



DOCUMENT

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TERMS & CONDITIONS

For

Setting Up and Operationalizing Kitchen for Providing Dietary Services at I.G.I.M.S. – Patna on Rate Contract basis

Date of Submission: 31 / 08 / 2015 (up to 4:00 p.m.)

Date of Opening (Technical Bid): 01 / 09 / 2015 (at 3:00 p.m.)

**INDIRA GANDHI INSTITUTE OF MEDICAL SCIENCES,
SHEIKHPURA, PATNA – 800014 (BIHAR)**



Office of the Director
INDIRA GANDHI INSTITUTE OF MEDICAL SCIENCES,

SHEIKHPURA, PATNA - 800 014 (Bihar, India)

Tel.: 0612 - 2297631, 2297099; Fax: 0612 - 2297225; Website: www.igims.org;

E-Mail: bme@igims.org

(SCHEDULE - 'A')

S.NO. OF TENDER	:
FILE NO.	
Name of the party in whose favour the Tender Form has been issued	:
The Director, Indira Gandhi Institute of Medical Sciences , Patna - 800 014 (Bihar)	(SEAL OF THE OFFICER)

Dear Sir,

1. I/We hereby submit our tender for the _____
2. I/We now enclose herewith the Bank Guarantee/D.D. No..... dated..... for **Rs. 2, 00, 000/-** drawn in favour of the "Director, I.G.I.M.S. - Patna" (payable at Patna) towards EMD/Bid Security.
(TENDERS NOT ACCOMPANIED WITH EMD / BID SECURITY ALONGWITH THE TECHNO-COMMERCIAL BID SHALL BE SUMMARILY REJECTED).
3. I/We hereby agree to all the terms and conditions, stipulated by the I.G.I.M.S. - Patna, in this connection, including delivery, warranty, penalty etc. Quotations for each group are being submitted under separate covers, and sheets and shall be considered on their face value.
4. I/We have noted that overwritten entries shall be deleted unless duly cut & re-written and initialed.
5. Tenders are duly signed (No thumb impression should be affixed).
6. I/We undertake to sign the contract/agreement, if required, within 15 (Fifteen days) from the date of issue of the letter of acceptance, failing which our/my security money deposited may be forfeited and our/my name may be removed from the list of suppliers at the I.G.I.M.S. - Patna.
7. I/We have gone through all terms and conditions of the tender documents before submitting the same.

NOTE: ALL TERMS & CONDITIONS SUCH AS TAXES ETC, HAS BEEN INDICATED IN THE OFFERS FAILING WHICH IT WILL BE PRESUMED THAT THE RATES ARE INCLUSIVE OF ALL TAXES AND OTHER TERMS AND CONDITIONS ARE ALSO AS PER YOUR REQUIREMENTS.

Yours faithfully,

Signature of Tender(s) with full Address.

WITNESS _____

WITNESS _____



Office of the Director
INDIRA GANDHI INSTITUTE OF MEDICAL SCIENCES

SHEIKHPURA, PATNA - 800 014 (Bihar, India)

Tel.: 0612 - 2297631, 2297099; Fax: 0612 - 2297225; Website: www.igims.org;

E-Mail: bme@igims.org

(SCHEDULE-'B')

Tender Ref. No.	: 04/MS/2015
Subject	: Providing Dietary Services at I.G.I.M.S. – Patna on Rate Contract basis
Pre-bid Meeting	: 17.08.2015 at 4:00 P.M. in the office chamber of the Medical Superintendent.
Last Date of Submission	: 31.08.2015 up to 4:00 P.M. through Speed / Registered Post / Courier Services.
Date of Opening	: 01.09.2015 at 3:00 P.M.

Introduction

Indira Gandhi Institute of Medical Sciences, Sheikhpura, Patna - 800 014 is the premiere medical institute of the state of Bihar - established by the act of Assembly and functioning under Department of Health and Medical Education, Government of Bihar. Various facilities are being developed at this Institute to cater to needs of patients belonging to the state of Bihar and neighbouring states. It is situated at sprawling 133 Acre campus in the heart of city with important landmarks of the city like Airport, Rajbhawan, Secretariat, Vidhan Sabha, High Court, Patna Junction Railway Station and Bus Stand being located within 6 kilometers of the institute. Being situated at Main Baily Road, it is easily accessible round the clock.

Indira Gandhi Institute of Medical Sciences, Sheikhpura, Patna is the apex tertiary care superspeciality hospital. Hospital is having patient care services in the form of Out Patient Departments, Indoor Services, Operation Theatres, various Diagnostic & Laboratory Services. Within the hospital set up, IGIMS is having superspeciality Centers e.g. Regional Institute of Ophthalmology, Regional Cancer Centre, upcoming Trauma Centre. IGIMS is having capacity of admission of more than 500 patients in the entire hospital.

This center will have full range of specialist (surgical/non surgical) and equipment available 24 hours a day, and will be able to admit high volume of patients. It will be a referral center for patients from neighboring regions who will require specialized patient management and rehabilitation.

Indira Gandhi Institute of Medical Sciences an autonomous Institution of the state of Bihar is being established by I.G.I.M.S. Act, 1984, the preamble of the I.G.I.M.S. Act' 84 runs as follows: -

"To establish an Institution in the State of Bihar with view to develop clinical services in super specialities of the highest standard, a system of supportive supervision and continued education for the medical and health functionaries and to promote services, research and education in the field of Community Medicine and allied subjects."

Importance

The importance of dietary service at a reasonable cost to the patient by the hospital needs no emphasis. Operational objective planning has to be made in such a way that at the schedule time the different types of diets as advised by the dietician must be made available. Dietary services with the I.G.I.M.S. - Patna, is as important as therapeutic services. The main objective of the dietary service will be to provide better patient care through properly planned and executed diets.

Terms & Conditions

1. Tender should be addressed to The Director, Indira Gandhi Institute of Medical Sciences, Sheikhpura, Patna – 800 014 (Bihar) and submitted to the Office of the Director under sealed cover failing which the tender shall be rejected. Terms and conditions for supply should invariably be indicated otherwise would be taken on its face value. The rates may be quoted on separate sheets failing which the tender(s) will be rejected.
2. Mixed quotations will not be considered for acceptance.
3. **TENDER SHOULD INVARIABLY BE SUBMITTED IN TWO BID SYSTEM CONTAINING TWO PARTS AS DETAILED BELOW:**

PART-I:

TECHNO-COMMERCIAL BID IN ONE SEALED COVER.

PART-II: -

PRICE BID / FINANCIAL BID IN ONE SEALED COVER.

BOTH THE SEALED ENVELOPES SHOULD THEN BE PUT IN OUTERCOVER INDICATING THEREON:

- i) **Reference No. Of the Tender:** _____
- ii) **Tender regarding:** _____
- iii) **Due date for submission for the tender:** _____
- iv) **Due date for opening of the tender** _____
- v) **Name of the firm:** _____

PLEASE NOTE THAT PRICES SHOULD NOT BE INDICATED IN THE TECHNO-COMMERCIAL BID. THE PRE-QUALIFICATION DOCUMENTS INCLUDING E.M.D. / BID SECURITY AS REQUIRED IN THE TENDER DOCUMENT SHOULD INVARIABLE BE ACCOMPANIED WITH THE TECHNO-COMMERCIAL BID.

NOTE: TENDERS SUBMITTED WITHOUT FOLLOWING TWO-BID SYSTEM PROCEDURE AS MENTIONED ABOVE WOULD BE SUMMARILY REJECTED.

4. **IN CASE OF THE TENDER DOUMENTS DOWNLOADED FROM THE WEBSITE :**

THE BIDDERS MAY DOWNLOAD THE TENDER DOCUMENTS DIRECTLY FROM THE WEBSITE AVAILABLE AT www.igims.org. IN SUCH CASE, THE BIDDERS ARE REQUIRED TO SUBMIT THE TENDER COST FEE OF Rs. 1, 000/- (Rs. One Thousand Only; NON-REFUNDABLE) BY WAY OF SEPARATE DEMAND DRAFT DRAWN IN FAVOUR OF “Director, I.G.I.M.S. - Patna”, AND THE SAME SHOULD ESSENTIALLY BE ENCLOSED ALONGWITH THE TECHNO COMMERCIAL BID. THE BIDDERS SHOULD SPECIFICALLY SUPERSCRIBE, “DOWNLOADED FROM THE WEBSITE” ON THE TOP LEFT CORNER OF THE

OUTER ENVELOPE CONTAINING TECHNO COMMERCIAL BID & PRICE BID SEPARATELY. IN NO CASE, THE TENDER COST FEE SHOULD BE MIXED WITH EMD AMOUNT. THE TENDERS NOT FOLLOWING THE ABOVE PROCEDURE WILL BE SUMMARILLY REJECTED.

5. The tenderer should have been in business in hospital more than 200 bedded for a period of at least for 2 years in the country in relation to the dietary service for which the quotation / tender are submitted. The vendor on a non –judicial stamp paper of Rs. 100/- should give a declaration to the effect.
6. The vendor is required to submit performance report from other similar organization where it is registered for dietary service. The firm should also submit list of organization where it is running its service in the last two years.
7. Surprise visit to the premises where it is running the dietary services, by the representatives of the institute shall be made to assess vendor capacity and standing.
8. Experience in working with Central /State agencies in implementation of similar projects.
9. Vendor should submit statement of financial standing from an authorized bank. The name of the bank / firm along with full address should be furnished.
10. Each tenderer should be accompanied by earnest money deposit of Rs 2, 00, 000/- (Rs. Two Lakhs Only) in form of Bank Guarantee from any nationalized bank (Valid for one year from the date of opening of tender) or by way of Demand Draft in favor of the Director, I.G.I.M.S - Patna.
11. **TENDERS NOT ACCOMPANIED BY EMD & HAND WRITTEN QUOTATIONS WILL BE SUMMARILY REJECTED.**
12. The Vendor should give a certificate that the firm has not been black listed in the past by any Government/ private institution.
13. The vendor has to give an affidavit on a Non –judicial paper that there is no vigilance / CBI case pending against the firm/ supplier.
14. If the tenderer give a false statement on any of the above information, the firm / supplier will not be considered and their quotation / there shall be deemed to be rejected and security deposit will stand forfeited.
15. Rates quoted should be valid for 12 months from the date of opening of tender for its finalization.
16. Any other statutory levy imposed by the Govt. of India from time to time will be authorized extra on demand with adequate proof thereof.
17. Force majeure will be accepted on adequate proof thereof.
18. The Director, I.G.I.M.S. – Patna shall be the final authority to reject full or any part of the supply which is not confirming to the specification and other terms and conditions.
19. The Director, I.G.I.M.S. – Patna, reserves the right to cancel/reject full or any part of the tender which do not fulfill the conditions stipulated in the tender.
20. Tenderers submitting tenders would be considered to have considered and accepted all the terms and conditions. No enquiries, verbal or written, shall be entertained in respect of acceptance or rejection of the tender.

21. The quantity shown in the tender can be increased or decreased to any extent depending upon the actual requirement.
22. Any action on the part of the tendered to influence anybody in the said Center/Institute will be taken as an offence, he will not be allowed to participate in the tender enquiry and their offer will not be considered.
23. The rates quoted for the Stores, under the reference, by the supplier shall in no event exceed the lowest price at which the suppliers of the Stores of identical description are made to any other person/organization/Institution during the period and should attach an undertaking.

