

**EXPRESSION OF INTEREST (EOI) for OPERATING MOBILE
CANTEEN FACILITY/ FOOD TRUCK (VEG) IN INDIAN INSTITUTE
OF SCIENCE CAMPUS, BANGALORE**



Tender No: R/Amenities /Mobile Canteen Facility - EoI/June - 2026

Tender Document	The tender document can be downloaded from the Institute website
Issue of EOI document date	19.06.2026
Last Date and Time of submission of the EOI	10.07.2026, 03:00 PM
Date Time and Venue of opening of the proposals	Will be intimated subsequently. Kindly visit the Institute website for regular updates.

All bidders are requested to visit the Institute website for regular updates: <https://iisc.ac.in/all-tenders/>

1.	INVITATION FOR EXPRESSION OF INTEREST												
	<p>The Office of Amenities, Indian Institute of Science (IISc), Bengaluru invites Expressions of Interest (EOI) from reputed and experienced firms, food service operators, restaurant chains, food truck operators for operating Mobile Canteen Facility/Food Truck within the IISc Campus.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">Ser</th> <th style="width: 30%;">Type of Shop</th> <th style="width: 30%;">Timing</th> <th style="width: 30%;">Name of the Premises</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">Mobile Canteen Facility</td> <td style="text-align: center;">8:00 AM to 7:00 PM*</td> <td style="text-align: center;">Within IISc Campus</td> </tr> </tbody> </table> <p>* The vendor shall, if directed by the Competent Authority, extend the service timings and operate on a day-and-night basis from 8:00 A.M. to 4:00 A.M., or for such extended hours as may be specified by the Institute from time to time. * The vendor shall, if directed by the Competent Authority, relocate and operate the Mobile Canteen Facility/Food Truck from any other location within the IISc campus during night-time or extended service hours as specified by the Institute. The objective of this EOI is to identify competent and reputed operators capable of providing quality food and beverage services to the campus community while maintaining high standards of hygiene, service quality, food safety, and customer satisfaction.</p>	Ser	Type of Shop	Timing	Name of the Premises	1	Mobile Canteen Facility	8:00 AM to 7:00 PM*	Within IISc Campus				
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1	Mobile Canteen Facility	8:00 AM to 7:00 PM*	Within IISc Campus										
2.	ABOUT IISc CAMPUS												
	<p>The Indian Institute of Science (IISc) is a premier research and academic institution in India, home to over 500 faculty members and their families, 5,000 students, and 2,000 support staff. Spread across a sprawling 400-acre campus; the Institute regularly hosts national and international conferences, workshops, seminars, symposiums, and training programs.</p>												
3.	SCOPE OF WORK												
	<p>MOBILE CANTEEN FACILITY The selected vendor shall:</p> <ul style="list-style-type: none"> (i) Operate and manage a Food Truck at the location designated by the Institute. (ii) Supply and maintain the food truck, equipment, kitchen appliances, and service infrastructure. (iii) The proposal of freshly prepared foods are majorly divided into following categories: <table border="1" style="width: 100%; border-collapse: collapse; margin: 10px 0;"> <thead> <tr> <th style="width: 10%;">Ser</th> <th style="width: 90%;">Name of Category</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">South Indian Dishes</td> </tr> <tr> <td style="text-align: center;">2</td> <td style="text-align: center;">North Indian Dishes</td> </tr> <tr> <td style="text-align: center;">3</td> <td style="text-align: center;">Ragi and Millet Based Food</td> </tr> <tr> <td style="text-align: center;">4</td> <td style="text-align: center;">Hot and Cold Beverages</td> </tr> <tr> <td style="text-align: center;">5</td> <td style="text-align: center;">Snacks</td> </tr> </tbody> </table> (iv) The vendor shall use fresh and good-quality ingredients and maintain food safety standards prescribed by FSSAI and other applicable statutory authorities. (v) The use of adulterated ingredients prohibited colours, additives, preservatives, or any unsafe substances is strictly prohibited. The vendor shall ensure consistency in food quality and maintain proper storage, handling, preparation, and serving practices at all times. (vi) Provide digital payment facilities. (vii) Obtain and maintain all statutory licenses and approvals. 	Ser	Name of Category	1	South Indian Dishes	2	North Indian Dishes	3	Ragi and Millet Based Food	4	Hot and Cold Beverages	5	Snacks
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1	South Indian Dishes												
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4	Hot and Cold Beverages												
5	Snacks												

