghee dhosa,Paneer Dosa, Masala Dosa, Onion Dosa, Rawa Dosa, Egg Dosa | Any 2 items twice a week |
| | Paneer prata + veg curry | Any 1 day in a week |
| | Idly, Iddiyapam+ paya+coconut milk, Veg Pulav+ onion raitha, Sambar rice, Noodles | Any 2 items twice in a week |
| | Icecream(standard flavours) scoops only (100gms) | Any 2 days a week |
| | Flavoured Milk/fruit juices: Hot badam milk, rose milk, lassi, grape juice, apple juice, pista milk | Any 3 days a week |
| | Sweet semiya payasam, gulab jamun, kesari, khaja, Jalebi, mysurpa | Any 2 days a week |
| | Fruits Orange, Mosami, pineapple,watermelon, banana,papaya | Any 1 everyday |

B: INDICATIVE KERALA MENU: (Nalan Mess)

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| BREAKFAST | 2 breakfast dishes+ chutney/curry+White bread+Wheat Bread+Butter+ Jam+ Milk+ Tea+Coffee+Boiled Egg(1)/Omelet +Sprouts/ Conflakes | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,salted Butter, Jam, Milk, Tea, Coffee, Boiled Egg, Sprouts + Cornflakes | Everyday in Breakfast |
| | Breakfast dish: ,Cornflakes, puttu, idiyappam, puri, appam, dosa, Puttu and kadala curry, Kappa and fish curry/chamanthi | Any 2 items per day |
| | chutney/curry: Malli/Pudhina/chutney, coconut chutney, ginger chutney, tomato chutney,Sambar,onion chutney | based on the breakfast dish |
| LUNCH | White Rice+ Kerala rice, Chappati/Pulka+Curry+Egg Dish(any 2 days)+Fry+Sambar+Rasam+ Curd(unlimited)+Juice+ Kerala appadam/fryums/salad(cucumber+ carrot+betroot)+ pickle+onion+lemons | STRUCTURE OF MEAL |
| | Kerala rice, pappadam, parippu, fish curry, WhiteRice, Chappati/Pulka, Rasam, sambar,,Curd(unlimited), salad,pickle, Fresh cut fruits, | Everyday in Lunch |
| | Sambar: Mango/murunga/avaraika/carrot+beans, brinjal+potato, lady's finger/raddish/pumpkin sambar Chappathi Gravy: Paneer butter masala/Veg kuruma/Chenna masala/ mushroom curry/ meal maker curry | Any one at time per day (base ingredient is same, variety might vary) |
| | Curry: pumpkin moore kulambu/thalicha kolambu/vatha kulambu/Pulli kulambu(with vegetables), | Any one at time per day (base ingredient is same, variety might vary) |
| | Poriyal: potato, lady's finger, cabbage, carrot+beans, bitter guard, leafy vegetable(greens 2days/week), cauliflower fry, thoran-spinach, carrot, beet root, aviyal, cucumber kichadi, beetroot kichadi, pumpkin curry | Any one at time per day (base ingredient is same, variety might vary) |
| | Chicken briyani(1 day per week not on sunday) Juice: lemon juice, water melon,pineapple, grape, mosami, musk melon | Any 1 item per day |
| | pickle: Avaka, Cut mango, lemon, mixed veg | any 1 or more items per day(based on the lunch menu) |

