TENDER ENQUIRY

FOR OPERATING SUBSIDISED VEG CANTEEN AT

INDIAN INSTITUTE OF SCIENCE, BANGALORE

Tender No.: R/Amenities/SubsidizedCanteen-TE/Oct- 2026

Issue of tender document date	**04.11.2026**
Last Date and Time of submission of the tender	**24.11.2026, 3:00 PM**
Date, Time and Venue of opening of the Technical Bids	Will be intimated subsequently.

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1. INTRODUCTION

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 programmes.

To provide **affordable, hygienic, and nutritious meals** to the campus community, the Institute operates a **Subsidised Canteen (Kabini)**. IISc invites **Open Tenders** from eligible and experienced agencies for the **operation, management, and maintenance of the Subsidised Canteen (Kabini)** within the IISc Campus, ensuring the provision of quality food and efficient catering services in accordance with the terms and conditions of the Tender Document.

Ser.	Type of Shop	Timing	Name of the Premises
1	Veg Canteen	8am to 7PM	Kabini Canteen

2 Pre-Qualification Criteria

The bidder shall satisfy the following minimum eligibility criteria. Documentary evidence in support of each criterion shall be furnished. Failure to satisfy any of the mandatory criteria or failure to submit the prescribed documents shall render the bid liable for summary rejection.

(a) Experience

(i) A minimum of **three (03) years** of experience in operating catering services, cafeterias, food courts, or similar food service establishments. Documentary evidence such as work orders, agreements, completion certificates, client certificates, or other supporting documents shall be submitted.

(ii) A minimum of **two (02) years** of experience in operating Canteen/Catering Services in any Corporate Organization, shopping mall, Reputed Educational Institution, Research Institution, Government Organization, Hospitals, Public Sector Undertaking (PSU), or similar establishment. Documentary evidence shall be furnished.

(iii) The bidder shall have **at least one (01)** operational Canteen/Restaurant in Bengaluru with a minimum experience **of one (01) year** as on the date of bid submission. Documentary proof shall be submitted.

(iv) The bidder shall have proven experience in serving or handling a minimum of **1,000 customers per day** at any one of its existing or previously operated Canteen/Restaurant/Similar food service establishments. Same will be verified by the institute at time of site visit.

(b) Statutory Requirements

(i) FSSAI Central/State Licence.
(ii) Permanent Account Number (PAN).
(iii) GST Registration Certificate.
(iv) Labour Department Registration Certificate issued by the Central/State Labour Department, wherever applicable.
(v) Employees' Provident Fund (EPF) Registration.
(vi) Employees' State Insurance (ESI) Registration.
(vii) Shops and Commercial Establishments Registration.
(viii) Trade Licence, wherever applicable.
(ix) Any other statutory registrations, licences, permits, or approvals required under applicable laws for operating an institutional canteen.

(c) Reputation

The bidder shall:

(i) Not have been blacklisted, debarred, suspended, banned, or declared ineligible by any Government Department, Ministry, Public Sector Undertaking (PSU), Autonomous Institution, University, Research Institution, Statutory Body, Local Authority, or any other Government Agency in India during the **preceding three (03) years** as on the last date of submission of bids.

(ii) Submit a **Notarized Affidavit** on a non-judicial stamp paper of appropriate value, duly sworn before a Notary Public, affirming that:

(a) The bidder has not been blacklisted, debarred, suspended, banned, or declared ineligible by any Government Department, PSU, Autonomous Institution, University, Research Institution, Statutory Body, or any other Government Agency in India during the preceding five (05) years;
(b) No order of blacklisting or debarment is currently in force against the bidder; and
(c) The information furnished in the bid is true and correct.

(iii) If, at any stage of the tender process or during the currency of the contract, the affidavit is found to be false, incorrect, or misleading, the Institute shall have the right to:

(a) Summarily reject the bid;
(b) Terminate the contract forthwith without assigning any reason;
(c) recover any loss or damage suffered by the Institute; and
(d) debar/blacklist the bidder from participating in future tenders of the Institute for a period as deemed appropriate by the competent authority, without prejudice to any other legal remedies available under law.

(d) Financial Capability

The bidder shall:

(i) Have achieved a minimum annual turnover of **₹2.00** crore in each of the last three financial years from catering or institutional food service operations.
(ii) Submit **CA-audited** Financial Statements and Income Tax Returns (ITRs) for the last three financial years.
(iii) Failure to satisfy the above financial eligibility criteria or to submit any of the prescribed documents shall render the bid non-responsive and liable for summary rejection.

3. Scope of Work

The Subsidised Canteen is intended to provide hygienic, nutritious, wholesome, and affordable meals to the students, faculty, staff, residents, visitors, and other authorised members of the Institute community.

(a) The selected agency shall be provided with the **Kabini Canteen** building and the surrounding area within the Institute campus for the purpose of operating the Subsidised Canteen. **No licence fee** shall be payable by the selected agency for the use of the said premises during the contract period. The premises shall be used solely for the operation and management of the Subsidised Canteen in accordance with the terms and conditions of this Tender Document and the Licence Agreement.

(b) The Institute shall provide electricity to the selected bidder for the operation of the Subsidised Canteen **at no additional cost, subject to a prescribed monthly electricity consumption of 4000-unit limit/cap**. The selected bidder shall utilise electricity judiciously and solely for the operation of the Subsidised Canteen. The use of electricity for any purpose other than the operation of the canteen or the installation of unauthorised electrical equipment shall be strictly prohibited. The electricity consumption of the Subsidised Canteen shall be monitored by the Institute. **Any electricity consumption in excess of the prescribed monthly limit/cap shall be charged to the selected bidder at the applicable rate as determined by the Institute.** The bidder shall be responsible for payment of such excess electricity charges. The Institute reserves the right to review and revise the prescribed electricity consumption limit and the applicable charges from time to time, based on operational requirements and prevailing electricity tariffs.

(c) In consideration of the exemption from payment of licence fee, electricity charges, and water charges, together with the infrastructure support provided by the Institute, the selected bidder shall provide quality, hygienic, and wholesome food products at reasonable and affordable prices, as approved by the Institute.

(d) The approved menu and price list, mutually agreed upon with the successful bidder, shall remain valid for a period of one year. Upon request from the agency, the Institute may consider an annual revision of prices up to a maximum of 5%, subject to approval by the competent authority.

(e) The selected bidder shall facilitate digital transactions and accept payments through UPI, Po's machines, digital wallets, and other approved electronic payment modes.

(f) The use of single-use plastic items, including plastic carry bags, cups, straws, and similar materials, is strictly prohibited. A penalty of ₹5,000/- shall be imposed for the first violation. Repeated violations may result in termination of the contract.

(g) All equipment, refrigerators, storage units, display counters, and other operational infrastructure shall be accommodated within the allotted premises.

(h) Subletting or subcontracting of the premises or services is strictly prohibited. Any violation shall result in immediate termination of the contract and forfeiture of the Security Deposit.

(i) The agency shall have no outstanding dues payable to IISc and shall not be involved in any litigation that may adversely affect the execution of the contract.

(j) The approved menu and price list shall be prominently displayed at the Canteen and shall be clearly visible to customers at all times.