	<p>(viii) Service must be provided mandatorily from 8.00 A.M to 7.00 P.M on all the seven days of the week. However, if directed by the Competent Authority, the vendor shall extend the service timings and operate on a day-and-night basis from 8:00 A.M. to 4:00 A.M., as instructed by the Institute.</p> <p>(ix) The vendor shall, if directed by the Competent Authority, shift and operate the Mobile Canteen Facility/Food Truck from any other location within the IISc campus for night-time or extended-hour services.</p> <p>(x) The vendor may propose additional menu items for consideration and approval by the Institute.</p>
4.	General Terms and Conditions
	<p>(a) Contract Duration and Renewal</p> <p>The contract shall be initially valid for a period of 02 (two) years; However, the vendor will be reviewed on regular basis, in case of poor performance or feedback, the Institute reserves the right to terminate contract without any notice. The contract may be extended for an additional period upon mutual agreement and at the sole discretion of the Institute.</p> <p>(b) Termination of Contract</p> <p>(i) The Institute reserves the right to terminate the contract by providing one (1) month's written notice without assigning any reason.</p> <p>(ii) In case of serious lapses or breaches, the Institute may cancel the contract with immediate effect, requiring the bidder to vacate the premises.</p> <p>(iii) The bidder may terminate the contract by providing three (3) months' written notice and settling all outstanding dues to the Institute.</p> <p>(c) Licensing Requirements</p> <p>The bidder must possess valid licenses and permits from the appropriate authorities to operate the establishment. Additionally, the bidder shall obtain and produce a license under the Contract Labour (Regulation and Abolition) Act, 1970, if required by law. The employment of child labour is strictly prohibited.</p> <p>(d) Compliance with Labour Laws</p> <p>The bidder shall maintain accurate records of payments, including minimum wages and statutory benefits for all workers. The bidder is solely responsible for compliance with labour laws and shall indemnify the Institute against any liabilities arising from non-compliance and failure of statutory obligations.</p> <p>(ii) The bidder shall furnish the names, addresses, and identity details of all personnel engaged for operation of the Food truck.</p> <p>(iii) The personnel engaged by the bidder shall not be deemed employees of the Institute and shall have no claim whatsoever against the Institute.</p> <p>(iv) All personnel shall comply with the security regulations and instructions issued by the Institute authorities and shall maintain proper conduct and discipline while on campus. Any activity detrimental to the interests of the Institute shall not be permitted.</p> <p>(e) Scope of Contract</p> <p>This contract is solely for the provision of services to the Institute community at IISc. It shall not be construed or interpreted as a labour contract under any circumstances.</p> <p>(f) Security Deposit</p> <p>The selected bidder must deposit a security amount equivalent to 11 eleven months' license fee and other charges in the form of a demand draft. The security deposit will be adjusted against any loss or damage to the property or the Inventory provided by IISc. The right of assessment of such a loss or damage vests with IISc.</p> <p>(g) Agreement Execution</p> <p>Upon awarding the contract, the selected bidder must enter into an agreement with the Institute as per the prescribed terms and conditions.</p>

(h) Liability for Injury, Damage, or Loss

The bidder shall be solely responsible for any injury, damage, or accidents involving their workers, as well as for any loss or damage to equipment or property within the work area due to fire, negligence, or carelessness.

(j) Worker Information and Conduct

(i) The bidder shall provide the names and addresses of all workers employed under this contract.

(ii) Workers employed by the bidder are not employees of the Institute and shall have no claims against the Institute. They shall not act in any manner detrimental to the Institute's interests.

(iii) Workers must comply with all security regulations as directed by the Institute's Security & Fire Fighting Officer.

(iv) Workers are prohibited from forming unions or engaging in trade union activities on the Institute campus.

(k) Accommodation for Workers

The Institute will not provide accommodation for bidder workers. The bidder must make independent arrangements for worker accommodation.

(l) Proposal Completeness

The proposal must be complete in all respects and meet all submission requirements. Incomplete proposals may be rejected.

(m) Proposal Validity

The proposal shall remain valid for 180 (one hundred eighty) days from the date of opening. During the validity period, the bidder shall not withdraw or modify the proposal.

(n) Proposal Format

The proposal and its envelope must clearly display the name and address of the bidder. All submitted documents must be **duly signed and stamped**.

