FITT

FOUNDATION FOR INNOVATION AND TECHNOLOGY TRANSFER

An Industry Interface Organisation for IIT Delhi

Corrigendum to RFP for Hiring Catering Services

Ref. No: - FT/R&I/12/Notice/2023/086 Date: - 04/04/2023

Refer to RFP no. - RFP/FITT/R&I/Café/02 for Hiring Catering Services at R&I Park

Pre-bid clarification meeting held on 29^{th} March'2023, the following queries was received from interested parties.

Sr. No.	Query Received	Response
1	The Tender document refers to two different Notice Numbers/RFP Enquiry Number in the same document kindly provide clarification weather there is one outlet or two outlets - a) Notice No. RFP/FITT/R&I/Café/02 - Page No. 2 b) RFP enquiry no. RFP/FITT/R&I/Café/01 - Page No. 6	The notice Number is RFP/FITT/R&I/Café/02 and it is one cafeteria.
2	Kindly mention in the Tender document about the two separates being allotted in this tender.	The Vendor would be provided two locations: - (a) The Kitchen and storage space in the cafeteria (b) Container based Kitchen 25Feet X 10 feet
3	Kindly Explain Electricity Rate/Tariffs and How they are calculated.	It is mentioned in the RFP Clause 18 (a) Note.
4	Commercial Establishments under Estate Office IIT Delhi have a provision for taking NOC from Estate Office to apply for Direct connection from BSES. Kindly consider the same as commercial rates from BSES are @Rs8.5/KwH (Per Unit). As per discussion we came to know the electricity rates are variable and the higher side is Rs34/KWH (per unit).	Electricity charges will be based on the mechanism mentioned in 18 (a) note. Rates vary with season and are generally in the range of INR 24 per Sq feet. The metering for Central AC is on a Pro rata basis based on Sub Meters installed

5	Kindly make it clear in the tender document that vendors in the establishment can use both Electricity and Gas for Cooking purposes. The area and development for Gas Bank and required Gas piping would be provided by FITT, IIT Delhi. Please Explore the Option for IGL Gas Connection.	Electricity and Gas piping will be provided by FITT. Provisioning of cylinder will be managed by the vendor.
6	Separate Exhaust should be Implemented for the Kitchen. a) Over a period of time cooking oil residue accumulates in the shaft over a long period of time and it needs to be deep cleaned. If not cleaned it is a fire hazard.	A separate exhaust is planned to be installed in the kitchen area and Vendor can maintain and service the same. It has already been mentioned that maintenance of Equipment will be the vendors responsibility.
	b) Smell of food or sometimes the smell of burnt food may travel to neighboring offices having a common shaft, this can lead to customer complaints.	
	c) Sometimes during Baking the vendor requires the Exhaust to be shut as per their requirement to reduce loss of moisture/humidity. These are some practical requirements of separate exhaust in the Kitchen.	
7	The FITT Manager has clarified that there would be site planned visits or surprise visits to the vendors existing food Establishments. The vendor can propose one or more than one location for the visit to Existing Locations.	Yes, vendor can propose one or more locations for cloud kitchen visit.

8	Kindly separate make provision for quoting the following rates and revise the menu accordingly. a) Breakfast Platter b) Breakfast Buffet c) Thali i) Veg Lunch/ Dinner Simple Thali ii) Non-Veg Lunch/ Dinner Simple Thali iii) Veg Lunch/ Dinner Special Thali iv) Non-Veg Lunch/ Dinner Special Thali d) Lunch/Dinner Buffet i) Veg Lunch/ Dinner Buffet ii) Non-Veg Lunch/ Dinner Buffet iii) Veg Lunch/ Dinner Buffet iii) Veg Lunch/ Dinner Special Buffet iv) Non-Veg Lunch/ Dinner Special Buffet e) Kindly remove Mutton items from Simple Non-Veg Thali to Simple Non-Veg Buffet.	The Variables for arriving at a costing for a menu are manifold. We have defined tentative menu for which the vendor has been asked to quote the price. You are requested to quote your price as asked in the RFP. The revised menu list is attached in Annexure 1. Since Chicken and Mutton cost vary the issue has been addresses in the revised menu at Annexure 1
9	The Definition of Good Quality material/ Good quality cooking oil is Standard/Branded FSSAI Hallmarked products.	Contractor shall ensure that the food materials and consumables used shall be with necessary certification from fssai, Agmark, FPO and ISI where ever applicable. In other words, the raw material should meet highest quality standards. Management reserves the right to instruct the material/supply to be replaced
10	a) Kindly Define Payment Terms and Settlement terms.b) Transfer of Sale on weekly basis for routine expenses of Service Provider.	Settlement will be done on every Monday of the week or the next working day in case Monday is holiday.

