

Price Schedule for Running of Dzong canteen and catering on framework contract basis for the FY 2018-19

| Sl.No | Particulars | Unit | Unit Rate (Nu) |
|-----------|----------------------------------|------------|----------------|
| I | Food Menu | | |
| 1 | Rice (Red) | Head/Plate | |
| 2 | Rice (White) | Head/Plate | |
| 3 | Veg. Fried Rice | Head/Plate | |
| | Non Veg Fried Rice | | |
| 1 | Pork Fried rice | Head/Plate | |
| 2 | Beef Fried rice | Head/Plate | |
| 3 | Egg Fried rice | Head/Plate | |
| 4 | Chicken fried rice | Head/Plate | |
| II | Non-Vegetable Curry Items | | |
| 1 | Pork Paa (2 pieces) | Head/Plate | |
| 2 | Pork chilli | Head/Plate | |
| 3 | Pork curry | Head/Plate | |
| 4 | Beef Paa (2 pieces) | Head/Plate | |
| 5 | Beef Chilli | Head/Plate | |
| 6 | Beef Curry | Head/Plate | |
| 7 | Chicken Chilli | Head/Plate | |
| 8 | Chicken Curry | Head/Plate | |
| 9 | Wet Fish curry | Head/Plate | |
| 10 | Wet Fish Fried (2 pieces) | Head/Plate | |
| 11 | Sekam Paa (2 pieces) | Head/Plate | |
| 12 | Shakam Paa (2 pieces) | Head/Plate | |
| 13 | Kangchung Maru | Head/Plate | |
| 14 | Dry Fish Paa | Head/Plate | |
| 15 | Omelette (Single) | Head/Plate | |
| 16 | Boiled Egg | Head/Plate | |
| 17 | Egg Curry | Head/Plate | |
| 18 | Egg Poach (Single) | Head/Plate | |

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| III | Vegetable Curry Items | | |
| 1 | Datsi ma-ngo | Head/Plate | |
| 2 | Mixed vegetables | Head/Plate | |
| 3 | Ema Datsi (red/green) | Head/Plate | |
| 4 | Ema Datsi (red) | | |
| 5 | Ema Datsi (green) | | |
| 6 | Kewa Datsi | Head/Plate | |
| 7 | Mushroom Datsi | Head/Plate | |
| 8 | Nakey Datsi | Head/Plate | |
| 9 | Saag Datsi | Head/Plate | |
| 10 | Mutter Paneer | Head/Plate | |
| 11 | Semchum Datsi | Head/Plate | |
| 12 | Patsha Jaju | Head/Plate | |
| 13 | Salad | Head/Plate | |
| 14 | Edzey (green/dried) | Head/Plate | |
| IV | Noodles & Others | | |
| 1 | Veg. Momo (Cheese) (5 piece) | Head/Plate | |
| 2 | Non-Veg. Momo (Pork) – 5 piece | Head/Plate | |
| 3 | Non-Veg. Momo (Beef) – 5 piece | Head/Plate | |
| 4 | Chowmin (Pork) | Head/Plate | |
| 5 | Chowmin (Beef) | Head/Plate | |
| 6 | Chowmin (Chicken) | Head/Plate | |
| 7 | Veg. Chowmin | Head/Plate | |
| 8 | Veg. Koka (plain) | Head/Plate | |
| 9 | Egg Koka | Head/Plate | |
| 10 | Veg. Maggi (plain) | Head/Plate | |
| 11 | Egg Maggi | Head/Plate | |
| 12 | Veg. Waiwai | Head/Plate | |
| 13 | Egg Waiwai | Head/Plate | |
| 14 | Samosa (2 pieces) | Head/Plate | |

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| 15 | Roti (4 piece) with veg. curry | Head/Plate | |
| 16 | Puri (4 piece) with veg. curry | Head/Plate | |
| 17 | Dal/Jaju | Head/Plate | |
| V | Dessert | | |
| 1 | Creamy fruit cocktail | Head/Plate | |
| 2 | Mango | Head/Plate | |
| 3 | Banana | Head/Plate | |
| 4 | Orange | Head/Plate | |
| 5 | Peach | Head/Plate | |
| 6 | Watermelon | Head/Plate | |
| 7 | Grapes | Head/Plate | |
| 8 | Cake | Head/Plate | |
| V | Beverages & Refreshment | | |
| 1 | Mineral Water (1 Ltr.) | Bottle | |
| 2 | Mineral Water (500 ml.) | Bottle | |
| 3 | Suja (Single) | Cup | |
| 4 | Tea (Single) | Cup | |
| 5 | Black Coffee (Single) | Cup | |
| 6 | Mango Juice (canned) | No | |
| 7 | Pineapple Juice (canned) | No | |
| 8 | Guava Juice (canned) | No | |
| 9 | Apple Juice (canned) | No | |
| 10 | Ice tea (canned) | No | |
| 11 | Orange Juice (bottle) | Bottle | |
| 12 | Shamdey (egg) | Head/Plate | |
| 13 | Shamdey (veg) | Head/Plate | |
| 14 | Dresee | Head/Plate | |
| 15 | Biscuits: a) Good Day | Pkt | |
| | b) Cream Crackers | Pkt | |
| | Grand Total Amount (Nu.) in Figure | | |