(k) The successful bidder shall prepare and serve breakfast, lunch, dinner, snacks, beverages, and other approved food items strictly in accordance with the menu, quality standards, portion sizes, and rates approved by the Institute.

(l) The agency shall maintain high standards of cleanliness, hygiene, food safety, and waste management in and around the allotted premises in compliance with FSSAI regulations and other applicable statutory requirements.

(m) The successful bidder shall deploy adequate, qualified, experienced, and trained personnel for the smooth and uninterrupted operation of the Subsidised Canteen during the prescribed operating hours and shall ensure prompt, courteous, efficient, and customer-friendly service at all times.

(n) The successful bidder shall obtain and maintain, at its own cost, all licences, registrations, permits, approvals, and statutory clearances required under the applicable laws for the operation and management of the Canteen throughout the contract period.

(o) Upon award of the contract, the selected bidder shall commence operations within one month from the date of issue of the Letter of Award. Failure to do so may result in cancellation of the contract award.

(p) Operating Hours

The successful bidder shall operate the Subsidised Canteen during the timings prescribed by the Institute. The Institute reserves the right to revise the operating hours based on functional requirements, and the bidder shall comply with such directions.

(q) Quality of Raw Materials

The successful bidder shall use only **fresh, hygienic, good-quality, food-grade, genuine and unadulterated raw materials and ingredients** for the preparation and service of food.

All raw materials and ingredients shall comply with the **applicable standards, requirements and regulations of the Food Safety and Standards Authority of India (FSSAI)** and shall be procured from authorised/reputed suppliers and **valid FSSAI license for all your suppliers must be available**. All products shall be within their prescribed shelf life and fit for human consumption.

The use of Palm Oil/Palmolein, in any form, is strictly prohibited in the preparation of food under this contract. Only approved edible oils of good quality and suitable for food preparation shall be used.

All **milk and dairy products**, including but not limited to **milk, butter, curd, paneer, cream, cheese, ghee and other dairy products**, shall be **genuine, fresh, unadulterated and FSSAI-compliant** and shall be procured only from **reputed and established brands**, such as **Nandini, Amul, Milky Mist**, or other brands of comparable quality. The use of **loose, unbranded, adulterated or products of doubtful quality/origin** shall be strictly prohibited.

The successful bidder shall, whenever required, produce **purchase invoices, product labels, batch details, expiry dates and other relevant documents** to establish the

source, quality and compliance of the raw materials and ingredients used. The Institute shall have the right to inspect and reject any raw material or ingredient found to be adulterated, substandard, expired, contaminated or otherwise not conforming to the applicable food safety and quality requirements.

(r) Tea and Coffee Preparation Standards

The successful bidder shall ensure that tea and coffee are prepared and served in accordance with the following prescribed standards to maintain consistency in quality and taste:

Beverage	Prescribed Composition per Serving
Coffee	80 ml milk + 30 ml coffee decoction
Tea	70 ml milk + 40 ml water

The above proportions shall be maintained consistently for each serving. The successful bidder shall not dilute, alter or otherwise modify the prescribed composition without prior approval of the Institute.

The Institute reserves the right to inspect and verify the preparation method and composition of tea and coffee served at the canteen at any time during the contract period.

(s) Food Safety and Quality

The successful bidder shall comply with the provisions of the Food Safety and Standards Act, 2006, and all applicable regulations issued by the Food Safety and Standards Authority of India (FSSAI). Food shall be prepared, stored, handled, and served in a hygienic manner at all times.

(t) Third-Party Food Safety Audit

The successful bidder shall cooperate with periodic third-party FSS food safety audits, inspections, hygiene assessments, and quality checks conducted by or on behalf of the Institute. The bidder shall implement all corrective actions within the timelines prescribed by the Institute.

(u) Menu and Special Meals

The Institute reserves the right to modify the approved menu, introduce new food items, discontinue existing items, prescribe portion sizes, or direct the successful bidder to provide special meals during Institute programmes, conferences, examinations, or other events.

(v) Drinking Water

The successful bidder shall ensure the availability of safe and purified drinking water for customers throughout the operating hours.

(w) Bulk Meal Coupon System

The successful bidder shall provide a **bulk meal coupon facility** for campus community only.

(i) The coupons may be issued for **breakfast, lunch, dinner, snacks or other approved meal categories** available under the canteen menu.

(ii) Each coupon shall clearly indicate, as applicable, the **meal category, quantity, applicable meal type and other relevant details**.

(iii) Bulk coupons shall be issued against payment at the **applicable approved rates**. The bidder shall maintain proper records of coupons issued, utilised and outstanding.
(iv) The bidder shall provide a suitable mechanism for **verification and reconciliation of coupons** to prevent duplication, misuse or fraudulent claims.
(v) The Institute may prescribe the **format, validity period, denominations and other conditions** for bulk coupons from time to time.
(vi) The Institute reserves the right to **modify, suspend or discontinue the bulk coupon facility** based on operational requirements.

Note: Bidders intending to submit proposals are advised to visit the site and familiarize themselves with the location, available infrastructure, and operational requirements prior to submission of their bids.

4	**General Terms & Conditions**

(a) Contract Duration and Renewal

The contract shall be valid for a period of **five (05) years.** The performance of the agency shall be reviewed periodically by the Institute. In the event of unsatisfactory performance, violation of contract conditions, or adverse feedback from the Institute community, the Institute reserves the right to terminate the contract. The contract may be extended for a further period on mutually agreed terms and at the sole discretion of the Institute

(b) Termination of Contract

(i) The Institute reserves the right to terminate the contract, in whole or in part, at any time by giving **three (03) months'** written notice, without assigning any reason whatsoever.

(ii) Notwithstanding anything contained above, the Institute may terminate the contract with immediate effect, without any notice or compensation, in the event of:

(a) Breach of any terms and conditions of the Tender Document or Licence Agreement;
(b) Food safety violations, unhygienic conditions, adulteration of food, or non-compliance with the provisions of the Food Safety and Standards Act, 2006, and the regulations framed thereunder;
(c) Repeated poor performance, unsatisfactory services, or failure to comply with the directions issued by the Institute;
(d) Submission of false information, forged documents, or suppression of material facts at any stage of the tender or contract;
(e) Unauthorised subletting, assignment, or transfer of the contract;
(f) Insolvency, liquidation, winding up, or cessation of business operations of the agency;
(g) Any act or omission which, in the opinion of the Institute, is prejudicial to the interests, reputation, safety, or security of the Institute.

(iii) Upon termination of the contract, the successful bidder shall immediately discontinue operations, peacefully vacate the premises, remove its belongings within the time stipulated by the Institute, and hand over peaceful possession

of the premises along with the Institute's assets, if any, in good condition, subject to normal wear and tear.

(iv) Termination of the contract shall be without prejudice to the Institute's right to recover any dues, damages, losses, penalties, or any other amounts recoverable under the contract or under applicable law.

(v) The successful bidder may terminate the contract by giving **three (03)** months' prior written notice to the Institute, subject to clearance of all dues and fulfilment of all contractual obligations, and with the prior written approval of the Institute.

(c) Licensing Requirements

The agency shall possess and maintain valid licences, permits, and registrations required under applicable laws for operating the Subsidized Veg Canteen, including a valid FSSAI Licence. Where applicable, the agency shall obtain a licence under the Contract Labour (Regulation and Abolition) Act, 1970. Employment of child labour is strictly prohibited.

