

**REQUEST FOR PROPOSAL (RFP)
OUTSOURCING OF DIET SERVICES (Dry, Liquid,
Cooked) FOR INDOOR PATIENTS OF SVPPGIP,
(Sishubhawan), Cuttack**

**OFFICE OF THE SUPERINTENDENT, S.V.P. P.G.INSTITUTE
OF PAEDIATRICS, CUTTACK, ODISHA**

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(To be downloaded from
Website www.svppgip.org)

LAST DATE FOR RECEIPT OF TENDER IS 22.06.2026 BY 5.30 PM
THROUGH SPEED/REGD. POST ONLY





DISCLAIMER

The information contained in this Request for Proposal (RFP) document or subsequently provided to bidder(s), in documentary form by or on behalf of the Tender Inviting Authority viz: Superintendent, SVPPGIP, Cuttack, under Department of Health & Family Welfare, Govt. of Odisha is provided to bidder(s) on the terms and conditions set out in this RFP document and any other terms and conditions subject to which such information is provided. This RFP document is not an agreement and is not an offer or invitation by the Tender Inviting Authority or its representatives to any other party. The purpose of this RFP document is to provide interested parties with information to assist the formulation of their proposal and detailed Proposal. This RFP document does not purport to contain all the information each bidder may require. Each bidder should conduct its own investigations and analysis and should check the accuracy, reliability and completeness of the information in this RFP document and obtain independent advice from appropriate sources. Tender Inviting Authority shall incur no liability under any law, statute, rules or regulations as to the accuracy, reliability or completeness of the RFP document. Tender Inviting Authority may in its absolute discretion but without being under any obligation to do so can update, amend or supplement the information in this RFP document.



NOTICE INVITING PROPOSAL

RFP/ Diet/ SVPPGIP, Cuttack/ Dated: **1st June 2026**

Detailed proposals are invited from eligible bidders for selection of the most suitable agency for supply of diet (dry, Liquid, Cooked) to indoor patients of SVPPGIP, Cuttack.

Schedule of Events

1	Period of Availability of Rf Document	From 2nd June-2026 to 23rd June-2026 (Downloadable from website: www.svppgip.org)
2.	Pre-bid Meeting	Date: 12th June 2026 , Time: 11.30AM Address: Office of the Superintendent, SVPPGIP, Cuttack-2 Address of Communication: Superintendent, SVPPGIP, Cuttack
3.	Last date for submission Proposal	Date: 23rd June 2026 , Time: 5.30 PM Address: Office of the Superintendent, SVPPGIP, Cuttack-2 <i>N.B: Proposals should be submitted through Speed post / Registered post only</i>
4.	Date, time and place of opening of proposal	a) Technical Proposal (Part A & B) Opening : 24th June-2026 at 4.00 PM at Office of the Superintendent, SVPPGIP, Cuttack-2 <i>(Bidders/ authorized representative may remain present the time of opening proposal.)</i>

SECTION 1 : SCHEDULE OF PROPOSAL SUBMISSION

Sl.	RFP Date	Name of Institution	Address for Submission of Proposal & Opening of Proposal	Last date & time of submission of Proposal	Date & time of Opening of Technical Proposal
	District: Cuttack				
1.	Diet / SVPPGIP, Cuttack/dated: 29th May-2026	SVPPGIP, (Sishubhawan) Cuttack	Office of the Superintendent, SVPPGIP, Cuttack, Chandini chowk, PIN- 753002	23rd June 2026 , Time: 5.30 PM	24th June-2026 at 4.00 PM



SECTION 2 - INSTRUCTIONS TO BIDDERS

2.1 Scope of Proposal

- (a) Interested bidders fulfilling the eligibility criteria may submit their bid to the Office of the Superintendent, SVPPGIP, Cuttack. The bids are to be submitted by speed post/ Registered post only addressed to the Superintendent, SVPPGIP, Cuttack. Detailed description of the objectives, scope of services, deliverables and other requirements relating to "Provisioning of Diet Services (Dry, Liquid, and Cooked) at SVPPGIP, Cuttack" is specified in this RFP. The manner in which the Proposal is required to be submitted, evaluated and accepted is explained in this RFP.
- (b) The selection of the Agency shall be on the basis of an evaluation by the "Tender Committee" through the Selection Process specified in this RFP. Bidders shall be deemed to have understood and agreed that no explanation or justification for any aspect of the Selection Process will be given and that the decision of the Superintendent, SVPPGIP, Cuttack is final without any right of appeal whatsoever;
- (c) The bidder shall submit its Proposal in the form and manner specified in this RFP. Upon selection, the agency shall be required to enter into an Agreement with the **Superintendent, SVPPGIP, Cuttack.**

2.2. Eligibility Criteria

The bidder should fulfil the following Eligibility Criteria:

- I. The bidder must be registered in India as a Company / Firm / Society / Trust OR SHG / SHG Federation and must have registration certificate under relevant Act / Rule of the State or Central Government.
- II. The bidder must have a registered / operating office in Odisha.
- III. The bidder must have minimum 3 years' experience in supply & management of diet services in Government or Pvt. Health Institutions / Other Govt. Institutions. The bidder shall furnish the details of the past performance in the required format (**Form T5**) supported with the work order/ contract copies.
- IV. In case of SHG/ SHG Federation, the Technical committee is to take decision in view of their past experiences (to be furnished in the required format(**Form T5**) supported with the work order/ contract copies) for at least minimum Two year experiences for preparation of Diet and supply in any Health / other institutions.
- V. The bidder must have minimum average annual turnover in diet services of Rs. 1 Crore per year during the last three financial years (2022-23, 2023-24 & 2024-25). In case of effective SHG / SHG Federation, the bidder must have minimum average annual turnover in diet services of Rs. 30 Lakhs per year during the last three financial years (2022-23, 2023-24 & 2024-25). The bidder has to furnish the details of their annual turnover in diet supply certified by a chartered accountant in the required format (**Form T4**) supported by Audit Report / audited Profit & Loss Statement (Tax Audit wherever it is applicable).
- VI. The Bidder must have valid labour registration certificate.



VII. The bidder must have PAN.

VIII. The bidder must have GST registration.

Note: ISO certification / Food License is not mandatory. However, bidders having ISO certification/ food license shall be given additional weightage In the evaluation criteria as mentioned in Section 5.

In case of a selected bidder, they will have to furnish the up to date food registration / license (if not having) from the authority of the concerned region within 10 days of Issue of notification award and before signing of contract

2.3. Proposal Submission:

Interested bidders fulfilling the eligibility criteria may submit their bid through Speed post/ Regd. Post only at Office of the Superintendent, SVPPGIP, Cuttack.

The proposal shall be submitted in two parts:

(1) Part A - Tender Document Cost, EMD as per format set out in RFP.

(2) Part B -Technical Proposal as per the format set out in RFP.


- (i) The Proposal shall be typed or written legibly in indelible ink and shall be signed by the authorized representative of the bidder
- ii) Any interlineations, erasures or overwriting shall be valid only if the person or persons signing the Proposal have put his/their initial, prior to submission of the same.

Note: There is no Financial Proposal to be submitted in the bid, as this, is a fixed cost based tender. Details of the fixed cost (Diet Rate) to be paid per patient per day has been mentioned at Section 3 - Terms of Reference.

2-4. Bid Document Cost:

The bidders shall have to furnish a bid document cost of Rs. 10000/- (Rupees ten thousand) only (non-refundable) in the shape of a Banker's cheque / Demand Draft from any Nationalized/ Scheduled Bank payable at Cuttack and in favour of "The Superintendent, S.V.P. P.G. Institute of Pediatrics, Cuttack".





In the absence of the bid document cost, the technical proposal of the bidder shall be rejected. There is no exemption in submission of bid document cost

2.5 Earnest Money Deposit.(EMD):

The bidder along with the technical proposal shall have to furnish Earnest Money Deposit (EMD) amounting to Rs 15,00,000-(Fifteen Lakhs only) (refundable) in the shape of Banker's cheque/ Demand Draft from any Nationalized/ Schedule Bank in favour of the **"The Superintendent, S.V.P. P.G. Institute of Pediatrics, Cuttack"** payable at Cuttack. In the absence of the EMD, technical proposal of the bidder shall be rejected.

In the absence of the EMD, technical proposal of the bidder shall be rejected. However, as per the Finance Department, Govt. of Odisha office Memorandum No. 21926 dated 12.8.2015 & MSME department Notification No-566 dated 24.01.2024, the local MSEs (Micro & Small entrepreneurs) registered with respective DICs, Khadi, Village, Cottage & Handicraft Industries, OSIC and NSIC are exempted from submission of EMD while participating in tenders of Govt. Departments and Agencies under its control. It is further clarified that the above exemption is applicable to local MSEs registered in Odisha only. This exemption to the local MSEs shall be applicable if the kind of service as required under this tender enquiry is clearly specified against the details of the service to be provided in their DIC / NSIC registration certificate (to be furnished in the technical bid).

The EMD shall be returned to unsuccessful bidders within a period of 4weeks from the date of announcement of the successful bidder.

2.6 Packing, Sealing and Marking of Proposal

(a) The Tender document cost & EMD (Cover A) and Technical Proposal (Cover B) must be inserted in separate sealed envelopes, along with applicants name and address in the left hand corner of the envelope and super scribed in the following manner.

- Cover-A - Tender Document Cost &. EMD for Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients, SVPPGIP, Cuttack
- Cover-B - Technical Proposal for Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients, SVPPGIP, Cuttack

(b) The two envelopes, i.e, envelope for Part-A, Part-B must be packed in a separate sealed outer cover, "C" and clearly super scribed with the following

- Proposal for **Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients, SVPPGIP, Cuttack.**

(c) **Content of the Proposal:**

I. Cover A (Tender Document Cost & EMD)

1. Bid document cost of Rs. 10000/- (Rupees ten thousand) only (non-refundable) in the shape of a Banker's cheque / Demand Draft from any Nationalized/ Scheduled Bank payable at Cuttack and in favour of **"The Superintendent, S.V.P. P.G. Institute of Pediatrics, Cuttack"**.



2. Earnest Money Deposit (EMD) amounting to Rs 15,00,000-(Rupees Fifteen Lakhs only) (refundable) in the shape of Banker's cheque/ Demand Draft from any Nationalized/ Schedule Bank in favour of the "The Superintendent, S.V.P. P.G. Institute of Pediatrics, Cuttack" payable at Cuttack.

II. Cover B (Technical Proposal)

The bidders are requested to submit a detailed technical proposal with respect to outsourcing of Diet Services (Dry, Liquid, Cooked) at SVPPGIP, Cuttack during the proposed contract period in conformity with the Terms of Reference forming part of this RFP.

1. Form T1 (Checklist)
2. Form T2 (Technical Tender Submission Form)
3. Photocopy of the Registration Certificate of the Agency
4. Photocopy of PAN
5. Photocopy of GST
6. Form T3 (Details of the Bidder)
7. Form T4 (Turnover certificate from the Chartered Accountant)
8. Photocopy of the audited Profit & Loss Statement in the last three financial years in support of the turnover certificate (2022-23, 2023-24 & 2024-25).
9. Form T5 - Relevant Experience Details In managing Diet Services, in State Govt, / Govt. of India institutions / Govt & Pvt. Hospitals during the last three years
10. Photocopies of work orders / contracts executed in support of the information furnished in Form T5
11. Form T6 - Affidavit certifying that the bidder is not blacklisted.
12. Any other details, the bidder like to include in the proposal.