FALL CLAUSE

24. If, at any time, during the said period, the supplier reduce the said prices of such Stores/Equipment or sales such stores to any other person/organization/Institution at a price lower than the chargeable, he shall forthwith notify such reduction or sale to the Director, I.G.I.M.S. – Patna and the price payable for the Stores supplied after the date of coming into force of such reduction or sale shall stand correspondingly reduced.
25. Successful tenderers, should give pre-alert intimation prior to shipment notifying both the nominated clearing agents as well as the Institute.
26. The supplier shall furnish the following certificate to the Director, I.G.I.M.S. – Patna along with each bill for payment for supplies made against in Rate Contract Tender.

“I/We certify that the Stores of description identical to the Stores supplied to the government under the contract against Tender herein have not been offered/sold by me/us to any other person/organization/Institution up to date of bill/the date of completion of supplies against all supply orders placed during the currency of the tender/rate contract at the price lower than the institute under contract /against tender”.

PROCESSES TO BE UNDERTAKEN BY THE VENDOR FOR DIETARY SERVICE

Operational

1. Time schedule & Menu planning, preparation and cooking of the normal diet, Therapeutic diet and Enteral feeds in hospital (IGIMS) kitchen as per the instructions of the dietician. (Terms and condition are enclosed as per Section B: Annexure I-V). The preparation of various diets will be under direct supervision of the Institute' dietician.
2. The tenderers are requested to visit the kitchen area and contact the Medical Superintendent or his authorized representative for the details of equipments and facility to be provided by them at kitchen before submitting the tender. List of the proposed equipments and accessories to be installed are mentioned in the document. The list is indicative and it is proposed that successful bidder will install and made operational all type of appliances required for setting up of modern Kitchen at I.G.I.M.S. – Patna. The list of appliances and other equipments / instruments / utensils etc. are to be mentioned by the bidder in technical bid.
3. All type of nutritional supplements (for all types of patients including RT feed) shall be provided by the contractor.
4. The vendor shall be responsible for procurement of all the raw food materials (only from laboratory tested reputed firms and AGMARK marked where ever possible).
5. It will be the responsibility of the vendor for transportation of the prepared diet to the patient according to specific requirement, in a covered trolley / already prearranged trays under hygienic conditions.
6. Stainless Steel crockery should be used for indoor patient and disposable crockery as required.
7. He will be responsible for collection, washing and cleaning with safe & standard quality of cleaning material, of the serving trays / utensil/ bottles etc (in case of non-disposable).
8. The vendor will be responsible for safe disposal of the left over food/ vegetable peels/ and other kitchen garbage as per the prevailing norms of the Patna Municipal Corporation and IGIMS Rules & Regulations.
9. The vendor shall be responsible for providing food to patients in emergency as per dietician's instruction other than specified timings in the diet schedule including night (example when patients goes for some test or investigations).
10. The vendor shall be responsible for providing enternal feed and liquid diet in night also as per instruction given by the dietician. (24x7 days)
11. The vendor will be responsible for entire cleanliness of kitchen and hygiene of staff deployed by the vendor.
12. If disposables are used in any step of dietary service, they should be disposed off, as per Municipal (PMC) requirement from time to time.
13. Only LPG or Electricity will be used for cooking. No Coal, wood or any other fossil fuel shall be used as fuel for cooking of food, heating of food etc.
14. The vendor will need to have a meeting with In-charge of Dietetic Department, I.G.I.M.S. – Patna once in a month/on call to review the services.

Cleanliness

The Vendor shall keep the kitchen scrupulously clean and in a sanitary condition to the satisfaction of the Dietary department and administration. The vendor shall not damage 'the said kitchen and the equipments provided to them by the Institute' or allow the above mentioned to be damaged. In case of damage to property (movable / Unmovable) of IGIMMS – Patna, the vendor shall be responsible for repair / replacement. It shall be the responsibility of the vendor to employ adequate number of cleaners and sweepers and provide them with adequate and necessary equipments/ chemicals for keeping the kitchen scrupulously clean. Anti rodent and pest control measures will also be strictly followed and is responsibility of the vendor. Gutka, Panmasala, tobacco, alcohol & smoking is strictly not allowed in Kitchen or other areas of hospital.

Manpower

The vendor shall employ adequate number of well trained & educated staff (bearers and cooks) at his own expense for the proper discharge of the responsibility entrusted to him under the Agreement and such employee shall be persons with enough experience. They shall be provided with uniforms, apron, and head gear by the vendor at his own cost and they are to be maintained in neat and tidy condition while on duty & the minimum qualification of Service Boys is 10th and for Supervisors is 12th. Number of staff required is Supervisor (2 Nos. in morning & 2 Nos. in evening), Stewards – 7, Cook - 2, Cook helper-2, Utility Cleaner -2, Kitchen Cleaner – 2, No. of staff can be increased as per requirement of Dietetics Department.

Medical examination of staff

The vendor shall employ only those persons in the kitchen who are found to be medically fit. Hospital reserves its rights to examine any of the employees for medical fitness without prior notice. Expenses, if any incurred by the trauma center on medical examination of such employees, shall be borne and paid by the vendor

Equipments and maintenance

The vendor should procure and install remaining equipments / machines of different capacities/ types, including cooking utensils, crockery, cutlery and serving dishes according to the menu. All machines must be cleaned every day after use, at regular interval. Preventive maintenance is a must. All operational and maintenance aspect of the equipment will be the responsibility of the vendor.

Wages to employees and Insurance

The vendor shall comply with the laws applicable to employees working in the kitchen regarding working hours, minimum wages, safety, cleanliness, leave, over time allowances, provident fund, retrenchment benefit, medical benefit etc. If on account of non-compliance with the provisions of any such laws, IGIMS – Patna is called upon to make any payment to or in respect of his employees, the vendor shall fully reimburse to Institute all such payment and Institute shall be free to make deductions on this account from the amount of Security Deposit, in which case, the vendor shall immediately pay to the Institute such amount as may be necessary to make up the required security Deposit, or from the dues which may be payable to Institute to the vendor. The vendor will sign an Indemnity Bond in favor of IGIMS – Patna, to this effect. Wages to be paid should be as per Bihar Government minimum wages act. EPF and ESI contribution to be made as per labour act.

Security and safety

The IGIMS – Patna shall not be held responsible for any loss or damage due to any reasons whatsoever to any type of inventory that may be kept in the said Kitchen store by the vendor. The premises provided to the vendor should only be used for the purpose as mentioned in the contract (i.e. Dietary services only). Under no circumstances, should the premises be used for any other purpose, than what has been mentioned in the contract.

Payment towards Electricity and water

The vendor will incur all Bills towards electricity and water expenses. Charges on account of Electricity consumed for the purpose of light, fans, refrigerator, water coolers, sterilization equipment and any other electrical equipments and appliances, shall be metered and the vendor will have to pay electricity charges for availing of this facility on demand. Alternatively, successful vendor will get the electrical connection directly from “PESU (Patna Electrical Supply Undertaking)” and deposit the energy charges towards consumption of electricity to PESU on per month basis. The copy of the receipt is to be submitted to the Office of the Medical Superintendent of the Institute for record and references.

IGIMS MANAGEMENT SHALL HAVE THE RIGHT.

- (A) To stop the supply of or to destroy any article of food or drinks sold if found adulterated, contaminated or of unsatisfactory quality.
- (B) To stop the service rendered by the vendor in the Dietary service, which is not of the requisite standard?
- (C) IGIMS management shall demand and be supplied with a sample of any article of food or drinks for inspection and analysis.
- (D) The vendor shall allow the official of the IGIMS – Patna to enter the kitchen in order to inspect and execute, any Structural additions and alterations, which may be found necessary from, time to time. The time and date for this purpose will be fixed with the mutual convenience of both the parties.

COMMITMENTS BY THE HOSPITAL

Space and accommodation requirement

Closed space of approx. 4, 500 Square Feet for the establishment of the kitchen will be provided by the IGIMS – Patna to the tenderer for a specified period of contract. At the time of termination of the contract, the vendor will have the liberty to either, remove all his machines, or to, hand over to the next vendor. On the expiry or earlier termination of this Agreement, the said kitchen shall be vacated peacefully by the vendor and handed over to the IGIMS – Patna in the condition they had received. In case during the period of contract, the vendor decides to terminate the contract, a notice for a period of not less than three months must be given to the IGIMS – Patna Administration.

Place and accommodation for the kitchen staff **will not** be provided by the IGIMS - Patna. In case of any breach during the period of contract a notice for a period of three months must be given to the vendor and vice-versa.

Kitchen Dietician

The kitchen, dietician from the Institute will be appointed, who will be over all in charge so that proper dietary services are followed.

1. Scope of work:

- a) Purchasing, Processing, cooking and serving of food and therapeutic diets to all indoor patients as required by IGIMS – Patna.
- b) The number of daily diets for indoor patients shall be as per occupancy of beds in the wards of IGIMS – Patna on actual basis except those who are NPO. No payment will be paid for NPO Patients. The available bed strength is as under:
 - General Ward: 450 beds
 - Private Rooms: 60
- c) More than 85% of patients are taking diet.

2. CONTRACTOR ON HIS PART SHALL BE RESPONSIBLE FOR :

To arrange quality ration items from the market at his own cost required for contract services. The contractor will prepare and make supplied as per specifications given in the Section B (Annexure I - V) Ration so procured will have to meet the optimum quality and be to the satisfaction of vis-à-vis. Concerned Dietician/Chief Dietician/any other officer so deputed for the purpose.

- a) To prepare and process the cooking of food and to ensure that the same is supplied/distributed and served at fixed timing as per the diet schedule in the requisite area
 - i. To make arrangements for deployment of staff and supervision their work.
 - ii. All the workers to be deployed will be got declared medically fit from any Government hospital at his own Cost. Thereafter, their health check up will be got done twice in a year i.e. after every six months at the cost of the contractor. Immunization of the workers for different infective diseases shall be got done by the contractor at his own cost.
 - iii. All workers of the contractor shall wear the prescribed uniform at the time of duty and shall display identity cards so supplied by the contractor.
 - iv. The contractor shall supply a list of all the workers so deployed to the office of the Medical Superintendent/Consultant Dietician before they are put to work. Similarly he/she will also inform immediately in case any workers has been changed.
 - v. All the workers shall be paid the wages by the contractor as per the Labour Laws and he/she shall submit a certificate every month in this regard.
 - vi. All workers deployed shall primarily be the workers of the contractor. The Institute will have no obligation; they will have no right to claim any job from the AIIMS on this account.
 - vii. The contractor will ensure to provide bed to bed meal services within the prescribed timings. The contractor will ensure that the food / the therapeutic diet is served to the patients on their beds in each ward at all levels in trays as required and the empty trays are collected back after meals for cleaning.
- b) The contractor shall be liable to obtain any license under the Food Act at his own from the competent authority as required under the relevant rules and submit a copy of the same to the Institute.
- c) Routine day to day maintenance of the area relating to Public Health, Civil & Electrical services will be the responsibility of the contractor.
- d) The cleanliness of the area is the entire responsibility of the contractor. He will engage safaiwalas at his own cost. He shall ensure that all waste so generated in the area is transported in appropriate manner to the designated refuse points in IGIMS – Patna.
- e) Catering activities will be carried out on all days of work all the year round including Sundays and holidays.

3. INSTITUTE OBLIGATIONS:

The Institute will provide following facilities to the Contractor:

- a) Building Complex free of rent which includes kitchen, stores (Dry and cold store) ward pantries as per drawings available with Dietician for their inspection.
- b) Annual maintenance of the public health services, electrical and relating to civil works in the Building Complex shall be provided by the Institute.