(d) Compliance with Laws:

The successful Bidder shall ensure compliance of various Laws/ Acts passed by Central, States, Municipal and local governmental agencies or authorities including but not limited to the following and their re-enactments/ amendments/ modifications:

(h) The Food Safety and Standards Act, 2006.
(ii) The Employees' Provident Funds and Miscellaneous Provisions Act, 1952.
(iii) The Employees' State Insurance Act, 1948.
(iv) The Contract Labour (Regulation and Abolition) Act, 1970, wherever applicable.
(v) The Minimum Wages Act, 1948 (or the Code on Wages, 2019, as applicable).
(vi) The Payment of Bonus Act, 1965.
(vii) The Payment of Gratuity Act, 1972.
(viii) The Child and Adolescent Labour (Prohibition and Regulation) Act, 1986.
(ix) Compliance with the Sexual Harassment of Women at Workplace (Prevention, Prohibition and Redressal) Act, 2013.
(x) Any other applicable Acts, Rules, Regulations, Orders, or statutory requirements governing the operation of the Subsidised Canteen.

(e) Scope of Contract

This contract is exclusively for the operation and management of the Subsidised Canteen for the benefit of the Institute community and shall not, under any circumstances, be construed as a labour contract or as creating any employer-employee relationship between the Institute and the personnel deployed by the successful bidder.

(f) Security Deposit:

The successful bidder shall deposit an Interest-Free Refundable Security Deposit of **₹5,00,000/- (Rupees Five Lakh Only**) in the form prescribed by the Institute within the time stipulated in the Letter of Award, prior to execution of the Licence Agreement. The Security Deposit shall be retained by the Institute as security for

the due and faithful performance of all the terms and conditions of the Tender Document and the Licence Agreement and shall be refunded without interest upon successful completion or termination of the contract, subject to adjustment of any dues, damages, penalties, or other recoverable amounts payable to the Institute.

(g) Agreement Execution
The successful bidder shall execute an agreement with the Institute incorporating all terms and conditions of the tender before commencement of operations.

(h) Liability for Injury, Damage, or Loss
The agency shall be solely responsible for any injury, accident, loss, or damage involving its personnel, equipment, materials, or property arising out of its operations within the premises.

(j) Quality, Hygiene and Food Safety
The successful bidder shall ensure that all food items, beverages, and meals served at the Subsidised Canteen are prepared using fresh, wholesome, unadulterated, and good-quality ingredients procured from reliable and approved sources and are safe and fit for human consumption. The bidder shall maintain the highest standards of food quality, hygiene, sanitation, cleanliness, and food safety at all stages of procurement, storage, preparation, cooking, handling, transportation (wherever applicable), service, and disposal of food and waste.

The successful bidder shall ensure that:
(i) All food items are prepared, stored, displayed, and served under hygienic conditions using potable water and in accordance with scientifically accepted food safety practices.
(ii) Fresh vegetables, fruits, cereals, pulses, dairy products, edible oils, spices, condiments, and other food ingredients shall conform to the quality standards prescribed under the Food Safety and Standards Act, 2006, and shall be within their prescribed shelf life.
(iii) Cooking oil used for deep frying shall be of good quality and shall **not be reused for repeated deep frying or food preparation**. Used cooking oil shall be disposed of in accordance with the applicable FSSAI guidelines and shall not be mixed with fresh oil or reused for human consumption.
(iv) Food handlers shall maintain proper personal hygiene and wear clean uniforms, aprons, head covers, gloves (wherever necessary), and identity cards while on duty.
(v) The kitchen, dining area, food preparation area, storage rooms, refrigerators, utensils, crockery, cutlery, cooking equipment, exhaust systems, wash areas, and surrounding premises shall be maintained in a clean, hygienic, and sanitary condition at all times.
(vi) Adequate measures shall be adopted to prevent contamination, cross-contamination, food spoilage, pest infestation, and any other practice that may compromise food safety.
(vii) No stale, expired, adulterated, contaminated, or unsafe food shall be stored, prepared, or served under any circumstances.
(viii) The successful bidder shall comply with the provisions of the **Food Safety and Standards Act, 2006**, the Rules and Regulations framed thereunder, applicable FSSAI guidelines, Good Hygienic Practices (GHP), and any instructions issued by the Institute from time to time.
(ix) The successful bidder shall promptly implement all observations, recommendations, and corrective actions arising out of inspections and Third-Party

Food Safety Audits conducted by or on behalf of the Institute within the timelines prescribed by the Institute.

(x) Any failure on the part of the successful bidder to maintain the prescribed standards of food quality, hygiene, sanitation, food safety, or statutory compliance, or any adverse findings observed during inspections or Third-Party Food Safety Audits, shall be viewed seriously. The Institute reserves the right to impose penalties, recover damages, suspend the operations of the Subsidised Canteen, or terminate the contract with immediate effect, depending upon the nature and severity of the violation, without prejudice to any other rights or remedies available to the Institute under the Tender Document, Licence Agreement, or applicable law.

(xi) The use of analogue paneer, fat spreads, vanaspati, reused cooking oil, artificial or synthetic substitutes, adulterated or inferior-quality food ingredients in place of genuine paneer, butter, ghee, refined edible oils, or other approved food ingredients is strictly prohibited. Only fresh, genuine, and good-quality food ingredients conforming to the Food Safety and Standards Act, 2006 and the Regulations framed thereunder shall be used. Any violation shall be treated as a serious breach of contract and may result in penalties, suspension of operations, or immediate termination of the contract, depending upon the nature and severity of the violation.

(xii) The successful bidder shall use only food products and ingredients that comply with the Food Safety and Standards Act, 2006 and the Regulations framed thereunder. The use of any food product, ingredient, or brand that has been prohibited, recalled, declared unsafe, or found non-compliant by FSSAI or any other competent statutory authority shall be strictly prohibited. The Institute also reserves the right to prohibit the use of any food product or ingredient considered unsuitable in the interest of food safety and public health.

(xiii) **Drinking Water Quality**

(aa) The successful bidder shall install, operate, and maintain, at its own cost, a suitable water purification system (RO or equivalent) capable of supplying safe and potable drinking water conforming to the applicable BIS and Food Safety and Standards Authority of India (FSSAI) standards for drinking, cooking, preparation of food and beverages, washing of vegetables, fruits, utensils, and all other food-related activities.

(ab) The successful bidder shall ensure the regular maintenance, servicing, sanitisation, and timely replacement of filters, membranes, UV lamps, and other consumables of the water purification system in accordance with the manufacturer's recommendations.

(xiv) **Pest and Rodent Management**

(aa) The successful bidder shall engage a competent and licensed pest control agency and carry out **comprehensive pest control treatment** of the kitchen, food preparation areas, storage rooms, dining areas, service counters, waste disposal areas, and other operational areas **three (03) times every month.**

(bb) The successful bidder shall intimate the Office of the Amenities at least one (01) working day in advance regarding the scheduled pest control activity. Documentary evidence of each pest control treatment, including the service report, invoice, and photographic and/or video evidence, shall be submitted to the Office of the Amenities for record purposes.