2.7 Number of Proposals:

Interested bidders fulfilling the eligibility criteria may submit their bid to the Office of the Superintendent, SVPPGIP, Cuttack, which is mentioned in Section- 1: Schedule of Proposal Submission. Each bidder can submit only one proposal. Multi proposal from one bidder is liable for rejection.

2.8. Validity of Proposals:

The Proposal shall remain valid for 180 days after the date of bid opening. Any Proposal, which is valid for a shorter period, shall be rejected as non-responsive.

2.9 Cost of Proposal

The bidder shall be responsible for all of the costs associated with the preparation of their Proposals and their participation in the Selection Process. The concerned institution shall neither be responsible nor in any way liable for such costs, regardless of the conduct or outcome of the Selection Process.

2.10 Acknowledgement by the bidder

(a) It shall be deemed that by submitting the Proposal, the bidder has:

- I. made a complete and careful examination of the RFP;
- II. received all relevant information requested from the concerned Authority / Institution;

- III. acknowledged and accepted the risk of inadequacy, error or mistake in the information provided in the RFP or furnished by or on behalf of the concerned authority/ institution relating to any of the matters stated in the RFP Document:
 - IV. satisfied itself about all matters, things and information, necessary and required for submitting an informed Proposal and performance of all of its obligations there under;
 - V. acknowledged that it does not have a Conflict of interest; and
 - VI. Agreed to be bound by the undertaking provided by it under and in terms hereof.
- (b) The concerned authority shall not be liable for any omission, mistake or error on the part of the bidder in respect of any of the above or on account of any matter or thing arising out of or concerning- or relating to RFP or the Selection Process, including any error or mistake therein or in any Information or data given by the concerned authority.

2.11 Language:

The Proposal with all accompanying documents (the "Documents") and all communications in relation to or concerning the Selection Process shall be in English language and strictly as per the forms provided in this RFP. No supporting document or printed literature shall be submitted with the Proposal unless specifically asked for and in case any of these Documents is in another language, it must be accompanied by an accurate translation of the relevant passages in English, in which case, for all purposes of interpretation of the Proposal, the translation in English shall prevail.

2.12 Proposal Submission Due Date:

RFP filled in all respect must reach O/o the Superintendent, SVPPGIP, Cuttack at the address, time and date specified in the Section-1, Schedule of Proposal Submission, through Speed Post / Regd. Post only. If the specified date for submission of RFPs is declared as a holiday, the RFPs will be received up to the stipulated time on the next working day.

2.13 RFP Opening:

- a. The O/o Superintendent, SVPPGIP, CUTTACK will open all Proposals, in the presence of bidders or their authorized representatives who choose to attend, at the location, date and time mentioned.
- b. The bidder/their authorized representatives who will be present shall sign in a register as evidence of their attendance.
- c. In the event of the specified RFP opening date being declared a holiday, the RFPs shall be opened at the stipulated time and location on the next working day.

SECTION 3 - TERMS OF REFERENCE

3.1 Modalities of Diet Service:

- 1. The successful bidder [also referred here as the agency or outsourced agency] would establish its kitchen setup with all required infrastructure & kitchen equipment and operate from the campus of



- the SVPPGIP, CUTTACK. The space and water supply required to setup the kitchen shall be provided by the concerned health facility to facilitate the smooth operation of the agency.
2. The agency would supply diet adhering to the quality, norms specified by the health institution. The agency should also provide diet (Dry, Liquid, Cooked) as per the indent placed by the health Institution keeping in mind the diet requirement of patients.
 3. The agency would recruit required number of staffs for serving so that diet (Dry, Liquid, Cooked) can be supplied to the indoor patients in time at the bedside of the patient in presence of Nursing Officer/ I/c of the concerned ward.
 4. The agency would take up free health checkup of the serving staff from time to time and the agency should ensure that proper care is taken in this regard. List of personnel with their AADDHAR card copy should be submitted to the office positively.
 5. The maintenance of the kitchen an equipment's would be the responsibility of the Agency and the Agency should ensure the proper care is taken in this regard.
 6. The agency would be responsible for procurement of different items required for serving diet and storing it properly. The health institution would not be responsible for any loss of procured Items.
 7. Perishable items would be supplied / procured on daily basis and for that supplier / suppliers would be identified jointly by the designated person of the health institution and the outsourced agency.
 8. The Health institution would have the right, to monitor the quality of items purchased and used in the diet supply process.
 9. The agency would prepare and update the accounts details and maintain other related documents that are required for reimbursement of the expenses on monthly basis. In case of incomplete documents, the Hospital Administration would not reimburse the incurred cost. The documents to be prepared should be supplied by the health institution beforehand and maintained by the agency on daily basis. The financial and non-financial documents would be subject to audit.
 10. The behavior of the staff of the agency towards the patients/attendants should be conducive and disciplinary action would be taken by the Hospital Administration against the staffs of the said agency violating the behavioral norm in consultation with the concerned agency.
 11. The agency would be responsible to make alternative arrangements in cases of situations such as staff strike, local strike [Bandh/Hartal] etc. ensuring that the patients get diet in the appropriate time.
 12. The agency would be abided by different Government notifications, circulars, written instructions etc. published from time to time with regard to the subject. In case of requirement, the hospital administration would provide required clarity to the agency on the related notification, circular etc.
 13. For any grievance, the agency would approach to the Superintendent, SVPPGIP, Cuttack in person and appraise them in written about the problem. It is the responsibility of the Hospital Administration to comply with the grievance and solve it within a maximum of one month time and decision should be communicated to the agency in the written form.
 14. Any dispute arising in the process of managing the diet supply, both the party i.e. the outsourced and the hospital administration should discuss and take appropriate decision that is mutually agreeable.
 15. The outsourced agency would provide uniform embedded with its logo to all the staff recruited by the agency, The agency would ensure that the recruited staff attend their duty with clean uniform and

keep in themselves neat and clean while on duty. Uniform with identity card is a must at the time of distribution of diet to the patient for their identity & security purpose.

16. The hospital administration reserves the right to cancel or renew the contract of the outsourced agency with prior notification of 30 days without assigning any reason thereof. The same condition is also applicable for the outsourced agency in case the agency wants to quit its service.
17. The payment of bills towards diet supply shall be made as per the availability of funds exclusively under Head "DIET". In case of non-availability of funds under the head, the party should be able to bear delay in payment and continue the service for a period of at least three months.
18. The Agency would manage the kitchen waste in a scientific manner with ue consultation with the Hospital Aministration.

Note- The Authority reserves rights to consider the rate with due approval in tender & purchase committee to implement the new rate if any arises out of any revision of rate made by the Government of Odisha for such purpose. For such case, the approved vendor shall have to apply and will be placed in tender and purchase committee with due regards to the recommendation of Diet Vigilance Committee in this respect.

3.2 Category of Diet & its Price.

As per Government Resolution No. HFW-SCH-NRHM-0015-2018- 29712/H Dated 10/10/2025, the following category of Diet shall be provided to the indoor patients of all Government Health Institutions:

Sl.	Category of Diet	Proposed Diet Rate* per Patient (Breakfast, Lunch & Dinner) per day (In Rs.)
1	General Diet	127/-
2	Paediatrics Diet	110/-
3	Dry Diet	110/-
4	Liquid Diet	127/-
5	High protein Diet for TB/ Cancer/ Burn patients	138/-
Sl.	Category	Proposal Diet Rate per Patient per day (In Rs.)
1.	Dry Diet	95/-




Note: The Diet Rate per patient per day (Breakfast, Lunch & Dinner) to be paid to the outsourcing agency shall include all costs relating to food stuffs, raw vegetable, Spices, Edible Oils for cooking, fuel (LPG), Stove burners, cooking, distribution & cleaning, kitchen equipment, utensils, stainless steel diet trays for patients, food trolleys, manpower cost for cooking / distribution/ cleaning and service charges.

3.3 Category of Diet & it's Food Stuff

1. General Diet

Full diet/normal diet menu for adult male /female/child above 10 years@Rs 127/-/day/patient

Full diet-This is a normal diet modified from the balanced diet recommended by ICMR .It can be used for an adult patient(male& female) and children above10 years, who admitted in a hospital and does not need any dietary modification.

Food stuff	Vegetarian Quantity in gms	Non -vegetarian Quantity in gms
Cereals	375	375
Pulses	75	75
Green leafy vegetables	100	100
Other vegetables	200	200
Roots and tubers	200	200
Fruits	100	100
Milk	500	250
Egg		100
Curd	100	





sugar	20	20
oil	25	25

Days	Breakfast 7.30a.m-8a.m	Lunch 1p.m-2p.m	Dinner 8p.m-9p.m	CHO	PROTEI N	FAT	CALORIE
Sunday	Idli,Sambar,Fruit, Idli-4nos Sambar- 1/2bowl Idli mix- 100gms Refined oil-5gms Fruit- 100gms(apple- 1/orange-1/banana- 2)	Rice/roti(5nos),Dal ,boiled egg/ chole paneer, curry/curd- 100gms(packed),mix veg or single veg curry/fry/bharta&green leafy veg fry. 1.Rice/atta-150gms 2.Dal(arhar)-30 gms 3.Mixed vegetable- 100gms 4.Potato-100gms 5.Boiled Egg(hen) –two ORchole-30gms,paneer- 20gms/curd-100gms 6.Green leafy veg/cabbage-100gms 7.Sugar-10gms(sachet) 8.oil-10gms	Rice/roti(4nos),Dalma ,soya chunks potato curry &milk(packed) 1. Rice/atta-125gm 2. Dal(moong)-25 gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. sugar-10gms(sachet) 6.milk-250ml 7.oil-10gms 8 .soya chunks-25gms				
Monday	Sujiupma,alumatar curry/dalma,Fruit, mi lk(packed) Suji-100gms Potato-20gms Matar/buta/arhar- 20gms Oil-5gms Fruit(apple- 1/orange- 1/banana-2)- 100gms Milk-250ml Sugar- 10gms(sachet)	Rice/roti(5nos),Dal,mixed veg curry/fry/bharta, paneercurry,greenleafy veg/cabbage fry 1.Rice/atta-150gm 2. Dal(moong/arhar)-30 gms 3. Mixed vegetable-100gms 4.Potato-100gms 5.Paneer-50gms 6.leafy veg/cabbage- 100gms 7.oil-10gms	Rice/roti(4nos),Dalma,r ajma potato curry,milk(packed) 1.Rice/atta-125gms 2.Dal(arhar)-25gms 3.Mixed vegetable- 100gms 4.Potato-100gms 5.Rajmah-25gms 7.milk-250ml 8.sugar—10gms(sachet) 9.Oil-10gms				
Tuesday	Chudasantula,alu mat ar curry/dalma,Fruit, mi lk(packed)	Rice/roti(5nos),Dal,chole potato curry,mix vegetable curry/fry/bharta,greenlea	Rice/roti(4nos),Dalma ,soya chunks potato curry,milk(packed) 1.Rice/atta-125gm				

		fy veg/cabbage fry .				
Chuda-100gms						
Potato-20gms	1.Rice/atta-150gm		2.Dal(buta)-25 gms			
Matar/buta/arhar -	2.Dal(arhar)-30 gms.		3.Mixed vegetable-			
20gms			100gms			
Fruit(apple-	3.Mixed vegetable-		4.Potato-100gms			
1/orange-	100gms		5.- soya chunks-			
1/banana-2)-	4.Potato-100gms		25gms			
100gms						
Milk-250ml	5.chole-50gms		6.milk-250ml			
Sugar-10gms(6.leafy veg/cabbage-		8.sugar-10gms(
sachet-)	100gms		sachet)			