(o) Right to Accept or Reject Proposals

The Institute reserves the right to accept or reject any or all proposals, in whole or in part, without assigning any reason.

(p) Final Decision

In all matters related to this contract, the decision of the Institute's Director shall be final and binding.

(q) Dispute Resolution

Any disputes arising from this tender shall be resolved through mutual negotiation. If a resolution is not reached, the matter shall be subject to the exclusive jurisdiction of the courts in Bangalore.

(r) Technical Evaluation

The Institute reserves the right to verify technical specifications through various sources, including submitted brochures, company websites, etc. Inconsistencies or ambiguities in the information provided may lead to disqualification.

(s) Penalties for Damage or Loss

Damage or loss of goods, as well as mishandling or mismanagement, shall attract appropriate

penalties. Detailed penalty clauses will be included in the contract award letter.

(t) Food Quality, Hygiene and Safety

The vendor shall use fresh and good-quality ingredients and maintain food safety standards prescribed by FSSAI and other applicable statutory authorities. The use of adulterated ingredients prohibited colours, additives, preservatives, or any unsafe substances is strictly prohibited. The vendor shall ensure consistency in food quality and maintain proper storage, handling, preparation, and serving practices at all times. The Institute reserves the right to conduct inspections, audits, and food quality checks at any time during the contract period. The bidder shall furnish a duly signed undertaking confirming compliance with the above requirement. Failure to submit the undertaking may result in rejection of the bid.

(u) Sub-Contracting

The Contractor shall not assign, transfer, or sub-contract the whole or any part of the work under this contract without obtaining prior written approval from the Institute. The Contractor shall remain solely responsible for the due performance, quality, safety, and timely completion of the work. Any unauthorized assignment or sub-contracting shall constitute a breach of contract and may result in termination of the contract, forfeiture of security deposit/performance security, and such other actions as deemed appropriate by the Institute.

(v) Centralized Menu Listing, Billing and Order display System

In the event the Institute introduces a Centralized Menu Listing, Billing and Order display System during the contract period, the successful bidder shall extend necessary cooperation and comply with the requirements of the system, as prescribed by the Institute from time to time.

(w) Uniform Signage Board

The successful bidder shall install and maintain a uniform name display board/signage at the allotted premises as per the design and specifications prescribed by the Office of Amenities, IISc.

(y) Ownership / Availability of Food Truck

The successful bidder shall either own a Food Truck/Mobile Canteen vehicle or have a valid lease/rental arrangement for such a vehicle. The successful bidder shall submit documentary evidence such as the Vehicle Registration Certificate (RC), lease agreement, rental agreement, or any other legally valid document establishing possession and operational control of the vehicle prior to commencement of operations. Failure to furnish such documents within the period prescribed by the Institute may result in cancellation of the award of contract.

5. ELIGIBILITY CRITERIA

The bidder shall meet the following minimum eligibility criteria:

(a) Experience

The bidder must have:

- (i) The bidder should have a **minimum of two (02) years of experience** in the catering and/or hotel business.
- (ii) The bidder should have a **minimum of one (01) years of experience** in providing catering services to **major Government and Public sector organisation, Corporate Sector institutions, reputed malls or food courts, reputed restaurants**. Documentary evidence supporting this experience must be furnished with the **Technical Bid**.
- (iii) The bidder must be actively operating a similar food and beverage establishment in Bengaluru for at least one year immediately preceding the date of bid submission.

(b) Statutory Requirements

The bidder shall possess:

- (i) Valid FSSAI Licence.