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| | Podi: parupu podi | Any 1 item per day |
| SNACKS | Snacks+milk+tea+coffee+Juice/cold coffee | STRUCTURE OF SNACKS |
| | uzhunnu vadai, ethakka appam, samosa, neyyappam, ulli vada, Pazham pori, Uzhunu vada,Vellapom, Pathiri | Any one item |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Rasam+ Curd (any 4 days a week)/Butter Milk+Flavoured Milk/fruit juices(3 days in a week)+ salad+pickle+pod+Fresh cut fruits+sweet(any 2 days in a week)+icecream(any 2 days in a week) | STRUCTURE OF DINNER |
| | WhiteRice,Chappati/Pulka, Rasam, Curd/ Flavoured Milk,Butter Milk, salad,pickle,podi,Fresh cut fruits | Everyday in dinner |
| | Chappati Gravy: Paneer butter masala/Veg kuruma/Rajma/Chenna masala/ mushroom curry/ meal maker curry | Any 1 item one day in a week |
| | chicken fried rice/ veg fried rice, ghee rice, porotta, mutton curry or chicken curry(100g)/meal maler curry, boiled egg, appam, egg fried rice, Chicken dry fry(100g)/aloo fry(100g) , Kappa and fish curry(100g)/chamanthi | Any 1 day in a week |
| | Icecream(standard flavours) scoops only | Any 2 days a week |
| | Flavoured Milk/fruit juices: Hot badam milk, rose milk, lassi, grape juice, apple juice, pista milk | Any 3 days a week |
| | Sweet semiya payasam, gulab jamun, mysurpa | Any 2 days a week |
| | Fruits Orange, Mosami, pineapple,watermelon, banana,papaya | Any 1 everyday |

C: INDICATIVE ANDHRA MENU: (Swadh)

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| BREAKFAST | 2 breakfast dishes+ chutney/curry+podu+White bread+Wheat Bread+Butter+ Jam+ Milk+ Tea+Coffee+Boiled Egg(1)/Omelete+Sprouts/ Cornflakes+ Raagi Jawa/Jonna ganji | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,Butter, Jam, Milk, Tea, Coffee, Boiled Egg(1),Sprouts,Cornflakes, Raagi Jawa/Jonna ganji | Everyday in Breakfast |
| | Breakfast dish: Idli, Vada, Onion Punugulu, Masala Dosa, Onion Dosa, Rawa Dosa, Poori, Upma, Pulihora, Mysore Bajji, Onion Pesarattu, Upma pesarattu, Aloo paratha, pongal, chola batori | Any 2 items per day |
| | chutney/curry: Palli chutney, coconut chutney, ginger chutney, tomato chutney, pachimirapakay tomato chutney, Sweet Curd, Onion Potato Curry, Tomato Pappu,Sambar,senaga pappu chutney,onion chutney,chenna masala | based on the breakfast dish |
| | Podu: karvepaku podu, nalla karam podu, senaga pappu podu | Any 2 days in a week |
| LUNCH | White Rice+ Chappati/Pulka+ Pappu+Curry+Egg Dish(any 2 days)+Fry+Sambar+Rasam+ Curd(unlimited)+Juice+appadam/fryums+salad+pickle+podu+Ghee(any 2 days)+Banana | STRUCTURE OF MEAL |
| | White Rice, Chappati/Pulka, Sambar,Rasam, Curd(unlimited),appadam/fryums,podu,Banana,salad | Everyday in Lunch |
| | Pappu : mudda pappu, tomato pappu, beerakaya pappu, dosakaya pappu,chinta chiguru pappu, mamidikaya pappu, leafy vegetable pappu | Any one at time per day (base ingredient is same, variety might vary) |
| | Curry: dondakaya, bendakaya, cabagge, beerakaya, vankaya, kakarakaya, Drumsticks, Mixed veg curry, chikkudikaya,potlakaya, Cauliflower | Any one at time per day (base ingredient is same, variety might vary) |
| | Egg dish (boiled egg tamato curry, egg burji, omelet, egg podu) | Any 2 days in a week |
| | Fry: potato, bendakaya, chikkudukaya, dondakaya, gobi, beetroot,carrot, Raw Banana | Any one at time per day (base ingredient is same, variety might vary) |
| | Juice: lemon juice, water melon, mosambi | Any 1 item per day |

