

**TENDER DOCUMENT FOR SUPPLY OF HOSPITAL DIET (DRY,
LIQUID, COOKED) FOR INDOOR PATIENTS OF GOVERNMENT
MEDICAL COLLEGE & HOSPITAL, SUNDARGARH**

Date of Publication of Tender : 25.06.2024

Last Date of Receipt of Tender : 15.07.2024

Date of Opening of Technical Bid : 16.07.2024

Place of opening of Tender &
Address for Communication:

**Superintendent, Government Medical
College & Hospital, Sundargarh.
At/PO- Sankara, PS- Town, Sundargarh
Dist- Sundargarh-770020.**


29.6.24

REQUEST FOR PROPOSAL (RFP)

Outsourcing of Diet Services (Dry, Liquid & Cooked)

for Indoor Patients of

Government Medical College & Hospital, Sundargarh.

RFP Reference No. 1505 /GMCH, Sng. Dated, 24 / 06 / 2024 /

TENDER CALL NOTICE

Sealed tender is hereby invited from registered reputed Company/ Firms/ Society/ Proprietor for outsourcing of Hospital Diet Service (Dry, Liquid, Cooked) for indoor patients of Government Medical College & Hospital, Sundargarh. Interested Company/ Firm/ Society/ Proprietor should submit their proposal in Cover-A (Tender Document Cost & EMD) and Cover-B (Technical Proposal) as per format set out in RFP along with detailed tender call document with all supporting documents in sealed envelopes separately in two envelopes and should put into another cover superscribed as "Tender for Supply of Diet (Dry, Liquid & Cooked) for GMCH, Sundargarh for the year 2024-25 through Speed Post/ Regd. Post/ Courier directly to the Office of the Superintendent, Government Medical College & Hospital, Sundargarh, At/PO-Sankara, PS- Town, Sundargarh, Dist- Sundargarh (Odisha) – 770020. The details are available in the DMET Odisha website <https://dmetodisha.gov.in/>, district website sundergarh.nic.in and GMCH, Sundargarh website gmchsng.odisha.gov.in on payment of **Rs.5,000/-** (Rupees Five thousand) only non-refundable in shape of Demand Draft/ Bank Draft from any Nationalised/ Schedule Bank payable in favour of **Superintendent GMCH, SNG (MISC. A/C) payable at State Bank of India, ADB Sadheipali, Hospital Road, Sundargarh, IFSC Code-SBIN0006345**. Incomplete application will summarily be rejected.

The authority reserves the right to reject/cancel any or all tender without assigning any reason thereof.

Parida
29.6.24

SECTION-1

DISCLAIMER

The information contained in this Request for Proposal (RFP) document or subsequently provided to bidder(s) whether verbally or in documentary form by or on behalf of the Tender Inviting Authority under Department of Health & Family Welfare, Government of Odisha or any of their employees or advisors, is provided to bidder(s) on the terms and conditions set out in this RFP document and any other terms and conditions subject to which such information is provided. This RFP document is not an agreement and is not an offer or invitation by the Tender Inviting Authority or its representatives to any other party. The purpose of the RFP document is to provide interested parties with information to assist the formulation of their proposal and detailed proposal. This RFP document does not be appropriate for all persons, and it is not possible for the department their employees or advisors to consider the investment objectives, financial situation and particular needs of each party who reads or uses this RFP document. Some bidders may have a better knowledge of the proposed project than other. Each bidder should conduct its own investigations and analysis and should check the accuracy, reliability and completeness of the information in this RFP document and obtain independent advice from appropriate sources. Tender Inviting Authority/ Department, its employees and advisors may no representation or warranty and shall incur no liability under any law, statute, rules or regulations as to the accuracy, reliability or completeness of the RFP document. Tender Inviting Authority/ Department may in its absolute discretion but without being under any obligation to do so can update, amend or supplement the information in this RFP document.

Handwritten signature
24/6/29

NOTICE INVITING PROPOSAL

DETAILED PROPOSALS ARE INVITED FROM ELEGIBLE BIDDERS FOR SELECTION OF THE MOST SUITABLE AGENCY FOR SUPPLY OF DIET (DRY, LIQUID, COOKED) TO INDOOR PATIENTS.

Schedule of Events

1.	Availability of RFP Document	From Dt. 25-06-2024 DMET Odisha website https://dmetodisha.gov.in/ , district website sundergarh.nic.in and GMCH, Sundargarh website gmchsnng.odisha.gov.in
2.	Last Date for submission of proposal	Date: 15-07-2024 Time: 5.30 PM Address for communication and receipt of Bid documents: Superintendent, Government Medical College & Hospital, Sundargarh, At/PO- Sankara, PS- Town, Sundargarh, Dist- Sundargarh (Odisha) – 770020
3.	Date, Time and place of opening of Proposal	Technical Proposal (Part-A & B) opening. Date: 16-07-2024 Time: 11.30AM Venue: O/o. Superintendent, Government Medical College & Hospital, Sundargarh, At/PO- Sankara, PS- Town, Sundargarh, Dist- Sundargarh (Odisha) – 770020 (Bidders/ authorised representative may remain present at the time of opening of proposal)
4.	Presentation	The qualified bidders will be informed to attend the presentation. The date, time & venue will be declare letter on.

SECTION-2
INSTRUCTIONS TO BIDDERS

2.1 Scope of Proposal

- (a) Interested bidders fulfilling the eligibility criteria may submit their bid to Superintendent, GMCH, Sundargarh. Detailed description of the objectives, scope of services, deliverables and other requirements relating to "Provisioning of Diet Services at Government Health Institutions" are specified in this RFP. The manner in which the Proposal is required to be submitted, evaluated and accepted is explained in this RFP.
- (b) The selection of the Agency shall be on the basis of an evaluation by the Tender Committee of the GMCH, Sundargarh through the Selection Process specified in this RFP. Bidders shall be deemed to have understood and agreed that no explanation or justification for any aspect of the Selection Process will be given and that the decision of Superintendent, GMCH, Sundargarh is without any right of appeal whatsoever.
- (c) The bidder shall submit its Proposal in the form and manner specified in this RFP. Upon selection, the agency shall be required to enter into an Agreement with the Superintendent, GMCH, Sundargarh.

2.2 Eligibility Criteria

The bidder should fulfil the following Eligibility Criteria:

- i. The bidder must be registered in India as a Company/ Firm/ Society/ Trust OR SHG/ SHG Federation and must have registration certificate under relevant Act/ Rule of the State or Central Government with PAN with IT return for last 3 years 2020-21, 2021-22 & 2022-23 valid GST registration, Bank Account with Bank Statement for last 6 month from the date of applying tender & valid labour registration certificate in the name of Company/ Firm/ Society/ Proprietor.
 - ii. The bidder must have a registered/ operating office in Odisha.
 - iii. The bidder must have minimum 3 years' experience i.e. 2020-21, 2021-22 & 2022-23 in diet preparation, supply & management of diet services in Government or Private Health Institutions/ Other Govt. Institutions. The bidder shall furnish the details of the past performance in the required format (Form-T5) supported with the work order/Agreement Copy & Experience Certificate.
 - iv. In case of SHG/ SHG Federation, the Technical Committee is to take decision in view of their past experiences (to be furnished in the required format Form-T5 supported with the work order/ contract copies) for at least minimum two years experiences for preparation of Diet and supply in minimum 200 bedded Health & Medical Institutions.
 - v. The Bidder applying for GMCH, Sundargarh must have **minimum average annual turnover of Rs.3 Crore per year** during the last three financial years (2020-21, 2021-22 & 2022-23). The Bidder has to furnish the Profit and Loss account / Income & Expenditure account, Balance Sheet, Audit Report with 3CB/3CD) & Income Tax returns of the last 3 F.Y. certified by a chartered accountant in the required format (Form T4).
 - vi. The Bidder must have valid labour registration certificate.
 - vii. The Bidder must have PAN.
 - viii. The Bidder must have GST registration.
 - ix. The Bidder must have valid Food Licence Certificate.
- (Note: The bidders having ISO Certification shall be given additional weightage in the evaluation criteria as mentioned in Section-5.)**
- x. The committee can ask for any documents during verification to ascertain the genuineness of the documents submitted by the bidder.

In case of a selected bidder, they will have to furnish the up-to-date food registration/ licence (if not having) from the authority of the concerned region within 10 days of issue of notification of award and before signing of contract.

2.3 **Proposal Submission**

Interested Bidders fulfilling the eligibility criteria may submit their bid separately to the Superintendent, GMCH, Sundargarh.

The proposal shall be submitted in two parts:

(1) Part-A: Tender Document Cost, EMD as per format set out in RFP.

(2) Part-B: Technical Proposal as per the format set out in RFP

- (i) The Proposal shall be typed or written legibly in indelible ink and shall be signed by the authorised representative of the bidder.
- (ii) Any interlineations, erasure or overwriting shall be valid only if the person or persons signing the Proposal have put his/their initial prior to submission of the same.

Note: There is no Financial Proposal to be submitted in the bid, as this is a fixed cost based tender, Details of the fixed cost (Diet Rate) to be paid per patient / day for different types of diet with menu is mentioned at Section-3 – Terms of Reference.

2.4 **Bid Document Cost**

The bidders shall have to furnish a bid document cost of **Rs.5,000/-** (Rupees-Five Thousand) only (non-refundable) in the shape of a Bank Draft / Demand Draft from any Nationalised / Schedule Bank payable to **Superintendent GMCH, SNG (MISC. A/C) payable at State Bank of India, ADB Sadheipali, Hospital Road, Sundargarh, IFSC Code-SBIN0006345.**

In absence of the bid document cost, the technical proposal of the bidder shall be rejected. There is no exemption in submission of bid document cost.

