



झारखण्ड अधिविद्य परिषद्, राँची JHARKHAND ACADEMIC COUNCIL, RANCHI

अल्पकालीन पुनर्निविदा सूचना

foKflr 1 d; k 22@2012

पूर्व विज्ञप्ति संख्या- 08/2012 के द्वारा आमंत्रित निविदा को रद्द किया जाता है। झारखण्ड अधिविद्य परिषद् कार्यालय, राँची ज्ञानदीप कैम्पस, बरगावाँ, नामकुम, राँची परिसर में एक कैंटीन के संचालन हेतु ख्याति प्राप्त अनुभवधारी प्रतिष्ठित, पंजीकृत एजेंसियों से *fnukd 30 epl 2012 ds vijkà 1-00 ct s* तक मुहरबन्द निविदा आमंत्रित की जाती है।

निविदा प्रपत्र *fnukd 17 epl 2012* से प्रत्येक कार्य दिवस पर कार्यालय अवधि में *2/000 : 0 ¼ ykVus; kx: ½dk* बैंक ड्राफ्ट, जो "*>kj/[kM vt/kfo/ ifj"kn Q.M* राँची को भुगतये होगा, भुगतान कर *fnukd 29 epl 2012* तक प्राप्त किया जा सकता है।

निविदा दिनांक *30 epl 2012* के *vijkà 03-00* बजे निविदाकर्ता या उसके अधिकृत प्रतिनिधि के समक्ष क्रय समिति के द्वारा खोली जायेगी।

निविदाओं पर निर्णय के पश्चात् सफल निविदाकारों को एक सप्ताह के अन्दर एकरारनामा सम्पन्न कर तत्पश्चात् *10 fnukd* के अन्दर कैंटीन प्रारम्भ करना अनिवार्य होगा।

अध्यक्ष को निविदा स्वीकार/निरस्त करने का अधिकार पूर्णतया सुरक्षित रहेगा।

ukV % निविदा प्रपत्र को परिषद के वेबसाइट www.jac.nic.in से भी डाउनलोड किया जा सकता है। निविदा प्रपत्र अगर परिषद के वेबसाइट से डाउनलोड किया जाता है तो ऐसी परिस्थिति में निविदा प्रपत्र का मूल्य ₹ 2000/- (दो हजार रुपये) का बैंक ड्राफ्ट निविदा प्रपत्र के साथ जमा करना होगा। विज्ञप्ति संख्या - 08/12 दिनांक 10.02.2012 में भाग लेनेवाले निविदादाताओं, जिन्होंने पूर्व में निविदा प्रपत्र का क्रय किया है उन्हें बैंक चालान दिखाने पर निःशुल्क निविदा प्रपत्र दिया जा सकेगा।

अध्यक्ष के आदेश से

(सुशील कुमार राय)
सचिव

झारखण्ड अधिविद्य परिषद्, राँची

JHARKHAND ACADEMIC COUNCIL

TECHNICAL BID **FOR CANTEEN IN JAC CAMPUS** **COMM. NO. -/2009**

1. Name of the Proprietor –
2. Name of the Firm –
3. Registration No. of the Firm –
(Under shop establishment Act)
4. Partnership Deed (if any) –
5. In case of Company
 - (a) The Articles/Memorandum of association –
 - (b) Registration of the Company –
6. Minimum three years Experiences of running Canteen –
(Experiences Certificate)
7. Earnest money (25,000.00)
(Draft No. drawee Bank Name)
8. Balance Sheet along with –
Profit & loss account (last 3 year)
9. Pan Card Certificate –
10. Sales Tax registration certificate –
11. List of equipments, appliances and Cooking medium –
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 attested by the
Notary public or Gazetted Officers.

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. Experience of successfully running of canteen, eating house of repute in Hospitals, Offices, Factories etc.
 - c. Bid Security/Earnest Money of **Rs. 25,000=00**
 - d. Last 3 years Balance Sheets along with profit and loss account.
 - e. Copy of the PAN Card and Service Tax Registration.
 - f. List of plant and Machinery and Technical Personnel to be deployed on the work.
 - g. Affidavit with regard to genuineness of the certificate attached.
 - h. Loss making companies will not be entertained.
 - i. 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 attested by the Notary public or Gazetted Officers.
 - j. Sales taxes renewal if any.
 - k. One type of cooking medium will be accepted so that quality can be checked as per enforcement act.
 - l. Total price of all items will be considered as one package. Therefore, the financial evaluation for determination of lowest bid (L₁) will be based on the total value of package comprising the total of price of one unit for each item.
 - m. Quality of work is important.
 - n. Seasonal Vegetables are required to be served.

- o. Canteen should be kept neat and clean and free from water and air pollution.
- p. The quality of food and drinks is subject to the act of enforcement act.
- q. 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 . 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
7. Part one of the tender will be opened on
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.**

(Sushil Kumar Roy)
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, Open School 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.

Facilities to be offered to the selected agency to run the canteen.

The following facilities will be offered to the agency for running the canteen.

- a. 40 liter water cooler.
- b. Fully furnished Canteen building with seating arrangement.
- c. Water.
- d. Accommodation of one room for the staff.

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 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 rate fixed by JSEB.

3. Refrigerator 2 door 400 Ltrs minimum size

A 2 door refrigerator for the storage of food items and for storage of cold drinks will be provided.

4. Food warmer and a microwave oven

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

5. See through food display counter

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

6. Electronic Insect catcher in the cooking area and the canteen

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

7. Uniform of the waiters and other staff

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

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 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.

SERVICE TIMINGS

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

Lunch ; From 1.00 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.	<u>Tea</u>	Per Cup (Standard)	
4.	<u>Coffee</u>	Per Cup (Standard)	
5.	<u>Cold Drinks / Mineral water /Fruit Juice</u>	Per Bottled (With Specific Brand)	
6.	<u>Snacks</u>		
	<u>Per Piece / plates</u>		
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		
7.	<u>Lunch</u>	<u>Per Thali</u>	
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.	
8.	Thali with Rice and item 7 (i), (ii) & (v)	270 gms rice	
9.	<u>Bread Slice (Plain)</u>	per piece	
10.	2 Bread Piece with butter (Bread Slice shall be out of 800 gms loaf)	25 gms. out of 100 gms. Butter pack	
11.	2 Bread Piece with Jam 25 gms (Bread Slice shall be out of 800 gms loaf)	-do-	