- c) The electricity and water charges will be borne by the Contractor.
- d) For hospital indoor patients food service crockery, cutlery and service dishes trays, feed bottles shall be provided by the Contractor.
- e) Fuel gas connection with pipeline, distribution and control fixtures shall be provided to the Contractor by the Institute against separate cash security deposit equivalent to the amount actually paid by the Institute. However, day to day gas consumption and its running cost shall be borne by the contractor. He/She shall procure the gas at his own level.

4. TENURE OF CONTRACT:

Tenure of contract shall be for 3 year in the first go. The same can be extended for another 2 (two) years more if so requested and assessment of satisfactory performance of the work.

5. REPORTS AND INSTRUCTIONS:

- a) The Contractor/his representative shall take daily instructions/orders regarding diets/feeds changes on daily basis as per the patients' needs as mentioned in the section B (Annexure I-V) for the work to be undertaken or relating to the contract from the Dietician/any other officer assigned for the job that shall be officer in-charge to supervise the work of the contractor and verify the bill accordingly.
- b) The concerned Dietician/Chief Dietician shall be entitled to deviate either by addition or by deletion of items of work in the said specification.
- c) Routine notices/instructions/orders shall be given by the Dietician/any other officer so deputed by the Institute.

6. PENALTIES AND RECOVERIES:

- a) In the event of contractor's failure
 - i) to supply meals
 - ii) carry out related jobs on any day/days
 - iii) quality of food as prescribed

The Institute will have recourse to make an alternative arrangement and a penalty double the amount so spent on this account shall be recovered from the Contractor and he will have to pay back that amount within two weeks to make up the deficiencies, failing which the same shall be recovered from the next bill.

- b) Recovery of the penalty as mentioned above shall continue to be imposed up to seven days consecutively. Thereafter the contract shall be furnished without any notice and the bank guarantee forfeited.

7. COMPENSATION:

- a) For any loss or damage caused to the property of the Institute by the Contractor or his workers, the Contractor shall be liable to pay compensation to the extent to be decided by the Institute.
- b) The Contractor, in addition to fine, shall also be liable to compensate the Institute of any liability which may fall on the Institute for breach of any term of the contract or for violation of provision of the Contract by him during his tenure as Contractor.

8. **Payment:**

Payment to the contractor against the dietary services provided, shall be made month-wise as per **actual Numbers of diets provided to patients** duly verified by the ward I/C, after submitting the bills along with other relevant supporting documents. Bills are to be submitted to Medical Superintendent, IGIMS – Patna.

9. **ADDITIONAL TERMS AND CONDITIONS:**

- a. The successful bidder should deposit Performance Security money of Rs. 3.00 lacs (Rs. Three Lacs only) either in the form of Bank Guarantee valid up to 3months in addition to the validity of contract in favour of “The Director, I.G.I.M.S. - Patna” or by Demand Draft before signing the agreement.
- b. The Contractor shall deploy the required personnel to provide the said service and immediately communicate the names and residential address, age etc. of the persons as and when deployed or changed from time to time.
- c. For the purpose of proper identification of the employee of the contractor deployed at various points, the Contractor shall himself issue them the Identity cards/identification document to his employees and they shall be duty bound to display the identity cards at the time of duty. The employees deployed by the contractor would be required to wear uniform supplied by him during cooking and service meals on duty.
- d. The Director/Chief/ Medical Superintendent or any other person so authorized shall be at liberty to carry out any surprise check on the working of the contractor.
- e. The Director/Chief/Medical Superintendent or any authorized representative can check the food qualities prepared in the Hospital Kitchen at any time and can also take samples of the same to be tested in the Institute. In case, on testing the quality of food is not found up to the mark, action as deemed fit will be taken against the contractor. Any decision taken by the Director/Chief/ Medical Superintendent in this regard shall be final. The contractor shall take daily orders for the work to be undertaken regarding quality and verify of food to be served from the schedule given.
- f. The persons deployed by the contractor for the work shall be the employees of the contractor for all intents and purposes and in no case, there shall be any relationship of employer and employee between the said persons and the Institution.
- g. The persons so deployed shall be under the overall control and supervision of the contractor and the contractor shall be liable for payment of their wages etc. and all other dues which the contractor is liable to pay under the various Labour Regulation and other statutory provisions. The Institute shall be absolved of any such liability at its own level.
- h. The uniforms will be supplied by the contractor at this own cost, to the persons deployed for this work, as per this Institute instructions.
- i. The contractor shall take all reasonable precautions to prevent any unlawful riots or disorderly conduct or acts of his employees so deployed and for the preservations of peace and protection of persons and property for the Institution.
- j. In case any of the persons so deployed by the contractor indulge in any unlawful activity or disorderly conduct, the contractor shall take suitable action against such employee.
- k. In case of any complaint/defect pointed out by the Institute/Authorities, the contractor shall immediately replace the particular person so deployed without further argument.

- l. The contractor shall keep the Institution indemnified against all the loss caused to the Institute property by way of theft, mishandling or otherwise and the claims whatsoever in respect of the employees deployed by the contractor so deployed enters in dispute of any nature whatsoever, it will be the sole responsibility of the contractor concerned to contest the same. In case institution is also made a party and is supposed to contest the case, the cost, if any of the actual expenses incurred towards counsel fee and other expenses shall be paid to the Institute by the contractor in advance on demand. Further, the contractor shall ensure that no financial or any other legal liability comes on the Institution in the respect of any nature whatsoever for the act done by the person of the contractor and shall keep the institution indemnified in this respect.
- m. The Institution shall have further right to adjust or readjust or deduct any of the amounts as aforesaid from the payments to be made to the Contractor under this Contract or out of the bank guarantee of the Contractor.
- n. The Contractor shall furnish an indemnity bond from Insurance Company at its own cost of indemnifying Institute against any claim arising out of or connected with this agreement.
- o. In the event of exigencies arising due to the death, infirmity, insolvency of the contractor or/for any other reason or circumstances liabilities thereof of the contract shall be borne by the following on such terms and conditions, as the Director/Chief/Medical Superintendent may further think proper in Public Interest on revoke the contract, namely:
 - (a) Legal heirs in case or sole proprietor;
 - (b) The next partners in the case of Company or Institution otherwise the Director/Chief/Medical Superintendent shall reserve the right to settle the matter according to the circumstances of the case as he may think proper.

Section: B**Annexure -1****General Ward Diets****Diet scale: 1000 Kcal –1****Food items included per patient per day(Raw Unit)Quantity (Amounts)**

Milk	250 ml
Curds	100 g
Bread (Whole wheat Atta)	2 slices (1 large slice=30g)
Whole wheat Atta / Rice	100 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	200 g
Roots & Tubers	25 g
Fruits	120 g
Cooking Oil (Refined)	10 ml
Spices &condiments I&II	5-10g
Salt	5-10g

Nutritive Value:

Energy	1042 (Kcal)
Carbohydrate	156 (g)
Protein	44 (g)
Fat	22 (g)
Sodium	426 (mg)
Potassium	1617(mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60 g (1large slice=30g)
Lunch	Chapathi	1 no.	1 medium size roti=25g atta (raw unit)
	Rice	1 Karchi	25 g (raw unit) = 75 g (cooked weight)
	Dal / Pulses/ legumes	1 Karchi	25 g (raw unit) = 125 g (cooked weight)
	Seasonal Vegetables	1 Karchi	100g (cooked weight)
	Curds	1 cup	100 g (packed)
	Fruits	1 serving	120 g (medium size)
Evening	Tea	1 cup	150 ml
Dinner	As same as lunch		

- Note: 1.Curds and fruits will be served only in the lunch**
2. Rice will be served once
3. Please see the general instructions.

Diet scale :1200 Kcal Diet- 2

Food items included per day(Raw Unit) Quantity (Amounts)

Milk	250 ml
Curds	100 g
Bread (Whole wheat Atta)	2 slices (1large slice=30g)
Whole wheat Atta / Rice	125 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	250 g
Roots & tubers	50 g
Fruits	120 g (1 medium)
Cooking Oil (Refined)	10 ml
Spices &condiments I&II	5-10g
Salt	5-10g

Nutritive Value:

Energy	1200 (Kcal)
Carbohydrate	175 (g)
Protein	50 (g)
Fat	30 (g)
Sodium	450 (mg)
Potassium	1725 (mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60 g (1large size=30g)
Lunch	Chapathi	2 nos.	1medium size roti =25 g atta (raw unit)
	Rice	1 Karchi	25 g raw unit = 75 g (cooked weight)
	Dal/Pulses/ legumes	1 Karchi	25 g raw unit = 125 g (cooked weight)
	Seasonal Vegetables	1 Karchi	100 g (cooked weight)
	Roots & tubers	1 Karchi	100g (cooked weight)
	Curds	1 cup	100 g (packed)
	Fruits	1 serving	120 g (medium size)
Evening	Tea	1 cup	150 ml
Dinner	As same as lunch		

- Note: 1.Curds and fruits will be served only in the lunch**
2. Rice will be served once
3. Please see the general instructions.

Diet scale: 1400 Kcal Diet-3

Food items included per patient day(Raw Unit)Quantity (Amounts)

Milk	500 ml
Curds	100 g
Bread (Whole wheat Atta)	2 slices (1large slice =30g)
Whole wheat Atta / Rice	150 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	300 g
Roots & tubers	50 g
Fruits	120 g (1 medium size)
Cooking Oil (Refined)	10 ml
Spices& Condiments I &II	5-10g
Salt	5-10g

Nutritive Value:

Energy	1400 (Kcal)
Carbohydrate	217 (g)
Protein	65 (g)
Fat	36 (g)
Sodium	622 (mg)
Potassium	1996(mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
	Milk	1glass	200 ml
	Bread	2 slices	60 g (1large slice=30g)
Lunch	Chapathi	2 nos.	1 medium size roti =25 g atta (raw unit)
	Rice	1 Karchi	25 g (raw unit) = 75 g (cooked weight)
	Dal/Pulses/ legumes	1 Karchi	25 g (raw unit) = 125 g (cooked weight)
	Seasonal Vegetables	1 Karchi	100g (cooked weight)
	Curds	1 cup	100 g (packed)
	Fruits	1 serving	120 g(1 medium)
Evening	Tea	1 cup	150 ml
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200 ml

- Note: 1.Curds and fruits will be served only in the lunch**
2.Rice will be served once
3.Please see the general instructions.

Diet scale: 1600 Kcal Diet-4

Food items included per patient per day (Raw Unit)Quantity (Amounts)

Milk		500 ml	
Curds		100 g (packed)	
Bread(Whole wheat Atta)		2 slices (1large slice=30g)	
Paneer / Egg		25g / 50g	
Whole wheat Atta / Rice		150 g	
Whole pulses / legumes / Dal		50 g	
Seasonal vegetables		400 g	
Roots & tubers		100 g	
Evening Snacks		25 g	
Fruits		120 g (1 medium size)	
Cooking Oil (Refined)		10 ml	
Sugar		10 g	
Spices& Condiments I &II		5-10g	
Salt		5-10g	
Nutritive Value:			
Energy		1665 (Kcal)	
Carbohydrate		251 (g)	
Protein		68 (g)	
Fat		36 (g)	
Sodium		892 (mg)	
Potassium		2556 (mg)	
Sample Menu per day:			
Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60 g (1large slice=30g)
	Paneer / Egg	1 slice/1 medium	25g/50g
Lunch	Chapathi	2 nos.	1medium size roti=25g atta (raw unit)
	Rice	1 Karchi	25 g raw unit = 75 g (cooked weight)
	Dal/ Pulses/ legumes	1 Karchi	25 g raw unit = 125 g (cooked weight)
	Seasonal Vegetables	2 Karchi	200 g (cooked weight)
	Curds	1 cup	100 g (packed)
	Fruits	1 serving	120 g (1medium size)
Evening Snacks	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
	Sandwich	1 serving	1 slices
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200
Note:			
1. Curds and fruits will be served in the lunch			
2. Rice will be served twice			
3. Please see the general instructions.			

