

# ALL INDIA COUNCIL FOR TECHNICAL EDUCATION

(A Statutory Body of the Govt. of India)

Nelson Mandela Marg, Vasant Kunj, New Delhi - 110 067

F.No. 2(268)/ADMIN-III/2017-18)

Dated: 12.02.2020

## CORRIGENDUM

**Sub: - Inviting e-Tender for finalization of Hospitality arrangement/ services of Canteen and Guest House at AICTE HQ New Delhi through e-Wizard portal through two bid system. (Technical & Financial).**

The e-tender published by AICTE on e-Wizard portal and AICTE website vide Tender ID No. 2(268)/ADMIN-III/2017-18) dated 03.02.2020 at 17.00 hours. All the bidders are requested to kindly take note the following changes in the financial bid under head "Loose Item rate" at reference page Nos. 30-32 while submitting/uploading financial bid.

S.No.	Name of the item, mention in the tender document	Name of the item to be read as.	Remarks
	<b>Name of head-Loose item rate</b>	<b>Name of head-Loose item rate</b>	
1	One Kachori Chhole/Rajma-200 Grams	One Katori/Bowl Chhole/Rajma-200 Grams	
2	One Kachori Seasonal Vegetable-200 Grams	One Katori/Bowl Seasonal Vegetable-200 Grams	
3	One Kachori Alloo Matar - 200 Grams	One Katori/Bowl Alloo Matar - 200 Grams	
4	One Kachori Dahi-200 Grams	One Katori/Bowl Dahi-200 Grams	
5	One Kachori Raita-200 Grams	One Katori/Bowl Raita-200 Grams	
6	One Kachori Dahi Vada (02 Piece vada) -200 Grams	One Katori/Bowl Dahi Vada (02 Piece vada) -200 Grams	
7	One Kachori Matar Paneer -200 Grams	One Katori/Bowl Matar Paneer - 200 Grams	
8	One Kachori Palak Paneer -200 Grams	One Katori/Bowl Palak Paneer - 200 Grams	

Inconvenience is regretted.

**(Member Secretary)**  
AICTE, New Delhi

1. Link for Amended tender documents
2. Link for Amended BOQ/Financial Bid

**AMENDED FINANCIAL BID ON 12.02.2020**

Note: The table given below is for reference purpose only. All the columns are mandatory.

(The BOQ template must not be modified / replaced by the bidder and the file should be uploaded in same format as of original BOQ file(xls) after filling the relevant columns, else the bid is liable to be rejected for this tender. Bidders are allowed to enter the Bidder's Name and Values only.

**RATES OF ITEMS TO BE SERVED IN THE OFFICE CANTEEN  
(OFFICER'S, STAFF & AICTE VISITORS/GUEST)**

<b>(A) Item</b>	<b>Rate (Rs.)</b>
Tea Cup (Tea Bag) 150 ml.	
Tea Cup 150 ml.	
Green Tea 150 ml.	
Coffee Cup (Readymade) 150ml	
<b>(B) Snacks</b>	<b>Rate (Rs.)</b>
Bread pakora/Bread Roll 75gms. With Chutney	
Samosa with Alloo filling 70 Gms.	
Kachori 02 pcs with Subzi 100 Gms	
Daal Vada/Aloo Bonda/Chana Vada 70 Gms	
Vegetable Cutlets (70 Gms. for one )	
Mixed Pakora (100 Gms) with chutney	
French fries 100gms	
Idli sambhar (2 Pieces Idli + Sambhar + Chutney (250gms)	
Vada - sambhar (2 Pcs Vada + Sambhar + Chutney (250 gm)	
One Plate Upma with Sambhar and Chatni (200 Gram)	
Veg Patties 1 Pcs	
Paneer Patties 1 Pcs	
Bread Slice big size with butter (2 Pcs)	
Plain Dosa with Sambhar Chutney	
Masala Dosa with Sambhar Chutney	
Alooparantha With Chutney/Pickles/Butter	
Gobhi parantha With Chutney/Pickles/Butter	
Vegetable Sandwich/Grilled Sandwich/Cheese Sandwich	

