



REQUEST FOR PROPOSAL
FOR
"EMPANELMENT OF CATERER FOR OUTDOOR
CATERING SERVICE PROVIDER AT DR. AMBEDKAR
INTERNATIONAL CENTRE (DAIC)"

DR. AMBEDKAR INTERNATIONAL CENTRE
Ministry of Social Justice & Empowerment
Department of Social Justice & Empowerment
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Dr. Ambedkar International Centre
Department of Social Justice & Empowerment
Government of India

15, Janpath, New Delhi - 110001
Dated: 15 May, 2025

REQUEST FOR PROPOSAL FOR EMPANELMENT OF CATERER FOR OUT-DOOR CATERING SERVICE PROVIDER AT DR. AMBEDKAR INTERNATIONAL CENTRE (DAIC)

Dr. Ambedkar International Centre (DAIC), Department of Social Justice & Empowerment, Ministry of Social Justice & Empowerment, Government of India, invites bids under two bid system (Technical and Financial bids) for Empanelment of Caterers for providing catering services to the clients at Dr. Ambedkar International Centre, 15, Janpath, New Delhi from reputed, financially sound firms that have experience in running Hotel / Canteen / Cafeteria / Restaurant chains or Services/Cloud Kitchen/Outdoor Catering Services as per the following schedule:-

S.No.	Items	Description
(a)	Scope of work	As given in Para B of RFP
(b)	Availability of Bid Document	The bid document can be downloaded from CPP portal, websites of DAIC i.e. https://daic.gov.in & DoSJE i.e. https://socialjustice.gov.in
(c)	Start Date of Issuance/Publication of RFP/Bid documents on website	16 May, 2025
(d)	Last Date for submission of RFP/Bid	25 June, 2025 at 1600 hrs.
(e)	Date & Time of Pre- Bid Meeting	16 June, 2025 at 1400 hrs.



(f)	Date & Time of opening Technical Bid	30 June, 2025 at 1400 hrs.
(g)	Date of opening of Financial Bids	Will be communicated to technically qualified bidders.
(h)	Earnest Money Deposit	Rs. 1,00,000/- through Demand Draft drawn in favour of Dr. Ambedkar International Centre payable at New Delhi.
(i)	Address for submission of Bids	Director, Dr. Ambedkar International Centre, 15, Janpath, New Delhi-110001

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SECTION (A): INSTRUCTION AND GUIDELINES TO BIDDERS FOR SUB-MISSION OF BID.

Please read the Terms & Conditions carefully before filling up the document, Incomplete Tender Documents will be rejected.

1. Only Caterers/contractors located in Delhi/NCR are allowed to participate in the Bids.
2. Before submitting the tender, details of documents to be attached may be verified from the Check List given at **Annexure-I** of the Tender Document.
3. All pages of the Tender Documents must be signed by the authorized signatory and sealed with the stamp of the bidding firm as token of having accepted all the Terms and Conditions of this Tender. Duly filled in tender form should be supported by "Letter of Transmittal" as at **Annexure –II** of the Tender Document.
4. DAIC reserves the right to obtain feedback from the previous/present clients of the Tenderer and also depute its team(s) to inspect the site(s) at present contracts(s) for on-the-spot first-hand information regarding the quality of food and services provided by the Tenderer. Decision of DAIC with regard to award of the contract will depend upon the feedback received by it from the previous / and present clients and also from its team(s) deputed for the purpose. The decision of the DAIC in this regard will be final and binding on all bidders.
5. Physical Tender shall be submitted in DAIC's official tender form only, if submitted in any other manner, the same shall be summarily rejected.



6. Tender shall be submitted in offline mode only. However bid security may be accepted in form of A/c Payee DD, FDR, Banker Cheque or guarantee or online in an acceptable form. Bid security must be valid for 45 days beyond financial bid validity period. Security to unsuccessful bidding will be refunded after expiry of financial bid/stack validity period.
7. Tender received without the prescribed Earnest Money Deposit (EMD) of Rs. 1,00,000/- (Rupees One Lakh Only) shall be rejected.
8. The name and address of the bidder shall be clearly written in the space provided for the purpose and no overwriting, correction or insertion shall be permitted in any part of the tender unless duly countersigned by the bidder. The tender should be filled in and submitted strictly in accordance with the instructions contained herein, otherwise the Tender is liable to be rejected.
9. The bids are to be submitted in two parts:-
 - (i) Sealed Technical Bid (as per format at **Annexure-III**), along with a Demand Draft for Rs. 1,00,000/- (Rupees One Lakh only), drawn in favour of Dr. Ambedkar International Centre payable at New Delhi, towards Earnest Money Deposit (EMD) in one sealed envelope superscribed "TECHNICAL BID FOR EMPANELMENT AS CATERER FOR OUTDOOR CATERING SERVICE PROVIDER AT DAIC". Tender Document received without EMD will be summarily rejected.



- (ii) Sealed Financial Bid (as per format at **Annexure-IV**) placed in a separate sealed envelope super scribed "FINANCIAL BID FOR EMPANELMENT AS CATERE FOR OUTDOOR CATERING SERVICE PROVIDER AT DAIC.
10. The above mentioned two sealed envelopes should bear the name and complete postal address of the bidder. Sealed envelopes containing Technical Bid and Financial Bid should be placed in a bigger envelop superscribed "BID FOR EMPANELMENT AS OUTDOOR CATERING SERVICE PROVIDER AT DAIC, NEW DELHI". This bigger envelope bearing the name & complete postal address of the bidder, should be addressed to the Director, DAIC, 15, Janpath, New Delhi and deposited at Dr. Ambedkar International Centre, 15, Janpath, New Delhi on or before on 25 **June 2025 at 4:00 pm**. Tenders received after due date & time shall not be accepted.
11. The Financial bid and EMD submitted by all bidders should be valid for at least a minimum period of six months from the date of opening of Technical Bids.
12. The bid document shall be signed and stamped by the owner/authorized representative of the firm. Person signing the bid or other documents connected with tender must clearly write his/her name and also specify the capacity in which they are signing.
13. The DAIC reserves the right to reject any or all tenders in case of any deficiency in the documents submitted.
14. The DAIC reserves the right to change any condition of the tender before opening of the Technical Bids.



15. The successful bidder will have to enter into a contract with DAIC before commencement of work and services.
16. Canvassing in any form will make the tender liable to rejection.
17. Conditional tender will not be accepted and will be rejected outright.
18. **Disqualification of Bids.** The bid is liable to be disqualified if (i) Not submitted in accordance with the prescribed forms. (ii) During the validity period, or its extended period, if any, the Bidder increases his quoted prices. (iii) The Bidder qualifies the bid with his own conditions. (iv) Bid received after due date and time. (v) Bid not accompanied by all requisite forms and supporting documents. (vi) Information submitted in Technical bid is found to be misrepresented, incorrect or false accidentally, unwittingly or otherwise, at any time during the processing of the contract (no matter at what stage) or during the tenure of the contract including the extension period, if any. (vii) Awardees of the contract qualify the letter of acceptance of the contract with his conditions. (viii) Bidders may specially note that while processing the tender documents, if it comes to our knowledge expressly or implied that some Bidders may have colluded in any manner whatsoever or otherwise joined to form a cartel resulting in delay / holding up the processing of tender, then the Bidders so involved are liable to be disqualified for this contract as well as for a further period of two years. (ix) No Bidder will be allowed to withdraw after submission of the bids; otherwise the EMD submitted by the bidder would stand forfeited. (x) In case of successful bidder declines the offer of contract for whatsoever reason(s) the EMD submitted by the successful bidder would stand forfeited.