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	Oil-5gms	7.oil-10gms				
Wednesday	Semaiupma,alumat ar curry/dalma, Semai-100gms Potato-20gms Mata/buta/arhar r-20gms Fruit(apple-1/orange-1/banana-2)-100gms	Rice/roti(5nos),Dal , egg curry/chole paneer curry/curd-100gms (packed,mix veg or single veg curry/fry/bharta&green leafy veg fry. 1. Rice/atta-150gms 2. Dal(arhar)-30gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. Chicken-100gms or chole-30gms, paneer-20gms/curd-100gms 6. Green leafy veg/cabbage-100gms 7. Sugar-10gms(sachet) 8. 8.oil-10gms	Rice/roti(4nos), dalma, rajma potato curry & milk(packed) 1.Rice/atta-125gm 2.Dal(moong)-25 gms 3.Mixed vegetable-100gms 4.Potato-100gms sugar-10gms(sachet) 5.milk-250ml 6.oil-10gms 7.rajma-25 gms			
Thursday	Chudasantula,alumat ar curry/dalma,Fruit, milk(packed) Chuda-100gms Potato-20gms Mata/buta/arhar-20gms Fruit(apple-1/orange-1/banana-2)-100gms Milk-250ml	Rice/roti(5nos),Dal,p aneercu rry,mix vegetable curry/fry/bharta,green leafy veg/cabbage fry . 1. I.Rice/atta-150gm 2. Dal(arhar)-30gms. 3. Mixed vegetable-100gms 4. Potato-100gms 5. 5.paneer-50gms	Rice/roti(4nos),Dalma,chole potato curry,milk(packed) 1.Rice/atta-125gm 2.Dal(buta)-25 gms 3.Mixed vegetable-100gms 4.Potato-100gms 5.-chole-25gms 5.milk-250ml			





	Sugar-10gms(sachet-) Oil-5gms	6.leafy veg/cabbage-100gms 7.oil-10gms	6.sugar-10gms(sachet)			
Fri day	Idli,Sambar,Fruit, mil k(packed) Idli-4nos Sambar-1bowl Fruit(apple-1/orange-1/banana-2)-100gms Milk-250ml Oil-5gms Sugar-10gms(sachet)	Rice/roti(5nos),Dal ,egg curry/ chole paneer curry/curd-100gms(packed),mix veg or single veg curry/fry/bharta&green leafy veg/cabbage fry. 1. Rice/atta-150gms 2. Dal(arhar)-40gms 3. Mixed vegetable-100gms 4. 4.Potato-100gms 5. 5.Egg(hen) – two OR chole -30gms,paneer-20gms/curd-100gms 6. 6.Green leafy veg/cabbage-100gms 7. 7.oil-10gms	Rice/roti(4nos),Dalma,soyachunks potato curry &milk(packed) 1. Rice/atta-125gms 2. Dal(arhar)-35gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. 5.sugar-10gms(sachet) 6. 6.milk-250ml 7. 7.oil-10gms 8. 8.soyachunks-25gms			

P.P

Pankaj

Saturday	Sujiupma,alumatar curry/dalma,Fruit, mi lk(packed) Suji-100gms Potato-20gms Mata/buta/arhar- 20gms Oil-5gms Fruit(apple- 1/orange- 1/banana-2)- 100gms Milk-250ml Sugar- 10gms(sachet)	Rice/roti(5nos),Dal,mix ed veg curry/fry/bharta, paneercurry.greenleafy veg/cabbage fry 1. Rice/atta-150gm 2. Dal(moong/arha r)-30 gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. Paneer-50gms 6. .leafy veg/cabbage- 100gms 7. oil-10gms	Rice/roti(4nos),Dalma,raj ma potato curry,milk(packed) 1. Rice/atta- 125gms 2. Dal(moong))- 25gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. Rajma-25gms 6. milk-250ml 7. sugar—10gms(sachet) 8. Oil-10gms				
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Note: The diet menu is suggestive and may change as per the availability of the proposed item. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.

If patient takes curd 100gms instead of two nos of eggs then 250ml of milk will be supplied in breakfast Rice-parboiled

Dal-Arhar&mung

Oil-Refined & mustard

Wheat flour (atta)-(whole

wheat) Curd should be fresh

Salt(iodized) should be used in the

preparation. Lemon-1/2 piece may be

given in lunch

N.B-After preparation with the amount given, measurement will be finalized for distribution.

(Bidder's Signature with seal)




2 : Diet Menu

Cardiac Diet Menu @Rs95/-/day/patient

CARDIAC DIET(Low calorie, low fat, high fibre, low sodium)

Food stuff	Vegetarian	Non vegetarian
Cereals	200	200
Pulses	70	70
oil	15	15
Green leafy vegetables	200	200
Other vegetables	200	200
Roots & tubers	50	50
Citrus fruits & tomato	200	200
Milk	500	250
Egg white		Egg-1

Dr. [Signature]

[Signature]

Days	Breakfast 7.30a.m-8a.m	Lunch 1p.m-2p.m	Dinner 8p.m-9p.m	C H O	PROTEIN	FAT	CALORIE
Sunday	Semaikhir, Fruit, Semai-50 gms Milk-250ml Fruit(apple-1/orange-1/banana-2)-100gms sugar-20gms	Rice/roti(3nos)-, Dal, mix veg soyabean curry egg white & green leafy veg fry. 1. Rice/atta-75gms 2. Dal(arhar)-35gms 3. soyabean-50gms 4. Mix veg-100gms 5. Potato-25gms 6. 7.Green leafy veg/cabbage-200gms 7. 6.oil-10gms	Roti, dalma, veg curry tomato -1 1. Atta-75gms(3nos of roti) 2. Dal(moong/arhar)-35 gms 3. Mixed vegetable-100gms 4. Potato-25gms 5. oil-5gms 6. Milk-250ml 7. Tomato-100gms(salad)				1648
Monday & Thursday	Suji upma, matar curry, Fruit & milk (packed) Suji-75gms Matar-50gms Oil-5gms Fruit(apple-1/orange-1/banana-2)-100gms Milk-250ml	Rice/roti(3nos)-, Dalma, veg chole curry & green leafy veg fry. 1. Rice/atta-75gms 2. Dal(arhar)-35gms 3. vegetable-100gms 4. chole -20gms 5. Green leafy veg/cabbage-200gms 6. 6 oil-5gms 7. potato-25gms. 8. Tomato-100gms(salad)	Roti, Dalma, veg fry & milk (packed) 1. Atta-50gms(2nos of roti) 2. Dal(moong/arhar)-35 gms 3. Mixed vegetable-100gms 4. oil-5gms 5. Milk-250ml 6. potato-25gms.				

Chif

Arora

Wednesday	Sujikhir, fruit Suji-75gms Sugar-20gms Milk-250ml Fruit (apple-1/orange-1/banana-2)-100gms	Rice/roti(3nos)-, Dal, mix veg soyabean curry egg white & green leafy veg fry. 1. Rice/atta-75gms 2. Dal(arhar)-35gms 3. soyabean-50gms 4. Mix veg-100gms 5. Green leafy veg/cabbage-200gms 6. oil-10gms 7. potato-25gms	Roti, dalma, veg fry/bharta & 1. Atta-50gms(2nos of roti) 2. Dal(moong/arhar)-30gms 3. Mixed vegetable-100gms 4. milk-250ml 5. oil-5gms 6. tomato-100gms(salad) 7. potato-25gms				
Tuesday & Saturday	Chudasantula/bunmat ar curry, Fruit, milk (packed) Chuda/bun-75gms Matar-30gms Milk-250ml Oil-5gms Fruit (apple-1/orange-1)-100gms	Rice/roti, Dalma veg bharta & green leafy veg fry 1. Rice/atta-75gms 2. Dal(arhar)-35gms 3. Mixed vegetable-100gms 4. Potato-25gms 5. Veg-100gms 6. leafy veg/cabbage-200gms	Roti, Dalma, mix veg fry/bharta, milk (packed) 1. Atta-50gms(2nos of roti) 2. Dal(moong/arhar)-30gms 3. Mixed vegetable-100gms 4. Potato-25gms 5. oil-5gms 6. milk-250ml				

MP

Amie

		7.oil-5gms				
		8. tomato(salad)				
Friday	Semaikhir,Fruit, Semai-75 gms Milk-250ml Fruit(apple-1/orange-1/banana-2)-100gms sugar-20gms	Rice/roti(3nos)-,Dal ,mix veg soyabean curry ,boiled egg white&green leafy veg fry. 1. Rice/atta-75gms 2. Dal(arhar)-35 gms 3. soyabean-50gms 4. Mix veg-100gms 5. Green leafy veg/cabbage-200gms 6. oil-10gms 7. Egg-1 8. potato-25gms	Roti,dalma,veg curry, tomato - 1&milk(packed 1. Atta-50gms(2nos of roti) 2. Dal(moong/arhar)-35 gms 3. Mixed vegetable-100gms 4. oil-5gms 5. Milk-250ml 6. potato-25gms 7. tomato(salad)			

Note: The diet menu is suggestive and may change as per the availability of the proposed item. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.

N.B-After preparation with the amount given, measurement will be finalized for distribution.

Milk-DTM

Rice-parboiled

Dal-arhar&mung

Oil-Refined& mustard

Wheat flour(atta)-(whole wheat)

Salt(iodized) should be used in the preparation.

Lemon-1/2 piece may be given in lunch

N.B-After preparation with the amount given, measurement will be finalized for distribution.

(Bidder's Signature with seal)

Diet Menu For Acute Renal Failure @Rs95/-/Day/Patient.

Low protein ,low sodium, low potassium diet Protein given should be of good quality to minimize work load of kidneys Adequate calories to prevent utilization of protein for energy.

	Table-1	Diet by protein requirement	
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Sl no		Food items	Quantum
A	20 gms protein diet	Milk and milk products	200ml
		Egg/paneer	One/30gms
		Cereals	50gms
		Potato or root vegetable	100gms
		Other vegetables	100gms
		Sago	100gms
		Arrowroot powder	100gms
		Cooking fat	25gms
		Sugar	75gms
		Approx Nutritive value	
		Calories	1900
		Protein	20gms
		Fat	60gms
		Carbohydrate	320gms
		Sodium	136gm
		potassium	922mg
		Note Sugar can be increased as the diet aims at providing enough calories. use of salt during cooking is to be avoided All green leafy vegetables and potato should be boiled and water is to be discarded.	

