



झारखण्ड अधिविद्य परिषद्, राँची

JHARKHAND ACADEMIC COUNCIL, RANCHI

इच्छा की अभिव्यक्ति

विज्ञप्ति संख्या12/2018

झारखण्ड अधिविद्य परिषद् कार्यालय, ज्ञानदीप कैम्पस, बरगावाँ, नामकुम, राँची परिसर में एक कैंटीन के संचालन हेतु अनुभवधारी, प्रतिष्ठित, पंजीकृत एजेंसियों से दिनांक 07.03.2018 के अपराह्न 1:00 बजे तक मुहरबन्द निविदा आमंत्रित की जाती है।

निविदा प्रपत्र दिनांक 20.02.2018 से 07.03.2018 के अपराह्न 1:00 बजे तक प्रत्येक कार्य दिवस पर कार्यालय अवधि में 2,000 रु0 (न लौटने योग्य) बैंक ड्राफ्ट, जो "झारखण्ड अधिविद्य परिषद् फण्ड" राँची को भुगतान होगा, भुगतान कर प्राप्त किया जा सकता है।

तकनीकी एवं वित्तीय बीड का दो अलग-अलग लिफाफों को एक बड़ा लिफाफा में बंद कर उपलब्ध कराना होगा।

प्राप्त निविदा प्रपत्रों को दिनांक 07.03.2018 के 1:30 बजे निविदाकर्ता या उसके अधिकृत प्रतिनिधि के समक्ष क्रय समिति के द्वारा खोली जायेगी। डाक/कुरियर के माध्यम से भेजा गया निविदा प्रपत्र मान्य नहीं होगा।

निविदाओं पर निर्णय के पश्चात् सफल निविदाकारों को एक सप्ताह के अन्दर एकरारनामा सम्पन्न कर तत्पश्चात् 10 दिनों के अन्दर कैंटीन का कार्य शुरू करना अनिवार्य होगा।

अध्यक्ष, झारखण्ड अधिविद्य परिषद् को निविदा स्वीकार/निरस्त करने का अधिकार पूर्णतया सुरक्षित रहेगा।

नोट : निविदा प्रपत्र को परिषद् की वेबसाइट www.jac.nic.in या www.jac.jharkhand.gov.in से भी डाउनलोड किया जा सकता है। निविदा प्रपत्र अगर परिषद् की वेबसाइट से डाउनलोड किया जाता है तो ऐसी परिस्थिति में प्रपत्र का मूल्य रु0 2,000/- (दो हजार रु0) का बैंक ड्राफ्ट निविदा प्रपत्र के साथ जमा करना होगा।

अध्यक्ष के आदेश से

JAC/SECY/3497/09/SECY/70/18.

Dt - 12/2/18.

D.O.P - 18/2/18.

17.02.18
सचिव

झारखण्ड अधिविद्य परिषद्, राँची

or

JHARKHAND ACADEMIC COUNCIL

Expression of Interest FOR CANTEEN IN JAC CAMPUS COMM. NO. -/2017

Technical Bid

1. Name of the Proprietor -
2. Name of the organisation -
3. Registration No. -
(Under shop establishment Act)
4. GST No. (Attach Certificate)
5. Partnership Deed (In Case of Partnership Firm) -
6. In case of Company
(a) The Articles/Memorandum of association -
(b) Registration of the Company -
7. Experiences of running Canteen -
(Experiences Certificate)
8. Earnest money (25,000.00)
(Draft No. drawee Bank Name)
9. Balance Sheet along with -
Profit & loss account (last 3 year)
10. PAN : -
(Attach Xerox Copy of PAN Card)
11. List of equipments appliances and -
Personnel to be deployed on the work.
12. Genuineness certificate -
(Attach Affidavit)

- Note:- (a) Loss making companies/ firm will not be entertained.
(b) No subletting of the work either in part or in full be allowed.
The Tenderers are to submit an affidavit to the above extent.
(c) All copies of the certificate submitted should be self attested.

