



SHRI MATA VAISHNO DEVI UNIVERSITY

Kakryal, Katra – 182320 (J&K)

(A State University recognized by UGC u/s 2(f) & 12(B) and ranked 79th among Engineering Institutions; Top 100 Business Schools and among top 150 Universities in the NIRF 2021 ranking of MHRD, Govt.)

SHORT TERM TENDER NOTICE

SMVD University invites sealed tenders from reputed and registered firms for providing Catering Services at SMVDU, Katra, J&K in connection with 7th Alumni Meet scheduled to be held on 28th July 2022.

The rates quoted should be inclusive of all taxes and charges applicable at the above-mentioned venue.

Conditional tenders/offers shall not be accepted.

The tenders must reach O/o the Registrar, SMVDU Campus Kakryal (Katra) latest by **21.07.2022, 11:00 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/Alumni/22/09

Dated: 15/07/2022

Sd/-

Registrar

HIGH TEA(Approx- 400 person)

1. Sandwich (Corn Sandwich) (Medium Bread) (2 piece/person)
2. Cookies (Egg Less) (2 Cookies/ person)
3. Cutlet (Medium Size) (1piece/person)
4. Cheese Pakora (2 Piece/ person)
5. Gulab Jamun (1 Piece/ Person)
6. Mixed Fruit Juice (Real)
7. Sauce Sachets 1/ Box (Add-on)
8. Wet Tissue 1 Qty/Box (Add-on)
9. Disposable Fork 1 Qty/box (Add-on)

Note: All the above-mentioned items are to be placed in a laminated cardboard box (take away)

- **Packaged Drinking water in 20 litre dispensers with paper Cups**
- **Buffet Table with proper table covers & frills to be installed at the Venue**
- **Clean, Good Quality Disposable Cutlery Along with Paper Napkins**
- **4 No's of Large Dustbins to be Stationed at Strategical Locations**
- **Cleaning and Disposal of Waste after the event is mandatory**
- **Single Use Plastic is banned in SMVDU**

GENERAL INSTRUCTIONS

- **Vegetables 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.**
- **Trained serving staff in proper Uniform with masks and gloves should be deployed by the caterer on site.**
- **Only staff which is fully COVID-19 vaccinated should be engaged for preparation of foods including cleaning, cutting, cooking, and serving.**
- **COVID- 19 SOPs to be followed as per GOI Latest Notification.**