

Mess Contract

Karmaveer Bhaurao Patil Boy's Hostel
Kalina Campus
University of Mumbai , Mumbai

Karmaveer Bahurao Patil Boy's hostel, University of Mumbai inviting paper tender contract of Mess services for the benefit of its students for the period of one year commencing from the **date of agreement**, which can be extended further for the period of two years on satisfactory services at the sole discretion of the University on mutually agreed terms and conditions. Karmaveer Bhaurao Patil Boy's Hostel capacity is 120 nos. approx.

Mess contractors are requested to submit quotations in sealed envelope on or before Wednesday 12th September ,2024 till 5pm at KBP Boys Hostel office , University of Mumbai , Kalina, Vidyanagari Santacruz East, Mumbai-98.

Eligibility Criteria:

A Mess Contractor will be eligible only if the contractor satisfies the eligibility criteria given below:

1. The mess contractor should have at least 3 years experience in running a hostel mess or canteen in a university (central /state)/ Autonomous institutions where the institution must have residential hostel. Documentary evidence, such as an experience certificate, issued from the concerned educational institute/university should be furnished.
2. Presently, the Mess Contractor should have running/ongoing contract of hostel mess or canteen for a capacity of 150 nos. approx. students in a University (Central/State)/Autonomous Institutions having residential hostel. Documentary evidence such as experience certificate must explicitly mention the no. of students served.
3. The Mess contractor should have certified copy of Registration/Shop and Establishment License issued under Maharashtra Shops and Establishment Act, 1948./Udyam Certificate.
4. The contractor should have certified copy of the License issued under the Food Safety and Standard Act, 1948.
5. The contractor should have certified copy of the Fire and safety license.

General Terms and Conditions:

Sr.no.	
1	Contractor will be required to deposit Rs. 50,000 (Rs. Fifty thousand) only in form of Demand Draft/Bank Guarantee as security deposit for Hostel Mess and Canteen Services.

2	Contractor has to pay rent Rs. 3000/- every month on or before 15 th . It is mandatory to pay rent if university authority change rent time to time.
3	Mess contractor should pay their electricity bill every month. Mess contractor will be responsible if fails to pay electricity bill.
4	University reserves the right to accept or reject the contract without assigning any reason whatsoever. The contract may be terminated after giving one-month notice by the University.
5	No person with any adverse police record will be allowed to work in the Hostel Mess.
6	The Contractor will ensure and comply with the provisions of various municipal and other Rules/Regulations/Laws of the Government in respect of wages and other benefits to their employees.
7	The University shall not be the party in case any dispute takes place between the Contractor and their employees.
8	Dispute, if any, between the Contractor and the University shall be subject to the Mumbai jurisdiction.
9	Menu may change as per discussion with the Hostel Mess and Canteen committee with vendor. Hostel Mess & Canteen committee will evaluate the quality of food and the materials used for preparation of the food and will have the right to impose suitable fine/penalty in case of unsatisfactory service.
10	The Contractor should maintain a complaint register inside the canteen and should be produced on demand by any of the user. Non-production of this will be taken seriously by the university and suitable penalty shall be imposed as determined by the competent authority.
11	The workers employed by the contractor shall wear uniform and name-badge, which will be provided by the contractor itself. This should be implemented within 15 days from the date of signing the agreement. These workers are not employees of the university and shall not have any claims whatsoever on the university and shall not act detrimental to the interest of the university.
12	The food served by the caterer has to be prepared in clean and hygienic and safe conditions as per the menu and healthy sanitary methods.
13	Caterer should wash and maintain dining hall, hand-wash area, dish wash area etc. in highly clean conditions. caterer should also provide hand sanitizer and hand wash.