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19. **Period of Bid validity** Opening of Bids:- Validity of Tender Bids will be for six months Bids will be accepted only up to the specified date and time . No Bids will be accepted after the above deadline. No bid shall be rejected at bid opening, except for late bids. Opening of only the Technical Bids shall be done first. After Technical evaluation, the financial bids of only those bidders who are technically qualified shall be opened for further necessary action.

20. **Duration of the Contract.** The offers are invited only for the purpose of empanelment for outdoor catering services, which would be valid for a period of one year which may be extended for further one year based on the performance. If, at any time, during the performance of the contract, the tenderer encounter conditions impeding timely delivery of goods and performance of service, then they should promptly notify DAIC, in writing, of the fact of the delay, the cause of delay and its likely duration. DAIC shall evaluate the situation and at its discretion extends the suppliers time on Mutual agreement for one year. The performance security will be further be retained accordingly.

21. **Correction of Errors.** Bidders are advised to exercise utmost care in entering the rates in their commercial bids. No excuse that mistakes have been made or request for rates to be corrected will be entertained, after the date and time of submission of bids. Corrections, if any, should be initialed by the person signing the tender forms before submission, failing which the rates for such items is a discrepancy between unit rate and the line item total resulting from multiplying the unit rate by quantity, the unit rate will govern. Where there is a discrepancy between the amounts mentioned in the



line item total bid amount resulting from the addition of the line totals, the rate indicated in the line item rate shall prevail.

22. **Indemnity Bond**. The successful Bidder / Contractor shall submit an Indemnity Bond undertaking to indemnify DAIC against any loss resulting from failure to fulfil statutory obligations, or any damage to life and property (belonging to DAIC, its employees, workers, guest participants etc.) caused by acts or omissions of the Bidder's/Contractor's employees. This bond shall be submitted as per the format given in **Annexure V** at the time of contract award.

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SECTION (B): SCOPE OF WORK OF RFP

The scope of catering services includes:-

- i. Serving of High Tea, Working Lunch, Lunch, Dinner, Tea / Coffee / Snacks etc. to the DAIC and its clients organizing events / functions in DAIC. Permissible Brands of consumables should be as per **Annexure VI**. The inspections if required shall be carried out by DAIC representative and bills /invoices of stores purchased shall be verified
- ii. Providing Conference room service during the meetings, get together & functions.
- iii. Providing Pantry services at the corporate office and Conference Room.
- iv. Caterer or tenderer shall provide: - (a) Good quality paper napkins. (b) Good quality Tooth picks (wooden). (c) Disposable glasses for serving tea in all blocks. (d) Salt, pepper, sugar, pickle, etc. separately. (e) Adequate stock of high quality raw materials (brands as specified in the contract) for cooking as per standards to be fixed by DAIC Management. (f) Cleaning materials like brushes, dusters & Surf etc. (g) Storage racks for soft drinks.
- v. Tenderer should operate / serve as per requirement of the events at DAIC.
- vi. The tenderer / caterer will engage sufficient and trained manpower to ensure prompt and courteous service and abide by rules & regulations of Labour laws.
- vii. All food items will be served by persons smartly dressed in neat and clean uniforms, carrying photo identity card duly verified by the local police, indicating validity period.
- viii. The tenderer will bring/provide with his own tools, plants, equipment, heating and cooling arrangements and utensils viz; crockery, cutlery, frills (cloth covers) and other paraphernalia etc required for serving the food in hygeinic and presentable manner.
- ix. The intention of the DAIC is to provide hygienic and best quality food to its executives and clients. The caterer and his staff are expected to provide courteous service . Any deficiency noticed in this regard will be treated as a breach of contract and the contract will be terminated with notice period of 7 days.
- x. The Caterer or his employees shall not use the premises allotted to him for any other purpose except storing of food and servicing and shall not act in any manner so as to cause any nuisance or annoyance to DAIC, its staff or clients .
- xi. Caterer shall solely and entirely be responsible for proper trouble free catering service during the period of contract. In case of loss, inadequate / improper



maintenance / inadequate or deficient service, the caterer shall be held responsible and deduction equal to the loss assessed will be paid by the caterer on the recommendations of a Catering Management Committee constituted by DAIC and the recommendation shall be binding on the caterer.

xii. **Remittances by Empaneled Caterer:** The infrastructure available in DAIC will be used by the Caterer on "AS is Where is basis" for which the Caterer will be required to pay DAIC the following lumpsum amount by the 5th of each month:

- a. Up to 50 guests DAIC will not charge any amount.
- b. Guests up to 51-100 will be charged for lunch/dinner/pack lunch Rs.4,000/- and High Tea for Rs.1,500/-.
- c. Guests up to 101-200 will be charged for lunch/dinner/pack lunch Rs.6,000/- and High Tea for Rs.4,000/-
- d. Guests above 200 will be charged for lunch/dinner/pack lunch Rs.13,000/- and High Tea for Rs. 7,000/-



SECTION (C): ELIGIBILITY CONDITIONS, TECHNICAL QUALIFICATIONS AND FINANCIAL EVALUATION.

1. Bids for outdoor catering service will not be considered of those caterers who are/were involved in litigation with DAIC and blacklisted from Govt. Organizations / Institutions /NGOs /PSUs.
2. The bid will be evaluated on Quality and Cost Based Selection (QCBS) basis. 70% weightage will be given for Technical Bid and 30% weightage will be given for Financial Bid. A minimum of 40 marks shall be scored by a bidder to be successful in Technical Bid. The Financial Bid in respect of the successful Technical bid only will be opened and score will be awarded as per marks criteria quoted at para 16 below.
3. After evaluation of the Technical bids by the TEC, financial bid of only successful bidder would be opened for evaluation & consideration of award of work.
4. The applicant should be in catering business (excluding beverage and snacks services) for a continuous minimum period of three years as on date of tender submission.
5. The applicant should have capability of hiring/owning Mobile Kitchen Van which is located within 5-9 km radius from DAIC (Distance measured through Google Map).
6. The firm should have on their rolls sufficient number of cooks and service waiters to prepare and serve good quality Tea/Snacks / meals/food items of Menu etc.
7. The tenderer should have ISO certificate and possess state license of FSSAI as per FSSAI Act 2006 (Attested copies of the certificates to be submitted along with technical bid).
8. The bidder should have a valid catering license issued by the Competent Authority. Duly signed copy of catering license should be enclosed with the technical bid.
9. The bidder must have registration with statutory authorities such as Labor Welfare, EPF/ ESI Department etc. (Attested copies of the certificates to be submitted with the technical bid).
10. The Registered office or Branch office of the bidder should be located at Delhi/NCR.
11. Experience of having continuously run the catering services during the last three years ending 30.04.2025 as per following (i) has successfully provided at least Ten (10) similar catering service/works each having not less than 100 persons on its dining strength and (ii) has successfully provide at least Five (5) similar catering works each having not less than 500 persons on its dining



strength for government departments/ institutions/ organizations/ companies/ guest houses.

