



राजस्थान केन्द्रीय विश्वविद्यालय  
CENTRAL UNIVERSITY OF RAJASTHAN



[Accredited with A++ Grade by NAAC]

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**Notice Inviting Tenders (NIT)  
for providing  
“Mess Management Services at CURaj”**

**NIT Reference -**

No. CURAJ/R/F. 175/2026/5126 dt. 07.05.2026

Date of Issue of NIT: 07.05.2026

Last Date of Submission of NIT: 28.05.2026

**Cost of the NIT:** Rs. 12,00,00,000/-


The Registrar,  
Central University of Rajasthan,  
NH-8, Jaipur-Ajmer National Highway,  
Bandarsindri - 305817, District-Ajmer, Rajasthan, India  
Email (for any queries): [registrar@curaj.ac.in](mailto:registrar@curaj.ac.in)

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CENTRAL UNIVERSITY OF RAJASTHAN  
(Established under the Central Universities Act 2009)  
Bandarsindri – 305817 Dist: Ajmer, Rajasthan.  
Website: [www.curaj.ac.in](http://www.curaj.ac.in)

**1. TENDER NOTICE**

Tender Notice for providing “Mess Management Services at Central University of Rajasthan”

	<b>Central University of Rajasthan</b> <b>NH-8 Bandarsindri, Kishangarh, Distt-Ajmer-305817</b> Tel: 01463 – 238755 Website <a href="http://www.curaj.ac.in">www.curaj.ac.in</a> .
Tender No. CURAJ/Purchase/2026-27/F.175/5126	Date: 07.05.2026
<b><u>TENDER NOTICE</u></b>	
<p>Bids are invited on CPP Portal from the reputed Mess Management Service agencies for the “Mess Management Services” at Central University of Rajasthan. Bids completed in all respects along with technical and price bids should be uploaded on CPP Portal on or before <b>5:00 PM, 28.05.2026</b>. Technical Bids will be opened on at 29.05.2026 <b>on CPP Portal</b>. For further details, please visit our website <a href="http://www.curaj.ac.in">www.curaj.ac.in</a> and CPP Portal i.e. <a href="https://eprocure.gov.in">https://eprocure.gov.in</a></p>	
<b>Registrar</b>	

राजस्थान केंद्रीय विश्वविद्यालय में मेस संचालन सेवाओं के लिए निविदा सूचना

	<b>Central University of Rajasthan</b> <b>NH-8 Bandarsindri, Kishangarh, Distt-Ajmer-305817</b> Tel: <b>01463 – 238755</b> Website <a href="http://www.curaj.ac.in">www.curaj.ac.in</a> .
Tender No. CURAJ/Purchase/2026-27/F.175/5126	Date: 07.05.2026
<b><u>निविदा सूचना</u></b>	
<p>राजस्थान केंद्रीय विश्वविद्यालय में मेस संचालन सेवाओं के लिए प्रतिष्ठित मेस प्रबंधन सेवा एजेंसियों से सीपीपी पोर्टल पर निविदा आमंत्रित किए जाते हैं। तकनीकी और मूल्य बोलियों के साथ सभी तरह से पूरी की गई निविदा सीपीपी पोर्टल पर 28.05.2026 को शाम 5 बजे या उससे पहले अपलोड की जानी चाहिए   तकनीकी बोलियां CPP पोर्टल पर 29.05.2026 को खोली जाएंगी   अधिक जानकारी के लिए, कृपया हमारी वेबसाइट <a href="http://www.curaj.ac.in">www.curaj.ac.in</a> और CPP पोर्टल <a href="https://eprocure.gov.in">https://eprocure.gov.in</a> देखें ।</p>	
<b>कुलसचिव</b>	

**Notice Inviting Tender (NIT)**  
**for providing**  
**“Mess Management Services at Central University of Rajasthan”**

**1. Introduction**

The Notice Inviting Tender (NIT) is issued on behalf of the Registrar, Central University of Rajasthan inviting bids from reputed Mess Management Service agencies (hereinafter referred as ‘vendor’ or ‘company’) for providing “Mess Management Services at Central University of Rajasthan” campus. The firm must have a valid GSTN Number for carrying out the similar type of work. The NIT document can be downloaded from [www.eprocure.gov.in](http://www.eprocure.gov.in) or University website: [www.curaj.ac.in](http://www.curaj.ac.in).

The Central University of Rajasthan (CURaj) is desirous to have Mess management services for following students’ hostels, as per the details given below: -

Hostel(s)	No. of Students (approx.)	Mess Details	Work Distribution
<b>Girls Hostels</b>			
Girls Hostel B-1	250	In the same Hostel Building B-1 (Dining + Kitchen)	One Assignment (#A)
Girls Hostel B-2	300	In the same Hostel Building B-2 (Dining + Kitchen)	
Girls Hostel B-3	300	In the same Hostel Building B-3 (Dining + Kitchen)	One Assignment (#B)
Girls Hostel B-4	300	In the same Hostel Building B-4 (Dining + Kitchen)	
<b>Boys Hostels</b>			
Boys Hostel B-5	500	One Common (Mega Mess) facility (Dining + Kitchen)	One Assignment (#C)
Boys Hostel B-6	500		
Boys Hostel B-7	500	Transit Mess facility, Behind Hostel Building B-7 (Dining + Kitchen)	One Assignment (#D)
Boys Hostel B-8	200	In the same Hostel Building B-8 (Dining + Kitchen)	One Assignment (#E)

**Note:**

- (1) There are 6 other new hostels (under construction: 4 Hostels x Each Capacity 300 beds + 2 hostels x Each Capacity 250 with bunk-beds = Total Capacity 1700 inmates) to come up soon, which may also be considered for assignment increasing scope of work assignment on a later stage as soon as the same are commenced, subject to discretion of the University

Administration/Authorities.

(2) The hostel-wise distribution of students (per hostel) may change on a later stage upon commencement of the new hostels (06) buildings).

The work shall be awarded in the following manner: -

- a) A vendor may bid for one or more than one or all mess assignments, for which a number to be indicated for how many total mess assignments a vendor is ready to take-up/execute efficiently and effectively, for example, One or Two ... or all Five Mess assignments (a written letter can be attached for this purpose). However, the University will decide number of mess(es) to be allotted to them.
- b) The work shall be awarded to two or more parties, whereas L-1 bidder will not be given more than 60% (approx.) of all mess work assigned (total work) and remaining work shall be awarded to other bidders, subject to the party (L-2, L-3, L-4...) who may agree on the L-1 rates. The University reserves the right to assign any mess assignment to L-1 bidder
- c) In case L-2 disagrees to take up the assignment, the finalized L-1 rate shall be counter offered to the next ranking bidders in their order of original ranking till the required number of bidders is met (L-2, L-3, L-4. L-5...) and the entire work quantity shall be distributed among bidders who accept the counter offer on finalized L-1 rates as per above distribution.
- d) The work distribution ratio is approximate and the assignment shall be done as per ratio to the extent practically possible as decided by the University/Competent Authority. The decision of the University authority shall be final and binding on all bidders.
- e) Price (rate per student) quoted in the 'Financial Bid' from a vendor will be considered applicable for all messes/assignments.
- f) Further, in case, L-1 bidder fails to provide mess services or separated for whatsoever reasons, say, poor quality or services within the duration of contract, the L-2 bidder may be offered to assign the mess services, on mutual consent.

**Interested vendors shall apply through CPP portal**

Date of Issue/Publishing (NIT)	07.05.2026
Pre Bid Meeting	18.05.2026
Last Date and Time for submission of Bids	28.05.2026
Date & Time of Opening of Technical Bids	29.05.2026
Tender Fee	Rs. 1000/-
Earnest Money Deposit (EMD)	EMD of Rs. 24,00,000/- <u>Bank details are as under :-</u> Bank Name : Bank of India Branch : Central University of Rajasthan Campus Account Holder: Central University of Rajasthan Account No. : 666110210000003 IFSC : BKID0006667 MICR : 305013027 (This is mandatory that UTR Number is provided)
Performance Security	10% of the tender accepted amount, to be valid up to contract period plus 3 months beyond the expiry of contract
Bid Validity Period (days)	120 days (from the last date of opening of tender)
Email Address (for inquiry)	Any queries regarding this NIT may be sent on e-mail to: <b>registrar@curaj.ac.in</b>

## **Instructions to Bidder for Tender Document:**

The Tender Document may be downloaded from Central Public Procurement (CPP) Portal <http://eprocure.gov.in>. The tender document may also be downloaded from the University website: <https://curaj.ac.in/tenders>. The interested vendors shall apply through CPP portal.

The bidder is expected to carefully go through all the instructions, forms, terms and conditions provided in the tender document. Failure to furnish complete information as required by the tender document or submission of a tender not substantially as per the tender document in all aspects will be at the bidder's risk and may result in rejection of the bid.

### **1.1. About the Central University of Rajasthan**

The Central University of Rajasthan (Graded A++' by NAAC) has been established by an Act of Parliament, 'The Central Universities Act, 2009' (Gazette of India, No. 25 of 2009) in March, 2009. The University is fully funded by the Ministry of Education, Government of India through University Grants Commission (UGC), New Delhi. The University has 518+ acres of lush-green campus having 9 kilometer peripheral boundary wall. At present, about 3000 intellectual students of the country are residing in the university campus for studying and learning in the field of higher education and research work. More than 200 teaching and non-teaching employees are residing in the University campus to make available resources, guidance etc. to the students within the reach.