(cc) In the event of any pest infestation, rodent activity, insect activity, or any other pest-related issue observed during inspections, Third-Party Food Safety

Audits, or reported by the Institute or any member of the Institute community, the successful bidder shall immediately undertake additional pest control treatment at its own cost until the issue is satisfactorily resolved. Failure to comply with this requirement shall constitute a breach of the contract and may attract penalties, suspension of operations, or any other action deemed appropriate by the Institute, including termination of the contract in cases of serious or repeated violations.

(k) Labour / Personnel Compliance

(i) The successful bidder shall comply with the applicable provisions of the Employees' Provident Funds and Miscellaneous Provisions Act, 1952, the Employees' State Insurance Act, 1948, and other applicable labour laws in respect of all eligible personnel deployed under the contract and shall submit relevant records, whenever required by the Institute. Any liability arising out of non-compliance shall be solely borne by the successful bidder.

(ii) The successful bidder shall furnish the names, addresses, Aadhaar details (wherever applicable), contact details, designation, and identity details of all personnel engaged for the operation of the Subsidised Canteen and shall promptly intimate the Institute of any change in personnel.

(iii) The personnel engaged by the successful bidder **shall not be deemed** to be employees of the Institute and shall have no claim whatsoever against the Institute in respect of employment, wages, service benefits, or any other matter.

(iv) All personnel deployed at the Subsidised Canteen shall comply with the security regulations, entry procedures, and instructions issued by the Institute from time to time and shall maintain proper discipline, behaviour, and decorum within the campus. Any act prejudicial to the interests of the Institute shall not be permitted.

(v) **Separate Housekeeping Personnel:** The successful bidder shall deploy adequate housekeeping personnel, separate from the food preparation and service staff, for cleaning and maintenance of the dining hall, kitchen, wash areas, hand-wash stations, toilets/restrooms attached to the canteen (where provided), and the surrounding premises. Personnel engaged in housekeeping and restroom cleaning shall not be deployed for food preparation, cooking, or food service duties unless they have undergone proper personal hygiene measures, changed into clean uniforms, and complied with the food safety requirements prescribed by the Institute.

(vi) Uniform and Personal Hygiene: All personnel shall wear clean uniforms, aprons, head covers, closed footwear, and identity cards while on duty. Food handlers shall maintain proper personal hygiene, keep fingernails trimmed, avoid wearing jewellery while handling food, and follow handwashing and sanitation practices prescribed under the Food Safety and Standards Act, 2006 and applicable FSSAI guidelines.

(vii) **Police Verification:** The successful bidder shall ensure that all personnel proposed to be deployed under the contract undergo mandatory police verification through the competent authority. No personnel shall be deployed at the Subsidised Canteen unless a satisfactory police verification report has been obtained. Copies of the police verification reports shall be submitted to the Office of the Amenities before deployment or within the time prescribed by the Institute. The Institute reserves the right to deny entry or require immediate replacement of any personnel who fail to comply with this requirement or whose verification is found to be unsatisfactory.

(viii) Consumption of alcohol, tobacco, cigarettes, gutka, pan, narcotic substances, or smoking within the canteen premises or elsewhere on the

Institute campus by the personnel deployed under the contract is strictly prohibited.

(ix) All personnel shall behave courteously with students, faculty, staff, residents, visitors, and other members of the Institute community. Misbehaviour, harassment, abusive language, discrimination, or any act detrimental to the reputation of the Institute shall not be permitted.

(x) The successful bidder shall deploy adequate qualified and trained manpower during all operating hours to ensure uninterrupted food preparation, service, housekeeping, and sanitation. Under no circumstances shall shortage of manpower affect the quality of food or service.

(xi) The Institute shall not provide accommodation for the personnel engaged by the agency. The agency shall make its own arrangements.

(l) Proposal Completeness

The proposal shall be complete in all respects and accompanied by all required documents. Incomplete proposals are liable to be rejected.

(m)Proposal Validity

The proposal shall remain valid for a period of 180 (one hundred and eighty) days from the date of opening of the tender.

(n) Proposal Format:

The proposal and the covering envelope shall clearly indicate the name and address of the bidder. All documents submitted shall be duly signed and stamped by the authorized signatory.

(o) Right to Accept or Reject Proposals The Institute reserves the right to accept or reject any or all proposals, either wholly or partially, without assigning any reason.

(p) Final Decision The decision of the Director, IISc, in all matters relating to this tender and contract shall be final and binding on all parties.

(q) Dispute Resolution Any dispute arising out of this tender or contract shall first be resolved through mutual discussions. Failing such resolution, the matter shall be subject to the exclusive jurisdiction of the courts at Bengaluru.

(r) Technical Evaluation: The Institute reserves the right to verify the credentials, experience, financial capability, and other information furnished by the bidder through any source deemed appropriate.

(s) Disqualification Any inconsistency, ambiguity, misrepresentation, suppression of facts, or submission of false information may result in disqualification of the bid.

(t) Feedback and Performance Assessment Feedback regarding the performance of existing or previous operations managed by the bidder may be considered during technical evaluation. Adverse feedback or poor performance records may result in rejection of the bid.

(u) Penalties Any loss, damage, unhygienic practices, food safety violations, mismanagement, or breach of contract conditions shall attract penalties as determined by the Institute. Detailed penalty provisions shall form part of the contract agreement.

(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.

(x) Nature of Arrangement – Leave and Licensee Basis

The premises shall be made available to the successful bidder strictly on a Leave and Licensee basis for the purpose specified in this tender. The arrangement shall not be construed as a lease, tenancy or transfer of any right, title or interest in the premises in favour of the Licensee. The Licensee shall not claim any tenancy rights or any other proprietary rights over the premises. The licensee shall be governed by the terms and conditions stipulated in the tender document and the License Agreement executed between IISc and the successful bidder. Upon expiry or termination of the license, the Licensee shall vacate and hand over the premises to IISc in accordance with the terms of the Agreement.

(y) Force Majeure

(i) Neither the Institute nor the Licensee shall be held liable for failure or delay in performing its contractual obligations to the extent such failure or delay is directly attributable to events such as calamities, floods, earthquakes, fire, war, riots, epidemics, pandemics, government-imposed restrictions or that render performance of the relevant obligations impossible or unlawful.

(ii) The Institute may, in the interest of safety, security, public health, administration or any other legitimate institutional requirement, order the closure of the campus or any part thereof, restrict access to the premises, or direct the temporary suspension of restaurant or canteen operations. The Licensee shall comply with such directions issued by the Institute.

(iii) Campus vacations, semester breaks, holidays and periods of reduced student occupancy shall not, by themselves, constitute Force Majeure events. The Licensee shall take such periods into account while planning and operating the establishment and shall not be entitled to any automatic waiver or reduction of license fee, utility charges or other contractual dues on this ground alone.

(iv) Where the Institute orders a complete or partial closure of the premises or suspends operations for reasons beyond the Licensee's control, the Institute may, at its discretion and subject to the terms of the agreement, determine whether any adjustment to the license fee, operating period or other contractual obligations is warranted. No such adjustment shall be automatic unless expressly approved in writing by the Institute.

(vi) If a Force Majeure event continues for a prolonged period and materially prevents the performance of the contract, the Institute may review the arrangement and take appropriate action, including suspension or termination, in accordance with the agreement.

