



Government of India  
Ministry of Skill Development and Entrepreneurship (DGT)  
ADVANCED TRAINING INSTITUTE  
CTI Campus : Guindy Industrial Estate : CHENNAI - 600 032

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#### TENDER FOR MESS SERVICE

ATI, Chennai being a pioneer institute in the country conducting vocational skill based training in major engineering disciplines. It functions under administrative control of Ministry of Skill Development and Entrepreneurship (MSDE). ATI, Chennai offers a short-term programme of 1 to 2 Weeks duration and long term programme of 1 year duration. Please refer our Website for further details.

Tenders are invited in sealed envelope from experienced Mess / Canteen contractors for providing mess services at ATI Hostel-I & Hostel-II on a contract basis to meet the need of hostel inmates, approximately of 600 participants. Application format along with terms and conditions are available in our website cited above. The quotations should be sent by post to the above said address latest by 6/6/2018. The quotations will be opened on the same day at 3.00 p.m.

DIRECTOR

## TENDER FORM FOR RUNNING CANTEEN

1. Name of the Tenderer :
2. Address :
3. Registration /License No. :  
(attested Photostat copy of the license issued to be attached)
4. GST No. :  
(Attested photocopy of GST Certificate should be attached)
5. License issued by the Corporation: Enclosed / Not enclosed
6. Year of Establishment :
7. Details of Contracts executed till date:

(Please give details of contracts executed previously in a separate sheet, along with documentary proof thereof)

S.No.	Nature of contracts	Period	Govt./Semi.Govt/Private Organizations
1.			
2.			
3			
4			
5			

## 8. Details of present contracts in hand:

S.No.	Present contracts in hand	Period	Govt./Semi.Govt/Private organizations
1.			
2.			
3.			
4			

9. PAN Card No. :
10. Aadhaar No. :
11. Man Power / Resources available :

Certified that all the terms and conditions mentioned in the tender notice are acceptable to me.

Signature of the Tenderer with stamp

Date:

## ATI HOSTEL, CHENNAI-32

**MAIN MENU**

S.NO.	MENU	QTY.	PRICE
1.	Hot Tea	100ml	
2.	Hot Coffee	100 ml	
3.	Idly with Sambar and Chutney(One)	50 gms	
4.	Dosa with Sambar and Chutney (One)	50 gms	
5.	Wheat Poori with Kuruma (One)	Normal size-100 gms	
6.	Pongal with Sambar and Chutney	1 plate (150 gms)	
7.	Upuma with Chutney	1 plate(150 gms)	
8.	Chappathy with Kuruma (One)	Normal Size-100 gms	
9.	Utthapam with Sambar and Chutney	Normal Size – 120 gms.	
10	Medhu vadai with Sambar and Chutney	50 gms	
11	Masala Vadai with Sambar and Chutney	50 gms	
12	Sandwich Bread	4 pieces	
13	a. Lunch – Unlimited Rice, two Chappathi along with sambhar, koottu, , Rasam, pickle and Curd and Appalam		
	b. Lunch – Chappathi – 4 Nos. , Rice – 100 gms., Sabji, Dal, Pickle		
14	a. Dinner - Unlimited Rice, two Chapathi along with sambhar, koottu, , Rasam, pickle and Curd and Appalam		
	b. Dinner - Chappathi – 4Nos., Rice – 100 gms., Sabji, Dal, Pickle		
15	Extra Chappathy -	100 gms.	