14	The caterer should collect the garbage from the kitchen, dining-hall, dish-wash area and dispose of the same every morning. The surrounding should be kept clean and hygienic by the caterer.
15	The caterer should maintain high quality of hygiene, sanitation and safety in the kitchen and dining hall. All the surrounding area of the mess premises should be cleaned and washed daily by the caterer.
16	After every meal (breakfast, lunch and dinner) all the plates, glasses, spoons and other cutlery are to be cleaned in soap solution and hot water and dried and kept ready for the next meal by the caterer. The caterer must use cleaning material of high quality.
17	Mess workers should be strictly asked to make the use of hand gloves, aprons, cooking hats etc.
18	Dining hall and kitchen should be washed with water and soap solution and mopped after every meal by the caterer.
19	Water cooler and purifier should be cleaned and maintained properly by the caterer.
21	All the utensils, dinner set and other equipment's required in the mess should be arranged by the caterer and replaced if missing/damaged in the kitchen.
22	The caterer shall vacate the provided premises and hand over all fixtures, furniture etc. which are University property in good condition at the termination of the contract.
21	The caterer shall not make or permit any construction or structural alternation or additional fittings inside the premises or the work place without prior written approval of the competent authority.
22	Staff strength in each category of Cooks, helpers should be optimum and of sound health and finalized in consultation with Hostel Mess & Canteen Management committee of the University.
23	Employment of child laborers (below 18 years) is totally prohibited. It is responsibility of the caterer to comply with all formalities of Labour office including obtaining necessary labour license of the Govt. of Maharashtra of the current works. In case of non-compliance of the above, penalty as per government norms will be imposed on caterer.
24	The caterer shall be responsible for the proper conduct and behaviour of the employees engaged. The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the dining facility
25	The Caterer should ensure that all the employees are free from communicable diseases. Medical certificates to this effect should be

	made available for inspection by the authorities.
26	The University reserves the right to review and modify the terms and conditions periodically.
27	The items of food served will be checked by the quality committee constituted by the Hostel Mess & Canteen Management Committee of the University. Such quality audit may be a test audit or random audit. In case of dispute on quality between caterer and the quality committee, Registrar of the University will be the sole arbitrator and His/ her decision shall be final and binding on both the parties. Since the service includes food and eatable. PFA Rules 1955 is binding on the caterer and registered in the state of Maharashtra at appropriate authorities.
28	The catering contractor agrees to carryout minor maintenance jobs such as replacement of light bulbs, tube lights etc. Expenses on repairs and maintenance of equipment .if any, shall be borne by the caterer.
29	The catering contractor agrees for replacement of gas cylinders and procurement of good quality provisions and other consumables at his own cost.

Daily Mess functioning timings:

Breakfast & Tea/coffee/milk: 7:30 am to 9am.

Lunch: 12:30pm to 2:30 pm

Evening Tea /Coffee/Snacks: 5pm to 6pm

Dinner: 7:30pm to 9pm.

During Exam period:

1. Mess should remain opens on Sunday evening.
2. Mess Contractor have flexibility of keeping paid snacks during midnight timing: 10.30pm to 1.30am.
3. Unlimited salad will be provided during lunch and dinner. It will comprise of lemon and any three of the following in every meal: Tomatoes, cucumbers, onions, beetroots, carrots, and cabbage.
4. Mouth freshener (Fennel seeds and sugar) and Pickle to be provided with every meal.
5. *Paneer* is to be served twice a week if so decided in the menu.
6. *Chaos*(1glass of 200 ml), *Lassi*(1glass of 200 ml), *Raita*, *shrikhand*, *curd rice* each, must be served during lunch on one day of the week, if so decided in the menu. On other days when *chaas/lassi/raita/shrikhand/curd rice* will not be served, curd must be served.
7. Coconut *chutney* & *sambhar* will be served with all south Indian dishes (like *idli, dosa, uttappam*.etc.)
8. Sweet Dish or one serving of Fruit have to be served with dinner on all days. Sweets must include variety from all parts of the country like Bengali, Gujarati,

South Indian sweets etc.

9. Whenever butter is provided, Students will be served ~20gm soft butter. Ketchup has to be provided along with dishes like *Maggie*, *Samosa*, *Paratha* etc.
10. Imli Chutney will be served with items like samosa, kachori, all types of chats etc.
11. Caterer shall not undertake any other catering to any of the functions of the University.
12. The caterer shall not serve food cooked in the premises in the dining room of the hostel to any one other than the girl students of the hostel or University.
13. Rebate will be given to students on which they do not avail mess facility only by prior notification of one day in writing (record to be maintained in the register).

List of Menu:

Contractor has to quote their rates of food items given below and send to Karmaveer Bhaurao Patil Boy's Hostel, Mumbai University campus, Vidyanagri, Santacruz (E) office in sealed envelope.