(z) Exit, Vacating and Handover of Premises

(i) Upon expiry or termination of the contract or licence, for any reason whatsoever, the Licensee shall discontinue operations and vacate and hand over

the premises to the Institute within the period specified by the Institute or in accordance with the applicable agreement.

(ii) Before handing over the premises, the Licensee shall remove its movable assets, equipment, materials, and other belongings, except items that the Institute has expressly permitted to remain. The Licensee shall not remove any assets, fittings or equipment belonging to the Institute.

(iii) The Licensee shall settle all outstanding dues relating to license fees, electricity, water, gas, waste management, penalties, damages and any other charges payable under the contract up to the date of handover. The final utility meter readings, wherever applicable, shall be jointly recorded by the Licensee and the Institute's authorized representative for final billing and settlement.

(iv) The Institute may adjust any outstanding dues, assessed damages or other recoverable amounts against the security deposit or other amounts payable to the Licensee, in accordance with the contract. Any balance security deposit shall be processed for refund after verification of the handover and settlement of all dues, subject to applicable deductions and Institute procedures.

(v) In the event of failure to vacate the premises, return Institute property, or settle outstanding dues within the stipulated period, the Institute shall be constrained to take possession of the premises and dispose of the items left therein. The costs incurred towards taking possession and disposal of such items shall be recovered from the Licensee.

(aa) Restriction on Third-Party Food Delivery Platforms

The Licensee shall not list or offer food items from the restaurant/canteen through third-party online food delivery platforms or applications, including Swiggy, Zomato or similar services, or undertake deliveries through such platforms within or outside the Institute campus, unless expressly authorized in writing by the Institute. The restaurant/canteen shall primarily cater to the requirements of the Institute community and shall operate in accordance with the conditions stipulated in the tender document and the directions issued by the Institute from time to time.

(bb) Display of Menu and Prices, and Prohibition of Service Charges

The approved menu and price list shall be prominently displayed at the restaurant. Prices of food items, beverages and other products shall be clearly indicated in the menu cards, price lists or display boards, as applicable, and shall not exceed the approved rates. Any revision to the approved menu or prices shall require prior written approval from the Institute. The Licensee shall not levy or collect any service charge from customers. Any violation of these requirements shall constitute a breach of the terms and conditions and may invite appropriate action by the Institute.

(cc) Use of Institute Name, Logo and Branding

The Licensee shall not use the name, logo, emblem or any other identifying marks of the Indian Institute of Science (IISc) in any advertisement, publicity material, signage, packaging, digital platform or other communication without obtaining prior written approval from the Institute Any approved use of the Institute's name or logo shall be strictly in accordance with the conditions specified by the Institute. Any unauthorized use shall constitute a breach of the terms and conditions and may invite appropriate action by the Institute.

(dd) POSH Compliance and Prohibition of Child Labour

	The Licensee shall comply with all applicable labour laws and statutory requirements, including the provisions of the Sexual Harassment of Women at Workplace (Prevention, Prohibition and Redressal) Act, 2013 (POSH Act), wherever applicable. The Licensee shall ensure a safe and harassment-free working environment for all its employees engaged in restaurant operations and shall take appropriate action on complaints of sexual harassment in accordance with applicable law. The employment of children in violation of applicable child labour laws is strictly prohibited. The Licensee shall be solely responsible for ensuring compliance with these requirements by its employees and personnel engaged in the operation of the restaurant. Any violation may constitute a breach of the terms and conditions and may invite appropriate action by the Institute.
5	**Mode of Furnishing the Proposal**
	Interested bidders are required to submit their bids in a **Two-Bid System** comprising two separate sealed envelopes: (a) Cover 'A' – Technical Bid (b) Cover 'B' – Commercial Bid Both envelopes shall be sealed separately and placed inside a larger sealed envelope superscribed as: **"SUBMISSION OF BID FOR OPERATING THE SUBSIDISED CANTEEN (KABINI) AT INDIAN INSTITUTE OF SCIENCE (IISc) – 2026"** **(a) Cover 'A' – Technical Bid** (i) Copy of valid FSSAI Licence. (ii) Copy of PAN Card. (iii) Copy of GST Registration Certificate. (iv) Copy of Labour Department Registration Certificate, wherever applicable. (v) Audited Financial Statements and Income Tax Returns for the last three (03) financial years. (vi) Documentary evidence substantiating a minimum of **three (03) years' experience** in operating a Canteen/Catering Services, Restaurant, Corporate Cafeteria, Hostel Mess, or similar food service establishment. (vii) Documentary evidence substantiating a minimum of two (02) years' experience in operating a Canteen/Subsidised Canteen, Institutional Canteen, Industrial Canteen, Corporate Cafeteria, Hostel Mess, or similar food service establishment in a Government Organisation, PSU, Autonomous Institution, Reputed Educational Institution, Research Institution, Corporate Organisation, Hospital, or similar establishment. (viii) Documentary evidence substantiating the successful operation of at least **one (01)** actively running Canteen/Subsidised Canteen, Institutional Canteen, Industrial Canteen, Corporate Cafeteria, or Hostel Mess in Bengaluru for a minimum period of **one (01) year**. (ix) List of existing and completed canteen/cafeteria/mess projects indicating the client name, location, duration of operation, nature of services, and average daily customer footfall.

(x) Client certificates, work completion certificates, experience certificates, appreciation letters, performance certificates, customer feedback reports, or other documentary evidence supporting satisfactory performance.
(xi) Photographs of the existing kitchen, dining hall, food preparation area, storage facilities, service counters, and other operational areas of the canteens presently operated by the bidder.
(xiii) Brief profile of the bidder indicating the organisation structure, manpower strength, food safety practices, operational capability, and experience in institutional catering services.
(xiv) A Notarized Affidavit on a Non-Judicial Stamp Paper, duly signed by the Authorised Signatory of the bidder, certifying that the bidder has not been blacklisted, debarred, banned, or declared ineligible by any Central Government Department, State Government Department, PSU, Autonomous Body, Statutory Authority, Educational Institution, or any other Government or Public Authority as on the date of submission of the bid.
(xv) Copy of the valid **FSSAI FoSTaC (Food Safety Training and Certification)** certificate(s) of the Food Safety Supervisor(s), wherever applicable.
(xvii) Self-declaration confirming compliance with the **Food Safety and Standards Act, 2006**, applicable labour laws, and all statutory requirements.
(xvi) Copy of the **EPF and ESI Registration Certificates**, wherever applicable.
(xvii) Duly signed Undertaking for Acceptance of Tender Terms and Conditions) on the bidder's official letterhead.
(xviii) Declaration of correctness of information.
(xix) Conflict of Interest declaration.

(b) **Cover 'B' – Commercial Bid**
The Commercial Bid shall contain only the financial offer/quoted rates. No financial information shall be included in the Technical Bid. Any inclusion of financial details in the Technical Bid shall lead to rejection of the bid.