**Note:**

1. Recycling of cooking oil is strictly prohibited.

### SPECIAL ITEMS (Extra Menu)

S.No.	Item	Quantity	Rate
1.	Chicken Masala	100 gms	
2.	Chicken 65	5 pieces	
3.	Chicken Biryani	Half plate	
4.	Mutton Masala	Normal Qty.100 gms	
5.	Mutton Biryani	Half plate	
6	Fish Masala	1 piece	
7	Fish Fry	1 piece	
8	Omlet	Single	

**TERMS AND CONDITIONS TO BE ADHERED BY THE CONTRACTOR FOR RUNNING THE ATI CHENNAI HOSTEL MESS CHENNAI – 32.**

1. The Contractor should have minimum of 2 years experience in the field of catering in any reputed firm / establishments (certificates to be enclosed)
2. The successful contractor is to execute an agreement with the Director, ATI, Chennai to run the above mess as per the following terms and conditions.
3. The Contractor has to deposit a sum of Rs. 50,000/- (Rupees Fifty Thousand only) as Security Deposit which will be returned to the contractor at the end of satisfactory completion of Contract. No interest will be paid to the contractor for this amount.
4. The food is to be served against cash or according to any other systems as may be decided by the contractor with the approval of the Director, ATI, Chennai.
5. The contractor should produce the license issued by the Corporation to run the canteen under environment hygienic condition.
6. The contractor should have valid FSSAI Certificate.
7. The Contractor should produce the medical certificate of all the employees before starting the mess services at ATI Chennai.
8. Materials used for cooking purpose tea, coffee, spices, food stuffs, vegetables etc., should be of good quality only will be used. This Institute reserves the right to inspect the materials at any time.
9. The contractor will be provided with Kitchen, dining hall with limited furniture, Utensils etc., as per the availability.
10. Electricity for refrigerator, hot-case, grinding of dal etc., is free but should not be used for cooking purpose.
11. Cleanliness and proper upkeep of the premises and utensils etc., are the responsibility of the contractor. All Kitchen Equipment, Machinery and fittings are to be maintained by the contractor at his own cost.
12. Any damage / loss to the Govt. property entrusted to the contractor is to be made good by him at his own cost.
13. The Contractor shall not alter, modify any of the installations without written permission from the Director, ATI, Chennai.
14. The Tea / Coffee, Breakfast, Lunch, Dinner etc., to be served at the timings fixed by the Director.

15. The menu / items to be included in the breakfast, lunch and dinner etc., and the rate thereof will be fixed by the Director in consultation with the contractor.
16. The contractor is to supply the food as per the quantity and quality agreed by him.
17. The Contractor shall make his own arrangements for the employment of men required for running the mess and it shall be entirely and solely his responsibility towards payment of wages etc., Persons employed by him should be free from communicable diseases.
18. The Contractor has to supply Lunch during working days to the Hostellers at Dining Hall in the ATI premises near workshop.
19. Must be registered with **Service Tax Department (provide the Registration Document and the last three returns copies)**
20. The Mess hall, kitchen and other places should be properly cleaned and maintained in hygienic condition by the Contractor.
21. The Contractor or his employees shall not use the ATI Mess address for any address proof to obtain any loan, surety etc., for any purpose.
22. The mess shall be run by the contractor alone and he shall not sublet to anyone else to run the same on his behalf.
23. The Mess contractor should not use the mess facility for other business purposes like outdoor catering, packing / preparing food for other parties etc. The violation will be viewed as breach of contract and may lead to termination of contract.
24. The period of contract will be for a period of one year. The rates quoted are valid for one year from the date of signing the contract. The contract may be renewed on year to year basis subject to mutual agreement.
25. In case, the mess contractor fails to run the mess as agreed above, the security deposit shall be forfeited at the discretion of the Director, ATI, Chennai.
26. Photo Identity cards should be issued to the persons those who employed by the contractor.
27. The Contractor / his employees are not permitted to stay in the mess premises between 11.00 p.m. and 4.00 a.m.
28. The contract can be terminated by giving one month notice by any of the parties. However, if the quality of the food served is not satisfactory or if the mess closed without prior intimation to the Director. The permission accorded to the contractor will be cancelled immediately.
29. Messing to be provided on all days of the week.
30. The decision of the Director, ATI, Chennai with regard to any clarifications, doubt on this contract is final and shall be binding on the contractor.

-Sd/-

DIRECTOR