Diet scale:1800 Kcal Diet-5 (Normal Diet)

Food items included per patient per day(Raw Unit)Quantity (Amounts)

Milk	500 ml
Curds	100 g (packed)
Bread (whole wheat atta)/ Cornflakes/Oats/ Dalia	2 slices (1large slice =30 g)
Paneer / Egg	25g/50g (1 slice/ 1medium size)
Whole wheat Atta / Rice	200 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	500 g
Roots & tubers	100 g
Evening Snacks	25 g
Fruits	120 g (1 medium size)
Cooking Oil (Refined)	10 ml
Sugar	10 g
Spices& Condiments I &II	5-10g
Salt	5-10g

Nutritive Value:

Energy	1822 (Kcal)
Carbohydrate	290 (g)
Protein	70 (g)
Fat	40 (g)
Sodium	920 (mg)
Potassium	2719(mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread/Cornflakes/Oats/ Dalia	2 slices	60 g (1large slice=30g)
	Paneer / Egg	1slice/1 medium size	25g/50g
	Lunch	Chapathi	3 nos.
	Rice	1 Karchi	25 g raw unit = 75 g (cooked weight)
	Dal /Pulses /legumes	1 Karchi	25 g raw unit = 125 g (cooked weight)
	Seasonal Vegetables	2 Karchi	200 g (cooked weight)
	Curds	1 cup	100 g (packed)
	Fruits	1 medium	120 g
Evening Snacks	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
	Sandwich	1 serving	1 slices
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200 ml

Note: 1.Curds and fruits will be served only in the lunch 2. Please see the general instructions.

Diet scale:2000 Kcal Diet -6 (High protein diet)

Food items included per patient per day(Raw Unit) Quantity(Amounts)

Milk	500 ml
Curd	100 g (packed)
Paneer/Egg	50g/ 50g (1slice/1 medium size)
Bread (Whole wheat Atta)/ Cornflakes/Oats/ Dalia	2 slices (1large slice= 30 g)
Whole wheat Atta / Rice	200 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	500 g
Roots & tubers	100 g
Evening Snacks	25 g
Fruits	120 g
Cooking Oil (Refined)	20 ml
Sugar	20 g
Spices & Condiments I &II	5-15g
Salt	5-15g

Nutritive Value:

Energy	2027 (Kcal)
Carbohydrate	315 (g)
Protein	75 (g)
Fat	45 (g)
Sodium	940 (mg)
Potassium	2970 (mg)

Sample Menu per

Day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread / Cornflakes/Oats/ Dalia	2 slices	60g(1large slice=30g)
	Paneer/egg	2 slice/1medium	50 g /50 g
Mid Morning	Soup	1 glass	200 ml
Lunch	Chapathi	3 nos.	1 medium size roti =25 g atta (raw unit)
	Rice	1 Karchi	25 g raw unit = 75 g (cooked weight)
	Dal/pulses /legumes	1 Karchi	25 g raw unit = 125 g (cooked weight)
	Seasonal Vegetables	2 Karchi	200g (cooked weight)

	Curds	1 cup	100g (packed)
	Fruits	1 serving	120 g (1Medium)
Evening Snacks	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
	Idly/Sandwiches/Dhokla	1 serving	1 slices
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200 ml

Note:

1. Curds and fruits will be served only in the lunch
- 2 Please see the general instructions.

Diet scale:2200Kcal Diet-7(High protein high calorie)

Food items included per patient per day(Raw Unit) Quantity(Amounts)

Milk	600 ml
Curds	200 g (packed)
Paneer/Egg	50 g/50g (1 slice/1 medium)
Butter/Jam	10g
Bread (whole wheat atta)/ Cornflakes/Oats/ Dalia	2 slices (1large slice=30g)
Whole wheat Atta / Rice	275 g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	500 g
Roots & Tubers	100 g
Evening Snacks	25 g
Fruits	120 g (1 medium size)
Cooking Oil (Refined)	20 ml
Sugar	20 g
Salt	5-15g
Spices & condimentsI&II	5-15g

Nutritive Value:

Energy	2200 (Kcal)
Carbohydrate	340 (g)
Protein	90 (g)
Fat	58 (g)
Sodium	975 (mg)
Potassium	3159(mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	2 glass	400 ml
	Bread	2 slices	60g(1large slice=30g)
	Paneer/egg	1slice/1 medium unit	25g / 50g

Mid Morning	Soup	1 glass	200 ml
Lunch	Chapathi	4-5 Nos.	1medium size roti =25 g atta(raw unit)
	Rice	1 Karchi	25 g (raw unit) = 75 g (cooked weight)
	Dal/Pulses/Legumes	1 Karchi	25g (raw unit)=125 g (cooked weight)
	Salad	1 Big spoon	80 g
	Seasonal Vegetables	2 Karchi	200 g (cooked weight)
	Curds	1 cup	200 g (packed)
	Fruits	1 serving	120 g (2Medium size)
Evening Snacks	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)
	Sandwich/Dhokla/Idli	1 serving	1 slices
Dinner	As same as lunch		
Bed Timeok	Milk	1 glass	200 ml

Note:

1. Curds and fruits will be served
2. Chapathi will be 4-5 nos. in dinner and lunch.
3. Please see the general instructions

Diet scale:2400Kcal Diet-8 (High Carbohydrate Diet)

only in the lunch 2.

Food items included per patient per day(Raw Unit) Quantity(Amounts)

Milk	600 ml
Curds	200 g (packed)
Paneer/Egg	50g/ 2 medium size (1medium egg=50g)
Jam	10 g
Butter	10g (2 tsp)
Bread (Whole wheat Atta)	2 slices (1large slice=30g)
Whole wheat Atta / Rice	250 g
Whole pulses / legumes / Dal3	50 g
Seasonal vegetables	500 g
Roots & tubers	100 g
Evening Snacks	25 g
Fruits	200 g
Cooking Oil (Refined)	20 ml
Sugar	20g
Custard /Rice/Sevai/Suji/Rice flakes	50g
Salt	5-15g
Spices&condimentsI&II	5-15g

Nutritive Value:

Energy	2400 (Kcal)
Carbohydrate	347 (g)
Protein	95 (g)
Fat	74 (g)
Sodium	1064 (mg)
Potassium	336 (mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts	
Bed Tea	Tea	1 cup	150 ml	
Break fast	Milk	1 glass	200 ml	
	Paneer/egg	2 slices/2Medium	50g/2egg (1 medium size=50g)	
	Bread	2 slice	60g (1 large slice =30g)	
	Butter	10g	2 tsp (1cube)	
	Jam	10g	2 tsp (1cube)	
Lunch	Salads	1 Big spoon	80 g	
	Chapathi	4 nos.	1 medium size roti =25 g atta raw unit	
	Rice	1 Karchi	25 g raw unit = 75 g cooked weight	
	Dal/pulses /legumes	1 Karchi	25 g raw unit = 125 g cooked weight	
	Seasonal Vegetables	2 Karchi	200g (cooked weight)	
	Mashed potato	1 karchi	100g (cooked weight)	
	Curds	1 cup	200 g (packed)	
	Fruits	2serving	200 g(2medium)	
	Custard /Rice/Sevai/Suji/Rice flakes	1 karchi	100g (cooked weight)	
	Evening Snacks	Tea	1 cup	150 ml
		Biscuits	5 Nos.	25g (or)
		Sandwiches	1serving	1 slices
Dinner	As same as lunch			
Bed Time	Milk	1 glass	200 ml	

Note:

1. Curds and fruits will be served only in the lunch
2. Please see the general instructions.

Diet scale: 2600 Kcal Diet-9

Food items included per patient per day(Raw Unit)

Quantity (Amounts)

Milk	700 ml
Curds	200 g (packed)
Paneer/Egg	50/ 2 Nos.(1medium size=50g)
Bread (Whole wheat Atta)	2 slices (1 large slice=30g)
Butter	10 g (2tsp/1cube)
Jam	10 g (2tsp/1cube)
Dalia/cornflakes/rice flakes	25g
Whole wheat Atta / Rice	250g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	500 g
Roots & tubers	200 g
Evening Snacks	25 g
Fruits	200 g
Cooking Oil (Refined)	20 ml
Sugar	20 g
Custard /Rice/Sevai/Suji/Rice flakes	

Sago	50 g
Salt	5-15g
Spices &condiments I&II	5-15g

Nutritive Value:

Energy	2600 (Kcal)
Carbohydrate	366 (g)
Protein	110 (g)
Fat	78 (g)
Sodium	1097 (mg)
Potassium	3515 (mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 ½ glass	300 ml
	Bread	2 slices	60 g (1 large slice=30g)
	Paneer/egg	1slice	25g/50 g
		/Mediuim	
	Butter	2tsp/1cube	10g
	Jam	2tsp/1cube	10g
	Dalia/cornflakes/rice flakes	1 karchi	75g (cooked weight)
Lunch	Chapathi	4no's	1 medium size roti =25g atta (raw unit)
	Rice	1 Karchi	25 g raw unit = 75 g (cooked weight)
	Dal/pulses /legumes	1 Karchi	25 g raw unit = 125 g (cooked weight)
	Seasonal Vegetables	2 Karchi	200g (cooked weight)
	Mashed potato/finger chips	5 no's	100g/25g (cooked weight)
	Custard/Rice/Sevai/Suji/Rice flakes	1 karchi	100 g (cooked weight)
	Curds	1 cup	200 g (packed)
	Fruits	2 serving	200 g (2 medium size)
Evening	Tea	1 cup	150 ml
Snacks			
	Biscuits	5 Nos.	25g (or)
	Sandwiches	1serving	1 slices
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200 ml

Note:

1. Curds and fruits will be served only in the lunch
2. Two cereal items will be served in the breakfast
3. Please see the general instructions

Diet scale : 2800 Kcal Diet-10

Food items included per patient per day (Raw Unit) Quantity (Amounts)

Milk	750 ml
Curds	200 g (packed)
Paneer/Egg	100 g /4 Nos(1medium size =50 g)
Bread (Whole wheat Atta)	2 slices (1large slice=30g)
Butter	10 g (2tsp/1 cube)
Jam	10g (2tsp/1 cube)
Dalia/cornflakes/rice flakes	25g
Whole wheat Atta / Rice	250g
Whole pulses / legumes / Dal	50 g
Seasonal vegetables	500 g
Roots & tubers	200 g
Evening Snacks	25 g
Fruits	200 g
Cooking Oil (Refined)	25 ml
Sugar	25 g
Custard /Rice/Sevai/Suji/Rice flakes/Sago	50 g

Nutritive Value:

