

APPENDIX “A”

**ITEMS REQUIRED DURING DIFFERENT TRAININGS/WORKSHOP/SEMINARS AND OTHER OFFICIAL PROGRAMMES IN THE  
FINANCIAL YEAR 2018-2019**

<b>S. No.</b>	<b>Name of Meal</b>	<b>Item code</b>	<b>Menu</b>
<b>1.</b>	<b>Daily Breakfast for up to 20 persons</b>	Item 1	(Poha-Jalebi) / (Bread+Jam+Butter+Egg(Boiled/Omlet)) / (Puri/Paratha+Sabji) / (Upma/Idli-Vada and Sambhar+ Chatni) + Corn- flakes with milk and Tea or coffee daily
<b>2.</b>	<b>Daily Breakfast for more than 20 persons</b>	Item 2	(Poha-Jalebi) / (Bread+Jam+Butter+Egg(Boiled/Omlet))/(Puri/Paratha+Sabji)/ (Upma/Idli-Vada and Sambhar+ Chatni) + Corn- flakes with milk and Tea or coffee daily
<b>3.</b>	<b>Daily Lunch for up to 20 persons</b>	Item 3	Dal + Dry Seasonal Vegetable + Seasonal Vegetable With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori)+Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream
<b>4.</b>	<b>Daily Lunch for more than 20 persons</b>	Item 4	Dal + Dry Seasonal Vegetable + Seasonal Vegetable With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori)+Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream
<b>5.</b>	<b>Once in a week Lunch for up to 20 persons</b>	Item 5	Dal + Dry Seasonal Vegetable + Paneer with Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for Non vegetarians) Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>6.</b>	<b>Once in a week Lunch for more than 20 persons</b>	Item 6	Dal + Dry Seasonal Vegetable + Paneer with Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for Non vegetarians)

			Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>7.</b>	<b>Special Lunch when officials of higher level participating in the programme</b>	Item 7	Soup-Tomato/Hot&Sour/Sweet corn/Monchow One vegetable Mushroom/Dry Paneer Snacks Veg. Chilly Paneer/Paneer Tikka, Hare Bhare Kabab, Pkoda/Mungoda/Roasted nuts Snacks Non Veg. Chilly Chicken/Fish Finger Dal + Dry Seasonal Vegetable + Paneer with Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for Non vegetarians) Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>8.</b>	<b>Daily dinner for up to 20 persons</b>	Item 8	Dal + Dry Seasonal Vegetable + Seasonal Vegetable With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream
<b>9.</b>	<b>Daily dinner for more than 20 persons</b>	Item 9	Dal + Dry Seasonal Vegetable + Seasonal Vegetable With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream
<b>10.</b>	<b>Once in a week dinner for up to 20 persons</b>	Item 10	Dal + Dry Seasonal Vegetable + Paneer With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for Non vegetarians) Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>11.</b>	<b>Once in a week dinner for more than 20 persons</b>	Item 11	Dal + Dry Seasonal Vegetable + Paneer With Gravy + Rice/Vegetable Pulao + Poori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream  One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for

			Non vegetarians) Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>12.</b>	<b>Special dinner when officials of higher level participating in the programme</b>	Item 12	Soup-Tomato/Hot&Sour/Sweet corn/Monchow One vegetable Mushroom/Dry Paneer Snacks Veg. Chilly Paneer/Paneer Tikka, Hare Bhare Kabab, Pkoda/Mungoda/Roasted nuts Snacks Non Veg. Chilly Chicken/Fish Finger  Dal + Dry Seasonal Vegetable + Paneer With Gravy + Rice/Vegetable Pulao + Pori (plain/mixed) and Roti (Tawa/ Tandoori) +Salad + Papad + Chatni/ Achar+ Boondi Ryata/Fruit Rayta/Plain curd+ Sweet (Gulab Jamun/ Barfi/ Bengali Sweet/Besan Sweet)/Ice cream  One Chicken Preparation/ One Mutton Preparation/ One Fish Preparation (Once in a week for Non vegetarians) Either Kheer/Paisam/Samiya paisam will also be prepared for Vegetarian participants
<b>13.</b>	<b>High tea regular</b>	Item 13	Potato Chips +Samosa/Alubanda/Kachaudi+Milk cake+ One Bengali Sweet+ Tea & Coffee
<b>14.</b>	<b>High tea special</b>	Item 14	Potato Chips +Samosa/Alubanda/Kachaudi, Milkcake+ Roasted Kaju/ Roasted Badam+ One Sugar free sweets/Kaju Katli or equivalent+ One Bengali/Khoya/Mava Sweet+ Tea & Coffee
<b>15.</b>	<b>Session Tea</b>	Item 15	Tea/Coffee (100 ml)with two types of biscuit/snacks Water & milk should be in the ratio of 1:1. Tea/Coffee should be prepared from reputed brand.
<b>16.</b>	<b>Bed tea and Evening tea with biscuits</b>	Item 16	Tea/Coffee (100 ml) Water & milk should be in the ratio of 1:1. Tea/Coffee should be prepared from reputed brand.
<p><b>*Note:-1. Butter, Pickle, Sugar and Salt are complementary.</b></p> <p><b>2. Extra item like hot/cold milk/lassi, cold drink can also be provided to trainees on payment basis. Cost of items will be approved by Director TFRI Jabalpur or their authorised representative. Payment will be received by supplier from customer directly.</b></p> <p><b>3. Parties are hereby informed that as per condition 29 of Terms and conditions of tender document work order will be issued to that bidder whose rates are lowest for package required during any programme instead of lowest for single item</b></p> <p><b>4. Meals will be served through buffet.</b></p>			

## APPENDIX “A-1”

**FORMAT FOR OFFERING RATES FOR DIFFERENT ITEMS REQUIRED DURING DIFFERENT TRAININGS/WORKSHOP/SEMINARS  
AND OTHER OFFICIAL PROGRAMMES IN THE FINANCIAL YEAR 2018-2019**

<b>S. No.</b>	<b>Name of Meal</b>	<b>Item code</b>	<b>Unit rate including all taxes</b>
1.	Daily Breakfast for up to 20 persons	Item 1	
2.	Daily Breakfast for more than 20 persons	Item 2	
3.	Daily Lunch for up to 20 persons	Item 3	
4.	Daily Lunch for more than 20 persons	Item 4	
5.	Once in a week Lunch for up to 20 persons	Item 5	
6.	Once in a week Lunch for more than 20 persons	Item 6	
7.	Special Lunch when officials of higher level participating in the programme	Item 7	
8.	Daily dinner for up to 20 persons	Item 8	
9.	Daily dinner for more than 20 persons	Item 9	
10.	Once in a week dinner for up to 20 persons	Item 10	
11.	Once in a week dinner for more than 20 persons	Item 11	
12.	Special dinner when officials of higher level participating in the programme	Item 12	
13.	High tea regular	Item 13	
14.	High tea special	Item 14	
15.	Session Tea	Item 15	
16.	Bed tea and Evening tea with biscuits	Item 16	
<p><b>*Note:-1. Butter, Pickle, Sugar and Salt are complementary</b>  <b>2. Extra item like hot/cold milk/lassi, cold drink can also be provided to trainees on payment basis. Cost will be approved by Director TFRI Jabalpur or their authorised representative. Payment will be received by supplier from customer directly.</b>  <b>3. Parties are hereby informed that as per condition 29 of Terms and conditions of tender document work order will be issued to that bidder whose rates are lowest for package required during any programme instead of lowest for single item</b>  <b>4. Meals will be served through buffet.</b></p>			