11	The tender document mentions Breakfast timings, Dinner and Midnight Snacks. a) In case the footfall/ business cannot be financially feasible during this period. Can the vendor mutually discuss with the Manager, FITT and discontinue services during that time. b) Or can the Vendor provide provisional menu (ready to serve items like Tea, Coffee, Sandwich, Burgers, Pastries, Muffins Cupcakes, Maggie, RTE Packets, RTC Packets, Etc)	 (a) Yes, if the footfall is not sufficient FITT would be open to discussions to arrive at a workable solution (b) No, the same is not within the scope as we plan to have multiple outlets which provide specified items
12	FITT may or may not procure necessary equipment for the vendor on proposal basis and mutual agreement	FITT reserve the right for procuring necessary equipment based on the necessity of the same.
13	An Existing running outlet/kitchen under 5 Km radius is eligible for cloud kitchen.	Yes, it is mandatory. Though the 5 KM range has been defined in the preferable category
14	In the tender document it is mentioned "The Cafe is on self-service basis". Does the vendor have scope of work for Fine dining services in certain areas like Guest Rooms etc. As per law the vendor can charge additional service charge for the service.	Room service is mandatory and service charges can be levied for the same@10% Also the vendor has the option to explore delivery across IIT Campus.
15	The criteria for P&L to be Extended to 5 years and a minimum of 3 years as the period of 2 years during Covid business was impacted and a lot of businesses have barely survived the Duration with fixed Overhead costs.	The average turnover of Rs. 40 Lakhs per year for last 5 years. Revised prequalification requirement is attached in the annexure 3.
16	Will the Billing Software and Machine be provided by FITT.	No, Vendor has to cater for the same.
17	Kindly provide a rough idea of previous rates quoted for past events for Lunch/Dinner Buffet Menu and Event Buffet Menu.	It differs on the basis of event catering menu; an experienced vendor has to provide competitive rates

18	Scope of work for maintenance and repair a) Repair and Maintenance of Equipment provided by FITT. b) Sever line maintenance c) Paint work annually	The Contractor shall maintain all the equipment and accessories provided by R&I park in good working condition. The Contractor shall bear all expenses incurred for upkeep & maintenance of these items / equipment. If in case the equipment is beyond repair, Contractor shall make full failure report of the same equipment and get it approved from R&I Secretariat. However, the decision of the R&I Park Secretariat, in such matters, shall be final and binding to the Contractor. All Civil, Electrical and Painting etc. will be done by R&I (Provided there is no misuse of the area being given to the Vendor)
19	Provision for change in Corporate Governance.?	Change in corporate governance is allowed if there is a restructuring within the company. No sub-contracting would be allowed. Decision of management. would be final to decide if the change is due to sub-contracting or any other reason.
20	Sale of MRP Products would be exempted from Net Revenue.	The vendor can only sell the item which have been listed in the RFP. Packaged and bottled items can be only sold post permission of the management. In case approval is accorded by the mgt. then sale of the item, would be exempt from the NET revenue.
21	Loss or Damage done by customer for utensils, crockery, cutlery and other consumables would be charged to customer and it would not be included in Net Sales.	Yes, the same would not be included in Net sales. However, vendor needs to report such incidents regularly.
22	Suggested Certain parts of Kitchen Box container should be made of SS 304 Flooring of certain parts having exposure to water or moisture leading to rust.	It will be ensured that the flooring is provided adequate protection to prevent rusting
23	Space for weekly supply of raw material storage.	Existing space has been shown to the Vendors and they have to manage the services in the same. No temporary structure creation other than the one provided by FITT will be allowed