2.5 **Earnest Money Deposit (EMD)**

The bidder along with the technical proposal shall have to furnish Earnest Money Deposit (EMD) amounting to **Rs.5,00,000/-** (Rupees- Five lakh) only (**Refundable**) in shape of Banker's Cheques/ Demand Draft/ Fixed Deposit from any Nationalised/ Schedule Bank in favour of the **Superintendent, Government Medical College & Hospital, Sundargarh.**

In absence of the EMD, technical proposal of the bidder shall be rejected. However, as per the Finance Department, Government of Odisha Office Memorandum No.21926 Dt.12.08.2015, the local MSEs (Micro & Small Entrepreneurs) registered with respective DICs, Khadi, Village, Cottage & Handicraft Industries, OSIC and NSIC are exempted from submission of EMD while participating in tenders of Govt. Departments and Agencies under its control. It is further clarified that the above exemption is applicable to local MSEs registered in Odisha only. This exemption to the local MSEs registered in Odisha only shall be applicable if the kind of service as required under this tender enquiry is clearly specified against the details of the service to be provided in their DIC/ NSIC registration certificate (**to be furnished in the technical bid**).

The EMD shall be returned to unsuccessful bidders within a period of 4 weeks from the date of announcement of the successful bidder.

The EMD shall be forfeited if the bidder withdraws its proposal during the interval between the proposal due date and expiration of the proposal validity period or on in case of successful bidder, if does not execute the agreement.

2.5.1 **Security Deposit**

The successful bidder will be provided modular kitchen with all the utensils available and space in GMCH, Sundargarh.

The selected agency has to furnish a performance **security deposit** at the time of signing of contract, amounting to **Rs.20,00,000** (Rupees twenty lakh) **or 5%** of the total estimated yearly contract value of the Institution (**whichever is higher**) in the shape of DD / BC from a National / Scheduled Bank in India. The amount of Earnest money deposit of the selected bidder can be adjusted against the performance security deposit. The performance security deposit is for due performance of the contract and any loss/damage of items in the modular kitchen will be recovered from this.

The Institution in the following circumstances can forfeit it;

1. When any terms or the condition of the contract is infringed.
2. When the service provider fails in providing the required services satisfactorily.

2.6 **Packing, Sealing and Marking of Proposal**

- (a) The Tender document cost & EMD (Cover-A) and Technical Proposal (Cover-B) must be inserted in separate sealed envelopes, along with applicant's name and address in the left-hand corner of the envelope and superscribed in the following manner-
 - Cover-A – Tender Document Cost & EMD for "Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients, Superintendent, Government Medical College & Hospital, Sundargarh.
 - Cover-B – Technical Proposal for Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients, Superintendent, Government Medical College & Hospital, Sundargarh.
- (b) The two envelopes, i.e. envelope for Part-A, Part-B must be packed in a separate sealed outer cover and clearly superscribed with the following-
 - Proposal for Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients of Superintendent, Government Medical College & hospital, Sundargarh.
 - RFP No. Superintendent, Government Medical College & Hospital, Sundargarh (The bidder should clearly mention the RFP No. & Institution name for which the proposal is submitted).
 - The bidder's Name & Address shall be mentioned in the left-hand corner of the outer envelope.
- (c) The inner and outer envelopes shall be addressed to the **Superintendent, Government Medical College & Hospital, Sundargarh** mentioned at the Section-1: Schedule of Proposal Submission.
- (d) **Content of the Proposal**
 - I. **Cover-A (Tender Document Cost & EMD)**
 1. EMD of **Rs.5,00,000/-** (Rupees Five Lakh) in the shape of a Demand Draft in favour of Superintendent, Government Medical College & Hospital, Sundargarh.
 2. Bid document cost of **Rs.5,000/-** in the shape of a Demand Draft in favour of Superintendent, Government Medical College & Hospital, Sundargarh.
 - II. **Cover-B (Technical Proposal)**

The bidders are requested to submit a detailed Technical Proposal with respect to outsourcing of Diet Services at health institution during the proposed contract period in conformity with the terms of reference forming part of this RFP.

 1. Form T1 (Checklist)
 2. Form T2 (Technical Tender Submission Form)
 3. Photocopy of the Registration Certificate of the Agency
 4. Photocopy of PAN/TAN

5. Photocopy of GST
6. Form T3 (Details of the Bidder)
7. Form T4 (Turnover Certificate from the Chartered Accountant)
8. Photocopy of the Profit & Loss account / Income & Expenditure account, Balance Sheet, Audit Report with 3CB/3CD & Income Tax returns support of the turnover certificate (2020-21, 2021-22 & 2022-23)
9. Form T5 – Relevant Experience Details in managing Diet Services in State Govt./ Govt. of India Institutions/ Govt. & Pvt. Hospitals. (Attached Order Copy / Agreement & Experience Certificate)
10. Photocopies of work orders/ contracts executed in support of the information furnished in Form T5
11. Form T6 – Affidavit Certifying that the bidder is not blacklisted.
12. Any other details, the bidder like to include in the proposal.

Interested bidders fulfilling the eligibility criteria may submit only one proposal, the details of which are mentioned in the Section-1: Schedule of Proposal Submission.

2.7 **Validity of Proposals**

The Proposal shall remain valid for **180 days** after the date of bid opening. Any proposal which is valid for a shorter period shall be rejected as non-responsive.

2.8 **Cost of Proposal**

The bidder shall be responsible for all of the costs associated with the preparation of their Proposals and their participation in the Selection Process. The concerned institution will neither be responsible nor in any way liable for such costs, regardless for the conduct or outcome of the Selection Process.

2.9 **Acknowledgement by the bidder**

- (a) It shall be deemed that by submitting the Proposal, the bidder has-
- i. Made a complete and careful examination of the RFP;
 - ii. Received all relevant information requested from the concerned Institution.
 - iii. Acknowledged and accepted the risk of inadequacy, error or mistake in the information provided in the RFP or furnished by or on behalf of the concerned Institution relating to any of the matters stated in the RFP Document;
 - iv. Satisfied itself about all matters, things and information, necessary and required for submitting an informed Proposal and performance of all of its obligations there under;
 - v. Acknowledged that it does not have a Conflict of Interest; and
 - vi. Agreed to be bound by the undertaking provided by it under and in terms hereof.
- (b) The concerned institution shall not be liable for any omission, mistake or error on the part of the bidder in respect of any of the above or on account of any matter or thing arising out of or concerning or relating to RFP or the Selection Process, including any error or mistake therein or in any information or data given by the concerned institution.

2.10 **Language**

The Proposal with all accompanying documents (the "Documents") and all communication in relating to or concerning the Selection Process shall be in English language and strictly as per the forms provided in this RFP. No supporting document or printed literature shall be submitted with the Proposal unless specifically asked for and in case any of these Documents is in another language, it must be accompanied

by an accurate translation of the relevant passages in English, in which case, for all purposes of interpretation of the Proposal, the translation in English shall prevail.

2.11 **Proposal Submission Due Date**

RFP filled in all respect must reach to the Superintendent, Government Medical College & Hospital, Sundargarh through Speed Post/ Regd. Post/ Courier. If the specified date for the submission of RFPs is declared as a holiday, the RFPs will be received up to the stipulated time on the next working day.

2.12 **RFP Opening**

- (a) The Superintendent, Government Medical College & Hospital, Sundargarh will open all proposals, In the presence of bidders or their authorised representatives who choose to attend, at the location, date and time mentioned in the Section-1: Schedule of Proposal Submission.
- (b) The bidder/ their authorised representatives who will be present shall sign a register evidencing their attendance.
- (c) In the event of the specified RFP opening date being declared a holiday, the RFPs shall be opened at the stipulated time and location on the next working day.

SECTION-3
TERMS OF REFERENCE

3.1 Modalities of Diet Service

1. The successful bidder (also referred here as the agency) would take over the modular kitchen including all infrastructure & kitchen equipment and operate from the campus of the concerned health institution. The space and water supply required to setup the kitchen shall be provided by the concerned health institution to facilitate the smooth operation of the agency.
2. The agency would be abided by the cost and quality norms/ standards as mentioned in the bid, diet guidelines and communicated to them from time to time by the concerned health institution.
3. The agency would recruit required number of staff for cooking and serving so that diet can be supplied to the in-door patients in time.
4. The agency would take up free health check-up of the cooking and serving staff from time to time.
5. The maintenance of kitchen and equipment would be the responsibility of the agency and the agency should ensure that proper care is taken in this regard.
6. The agency would prepare and supply diet adhering to the quality norms specified by the health institution. The agency should also prepare different types of diet as per the indent placed by the health institution keeping in mind the diet requirement of different category of patients.
7. The agency would be responsible for procurement of different items required for preparing diet and storing it properly. The health institution would not be responsible for any loss of procured items.
8. Perishable items would be procured on daily basis and a designated person of the health institution will inspect regularly.
9. The Health Institution would have the right to monitor the quality of items purchased and used in the diet preparation process.
10. The agency would manage kitchen waste in a scientific manner with due consultation with the concerned hospital administration.
11. At any point of time i.e. during procurement of raw materials, processing, preparation of diet, serving the diet to the patients and cleaning the utensils/ instruments, the dietician and / or any person from the health institution can visit and interact with concerned agency. The agency should not have any restriction to this rather the agency would facilitate such process to improve the service quality.
12. The agency would prepare and update the accounts details and maintain other related documents that are required for reimbursement of the expenses on monthly basis. In case of incomplete documents, the Hospital Administration would not reimburse the incurred cost. The documents to be prepared should be supplied by the health institution beforehand and maintained by the agency on daily basis. The financial and non-financial documents would be subject to audit.
13. The behaviour of the staff of the agency towards the patients/ attendants should be conducive and disciplinary action would be taken by the Hospital Administration against the staffs of the said agency violating the behavioural norm in consultation with the concerned agency.
14. The agency would be responsible to make alternative arrangements in cases of situations such as staff strike, local strike (Bandh / Hartal) etc. ensuring that the patients get diet in the appropriate time.
15. The agency would be abided by different Government notification, circulars, written instruction etc. published from time to time with regard to the subject.

In case of requirement, the hospital administration would provide required clarity to the agency on the related notification, circular etc.