Q.P.

h. sh

	Table-1	Diet by protein requirement	
Sl no		Food items	Quantum
B	30 gms protein diet	Milk and milk products	250ml
		Egg	One
		paneer	75gms
		cereals	100gms
		Potato or root vegetable	100gms
		Other vegetables	100gms
		Fruit	100gms
		Sago	100gms
		Arrowroot powder	100gms
		Cooking fat	25gms
		Sugar or glucose	50gms
		Approx Nutritive value	
		Calories	2070
		Protein	30gms
		Fat	70gms
		Carbohydrate	330g
		Sodium	225g
		potassium	1545mg
		Note Sugar can be increased as the diet aims at providing enough calories. use of salt during cooking is to be avoided Allgreen leafy vegetables and potato should be boiled and water is to be discarded.	

R.P.

Arato

Table-1		Diet by protein requirement	
Sl no		Food items	Quantum
c	40 gms protein diet	Milk and milk products	350ml
		Egg	One
		paneer	30gms
		cereals	300gms
		Potato or root vegetable	100gms
		Other vegetables	150gms
		Sago	50gms
		Arrowroot powder	100gms
		Cooking fat	25gms
		Sugar or glucose	50gms
		Approx Nutritive value	
		Calories	2155
		Protein	40gms
		Fat	75gms
		Carbohydrate	330g
		Sodium	230g
		potassium	1552mg
		Foods to avoid in Renal disorder	

Q.11

Ans

		<ol style="list-style-type: none"> 1. Extra milk or milk product 2. Meat ,fish, chicken ,extra egg etc 3. pulses,extra cereal ,legumes ,peas ,beans 4. Dry fruits, peanut, coconut, cashew nut,& other nuts 5. Cakes, Pastries, jam, jellies. 6. squash,lemon,fruit juices 7. 7vegetables which are rich in protein ,sodium, and potassium such as dried peas, spinach. 	
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(Bidder's Signature with seal)

Diet Menu For Diarrhoea@Rs95/-/day/patient

Bland diet-A bland diet is a diet which is non irritating chemically and mechanically and which inhibits Gastric secretion.it can be used for gastric and duodenal ulcer.with slight changes and reduction in fibre ant fat content it can also be used for diarrhea and ulcerative colitis.

Food stuff	Amount in gms
cereals	150
White bread	80
pulses	40
Other veg	100
Roots & tubers	75
fruits	200
Milk	500
Sugar	30
Oil-	20

Menu For Diarrhoea




Days	Breakfast	Lunch	Dinner	C H O	PROTEIN	CALORIE
Sunday	Sago khir, Fruit Sago-100gms milk-250ml sugar-30gms banana/pomegranate-100gms	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti, dalma, milk(packaged) White bread/atta-80gms Dal-15gms Veg-100gms Potato-25gms banana/pomegranate-100gms Milk-250ml Potato-25gms Oil 10gms		50	1676

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Amto

Monday	Chudakhir,banana chuda-100gms milk-250ml sugar-30gms banana/pomegranate- 100gms	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms banana/pomegranate- 100gms Milk-250ml Potato-25gms Oil 10gms				
Tuesday	Rice-khir Rice-100gms milk-250ml sugar-30gms banana/pomegranate- 100gms	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms banana/pomegranate- 100gms Milk-250ml Potato-25gms Oil 10gms				
Wednes day	Sago khir, banana Sago-100gms milk-250ml sugar-30gms banana-2(150gms)	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms banana/pomegranate- 100gms Milk-250ml Potato-25gms Oil 10gms				
Thurs day	Chudakhir,banana chuda-100gms milk-250ml sugar-30gms banana-2(150gms)	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms				




		curd(packed)-100gms	banana/pomegranate-100gms Milk-250ml Potato-25gms				
Friday	Rice-khir Rice-100gms milk-250ml sugar-30gms banana-2(150gms)	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms banana/pomegranate-100gms Milk-250ml Potato-25gms Oil 10gms				
Saturday	Chudakhir Chuda-100gm milk-100ml sugar-30gms	Khichdi-boiled potato, fresh curd(packed) Rice-50gms Moong dal-25gms Potato-50gms Oil 10gms curd(packed)-100gms	White bread/roti,dalma,milk(packe d) White bread/atta-80gms Dal-15gms Veg-100 gms Potato-25gms banana/pomegranate-100gms Milk-250ml Potato-25gms Oil 10gms				

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Note-This diet menu is suggestive may change as per the availability of the proposed items. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality

N.B-After preparation with the amount given, measurement will be finalized.

(Bidder's Signature with seal)

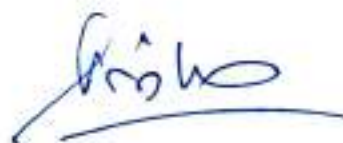
(Liquid Diet)

Daily Full liquid & ryles tube diet @Rs127/-/day/patient

Sl no	Time	Items to be served amount-250ml	
1	7 A.M	Custard/chuda/chatua powder-as required with milk-250ml & sugar-20gms	
2	9A.M	Fruit juice (pomegranate /pineapple/orange/apple)/ apple shake(milk-250ml),sugar-20gms	
3	11A.M	Bread-2 slices/chudapowder/chatua, milk -250ml&sugar-20gms	
4	1P.M	Rice-10gms dal-10gms cooked & strained . 5gms of butter will be added in it.	
5	4P.M	Soup(Mixed vegetables-200gms, boiled and strained)	
6	8P.M	Roti with milk-250ml(soaked and strained)sugar-20gms (added)	

Daily menu for Full liquid & ryles tube diet(diabetic) for adult male /female/child above 10 years@Rs127/-/day/patient

Sl no	Time	Items to be served amount-200ml
1	7 A.M	Mandia/chatua powder-10gms with milk-250ml cooked & strained
2	9A.M	Fruit juice (apple)/shake,milk-250ml
3	11AM	Bread-2slices/chatua,milk -250ml&sugar-20gms
4	1PM	Roti, dal cooked & strained with 5gms butter
5	4PM	Vegetable soup-250ml
6	8PM	Roti with milk-250ml(soaked and strained)

Daily menu for Full liquid & ryles tube diet (high protein) for adult male /female/child above 10 years
@Rs138/-/day/patient

Sl no	Time	Items to be served amount-250ml
1	7 A.M	Custard/chuda/chatua powder with -250ml & sugar
2	9A.M	milk -250ml with white of two eggs
3	11A.M	Mixed vegetable soup with processed cheese 200gms boiled and strained
4	1P.M	roti dal cooked & strained with 5gms butter
5	4P.M	Whey water-250ml
6	8P.M	Roti with milk soaked and strained

Note-This diet menu is suggestive may change as per the availability of the proposed items. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality
N.B-After preparation with the amount given, measurement

will be finalized (Bidder's Signature with seal.

DIET MENU FOR THE YEAR 2026-2027 (cooked diet)
Pediatric diet menu for child (6 months to 3years) @Rs110/-/day/patient

Days	Breakfast 7.30a.m-8 a.m	Lunch 1pm-2pm	Dinner 8p.m-9p.m	CHO	PROTEIN	FAT	CALORIE
Sunday	Semaikhir semai-100gms milk-250ml sugar-30gms Banana-1	Khichdi, mashed potato&egg Rice -80gms Mung dal-25gms Mixed veg-100gms Potato -50gms Egg(boiled)-one	Milk-250ml Roti -2				
Monday	sujikhir-	Rice,dalma, mashed potato&	Milk-250ml Roti -2				





Tuesday	Chudakhir Chuda -100gms sugar-30gms milk-250ml Banana-1	Egg(boiled)-1 Khichdi mashed potato&egg Rice -80gms Mung dal- 25gms Mixed veg-100gms Potato -50gms Egg(boiled)-1	Milk-250ml Roti -2 Sugar-10gms				
Wednes day	Chatuakhir Chatua-100gms Milk-250ml Sugar-30gms Banana-1	Rice,dalma, mashed potato&egg Rice -80gms Mung dal-25gms Mixed veg-100gms Potato -50gms Egg(boiled)-1	Milk-250ml Roti - 2 Sugar-10gms				
Thurs day	Rice khir rice -100gms sugar-30gms milk-250ml Banana-1	Khichdi, mashed potato&egg Rice -80gms Mung dal-25gms Mixed veg-100gms Potato -50gms Egg(boiled)-1	roti-2nos milk- 250ml Sugar-10gms				
Fri day	sujikhir - suji-100gms sugar-30gms milk-250ml Banana-1	Rice,dalma mashed potato&egg Rice -80gms Mung dal-25gms Mixed veg-100gms Potato - 50gms Egg(boiled)-1	Milk-250ml Roti -2nos Sugar-10gms				
Satur day	Chudakhir chuda-100gms sugar-30gms milk-250ml Banana-1	Khichdi, mashed potato&egg Rice -80gms Mung dal-25gms Mixed veg-100gms Potato -50gms Egg(boiled)-1	Milk-250ml roti- 2nos Sugar-10gms				

NB: Attending mother of the child below six months would be provided with normal diet if the child dependent upon mother milk.

NB: It is on principle decided that the children above 10years are also entitled for normal adult diet as they are in growing stage





Note: The diet menu is suggestive and may change as per the availability of the proposed item. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.
 N.B-After preparation with the amount given, measurement will be finalized for distribution.

(Bidder's Signature with seal)

DIET MENU FOR THE YEAR 2026-2027 (cooked diet)

Pediatric diet menu @Rs110/-/day/patient

Diet for children-This is a normal diet for children modified from the balanced diet recommended by ICMR. It can be used for children up to (4 to 9 years)patients admitted in a hospital who does not need any dietary modification

Food stuff	vegetarian	Non vegetarian
Cereals	180	180
Pulses	60	60
Green leafy vegetables	100	100
Other vegetables	100	100
Roots and tubers	100	100
Fruits	100	100
Egg		50
Curd	100	
Sugar	30	30
oil	20	20
milk	500	250

Days	Breakfast 7.30a.m-8 a.m	Lunch 1pm-2 pm	Dinner 8p.m-9 p.m	CHO	PROTEI N	FAT	CALO RIE
Sunday	Semai khir fruit Semai-50gms Milk-250ml Sugar-30gms	Rice/roti, dalma, egg curry/curd (packed), leafy veg/cabbage fry Rice/atta-80gms Dal-30gms Mixed vegetable- 50gms	Rice/roti, dalma Rice/atta-50gms Dal-30gms Mixed vegetable- 50gms		53.8	20.5	1838





	Oil 5gms Fruit-100gms (apple-1/orange-1/banana-2)/guava-1/mango-1)	Potato-50gms Egg-1/curd-100gms Green leafy vegetables-100gms Oil-10gms	Potato-50gms Oil-5gms				
Monday & Thursday	Uppama, alu matar, milk (packed), fruit Semai-25gms Matar-20gms Potato-20gms Oil-5gms Milk-250ml Sugar-30gms Fruit-100gms (apple-1/orange-1/banana-2)/guava-1/mango-1)	Rice/roti, dalma, alu soya bean curry, curd (packed), leafy veg/cabbage fry Dai-30gms Mixed vegetable-50gms Potato-50gms Soyabean-25gms curd-100gms Green leafy vegetables-100gms Oil-10gms	Rice/ roti, dal, mix veg curry milk(packed) Rice/atta-50gms Dal-30gms Mixed vegetable-50gms Potato-50gms Oil-5gms Milk-250ml				