### **1.2. Brief Scope of the Work**

The Mess Management services will be applicable in 04 Girls hostels and 04 Boys Hostels to provide dining facility. This work primarily includes **Mess and Value added services to be provided at the University campus.**

## **2. Eligibility Criteria:**

### **2.1 Minimum Criteria for Technical Eligibility**

The bidder must be a reputed and experienced mess management service provider agency. The bidder or its parent organization should have **at least 05 years'** of experience in carrying out similar works.

- (i) The Contractors should have satisfactorily completed the works as mentioned below during the last **05** years, ending last day of the month previous to the one in which tenders are invited. For similar work experience in any Higher Educational Institutions in India like Central Universities / IIT/ NIT/ Institute of National Importance etc.-

Bidder must have successfully executed/completed at least one single work costing not less than 80% of the estimated cost put to tender;

OR

Two similar works each costing not less than 60% of the estimated cost put to tender;

OR

Three similar works each costing not less than 40% of the estimated cost put to tender;

Copies of contracts/ work orders and documentary evidence of successful execution/ completion in support of past experience of similar services along with names, address and contact details of clients shall be uploaded with the bid for verification by the Central University of Rajasthan.

- (ii) The bidder or its parent organization should have average financial turnover of 100% of the estimated cost of tender during the last 03 financial years;
- (iii) The Bidder should not have incurred any loss (profit after tax should be positive) in more than 02 years during available last five (05) consecutive balance sheets.
- (iv) The bidder or its parent organization should not have been black-listed by any Central Government / State Government / PSU / Govt. bodies.
- (v) Any bidder who has previously provided or is currently providing mess services at the University shall be deemed ineligible to participate in this tender if their services were discontinued, terminated, penalized, or if they received an adverse performance evaluation from the Mess Committee, Wardens, or the University Administration.

However, if such bidders intend to participate in the bidding process, they must submit -

- a) **clearance certificate issued by the concerned Mess Committee or the respective Warden**, clearly stating that their services were satisfactory and that **no penalty was imposed on account of poor quality of food, hygiene deficiencies, or any other service-related issues** during their period of engagement and,
- b) **clearance certificate issued by the University Administration** clearly stating that their services **have not been discontinued, terminated, or penalized during their period of engagement.**

In the absence of such certification or relevant supporting documents, the bid submitted by the bidder shall be **liable to rejection at any stage of the tender process.**

- (vi) **The University reserves the right to independently verify the bidder's past performance and credentials** from available records or through any other appropriate means. If any information submitted by the bidder is found to be **false, misleading, or inconsistent with the University's records**, the bid shall be **rejected, and the bidder may be**

**disqualified from the tendering process** without assigning any further reason.

(vii) The bidder must have a valid GSTIN number.

## **2.2 Performance Guarantee:**

The bidder whose bid is accepted, will be required to furnish Performance Guarantee of Ten percent (10%) of the tender accepted amount within the specified period.

## **2.3 Security Deposit:**

The contractor whose bid is accepted will be required to furnish by way of Security Deposit for the fulfillment of his contract, an amount equal to Five percent (5%) of the tender cost accepted. This will be returnable after completion of the contract period.

## **3. Pre-Bid Meeting:**

- (i) To ascertain the views/remarks of the prospective bidders on tender stipulations, terms and conditions, if required, pre-bid meeting may be called when the committee constituted for the purpose of mess contract decided to do so.
- (ii) The purpose of the Meeting will be to clarify the requirement of our students and to answer the questions of the prospective bidders on technical bid and other issues that may be raised during the meeting.
- (iii) If the prospective bidder finds any discrepancies or omissions in the tender document or if there is any doubt as to their meaning, should at once address the committee, for clarification at the time of Pre bid meeting, so as to get clarification and submit the tender well in time.
- (iv) Any modification of the bidding documents which may become necessary as a result of the Pre bid meeting, shall be made and intimated to all the bidders by the University through a notification of amendment on the CPP portal and University website ([www.curaj.ac.in](http://www.curaj.ac.in)).

## **4. Selection Process:**

The selection is a two stage evaluation process based on the Quality and Cost Based Selection (QCBS). The technical bid shall be evaluated on the following parameters:

### **4.1 First Stage: Evaluation of Technical Bid:**

The technical bid will be opened first. The evaluation of the technical bid will be based on the following compliance categories. The maximum marks for each category is indicated. The minimum qualifying marks will be 60% in

each of the sections. Technical qualification will be on the basis of minimum qualifier followed by the verification of the authenticity of the documents, if found necessary, the bidder will be interviewed by the University to assess the eligibility, capability and suitability of the bidder as per the requirement of the University.

	<b>Compliance Categories</b>	<b>Maximum Score</b>
A.	Vendor Operational Experience	20
B.	Mess and Value-Added Services	100
C.	Technology Driven Efficient and Transparent Mess Operations	10
D.	Implementation and Work Plan	20
	<b>Total</b>	<b>150</b>

**A. Vendor Operational Experience (Maximum Score: 20)**

<b>S. No</b>	<b>Criteria</b>	<b>Max. Score</b>	<b>Additional Details and Supplementary Evidence</b>
1.	The bidder or its parent organization should be in the business of providing similar services	5	Experienced $\geq$ 5 years: 3 points Experienced $\geq$ 7 years: 4 points Experienced $\geq$ 10 years: 5 points
2.	The bidder or its parent organization turn over during last five financial years	5	$\geq$ INR 05 crore: 3 points $\geq$ INR 10 crore: 4 points $\geq$ INR 15 crore: 5 points
3.	The bidder should have experience in providing food to minimum of 1000 persons	5	> 1000 persons: 3 Points $\geq$ 2000 persons: 4 points $\geq$ 3000 persons: 5 points
4	The bidder should have experience in providing similar services to other Central Universities/ IIT/ NIT/ Institute of National Importance etc.	5	Experience - Yes: 5 Points Experience - No: 0 Points

**B. Mess and Value-Added Services (Maximum Score: 100):**

Applicant bidders are instructed to attach a detailed document covering the following technical requirement for mess operation. (Please refer the Mess Menu and specific terms and conditions for mess operation as given in the tender document).

<b>S. No.</b>	<b>Criteria</b>	<b>Max Marks</b>
1	Plan of Operation/ SOP/ Working Plan Methodology (To ensure quality food, mess hygiene, sensible waste management)	25

2	Customer Support and Complaint Resolution System (To ensure good service throughout the year)	25
3	Worker Student Ratio (to ensure smooth service)	10
4	Extra Facilities (To beneficiate University and students) i.e., Self-Service Vending Machines and will re-stock them regularly, with non- perishable food items, a fully staffed night canteen providing Indian and continental snacks at discounted rates etc.	20
5	Feedback from Previous/Other working sites	10
6	Management Staff who will be Physically available at site (Briefly explain their role also and their role should be genuine only)	10

**C. Technology Driven Efficient and Transparent Mess Operations (Maximum Marks: 10)**

S. No.	Criteria	Max Marks
1	Please attach safety and security SOP (Standard Operating Procedure) in Technology Driven Efficient and Transparent hostel Mess Operations for taking care of students.	04
2	Support and Complaint Resolution System (to ensure good service through-out the year)	04
3	Profile of the Operating Manager(s)	02

**D. Implementation and Work Plan (Maximum Marks: 20)**

S. No.	Criteria	Max Marks
01	Detailed project plan describing all the activities that will be undertaken, from project kick-off to making the project operational.	10
02	Detailed Organization Chart listing all the man-power roles and their reporting structures.	10

**4.2 Stage 2: Final Evaluation**

- 1) The financial bid of those bidders will be opened who will be technically qualified in the technical evaluation.
- 2) The lowest price bid (L-1) will be considered to award the mess assignment work in a divided manner as mentioned above in the document, subject to verification of all documents/claim and ready to provide services as per University requirements.

**5. Period of Validity of Bids**

The bid shall be valid for a period of 120 days from the date of opening of bid and the rates quoted/agreed will be applicable for a period of one

academic year from the date of award of contract. The quoted rates should take into account inflation. No increase in prices would be allowed during the said one year period from the date of award of contract.

**6. General Terms & Conditions:**

- 1) Prices shall be quoted in Indian Rupees (INR) only;
- 2) The amount is required to be quoted both in figures and in words. In case of a discrepancy, the amount quoted in words will be taken as final;
- 3) The NIT form must be accompanied with the transaction details of Earnest Money Deposit (EMD) to the Central University of Rajasthan.  
NIT without EMD furnished shall be REJECTED.  
**NSIC / MSME registered bidders must submit a copy of valid (latest) NSIC / MSME Registration Certificate for exemption of EMD.**
- 4) The Firm shall not employ any person below 18 years of age.
- 5) Late received, conditional and incomplete bids shall be rejected.
- 6) The Firm should have requisite licenses/permits as applicable from time to time; GST Number from the Government to run the mess on contract basis. Please attach relevant documents.
- 7) The maintenance of kitchen/cooking equipment will be the sole responsibility of the vendor. The same will be accounted back in working condition failing which the amount on account of loss and/or repair thereof will be recovered from the final bill(s) at the time of termination of the contract.
- 8) Initially the offer may be given for one year. The offer is further extendible as per the rules on the basis of performance, monitoring and stakeholders' feedback. On the basis of positive review of the performance, the offer may be considered for renewal for a suitable period further, as deems appropriate.
- 9) The University may avail the Food services as per the actual requirement (based on beneficiaries) and the payment may also be increased / decreased accordingly.
- 10) Assignment of Contract or Sub-letting of Hostel Mess premises to any third parties is not allowed under any circumstances.
- 11) The vendor will not be permitted to franchise the Hostel Mess for any other commercial activity.
- 12) In case, the involvement of the vendor in any uncalled-for activity is found at any stage, inside or outside the premises of the University, which may bring disrepute to the University, the contract/license is liable to be terminated by the Competent Authority by giving one month's notice. In case the Contractor wants to terminate the contract, he/she has to give a minimum three months' notice in advance.