12. The bidder's average annual financial turnover (gross) in catering services during the last three financial years, i.e., 2022-2023, 2023-24 and 2024-2025 (or 2021-22,2022-23,2023-24 as the case may be) should not be less than Rs. 1.00 Crore. Also bidder should have total turnover of Rs. 1.00 Crore in any of the Govt. organization during last three years. The bidder to provide certified audited account of such establishment and related documents like tax invoice etc in the technical Bids duly certified, signed and stamped by a certified CA clearly mentioning his membership Number/UDIN. The ITR for each of the last three years should have been filed for the same.
13. The list of the government and private sector offices/ organization/ institutions (with complete postal address) served in the past and list of the Govt. and private sector offices/ organization/ institutions where presently providing catering service names, designation and phone number of the concern officer in the respective offices/ organization/ institutions may also be indicated.
14. The bidder's performance, as per format at **Annexure-VII** for each work completed in the last three years and in hand should be certified by a responsible person from the concerned organization. The certificate should also indicate the compliance of statutory requirements. Feedback received from the previous/present clients and on the spot assessment of the DAIC designated team, will also be evaluated for technical qualification.
15. **Mandatory FSSAI State License:-** The contractor must possess a valid FSSAI State License for operating a food business and shall submit a copy of the same with the bid. Further:-
 - a. All food items prepared must conform **to FSSAI norms** for safety, hygiene, and quality.
 - b. Surprise inspections may be conducted to verify compliance.
 - c. Non-compliance may result in immediate suspension or termination of contract.
 - d. The quality policy of organisation should also be submitted alongwith the bid.
16. The Marks shall be allotted for evaluation of Technical bids out of the following maximum marks as per criteria mentioned-
 - (a) Technical Bid - 70 Marks
 - (i) Annual Turnover- 50 Marks
 - (ii) Condition of mobile kitchen Van – 10Marks

(iii) Distance of Kitchen from DAIC – 10 Marks

17. **Annual Turnover Scoring Criteria:** The financial capability of the bidder shall be assessed based on their average annual turnover (in INR) for the last three financial years, using the following scoring system:-

Average Annual Turnover (INR)	Marks Allo- cated (out of 50)
Above ₹2 Crores	50 marks
>₹1.5 Crores and ≤₹2 Crores	35 marks
≥₹1.0 Crore and ≤₹1.5 Crores	30 marks
Less than ₹1.0 Crore	0 marks

Note: Bidders must submit audited financial statements or CA-certified turnover certificates for the last three financial years as proof.

Note: Copies of documents in support of each of the above eligibility conditions should be enclosed with the Technical Bid

18. **Mobile Kitchen Van (MKV) Compliance Requirements:** The Mobile Kitchen Vans deployed must:-

- Be fully compliant with the latest Motor Vehicles Act, and registered for commercial catering use.
- Adhere to Govt. of NCT Delhi Guidelines, including norms laid down by Delhi Pollution Control Committee (DPCC) and Delhi Traffic Police.
- Meet Electrical Licensing Compliance (ELC) standards for onboard wiring and power safety.
- Be structurally and mechanically fit to provide uninterrupted catering services for the next 3–4 years, as aligned with the duration of empanelment.
- Be regularly serviced and maintained in good condition. DAIC reserves the right to inspect the van(s) at any time.

Scoring Criteria – Age of Mobile Kitchen Van(s):

Age of MKV (from date of registration)	Marks Allocated (out of 10 Marks)
Up to 3 years	10 marks
>3 years and ≤6 years	6 marks
>6 years and ≤10 years	5marks
Above 10 years	0 marks

Note:

- Bidders must submit valid Registration Certificates (RCs) of the Mobile Kitchen Van(s), along with fitness certificates and emission compliance proofs.
- Vehicles must clearly mention fuel type (diesel only) in official documents.

19. Distance Scoring Criteria (Location of Kitchen from DAIC)

The proximity of the bidder's base kitchen to Dr. Ambedkar International Centre (DAIC) shall be evaluated under a distance-based scoring system, as follows:

Location/ Distance from DAIC (in Kms)	Marks Allocated (out of 20 Marks)
Up to 5 km	10 marks
>5 km and ≤7 km	6 marks
>7 km and ≤9 km	5 marks
Above 9 km	0

Note:

1.Bidder must provide verifiable Google Maps Screenshot and ownership/lease documents of the kitchen premises as proof duly certified.

2.To qualify in technical bids the bidder must secure minimum of 40 marks as per criteria mentioned in paragraph 17,18 and 19 above.

Financial bids of only those bidders shall be opened who qualify in technical bids or whose bids are declared technically compliant.

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3.The Final Merit list will be prepared based total marks secured in technical and financial bid evaluation.

4. The bidders who do not qualify in technical bids or whose bids are declared technically non compliant shall not be considered for final merit list.

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SECTION (D): OPENING OF BIDS

1. The Financial Bids of only those bidders which are found **technically qualified** shall be opened for further consideration. The decision of the DAIC in this regard will be final and no requests etc. will be entertained from the bidders. The date and time of opening of financial bid(s) will be intimated only to such bidders who are found eligible as per evaluation criteria prescribed by the DAIC.
2. EMD of the unsuccessful bidders will be returned to them, without interest, within a period of three months from the date of award of contract to the successful bidder.
3. EMD of the successful bidder shall be liable to be forfeited, if the contractor does not fulfil any of the following conditions:-
 - i. A contract of Empanelment is not concluded in the prescribed form within ten days of the receipt of the Letter of Empanelment;
 - ii. The Contractor does not commence catering services within 15 days of the Empanelment.
4. The Empanelment through this Tender is likely to come into effect from the date of signing of Empanelment Contract. Hence, the Financial Bids submitted by the bidders should be valid to become operative from the date of signing of Empanelment Contract. In view of this, no change in the financial bid will be allowed if the successful bidder withdraws or alters the terms of the tender during this period; the Earnest Money Deposit shall be forfeited.
5. If the successful bidder withdraws or the services provided by the successful bidder are not found satisfactory, DAIC reserves the right to terminate the empanelment contract agreement without giving any notice and take other appropriate necessary action as per provisions of empanelment contract.
6. If any of the conditions of Tendering are not fulfilled, such Tender/Tenders will be summarily rejected outright and objections raised in this regards will neither be entertained. DAIC reserves the right to choose, accept or reject any or all requested / offer, in full or part at any stage, reduce or increase the quantity /rate of items without assigning any reasons therefore.
7. The Financial bids of only those bidders who qualify the technical evaluation stage will be opened. All other financial bids will be returned unopened. The financial Bids (as per the formats provided in the RFP Document) of the technically qualified bidders will be evaluated as per the evaluation criteria mentioned in this document.
8. Financial Evaluation- The financial bids shall be evaluated as follows

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9. Upon opening of the financial bids, the bidder with the lowest financial quote shall be considered as L1 and second and third lowest shall be considered L2 and L3 respectively. The L1 for each item viz High Tea/Tea or Lunch/Dinner will be determined separately. The rates quoted by L1, L2, and L3 bidders shall be averaged to determine the **benchmark rates' B'. These benchmark rates,**

10. Selection of Applicant/ Bidders:

10.1 (a) The evaluation of the bids shall be carried out in two stages: at the first stage evaluation of responsiveness and technical bids is taken up. Evaluators of technical bids shall not have access to the financial bids until the technical evaluation is conducted as the envelope containing the financial proposal will not be opened till the technical evaluation is complete. The financial bids of only such bidders will be opened whose technical bid/proposal is declared technically responsive and has obtained minimum qualifying marks/standards prescribed for the technical bids. The evaluation shall be carried out in full conformity with the provisions of RFP.