16. For any grievance, the agency would approach to the Superintendent of the concerned health institution in person and appraise them in written about the problem. It is the responsibility of the health institution to comply with the grievance and solve it within a maximum of one month time and decision should be communicated to the agency in the written form.
17. Any dispute arising in the process of managing the diet preparation and supply, both the party i.e. the agency and the hospital administration should discuss and take appropriate decision that is mutually agreeable.
18. The agency would provide uniform embedded with its logo to all the staff recruited by the agency. The agency would ensure that the recruited staff attend their duty with clean uniform and keeping themselves neat and clean while on duty.
19. All the bidders will submit the authentic data like name of organisation, email id, contact number and complete address of the hospitals where the agency served earlier and showing as experience for the said tender.

Category of Diet & its Price:

As per Government Resolution No.HFW-SCH-NRHM-0015/2018: 18461/H. Dt.03.08.2023 of the H&FW Deptt. Odisha, the following category of Diet shall be provided to the indoor patients of all Government Health Institutions.

Sl.No.	Category	Proposal Diet Rate * per Patient (Breakfast, Lunch & Dinner) per day in Rs.)
1.	General	110/-
2.	Paediatrics patients	95/-
3.	High protein Diet for Cancer Patient	120/-
4.	Dry Diet	95/-
5.	Liquid Diet	110/-

Note: The Diet Rate per patient per day (Breakfast, Lunch & dinner) to be paid to the agency shall include all costs relating to food stuffs, raw vegetable, spices, edible oils for cooking, fuel (LPG), Stove burners, cooking distribution and cleaning, kitchen equipment, utensils, stainless steel diet trays for patients, food trolleys, manpower cost of cooking / distribution / cleaning and service charges.

Category of Diet and its Food Stuff

1. GENERAL DIET

Food Stuff	Vegetarian	Calorie	Protein	Non-Vegetarian
Cereals	375 gm	1294	26.25	375 gm
Pulses	75 gm	259	16.5	75 gm
Green leafy vegetables	100 gm	45	4	100 gm
Other vegetables	200 gm	64	3.8	200 gm
Roots and tubers	200 gm	146	2.6	200 gm
Fruits	100 gm	60	0.8	100 gm
Milk & milk products	500 ml	325	16	500 ml
Curd	100 gm	65	3.2	
Egg	100 gm	173	13.3	2
Sugar	20 gm	80		20 gm
Oil	25 ml	225		25 ml
Condiment and spices				

Total Calories	2563		2671
Total Proteins	73.15		83.25
Total Cost	Rs.110/- per patient / day		

Daily Menu for General Diet of a Patient

Days	Breakfast	Lunch	Dinner
Sunday	Idli- 4 pc, Sambar ½ bowl, 1 medium size fruit, Milk- 1 glass (250 ml), Idli Mix- 100 gm, Refined oil- 5 gm, Fruit-100 gm.	Rice-1 ½ bowl, Dal- ½ bowl, egg Curry/ Chole Paneer Curry ½ bowl & Mix veg curry ½ bowl, Curd- 100 gm, Rice- 175 gm, Dal (Moong/ Aharhar)- 25 gm, egg-1/ Paneer-20, Chole-30gm & Vegetables-50 gm, Potato-50gm, Veg/cabbage-50gm, Mustard Oil- 10gm.	Rice-1½ bowl, Roti- 4nos. Dalma- ½ bowl, chhole soyabean curry- ½ bowl, Milk- 1 glass (250ml), Rice/atta- 125 gm, dal-25gm, Vegetable- 50gm, Potato-50gm, Chole-25gm, Soyabean-25gm, Refined Oil- 10gm.
Monday & Thursday	Upama-1 bowl, Alumatar-1/2 bowl, 1 medium size fruit, Milk- 1 glass (250 ml), Suji-100gm, Alo-20 gm, Matar-20gm, Oil-5gm, Fruit-100gm.	Rice-1 ½ bowl, Dalma-1 bowl, Leaf veg/ cabbage fry- ½ bowl, curd-100gm, Rice-175gm, Dal-25gm, Vegetable-50gm, Potato-50gm, leafy veg/ cabbage fry-50gm, Refined Oil-10gm.	Rice-1 ½ bowl, Roti-4nos, Dalma-1/2bowl, Alu soyabean curry- ½ bowl, Milk- 1 glass (250ml), Rice/atta-125gm, dal-25gm, Vegetable-50gm, Potato-50gm, Chole-25gm, Soyabean-25gm, Refined Oil-10gm.
Wednesday	Semei Upama-1 bowl, Sambar- ½ bowl, 1 medium size fruit, Milk- 1 glass (250ml), Semei-100gm, Potato- 20gm, Matar- 20gm, Oil- 5gm, fruit- 100gm	Rice- 1½ bowl, Dal- ½ bowl, Egg Curruty/ Chole Paneer Curry- ½ bowl and Mix Veg Curry- ½ bowl, Curd- 100gm, Rice- 175gm, Dal (Moong/Arhar)- 25gm, Egg- 1 / Paneer- 20gm, Chole- 30gm & Vegetable- 50gm, Potato- 50gm, Vegetable/ Cabbage- 50gm, Mustard Oil- 10gm.	Rice- 1 ½ bowl, Roti- 4nos. Dal- ½ bowl, Mix Veg curry- ½ bowl, Milk- 1 glass (250ml), Rice/atta- 125gm, dal-25gm, Vegetable- 50gm, Potato- 50gm, Soyabean- 25gm, Mustard Oil- 10gm.
Tuesday & Saturday	Chuda Santula- 1 bowl, Matar curry- ½ bowl, fruit, milk- 250ml, Chuda- 100gm, Matar-20gm, Oil- 5gm, fruit-100gm.	Rice- 1 ½ bowl, Dal- ½ bowl, Veg Chole Curry- ½ bowl, Leafy Veg. Fry- ½ bowl, Curd- 100gm, Rice-150gm, Dal- 25gm, Vegetable-50gm, Potato- 50gm, Green Leafy Veg/ Cabbage- 50gm, Chole- 25gm, Mustard Oil- 10gm.	Rice- 1 ½ bowl, Roti- 4nos., Dal- ½ bowl, Mix Veg Curry- ½ bowl, Egg/ Paneer Curry, Milk- 1 glass (250ml) Rice- 125gm, Dal-25gm, Veg- 50 gm, Potato- 50gm, Egg-1/ Paneer-30gm, Milk- 250ml, Mustard Oil-10gm
Friday	Idli- 4 pc, Sambar ½ bowl, 1 medium size fruit, Milk- 1 glass (250 ml), Idli Mix- 100 gm, Refined oil- 5 gm, Milk-250ml, Fruit- 100 gm.	Rice-1½ bowl, Dalma- 1 bowl, egg/ Paneer Curry, Leaf Veg/ Cabbage Fry- ½ bowl, Curd- 100 gm, Rice-150 gm, Dal- 25 gm, Vegetables-50 gm, Potato-50gm, Egg- 1/ Paneer-30gm, Leafy Vegetable/ Cabbage Fry- 50gm & Mustard Oil- 10gm.	Rice-1 ½ bowl, Roti- 4nos. Dal- ½ bowl, Mix Veg Curry- ½ bowl, Milk-1glass (250ml), Rice/Atta- 125gm, Dal- 25gm, Vegetable- 50gm, Potato- 50gm, Chole- 25gm, Mustard Oil- 10gm.

Bowl volume: 250ml water, Roti:1 (1 no. medium size = 30gm atta raw unit), Rice-1 bowl+ 300gm, Cooked weight (100gm raw unit), Dal/Pulses/ Legumes: 1 bowl= 125gm cooked weight (25gm, Chole-25gm, raw unit), Mixed vegetable: 1 bowl= 200gm cooked weight, Seasonal fruit (1 no= 100gm, Upma and Poh= 1 bowl= 300gm.

Diet Menu for Diabetes Patients

Days	Breakfast	Lunch	Dinner
Sunday	Idli- 4 pc, Sambar ½ bowl, 1 medium size fruit, Milk- 1 glass (250 ml), Idli Mix- 100 gm, Dal- 20gm, Refined oil- 5 gm, Fruit- 100 gm.	Rice- 1bowl/ Roti- 3no., Dal- ½ bowl, egg Curry/ Chole Paneer Curry ½ bowl & Mix veg curry ½ bowl, Curd- 100 gm, Rice/atta- 100 gm, Dal (Moong/ Aharhar)- 25 gm, egg-1/ Paneer-20gm, Chole-30gm & Vegetables-100 gm, Vegetable/ Cabbage- 50gm, Mustard Oil- 10gm.	Roti- 3nos. Dalma- ½ bowl, Chole soyabean Curry- ½ bowl, Milk- 1 glass (250ml), Atta- 100gm, Dal- 25gm, Vegetable- 100gm, Chole-25gm, Soyabean- 25gm, Refined Oil- 10gm.
Monday & Thursday	Upama-1 bowl, Matar Curry-1/2 bowl, 1 medium size fruit, Milk-1 glass (250 ml), Suji-100gm, Matar-25gm, Oil-5gm, Fruit-100gm.	Rice-1bowl/ Roti- 3 nos., Dalma-1 bowl, Leaf veg/ cabbage fry- ½ bowl, curd-100gm, Rice/atta-100gm, Dal-25gm, Vegetable-100gm, leafy veg/ cabbage fry-50gm, Refined Oil-10gm.	Roti-3nos, Dalma- ½ bowl, Soyabean curry-½ bowl, Milk- 1 glass (250ml), Atta-100gm, dal-25gm, Vegetable-100gm, Soyabean-25gm, Refined Oil-10gm.
Wednesday	Semei Upama-1 bowl, Sambar- ½ bowl, 1 medium size fruit, Milk- 1 glass (250ml), Semei- 100gm, Dal- 20gm, Oil- 5gm, fruit-100gm	Rice- 1 bowl/ Roti- 3no., Dal- ½ bowl, Egg Curry/ Chole Paneer Curry- ½ bowl and Mix Veg Curry- ½ bowl, Curd- 100gm, Rice/atta-100gm, Dal (Moong/Arhar)- 25gm, Egg- 1 / Paneer- 20gm, Chole-30gm & Vegetable- 100gm, Vegetable/ Cabbage- 50gm, Mustard Oil- 10gm.	Roti- 3no. Dalma- ½ bowl, Mix Veg curry- ½ bowl, Milk- 1 glass (250ml), atta- 100gm, dal-25gm, Vegetable- 100gm, Soyabean- 25gm, Mustard Oil-10gm.

