



होटल प्रबन्ध खानपान तकनीकी एवं अनुप्रयुक्त पोषाहार संस्थान
Institute of Hotel Management Catering Technology and Applied Nutrition
Bani park, Sikar Road, Jaipur-302016 बनीपार्क, सीकर रोड़, जयपुर – 302016

Phone: 0141- 2202812 • Tele Fax: 0141- 2200402

E-mail: ihm_jpr@rediffmail.com, info@ihmjapur.com; Website: www.ihmjapur.com

E-TENDER NOTICE

NIT No: IHM/e-Tender/HK//2021-22/9

Dated: 12/04/2021

Online tender, (Two Bid System- Technical and Financial) are invited from reputed manufactures/suppliers for VEGETABLES & FRUITS at Institute of Hotel Management, Catering Technology and Applied Nutrition Bani park, Sikar Road, Jaipur-302016

Sr. No	Name of work	P.AC.	EMD	Time allowed for completion of supply	Cost of tender Document	
					Tender Cost	Online Processing fee
1	SUPPLY OF VEGETABLES & FRUITS	Rs. 8.00 Lacs	Rs. 16,000/- through online mode through Dr./Cr. & Net-banking or NEFT/RTGS Challan	Annual contract upto 30th April, 22	Rs. 500/- payable through online mode through Dr./Cr. & Net-banking or NEFT/RTGS Challan	Min Rs. 500/- & Max Rs. 7000/- payable through online mode through Dr./Cr. & Net-banking or NEFT/RTGS Challan

1. The Tenderers intending to participate in this Tender are required to get enrolled on the portal www.tenderwizard.com/IHM Enrolment on the above mentioned Portal is mandatory.
2. The tenderers have to digitally sign their bids before submitting the bids hashes online thus the tenderers are advised to obtain Digital Certificates. The Bidders may contact **Mr. Deepak Jangid (9680005669) & Mr. Mayank Singh (800115628)** for obtaining Class - III Digital Signature Certificates and get registration.
3. Tender documents are also available in our website www.ihmjaipur.com but for participation purpose you have to through www.tenderwizard.com/IHM website.
4. The tenders are required to submit Envelope 'A' must be upload on e- tendering portal: www.tenderwizard.com/IHM as per dates Indicated in Key Dates.
5. **Tender cost and processing fee are non-refundable.**
6. Submit EMD, of **Rs.16,000/-** through online mode of payment via Dr. Card, Cr. Card or Net Banking and NEFT/RTGS Challan. **For successful bidder the EMD will be retained as Security Deposit and will be returned after the completion of contract period.**
7. Tenderer which qualifies the Technical bid will only be considered for opening of Financial Bid, rest of the financial bid will be rejected. **Institute of Hotel Management, Catering Technology and Applied Nutrition** reserve the right to reject any or all the Tenders received without assigning any reason(s) thereof.
8. **Security Deposit will be Rs.40,000/- to be deposited after the contract is awarded in the form of DD.**

Sd/-
PRINCIPAL
Institute of Hotel Management
Catering Technology and Applied
Nutrition, Jaipur.

Technical Document

Kindly upload scan copies of the below mentioned documents under Technical Qualification (Envelope A)

<u>Online Tender Schedule:</u>		
S. No	Stages Name	Start Date and Time
1	Start of downloading of tender document	12.04.2021 06:00 P.M.
2	Closure of downloading of tender document	26.04.2021 5:00 p.m.
2	Last date and time of online submission of Bid.	28.04.2021 3:00 p.m.
3	TENDER OPENING Technical	28.04.2021 3:30 P.M.
4	TENDER OPENING Financial	Will be intimated later
5	Minimum Validity of Tender offer	180 Days
6	Estimated cost of tender	Rs.500/-

Note: - online submission of tender are mandatory.

