

**CHANDIGARH INSTITUTE OF HOTEL MANAGEMENT,**  
**SECTOR 42-D, CHANDIGARH**  
**PH.NO.0172-2676024**

Tender Form for the supply of **Meat Products**

- (i) **Prescribed Date & Time for Uploading by 15.03.2019 upto 11.00 A.M.**
- (ii) **To be downloaded/opened on 18.03.2019 at 11.30 A.M.**

**Wherever the term “prescribed date & time” for submission of original EMD in the office referred to, it implies 15.03.2019 upto 11.00 A.M. only.**

**TERMS & CONDITIONS**

1. The tender must be accompanied by earnest money of Rs. 25,000/- (Rupees Twenty Five Thousand Only) in the shape of Bank Draft/Pay Order of any Scheduled Bank drawn in favour of CHANDIGARH INSTITUTE OF HOTEL MANAGEMENT, SECTOR 42-D, CHANDIGARH. **The amount of earnest money shall not be accepted through cheque.** The amount of earnest money, if any, lying with the Institute or any other pending amount will not be adjusted against the present tender. The earnest money of the successful tenderer(s) shall be converted into performance security and shall be refunded without interest after the faithful execution/completion of the contract.
2. The technical details include Address and Telephone No. of Butchery/Shop from where the supplies are proposed to be made, details of EMD (DD/Pay Order No., date, amount etc.), Storage, Refrigeration and Hygienic arrangements, clients list, Transportation under hygienic conditions and any other relevant information.
3. The tenderer must have experience of supplying meat/mutton products to Hotel/Hospitality industry. The financial bid of only those parties will be considered, who fulfills the eligibility criteria. The decision on eligibility taken by Director Tourism will be final and binding on all.
4. The tenderer must have valid licence to sell Mutton & Meat Products duly issued by Municipal Corporation, Chandigarh, with its extended validity during the period of contract. **Form ‘A’ (Bye Law 3 and 4) (Regulation for sale of Meat, Fish and Poultry) BYE-LAWS-2002 issued by Municipal Corporation, Chandigarh.**
5. Tender should only be uploaded by the authorized signatory alongwith the seal of the firm.
6. Tenderer is free to quote rates for any or all the items. However, the Institute reserves the right to award the contract in parts or as a whole to the one or more tenderers.
7. The validity of tender shall be for 90 days from the date of receipt. The finally approved and determined rates will remain in force for 12 months from the date of award of contract with a provision to extend by further period of three months at the same approved rates. **The Institute will not entertain any request for the increase of rates on account of natural calamity, strike, other levies or any other reasons, whatsoever, during the period of contract. Any new tax imposed during the currency of contract will, however, be considered.**

8. (a) **The GST, if applicable, should be indicated clearly in the tender form as “GST Extra” alongwith the percentage of Tax as applicable against each and every item failing which it will be treated that the rates quoted by the tenderer are inclusive of Taxes. After this no representation/ request regarding payment of GST shall be entertained. The rates may be quoted by showing the percentage and amount of GST under the coloumn of GST in the specifications.**

**GST will be paid to the tenderer provided the GST registration No. is mentioned on the bill/invoice and all relevant formalities including furnishing of Forms/GST invoice, if any, are fulfilled by the tenderer.**

(b) In Case of GST invoice, Institute / Hotel name, address and GST No. must be indicated/printed by you. For items on which GST is applicable, it may also be mentioned/printed **“Input Tax Credit is available against this invoice”**. Each such invoice will be submitted by the tenderer in duplicate (two copies). While the first copy will be used for claiming Input Tax Credit by the Institute / Hotel and will be submitted to the Assessing Authority of Excise & Taxation Department, Chandigarh, alongwith the return for claiming Input Tax Credit (ITC), the 2<sup>nd</sup> copy will be used for processing the payment to the suppliers. Therefore, it may be ensured that such invoices are submitted in duplicate (two copies).

**“Retail invoice”** will, however, be accepted for goods purchased by the Institute for own consumption and not for sale and for Inter State Purchase.

9. The rates quoted should be F.O.R. Institute / Hotel irrespective of quantity ordered.
10. The tenderer must have License so issued under the **FOOD SAFETY AND STANDARDS ACT 2006** .
11. The tenderer will supply the Meat Products to the Institute / Hotel at 8.30 A.M. sharp or any other time given by the Department. In case the supply is not received upto the time given above, the Hotels/Institute shall be at liberty to make purchase of the items as per the requirement from the open market at the risk and cost of the tenderer without further intimation.
12. The Management reserves the right to reject the supply of items for which the contract is awarded, if it is not found as per prescribed standard, wholly or partly, and the rejected quantity shall be lifted / removed by the supplier immediately from the Institute /Hotels premises at their own expenses on being informed of the same. In case the tenderer fails to remove the rejected material or items, the Department reserves the right to dispose off the same at the cost of the tenderer and no claim whatsoever shall be entertained.
13. The number of items mentioned in the Tender Form is tentative / indicative and can be increased/decreased as per requirement of the Department. The Department also reserves the right to withdraw any item mentioned in the Tender Form and no compensation shall be payable for the same.