10.1 (b) Applicant/Bidders must meet the qualification criteria as mentioned above. Applicant/Bidders satisfying the qualification criteria shall be evaluated for technical evaluation. The Applicant/Bidders shall submit financial data along with audited financial statements. The financial data in the prescribed format shall be certified by the Chartered Accountant clearly mentioning his name with his stamp, signature and membership number/UDIN.

10.2 Technical Evaluation-Technical evaluation of eligible Applicant/Bidders will be conducted as per the scoring methodology given in the RFP. The Applicant/Bidder must obtain a minimum of 40 marks during technical bids evaluation to qualify for opening of financial bid.

10.3 The technical proposal/bid of applicant/bidder securing minimum 40 marks shall be declared technically responsive and qualified.

10.4 **Financial Evaluation-**Financial proposals of only those Applicant/Bidders will be opened and considered for evaluation whose technical proposal/bids have been declared technically responsive and qualified.

10.5 **QUALITY AND COST BASED SELECTION (QCBS)-** The technical and financial proposals will then be examined as per quality and cost based selection(QCBS) methodology. Under QCBS selection, the technical proposals sFinancial Proposal with lowest cost may be given a financial score of maximum



100 marks, the other proposals are given financial scores that are inversely proportional to their prices w.r.t. the lowest offer. Similarly, proposal with the highest technical marks (as allotted by the evaluation committee) shall be given a score of maximum 100 marks and other proposals be given technical score that are proportional to their marks w.r.t. the highest marks. The total score, both technical and financial, shall be obtained by weighing the quality and cost scores and adding them up. On the basis of combined weighted score for quality and cost, the bidder shall be ranked in terms of the total score obtained. The proposal obtaining the highest total combined score in evaluation of quality and cost will be ranked as H-1 followed by the proposal securing lesser marks as H-2, H-3 etc. The merit list based total combined score will be prepared. The H-1 proposal or specified number of proposals in order of merit will be recommended for empanelment or the award of contract. In the event of two or more bids having the same score in final ranking, then the said bid with higher technical score will be placed higher in the merit list.

The lowest evaluated price bid in Financial Proposal (F_m) is given the maximum financial score (S_f) of 100 marks. The formula for determining the financial scores (S_f) of all other Proposals is calculated as follows, $S_f = 100 \times F_m / F$, in which " S_f " is the financial score, " F_m " is the lowest price, and " F " the price of the proposal under consideration. Similarly, the technical score T_{high} is the highest technical score achieved by the bid that was scored best among all responsive bids, and T is the total Technical Score awarded to the bid and the technical scores T is determined by formula $S_t = 100 \times T / T_{high}$. Separate financial score for High Tea, Tea, Packaged Food (veg/Non Veg) and Lunch /Dinner (veg/non veg) will be determined and then average of all these scores will be done to arrive final financial score (S_{fav}).

The weights given to the Technical and Financial Proposals are $T = 70\%$ and $F = 30\%$ respectively. Proposals are ranked according to their combined technical (S_t) and financial (S_f) scores using the weights (T = the weight given to the Technical Proposal; P = the weight given to the Financial Proposal; $T + P = 1$) as per following formula:-

$$S = S_t \times T\% + S_{fav} \times P\%.$$

{ S = Combined Score, S_t = Technical Score, S_{fav} = Average Financial Score, T = Weight given to technical score, P = Weight given to Financial Score, F_m = lowest evaluated bid price in financial proposal, F = the price bid of the proposal under consideration}

T high = is the technical score achieved by the bid that was score best among all the responsive bids.

10.6 (a) Illustration

The following procedure can be followed. In a particular case of selection of caterer, it was decided to have minimum qualifying marks for technical qualifications as 75 (Seventy five) and the weightage of the technical bids and financial bids was kept as 70:30 (Seventy : Thirty). In response to the RFP, three proposals, A, B & C were received. The technical evaluation committee awarded the following marks as under:

A: 75 Marks

B: 80 Marks

C: 90 Marks

The minimum qualifying marks were 75 (Seventy five) thus, all the three proposals were found technically suitable. Using the formula $T/T \text{ high} \times 100$, the following technical score S_t are awarded by the evaluation committee:

A: $75/90 = 83$ points

B: $80/90 = 89$ points

C: $90/90 = 100$ points

The financial proposals of each qualified consultant were opened after notifying the date and time of bid opening to the successful participants. The price evaluation committee examined the proposals and evaluated the quoted prices as under:

A: Rs.120

B: Rs.100

C: Rs.110

Using the formula $C_{low}/C_x \times 100$, the committee gave them the following financial score S_f proposals:

A: $100/120 = 83$ points

B: $100/100 = 100$ points

C: $100/110 = 91$ points

In the combined evaluation, thereafter, the evaluation committee calculated the combined technical and financial score S as under:

Proposal A : $83 \times 0.30 + 83 \times 0.70 = 83$ points

Proposal B : $100 \times 0.30 + 89 \times 0.70 = 92.3$ points

Proposal C : $91 \times 0.30 + 100 \times 0.70 = 97.3$ points

The three proposals in the combined technical and financial evaluation were ranked as under: -

Proposal A : 83 points : H-3

Proposal B : 92.3 points : H-2

Proposal C : 97.3 points : H-1

Proposal C at the evaluated cost of Rs.110 (Rupees One hundred and ten) was, therefore, declared as winner and recommended for negotiation/approval, to the competent authority.

10.6 (b) DAIC will inform the result of Technical Evaluation to successful Applicant/Bidders only. No correspondence from other Applicant/Bidders shall be entertained and decision of DAIC shall be treated as final and binding in this regard.

11. The number of bidders to be empaneled, shall be decided by the Chairman, DAIC. **The final operating rates of the Food and services, for the empaneled caterers may be decided by committee constituted by Director DAIC, which shall be mandatory for the caterers during their contractual engagement with DAIC.**
12. All the technically qualified agencies agreeing to match the aforementioned prices may be empaneled. The Client of DAIC shall award the catering services to any of the empaneled consulting firms at the "Value" and for the "Scope of Work" as finalized under this RFP.



13. The successful bidder will be required to submit with DAIC, Bank Guarantee or Demand Draft or Fixed Deposit Receipt (in original) made in favor of Dr. Ambedkar International Centre, New Delhi for a sum of Rs. 3,00,000/- (Rupees Three Lakh only) as Deposit on account of Performance Security. Bank Guarantee or Demand Draft or Fixed Deposit Receipt (in original), to be renewed from time to time, will be retained by the DAIC for the entire period of the empanelment contract agreement and on termination of the contract, the DAIC will refund to the contractor the sum of Rs. Three Lakh without interest or any lesser amount after adjusting any dues as per RFP and as per provisions of empanelment contract agreement.

