



Nalanda College of Engineering, Chandi (Nalanda)

नालन्दा अभियंत्रण महाविद्यालय, चण्डी (नालन्दा) बिहार-803108

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(Science, Technology & Technical Education Department, Govt. of Bihar, Patna)

पत्रांक: NCE/CHANDI/.....

दिनांक: ...../...../2026

### सूचना-अति अल्पकालीन निविदा

नालन्दा अभियंत्रण महाविद्यालय, चण्डी (नालन्दा) में दो बालक छात्रावास में मेस की सुविधा प्रदान करने हेतु अति अल्पकालीन निविदा आमंत्रित की जाती है। निविदा से संबंधित जानकारी RFP No.: NCE/CHANDI/05/2026-27 में उपलब्ध है, जो संस्थान के वेबसाइट पर उपलब्ध है।

ह०/-

प्राचार्य,

नालन्दा अभियंत्रण महाविद्यालय,  
चण्डी (नालन्दा)।

दिनांक 16/10/2026

ज्ञापक: NCE/CHANDI/.....1079

प्रतिलिपि: 1. संस्थान के सूचनापट्ट एवं वेबसाइट पर प्रकाशन हेतु।

2. स्थापना/लेखा शाखा को सूचनार्थ।

*[Signature]*  
16.10.26

प्राचार्य,

नालन्दा अभियंत्रण महाविद्यालय,  
चण्डी (नालन्दा)।

*[Signature]*  
16/10/26



## REQUEST FOR PROPOSAL

Mess tender for Two Separate Boy's Hostel in  
NCE Chandi

RFP Number: NCE/CHANDI/05/2026-27

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**Department of Science, Technology and Technical Education,  
Government of Bihar**

**Nalanda College of Engineering, Chandi**  
Chandi-Jalalpur Rd, Bihar Sharif, Gokhulpur, Bihar 803108

*[Signature]*  
16.10.26

## NOTICE INVITING TENDERS

1. NCE, Chandi has been constituted under the Department of Science, Technology and Technical Education, Government of Bihar to cater for the need for technical education. NCE, Chandi intends for mess tender for a two separate Boys Hostels in NCE, Chandi.

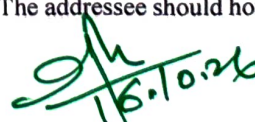
**2. Schedule of Events:**

| Sn. | Event Description                                            | Timeline                                                                                            |
|-----|--------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| 2.1 | Bid Submission Start Date                                    | 22/10/2026 at 10:00 AM                                                                              |
| 2.2 | Last date & time for purchase of Tender Paper                | Till 28/10/2026 before 04:00 PM                                                                     |
| 2.3 | Last date of submission of Technical and financial documents | 29/10/2026 till 04:30 PM in the office of Principal, NCE Chandi                                     |
| 2.4 | Submission of EMD in the form of Demand Draft                | 29/10/2026 till 04:30 PM in the office of Principal NCE Chandi"                                     |
| 2.5 | Opening of Technical Bid                                     | 30/10/2026 at 11:00 AM in front of the committee members                                            |
| 2.6 | Opening of Financial Bid                                     | After Evaluation of the Technical Bid.                                                              |
| 2.7 | Contact person (Physically)                                  | Warden, Boys Hostel<br>NCE Chandi,<br>Mobile No: 9122710072<br>Email ID: sachinkumar02144@gmail.com |
| 2.8 | Method of Selection                                          | Least Cost Selection (LCS)                                                                          |