	<ul style="list-style-type: none"> (ii) PAN. (iii) GST Registration. (iv) Labour Department Certificate: Certificate issued by the Central/State Labour Department. (v) Any other statutory registrations required under applicable laws. <p>(c) Reputation The bidder shall submit a self-declaration certifying that:</p> <ul style="list-style-type: none"> (i) The bidder has not been blacklisted, debarred, or banned from business dealings by any Government Department, PSU, Autonomous Institution, University, Research Institution, Statutory Authority, or Corporate Entity. (ii) No major penalty, suspension, cancellation of licence, or blacklisting has been imposed on the bidder by FSSAI or any Government, statutory, or regulatory authority during the preceding three years on account of food safety violations, public health concerns, labour law violations, or operational misconduct. (iii) The information furnished in the bid is true and correct. The Institute reserves the right to verify the bidder's credentials, statutory compliance, operational history, and past performance through any appropriate means, including site inspections and client references. The bid may be rejected at any stage if any information is found to be false, misleading, or unsatisfactory. <p>(d) Financial Criteria</p> <ul style="list-style-type: none"> (i) The bidder should have had a minimum annual turnover of ₹15 lakh in each of the last two financial years. (ii) The bidder shall submit audited Income Tax returns and financial statements for the last two financial years. Failure to submit any of the documents specified will result in summary rejection of the bid.
6.	EOI SUBMISSION REQUIREMENTS
	<p>(a) Company Profile The bidder shall furnish detailed information regarding the organization/firm, including:</p> <ul style="list-style-type: none"> (i) Name of the Organization/Firm. (ii) Registered Office Address and Communication Address (iii) Contact Details including Phone Number and E-mail ID (iv) Ownership Details (v) Name and designation of the authorized signatory/person responsible for correspondence. (vi) Brief profile of the organization including nature of business and area of specialization. <p>(b) Experience Details The bidder shall provide documentary details regarding experience in the food and beverage sector, including:</p> <ul style="list-style-type: none"> (i) Number of years of experience in operating food service establishments such as restaurants, cafés, food courts, juice shops, food trucks, kiosks, or similar ventures. (ii) Details of existing outlets/establishments currently being operated by the bidder, including their locations and nature of operations. (iii) Experience in providing food and beverage services to educational institutions, research institutions, corporate establishments, IT parks, Government organizations, or similar establishments, if any. (iv) Details of major institutional or corporate clients served, if any. (v) Supporting documents such as work orders, agreements, completion certificates, client certificates, or any other documentary evidence substantiating the experience claimed by the bidder. <p>(c) Statutory Documents The bidder shall submit copies of the following valid statutory documents:</p> <ul style="list-style-type: none"> (i) Valid FSSAI Licence (ii) GST Registration Certificate (iii) PAN Card

- (iv) Shop and Establishment Registration, if applicable
- (v) Any other licence/registration/approval required under applicable laws for operation of food and beverage services
- (vi) Self-declaration regarding non-blacklisting/non-debarment by any Government Department, PSU, Autonomous Institution, University, Research Institution, or Corporate Entity

(d) Technical Proposal

The bidder shall submit a detailed technical proposal containing the following:

- (i) Concept note describing the proposed operational model and service approach.
- (ii) Proposed service model including mode of operation, manpower deployment, and customer handling mechanism.
- (iii) Proposed menu along with indicative pricing and category of food/beverage items proposed to be served.
- (iv) Hygiene and sanitation management plan include cleaning schedules and food safety practices.
- (v) Waste management and disposal plan including segregation and disposal methodology.
- (vi) Customer service mechanism includes grievance handling.
- (vii) Details of digital payment facilities proposed to be provided.
- (viii) Details of proposed kitchen equipment, appliances, storage systems, and operational infrastructure
- (ix) Any value-added services, innovative concepts, healthy food initiatives, or sustainability measures proposed by the bidder.

(e) Financial Information

The bidder shall furnish the following financial information/documents:

- (i) Turnover details for the last three financial years duly certified by a Chartered Accountant, wherever applicable
- (ii) Audited financial statements/Balance Sheets for the last three financial years
- (iii) Income Tax Returns for the last three financial years
- (iv) Financial capability statement demonstrating the bidder's ability to establish, operate, and maintain the proposed food and beverage venture successfully
- (v) Any other supporting financial documents considered relevant by the bidder.

7. SHORTLISTING AND SELECTION PROCESS

Selection shall be carried out through the following two-stage process:

Applications received in response to the EOI shall be evaluated based on the following parameters:

- (a) Eligibility criteria;
- (b) Relevant experience and performance of existing operations, including public feedback/ratings, wherever available;
- (c) Field visits and verification of facilities/operations, if considered necessary by the Institute;
- (d) Technical parameters and proposed operational plan; and
- (e) Financial capability.

Applicants shortlisted during Stage-I (Expression of Interest) may be required to make a presentation and/or participate in an interaction with the Evaluation Committee to demonstrate their proposal which includes operational methodology, service model, hygiene and sanitation management practices, customer service systems, menu concepts, and related aspects.

Based on the evaluation of the submitted documents, presentation, and overall assessment against the criteria prescribed by the Institute, only those applicants meeting the minimum qualifying requirements and benchmark standards shall be shortlisted for participation in Stage-II (Request for Proposal/Submission of Financial Bid).