S.No	Items	Rate Offered
	BEVERAGE	Rs.
1.	Hotcoffee	
2.	Tearegular	
3.	Shake	
4.	Lassi	
5.	ColdCoffee	
6.	TeaLemon/Green	
7.	TeaSpecial	
8.	Standard cold Drink All Brand available in the Market	
9.	Mineral Water (Standard)	
	Breakfast	
10.	Upma	
11.	Kanda Poha + Chutney	
12.	Aloo Paratha	
13.	Onion Uttappa	
14.	Masala Dosa	
15.	MenduVada	

16.	Masala Dosa each with Sambar	
17.	Plain(sada)Dosa with Sambar	
18.	Uttappam with chutney	
19.	Vada(2piece)each with Sambar	
20	Vada + Paav	
21.	Veg.Cutlet(2piece) with sauce	
22.	Veg.Sandwich(TwoSliceof Bread with sliced Fresh Vegetables and spread)	
23.	Cheese Sandwiches(Two	
24.	Breadand Butter(TwoSlice of Bread with Butter spread)	
25.	Bread and Jam(TwoSlice of Bread with Jam spread)	
26	Egg Omlet	
27.	Sheera	
28.	Misal Paav	
29.	Sabudana Khichdi	
30.	Idli(3pieces)with sambar& chutney	
31.	Dhokla	
32.	Upma with chutney	
33.	Poori(5)with Sabji	
34.	Pav Bhaji(2piecesof pav)	
35.	Chhole Bhature	
36	Boiled egg	
	Special Dishes	
37.	Veg.Biryani with curry	
38.	Rajma Chawal	

39.	Seasonal Vegetable curry	
40.	Puri Aloo(3 Nos.)	
41.	IceCream	
42.	Yoghurt	
43.	FlavoredMilk	
44.	Juices(Tetra Pack)	
45.	ChickenBiryani	
46.	ChickenCurrythali	
47.	Chicken fried	
48.	Chicken masala	
49.	Chicken sukka	
50.	Chicken masala	
51.	Double burji	
52.	Single burji	
53.	Single half fry	
54.	Double half fry	
55.	Boiled egg burji	
56.	VegetableFriedrice	
57.	Jeera rice(Full/Half)	
58.	Egg Fried Rice	
59.	Veg Schezwan Rice	
60.	Veg Hakka Noodles	
61.	Chicken fried rice	
62.	Chicken s/z rice	
63.	Chicken hakka noodles	
64.	Egg sezwan noodles	
65.	Egg noodles	
66.	Veg Pulav	
67.	PaneerCurry/Masala	
68.	Veg biryani	
69.	Paneer Mutter	
70.	SevBhaji	
71.	Mix veg	
72.	Veg Kolhapuri	
73.	AlooSchezwan Dry	
74.	Chapati	
75.	StuffParatha	
76.	Dalfry(TurDal)	
77.	Dal Tadka	
78.	AlooGobiMasala	

79	Dum Aloo	
80	Paneer Mutter	
81	Tomato Chutney	
82	Fish Curry	
83	Fish Fry	
84	Dahi-Chura	
85	Biscuit	
86	Cake	

General Mess Menu:

The following is the general structure of the menu. The detailed menu is provided in the table that follows :-

	Food items menu
Breakfast	One Indian dish like Idli Sambhar, Wada Sambhar, Upma, Kanda Poha, Uttapa, Sabudana Wada, Sabudana Khichdi, Dhokla, Dosa, Bread Pakoda, Sandwich, Pasta.
Lunch	Rice, Chapatti (with and without oil), Unlimited Dal or Sambar or Curry, one vegetable, one pulse, Salad, Curd / Raita / Chaas. One Papad (thrice a week), Pickle, One Serving of Fruit.
Dinner	Rice, Chapatti (with and without Ghee), or Plain Parantha or Poori, Unlimited Dal or Sambar or Curry, one vegetable, one pulse, Salad, Curd/Raita/Chaas. One Papad (thrice a week), Pickle, Sweet Dish

	Food items menu	Rates offered
Lunch/Dinner Full	2 bhaji+4 Roti+1 Rice+ 1 Daal+ 1 curd/raita/sweet	

MESS CHARGES (as per the menu attached)

Monthly Mess Charges (should not be quoted greater than Rs. 4000/- per month excluding taxes)

Mess service	Amount
Breakfast	
Lunch	
Evening Tea /coffee with snacks	
Dinner	
Monthly rate	

Signature of The Mess Contractor with seal

MENU DETAILS

SAMPLE HOSTEL MESS MENU (STANDARD THALI MEAL)

