



SHRI MATA VAISHNO DEVI UNIVERSITY

Kakryal, Katra – 182320 (J&K)

(A State University recognised by UGC u/s 2(f) & 12(B) and ranked 78th among Engineering Institutions; Top 100 Business Schools and among top 150 Universities in the NIRF 2020 ranking of MHRD, GoI.)

SHORT TERM TENDER NOTICE

SMVD University invites sealed tenders from reputed and registered firms for providing Catering Services at Shri Mata Vaishno Devi University at Four-weeks Training Programme on Enrichment of Administrative Skills/ Methods scheduled to be held during 17th- 24th July 2022.

The rates quoted should be inclusive of all taxes and charges FOR University Guest House.

Conditional tenders/offers shall not be accepted.

The tenders must reach SMVDU Campus Kakryal (Katra) latest by **08.07.2022, 11:55 AM**

The University reserves the right to accept or reject any tender / all tenders without assigning any reasons thereof.

The copy of Menu is enclosed herewith.

No: SMVDU/DQA/2022/175
Dated: 04.07.2022

Sd/-
Director, DQA

Short term tender for Providing catering services in Four-weeks Training Programme on Enrichment of Administrative Skills/ Methods during 17th to 24th July 2022

Days	Breakfast	Lunch	Tea & Snacks	Dinner
Monday	Bread Butter, Milk Corn flakes, Pav Bhaji + Tea ,Milk, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer) Kadhi pakora, Aloo nutri , Rice, Roti with Curd, salad, Papad, Seviyan	Noodles, Coffee , Tea, Mix Pakora	Matar Mushroom, Dal Makhni, Fry Gobi, Rice, Roti with Curd ,salad, Papad, Ice cream
Tuesday	Bread Butter, Milk Corn flakes, Poha , Prantha with nutri + Tea, Milk , Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), chana Dal, Veg Ambal, Rice, Roti with curd, salad, Papad Gulab Jamun	Bhelpuri with chutney ,Coffee, Tea	Paneer (Sahi paneer/ Matter Paneer/ chilly Paneer), Soya champ, Aloo Matter, masur Dal, Rice, Rotti with Curd salad, Papad , Ice cream
Wednesday	Bread Butter, Milk Corn flakes, Dahi Allo Puri + Tea, Milk , Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), Veg Pulao White chana, Rice, Roti with Raita, salad, Papad, Custard	Coffee, Tea, Sandwic h	Mix Dal , Mixed Vegetable, Kadhai Paneer, Rice , Roti with Curd salad, Papad , Ice cream
Thursday	Bread Butter, Milk Corn flakes, Gobi Paratha + Tea, Milk, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), Rajma , Seasonal vegetable, Rice, Roti With Bondi Curd , salad, Papad , Suji halwa	Coffee , Tea, Bread Pakora	Mushroom matar, Fried Rice Manchurian, Seasonal veg ,Rice, Roti with Curd salad, Papad, Gulab Jamun
Friday	Bread Butter, Milk Corn flakes, Idli sambar, coconut chutney + Tea, Milk, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer) Black chana, seasonal vegetable, dahi, Rice, Roti, salad, Papad, Rasgulla	Coffee, Tea, Mix Pakora chutney	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), Masur Dal, Seasonal veg ,Rice, Roti with Curd salad, Papad, Jalebi
Saturday	Bread Butter, Milk Corn flakes, Chule Bhature+ Tea, Lassi, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer) seasonal vegetable, Dal, Rice, Roti, bondi curd , salad, Papad, Gulab Jamun	Aloo Tikki with chutney ,Tea, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), Moong Dal, Mix veg , Rice, Rotti with Curd salad, Papad, Ice Cream
Sunday	Bread Butter, Milk Corn flakes, Mix Paratha with butter+ Tea, Milk, Coffee	Paneer (Sahi paneer/Matter Paneer/ chilly Paneer), Rajma, seasonal vegetable, Rice, Rotti, Raita, salad, Papad, Gulab Jamun	Samosa, Tea , Coffee	Masur daal, Dam Aloo, Bindhi ,Rice, Roti with Curd salad, Papad, Kheer

Note:

Tentative number of persons 25-35 persons

Rates to be quoted is per person per Day

GENERAL INSTRUCTIONS

- Food cooked should be properly cleaned before preparation.
- Less oil and spices should be used in the preparation of food.
- Food should be cooked in good quality oil.
- Only staff which is fully vaccinated should be engaged for preparation of food including cleaning, cutting, cooking, and serving of food at University Guest House.