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SECTION (E): STANDARD CLAUSES FOR EMPANELMENT CONTRACT

1. Termination Clause:- The DAIC reserves its right to terminated the contract in the following circumstances:-

- a. The quality of food/services provided or ingredients used will be regularly monitored. If found unsatisfactory, DAIC reserves the right to cancel the contract without prior notice.
- b. DAIC reserves the right to impose fines if deemed necessary. The maximum fine amount shall be specified as Rs 5000/ per violation.
- c. The decision of DAIC regarding catering service will be final and binding on the contractor.
- d. In the event of contract termination, the contractor shall immediately vacate the DAIC's premises, with no claims for compensation.
- e. DAIC reserves the right to terminate the contract at any time during its validity without providing a reason.
- f. The contract may be terminated after receiving any single complaint regarding the performance or catering services. The decision of DAIC will be final.
- g. The contract may be terminated by either DAIC or the contractor with two months' notice. If the contractor terminates the contract prematurely, the security deposit will be forfeited. If DAIC terminates the contract, the security deposit will be refunded to the contractor.
- h. Violations of the contract terms and conditions by the contractor will result in immediate cancellation without notice.
- i. DAIC reserves the right to terminate the contract, fully or partially, without notice in case of a breach by the contractor.
- j. DAIC's decision on termination matters shall be final and accepted without objection.
- k. Upon termination, the contractor shall return any equipment, furniture, and other items provided by DAIC in good working condition.
- l. Contract can be cancelled after one year and extension is based purely on their performance and requirement of DAIC.

2. Risk Purchase Clause: If anytime during the currency of the contract we find that;

- (a) Services are not provided in time, and/or
- (b) The Tenderers services are found unsatisfactory, and or



(c) Services do not conform to the specification indicated in the contract. Then in that event the DAIC will be at liberty to obtain the services covered under this contract from alternative source(s) at tenderer(s)'s risk and cost including invoke/resorting to apply any other clause of this tender document.

3. Pricing Clause – All-Inclusive Rates

The rates quoted by the bidder shall be **all-inclusive**, covering all operational expenses including but not limited to:

- Food cost, packaging, transportation, staff wages, liveries and uniforms
- Service charges, statutory contributions (EPF, ESI)
- Maintenance of mobile kitchen vans, utilities (gas, fuel, water, heating and cooling arrangement and storage etc)
- All applicable taxes, cess, and levies

No additional charges beyond the quoted rate shall be entertained by DAIC under any circumstances.

4. Penalty Clause: Further, if the tenderer fails to render service the contract as per the provisions of the tender/contract, then in that event, the DAIC has a right to take the following actions, without prejudice to any of its rights, including the right to claim damages.

- a. For the first contravention, depending on the gravity of the contravention/ offence, a warning letter will be issued.
- b. For the second contravention, a monetary penalty of Rs. 10000/- (Rupees Ten Thousand only) will be imposed for each occurrence.
- c. For the third contravention, the contract is liable to be terminated and the Tenderer may be debarred from the contract, if not satisfied of your reply.

5. Labour Clause: The tenderer/s alone shall be liable to pay the wages and all other payment as may be due to their employees/men/workers engaged by the tenderer/s. The Tenderer/s shall also indemnify the DAIC and its clients for any claims arising out death/injury or whatsoever, made by such employees/men/workers engaged by the tenderer/s.



6. Abide by Law of the Land: The tenderer shall abide by and comply with all Local, National as well as International Laws in connection with the Services to be provided by the Agency under the subject contract. The DAIC shall not be responsible for breach of law, if any, by the Tenderer.

7. Arbitration Clause (Settlement of Disputes).

- a. Any dispute, difference, or matter arising between the parties concerning the meaning, operation, or effect of the tender/contract, or any breach thereof, shall be referred to arbitration under the Arbitration and Conciliation Act, 1996, and its rules.
- b. The sole arbitrator shall be appointed by DAIC.
- c. The seat of arbitration shall be in Delhi.
- d. The language of arbitration proceedings shall be English.
- e. Each party shall bear its own arbitration costs unless otherwise decided by the arbitrator in the award.
- f. This clause shall remain in effect even after the contract expires or is terminated.
- g. Courts in New Delhi shall have exclusive jurisdiction over all matters concerning this agreement, including arbitration-related issues.

8. Exit Clause: The caterer will have to give three months termination notice in case the caterer does not wish to continue catering services for the DAIC. DAIC will have the option to terminate the services of the caterer by giving one month notice without assigning any reason and without payment of any compensation thereof.



SECTION (F): GENERAL CONDITIONS FOR EMPANELEMENT CONTRACT

1. The DAIC will provide adequate space to the Caterer for putting up food buffet, sitting and serving etc.
2. The DAIC will provide furniture (tables and chairs) and air-conditions in the serving area. The DAIC will not provide crockery, utensils, water purifiers, water coolers and other kitchen equipment.
3. The DAIC will pay the electricity & water charges.
4. Fire and safety precautions shall be strictly observed by the Caterers. No loose electric wires without proper plugs shall be used for operating coffee/tea machines or water dispensers.
5. The successful bidder will ensure that raw material used for cooking are of very good quality, safe for human consumption and conform to the standards laid down by the Govt. of India in this regard. In the event of any food poisoning/contamination, the contractor will be held fully responsible and will attract other penal actions under the law. The contractor will ensure proper sanitation/hygienic conditions in the premises and deploy person's free infectious diseases.
6. The contractor shall be responsible for compliance of the Labour Laws in respect of the personal employed by them. The contractor shall be the employer for his workers and the DAIC will not be held responsible fully or partially for any dispute that may arise between the contractor and his workers either directly or indirectly.
7. The contractor would be responsible for verifying antecedents of the persons deployed by him and a certificate to this effect shall be provided by him to the DAIC in respect of each staff member.
8. The eatables will be served in neat and clean utensils and the cafeteria staff must be in proper uniform.
9. Cost of food & beverages must be competitive and reasonable. The contractor may also supply those eatable items which are not under the contract in case of any demand. The cost of such items may be fixed on MRP rates allowing 15% profit and handling charges over it
10. NOC from Municipal Corporation to be obtained by the bidder on award may include.
11. A Catering Management Committee will be nominated by the DAIC to inspect the functioning of the Catering with a view to ensure hygienic and satisfactory services. In case repeated failures or lacunae are noticed by the Committee on the part of the contractor, the HoD and/or Chairman of the Canteen Management Committee may impose a fine of upto Rs. 5,000/- on each occasion.

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12. In case services are found to be unsatisfactory or there are breach of any of the clause of terms and conditions, the contract is liable to be terminated at one month's notice resulting in the forfeiture of Performance Security.
13. Cleaning of Mobile Kitchen shall be done by the contractor. The garbage of the Mobile Kitchen shall also be disposed of by the contractor suitably. The contractor shall ensure cleanliness of the Mobile Kitchen all the time.
14. For premature termination of the agreement, one month notice from the DAIC's side and three months' notice from Contractor's side shall be required in writing. The decision of the Competent Authority in the DAIC shall be final and will be binding upon the contractor.
15. The contractor shall be responsible for all damages or losses of DAIC's property and will be liable to make good any such loss or damage excepting those due to reasonable use or wear and tear or such as caused by natural calamity.
16. It shall be the sole responsibility of the contractor to obtain and keep ready necessary license/permission from various government bodies and/or NDMC/concerned local bodies and authorities for running catering services and produced the same before the concerned authority as when asked for. An undertaking in this regard has to be given by the Contractor.
17. Liability/responsibility arising from any accident causing injury/death to the worker or any staff of the Contractor shall be on the Contractor employing them. The DAIC shall not be responsible in any means in such cases. The Contractor will have to furnish indemnity bond in this regard.
18. The caterer is required to maintain the details of all his employees/workers verifying their character and antecedents through Delhi Police.
19. In case eatables are sold by the Licensee after the expiry date as mentioned by the manufacture, a penalty of Rs. 5000/- will be imposed for each default.
20. The contractor shall use or sell/provide good quality ISI/AGMARK/Food grade/FSSAI certified products only all the time.
21. The contractor shall not use the DAIC premises for any other activity except for the purpose for which it has been provided for.
22. The contractor shall ensure that all the employees, during their working hours, wear neat and tidy uniform and use hygiene gloves and hair mask/cap supplied by the Contractor. No employee shall be allowed to perform his duty without proper uniform.
23. The Contractor shall not stock any inflammable or otherwise dangerous material, goods in any part of the allotted space which are fire prone and/or likely to cause health hazard to the people or damage to the property of DAIC.
24. The Contractor will have to supply breakfast /lunch/dinner in the canteen/ DAIC premises as per requirement and schedule drawn for the purpose by the concerned authorities of the DAIC.