The Institute reserves the right to determine the shortlist of applicants at its sole discretion, and the

decision of the Institute in this regard shall be final and binding on all applicants.

(a) Stage-II: Request for Proposal (RFP)

After evaluation of EOI Shortlisted bidders shall be invited to submit:

- (i) Detailed Technical Bid
- (ii) Commercial Bid

The final selection shall be based on the QCBS methodology.

8. Technical Scrutiny and Evaluation Process

- (a) The Institute shall evaluate the Technical Bids without accessing the Commercial Bids.
- (b) The Sub-Committee may conduct site visits to the establishments/outlets of the bidders for verification of infrastructure, hygiene standards, operational capability, and service quality.
- (c) To qualify for financial evaluation, bidders must have at least one operational branch/outlet in Bengaluru and shall submit supporting documentary evidence.
- (d) The bidders may also be required to make presentations/interactions before the Committee to clarify their operational methodology, service model, hygiene and sanitation management practices, customer service systems, menu concepts, and related aspects.
- (e) The Institute reserves the right to require shortlisted bidders to conduct a live food tasting and service demonstration before the Evaluation Committee. The bidders shall prepare and present selected menu items specified by the Institute for assessment of food quality, taste, hygiene, presentation, portion size, service standards, and overall operational capability. The cost of such demonstration shall be borne by the bidder. The observations of the Evaluation Committee during the live tasting/demo may be taken into consideration while assessing the technical suitability of the bidder.

The Technical Evaluation shall be carried out based on the following criteria:

Ser.	Criteria	Max. Marks
1	Relevant Experience in Food & Beverage Operations (upto 02 years – 5 marks, more than 2 years – 1 mark for each additional year upto maximum marks of 5)	10
2	Institutional / Campus / Corporate Experience /Reputed malls or food courts/reputed restaurant (2-year experience – 05 marks, more than 2 years- 1 marks for each additional year of experience upto maximum marks of 5)	10
3	Financial Capability & Turnover (Turnover of 15 lakhs – 5 marks, more than 15 lakhs – 1 mark for each additional 5 lakhs upto maximum marks of 5)	10
4	Assessment Based on Site Visit to Existing Outlet(s) of bidder, including hygiene standards, food safety practices, cleanliness, customer service, infrastructure, operational efficiency, menu variety, and other parameters considered necessary by the Evaluation Committee	10
5	Proposal Presentation before the Evaluation Committee	5
6	Live Food Tasting / Demonstration before Evaluation Committee	5
Total		50

(e) Bidders securing a **minimum of 35 marks out of 50 in the Technical Evaluation shall qualify for opening of the Commercial Bid.**

(f) Commercial Bids of only technically qualified bidders shall be opened on the date and time to be intimated separately by the Institute.

9. Methodology for Technical and Financial Evaluation

(a) Technical Evaluation

Technical Bids shall be evaluated out of **50 marks** based on the criteria prescribed in the tender document.

Bidders securing a minimum of **35 marks out of 50** in the Technical Evaluation shall qualify for opening of the Commercial Bid.

The Technical Score (TS) for QCBS evaluation shall be normalized as follows:

$$TS = \frac{\text{Technical Marks obtained by the Bidder}}{\text{Highest Technical Marks obtained by any Qualified Bidder}} \times 100$$

Where:

- TS = Normalized Technical Score
- Highest Technical Marks = Highest technical marks secured among all technically qualified bidders

(b) Financial Evaluation

Those who have qualified first stage of EOI will be sent fresh invitation for submission of the financial bids.

Financial evaluation shall be carried out based on the prices quoted for the standard menu items prescribed by the Institute.

For the purpose of financial evaluation, the bidder had submitted their quotation against each item as per the standard menu decided by the institute, the total sum of prices quoted for all standard menu items by a bidder shall be divided by the total number of menu items to determine the **Average Price per Item**.

The bidder quoting the **Lowest Evaluated Average Price (L1)** shall be assigned a Financial Score of **100 marks**.

The Financial Score (FS) of other bidders shall be calculated as follows:

$$FS = \frac{\text{Lowest Evaluated Average Price}}{\text{Average Price of Bid under Evaluation}} \times 100$$

Where:

- FS = Normalized Financial Score
- Lowest Evaluated Average Price = Lowest Average Price quoted by any technically qualified bidder

Additional menu items proposed by bidders other than standard menu shall not be considered for financial evaluation.