3. Bidders can purchase tender document from the office of the Principal, NCE Chandi by paying Rs 500 in cash only.
4. The tender shall be accompanied by Earnest Money Deposit (EMD) of Rs. 100000/- (One lakh rupees only) in the form of Demand Draft from any Scheduled Bank in favour of: **Principal, NCE Chandi** in original before the last day & time (Given in Clause 2) in the office of Principal, NCE Chandi. The scanned copy of EMD must be included with the technical tender documents. EMD should not have been issued on a date later than the last date for submission of the bid. EMD received after the due date will be treated as a late tender and will be summarily rejected.
5. The bid documents must be submitted before the date and time specified in the tender document. The NCE Chandi doesn't take any responsibility for the delay / Non-Submission of Tender / Non-Reconciliation of online Payment caused due to Non-availability of Internet Connection, Network Traffic/ Holidays or any other reason.
6. EMD of unsuccessful bidders shall be refunded without interest after completion of the tender process.
7. The technical bids will be opened as per schedule mentioned in clause 2. In the event of any of the above-mentioned days being declared a holiday/closed day for the NCE Chandi, the bids will be opened on the next working day.
8. NCE Chandi reserves the right to accept or reject any or all tenders or change the terms and conditions of tender or cancel the tender without assigning any reasons at any stage and time.
9. When reading this document, if any errors or omissions are identified, a brief description may be sent to NCE Chandi before two days before the last day of tender submission.

### **Confidentiality**

This document contains privileged and confidential information about the "Mess tender for Two Separate Boy's Hostel in NCE Chandi". The access level for the document is specified above. The addressee should honour access rights by preventing intentional or accidental access outside the access scope.

  
Principal  
NCE, Chandi

#### 10. Eligibility Criteria

Interested agencies/firm having experience in catering in college hostel mess may participate in the tender process, subject to fulfilment of terms and conditions mentioned in the tender document.

#### 11. Earnest Money Deposit

The tender shall be accompanied by an Earnest Money Deposit (EMD) of Rs. 1,00,000/- (Rupees one lakh only) in the form of Demand Draft from any Scheduled Bank in favour of: **Principal, NCE Chandi.**

#### 12. Submission of Tender

i. The tender must be submitted in a sealed envelope, superscripted as **Tender for Running Boys Hostel Mess at Nalanda College of Engineering Chandi, Nalanda, Bihar.**

ii. The bidder shall submit the tender document in the sealed envelope. There will be two envelopes:

(a) **Envelope A (Technical Bid):** Place all documents related to your technical capabilities, Tender form (purchased from office), experience, certifications and all other documents. Seal it and clearly write "**Technical Bid**" on the top.

(b) **Envelope B (Financial Bid):** Place your commercial quotes, pricing sheets, and financial breakdowns into this envelope. Seal it and clearly write "**Financial Bid**" on the top.

Place both sealed envelopes (**Technical and Financial**) inside a third larger envelope. Seal this outer envelope and write the name of the firm clearly and submit it to the office of the Principal, NCE Chandi, Nalanda on or before **29.10.2026 before 4:30 PM.**

#### Instructions to Bidders

1. The contract shall remain valid for a period of eleven months from the date of execution of the agreement. The contract may further be extended for another year on mutually agreed terms and conditions, subject to satisfactory performance of the contractor. The extension may be granted up to a maximum of three consecutive terms.
2. The contract may be terminated by the College by giving one-month prior notice and 2 months' notice period from the vendor. However, the college reserves the right to terminate the contract without notice in case of breach of any terms and conditions of the agreement. The decision of the College in this regard shall be final and binding.
3. The rates quoted in the financial bid shall be inclusive of all taxes, duties, transportation, labour and other incidental expenses for providing hostel mess services.
4. **The rate will be fixed for first 11 months from the start of service. Any revision in the rate can be done by mutual agreement between both parties after 11 months only.**
5. The bidder shall submit a signed declaration accepting all terms and conditions mentioned in the tender document.
6. The contractor shall maintain the quality of the food. The approved Menu and prescribed brands of raw materials should be followed strictly as given below:
  - (a) Paneer (Sudha/Amul)
  - (b) Dahi (Sudha): Quantity 100g. Pure Dahi, No water should be added
  - (c) Masala: Everest/MDH/Catch
  - (d) Oil: Fortune Kachi Ghani /Dhara/Engine Brand/Saffola
  - (e) Rice: 7 Star/Sona Masuri Rice/HMT Rice/Kolam Rice
  - (f) Kheer/Rasagulla/Gulab Jamun: Only with Shuda/Amul Milk, Chhena/Khova. (NO POWDER)In case of change in the menu, prior written approval of the Mess Committee will be required.
7. The bidder shall clearly specify whether it is:
  - (a) Proprietorship Firm
  - (b) Partnership Firm
  - (c) Private Limited Company
  - (d) Any other legal entity
8. In case of partnership firm, a copy of the Partnership Deed duly attested by a Notary shall be enclosed.
9. For the successful bidder, the EMD will be kept as security deposit for the period of service and will be refunded to the bidder after completion of the work without interest.