- 13) The Licensee/his employee/his nominee will NOT be permitted to stay overnight in the hostel premises, if any permission has not been granted by the University.
- 14) The agreed rates will be applicable for a period of one year from the date of award of contract. The rates should be quoted taking into account the inflation. No escalation in rates shall be permitted during the said first one year period from the date of award of the contract. Thereafter, upon vendor's request, the University may (or may not) consider an increase upto 5% in the price every year, subject to approval of the University authority.
- 15) The premises of the mess will be used solely for the purpose for which the allotment will be made and not for any other purpose without the written permission of the Competent Authority.
- 16) No person with any adverse/offensive police record will be allowed to work in the Hostel Mess. The Mess Contractor will get the antecedents of his employees duly verified from the concerned Police Station as decided by the University and give necessary information to the Security Section to this effect.
- 17) Any person replaced, will be similarly informed to the Chief Warden office immediately. In the event of any change in the Mess Manager, the vendor shall promptly inform the concerned Warden/Chief Warden/Chief Warden's Office in writing and shall submit valid documentary proof of the qualifications and credentials of the newly appointed manager for record and approval.
- 18) Smoking, drinking, intake of drugs by the Contractor or any of his workers is strictly prohibited in Hostel Mess or University campus.
- 19) The Vendor shall not sell any tobacco products, alcoholic products and drugs of any type, prohibited items, as laid down in the law.
- 20) All safety measures are to be provided by the vendor himself/themselves.
- 21) Any change like timing of operation, rates of items and any additional item to be included in the Mess will require the permission of the University Competent Authority.
- 22) The vendor will ensure and comply with the provisions of various Panchayat/Municipal and other Rules/ Regulations/ Laws of the Central/ State/ UT Government in respect of wages and other benefits to their employees.
- 23) The vendor shall comply with all the labour laws including Minimum Wages Act, EPF Act, ESI Act, Contract Labour Act/rules and other statutory provisions for the manpower deployed in the University campus from time to time and shall be responsible for all such compliances which may be generated during engagement period of the vendor. Non-compliance shall result in penalties or termination of the contract.
- 24) This University shall not be the party in case of any dispute that takes place between the vendor and its employees and/or third parties.

- 25) Dispute, if any, shall be subject to the jurisdiction of the competent Court located at Kishangarh / Ajmer / Jaipur only.
- 26) The staff must follow the SOPs/Instructions as issued by GoI and Central University of Rajasthan Administration from time to time.
- 27) The health of workers shall be the responsibility of the Licensee, the labour employed should not have any communicable disease. Medical Certificates to this effect shall be submitted annually by the licensee.
- 28) The Authorities of Central University of Rajasthan reserves the right to reject any or all the NIT, bid(s) or applications without assigning any reason therefore.
- 29) The Earnest money will be forfeited on non-acceptance of the allotment offer.
- 30) The successful bidder shall submit a Security Bond as PBG (Performance Bank Guarantee) as per the University norms to take care of any failure during contract period.
- 31) EMD of the unsuccessful bidders will be returned after the selection of the successful bidder and placement of Purchase Order.
- 32) EMD may be forfeited -
  - (a) if a Bidder withdraws its bid during the period of bid validity;
  - (b) if it is proven at any stage that the information given by the bidder is incorrect;
  - (c) in case of a successful Bidder, if the Bidder fails to start the work of services within the stipulated time.
- 33) Tenders received after due date, improperly sealed, or with incomplete marking or with overwriting/corrections are liable to be rejected;
- 34) Failure of the successful bidder to comply with the requirements of the NIT document shall constitute sufficient ground for the annulment of the award and forfeiture of the bid security, in which event the Competent Authority of the University may make the award to the next lowest bidder or call for new bids.
- 35) Statutory deductions as applicable to Central / State Government shall be deducted from the payments to be made to the vendor and tax deduction certificate shall be issued by the Central University of Rajasthan.
- 36) In order to maintain the quality and better services in the University Mess, the agency should not be engaged with the persons / vendors who had earlier engaged at the University and their services were not satisfactory.
- 37) The representative of the University shall at all times have free access to every part of the premises allotted to the Vendor for the purpose of inspection and also to carry out the necessary repairs and other annual maintenance works, as per the need.
- 38) The Vendor shall not carry out any additions/modifications to the said premises or electric or sanitary installations in the said premises. In case

any additions or alterations are required to be made in respect of number of lights, fans, plug points etc., prior sanction of the University will have to be obtained. The Vendor will be required to pay for charges to this effect.

- 39) Vendor has to collect the guest charges directly from the students/ guests/ others.
- 40) Vendor shall attend the meeting of the Mess Committee as and when asked for it.
- 41) Food / any other item should not be served inside the room of hostel inmates unless in exceptional cases or ill health on directives of Warden.
- 42) Hygiene, overall cleanliness of the surroundings, kitchen and the food, raw materials, ingredients etc. are to be of good quality. Clean, fresh, nutritious, hygienic and edible food is to be served. Any type of cooked food shall not be stored / preserved / reserved after meals.
- 43) Not following the Mess Committee's suggestions/instructions shall be considered as violation of terms and conditions of contract and shall invite appropriate penalty for the same.
- 44) Vendor shall be solely responsible in case of incidence/s of food poisoning, carelessness of the mess staff etc. and shall bear the complete expenditure arising out of this for medical treatment of the hostel inmates. In addition, a hefty penalty may be imposed on the agency as decided by the University for such incidence/s.
- 45) The Vendor shall, at his cost, maintain one week stock of food grain, grocery, other dry items and shall adhere to the quality standards of the University.
- 46) The Vendor is required to keep Wheat Flour, Dals, Sugar, Bread, etc. in covered containers.
- 47) If the Vendor fails to make the equipment functional in a reasonable time frame (to be decided by the university authority) the Vendor will be liable to pay a penalty for the same over and above the maintenance cost of the equipment.
- 48) The Vendor and his staff will make their own residential arrangement outside the premises of the university. However, if any accommodation is available, the same may be provided on a written request, subject to the decision of the University.
- 49) When circumstances warrant, Vendor should cater for a large number of students/ staff members at very short notice. Similarly, fluctuations in strength during vacation period shall have to be accommodated.
- 50) The Vendor shall forthwith remove any of his employee or himself or disassociate from the site, whose presence at the aforesaid premises is considered by the University undesirable due to medical or any other reasons, which the University will not be obliged or forced to disclose.
- 51) The Vendor will not at any time cause or permit any nuisance on the said premises or do anything which will cause unnecessary disturbance to the residents of the campus of the university.

- 52) The Vendor shall not be allowed to stock highly inflammable substances except under special case and as permitted by the law for the purpose of use within the kitchen of the mess and if any accident takes place to the building by non-observance of this clause, the Vendor shall be held responsible for such losses.
- 53) The University will not be responsible for any type of compensation, if any worker is injured while on duty. Personal Insurance of each worker has to be borne by the Vendor.
- 54) Every month Vendor will submit proof of depositing that he has deposited all dues of employees towards their salary, EPF, ESI and other statutory dues, if any.
- 55) The allotment of Mess Services on the campus is made purely on contract basis. A written Agreement on a non-judicial stamped paper of appropriate amount value is to be executed at the time of taking assignment and starting the work. The Vendor shall bear the cost of the stamp duty and for execution of the agreement.  
  
The said agreement will comprise the details about the terms and conditions of the work, details of equipment, furniture and other infrastructural facilities provided by the University to run the mess services.
- 56) It is the sole liability of the Vendor to maintain and upkeep all the equipment and infrastructural facilities provided by the University to him in a good working condition and hand over back the same to University in good working condition on revocation of the contract assignment.
- 57) The assignment on contract/agreement shall be carried solely at the risk and responsibility of the Vendor and the University shall not be liable for any debt or arrears to payment due to the Vendor from any person whatsoever.
- 58) The University reserves the right to alter/ modify any or all conditions of this bid document, before closing date of submission of Technical and Financial bids.
- 59) In the event of any question or dispute arising under any conditions, the decision of the University shall be final and binding on both the parties.

## **7. Force Majeure:**

Notwithstanding the provisions of tender, the vendor shall not be liable for, forfeiture of its performance security, liquidated damages or termination for default, if and to the extent that its delay in performance or other failure to perform its obligations under the contract is the result of an event of Force Majeure.

For the purpose of this clause, "Force Majeure" means an event beyond the control of the vendor and not involving the vendor's fault or negligence and not foreseeable. Such events may include, but are not restricted to, acts of the

university in its sovereign capacity, war or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes. If a Force Majeure situation arises, the vendor shall promptly notify the university in writing of such conditions and the cause thereof. Unless otherwise directed by the university in writing, the vendor shall continue to perform its obligations under the contract as far as reasonably practicable, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.

**8. Termination for Default:**

The University (Purchaser) may, without prejudice to any other remedy for breach of contract, by written notice of default sent to the Supplier, terminate the Contract in whole or part thereof:

- a. If the Supplier fails to perform any other obligation(s) under the Contract/Agreement.
- b. If the Supplier, in the judgment of the Purchaser has engaged in corrupt or fraudulent practices in competing for or in executing the Contract/Agreement.

