

**ARMY WELFARE EDUCATION SOCIETY CAMPUS BANGALORE – 56 00 77**  
**(AIHM&CT)**

**REQUEST FOR PROPOSAL (RFP)**

**UPGRADATION OF QUANTITY TRAINING KITCHEN & BAKERY LAB,**  
**NAGARESHWARA NAGENAHALLI KOTHANUR POST,**  
**BANGALORE – 56 00 77**

Sealed offers, in two-bid system are invited from registered Vendors having their own office for “Upgradation of Quantity Training Kitchen & Bakery Labs at Army Welfare Education Society Campus Bangalore – 56 00 77” (for Army Institute of Hotel Management & Catering Technology N. Nagenahalli, Kothanur Post, Bangalore- 560077. RFP forms can be downloaded from the AIHM&CT website ([www.aihmctbangalore.com](http://www.aihmctbangalore.com)) and can be submitted along with the Technical and Commercial Bids on payment of Rs. 500/- (Non-Refundable) by way of Demand Draft in favor of Principal AIHM&CT, Bangalore payable at Bangalore.

Date of issue of RFP	-	12 Jan 2018
Last date for submission of offers	-	01 Feb 2018 up to 11.00 AM
Opening of Technical Bids	-	01 Feb 2018 at 12 PM
Opening of Commercial Bids	-	will be intimated later.

Offers from firms not having their own Firm/offices in Karnataka, will not be considered. All conditions and parameters will be evaluated with reference to firms submitting tenders. AWES reserves the right to reject any/all applications without assigning any reason whatsoever.

**SCOPE OF WORK**

1. The Scope of Work/Specification of the **Upgradation of Quantity Training Kitchen & Bakery Lab** is attached at Annexure I.

**TERMS & CONDITIONS**

1.1 The work should be completed within a period of two months commencing from the date of acceptance of the offer by AIHM&CT. Any delay in execution of work within stipulated period will attract penalty of 3.5% of the Bid amount for every month of delay. AIHM&CT reserves its right to recover the amount.

1.2 The Work Order for execution of work will be given only to those eligible Vendors who qualify Technical Bid followed by Commercial Bid.

1.3 All arrangement for **Upgradation of Quantity Training Kitchen & Bakery Labs** will be done by the Selected Vendor only. No men/material support will be offered by AWES.

1.4 In case of any mishap of whatsoever nature (minor/major/fatal including death during the course of **Upgradation of Quantity Training Kitchen & Bakery Labs**) sustained by Vendor's Employees, the responsibility for meeting the medical/hospitalization expenses or of granting compensation, if any, on that count will be that of the Vendor and not of the AWES authority.

**ELIGIBILITY CRITERIA FOR SHORT-LISTING**

2. For empanelment or short-listing of the Vendors, the following criteria shall be applied. For this purpose Vendors shall submit proof documents along with the Tender. Vendors not submitting proof documents and/or not conforming to any of these parameters will not qualify for empanelment or short listing:

- (a) The Vendor should be either registered companies or registered partnership firms reputed for Kitchen equipment suppliers.
- (b) The Vendor should have obtained a license in the name of the Firm.
- (c) The Vendor should have their own infrastructure and office in Karnataka.
- (d) The Vendor should have valid Income Tax and PAN documents.

3. The Vendor will be required to produce all original documents for verification by authorised staff of AIHM&CT on demand for credentials of the vendor.

## **TWO BID SYSTEM OFFER**

4. The offer will be in two bids, Technical Bid and Commercial Bid. Both the bids should be submitted in separate sealed covers duly **super scribed** “**Technical Bid for Installation/commissioning of Upgradation of Quantity Training Kitchen & Bakery Labs**” and “**Commercial Bid for Installation/commissioning of Upgradation of Quantity Training Kitchen & Bakery Labs**” respectively and both sealed envelopes should be placed in another sealed envelope **superscribed** “**Offer for Upgradation of Quantity Training Kitchen & Bakery Labs**”. The tender documents should be dropped in the Tender Box in AIHM&CT, Kothanur Post, Bengaluru – 560 077.