Tuesday & Saturday	Chuda Santula- 1 bowl, Matar curry- ½ bowl, fruit, milk- 250ml, Chuda- 100gm, Matar- 25gm, Oil- 5gm, fruit- 100gm.	Rice- 1 bowl/ Roti-3no, Dal- ½ bowl, Veg Chole Curry- ½ bowl, Leafy Veg. Fry- ½ bowl, Curd- 100gm, Rice/atta- 100gm, Dal- 25gm, Vegetables- 100gm, Green Leafy Veg/Cabbage- 50gm, Chole- 25gm, Mustard Oil- 10gm.	Roti- 3nos., Dalma- ½ bowl, Mix Veg Curry- ½ bowl, Egg/ Paneer Curry, Milk- 1 glass (250ml) Atta- 100gm, Dal- 25gm, Vegetable - 100 gm, Egg-1/ Paneer- 30gm, Milk- 250ml, Mustard Oil- 10gm
Friday	Idli- 4 pc, Sambar ½ bowl, 1 medium size fruit, Milk- 1 glass (250 ml), Idli Mix- 100 gm, Dal- 20gm, Refined oil- 5 gm, Milk- 250ml, Fruit- 100 gm.	Rice-1 bowl/ Roti- 3no., Dalma 1 bowl, egg/ Paneer Curry, Leaf Veg/ Cabbage Fry- ½ bowl, Curd- 100 gm, Rice/atta- 100 gm, Dal- 25 gm, Vegetables-100 gm, Egg- 1/ Paneer- 30gm, Leafy Vegetable/ Cabbage Fry- 50gm, Mustard Oil- 10gm.	Roti- 3nos. Dalma- ½ bowl, Mix Veg Curry- ½ bowl, Milk- 1glass (250ml), Atta- 100gm, Dal- 25gm, Vegetable- 100gm, Chole- 25gm, Mustard Oil- 10gm.

Diet Menu for Diarrhoea Patients

Days	Breakfast	Lunch	Dinner
Monday & Thursday	Sagaokhir/ Milk Barley, banana, Sagaokhir/ Barley- 50gm, Milk- 250 ml, Sugar- 30gm, fruit- 100gm i.e. banana-2	Khichidi & boiled potato, Curd- 100 gm, Rice- 80gm, Moong Dal- 25 gm, Potato- 50gm, Oil- 10gm.	Roti/White Bread, Milk, Dalma, Banana, Wheat Flour- 70gm/ White bread- 80gm, Dal- 15gm, Potato- 25gm, Vegetable- 100gm, Oil- 10 gm, Milk- 250ml, fruit- 100 gm i.e. banana-2
Tuesday & Saturday	Mandiakhir/milk barley, banana, Mandia- 50gm/ Barley- 50gm, Milk- 250ml, Sugar- 30gm, fruit- 100gm i.e. banana-2	Khichidi & boiled potato, Curd- 100 gm, Rice- 80gm, Moong Dal- 25 gm, Potato- 50gm, Oil- 10gm.	Roti/White Bread, Milk, Dalma, Banana, Wheat Flour- 70gm/ White bread- 80gm, Dal- 15gm, Vegetable- 125gm, Oil- 10 gm, Milk- 250ml, fruit- 100 gm i.e. banana-2
Wednesday, Friday & Sunday	Chudakhir/ Milk barley, banana, Chuda- 50gm/ barley- 50gm, Milk- 250ml, Sugar- 30gm, fruit- 100gm i.e. banana-2	Khichidi & boiled potato, Curd- 100 gm, Rice- 80gm, Moong Dal- 25 gm, Potato- 50gm, Oil- 10gm.	Roti/White Bread, Milk, Dalma, Banana, Wheat Flour- 70gm/ White bread- 80gm, Dal- 15gm, Vegetable- 125gm, Oil- 10 gm, Milk- 250ml, fruit- 100 gm i.e. banana-2

Daily Menu for Jaundice Patient

Days	Breakfast	Lunch	Dinner
Sunday	Simee upama with vegetable, seasonal fruit, semei- 100gm, vegetable- 50gm, fruit- 100gm, (banana-2/ Guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm.	Rice, Dal & Mix Veg Curry, Curd- 100gm, Rice-150gm, Dal (Moong/ Arhar)- 25gm, Vegetable- 100gm, Potato- 50gm, Leafy Vegetable/ Cabbage- 50gm, Mustard Oil-10gm.	Rice/Roti, Dalma, Rice/atta- 100gm, Dal-25gm, Vegetable- 50gm, Potato- 50gm, Refined Oil- 5gm.
Monday & Thursday	Uppama, Aloo Curry and Fruit, Suji- 50gm and semei- 50gm, Potato- 50 gm, Matar- 20gm, Oil- 5gm & fruit- 100gm, banana-2/ Guava-1/Apple-1.	Rice, Dalma, Leaf Veg/ Cabbage Fry, Curd-100gm, Rice- 150gm, Dal- 25gm, Veg-100gm, Leafy Veg/ Cabbage fry- 50gm, Refined Oil- 10 gm.	Rice/ Roti, Dal, Aloo Curry, Rice/ atta-100gm, Dal-25gm, Vegetable- 50gm, Potato- 50gm, Refined Oil- 5 gm.
Wednesday	Suji Upama with vegetable, seasonal fruit, suji- 100gm, vegetable- 50gm, fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm.	Rice, Dal, Mix Veg Curry, Curd- 100gm, Rice- 150gm, Dal (Moong/ Arhar)- 25gm & Vegetable- 100gm, Potato- 50gm, Vegetable/cabbage- 50gm, Mustard Oil- 10gm.	Rice/Roti, Dal, Mix Veg Curry, Rice/atta- 100gm, Dal- 25gm, Vegetable- 50gm, Potato- 50gm, Mustard Oil- 5gm.
Tuesday & Saturday	Chuda Santula/ Bun, Aloo Curry & Fruit, Chuda- 100gm/ Bun- 100gm, Potato- 50gm, Oil- 5gm, fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1)	Rice, Dal, Veg Curry, Leafy Veg Fry, Curd-100gm, Rice- 150gm, Dal- 25gm, Vegetable- 10gm, Green Leafy Veg/ Cabbage- 50gm, Mustard Oil- 10gm.	Rice/Roti, Dalma- 100gm, Dal-25gm, Vegetable- 50gm, Potato- 50gm, Milk- 250ml, Mustard Oil- 5gm.
Friday	Semei Upama with vegetable, seasonal fruit, Semei- 100gm, Vegetable- 50gm, fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), Oil- 5gm.	Rice, Dalma, Leaf Veg/ Cabbage Fry, Curd- 100gm, Rice-150gm, Dal- 25gm, Vegetable- 100gm, Potato- 50gm, Leaf Vegetable/ Cabbage- 50gm & Mustard Oil- 10gm.	Rice/Roti, Dal, Mix Veg Curry, Rice/atta- 100gm, Dal-25gm, Vegetable- 50gm, Potato- 50 gm, Mustard Oil- 5gm.

Daily Menu for Liver Cirrhosis Patient

Days	Breakfast	Lunch	Dinner
Sunday	Semai kheeri, seasonal fruit, Semai- 50gm, sugar-20gm, milk- 250ml & fruit-100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1) oil-5gm.	Rice, Dal & Mix Veg. Curry, Paneer-50gm, Curd- 100gm, Rice-100gm, Dal (Moong/Arhar)- 50gm & Vegetable- 50gm, Potato- 50gm, Soyabean- 25gm, Mustard Oil-5gm	Rice/Roti, Dalma, Chole soyabean curry, Milk-250ml, Rice/atta- 50gm, dal- 50gm, Vegetable- 50gm, Potato- 50gm, Chole- 25gm, Soyabean- 25gm, Refined oil- 5 gm, Milk- 250 ml.
Monday & Thursday	Upama, Matar & fruit, Milk-250ml, Suji- 50gm & semai-50gm, milk- 250ml, matar-20gm, oil- 5gm, fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1).	Rice, Dal, Mix Veg Soyabean Curry, Paneer- 50gm, curd-100gm, rice- 100gm, dal- 40gm, veg.- 50gm, potato- 50gm, soyabean- 50gm, refined oil- 5gm.	Rice/roti, Dalma, Milk-250ml, rice/ atta- 50gm, dal- 40gm, vegetable- 50gm, potato- 50gm, refined oil- 5 gm, Milk.
Wednesday	Suji kheeri, seasonal fruit, suji- 100gm, sugar- 20gm, milk- 250ml & fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm.	Rice, Dal, Mix Veg Curry, Paneer-50gm, curd- 100gm, rice- 100gm, dal (moong/arhar)- 50gm & vegetable- 50gm, potato- 50gm, soyabean- 25gm, mustard oil- 5gm.	Rice/Roti, Dalma, Chole Soyabean Curry, milk- 250ml, rice/atta- 50gm, dal- 50gm, vegetable- 50gm, potato- 50gm, chhole- 25gm, soyabean- 25gm, refined oil- 5gm, Milk-250ml
Tuesday & Saturday	Chuda Santula/ Bun, Matar Curry & Fruit, milk- 250ml, chuda- 50gm/ bun- 100gm, matar- 20gm, oil- 5gm, fruit-100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1)	Rice, Dal, Veg Chhole Curry, Paneer- 50gm, curd- 100gm, rice-100gm, dal- 40gm, vegetable- 50gm, potato- 50gm, chhole- 25gm, mustard oil- 5 gm.	Rice/Roti, Dal, Mix Veg Curry, Milk, Rice/atta- 50gm, dal- 40gm, vegetable- 50gm, potato- 50gm, soyabean- 50gm, milk- 250ml, mustard oil- 5 gm.
Friday	Semei kheeri, seasonal fruit, semei- 50gm, refined oil- 5gm, milk- 250ml & fruit-100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1)	Rice, Dal, Mix Veg, Chhole Curry, Paneer- 50gm, curd- 100gm, rice-100gm, dal (moong/arhar)- 50gm, & vegetable- 50gm, potato- 50gm, chhole- 25gm, mustard oil- 5gm	Rice/Roti, Dal, Mix Veg, Soyabean Curry, milk- 250ml, rice/atta- 50gm, dal- 50gm, vegetable- 50gm, potato- 50gm, soyabean- 50gm, mustard oil- 5gm.