For the purpose of this Clause:

- a. **“Corrupt practice”** means the offering, giving, receiving or soliciting of anything of value to influence the action of a public official in the procurement process or in contract execution.
- b. **“Fraudulent practice”** means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of the Borrower, and includes collusive practice among Tenderer (prior to or after bid submission) designed to establish bid prices at artificial non-competitive levels and to deprive the Borrower of the benefits of free and open competition;”

9. In the event the Purchaser terminates the Contract in whole or in part, the Purchaser may procure, upon such terms and in such manner, as it deems appropriate, Goods or Services similar to those undelivered, and the Supplier shall be liable to the Purchaser for any excess costs for such similar Goods or Services. However, the Supplier shall continue the performance of the Contract to the extent not terminated.

**10. Penalty Clause:**

Central University of Rajasthan by its any authorized person at all times reserves the right to inspect the mess, kitchen, hostel or any process without any prior notice. In case of any discrepancy (in terms of palatability of food, partially cooked food, using sub-standard material, hygiene, etc.) and non-compliances in term of service rendered or any case of negligence, appropriate penalty as decided by the University or its committee, will be levied and will be deducted from the monthly bill.

## 11. Mess Operation:

**11.1 Mess Menu Chart :** The Mess Menu for Breakfast, Lunch and Dinner, will be as follows :-

### **BREAKFAST Menu Composition: (Indian Main, Accompaniments, Bread, Beverage, Healthy Option)**

<b>Days</b>	<b>Indian Main</b>	<b>Accompaniments</b>	<b>Bread</b>	<b>Beverage</b>	<b>Healthy Option</b>
Monday	Masala Uttappam (2 pcs.) / Idli (4 pcs.) / Poha (1 Plate - 150 gram)	Green Coconut Chutney	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Banana-02 nos.
Tuesday	Gobhi / Aloo / Pyaaz / Methi / Mooli Parantha (2 pcs.)	Curd	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Sweet Daliya
Wednesday	Veg Upma (1 Plate- 150 gram)/ Sada Dosa (2 pcs.)/ Masala Dosa (2 pcs.)/ Sandwich (2 pcs.)	Sambhar/ Tomato Chutney	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Banana-02 nos.
Thursday	Steamed Idli (4 pcs.) / Masala Uttappam (2 pcs.)	Sambhar	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Sweet Daliya
Friday	Halwa-chana / Aloo puri	Tomato onion Lahsun chutney	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Banana-02 nos.
Saturday	Masala Idli (04 Idli full) /Maslala Veg Vermicilli (1 Plate- 150 gram) /	Mint Chutney	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Sweet Daliya
Sunday	Punjabi Chole Bhature (1 Plate (150 gm), 2 Bhature) / Pav (3 Pcs.)	Bhaji / Curd	Bread (2 pcs.) with Jam/ Butter (roasted as per requirement)	Milk (100 ml) /Tea/Coffee (70 ml)	Banana-02 nos.
Every day Tea will be made available during breakfast in addition to the above.					

**LUNCH Menu Composition: (Salad, Veg, Proteins, Rice, Accompaniments, Bread)**

<b>Days</b>	<b>Salad</b>	<b>Vegetable</b>	<b>Dal</b>	<b>Rice</b>	<b>Roti</b>	<b>Accompaniments</b>
Monday	Green Salad	Lauki Masala (dry)/Veg Manchurian (3-4 balls)/ Crispy Fried Veggies	Kadhi Pakoda	Veg Fried Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Hot & Sour Soup/ Chili Garlic Noodles/ Papad + Pickle
Tuesday	Sprouts Veggie Salad	Mix Veg/ Lobiya Masala/ Chana Masala	Dal Makhani	Steamed Rice/ Khichdi	Tawa/ Butter Roti/ Puri	Buttermilk (200 ml) + Papad + Pickle
Wednesday	Green Salad	Parwal Masala / Kadi Pakoda (3-4 balls) / Kadhai Paneer	Dal Tadka	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Raita (200 ml) + Fryums & Pickle
Thursday	Rainbow Pasta Salad	Fried Adraki Gobhi Masala/ Chola Masala	Dal Fry	Pulao/ Khichdi	Tawa/ Butter Roti/ Puri	Mix Veg Raita (200 ml) + Papad + Pickle
Friday	Green Salad	Cabbage Peas/Black Channa Curry/Aaloo Soyabeen/Sev Bhaji	Sabut Moong Dal/ Masoor Dal	Steamed Rice/ Khichdi (vegetable Khichdi)	Tawa/ Butter Roti/ Plain Parantha	Plain Curd (200 gm)+ Papad & Pickle
Saturday	Corn & Pepper Salad	Aloo Shimla / Raj ma Rasille/Baigun Masala	Chola Masala	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Puri	Mix Veg Raita (200 ml) + Papad + Pickle
Sunday	Kurkuri Bhel	Mutter Paneer/ Shahi Paneer	Mix Dal	Steamed Rice/ Khichdi	Tawa/ Butter Roti/ Plain Parantha	Butter Milk (200 ml) + Papad & Pickle

**DINNER Menu Composition: (Salad, Veg, Proteins, Rice, Accompaniments, Bread, Sweets)**

<b>Days</b>	<b>Salad</b>	<b>Vegetable</b>	<b>Dal</b>	<b>Rice</b>	<b>Roti</b>	<b>Accompaniments</b>
Monday	Green Salad	Jeera Aloo	Ghiya Chana Dal	Steamed Rice/Dal Khichdi	Tawa/ Butter Roti/ Puri	Fryums + Mix Pickle
Tuesday	Carrot/ Cucumber	Tori Masala / Besan Gatta	Dal Tadka	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Plain Parantha	Roasted Papad + Pickle
Wednesday	Aloo Channa Chaat	Bhindi Do Pyaaza / Bhindi Masala	Mix Dal	Paneer Pulao/ Steamed Rice	Tawa/ Butter Roti/ Puri	Fryums + Pickle
Thursday	Laccha Onion / Green Salad	Cabbage Matar Gajar / / Lauki Kofta	Lasuni Dal Tadka	Steamed Rice/Dal Khichdi	Tawa/ Butter Roti/ Plain Parantha	Fryums + Mix Pickle
Friday	Dahi Papdi Chaat	Paneer Lababdar/ Methi Malai Paneer	Dal Fry	Jeera Rice/ Pulao	Tawa/ Butter Roti/ Puri	Fryums + Pickle
Saturday	Corn Veggie Salad	Mix Veg.	Dal Tadka	Paneer Pulao/ Steamed Rice	Tawa/ Butter Roti/ Plain Parantha	Fryums + Mix Pickle
Sunday	Green Salad	Benarsi Dum Aaloo Palak	Dal Makhani	Veg Biryani	Tawa/ Butter Roti/ Puri	Roasted Papad + Pickle

1.	<b>Sweets:</b> will be provided total three times in a week (Any two days can be decided by the service Agency but Sunday should be compulsory). At least the sweet provided will not be repeated in a month.	
	<b>List of Sweets are as follows :-</b>	
	1. Gulab Jamun (02 pieces, 40 gm each), 2. Kheer (120 ml), 3. Balusahi (01 piece, 50gm), 4. Halwa - Suji/Gajar/Moong (100 gm), 5. Jalebi (75 gm) 6. Imrati (75 gm), 7. Rasgulla (02 pieces, 40 gm each), 8. Nariyal Laddu (02 pieces, 40 gm each), 9. Chamcham (02 pieces, 40 gm each),	10. Kesar Bati (02 pieces, 40 gm each). 11. Fruit custard (120 ml) 12. Besan Laddu (02 pieces, 40 gm each). 13. Bundi Laddu (02 pieces, 40 gm each). 14. Besan Chakki (02 pieces, 40 gm each) 15. Sohan Papdi (02 pieces, 40 gm each) 16. Plain Petha (02 pieces, 40 gm each) 17. Mawa Barfi (02 pieces, 40 gm each) 18. Moti Chur Ke Laddu (02 pieces, 40 gm each)
2.	<b>Seasonal Vegetables includes:</b> Gajar, Matar, Phool Gobhi, Patta Gobhi, Shimla Mirch, Beans, Kaddu, Arbi, Bhindi, Baingun, Loki, Tinda, Tori, Palak, Bathua, Sarso, Karela, Parval.	
3.	<b>Sprouts:</b> Channa or Moth sprouts with chopped onion, tomato.	

### Other Conditions:

1. In any dal, water content cannot be beyond 50%.
2. Paneer at least 75 gms in each serving.
3. If desired, extra sugar should be provided with milk and tea.
4. In any raita, curd and water ratio should be 3:1.
5. Aloo should not be included in any seasonal vegetable without permission of Mess Committee.
6. Water should not be added to the Milk.
7. The ratio of all vegetables in a curry should be nearly equal.
8. During Lunch and Dinner: Unlimited Rice, Unlimited Roti/Chapati (with ghee), Unlimited Dal, Unlimited Curry, Curd (200 gm), Raita/buttermilk/chaas (200 ml)
9. Unlimited Salad will be provided during Lunch and Dinner. It will comprise of lemon and any three of tomatoes, cucumbers, onions, beetroots, carrots and reddish.
10. Sufficient counters should be operational. The need will be decided by the mess committee.
11. The menu should be displayed on the notice board of the Mess.

### **Additional items on extra payment basis:**

These may include Fried Rice, Halwa (Carrot, Suji, Dal), Ras Malai etc. Additional items on extra- payment may be made available with prior approval after mutually consulting the Dean of Students/Warden/Mess Committee along with their rates.