Procedure for submission of E-tender by bidder:

Interested bidders who wish to participate should visit website www.tenderwizard.com/IHM which is the ONLY website for bidding their offer. Further, the procedure is as follows:

1. Register your company in website www.tenderwizard.com/IHM for obtaining a Login ID and Password.
2. Using the login ID, password and digital signature, enter the tender portal to download the tender document.
3. Pay EMD through online mode of payment.
4. Attach supporting documents first in “Document Library”. Then attach them by selecting in particular tender.
5. Submit the tender. You will receive a system generated “Acknowledgement Copy” of tender submission.
6. Bidder can change quoted rates any time before of closing date & time.

Bidder must submit the offer before the online closing date & time. The website will automatically stop accepting the offer after online closing date and time.

e-Tendering Helpline no: 011-49424365 For Support: For e-tendering queries kindly contact **Mr. Deepak jangid** (Deepak.j@etenderwizard.com) Mob- 8013426317, **Mr. Mayank Thakur** (mayank.s@etenderwizard.com) Mob-800115628

sd/-
PRINCIPAL
Institute of Hotel Management
Catering Technology and Applied
Nutrition, Jaipur-400028

INSTITUTE OF HOTEL MANAGEMENT
CATERING TECHNOLOGY & APPLIED NUTRITION
Bani park, Sikar Road, Jaipur-302016

E-TENDER NOTICE

SEALED tenders are invited Upto 3.00 p.m. **on Monday, 26th April, 2021**, for the supply of the following items on a rate contract basis, for the period from May- 21 to 30th April -2022

The tender is subject to the following terms and conditions:

1. Each tenderer will have to pay Earnest Money Deposit through online mode. Earnest Money Deposit will be forfeited in case after the acceptance of tender, the tenderer does not furnish the requisite security deposit and execute the agreement.
2. Well known Branded products will be given preference. Past experience in supplying to reputed organizations is necessary.
3. The Institute reserves the right to reject any or all the tenders without assigning any reasons whatsoever and no representation shall be entertained on this account.
4. All rates will be inclusive of taxes and delivery charges. All items will be supplied at the Institute premises.
5. Each tender will be accepted subject to the existing tax laws prevalent in the State of Rajasthan and must state his registration number of taxes.
6. The tenders will be opened at 3.00 p.m. on Monday, the 26th April 2021.
7. Detailed tender form our website www.ihmjaipur.com. **Tender forms can be downloaded from the website.**
8. **The Financial bids** needs to be submitted online on www.tenderwizard.com/IHM, **no hard copy needs to be submitted.**

GENERAL DIRECTIONS TO TENDERERS

- 1. Tenderers are to sign the form of the Tender, giving exact specification of the articles, the contents and the design of the articles and the schedules of rates. All tenders, not so signed, shall be rejected.**
- 2. Earnest Money Deposit must be paid only in Demand Draft.**
- 3. The Institute reserves the right to disqualify the complete tender if overwriting or erasing is found in the rate column. Each page must be stamped and signed.**
- 4. All tenderers must disclose the names of their partners, if any. Any tenderer failing to do so will render himself liable to have his security deposit forfeited and contract, entered into, cancelled at any time during its completion.**
- 5. Tenders are to be enclosed in sealed envelopes addressed to the Principal/Secretary of the Institute clearly stating on the envelope the category of articles tendered for.**
- 6. No tender will be accepted unless it is properly sealed. Tenders must be brought duly sealed to the Institute's office and delivered as directed. Tenderers shall not be allowed to fill in or seal the tender at the office of the Institute.**
- 7. All tender quotations should, besides the specifications already stated in the Tender Form very clearly specify the articles in respect of contents, gauge, brand, quality, quantity, size, gross weight, net weight and any other additional specification, wherever applicable to such items.**
- 8. In the event of the tender being accepted, the contract must be signed by all the members of the firm after depositing a suitable amount required by the Institute as security deposit. This security deposit is for the due performance of all conditions of the contract, such as quality, quantity and service etc. The security deposit of a tenderer will be forfeited in the event of unsatisfactory performance of the contract.**
- 9. The Institute does not bind itself to accept the lowest or any tender.**
- 10. It is distinctly understood that the tenderer will be strictly required to confirm to the conditions of this contract and any pleas will not on any account be admitted as an excuse on their part for infringement of any of the condition.**
- 11. Successful tenderer or tenderers shall supply articles in such quantities and as per specifications and quality demanded as any ordered on him or them from time to time. The quantities mentioned in the schedule are only indicative of the estimated requirements of the Institute, and the Institute does not bind itself to purchase/to complete any or all the quantities indicated therein.**
- 12. If any article is not available or the Tenderer does not want to quote for it, clear remarks to this effect must be made against such articles.**
- 13. Tenderers are requested to fill in the tender carefully after noting the size by numbers etc. of articles mentioned in the specifications. Workout the amount tendered for each items and total up for all the tendered items.**