## **EARNEST MONEY DEPOSIT (EMD)**

5. EMD of Rs. 20,000/- (Rupees Twenty Thousand only), in the form of a demand draft/pay order issued by a scheduled commercial bank in favour of Principal AIHM&CT, Bangalore, payable at Bengaluru must be submitted along with the Technical Bid. Offers not accompanied with EMD of Rs. 20,000/- (Rupees Twenty Thousand only) will not be accepted. Further, the EMD amount will be forfeited if, after having been selected for the job, the Vendor refuses to accept any contract or having accepted the contract, fails to carry out his obligations mentioned therein. Bank Guarantee in lieu of EMD will not be accepted. No interest will be payable on the EMD. The EMD will be refunded to Unsuccessful Bidders. The EMD money paid by the successful Vendor will be released only after satisfactory execution of the work or adjusted with the invoice.

6. **LATE BIDS**: - Any bid received after the deadline for submission of bid prescribed, will be rejected and returned unopened to the Bidder.

## **TECHNICAL BID**

7. The Technical Bids should be complete in all respects and should contain all information asked for in this document. **It should not contain any price information.** The Technical Bid should comprise of the following:

- (a) Covering letter on the prescribed format as per Annexure-II.
- (b) Demand draft for Rs. 500/- (Non-refundable) towards Cost of RFP Forms, downloaded from AIHM website, [www.aihmctbangalore.com](http://www.aihmctbangalore.com).
- (c) Vendor/ Organisation profile as per Annexure III.
- (d) Documentation (Brochures, leaflets, manuals etc, if any).
- (e) EMD of Rs. 20,000/- (Rupees twenty thousand only) as Demand Draft.
- (f) Technical specification of their eqpt/components.

## **COMMERCIAL BID**

8. The Commercial Bid should contain all relevant rates and charges should be quoted in Indian Rupees only. The Commercial Bid should not contradict the Technical Bid in any manner.

### 9 **Price Composition**

(a) The Rates of the contract will be given in the format as per **Annexure-IV**.

(b) AIHM&CT will shortlist suppliers, who satisfy Technical and other requirements laid down in the document. The Commercial Bids of only the vendors qualifying in the Technical Bidding process will be opened. Short listed suppliers will be notified by e-mail/post and the suppliers/authorised representatives may be present at the time of opening of Commercial Bids.

10. **No Erasers/Alterations.** Technical & Commercial details must be completely filled up. Corrections or alterations, if any should be authenticated.

11. **Validity of Offer.** The offer should be valid for period of minimum **Three months** from the date of award of contract.

12. **Evaluation Process.** Offers (Tenders) will be evaluated in the following stages:-

(a) **Stage I** Completeness of Offers, i.e., offers not accompanied by the mandatory documents as per paragraph 7 above shall, be rejected.

(b) **Stage II.** Offers will be evaluated against the stipulated minimum eligibility criteria based purely on valid proof documents submitted by the Vendors. Offers not complying with any of the eligibility criteria as per Paragraph 2 above will be rejected.

(c) **Stage III.** Price bids of the short-listed firms who have qualified with Technical Bidding process will only be opened.

(d) **Stage IV.** Issue of Work Orders to the selected firm.

13. **NO COMMITMENT TO ACCEPT LOWER OR ANY TENDER.** AIHM&CT shall be under no obligation to accept the lowest or any other offer received in response to this notice and shall be entitled to reject any or all offers without assigning any reasons whatsoever.

14. **OPENING OF OFFERS.** Technical Bid offers will be opened at Registrar AIHM&CT office on **01 Feb 2018 at 12 PM**. The offerers, their representatives may be present at the time of opening of the Technical Bid Offers. No separate intimation will be sent in this regard to the suppliers for deputing their representatives. The Technical Bid Offers will be opened at the time and date stipulated above irrespective of the number of offerers or their representatives present.

15. **ORDER CANCELLATION.** If the selected Vendor fails to carry out the assigned job within the stipulated time schedule or the extended date communicated, AIHM&CT reserves the right to cancel the order in the event of delay and forfeit the Earnest Money Deposit.

16. **PAYMENT TERMS:** No advance amount will be paid to the selected Vendor. The final payment will be made to the Vendor on completion of the assigned job as per Scope of work to be authenticated by Board of Officers. Proper Invoice will be submitted by the Vendor to AIHM & CT on completion of work and other formalities. On scrutiny of the Bill AIHM&CT shall made payment after deduction of payable TDS.

