GIIIO Featir REL

SHRI MATA VAISHNO DEVI UNIVERSITY

Kakryal, Katra -182320 (J&K)

(A State University recognised by UGC u/s 2(f) & 12(B) and ranked 78th among Engineering Institutions; Top 100 Business Schools and among top 150 Universities in the NIRF 2020 ranking of MHRD, GoL)

SHORT TERM TENDER NOTICE

SMVD University invites sealed tenders from reputed and registered firms for providing Catering Services at Shri Mata Vaishno Devi University in connection with Higher Education Department Sponsored Entrepreneurship Development Program (EDP) scheduled to be held on 7th March, 2022 to 14th March, 2022

The rates quoted should be inclusive of all taxes and charges at the above mentioned venue.

Conditional tenders/offers shall not be accepted.

The tenders must reach SMVDU Campus Kakryal (Katra) latest by **04.03.2022**, **11:55** am

The University reserves the right to accept or reject any tender / all tenders without assigning any reasons thereof.

The copy of Menu is enclosed herewith.

No: SMVDU/FoM/22/06 Sd/-

Dated: 02.03.2022 Dean, Faculty of Management

Short term tender for Providing catering services in Higher Education Department Sponsored Entrepreneurship Development Program from 7-14 March

2022, at SMVDU,	Kakryal	, Katra
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S.no.	Program	Menu		
	Detail	Lunch	Tea	No. of
				Students
1.	07.03.2022	Prantha (Mix)	Tea + Rs. 5 MRP	90
		Mix Vegetable	Biscuit	
2.	08.03.2022	Rajma Rice	Tea + Rs. 5 MRP	90
			Biscuit	
3.	09.03.2022	Puri Channa	Tea + Rs. 5 MRP	90
			Biscuit	
4.	10.03.2022	Chapati	Tea + Rs. 5 MRP	90
		Mix Vegetable	Biscuit	
5.	11.03.2022	Puri Channa	Tea + Rs. 5 MRP	90
			Biscuit	
6.	12.03.2022	Chapati	Tea + Rs. 5 MRP	90
		Aloo Sabzi	Biscuit	
7.	14.03.2022	Assorted Naan	Tea + Rs. 5 MRP	90
		White Channa	Biscuit (Morning)	
			Tea + Rs. 5 MRP	
			Biscuit	
			(Evening)	

Note:

Rates per plate for Lunch and Tea is to be quoted

GENERAL INSTRUCTIONS

- Food cooked should be properly cleaned before preparation.
- Less oil and spices should be used in the preparation of food.
- Food should be cooked in good quality oil.
- Only staff which is fully vaccinated should be engaged for preparation of food including cleaning, cutting, cooking and serving