

भारतीय सूचना प्रौद्योगिकी संस्थान, इलाहाबाद Indian Institute of Information Technology, Allahabad

An Institute of National Importance by Act of Parliament Deoghat, Jhalwa, Allahabad-211015 (U.P.) INDIA

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Ref. No. IIIT-A/Purchase/374/353/2018

Date: 27/08/2018

Corrigendum for Food & Catering Services along with Labour, Material and Crockery at IIIT-Allahabad

Following amendments are carrying out in the below enquiry: **Enquiry reference no.** IIIT-A/ENQ/Purchase/374/346/2018, dated-21/08/2018

Items Description	As published	Read as
Menu page no. 07/07	Dinner Arrangement	Revised Dinner Arrangement as Annexure-I
Terms and Conditions page no. 04/07, S.no.4	The Annual Turnover of the tenderer should not be less than Rs.15 Lakhs p.a. during the F.Y. 2015-2016 & 2016-2017.	The Annual Turnover of the tenderer should not be less than Rs.50 Lakhs p.a. during the F.Y. 2015-2016 & 2016-2017.
Terms and Conditions page no. 04/07, S.no.9	The contractor shall personally be responsible for the quality of material used and food served in a most hygienic, efficient manner & timely manner for upto 80 full plates for VIPs Dinner, 550 full plates for Students, Participants & staff members Dinner on 08th September 2018 (7:30 PM onwards) along with 450 Packed Dinner. The given menu indicates the services to be provided which is to be adhered strictly.	The contractor shall personally be responsible for the quality of material used and food served in a most hygienic, efficient manner & timely manner for upto 80 full plates for VIPs Dinner, 600 full plates for Students, Participants & staff members Dinner on 08th September 2018 (7:00 PM onwards) along with 450 Packed Dinner. The given menu indicates the services to be provided which is to be adhered strictly.
Terms and Conditions page no. 04/07, S.no.11	Rates shall be inclusive of all material (perishable as well as non perishable), labour and catering with good quality of crockery to be provided by the caterer.	Rates shall be inclusive of all material (perishable as well as non perishable), labour and catering with good quality crockery (Bone China to be provided by the caterer with Stainless Steel Spoon)
Terms and Conditions page no.04/07, S.no.12	The services in the Kitchen/ Pantry premises shall be subject to inspection without prior notice by the authorized representatives of Institute. If during inspection any food stuffs/beverages/any item of brand other than specified in the agreement is served, or	The services in the Kitchen/Pantry premises shall be subject to inspection without prior notice by the authorized representatives of Institute. If during inspection any food stuffs/beverages/ any item of brand other than specified in the



1	found below specifications or	agreement is served, or found
ı	service being found	below specifications or service
ı	unsatisfactory, then the Caterer	being found unsatisfactory, then
1	shall be liable to a penalty of	the Caterer shall be liable to a
	Rs.10,000/- or as decided by the	penalty of min. Rs.10,000/- &
	Director IIIT-A.	upto Rs.1,00,000/- or as
		decided by the Director IIIT-A.

Additional Term of tender:

1. The vendor should have experience for providing catering service during similar type of events at IITs/IIITs/Universities or Similar organization during last three year (attach documentary evidence).

2. Subletting in any form will not be allowed.

3. For additional pax, if any, payment will be made on actual basis.

4. The buffet tables for serving dinner will be arranged by the caterer.

Note: All the other terms and conditions will remain same.

- anju

Assistant Registrar (Purchase)

Thirteenth Convocation of IIIT-A Dinner Arrangement (Buffet)

Invitees: For Students and Staff Members

Date: 08th September 2018

Venue: First Floor (Right Side) Auditorium

Time: 07:00 pm onwards Guaranteed Pax: 600

Menu (revised)

Vegetables: (a) Kadhai Paneer (curry), (b) Veg Jalfrezi (Capsicum, Baby

Corn, Tomato, Carrot, etc) (dry), (c) Palak Corn (curry)

<u>Daal-</u> Daal Tadka (Yellow Arhar) <u>Curd-</u> Plain Curd & Dahi Bada

Breads- Tandoori Roti, Naan & Butter naan

Rice -Jeera Rice

Side Items- Green Salad, Vinegar Onions, Papad, Mixed Pickles

<u>Sweet Dish-</u> Moong Dal Halwa & Ice Cream, Hot Gulab Jamun, Packed Glass Water

Invitees: for VVIP

Date: 08th September, 2018

Venue: First Floor (Left Side) Auditorium

Time: 07.30 pm onwards Guaranteed Pax: 80

Menu (revised)

Vegetables: (a) Kadhai Paneer (curry), (b) Veg Jalfrezi (Capsicum, Baby

Corn, Tomato, Carrot etc) (dry), (c) Palak Corn (curry)

<u>Daal-</u> Daal Tadka (Yellow Arhar)

Curd- Plain Curd & Dahi Bada

Breads- Tandoori Roti, Naan & Butter naan

Rice - Jeera Rice

Side Items- Green Salad, Vinegar Onions, Papad, Mixed Pickles

Sweet Dish- Moong Dal Halwa & Ice Cream, Hot Gulab Jamun, Packed Glass Water

Packed Dinner: for others

Guaranteed Pax: 450

Menu – 4pc Puri, Aloo Matar(100gms), Jeera Rice(100gms), Salad , Gulab Jamun (1 pc each), Spoons and Napkins

Lanju