Asif

Arko

Wednesday	Semai khir fruit Semai-50gms Milk-250ml Sugar-30gms Oil 5gms Fruit-100gms (apple-1/orange-1/banana-2)/guava-1/mango-1)	Rice/roti, dalma, egg curry/chole paneer, leafy veg/ cabbage fry Rice/atta-80gms Dal-30gms Mixed vegetable- 50gms Potato-50gms Egg-1/chole—30gms, paneer-20gms Green leafy vegetables-100gms Oil-10gms	Rice/roti, dal, mix veg curry Rice/atta-50gms Dal-30gms Mixed vegetable- 50gms Potato-50gms Oil-5gms				
Tuesday & Saturday	Chuda santula/ bun, alu matar, milk (packed), fruit Chuda/bun-50gms Matar-20gms Potato-20gms Oil-5gms Milk-250ml Sugar-30gms Fruit-100gms (apple-1/orange-1/banana-2)/guava-1/mango-1)	Rice/roti, dalma, alu soy ab ean curry, curd (packed), leafy veg/cabbage fry Rice/atta-80gms Dal-30gms Mixed vegetable- 50gms Potato-50gms Soyabean-25gms curd-100gms Green leafy vegetables-100gms Oil-10gms	Rice/roti, dalma milk(packed) Rice/atta-50gms Dal- 30gms Mixed vegetable-50gms Potato-50gms Milk-250ml Oil-5gms				
Fri day	Semaikhir fruit Semai-50gms Milk-250ml Sugar-30gms Oil 5gms Fruit-100gms (apple-1/orange-1/banana-2)/guava-1/mango-1)	Rice/roti, dalma, egg curry/curd(packed),lea fy veg/cabbage fry Rice/atta-80gms Dal-30gms Mixed vegetable- 50gms Potato-50gms Egg-1/curd-100gms Green leafy vegetables-100gms Oil-10gms	Rice/roti, dalma Rice/atta-50gms Dal-30gms Mixed vegetable-50gms Potato-50gms Oil-5gms				





Note: The diet menu is suggestive and may change as per the availability of the proposed item. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.
 If patient takes **curd** instead of **egg** then milk -250ml will be given in dinner.
 N.B-After preparation with the amount given, measurement will be finalized

for distribution. (Bidder's Signature with seal)

DIET MENU FOR THE YEAR 2026-2027 (cooked diet)
DIET MENU FOR JAUNDICE PATIENT @95/- PER PATIENT PER DAY
 (Low fat, low protein, high carbohydrate) diet

Food Stuff	vegetarian
Cereals	350
Pulses	50
Green leafy vegetables	50
Other vegetables	200
Roots and tubers	100
Fruits	100
Curd	100
Sugar	20
oil	20

DAY	BREAKFAST 7.30am-8am	LUNCH 1pm-2pm	DINNER 8pm-9pm
Sunday	Semai upama with vegetables, fruit (seasonal) Semai-100gms Vegetable -50gms Fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dal, mixed veg curry & fresh curd (packed) Rice-150gms Dal (moong/arhar)-25gms Vegetables-100gms Potato-50gms Mustard oil-10gms Curd-100gms	Rice/Roti, dalma & potato curry Rice/atta-100gms Dal-25gms Vegetables-50gms Potato-50gms Potato-100gms Refined/mustard oil-5gms
Monday & Thursday	Uppama, potato curry & fruit (seasonal) Suji-50gms Semai-50gms Potato-50gms Matar-20gms & oil-5gms fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dalma, leafy veg /cabbage fry & fresh curd (packed) Rice-150gms Dal (moong/arhar)-25gms Vegetables-100gms Potato-50gms	Rice/Roti, dalma & potato curry Rice/atta-100gms Dal-25gms Vegetables-50gms Potato-50gms Potato-100gms

		Mustard oil-10gms Curd-100gms Leafy veg/cabbage-50gms	Refined/mustard oil-5gms
Wednes day	Suji Uppama with vegetable & fruit (seasonal) Suji-100gms vegetables-50gm fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dalma, leafy veg /cabbage fry & fresh curd (packed) Rice-150gms Dal (moong/arhar)-25gms Vegetables-100gms Potato-50gms Mustard oil-10gms Curd-100gms Leafy veg/cabbage-50gms	Rice/Roti, dalma & potato curry Rice/atta-100gms Dal-25gms Vegetables-50gms Potato-50gms Potato-100gms Refined/mustard oil-5gms
Tuesday & Saturday	Chuda santula/bun, alu curry & fruit (seasonal) Chuda/bun-100gms potato-50gms oil-5gms fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dal, mixed veg curry, leafy veg fry & fresh curd (packed) Rice-150gms Dal (moong/arhar)-25gms Vegetables-100gms Potato-50gms Green leafy veg/cabbage-100gms Mustard oil-10gms Curd-100gms	Rice/Roti, dalma & potato curry Rice/atta-100gms Dal-25gms Vegetables-50gms Potato-50gms Refined/mustard oil-5gms
Friday	Semai upama with vegetables, fruit (seasonal) Semai-100gms Vegetable -50gms Fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dalma, leafy veg /cabbage fry & fresh curd (packed) Rice-150gms Dal (moong/arhar)-25gms Vegetables-100gms Potato-50gms Mustard oil-10gms Curd-100gms Leafy veg/cabbage-50gms	Rice/Roti, dal, Mix veg curry Rice/atta-100gms Dal-25gms Vegetables-50gms Potato-50gms Refined/mustard oil-5gms

(Bidder's Signature with seal)





DIET MENU FOR THE YEAR 2026-2027(cooked diet)
DIET MENU FOR CIRROHSIS OF LIVER PATIENT@85/- PER PATIENT PER DAY

Cirrhosis of liver(Low fat ,Low sodium ,High protein)

Food stuffs	In gms
cereals	200
pulses	100
soyabean	50
Green leafy vegetables	100
Other vegetables	200
Roots tubers	50
pancer	50
curd	100
Fruits	100
Milk	500
Sugar	20
oil	15

MP

Prisho

DAY	BREAKFAST 7.30am-8am	LUNCH 1pm-2pm	DINNER 8pm-9pm
Sunday	Semai kheeri, fruit (seasonal) Semai-50gms Sugar-20gms Milk-250ml Fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dal, mixed veg curry, paneer & fresh curd (packed) Rice-100gms Dal (moong/arhar)-50gms Vegetables-50gms Patato-50gms Mustard oil-5gms Soyabean-25gms Paneer-50gms Curd-100gms	Rice/Roti, dalma & chole soyabean curry & milk- (packed) Rice/atta-50gms Dal-50gms Vegetables-50gms Potato-50gms Potato-100gms Chole-25gms Soyabean-25gms Refined/mustard oil-5gms Milk-250ml
Monday & Thursday	Uppama, matar curry milk (packed) & fruit (seasonal) Suji-50gms Semai-50gms Matar-20gms & oil-5gms milk-250ml fruit-100gms (banana-2/guava-1/apple-1/orange-1/mango-1)	Rice, dal, mixed veg soyabean curry, paneer & fresh curd (packed) Rice-100gms Dal (moong/arhar)-40gms Vegetables-50gms Patato-50gms refined oil-5gms Curd-100gms Soyabean-50gms	Rice/Roti, dalma & milk- (packed) Rice/atta-50gms Dal-40gms Vegetables-50gms Potato-50gms Potato-50gms Refined oil-5gms Milk-250ml

Q.P.

Amal

Wednes day	Sujikheeri & fruit(seasonal) Suji-100gms Sugar-20gms Milk-250ml fruit-100gms(banana-2/guava-1/apple-1/orange-1/mango-1)	Rice,dal, mix veg curry,paneer curry & fresh curd(packed) Rice-100gms Dal(moong/arhar)- 50gms Vegetables-50gms Patato-50gms Mustard oil-5gms Curd-100gms paneer-50gms curd- 100gms	Rice/Roti,dalma & chole soyabeancurry & milk- (packed) Rice/atta-50gms Dal-50gms Vegetables-50gms Potato- 50gms Chole-25gms Soyabean-25gms Refined oil- 5gms Milk-250ml
Tuesday & Saturday	Chudasantula/bun, matar curry & fruit(seasonal) & milk(packed) Chuda 50gms/bun-100gms Matar-20gms oil-5gms fruit-100gms(banana- 2/guava-1/apple-1/orange- 1/mango-1 Milk-250ml	Rice,dal veg,chole,paneer curry & fresh curd(packed) Rice-100gms Dal(moong/arhar)- 40gms Vegetables-50gms Patato-50g Chole-25gms Paneer- 50gms Mustard oil-5gms Curd-100gms	Rice/Roti,dal,mix veg soyabeancurry & milk(packed) Rice/atta-50gms Dal-40gms Vegetables-50gms Potato- 50gms Soyabean-50gms Milk-250ml mustard oil- 5gms
Friday	Semai kheeri, fruit(seasonal) Semai-50gm sugar-20gms milk-250ml Fruit-100gms(banana- 2/guava-1/apple-1/orange- 1/mango-1)	Rice,dal, veg,chole,paneer curry & fresh curd(packed) Rice-100gms Dal(moong/arhar)- 50gms Vegetables-50gms Patato-50gms Chole-25gms Paneer-50gms Mustard oil-10gms Curd-100gms	Rice/Roti,dal ,Mix veg soyabeancurry & milk(packed) Rice/atta-50gms Dal-50gms Vegetables-50gms Potato- 50gms Soyabean-50gms Refined/mustard oil-5gms Milk-250ml

(Bidder's Signature with seal)





DIET MENU FOR THE YEAR 2026-2027(cooked diet)
High protein diet menu for TB/CANCER/BURN @Rs95/-/day/patient

Note-Extra RS 10/- has been added as high protein is required for TB, Cancer & burn so 250 ml milk/2extra eggs/50 gms of soya chunks should be given to the patients.

Food stuff	Vegetarian	Non -vegetarian
	Quantity in gms	Quantity in gms
Cereals	375	375
Pulses	75	75
Green leafy vegetables	100	100
Other vegetables	200	200
Roots and tubers	200	200
Fruits	100	100
Milk	500	250
Egg		100
Curd	100	
sugar	20	20
oil	25	25

Days	Breakfast 7.30a.m-8 a.m	Lunch 1p.m-2p.m	Dinner 8p.m-9p.m	C	PROT	FA	T
				H O	EIN		CALORI
							E

A.P.