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	1. IDLISAMB AR CHUTNEY 2. BREADBUTTER /JAM 3. TEA/COFFEE	1. RAJMAMASALA 2. BHINDIMASALA 3. PLAIN RICE 4. CURD 5. SALAD 6. PICKLE	1. SAMOSA 2. TE A/ COFF EE 3. CHUTNEY	1. STUFFDUMALOO 2. KAALIMASO OR DAAL 3. JEERARICE 4. BUTTERCHAPATI 5. SALAAD 6. PICKLE
TUESDAY	1. ALOOPARATHA 2. BREADBUTTER /JAM 3. TEA/COFFEE	1. ALOOSoyABIN/AL OO SHIMLA MIRCH 2. WHITEMUTTER 3. RICE 4. BUTTERMILK 5. BUTTER/PLA IN CHAPATI 6. SALAD 7. PICKLE	1. CUTLET 2. TE A/ COFF EE 3. CHUTNEY	1. LOKICHANA 2. MIXDAAL 3. RICE 4. BUTTER/PLA IN CHAPATI 5. KHEER 6. SALAAD 7. PICKLE
WEDNESDAY	1. MOONGDA AL CHILLA / JAVE 2. BREAD BUTTER/JA M 3. TEA/COFFEE	1. DRYCHOLE 2. BUTTER/PLA IN CHAPATI/MASA LA POORI 3. BUNDIRAITA 4. PAPAD 5. SALAD 6. PICKLE	1. MAGGIE 2. TE A/ COFF EE	1. MUTTERPANEER 2. BUTTER/PLA IN CHAPATI 3. DAL 4. RICE 5. SALAAD 6. PICKLE
THURSDAY	1. UTTAPAM /SAMB AR CHUTN EY 2. BREADBUTTER /JAM 3. TEA/COFFEE	1. ALOO BEANS / SEASONALVEGETA BLE 2. KAALACH ANA MASALA 3. PLAIN RICE 4. BUTTERCHAPATI	1. DRY MANCHURI AN 2. TE A/ COFF EE	1. ALOOSHIM LA MIRCH 2. DAL FRY 3. RICE 4. BUTTER/PLA IN CHAPATI
		5. SALAD 6. PICKLE 7. CURD		5. SALAD 6. PICKLE
FRIDAY	1. UPMA 2. BREADBUTTER /JAM 3. TEA/COFFEE 4. Sprouts	1. GREENVEGETABLE 2. KADI 3. VEGRAITA 4. BUTTER/PLA IN CHAPATI 5. RICE 6. SALAD 7. PICKLE	1. VEG SANDWI CH 2. TE A/ COFF EE	1. DOSA 2. COCO NUT CHUTNE Y 3. SAMBAR 4. PLAIN RICE

SATURDAY	1. PANEER PARATHA 2. BREAD BUTTER / JAM 3. TEA / COFFEE	1. ALOOPALAK 2. DAAL FRY 3. BUTTERMILK 4. BUTTER / PLAIN CHAPATI 5. RICE 6. SALAD 7. PICKLE	1. KACHA UD I + CHUTNEY 2. TEA / COFFEE	1. ALOOTAMA TO SABZI 2. KHICHADI 3. JEERARICE 4. BUNDI 5. PLAIN PARATHA 6. SALAD 7. PICKLE
SUNDAY	1. POORI + ALOO SABJI 2. BREAD BUTTER / JAM 3. TEA / COFFEE	1. KADDU CHANA / DRY ALOO GOBHI 2. DAAL FRY 3. BUTTER / PLAIN CHAPATI 4. RICE 5. CURD 6. SALAD 7. PICKLE	1. DAHI BHALLE 2. TEA / COFFEE	1. PALAK PANEER / CHICKEN GRAVY 2. DAAL FRY 3. JEERARICE 4. MOONG DAAL HALWA 5. BUTTER ROTI 6. SALAD 7. PICKLE

Brands of consumables permissible in Karmaveer Bhaurao Patil Boy's Hostel, Vidyanagar campus, University of Mumbai,

Item Brand

Salt	Tata, Annapurna, Nature Fresh
Spices	M.D.H. Masala, Satyam, Badshah, Everest
Ketchup	Maggi, Kissan, Heinz
Sunflower Oil	Fortune, Nature Fresh, Godrej
Pickle	Mother's Recipe, Pravin, Priya, Bedekar, Nilon
Atta	Ashirvad, Annapurna, Nature Fresh
Instant Noodles	Maggi, Chings
Papad	Lijjat
Butter	Amul, Britannia, Mother Dairy
Bread	Modern, Kwality, Wibs
Jam	Kisan or Maproor Mala
Ghee	Amul, Mother Dairy, Britannia, *
Shrikhand	Warana, Amul *
Cow / Buffalo Milk	Mahananda, Amul, Warana, Mother Dairy (Without Water) *
Tea	Brookbond, Lipton, Tata, *
Rice / Dal / Pulses	Surti Kolam or Wada Kolam

Note: The Caterer may use any other standard brands that are applicable with prior approval by the concerned Hostel Authorities


Warden

KBP Boys Hostel
University of Mumbai