### **Note on the Menu:**

1. The content of Potato must not be more than 25% except when Potato vegetable is identified in Menu.
2. The detailed daily meal-wise menu specifying the dals and vegetables to be served will be identified in the beginning of each month by the students Mess Committee in consultation with the agency. It will be mandatory for the agency to serve this menu. In case of any difficulty in the same, Mess Committee must be informed well in time.
3. The agency will be required to provide *Khichari* or any other suitable item including boiled vegetables etc. for sick resident(s) in lieu of the regular meal. No extra charges will be given by the students for the same.
4. For residents observing fasts, the agency will provide the substitute item in lieu of the regular meal after a minimum number of 15 residents ask for the substitute meal.
5. Menu can be changed in coordination of Mess Committee and agency.

**Special Meals:** There shall be at least 10 special meals sessions during the year for different festivals and ceremonies of the University with no extra cost. The menu for these special meals will be decided with mutual discussion of Mess Warden, Mess Committee and the Agency.

**Timings:** The timings for serving food shall be as follows:

- Breakfast: For Monday to Sunday 08.00 AM-10.00 AM
- Lunch: For Monday to Sunday 12.00 Noon -3.00 PM
- Dinner: For Monday to Sunday 07.30 PM- 9.30 PM

Most of the students have taking their food on the above scheduled time, but due to educational institute and looking to the engagement of students in different activities most of the Mess Vendors are given 30 minutes grace time in each event, hence, the same may be followed.

### **Running of Mess Canteen (Day/Night) Services:**

**Canteen:** The agency may run Canteen/Mess every day/night as per timings decided by the University. The items to be served in the night canteen will be decided by the Mess Committee and the agency with mutual consultation.

Certain branded items like biscuits, chocolates, chips etc. may be stocked by the agency and sold to the residents at the normal market price on payment by cash or coupon during breakfast, lunch, tea time and dinner.

**Quality of ingredients and other items:** The ingredients used must be of reputed brand or high quality (in case of ordering from locals), some of which have been listed below:

S. No.	Mess Items	Brand
1.	Salt	FSSAI approved ,Tata, Annapurna, Nirma, Patanjali, Nature fresh
2.	Tomato Sause	Maggi, Kissan, Del Monte, Tops, Cremica, Tops
3.	Refined Oil	FSSAI approved, Mahakosh, Nutrela, Nature fresh, Dhara, Sundrop, Saffola, Fortune, Priya, Use of Hydrogenated (vanaspati) oil is prohibited.
4.	Atta	FSSAI approved, Ashirvad, Annapurna, Shakti Bhog, Nature Fresh, Patanjali
5.	Tea	Brooke bond, Lipton, Tata, Wagh Bakri, Pataka
6.	Rice	Sonamasuri, India Gate, Dawat
7.	Milk	Amul, Saras, Mother Dairy
8.	Pickles	FSSAI approved, Priya, Ruchi, Aachi, MTR, Pachranga, Tops
9.	Ghee	Anik, Gowardhan, Milk Food, Patanjali, Britannia, Saras, Amul
10.	Spices	FSSAI approved, MDH, Everest, Ramdev, Patanjali, Ketch
11.	Poha	FSSAI approved
12.	Any other items	FSSAI approved

Other brands cannot be used without permission from the Mess Committee.

**The menu and timings are subjected to change as decided mutually by the Mess Committee and the mess agency.**

**Specific term and conditions for Mess operation:**

1. All Mess and Mega Mess is to be operational in current academic year for the students serving the similar menu.
2. The vendor would provide breakfast, lunch and dinner. Each of these will have certain items mandatory for the contractor to provide as a part of the basic menu. Besides these, certain other items will be available on extra-messing. The mandatory items are as listed in the detailed menu.
3. The specific vegetables and dals to be served will be decided by the Mess Committee in mutual consultation with the contractor at the beginning of each week. Also Mess Committee and contractor will jointly identify the extra items, which can be made available on each day of a week. A standard weekly Menu

Chart for Breakfast, Lunch and Dinner has been already mentioned in Menu Chart which will be followed in general.

4. Only residents of the hostel, faculty and staff and authorized guests will be allowed to dine in the mess. The residents can pay for the meal of their guests, who are not staying in the hostel and they can dine in the mess after making payment for them.
5. For each of the meals or extra items, it will be mandatory for the contractor to serve the items of a fixed weight/size at a price decided by mutually consulting with Central University of Rajasthan.
6. The vendor will provide a dedicated on-site F&B/ Operational/ Mess Manager/ Supervisor, who can take decisions/ deal with day-to day operations. The Manager should be experienced/ qualified professional for smooth running of the mess functioning.
7. F&B / Operational Manager for supervisory work will always be present during breakfast, lunch and dinner time. It is desirable that the same supervisor continues at least for one semester. In case of any change, the University should be informed timely.
8. The mess Manager shall be available in the mess at all the times in the mess when the food is cooked and served in the mess and shall be answerable to the university and will abide by the instructions/suggestions of the University authorities.
9. The Electricity charges for mess kitchen area will be payable every month at the rate fixed/revised by distributor (AVVNL, Govt. of Rajasthan) for actual consumption and as applicable from time to time at the University.
10. The water charges will be payable monthly at the rate fixed **Rs. 1500/- for Mega Mess** and **Rs. 1000/- for each single hostel mess** and as revised from time to time at the University
11. The amount towards license fee (nominal rent) will be payable **@Rs. 5000/- per month for each mess premise**, as fixed/revised from time to time.
12. All items will be cooked in the kitchen of the hostel mess. No cooked item, except some snacks identified before-hand, will be brought from outside.
13. The vendor shall ensure proper cleaning of utensils used for cooking food material and serving utensils like plates, spoon etc. by using proper cleaning material or using advanced technology which provides proper cleaning and hygiene.
14. The vendor will be required to submit the Mess-Bill in the Chief Warden office, in duplicate, by 7<sup>th</sup> day of every month duly verified by the concerned Hostel Warden. The University can deduct amount for any excess payment made to the vendor or financial penalty/fine imposed taking cognizance of non-compliances i.e. not having sufficient manpower etc. from Mess Bill/Performance Guarantee/Security Deposit.
15. Dead-Stock Register should be maintained by vendor and the verification of the same should be carried out on per semester basis.
16. The Vendors are advised to visit the mess in advance to view the equipment and

other items to be provided by the University as per the list mentioned in document '*as is where is basis*'. No further claim in this regard will be considered by the University.

17. If found necessary, a Committee or authorized representative of the University may visit the sites of a running contract of the bidder to inspect the present contracts to receive 'on the spot' information about quality of services provided etc. If needed so, the bidder may be asked by the committee to demonstrate the quality of food prepared on campus before a group of students and staff (approx. 20 to 25 persons), to get 'on-spot feedback' from stakeholders. This feedback may be considered by the committee for technical evaluation/qualification purpose.
18. Although, the following facilities will be provided by the University, however, their maintenance and upkeep shall be ensured by the Vendor to the satisfaction of the Competent Authority of the University responsible to keep check on such issues.
  - (i) Furniture for the seating arrangement
  - (ii) Proper lights and fans/coolers and electricity supply. The electricity consumption for Kitchen area on actuals to be borne by the Vendor.
  - (iii) Equipments in the Mess areas as per the list given in the document.
19. **The following arrangements will be made by the Vendor:**
  - (i) Cooking Gas.
  - (ii) The balance required equipment /crockery and cooking utensils etc. other than list provided in the document.
  - (iii) The vendor shall ensure to deploy adequate manpower (minimum 5 persons against every 100 students for food cooking and serving purpose) to cater the need of mess services.
  - (iv) Staff for cleaning/ utensils washing and other purposes shall be extra deputed in adequate number and have necessary facilities and enough manpower to cater to any additional need of University on short notice, if such need arises during the tenure of the contract.
  - (v) Any other equipment/facilities/materials/items needed to ensure smooth functioning of the mess and canteen. (Note: Cost for any additional requirements to run the mess smoothly, will be borne by the Vendor)
20. **Mess Rebate:**

Mess invoice will be raised on monthly basis considering the rebate days/ summer/winter/semester break of the students as per Central University of Rajasthan Policy in this regard as amended from time to time. No payment will be made for the aforesaid breaks, if availed by the student.
21. **Infrastructure:**
  - (i) The University shall provide necessary infrastructure and kitchen equipment in serviceable condition and the vendor is obligated to return the same to the University in good serviceable condition at the expiry of term of the contract. Any damages caused thereof, shall be borne by the

vendor on revocation/termination of the Agreement.

- (ii) It shall be responsibility of the vendor to arrange necessary utensils and other kitchen equipments or mess items required in addition to the items provided or fall short of items provided by the University during service tenure.
- (iii) Any equipment/mess item(s) brought by the vendor into the University Mess premises must be registered with the University's caretaker/ manager/ authorized person. A proper records in separate Registers shall be maintained in the hostel mess for both items brought by the vendor into mess premise and those items (returnable) provided by the University.
- (iv) The vendor will ensure that cleaning of Kitchen equipment, food premises are done as per the cleaning schedule and cleaning programme.
- (v) The vendor will ensure Preventive Maintenance and repairing of equipment and machinery is carried out regularly as per the instructions of the manufacturer.
- (vi) The vendor will ensure that there is a pest control programme available and pest control activities are carried out by trained and experienced personnel, and shall keep periodical check for records.
- (vii) The vendor will ensure that food handlers are equipped with suitable clothes e.g. aprons, gloves, headgear, etc.; wherever necessary.
- (viii) The vendor will ensure no vegetables older than three days are used for cooking and should strictly adhere to FIFO guidelines for food ingredients and raw materials management.
- (ix) Weekly cleaning of kitchen should be ensured by vendor including of cleaning of trapped grease and oil in exhaust fans/ducts, cooking areas and wall corners or machine etc..
- (x) Cooking utensils as well as plates, tumblers, spoons etc. may also be made available to the vendor as per the list mentioned in the document.
- (xi) The vendor will be responsible for the cleaning of the kitchen and the dining area, including the wash basins and the dustbins for maintaining proper hygienic and cleanliness.
- (xii) The vendor will also provide liquid soap for the wash basins in the mess area.
- (xiii) The technology driven mess operations will be preferred. Necessary arrangements for E-Attendance such as Smart Card/Token, Biometric Face Detection Machines for enrolled students during food time in each mess shall be provided by the vendor, as per the requirement in consultation with the University. The relevant data will be shared by the University for students in each mess and personal information of the student(s) so provided will not be share by the vendor to any external agency without prior permission of the University.
- (xiv) The vendor should procure all licenses etc. before starting the mess operations.