Amish

Sunday	Idli, Sambar, Fruit & boiled egg Idli-4nos Sambar-1/2bowl Idli mix-100gms Refined oil-5gms Fruit-100gms(apple-1/orange-1) Egg-1	Rice/roti(5nos), Dal, boiled egg/ chole paneer curry/curd-100gms(packaged), mix veg or single veg curry/fry/bharta & green leafy veg fry. 1. Rice/atta-150gms 2. Dal(arhar)-30gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. Boiled Egg(hen)-two OR chole-30gms, paneer-20gms/curd-100gms 6. Green leafy veg/cabbage-100gms 7. Sugar-10gms(sachet) 8. oil-10gms	Rice/roti(4nos), Dalma, soya chunks potato curry & milk(packaged) & boiled egg. 1. Rice/atta-125gm 2. Dal(moong)-25gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. sugar-10gms(sachet) 6. 6.milk-250ml 7. 7.oil-10gms 8. 8. soya chunks-25gms 9. Egg-1				
Monday	Suji upma, alumatar curry/dalma, Fruit, milk(packaged) boiled egg Suji-100gms	Rice/roti(5nos), Dal, mixed veg curry/fry/bharta, paneer curry, green leafy veg/cabbage fry	Rice/roti(4nos), Dalma, rajma potato curry, milk(packaged) boiled egg				

RP

Amika

	Potato-20gms Matar/buta/arhar-20gms Oil-5gms Fruit(apple-1/orange-1)-100gms Milk-250ml Sugar-10gms(sachet) Egg-1	1. Rice/atta-150gms 2. Dal(moong/arhar)-30 gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. Paneer-50gms 6. leafy veg/cabbage-100gms 7. oil-10gms	1. Rice/atta-125gms 2. Dal(arhar)-25gms 3. Mixed vegetable-50gms 4. Potato-50gms 5. Rajma-25gms 6. milk-250ml 7. sugar-10gms(sachet) 8. Oil-10gms 9. Egg-1				
Tuesday	Chudasantula,alumar ar curry/dalma,Fruit,milk(packed boiled egg) Chuda-100gms Potato-20gms Matar/buta/arhar-20gms Fruit(apple-1/orange-1)-100gms Milk-250ml Sugar-10gms(sachet) Oil-5gms Egg-1	Rice/roti(5nos),Dale potato curry,mix vegetable curry/fry/bharta,greenleafy veg/cabbage fry . 1. Rice/atta-150gms 2. Dal(arhar)-30 gms. 3. Mixed vegetable-100gms 4. Potato-100gms 5. chole-50gms 6. leafy veg/cabbage-100gms 7. oil-10gms	Rice/roti(4nos),Dalma,soya chunks potato curry,milk(packed) boiled egg 1. Rice/atta-125gm 2. Dal(buta)-25 gms 3. Mixed vegetable-50gms 4. Potato-50gms 5. - soya chunks-25gms 6. 6.milk-250ml 7. 8.sugar-10gms(sachet) 8. Egg-1				

MP

Arko

Wednes day	Semaiupma,alum atar curry/dalma& boiled egg Semai-100gms Potato-20gms Matar/buta/arhar- 20gms Fruit(apple-1/orange- 1)- 100gms Egg-1	Rice/roti(5nos),Da l, egg curry/chole paneer curry/curd- 100gms(packed,mix veg or single veg curry/fry/bharta&gr een leafy veg fry. 1. Rice/atta- 150gms 2. Dal(arhar)-30 gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. Egg(hen) -two ORchole- 30gms,paneer- 20gms/curd- 100gms 6. Green leafy veg/cabbage- 100gms 7. Sugar- 10gms(sachet) 8. oil-10gms	Rice/roti(4nos),dalma ,rajma potato curry &milk(packed)& boiled egg 1. Rice/atta- 125gm 2. Dal(moong)-25 gms 3. Mixed vegetable- 50gms 4. Potato-50gms 5. sugar-10gms(sachet) 6. 6.milk-250ml 7. oil-10gms 8. rajma-25 gms 9. Egg-1				
Thursday	Chudasantula,alum ar	Rice/roti(5nos),Dal,pane ercu rry,mix vegetable	Rice/roti(4nos),Dalma, chole potato				

AP

Rishi

	curry/dalma, Fruit, milk (packed) & boiled egg Chuda-100gms Potato-20gms Mata/buta/arhar-20gms Fruit (apple-1/orange-1)-100gms Milk-250ml Sugar-10gms (sachet-) Oil-5gms Egg-1	curry/fry/bharta, green leafy veg/cabbage fry . <ol style="list-style-type: none"> 1. Rice/atta-150gms 2. Dal(arhar)-30gms. 3. Mixed vegetable-100gms 4. Potato-100gms 5. paneer-50gms 6. leafy veg/cabbage-100gms 7. oil-10gms 	curry, milk (packed) & boiled egg <ol style="list-style-type: none"> 1. Rice/atta-125gm 2. Dal(buta)-25gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. chole-25gms 5. 6.milk-250ml 6. 8.sugar-10gms (sachet) 7. Egg-1 			
Fri day	Idli, Sambar, Fruit, milk (packed) & boiled egg Idli-4nos Sambar-1 bowl Fruit (apple-1/orange-1)-100gms Milk-250ml Oil-5gms Sugar-10gms (sachet) Egg-1	Rice/roti (5nos), Dal , egg curry/ chole paneer curry/curd-100gms (packed), mixed veg or single veg curry/fry/bharta & green leafy veg/cabbage fry. <ol style="list-style-type: none"> 1. Rice/atta-150gms 2. Dal(arhar)-40gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. Egg(hen) -two OR chole -30gms, paneer-20gms/curd-100gms 6. Green leafy veg/cabbage-100gms 7. oil-10gms 	Rice/roti (4nos), Dalma, soy chunks potato curry & milk (packed) & boiled egg <ol style="list-style-type: none"> 1. Rice/atta-125gms 2. Dal(arhar)-35gms 3. Mixed vegetable-100gms 4. Potato-100gms 5. sugar-10gms (sachet) 6. milk-250ml 7. oil-10gms 8. soy chunks-25gms 9. Egg-1 			

Ami

Ami

Saturday	Sujiupma,alumatar curry/dalmaFruit, mil k(packed)& boiled egg Suji-100gms Potato-20gms /buta/arhar-20gms Oil-5gms Fruit(apple- 1/orange-1)- 100gms Milk-250ml Sugar- 10gms(sachet) Egg-1	Rice/roti(5nos),Dal,mix ed veg curry/fry/bharta, paneer curry,green leafy veg/cabbage fry 1. Rice/atta-150gm 2. Dal(moong/arha r)-30 gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. Paneer-50gms 6. .leafy veg/cabbage- 100gms 7. oil-10gms	Rice/roti(4nos),Dalma, rajm a potato curry,milk(packed)& boiled egg 1. Rice/atta- 125gms 2. Dal(moong))- 25gms 3. Mixed vegetable- 100gms 4. Potato-100gms 5. Rajma-25gms 6. milk-250ml 7. sugar—10gms(sachet) 8. Oil-10gms 9. Egg-1				
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Rif

Rishu

Note: The diet menu is suggestive and may change as per the availability of the proposed item. The concerned dietician/medical officer would be the final authority to take appropriate decision on the menu without compromising the quality.

Rice-
parboiled Dal-
arhar & mung
Oil-Refined & mustard
Wheat flour-(whole
wheat)
Salt(iodized) should be used in the
preparation. Lemon-1/2 piece may be
given in lunch

N.B-After preparation with the amount given, measurement will be finalized for distribution.

Packed Milk should be opened in front of patient & distributed on the spot as per quantity specified.

(Bidder's Signature with seal)

DIET MENU FOR THE YEAR 2026-2027(dry diet)
Dry diet menu @ 95/-/day/patient

Food stuffs	In gms
Milk	500ml
Bread	400gms
Banana	2nos
Egg	3nos/Britannia marie gold 90.5gms(one)@Rs10/-
Calorie	2095
Protein-	90gms



Food stuffs	Breakfast	Lunch	Dinner
Milk	250ml (packed)		250ml (packed)
Bread	100gms (packed)	200gms	100gms (packed)
Banana	one	one	
Egg (Hen Boiled)	One/ 50gms Thin arrowroot of reputed company @ 5.00(one)	One/ 50gms Thin arrowroot of reputed company @ 5.00(one)	One/ 50gms Thin arrowroot of reputed company @ 5.00(one)
Sugar	10gm (sachet)		

(Bidder's Signature with seal)





Note:

The diet menu is suggestive and may change as per the availability of the proposed items. The concerned dietician / medical officer would be the final authority to take appropriate decision on the menu without compromising the quality. Packed Milk should be opened in front of patient & distributed on the spot as per quantity specified.

3.3 Timing of Diet Supply

The timing of diet supply to the patients is mentioned below for adherence. In no case, there should be deviation in time, not exceeding 20 minutes for each category of diet timing. The diet preparing and distributing contractor would be advised accordingly

Breakfast:	Between 7.30 am to 8.00 am
Lunch:	Between 1.00 pm to 2.00 pm
Dinner:	Between 8.00 pm to 9.00 pm

Note: Timing of diet and times of diet provision may vary based on the diagnosis and as per the recommendation / prescription of the dietician / doctor. The hospital manager / person designated for the management of dietary services would adhere to the timing as prescribed by the doctor / dietician. Timing for patients prescribed for "liquid diet" under therapeutic diet may vary based on the advice of the dietician / doctor.

3.4 Storage of Commodities / Raw Materials

3.4.1 Storage of commodities / raw materials would be the responsibility of the outsourced agency. However, it is to be monitored from time to time by the dietician / assistant dietician of the health institution or any other persons assigned for the purpose. The perishable and non-perishable items should be stored as per the storage specification norms.

3.4.2 Care should be taken to avoid quality degradation of the food commodities due to humidity, rodents, insects etc.

3.5 Fuel for Cooking

3.5.1 The kitchen **should have LPG connection** to be provided by the agency for diet preparation with provision of additional cylinder.

3.5.2 **Coal and Wood must not be used** for cooking excluding emergency cases.

3.6 Diet Certification

Diet prepared [cooked / dry diet] on day to day basis should be certified by the dietician before its distribution. The diet certification would be with regard to quality, test and its adherence to the specified menu.

3.7 Constituting Diet Vigilance Committee [DVC]

For monitoring and supervision of diet preparation, distribution, ensuring diet quality and overall management of diet, Diet Vigilance Committees [DVC] will be constituted. In every Public Health Institutions, including CHCs and Area Hospitals, DVC would be constituted taking RKS members and medical staff of the concerned hospital. Superintendent, SVPPGIP, CUTTACK Medical would head the committee along with one Sr. Doctor. RKS would nominate two members on a rotational basis to be the member of DVC. The committee members shall meet once in a month to discuss matters related to present dietary services and propose changes, if necessary. The Hospital Manager and selected / nominated members of Swasthya Vikash Samiti would be the member of the DVC.

3.8 Role of DVC in Monitoring & Supervision:

Diet Vigilance Committee will overall supervise the diet preparation and distribution process. The Diet Vigilance Committee would do regular surprise check to see the aspects like quantity and quality check of the diet, timeliness in supply of diet, hygiene and other related aspects and report to the head of the concerned Public Health Institution on a periodic basis [time frame is to be decided by the Superintendent, SVPPGIP, CUTTACK. The committee members will interact with the in-door patients on quality and quantity of diet and discuss accordingly with the outsourced agency.