	Required Water T License.	esting re	port f	for F	SSAI		Ok, we shall arrange it.
25	Rental Need to re expenses up to 10 Rental above 10 I Instead of Rent w word. So, find the find the attachmen Previous & Propo MRP items are let relief in revenue s	lakh sale Lakh. e should e revenue nt of com ssed one. ss margir	use re share sparis	ques even e Ind on R	The revised Rental & other allied charge is given in Annexure 2		
	Monthly Net Revenue for Cafe	teria M	lonthly Rer	nt & Rev	venue Sha	re	
	<10 Lakh Per month				nd Zero Re		
	>10 Lakhs and <25 Lakhs	fix Rent &	k and 1% o	of reven	R. 25,000/- lue share of on MRP	only on	
	>25 Lakhs and <50 Lakhs	rental and	y charges d 3% of re ms. No rea	venue s	on in -		
	>60 Lakhs	25000/- N share only	is Electrici Monthly rer ly on in-ho MRP item	ntal and use Iten			
26	Catering Manager						N. I
26	is fix amount for a suggest Pax wise pax.	30 Pax. Ii fix amou	n blov nt. 10	w ind Rs	dent I		No changes required in this regard. The catering mgt. charges will remain same as per the RFP.
26	is fix amount for a suggest Pax wise pax.	30 Pax. Ii	n blov nt. 10	w ind Rs	dent I up to		catering mgt. charges will remain same as
26	is fix amount for a suggest Pax wise pax.	30 Pax. In fix amou	n blov nt. 10 nt Charge	w ind O Rs es c Range	dent I up to	30	catering mgt. charges will remain same as
26	is fix amount for a suggest Pax wise pax. Caten	30 Pax. Ii fix amou	n blov nt. 10 nt Charge Pax 31-70	w inc O Rs es Range 71-120	dent I up to	30	catering mgt. charges will remain same as
26	is fix amount for a suggest Pax wise pax.	30 Pax. In fix amou	n blov nt. 10 nt Charge	w ind O Rs es c Range	dent I up to	30	catering mgt. charges will remain same as
26	is fix amount for a suggest Pax wise pax. Caten Particular High Tea Pax Wise Rate	30 Pax. In fix amou	n blov nt. 10 nt Charge Pax 31-70	es Range 71-120	e 121-150 21	30	catering mgt. charges will remain same as
26	is fix amount for a suggest Pax wise pax. Caten Particular High Tea Pax Wise Rate Lunch Pax Wise Rate	ng Managemee	n blov nt. 10 ent Charge Pax 31-70 7 13 45 45	es (Range 71-120 17 50	e 121-150 21 55 55	30 >151 23 60	catering mgt. charges will remain same as

	event basis. Are the management charges only applicable for events?	
29	We believe that cafeteria daily foot fall doesn't come under Catering Management Charges.	Yes
30	Payment Mode: Note ii page no 8, all bills will be on your case register/ billing software and will be directly credited to your bank account. Then what is the settlement period and what is the basis of claiming it from R&I Park. What about the billing of event management, is it through R&I or we need to bill directly to the client.	Settlement will be done on every Monday of the week and event catering invoice can be generated directly to organizer.
31	Broad Scope of Work (g) point no (xxxiii) (page no 11) - All monthly invoices to be submitted to R&I Park for authorization/certification, it is not clear what type of monthly invoices, details required.	Invoices generated for settlement of collection of sales.
32	Point no (xxi) (page no 10) Are the Equipment and Accessories being provided to us will be under warranty and AMC or not.	Equipment's are not in warranty. Any defective equipment within 30 Days of award of contract will be repaired and maintained by FITT
34	Point no (xii) page 9, we want to ensure that cleaning of café is only the contractor's responsibility or any other area, please clarify.	Kitchen space and Storage spaces will be maintained by Vendor. The management will maintain the dining/eat out spaces.
35	Cooking at R&I Park café will be on LPG, IGL or Induction based. If it is IGL then R&I will provide the IGL connection, contractor will pay as per the meter reading.	Induction-based cooking & Gas piping will be provided by FITT. Provisioning of cylinder will be managed by the vendor.

