

**All India Institute of Ayurveda (AIIA),  
Gautampuri, Sarita Vihar, Mathura Road,  
New Delhi – 110076.**

Dated:

## **TENDER NOTICE**

### **PATIENT DIET KITCHEN AND CANTEEN SERVICES FOR ALL INDIA INSTITUTE OF AYURVEDA (AIIA)**

Sealed quotations under **Two Bid System** i.e. Technical Bid and Financial Bid are invited from reputed agencies having capacity to provide Patient Diet Kitchen Services and Canteen for 200 Bed Hospital at All India Institute of Ayurveda (AIIA) for one year.

#### **2. Schedule:-**

I	Last date & time for receipt of filled tenders	:	04/06/2015 (Time 1500 hours )
II	Pre-bidding meeting	:	24/05/2016
III	Date & Time for opening of	:	04/06//2015 (Time 1600hrs)
IV	Date & Time for opening of Financial Bids (For qualified bidders)	:	Shall be Intimated later
V	Place of opening the Tenders	:	All India Institute of Ayurveda (AIIA), Gautampuri, Sarita Vihar, New Delhi – 110076.

3. The detailed tender document is annexed.
4. Please note that the envelope containing Technical and Financial Bids are sealed properly, i.e. either wax or with adhesive cello tape on both ends. Rates quoted should be neat and clean without cutting/overwriting. Unsigned and unstamped bids in unsealed/ stapled envelopes and bids without EMD (Earnest Money Deposit) shall be summarily rejected. No exemption whatsoever for payment of EMD shall be accorded except in the case of organizations specifically so exempted.
5. The tender document can also be downloaded from the Central Council for Research in Ayurveda Sciences, New Delhi website: [www.ccras.nic.in](http://www.ccras.nic.in).

Encl: as above

**Director,  
All India Institute of Ayurveda (AIIA),  
Email: [aiianewdelhi@gmail.com](mailto:aiianewdelhi@gmail.com)**

# TENDER DOCUMENT

Sub: **Tender for Patient Diet Kitchen and Canteen Services for All India Institute of Ayurveda (AIIA) – reg.**

## **GENERAL INSTRUCTIONS**

1. Sealed tenders are invited from reputed, experienced and financially sound Companies/ Agencies duly registered with Regional Labor Commissioner and also duly registered for EPF, ESI and Service tax and having **with a minimum turnover of Rs. 2 crore** who having running experience in Patient Diet Kitchen/Catering Services in a reputed organization (preferably in Hospitals) for at least three years in one or more hospitals of repute having minimum of 100 beds.
2. The bidding company/firm/agency should be presently in the business of providing the services to such organizations at least for the **past 3 years**;
3. The contract period will be valid for a period of one year from the date of award of contract, which may be extended subject to the terms and conditions attached at **Annexure-I**;
4. The Sealed quotations with separate Technical and Financial bids filled in the specified proforma, viz **Annexure II & III** respectively along with an Earnest Money Deposit of **Rs.5,00,000/-** and Bank Draft from any scheduled bank for an amount of **Rs.1,000/-** (Rupees One Thousand only) drawn in favor of “P&AO, Director, AIIA” payable at New Delhi towards non-refundable Tender Document Fee and addressed to the undersigned, should reach latest by **3 PM on 4/6/2016**.
5. The main envelope containing the Technical Bids, Financial Bids and Earnest Money Deposit must be superscribed ‘Tender for **Patient Diet Kitchen And Canteen Services for All India Institute of Ayurveda**’. The quotations should be dropped in the Tender Box placed at **All India Institute of Ayurveda (AIIA), Gautampuri, Sarita Vihar, Mathura Road, New Delhi – 110076**, by the stipulated date and time. Tenders received after the date or in any other manner including speed post/post bag post/courier will not be accepted;
6. The Technical bids shall be opened at **4.00 PM on 4/6/2016** in Committee Room, **All India Institute of Ayurveda (AIIA), Gautampuri, Sarita Vihar, Mathura Road, New Delhi – 110076** in the presence of such bidders or their authorized representatives, who may wish to be present;
7. The bidders, whose Technical bids are accepted, will be informed about the date of the opening of financial bids;
8. Bids received after the closing date and time shall not be considered;
9. The competent authority in the Institute reserves the right to accept or reject any/all tenders without assigning any reason, therefore;
10. The tendering contracting agencies should not have been blacklisted by any Ministry/Institute of Govt. of India/Hospital/private agency;
11. **Bidders should ensure that all the pages of bid document should be properly numbered in continuous order and that an Index should be provided to the bid document for quick reference to the requisite documents.**
12. All entries in the Technical bid in the proforma at Annexure II should be legible and

filled up clearly. No overwriting or cutting is permitted in financial bid. However, cutting, if any, in the Technical Bid must be initialed by the person authorized to sign the technical bids. No interest is payable on the EMD.

13. Tender incomplete in any respect will be rejected outrightly.

14. The bidder shall submit following documents with Technical Bid:

- (i) Copy of Labor license {Certificate under the Contract Labir (R&A) Act, 1970};
- (ii) Copy of Food License and other relevant certificates
- (iii) Copy of EPF Registration certificate;
- (iv) Copy of ESIC Registration certificate;
- (v) Copy of PAN/TAN cards;
- (vi) Copy of Service Tax/VAT Registration certificate;
- (vii) Copy of the Trade License essential for carrying out the activities under this contract.
- (viii) Affidavit from the contracting agency that it has not been banned/blacklisted by any Government Agency/Institute (As per format in **Annexure - IV**);
- (ix) Proof of the statutory payments viz, EPF, ESI regularly to the staff;
- (x) Copies of at least similar running contracts with Central/State Government /Public Sector Undertakings/Autonomous Bodies/ reputed Hospitals/ Institutions/Organizations etc during the last three years with details to be given in the Technical Bid)
- (xi) Audited accounts for the last three years;
- (xii) Copy of the Tender document with each page signed by the bidder for acceptance of the terms and conditions laid down by this Institute along with **Certificate** as in **Annexure –IV**.
- (xiii) Earnest Money Deposit (EMD of Rs. 5,00,000/- in the form of Bank Draft/Pay order drawn in favour of **Director, All India Institute of Ayurveda, New Delhi**

15. The quotation should be accompanied by an Earnest Money Deposit for Rs.5,00,000/- in the form of bank draft payable to the **Director, All India Institute of Ayurveda, New Delhi**. The tender received without EMD will be rejected summarily. The EMD is returnable to the unsuccessful bidders after award of the contract. In case of successful bidder, the EMD would be refunded after furnishing the performance security.

16. The successful tenderer will have to submit performance security deposit of **Rs.15,00,000 (Rupees Fifteen lakhs only)**. The amount will be payable through Bank Draft/Bank Guarantee/Fixed Deposit Receipt drawn in favor of **Director, All India Institute of Ayurveda, New Delhi**. The validity of this bank draft shall be upto 60 days after the period of contract. The specimen of the Bank Guarantee in **Annexure - V**

17. The details of the Tender document are available on the website of the Central Council for Research in Ayurveda Sciences ([www.ccras.nic.in](http://www.ccras.nic.in)) and [www.aiia.co.in](http://www.aiia.co.in).

## **II SCOPE OF THE WORK**

18. The All India Institute of Ayurveda (AIIA) is an autonomous organization under the aegis of Ministry of AYUSH. It will be a 200 bed referral hospital and also impart post graduate, doctoral, post doctoral and super-specialty programme in major streams of Ayurveda. The organization will broadly have two Wings – Hospital and Academic Wings. The Hospital Wing will have various Units like Registration, OPD, IPD, Laboratory, Pharmacy, Radiology, OT etc. The Academic Wing will comprise of Administration, Library, Conference/Class Rooms, Rooms of senior faculty members etc.
19. The All India Institute of Ayurveda requires the services of reputed firms/agencies that have been providing quality patient diet kitchen services in well established hospitals having at least 100 beds. The firm/agency will also be required to provide canteen services to the faculty, students, staff of the Institute and the general public and patients their attendants visiting the Hospital.
20. The Patient Diet Kitchen service is basically meant for serving and making meals only for patients admitted in the Hospital as per the written instructions of Hospital Dietician/Ward Sister-In-Charge in the All India Institute of Ayurveda. It includes providing all raw material like Grocery, Spices, Fresh Vegetables, Fresh Fruits, Egg, Milk, Utensils etc. for preparation of Food and the distribution of the prepared fresh Food items to each of the patients, bed-wise in the Patients Wards. This preparation and distribution of the food of the Patient Diet Kitchen Services should be managed efficiently, through trained and experienced Patient Diet Kitchen Manpower and Supervisory Management as per the approved Time Schedule of Diets given by the Competent Authority of Institute from 6.00 am to 10.00 pm on all the 7 days of the week for a period of one year from the date of commencement of contract. If the performance is found satisfactory, the contract will be extended further for a period as may be agreed mutually (not beyond 1 year) by both the parties. Participating Bidders, who are in this business are well aware that diets are different for different categories of patients. There are three major categories of patients:
  - (i) Those who can eat normal foods like rice, breads, eggs, fruits etc
  - (ii) Those who can eat semisolid foods like khichadi, dalia etc
  - (iii) Those who are very sick (n=50-100 patients) and can take only liquid diet (milk or curd based with about 1-1.5 Kcal/ml energy). It may be high protein or low protein diet depending on patients (modification can be done under the guidance of dietitian)

The types of diets to be prepared as per the requirements of various categories of patients in terms of K.cal or ailment specific are listed in **Annexure – VI & VII**. These are dealt separately in the Special Terms & Conditions

- 21 The Canteen will be required to serve tea/coffee/cold drinks, snacks, high tea, lunch/dinner etc. in various official meetings, programmes, seminars and functions organized by the Institute from time to time. In addition, people visiting All India

Institute of Ayurveda in connection with various academic activities of the Institute also avail these services. The prices of these items to be charged shall be decided beforehand in consultation with the Institute

22. The All India Institute of Ayurveda will provide the entire range of kitchen items which includes Cooking Burners range,, Working Tables, Kitchen Equipment, Garbage/Kitchen waste collection bins, Garbage/Kitchen waste disposal etc. The list of all such items being furnished by the Institute may be seen at Annexure **VIII**. Intending tenderer shall visit the Hospital Patient Diet Kitchen Site and get thoroughly acquainted with the site condition, nature and requirements of the work, requirement of other equipment, facilities for transport, labour and materials, access and storage for materials and removal of rubbish/Kitchen waste.
23. The successful bidder has to make its own arrangement for LPG Gas and other items not part of the infrastructure provided by the Institute. The electricity and water charges will be paid by the successful bidder on actual consumption basis.
24. The successful bidder has to make an assessment of the personnel required. The Institute on its part will also make an assessment of the requirement of personnel and the staff provided by the contractor should not be less than the estimate made by the Institute. The Kitchen personnel should consist of Supervisor, Head Cook, Cooks, Cook mates, Masalchi/Distributors and cleaning personnel.
25. Supervisor should be experienced and should have Hotel/Catering Diploma and preferable 3 years in Healthcare Industry. Certificate of the same should be attached. Head Cook & Cook should have at least 2-3 years experience of working in Healthcare Industry. Certificate of the same should be attached.

### **III MINIMUM QUALIFICATION REQUIREMENT IN TECHNICAL BID:**

26. The Bid is open to all eligible bidders, who deal in the Patient Diet Kitchen/Catering Services in a reputed organization (preferably in Hospitals) for at least three years. The Patient Diet Kitchen/Catering Service provider agencies bidding for qualification should fulfill the following minimum requirement.