(c) **Submission of Bid**
The sealed envelope containing Cover 'A' and Cover 'B' shall be addressed to:

Assistant Registrar
Office of Amenities
New Administrative Building
Indian Institute of Science Bengaluru – 560 012

Last Date and Time for Submission:, 24.11.2026 3:00 PM

(d) **Important Notes**

(i) If the Commercial Bid is found unsealed or enclosed in the Technical Bid, the proposal shall be summarily rejected.
(ii) Incomplete proposals or proposals not accompanied by the required documents are liable to be rejected.
(iii)The Institute reserves the right to seek additional information, clarifications, client references, or documentary evidence from any bidder during the evaluation process.
(iv)The Institute may conduct site inspections and physical verification of the bidder's existing establishments for the purpose of technical evaluation.
(v) Bidders requiring clarification or wishing to visit the site may contact/mail the Office of Amenities, IISc, Bengaluru at

080 22932370 /amenities@iisc.ac.in

6 Mode of Selection (QCBS)

The selection of the successful bidder shall be based on the Quality and Cost Based Selection (QCBS) methodology.

(a) Evaluation Weightage

Component	Weightage (%)
Technical Evaluation	30
Financial Evaluation	70
Total	100

Only technically qualified bidders shall be considered for Financial Evaluation.

(x) Technical Evaluation (30 Marks)

The Technical Evaluation Committee shall assess bidders based on the following criteria:

Ser.	Criteria	Maximum Marks
1	Experience in Operating Canteen / Subsidised Canteen / Institutional Food Service Establishment	10
2	Client Feedback, Performance Certificates and Customer Reviews	10
3	Assessment of Existing Establishment through Site Visit by Institute Representatives	10
	Total	30

(i) Experience in Operating Canteen / Institutional Food Service Establishment – 10 Marks

Marks shall be awarded based on the bidder's demonstrated experience in operating a canteen, subsidised canteen, institutional catering facility, cafeteria, food court or similar food service establishment.

Experience	Marks
Minimum 3 completed years	5
Each additional completed year beyond 3 years, up to 8 years of total experience	1 Mark for each year
Maximum	10

Illustration: A bidder with 6 years of experience shall be awarded 8 marks (5 marks for the initial 3 years + 1 marks each for the additional 3 years).

(ii) **Public Feedback and Reviews (10 Marks)**

Marks shall be awarded based on:

(A) Client feedback
(B) Customer reviews
(C) Performance certificates
(D) Service quality
(E) Overall reputation of the establishment

(iii) **Site Visit Assessment (10 Marks)**

Institute representatives may visit the bidder's existing establishment(s) for assessment.

Marks shall be awarded based on:

(A) Cleanliness and hygiene standards
(B) Quality of products offered
(C) Food safety practices
(D) Infrastructure and maintenance
(E) Customer service and operational efficiency
(F) Overall suitability for operating the Subsidized Canteen at IISc

Bidders securing a minimum of **18 marks out of 30 in the Technical Evaluation shall qualify for opening of the Commercial Bid**. The decision of the Evaluation Committee in awarding marks shall be final and binding.

(iv) Technical Score for QCBS Evaluation

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

TS = (Technical Marks Obtained by the Bidder ÷ Highest Technical Marks Obtained by any Qualified Bidder) × 100

Where:

TS = Normalized Technical Score

Highest Technical Marks = Highest technical marks secured among all technically qualified bidders.

(y) Financial Evaluation:

Financial evaluation shall be carried out based on the menu rates quoted by the bidders.

For the purpose of financial evaluation, 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 Menu Price.

The bidder quoting the Lowest Evaluated Average Price (L1) shall be assigned a Financial Score (FS) of 100 marks. The Financial Score (FS) of other bidders shall be calculated as follows:

FS = (Lowest Evaluated Average Price ÷ Average Price of Bid under Evaluation) × 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 shall not be considered for financial evaluation. However, bidders may propose additional menu items not exceeding 10% of the total number of standard menu items specified by the Institute. The rates

for such additional items shall be quoted separately and shall be subject to the approval of the Competent Authority before inclusion in the menu.

(z) Final QCBS Evaluation

The Final QCBS Score shall be calculated as follows:

Final QCBS Score = (TS × 0.30) + (FS × 0.70)

(aa) Illustrative Example

Bidder	Technical Marks (Out of 30)	TS (Normalized)	Average Menu Price (₹)	FS (Normalized)	Final QCBS Score
A	18	66.67	100 (L1)	100	90 (H1)
B	23	85.19	110	90.91	89.19
C	27	100	125	80	86

Calculation of Final QCBS Score

Bidder A
Technical Score (TS) = 66.67
Financial Score (FS) = 100.00
Final QCBS Score = (TS × 0.30) + (FS × 0.70)
= (66.67 × 0.30) + (100 × 0.70) = 20.00 + 70.00 = 90.00 (H1)

Bidder B
Technical Score (TS) = 85.19
Financial Score (FS) = 90.91
Final QCBS Score = (TS × 0.30) + (FS × 0.70)
= (85.19 × 0.30) + (90.91 × 0.70) = 25.56 + 63.64 = 89.20 (rounded)

Bidder C
Technical Score (TS) = 100.00
Financial Score (FS) = 80.00

Final QCBS Score = (TS × 0.30) + (FS × 0.70)
= (100 × 0.30) + (80 × 0.70) = 30.00 + 56.00 = 86.00

Accordingly, Bidder A shall be ranked **H1** and considered for award of the contract, having secured the highest Final QCBS Score.

Note: The above illustration is provided only for understanding the evaluation methodology and shall not form part of the evaluation criteria.

(g) **Tiebreaker**
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 shall be ranked higher.

(e) Institute's Rights The Institute reserves the right to verify all information furnished by the bidders, conduct site inspections, seek clarifications, and assess the

reasonableness of the quoted rates. The decision of the Institute shall be final and binding in all matters relating to the evaluation and selection process.

7 Disclaimer

(a) Right to Accept or Reject Bids the Indian Institute of Science (IISc) reserves the right to accept or reject any or all bids, either wholly or partially, without assigning any reason whatsoever. IISc shall not be obliged to provide any explanation or enter any correspondence with bidders regarding the outcome of the tender process.

(b) Amendments to the Tender Document IISc reserves the right to amend, modify, supplement, withdraw, or cancel any part of the tender document at any stage through the issuance of addenda or corrigenda, without incurring any liability or obligation and without assigning any reason. The tender document shall not be construed as an offer or a legally binding commitment on the part of IISc.

(c) Ownership of Documents All documents, information, and materials submitted by the bidders in response to this tender shall become the property of IISc. The Institute shall not be liable to return any bid documents, supporting materials, or other information submitted by the bidders.

(d) No Contractual Obligation Submission of a bid shall not create any contractual obligation, either express or implied, between the bidder and IISc until a formal agreement is executed by both parties.

(e) Costs Borne by Bidders All costs and expenses incurred in connection with the preparation, submission, clarification, presentation, negotiation, or processing of the bid shall be borne solely by the bidder. IISc shall not be responsible or liable for any such costs, irrespective of the outcome of the tender process.