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| | pickle: Avakay,nimmakay,allam, gongura,usirikay, tomato,dosakay | any 1 or more items per day(based on the lunch menu) |
| | Podi: karvepaku podi, nalla karam podi, senaga pappu podi | Any 1 item per day |
| SNACKS | Snacks+milk+tea+coffee | STRUCTURE OF SNACKS |
| | Mirchi Bajji, Aloo bajji, Samosa, punugulu, onion pakoda, sweet corn | Any one item |
| | Karam pusa, gavvalu etc. allied items | 2 days a week+Sunday |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Rasam+ Curd(any 4 days a week)+Butter Milk+Flavoured Milk/ fruit juices(3 days in a week)+ salad+pickle+podu+Fresh cut fruits+ sweet(any 2 days in a week)+icecream(any 2 days in a week) | STRUCTURE OF DINNER |
| | WhiteRice,Chappati/Pulka, Rasam, Curd/ Flavoured milk,Butter, salad,pickle,podi,Fresh cut fruits | Everyday in dinner |
| | Hyderabadi dum Chicken Biryani/ Veg Briyani, Chicken salan/paneer salan, Onion Raitha, Sweet(Rasmalai or Gulab Jamun) | Any one day in a week |
| | Chicken dish(Andhra chicken masala, pepper chicken fry)/veg dish(paneer(dish variety may vary),gobi) | Any 2 days in a week |
| | Egg dish (boiled egg tomato curry, egg burji, omlette, egg podi)/gobi or manchurion, curry | Any one day in a week |
| | pappu+pickle+fry+podu Pappu : mudda pappu, tomato pappu, beerakaya pappu, dosakaya pappu,chinta chiguru pappu, mamidikaya pappu, leafy vegetable pappu Fry: potato, bendakaya, chikkudukaya, dondakaya, gobi, beetroot,carrot, Raw Banana pickle: Avakay,nimmakay,allam, gongura,usirikay, tomato,dosakay Podu: karvepaku podi, nalla karam podi, senaga pappu podi | Any one day in a week |
| | Icecream(standard flavours) scoops only | Any 2 days a week |
| | Sweet samiya payasam, gulab jamun, kesari, khaja, | Any 2 days a week |

D: INDICATIVE VEG MENU: (F Mess & Girls Hostel Mess)

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| BREAKFAST | 2 breakfast dishes+ chutney/+White bread+Wheat Bread+Butter+ Jam(mixed fruit jam/pineapple jam/mango jam alternated every other day)+ Milk+ Tea+Coffee+Sprouts (not boiled, soaked and sprouted overnight, sprouts to be served -Green Lentil Sprouts/Wheat Sprouts/black gram sprouts)+Cornflakes+ Raagi Jawa/Jonna ganji + onions+tomatoes+green chillies+ Sweet (Rava Kesari, Semiya Kesari, Sweet Pongal) (alternate days) | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,Butter, Jam, Milk, Tea, Coffee,Sprouts,Cornflakes, Raagi Jawa/Jonna ganji | Everyday in Breakfast |
| | Breakfast dish: Onion Dosa, Rawa Dosa, Masala Dosa, Poori-aloo, Poha-Jalebi (should be served hot), Vegetable Upma(must contain carrots,beans,onions,tomato,green peas, capsicum), Stuffed Paratha (aloo, gobhi, matar, paneer) , Ghee Pongal with roasted cashews, Chhola Bhature, Idly, Veg Kitchadi | Any 2 items per day, |
| | chutney/curry: tomato chutney (cooked) , Dhaniya chutney(garlic, green chilly, salt, dhaniya, tomato), onion chutney, mint chutney, coconut chutney | based on the breakfast dish |
| LUNCH | White Rice+ Veg Pulav/Fried Rice(thrice a week), Chappati/Pulka+ Dal+Curry+Dry sabzi+Rasam+ Curd(unlimited)+Juice(should be alternated everyday and must not contain any extra water or sugar) +papad/fryums(alterations between fried and roasted forms evryday) +salad(cucumber,tomato,carrot,onions and lemon)+ pickle+Banana | STRUCTURE OF MEAL |
| | White Rice, Chappati/Pulka, Rasam, Curd(unlimited), Papad/fryums/chips,podi,Banana,salad(cucumber,tomato,carrot,onions,lemon all compulsory), buttermilk (containing ginger, chilly, salt, roasted cumin powder, cilantro/dhaniya), Sambhar (Radish and Rasam) +Sweet (Served on Alternate days) | All items, Everyday in Lunch |
| | Thick Dal : Chana dal, moong dal, arhar dal, masoor dal, mixed dal, dal makhani (should be made in punjabi style), chana dal with palak, mor-kulambu,Vatha-kulambu | Any one item per day |
| | Sabzi (with gravy) : cauliflower-potato, aloo-matar, palak paneer, matar paneer, rajma, chhole, paneer butter masala, aloo palak, corn palak, Kootu (Pumpkin, Chow Chow), Spinach (Keerai) | Any one item per day (paneer items should be atleast twice a week) |
| | Sabzi (dry): potato, bhindi, pointed gourd, aloo-gobhi, mixed veg, cabbage, Raw Banana, Beetroot, Colocasia(Chepa Kelangu) | Any one at time per day |
| | Juice: lemon juice, water melon, mosambi, sathukudi, musk melon, pineapple | Any 1 item per day |
| | pickle: mango, mixed, carrot, lemon, chilly, tomato | any 1 or more items per |