Bhupander Kumar Facility Manage

Annexure 1

Lunch/Dinner Menu (Earlier)

		Lunch/Dinner		
Normal	Remarks	Special	Remarks	
Welcome Drink: - Water/Assorted Soft drink/mineral Water	Any One	Welcome Drink: - Water/Assorted Soft drink/mineral Water	Any two	
Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One	Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One	
Dal Makhni/Rajma	Any One	Dal Makhni/Dal Tadka/Rajma	Any One	
Tawa Roti/Naan /Tandoori Roti	Mandatory	/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan/Tandoori Roti	Any Two	
Chole	Mandatory	Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any Two	
Paneer curry	Mandatory	Amritsari Chole/Pindi Chole		
Dahi/Raita	Any One	Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer		
Sweet	Mandatory	Dahi/Raita	Any One	
Papad	Mandatory	Sweet (Any 2) Gulab Zamun/Maalpua rabri/gajar halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any One	
Pickle	Mandatory	Papad	Mandatory	
Green Salad	Mandatory	Pickle	Mandatory	
		Non-Veg (Chicken, Mutton etc.)	Any one	
		Green Salad	Mandatory	

Lunch/Dinner Menu (Revised)

Lunch/Dinner					
Normal	Remarks	Special	Remarks		
Welcome Drink: - Water/Assorted Soft drink/mineral Water	Any One	Welcome Drink: - Water/Assorted Soft drink/mineral Water	Any two		
Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One	Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One		
Dal Makhni/Rajma	Any One	Dal Makhni/Dal Tadka/Rajma	Any One		
Tawa Roti/Naan /Tandoori Roti	Mandatory	/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan/Tandoori Roti	Any Two		
Chole	Mandatory	Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any Two		
Paneer curry	Mandatory	Amritsari Chole/Pindi Chole			
Dahi/Raita	Any One	Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer			
Sweet	Mandatory	Dahi/Raita	Any One		
Papad	Mandatory	Sweet (Any 2) Gulab Zamun/Maalpua rabri/gajar halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any One		
Pickle	Mandatory	Papad	Mandatory		
Green Salad	Mandatory	Pickle	Mandatory		
		Non-Veg (Chicken)	Mandatory		
		Green Salad	Mandatory		

Event Menu (Earlier)

		Event Menu	
Normal	Remarks	Special	Remarks
Welcome Drink: - Assorted Water/Assorted Soft drink/mineral Water	Any Two	Welcome Drink: - Assorted Water/Assorted Soft drink/mineral Water	Any two
Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One	Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One
Dal Makhni/Dal Tadka/Rajma	Any One	Dal Makhni/Dal Tadka/Rajma	Any One
Tawa Roti/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan	Any Two	Tawa Roti/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan/Stuffed Kulcha	Any Two
Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any One	Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any Two
Amritsari Chole/Pindi Chole	Any One	Amritsari Chole/Pindi Chole/	Any One
Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer	Any One	Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer	Any Two
Dahi/Raita	Any One	Dahi/Raita	Any One
Sweet: - Gulab Zamun/Maalpua rabri/gajar halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any One	Sweet: - Gulab Zamun/Maalpua rabri/gajr halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any Two
Papad	Mandatory	Papad	Mandatory
Pickle	Mandatory	Pickle	Mandatory
Green Salad	Mandatory	Green Salad/Italian Salad/Russian Salad/Lacha Onion/Aachar Papad counter/Sirka Onion/Sprout Salad	Mandatory
Soup: - Tomato/Veg Hot and sour soup/sweet corn/Veg Manchow	Any One	Soup: - Tomato/Veg Hot and sour soup/sweet corn/Veg Manchow	Any Two
Fresh Fruit Counter: - 5 Indian fruits	Mandatory	Achari Paneer Tikka/Chapp Tikka/Mushroom Tikka/Mailai Paneer Tikka/Tandoori Aloo Tikka/Haryali Paneer Tikka	Any Two