14. The Institute / Hotel shall not be in any manner concerned with internal affairs of the tenderers i.e. dispute and dissolution, etc. or affairs concerning any other (third) party that supplier may be having.
15. In case of non-supply/short supply/inferior quality supply, the items shall be purchased at the risk and cost of the tenderer and the amount spent in excess of the approved rates shall be recovered from the pending bills and security deposit. In this eventuality, the security deposit will be forfeited. If at any time, the penalty levied/recoverable during the contract period exceeds the security amount, the Institute reserves the right to withdraw the item(s) and re-allot the same to any other supplier and further blacklist the tenderer upto three years from participating in Institute tenders.
16. The Institute shall be at liberty to purchase the items from Govt. approved agencies and the tenderer shall have no objection to it.
17. The tenderer shall be duty bound to effect the supply of items contracted for to the extent indented during the contract period.
18. Failure to discharge the contractual obligations by the tenderer, will lead to blacklisting of the firm for future supplies/tendering in the Institute upto three years and the security deposited shall be forfeited.
19. Payments will be processed on fortnightly basis i.e. in batches of 1<sup>st</sup> to 15<sup>th</sup> and 16<sup>th</sup> to 30<sup>th</sup>/31<sup>st</sup> of each month. Payment of each batch will be released within 15 days of close of each batch. Thus, while payment of bills from 1<sup>st</sup> to 15<sup>th</sup> of a month will be made upto 30<sup>th</sup> of the same month, payment for bills in the batch of 16<sup>th</sup> to 30<sup>th</sup> /31<sup>st</sup> will be released before 15<sup>th</sup> day of next month.
20. The contract, if awarded, for specific period, can be terminated at any time without assigning any reason, whatsoever, even before the expiry of the contract period.
21. The aforementioned terms & conditions shall be binding and operative between the tenderer (supplier) and the Institute.
22. The undersigned reserves the right to accept or reject any or all the tenders without assigning any reason whatsoever.
23. Any dispute is subject to the jurisdiction of Chandigarh only. In the event of dispute, the same shall be referred for arbitration to the Director Tourism, Chandigarh, or any person appointed by him/her. The award of the Arbitrator shall be final and binding on both the parties.

Principal/Secretary

## **PROCEDURE FOR e-tendering**

1. The Bids shall be received electronically only through the website [etenders.chd.nic.in](http://etenders.chd.nic.in).
2. Bid Document can be downloaded from the website of Chandigarh Administration <http://etenders.chd.nic.in/nicgep>.
3. The Bidders shall have to submit their Bids (Technical Bid & Financial Bid) online in Electronic Format with Digital Signatures. For participation in the e-tendering process, the Bidders need to register themselves on <http://etenders.chd.nic.in/nicgep>. On registration they will be provided with a user ID and a system generated password enabling them to submit their Bids online using Digital System Certificate (DSC).
4. The Bids shall be uploaded in Electronic Format on the website <http://etenders.chd.nic.in/nicgep>. Scanned copies of Tender Fee, Earnest Money Deposit, Document and Eligibility Documents shall also be uploaded along with Technical Bid within prescribed time limit.
5. Tender Fee and EMD in original as uploaded by the Bidder shall be placed in the manner as described in the Bid Document and shall be submitted in person by **the prescribed date and time in Chandigarh Institute of Hotel Management, Sector 42-D, Chandigarh**. The Agency who fails to submit the EMD as mentioned above, in physical form on or before **the prescribed date and time** will be declared as ineligible and the Bid submitted by them shall be declared as invalid.
6. The Agency has to produce the original documents as and when asked for by the Institute. The failure of the Agency to furnish the said original documents will entail summarily rejection of its tender.
7. Instructions to Bidders regarding e-tendering process:
  - a) Tenders without digital signatures will not be accepted by the Electronic Tendering system. **No Tender will be accepted in physical form and in case it has been submitted in the physical form it shall be rejected summarily.**
  - b) Bids will be opened online as per time schedule mentioned above.
  - c) Before submission of online Bids, Bidders must ensure that scanned copies of all the necessary documents have been uploaded with the Bid.
  - d) It will be mandatory for all the Bidders to upload all the documents mentioned under 'Tender Details' template.
  - e) Institute will not be responsible for any delay in online submission of the Bids due to any reason whatsoever.
  - f) The details of Tender Fee and EMD specified in the Tender documents should be the same as submitted online (scanned copies) otherwise tenders will be rejected summarily.
8. For any technical issue related to Electronic Tendering Portal, Bidders may contact IT Cell, The Department of Information Technology (DIT), Additional Deluxe Building, 5<sup>th</sup> Floor, Sector-9, Chandigarh, or email at [etender@chd.nic.in](mailto:etender@chd.nic.in), Phone No. 0172-2740641, 0172-2740005.