14. The successful tenderers will be required to deliver the articles under the terms of contract at the Institute's registered office which shall be inclusive of delivery charges, cartage, freight etc.
15. The successful tenderer while effecting deliveries against the Institute's orders, will have to send an official delivery challan mentioning in it the quantity, rates etc. Thereafter, bill should be submitted within 5 working days.
16. If any time, during the continuance of this contract, the performance in whole or in part by either part of any obligation under this contract shall be prevented or delayed by reason of any war, hostility, acts of the public enemy, civil commotion, sabotage, fires, floods, explosions, epidemics, quarantine restrictions, strikes, lock-outs or acts of God (hereinafter referred to as "events") provided notice of happening of any such eventuality is given by either party have any claim for damages against the other in respect of such non-performance or delay in performance; and deliveries under the contract shall be resumed as soon as practical work after such event has come to an end or ceased to exist and the decision of the Secretary/Principal shall be final and conclusive have, provided further that if the performance in whole or part or any obligation under this contract is prevented or delayed by a reason of any such event for a period exceeding 30 days either party may at its option terminate the contract PROVIDED ALSO that if the contract is terminated under this clause, the Institute shall be at liberty to take over from the tenderer at a price to be fixed by the Secretary/Principal which shall be final; all unused, undamaged and acceptable materials, bought out components and stores in course of manufacture in the possession of the tenderer at the time of such termination or such portion thereof as the Institute may deem fit accepting such materials, bought out components and stores as the tenderer may with the concurrence of the Institute elect to retain.
17. The Institute also reserves the right to enter into parallel contracts simultaneously or at any time during the period of this contract with one or more tenderer(s)/supplier(s) for such quantity of such item(s) as the Secretary/Principal (whose decision shall be final) may determine and to forfeit the security deposit and terminate the contract within 21 days in the case of the unsatisfactory performance of the tenderers.
18. The Institute also reserves the right to terminate the contract any time during the year, in the case of the unsatisfactory performance of the tenderers and in such a case 50% of Security Deposit will be forfeited.
19. All disputes are subject to Jaipur jurisdiction only.

Category:

Estimated cost Rs.

Security Deposit Rs. To be furnished after acceptance of tender & before execution of agreement.

I/We agree to abide by above terms and conditions

The above tender is hereby accepted by me.

.....
Signature of Tenderer

.....
Principal

The Following Documents must be uploaded along with Technical Bid otherwise the tender shall be summarily rejected.

CHECK LIST:

- 1. Previous 3 year Experience in the same trade (Copy of work order/Purchase order)**
- 2. Self-attested copy of last 3 year Income Tax Return.**
- 3. Self-attested copy of PAN card.**
- 4. EMD fee of Rs. /- (Online payment receipt).**
- 5. Self-attested copy of MSME Certificate (if applicable)**
- 6. GST registration No. (if applicable)**
- 7. Technical Specification and Tender terms and conditions –All pages duly signed and stamped and Annexure-A and Annexure-B**

IHM, Jaipur reserves the right to ask for additional documents/clarificatory documents which are not post-dated to the opening at the technical bid.

I/we have read and understood various forms and documents and am/are submitting tender complete in all respects. I/we agree to the terms & conditions as detailed in the tender documents.