## **22. Employees:**

- (i) The vendor will provide uniforms to his/her employees employed in the dining hall at his own cost and will not be borne by the University. The uniforms should be clean and in presentable condition at all times.
- (ii) Also vendor should provide ID card to all employees and supporting documents should be submitted to Registrar office for record.
- (iii) The vendor and their employees shall obtain medical certificate of their fitness from MBBS Doctor/Registered Medical Practitioner. The employees should be free from any contagious diseases. Also, when called upon by the University, subject themselves to medical examination by the Medical Consultant of the University.
- (iv) Vendor will have to register all his employees who will be working in the mess premises and submit a copy of their photograph, residential details and Photo ID.
- (v) Deployed manpower will have to mark their attendance through face recognition machine installed by the University administration.
- (vi) The persons deployed by vendor for running mess services in the campus will be required to obtain 'pass' for themselves from University Security Section.

## **23. Disposal of Waste food:**

- (i) The vendor will take the responsibility for necessary waste segregation and be compliant with all the relevant government standards of waste management.
- (ii) The vendor will maintain substantial inventory of dustbin bags, cleaning equipment and chemicals for at least 2 cycles of deep cleaning and 2 weeks of daily cleaning.
- (iii) The University may create a facility for composting system and vendor may ensure to use organic waste for production of compost for horticulture purposes. Till the vendor shall ensure proper disposal of food wastage.
- (iv) Daily and weekly food assessment should be provided and shared with the Mess committees to reduce wastage of food.

## **24. Monitoring/Penalty:**

- (i) The food testing will be done by Department of Microbiology at Central University of Rajasthan randomly or any authorized testing agency as and when required.
- (ii) The university may call for the advice of the University Medical Officer on matters of hygiene in the mess.
- (iii) The quality of ingredients as well as cooked items and the hygiene level will be checked randomly by the Dean Students Welfare/ Chief Warden/ Additional or Assistant Chief Warden / Members of the Mess Committee/ Competent Authority. In the event of use/serving of any substandard item, stale/spoiled food item and non-serving of approved item(s), use of unclean utensils as certified by the Hostel Mess Committee, formal

complaint shall be recorded against the Contractor and appropriate penalty will be levied by the University on Contractor. Repeated complaints of this kind from the said authorities can result in the termination of the contract after appropriate inquiry by the Chief Warden and the decision of the University Competent Authority will be final in this regard.

**25. The Vendor will be fined imposing suitable penalty in case of violation/non-compliances as given below :-**

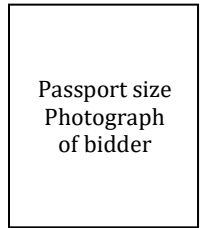
- a. Unavailability/Non-maintenance of complaint/suggestions Register on the counter/ discouraging the complaint would lead to a fine of Rs. 500/- on each occasion will be imposed on the vendor.
- b. Any complaint of rope/soft plastic/ cloth/ stones/ pebbles in cooked food will attract a penalty on the Vendor which can be of Rs. 2000/- per complaint.
- c. Once the contract is awarded, the Vendor will automatically be within the purview of the Food Adulteration Act, the Food Safety and Standard Act-2006 and the items supplied in the University mess should strictly adhere to the stipulated regulations of the Food Adulteration Act and the Food Safety and Standard Act. Any departure from this will be viewed seriously and is liable to attract penalties and punishments.
- d. Apron, uniform, chef cap and gloves etc., fine on any discrepancy (personal hygiene of workers, misbehavior by workers etc.) will lead to fine of Rs. 4000/- on Vendor for every instance. Second and subsequent violations of the same rule within 30 days of previous fine will attract double the initial amount of fine on the Vendor.
- e. Kitchen should be kept clean. If it is not kept clean, a fine of Rs. 5000/- for each occasion will be imposed.
- f. The maintenance of safety, health and hygienic conditions in and around the mess /kitchen will be the responsibility of the Vendor. Mess Committee's suggestions/ instructions regarding cleanliness have to be followed and the expenditure towards this is to be borne by the Vendor.
- g. Items like coloring items etc. which are banned should not be used. If they are found in the kitchen premises penalty of Rs. 10,000/- on each occasion will be imposed.
- h. Any complaint of cooked insects found in any meal and verified would invite a fine of Rs. 1000/- on the Vendor.
- i. Vegetables used should be fresh and of good quality. If vegetables kept for use are found to be rotten or of poor quality, then a fine of Rs. 2000/- to 5000/- (depending on the substandard) for each occasion will be imposed.
- j. Any 3 complaints of unclean utensils in a day would lead to a fine of Rs. 1000/- on the Vendor.
- k. If poor quality of rice is used for preparation of food items, a penalty of Rs. 2000/- for each occasion will be imposed.
- l. Oil once used should not be reused. If reuse of oil is noticed, penalty of Rs. 1000/- for each occasion would be levied.

- m. If mess committee agrees that certain meal was not cooked properly or if quality of any item served during any meal, is not up to the mark (decided by mess committee) a fine of Rs 1000/- would be imposed on the Vendor.
- n. If there is any deviation in the approved Menu, a fine of Rs. 1000/- for each occasion will be imposed.
- o. Change in the menu without permission of the Mess Committee would result in a fine of Rs. 2000/-
- p. For damage caused by the Vendor to the kitchen equipment, vessels and other items supplied by CURAJ, the cost of the equipment will be recovered.
- q. Absence of proprietor from mess committee meeting will attract fine of Rs. 2000/- on the Vendor and re-scheduling of the meeting shall be done.
- r. As and when Mess Committee proposes a fine, it will inform the representative of the Vendor or Mess Manager and fine will be imposed with consent of the Mess Committee.
- s. Using of brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess committee with consent of the wardens.
- t. Severity of hygiene failure shall be assessed and decided by the mess committee and fined appropriately. In case of gross failure/negligence a severe penalty will be imposed, which could be a hefty fine in cash and/or summary termination of the Contract.
- u. The delay in serving food will lead to a penalty of Rs. 1000/- for first instance. Each subsequent failure to serve food in time in same week will attract a fine equal to double of the initial fine.
- v. Non availability of food in sufficient quantity will lead to a penalty of Rs. 5000/- for first instance. Each subsequent failure to serve food in sufficient quantity in same week will attract a fine equal to double of the initial fine.
- w. If the Vendor fails to make the equipment functional in two weeks, a fine of Rs. 500/- will be imposed at first instance and thereafter Rs. 1000/- for subsequent week.
- x. If the Vendor fails to maintain one week stock (food grain, grocery, other dry items), it will lead to a fine of Rs. 4000/- for first instance. Each subsequent failure to maintain one week stock will attract a fine equal to double of the initial fine amount.
- y. If vendor fails to maintain sufficient manpower to ensure quality of mess services as stipulated in this document, taking cognizance of it, a penalty of Rs. 5000/- on each instance will be imposed on the vendor.
- z. If the vendor fails to deploy the minimum number of workers as prescribed under the terms and conditions of the agreement/tender document, the University shall impose a deduction equivalent to the monthly salary/wages of the deficient number of workers from the payable amount/bill of the vendor. Such deduction shall be in addition to any other penalty or disciplinary action as deemed appropriate by the University.

**List of Documents to be attached with Technical Bid Application:**

1. Company Registration Certificate
2. Complete Company Profile
3. Valid GST Number (copy of Registration Certificate).
4. PAN Card copy
5. Latest/valid MSME/NSIC certificate, if applicable
6. Proof of Experience (Work Completion Certificates/ Previous Work Orders/ POs)
7. SOP/ Work Methodology documents for the Technical Evaluation.
8. EMD Paid with details.
9. Copy of Annual Audited Account, Balance Sheet, Income Tax Returns and Turnover Certificate of last 05 years (FY: 2020-21, 2021-22, 2022-23, 2023-24, 2024-25) along with Technical Bid.
10. Food Safety License, if any.
11. Clearance Certificate, if applicable
12. Duly signed and sealed acceptance of all Terms and Conditions of the tender document

**Performa for Application**  
**(on the letter head of the party/firm)**



S. No.	Particulars (Check List)	Details of the documents	Sr. No. of documents attached
1.	Name of the Firm/ Individual/ Company/ Vendor		
2.	Registration No. under shop & Estt. Act/ or any other Act (attach attested copies of documents of registration/ incorporation of your firm).		
3.	PAN CARD No. (attach photocopy)		
4.	GST Registration No. (attach photocopy)		
5.	EPF Registration (attach photocopy)		
6.	ESI Registration (attach photocopy)		
7.	Labour License / Registration (attach photocopy)		
8.	Food Quality Certificate from Quality Council of India (QCI) details and License under FSS Act 2006 (attach photocopy of certificates)		
9.	ISO certificate details (attach photocopy)		
10.	Full Address with Contact (Phone/ Mobile No.)		
11.	Previous Experience/ Training in the concerned field (attested certificates to be attached)		
13.	Details of Bank Demand Draft submitted for Earnest Money (refundable in case of unsuccessful bidder) If exempted from EMD, necessary certificate be attached.	DD No..... Date..... Issuing Bank .....	
14.	Details of Staff (with qualification from Institute of Hotel Management /Food Craft Institute/Govt. recognized institutions) on role of the firm since 03 years.		
15.	Names and Addresses of two references with contact no.  1.  2.		
16.	Indicate how many total mess assignments, to take-up/execute efficiently and effectively?		
17.	Other additional information, if any		

## **DECLARATION**

I/We hereby declare that the information furnished above is true and correct. In case any of the above information is found to be incorrect or false at any stage, the Registrar, Central University of Rajasthan may take appropriate action as warranted.