Daily Menu for Cardiac Patient

Days	Breakfast	Lunch	Dinner
Sunday	Semei kheeri, seasonal fruit, semei- 50gm, sugar-20gm, milk- 250ml, fruit-100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm.	Roti/Rice, Dal, Cucumber, mix veg, soyabean curry, curd- 100gm/ egg white- 1, Rice/Atta (whole wheat)-100 gm., dal- 30gm, vegetable- 50gm. Soyabean- 50gm, leaf veg./ cabbage- 50gm, refined oil- 5ml & cucumber-1	Roti, Dalma, Vegetable Curry, 1 Tamato, leafy veg./cabbage fry, rice/ atta (whole wheat)- 50gm, dal- 30gm. Vegetable- 50 gm. Leaf veg/ cabbage- 100gm. Refined oil- 5ml & vegetable- 100gm.
Monday & Thursday	Upama, Aloo Matar & Fruit, milk- 250ml, suji- 50gm, Milk- 250ml matar- 20gm, oil- 5gm, fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1).	Rice/Roti, Dal, green leafy veg & Cucumber, Curd-100gm/ egg white 1, Rice/atta(whole wheat)-100gm, Dal- 30gm, vegetable-100gm, Leaf veg/ cabbage oil- 5ml & cucumber- 1.	Roti, Dalma, Soyabean Vegetable Curry, 1 Tamato/ Cucumber, Atta(whole wheat)- 50gm, Dal-30gm, vegetable- 25gm, Soyabean-50gm, refined oil- 5ml and vegetable- 100gm
Wednesday	Suji kheeri, seasonal fruit, suji- 50gm, sugar- 20gm, milk- 250ml & fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5ml.	Roti/Rice, Dal, Cucumber, Mix Veg Soyabean Curry, Curd- 100gm, Egg white-1, rice/atta (whole wheat)- 50gm, Soyabean- 50gm, leaf veg/cabbage- 50gm, refined oil- 5ml & cucumber- 1.	Roti, Dalma, Vegettable Curry, 1 Tamato, leafy veg/cabbage fry, atta (whole wheat)- 50gm, dal- 30gm, vegetable- 50gm, leaf veg/ cabbage- 100gm, refined oil- 5ml & vegetable- 100gm.
Tuesday & Saturday	Chuda santula/ bun, matar curry and fruit, milk- 250ml, chuda- 50gm/ bun- 100gm, matar- 20gm, oil- 5ml, fruit-100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1).	Roti/rice, dal, cucumber, leaf veg/ cabbage fry, mix veg chhole curry, curd- 100gm/ egg white- 1, rice/atta (whole wheat)- 100gm, dal- 20gm, chhole- 25gm, vegetable- 100gm, leaf veg/ cabbage- 50gm, refined oil- 5ml & cucumber- 1	Roti, dalma, mix veg. curry, 1 tamato, milk- 250ml, atta (whole wheat)- 50gm, dal- 20gm, vegetable- 100gm, refined oil- 5ml.
Friday	Semei kheri, seasonal fruit, semai- 50gm, sugar- 20gm, milk- 250ml. fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm.	Roti/rice, dal, cucumber, leaf veg/ cabbage fry, mix veg chhole curry, curd- 100gm/ egg white- 1, rice/atta (whole wheat)- 100gm, dal- 20gm, chhole- 25gm, veg- 100gm, leaf veg/ cabbage- 50gm, refined oil- 5gm & cucumber- 1.	Roti, dalma, mix veg curry, 1 tamato, milk- 250ml, rice/atta (whole wheat)- 50gm, dal- 20gm, vegetable- 100gm, refined oil- 5ml.

Weekly Diet Menu for Chronic Renal Failure (CRF/ Chronic Kidney Disease)

Days	Breakfast	Lunch	Dinner
Sunday	Porridge (sagu) raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonable vegetable except green leafy vegetable), potato & tamato, egg white of 1 egg.	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100ml milk, 30gm sugar.
Monday	Sago raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1 cup (15gm), sabji (seasonal veg except Green Leafy veg, potato & tomato	Rice/Roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100gm milk, 30gm sugar
Tuesday	Semai raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonal veg except green leafy veg, potato & tomato	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100ml milk, 30gm sugar
Wednesday	Semai raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonal veg except green leafy veg, potato & tomato, egg white of one egg	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100ml milk, 30gm sugar
Thursday	Chuda raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonal veg except green leafy veg, potato & tomato	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm, cereals, Milk- 100ml, sugar- 30gm
Friday	Chuda raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonal veg except green leafy veg, potato & tomato, egg white of one egg	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100ml milk, 30gm sugar
Saturday	Rice raw- 100gm, milk- 100ml, sugar- 30gm to taste	Rice- 150gm, dal- 1cup (15gm), sabji (seasonal veg except green leafy veg, potato & tomato	Rice/roti, sabji- 150gm, porridge (kheer)- 50gm cereals, 100ml milk, 30gm sugar

2. Paediatric Diet

Food Stuff	Vegetarian	Calorie	Protein	Non-Vegetarian
Cereals	180 gm	321	12.6	180 gm
Pulses	60 gm	207	13.2	60 gm
Green leafy vegetables	100 gm	45	4	25 gm
Other vegetables	100 gm	32	1.9	75 gm
Roots and tubers	100 gm	73	1.3	75 gm
Fruits	200 gm	120	1.6	200 gm
Milk	500 ml	325	16	250 ml
Curd	100 gm	65	3.2	
Egg	50 gm	173	13.3	50 gm
Sugar	20 gm	80		20 gm
Oil	30 ml	270		25 ml
Condiment and spices				
Total Calories	1838			1860
Total Proteins	53.8			57.25
Total Cost	Rs.95/- per patient / day			

Daily Menu of Diet for Children

Days	Breakfast	Lunch	Dinner
Sunday	Semai khir, fruit, semai- 50gm, sugar- 20gm, milk- 250ml & fruit- 100gm (banana-2, guava-1, apple-1, orange-1, mango-1), oil- 5ml.	Rice, dalma & egg curry/ chhole paneer curry, leafy veg/ cabbage fry, curd- 100gm, rice- 80gm, dal- 30gm, vegetable- 50gm, potato- 25gm, egg-1, paneer- 20gm, chhole- 30gm & leaf veg/cabbage- 25gm, m.oil-12ml	Rice/roti, dalma, rice/atta- 50gm, dal- 30gm, veg- 25gm, potato- 50gm, r.oil- 8ml.
Monday & Thursday	Upama, alu matar, fruit, milk, suji- 25gm, matar- 20gm, & fruit- 100gm (banana-2, guava-1, apple-	rice, dalma, alu soyabean curry & leaf veg/ cabbage fry, curd- 100gm, rice- 80gm, potato- 50gm, soyabean- 25gm, leaf veg/ cabbage- 100gm, r.oil-12ml	Rice/roti, dal, mix veg curry, milk, rice/atta- 50gm, dal- 30gm, veg- 50gm, potato- 50gm, m.oil- 8ml, milk- 250ml

	1, orange-1, mango-1), oil-5ml, milk- 250ml.		
Wednesday	Suji khir, fruit, suji- 50gm, sugar- 20gm, milk- 250ml & fruit- 100gm (banana-2/ guava-1, apple-1/ orange-1, mango-1), oil- 5ml	Rice, dalma & egg curry/ chhole paneer curry, leafy veg/ cabbage fry, curd- 100gm, rice- 80gm, dal-30gm, veg- 50gm, potato- 50gm, egg-1, paneer- 20gm, chhole-30gm, & leaf veg/ cabbage-100gm, m.oil- 12ml	Rice/roti, dal, mix veg curry, rice- 50gm/ atta- 50gm, dal- 30gm, veg- 50gm, potato- 50gm, m.oil- 10ml.
Tuesday & Saturday	Chuda santula/bun, matar curry & fruit, milk, chuda- 50gm/ bun- 50gm, matar- 20gm & fruit- 100gm (banana-2/ guava-1/ apple-1/ orange-1/ mango-1), oil- 5gm, milk- 250ml.	rice, Dalma, Alu soyabean curry & leaf veg/ cabbage fry, rice- 100gm, dal- 60gm, veg- 50gm, potato- 50gm, soyabean- 25gm, leaf veg/ cabbage- 100gm, r.oil-12ml	Rice/roti, dal, mix veg curry, milk, rice/atta- 50gm, dal- 30gm, veg- 50gm, potato- 50gm, m.oil- 8ml, milk- 250ml
Friday	Semai khir & fruit, semai- 50gm, sugar- 20gm, milk- 250ml & banana-2/ guava-1	Rice, dalma & egg curry/ chhole paneer curry, leafy veg/ cabbage fry, curd- 100gm, rice- 80gm, dal-30gm, veg- 50gm, potato- 50gm, egg-1, paneer- 20gm, chhole-30gm, & leaf veg/ cabbage- 25gm, m.oil- 12ml	Rice/roti, dalma, rice/atta- 50gm, dal- 30gm, veg- 50gm, potato- 50gm, r.oil- 8ml.

3. Dry Food (Milk, Bread, Egg, Fruits) (Diet Cost- Rs.95/- per patient/day)

Food Stuff	Amount
Milk	1000 ml
Bread	400 gm
Egg	2 nos./ britannia Marie Gold 90.5gm- 1 @ Rs.10/-
Banana	2 nos.
Protein	90 gm
Calorie	2055 Kcal

Food stuff	Breakfast	Lunch	Dinner
Milk	250ml packed	500ml packed	250ml packed
Bread	100gm packed	200gm packed	100gm packed
Banana	One	One	
Egg or thin arraroot of reputed company	One / 50gm		One / 50gm
Sugar	10gm (sachet)		

4. Full Liquid Diet (Diet Cost- Rs.110/- per patient/day)

The full liquid diet can be provided to the patients in the pre or post operative stage for one or two days or based on the advice of the doctor and dietician. Only clear liquids such as milk, clear soup, fruit juice, etc. should be given. This diet is to be used for a very short period of time. Full liquid diet may also be given to the patients with acute conditions including ICU patients as per the advice to the treating physician.