8 Penalties / Fines

The following penalties shall be levied on the agency for violations observed during the contract period:

Ser	Violations	Fine per instance violations
1	Presence of cockroaches, rodents, flies, insects, or other pests in the kitchen, dining area, food storage area, or food items	₹5,000/-
2	Use of stale, spoiled, rotten, contaminated, expired, adulterated, or unsafe food ingredients or cooked food	₹10,000/-
3	Use of analogue paneer, fat spreads, vanaspati, reused cooking oil, adulterated, substandard, counterfeit, or non-compliant food ingredients	₹10,000/-
4	Serving food unfit for human consumption or food found contaminated	₹10,000/-
5	Presence of foreign objects such as glass pieces, metal particles, plastic pieces, nails, wires, stones, or any other harmful material in food	₹10,000/-

	6	Food poisoning or any incident adversely affecting consumer health attributable to the agency's operations	Forfeiture of Security Deposit and Immediate Termination of Contract, without prejudice to any legal action
	7	Poor cleanliness or unhygienic maintenance of the kitchen, dining hall, food preparation area, wash areas, storage rooms, refrigerators, utensils, crockery, cutlery, exhaust systems, or surrounding premises	₹5,000/-
	8	Improper cleaning of utensils, equipment, food contact surfaces, refrigerators, storage units, or cooking equipment	₹2,000/-
	9	Three (03) or more complaints regarding food quality, hygiene, cleanliness, quantity, or service within a week found to be genuine	₹5,000/-
	10	Non-maintenance of personal hygiene by food handlers, including failure to wear prescribed uniforms, head covers, identity cards, or protective clothing	₹2,000/-
	11	Failure to deploy adequate manpower or separate housekeeping personnel as prescribed under the contract	₹5,000/-
	12	Non-maintenance of drinking water purification system (RO or equivalent), failure to replace filters, or supply of unsafe drinking water	₹5,000/-
	13	Failure to carry out scheduled pest control or failure to submit documentary evidence of pest control	₹5,000/-
	14	Non-implementation of observations or corrective actions issued during Institute inspections or Third-Party Food Safety Audits within the prescribed time	₹5,000/- per instance
	15	Damage to Institute property or equipment, in addition to recovery of the actual cost of repair or replacement	₹5,000/-
	16	Improper waste segregation, accumulation of garbage, or unhygienic waste disposal practices	₹2,000/-
	17	Non-adherence to approved menu, quality standards, portion sizes, or selling food items not approved by the Institute	₹5,000/-
	18	Charging prices in excess of the rates approved by the Institute	₹5,000/- per instance, in addition to refund to amount collected

19	Possession or consumption of tobacco products, smoking, alcohol, narcotic substances, gutka, or pan by the bidder's personnel within the Institute premises	₹5,000/-
20	Use of prohibited single-use plastic items in violation of Government or Institute directions	₹5,000/-
21	Failure to comply with the Food Safety and Standards Act, 2006, FSSAI Regulations, statutory requirements, or any directions issued by the Institute	₹5,000/- per instance
22	Misbehaviour, harassment, abusive language, or misconduct by the bidder's personnel towards students, staff, faculty, visitors, or other members of the Institute community	₹10,000/- and immediate replacement of the concerned personnel
23	If the overall rating awarded by the Third-Party Food Safety Audit Agency remains below **5.0 out of 10** for **three consecutive quarterly audits** or if repeated critical non-conformities are observed	Forfeiture of Security Deposit and Termination of Contract

ANNEXURE-I

FORMAT OF SUBMISSION OF BID

Ser.	Document	Attached Yes / No
1	Company / Firm Profile	
2	PAN	
3	GST Registration Certificate	
4	Valid FSSAI Licence	
5	EPF / ESI Registration, if applicable	
6	Labour Law Registration / Contract Labour Licence, if applicable	
7	Experience Documents / Work Orders / Client Certificates	
8	Details of Existing Canteen / Catering Operations	
9	Audited Financial Statements for the prescribed period	
10	Income Tax Returns for the prescribed period	
11	Chartered Accountant Certificate for Turnover, if applicable	
12	Proposed Menu with Portion Sizes	
13	Manpower Deployment Plan	
14	Billing / POS / Digital Payment and Bulk Meal Coupon System Details	

15	Non-Blacklisting and Compliance Declaration	
16	Conflict of Interest Declaration	
17	Declaration of Correctness of Information	
18	Undertaking for Acceptance of Terms and Conditions	
19	Authorisation / Proof of Authority of the Signatory	
20	Any other document required under the Tender Document	

Details of Previous Contracts

Period of Contract		**Name & Address of Organization**	**Type of Contract Undertaken**	**Average Number of Customers Served Per Day**
From	To			

Give details of current contracts/shops being run, if any, of similar nature being rendered by you and which will be open for inspection by our committee

Period of Contract		**Name & Address of Organization**	**Type of Contract Undertaken**	**Average Number of Customers Served Per Day**
From	To			

List of documents enclosed (specify)

ANNEXURE - II

COMMERCIAL BID

(The Commercial Bid should be submitted in a separate cover duly super scribed as "Commercial Bid" for Kabini Canteen at IISc., Bengaluru.)

KABINI PROPOSED MENU			
Ser.	**Item**	**Portion Size**	**Price**
BREAKFAST (7:30 AM to 12:00 PM)			
1	**North Indian Eco Combo meal option 1**: 2 Poori, Aloo Sabji/Sagu & Tea/Coffee/milk	Poori - Medium size (4inch Dia.), Aloo Sabji/Sagu- 100g & Tea/Coffee - 110ml	
2	**North Indian Eco Combo meal option 2**: 1 Aloo Paratha, Curd, Pickle & Tea/Coffee/milk	Aloo Paratha - (8inch dia), Curd - 100g & Tea/Coffee/milk - 110ml	
3	**Breakfast Combo meal option 3:** 2 Bread Toast, Jam/Butter, & Tea/Coffee/milk	Tea/Coffee/milk – 110 ml	
4	**North Indian Standard meal Combo**: 4 medium Poori / 2 medium Aloo Paratha + Aloo Sabji/Sagu + Curd & Tea/Coffee/Milk	Poori (4inch Dia.) & Aloo Paratha (8inch dia), Aloo, Sabji/Sagu + Curd – 100 g & Tea/Coffee/Milk – 110 ml	
5	**South Indian Eco meal Combo option 1**: 2 Idli/1 mini dosa + Sambar + Chutney + Tea/Coffee/milk	Idli – 60g, mini dosa – 5inch dia., Sambar, chutney - 100g, Tea/Coffee - 110ml	
6	**South Indian Eco meal Combo option 2**: 1 Idli+ 1 Vada + Sambar + Chutney + Tea/Coffee/milk	Idli – 60g, Vada – 80g, Sambar, chutney - 100g, Tea/Coffee - 110ml	
7	**South Indian Standard meal Combo option 3**: 1 Idli, 1 Vada, 1 Mini Dosa, Sambar, Chutney & Tea/Coffee/milk	Idli – 60g, Vada – 80g, Sambar, chutney - 100g, Tea/Coffee - 110ml	
8	1 Masala Dosa + Sambar + Chutney	Dosa - 10-inch dia, Masala - 100g, Sambar-100ml,	
9	2 Chole Bhature, Curd and Pickle (Available throughout day)	Bhature - medium size (6-inch dia.), Chole-200g, Curd - 100 g	
10	Lemon rice/Rice bath/Puliyogare	250g	
11	Shavigge Bath + Chutney	250g	
LUNCH (12:00 PM to 3:00 PM)			
12	**South Indian Eco Lunch Meal combo option 1**: Steamed Rice, Sambar, Rasam, One Vegetable Preparation, Curd, Papad, Pickle & Buttermilk/Lime Juice	Steamed Rice/Lemon rice – 250 g, Sambar - 100ml/Rasam-100ml/One Vegetable Preparation-100gms/Curd -100 g, Buttermilk/Lime Juice – 250 ml	
13	**South Indian Eco Lunch Meal combo option 2**: Lemon rice/Tomato rice/Choice of Ricebath, Curd, Papad, Pickle & Buttermilk/Lime Juice	Lemon rice/Tomato rice/Choice of Ricebath – 250 g, Curd – 100 g, Buttermilk/Lime Juice – 250 ml	
14	**South Indian Standard Lunch meal Combo**: Steamed Rice/Veg Pulao/Masala Tomato Rice + (Sambar, Rasam, Vegetable Poriyal)/(Curd + Raita) + Papad + Pickle + Payasam/Sweet dish + Mix Veg. salad + Buttermilk/Lime Juice	Steamed Rice/Veg Pulao/Masala Tomato Rice – 250 g, Sambar – 150 ml, Rasam – 100 ml+ Vegetable Poriyal – 100 g + Matar Paneer / Paneer Butter Masala / Paneer Jalfarezi / Veg Kofta / Chole / Rajma - 150g, Curd/Raita – 100 g + Papad – 1 No. Pickle – 15 g, Payasam –	

