

Pre-Bid Meeting Minutes dated 11.11.2021

Sl #	Queries from the Bidders	IIIT-B reply
1	What are the approximate electricity / water consumption and unit prices ?	<p>Electricity – Approximate peak consumption of electricity is 1,200 units per day as per our past records and Bescom charges are appx Rs 8.5 per unit (as of today)</p> <p>Water – Approximate water consumption for washing, vegetable wash and Servant rooms is 7,000Liters per day and water charges Rs 110/- per Kilo Litre</p> <p>(RO water for cooking & drinking will be provided free of cost.</p>
2	What all utensils IIITB will provide?	<p>For Kitchen equipment please refer to Annexure 6 of the tender document.</p> <p>All other required Utensils, cutlery like Mess food plates (Separate shape for veg and non-veg), spoons, bowls, etc. should be arranged by the caterer.</p> <p>You can visit our facility to inspect available equipment with prior appointment</p>
3	What are the required supporting documents along with invoice for bill payment?	<p>IIIT-B will give the student count to the caterer in advance.</p> <p>Caterer has to follow that count and cook food accordingly.</p> <p>The same given student count summary need to be enclosed along with the invoice.</p> <p>Additionally, Caterer need to enclose return acknowledgement of previous month ESI/PF payment and salary paid proofs.</p>
4	What is the Minimum man power requirement ?	<p>Three Counters required during Peak hours as mentioned in the Tender documents.</p> <p>Presently approximately 40 people are working in the Catering service for day to day operation.</p>
5	Minimum wages and other charges are increasing every year. Does IIIT-B accept price increase in middle of the contract period ?	<p>As mentioned in our Tender documents, your quote need to be valid for first 2 years (till 31.12.2023), factoring all the possible cost increases including the minimum wages.</p> <p>The caterer may look at the previous year trends and quote accordingly.</p> <p>No revision in prices for first two years.</p>
6	What is the student count variation during Festivals & Holidays ?	<p>During long week ends, few students may go on short vacations.</p> <p>These numbers are approximately 10% - 15%</p> <p>However for estimation purpose you can consider average monthly count as follows,</p> <p>Approximately 800 students from July to November Approximately 400 students in December Approximately 700 students from January – April Approximately 300 students from May & June</p>

7	Menu Pattern & Changes in Dishes	Food Committee will share the menu to the caterer to follow every fortnight. Chef can contribute in making the menu in discussing with the food committee.
8	What is Rate Bench Mark ?	Presently we are not deducting maintenance charges, Power and water charges. All the costs are borne by IIIT-B as of today and prevailing rate is Rs 150/- + GST per day. However all the Bidders are requested to factor Maintenance cost, Power Cost & Water Cost in their quote as mentioned in the Tender Document.
9	What is ratio of Veg and Non-Veg ?	As per our recent survey approximately 80% are Non vegetarians and 20 % Vegetarians, with 5-6 Jain students.
10	Does IIIT-B provides cleaning Chemicals ?	IIIT-B will not provide any cleaning chemicals. Dishwasher Liquids, cleaning chemicals/liquids for Utensils and Kitchen/Serving area are to be borne by the Caterer. Pest control in the kitchen & serving area is the responsibility of the caterer and IIIT-B will execute pest control at dining areas
11	Do student strength fluctuate on single day holidays ?	Students tend to celebrate the festivals in campus so there would be no fluctuation in student count on single day holidays. Festival Lunch to be served by the Caterer as mentioned in the Tender document.
12	For day scholars / staff / faculty / visitors, same price as students?	Yes, same price for all servings in IIIT-B mess area as mentioned in the Tender Document.
13	Appointment for Kitchen visit?	Kindly mail shivaprakash@iiitb.ac.in or cao@iiitb.ac.in to get an appointment for kitchen visit.
14	What are the timings for Tuck Shop operation ?	8:00 a.m. to 02:00 a.m. (Timings can be increased during exam week, after discussion with food committee).
15	What is the Menu Pattern for Tuck Shop ?	Tea, coffee, maggi and other light snacks and some MRP items. To be discussed with the food committee.
16	Sample Meal Food preparation in the campus or outside?	IIIT-B will revert for shortlisted Bidders
Other Queries received through email today		
17	Is there EMD exemption for MSME registration ?	EMD exemption available strictly only for MSME registration. Please enclose the copy of MSME registration in Technical bid. But you need to adhere to the Security deposit clause, if qualified as L1
18	Does valid Food License means FSSAI certificate ?	No both are separate. Food License means valid Catering License. In addition, FSSAI certificate obtained for your existing facility
19	Is it compulsory to be Bangalore based company ?	Yes. Caterer need to be Bangalore based with registered office at Bangalore.

20.	What are the number of Cooking Points & dining points for live preparation ?	We have only one dining area and one kitchen located closely.
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For any further queries, please contact at the following emails

shivaprakash@iiitb.ac.in

cao@iiitb.ac.in

registrar@iiitb.ac.in