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14.2.18

Signature of Tenderer

**JHARKHAND ACADEMIC COUNCIL,
GYANDEEP CAMPUS, BARGAWAN, NAMKUM
RANCHI**

Important Instruction

1. The Tender will be received in 2 bid system. The entire work has to be executed in the Canteen building in the Gyandeeep Campus of the Jharkhand Academic Council, at Namkum Ranchi.
2. Part I of the Tender will contain The Technical bid.
 - a. Full details of the firm, Partnership deed, Proof of Registration of the firm. In case of Company the Articles/Memorandum of association and registration of the company.
 - b. Bid Security/Earnest Money of **Rs. 25,000=00** .
 - c. Copy of GST Reg. Certificate.
 - d. Copy of the PAN Card.
 - e. List of plant and Machinery and Technical Personnel to be deployed on the work.
 - f. Affidavit with regard to genuineness of the certificate attached.
 - g. No subletting of the work either in part or in full will be allowed. Tenderers are to submit an affidavit for the same.
Please note that all copies of the certificates submitted should be self attested.
 - h. One type of cooking medium will be accepted so that quality can be checked as per enforcement act.
 - i. Total price of all items will be considered as one package.
 - j. Quality of work is important.
 - k. Seasonal Vegetables are required to be served.
 1. Canteen should be kept neat and clean and free from water and air pollution.
 - m. The quality of food and drinks is subject to the act of enforcement act.
 - n. The quality of food should of good quality .
2. Part II of the bid of only those Tenderers who meet the eligibility criteria laid down in part one will be opened.
3. Part II of the Tender will contain the Price Bid of the Project under different heads as detailed in the Tender Documents **I and II**.
4. The earnest money will be 25,000=00 only and shall be deposited by Crossed Bank Draft in favour of Jharkhand Academic council Fund, Ranchi Payable at Ranchi.
5. Date of sale of the Tender papers will be from to The contract will be initially for a period of 1 year. Further extension of 2 years will be given on satisfactory performance. The cost of tender papers is **Rs 2,000=00** and the

cost of the tender documents shall be deposited in the shape of demand draft in favour of Jharkhand Academic Council Fund drawn on any Nationalized Bank at Ranchi.

6. The Tender documents duly filled and completed by the tender will be received on up to
7. Part one of the tender will be opened on at
8. The price part of only those bidders will be opened who qualify after the scrutiny of the first part.
9. The Chairman, JAC reserves the right to accept or reject the tender for full quantities or split the work amongst more than one bidder without assigning any reason whatsoever.
10. **In case of any dispute regarding contract, matter will be referred to the court of law of Ranchi District.**

16.2.2018
Secretary

Jharkhand Academic Council, Ranchi

**JHARKHAND ACADEMIC COUNCIL
GYANDEEP CAMPUS, BARGAWAN, NAMKUM
RANCHI**

INTRODUCTION:

Jharkhand Academic Council, Namkum, Ranchi has a office Complex at Bargawan Namkum Ranchi. The Office complex houses An administrative Building, a 500 seated Auditorium, Storage Godown, Vocational building and Chairman's Bungalow. A 32 seated canteen building has also been constructed.

This tender is called for selecting an agency for running the canteen to provide the following catering services for the employees and visitors of the Council.

The total strength of the personnel, both officers and others in the Council premises, is around 300.

Description of the canteen building:

85x30 ft structure with seating arrangement for 32 persons, Kitchen with Granite top cooking and working platform, a separate wash area, store room with storage racks and electrical fittings and fixtures like ceiling fan, tube-lights, power points etc, including Water Facility.

Obligations of the Bidder after selection:

The selected bidder will have to provide the following minimum equipment for running of the canteen.

1. All cooking and serving utensils including LPG Gas cylinders (Commercial) and burners. The crockery and cutlery to be used for the service of the food items shall be of good quality either stainless steel/ melwanoware. stainless steel or glass glasses.

2. **Installation of 3 Phase electrical meter:**

The successful bidder will have to get a energy meter installed in his own name and make payments for the electricity consumed at the actual rate Per unit fixed by Jharkhand Urja Vikas Nigam Ltd.