		100 ml, Mix Veg. salad - 150g, Buttermilk/Lime Juice – 250 ml	
15	**North Indian Eco Lunch Meal combo option 1:** 2 Chapati /3 Poori + Dal Tadka/Dal Fry/mix veg curry/aloo mutter + Aloo Gobi + Curd + Buttermilk/Lime juice	Chapati - 7-inch Dia., Poori - 4inch dia., Dal Tadka/Dal Fry/mix veg curry/aloo mutter - 150 g, Aloo Gobi - 100 g, Curd - 100g, Buttermilk/Lime juice - 250 ml	
16	**North Indian Eco Lunch Meal combo option 2:** Jeera Rice/Lemon rice/Tomato rice + Dal Tadka + Seasonal Vegetable (Aloo Gobi / Bhindi / Aloo Matar / Kundri Masala / Mix Vegetable /Mushroom/ Beans-Carrot Poriyal) + Curd + Buttermilk/Lime Juice	Jeera Rice/Lemon rice/Tomato rice 250 g, Dal Tadka 150 g, Vegetable 100 g, Curd 100 g, Buttermilk/Lime juice 250 ml	
17	**North Indian Standard Lunch Meal combo**: 2 medium Roti + Jeera Rice/Veg Pulao + Dal Tadka + (Matar Paneer / Paneer Butter Masala / Paneer Jalfarezi /Palak Paneer/ Veg Kofta / Chole / Rajma/Mushroom, on a rotational basis) + Boondi Raita + Sweet Dish + Mix veg salad + Buttermilk/Lime juice/Lassi	Roti-7-inch dia. + Jeera Rice/Veg Pulao – 200 g + Dal Tadka – 150 g + Paneer/Vegetable Gravy – 100 g + Boondi Raita – 100 g + Gulab Jamun – 1 No. 50g, Mix Veg. salad - 150g, Lime Juice/Buttermilk/Lassi – 250 ml	
18	2 Roti + Dal Tadka	Dal Tadka - 250 g	
19	2 Roti + Aloo Gobi/Mix Veg	Roti - 7-inch dia. Aloo Gobi/Mix Veg - 250 g	
20	2 Roti + Chole/Paneer/Malai Kofta	Roti - 7-inch dia, Chole/Paneer/Malai Kofta - 250g	
21	Curd Rice + Pickle	Curd Rice – 250 g	
22	Basmati Dum Biryani (veg)+ Raita	Veg Biriyani - 250g, Raita - 100g	
23	Mix Veg Salad	300g	
24	Extra Curd/Raita	150g	
HOT and COLD BEVERAGES			
25	Milk (Plain)	110ml	
26	Flavoured Milk (Badam/Boost/Horlicks)	110 ml	
27	Tea	110 ml	
28	Coffee	110 ml	
29	Lime Juice	250 ml	
30	Lime Soda	250 ml	
31	Lassi	250 ml	
32	Butter Milk	250 ml	
33	Soft Drink/Packed Juice	As per MRP	
34	Cut Fruits	250g	
35	Fruits Salad	250g	
SNACKS (3:00 PM to 7:00 PM)			
36	Masala Vada	60g	
37	Chilly Bhajji	50g	
38	Vada	80g	
39	Onion Pakoda	150g	
40	Dahi Vada	70g	

Extra Add Ons			
41	Bhature	medium size (6 inch dia.)	
42	Poori	Poori (4inch Dia.)	
43	Chapati	7 inch Dia.	
44	Extra Rice	200g	
45	Aloo Paratha	8inch dia	

Place: **Signature of the Bidder/Authorized person with seal**

Date:

❖ Bidders may propose additional menu items in addition to the prescribed menu. Such additional items shall not be considered for financial bid evaluation and shall be subject to review and approval by the Committee.

❖ All quoted amounts shall be inclusive of all applicable taxes and shall be quoted in Indian Rupees (INR).

ANNEXURE - III

DECLARATION REGARDING CORRECTNESS OF INFORMATION

I / We hereby declare that all information, documents, certificates, statements and details submitted by us in response to this EOI are true, correct and complete to the best of our knowledge and belief.

I / We understand that if any information is found to be false, misleading, suppressed or incorrect at any stage, IISc shall have the right to reject our proposal, cancel our shortlisting, terminate any subsequent arrangement and take such other action as may be deemed appropriate.

Signature of Authorized Signatory
Name:
Designation:

Seal:
Date:

ANNEXURE - IV

CONFLICT-OF-INTEREST DECLARATION

I/We declare that all actual, potential or perceived conflicts of interest relating to our participation in this EOI have been fully disclosed.

I/We further declare that we have not entered into any arrangement with another applicant that may restrict competition or improperly influence the evaluation process.

Details of conflict, if any:

Signature of Authorised Signatory: _____
Name: _____
Designation: _____
Seal: _____
Date: _____

ANNEXURE - V

NON-BLACKLISTING DECLARATION

To
The Registrar / Competent Authority
Indian Institute of Science
Bengaluru

Subject: Declaration regarding non-blacklisting

I / We hereby declare that our organization has not been blacklisted, debarred or prohibited from participating in any tender / EOI / procurement process by any Government Department, PSU, Autonomous Body, Educational Institution, Research Institution, Statutory Authority or any other public authority during the preceding five years.

I/We further declare that no major penalty, suspension, cancellation of licence, closure order, prosecution or material adverse order has been imposed upon the applicant or its relevant establishments by FSSAI, any public-health authority, municipal authority, labour authority or other statutory authority during the preceding five years, except as disclosed below.

Disclosures, if any:
In the event of the above declaration being found false or incorrect at any stage, IISc shall be entitled to reject our proposal, cancel our shortlisting, forfeit applicable deposits and take such other action as may be deemed appropriate.

Signature of Authorized Signatory
Name:
Designation:
Seal:
Date: