



# PONDICHERRY UNIVERSITY

(A CENTRAL UNIVERSITY)  
KALAPET, PUDUCHERRY – 605014.

## CATERING SERVICES FOR PONDICHERRY UNIVERSITY HOSTELS

Caterers are invited to provide catering services to Pondicherry University hostel students. Tenders are invited on two bid system basis i.e. Technical bid and Price bid. Licensed and experienced caterers of repute with proven capability of providing good quality hygienic food may send their Tenders in a sealed cover to the Chief Warden (Men), C.V. Raman Hostel office, Pondicherry University, Pondicherry on or before **12.06.2014 by 12 Noon.**

For terms and conditions and number of students and other details refer University website [www.pondiuni.edu.in](http://www.pondiuni.edu.in).

A Meeting will be held with all the Tenderers in the Chamber of the Chief Warden (Men), C.V. Raman Hostel office, Pondicherry University, Pondicherry on **12.06.2014 at 3.00 P.M.** The selected caterer would be required to commence the services immediately.

Date: 03.06.2014  
Puducherry.

**REGISTRAR**

**TERMS AND CONDITIONS FOR CATERING ARRANGEMENTS OF  
PONDICHERRY UNIVERSITY HOSTELS 2014.**

1. There will be four messes as detailed below for Pondicherry University Campus. All the four messes are located inside the campus.

**a. Pondicherry Main Campus:**

<b>Girls:</b>	1.	Madame Curie Hostel	-	500 Nos.
	2.	Mother Teresa Mess	-	900 Nos.
<b>Boys:</b>	1.	Amudham Mess	-	1800 Nos.
	2.	Illango Adigal Mess	-	500 Nos.
<b>Total</b>			-	<b>3700 Nos.</b>

**b. Karaikal Campus:**

Sl.no	Name of the Hostel	Maximum No.of Inmates	Address of the Hostel	Details of Mess Services required
1	Boys Hostel – I	100 Boys	Malligai Street, Natchiyar Nagar, Nehru Nagar Extension, Karaikal.	Breakfast, Lunch and Dinner should be served in the Boys Hostel – I premises on all days.
2	Boys Hostel – II	50 Boys	Natchiyar Nagar, Nehru Nagar Extension, Karaikal.	
3	Girls Hostel (Located at a distance of 5 Kms approx from Boys Hostel – I)	50 Girls	Sivan Kovil Street, Keezhakasakudy, Karaikal.	1. Breakfast & Lunch should be served in Boys Hostel – I on all working days. 2. Dinner should be served in the Girls Hostel premises on all days 3. On holidays (including weekends) Breakfast, Lunch & Dinner should be served in the Girls Hostel premises itself.
*Morning Coffee & Evening Tea should be served in all Hostels in their respective premises on all days.				

2. The Caterer has to submit in the Technical bid in a sealed cover the following:
- To enclose a Demand Draft drawn in favour of Finance Officer for Rs. 50,000/- (refundable) towards EMD.
  - Complete details and Experience of the caterer in the field with supporting documents.
  - Introduction Profile with copy of Catering Licence issued by the authority concerned.
  - Certificate of Incorporation.
  - Copy of Pan Card.
  - Copy of Service Tax Registration.
  - Copy of PF Registration/ESI Registration.
  - Labour Licence.
  - I.T/S.T. clearance certification from the authorities concerned.

3. The Price bid sealed cover shall contain:
  - a. Price quoted.
  - b. Weekly Menu.
4. Only those Tenderers who are qualified in the Technical Bid will be considered for opening of Tenders in the Price Bid.
5. The Caterer needs to supply Menu as per the Menu list prepared by Mess committee. The University Hostel office will make timely monthly payment to the caterer on receiving the Bills for the food served in the previous month.
6. The caterer has to provide Breakfast, Lunch, Dinner and Coffee/Tea. The existing rate Per day/Per student at Pondicherry Campus is Rs. 60/- for Boys and Rs.57/- for P.G. Girls Students and Rs.67/- for Ph.d Girls Students.
7. Basic kitchen equipments will be provided by the University along with rent-free premises and free water. Serving appliances have to be provided by the caterer. Electricity will be charged as per actuals.
8. The caterer has to give in writing his willingness to run the mess on the basis of the menu, and he shall adhere strictly to the menu accepted by him which has 5 times of service to be offered as Morning Coffee, breakfast, lunch, evening tea and dinner.
9. He shall be responsible for the cleanliness of the kitchen, and hygiene of the food. These are subjected to full scrutiny by authorized University officers.
10. He must submit a list of mess workers, with identification, address, photographs, etc. going to be deployed at the hostel office. Apart from these workers, no one else is allowed in the mess, without prior notice & submission of identification at the hostel office. With regard to mess workers, a minimum of 6 workers must be present during each time when food is served. There need to be a mess manager of the caterer supervising the work of the mess workers who shall be available at all times when the food is being served.
11. Apart from the regular menu, the caterer may provide extra dishes, at the request of the students for which payment may be made on the spot by the students themselves. However, this should not affect the regular mess services, in quality and quantity.
12. The University has a mess committee for user participation. The mess committee is a students' representative body, chosen by the students on rotational basis to maintain the mess standards, including menu, hygiene, service, etc. and the caterer is bound by the decision of such committee.
13. There is a provision to offer reduction in Mess charges. Reduction of charges is possible only in the following cases.
  - a. He/She may avail this facility only if he/she decides to skip the Mess for a period not less than 4 days or more consecutively.
  - b. He/She must inform in writing to the caterer at least 24 hrs in advance indicating dates, etc. about his/her absence from the mess.
  - c. Inmates going for approved out station project work with the prior sanction of the supervisor and H.O.D. will pay only 10% of the monthly Mess Bill.
14. Penalty will be levied on the caterers if food of inferior quality is served.

15. The custody, protection, repairs and maintenance of all utensils given to the caterer by the University rests with the caterer. In case the caterer needs additional utensils to serve the students better, he shall make arrangements to purchase them.
16. The caterer cannot sublet the Mess service of the University Mess.
17. The caterer has to agree to abide by and meet all the conditions stipulated by the relevant Acts/ laws including, but not limited to the Pondicherry shops and Establishment Act, ESI Act, Packaged commodities Act, etc.
18. The caterer shall make use of electricity supplied by the University only for lighting and fan, grinder & mixie, and not for cooking and heating purposes. The University shall make available the existing domestic gas connections to the contractor. They can be used for refilling by the caterer at his cost.
19. The dining facility is available only to the bonafide students of the University residing in the hostels. When requested by the caterer, the students shall produce the Hostel cum Mess Identity Card.
20. The caterer shall employ and remunerate the temporary workers currently employed in the mess on humanitarian grounds, with the knowledge of the authorized official of the University.
21. All statutory levies are to be borne by the caterer.
22. Caterers can quote for more than one mess.
23. Caterers who quote for Pondicherry University Campus hostels must have to quote for Karaikal Campus hostels also.
24. In case of more caterers participating in the bid, the University may analyse the bidders menu and shortlist the bidders for completing any normalization formalities. Since all 4 messes are going to be on the same Pondicherry University campus, too much variation among caterers will be normalized for the benefit of students.
25. The Caterer, if selected, shall be ready to remit Security Deposit as decided by University authorities.
26. The selected caterer should be ready to coordinate and cooperate with the University Authorities for the smooth running of the mess for the benefit of hostel students.
27. The University reserves the right to reject all the Tenders without assigning any reasons.

**REGISTRAR**

# PONDICHERRY UNIVERSITY

## WOMENS HOSTEL MOTHER TERESA GIRLS MESS (FOR P.G STUDENTS)

TIME	7.30-9.30	12.30-2.30	7.30-9.30
DAYS	BREAK FAST	LUNCH	DINNER
MONDAY	Idly, Sambar, Chutney.	Rice, Sambar, Dhal veg sabji, Mixveg gravy, Chapathi, Rasam, Buttermilk.	Variety Rice(Tamarind rice/ Lemon rice/ Puthina rice, Peas rice), Poriyal, Chappathi, Aloo semi gravy, White rice, Rasam.
TUESDAY	Bread 6 slice, Jam/ Boiled Egg (1), Banana 1 No.(only for veg)	Rice, Karakuzhambu, Veg Kutu, Chapathi, Green peas gravy,Thoor Dhal Rasam, Buttermilk.	Chappathi, Rice, Dhal, Sabji, Rasam, Veg gravy, Kheer.
WEDNESDAY	Uthappam, Sambar, Chutney	Rice, Dhal, Sambar, Veg sabji Chapathi, Soya aloo gravy,Rasam, Buttermilk.	Chapathi, Rice, Dhal, Mix veg gravy, Boiled Egg (1) (without pilling), Masal vadai (1)
THURSDAY	Poori, Aloo sabji	Rice, Moorkuzhambu, Sambar, Veg sabji, Rajma gravy, Rasam, Chapathi,	Chapathi, Rice, (Dhal/Sambar), Chicken /Paneer gravy, Rasam, Buttermilk.
FRIDAY	Idly,Sambar, Chutney	Rice, Sambar, Veg sabji, Chapathi, Mix veg gravy, Rasam, Buttermilk, Mixed Dhal.	White rice, Rasam, Chapathi, Variety Rice (Tomatto Rice), Aloo Mutter gravy, Kesari
SATURDAY	Aloo Parota with curd and pickle	Rice, Karakuzhambu, Dhal, Greenleaves Kutu, Chapathi, White channa gravy, Rasam, Buttermilk.	Rice, Sambar, Chapathi, tomatto Gravy/ Gobi Aloo semi Masala, , Boiled Egg (1) (without pilling), Rasam, Buttermilk.
SUNDAY	Masala Dosa, Sambar, Chutney	White Rice, Zeera Pulav, Thoor dhal, Chicken masala/ Paneer masala,Chapathi, Rasam, Buttermilk.	Veg Biriyani, Onion Raitha, Chapathi, Veg gravy.

Items in menu are subject to Availability

- Appalam (1 No), Pickle to be provided with lunch (except Sunday lunch)
- Milk & Coffee (every Morning)
- Tea (evening 4.30p.m – 5.30p.m)

**PONDICHERRY UNIVERSITY**  
**WOMENS HOSTEL**  
**MADAME CURIE HOSTEL MESS**  
**(FOR PH.D STUDENTS)**

Week days	Breakfast	Lunch	Dinner	Evening
Monday	Aloo paratha(3 nos), Tea/coffee/Milk	Roti, , Rajma masala, Rice, Sambar, Rasam, pickle, Appalam, curds.	Mix Veg Curry , daal, Rice, rasam, Pickle.	Tea /Coffee/biscuit
Tuesday	Set Dosa , Chutney, Tea/coffee/Milk	Roti, Bhindi masala, Rice, Sambhar, Rasam , pickle, Appalam, Kadi, Butter Milk.	Roti, Egg / Chole Curry,daal ,rice, rasam, Sweet, pickle.	Tea/Coffee/ Mixture
Wednesday	Puri (6 pcs), bhaji. Tea/coffee/Milk	Roti, beetroot palya, Rice , daal, Rasam, appalam pickle, buttermilk.	Roti, Chicken curry/Mix Veg with mushroom or paneer, Daal , Rasam, rice, pickle.	Tea /Coffee/biscuit
Thursday	Bread Omlet , butter , jam , Chana , Tea/coffee/Milk.	Roti, Soya Bean , rice, Sambhar, Rasam, appalam pickle, buttermilk.	Methi Paratha , Mutter paneer, Daal, rice, Rasam, pickle.	Tea /Coffee/ Mixture
Friday	Idli (4 pcs),wada(2pcs), chutni, Sambar Tea/coffee/milk	Roti, cabbage sabji/Beans Palya , Rice , daal, Sambhar, buttermilk, Appalam, Pickle	Roti, Egg curry (1pc)/Aloo gobi dry, Daal, rice, Rasam rice, Salad, pickle.	Tea /Coffee/Biscuit
Saturday	Dal paratha(3pcs), chutni Tea/coffee/Milk	Roti, red chana Semi Gravy , Daal , rice, rasam , buttermilk, Appalam , Pickle.	Roti ,Veg kofta gravy, Daal ,Rice, Rasam, Pickle, Ice-cream	Tea /Coffee /Mixture
Sunday	Masala Dosa(3 nos), Chatni, Tea/coffee/Milk	Roti, Chicken gravy/ Veg gravy with paneer, rice , color rice , rasam , appalam, pickle.	Noodles ,veg manchurian\veg fried rice/ Chola Batura ,dal rasam , rice, appalam, banana.	Tea/ Coffee , onion pakoda.

VEG – Gobi, Aaloo Bhindi, Tindi, cabbage, Beans, Greens, Carrot, Baigan, Potato, Lauki, Capsicum aloo.

Curd/appalam/sweet/salad/juice/ice cream are limited items. Items in the menu are subject to availability.

# PONDICHERY UNIVERSITY

## EXISTING MESS MENU FOR BOYS HOSTEL (AMUDHAM MESS)

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST 07:30 AM TO 09:00 AM	Bread (6 slice)	Dosa (3)	Pav (3)	Poori	Bread (6 slice)	Dosa (3)	Idly (6)
	Boiled egg or Banana (with shell)	Masala	Paji masala	Aloo Paji	Boiled egg/Banana (with shell)	Sambar	Sambar
	Chenna masala	Chutney	Kesari	Coffee	Chenna masala	Chutney	Coconut chutney
	Coffee	Coffee	Coffee		Coffee	Coffee	Coffee
LUNCH 12:30 PM TO 02:30 PM	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy
	Mixed dal fry	Masoor-Moong dal fry	Chenna masala	Toor dal fry	Rajma Dal fry	Chowli dal fry	Chicken curry
	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Kofta curry
	Sambar	Vathakuzhambu	Murungai sambar	Mochai brinjal k.kulambu	Sambar	Sambar	Boiled rice
	Rasam	Rasam	Rasam	Rasam	Rasam	Rasam	Moong dal fry
	Veg. poriyal	Veg. Poriyal	Poriyal	Veg. Poriyal	Poriyal	Potato Kara Curry	Rasam
	Curd	Curd	Mour kulambu	Curd	Curd	Curd	Pickle
	Papad	Papad	Papad	Papad	Papad	Papad	
Pickle	Pickle	Pickle	Pickle	Pickle	Pickle		
DINNER 07:30 PM TO 09:00 PM	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy
	Egg curry(One egg with shell or aloo gobi masala)	Vegatable seasonal	Chicken curry -NV	Veg. kuruma	Chicken curry -NV	Aloo paya	Vegatable seasonal
	Boiled rice	Boiled rice	Paneer mutter - Veg.	Veg. Briyani	Gobi masala	Tomato/Lemon Rice	Boiled rice
	Dal or Sambar	Sambar	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Sambar
	Rasam	Rasam	Sambar	Rasam	Sambar	Rasam	Rasam
	Pickle	Rasam		Rasam	Pickle	Pickle	
		Pickle		Pickle			

### Note

1. Evening tea will be served at the dining hall.

(04.30 pm - 05.30 pm)

2. Seasonable vegetables:

#### SUMMER

French beans

Carrot

Cabbage

Tendli

Raw banana

Beetroot / Channa

#### WINTER

Carrot / French beans

Cauliflower

Cabbage

Brinjal

Greens

Raw banana

Beetroot / Channa

**PONDICHERRY UNIVERSITY**  
**ILANGO ADIGAL EXISTING MESS MENU FOR BOYS HOSTEL**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST 07:30 AM TO 09:00 AM	Bread (6 slice)	Poori	Dosa (3)	Poori	Upma	Dosa (3)	Idly (6)
	Boiled egg or Banana (with shell)	Aloo Paji	Masala	Aloo Paji	Boiled egg/Banana (with shell)	Sambar	Sambar
	Chenna masala	Coffee	Chutney	Coffee	Chutney	Chutney	Coconut chutney
	Coffee		Coffee		Sambar	Coffee	Coffee
LUNCH 12:30 PM TO 02:30 PM	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy
	Mixed dal fry	Masoor-Moong dal fry	Chana masala	Toor dal fry	Rajma Dal fry	Chowli dal fry	Dal fry
	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice
	Sambar	Vathakuzhambu	Murungai sambar	Mochai brinjal k.kulambu	Sambar	Sambar	Sambar
	Rasam	Rasam	Rasam	Rasam	Rasam	Rasam	Rasam
	Veg. poriyal	Veg. Poriyal	Poriyal	Veg. Poriyal	Poriyal	Cabbage poriyal	pototo poriyal
	Curd	Curd	Mour kulambu	Curd	Curd	Curd	Papad
	Papad	Papad	Papad	Papad	Papad	Papad	Papad
	Pickle	Pickle	Pickle	Pickle	Pickle	Pickle	Pickle
DINNER 07:30 PM TO 09:00 PM	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy	Chappathy
	Egg curry (One egg with shell or aloo tomato jeera)	Brinjal aloo (or) Chana masala	Chicken curry -NV	Veg. kuruma	Chicken curry -NV	Dal palak	Chicken curry -NV
	Boiled rice	Boiled rice	Kofta curry -Veg.	Veg. Briyani	Bhindi fry	Tomato Rice	Kofta curry
	Dal or Sambar	Sambar	Boiled rice	Boiled rice	Boiled rice	Boiled rice	Boiled rice
	Rasam	Rasam	Sambar	Rasam	Sambar	Rasam	Moong dal fry
		Pickle	Rasam		Rasam	Pickle	Rasam
		Pickle		Pickle		Pickle	

**Note :**

1. Evening tea will be served at the dining hall.  
(04.30 pm - 05.30 pm)

2. Seasonable vegetables:

**SUMMER**

French beans  
Carrot  
Cabbage  
Tendli  
Raw banana  
Beetroot / Channa

**WINTER**

Carrot / French beans  
Cauliflower  
Cabbage  
Brinjal  
Greens  
Raw banana  
Beetroot / Channa