Thanking You

Yours Sincerely

Signature, Name and designation (Stamp)

ANNEXURE-A

SR. No.	Particulars	
1.	Name of the Firm	
2.	Address of the Firm	
3.	Name of the Banker	
4.	Contact No. & Email id (if any)	
5.	In case of MSME Firm (upload the Registration certificate)/NSIC Certificate	
6.	Status of the Firm -please state whether Registered, Co-operative society, Public Ltd company,	
7.	Previous Experience in the same trade with names of Hotels/Institutions served (Copy of work order/Purchase order to be uploaded)	
8.	Last year Income Tax Return (Copy to be uploaded)	
9.	Income Tax permanent Account No.(PAN) Copy to be uploaded.	
10.	EMD Fee of Rs.7,000/- (Online Payment)	
11.	RTGS/NEGT Details Account Name (For refund of EMD)-	Account Name- Bank Name- Account Number- IFSC Code-
12.	GST registration No.(if applicable Copy to be uploaded)	
13.	Under MSME ACT exempted from payment of EMD and tender for fee- if yes, please Enclose a copy of relevant certificate.	

(Signature of the tenderer & designation of the signatory status and office seal.)

**INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY &
APPLIED NUTRITION
Bani Park, Sikar Road, Jaipur-302016.**

TECHNICAL BID

Name of the Firm of the Tenderer

Names of all the partners of the Firm, if any.....

.....

Address of the tenderer: Shop/Office

.....

Telephone No., Fax No.

E-Mail Address:

State if the tenderer owns a factory/workshop anywhere. If so, give full details:

How long is the tenderer in this business of supplies? Years

State if the tenderer is at present supplying to any of the Hotels, Hostels, Hospitals, Clubs, etc. and give particulars.

1.
2.
3.
4.
5.

State details of Registration No. of Sales Tax and enclose last three years Income Tax Clearance Certificate.

.....

Signature of the Tenderer

.....

Seal of the tenderer

FINANCIAL BID

From: _____

To,
The Principal
Institute of Hotel Management, Catering Technology & Applied Nutrition
Bani Park, Sikar Road,
Jaipur-302016

Sir,

With reference to your advertisement-Tender for the year upto 30th April 2022 for the following items, I/We hereby submit my/our Financial bid required by you:

01 FRUITS

S.No	Description	Qty	unit	Rate	Amount
1	APPLE BIG GREEN (200 GM)	5	KG		
2	APPLE BIG KASHMIRI (150 GM)	250	KG		
3	BANANA RIPE (150GM)	1000	KG		
4	FIGS (FRESH)	10	NO		
5	GRAPES BLACK	30	KG		
6	GRAPES GREEN VARIETY	10	KG		
7	GRAPES SEEDLESS	5	KG		
8	GUAVA (MIN 150-200 GM)WT	100	KG		
9	KIWI FRUIT	15	KG		
10	LITCHI FRUIT (FRESH)	10	KG		
11	CUSTARD APPLE (150-200GM WT.)	50	NO		
12	MANGO DASHARI	50	KG		
13	ORANGE FRESH FRUIT(150-200 GMS) LOOSE/TIGHT	50	KG		
14	PAPAYA RIPE ABOVE 1KG	50	KG		
15	PEACHES FRESH	100	KG		
16	PEARS (EVEN SIZE)	20	KG		
17	PINEAPPLE RIPE	50	NO		
18	PLUMS (EVEN SIZE)	5	KG		
19	STRAWBERRY EVEN SIZE (weight/ No)	20	KG		
20	SWEETLIMES (200-300GM)	50	KG		
21	WATER MELON (EVEN SIZE)	100	KG		
22	YELLOW SQUASH	20	KG		
23	POMOGRANATE (EVEN SIZE BIG)	50	KG		
24	CHERRY FRESH	1	KG		
25	CHICKOO (EVEN SIZE) MED.RIPE	20	KG		
26	PINE APPLE RANI VARIETY(1.1KG)	20	NO		
27	AVACADO	10	NO		
28	MUSK MELON	30	KG		

