

## **Terms and Conditions for the Contract System**

1. The mess is to be started w.e.f. 15-07-2008.
2. Three meals (Break fast, Lunch and Dinner) are to be provided for 350 students as per the mess timings and the weekly menu available on the institute website.
3. Rates may be quoted on per day per student basis.
4. Electricity, utensils, water and mess furniture will be provided by the institute free of cost, though the electricity is not to be used for cooking purpose.
5. The LPG for cooking purpose has to be arranged by the contractor.
6. Table service is to be provided in the mess.
7. Hygienic conditions and cleanliness in the mess as well as kitchen must have to be maintained.
8. Minimum no. of mess employees to be deployed is 22 inclusive of two specialized cooks and should be properly dressed.
9. The raw material/food should be of high quality. It will be checked on daily basis, by the MMCA/Mess committee/Wardens of the hostel.
10. The contract will be for a period of one year initially and is likely to be extended if the performance is found to be satisfactory.
11. For extra items other than menu to be served in the mess, as per the demand of the students, the rate list have to be prominently displayed by the contractor after getting formal approval of the wardens.
12. Experience of catering is desirable.
13. During institute vacations/semester break the mess will remain closed. All expenditure during this period incurred (i.e. salary etc.for mess worker) will be borne by the contractor.
14. The students of the hostel are entitled to avail a maximum of 10 days rebate in a month with prior information to the mess supervisor.
15. Rs. two Lacs have to be deposited as refundable security by the contractor whose bid is accepted. In case the contractor terminates the contract before time (i.e. one year) this amount of Rs. two Lacs will be forfeited.

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16. If these terms and conditions are not adhered to, the chief warden has the right to cancel the contract with one month notice and his security will be forfeited.
17. For any further query please contact Chief Warden/ Deputy Chief Wardens on following contact no.

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|-------|-----------------|-----------------|
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Prof.V.P.Singh  
DCW(Boys Hostel)  
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Dr. D.K.Soni  
Chief Warden (Boys Hostel)  
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## WEEKLY MENU AND MESS TIMINGS

Breakfast - 7.30am to 8.15 am  
Lunch- 12.30 pm to 2.15 pm  
Dinner- 7.30 pm to 9.30 pm

### WEEKLY-MENU

<b>Day</b>	<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
<b>Monday</b>	1. Aloo Pyaj parotha 2. Butter 3. Bread Jam 4. Milk & Tea	1. Rajmah 2. Chawal 3. Roti 4. Dahi 5. Salad	1. Dal (Mah) 2. Chawal 3. Roti 4. Arbi Veg 5. Salad
<b>Tuesday</b>	1. Bread-Pakora 2. Sauce 3. Tea 4. Bread- Jam	1. Chana White 2. Chawal 3. Roti 4. Raita (Bundi) 5. Salad	1. Dal (Yellow) 2. Roti 3. Papad 4. Chawal 5. Kheer
<b>Wednesday</b>	1. Palak Parotha 2. Dahi 3. Bread Jam / Butter 4. Tea	1. Samber 2. Chawal 3. Roti 4. Mix Veg 5. Salad	1. Dal (Mah) 2. Chawal 3. Roti 4. Bhindi Veg 5. Salad
<b>Thursday</b>	1. Gobhi Parotha 2. Bread- Jam/Butter 3. Tea	1. Curry Pakoda 2. Chawal 3. Roti 4. Aloo Jeera 5. Salad	1. Dal 2. Chawal 3. Roti 4. Kheer Thandi 5. Salad
<b>Friday</b>	1. Bread Omelets 2. Bread Jam/Butter 3. Milk & Tea	1. Rajmah 2. Chawal 3. Roti 4. Raita (Kheera) 5. Salad (Pyaj)	1. Dal 2. Roti 3. Chawal 4. Sevianya 5. Salad

<b>Saturday</b>	<ol style="list-style-type: none"> <li>1. Alu Puri</li> <li>2. Bread-Jam/Butter</li> <li>3. Tea</li> <li>4. Achar</li> </ol>	<ol style="list-style-type: none"> <li>1. Chholey White</li> <li>2. Chawal</li> <li>3. Roti</li> <li>4. Dahi</li> <li>5. Salad</li> </ol>	<ol style="list-style-type: none"> <li>1. Dal</li> <li>2. Roti</li> <li>3. Chawal</li> <li>4. Salad</li> </ol>
<b>Sunday</b>	<ol style="list-style-type: none"> <li>1. Chholay Bhaturey</li> <li>2. Tea</li> <li>3. Achar</li> <li>4. Bread Jam/ Butter</li> </ol>	<ol style="list-style-type: none"> <li>1. Chawal</li> <li>2. Mix Veg</li> <li>3. Roti</li> <li>4. Kala Chana</li> <li>5. Salad</li> </ol>	<ol style="list-style-type: none"> <li>1. Dal</li> <li>2. Roti</li> <li>3. Chawal</li> <li>4. Sevian</li> <li>6. Mix veg</li> <li>7. Salad</li> </ol>