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| | | day(based on the lunch menu) |
| SNACKS | Snacks+milk+tea+coffee | STRUCTURE OF SNACKS |
| | Samosa (boiled potato cooked with onions, cumin, turmeric, salt, chilly, fried peanuts; filled in pastry dough and fried), Mirchi pakoda-pyaaz pakoda, pav-bhaji, cutlet(unlimited), pasta (red sauce with cheese), maggi/ chinese noodles, aloo tikki chaat, Bread Bajji, white/wheat bread-butter-jam/biscuit(daily),vada, Sundal | Any one item per day |
| | Cold coffee, ice tea,chocolate milkshake, strawberry milkshake, Butterscotch milkshake, mango milkshake (when fruit is seasonal) | Any one item per day |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Dal+ Curd/Badam Milk+Butter Milk (4 days+Sunday)+ salad+pickle+Fresh cut fruits+sweet(3 days in a week+Sunday)+icecream(any 2 days in a week - should be served in scoops and not in plastic cups) | STRUCTURE OF DINNER |
| | WhiteRice,Chappati/Pulka, Curd/ Badam Milk,Butter milk, salad,pickle,Fresh cut fruits,dosa,idli | Any 2 days in a week |
| | Masala Pulav with kadhi/boondi raita(all in maharastrian style), paneer butter masala, Sweet(Rasmalai or Gulab Jamun), phulka/ chappathi, dry mixed veg sabzi, fried potatoes | Any one day in a week |
| | Gravy: cauliflower-potato, teasel gourd, aloo-matar, palak paneer, matar paneer, rajma, chhole, paneer butter masala, aloo palak, corn palak, soyabean badi and aloo Dal : Chana dal, moong dal, arhar dal, masoor dal, mixed dal, dal makhani, chana dal with palak Dry Sabzi: potato, bhindi, teasel-gourd, pointed gourd, aloo-gobhi, mixed veg, cabbage, Raw Banana pickle: mango, mixed, carrot, lemon, chilly, tomato Fruits Butter Milk,curd rice(daily) Podi,sambar,chutney(onion,mint,tomatoe and coconut) | Everyday, one item from each category. (Categories are gravy, dry sabzi, dal, pickle) |
| | Icecream(standard flavours) scoops only,badam milk, rose milk | Any 2 days a week |
| | Sweet Kaju Katli, Gulab Jamun, Rasmalai, Rasgulla,halwa, ladu,jangerry | Any 2 days a week |

E: INDICATIVE NORTH INDIAN MENU: (Opal G Floor, Mega Mess I FF, Nilgiri Mess)

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| BREAKFAST | 2 breakfast dishes+ chutney/+White bread+Wheat Bread+Butter+ Jam(mixed fruit jam/pineapple jam/mango jam alternated every other day)+ Milk+ Tea+Coffee+Boiled Egg(1)+Sprouts (not boiled, soaked and sprouted overnight, sprouts to be served -Green Lentil Sprouts/Wheat Sprouts/black gram sprouts)/Cornflakes+ Raagi Jawa/Jonna ganji + onions+tomatoes+green chillies | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,Butter, Jam, Milk, Tea, Coffee, Boiled Egg(1),Sprouts,Cornflakes, Raagi Jawa/Jonna ganji | Everyday in Breakfast |
| | Breakfast dish: Onion Dosa, Rawa Dosa, Poori-aloo, Poha-Jalebi (should be served hot), Vegetable Upma(must contain carrots,beans,onions,tomato,green peas, capsicum), Stuffed Paratha (aloo, gobhi, matar, paneer) , gobhi parantha, Chhola Bhature | Any 2 items per day, |
| | chutney/curry: tomato chutney (cooked) , Dhaniya chutney(garlic, green chilly, salt, dhaniya, tomato), onion chutney, mint chutney | based on the breakfast dish |
| LUNCH | White Rice+ Chappati/Pulka+ Dal+Curry+Egg Dish(any 2 days)+Dry sabzi+Rasam+ Curd(unlimited)+Juice(should be alternated everyday and must not contain any extra water or sugar)+papad/ fryums(alterations between fried and roasted forms evryday)+ salad(cucumber,tomato,carrot,onions and lemon)+pickle+Banana | STRUCTURE OF MEAL |
| | White Rice, Chappati/Pulka, Rasam, Curd(unlimited), Papad/fryums/chips,podi,Banana,salad(cucumber,tomato,carrot,onions,lemon all compulsory), buttermilk (containing ginger, chilly, salt, roasted cumin powder, cilantro/dhaniya) | All items, Everyday in Lunch |
| | Thick Dal : Chana dal, moong dal, arhar dal, masoor dal, mixed dal, dal makhani(should be made in punjabi style), chana dal with palak | Any one item per day |
| | Sabzi (with gravy): cauliflower-potato, teasel gourd, aloo-matar, rajma, chhole, aloo palak, corn palak, soyabean badi and aloo | Any one item per day |
| | Egg dish (boiled egg tamato curry, egg burji, omelet, egg podi) | Any 2 days in a week |
| | Sabzi (dry): potato, bhindi, teasel-gourd, pointed gourd, aloo-gobhi, mixed veg, cabbage, Raw Banana, shimla-mirch | Any one at time per day |
| | Juice: lemon juice, water melon, mosambi, sathukudi, musk melon, pineapple | Any 1 item per day |
| | pickle: mango, mixed, carrot, lemon, chilly, tomato | any 1 or more items per day(based on the lunch menu) |
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| SNACKS | Snacks+milk+tea+coffee | STRUCTURE OF SNACKS |
| | Samosa (boiled potato cooked with onions, cumin, turmeric, salt, chilly, fried peanuts; filled in pastry dough and fried), Mirchi pakoda-pyaaz pakoda, pav-bhaji, cutlet(unlimited), pasta (red sauce with cheese), maggi, chineseese noodles, aloo tikki chaat, white/wheat bread-butter-jam/biscuit(daily) | Any one item per day |
| | Cold coffee, chocolate milkshake, strawberry milkshake, mango milkshake (when fruit is seasonal) | Any one item per day |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Dal+ Curd/Badam Milk +Butter Milk (4 days+Sunday)+ salad+pickle+ Fresh cut fruits+sweet(3 days in a week+Sunday)+icecream(any 2 days in a week - should be served in scoops and not in plastic cups)+(Chicken/Panner twice a week total piece weight 100gms) | STRUCTURE OF DINNER Except Sunday Sunday menu Mentioned below |
| | WhiteRice,Chappati/Pulka, Curd/ Badam Milk,Butter Milk, salad,pickle,Fresh cut fruits | Everyday in dinner |
| | Hyderabadi dum Chicken Biryani 100gms (leg piece weight), veg biryani, paneer butter masala, Sweet(Rasmalai or Gulab Jamun), phulka/ chappathi, dry mixed veg sabzi, cucumber-carrot-onions-cilantro-chilly raita, fried potatoes | Sunday |
| | Chicken dish(butter chicken, Kadhai chicken, chicken tikka masala)/veg dish(paneer(dish variety may vary),gobi) | Any 2 days in a week |
| | Egg dish (boiled egg tamato-onion-garlic-ginger curry, egg burji, omelet, egg podi)/gobi or manchuria, curry | Any one day in a week |
| | Gravy: cauliflower-potato, teasel gourd, aloo-matar, palak paneer, matar paneer, rajma, chhole, paneer butter masala, aloo palak, corn palak, soyabean badi and aloo Dal : Chana dal, moong dal, arhar dal, masoor dal, mixed dal, dal makhani, chana dal with palak Dry Sabzi: potato, bhindi, teasel-gourd, pointed gourd, aloo-gobhi, mixed veg, cabbage, Raw Banana pickle: mango, mixed, carrot, lemon, chilly, tomato | Everyday, one item from each category. (Categories are gravy, dry sabzi, dal, pickle) |
| | Icecream(standard flavours) scoops only | Any 2 days a week |
| | Sweet Kaju Katli, Gulab Jamun, Rasmalai, Rasgulla | Any 2 days a week |

F: INDICATIVE MIXED INDIAN MENU: (Mega Mess II FF Mess)

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| BREAKFAST | 2 breakfast dishes+ chutney/+White bread+Wheat Bread+Butter+ Jam(mixed fruit jam/pineapple jam/mango jam alternated every other day)+ Milk+ Tea+Coffee+(not boiled, soaked and sprouted overnight) sprouts/boiled eggs to be served +Cornflakes+ Raagi Jawa/Jonna ganji + onions+tomatoes+green chillies+ Sweet (Rava Kesari, Semiya Kesari, Sweet Pongal) (alternate days) | STRUCTURE OF BREAKFAST |
| | White bread,Wheat Bread,Butter, Jam, Milk, Tea, Coffee,Sprouts,Cornflakes, Raagi Jawa/Jonna ganji | Everyday in Breakfast |
| | Breakfast dish: Onion Dosa, Rawa Dosa, Masala Dosa, Poori-aloo, Poha-Jalebi (should be served hot), Vegetable Upma(must contain carrots,beans,onions,tomato,green peas, capsicum), Stuffed Paratha (aloo, gobhi, matar, paneer) , Ghee Pongal with roasted cashews, Chhola Bhature, Idly, Veg Kitchadi, bread omelet, puttu, idyappam, puttu and kadala curry, chamanthi | Any 2 items per day, |
| | chutney/curry: tomato chutney (cooked) , Dhaniya chutney(garlic, green chilly, salt, dhaniya, tomato), onion chutney, mint chutney, coconut chutney | based on the breakfast dish |
| LUNCH | White Rice+ Veg Pulav/Fried Rice(thrice a week), Chappati/Pulka+ Dal+Curry+Dry sabzi+Rasam+ Curd(unlimited)+Juice(should be alternated everyday and must not contain any extra water or sugar)+ papad/fryums(alterations between fried and roasted forms evryday)+ salad(cucumber,tomato,carrot,onions and lemon)+pickle+Banana | STRUCTURE OF MEAL |
| | White Rice, Kerala Rice, Chappati/Pulka, Rasam, Curd(unlimited), Papad/fryums/ chips,podi,Banana,salad(cucumber,tomato,carrot,onions,lemon all compulsory), buttermilk (containing ginger, chilly, salt, roasted cumin powder, cilantro/dhaniya), Sambhar (Radish and Rasam) +Sweet (Served on Alternate days) | All items, Everyday in Lunch |
| | Dal/Kozhambu : Chana dal, moong dal, arhar dal, dal makhani(should be made in punjabi style), chana dal with palak, mor-kulambu,Vatha-kulambu, sambar, kara kulambu, vegetabe kurma, thalicha kuambu | Any one item per day |
| | Sabzi (with gravy) cauliflower-potato, aloo-matar, palak paneer, matar paneer, rajma, chhole, paneer butter masala, aloo palak, corn palak, Kootu (Pumpkin, Chow Chow),Egg masala, Chettinad chicken masala (plain), Spinach (Keerai), parippu, fish curry | Any one item per day (paneer items should be atleast twice a week) |
| | Chicken biriyani,Hyderabad biriyani | Once in a week |
| | Poriyal Carrot, Beetroot, potato, lady's finger, raw banana, brinjal, cabbage, lettuce, avaraikai, | Any one at time per day |
| | Omelet | Any 3 times per week |
| | Juice: lemon juice, water melon, mosambi, sathukudi, musk melon, pineapple | Any 1 item per day |
| | pickle: mango, mixed, carrot, lemon, chilly, tomato | any 1 or more items per day(based on the lunch menu) |