*Handwritten signature and date:*  
29/10/26

10. The successful bidder shall execute the agreement within 10 days from the date of issue of the letter of Service order. The mess services will be commenced after signing agreement.
11. The contractor shall provide a list of employees/workers deployed in the hostel mess along with
  - (a) Aadhaar/identity Proof
  - (b) Police Verification Certificate
  - (c) Medical Fitness Certificate
12. The contractor shall comply with all applicable laws, Labour laws, minimum wages, food Safety Regulations, GST Rules, ESI/PF provisions, etc., wherever applicable.
13. The contractor shall ensure that all employees engaged for food handling maintain proper hygiene, wear clean utensils forints, aprons, gloves and head covers during working hours.
14. The contractor shall ensure cleanliness, sanitation and hygienic maintenance of kitchen, dining hall and surrounding premises at all times.
15. The contractor shall ensure that
  - (a) Fresh and food-quality food is served.
  - (b) No stale food is supplied.
  - (c) Proper quality raw materials are used.
  - (d) Cooking oil is not reused beyond permissible limits.
16. The Mess Committee or authorized representatives of the College may inspect food quality, raw materials, kitchen hygiene and related arrangements at any time.
17. In case of food poisoning or any health hazard arising due to negligence of the contractor, the contractor shall be solely responsible for all consequences, including legal action.
18. Scope of Work, Capacity & Kitchen Facilities:  
 The caterer/contractor shall be responsible for preparing meals for approximately 350 resident students across the institute's Boys' hostels. The mess operation will be conducted from two separate kitchens situated at:  
**Kitchen 1:** C.V. RAMAN Boys' Hostel Block for serving approximately 200 students.  
**Kitchen 2:** J.C. BOSE Boys' Hostel Block, serving approximately 150 students.  
**Notes:** Cooking for the respective hostels must be done independently and strictly within the designated kitchen premises. Transfer of cooked food between separate hostel premises is prohibited without prior permission from the competent authority.
19. The contractor will strictly use commercial LPG cylinders with valid commercial gas connections obtained and maintained in the agency's name for all cooking operations. The use of domestic LPG cylinders, wood, coal, or any unauthorized fuel is prohibited. Unauthorized use shall attract immediate termination of the contract alongside penal action under applicable safety laws.
20. The contractor shall deploy adequate manpower for cooking, serving, cleaning and maintenance of hostel mess operations.
21. All the rules and regulations of the Government of Bihar are applicable for this tender.
22. The duly filled tender form purchased from the office, NCE CHANDI, along with all supporting documents and EMD must be sequentially arranged in the technical bid document.
23. The contractor shall not engage any child labour under any circumstances.
24. Nalanda College of Engineering, Chandi reserves the right to direct removal of any employee deployed by the contractor without assigning any reason.
25. The contractor shall not sublet or transfer the contract to any other agency/person for mess services.
26. Any damage caused to college property by the contractor or his employees shall be recovered from the contractor.
27. In case of poor food quality, a monetary penalty up to Rs. 2,500/- per day or 30% of that particular meal charge, as decided by the mess committee, may be imposed. Repeated violations may lead to contract termination and forfeiture of the Security Deposit.
28. The contractor shall not use the hostel premises for any purpose other than hostel mess operations.
29. Payment shall be released after submission of bills duly verified by the Hostel Warden.