(c) Final QCBS Evaluation

The final combined score shall be calculated by applying the prescribed weightages as follows:

$$\text{Final QCBS Score} = (TS \times 0.40) + (FS \times 0.60)$$

Where:

- TS = Normalized Technical Score
- FS = Normalized Financial Score

The bidder obtaining the **highest Final QCBS Score** shall be ranked **H1** and may be considered for award of the contract, subject to approval of the Competent Authority.

Bidder	Technical Marks (Out of 50)	TS (Normalized)	Average Price (₹)	FS (Normalized)	Final QCBS Score
A	45	100	120	83.33	89.99
B	42	93.33	100 (L1)	100	97.33(H1)
C	35	77.78	110	90.91	85.65

Calculation

For Bidder A:

$$\begin{aligned} & (100 \times 0.40) + (83.33 \times 0.60) \\ & = 40 + 49.99 \\ & = 89.99 \end{aligned}$$

For Bidder B:

$$\begin{aligned} & (93.33 \times 0.40) + (100 \times 0.60) \\ & = 37.33 + 60 \\ & = 97.33 \end{aligned}$$

(d) Tiebreaker clause

In the event of two or more bidders obtaining the same Final QCBS Score, the bidder securing the higher Financial Score shall be ranked higher. If the tie still persists, the bidder securing higher marks under Site Visit Assessment and Live Food Tasting/Demonstration shall be ranked higher.

10. COMMERCIAL OBLIGATIONS OF THE VENDOR

The selected vendor shall be responsible for:

- The agency will be provided with an earmarked space within campus for establishing a Mobile Canteen Facility/Food Truck at a nominal License fee of **Rs. 7.50/sft. Plus, GST** is applicable to all amenities at the campus from time to time.
- The Institute will provide a metered electricity connection to allotted premises. The selected bidder will be charged at the prevailing BESCO electricity rates applicable to the institute. Electricity consumption for common areas will be charged on a pro-rata basis (wherever applicable).
- The rate list for services rendered, mutually agreed upon with the successful bidder, will remain valid for 1 year. Based on the request received from the selected bidder, the institute may consider an annual upward revision of up to 5% in the service rate list, subject to approval.
- The selected bidder must digitize their transactions and accept payments via PoS machines, digital wallets, or other digital payment methods.
- The use of plastic is strictly prohibited. If Plastic bags or disposable plastic cups are found, a

	<p>penalty of Rs. 5000/- will be imposed for the first violation. Repeated violations will result in termination of the contract.</p> <p>(f) All equipment, storage and any other items must be contained within the allotted area.</p> <p>(g) Sub-letting or Sub-contracting is strictly prohibited. Any violation will result in immediate termination of the contract and forfeiture of the security deposit.</p> <p>(h) The prices for services rendered must be clearly and prominently displayed at the facility.</p> <p>(i) Upon award of the Contract, the selected bidder must commence operations within one month from the date of issue. Failure to do so will result in the cancellation of the contract award.</p> <p>(j) The Food Truck/mobile canteen vehicle shall be owned by the bidder or held under a valid lease. The bidder shall be solely responsible for obtaining and maintaining all registrations, permits, insurance, fitness certificates, taxes, and other statutory compliances required for its operation. Documentary evidence shall be furnished to the Institute upon request.</p> <p>(k) The Food Truck/Mobile Canteen vehicle proposed for operation shall be owned by the bidder or held under a valid lease/rental arrangement. The bidder shall be solely responsible for obtaining and maintaining valid registration, permits, insurance, fitness certificates, taxes, pollution control certificates, and all other statutory compliances required for operation of the vehicle throughout the contract period. Failure to maintain such compliances shall be treated as a breach of contract and may result in termination of the contract.</p>
11.	RIGHTS OF THE INSTITUTE
	<p>The Institute reserves the right to:</p> <ul style="list-style-type: none"> • Accept or reject any EOI. • Modify the scope of work. • Withdraw the EOI without assigning any reason. • Conduct site visits and verification of credentials. <p>The decision of the Institute shall be final and binding.</p>
12.	SUBMISSION OF EOI
	<p>Interested applicants may submit their EOI along with supporting documents on or before the date notified by the Institute.</p> <p>Office of Amenities Indian Institute of Science (IISc) Bengaluru – 560012 Email: amenities@iisc.ac.in Last Date for Submission: 10.07.2026</p> <p>Bidders requiring clarification may contact/mail the Office of Amenities, IISc, Bengaluru at 080 22932370 / amenities@iisc.ac.in</p>