- (i) The bidder's average annual financial turnover (gross) in catering services during the last three financial years, i.e., 2012-13, 2013-14 and 2014-15, duly audited by CA should not be less than **2 crore**. Year in which no turnover is shown would also be considered for working out the average.
- (ii) Should have completed following Patient Diet Kitchen/Catering Services Contract satisfactorily during last Three (3) years by or before the date of submission of the tender:
  - (a) Three similar Patient Diet Kitchen/Catering Services Contract each costing not less than Rs.15 Lakh  
OR
  - (b) Two similar Patient Diet Kitchen/Catering Services Contract each costing not less than Rs.20 Lakh  
OR
  - (c) One similar Patient Diet Kitchen/Catering Services Contract each costing not less than Rs.40 Lakh

**Note:** *Similar Work mean running of Patient Diet Kitchen/Catering Services for minimum 100 Patient Diet Kitchen handling capacity in any Hospital/PSU/Educational Institutional Complex/Industrial Canteen/Govt. Canteen/Mess with high quality of workmanship etc.*

- (iii) The tenderer should give an Affidavit duly Notarized on Stamp Paper worth Rs. 50/- in clear and un-ambiguous language that it has not been black listed/no criminal case pending by any of the organization with whom, it had dealing for providing Patient Diet Kitchen/Catering Services of similar nature work mentioned above during last Three years nor has been penalized for inferior or poor quality in delivery of services.
- (iv) Since it is a Patient Diet Kitchen/Catering Services Contract Package, tender for part of the requisite services will not be accepted. The rate of the total Patient Diet Kitchen/Catering services only will be considered.

### GENERAL TERMS AND CONDITIONS

1. The Contractor shall be responsible for engaging adequate number of trained/semi-trained manpower required for providing good patient diet kitchen/canteen services in All India Institute of Ayurveda.
2. The employees of the Contractor should possess good health and should be free from any diseases, especially contagious and frequently recurring diseases
3. The Contractor will, prior to the commencement of the operation of contract, make available to the AIIA, the particulars of all the employees who will be deployed at the Institute's premises for running the Kitchen/Canteen. Such particulars, inter alia, should include age/date of birth, permanent address, police verification report and profile of the health status of the employees.
4. 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 fulfill all other statutory obligations, such as, Provident Fund, ESI, Service Tax etc. in force from time to time.
5. The Contractor shall ensure proper discipline among his/her workers and further ensure that they do not indulge in any unlawful activity.
6. Employment of child labour is strictly prohibited under the law. Therefore, the Contractor will not employ any child.
7. In the event of violation of any contractual or statutory obligations 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 All India Institute of Ayurveda, New Delhi by any individual, agency or government authority due to acts of the Contractor, the Contractor shall be liable to make good/compensate such claims or damages to the All India Institute of Ayurveda, New Delhi. As a result of the acts of the Contractor, if the Institute is required to pay any damages to any individual, agency or government authority, the Contractor would be required to reimburse such amount to the All India Institute of Ayurveda, New Delhi or the Institute 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 Institute.
8. The Contractor shall ensure compliance of all laws relating to cleanliness, sanitary, hygienic and health conditions and other laws in force from time to time with regard to the environment around cooking place, dining hall and surrounding etc.
9. The Contractor shall at all times keep indemnified the principal employer, namely, All India Institute of Ayurveda, New Delhi, Head of the Institute and its officers and concerned staff for and against all third party claims whatsoever (including property loss and damage, 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. in force from time to time.
10. The kitchen/canteen staff shall be issued Identity Cards bearing photographs. 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.

11. The Contractor shall be personally responsible for conduct and behavior of his staff and any loss or damage to Institute's moveable or immovable property due to the conduct of the Contractor's staff shall be made good by the contractor. If it is found that the conduct or efficiency of any person employed by the Contractor is unsatisfactory, the Contractor shall have to remove the concerned person and engage a new person within 48 hours of intimation by All India Institute of Ayurveda, New Delhi. The decision of the Director, All India Institute of Ayurveda, New Delhi or the designated officer in this regard shall be final and binding on the Contractor.
12. The Contractor shall not appoint any sub-contractor to carry out his obligations under the contract.
13. The Contractor shall keep the Kitchen/Canteen and its surrounding areas clean and up to date sanitation every day after the services are over. The cleaning includes cleaning of kitchen, canteen hall, floor, counter, benches, tables, chairs, etc. The administrative staff of the Institute will have 24-hour access to inspect the kitchen premises at any time for ensuring the cleanliness and hygienic conditions of the kitchen, canteen and dining hall premises .
14. The Institute reserves 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.
15. The Contractor shall get the prices of all items to be sold in the Canteen approved by the Institute and no changes, what-so-ever shall be made without prior written approval of the Institute.
16. Storing/supply/sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the Institute's premises, including Kitchen/Canteen. Any breach of such restrictions by the Contractor will attract deterrent action against the Contractor as per statutory norms.
17. The workers 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 All India Institute of Ayurveda (AIIA). The AIIA shall have no obligation to control or supervise such workers or to take any action against them except as permissible under the law. Such workers shall also not have any claim against AIIA for employment or regularization of their services by virtue of being employed by the Canteen Contractor, against any temporary or permanent posts in AIIA.
18. 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 Institute.
19. The Contractor shall not use the hospital kitchen or canteen premises for any other activity except for the purpose for which it has been provided for.

## **OTHER TERMS**

**20. Taxes and Duties:**

The Contractor shall be entirely responsible for all Taxes, Duties, Food License Fees, etc. incurred until delivery of the contracted Services to the Purchaser. However, Sales tax/VAT (not surcharge in lieu of Sales Tax/VAT) in respect of the transaction between the Purchaser and the Supplier shall be payable extra, if so stipulated in the Letter of Award/Service Contract.

**21. Liquidated Damage:**

The Contractor shall be fully responsible for ensuring the Quality and the Quantity of Food with the necessary hygiene maintenance during the preparation and supply of food and if he fails to be deliver on any or all of the requested Patient Diet Kitchen Services which are found to be below the standard laid down by the All India Institute of Ayurveda, New Delhi, Liquidated Damages @1% per month or part thereof in respect of the value of the such services in monetary terms shall be calculated and will be deducted from the bill of the Contractor, subject to a maximum of @5% of the Total cost of the Service Contract. Alternately, the Letter of Award/Contract will be cancelled and the incompatible or undelivered services will be hired from elsewhere at the risk and expenses of the Contractor.

**22. Applicable Law:** The Contract shall be interpreted in accordance with the laws of the Union of India

**23. Dispute and Jurisdiction:** Any legal disputes arising out of any breach of contract pertaining to the whole process of this tender shall be subject to the jurisdiction of Civil Court Delhi.

**24. Force Majeure:**

- a) The service provider shall not be liable for forfeiture of its performance security, liquidated damages, penalty 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.
- b) For purpose of this Clause, "Force Majeure" means an event beyond the control of the Service Provider Agency and not involving the Service Provider Agency's fault or negligence and not foreseeable. Such events may include, but are not limited to, acts of the All India Institute of Ayurveda, New Delhi either in its sovereign or contractual capacity, wars or revolution, fires, floods, epidemics, quarantine restrictions and freight embargoes.
- c) If a Force Majeure situation arises, the Service Provider Agency shall promptly notify the All India Institute of Ayurveda, New Delhi in writing with adequate proof of such conditions and the cause thereof. Unless otherwise directed by the All India Institute of Ayurveda, New Delhi in writing the Service Provider Agency continue to perform its obligations under the Contract as far as it is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by Force Majeure event.

**25. Inspection of Service Provider Agency's work place:** If purchaser wishes

- a) The inspections shall be carried out by the Hospital Committee or Inspection Committee constituted by Director, All India Institute of Ayurveda, New Delhi

at the premises of the Institute, where the Service provider Agency presently operating their Patient Diet Kitchen/Catering Services

- b) Inspection note will be issued by the Inspection Committee verifying the Food Quality, Hygiene conditions during food preparation/distribution, Performance of Contractor, Details of services with the assessment of behavior and etiquettes of Contractor staff handling the services in such organization.
- c) When the inspection conducted on the Contractor's work place, all reasonable facilities and assistance including access to Food preparation, Storage, General Patient Diet Kitchen Records and distribution area shall be provided to the inspectors at no charge to the Purchaser.

26. **Payment of Wages to Engaged Personnel by the Contractor Agency should be conforming to the prevailing Govt. Labour Rules:** The contractor shall be solely responsible for compliance to provisions of various Labour, Industrial and any other laws applicable and all statutory obligations, such as, Wages, Allowances, Compensations, EPF, Bonus, Gratuity, ESI, etc relating to Patient Diet Kitchen personnel deployed in the Patient Diet Kitchen of All India Institute of Ayurveda, New Delhi. The 'All India Institute of Ayurveda, New Delhi' shall have no liability in this regard. It is to be noted that since the All India Institute of Ayurveda, New Delhi is a Central Govt. premier Institution, it is the responsibility of the Contractor, to pay Labour wages as per the Central Govt. approved

Labour Wages as per prevailing rules to his deployed personnel on monthly basis on or before 7<sup>th</sup> of each month wise.

27. **Insurance and Accidental Claim:** The Contractor Agency shall be solely responsible for any Insurance/accident/medical/health related liability/compensation for the personnel deployed by it at Patient Diet Kitchen of All India Institute of Ayurveda, New Delhi for its smooth functioning. The 'All India Institute of Ayurveda, New Delhi' shall have no liability in this regard.
28. **Electricity and Water Charges:** The Contractor will be required to pay to the Institute electricity & water charges on actual basis useage in the hospital kitchen and canteen, for which sub-meters shall be provided. Out of the total bills received by the Institute for electricity and water consumption, the amount in respect of the units consumed by the Contractor shall be paid by him to the Institute.
29. **Termination of the Contract:** The Contract can be terminated by either party, i.e., All India Institute of Ayurveda, New Delhi or the Contractor, after giving three-month notice to the other party extendable by mutual agreement till alternate arrangements are made. However, the All India Institute of Ayurveda, New Delhi 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. The decision of the Director, All India Institute of Ayurveda, New Delhi in such a situation shall be final and shall be accepted by the Contractor without any objection or resistance.
30. **Facilities and Equipment provided by the Institute:** The All India Institute of Ayurveda, New Delhi will provide free of cost kitchen area measuring 230 sq ft along with state of the art, modern kitchen equipment as per items listed in Annexure IX. The Institute will also provide an area of 171 sq ft for the

Canteen services for the benefit of the staff, faculty, students, patients and general public. The Institute will provide the entire infrastructure required with a state of the art/modern kitchen at its own cost the contractor. The broad inventory list of such items may be seen at **Annexure VIII**. Such items which are not provided by the Institute but is considered essential for the proper running of the kitchen will be arranged by the contractor at his own cost.

31. **Maintenance and Return of Equipment provided:** The Contractor will maintain in good condition all the equipment provided for the kitchen services and in the canteen at his own cost. These equipment will be periodically checked and kept in good working condition not only from the point of view functionality and safety but also from view of hygiene and cleanliness. On the expiry of the contract or termination, the Contractor shall return (as per inventory) all the equipment in good working condition and any damage or loss shall be duly compensated to the Institute. The decision of the Director, All India Institute of Ayurveda, New Delhi amount of compensation for such damage/loss shall be final.
32. On termination of the contract, the Contractor Agency will hand over all the equipments/furniture/articles etc., supplied by the All India Institute of Ayurveda, New Delhi, in good working condition, back to the Institute.
33. If the Contractor withdraws or the services provided by the Contractor are not found satisfactory (say in a month or so) during the probationary period of three months from the date of taking over charge of the canteen services, the All India Institute of Ayurveda, New Delhi reserves the right to terminate the contract without giving any notice and initiate appropriate necessary action in the matter for making alternate arrangements.
34. **PENALTY:** The All India Institute of Ayurveda, New Delhi reserves the right to impose a penalty (to be decided by the AIIA 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.
35. If the Institute 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 All India Institute of Ayurveda, New Delhi will be at liberty to take appropriate necessary steps as deemed fit.
36. **Right to Accept / Reject:** The All India Institute of Ayurveda, New Delhi reserves the right to **reject** any or all tender without assigning any reason whatsoever. Also, Institute reserves the right to **award** any or part or full contract to any successful agency at its discretion and this will be binding on the tenderer.
37. **Assistance to Contractor:** The contractor shall not be entitled to assistance either, in the procurement of raw materials required for the fulfillment of the contract or in the securing of transport facilities.
38. The contractor should have a place of business in Chandigarh and the complete Postal Address, Telephone/Mobile / Fax / E-mail address, etc. should be provided, while submitting the completed tender form.
39. The rates once accepted by the All India Institute of Ayurveda, New Delhi shall

remain unaltered throughout the period of contract, including any extended period.