*[Handwritten signature]*  
 16.10.20

30. A concession of 70% will be provided to the students in the mess fee for official holidays when the mess is closed by the college authorities, as well as if any student has been granted leave for more than 10 days continuously by HoD/Warden and approved by the Principal before availing the leave. In such case, only 30% of mess charge will be reimbursed to the mess contractor.
31. All disputes arising out of this contract shall be subject to the jurisdiction of courts located in Bihar only.
32. NCE Chandi reserves the right to amend, modify or cancel the tender process at any stage without assigning any reason.

### Technical and Qualifying Criteria

The bidder must fulfil the following eligibility conditions:

1. The bidder should have an average annual turnover of Rs. 35 Lakh during the last two financial years, i.e. 2024-25 and 2025-26. Supporting documents such as audited balance sheet, CA certificate, ITR, GST return shall be enclosed with the technical bid.
2. The bidder must submit the following documents:
  - (a) Valid PAN Card
  - (b) Valid GST Registration
  - (c) Valid FSSAI License
3. The bidder shall submit a self-declaration on non-judicial stamp paper only (Original copy) stating that the firm has never been blacklisted by any Government/Semi-Government / Private Institution.
4. The bidder should have a minimum of one-year experience in college hostel mess in Government / Private Institution or Universities. Experience of one year in servicing in hostel will be preferred. **Documentary proof of experience certificates must be released by head of institution only and should be enclosed in the technical bid.**
5. Copies of all supporting documents must be enclosed with the technical bid.
6. Financial bids of only technically qualified bidders shall be opened.

### Quality and Hygiene Standards

1. The contractor shall procure good quality food grains, vegetables, milk and other ingredients as approved by the mess committee.
2. Food shall be prepared and served under hygienic conditions.
3. Cooked food shall not be stored beyond the permissible duration, and stale food shall be disposed of immediately.
4. Kitchen utensils, crockery and dining facilities shall be maintained in clean and sanitised condition.
5. Adequate dustbins and waste disposal arrangements shall be ensured by the contractor.
6. Sufficient safety measures, including fire safety arrangements and first aid facilities shall be maintained in the mess premises.
7. The approved Menu and prescribed brands of raw materials should be followed strictly for serving food.