3. **The successful bidder will arrange the following equipment -**

- i) **Refrigerator 2 door 400 Ltrs minimum size**

One 2 door refrigerator for the storage of food items and for storage of cold drinks.

- ii) **Food warmer and a microwave oven**

An electrically operated food warmer and a microwave oven for keeping the eatables warm and for re heating of the food items.

- iii) **See through food display counter**

A see through display counter for displaying the sweets and other items.

Handwritten initials

Handwritten signature

iv) **Electronic Insect catcher in the cooking area and the canteen**

Adequate nos of Electronic insect repellent to keep the cooking and canteen area free of flies and mosquito.

v) **Seating arrangement (Plastic chair & table)**

Instructions to the Tenderers for running of the canteen

1. **Hygiene and cleanliness**

The canteen and the kitchen premises have to be kept neat and clean at all times. Disinfectants have to be used for the floor mopping and the utensil etc for the serving have also to be washed in soap and water.

2. **Items of the menu:**

The rate of items offered for sale has to be displayed on a white board.

3. **Service in main building**

Tea, coffee and biscuits or other snacks may have to be served in the office building in the office chamber of Senior offices. For this purpose small thermos flasks may be used. The cups and saucers to be used in the office of the Senior Officers will be of good quality.

4. **Catering during functions**

During workshop, seminars, conferences & meeting arrangements will have to be made for Refreshments, meals and snacks.

5. **Cooking medium**

Refined oil of approved quality has to be used as the cooking and frying medium

6. **Tea bags and coffee sachets**

Tea and Coffee sachets may be used for serving the same in the Senior Officers chamber in the Main Building.

7. **Uniform of the waiters and other staff**

All the staff employed in the canteen will be properly dressed in a uniform.

SERVICE TIMINGS

Morning Breakfast; From 10.00 A.M to 11.00 A.M

Lunch ; From 1.30 P.M To 2.30 P.M

Evening Tea ; From 3.00 P.M To. 5.00 P.M



JHARKHAND ACADEMIC COUNCIL, RANCHI

Financial Bid

Sl. No.	Name of the items	Quantity	Rates to be quoted
1.	Name of the Caterer		
2.	Address (Location where Canteen is being run or has been run in past)		
3.	Monthly Rent of Canteen Building (Per Sq. Feet)		
4.	Tea	Per Cup (Standard)	
5.	Coffee	Per Cup (Standard)	
6.	Cold Drinks / Mineral water /Fruit Juice	Per Bottled (With Specific Brand)	
7.	Snacks		
	Per Piece / plates		
	i. Samosa		
	ii. Bonda		
	iii. Vada		
	iv. Pakora (Mix) plates		
	v. Sandwitch		
	vi. Patties (Veg.) (Filling stuff to be specified)		
	vii. Idlee		
	viii. Uppma - 150 gms.		
	ix. Poha - 100 gms.		
	x. Bread Pakora		
	xi. Aloo Chop		
	xii. Nimkee		
	xiii. Paneer Pakora		
	xiv. Dosa		
	xv. Aloo Tikia		
	xvi. Biscuit		
	xvii. Kachori		
	xviii. Rosogulla		
	xix. Gulab Jamun		
	xx. Paneer Chilli (Per Plate) 8 Pc.		
	xxi. Veg. Chowmine (Per Plate)		
	xxii. Curd (200 gm.)		
	xxiii. Sweet curd (200 gm.)		
8.	Lunch		Per Thali
	i. Subzi		115 gms.
	ii. Dal/Raita/Curd/Kadi Pakora		115 gms.
	iii. Half Plate Rice		135 gms.
	iv. Chapati (Tandoori/Tawa)	4 Nos.	125 gms.
	v. Seasonal Salad/Papad Achar		25 gms.
9.	Thali with Rice and item 7 (i), (ii) & (v)		270 gms rice
10.	Bread Slice (Plain)		per piece
11.	2 Bread Piece with butter (Bread Slice shall be out of 800 gms loaf)		25 gms. out of 100 gms. Butter pack
12.	2 Bread Piece with Jam 25 gms (Bread Slice shall be out of 800 gms loaf)		-do-

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