40. In case of failure to comply with the provisions of the terms and conditions mentioned, by the contracting agency that has been awarded the contract, the All India Institute of Ayurveda, New Delhi reserves the right to award the contract to the next higher tenderer or outside agency and the difference of price will be recovered from the defaulter agency who has been awarded the initial contract and this will be binding on the tenderer.
41. **Probation:** The contractor will be on probation for a period of three months from the date of operation of the kitchen/canteen services. If the All India Institute of Ayurveda, New Delhi is satisfied with the quality of service being provided by the Contractor, the contract will be deemed to remain valid for the initial period of ONE YEAR as laid down in this document. In case the services are not found to be satisfactory, the decision of the Director, All India Institute of Ayurveda, New Delhi on the course of action, which may include an opportunity to contractor to improve his services or termination, would be final.
42. **Bid Validity, Currency of Contract, Price:** The tender will remain valid for a period of twelve months from the date of opening of the tender. The contract / tender, if awarded, shall be valid initially for "ONE YEAR" from the date of award of Contract subject to continuous satisfactory performance and on failure on this aspect by the Contractor, the All India Institute of Ayurveda, New Delhi will reserve the right to terminate the contract.
43. The rate quoted by the contracting Agency, and as approved by the All India Institute of Ayurveda, New Delhi, shall remain valid throughout the period of contract and the request for increase the rates for any reason, during the currency of contract (i.e. for initial period of 1 year from start of the Patient Diet Kitchen Services at All India Institute of Ayurveda, New Delhi), shall not be entertained at any stage. The rates once accepted by the All India Institute of Ayurveda, New Delhi shall remain unaltered throughout the period of contract, including any extended period.
44. The period of the contract can be extended for further period at the discretion of the Director, All India Institute of Ayurveda, New Delhi, to a maximum of one year, on terms and conditions of the hospital, while accepting the tender. However the Director, All India Institute of Ayurveda, New Delhi on his discretion can increase the price up to maximum 10% of the rate quoted, if it is felt that there has been excess genuine price rise in dietary items in than prevailing market on receiving the written request from Contractor, supported by the such documentary proofs.
45. Quotations qualified by such vague and indefinite expressions such as 'subject to immediate acceptance'; 'subject to prior sale' etc. will not be considered.
46. A bid submitted for a bid validity of shorter period may be rejected as non-responsive.

47. **Late Bid:** Any bid received by the All India Institute of Ayurveda, New Delhi after dead line as prescribed in the tender notice will be treated as late bid and will not be considered.
48. **Responsibility for Executing Contract:** The contractor is to be entirely responsible for the execution of the contract in all respects in accordance with the terms and conditions as specified in the acceptance of tender.
- (i) **The contractor shall not sublet transfer or assign the contract to any part thereof to any other party** without the written permission of the Director, All India Institute of Ayurveda, New Delhi. In the event of the contractor contravening this condition, Director, All India Institute of Ayurveda, New Delhi shall be entitled to place the contract elsewhere on the contractor's account at his risk and contractor shall be liable for any loss or damage, which the Institute may sustain in consequence or arising out of such replacing of the contract.
49. **Insolvency and Breach of Contract:** The Director, All India Institute of Ayurveda, New Delhi may at any time by notice in writing summarily terminate the contract without compensation to the contractor in any of the following events, that is to say:-
- (i) If the contractor being at individual or if firm, any partner in the contractor's firm, shall at any time be adjudged insolvent or shall have a receiving order or orders for administration of his estate made against him or shall take any proceedings for liquidation or composition under any insolvency not for the time being in force or shall make any convenience or assignment of his efforts or enter into any arrangements or composition with his creditors or suspend payment of if the firm be dissolved under partnership act, or
- (ii) If the contractor being a company shall pass a resolution or the court shall make an order for the liquidation of the affairs or a receiver or Manager on behalf of the debenture holder shall be appointed or circumstances shall have arisen which entitled the court or debenture holders to appoint a receiver or Manager.
- (iii) If the contractor commits any breach of this contract not herein specifically proved for: Provided always that such determination shall not prejudice any right of action or remedy which shall have accrued or shall accrue thereafter to the purchaser and provided also that the contractor shall be liable to pay the purchaser for any extra expenditure, he is thereby put to but shall not be entitled to any gain on repurchased.
- a. **Arbitration:** In the event of any question, dispute or difference arising under these conditions or any special conditions laid down elsewhere in the tender document or in connection with this contract, except as to any matter the

decision of which is specially provided for by these on the special conditions, the same shall be referred to the sole arbitration as appointed by the Director, All India Institute of Ayurveda, New Delhi. It will be no objection that the arbitrator is a Govt. servant, that he had to deal with the matter to which the contract relates for that in the course of his duties as a Govt. servant he had expressed views on all or any of the arbitration dispute or difference. The award of the arbitrator shall be final and binding on the parties to the contract, it is a term of this contract:-

50. Any dispute or difference of opinion shall be dealt under provision of the Arbitration Act.1996 and the rules their under and any statutory modifications thereof for the time being in force shall be deemed to apply to the arbitrator proceeding under this clause.
51. The venue of arbitration shall be at New Delhi.
52. **Work Plan:** The successful bidder/contracting agency shall submit a detailed Work Plan within 6 days of receipt of the Contract/Letter of Intent indicating the details of the staff to be engaged and their deployment for the smooth, efficient and satisfactory performance of the services.
53. **Period for Operation of Kitchen/Canteen Services:** The contractor will have to arrange the required manpower, material and other resources for the establishment and operation of Patient Diet Kitchen and Canteen services within a period of 15 days of the award of the Contract/Letter of Intent.
54. **Submission of Bid to AllIA New Delhi**
  - a) Tenders in the form of hard copies duly signed, stamped and page numbering on each page will be considered.
  - b) The tenders – both **Technical and Financial** duly filled in the prescribed proforma at **Annexures I &II** shall be placed in sealed envelopes with a name of work written on the envelope and addressed to "The Director, All India Institute of Ayurveda, Gautampur, Sarita Vihar, New Delhi -110076
  - c) The 1<sup>st</sup> envelope (Technical Bid) shall contain the DD of Tender Fee and EMD by the way of DD/FDR alongwith the documents as mentioned in **Para 14 (i) to (xii)** of the '**General Instructions**'.
  - d) The 2<sup>nd</sup> envelope (Financial Bid) shall contain priced schedule of Quotation, duly signed, Stamped and page numbering by the authorized signatory of the bidder.
  - c) Both the above envelopes should clearly be marked on top of envelope about type of envelope i.e., details of contents in envelope (Technical Bid/Commercial Bid as the case may be), name of agency submitting the bid and addressed to "The Director, All India Institute of Ayurveda, Gautampur, Sarita Vihar, New Delhi - 110076)".
  - e) All these envelopes are to be put in a bigger envelope duly sealed and super-

scribed with the name of the work, and addressed to "The Director, All India Institute of Ayurveda, Gautampur, Sarita Vihar, New Delhi -110076)" and also the name and detailed address of the bidder on the bottom left of the envelope. If the outer envelope is not sealed and marked as above, the Institute will assume no responsibility for the misplacement or premature opening of Bid.

#### 55. **Financial Bid:**

- (i) The Financial Bid of the Technically Qualified Bidder will ONLY be opened.
- (ii) The price schedule of quotation as per format enclosed, duly signed, stamped and page numbering by the authorized signatory of the bidder is to be submitted. The unit rate and prices shall be quoted by the bidder entirely in Indian Rupee to be entered in words also.
- (iii) The breakup of Basic Price, VAT, other taxes/charges, if any to be clearly mentioned in Indian rupee only.
- (iv) SINCE, IT IS A PATIENT DIET KITCHEN/CATEEN SERVICES CONTRACT PACKAGE, TENDER FOR ANY PART OF THE SERVICES WILL NOT BE ACCEPTED. THE RATE OF THE TOTAL PATIENT DIET KITCHEN/CANTEEN SERVICES WILL ONLY BE CONSIDERED.
- (v) Financial Bid in any other form except in the specified format given in Chapter-7, will not be accepted and shall be SUMMARILY REJECTED.

#### **EALLUATION PROCESS:**

- a) Opening of big envelope in presence of bidders will be done immediately after closing of bid time at AIIA, Sarita Vihar, New Delhi
- b) Immediately after opening of big envelopes, Technical bids will be opened first in the presence of bidder and their documents will be page numbered and signed by the Screening Committee Members.
- c) Evaluation of technical bids will be done by the Screening Committee of AIIA subsequently.
- d) Financial bids of only the technically qualified agencies/organization/institutions will be opened in their presence on the date and time to be intimated them through Website/E-mail/Fax or Telephone (Details to be provided by bidders).
- (e) The bids will be evaluated as follows

-For Technical Bids, 70% weightage shall be assigned and for Financial Bids 30% weightage will be assigned. 50% score will be minimum qualifying marks for qualifying for financial bid.

-The Proposal with the lowest cost will be given a financial score of 100 and other proposals given financial scores inversely proportional to their prices



-The total score of both the technical and the financial bid shall be obtained by weighing the quality and cost scores and adding them up.

The highest point's basis shall be considered for award of the contract as illustrated below:

Highest points basis: On the basis of the 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 proposals securing lesser marks as H-2, H-3 etc. the proposal securing the highest combined marks and ranked H-1 will be invited for negotiations, if required and shall be recommended for award of contract.

As an example, the following procedure can be followed. In a particular case of selection of Bidder, it was decided to have minimum qualifying marks for technical qualifications as 70 and the weightage of the technical bids and financial bids was kept as 70: 30. In response to the RFP, 3 proposals, A, B & C were received. The technical evaluation committee awarded those 75, 80 and 90 marks respectively. The minimum qualifying marks were 75. All the 3 proposals were, therefore, found technically suitable and their financial proposals were opened after notifying the date and time of bid opening to the successful participants. The price evaluation committee examined the financial proposals and evaluated the quoted prices as under:

Proposal	Evaluated cost
A	Rs.120.
B	Rs.100.
C	Rs.110.

Using the formula  $LEC / EC$ , where LEC stands for lowest evaluated cost and EC stands for evaluated cost, the committee gave them the following points for financial proposals:

$$A: 100 / 120 = 83 \text{ points}$$

$$B: 100 / 100 = 100 \text{ points}$$

$$C: 100 / 110 = 91 \text{ points}$$

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

$$\text{Proposal A: } 75 \times 0.70 + 83 \times 0.30 = 77.4 \text{ points.}$$

$$\text{Proposal B: } 80 \times 0.70 + 100 \times 0.30 = 86 \text{ points}$$

$$\text{Proposal C: } 90 \times 0.70 + 91 \times 0.30 = 90.3 \text{ points.}$$

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

Proposal A: 77.4 points : H3

Proposal B: 86 points : H2

Proposal C: 90.3 points : H1

Proposal C at the evaluated cost of Rs.110 was, therefore, declared Successful and recommended for negotiations/approval, to the competent authority.

