



Technical Training Institute -Chumig

BIDDING DOCUMENTS

For operating Institute Canteen



MARCH 19, 2020

TTI CHUMEY

WWW.ttichumey.bt



Terms and Condition for Leasing of Institute Canteen

1. The quotation must be submitted in a sealed envelope marked as “Quotation for Operation of Institute Canteen” on or before 20th April before 10:00 AM to the Principal of TTI Chumey and will be opened on the same day at 10:30 AM
2. The institute will charge Nu. 7,000/- (Seven Thousand Only) monthly as a rent.
3. **The canteen operator must deposit the rent at the end of every month and failing to deposit monthly(timely) rent, penalty of 5% of rental charge will be levied.**
4. The canteen bidder must submit EMD Nu. 20000/- (Twenty Thousand only) in the form of bank guarantee/cash warrant in the favor of principal.
5. All the property facility of the canteen has to be handed over and no due certificate obtained from the Institute Management Committee upon termination of the contract
6. The Institute will pay the bills pertaining to electricity and water.
7. **All the employees of the canteen should wear the formal dress while serving/catering within the Institute premises.**
8. The canteen operator will be authorized to sell only the following:
 - a. All types of Food and snacks
 - b. All type of edible readymade items
 - c. Stationery and Toiletry items
 - d. All types of cool drinks and bottled water.
9. **Sale of all the alcoholic drinks, tobacco, narcotics and habit-forming substance is prohibited.**
10. The Institute management Committee will closely monitor the day to day operation of canteen pertaining to hygiene, quality and quantity of the food.
11. Sale of items beyond the quoted rates will be strictly prohibited.
12. The operator shall take care of all the litters emerging from the canteen. All such litters should be disposed of properly on daily basis.
13. The Proprietor shall pay all the tax as per the tax rule of the nation during the tenure of operation.
14. The tenure of the contract shall be for a period of twelve months (one year) effective from the date of signing of agreement.
15. The canteen will subject to inspection from BAFRA Inspectors as and when they visit.
16. The approved rate for the menu items should be displayed in the canteen for the reference.



17. The rate for each menu has to be quoted with clear figure without leaving any space. Should any bidder fail to fill up even a single menu item, the bidding documents will be cancelled.
18. The canteen Operator shall be eligible to participate in the bidding for catering during trainings, workshops, seminars, meeting etc. when conducted in the Institute from time to time.
19. The bidders should have valid trade license (Restaurant) with tax clearance certificate attached.
20. Should any of the parties withdraw from the contract agreements before expiry of the contract period, the party intending to cancel the contract should give a written notification to the other party at least one month before in advance and the EMD will be forfeited.
21. Alteration or change with any type of existing facility is prohibited unless the management decides to do so.
22. The canteen must arrange presentable counter while displaying the items and there must be adequate furniture for all the guests.
23. The canteen must arrange standard crockeries for any class of guests in the institute
24. The canteen must install TV.
25. **All the packaged items, stationaries, cosmetics, toiletries, to be sold NOT more than MRP**
26. The bidder will be awarded based on total lowest bid.
27. Transition period will be applied to both the incoming and outgoing bidders. However, if the incumbent operator gets to continue then the rent shall be imposed without consideration of transition period.
28. The canteen timing should be from 7:30am to 7:30pm and canteen should be in the position to provide service as and when required.
29. Canteen must seek prior approval on leave during emergencies.
30. Canteen should remain opened even in government holidays, vacation.
31. When the programs are conducted from the other/outside agencies in the institute, the organizers have the sole authority to choose catering services.
32. The operator shall not charge for the services.



33. If the canteen fails to comply as per the terms and conditions, the management will issue first reminder, second reminder, followed by warning and subsequently termination with EMD forfeit.
34. The decision of the committee will be final and binding.



Please quote the following items

SL No	Item	Unit	Rate
Bhutanese Dish			
1	Shakam Paa	Per Plate	
2	Beef Paa	Per Plate	
3	Beef Chilli	Per Plate	
4	Pork Chilli	Per Plate	
5	Pork Curry	Per Plate	
6	Sikam Paa	Per Plate	
7	Ribs	Per Plate	
8	Fish Fry	Per Plate	
9	Fish Curry	Per Plate	
10	Dried Fish Fry	Per Plate	
11	Shakam Datsi	Per Plate	
12	Goeb Paa	Per Plate	
13	Kow Paa	Per plate	
14	Juma/veg juma	Per Plate	
15	Chicken Chilli	Per Plate	
16	Chicken Curry	Per Plate	
17	Shamu Datsi	Per Plate	
18	Emma Datsi	Per Plate	
19	Sikkam Datsi	Per Plate	
20	Kewa Datsi	Per Plate	
21	Mix Veg. Curry	Per Plate	
22	Dhal	Per Cup	
23	Jaju	Per Cup	
Rice			
1	White Rice	Per Plate	
2	Red rice	Per Plate	
3	Kharang	Per Plate	
4	Beef Fried Rice	Per Plate	
5	Veg Fried Rice	Per Plate	
6	Egg Fried Rice	Per Plate	



7	Puri (4 pcs) With Emma datsi	Per plate	
8	Puri (4 pcs) with Aludam	Per Plate	
9	Rotti (4 pcs) with Emma datsi	Per plate	
10	Naan with butter (2 pcs)	Per plate	
11	Beef Momo (5 pcs)	Per plate	
12	Cheese Momo (5 pcs)	Per plate	
13	Veg Chowmen	Per plate	
14	Non-veg Chowmen	Per plate	
15	Koka Chowmen	Per Plate	
16	Maggi Noodles	Per Plate	
17	Koka Noddles	Per Plate	
18	Wai Wai Noodles	Per Plate	
Tea			
19	Milk Tea	Per Cup	
20	Milk Coffee	Per Cup	
21	Black Coffee	Per Cup	
22	Black Tea	Per cup	
23	Lemon Tea	Per Cup	
24	Suja	Per Cup	
25	Green Tea	Per Cup	
Other Items			
26	Bread	Per pkts	
27	Eazy for meals	Per spoon	
28	Mineral Water	1 Ltr	
29	Mineral Water	.5 Ltr	
30	Boiled Egg	Per Egg	
31	omelet	Per Egg	
32	Pouch	Per Egg	
33	Fried Egg	Per Egg	
34	Samusa (3 pcs)	Per Plate	
35	Chillichop (3 pcs)	Per plate	
36	Alu chop# (3 pcs)	Per Plate	
37	French Fries	Per Plate	



38	Salad	Per head	
39	Desi	Per Cup	
40	Sham drey	Per Cup	
41	Khuli (3 Nos)	Per plate	
42	Puta	Per Plate	
43	Papad	Per Piece	
44	Jangmali	Per Plate	
45	Veg Bathup	Per Plate	
46	Non-veg Bathup	Per Plate	
47	Tin Biscuits (middium)	Per Tin	
48	Rice Porridge	Per Cup	
49	Cream Cracker	Per pkts	
50	Sugar Cracker	Per pkts	
51	Good day	Per pkts	
52	Top Gold	Per pkts	
53	Marrie Gold	Per pkts	
54	Cup Cake	Per piece	
55	Bun	Per piece	
56	Cookies	Per pkts	

Note: All the packaged items, stationaries, toiletries to be sold not more than MRP