Food Stuff	Amount
Milk	1000 ml
Fruit Juice	500 ml
Sugar	50 gm
Rice, Dal, Vegetable Soup	50 gm
Dal	20 gm
Vegetable	100 gm

5. High Protein Diet for TB/Burn/Cancer Patients

Food Stuff	Vegetarian	Calorie	Protein	Non-Vegetarian
Cereals	375 gm	1294	26.25	375 gm

Pulses	75 gm	259	16.5	75 gm
Green leafy vegetables	100 gm	45	4	100 gm
Other vegetables	200 gm	64	3.8	200 gm
Roots and tubers	200 gm	146	2.6	200 gm
Fruits	100 gm	60	0.8	100 gm
Milk	500 ml	325	16	500 ml
Curd	100 gm	65	3.2	
Egg	200 gm	246	26.6	4
Paneer / Cheese	50 gm			
Sugar	20 gm	80		20 gm
Oil	25 ml	225		25 ml
Condiment and spices				
Total Calories	2563			2671
Total Proteins	73.15			83.25
Total Cost		Rs.120/- per patient / day		

High Protein Diet Menu for TB/Burn/Cancer Patients

Days	Breakfast	Lunch	Dinner
Sunday	Idli- 4pc, sambar- ½ bowl, 1 medium size fruit, milk- 1 glass (250ml), 2 eggs/ 50gm paneer, idli mix- 100gm, refined oil- 5gm, fruit- 100gm.	Rice- 1½ bowl, dal- ½ bowl, egg curry/ chhole paneer curry ½ bowl & mix veg curry- ½ bowl, curd- 100gm, rice- 175gm, dal (moong/ aharhar)- 25gm, egg- 1/ paneer- 20gm, chhole- 30gm & veg- 50gm, potato- 50gm, veg/ cabbage- 50gm, m.oil- 10gm.	Rice- 1½ bowl, Roti- 4no. dalma- ½ bowl, chhole soyabean curry- ½ bowl, milk- 1 glass (250ml), rice/atta- 125gm, dal- 25gm, veg- 50gm, potato- 50gm, chhole- 25gm, soyabean- 25gm, r.oil- 10gm.
Monday & Thursday	Uppama- 1 bowl, alu matar- ½ bowl, 1 medium size fruit, milk- 1 glass (250ml), 2 eggs/ 50gm paneer, suji- 100gm, alu- 20gm, matter- 20gm, oil- 5ml, fruit- 100gm.	Rice- 1½ bowl, dalma- 1 bowl, leaf veg/ cabbage fry- ½ bowl, curd- 100gm, Rice- 175gm, dal- 25gm, veg- 50gm, potato- 50gm, leafy veg/ cabbage fry- 50gm, r.oil- 10gm.	Rice- 1½ bowl, Roti- 4nos. dalma- ½ bowl, alu soyabean curry- ½ bowl, milk- 250ml, rice/atta- 125gm, dal- 25gm, veg- 50gm, potato- 50gm, soyabean- 25gm, r.oil- 10gm.
Wednesday	Simej upma- 1 bowl, sambar- ½ bowl, 1 medium size fruit, milk- 1 glass (250ml), 2 eggs/ 50gm paneer, semei- 100gm, potato- 20gm, matar- 20gm, oil- 5ml, fruit- 100gm.	Rice- 1½ bowl, dal- ½ bowl, egg curry/ chhole paneer curry- ½ bowl, mix veg curry- ½ bowl, curd- 100gm, rice- 175gm, dal (moong/ ahrhar)- 25gm, egg- 1/ paneer- 20gm, chhole- 30gm & veg- 50gm, potato- 50gm, veg/ cabbage- 50gm, m.oil- 10gm.	Rice- 1½ bowl, roti- 4nos., dal- ½ bowl, mix veg curry- ½ bowl, milk- 1 glass (250ml), rice- 125gm/ atta- 125gm, dal- 25gm, veg- 50gm, potato- 50gm, soyabean- 25gm, m.oil- 10ml.
Tuesday & Saturday	Chuda/ Santula- 1 bowl, matar curry- ½ bowl, fruit, milk- 250ml, 2 eggs/ 50gm paneer, Chuda- 100gm, matar- 20gm, oil- 5ml, fruit- 100gm.	Rice- 1½ bowl, dal- ½ bowl, veg chhole curry- ½ bowl & leafy veg fry- ½ bowl, curd- 100gm, rice- 150gm, dal- 25gm, veg- 50gm, potato- 50gm, green leafy veg/ cabbage- 50gm, chhole- 25gm, m.oil- 10ml.	Rice- 1½ bowl, roti- 4nos., dal- ½ bowl, mix veg curry- ½ bowl, egg/ paneer curry, milk- 1 glass (250ml), rice- 125gm, dal- 25gm, veg- 50gm, potato- 50gm, egg- 1/ paneer- 30gm, Milk- 250ml, m.oil- 10gm.
Friday	Idli- 4pc, sambar- ½ bowl, 1 medium size fruit, milk- 1 glass (250ml), 2 eggs/ 50gm paneer, idli mix- 100gm, refined oil- 5gm, milk- 250ml & fruit- 100gm.	Rice- 1½ bowl, dalma- 1 bowl, egg/ paneer curry- ½ bowl & leaf veg/ cabbage fry- ½ bowl, curd- 100gm, rice- 150gm, dal- 25gm, veg- 50gm, potato- 50gm, egg- 1/ paneer- 30gm, leaf veg/ cabbage- 50gm, m.oil- 10gm.	Rice- 1½ bowl, Roti- 4no. dal- ½ bowl, mix veg curry- ½ bowl, milk- 1 glass (250ml), rice/atta- 125gm, dal- 25gm, veg- 50gm, potato- 50gm, chhole- 25gm, m.oil- 10gm.

1 Bowl – Volume- 250 ml water, Roti: 1 No medium size = 30 gm atta(raw unit), Rice- 1Bowl = 300 gms cooked weight (100 gm raw unit), dal/pulses, legumes: 1 bowl = 125 gm cooked weight(25 gm, chole-25 gms raw unit), mixed vegetables: 1 bowl = 200 gm cooked weight), seasonal fruit (1 No =100 gms), Upma and Poha = 1 bowl=300gm.

Note-This diet menu is suggestive may change as per the availability of the proposed items. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.

N.B-After preparation with the amount given, measurement will be finalized.

Timing of Diet Supply

The timing of diet supply to the patients is mentioned below for adherence. In no case, there should be deviation in time, not exceeding 20 minutes for each category of diet timing. The diet preparing and distributing contractor would be advised accordingly.

Breakfast: Between 7.30 AM to 8.00 AM

Lunch: Between 1.00 PM to 2.00 PM

Dinner: Between 8.00 PM to 9.00 PM

Note: Timing of diet and times of diet provision may vary based on the diagnosis and as per the recommendation/ prescription of the dietician/ doctor. The hospital authority/ person designated for the management of dietary services would adhere to the timing as prescribed by the doctor/ dietician. Timing for patients prescribed for liquid diets under therapeutic diet may vary based on the advice of the dietician/ doctor.

Packed Milk should be opened in front of patient & distributed on the spot as per quantity specified.

Storage of Commodities/ Raw Materials:

1. Storage of commodities/ raw materials would be the responsibility of the agency. However, it is to be monitored from time to time by the health institution or any other persons assigned for the purpose. The perishable and non-perishable items should be stored as per the storage specification norms.
2. Care should be taken to avoid quality degradation of the food commodities due to humidity, rodents, insects, etc.

Fuel for Cooking

1. The kitchen should have LPG Connection to be provided by the agency for diet preparation with provision of additional cylinder.
2. Coal and wood must not be used for cooking excluding emergency cases.

Diet Certificate

Diet prepared (cooked/dry diet) on day-to-day basis should be certified before its distribution. The diet certification would be with regard to quality taste, and its adherence to the specified menu.

Constituting Diet Vigilance Committee (DVC)

For monitoring and supervision of diet preparation, distribution, ensuring diet quality, and overall management of diet, Diet Vigilance Committee (DVC) will be constituted. The committee members shall meet once in a month to discuss matters related to

present dietary services and propose changes if necessary. The Superintendent would head the committee along with one/two Senior Professors of Clinical departments. The Dietician, Hospital Manager and selected Dealing Assistant official staff would be the members of the DVC.

Role of DVC in Monitoring & Supervision:

Diet Vigilance Committee will overall supervise the diet preparation and distribution process. The Diet Vigilance Committee would do regular surprise checks to see the aspects like quantity and quality check of the diet, timeliness in supply of diet, hygiene and other related aspects and report to the head of the concerned Health Institution on a periodic basis. The committee members will interact with the indoor patients on quality and quantity of diet and discuss accordingly with the agency.

Role & function of Dietetics Section in the Health Institution

The dietetics section would be expected to perform important functions in dietary services and management. The basic responsibilities of dietetics section would be:

- a. Menu Planning.
- b. Requisition of needed supplies.
- c. Establishment and maintenance of safe food storage practices.
- d. Selection, training, assignment of duties and supervision of personnel.
- e. Supervision of department sanitation.
- f. Establishment of adequate records and supervision of record keeping, budget planning etc.

Role of Dietician/ Nutritionist

- a. Periodic check of the quality of food materials.
- b. Diet related counselling services to the patients during admission and discharge.
- c. Prescribing diet for patients based on the diagnosis.
- d. Monitoring the food preparation process and kitchen cleanliness.
- e. Pre-distribution quality check of diet following self-testing procedure.
- f. Monitoring food handling.
- g. Interacting with patients and getting feedback on diet quality, diet menu, etc.

Apart from this, the dietician would be responsible for the management of therapeutic diets including modifications of the general menus to meet the needs of the patient and maintaining diet records.