<b>Regular Thali/Ordinary Lunch</b>	<b>Rate (Rs.)</b>
Chapatis-4+Basmati Rice+Dal+Vegetable+Salad+ Raita/curd	
<b>Loose Item Rate</b>	
One Roti Tawa (70 Gms)	
Tandoori Roti (100 Gm)	
One Katori/Bowl Chhole/Rajma-200 Grams	
One Katori/Bowl Seasonal Vegetable-200 Grams	
One Katori/Bowl Alloo Matar - 200 Grams	
One Katori/Bowl Dahi-200 Grams	
One Katori/Bowl Raita-200 Grams	
One Katori/Bowl Dahi Vada (02 Piece vada) -200 Grams	
One Katori/Bowl Matar Paneer -200 Grams	
One Katori/Bowl Palak Paneer -200 Grams	
Half Plate Rice (Basmati)/Pulao-200 Grams	
Full piece Gulab Jamun-60 Grams	
One Piece Burfi-60 Grams	
Fruit Juice-200-ML	
Ice Cream (Weight) 1 Scoop	
One Plate Maggi (200 Grams)	

### **Lunch Rates for Meeting/Conferences/Workshop**

<b>Description of Menu of Lunch</b>	<b>Rate (Rs.)</b>
<b>Deluxe: thali/buffet</b> Paranths-2/chapatti-4+Rice +Dal +Paneer+ seasonal Vegetable + Raita/Curd+ Salad/Achaar and papad+ Sweet dish + Drinking Water	
<b>Tea/Snacks during Meeting</b> Tea/Coffee+ 2 Nos. Cookies+Roasted Kajoo + Badam (Total Dry fruit 05 nos. each) + Waffors 10 Nos. (Branded)	
<b>Mini Snacks for Meeting</b> Tea/Coffee, 2 Nos. Cookies	
<b>High Tea</b> Tea/Coffee+Dhokla/Cutlet + veg sandwich + Biscuit	
<b>Buffet Lunch (Occasional) Multi Cuisine (Indian/Conti/Chinese dishes) ....(menu to be decided)....</b> Soup (Any One)+ Main course: Paneer Dish+Gravy Vegetable+ Lentil Pulses +Baked Vegetable/Buquiterine +Vegetable Sweet and sour/Vegetable Ginger sauce/ Garlic Sauce +Rice/Pulao+Curd dish+ Assorted Tandoori Roti/Chapati+Three Type of Salad+Desert-2, , Bada+Idli with Sambhar & Chutney, Papad+cut fruits etc.	

**RATES FOR BREAKFAST, LUNCH AND DINNER (FOR AICTE GUEST HOUSE)**

<b>Item</b>	<b>Rate (Rs.)</b>
<p><b>Breakfast</b></p> <ol style="list-style-type: none"> <li>1. Porridge OR Cornflakes OR Vermicelli</li> <li>2. Vegetable cutlets/ Vada /Idli /Upma /Parantha/Puri/Achaar and Aloo/Dosa/Poha/4 slices of Toast with Butter and Jam</li> <li>3. Tea/Coffee or Fruit Juice</li> </ol>	
<p><b>Lunch</b></p> <ol style="list-style-type: none"> <li>1. Rice of good quality (Preferably Basmati)</li> <li>2. Chapatti or Puri</li> <li>3. Dal(Sambhar/Rajma/Lobia/White Chana/Kala Chana/Dal Arhar/Mixed Dal)</li> <li>4. Paneer Subzi</li> <li>5. One seasonable Vegetable</li> <li>6. Raita/Curd</li> <li>7. Salad/Achar</li> </ol>	
<p><b>Dinner</b></p> <ol style="list-style-type: none"> <li>1. Rice of Good Quality (Preferably Basmati)</li> <li>2. Chapati or Puri</li> <li>3. Dal(Sambhar/Rajma/Lobia/White Chana/Kala Chana/Dal Arhar/Mixed Dal)</li> <li>4. One seasonable Vegetable</li> <li>5. Salad /Achar</li> <li>6. Raita/Curd</li> </ol>	
<p><b>Dinner (For occupants in Guest House)</b>  <b>Deluxe: thali/buffet</b></p> <ol style="list-style-type: none"> <li>1. Paranthas-2/chapatti-4+Rice+Dal +Paneer+ Vegetable Raita/Curd+ Salad/Achaar and Papad+ Sweet dish/cut fruits etc.</li> </ol>	

**Note:**

1. All the food items will be served in the buffet mode in the dining hall, the dining tables etc.
2. Professional qualified cook will be appointed for International Continental food
3. Bidder has to fill-up all the Columns of the financial bid; no columns should be left blank and no zero price may be filled. In case of any columns left unfilled or filled with only zero, then price bid will be rejected.