Masala Dosa/vada/Idli	Any One	Indian Snacks: - French Fries/Moong Dal Pakodi/Corn Kabab/Cocktail Stick/Cheese Ball/Potli Samosa/Hara bhara kabab/Veg Cutlet	Any Two
Non-Veg (Chicken, Mutton etc.)	Any one	Chinese Snacks: - Chilli Paneer/Chilli Mushroom/veg Spring Roll/ Crispy Honey chilli Potato/Veg Manchurian/ Fried Momos/Steamed Momos	Any Two
		Mocktail: - Bule Engine/virgin Pinacolada/Oriented Surprise/Night queen/pink Lady/litchi sling/blue heaven/purple rain	Any Three
		Juice & Shakes: - Butter Scotch/banana shakes/Vanilla shake/Strawberry/mango/pineapple/badam Shakes/fruit punch Juice/Paan shake	Any two
		Fresh Fruit: - 3 Indian+ 2 Imported Fruits	Mandatory
		Masala Dosa/vada/Idli/Plain Dosa	Any Two
		Non-Veg (Chicken, Mutton etc.)	Any Two

Event Menu (Revised)

		Event Menu	
Normal	Remarks	Special	Remarks
Welcome Drink: - Assorted Water/Assorted Soft drink/mineral Water	Any Two	Welcome Drink: - Assorted Water/Assorted Soft drink/mineral Water	Any two
Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One	Navrattan Rice/peas & Paneer pulao/Jeera Pulao/Vegetable Dum Biryani/Steamed Rice/Kashmiri Pulao	Any One
Dal Makhni/Dal Tadka/Rajma	Any One	Dal Makhni/Dal Tadka/Rajma	Any One
Tawa Roti/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan	Any Two	Tawa Roti/Naan/Missi Roti/Lachcha Paratha/Stuffed Naan/Stuffed Kulcha	Any Two
Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any One	Kadi Pakoda/Malai Kofta/Dum Aloo Kashmiri/Muttor Mushroom/Navrattan Korma	Any Two
Amritsari Chole/Pindi Chole	Any One	Amritsari Chole/Pindi Chole/	Any One

Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer	Any One	Paneer achari/Shahi Paneer/Palak Paneer, Paneer Lababdar/Muter Paneer	Any Two
Dahi/Raita	Any One	Dahi/Raita	Any One
Sweet: - Gulab Zamun/Maalpua rabri/gajar halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any One	Sweet: - Gulab Zamun/Maalpua rabri/gajr halwa/Badam kesar Kheer/ Jalebi rabi/Imarti Rabri	Any Two
Papad	Mandatory	Papad	Mandatory
Pickle	Mandatory	Pickle	Mandatory
Green Salad	Mandatory	Green Salad/Italian Salad/Russian	
Soup: - Tomato/Veg Hot and sour soup/sweet corn/Veg Manchow	Any One	Soup: - Tomato/Veg Hot and sour soup/sweet corn/Veg Manchow	Any Two
Fresh Fruit Counter: - 5 Indian fruits	Mandatory	Achari Paneer Tikka/Chapp Tikka/Mushroom Tikka/Mailai Paneer Tikka/Tandoori Aloo Tikka/Haryali Paneer Tikka	Any Two
Masala Dosa/vada/Idli	Any One	Indian Snacks: - French Fries/Moong Dal Pakodi/Corn Kabab/Cocktail Stick/Cheese Ball/Potli Samosa/Hara bhara kabab/Veg Cutlet	Any Two
Non-Veg (Chicken)	Any one	Chinese Snacks: - Chilli Paneer/Chilli Mushroom/veg Spring Roll/ Crispy Honey chilli Potato/Veg Manchurian/ Fried Momos/Steamed Momos	Any Two
		Mocktail: - Bule Engine/virgin Pinacolada/Oriented Surprise/Night queen/pink Lady/litchi sling/blue heaven/purple rain	Any Three
		Juice & Shakes: - Butter Scotch/banana shakes/Vanilla shake/Strawberry/mango/pineapple/badam Shakes/fruit punch Juice/Paan shake	Any two
		Fresh Fruit: - 3 Indian+ 2 Imported Fruits	Mandatory
		Masala Dosa/vada/Idli/Plain Dosa	Any Two
		Non-Veg (Chicken)	Mandatory

Monthly Rent & Allied Charges (Earlier)