The dietician/ in-charge or members of his/her team would prepare the diet distribution chart based on the placed indent by the ward boy/sister. The dietetics section would maintain records on day basis for the audit purpose. The dietetics section would also be responsible to deal with empanelled contractors and ensure qualitative diet supply to the patients as per the norm.

Sanitary Measures

Required sanitary measures would be taken up by the agency in and outside the kitchen to prevent any contamination of food during its preparation or distribution. The Hospital Sanitation Committee should take up the following measures to ensure cleanliness.

- a. Periodic sanitary inspection of cooking & serving equipment at least once in a day.
- b. Daily inspection of food conveyors, kitchen equipment and service equipment.
- c. Supervise handling and disposing of garbage and waste.
- d. Supervising cleanliness in the kitchen & taking appropriate measures.

Storage & Stock

- a. The agency for diet preparation would be responsible for maintaining the store and stock. The agency should assign the responsibility of store keeping to person/s recruited by him/her.
- b. In case of dry diet, the health institution would maintain the store and stock. In such cases, one person would be assigned with the responsibility of the store and stock who would perform the following role.

Cleanliness

- a. **Kitchen Staff:** The kitchen staff should wear clean uniform while on duty and keep themselves clean, i.e., keep hands clean properly including fingernails before cooking, limited conversation among them while cooking and serving, keeping utensils clean and maintaining kitchen cleanliness.
- b. **Dishes/ Utensils:** Cleaning of the dishes properly before and after the use would be the responsibility of the agency. However, it would be monitored by the Hospital Sanitation Committee from time to time. The dishes are to be cleaned and sterilised before and after use so that possible contamination can be avoided. Before service, it should be ensured that the dishes are properly cleaned, sterilised and dried. After the use, all the soiled dishes will be collected and placed in one place for washing. The soiled dishes should be cleaned with hot and soapy water. After wash, the dishes should be cleaned to leave no water stain on the dishes. Again, before serving, dishes should be inspected and used. To avoid contamination, which is expected between the cleaning and serving, the dishes should be cleaned once again with boiled water before serving.

Food Handling

The persons of the agency who are handling food should follow the following:

- a. Keeping their hands clean and use gloves for serving. They should not touch food with bare hands.
- b. They should wash their hands properly after visiting the toilet and before handling food.
- c. Cover cuts, burns and other raw surfaces with waterproof dressings while handling food.
- d. Ensure that food is supplied as per the consumption specification of foods (hot/warm/cold) and as per the direction of the dietician.
- e. Cover the main food container and protect from flies and other pests before and after serving.
- f. Person/s suffering from a discharging wound, sores on hands or arms, discharging nose or who is suffering from attacks of diarrhoea or vomiting should not handle food items either during preparation or serving. Persons with such problems should be brought to the notice of the catering manager for taking remedial measures.
- g. However, all the persons associated in diet preparation and its distribution should undergo regular free health check-ups in the concerned medical health institution periodically at least once in every month and more particularly during sickness.

General Service Requirements of the Agency:

- a. Operation and maintenance of kitchen equipment including cooking & distribution of the cooked food as per menu/diet chart to each hospital bed and collection of dirty dishes from each bed to the kitchen for cleaning and

proper disposal of the hospital kitchen wastes on daily basis at the respective health institution.

- b. Providing good quality hygienic and qualitative food to patients from the kitchen should be conducted under conditions which are controlled, thereby contributing to a reduction in the incidence of contamination in the hospital.
- c. Collection of dirty plates from each bed (Patients) from different indoor departments to kitchen for washing & cleaning. If required, testing & inspection as quality checking and delivery to each bed and maintaining record with log book/ challan on daily basis.
- d. Co-ordination with the hospital authority in arranging food/ meal on day-to-day basis for patient and hospital needs.
- e. Setting up a comprehensive kitchen facility within the space allocated in the concerned health institution to fulfil the requirements of kitchen suitable for providing hygienic & qualitative meals to patients and to avoid any spread of unforeseen contamination.
- f. Keeping up in-house kitchen & store for the concerned health institution functional to serve the breakfast, lunch & dinner at stipulated time as per requirement of the health institution.
- g. Ensuring of comprehensive Patient Dietary Services with utmost care for all equipment and resultant services during the period.
- h. Providing of necessary preventive & breakdown maintenance of kitchen room and all kitchen equipment.
- i. Operation and maintenance of kitchen with trained engineers/ mechanics.

SECTION-4
TERMS & CONDITIONS

4.1 Period of Engagement

- a. The engagement shall be for a maximum period of **one year** from the date of actual operation (beginning of service) or signing of contract whichever is later.
- b. The contract shall be signed initially for a period of **one year**, which shall be extended yearly up to 3 years if performance of the agency is found satisfactory as per due assessment.

4.2 Award of Contract

On evaluation of technical evaluation of the RFP and decision thereon by the Tender inviting Authority, the selected bidder shall have to execute a contract with the Tender inviting Authority within 10 days from the date of acceptance of their bid after communication to the bidder. This Request for Proposal along with documents and information provided by the bidder shall be deemed to be integral part of the agreement.

4.3 Commencement of Service

The selected agency is required to set up the kitchen facility at (in the space provided by the authority) with all infrastructures and start the service within 07 days of signing of the contract. If the service provider fails to commence the service as specified herein, the Tender Inviting Authority may unless it consents to the extension of time thereof, forfeit the Performance Security.

4.4 Payment & Price Validity

- a. The payment shall be made in Indian Rupees.
- b. The mode of payment is as specified below.
The agency would be paid once a month based on the case load and number of meals supplied. The number of diets prepared during lunch would be considered as the benchmark for calculation of number of patients/days. The payment shall be made within 21 days of submission of bills/vouchers in the prescribed format. The hospital administration would verify the bills, vouchers and other supporting documents and do the needful for payment of the dues.

4.5 Penalty

- a. A penalty of **Rs.10,000/-** shall be deducted for bad quality of food for each occurrence noticed during the inspection of hospital officials.
- b. For not wearing Uniform/Hand gloves/ Cap/ Shoes or not possessing identity cards, a penalty of **Rs.100/-** per person/day shall be deducted from the bill as penalty.
- c. A penalty of **Rs.5,000/-** in a month shall be deducted for not using the required quantity of meal/food by the agency.
- d. **Rs.50/-** per meal per person for shortfall of meal against the target output due to non-availability of manpower, raw materials, etc.
- e. **The amount of penalty shall be deducted from the bill of the agency.**

4.6 Termination/ suspension of Contract

- a. The Tender inviting Authority may by a notice in writing suspend the agreement if the selected agency fails to perform any of his obligations including carrying out the services, provided that such notice of suspension:
 - (i) Shall specify the nature of failure and
 - (ii) Shall request remedy of such failure within a period not exceeding 15 days after the receipt of such notice.
- b. The Tender Inviting Authority after giving 30 days clear notice in writing expressing the intension of termination by stating the ground/grounds on the

happening of any of the events (a) to (b), may terminate the agreement after giving reasonable opportunity of being heard to the service provider.

- (i) If the service provider does not remedy a failure in the performance of his obligations within 15 days of receipt of notice or within such further period as the Tender Inviting Authority have subsequently approve in writing.
- (ii) If the service provider becomes insolvent or bankrupt.
- (iii) If, as a result of force majeure, the service provider is unable to perform a material portion of the services for a period of not less than 60 days or
- (iv) If, in the judgment of the Tender Inviting Authority, the service provider is engaged in corrupt or fraudulent practices in competing for or in implementation of the project.

4.7 Modifications

Modifications in terms of reference including scope of the services can only be made by written consent of both parties. However, basic conditions of the agreement shall not be modified.

4.8 Force Majeure

For the purposes of this contract, Force Majeure means an event which is beyond the reasonable control of the Party, is not foreseeable, is unavoidable, and not brought about by or at the instance of the Party claiming to be affected by such events and which has caused the non-performance or delay in performance and which makes the Party's performance of its obligations hereunder impossible or so impractical as reasonable to be considered impossible in the circumstances and includes, but is not limited to war, riots, civil disorder, earthquake, fire, explosion, storm, flood or other adverse weather conditions, strikes, lockouts or other industrial action (except where such strikes, lockouts or other industrial action are within the power of the Party invoking Force Majeure to prevent), confiscation or any other action by Government agencies.

In such circumstances of emergencies and Force Majeure Event, if the Performance Standards are not complied with because of any damage caused to the services or any of the Project Facilities or non-availability of staff, or inability to provide services in accordance with the Performance Standards as a direct consequence of such Force Majeure Events or circumstances, then no penalties shall be applicable for the relevant default in Performance Standards and would be applied to such particular defaults. Further, unless the Force Majeure event is of such nature that it completely prevents the operation of services, a suspension or failure to provide Services on the occurrence of a Force Majeure event will be an Event of Default and the Authority may terminate this Agreement without any termination payment being made in respect thereof.

The failure of a party to fulfil any of its obligations under the agreement shall not be considered to be a default in so far as such ability arises from an event & force majeure provided that the party affected by such an event has taken all reasonable precautions, due care and reasonable alternative measures in order to carry out the terms and conditions of the agreement and has informed the other party as soon as possible about the occurrence of such an event.

4.9 Settlement of Dispute

If dispute or difference of any kind shall arise between the Tender Inviting Authority and the service provider in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.

If the parties fail to resolve their dispute or difference by such mutual consultation within 21 days of its occurrence, then such dispute or difference shall be referred to

the sole arbitration of Secretary to Health, Government of Odisha whose decision shall be final.

4.10 Right to Accept and Reject any Proposal

The Tender inviting Authority reserves the right to accept or reject any proposal at any time without any liability or any obligation for such rejection or annulment and without assigning any reason.

4.11 Jurisdiction of Court

Legal proceedings if any shall be subject to the Sundargarh District Jurisdiction only.

SECTION-5
CRITERIA FOR EVALUATION

5.1 Evaluation of Technical Proposals based on eligibility criteria

Evaluation of proposals shall be made at the respective facility by the concerned authority.

In the first stage, the Technical Proposal will be evaluated on the basis of bidder's fulfilment of eligibility criteria. Only those bidders whose Technical Proposals becomes responsive based on the eligibility criteria, shall qualify for further detail technical evaluation for awards of marks based on the following criteria.