(Name and sign of the authorized person of the firm along with seal Place: & Date)

**UNDERTAKING BY THE BIDDER**

I, \_\_\_\_\_ S/o, D/o, hereby solemnly agree to abide by the Terms & conditions mentioned in the tender documents.

Any break of the Clause/Clauses will render my contract null and void.

**I have understood completely about this tender document and the terms and conditions therein. I agree to serve the eatable/Breakfast/Lunch/Dinner. I have also understood that I have to maintain the high standard, quality and hygiene of all the eatables as mentioned in the tender. Further I undertake that I have not been debarred / black listed on previous occasions by any of the Departments / Universities / Institutions / Public Sector Undertakings etc. of Central / State Government.**

(Signature and  
Name of the Tenderer with seal of the Agency)

**Witness No. 1** (Name and Full address with Contact No.)

**Witness No. 2** (Name and Full Address with Contact No.)

## Performa for Financial Bid

In consideration of the mess services mentioned in the tender document, the bidder shall provide the mess service fee (amount in Rupees, excluding taxes/levies) in the BoQ format available on CPP Portal.

1.	Mess service fee, per student per month, excluding GST/levies (amount in Rs.)	
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### **Instructions:**

1. Bidder shall quote 'service fee' (per student per month) in the prescribed Proforma for Financial Bid considering "Daily Rate" for food and beverages, catering and dinning services, based on the standard Menu format provided in the tender document, and no other format is acceptable. The University will decide and fix a minimum rate (base price) on recommendation of a duly constituted committee for the purpose. Quotes below the threshold value may not be considered.
2. Financial Evaluation: Financial bids of only those bidders, whose technical bids are qualified, will be opened in presence of the Tenderers or their authorized representative, on a date and time communicated separately.
3. The rates quoted in the financial bid and agreed upon shall not be revised for any reason whatsoever and shall remain fixed throughout the duration of the contract.
4. The bidders whose Technical Bids are not found acceptable, their 'financial bid' will not be opened and their EMD will be returned.
5. The service provider (preferred bidder) will raise the invoice/s to the University on a monthly basis. The University will pay the invoices preferably within 15 days after receipt of invoice complete in all respect with necessary enclosures, documentation formalities, checking, verification, etc.
6. Mess invoice will be raised considering the rebate days of the students and necessary adjustments/recoveries etc. (if any) as per the University policy/norms issued from time to time.
7. The rates quoted for the consumable/general items, if any, will not be considered for the calculation of the financial bid and the award of final contract.
8. Award of Contract: The Tender Accepting Authority has the right to accept any tender and to reject any or all tenders without assigning any reason. The University reserves the right to hire or not to hire the service from the selected bidder.
9. Bidder shall carry out all repair and maintenance of the mess premise infrastructure upto maximum limit amount (Rs. 30,000/-). In case of value beyond this amount, the University will carry out such repair and maintenance. The amount may be negotiated on the basis of mutual discussion between

university and vendor. This price will not be considered in the evaluation of financial bid.

Date:

Signature / Seal

Name:

Firm:

Address:

Email:

Contact No.

**\* List of Kitchen Equipment to be provided by CURAJ for B-1 Hostel Mess**

<b>Item No.</b>	<b>Description of Items</b>	<b>Quantity</b>
1	Aluminum Parat	2
2	Idly Sancha	2
3	Spendish	10
4	Bhagona Dakhan Big	2
5	Pressure Cooker	1
6	Food Heater/Dish banmery	1
7	Table Counter	1
8	Steel Standing Table	5
9	Insect Killer	2
10	Atta Machine	1
11	Tawa Bhatti	1
12	3 Burner Bhatti	1
13	Thali Steel Parat	1
14	D-Freezer	1
15	Freezer 4 D	1
16	Patila Tea/	1
17	Dish Washer with 2sink	1
18	Food Trolley	1
19	Kadhai Big	1
20	Kadhai Small	1
21	Masaldani Rack	2
22	Weight Machine	1
23	Onion/Potato Stand	1
24	Jug	4
25	Glass	5
26	Mess Table Small	7
27	Mess Table Big	4
28	Mess Chair	42
29	Rack Steel	2
30	Steel Box	2
31	Thali (plates)	120
32	Steel Wall Stand (Fix)	2
33	Tawa Plate (Round)	1
34	Thali Stand	1
35	2 Burner Chulha	1
36	1 Burner Chulha	1
37	Aluminum Kadhai (Small)	1

**\* Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Kitchen Equipment to be provided by CURAJ for B-2 Hostel Mess**

<b>Item No.</b>	<b>Description of Items</b>	<b>Quantity</b>
1	Ban Marry	1
2	Spendish with Dhakan	3
3	Steel Standing Rack Small	1
4	Steel Standing Rack Big	3
5	Freezer 4D	1
6	Working Table/Steel Standing Table	3
7	Steel Standing Table Rack	1
8	Steel Standing Table Big	1
9	Steel Standing Table Small	1
10	Casserole /Hot cash	1
11	Attadani Stand Movable Trolley	1
12	Steel Water Container	1
13	Washing Standing Table	1
14	Chapati Tawa Bhatti	1
15	Steel Plates	100
16	Deep Freezer of Cap, 400 ltrs	1
17	Atta Machine	1

**\*Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Kitchen Equipment to be provided by CURAJ for Girls Hostel B-3 Mess**

<b>S. No.</b>	<b>Description of Items</b>	<b>Quantity</b>	<b>Remark</b>
1	Alluminium Parat	3	Big
2	SS Idli Steamer (Sancha)	2	Big
3	SS GN Pan (food pan)	12	Big
4	Bhagona with lid	3	Big
5	SS Pressure Cooker (30 ltr)	1	Big
6	SS Banmary	1	Big
7	Copper Lagan (handi)	2	Big
8	SS Working Table	2	Big
9	SS Rack	3	Big
10	Insect Killer	4	Commercial
11	SS Atta Machine	1	Commercial
12	SS Tawa Bhatti with puffer	1	Commercial
13	SS 1 Burner Bhatti	2	Commercial
14	Deep Freezer	1	Commercial
15	Freezer (four door)	1	Commercial
16	SS Three Sink Basin	1	Commercial
17	Bhagona with lid	2	Medium
18	Karai Iron	2	Big
19	Karai Iron	2	Medium
20	Onion Bin	1	Big
21	Potato Bin	1	Big
22	Pulverizer (Gravy Machine)	1	Big
23	Weight Machine	1	Big
24	SS Two-Burner Bhatti	1	Commercial
25	SS Flour Bin	1	Big
26	Imam Dasta	1	Big
27	SS Palta	3	Big
28	Water Cooler	1	Commercial
29	SS Masaladani	1	Big
30	SS Thali (Plates)	300	Regular Size
31	SS Water Glass	300	Regular Size
32	SS Tea Glass	300	Regular Size
33	SS Breakfast Plates	300	Regular Size
34	SS Six Seater Dining Tables		

**\* Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Kitchen Equipment to be provided by CURAJ for B-4 Hostel Mess**

<b>Item No.</b>	<b>Description of Items</b>	<b>Quantity</b>
1	Breakfast Plates	189
2	Food Plates	265
3	Kadhai (Small + Big)	2
4	Palata	1
5	Bhagona's	2
6	Rice Chalni	1
7	Water Container	1
8	Fry Pan	1
9	Bhagoni	1
10	Donges	4
11	Idly Cooker	1
12	Atta Parat	2
13	Water Bucket	2
14	Water Jug	3
15	Cooker	2
16	Service Spoon	10
17	Glass	10
18	Small Spoon	5
19	Spendis	5
20	Chimata	2
21	Dustbin	2
22	Mess Table	10
23	Potato Jali	1
24	Tawa Bhatti	1
25	2 Burner Bhatti	1
26	3 Burner Bhatti	1
27	Small Bhatti	1
28	Casserole /Hot cash	1
29	Thali Wash Stand	1
30	Thali Stand	1
31	Grander	1
32	D-Freeze	1
33	Atta Machine	1
34	Masala Stand	1
35	Donges	5
36	Insect Killer	2
37	Dish Counter/ Banmery	1

**\* Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Kitchen Equipment to be provided by CURAJ for Mega Mess  
covering Boys Hostels B-5 & B-6**