Financial bids having any negotiation clause or condition shall be summarily rejected.

### 3.2 Technical bid Evaluation Criterion

S. No	Attributes	Evaluation					
1	Financial strength (i) Average annual (last three years) Turnover Rs. 40.00 lacs/year	(20 marks) 60% marks for minimum eligibility criteria 100% marks for twice the minimum eligibility criteria or more					
2	Experience One similar works contract of Rs. 40 lacs or more Or Two similar works contract of Rs. 20 lacs or more or Three similar works contract of Rs 15 lacs or more	(15 marks) 60% marks for minimum eligibility criteria of works (ii) 100% marks for twice the minimum eligibility criteria or more  In between (i) & (ii) -on pro-rata basis for similar works					
3	Performance certificates from existing clients minimum two similar jobs as mentioned by the bidder. Kindly attach certificate from the minimum two clients	(10 marks) 60% marks for minimum eligibility criteria of works 100% marks for twice or more the eligibility In between pro-rata					
4	License of FSSAI and registered with shop and establishment Act	(05 marks) For certification 5 points Otherwise Zero(0)					
5	Performance of works (Quality) based on report The bidders has to get the performance reports from employer in the following format (Including Signature & seal of employer not below the rank of Chief Operating officer)	40 marks					
		S. No	Parameter	Very good	Good	Fair	Poor
		1	Quality of food				
		2	Hygiene & Cleanliness				
		3	service quality				
4	Efficiency in handling cash transactions						
7	Statutory compliance ESI/PF/Labor regulation	(Max. 10 marks) Evaluation by Technical Committee					

## SPECIAL TERMS AND CONDITIONS

1. The All India Institute of Ayurveda, New Delhi shall provide suitable space for operating Patient Diet Kitchen in Hospital Complex Area of the Institute.
2. Patient Diet Kitchen Service shall be meant for Serving & Making meals only for patients admitted in the All India Institute of Ayurveda, New Delhi.
3. Contractor will provide the special diets as and when directed and help to the Hospital Dietician for preparation of Diet Menu.
4. The Patient Diet kitchen Services & canteen are required to run on all days including Sundays & Holidays.
5. The Contractor selected for providing Patient Diet Kitchen Service, will be required to maintain highest level of cleanliness and standard of hygiene with regard to the persons under his employment and utensils for serving the food as per policy.
6. The personnel appointed by the contractor must have proper, Photo ID Card during their duty hours at All India Institute of Ayurveda, New Delhi issued by the contractor in consultation with administrative authorities of the Institute. They should wear neat and clean uniform of colour and design approved by All India Institute of Ayurveda, New Delhi for their clear identification and they should wear uniform on all working days. They should not be allowed to perform their duties at All India Institute of Ayurveda, New Delhi without the uniforms. Contractor should provide at least two pairs of approved uniform to all the workers on his own cost. The personnel, so appointed should have the basic knowledge of personal hygiene and safe & clean methods of food handling, they should be of good moral character & decent behavior.
7. The quality of the raw materials to be used for preparation of food should be of highest standard and fresh.
8. The Institute will provide to the Contractor space for storing raw material, kitchen equipment (**Annexure-VIII**) and for cooking and preservation of perishable items, sitting and serving space, etc. free of cost.
9. The fuel to be used for cooking will only be LPG and shall be arranged by the Contractor.
10. The Contractor will be responsible for maintaining adequate number of persons engaged in cooking, distribution of food, Clearance of crockery & food and disposal of garbage from Patient Diet Kitchen to designated place in the Hospital and left over food.
11. The Contractor should keep the Patient Diet Kitchen place clean. If, at any point the Diet Kitchen & it's premises are found to be unclean, the Contractor shall be held responsible and action deemed fit shall be taken by the of All India Institute of Ayurveda, New Delhi.
12. The Contractor shall bear all the expenses for running the Patient Diet Kitchen Services and the of All India Institute of Ayurveda, New Delhi shall not in any manner be liable for any damage caused due to incidents like theft, burn, fire,

- electric shock or bear any compensation for damage or injury or injury caused to its workmen while discharging their duty.
13. The Contractor shall not be entitled to use the accommodation allotted by the All India Institute of Ayurveda, New Delhi for any other purpose or business other than running of Patient Diet Kitchen and Canteen at All India Institute of Ayurveda, New Delhi Hospital Complex premises.
  14. The Contractor shall not use the name of the All India Institute of Ayurveda, New Delhi in business dealing with other persons or traders.
  15. The Contractor must possess the requisite valid license issued by the Competent Authority for carrying out the business and shall be responsible for complying with all laws pertaining to the services in question as well as those pertaining to employment of persons under him.
  16. The list of personnel deployed for food preparation, handling and serving have to be intimated to the All India Institute of Ayurveda, New Delhi from time to time and their attendance should be properly recorded by the Contractor.
  17. There shall be no compromise on the quality of food supplied by the contractor and if any such incidence or food adulteration is found, action deemed fit, including black listing the firm, shall be taken by the Institute and all the rules of Prevention of Food Adulteration Act (PFA Act) will apply.
  18. The agency will be responsible for complying with payment of minimum wages and other Social Security benefits including prescribed number of leave / holidays and prescribed hours of work Schedule as per Labour Laws in force from time to time to its employees deployed in the Patient Diet Kitchen and Canteen at All India Institute of Ayurveda, New Delhi, all laws related to Social Security (ESI & PF etc.), Service Tax, VAT wherever applicable & other Labour legislations, pollution control and such statutory orders from time to time as regards to treatment & disposal of garbage, and the Contractor will be liable for any consequences resulting from violation of any such rule/provision.
  19. The Contractor will be responsible for such conduct of the persons engaged by him in the Patient Diet Kitchen at All India Institute of Ayurveda, New Delhi, which will be conducive for maintaining the harmonious atmosphere in the Hospital and will be responsible for any act of commission & omission of such persons.
  22. Contractor should mandatorily report to the concerned administrative authorities in the Institute, who are looking the operations of Kitchen Dietary Services from Client Side (i.e. from All India Institute of Ayurveda, New Delhi) in writing for their staff absence due to sickness & give replacement if sickness is longterm.
  23. Hospital Inspection Committee of All India Institute of Ayurveda, New Delhi will carry out the scheduled, unscheduled/surprise Inspection of Kitchen verifying the Food Quality, Hygiene conditions during food preparation/distribution, Performance of Contractor, Details of services with the assessment of behavior and etiquettes of

Contractor staff handling the services frequently at All India Institute of Ayurveda, New Delhi

24. Hospital Inspection Committee of All India Institute of Ayurveda, New Delhi has authority to collect the sample of Food/raw material used in the Kitchen any time for assessment of Food Quality.
25. Periodic Maintenance Certificate of the appliances used in Kitchen (preferably on quarterly basis during concurrency of contract).
26. The contractor should use AGMARK/FPO or Standard quality food articles fixed by IMC and certificate in that regard should be kept in the Patient Diet Kitchen premises. The permissible brand of commodities that can be used may be seen at **Annexure IX**
27. Staff transport would be managed by contractor.
28. Contractor shall submit the medical records of its staff before they are deployed for the service at the premise of the client. Following tests would be covered under a general medical checkup:
  - Physical
  - CBC routine
  - Urine routine
  - Stool routine
  - Chest X-Ray at the time of recruitment(Chest X-Ray for all food handlers once in every three years)
  - The 6 monthly tests/costs for routine examinations would be carried and cost borne by contractor(Routine CBC Test)
  - As a special case, contractor would bear the expense of the Hep.B injection and skin test only for food handlers.
35. Hood filters would be cleaned by contractor as per cleaning schedule. Deep cleaning of ducts,exhausts and ventilators will be performed at periodic intervals by hospital.
36. Menu with grammages as per annexure VI & VII shall be provided.
37. Menu shall be prepared as per mutually agreed list of seasonal vegetables and fruits.
38. Non availability of raw material has to be informed by contractor. Replacement shall be mutually decided. Any changes in menu are to be decided mutually.
39. While standard shift timings and attendance rules apply, the operations are across 3 shifts,24\*7 operations for 365(or 366)days.
40. Manpower will be planned per service requirement.
41. Menu will be revised quarterly according to availability of seasonal veggies & fruits.
42. Approval should be taken for any deviations from the decided menu Chief dietitian.
43. Options of cyclic menu/add-on and combos would be limited menu. Additional items would be charged extra as per rate specified for individual items.
44. Contractor would provide the standard brand list and also the list of mutually agreed 3-4 options of each item.

45. All due payments to be cleared before demobilization and client to confirm balance payable which may not be overdue. Further details would be specified as a part of the exit clause of the contract
46. Contractor to invest in crockery, cutlery, glassware & pots & pans. Crockery for service to different wards (Super-delux, deluxe & General patients) will be mutually agreed upon.
47. Billing format, protocols & procedure will be mutually agreed upon.
48. All key positions like chef, F&B manager, supervisors will be filled after joint selection by contractor and hospital.
49. Meal delivery protocols will be mutually agreed upon.
50. Skilled, Semiskilled & Unskilled staff will be in ration of 1:2:1 ratio.
51. To check the quality of food and to ensure that hygienic conditions as per Government norms are being observed the Director, All India Institute of Ayurveda, New Delhi will designate an officer for this purpose. Firm should enclose duly signed satisfactory performance certificate from the designated officer for the period for which the bill is presented. The cycle of the bill would of one month.
52. The Successful Tenderer will have to execute an Contract Agreement on **Rs.100/- (Rs. One Hundred Only) Non Judicial Stamp Paper** with the AIIA, Sarita Vihar, New Delhi) in the prescribed format given in **Annexure X**
53. The contractor has to cater to any additional need of All India Institute of Ayurveda, New Delhi on short notice (any increase in required manpower, duly paid), if any such need arises in the tenure of the Contract.
54. The Contractor shall maintain a Key Performance Records, which will be verified by a HOD, Patient Diet Kitchen of All India Institute of Ayurveda, New Delhi time to time. The format for the same would be:-

Date	Ward	Patient name	Diet order No	Diet Provided to the each Patient wise as per the Diet Order (forwarded by Hospital Dietician/Ward Sister-In-Charge)				
				Morning tea	Breakfast	Lunch	Evening snacks	Dinner

55. At the last of the each month the signature of the HOD, Patient Diet Kitchen of All India Institute of Ayurveda, New Delhi is to be mandatory on that register, at the time of bill submission, the Xerox copy of the same with the satisfactory performance certificate by the designated officer of All India Institute of Ayurveda, New Delhi is to be submitted along with it.

56. While submitting the monthly bill for Patient Diet Kitchen services following documents are to be enclosed with the same:-

- (a) The wages of workers for last month credited to their bank account on and the details of the payment along with bank account number enclosed.
- (b) ESI/EPF/Service Tax/Other statutory dues amounting to Rs..... for the month of (previous month) deposited on ..... (copy of challans to be enclosed) (along with copy of contribution submitted online in respect of ESI and EPF).
- (c) Undertaking that all statutory labour laws including Minimum Wages Act is being complied with. The service provider must ensure that entitled wages of the workers are credited to their bank account on or before 7<sup>th</sup> of each month wise. Service provider will not be given any relaxation in this matter.
- (d) In-case of an unsatisfactory performance or for any complaint for Patient Diet Kitchen Services, the penalty would be imposed as decided by the competent authority and would be admissible by the agency.

57. The Contractor shall install his electronic fly – kill / insect repellent equipment, emergency lighting at his own cost; if it is not provided by the Institute.

58. The Contractor shall arrange at his own cost back up of gas and fuel and at no point of time should the kitchen services come to a halt for lack of these or other essential supply of grocery raw materials.

59. **Patient Diets:** The complete details of the various types of the patient diets giving full details of the Kcal/Nutritive values, along with quantity of each item being served and a sample menu of each of the diets may be seen at **Annexure – VI & VII**. This diet is only illustrative for the benefit of the contractor to enable him to quote the prices for his Financial Bid. In cases where the diet plan may vary necessitated due to individual requirements, the cost for such meals will be worked out by the Institute and paid to the contractor.

60. The Patient Diet Numbers would depend upon the Bed occupancy per day basis / other Catering Services and the Agency will have to provide the food as per requirement. The All India Institute of Ayurveda, New Delhi is an upcoming 200 bed hospital and will come to full strength over a period of time. It is estimated that per day requirements may initially be for serving \_\_\_\_ patients, which may gradually increase over a period of time.

## Technical Bid For Providing Patient Diet Kitchen Services To All India Institute Of Ayurveda, New Delhi

Name of the Company/Firm and \_\_\_\_\_

Complete registered address \_\_\_\_\_

1. Name of proprietor / Director of the Firm/Agency/Company
  
2. Legal Status (Individual, Proprietary firm, Partnership firm, Limited Company or Corporation) (A copy registration must be enclosed) \_\_\_\_\_
  
3. Has your company/firm ever changed its name any time? If so, when, the earlier name and the reason thereof?
  
4. 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 and reasons thereof.
  
5. Have you or your constituent ever left the contract awarded to you incomplete? If so, give name of the contract and reasons for not completing the contract
  
6. Full Address of Reg. Office
  
7. Telephone Nos/ Fax Nos/ E-mail Id
  
8. Details of Banker of the Firm with full address  
Telephone/ Fax Nos /E-mail Id.  
of Banker



10. Bank Ac/s No. of Firm for ECS Payments : \_\_\_\_\_
11. PAN, TIN, TAN, VAT, Service Tax Registration No of the Firm (Enclose a copy of the same) : \_\_\_\_\_
12. Details of Cost of Tender : \_\_\_\_\_
13. Details of EMD (DD/FDR) : \_\_\_\_\_
14. Food Licence & Other relevant Certificate Details ( Copy of the Same must enclosed) : \_\_\_\_\_
- 15 Labour License, EPF, ESI : \_\_\_\_\_
- Registration (Copy of the Same must enclosed) : \_\_\_\_\_
16. Affidavit duly notarized on Stamp : \_\_\_\_\_

Paper Worth of Rs. 50/-) stating that no Criminal/Black listing case is pending against the firm.

17. Financial turnover of the participating Firm/Agency/Company for the last three financial Years : \_\_\_\_\_  
(Attach separate sheet if space provided insufficient)

<b>Financial Year</b>	<b>Turnover Amount (Rs.)</b>	<b>Remarks, if any</b>
2011-2012		
2012-2013		
2013-2014		

18. Net Profit Statement of the participating Firm/Agency/Company for the last Three Financial Years

(Attach separate sheet if space provided insufficient)

Financial Year	Net Profit/Loss Amount (Rs.)	Remarks, if any
2011-2012		
2012-2013		
2013-2014		

19. Give details of major contracts handled of similar nature (i.e. Patient Diet Kitchen/Catering Services ) by the tendering Firm / Agency/ Company for the last Three years in the following format (enclose the self-attested copies):(if the space provided is insufficient, a separate sheet may be attached)

S. No.	Details of client along with address, telephone numbers and Fax numbers	Amount of Contract (Rs.)	Duration of Contract	
			From	To
1				
2				

(Signature of authorized person)

Date \_\_\_\_\_ : \_\_\_\_\_ Full  
Name: \_\_\_\_\_

Place: \_\_\_\_\_ Seal : \_\_\_\_\_

## Financial Bid

(In sealed Cover-II super scribed "Financial Bid")

The Financial Bid will be submitted in two Parts. Part I will be exclusively relating to Patient Diets as per specific details given in Annexure \_\_\_\_. Part II will exclusively pertain to the Canteen Services meant for persons other than patients.

### **Part I - PATIENT DIET SERVICES**

Offer of rates to be submitted in following sub-heads and shall be inclusive of all charges, statutory obligations and any other expenses related to or incident to performance of the job under reference and with regards to terms and conditions specified herein before. In bill the bifurcation of all taxes should be shown clearly. Please read the details regarding the Specification, Quantity of each of Diet as given in Annexure \_\_\_\_\_. The bidder should carefully read the details, specifications and quantity of each diet as given in the aforesaid Annexure

(Amount in Rupees)

Type of Diet	Bed Tea	Breakfast/ Mid Morning	Lunc h	Evenin g	Dinner	Total Amount
Snehapana Diet -1						
Antihypertensive diet Diet-2						
Anti- arthritic diet Diet-3						
Normal Diet(A)-4						
Normal Diet(B)-5						
Normal Diet(C)-6						
Low calorie Normal Diet(A)-7						
Low calorie Normal Diet(B)-8						
Low calorie Normal Diet(A)-9						
High Protein Diet(A)-10						
High Protein Diet(B)-11						
High Protein Diet(C)-12						
Diabetic Normal Diet(A)-13						
Diabetic normal Diet(B)-14						
Diabetic normal Diet(C)-15						
Soft /Diabetic/Renal Soft diet(A)- 16						
Soft /Diabetic/Renal Soft diet(B)- 17						

<b>Soft /Diabetic/Renal Soft diet(C)-18</b>						
<b>Pediatric Normal Diet(A)-19</b>						
<b>Pediatric Normal Diet(B)-20</b>						
<b>Pediatric Normal Diet(C)-21</b>						
<b>Renal Normal Diet(A)-22</b>						
<b>Renal Normal Diet(B)-23</b>						
<b>Renal Normal Diet(C)-24</b>						
<b>Full Liquid diet-25</b>						
<b>Clear Liquid diet-26</b>						
<b>Diabetic Liquid diet-27</b>						
<b>Ryles/JJ Feed diet-28</b>						

**he above quoted with including of all applicable taxes/Statutory Expenses and other Expenditures.**

## **Part II - CANTEEN SERVICES**

### **TEA/COFFEE/COLD DRINKS/MINERAL WATER**

S. No.	Item	Rate (Rs.)
1.	One Cup tea (Readymade) - 125 ml	
2.	One Cup tea readymade (Special) – 125 ml	
3.	One cup tea (Taj Mahal Bags) - 125 ml	
4.	Half set tea comprising two cups of tea (Ordinary)	
5.	Full Set tea comprising four cups of tea (Ordinary)	
6.	Half Set tea comprising two cups of tea (Special)	
7.	One cup coffee (readymade) - 125 ml	
8.	One cup coffee (espresso) - 125 ml	
9.	Half set coffee comprising two cups of coffee	
10.	Mineral Water (any brand, size/weight)	Market Rate
11.	Cold Drinks (Any brand, size/weight)	Market Rate

### **SNACKS/BISCUITS**

12.	One Samosa - 70 grams	
13.	One Bonda - 70 grams	
14.	One Dal Vada - 70 grams	
15.	One Chana Vada - 70 grams	
16.	One Gobhi Pakora - 70 grams	
17.	One Half-piece Bread Pakora	
18.	One Full piece Bread Pakora	
19.	One piece Sambar Vada – Vada weighing 70 grams	
20.	Two piece Sambar Vada – each vada weighing 70 grams	
21.	One Vegetable Cutlet - 70 grams	
22.	One piece bread slice (big size)	
23.	Two big size bread butter	
24.	One Egg Boiled	
25.	One Egg omlette and two big slices	
26.	Two pieces Vegetarian Sandwich – Big size bread pieces	
27.	Biscuits – All good quality biscuits	Market Rate

## LUNCH

28.	One Roti (Tawa) - 70 grams	
29.	One Roti Tandoori - 100 grams	
30.	One Katori Dal – 200 grams	
31.	One Katori Chhole – 200 grams	
32.	One Katori Rajma – 200 grams	
33.	One Katori Kadhi Pakora (with 02 piece pakoras) – 200 grams	
34.	One Katori Seasonal Vegetable – 200 grams	
35.	One Katori Kofta Curry with two pieces koftas – 200 grams	
36.	One Katori Aalu Matar - 200 grams	
37.	One Katori Baingan Bharta - 200 grams	
38.	One Katori Mixed Vegetable - 200 grams	
39.	One Katori Dahi – 200 grams	
40.	One Katori Raita - 200 grams	
41.	One Katori Dahi Vada (02 piece vada) – 200 grams	
42.	One Katori Matar Paneer - 200 grams	
43.	One Katori Kaju Korma - 200 grams	
44.	One Katori Palak Paneer (with 02 pieces of Paneer) - 200 grams	
45.	One Katori Nutri Paneer - 200 grams	
46.	Half Plate Rice (Basmati)/ Pulao - 200 grams	
47.	Full Plate Rice (Basmati)/ Pulao - 400 grams	

FB-2/5

**Note: Curd and fruit will be served only in the lunch.**

Ayurveda DRINKS/Juices		
S. No.	Item	Rate (Rs.)
1.	One Cup Green tea (Readymade) - 125 ml	
2.	Ginger water – 125 ml	
3.	Lemon grass water - 125 ml	
4.	Wheat grass Juice – 50 ml	
5.	Full cream Milk (200ml) + 2 gm Turmeric powder	
6.	Buttermilk with cumin powder– 200ml	
7.	Bitter gourd juice (Patola Rasa) – 200 ml	
8.	White gourd juice (Kushmanda Rasa) - 200 ml	
9.	Beetroot + Ginger Juice – 200ml	
10.	Garlic Milk – 200ml	
11.	Milk (200ml)	

<b>Ayurveda Recipes</b>		
S. No.	Item	Rate (Rs.)
1.	Rice porridge (Yavagu) - 1 cup (300ml volume)	
2.	Kichadi (Prepared from 1 part of Rice + 1/4 <sup>th</sup> Part of Mung dal) 1 cup (300ml volume)	
3.	Rice Gruel (Peya) – 1 cup (300ml volume)	
4.	Mung Dal with Pomogranate without tadka (Dadima Yusha) 1 Katori - 25 gms (Raw weight) 125 gms cooked weight	
5.	Mung Dal with Pomogranate with takda (Dadima Yusha) 1 Katori - 25 gms (Raw weight) 125 gms cooked weight	
6.	Dalia – 1 cup (300ml volume)	
7.	Idli (Medicated with Phalak/Turmeric) – 2 pieces with Chutney	
8.	Idli (Plain)2 pieces with Chutney	
9.	Puffed Rice (Mumure) recipes – 1 Katori (150 ml volume)	
10.	Soup prepared from Mung dal and Radish - 1 cup (300ml volume)	
11.	Vegetable Upma - 1 cup (300ml volume)	

#### **SWEETS/ICE CREAM**

48	One piece Gulab Jamun - 60 grams	
49	One Piece Burfi - 60 grams	
50	One Piece Rusgulla - 60 grams	
51	White gourd/Carrot Halwa – 60 gms	
52	Ice-Cream (Any brand and weight)	Market Rate
53	Tetra pack juices	Market Rate

## RATES FOR OFFICIAL MEETINGS/PROGRAMMES

Sl. No.	Items	Rate
1	Staff Ordinary Meal	
2	Visitor's ordinary Meal	
3	Staff Special Meal	
4	Visitor's special meal	
5	Working Lunch	
6	High Tea	
7	Tea in Evening Programmes	
8	Tea/Coffee with two Samosas/Bondas/Cutlets	
9	Tea/Coffee with biscuits – 2 types	
10	One cup tea	
11	One cup coffee	

FB-3/5

### MENU FOR OFFICIAL/VISITOR'S MEAL ETC.

**S. No. Items**

**1. ORDINARY LUNCH**

1. Plain Rice-100gms
2. Chapati/Puri-4
3. Dal-125gms
4. Seasonal Veg-150gms.
5. Paneer/Meat/egg curry/shami kabab/fish curry-150gms
6. Curd preparations-100gms
7. Salad-50gms
8. One seasonal fruit/sweet dish-100gms

**2. SPECIAL LUNCH**



1. Cold drink/Soup/Juice-150ml
2. Pulao-150gms
3. Poori/Roti/Nan/Parantha-4
4. Dal-125gms
5. Seasonal Veg-100gms.
6. Paneer Dish/Meat/egg Preparations-150gms
7. Curd preparations-100gms
8. Salad-50gms
9. Chatni/Pickle & Papad-15gms
10. Fruit/Dessert-100gms

*Note: Two days Continental/south Indian food will be prepared*

*Menu will have more variety in special lunch. Find sample menu for the same.*

### **3. WORKING LUNCH**

1. Soup/Cold drinks/Tea/Coffee/Juice-200ml
2. Veg. Cutlets/Meat Cutlet/Dhokla -3
3. Sandwich Cheese/Veg-2

### **4. HIGH TEA**

1. Tea/Coffee/Cold drinks/Soup-150ml
2. Wafer/Biscuits-3
3. Cutlets(2)/Any dry Snack(1)/Sandwich(2)/Patties(2)
4. Pastry/Sweet(1/100gms)

### **4. EVENING TEA**

1. Tea/Coffee with two Samosas/Bondas/Cutlets/Dry snack as per staff menu  
Tea/Coffee with Biscuits - 2Types  
One Cup Tea  
  
One Cup Coffee

**Declaration by the Bidder:**

- 1. This is to certify that I/We before signing this tender have read and fully understood all the terms and conditions contained in Tender document regarding terms & condition of the contract, rules regarding daily functioning of the mess with penal clauses. I/we agree to abide them.**
- 2. No other charges would be payable by Client and there would be no increase in rates during the Concurrency of the Contract period.**

**(Signature of authorized person)**

Date: \_\_\_\_\_ Full Name: \_\_\_\_\_

Place: \_\_\_\_\_ Seal : \_\_\_\_\_

**CERTIFICATE**

1. I, \_\_\_\_\_ Son / Daughter / Wife of Shri \_\_\_\_\_ Proprietor / Director/ Authorized signatory of the Agency/Firm/Company, mentioned above, is competent to sign this declaration and execute this tender document;
2. I have carefully read and understood all the terms and conditions of the tender and undertake to abide by them;
3. The information / documents furnished along with the above application are true and authentic to the best of my knowledge and belief. I / we, am / are well aware of the fact that furnishing of any false information / fabricated document would lead to rejection of my tender at any stage besides liabilities towards prosecution under appropriate law.
4. I, do hereby declare that the our firm has neither been blacklisted/no criminal case pending against him(attach an affidavit duly notarized on Stamp Paper Worth of Rs. 50/-, stating that no criminal/Black listing case is pending against the firm) by any of the Govt. Institute/Ministries/Departments/PSUs with which the firm had it had dealing for running similar Patient Diet Kitchen/Catering Services during last three years nor has been penalized for inferior or poor quality in their services.

**(Signature of authorized person)**

Date: \_\_\_\_\_ Full Name: \_\_\_\_\_

Place: \_\_\_\_\_ Seal : \_\_\_\_\_

**BANK GUARANTEE FORM FOR PERFORMANCE SECURITY DEPOSIT**

To,

Director  
All India Institute of Ayurveda (AIIA),  
Gautampuri, Sarita Vihar, Mathura Road,  
New Delhi – 110076

WHEREAS.....

.....(Name and address of the supplier) (hereinafter called “ the supplier” has undertaken in pursuance of contact no. .... Dated ..... to supply (description of goods and services) (hereinafter called “the contract”)

AND WHEREAS it has been stipulated by you in the said contract that the supplier shall furnish you with a bank guarantee by a scheduled commercial bank recognized by you for the sum specified therein as security for compliance with its obligations in accordance with the contract;

AND WHEREAS we have agreed to give the supplier such a bank guarantee

NOW THEREFORE we hereby affirm that we are guarantors and responsible to you, on behalf of the supplier, up to a total of

**(amount of the guarantee in words and figures), and we undertake to pay you, upon your first written demand declaring the supplier to be in default under the contract and without cavil or argument, any sum or sums within the limits of (amount of guarantee) as aforesaid, without your needing to prove or to show grounds or reasons for your demand or the sum specified therein,.**

We hereby waive the necessity of your demanding the said debt from the supplier before presenting us with the demand.

**We further agree that no change or addition to or other modification of the terms of the contract to be performed there under or of any of the contract documents which may be made between you and the supplier shall in any way release us from any liability under this guarantee and we hereby waive notice of any such change, addition or modification.**

**This guarantee shall be valid up to and including the .....Day of 20 .....**

**(Signature with date of the authorized officer of the Bank)**

.....

**(Name and designation of the officer)**

.....

.....

Annexure- VI

## AYURVEDIC DIET

<b>Snehapana diet -1000 K Cal – Diet 1</b>			
<b>Meal pattern</b>	<b>Meals</b>	<b>Quantity</b>	<b>Amounts</b>
Lunch	Chapathi/Phulka (No Ghee)	1 nos	1 medium size roti =25 g atta(raw unit)
	Seasonal Vegetables (Except Potato)	1 cup	200ml
	Rice gruel	1 Karchi	25 g raw unit = 75 g
	Rasam	150 ml	
	Butter milk (Ginger processed)	200 ml	
Evening	Tea/Ginger water	1 cup	150 ml
Dinner	Kichadi (Made of Rice and Dal)	1 Karchi	25 g (raw unit of 20 rice & 5 gms of Mung) = 75 g (cooked
Bed time	Butter Milk (Ginger processed)	1 glass	200 ml

1. During the lunch, Either Chapati & Vegetables or Rice and Rasam will be served

<b>Anti-Hypertensive diet -1600 K Cal – Diet 2</b>			
<b>Meal pattern</b>	<b>Meals</b>	<b>Quantity</b>	<b>Amounts</b>
Bed drink	Wheat grass juice	1 cup	150 ml
Break fast	Milk (Ginger processed)	1 glass	200 ml
	Dalia/cornflakes/Whole wheat bread (2 pieces) with peanut butter (No salt)	1 karchi	75g(cooked weight)
Lunch	Chapathi/Phulka (No Ghee)	2 nos	1 medium size roti =25 g atta(raw unit)
	Salads	1 Karchi	25 g (raw unit)
	Dal/Pulses/legumes (Green Gram, Horse gram, Matki Dal)	1 Karchi	25 g (raw unit) = 125 g
	Seasonal Vegetables (Except Potato)	2 Karchi	100g (cooked weight)
	Butter milk (Garlic processed)	1 cup	200ml
Evening snacks	Fruits - Seasonal fruits	1 serving	
	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
Dinner	As same as lunch		
Bed time	Milk (Ginger processed)	1 glass	200 ml

<b>Arthritis diet -1400 K Cal Diet 3</b>			
<b>Meal pattern</b>	<b>Meals</b>	<b>Quantity</b>	<b>Amounts</b>
Bed drink	Ginger water + Jaggery; Lemon grass juice	1 cup	150 ml
Break fast	Milk (Ginger processed)	1 glass	200 ml
	Dalia/cornflakes/Rice flakes	1 karchi	75g(cooked weight)
Lunch	Chapathi/Phulka (No Ghee)	2 nos	1 medium size roti =25 g atta(raw unit)
	Salads	1 Karchi	25 g (raw unit)
	Dal/Pulses/legumes (Green Gram, Horse gram, Matki Dal)	1 Karchi	25 g (raw unit) = 125 g
	Seasonal Vegetables (Except Potato)	2 Karchi	100g (cooked weight)
	Butter milk (Garlic processed)	1 serving	200 g (2 medium)
Evening snacks	Tea/Ginger water	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
Dinner	As same as lunch		
Bed time	Milk (Ginger processed)	1 glass	200 ml

### Normal Diet A –Diet4

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml 2 no's
BREAKFAST	Cereal Milk Snack 1 Fruits	Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet, 2Spoons, Napkin, Zip Bag, Condiment Bowl, Full Plate and Dal Bowl, Salt and pepper sachet. Fruit Plate & Fork	30 gms 200 ml 60 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti Rice(Cooked) Veg 1 VEG2(paneer veg) Lentil Salad Curd Dessert	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd, Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits, Zip bag	3 no's(20 gms each) 75 gms 100gms 100gms 125 gms 50 gms 100 gms 100 gms
EVENING TEA	Tea/Coffee Marie Biscuits/Evening Snacks	1 B&B PLATE for Sandwich, Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1 Sugar free, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 no's/60gms
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>	(*Curds will not be served during dinner)	
BEDTIME	Milk	Flask, Cup and Saucer, Sugar Free, Sugar Sachet, Tea spoon, Napkin	200 ml

### NORMAL DIET B- Diet 5

SERVICES	DIET	SPECIFICATION FOR DELUX ROOMS	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, 1 Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk Fruits	Cereal Bowl/Dal bowl, Hot water Flask, 1 Spoon, Condiment Bowl, Fruit Plate & Fork	60 gms 200 ml 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti Rice(Cooked) Veg 1 Veg 2 Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each) 75 gms 100gms 100gms 125gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	1 B&B PLATE for Sandwich/Snack, Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 No's/60gms
EVENING BEVERAGE	Soup		200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>	(*Curds will not be served during dinner)	
BEDTIME	Milk	Flask, Cup	200 ml



### Normal Diet (C)- Diet6

SERVICES	DIET	SPECIFICATION FOR DELUX ROOMS	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	Tea Cup, 1 Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk	Cereal Bowl/Dal bowl, Hot water Flask, 1 Spoon, Condiment Bowl	60 gms 200 ml 150gms
LUNCH	Chapatti Rice(Cooked) Veg 1 Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each) 100 gms 100gms 125gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 No's
DINNER	Same as lunch <b>Note* no curd in dinner</b>		

**LOW CALORIE(1200KCAL) DIET (A)- Diet7**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml
BREAKFAST	Cereal Milk Snack 1 Fruits	Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet, 2Spoons, Napkin,Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet.Fruit Plate & Fork	30 gms 200 ml 30 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti/Rice (Cooked) Veg 1 Lentil Salad Curd	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	2no's(20 gms each) 100 gms(3/4 <sup>th</sup> of soup bowl) 100gms 125 gms 50 gms 100 gms
EVENING TEA	Tea/Coffee Marie Biscuits	1 B&B PLATE for Sandwich,Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 No
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup and Saucer, Sugar Free, Sugar Sachet,Tea spoon, Napkin	200 ml

**LOW CALORIE(1200KCAL) DIET (B)- Diet8**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml
BREAKFAST	Cereal/ Snack 1 Milk Fruits	Cereal Bowl/ Dal Bowl, Hot water flask, 1 Spoon, Condiment Bowl, Fruit Plate & Fork	60 gms 200 ml 30 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti/Rice (Cooked) Veg 1 Lentil Curd Salad	Compartment plate, Salt and Pepper sachet, Spoon	2no's(20 gms each) 100 gms(3/4 <sup>th</sup> of soup bowl) 100gms 125gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	Tea Cup, Hot Water Flask	150 ml 2 No of biscuits
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl ,Soup Spoon, Salt and pepper sachet	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup	200 ml

**LOW CALORIE(1200KCAL) DIET (C)- Diet9**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml
BREAKFAST	Cereal/ Snack 1 Milk	Cereal Bowl/ Dal Bowl, Hot water flask, 1 Spoon, Condiment Bowl,	60 gms 200 ml 30 gms
LUNCH	Chapatti/Rice(Cooked) Veg 1 Lentil Curd Salad	Compartment plate, Salt and Pepper sachet, Spoon	2no's(20 gms each)/100 gms 100gms 125gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask	150 ml 2
DINNER	Same as lunch <b>Note* no curd in dinner</b>		