5.2 Evaluation Technical Proposal for Award of Marks

The technical proposal of the bidders shall be evaluated and awarded marks based on the following criteria.

Sl.	Criteria	Total Marks (100 marks)	Marking as per criteria	Mark obtained
1.	Work experience	20	03 years experience (2 years for SHG) in preparation and supply of DIET in health institution/ other institution having bed strength of 30 to 100 = 5 marks	
			03 years experience (2 years for SHG) in preparation and supply of DIET in health institution/ other institution having bed strength of > 100 to 200 = 10 marks	
			03 or more years experiences (2 years for SHG) in preparation and supply of Diet in Health Institution / other Institutions having bed strength of > 200 to 300 = 15 marks	
			03 or more years experiences (2 years for SHG) in preparation and supply of Diet in Health Institutions / other Institutions having bed strength of more than 300 = 20 marks	
2	Annual Average Turnover (Rs.)	20	FOR BIDDERS: Below Rs.2.00 cr = 0 >Rs.2.00 cr and < Rs.3 cr = 10 marks >Rs.3 cr = 20 marks	
3	No. of Diet Services (Preparation, Supply & management) executed in different institutions (not less than 30 beds (executed during the last three years)	40	2 Institutions: 10 Marks 3-4 Institutions: 20 Marks 5-6 Institutions: 30 Marks >6 Institutions: 40 Marks	
4	Quality Certification	10	ISO 9001 Certification: 5 Marks Food License / Registration: 5 Marks	
5	Presentation	10	Power Point Presentation on Approach & Methodology regarding how the bidder proposes to implement the diet service based on the TOR of the RFP (for max 15 minutes)	

5.3 Award of Contract

- 1) The bidder who will secure highest total marks in the technical bid evaluation shall be awarded the contract.
- 2) In case the total marks secured by two or more bidders become equal, then the bidder having more marks in the Sl. No.3 of the above Table (No of Diet Services in different Institutions) shall be awarded the contract.
- 3) In case the total marks as well the marks in Sl.No.3 of the above table by two or more bidders become equal, then the bidder having the higher average annual turnover shall be awarded the contract.

5.4

In case of a selected bidder, they will have to furnish the up-to-date food registration/ license (if not having) from the authority of the concerned region within 10 days of issue of notification of award and before signing of contract. The bidders can ask for clarification on documents submitted by other bidders regarding the

genuineness of submitted documents in technical bid within 24 hours of opening of technical bid. After which the same may be asked to the respective institution for getting the necessary clarification within 7 days of issue of the clarification letter, failing which the document will be liable for rejection for the said bidder in the said tender.

Note: There is no Financial Proposal to be submitted in the bid, as this is a fixed cost based tender details of the fixed cost (Diet Rate) to be paid per patient / day for different types of diet with menu is mentioned at Section-3 – Terms of Reference.

RFP FORMATS

Diet Service at
GOVERNMENT MEDICAL COLLEGE & HOSPITAL
SUNDARGARH

TECHNICAL PROPOSAL

FORMAT – T1

(to be furnished in the technical proposal envelope)

Check List (Technical Proposal)

Sl. No.	Item	Whether included Yes/No	Page No.
1	Format – T1 (Check List)		
2	Bid Document Cost as DD of Rs.5,000/-		
3	Earnest Money Deposit Receipt of Rs.5,00,000/-		
4	Format-T2 (Technical Proposal Submission Form)		
5	Format-T3 (Details of Bidder)		
6	Format-T4 (Annual Turnover Statement by Chartered Accountant)		
7	Copies of the Profit & Loss account/Income & Expenditure, Balance Sheet & Audit Report (3CB/3CD) for 2020-21, 2021-22 & 2022-23 (Provisional statement of account shall not be considered)		
8	Income Tax returns for the year 2020-21, 2021-22 & 2022-23		
9	Format-T5 (Performance Statement during the last three years)		
10	Copies of work orders and end user certificates in support of the information furnished in Format T5 Including Order Copy, Agreement & Experience Certificate		
11	Copy of Quality Certificates, ISO-9001, Food License		
12	Format-T6 (Format of Affidavit regarding the firm is not blacklisted) in original		
13	Copy of the Registration Certificate (Certificate of Incorporation)		
14	Copy of the GST Registration Certificate		
15	Copy of PAN		

FORMAT – T2

(to be furnished in the technical proposal envelope)

TECCHNICAL TENDER SUBMISSION FORM
(On the letterhead of the firm)

To

.....
.....

Re: RFP Reference No..... dated.....

Dear Sir,

We, the undersigned, offer to provide the services for the work, **Selection of the agency for Supply of Diet (Dry, Liquid, Cooked) to Indoor patients.**

We are hereby submitting our Proposal, which includes this Technical Proposal sealed under a separate envelope.

We hereby declare our Confirmation of acceptance of the Conditions of Contract mentioned in the RFP document under reference cited above.

We hereby declare that all the information and statements made in this Proposal are true and accept that any of our misrepresentations contained in it may lead to our disqualification.

We undertake that our Proposal shall remain valid for 180 days after the date of bid opening for the purpose of bid evaluation/ finalisation of contract.

I hereby declare that my company has not been debarred / blacklisted by any Government/ Semi Government organisations. I further certify that I am the competent authority in my company authorised to make this declaration.

We understand you are not bound to accept any Proposal you receive.

Yours sincerely,

Authorised Signatory (in full and initials)

Name and Title of Signatory:

Name of Firm:

Address:

(Organisation Seal)

FORMAT – T3

(to be furnished in the technical proposal envelope)

DETAILS OF THE BIDDER (On the letterhead of the Organisation)

GENERAL INFORMATION ABOUT THE BIDDER

1. Name of the Bidder:

Registered Address of the Firm:

At:		PO:		PS:	
District:		State:		PIN-	
Mob. No.		Tel. No.		Fax:	
Email:		Website-			

2. Contact Person Details

Name:

Designation:

Mobile No.

Telephone No.

3. Communication Address:

At:		PO:		PS:	
District:		State:		PIN-	
Mob. No.		Tel. No.		Fax:	
Email:		Website-			

4. Type of the Firm (Please Tick in the relevant box)

Private Ltd. Public Ltd. Proprietorship

Partnership Society Others, specify

Registration No. & Date of Registration:

5. Nature of Business (Please Tick in the relevant box)

Manufacturer:

Authorised Service Provider:

6. Key personnel Details (Chairman, CEO, Directors, Managing Partners etc.) In case of Directors, DIN Nos. are required.

Name:

Designation:

Name:

Designation:

7. Whether any criminal case was registered against the company or any of its promoters in the past?

8. Details of the Branch office in Odisha

9. GST Registration (Furnish the copy of the GST Registration Certificate.

10. PAN:(Furnish copy of the PAN)

11. Registration certificate / Certificate of Incorporation of the Firm (furnish the copy)

12. Copy of quality Certification: ISO 9001, Food License/ Registration (Furnish the copy)

13. Bank Details of the Bidder: The bidders have to furnish the Bank Details as mentioned below for return of EMD / Payment for supply of any (if selected)

a. Name of the Bank:

b. Name of the Account & Full address of the Branch:

c. Account number of the bidder:

d. IFS Code of the Bank:

Date:

Office Seal

Signature of the bidder/
Authorised signatory

FORM – T4

(to be furnished in the technical proposal envelope)

ANNUAL AVERAGE TURNOVER STATEMENT

(To be furnished in the letter head of the Chartered Accountant)

The Annual Turnover of Dietary/ Meals Service (Dry, Liquid & Cooked) served at Health care facilities of Odisha of M/s. _____ for the financial years are given below and certified that the statement is true and correct.

Sl. No.	Financial Year	Turnover in Rs.
1.	2020-21	
2.	2021-22	
3.	2022-23	

Membership No.

Registration No. of Firm:

Note:

- a. To be issued in the letter head of the Auditor/ Chartered Accountant mentioning the Membership No.
- b. This turnover statement should also be supported by copies of audited annual statement of the last three years and the turnover figure should be highlighted there.

FORMAT – T6

(to be furnished in the technical proposal envelope)

Format for Affidavit certifying that the firm is not blacklisted
(On a Stamp Paper of Rs.20/-)

Affidavit

I, M/s. (the name of the firm with address of the registered office) hereby certifies and confirm that we are not debarred by Department of Health & FW, Government of Odisha/ or any other entity of GoO or blacklisted by any state Government or Central Government / Department / Organisation in India from participating in Tenders / Projects.

We further confirm that, our proposal for the captioned Project would be liable for rejection in case any material misrepresentation is made or discovered at any stage of the Bidding Process or thereafter during the agreement period.

Dated this.....Day of 20__.

Authorised Signatory/ Signature (In full and initials

Name and Title of Signatory

(Organisation Seal)

FORM – T5

(to be furnished in the technical proposal envelope)

**PAST EXPERIENCE IN EXECUTING DIET PREPARATION AND ITS SUPPLY/
SERVICES IN GOVERNMENT OR PVT. HEALTH INSTITUTIONS OF ODISHA
ONLY**

(Attach separate sheets if the space provided is not sufficient)

Name/ address of the Organisation*	Work order/ Agreement and date	Experi ence certific ate	Brief Description of the Scope of Work	Details of the Kitchen Setup established if any	No. of human resource deployed for the diet service	No. of beds/ people for which diet service provided	Date of completion of assignment	Value of the assignment	Role of your firm

*Note: Please furnish the Work order/ Agreement copies & experience certificate of the works executed serially in support of the information mentioned above.

Authorised Signatory/ Signature
(in full and initials)

Name and Title of Signatory
(Organisation Seal)

● **Experience Certificate**

TO WHOM IT MAY CONCERN

Letter No. _____

Dated _____

This is to certify that the M/S _____ (Supplier Name) providing Diet Services at _____ (Hospital Name) under Diet Management program since _____ to _____ (Mentioned Period). They have relevant experience in Diet Preparation, Dier Services and overall management of Diet in _____ (Hospital Name) with an approved of _____ Beds.

Signature of the Authority
(Hospital Seal with designation)