<b>Item No.</b>	<b>Description of Items</b>	<b>Quantity</b>
1	Stainless Steel Dish Landing Tables - Size 2100x750x850mm	2
2	Stainless Steel Three Sink Wash Unit - Size 2100x750x850+150mm	2
3	Stainless Steel Tables	
	(a) Wiping Table Size 600x750x850mm	1
	(b) Work Tables Size 1200x900x850mm	2
	(C) Wiping Table Size 1500x750x850mm	7
	(d) Preparation Table Size 1800x750x850 Mm	2
	(e) Work Tables Size 2400x750x850mm	6
	(f) Work Tables Size 2400x1050x850mm	2
4	Stainless Steel Storage Rack With Shelve Size:36x18x72	20
5	Stainless Steel Work Table With Sink	
	(a) Work Table With Sink Size 1500x750x850+150mm	1
	(b) Work Table With Sink Size 2400x750x850+150mm	2
	(c) Work Table With Two Sink Unit Size 1800x750x850+150mm	2
6	Dough Kneading Machine Cap: 40kgs	2
7	Chapati Plate Cum Puffer Size: 60x30x34	2
8	Low Ht Burner Size: 36x36x24	6
9	Low Ht Table Size: 36x36x24	4
10	Spice Trolley Size: 36x36x34	2
11	Bulk cooker tilting type cap.:150ltr	2
12	Tilting frying pan cap.:100ltr	2
13	Pot Rack Size:2400x750x1500mm	2
14	Potato peeler cap.:20kgs	1
15	Wet grinder cap.:10ltr	1
16	Gravy machine cap.:20 ltr	1
17	Onion/Potato Bins Size:30x30x36	5
18	Dunage Rack Size:60x30x12	2
19	Fifty Four Idlies Capacities Idly Steamer	1
20	Four Door Refrigerator of Size :1200x750x2100 Mm	2
21	Two Door Refrigerator of Size:1200x750x2100	2
22	Deep Freezer Of Cap.400ltrs	1

23	Insect Killer	4
24	Stainless Steel Plates Rack	2
25	Stainless Steel Greece Traps	5
26	Stainless Steel Big Pot Wash	1
28	Benmary	2
27	Plate Rack Trolley	1
29	Breakfast Plates	111
30	Lunch/Dinner Plates	500
31	Steel Glass	220
32	Plastic Try	1
33	Steel Spoon	400
34	Steel Bhagoni	1
35	Weight Machine	1
36	Casserole With Lid	4
37	Spendish	9
38	SS 6 Seaters Dining Table Fixed Seaters	10
39	Rice Cooking Vessels (15kg)	3
40	Double Jacket Vessels Dhall (80 Ltr)	1
41	Idly Coking Vessel 120 Nos.	1
42	Multi Propose Stream Boiler (Gas Burner Models)	1
43	Mess Table (GODREJ)	10
44	Steel Dinning Table with Chairs	350 seating
45	Royal Chair Counter	1
46	Student Tables	4
47	Chapati Making Machine - capacity of 2000 chapati per hour	01
48	Students seating chairs	50

**\* Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Mess Items/Kitchen Equipment to be provided by CURAJ for B-7 Hostel  
Mess**

<b>Item No.</b>	<b>Item Title</b>	<b>Item Description</b>	<b>Qty.</b>	<b>Remark</b>
1	Utensils Patila BHAGONA WITH COVER (Aluminium Patila)	195-200 ltr	3	
2	Utensils Patila BHAGONA WITH COVER (Aluminium Patila)	145-150 ltr	2	
3	Utensils Patila BHAGONA WITH COVER (Aluminium Patila)	50-55 ltr	1	
4	Utensils Patila BHAGONA WITH COVER (Aluminium Patila)	20-22 ltr	1	
5	BHATTI (BURNER Medium)	SS SINGLE BURNER BHATI LPG	3	
6	BHATTI (BURNER BIG)	SS THREE BURNER BHATI LPG	1	
7	BHATTI DOSA TAVA	Front and control panel will be of 18 Swg SS 304	1	
8	BUCKET STEEL	15 to 20 L	3	
9	SWEETS TRAYS	Big Size Stainless Steel 304 Multipurpose Sweet Tray or Burfee tray	4	
10	CONTAINER (for CHAPATI COLLECTION)	Casserole Box 50 ltr	3	
11	STEEL Drum (FOR WATER collection)	SS 304 20Ltr	4	
12	CONTAINER TEA	10 LTR	1	
13	CONTAINER TEA	20 LTR	2	
14	CHAPPATI PLATE WITH PUFFER	Stainless Steel three Burner Gas Bhatti	2	
15	Domestic Tongs	SS 30 cm	4	
16	PRESSURE COOKER	50 LTR	2	
17	PRESSURE COOKER (FOR RICE) SS	150 KG	1	

18	DOUGH KNEADER MIXER	40 LTR SS BOWL	1	
19	DUSTBIN	80 ltr WITH WHEELS	3	
20	Mortar and Pestle	Iron 20 cm	1	
21	FLOOR BIN SS (with Wheels)	50 KG approx Each	10	
22	FLY INSECT KILLER MACHINE	Twin Tubes	7	05 Working and 02 Not-working
23	REFRIGERATOR (FOUR DOOR)	1300 LTR 4 DOOR SS INDUSTRIAL	1	
24	DEEP FREEZER	600 ltr Top Opening Three door with wheels	1	
25	FRY PAN	14 inch IRON LPG	1	
26	DRINKING GLASS (FOR TEA)	SS 304 GLASS 100 ML	200	
27	GN PAN	SS 304	12	
28	GRINDER MIXER	04 JAR of 5 ltr	1	
29	IDLI STEAMER	90 to 96 CAPICITY EACH 6 trays Aluminium	3	
30	JALEBI TAI PAN	20 inch x 04 inch	1	
31	JHARA BOONDI STRAINER	Iron 12 x12 x24 inch	1	
32	JHARA Rice STRAINER	Iron 40x 40x 24 inch One medium and one small	2	
33	JHARA PONI BIG STRAINER	FOR PURI PREPARATION 06x06x24 inch	1	
34	KADHAI IRON	20 ltr	1	
35	KADHAI IRON	30 ltr	1	
36	KADHAI IRON	50 ltr	1	
37	PAN SOS (FOR TEA PREPARATION)	Aluminium 4 ltr	1	
38	PARAT ALUMINUM	Medium Size 02 and Big size 01	3	
39	PALATA IRON DOMESTIC SPATULA	36 inch	2	
40	PALATA SS DOMESTIC SPATULA	36 inch	2	
41	PLATE Mess	5 COMPARTMENT BREAKFAST LUNCH DINNER SS 304 29x39 cm	400	

42	Potato Peelar	SS 2 HP CAPICITY MACHINE	1	
43	PULVERIZER MACHINE	SS 25kg at one time	1	
44	Rolling pin (BALEN)	wooden 365 mm length	6	
45	RACK (CLEAN DISH)	SS Five rack Size 53 D x 90W x 183H CM	2	
46	RACK (HEAVY DUTY STORAGE)	IRON Five adjustable rack Size 7.10 feet L x 2.6 Feet W x 4.10 feet Height	3	
47	RACK (HEAVY DUTY STORAGE)	SS five rack including Top dimension 53 D x 90Wx 183 H	6	
48	RACK POT WASH	SS three rack including top 7.10 feet L x 2.6 Feet W x 4.10 feet Height	2	
49	RICE JALI STRAINER	SS 30x30 x 18 High Extra Big size	2	
50	SERVICE COUNTER WITH BAIN MARIE	SS 304 rectangular 06 bains 90W x 180L X 80H CM	2	
51	SINK POT WASH	SS 304 rectangular 80W x 120L X 90H CM	1	
52	TABLE (CHAPPATI ROLLING)	SS 304 60W x 140L X 85H CM	6	
53	SOUP STRAINER	SS Pointed Conical Cone Tomato Gravy Cone shape Strainers China Cap Strainer Coarse Strainer Size 6 INCH	1	
54	SPOON	SS 15 x 3 cm	400	
55	SPOON (FOR SERVICE)	SS 32 x 36 cm	15	
56	SS TABLE (CLEAN DISH LANDING)	SS rectangular 80W x 160L X 85H CM	1	
57	TABLE (SS)	SS 304 70W x 120 Dx 85H cm with 20 CM back side support on top only	4	

58	Table (low Height) SS	SS 304 80W x 80 Dx 64H cm	4	
59	TABLE SPREADER	SS 304 70W x 70 Dx 110H cm	2	
60	TROLLEY SS FOUR TYRE	SS with backside handle 90x70 cm	1	
61	TROLLY for MASALA	12 containers SS 28 X15.5 X35 Inch	1	
62	VEGETABLE CUTTER	SS 8 blades 250 KG PER HOUR Semi- Automatic	1	
63	WALL SHELF	2.0 mm thick S.S. wall Brackets. Secured to top with acorn Nuts and Bolts and Bracket secured to wall with anchor fasteners	3	
64	WEIGHING SCALE (PLATFORM TYPE)	200 KGs 600 mm width X 600 mm depth	1	
65	Wet dal Grinder machine	SS 10 Ltr	1	
66	SS 6 SEETERS DINNING TABLE FIXED SEATERS	SS 6 SEETERS	70	

**\* Subject to verification at the time of handing/taking over the Mess Service.**

**\* List of Kitchen Equipment to be provided by CURAJ for Boys Hostel Mess B-8**

<b>Item No.</b>	<b>Description of Items</b>	<b>Quantity</b>
1	Cooker	1
2	Glass	150
3	Fly Killer	4
4	Weighing Scale	1
5	Chapati plate with puffer	1
6	Pot rack or SS wire shelving Rack	2
7	Steel Table with Storage	2
8	Iron Kadhai	4
9	Two Burner Gas	1
10	Potato Peeling Machine	1
11	Food Warmer/ Bain Marie	1
12	Thali (Compartmental Tray)	200
13	Mixer Grinder	1
14	Deep Freezer	1
15	Dough Kneader	1
16	Pulverizer	1
17	Aluminium Paraat	3
18	Table spoon	240
19	Casserole	2

**\* Subject to verification at the time of handing/taking over the Mess Service.**

## CENTRAL UNIVERSITY OF RAJASTHAN CAMPUS (LOCATION MAP)



## Hostels and Mess at Central University of Rajasthan Campus