Monthly Net Revenue for Cafeteria	Amount
& Events Organized	
<10 Lakh Per month	Electricity charges and INR. 20000 Monthly rental
>10 Lakhs and <25 Lakhs	Electricity charges and INR. 40000/- Monthly rental and 1 % of revenue
>25 Lakhs and <50 Lakhs	Electricity charges and INR. 60000/- Monthly rental and 3% of revenue
>50 Lakhs	Electricity charges and INR. 80000/- Monthly rental and 5% of revenue

Monthly Rent & Allied Charges (Revised)

Monthly Net Revenue for Cafeteria	Amount
& Events Organized	
<10 Lakh Per month	Electricity charges & No rent
>10 Lakhs and <25 Lakhs	Electricity charges and INR. 17,750/- Monthly rental and 1 % of revenue
>25 Lakhs and <50 Lakhs	Electricity charges and INR.35,500/- Monthly rental and 2% of revenue
>50 Lakhs and <75 Lakhs	Electricity charges and INR. 71,000/- Monthly rental and 3% of revenue
>75 Lakhs	Electricity charges and INR. 71,000/- Monthly rental and 5% of revenue

Annexure 3

Pre-Qualification Requirement (Earlier): -

Criterion	Details	Documents/Evidence
Profile of Company	Average turnover of Rs 40 lacs per year for last 3 FYs. (Exempted for MSMEs)	Attach copy of audited B/S & P&L Statement of last 3 years. (MSME certificate, wherever applicable) Company registration certificate as per Companies Act 1956
Kitchen	Should have a running kitchen/ (cloud kitchen)/Canteen service,	Copy of occupancy (Lease deed/ownership certificate/Purchase order (if running for a 3 rd party)
Distance from R&I Park café	Cloud kitchen preferably within 5 KM radius of IITD campus (We provide kitchen in cafeteria for light cooking such as baking roti, preparing dosa, making Chinese food, preparing omelet, Maggie, pasta cooking baking, roasting etc.)	If already existing, submit documentary proof of same, if not, submit affidavit to establish one within 30 days of the award of contract.
Experience	Should have minimum 3 years of Experience in Govt. Department/PSU/MNC/Public Ltd Company / Autonomous Bodies/ 3 Star or above hotels, reckoned from the cut-off date for submission of RFP documents.	1

respective contract number and type of services), such as - (i) Satisfactory completion / performance report (OR) (ii) proof of release of Security after completion of the contract (OR) (iii) proof of settlement / release of final payment against the contract (OR) (iv) any other documentary evidence that substantiate the satisfactory execution (continued or terminated) of each of the contracts cited above

Pre-Qualification Requirement (Revised):

Criterion	Details	Documents/Evidence
Profile of Company	Average turnover of Rs 40 lacs per year for last 5 FYs.	Attach copy of audited B/S & P&L Statement of last 5 years.
	(Exempted for MSMEs)	(MSME certificate, wherever applicable) Company registration
		certificate as per Companies Act 1956
Kitchen	Should have a running kitchen/ (cloud kitchen)/Canteen service,	Copy of occupancy (Lease deed/ownership certificate/Purchase order (if running for a 3 rd party)
Distance from R&I Park café	Cloud kitchen preferably within 5 KM radius of IITD campus	If already existing, submit documentary proof of same, if not, submit affidavit to establish one within 30 days
	(We provide kitchen in cafeteria for light cooking such as baking	of the award of contract.

	roti, preparing dosa, making Chinese food, preparing omelet, Maggie, pasta cooking baking, roasting etc.)	
Experience	Should have minimum 3 years of Experience in Govt. Department/PSU/MNC/Public Ltd Company / Autonomous Bodies/ 3 Star or above hotels, reckoned from the cut-off date for submission of RFP documents.	MOU/Agreement/Work order copy or any other documentary proof. Copy of respective contracts, along with documentary evidence in respect of satisfactory execution of each of those contracts, in the form of copies of any of the documents(indicating respective contract number and type of services), such as - (i) Satisfactory completion / performance report (OR) (ii) proof of release of Security after completion of the contract (OR) (iii) proof of settlement / release of final payment against the contract (OR) (iv) any other documentary evidence that can substantiate the satisfactory execution (continued or terminated) of each of the contracts cited above

Bhupander Kumar (Facility Manager)