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| | Grand Total Amount (Nu.) in Words | |
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Points to Remember:

- a. *The bidder should submit experience letter from any agency indicating that you have rendered similar services in the past*
- b. *A letter from Bhutan Agriculture Food Regulatory Authority having attended the training on food regulations is required to submit*
- c. *A complete set of crockery, cutlery, glassware and other items will be evaluated one the price comparatives are completed*
- d. *A separate terms and conditions is required to sign and submit along with the which is uploaded separatly for your convenience*

Terms and Conditions for Dzong canteen and rendering catering services

1. The proprietor shall be required to submit a lump sum amount of **Nu. 50,000.00 (Ngultrum: Fifty Thousand) only** as a performance security deposit to the Dzongkhag in the form of cash warrant, demand draft or unconditional Bank Guarantee issued by a financial institution located in Bhutan, which shall be furnished before signing the contract agreement. The performance security deposit shall be valid for one year.
2. This tender is on framework contract basis and will not exceed one year. Therefore, the contract duration shall begin from 1st August 2018 through 31st July 2019.
3. The quoted price for the food menu shall include all taxes, service charges and any other costs involved till the end of contract period and nothing extra shall be paid. However, if the catering service is provided outside the Dzong premises, the service charge will be applied as per the applicable Rules and Regulations.
4. The canteen should open between 8:00 AM-6:00 PM (Bhutan Time). Timing should be strictly followed by the canteen service provider. On special occasion, timing shall be as per the order of the concerned Sector Head(s) of the Dzongkhag.
5. The rate should be sold as per the approved quoted menu rates. The rates decided and agreed between the parties for various items shall be fixed and no escalation in the finalized rates will be permitted during the duration of the contract period. If it found charging beyond the approved rates, administrative action will be taken against the service provider. The rates for all the food items shall be valid for one year.
6. The food and refreshment should be served on time to time, fresh, well hygienic and enough as per the demand/order of the purchaser.
7. The canteen owner should strictly adhere to the punctuality, promptness in services and proper dress code of the staff members while delivering the service.
8. The services should be carried out all the time as per the demand of the concerned officials from the Dzongkhag.
9. The service provider shall maintain highest level of decency and peaceful environment within the compound of Dzong.
10. The canteen should not remain closed during the working days without the consensus of the Samtse Dzongkhag Administration. During the weekend and government holidays, the canteen should be kept closed unless the Dzongkhag approves to open it on urgent basis.
11. The service provider shall deposit a sum of Nu.3,000.00 (Ngultrum: Three Thousand) only on or before fifth day of every month as a Rental Charges to the Accounts Section, Samtse Dzongkhag Administration, failing to which the financial penalty will be applied as per the Financial Rules & Regulations. If the service provider fails to pay the rent for a three consecutive months the Performance Security of Nu. 50,000.00 (Ngultrum: Fifty Thousand) only shall be forfeited and terminate the contract accordingly.
12. All the utility bills pertaining to electricity and water shall be paid by the Dzongkhag Administration only. However, a lump sum amount of Nu.500 (Ngultrum: Five Hundred)

only shall be paid by the canteen as the payment for water and electricity use. This utility bill will deposit along with the monthly rental charges. Telephone bill shall be paid by the canteen proprietor himself or herself.

13. The Dzongkhag Administration led by the Human Resource Office will monitor the rates charged, hygiene and other activities including canteen and catering services to the from time to time.
14. The sale of **ALCOHOL, TOBACCO or other Psychopathic substances** is prohibited and if found violating, the matter will be dealt seriously by the Dzongkhag as per the appropriate Laws of the Kingdom of Bhutan. Likewise, sale of meat items during auspicious months such as First and Fourth Month of the Buddhist calendar years are not allowed.
15. Appropriate and suitable environment/decorum within and around the immediate vicinity of the Dzong Canteen shall be required to maintain by the proprietor at all times.
16. Enough man-power has to be mobilized by the canteen operator and should be wearing the formal dress within office premises.
17. The service provider has to arrange furniture and utensils at his or her own cost. The Dzongkhag shall not be responsible for providing furniture items. Likewise, the canteen should keep sufficient kitchenware items such as crockery cutlery, and other items. While catering, the canteen should avoid use of plastic materials to serve food like plastic cup, plastic plate and plastic spoon for the benefit of all.
18. The staff of this Dzongkhag Administration will not order Dzong canteen to serve lunch in the office during office hours. S/he should visit canteen and eat food in the canteen only. However, light refreshment such as tea, juice, snacks is allowed.
19. The non-national vehicles are not allowed to enter the gate to deliver the vegetables, groceries and so forth. The canteen is required to depute staff to collect the goods from gate.

The above mentioned terms and conditions are read, understood and accepted by me and I would like to bid for Running of Dzong canteen on framework contract basis for Samtse Dzongkhag.

Name of the bidder:

Name of the Trade License:

Affix legal stamp and sign