SHRIMATAVAISHNODEVIUNIVERSITY

 $Kakryal, Katra-182320 (J\&K) \\ (A State University recognised by UGCu/s2(f)\&12(B) and ranked 78^{th} among \\ Engineering Institutions; Top 100 Business Schools and among top 150 Universities in the NIRF 2 \\ 020 ranking of MHRD, GoI.)$

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 from 20th Dec, 2022 to 30th Dec, 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 sealed tenders must reach SMVDU Campus Kakryal (Katra) latest by 12:30 pm 16.12.2022

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

No:SMVDU/FoM/22/155

Sd/-

Dated: 13.12.2022 **Program Coordinator**

Short Term Tender for Providing Catering Services in Higher Education <u>Department Sponsored Entrepreneurship Development Program, for</u> students from 20-30 December 2022, at SMVDU, Kakryal, Katra

S.no.	Program	Menu		
	Detail	Lunch	Tea	No. of
				Students
1.	20.12.2022	01 Dal, 01 Vegetable	Tea + Rs. 5 MRP Biscuit	90
2.	21.12.2022	(Sabzi), Rice and	Tea + Rs. 5 MRP Biscuit	90
3.	22.12.2022	Chapati/ Naan, Salad, Water.	Tea + Rs. 5 MRP Biscuit	90
4.	23.12.2022	vvaici.	Tea + Rs. 5 MRP Biscuit	90
5.	27.12.2022	Dal and Sabzi should	Tea + Rs. 5 MRP Biscuit	90
6.	28.12.2022	be changed on	Tea + Rs. 5 MRP Biscuit	90
7.	30.12.2022	alternate days	Tea + Rs. 5 MRP Biscuit	90
			(Morning)	
			Tea + Rs. 5 MRP Biscuit	
			(Evening)	

Note:

Rates per plate for Lunch and Tea is to be quoted inclusive of GST

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