*9th*  
*16.10.20*

**ANNEXURE - III**  
**Nalanda College of Engineering, Chandi**  
**Mess Menu**

| Day              | Breakfast<br>(8:30 am to 10:00 am)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Lunch<br>(1:00 pm to 2:30 pm)                                                                                                                            | Tea<br>(evening) | Dinner<br>(8:00 pm to 9:30 pm)                                                                                                                              |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Monday</b>    | <ul style="list-style-type: none"> <li>• Aloo paratha + Dahi (Week 1)</li> <li>• Sattu paratha + Chutney (Week 2)</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <ul style="list-style-type: none"> <li>• Fried rice</li> <li>• Tadka</li> <li>• Mix Bhujia</li> <li>• Chips</li> </ul>                                   | • Tea            | <ul style="list-style-type: none"> <li>• Roti</li> <li>• Kabuli chana sabji</li> <li>• Suji halwa</li> </ul>                                                |
| <b>Tuesday</b>   | • Idli + Sambhar + Chutney                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <ul style="list-style-type: none"> <li>• Chawal + Roti</li> <li>• Rajma</li> <li>• Mix Bhujia</li> <li>• Salad</li> </ul>                                | • Lemon Tea      | <ul style="list-style-type: none"> <li>• Roti</li> <li>• Sewai + Seasonal sabji</li> </ul>                                                                  |
| <b>Wednesday</b> | <ul style="list-style-type: none"> <li>• Puri + Chana sabji</li> <li>• Jalebi (2 pcs)</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <ul style="list-style-type: none"> <li>• Chawal</li> <li>• Mix veg</li> <li>• Mix daal</li> <li>• Chips/Papad</li> </ul>                                 | • Tea            | <ul style="list-style-type: none"> <li>• Chicken (2 pcs) / Paneer (6 pcs)</li> <li>• Chawal</li> <li>• Mix daal</li> <li>• Roti</li> <li>• Salad</li> </ul> |
| <b>Thursday</b>  | <ul style="list-style-type: none"> <li>• Dahi + Soyabean sabji</li> <li>• Roti</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <ul style="list-style-type: none"> <li>• Roti</li> <li>• Kadi</li> <li>• Chawal</li> <li>• Mix Bhujia</li> <li>• Pakoda (4 pcs)</li> </ul>               | • Lemon Tea      | <ul style="list-style-type: none"> <li>• Normal Puri / Daal puri</li> <li>• Kheer</li> <li>• Chola</li> </ul>                                               |
| <b>Friday</b>    | <ul style="list-style-type: none"> <li>• Litti</li> <li>• Pyazz</li> <li>• Chana sabji</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | <ul style="list-style-type: none"> <li>• Roti</li> <li>• Mix daal</li> <li>• Chawal</li> <li>• Seasonal sabji</li> <li>• Salad</li> </ul>                | • Tea            | <ul style="list-style-type: none"> <li>• Egg (2 pcs) / Mushroom</li> <li>• Chawal</li> <li>• Roti</li> <li>• Mix daal</li> <li>• Salad</li> </ul>           |
| <b>Saturday</b>  | <ul style="list-style-type: none"> <li>• Masala dosa</li> <li>• Sambhar</li> <li>• Coconut chutney</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <ul style="list-style-type: none"> <li>• Khichri</li> <li>• Papad</li> <li>• Dahi</li> <li>• Choka</li> </ul>                                            | • Tea            | <ul style="list-style-type: none"> <li>• Roti</li> <li>• Rice</li> <li>• Chana daal tadka</li> <li>• Gulab jamun (2 pcs)</li> <li>• Bhujia</li> </ul>       |
| <b>Sunday</b>    | <ul style="list-style-type: none"> <li>• Chola bhatura</li> <li>• Pyazz</li> <li>• Aachar</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <ul style="list-style-type: none"> <li>• Chawal</li> <li>• Roti</li> <li>• Mix daal</li> <li>• Fish (2 pcs) / Paneer (6 pcs)</li> <li>• Salad</li> </ul> | • Tea            | <ul style="list-style-type: none"> <li>• Mix daal</li> <li>• Chawal</li> <li>• Roti</li> <li>• Seasonal sabji</li> </ul>                                    |
| <b>Note:</b>     | <ul style="list-style-type: none"> <li>• No seasonal sabji should be repeated.</li> <li>• Salad must include: Tamatar, Kheera, Pyazz, Beetroot, Gazar, Nimbu.</li> <li>• Prescribed brands will only be used for food material as given below:               <ul style="list-style-type: none"> <li>(a) Paneer: Sudha/Amul</li> <li>(b) Dahi (Sudha): Quantity 100g. Pure Dahi, No water should be added</li> <li>(c) Masala: Everest/MDH/Catch</li> <li>(d) Oil: Fortune Kachi Ghani /Dhara/Engine Brand/Saffola</li> <li>(e) Rice: 7 Star/Sona Masuri Rice/HMT Rice/Kolam Rice</li> <li>(f) Kheer/Rasagulla/Gulab Jamun: Only with Shuda/Amul Milk, Chhena/Khova. NO POWDER.</li> </ul> </li> </ul> |                                                                                                                                                          |                  |                                                                                                                                                             |

(Signature and Seal of the Bidder / Caterer)