## HIGH PROTEIN NORMAL DIET (A)- Diet 10

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml
BREAKFAST	Cereal Milk Snack 1 Fruits	Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet, 2Spoons, Napkin, Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet. Fruit Plate & Fork	30 gms 200 ml 30 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti/Rice(Cooked) Veg 1 Veg2(paneer veg) Lentil Salad Curd Dessert	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	2no's(20 gms each) 75 gms(3/4 <sup>th</sup> of soup bowl) 100gms 100gms 125 gms 50 gms 100 gms 100gms
EVENING TEA	Tea/Coffee Marie Biscuits/Evening Snacks	1 B&B PLATE for Sandwich, Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1 Sugarfree, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 nO's/60 gms
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup and Saucer, Sugar Free, Sugar Sachet, Tea spoon, Napkin	200 ml

## HIGH PROTEIN NORMAL DIET (B)- Diet 11

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/Snack 1 Milk sprouts/eggwhites/Paneer preparation Fruit	Cereal Bowl/Dal Bowl, Hot water Flask, 2 Spoons, Condiment Bowl, Fruit Plate & Fork	60 gms 200 ml 60 gms 60gms/4 no's  150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti Rice(Cooked) Veg 1 Veg 2(paneer) Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each) 75 gms 100gms 100gms 125gms 100gms 50 gms
EVENING TEA	Milk Egg whites /paneer/sprouts/lentil preparation	1 B&B PLATE for Sandwich, Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 no's/1 slice/60gms
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Soup Spoon, Salt and pepper sachet	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup and Saucer, Sugar Free, Sugar Sachet, Tea spoon, Napkin	200 ml

### HIGH PROTEIN NORMAL DIET (C)- Diet 12

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/Snack 1 Milk sprouts/eggwhites/ Paneer prepaqraton	Cereal Bowl/Dal Bowl, Hot water Flask,2Spoons, Condiment Bowl,	60 gms 200 ml 60 gms 60gms/4 no's
LUNCH	Chapatti Rice VEG2(paneer veg) Lentil Curd Salad	Compartment plate, Salt and Pepper sachet, Spoon	3 no's (20gms each) 100gms 100gms 125 gms 50 gms
EVENING TEA	Milk Egg whites /paneer/sprouts/len til preparation	1 B&B PLATE for Sandwich,Tea Cup, Hot Water Flask, 1Tea spoon	150 ml 2 no's/1 slice/60gms
DINNER	Same as lunch <b>Note* no curd in dinner</b>		

### DIABETIC NORMAL DIET (A)- Diet 13

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits Fenugreek seeds with 1 cup of water/ Wheat grass juice uits/	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml 2 no's
BREAKFA ST	Cereal Milk Snack 1 sprouts/eggwhites	Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet, 2Spoons, Napkin,Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet.Fruit Plate & Fork	30 gms 200 ml 60 gms 60gms/2 no's
MIDMORNI NG	Beverages (*Refer the cyclic menu) Fruit	Glass/bowl With salt & black pepper sachet	200 ml 100gms
LUNCH	Chapatti Veg 1 VEG2(paneer veg) Lentil Salad Curd	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	3 no's(20gms each) 100gms 100gms 125 gms 50 gms 100 gms
EVENING TEA	Tea/Coffee Marie Biscuits/Evening Snacks	1 B&B PLATE for Sandwich,Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 no's/60gms
EVENING BEVERAG E	soup	Soup Flask, soup Bowl,Soup Spoon, Salt and pepper sachet	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup, Sugar Free, Sugar Sachet	200 ml



**DIABETIC NORMAL DIET (B)- Diet 14**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
EARLY MORNING	Fenugreek seeds with 1 cup of water/ Wheat grass juice uits/	1 Glass	150ml
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 2 Biscuits packet,	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk sprouts/eggwhites	Cereal Bowl/Dal Bowl, 2Spoons, Dal Bowl , Sugarfree sachet	60 gms 200 ml 60gms/2 no's
MIDMORNING	Beverages (*Refer the cyclic menu) Fruit	Glass/bowl With salt & black pepper sachet	200 ml 100gms
LUNCH	Chapatti/Rice(Cooked) Veg 1 Veg 2 Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each)/100 gms 100gms 100gms 125gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	1 B&B PLATE for Sandwich/Snack, Tea Cup, 1 Sugarfree, Hot Water Flask, 1 Tea spoon	150 ml 2No's/ 60gms
EVENING BEVERAGE	soup	Soup Flask, soup Bowl, Soup Spoon, Salt and pepper sachet	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk	Flask, Cup, Sugar Free, Sugar Sachet	200 ml

**DIABETIC NORMAL DIET (C)- Diet 15**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
EARLY MORNING	Fenugreek seeds with 1 cup of water/ Wheat grass juice uits/	1 Glass	150ml
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 2 Biscuits packet,	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk	Cereal Bowl/Dal Bowl,2Spoons, Dal Bowl , Sugarfree sachet	60 gms 200 ml
LUNCH	Chapatti/Rice(Cooked) Veg 1 Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each)/100 gms 150gms 125gms 100gms 40 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits	1 B&B PLATE for Sandwich/Snack,Tea Cup,1Sugarfree, Hot Water Flask, 1Tea spoon	150 ml 2No's
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
Bedtime	Milk	Hot flask,Glass	200ml

**SOFT DIET/DIABETIC/RENAL SOFT DIET (A)- Diet 16**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet/1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml 2 no's
BREAKFAST	Cereal Milk/Lassi/Fresh Lemon water Snack 1 Soft fruits	Cereal Bowl, Underliner, sugar free sachet/ Regular Sugar sachet, 2Spoons, Napkin,Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet.Fruit Plate & Fork	30 gms 200 ml 60 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Khichri/Daliya Soft Veg 1 VEG2(paneer veg) Lentil Curd/Raita Dessert	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	200gms 150gms 150gms 125 gms 100 gms 100 gms
EVENING TEA	Tea/Coffee Marie Biscuits/Evening Snacks	1 B&B PLATE for Sandwich,Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree/1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 no's/60gms
EVENING BEVERAGE	soup	Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin	200 ml
DINNER	Same as Lunch <b>Note*</b> <b>no curd in dinner</b>		

**SOFT DIET/DIABETIC/RENAL SOFT DIET (B)- Diet 17**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/Snack 1 Milk/Lassi/Fresh Lemon water Soft fruits	Cereal Bowl/dal bowl, 1 Spoons, Condiment Bowl, Dal Bowl, Fruit Plate & Fork	60 gms 200 ml 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl	200 ml
LUNCH	Veg Khichri/Daliya Soft Veg 1 Veg 2 Lentil Curd	Compartment Plate, Salt and Pepper sachet, Spoon	200gms 100gms 125 gms 100gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	1 B&B PLATE for Sandwich, Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 No's/ 60gms
EVENING BEVERAGE	soup	Soup Flask, soup Bowl and Soup Spoon, Salt and pepper sachet	200 ml
DINNER	Same as Lunch <b>Note*</b> <b>no curd in dinner</b>		

**SOFT DIET/DIABETIC/RENAL SOFT DIET (C)- Diet 18**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup,Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/Snack 1 Milk/Lassi/Fresh Lemon water	Cereal Bowl/dal bowl,1 Spoons, Condiment Bowl, Dal Bowl	60 gms 200 ml
LUNCH	Khichri/Daliya Soft Veg 1 Veg 2 Lentil/Curd	Compartment Plate,Salt and Pepper sachet, Spoon	200gms 150gms 150gms 125 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup,Hot Water Flask, 1 Tea spoon	150 ml 2 No's
DINNER	Same as lunch <b>Note* no curd in dinner</b>		

**PAEDIATRIC (CHILD) DIET (A)- Diet 19**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Milk + bournvita Parley Biscuits	Milk Cup, Saucer, Creamer, Napkin, , 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea spoon, Zip Bag	150ml 2 no's
BREAKFAST	Cereal Milk/Milk shake Snack 1 Fruits	Cereal Bowl, Underliner, Regular Sugar sachet, 2Spoons, Napkin,Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet.Fruit Plate & Fork	30 gms 200 ml 60 gms 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti/Parantha Rice(Cooked) Veg 1 VEG2(paneer veg) Lentil Salad Curd Dessert	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	3 no's(20 gms each) 75 gms 150gms 150gms 125 gms 40 gms 100 gms 100 gms
EVENING TEA	Milk EVENING SNACKS(REFER THE MENU)	1 B&B PLATE for Snack,Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree, 1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 60gms
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Underliner, Soup Spoon, Salt and pepper sachet, Napkin	200 ml
DINNER	Same as lunch <b>Note*</b> <b>no curd in dinner</b>		
BEDTIME	Milk +Bournvita	Flask, Cup and Saucer, Sugar Free, Sugar Sachet,Tea spoon, Napkin	200 ml

**PAEDIATRIC (CHILD) DIET (B)- Diet 20**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Milk + bournvita Parley Biscuits	Milk Cup, Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk/Milk shake Fruits	Cereal Bowl/ Dal Bowl, 1 Spoons, Condiment Bowl, Salt and pepper sachet. Fruit Plate & Fork	60 gms 200 ml 150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl	200 ml
LUNCH	Chapatti/Parantha/ Rice(Cooked) Veg 1 Veg 2 Lentil/Curd Dessert	Compartment Plate, Salt and Pepper sachet, Spoon	2 no's(20 gms each) 75 gms 100gms 100gms 125 gms 100 gms
EVENING TEA	Milk+ Bournvita 2 Biscuits/EVENING SNACKS(REFER THE MENU	1 B&B PLATE for Snack, Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 No's/ 60gms
EVENING BEVERAGE	Soup	Soup Flask, soup Bowl and Soup Spoon, Salt and pepper sachet,	200 ml
DINNER	Same as lunch <b>Note* no curd in dinner</b>		
BEDTIME	Milk +Bournvita	Flask, Cup	200 ml

**PAEDIATRIC (CHILD) DIET (C)- Diet 21**

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Milk + bournvita Parley Biscuits	Milk Cup,Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk	Cereal Bowl/ Dal Bowl,1Spoons, Condiment Bowl, Salt and pepper sachet	60 gms 200 ml
LUNCH	Chapatti/Par antha/Rice( Cooked) Veg 1 Lentil/Curd	Compartment Plate,Salt and Pepper sachet,Spoon	2 no's(20 gms each)/75 gms 150gms 125 gms
EVENING TEA	Milk+ Bournvita 2 Biscuits	1 B&B PLATE for Snack,Tea Cup, Hot Water Flask, 1 Tea spoon	150 ml 2 No's/
DINNER	Same as lunch <b>Note*</b> <b>no curd in dinner</b>		



## RENAL NORMAL DIET (A) -Diet 22

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, Creamer, Stirrer, Napkin, 1 Sugar free sachet, 1 Regular Sugar, Hot Water Flask, 2 Biscuits packet, Tea and coffee sachet, Tea spoon, Zip Bag	150ml 2 no's
BREAKFAST	Cereal Milk Snack 1 Fruits	Cereal Bowl, Underliner, sugar free sachet, Regular Sugar sachet, 2Spoons, Napkin,Zip Bag , Condiment Bowl, Full Plate and Dal Bowl , Salt and pepper sachet.Fruit Plate & Fork	30 gms 200 ml 60 gms  150gms
MIDMORNING	Beverages (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	200 ml
LUNCH	Chapatti Rice(Cooked) Veg 1 Veg2 Lentil Salad Curd	Full Plate, 1 vegetable Bowls, 1 Rice Bowl, 1 dal Bowl, packed curd ,Salad Bowl, Pickle Sachet, Salt and Pepper sachet, Tooth pick, Mouth Freshner, Spoon and Fork, Dessert Bowl with Tea spoon/ B&b for cut fruits , Zip bag	3 no's(20 gms each) 100 gms 100gms 100gms 125 gms 50 gms 100 gms
EVENING TEA	Tea/Coffee Marie Biscuits	Tea Cup, Saucer, D'lecta Creamer, Stirrer, Napkin, 1Sugarfree/1 Regular Sugar, Hot Water Flask, Tea and coffee sachet, 2 Tea spoon, Zip Bag	150 ml 2 No's
EVENING BEVERAGE	Evening Snack	1 B&B PLATE for Snack , 2 Tea spoon, Zip Bag	60gms
DINNER	Same as lunch <b>Note*</b> <b>no curd in dinner</b>		