	<u>VEGETABLES</u>				
29	POTATOES	800	KG		
30	ONION	8000	KG		
31	ONION MADRAS	10	KG		
32	AMERICAN CORN	25	KG		
33	ARTICHOKE	10	NO		
34	ARBI	20	KG		
35	ASPARAGUS (FRESH)	30	KG		
36	BABY CORN	15	KG		
37	BANANA LEAVES BIG	100	NO		
38	BANANA RAW RAGELI	200	KG		
39	BASIL LEAVES (Fresh20 gm pkt)	50	BL		
40	BEETROOT	40	KG		
41	BRINJAL (BHARTHA VARIETY)	25	KG		
42	BRINJAL (NAGPUR VARIETY)	250	KG		
43	BRINJAL LONG	50	KG		
44	BROCCOLI	10	KG		
45	CABBAGE FRESH	300	KG		
46	CABBAGE RED	10	KG		
47	CURRY LEAVES (50GM)	10	KG		
48	CUCUMBER (TABLE) SALAD	450	KG		
49	LAUKI	450	KG		
50	DRUMSTICK (MIN 75GM WT)	25	KG		
51	FRENCH BEANS	200	KG		
52	FRESH CORN WHITE	10	KG		
53	GARLIC	250	KG		
54	GAWAR PHALI	25	KG		
55	GINGER FRESH	300	KG		
56	KAKDI	100	KG		
57	KARELA	50	KG		
58	LADIES FINGER TENDER	200	KG		
59	LEEK BULBS (100GM WT EACH)	80	KG		
60	LIME	150	KG		
61	MANGO RAW(400-500GM WT)	10	KG		
62	METHI BHAJI BIG 200GM WT	50	KG		
63	PADWAL LONG	150	KG		
64	PALAK	950	KG		
65	PAPAYA RAW (500 GM)	50	KG		
66	GREEN CHANNA	30	KG		
67	POTATO SWEET	20	KG		
68	POTATOES SMALL (PARSLEY)	10	KG		
69	PUMPKIN RED	10	KG		
70	PUMPKIN ASH (HEAVY GOURD ASH)	10	KG		
12 71	RADDISH RED (5 NOS/BL)	10	KG		
72	RADDISH WHITE BIG	120	KG		
73	SPRING ONION (MIN.100GM)	100	KG		
74	SURAN (YAM)	10	KG		

75	DIL LEAVES	10	KG		
76	TINDA	20	KG		
77	TOMATOES CHERRY	10	KG		
78	TOMATOES SALAD	50	KG		
79	TURAI	20	KG		
80	TOMATOES - LOCAL	4000	KG		
81	TURNIP (SMALL SZ)	10	KG		
82	TULSI LEAVES (BASIL)MIN.20 GM	5	KG		
83	CAPSICUM (SHIMLA)	800	KG		
84	CAPSICUM YELLOW	10	KG		
85	CAPSICUM RED	25	KG		
86	GALANGAL (THAI GINGER)	5	KG		
87	BRUSSEL SPROUTS	5	KG		
88	LETTUCE (SALAD) 100 GM EACH	50	KG		
89	MINT (MIN.WT.100 GM)	10	KG		
90	SALAD ICEBERG (150)	5	KG		
91	CELERY (100 GM MIN) BUNCH.	100	KG		
92	PARSLEY MIN.25 GM WT	25	KG		
93	MUSHROOM FRESH 200 GM	100	KG		
94	ZUCCINI	10	KG		
95	CARROTS ENGLISH	1000	KG		
96	CARROTS INDIAN	200	KG		
97	CAULIFLOWER	1700	KG		
98	CHAWLI BEANS FRESH	10	KG		
99	CHILLI GREEN	300	KG		
100	CHAWLI BHAJI (MIN.200GM)BUNCH	10	KG		
101	FRESH COCONUT	200	KG		
102	CORIANDER GREEN (100GM)DHANIA	250	KG		
103	CORN FRESH (MIN.250GM)	50	NO		
104	BANANA STEM	5	KG		
NOTE	The quantities mentioned in the above schedule are only indicative of the estimated requirements of the Institute for the year and the Institute does not bind itself to purchase any of the quantities indicated above.				

Signature of Tenderer

Seal of Tenderer