Energy	2808 (Kcal)
Carbohydrate	379 (g)
Protein	115 (g)
Fat	92 (g)
Sodium	1191 (mg)
Potassium	3614 (mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	2 glass	400 ml
	Bread	2 slices	60g(1large slice)
	Paneer/egg	4slices/4 eggs	100 g/ 1Medium size egg=50 g
	Butter	2tsp	10g(1cube)
	Jam	2tsp	10g(cube)
	Dalia/cornflakes/Rice flakes	1 karchi	75g(cooked weight)
	Lunch	Chapathi	4 nos
	Rice	1 Karchi	25 g (raw unit) = 75 g (raw unit)
	Dal/Pulses/ legumes	1 Karchi	25 g (raw unit) = 125 g (cooked weight)
	Seasonal Vegetables	2 Karchi	200g (cooked weight)
	Mashed potato/finger chips	5 nos.	25g (cooked weight)
	Custard /Rice/Sevai/Suji/Rice flakes/Sago	1 karchi	100 g (cooked weight)
	Curds	1 cup	200 g (packed)
	Fruits	1 serving	200 g (2 medium)
Evening Snacks	Tea	1 cup	150 ml
	Biscuits	5 Nos.	25g (or)

	Sandwiches	1 serving	1 slices
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200 ml

- Note: 1.Curd and fruit will be served in the lunch
2. Two cereal item will be included in the breakfast
3. Please see the general instructions

Diet scale:3000 Kcal Diet-11 (Special Diet)

Food items included per day patient per(Raw Unit) Quantity amounts)

	Milk		800 ml	
	Curds		200 g (packed)	
	Paneer/Egg		100g /4 egg(1 medium size egg=50g)	
	Bread (Whole wheat Atta)		2 slices (1large slice=30g)	
	Butter		10g (2tsp/1cube)	
	Jam		10g (2tsp /1cube)	
	Dalia/cornflakes/ riceflakes		25 g	
	Whole wheat Atta / Rice		300g	
	Whole pulses / legumes / Dal		50 g	
	Seasonal vegetables		500 g	
	Roots & tubers		200 g	
	Evening Snacks		25 g	
	Cooking Oil (Refined)		25 ml	
	Sugar		25 g	
	Custard /Rice/Sevai/Suji/Rice flakes/sago		50 g	
	Salt		5-15g	
	Spices & Condiments I& II		5-15g	
Nutritive Value:				
	Energy		3013 (Kcal)	
	Carbohydrate		415 (g)	
	Protein		120 (g)	
	Fat		99 (g)	
	Sodium		1356 (mg)	
	Potassium		3844 (mg)	
Sample Menu per day:				
	Meal pattern	Meals	Quantity	Amounts
	Bed Tea	Tea	1 cup	150 ml
	Break fast	Milk	2 glass	400 ml
		Bread	2 slices	60g(1large slice=30g)
		Dalia/cornflakes/Rice flakes	1 karchi	75g (cooked weight)
		Paneer/egg	4slices/ 4 Nos.	100 g /1Medium size=50 g
		Butter	2tsp	10g /1 cube
		Jam	2tsp	10g /1 cube
	Lunch	Salad	1 big spoon	80 g
		Chapathi/parantha	5 nos./3	1 medium size roti =25 g raw unit

		Rice	1 Karchi		25 g raw unit = 75 g raw unit
		Dal/pulses /legumes	1 Karchi		25 g raw unit = 125 g (cooked weight)
		Seasonal Vegetables	3 Karchi		300g (cooked weight)
		Mashed potato/finger chips	1karchi/5no's		100g/25g (cooked weight)
		Custard Rice/Sevai/Suji/Rice flakes/Sago	1 karchi		100 g (cooked weight)
		Curds	1 cup		200 g (packed)
		Fruits	1 serving		200 g (2medium)
	Evening snacks	Tea	1 cup		150 ml
		Biscuits	5 Nos.		25g (or)
		Sandwiches	1servin g		1 slices
	Dinner	As same as lunch			
	Bed Time	Milk	1 glass		200 ml
	Note:				
	<ol style="list-style-type: none"> 1. Curds and fruits will be served only in the lunch 2. Two cereal items will be included in the breakfast 3. Please see the general instructions. 				

Diet scale: 30 g Protein Renal diet-12**Food items included per patient per day (Raw Unit)**

	Quantity(Amounts)
Milk	250 ml
Curds	100 g (packed)
Paneer/Egg	25g/ 1no (50 g medium size)
Unsalted Butter	10g
Bread (Whole wheat Atta)	2 slices (1large slice=30g)
Arrow root Biscuit	25 g (15 Nos.)
Whole wheat Atta / Rice	50g
Arrow root powder	50g
Sago	50g
Seasonal vegetables	250 g
Potato after leaching	50 g
Fruits	120g(1 medium size)
Cooking Oil (Refined)	30 g
Sugar	30 g
Sago	50g
Salt	2-3g
Spices &condiments I &II	5-10g

Nutritive Value:

Energy	1623 kcal
Carbohydrate	242 (g)
Protein	31 (g)
Fat	59 (g)
Sodium	465(mg)
Potassium	1168 (mg)

Sample Menu per day:

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60g(1large size=30g)
	Paneer/Egg	25g/50g	1slice/1Medium size
Lunch	Unsalted Butter	10g	2tsp/1 cube
	Chapathi	1no.	1 medium size roti =25 g atta (raw unit)
	Rice	1 Karchi	25 g (raw unit) =75g (cooked weight)
	Seasonal Vegetables	1 Karchi	100 g (cooked weight)
	Mashed potato curry	1 karchi	50g (cooked weight)
	Fruits	1 serving	120 g (1 medium size)
	Curds	1 cup	100 g (packed)
	Sago khichri	1 karchi	25 g raw unit= 100 g (cooked weight)
	Custard	1karchi	100g (cooked weight)
	Rice/Sevai/Suji/Rice		

	flakes/Sago		
Evening snacks	Tea	1 cup	150ml
	Arrow root biscuits	15 Nos.	25 g (or)
	Sago vada	2 Nos.	60g
Dinner	As same as lunch		

Note:

- 1. Curds and fruits will be served only in the lunch.**
- 2. Please see the general instructions.**

Diet scale: 40g Protein Renal Diet -13**Foods included per patient per day (Raw Unit) Quantity(Amounts)**

Milk	400 ml
Curds	100 g (packed)
Paneer/Egg	25g / 50 g (1 slice/1 medium size)
Bread (Whole wheat Atta)	2 slices (1large size=30g)
Arrow root Biscuit	25 g (15 Nos.)
Whole wheat Atta / Rice	100g
Arrow root powder	50g
Seasonal vegetables	250 g
Potato after leaching	100 g
Fruits	120 g (1 medium)
Cooking Oil (Refined)	40 ml
Sugar	35g
Sago	50g
Custard/rice/sevian/rice flakes	50g

Nutritive Value:

Energy	1842 kcal
Carbohydrate	313 (g)
Protein	42 (g)
Fat	60 (g)
Sodium	506 (mg) (22 meq)
Potassium	1513 (mg) (38 meq)

Sample menu per day:

Meal Pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60g(1large slice=30g)
	Paneer/egg	25g/50g	1slice/1 Medium size
	Unsalted Butter	2 tsp	10g
Lunch	Chapathi	2no.	1 medium size roti =25 g (raw unit)
	Rice	1 Karchi	25 g raw unit =75g (cooked weigh)
	Seasonal Vegetables	1 karchi	100 g (cooked weight)
	Mashed potato curry after leaching	1 karchi	50g (cooked weight)
	Curds	1 cup	100 g (packed)
	Sago khichri	1 karchi	50 g (cooked weight)
	Custard/rice/sevian/rice flakes	1 karchi	100g (cooked weight)
	Fruits	1serving	120g (1 medium size)
Evening snacks	Tea	1 cup	150 ml
	Biscuits	15 Nos.	25 g (or)
	Sago vada	2 Nos.	60g
Dinner	As same as lunch		

Note: 1.Curds and fruits will be served only in the lunch 2. Please see the general instructions

50g Protein Renal Diet (On Dialysis)-14

Food items included per patient per day(Raw Unit) Quantity(Amounts)

Milk	500 ml
Curds	200 g (packed)
Paneer/Egg	25g/50 g (1slice/1 medium size)
Unsalted Butter	10g
Bread (Whole wheat atta)	2 slices (1large size=30g)
Whole wheat atta/Rice	150 g
Arrow root Biscuit	25 g (15 Nos.)
Arrow Root Powder	50g
Dehusked dal	25 g
Sago	50
Seasonal vegetables	250 g
Potato after leaching	100 g
Cooking Oil (Refined)	20 ml
Sugar	20g
Custard/rice/sevian/rice flakes	50g
Fruits	120g (1 Medium size)

Nutritive Value:

Energy	2400 Kcal
Carbohydrate	374 (g)
Protein	50 (g)
Fat	80 (g)
Sodium	665(mg)
Potassium	1633 (mg)

Sample Menu per day:

Meal Pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Bread	2 slices	60g(1large slice=30g)
	Dalia/cornflakes/Rice flakes	1 karchi	75g (cooked weight)
	Usalted butter	2tsp/1cube	10g
	Paneer/egg	1slice/1Medium size	25g/50g
Lunch	Chapathi	4no.	1 medium size roti =25 g atta (raw unit)
	Dehusked dal	1 Karchi	25g (rawunit)=125g (cooked eight)
	Rice	1 Karchi	25 g (raw unit) =75g (cooked weight)
	Seasonal Vegetables	1 karchi	100 g (cooked weight)
	Sago Khichri	1 karchi	50g (cooked weight)
	Mashed potato curry	1 karchi	100g (cooked weight)
	Curds	1cup	100g (packed)
	Custard/kheer/Rice/ rice flakes/Sevai/sago	1 karchi	100g (cooked weight)
	Fruits	1 serving	120g(1Medium size)

Eveningsnacks	Tea	1 cup	150 ml
	Arrow root Biscuits	15 Nos.	25 g (or)
	Sago vada	2 no's	60g
Dinner	As same as lunch		

Note:

- 1. Curd and fruit will be served only in the lunch**
- 2. Please see the general instructions**

Diet scale:Gluten Free Diet -15**Food items included per patient perday (Raw Unit)**

	Quantity (Amounts)
Milk	500 ml
Curds	100 g (packed)
Rice flakes/ puffed rice	50g
Paneer/Eggs	25g/50g (1 slice/1 medium size)
Butter	10g
Jam	10g
Maize flour/rice flour/Rice	175 g
Whole Pulses/legumes/dal	50 g
Seasonal vegetables	400 g
Roots and tubers	100 g
Evening snacks	25 g
Fruits	120g (1 medium size)
Cooking Oil (Refined)	15ml
Sugar	15g

Nutritive Value:

Energy	1812 (Kcal)
Carbohydrate	270 (g)
Protein	70 (g)
Fat	40 (g)
Sodium	920 (mg)
Potassium	2718(mg)

Sample Menu per day per day:

Meal Pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk	1 glass	200 ml
	Rice flakes/Puffed rice/Besanchilla/Idli	1 karchi 2 small/2-3 Nos.	75g (cooked weight)
	Paneer/egg	25g/50 g	1 slice/1Medium
	Butter	2tsp/cube	10g
	Jam	2tsp/cube	10g
Lunch	Maize Chapathi	4no.	1 medium size roti =25 g maizeatta (raw unit)
	Rice	1 Karchi	25 g (raw unit) =75g (cooked weight)
	Seasonal Vegetables	1karchi	100 g (cooked weight)
	Whole pulses/legumes/dal	1karchi	25 g (raw unit)= 125g (cooked weight)
	Mashed potato/Finger chips	1 karchi/5no's	100g (cooked weight)
	Curds	1 cup	100g (Packed)
	Fruits	1 medium	120g
Evening snacks	Tea	1 cup	150 ml
	Rice flakes/ puffed rice /	1karchi	100g(cooked weight)
Dinner	As same as lunch		
Bed Time	Milk	1 glass	200g

Avoid:

1. Wheat & Wheat flour.

Atta, Maida & maida products, Suji, Bread , Biscuits, Dalia, Cornflakes, Maggi , Noodles, Macaroni, Sauce, Semiyam.