## RENAL NORMAL DIET (B)- Diet 22

SERVICES	SERVING TIMING	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	6..AM TO 7.00AM	Readymade Tea/Coffee Marie Biscuits /Evening Snacks(refer the menu)	Tea Cup,Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	8.00 AM TO 9.00AM	Cereal/ Snack 1 Milk Fruits	Cereal Bowl/Dal bowl,1 Spoons, Napkin, Condiment Bowl,Fruit Plate & Fork	60 gms 200 ml 150gms
MIDMORNING	10.30AM TO 11.30 AM	Beverage (*Refer the cyclic menu)	Glass/bowl With salt & black pepper sachet	100 ml
LUNCH	12.30PM TO 1.30PM	Chapatti Rice(Cooked) Veg 1 Veg2 Lentil Curd Salad	Compartment Plate,Salt and Pepper sachet, Spoon	3 no's(20 gms each) 100 gms 100gms 125 gms 100gms 50 gms
EVENING TEA	4.00PM TO 4.30 PM	Readymade Tea/Coffee Marie Biscuits	Tea Cup,Hot Water Flask, Tea and coffee sachet	150 ml 2 No's
EVENING BEVERAGE	6.00PM TO 6:30 PM	Evening Snack	1 B&B PLATE for Snack , 1 Tea spoon	60gms
DINNER	7.30PM TO 8:30 PM	Same as lunch <b>Note* no curd in dinner</b>		

### RENAL NORMAL DIET (C)- Diet 23

SERVICES	DIET	SPECIFICATION	MEAL SIZE
MORNING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, 2 Biscuits packet	150ml 2 no's
BREAKFAST	Cereal/ Snack 1 Milk	Cereal Bowl/Dal bowl, 1 Spoons, Napkin, Condiment Bowl	60 gms 200 ml
LUNCH	Chapatti Rice(Cooked) Veg 1 Lentil Curd Salad	Compartment Plate, Salt and Pepper sachet, Spoon	3 no's(20 gms each) 100gms 100gms 125 gms 100gms 50 gms
EVENING TEA	Readymade Tea/Coffee Marie Biscuits	Tea Cup, Hot Water Flask, Tea and coffee sachet	150 ml 2 No's
DINNER	Same as lunch <b>Note* no curd in dinner</b>		

## SAMPLE MENU

Meals	Normal diet	High Protein Diet	Diabetic diet	Renal diet	Soft Diet	Child's Diet	Continental Menu
<b>Bed tea</b>	Tea biscuits-2	Tea biscuits-2	Tea(no sugar) Biscuits-2	Tea(150 ml) Biscuit-2	Tea biscuits	Milk /Juice Biscuit - 2	Tea Biscuit-2
<b>Breakfast</b>	Cornflakes Milk Fruit/Juice Veg upma Mint Chutney	Milk Cornflakes Fruit/juice Sprouts Veg upma Mint Chutney	Milk Wheat flakes M Sprouts Veg Upma Mint chutney	Milk Cornflakes Apple Veg. upma Mint chutney (no lemon)	Lassi/FLJ Apple Dalia Plain upma Mint chutney	Milkshake / Milk Bvita /Milk+Cornflakes Veg upma Mint Chutney Fruit/fruit Juice	Milk Fruit/Fruit Juice Cornflakes French Toast/ Toasted potato S/W
<b>Mid Morning</b>	Sweet Corn Veg's'	Sweet Corn Veg's	Veg' 's' + Apple	Sweet corn veg soup150 ml	Veg 's'	Sweet Corn Veg's'	Sweet Corn With Veg's'
<b>Lunch- Indian</b>	Chapatti Mix Veg Pulao Dal Makhani Gobi Matar Kachumbar. salad Palak Raita Rice kheer	Chapatti Mix Veg pulao Dal Makhani Gobi Matar Kachumbar. salad Palak Raita Rice kheer	Chapatti Dal Makhani Gobi Matar Cuc. Salad Palak Raita Sooji kheer	Chapatti Plain Rice Dal Makhani Gobi Matar Kachumbar. salad (no lemon, no tomato ) Zeera Raita Rice kheer(plain)	Khichdi M.chilka Dal Ghia Zeera raita Rice kheer (plain)	Chapatti Mix veg pulao Dal Makhani Gobi Matar Kachumbar. salad Palak Raita Rice kheer	Bread rolls Veg augratin Grilled chicken/ Grilled paneer Macaroni with red sauce
<b>Evening tea</b>	Tea Biscuit -2	Milk Egg /Sprout Salad	Tea Biscuit -2	Tea (150 ml) Biscuit -2	Tea Biscuit -2	Milk Biscuit-2	Tea Biscuit -2
<b>E. Soup/ Snack</b>	Minestrone 's'(with pasta)	Minestrone's'(with pasta) fruit/Veg. Sevian(Chinese style)	Minestrone 's'(No Pasta) fruit/Veg. Sevian	Ruhafja- 150 ml	Tomato soup	Minestrone's' (with pasta) fruit/ Veg. Sevian ( ( Chinese style)	Minestrone 's'(with pasta)
<b>Dinner –</b>	Chapatti Plain rice Mixed dal Bhindi / Aloo methi Cucumber & radish round Plain curd vermicelli kheer	Chapatti Plain rice Mixed dal Bhindi / Aloo methi Cucumber & radish round Plain curd vermicelli kheer	Chapatti Mixed Dal Bhindi / methi matar Cucumber & radish round Plain curd	Chapatti Plain rice Mixed dal Bhindi / tinda Cucumber & radish round Plain curd vermicelli kheer	Veg Dalia Arhar Dal Tinda Plain curd Stew fruit	Chapatti Plain rice Mixed dal Bhindi / Aloo methi Cucumber & radish round Plain curd vermicelli kheer	Mushroom in white sauce Boe pasta and capsicum in red sauce Sauted veg
<b>Bed time</b>		Milk	Milk			Milk	

**FULL LIQUID DIET- Diet 24**

- Fruit juices-orange, mango, pineapple, litchi, mix fruit, guava, grapes, Apple
- Tender coconut water
- Milk
- Soups
- Tea
- Coffee
- Butter milk
- Banana shake/ any fruit shake
- Icecream shake
- Rice kanji
- Thin custard
- Any commercial feed

**Full Liquid Diet -Sample Menu per Day**

Meal pattern	Meals	Quantity	Amounts
6 am	Tea	1 cup	200 ml
8am	Milk/Milk shake/Butter milk	1 glass	200ml
10am	Coconut water	1 glass	200ml
12pm	Strained Vegetable soup	1 cup	150 ml
2pm	Thin Custard	1 glass	200ml
4pm	Tea	1 cup	150 ml
6pm	Strained dal soup	1 bowl	200ml
8pm	Thin Custard/Milk shake	1 glass	200ml
10pm	Rouafza /Coconut water	1glass	200ml

**CLEAR LIQUID DIET- Diet25**

- Clear soups
- Tinned apple juice
- Tinned pineapple juice
- Tender coconut water
- Roohafza
- Strained fresh lime juice
- Strained dal water
- Rice kanji
- Whey water

• **Clear Liquid Diet -Sample Menu per Day**

Meal pattern	Meals	Quantity	Amounts
6 am	Tea	1 cup	200 ml

8am	Strained Fruit Juices	1 glass	200ml
10am	Coconut water	1 glass	200ml
12pm	Strained Vegetable soup	1 cup	150 ml
2pm	Fruit Juices	1 glass	200ml
4pm	Tea	1 cup	150 ml
6pm	Lemon water	1 glass	200ml
8pm	Strained Dal soup	1 glass	200ml
10pm	Rouafza /Coconut water	1glass	200ml

### DIABETIC LIQUID DIET- Diet 26

- Active apple juice
- Any fresh fruit juice with no added sugar.
- Milk
- Butter milk
- Tea
- Coffee
- Tender coconut water
- Soups
- Fresh limejuice
- Any diabetic feed

### Ryles tube feeds- Diet 27

Every 2 hrly from 6 am to 12 pm

Sample Menu:Special Blend

Food items included ( Raw Unit)	Quantity (amount)	Make up
Milk	200 (ml)	Volume up to 800 ml for 4 feeds
Refined Oil	15 (ml)	
Glucose	75(g)	
Corn Starch	25 (g)	
Skim Milk Powder/High protein Supplement	30 (g)	
<u>Eggwhite</u>	3 no's	
Salt	2 gms	
Rose syrup	1 tbsp	
Potassium (mg)	25	

Distribution of feeds:

Meal pattern	Meals	Amounts
6 am	Milk	200 ml
8am	Special Blend	200ml
10am	Special Blend	200ml
12pm	Special Blend	150 ml
2pm	Special Blend	200ml
4pm	Special Blend	150 ml
6pm	Special Blend	200ml
8pm	Special Blend	200ml
10pm	Special Blend	200ml
12pm	Rice water/Dal water	200ml

**ANNEXURE - VIII**

**LIST OF KITCHEN EQUIPMENT TO BE PROVIDED BY ALL  
INDIA INSTITUTE OF AYURVEDA**

S.No.	Description of items
1	Wash units
2	Pantry Service Table
3	Electric Tea Boiler
4	Electric Salamander
5	Soiled Dish Landing
6	Clean Dish rack
7	Work Table with sink
8	Storage racks
9	Cooking range gas burners
10	Gas griddle plate
11	Three sink wash unit
12	Exhaust Hood
13	Stainless Steel rack with shelves
14	Masala Grinder
15	Pot rack (storage rack)
16	Four-door vertical fridge
17	Chairs
18	Sofa Type sitting seats
19	Sofa Tables
20	Standing Tables
21	Square Tables
22	Water Cooler
23	Wooden Counters
24	Cash Counter
25	Pesto Flash
26	Gas Cylinders
27	Exhaust Fans (18" x 12")



## ANNEXURE IX

**PERMISSIBLE BRAND OF COMMODITIES**

<b>ITEM</b>	<b>BRAND</b>
Salt	Iodised salt such as Tata, Annapurna, Nature Fresh
Spices	MDH, MTR or equivalent quality brands
Ketchup	Maggi, Kissan, Heinz
Oil	Refined oil such as Sundrop, Nature Fresh, Godrej
Pickle	Mother's or Priyaor Tops
Atta	Aashirvad, Pillbury, Nature Fresh
Butter	Amul, Britannia, Mother Dairy
Bread	Harvest/Britania make
Jam	Kissan, Nafed
Milk	Toned milk of Mother Dairy, Delhi Milk Scheme
Paneer	Amul/Mother Dairy
Tea	Brook Bond, Lipton, Tata
Coffee	Nescafe, Rich Bru
Biscuits	Britania, Parle, Good Day
Ice Cream, Lassi, Curd	Mother Dairy, Amul, Cream Bell – all varieties
Mixtures/Chips	Haldiram/Bikaner
Mineral Water	ISI marked Kinley/Bisleri/Ganga
Besan, Dal	Rajdhani
Rice	Basmati
Cold Drinks	Pepsi, Coke etc.
Juices	Real, Tropicana
Lemon Water	Hello
Sweet	Bikaner, Haldiram