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25. The Contractor should be in a position to cater to the North Indian, South Indian, Chinese, Oriental & Continental dishes for Lunch/Dinner and High Tea as per requirement of DAIC and its clients.
26. The contractor will deploy adequate manpower for work during late hours and on Saturday/Sunday including other holidays, according to the requirement of DAIC and its clients.
27. The contractor shall be responsible for engaging adequate number of trained manpower required for providing good canteen services in DAIC.
28. The employees of the Contractor should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases.
29. The Contractor will, prior the commencement of the operation of contract, make available to DAIC the particular of all the employees who will be deployed at the DAIC's premises for running the Canteen. Such particular, inter alia, should include age/date of birth, permanent address; police verification report and profile of the health status of the employees.
30. The Contractor shall be responsible for timely payment of wages to his/her workers as per Minimum Wages Act of NCT of Delhi Government, and fulfil all other statutory obligations, such as, Provident Fund, ESI, GST etc., in force from time to time.
31. The Contractor shall provide sufficient sets of Uniforms and pair of shoes to his employees and shall ensure that they wear them all times and maintain them properly.
32. The Contractor shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.
33. Employment of child Labour is strictly prohibited under the law. Therefore, the Contractor will scrupulously follow all the statutory provision in this regard at all times.
34. In the event of violation of any contractual or statutory obligation by the Contractor, he/she shall be responsible and liable for the same. Further, in the event of any action, claim, damages suit initiated against the DAIC by any individual, agency or government authority due to or arising from the acts of the Contractor, The Contractor shall be liable to make good/compensate such claims or damages to the DAIC. As a result of the Contractor if the DAIC is required to pay and damages to any individual, agency or government authority the Contractor would be required to reimburse such amount to the DAIC or the DAIC reserves the right to recover such amount from the payment(s) due to the Contractor while settling his/her bills or from the amount of Security Deposit of the Contractor lying with the DAIC.



35. The Contractor shall ensure compliance of all laws relating to cleanliness, sanitary, hygienic and health conditions and other laws in force from time with regards to the environment around cooking places, dining hall and surrounding etc.
36. The Contractor shall at all times keep indemnified the DAIC and its officers and designated concerned staff for and against all third party claims whatsoever (including property loss and damages, personal accident, injury or death of any person) and/or the owner and the Contractor shall at his/her own cost and initiative at all times maintain all liabilities under Workman's Compensation Act/ Fatal Accident Act. Personal Injuries, Employees State Insurance Act, PF Act etc., as in force from time to time.
37. The Contractor shall be personally responsible for conduct and behavior of his staff and any loss or damage to DAIC's moveable or immovable property due to the conduct of the Contractor's staff shall be made good by the contractor.
38. The Contractor shall not appoint any sub-contractor to carry out his obligations under the Contract Subcontracting will lead to immediate termination of the contract.
39. The Contractor shall keep the Canteen and its surrounding areas clean and up to date sanitation every day after the services are over. The cleaning includes cleaning of utensils, kitchen, canteen, hall, floor, counter, benches, tables, chairs. Etc. DAIC will have 24-hour access to inspect the canteen premises at any time for ensuring the cleanliness and hygienic conditions of the canteen's kitchen and dining hall premises.
40. The DAIC reserve the right to appoint officers/ officials to inspect the quality of raw material, food and other items prepared and sold in the canteen. Any defect(s) pointed out by such officers/ officials during their visits shall be properly attended to by the Contractor immediately.
41. The Contractor will use only branded raw material for preparation of items. The permissible brands of various items are given in **Annexure-VI**.
42. Care must be taken to ensure that, while carrying out the work, no fittings, fixtures, furnishings, equipment provided by the DAIC are damaged. Any damages done to the same or any other property will have to be repaired / replaced by the Contractor, failing which the same will be got done by DAIC at the contractor's risk and cost. In this regard, the decision of the designated officer of DAIC shall be final and binding on the Contractor.
43. All work shall be carried out with due regard to the convenience of DAIC. The orders of the concerned authority shall be strictly observed.
44. The Contractor shall install his electronic fly kill/ insect repellent equipment. Emergency lighting/ gas and fuel supply at his own cost.

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45. Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the DAIC campus. Any breach of such restrictions by the Contractor will attract deterrent action against the Contractor as per statutory norms.
46. No Minimum guarantee will be furnished to the Contractor towards consumption of food items. He /She is advised to maintain the highest quality at the minimum possible prices so as to attract the maximum number of personnel to avail catering services.
47. The worker employed by the Contractor shall be directly under the supervision control and employment of the contractor and they shall have no connection what-so-ever with DAIC.
48. The Contractor shall ensure that either he/ she himself/ herself or his/ her representative is available for proper administration and supervision at the works to the entire satisfaction of the DAIC.
49. The Contractor will bring his own tools, cookers, hot boxes, trolleys. Equipment utensils, plates, jugs etc. in sufficient quantity as needed to maintain the catering services.
50. The Contractor shall not use the DAIC premises for any other activity except for the purpose for which it has been provided for.
51. The payment in respect of official hospitality bills (including those of Swipe Cards) of the DAIC submitted in duplicate by the Contractor shall be released on receipt basis subject to fulfilment of obligations by the Contractor imposed under various laws, Rules & Regulations, etc. applicable from time to time and after scrutiny of authorization for supply at the prices offered by the contractor. Any supply of food items without proper authorization by the designated authority of DAIC will not be paid for Income tax, as applicable at the prevailing rates, will be deducted at source.
52. In the event there is any query, objection delay or dispute with regard to any bill or a part thereof, the contractor shall not be entitled to any interest to be paid by the DAIC for late payment.
53. All payments and receipts would be rounded off. i.e., paise 50 or above will be rounded off to the nearest higher rupee and paise less than 50 shall be ignored.
54. The empanelment contract for Catering Services shall remain valid **initially for a period of one year.**
55. The one year contract Period is subject to renewal by the DAIC on satisfactory performance on mutually agreed terms and conditions for a further period of one year or till such time mutually agreed to.