Note: 1. Curds and fruits will be served only in the lunch

2. Please see the general instructions

General instructions for Diet Management

No.1 Normal Diet &Therapeutic Diet)

{Annexure-I Diet No 1 to 11 (1000 Kcal-3000 Kcal)}

- 2200 kcal diet scale will be considered as normal diet for indoor/admitted patients and all other diet scale (1 to 11) will be served on recommend basis as instruction given by the dietician.
- Extra chapptis fruits and salad will be served to patients as per instruction given.
- In case of diabetic diet from 1000-3000kcal Sugar, Banana, grapes, chikoo, mango, potato, arvi, zimikhand will not be added in the diet. It will be served only on recommendation basis if it is required.
- Diet No:7(2200kcal) will be served in case of high protein high calorie diet on recommendation basis
- Diet no:8 (2400- 2800) kcal will be served in case of high carbohydrate diet on recommendation basis
- 3000 kcal diet will be served in case of special diet on recommendation basis (Plain/ stuffed with vegetable/paneerparantha will be served)
- In case of soft and bland diet whole cereals,whole pulses , spices (Condiment I &Condiment II) & fiber will be restricted (dehusked dal –preferably moong dal will be served, refined wheat flour and refined wheat flour bread will be served and low fiber content of vegetables will be served on recommendation basis
- In case of semi solid diet Diet no:5 (1800 kcal) will be served (chapathi and salads will be restricted in the total diet) and kichiri,suji,dalia,ice cream custard / kheer will be served The ratio of kichiri& dal will be 1:1
- In case of low salt diet, salt will be restricted in the total diet on recommendation basis
- In case of low cholesterol diet butter and fat will be limited
- In case of low purine diet whole pulses / legumes namely rajma,canna, dal channa, lobia and lentil dal will be restricted and cabbage, cauliflower ,beans ,raddish and palak will be restricted in the total diet on recommendation basis
- In case of low calcium & low oxalate diet all geern leafy vegetables & citrus fruits like lemon, orange, mossabi will be restricted in the total diet on recommendation basis
- In case of low residue diet milk, whole cereals,whole pulses will be restricted in the total diet and curds, dehusked dal – preferably moong dal will be served on recommendation basis
- Standardisation of the recipe will be done from time to time in the presence of the Dietician/stewards.
- The preparation of the menu will be set by the dietician/stewards from time to time as per the season changes/seasonal vegetables available from the market
- Milk (3% fat) toned and curds packed from the reputed company will be used
- Enteral feed will be given in morning and night as instruction given by the dietician. (24x7 days)

No. 2 Annexure-II 30g, 40g and 50g Protein Renal Diet

- Ratio of Whole wheat atta& Arrow root powder = 1:1
- Low potassium content of seasonal fruits (namely Papaya,Apple,Pineapple, William Pears,Pineapple slices/ cubes) will be served on recommendation basis
- High potassium content of seasonal vegetables namely Arvi ,Zimikhand,Lotusstem,Kathal,Plantain,sweetpotato,Palak and Bathuva will not be served on recommendation basis
- Potato to be leached (boiled and drained) for cooking on recommendation basis
- High ptassium content of fruits namely Mango, Banana, Peaches Plums, Custard apple, Oranges, Mossambi,Melons will not be served on recommendation basis
- In case of renal with diabetic diet sugar, banana, grapes, chikoo, mango, potato, arvi, zimikhand will not be served in the diet. It will be served only on recommendation basis if it is required.

No.3 Annexure-III Gluten Free Diet

In case of restricted to wheat and wheat products the following food items are not to be served

Wheat atta bread/MaidaBread, Dalia,WheatAtta,Noodles,Maggi Maida, Macaroni, Spahetth, Suji,Sevai, Wheat Atta Biscuits, Arrow Root Biscuits, Barley, Rye, oats.

Foods to be included

- Maize flour, Rice flour, channa flour, black channa flour will be included for making chappathi
- Gluten free diet will be served on the variations of different calories as mentioned in the diet scale 1- 15

Note:

1. Including (all food materials) Salt, Bread, Curds (packed) & Milk (3% fat toned) will be purchased from the reputed company and agency
2. Sodium value have calculated only from food items (Salt have not included for calculation of sodium value)

No.4) Instruction for Annexure-IV

- Patient _____ Will be on liquid diet
- Patient _____ will be liquid diet
- Patient on enteral feeds (Blenderised) Calories to be given 1 (Kcal) =1ml (for eg. 500ml = 500kcal). 3000 kcal =3000ml feeds will be give to patient as per requirement or instruction given.

Types of feed

- Special Feed (Milk and vegetable feed)
- Diabetic feed
- Renal feed (30gm protein/40gm protein)
- Diabetic Renal feed (30gm protein/40gm protein)
- Hepatic coma feed of 2 types
- Curds based feed
- Dialysis feed

Note:- All types of Enteral feed and liquid diet will be served in morning and night as instruction given by the dietician.

No 5. Annexure-V

- Clear liquid diet
- Liquid diet

Note:- Menu can be change according to summer/winter season timely given by the dietician.

Annexure-IV

General ward Liquid diet { (Enteral feeds)-Blenderised}

Note: Patient 20% will be on liquid diet

Patient 10% - 15% will be liquid diet + Semisolid

Patient on enteral feeds (Blenderised) Calories to be given 1 (Kcal) =1ml (for eg. 500ml = 500kcal).

3000 kcal =3000ml feeds will be give to patient as per requirement or instruction given.

Liquid Diet -1Half Strength Milk (500ml = 1 glucose bottle)= 1 disposable glass 500ml

<u>Food items included (Raw Unit)</u>	<u>Quantity (amount)</u>
Milk (toned 3% fat) -	250 ml
Water -	250 ml

Nutritive Value /500ml:

Energy (Kcal)	74
Carbohydrate (g)	5.5
Protein (g)	4.0
Fat (g)	4.0
Sodium (mg)	20.0
Potassium (mg)	175.0

Liquid Diet: 2Full Strength Milk (500ml = 1 glucose bottle)/500ml disposable glass

Food items included (Raw Unit)Quantity (amount)

Milk (toned 3% fat) -	500ml 1
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Nutritive Value /500ml:

Energy (Kcal)	296
Carbohydrate (g)	22
Protein (g)	16
Fat (g)	16
Sodium (mg)	160
Potassium (mg)	700

Liquid Diet: 3Special Feed (500ml = 1 glucose bottle)/500ml disposable glass

(High Protein High Calorie Feed)

<u>Food items included (Raw Unit)</u>	<u>Quantity (amount)</u>
Milk (toned 3% fat) -	375 (ml)
Sugar -	10 (g)
Refined Oil -	10 (g)
Corn starch -	15 (g)
Egg -	1 No (40g)
High protein supplement powder -	10(g)

Nutritive Value /500ml:

Energy (Kcal)	505
Carbohydrate (g)	42
Protein (g)	29
Fat (g)	27
Sodium (mg)	221
Potassium (mg)	597

Liquid Diet: 4Special Feed (500ml = 1 glucose bottle)/500ml disposable glass (High Protein High Calorie Feed)

<u>Food items included (Raw Unit)</u>	<u>Quantity (amount)</u>
Vegetable	- 200g
Sugar	- 10 (g)
Refined Oil	- 10 (g)
Corn starch	- 15 (g)
Egg	- 1 No (40g)
High protein supplement powder-	10(g)

Nutritive Value /500ml:

Energy (Kcal)	505
Carbohydrate (g)	42
Protein (g)	29
Fat (g)	27
Sodium (mg)	221
Potassium (mg)	597

Liquid Diet: 5 Diabetic Feed (500ml = 1 glucose bottle

- Diabetic Feed (As Same as Liquid Diet: 3 Special Feed except sugar (Note: Sugar will not be added in the diabetic feeds)**

Nutritive Value /500ml:

Energy (Kcal)	465
Carbohydrate (g)	42
Protein (g)	29
Fat (g)	27
Sodium (mg)	221
Potassium (mg)	59
	7

Liquid Diet: 6 Renal Feed (500ml = 1 glucose bottle/ disposable glass (500ml) (30g protein / one liter)

<u>Food items included (Raw Unit)</u>	<u>Quantity (amount)</u>
Milk (toned 3% fat)	- 300 (ml)
Sugar	- 30 (g)
Refined Oil	- 30 (g)
Corn starch	- (g)
Egg	- 1 No (40g)
Supplement Powder	- 10 g

Nutritive Value /500ml:

Energy (Kcal)	713
Carbohydrate (g)	60
Protein (g)	17
Fat (g)	44
Sodium (mg)	113
Potassium (mg)	468

Liquid Diet: 7Renal Feed (500ml = 1 glucose bottle /disposable glass (500ml) (40g protein / one liter)

<u>Food items included (Raw Unit)</u>		<u>Quantity (amount)</u>
Milk	-	300 (ml)
Sugar	-	40 (g)
Refined Oil	-	40 (g)
Corn starch	-	30 (g)
Egg	-	1 No (40g)
Supplement powder	-	5 (g)

Nutritive Value /500ml:

	88
Energy (Kcal)	7
Carbohydrate (g)	71
Protein (g)	20
Fat (g)	54
	11
Sodium (mg)	3
Potassium (mg)	668

Liquid Diet: 8 Diabetic Renal Feed (500ml =1 glucose bottle (30g protein / one liter)

- Diabetic Renal Feed (As Same as Liquid Diet: 5 Renal Feed except sugar (Note: Sugar will not be added in the diabetic renal feeds)**

Nutritive Value /500ml:

	57
Energy (Kcal)	3
Carbohydrate (g)	50
Protein (g)	17
Fat (g)	44
	11
Sodium (mg)	3
Potassium (mg)	668

Liquid Diet: 9Diabetic Renal Feed (500ml = 1 glucose bottle /disposable glass (500ml) (40g protein / one liter)

- Diabetic Renal Feed (As Same as Liquid Diet: 6 Renal Feed except sugar (Note: Sugar will not be added in the diabetic renal feeds)**

Nutritive Value /500ml:

Energy (Kcal)	72
	7
Carbohydrate (g)	61
Protein (g)	20
Fat (g)	54
	11
Sodium (mg)	3
Potassium (mg)	668

Liquid Diet: 10 Hepatic Coma Feed (500ml= 1 glucose bottle /disposable glass (500ml)

<u>Food items included (Raw Unit)</u>		<u>(0g protein)</u>
		<u>Quantity</u>
		<u>(amount)</u>
Rooafza (Rose Syrup)	-	50 (ml)
Arrow root powder	-	50 (g)
Sugar	-	100 (g)
Supplement Powder	-	10(g)

Nutritive Value /500ml :

Energy (Kcal)	568
Carbohydrate (g)	142
Protein (g)	nil
Fat (g)	nil
Sodium (mg)	2
Potassium (mg)	14

Liquid Diet: 11 Hepatic Feed (500ml = 1 glucose bottle /disposable glass (500ml)

<u>Food items included (Raw Unit)</u>		<u>Quantity (amount)</u>
Moong Dal	-	15 (g)
Rice	-	15 (g)
Sugar	-	20 (g)
Coconut oil	-	20 (g)
Supplement Powder	-	10 g

Nutritive Value /500ml:

Energy (Kcal)	359
Carbohydrate (g)	40
Protein (g)	4.8
Fat (g)	20
Sodium (mg)	5.4
Potassium (mg)	182

Liquid Diet:12 Curd based Feed (500ml = 1 glucose bottle /disposable glass (500ml)

<u>Food items included (Raw Unit)</u>		<u>Quantity (amount)</u>
Curds	-	200 (g)
Refined Oil	-	20 (g)
Sugar	-	20 (g)
Corn starch	-	20 (g)
Supplement powder	-	20 (g)

Nutritive Value /500ml :

Energy (Kcal)	484
Carbohydrate (g)	43
Protein (g)	15
Fat (g)	28
Sodium (mg)	64
Potassium (mg)	25

Annexure-V**Clear liquid Diet : 13 Sample Menu per Day (General ward)**

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Tea	1 cup	150 ml
	Strained Fruit Juices	1 glass	200ml
	Jelly	1 bowl	100g
	Carbonated beverages	1 glass	200ml
Lunch	Strained Vegetable soup	1 cup	150 ml
	Jelly	1 bowl	100g
	Fruit Juices	1 glass	200ml
Evening Snacks	Tea	1 cup	150 ml
	Coconut water	1 glass	200ml
Dinner	Strained Dal soup	1 glass	200ml
	Flavoured Gelatin	1 cup	100g
	Carbonated beverages	1 glass	200ml
Bed Time	Strained Fruit Juices	1 glass	200ml

Liquid Diet: 14 Sample Menu per Day

Meal pattern	Meals	Quantity	Amounts
Bed Tea	Tea	1 cup	150 ml
Break fast	Milk/Egg nog (with milk)	1 glass	200 ml
	Custard	1 bowl	200g
	Fruit Juices	1 glass	200ml
	Carbonated beverages	1 glass	200ml
Lunch	Vegetable soup	1 cup	150 ml
	Fruit Juices	1 glass	200ml
	Pudding	1 bowl	200g
Evening Snacks	Tea	1 cup	150 ml
	Coconut water/butter milk	1 glass	200ml
Dinner	Dal soup	1 glass	200ml
	Fruit Juices	1 glass	200ml
	Custard	1 bowl	200g
Bed Time	Milk	1 glass	200ml

A. Diet Schedule

Meal Pattern Time

Bed Time	6 - 6.30 am
Break fast	8 - 8.30 am
Mid-Morning	10-10.30 am
Lunch	2 - 12.30 pm
Evening Tea	4 – 4.30 pm
Dinner	7 – 7.30 pm
Bed Time	9 -9 .30 pm

Above these schedule, diet and RT feeds shall be served at night also (24x7 days)

B. Types of diet

1. Normal Diet
2. Therapeutic diet
3. Liquid Diet (Enteral feeds (Blenderised and Commercial formula feeds) and oral liquid diet (clear liquid diet, liquid diet))

Commercial formula feeds of all reputed companies

- a. Normal feeds
- b. Diabetic feeds
- c. Renal feeds
- d. Peptides -semi elemental diet

C. Types of services

1. Centralized tray service for the patients.
2. a) Disposable glass 500ml for enteral feed will be used.
b) Enteral feed shall be provided in sterilized glass bottle as instruction provided.
3. Cling foil for trays cover and chapatti should be wrapped.
4. Tea bags, sachets for jam, salt, sugar, butter cube (packed 10g) and packed curd.
5. Paper napkins.
6. Disposable compartmental food trays and disposable cutlery, disposable cups/glass will be used.
7. Thermas will be used for serving tea, coffee /milk wherever applicable.

D. Quality Control

All raw food products to be purchased from the reputed Govt, laboratory tested certified agencies. Bread, Butter Cubes, Curds (packed) & Milk (3% fat) toned will be purchased from the reputed company.

For Cooked foods:

1. Management can check these products at any point of time for quality control in terms of adulteration, freshness, color, portion control, weight, taste, temperature, appearance and palatability.
2. Standardization of the recipe will be done from time to time in presence of the Dietician.
3. The preparation of menu will be set by the Dietician

from time to time as per the season and seasonal fruits and vegetables available from the market.

4. **Condiments I – Turmeric Powder, Red Chilli Powder, Dhalia Powder. Condiments II – Methi, Mustard, Zeera, Elaichi, Ceramic Seeds, etc.**

E. Sanitation and Hygiene

All kitchen area and store rooms should be kept clean and washed at all given time. All foods and feeds to be prepared hygienically and kept in covered vessels and which is to be distributed at right temperature in clean utensils at specified timings.

Place
Seal

Date Sign of Bidder with

List of Required Kitchen Equipments with specifications for proposed kitchens of I.G.I.M.S. – Patna.

S.N.	Item Code	Equipment Name	Specifications	Required quantity
1	KE 1	Grain storage box capacity 100 kg size : 20 x 20 x 30 inches	i) Full Stainless Steel Construction of 304 grade. ii) Stainless Steel Lid Stopping Chain to be given and chrome plate locking hasp and staple. iii) Heavy Duty Castor wheels provided at base having smooth running mechanism.	As per requirement to be decided by the Hospital Authorities.
2	KE 2	Double door vertical fridge Size 27 x 27 x 84 inches	i) Stainless Steel Outer and Inner Body of 304 grade. ii) High Density 'PUF' Insulation. iii) Insulated Double body Stainless Steel. Doors of 304 grade. iv) Imported Copper Cooling coils having high finish to be installed on inner tank. v) Stainless Steel Grills for keeping stuff of 304 grade.. vi) High Quality Compressor ISI / ISO mark. vii) Stainless Steel. Side Panels, Back Panels, Compressor Panels. viii) Top Stainless Steel. Grill to be given above compressor unit to safeguard from rodents.	
3	KE 3	Vertical storage rack (5 shelf) Size: 45 x 20 x 72 inches	i) Stainless Steel Shelves of 18 swg x 304 grade. ii) No. of Stainless Steel Shelves – 5. iii) Stainless Steel Vertical Legs of 16 swg x 304 grade.	
4	KE 4	Work table with single sink unit Size: 72 x 24 x 34 + 4 inches	i) Stainless Steel Sinks and top of 16 swg x 304 grade. ii) 16 swg. Stainless Steel legs and bracing of 304 grade. iii) Drain Coupling provided.	

			iv) Sink Size : 20 x 20 x 14" deep
5	KE 5	Three Sink Unit Size: 72 x 24 x 34 + 4 inches	i) Stainless Steel Sinks and top of 16 swg x 304 grade. ii) 16 swg. Stainless Steel legs and bracing of 304 grade. iii) Heavy Duty Drain Coupling to be provided. iv) Sink Size : 18 x 18 x 12" deep
6	KE 6	Dough Kneading Machine : 25 Kg capacity	i) Stainless Steel Drum of 14 swg and Stainless Steel Mixing Rod of 28mm thickness (both of 304 grade). ii) Heavy Duty M.S. Structure. iii) Heavy Duty Electric Motor with ISI mark & 1 year warranty. iv) Stainless Steel Chain Covers of 304 grade.
7	KE 7	Work Table with Under shelf Size: 72 x 24 x 34+4 inches	i) Stainless Steel Top and Under shelf of 18 swg 304 sheets. ii) Top reinforced by 35 x 35 x 5 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. iii) Stainless Steel legs of 16 swg x 304 grade. iv) Adjustable Nylon Bullet Feet.
8	KE 8	Work table with Under shelf Size: 60 x 24 x 34 inches	i) Stainless Steel Top and Under shelf of 18 swg 304 sheets. ii) Top reinforced by 35 x 35 x 5 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. iii) Stainless Steel legs of 16 swg x 304 grade. iv) Adjustable Nylon Bullet Feet.
9	KE 9	Work Table with Under shelf Size: 18 x 24 x 34 inches	i) Stainless Steel Top and Under shelf of 18 swg 304 sheets. ii) Top reinforced by 35 x 35 x 5 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly

			<p>painted.</p> <p>iii) Stainless Steel legs of 16 swg x 304 grade.</p> <p>iv) Adjustable Nylon Bullet Feet.</p>	
10	KE 10	<p>Single burner gas range</p> <p>Size: 24 x 24 x 18 inches</p> <p>With suitable size Ventilation Hood</p>	<p>Gas Burner</p> <p>i) Heavy Stainless Steel Top of 16 swg. x 304 grade</p> <p>ii) Top reinforced by 35 x 5 M.S. Angles</p> <p>iii) Sturdy C.I. Top grates (Jaali).</p> <p>iv) Adjustable Nylon Bullet Feet.</p> <p>v) Perforated Stainless Steel Side Panels x 304 grade</p> <p>vi) High Quality LPG fittings and pigtail.</p> <p>vii) Ash Trays provided.</p> <p>viii) Stainless Steel legs and bracing of 16 swg. x 304 grade.</p> <p>Ventilation Hood</p> <p>i) Full Stainless Steel Construction of 202 grade.</p> <p>ii) Stainless Steel Baffle Filters with weep holes.</p> <p>iii) Oil Collection Box provided.</p> <p>G.I. Ducting and mounting of Hoods</p> <p>i) G.I. Ducting of 22 swg. sheet of ISI Mark first quality</p> <p>ii) Mounting of Ventilation Hoods with suitable long life supports.</p>	
11	KE 11	<p>Double burner gas range</p> <p>Size: 60 x 30 x 24 inches</p> <p>With suitable size Ventilation Hood</p>	<p>Gas Burner</p> <p>i) Heavy Stainless Steel Top of 16 swg. x 304 grade</p> <p>ii) Top reinforced by 35 x 5 M.S. Angles</p> <p>iii) Sturdy C.I. Top grates (Jaali).</p>	

			<p>iv) Adjustable Nylon Bullet Feet.</p> <p>v) Perforated Stainless Steel Side Panels x 304 grade</p> <p>vi) High Quality LPG fittings and pigtail.</p> <p>vii) Ash Trays provided.</p> <p>viii) Stainless Steel legs and bracing of 16 swg. x 304 grade.</p> <p>Ventilation Hood</p> <p>i) Full Stainless Steel Construction of 202 grade.</p> <p>ii) Stainless Steel Baffle Filters with weep holes.</p> <p>iii) Oil Collection Box provided.</p> <p>G.I. Ducting and mounting of Hoods</p> <p>i) G.I. Ducting of 22 swg. sheet of ISI Mark first quality</p> <p>ii) Mounting of Ventilation Hoods with suitable long life supports.</p>	
12	KE 12	<p>Hot plate with puffer</p> <p>Size: 48 x 27 x 34 inches</p> <p>With suitable size Ventilation Hood</p>	<p>Hot plate with puffer</p> <p>i) Heavy Duty Structure, legs and bracing.</p> <p>ii) Top M.S. Plate of 12mm thickness.</p> <p>iii) Specially formulated rectangular puffer burner with 2mm thick holes at 12mm distance each.</p> <p>iv) M.S. Capsules with spherical head to be mounted on the puffer plate at 1” x 1” distance each to prevent chapatti from burning holes and proper puffing.</p> <p>v) Pilot Burners provided.</p> <p>vi) Stainless Steel legs and bracing of 16 swg x 304 grade.</p> <p>Ventilation Hood</p> <p>i) Full Stainless Steel Construction of 202</p>	