APPLICATION FORM FOR SUBMISSION OF EXPRESSION OF INTEREST (EOI)

EOI for Operating Mobile Canteen Facility/Food Truck (Veg) at Indian Institute of Science (IISc), Bengaluru

1. GENERAL INFORMATION

(a) Name of the Organization/Firm:

**(b) Constitution of the Firm
(Proprietorship/Partnership/Company/Others):**

(c) Registered Office Address:

(d) Communication Address:

(e) Name of Authorized Signatory:

(f) Designation:

(g) Contact Number:

(h) Email ID:

(i) GST Number:

(j) PAN Number:

(k) FSSAI Licence Number:

(l) Details of Ownership of Food Truck/Mobile Canteen Vehicle

(i) Vehicle Registration Number:

(ii) Ownership Status

- Owned
- Leased
- Rented

(iii) Supporting Document Attached

- Yes
- No

2. EXPERIENCE DETAILS

- (a) Total Experience in Catering/Food & Beverage Business: _____ Years**
- (b) Experience in Institutional/Corporate/Government Catering: _____ Years**
- (c) Number of Existing Food Service Establishments Currently Operated:**
- (d) Details of Existing Establishments:**

Ser	Name of Establishment	Location	Nature of Business	Period of Operation
1				
2				
3				

(e) Details of Major Clients Served

Ser	Client Name	Nature of Service	Period
1			
2			
3			

3. FINANCIAL INFORMATION

Turnover Details

Financial Year	Annual Turnover (₹)
2024-25	
2025-26	

4. DECLARATION

I/We hereby certify that all information furnished in this application and accompanying documents is true and correct to the best of my/our knowledge and belief. I/We understand that any false statement or suppression of facts may result in rejection of the application.

I/We further undertake to comply with all terms and conditions prescribed by the Indian Institute of Science (IISc), Bengaluru.

Place: _____

Date: _____

Signature of Authorized Signatory

Name: _____

Designation: _____

Seal of Firm

UNDERTAKING FOR FOOD QUALITY, HYGIENE, AND SAFETY COMPLIANCE

(To be submitted on the bidder's letterhead)

Date: _____

To,
The Office of Amenities
Indian Institute of Science (IISc)
Bengaluru – 560012

Subject: Undertaking for Compliance with Food Quality, Hygiene, and Safety Requirements

I/We, _____, Proprietor/Partner/Authorized Signatory of M/s _____, having our registered office at _____, hereby undertake and declare that:

1. We shall use only fresh, good-quality, and safe ingredients for preparation and service of all food and beverages under the proposed Mobile Canteen Facility/Food Truck at the Indian Institute of Science (IISc), Bengaluru.
2. We shall strictly comply with all food safety, hygiene, sanitation, and quality standards prescribed by the Food Safety and Standards Authority of India (FSSAI) and all other applicable statutory authorities from time to time.
3. We shall not use any adulterated ingredients, prohibited colours, unauthorized additives, harmful preservatives, expired products, or any unsafe substances in the preparation, storage, handling, or serving of food and beverages.
4. We shall maintain consistency in food quality and ensure proper procurement, storage, handling, preparation, cooking, transportation (where applicable), and serving practices at all times.
5. We shall maintain hygienic conditions in food preparation, storage, service areas, equipment, utensils, and associated facilities in accordance with applicable food safety regulations.
6. We agree that the Institute shall have the right to conduct inspections, audits, food quality checks, laboratory testing of food samples, and verification of food safety practices at any time during the contract period without prior notice.
7. We shall promptly comply with any directions, observations, or corrective measures issued by the Institute in relation to food quality, hygiene, sanitation, and safety standards.
8. We understand and accept that any violation of food safety requirements, use of unsafe or adulterated materials, non-compliance with statutory regulations, or failure to maintain prescribed standards may result in penalties, suspension of operations, termination of contract, forfeiture of security deposit, and any other action deemed appropriate by the Institute.
9. We certify that the information furnished herein is true and correct to the best of our knowledge and belief.

We hereby submit this undertaking as part of our bid and agree to abide by the above conditions throughout the contract period.

For M/s _____

Signature of Authorized Signatory: _____

Name: _____

Designation: _____

Mobile No.: _____

Email ID: _____

Company Seal