56. The Contract can be terminated by either party, i.e. DAIC or the Contractor, after giving one month notice to the other party extendable by mutual agreement till alternate arrangements are made. However, DAIC reserves the right to terminate the contract without giving any notice in case the contractor commits breach of any of the terms of the contract. DAIC's decision in such a situation shall be final and shall be accepted by the Contractor without any objection or resistance.
57. On termination of the contract, the Contractor will hand over all the equipment, furniture, articles etc. supplied by DAIC, in good working condition, back to DAIC.
58. DAIC reserves the right for termination of the contract at any time by giving one month written notice, if the services are found unsatisfactory and also has the right to award the contract to any other agency at the cost, risk and responsibilities of bidder and excess expenditure incurred on account of this will be recovered by DAIC from Security Deposit or pending bill or by raising a separate claim. However, the agreement can be terminated by the Contractor by giving three months' notice in advance. If the agency fails to give three months' notice in writing for termination of the agreement then three month's payment, etc. and any amount due to the agency from this DAIC shall be forfeited.
59. If the Contract is terminated by the Contractor without giving stipulated period of notice or fails to observe the terms & conditions of the Tender, Letter of Award for the Contract and the agreement signed by the Contractor with the DAIC, the Security Deposit will be forfeited without prejudice to the DAIC Managements right to proceed against the contractor for any additional damages that the DAIC suffers as a result of the breach of the aforesaid terms and conditions.
60. The DAIC reserves the right to impose a penalty (to be decided by the DAIC authorities) on the Contractor for any serious lapse in maintaining the quality and the services willfully or otherwise by the Contractor or his staff or for any adulteration.
61. If the DAIC is not satisfied with the quality of eatables served, services provided or behavior of the contractor or his/ her employees, the Contractor will be served with 24 hour notice to improve or rectify the defect(s), failing which the DAIC will be at liberty to take appropriate necessary steps as deemed fit.
62. Dispute, if any, arising out of the Contract, shall be settled by mutual discussion alternatively by legal recourse under jurisdiction of Delhi courts only.


(Akash Patil)

Director, DAIC/DANM

अकाश पाटील / Akash Patil

निदेशक / Director

डॉ. अम्बेडकर अंतर्राष्ट्रीय केंद्र

Dr. Ambedkar International Centre

सामाजिक न्याय और अधिकारिता मंत्रालय

Ministry of Social Justice & Empowerment

भारत सरकार, नई दिल्ली

Government of India, New Delhi

CHECK LIST OF DOCUMENTS TO BE ATTACHED WITH TECHNICAL BID

1. Demand Draft for Rs. 1,00,000/- towards EMD.
2. Assessment Certificate for the last three years.
3. A verified Google Map image reflecting the distance between DAIC and Cloud Kitchen establishment.
4. Photocopies of PF, ESI, Insurance under the Personal Accident Insurance Scheme, and License.
5. Mandatory FSSAI State License.
6. Valid Catering License issued by competent authority. (Duly Signed)
7. Copy of Registered Office Address. (Duly Signed)
8. Signature of the bidder or their authorized signatory on each page of the Tender Document, as acceptance of the terms and conditions contained therein.
9. Documentary evidence in support of the following:-
 - (i) Number of years of experience operating canteens in offices, organizations, hospitals, public utility places, institutions, or educational institutions, along with the number of persons availing of the services provided by the contractor.
 - (ii) List of institutions/organizations (with complete postal addresses) previously served and a list of institutions/organizations currently being served. Names, designations, and telephone numbers of the concerned officers in the respective organizations/institutions should also be provided.
- ii. Work plan indicating staff requirements, deployment patterns, and preparatory time required for events, and other details to ensure smooth, efficient, and satisfactory performance of the contract.
10. A certified copy of financial statement showing Turnover of 1 Crores signed and stamped by a certified CA mentioning membership no/UDIN.



LETTER OF TRANSMITTAL

From (Name & Complete Postal Address of the Applicant)

To,

The Director
Dr. Ambedkar International Centre 15,
Janpath, New Delhi

SUBJECT: - Submission of Pre-qualification Application for the Catering Services at DAIC.

Sir,

1. Having examined the details given in the pre-qualification document for the above work, we hereby submit the pre-qualification documents.
2. We hereby certify that all the statements made and information supplied in the enclosed forms and accompanying statements are true and correct.
3. We have furnished all information and details necessary for pre-qualification and have no further pertinent information to supply.
4. We submit the requisite certified solvency certificate and authorize the DAIC to approach the bank issuing the solvency certificate to confirm the correctness thereof. We also authorize DAIC to approach individual employers, firms, and corporations, and to visit the works completed by us in the past or currently in progress, to verify our competence and general reputation.
5. We submit the following certificates in support of our suitability, training, know-how, and capability for having successfully completed the following works:

S. No.	Name of Work	Certificate From

Date of Submission:

Signature of the Applicant

Name & Designation

Contact No.



TECHNICAL BID

A. NAME OF THE TENDERER (as per Registration Certificate)	
B. COMPLETE POSTAL ADDRESS OF THE TENDERER (as per Registration Certificate)	
C. Earnest Money Deposit (EMD)	DD No. _____ of Rs. 1,00,000/- drawn on _____ (Name of the Bank) in favour of Dr. Ambedkar International Centre, payable at New Delhi. (To be enclosed with Technical Bid)
<u>Company Profile</u>	
1. Name of the Company/Firm and Complete registered address	
2. (a) Legal Status (Individual Propriety firm, Partnership firm Limited Company or Corporation)	
2. (b) Has your company/firm ever changed its name any time? If so, when, the earlier name and the reason thereof?	
3. Were you or your company ever required to suspend catering services for a period of more than 06 months continuously after you commenced the catering services? If so, give the name of the contract the reasons thereof.	

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4. Have you or your constituent ever left the contract awarded to you incomplete? If so, given name of the contract and reasons for not completing the contract.
5. Name, Designation and Tel. No.(s) of the Contact Person, Fax No.(s) and email address
6. Year of commencement of business.
7. Statutory details (Self-attested copy of proof to be attached) Registration No. of the firm PAN No EPFO Reg. No. ESI Reg. No. GST Reg. No. Food Safety (FSSAI) Reg. No. Income Tax Return and Assessment (Any three years) Completion Certificate for the financial year 2022-23, 2023-24 & 2024-25

Format for details of present and past clients

Format. The information provided will facilitate evaluation of your Technical Bid.

List of present and past clients (Please use Separate sheets for each) as per the following

8.

S. No.	Name of Organization with complete postal address	Name and Designation of contact person with Tel. No. / Mob. No.	Date from Which the contract was awarded and till when	No. of persons deployed by your firm	Annual sale / turnover during last three F.Y
(1)	(2)	(3)	(4)	(5)	(6)

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Note: Above information should be certified by the authorized representative of the client on his/her letter head			
9. Volume of business done during the last three years (please submit documentary evidence like audited balance sheets and Profit & Loss accounts etc)			
Details of Annual financial turnover for the financial years (Rs. In lakhs)(Any three year ITR)	2022-2023	2023-2024	2024-2025
Number of Catering Services Provided Lunch/ Dinner to the event having dining strength of (Please give documentary support/ Certificate)	> 100 Persons	> 500 persons	> 1000 Persons
Number of Catering Services Provided High Tea to the event having participating strength of (Please give documentary support/ Certificate)	> 100 Persons	> 500 persons	> 1000 Persons