3.9 Role & Function of Dietetics Section in the Health Institution:

The dietetics section would be expected to perform important functions in dietary services and management. The basic responsibility of dietetics section would be;

- 3.9.1 Menu Planning;
- 3.9.2 Requisition of needed supplies;
- 3.9.3 Establishment and maintenance of safe food storage practices;
- 3.9.4 Selection, training, assignment of duties, supervision of personnel;
- 3.9.5 Supervision of departmental sanitation;
- 3.9.6 Establishment of adequate records and supervision of record keeping, budget planning, etc.

3.10 Role of Dietician / Nutritionist:

- 3.10.1 Periodic check of the quality of food materials
- 3.10.2 Diet related counselling services to the patients during admission and discharge
- 3.10.3 Prescribing diet for patients based on the diagnosis
- 3.10.4 Monitoring the food preparation process and kitchen cleanliness
- 3.10.5 Pre-distribution quality check of diet following self-testing procedure
- 3.10.6 Monitoring food handling
- 3.10.7 Interacting with patients and getting feedback on diet quality, diet menu etc.

Apart from this, the dietician would be responsible for the management of therapeutic diets including modifications of the general menus to meet the needs of the patient and maintaining diet records;

The dietician / in-charge or members of his/her team would prepare the diet



distribution chart based on the placed indent by the ward boy/sister. The dietetics section would maintain records on day basis for the audit purpose. The dietetics section would also be responsible to deal with empanelled contractors and ensure qualitative diet supply to the patients as per the norm.

3.11 Sanitary Measures:

Required sanitary measures would be taken up by the agency in and outside the kitchen to prevent any contamination of food during its preparation or distribution. The Hospital Sanitation Committee should take up the following measures to ensure cleanliness.

- 3.11.1 Periodic sanitary inspection of cooking & serving equipments; at least once in a day;
- 3.11.2 Daily inspection of food conveyors, kitchen equipment and service equipment;
- 3.11.3 Supervise handling and disposing of garbage and waste;
- 3.11.4 Supervising cleanliness in the kitchen & taking appropriate measures

3.12 Storage & Stock

- 3.12.1 The agency outsourced for diet preparation would be responsible for maintaining the store and stock. The agency should assign the responsibility of store keeping to person/s recruited by him/her;
- 3.12.2 In case of dry diet, the health institution would maintain the store and stock; In such cases, one person would be assigned with the responsibility of the store and stock who would perform the following role.


3.13 Cleanliness:

- 3.13.1 **Kitchen Staff:** The kitchen staff should wear clean uniform while on duty and keeping themselves clean i.e. keeping hands cleaned properly including finger nails before cooking, limited conversation among them while cooking and serving, keeping utensils clean and maintaining kitchen cleanliness.
- 3.13.2 **Dishes/Utensils:** Cleaning of the dishes properly, before and after the use, would be the responsibility of the outsourced agency. However, it would be monitored by the Hospital Sanitation Committee from time to time. The dishes are to be cleaned and sterilized before and after use so that possible contamination can be avoided. Before service, it should be ensured that the dishes are properly cleaned, sterilized and dried. After the use, all the soiled dishes will be collected and placed in one place for washing. The soiled dishes should be cleaned with hot and soapy water. After wash, the dishes should be cleaned to leave no water stain on the dishes. Again, before serving, the dishes should be inspected and used. To avoid contamination, which is expected between the cleaning and serving, the dishes should be cleaned once again with boiled water before serving.

3.14 Food Handling

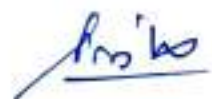
The persons of the outsourced agency, who are handling food, should follow the followings:



- 
- 3.14.1 Keeping their hands clean and use glove for serving. They should not touch food in bare hand.
 - 3.14.2 They should wash their hands properly after visiting the toilet and before handling food.
 - 3.14.3 Cover cuts, burns and other raw surfaces with water-proof dressings while handling food.
 - 3.14.4 Ensure that food is supplied as per the consumption specification of foods [hot/warm/cold] and as per the direction of the dietician.
 - 3.14.5 Cover the main food container and protect from flies and other pests before and after serving.
 - 3.14.6 Person/s suffering from a discharging wound, sores on hands or arms, discharging nose or who is suffering from attacks of diarrhoea or vomiting should not handle food items, either during preparation or serving. Persons with such problems should be brought in to the notice of the catering manager for taking remedial measures.
 - 3.14.7 However, all the persons associated in diet preparation and its distribution should undergo regular free health check up in the concerned medical health institution periodically, at least once in every month and more particularly during sickness.

3.15 General Service Requirements of the Agency

- a) Operation, Maintenance of Kitchen equipment including cooking & distribution of the cooked food as per menu/diet chart to each hospital bed and collection of dirty dishes from each bed to the Kitchen for cleaning and proper disposal of the hospital kitchen wastes on daily basis at the respective health institution.
- b) Providing of good quality hygienic and qualitative food to patients from a Kitchen where Kitchen should be conducted under conditions which are controlled, thereby contributing to a reduction in the incidence of contamination in the hospital.
- c) Collection of dirty plates from each bed (Patients) from different indoor departments to Kitchen for washing & cleaning. If required, testing & inspection as quality checking and delivery to each bed and maintaining record with log book/challan on daily basis.
- d) Co-ordination with the hospital authority in arranging food/meal on day to day basis for patient and hospital needs.
- e) Setting up a comprehensive Kitchen facility within the space allocated in the concerned health institution to fulfil the requirements of Kitchen suitable for providing hygienic & qualitative meal to patients and to avoid any spread of unforeseen contamination.
- f) Keeping up In-house Kitchen & store for the concerned health institution functional to serve the breakfast, lunch & dinner in stipulated time as per requirement of the health institution.
- g) Ensuring of comprehensive Patient Dietary services with utmost care for all equipment and resultant services during the out sourced period.
- h) Providing of necessary Preventive & Breakdown maintenance of Kitchen Room and all Kitchen equipment
- i) Operation and Maintenance of Kitchen with trained engineers/mechanics.



SECTION 4- TERMS & CONDITIONS

4.1. **Period of Engagement**

- a) The engagement shall be for a period of **one year** from the signing of contract.
- b) The contract shall be signed initially for a period of one year which shall be extended for another year, if performance of the agency is found satisfactory as per due assessment.

4.2 **Award of Contract**

On evaluation of technical evaluation of the RFP and decision thereon by the tender inviting authority, the selected bidder shall have to execute a contract with the Superintendent, SVPPGIP, Cuttack within 15 days from the date of acceptance of their bid is communicated to them. This Request for Proposal along with documents and information provided by the bidder shall be deemed to be integral part of the agreement.

4.3 **Performance Security**

The selected agency has to furnish a performance security deposit at the time of signing of contract, amounting to 5% of the total estimated yearly contract value in the shape of DD / BG from a National / Scheduled Bank in India.

The Authority in the following circumstances can forfeit it;

- I. When any terms or the condition of the contract is infringed.
- II. When the service provider fails in providing the required services satisfactorily.

4.4 **Payment & Price Validity**

- a. The payment shall be made in Indian Rupees.
- b. The payment shall be made by the concerned Authority / Institution where the diet service is operational,
- c. The mode of payment is as specified below:

The agency would be paid **once in a month** based on the patient load and number of dry diet supplied. The payment shall be made within 21 days of submission of bills / vouchers in the prescribed format. The hospital administration would verify the bills, vouchers and other supporting documents and do the needful for payment of the dues within seven working days of submission of bills / vouchers / supporting documents.

d.

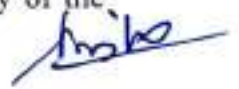
d)

4.5 **Penalty**

- a. A penalty of Rs.10,000/- shall be deducted for bad quality of food for each occurrence noticed during the inspection of hospital officials.
- b. For not wearing Uniform / Hand gloves / Cap/Shoes or not possessing identity cards a penalty of Rs. 100/- per person/day shall be deducted from the bill as penalty.
- c. The amount of penalty shall be deducted from the bill of the agency.

4.6 **Termination / Suspension of Contract**

- a. The Tender Inviting Authority may by a notice in writing suspend the agreement if the selected agency fails to perform any of his obligations including carrying out the services, provided that such notice of suspension
 - i. Shall specify the nature of failure and
 - ii. Shall request remedy of such failure within a period not exceeding 15 days after the receipt of such notice.
- b. The Tender Inviting Authority after giving 30 days clear notice in writing expressing the intension of termination by stating the ground/grounds on the happening, of any of the



events (a) to (b), may terminate the agreement after giving reasonable opportunity of being heard to the service provider.

- I. If the service provider do not take remedial action for failure in the performance of his obligations within 15 days of receipt of notice or within such further period as the tender inviting authority have subsequently approve in writing.
- II. If the service provider becomes insolvent or bankrupt.
- III. If as a result of force majeure, service provider is unable to perform a material portion of the services for a period of not less than 60 days: or
- IV. If In the judgment of the Tender Inviting Authority, the service provider is engaged in corrupt or fraudulent practices in competing for or in Implementation of the project

4.7 Modifications

Modifications in terms of reference including scope of the services can only be made by written consent of both parties. However, basic conditions of the agreement shall not be modified.

4.8 Force Majeure

For the purposes of this contract, "Force Majeure" means an event which is beyond the reasonable control of a Party, is not foreseeable, is unavoidable, and not brought about by or at the instance of the Party claiming to be affected by such events and which has caused the non-performance or delay in performance and which makes a Party's performance of its obligations hereunder impossible or so Impractical as reasonably to be considered impossible in the circumstances, and includes, but is not limited to war, riots, civil disorder, earthquake, fire, explosion, storm, flood or other adverse weather conditions, strikes, lockouts or other industrial action (except where such strikes, lockouts or other industrial action are within the power of the Party invoking Force Majeure to prevent), confiscation or any other action by Government agencies.

In such circumstances of emergencies and Force Majeure Event, if the Performance Standards are not complied with because of any damage caused to the services or any of the Project Facilities or non-availability of staff, or inability to Provide services in accordance with the Performance Standards as a direct consequence of such Force Majeure Events or circumstances, then no penalties shall be applicable for the relevant default in Performance Standards and would be applied to such particular defaults. Further, unless the Force Majeure event is of such nature that it completely prevents the operation of services, a suspension or failure to provide Services on the occurrence of a Force Majeure event will be an Event of Default and the Authority may terminate this Agreement without any termination payment being made in respect thereof.

The failure of a party to fulfill any of its obligations under the agreement shall not be considered to be a default in so far as such inability arises from an event of force majeure, provided that the party affected by such an event has taken all reasonable precautions, due care and reasonable alternative measures in order to carry out the terms and conditions of the agreement and has informed the other party as soon as possible about the occurrence of such an event.

4.9 Settlement of Dispute



If dispute or difference of any kind shall arise between the Tender Inviting Authority/User Institution and the service provider in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.

If the parties fail to resolve their dispute or difference by such mutual consultation within 21 days of its occurrence, then such dispute or difference shall be referred to the sole arbitration of The Superintendent, SVPPGIP, Cuttack whose decision shall be final.

4.10 Right to Accept and Reject any Proposal

The Institution/ Tender Inviting Authority reserve the right to accept or reject any proposal at any time without any liability or any obligation for such rejection or annulment and without assigning any reason.

4.11 Jurisdiction of Court

Legal proceedings if any shall be subject to the concerned District Jurisdiction only.