			<p>grade.</p> <p>ii) Stainless Steel Baffle Filters with weep holes.</p> <p>iii) Oil Collection Box provided.</p> <p>G.I. Ducting and mounting of Hoods</p> <p>i) G.I. Ducting of 22 swg. sheet of ISI Mark first quality</p> <p>ii) Mounting of Ventilation Hoods with suitable long life supports.</p>	
13	KE 13	Blower Unit for Ducting	<p>i) SISW type Blower Unit of 8000 CFM with 5 HP ISI Mark and heavy duty electric motor with 50 mm static pressure.</p> <p>ii) Blower Unit with backward curve and clockwise direction</p> <p>iii) Blower unit given along with 'MCB' and 'Starter' and 30 feet long cable.</p>	
14	KE 14	<p>Stone top table with Under shelf</p> <p>Size: 60 x 24 x 34 inches</p>	<p>i) Top polished 'Kota Stone' Top of 1 inch thickness.</p> <p>ii) Stainless Steel sectional Top of 18 swg. x 304 grade with provision for inserting stone.</p> <p>iii) One Stainless Steel Undershef of 18 swg. x 304 grade reinforced by M.S. angles of 32 x 3 mm thickness.</p>	
15	KE 15	<p>Utility Trolley (2 tier)</p> <p>Size: 36 x 21 x 34 inches</p>	<p>i) Stainless Steel Shelves of 16 swg. having 60mm depth. And of 304 grade.</p> <p>ii) Stainless Steel legs and Handles of 16 swg. x 304 grade.</p> <p>iii) Heavy Duty Low Noised castor wheels (2 with brakes) with powder coated brackets.</p>	
16	KE 16	<p>Platform trolley</p> <p>Size: 36 x 20 x 34 inches</p>	<p>i) Stainless Steel Top of 16 swg. x 304 grade reinforced by M.S. Angles of 35 x 5 mm thickness.</p> <p>ii) Heavy Duty Stainless Steel Handle of 16 swg. x 304 grade.</p> <p>iii) Heavy Duty Low Noised castor wheels (2</p>	

			with brakes) with powder coated brackets.
17	KE 17	Tea Thermos: 10 ltr	<ul style="list-style-type: none"> i) Stainless Steel Outer and Inner Body ii) Heavy Duty Brass Tap. iii) Stainless Steel Handles to Lift Tea Jar. iv) High density Glass Wool Insulation .
18	KE 18	Tea Thermos : 5 ltr	Specifications same as Item # 17
19	KE 19	Hot food trolley : 12 ltr cap x 3 containers and 7.5 ltr. x 3 containers. Size : 48 x 24 x 36 inches	<ul style="list-style-type: none"> i) Stainless Steel Top with slots for inserting containers of 16 swg. x 304 grade. ii) Stainless Steel Water Tank of 18 swg. with ‘ Heater step’ to assure safety of heating rod even in less water. iii) Partially covered on all sides with Stainless Steel Panels. iv) Electrically operated and thermostatically controlled. v) Heavy Duty Low Noised castor wheels (2 with brakes) with powder coated brackets. vi) One Stainless Steel Shelf of 18 swg x 304 grade with M.S. reinforcements.
20	KE 20	Breakfast trolley: 39 x 21 x 36 inches	<ul style="list-style-type: none"> i) Full Stainless Steel Construction of 304 grade. ii) 3 Tier Trolley with Provision for keeping Tea Flasks and Breakfast Containers. iii) Heavy Duty Low Noised castor wheels (2 with brakes) with powder coated brackets.
21	KE 21	Masala Trolley 18 x 18 x 34 inches	Full stainless steel construction with 12 containers.
22	KE 22	Potato, onion storage unit 42 x 24 x 34 inches	Full stainless steel construction
23	KE 23	Soiled Dish Landing Table Size : 60 x 24 x 34 + 18 inches	<ul style="list-style-type: none"> i) Stainless Steel Sunk in top (3” Sunk) of 18 swg. x 304 grade with garbage chute. ii) Stainless Steel Legs and bracing of 16 swg. x

			<p>304 grade.</p> <p>iii) Glass Crate resting rack provided on Top made from 16 swg. 304 grade Stainless Steel Tubes.</p> <p>iv) Adjustable Nylon Bullet feet.</p>
24	KE 24	Water storage tank with two ½ inch tap capacity : 150 ltrs	<p>i) Stainless Steel Body of 304 Grade (18/8 Non Magnetic). Sink type construction for proper hygiene</p> <p>ii) stainless steel stand 30 inches height made from SS 38mm square pipe of 16 SWG</p> <p>iii) Lid with locking provision.</p> <p>iv) Adjustable Nylon Bullet feet.</p>
25	KE 25	Stainless Steel Tray Size : 24 x 24 x 2 inches deep	<p>i) Stainless Steel Tray of 18 swg. x 304 grade.</p> <p>ii) Heavy Duty Stainless Steel Side Handles to be provided.</p>
26	KE 26	Stainless Steel Tray Size : 36 x 24 x 2 inches deep	<p>i) Stainless Steel Tray of 18 swg. x 304 grade.</p> <p>ii) Heavy Duty Stainless Steel Side Handles to be provided.</p>
27	KE 27	Chapati making machine	<p>i) Capacity – 1000 Chapatti/Hr.</p> <p>ii) Wt. of Chapatti – 25 gm. To 45 gm.</p> <p>iii) Thickness – 1.5 mm to 2-5 mm.</p> <p>iv) Size – 4.5 inches to 6.5 inches</p> <p>v) Colour – Light Brown.</p> <p>vi) Appearance – soft & Puffed Layer</p> <p>vii) Power Consumption – Single Phase 1.25 Kw.</p>
28	KE 28	Food pickup counter with hot and ambient bain marie with tray slide 102' x 28" + 12 x 34 inches	<p>i) Legs of stainless steel tube with adjustable bullet feet.</p> <p>(ii) Top constructed from 16 SWG stainless steel sheet.</p> <p>(iii) Unit will have gastronorm utensil 1x1x150 – 4 Pcs., 1x2x150 – 4 Pcs., Inner of hotcase made of GI sheet with stainless steel</p>

			<p>sliding door. Unit will have stainless steel under shelf providing water tank and front panelling of stainless steel sheets, sides covered with stainless steel sheet,</p> <p>(iv) capacity 20 liter – 4 pots and 10 liters – 4 pots.</p>	
29	KE 29	Wet grinder	<p>Stainless steel constructed body fitted with electric motor and starter with gear box. The top will have stainless steel sheet constructed revolving drum with grinder stones and scrappers fitted with 1 HP ISI mark electric motor. Capacity 7 to 9 liters.</p>	

Important Note:

- a. **The successful bidder must ascertain the proper sizes from the actual site prior to fabrication of the same.**
- b. **The items mentioned in the above-list are only for information. It is expected that successful bidder will install all the required kitchen appliances require for running of the kitchen services.**

FINANCIAL BID
(In sealed Cover-II super scribed “Financial Bid”)

To, **The Director,**
I.G.I.M.S. – Patna.

Dear Sir,

Our quote rate for dietary services in 500 bedded hospital of IGIMS – Patna is as follows (amount in rupees):

Type of diet	Bed Tea	Breakfast/ Mid morning	Lunch	Evening	Dinner	Total Amount
General diet 1000 kcal-Diet 1						
General diet 1200 kcal-Diet-2						
General diet 1400 kcal-Diet-3						
General diet 1600 kcal-Diet-4						
Normal diet 1800 kcal-Diet-5						
Average price (Diet 2 and Diet 5)						
2000 kcal-Diet-6						
2200 kcal-Diet-7						
2400 kcal-Diet-8						
2600 kcal-Diet-9						
2800 kcal-Diet-10						
3000 kcal-Diet-11						
30g. Protein Renal Diet-12						
40g Protein Renal Diet-13						
50g Protein Renal Diet-14(On Dialysis)						
Gluten Free Diet-15						

Type of diet	Bed Tea	Breakfast / Mid morning	Lunch	Evening	Dinner	Total Amount
Liquid diet -1						
Liquid diet -2						
Liquid diet -3						
Liquid diet -4						
Liquid diet -5						
Liquid diet -6						
Liquid diet -7						
Liquid diet -8						
Liquid diet -9						
Liquid diet -10						
Liquid diet -11						
Liquid diet -12						
Liquid diet -13						

The above quote should include all applicable taxes. L1 will be decided on the basis of average price quoted for the **Diet 2 and Diet 5** only. Tenderer will also quote the price for all the other specific diets.

Declaration by the Bidder:

1. This is to certify that I/We before signing this tender have read and fully understood all the terms and conditions contained in Tender document regarding terms & condition of the contract, rules regarding daily functioning of the mess with penal clauses. I/we agree to abide them.
2. No other charges would be payable by Client and there would be no increase in rates during the Contract period.

Place:.....

Date:.....

(Signature of Bidder with seal)

Name:

Seal:

Address

TENDER DOCUMENT
“Tender for Dietary services in I.G.I.M.S. - Patna”

TECHNICAL BID

(In separate sealed Cover-I super scribed as “Technical Bid”)

1. Name & Address of the Catering contractor/ Agency with phone number, email, name and telephone/ mobile					
2. Constitution of Catering agency Individual/Sole proprietor firm/partnership firm/company					
3. Name, Address & designation of the authorized person (Sole proprietor/partner /Director)					
4. Experience in the work of providing Catering Services (read terms and conditions for eligibility) (annex in separate sheet)					
Sl. No.	Name of Organization with complete address and telephone numbers to whom services provided	From	To	Contracted Amount (Rs. Per Month)	Reason for Termination
5. Set-up of your Organization, clearly indicating details of managerial, supervisory and other staff, also indicate the number of muster roll staff available for performing this service: a. Is the establishment registered with the Government; please give details with document/evidence. b. Do you have Labour license. Please provide details and attach a copy. c. Undertaking of the Agency confirming the availability of the adequate manpower of requisite experience for deployment in I.G.I.M.S. – Patna.					

2 Are you covered by the labour Legislations, such as, ESI, EPF, Gratuity Act etc.	
3 Please give EPF No: ESI Code: Gratuity Act Regn. No	
8. Please attached the notarial declaration of following in 100 Rs. Stamp paper 1. Adherence to the provision of PF & minimum wages act 2. Caterer/firm will not employ any child labour 3. Personnel /labourers will be the employee of caterer/firm & there will be no employer-employee relationship between them and I.G.I.M.S. – Patna. 9. Please attach copy of last Return of Income Tax 10. Please attach balance sheet [<i>duly certified by Chartered Accountant for last three (3) years</i>]	
11. PAN No. (Please attach copy)	
12. Service Tax Registration No. (Please attach copy)	
13. Acceptance of terms & conditions attached (Yes/No). Please sign each page of terms and conditions as token of acceptance and submit as part of tender document.	
14. Power of Attorney/authorization for signing the bid documents	
15. Please submit an undertaking that no case is pending with the police against the Proprietor/firm/partner or the Company (Agency). Indicate any convictions in the past against the Company/firm/partner. Also submit that proprietor/firm has never been black listed by any organization.	
16. Details of the DD/Pay Order of Rs.2,00,000.00 towards bid security (EMD) DD No. Date: Payable at- Patna	Detail of cost of Tender for Rs. 1000/DD No. Date:
	Payable at-

Declaration by the Tenderer:

This is to certify that I/We before signing this tender have read and fully understood all the terms and conditions contained herein and undertake myself/ourselves to abide by them.

- Encls:**
1. DD/BG towards cost of tender document
 2. DD/BG towards EMD
 3. Terms & Conditions (each page must be signed and sealed)
 4. Financial Bid

(Signature of Tenderer with seal)

Name:

Address :

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Place:.....

Date:.....