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| SNACKS | Snacks+milk+tea+coffee | STRUCTURE OF SNACKS |
| | Samosa (boiled potato cooked with onions, cumin, turmeric, salt, chilly, fried peanuts; filled in pastry dough and fried), Mirchi pakoda-pyaaz pakoda, pav-bhaji, cutlet(unlimited), pasta (red sauce with cheese)/maggi, Bread Bajji, biscuit(daily),vada, Sundal, Potato baji, Vazhaka baji, bonda, punugulu,cheese sandwich | Any one item per day |
| | Cold coffee, ice tea,chocolate milkshake, strawberry milkshake, Butterscotch milkshake, mango milkshake (when fruit is seasonal) | Any one item per day |
| DINNER | special items mentioned below+WhiteRice+Chappati/Pulka+ Dal+ Curd/Badam Milk+Butter Milk (4 days+Sunday)+ salad+pickle+Fresh cut fruits+sweet(3 days in a week+Sunday)+icecream(any 2 days in a week - should be served in scoops and not in plastic cups) | STRUCTURE OF DINNER |
| | WhiteRice,Chappati/Pulka, Curd/ Badam Milk,Butter Milk, salad,pickle,Fresh cut fruits,dosa,idli | All items, Everyday |
| | Masala Pulav with kadhi/boondi raita(all in maharastrian style), phulka/ chappathi, dry mixed veg sabzi, fried potatoes, | Any one day in a week |
| | Gravy: cauliflower-potato, rajma, paneer butter masala, Kappa and fish curry, Butter Chicken, Kadai Chicken, Green peas curry, channa masala, vegetabe kurma Dal : mixed dal, dal makhani, chana dal Tiffin items: Dosai, paniyaram, Idiyapam, Uthapam, paratha, poori, idli, mushroom pulao, egg fried rice pickle: mango, mixed, carrot, lemon, chilly, tomato Fruits Butter Milk,curd rice(daily) Podi,sambar,chutney(onion,mint,tomatoe and coconut) | Everyday, one item from each category. (Categories are gravy, dry sabzi, dal, pickle) |
| | Icecream(standard flavours) scoops only,badam milk, rose milk | Any 2 days a week |
| | Sweet Kaju Katli, Gulab Jamun, Rasmalai, Rasgulla,halwa, ladu,jangerry | Any 2 days a week |

ANNEXURE -IV: Select Branded Food Items to be used

| Name of the ingredient | Brands Permitted to be used for Cooking |
|-------------------------------|---|
| 1. RICE | Par boiled rice – Tamil Nadu Ponni Kerala - Palakkadan Matta Double Horse or Pavizham |
| 2. ATTA/ WHEAT | Aashirvad/ Pillsbury/ Annapurna |
| 3. MAIDA | Rockfort/ Naga |
| 4. SALT | Tata / Anna Purna/ Nature Fresh/ Kristal for all purposes |
| 5. BUTTER | Amul/ Aavin |
| 6. JAM | Kissan Jam/ Tops |
| 7. OIL | Sundrop, Nature Fresh, Godrej, Saffola, Gold winner, Mr. Gold, Rice bran oil, Kera Fed Coconut Oil, Fortune |
| 8. ICE CREAM | Arun/Amul/ Kwality walls (in different flavours) (only scoops) |
| 9. MILK | Aavin milk alone should be used for all purposes (higher fat content) |
| 10. TEA | Brook Bond, Lipton, Tata, Chakra Gold |
| 11. COFFEE | Nescafe/ Bru/ Green label |
| 12. KETCHUP | Maggi/ Kissan/ Del Monte |
| 13. GHEE | Aavin |
| 14. PICKLE | Mothers /Ruchi/ Sakthi/ Aachi/Eastern |
| 15. BREAD | Any Standard Brand |
| 16. CHIPS | Potato |
| 17. DAL | Tata/ Udayam/ ITC |
| 18. PAPAD | Large size |
| 19. CHICKEN | Suguna, Vendrop, Godrej (any good quality of chicken) |
| 20. CURD | Aavin Milk (3% Fat undiluted milk) |
| 21. MASALA | Aachi/ Shakthi/ Tata/ ITC |
| 22. Sauce | Kissan, Heinz/ maggi/ Del Monte |

Sd-

Mess Tender Committee

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