SECTION 5- CRITERIA FOR EVALUATION

5.1 Evaluation of Technical Proposals based on eligibility criteria:

Evaluation of proposals shall be made at the **Office of the Superintendent, SVPPGIP, Cuttack**. In the first stage, the Technical Proposal will be evaluated on the basis of bidder's fulfillment of **eligibility criteria**. Only those bidders whose Technical Proposals becomes responsive based on the eligibility criteria, shall qualify for further detail technical evaluation for awards of marks based on the following Criteria:

5.2 Evaluation Technical Proposal for Award of Marks:

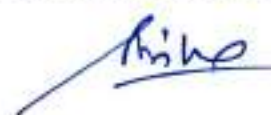
The technical proposal of the bidders shall be evaluated and awarded marks based on the following criteria:

Sl.	Criteria	Total Marks (100 marks)	Marking as per criteria	Mark Obtained
1.	Work experience	30	(Last 03 year experience) (Last 2 years for SHG) in supply of Diet in Health Institutions / Other Institutions having bed strength / persons of 30 to 100 = 7.5 marks	
			Last 03 years' experience/ (Last 2 years for SHG) in supply of Diet in Health Institutions / other institutions having bed strength / persons of > 100 to 200 = 15 marks	

			Last 03 or more years' experience/ (Last 2 years for SHG) in supply of Diet in Health Institution / Other Institutions having bed strength / persons > 200 to 300 = 22.5 marks	
			Last 03 or more years' experience/ (Last 2 years for SHG) in supply of Diet in Health Institutions / other institutions having bed strength / person of more than 300 = 30 marks	
3.	Annual Average Turnover (Rs.)	20	For bidders other than SHG > Rs. 1.00cr and <= 2.crs : 10marks > Rs. 2 Crs = 20 marks For SHG / SHG Federation For women Self Help Groups [SHG / SHG Federation] Below Rs. 30 lakhs = 0 > Rs. 30 lakhs to Rs. 50 lakhs = 10 marks > More than Rs. 50 lakhs = 20 marks	
3.	No. of Diet Services (Preparation, Supply & Management executed in different Institutions (not less than 30 beds / persons (executed during the last three years)	40	2 Institutions : 10 Marks 3-4 Institutions : 20 Marks 5-6 Institutions : 30 Marks >6 Institutions : 40 Marks	
4.	Quality Certification	10	ISO 9001 Certification : 5 Marks Food License / Registration : 5 Marks	
5.	Presentation	10	Power Point Presentation on approach & methodology regarding how the bidder proposes to implement the diet service based on the TOR of the RFP (For max. 15 mins)	

5.2 Award of Contract

1. The bidder who will secure **highest total marks** in the technical bid evaluation shall be awarded the contract.
2. In case the total marks secured by two or more bidders become equal, then the bidder having **more marks** in the SI. No.3 of the above Table '(No. of Diet Services in different institutions) shall be awarded the contract.

3. In case the total marks as well as the marks in Sl. NO3 of the above table by two or more bidders become equal, then the bidder having the higher average annual turnover shall be awarded the contract.
- 5.3 In case of a selected bidder they will have to furnish the up to date food registration / license (If not having) from the authority of the concerned region within 10 days of issue of notification of award and before signing of contract.

Note: There is no Financial Proposal to be submitted in the bid, as this is a fixed cost based tender – Details of the fixed cost (Diet Rate) to be paid per patient / day for different types of diet with menu is mentioned at Section 3 – Terms of Reference.

A handwritten signature in blue ink, consisting of a circle followed by a stylized 'M' and a horizontal line underneath.A handwritten signature in blue ink, appearing to be 'Rishu' with a horizontal line underneath.

RFP FORMATS
Diet Services at SVPPGIP, Cuttack
TECHNICAL PROPOSAL
FORMAT – T 1

(to be furnished the technical proposal envelope)

Check List (Technical Proposal)

Please check whether following have been enclosed in the respective cover namely, Technical Proposal: *(please arrange the documents serially in the following order)*

Sl.No	Item	Whether included Yes / No	Page No.
1	Format - T1 (Check List)		
2	Bid Document Cost as DD of Rs. _____/-		
3	Earnest Money Deposit of Rs. _____/- as Demand Draft		
4	MSE certificate (If applicable)		
5	Format - T2 (Technical Proposal Submission Form) Diet		
6	Format — T3 (Details of Bidder)		
7	Format— T4 (Annual Turnover Statement of diet services by the the Chartered Accountant).		
8	Copies of the annual audited statement (Tax Audit wherever it is applicable) for 2022-23,2023-24 & 2024-25 (Provisional statement of account shall not be considered)		
9	Format — T5 (Performance statement in executing diet supply /services in Government health Institutions / other Govt. Institutions during the last three years)		
10	Photocopies of work orders or contracts executed in support of the information furnished in Form T5		
11	Copy of Quality Certifications: ISO 9001, Food License/ Registration Certificate		
12	Food License under FSS Act, 2006 in Form – C		
13	Format — T6(Format of Affidavit regarding the firm/agency is not blacklisted)		
14	Copy of the Registration certificate of the bidder (Certificate of Incorporation)		
15	Copy of the GST registration certificate		
16	Copy of PAN (Income Tax)		
17	Copy of valid Labour License		
18	Copy of EPF & ESI registration certificate		
19	Copy of ITR for last 3 financial years i.e. 2022-23,2023-24 & 2024-25		
20	Any other appropriate documents/certificates/credentials (if applicable), the bidder like to include in the proposal		

N.B.: In S.I. No.2, 3 & 4 in the page number column should be mentioned as "submitted inside cover A" instead of page number.



Full signature of Bidder with seal



FORMAT — T2

(to be furnished in the technical proposal envelope)

TECHNICAL TENDER SUBMISSION FORM

(On the letterhead of the firm)

To _____

Re.:RFP Reference no. _____ dated _____

Dear Sir,

I/We, the undersigned, offer to provide the services for the work: **Selection of the agency for Supply of Diet (Dry) to Indoor patients.**

I/We are hereby submitting our Proposal, which includes this Technical Proposal sealed under a separate envelope.

I/We hereby declare our Confirmation of acceptance of the Conditions of Contract mentioned in the RFP document under reference cited above.

I/We hereby declare that all the information and statements made in this Proposal are true and accept that any of our misrepresentations contained in it may lead to our disqualification.

I/We undertake that our Proposal shall remain valid for 180 days after the date of bid opening for the purpose of bid evaluation / finalization of contract,

I/We hereby declare that my company has not been debarred/ black listed by any Government/ Semi Government organizations. I/we further certify that I am the competent authority in my company authorized to make this declaration.

I/We understand you are not bound to accept any Proposal you receive,
Yours sincerely,

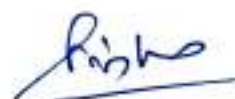
Full Signature of the Bidder:

Name and designation of Signatory:

Name of Agency

Address:

Full signature of Bidder with seal



Format T3

(To be furnished in the Technical Bid envelope)

(On the letterhead of the Organization)

DETAILS OF THE BIDDER

GENERAL INFORMATION ABOUT THE BIDDER				
1	Name of the Bidder			
	Registered address of the firm/agency			
	State			
	Telephone No.		District	
	Email		Fax	
		Website		
Contact Person Details				
2	Name		Designation	
	Telephone No.		Mobile No.	
Communication Address				
3	Address			
	State		District	
	Telephone No.		Fax	
	Email		Website	
Type of the Firm (Please relevant box)				
4	Private Ltd.		Public Ltd.	Proprietorship
	Partnership		Society	Others, specify
	Registration No. & Date of Registration			
Nature of Business (Please relevant box)				
5	Manufacturer		Authorized service provider	
Key Personnel Details (Chairman, CEO, Directors, Managing Partners etc.)				
6	In case of Directors, DIN Nos. are required			
	Name		Designation	
	Name		Designation	
7	Whether any criminal case was registered against the company or any of its promoters in the past ?			Yes/No
8	Details of the Branch Office			
9	GST Registration: Furnish the copy of the GST registration certificate			
10	PAN: Furnish the copy of the PAN			
11	Registration certificate of the firm/agency (furnish the copy)			

12	Copy of quality Certification: ISO 9001, Food License / Registration (furnish the copy)				
13	Bank Details of the Bidder: The bidders have to furnish the Bank Details as mentioned below for payment for supply if any (if selected)				
	<ul style="list-style-type: none"> a. Name of the Bank: b. Name of the Account & full address of the Branch concerned: c. Account no. of the Bidder d. IFS Code of the Bank: 				
Date:		Office Seal		Full signature of the bidder	

Full signature of Bidder with seal





FORM T4

(to be furnished in the technical proposal envelope)

ANNUAL AVERAGE TURN OVER STATEMENT ON DIET SERVICES

(To be furnished in the letter head of the Chartered Accountant)

The Annual turnover on **diet services (Dry)** of M/s _____ for the financial years are given below and certified that the statement is true and correct.

Sl No.	Financial Year	Turnover in (Rs.)	Annual average turnover in (Rs.) for the year-2022-23,2023-24 & 2024-25)
1	2022-23		
2	2023-24		
3	2024-25		

Member
Full signature of *Chartered Accountant*
Membership No.:
Registration No. of Firm
Seal

Note:

- a) To be issued in the **letter head** of the Chartered Accountant mentioning the **Membership no.**
- b) This turnover statement should also be supported by **copies of audited annual statement** of the last three years (2022-23,2023-24 & 2024-25) and the turnover figure should be **highlighted** there.



FORM T5

(To be furnished in the technical proposal envelope)

PAST EXPERIENCE IN EXECUTING DIET (DRY) SUPPLY /SERVICES IN GOVERNMENT HEALTH INSTITUTIONS / OTHER GOVT. INSTITUTIONS

(Attach separate sheets if the space provided is not sufficient)

Name / Address of the Organization	Work orders Contact copy No. and date	Address, email id, & Telephone No. of work order issuing organization where diet service was/were given	Brief Description of the Scope of Work	No. of human resource deployed for the diet service	No. of Beds / People for which diet service provided	Date of completion of assignment	Value of Assignment	Role of your firm
1	2	3	4	6	7	8	9	10

Note: Please furnish the valid work order or contract copies of last 3 years of diet services i.e. 2022-23, 2023-24 & 2024-25 only serially in support of the information mentioned above.

Full signature of the Bidder:

Name:

Designation:

Seal




FORMAT T6

(to be furnished in the technical proposal envelope)

Format for Affidavit certifying that the firm is not blacklisted (On a Stamp Paper of Rs.20/-)

Affidavit

I/We, M/s _____ (the name of the agency with address of the registered office) hereby certify and confirm that we are not debarred by Department of Health & FW, Govt. of Odisha/ or any other entity of Govt. of Odisha or blacklisted by any state Government or Central Government / Department / Organization in India from participating in Tenders / Projects.

I/We further confirm that, our bidding proposal for the captioned project would be liable for **rejection as well as initiation of legal action** by the tender committee in case any material misrepresentation is made or discovered at any stage of the Bidding Process or thereafter during/after the agreement period.

Dated thisDay of, 2026

Full signature of the Bidder

Name:

Designation:

Seal