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PART (II)
FINANCIAL BID

S. No.	Normal Tea	High Tea	Packed Food		Buffet Lunch/Dinner	
		Veg	Veg	Non-Veg.	Veg	Non-Veg.
1.	Tea/Coffee	Tea/Coffee	Plain Rice	Plain Rice	Pulao, Jeera Rice	Pulao, Jeera Rice
2.	Biscuits/Cookies	Assorted Pakoda/	Chapati	Chapati	Roti//Naan/Paratha	Roti//Naan/Paratha
3.	Samosa/Dhokla	Dhokla/Khandvi	Dal	Dal	Dal Makhani / Rajma/Chhole	Dal Makhani/Rajma/Chhole
4.	Water Bottle (250 ml.)	Idli / Vada/Cake /Pastry	Paneer Sabji	Chicken Curry	Seasonable Veg.	Seasonable Veg.
5.		Puff/Samosa	Mix Veg	Mix Veg	Malai Kofta	Butter Chicken / Masala Chicken
6.		Sandwich	Dahi /Raita	Dahi /Raita	Sahi Paneer/ Palak Paneer	Shahi Kabab
7.		Fruit Pieces	Green Salad /Plain Salad	Green Salad /Plain Salad	Kaju Korma/ Matar Paneer	Fish Fried
8.		Dessert /sweets	Achar/Chutney	Achar/Chutney	Dahi Vada / Raita/Dahi	Dahi Vada /Raita/Dahi
9.		Chips/Wafer	Sweets (One Piece)	Sweets (One Piece)	Green Salad /Plain Salad	Green Salad/Plain Salad
10.		Water Bottle (250 ml.)	Water Bottle (250 ml.)	Water Bottle (250 ml.)	Achar/Papad/ Chutney	Achar/Papad/ Chutney
11.					Sweets (Two) / Ice Cream	Sweets (Two) / Ice Cream

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12.					Water Bottle (250 ml.)	Water Bottle (250 ml.)
#Total Rate	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.	*Rs. _____ * Including GST, Crockery/Cutlery Charges & Service Table.

Note:-

1. *Cost should be including **GST (as applicable), Crockery/Cutlery Charges and Service Table, liveries and uniforms.**
2. # Rate: Rates may vary in case of specific needs/requirement as these rates quoted above are standard for all.
3. **Additional Manpower:**
- 4.

In case of any event-specific requirement for extra personnel beyond the standard deployment, the service provider shall arrange for the following manpower on demand. The charges for such additional manpower shall be quoted separately on a **per person per day** basis:

- Supervisor – (Charges per person per day) ₹ _____
- Steward – (Charges per person per day) ₹ _____

Note: The number of additional manpower required will be communicated in advance and shall be deployed accordingly. The personnel must be smartly dressed, well-groomed, courteous, and trained in hospitality services. They must be dressed in the proper neat and tidy uniform of the firm, including headgear, shoes, and a tunic engraved with the firm's logo.

5. **Water Dispensers:**

The service provider shall arrange for water dispensers as per the event requirement. Charges shall be quoted separately for the following capacities:

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- Water Dispenser for 50 People – ₹_____ per unit
- Water Dispenser for 100 People – ₹_____ per unit

Note: Each dispenser must be clean, hygienic, and accompanied by sufficient disposable glasses. Regular refilling and maintenance during the event duration is the responsibility of the service provider.

I/We, hereby Certify that my/our firm has not been disqualified/banned by any Office/Department/Undertaking of the Government of India, at any time for providing services of any description.

Signature of authorized person/ Director
with Seal of the Firm

Place:

Date:

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ANNEXURE V

(Refer para 22 of Section A)

INDEMNITY BOND

This Indemnity Bond is executed on this ____ day of ____, 2025 at New Delhi by M/s ____, a Company/Partnership Firm/ Proprietorship Firm having its Registered/ Corporate Office at ____ represented through Mr./ Ms. ____ S/o, W/o, D/o ____ its duly authorized representative (hereinafter referred to as the 'Bidder/Contractor/Caterer') in favour of Dr Ambedkar International Centre having its Office at ____ (hereinafter referred to as the 'DAIC/licensor'). WHEREAS, the Bidder/Contractor/Caterer engaged in the business of providing catering services, has entered into a Agreement with the licensor for providing Catering Services to the DAIC w.e.f. ____ for a period of ____ year, extendable by another ____ year at the discretion of the licensor.

2. **And WHEREAS**, the Caterer is under a legal obligation to comply with all the statutory requirements while providing catering services to the licensor.

3. **And WHEREAS**, the Caterer is also under a legal obligation to ensure that neither any loss or damage is caused to the property of the licensor nor any physical harm/ injury is caused to the employees/ workers of the licensor, its guests or the participants etc visiting DAIC, as a result of the acts/ omissions of the employees/ workers of the Caterer.



4. NOW, THEREFORE, this Bond witnesses and it is agreed to and undertaken by the Caterer to keep DAIC harmless against any claims or demands made against DAIC as a result of its failure to comply with its statutory obligations and to indemnify DAIC for any loss or damage caused to its property or any physical harm/ injury is caused to the workers/ employees of the Academy, guests or the participants etc. visiting DAIC, as a result of the acts/omissions of the employees/ workers of the Caterer.

5. IN WITNESS WHEREOF, this Bond has been executed at New Delhi by the Caterer through its Authorized Representative in the presence of witnesses.

Witnesses:

Caterer,
Through Authorized Representative

1. _____

2. _____

* To be submitted at the time of awarding of the Contract



ANNEXURE VI

(Refer para (i) of Section B)

PERMISSIBLE BRANDS OF CONSUMABLES

ITEM	BRAND
Salt	Iodised salt such as Tata, Annapurna, Nature Fresh
Spices	MDH, MTR, Catch or equivalent quality brands
Ketchup	Maggi, Kissan, Heinz
Oil	Olive oil/Mustard Oil/Refined oil such as Sundrop Nature Fresh, Godrej, Dhara
Pickle	Mother's or Priya or Tops
Atta	Aashirvad, Pillsbury, Nature Fresh, Rajdhani
Butter	Amul, Britannia, Mother Dairy
Bread	Harvest / Britannia / English oven make
Milk	Mother Dairy / Amul / Delhi Milk Scheme
Jam	Kissan, Nafed, Tops
Paneer	Amul / Mother Dairy
Tea	Brook Bond, Lipton, Tata, Wagh-Bakri
Coffee	Nescafe, Rich, Bru, Tata
Biscuits/Chips	Britania, Parle, Good Day, Sunfeast, ITC, Pepsi-Lays
Ice Cream, Lassi, Curd, Yoghurt, flavoured milk	Mother Dairy, Amul, Cream Bell, Naturals
Mineral Water/packaged drinking water	ISI marked Kinley / Bisleri / Ganga/Aquafina/Bailley/Bonaqua/Ava etc
Besan, Dal	Rajdhani, Tata
Rice	Basmati Dawat, India Gate
Cold Drinks	Pepsi, Coke etc.
Packed Juices	Real, Tropicana, Coconut Water

Lemon Water	Hello
Sweets/Cakes/Mix- ture(Namkeen)/Bakery products	Bikaner, Haldiram,Britannia,Theobroma,Theos,Just Bake, Monginis

The Contractor may use any other equivalent brand after obtaining prior approval from DAIC

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Annexure-VII

(Ref para 12 of Section C)

FORMAT FOR PERFORMANCE CERTIFICATE REFERRED

(Furnish this information for each individual work from the employer for whom the work was executed)

1. Name of the contract and location
2. Agreement No.
3. Scope of Contract
4. Contract Cost
5. Date of Start
6. Period
7. Amount of compensation levied, if any
8. Performance Report
- i. Quality of Food – Excellent / Very Good / Good / Fair
- ii. Resourcefulness - Excellent / Very Good / Good / Fair
- iii. Client Service Satisfaction Level - Excellent / Very Good / Good / Fair
9. Compliance of all statutory requirements – Yes / No
10. Service Satisfaction Report – Yes / No

(Seal of the Organization)

(Signature of the authorized representative)

Date:

A handwritten signature in black ink, consisting of a stylized 'G' followed by a horizontal line.