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**TECHNICAL DETAILS OF THE TENDERER**  
**TECHNICAL BID(PART 'A')**

- A. Earnest Money Deposit
- B. 1. Details of Tenderer – Name, Father's Name, Name of Firm, Complete Address, Date of Incorporation and Contact Number.
2. GST No.
  3. Copy of PAN Card Number
  4. Manufacturing /Storage Arrangement
  5. Transportation Arrangements
  6. Experience
  7. List of Clients
  8. Firm must have license to sell Meat Products Form-A (Bye Law 3 & 4)-Bye Laws 2002.
  9. The tenderer must have License so issued under the **FOOD SAFETY AND STANDARDS ACT 2006** .
  10. Any other information, terms and conditions that tenderer may like to add either in this sheet or as Annexure.
  11. No Agency having been blacklisted by the any State or Central Government Department or PSU in the past shall be eligible to participate in the tendering process (enclose a signed and stamped statement on the letter head of the company with regard to the blacklisting history of the company).

**Note:-**Please upload the scanned copy/copies of above said information online as a Technical Bid.

**CHANDIGARH INSTITUTE OF HOTEL MANAGEMENT, SECTOR 42-D, CHANDIGARH**

**LIST OF ITEMS FOR THE SUPPLY OF MEAT PRODUCTS**

<b>S.No</b>	<b>Items</b>	<b>Weight</b>	<b>Rate</b>	<b>GST (%age)</b>
1.00	<b><u>Mutton</u></b>			
1.01	Curry Cut (shoulder, Leg, Neck, Chaamp)	kg		
1.02	Leg	kg		
1.03	Keema (Without fat & tissue)	Kg		
1.04	Boneless (without fat)	Kg		
1.05	Chaamp	Kg		
1.06	Liver	Kg		
1.07	Kharodey (Shin Bones)	Per Pc		
1.08	Mutton bones	Kg		
1.09	Mutton Fat	Kg		
1.10	Mutton Sausage	kg		
2.00	<b><u>Fish Whole</u></b>			
2.01	Pomfret White	kg		
2.02	Pomfret Black	Kg		
2.03	Singara	Kg		
2.04	Rohu	Kg		
2.05	Sole	Kg		
3.00	<b><u>Fish Boneless</u></b>			
3.01	Singara	kg		
3.02	Suie	Kg		
3.03	Neelam	Kg		
3.04	Basa	Kg		
3.05	Sole	Kg		
4.00	Shirmps	Kg		
5.00	Prawns (Shelled) Grade-A	250 gms. (Pkt.)		

6.00	Prawns (Shelled) Grade-B	250 gms. (Pkt.)		
7.00	Eggs (60-70 gms. Each)	100 Pcs.		
8.00	<b><u>Chicken</u></b>			
8.01	Fresh Chicken (Broiler) (650-750 gms. Without offal & Fat)	kg		
8.02	Leg (Fresh)	Kg		
8.03	Chest (Fresh)	Kg		
8.04	Keema (Fresh)	Kg		
8.05	Boneless (Fresh)	Kg		
8.06	Leg Boneless (Fresh)	Kg		
8.07	Chest Boneless (Fresh)	Kg		
8.08	Frozen Chicken (Broiler) (750-850 gms. Without offal & Fat)	Kg		
8.09	Leg (Frozen)	Kg		
8.10	Chest (Frozen)	Kg		
8.11	Keema (Frozen)	Kg		
8.12	Boneless (Frozen)	Kg		
8.13	Leg Boneless (Frozen)	Kg		
8.14	Chest Boneless (Frozen)	Kg		
8.15	Wings (Fresh)	Kg		
8.16	Chicken Fat	Kg		
8.17	Chicken Bones	Kg		
8.18	Chicken with skin	Kg		
8.19	Chicken Sausages	Kg		
8.20	Chicken Salami	Kg		
8.21	Ham Chicken	500gm pkt		
9.00	Bacon	500gm pkt		
10.00	Chiken Lolipop	Kg		