Last date for submission of offers	up to 1100 AM on 01 Feb 2018
Opening of Technical Bids	12 PM on 01 Feb 2018
Opening of Commercial Bids	Will be intimated later

17. For further clarifications, if any, you may contact the following address:

The Principal,  
 AIHM&CT  
 Nagareshwara Nagenahalli  
 Kothanur Post,  
 Bangalore – 560 077  
 Email: [principal@aihmctbangalore.com](mailto:principal@aihmctbangalore.com)  
 Tele:9482465605/9341810326

18. Registered Companies and Partnership Firms having their own offices in Karnataka and are interested in the proposal for Installation/commissioning of “Upgradation of Quantity Training Kitchen & Bakery Labs conforming to the aforesaid terms and conditions may send their offers to Principal, AIHM&CT, Kothanur Post, Bengaluru – 560077 latest by the last date & time for submission of offers.

	<b>Item Description</b>	<b>Specification, Dimension/Capacity</b>	<b>Qty</b>
1.	<b>Large Equipment's:</b> <b>a) Grinder</b> <b>b) Kadai</b> <b>c) Pressure Cooker</b> <b>d) Indol Hundi, Lid, Kurupi</b> <b>e) Rice Strainer – Indol</b> <b>f) Frying Laddle</b> <b>g) Misenplace Tray</b> <b>h)Cutting Board</b> <b>i) Lagan</b> <b>j) Copper Deep pan</b> <b>k) Food Mixer</b>  <b>l) Electric Hand Blender</b> <b>m) Cutting Board Rack</b>  <b>n) Onion/Potato storage rack</b>	Table top(Ultra Brand) - 2.5 Ltrs, 150 watts Iron made Frying kadai - 30 Ltrs Prestige Brand – 15 Ltrs & 3Ltrs Aluminium – 75 Ltrs, 50 Ltrs, 35 Ltrs, 25 Ltrs Stainless steel – 30 Ltrs, 23" X 18" Skimmer – Wooden handle, 12", Stainless steel - Partition moulds (12 set) Green, Brown, Red, Yellow, Blue - 22" X 14" X 3" Iron (KWR) – 21" Copper Small - 6" Preethi - 550 watts with 4 X Stainless Steel jars (1000ml, 500ml, 250ml & Grinding) Panasonic – 230 watts, single blend with triple blade Stainless Steel Table type with storage of 20 cutting boards with rack (18" X 12" cutting board size) Net container capacity of 50 kg onion/potato, with locking system	01 No 01 No 01each 03each 01 No 03 No 03 No 01each 01 No 06 No 01 No 01 No 01 No 04 o s
2.	<b>Baking Moulds, Trays, Vessels and Utensils for Bakery</b>	<b>Items:</b> 1.Round Cake Pan(Flair - 18 cm) 2.Round Cake Pan(Flair - 22 cm) 3.Pizza Cutter (Flair - 4" diameter) 4. Pastry Mould(Flair - 7 cm) 5. Jelly Mould(Flair - 8 cm) 6. Jelly Mould (Flair - 9.5 cm) 7.Baking Trays(12"X8"X1") – Elfin 8.Baking Trays(14"X10"X1") – Elfin 9.Baking Trays(18"X20"X1") – Elfin 10. Nozzle Set (24 Pieces set) – Elfin 11. Piping Bags (34 cm) –Elfin 12. Piping Bags (46) – Elfin 13. Cutting Board(18"X12"X1") – Elfin 14.Maida storage trolley (81 ltrs) – Elfin 15.Round Laddle (6" & 40 ml) – Elfin 16.Perferated Spatulla (3") – Elfin 17.Bread Knife (12") – Elfin 18.Poly Cake Stand (10") - Elfin 19.Polycarbonate pan with cover - Elfin(10kg) 20. Sauce Bowl (2.5") – Elfin 21. Stainless Steel basins , 4kg capacity 22. Stainless Steel Round Laddle, 3"	20 Nos 20 Nos 06 Nos 60 Nos 48 Nos 48 Nos 20 Nos 20 Nos 06 Nos 01 Set 06 Nos 06 Nos 25 Nos 02 Nos 24 Nos 24 Nos 06 Nos 20 Nos 4 Nos 40 Nos 20 Nos 20 Nos
3.	<b>Utensils &amp; Vessels, Crockery for Kitchen</b>	<b>Items:</b> 1.Sauce Pan 5lt (Stainless Steel) - Avon 2.Fry Pan (20cm X 4cm) - Pradeep 3.Mixing Bowl 6" - Elfin 4.Mixing Bowl 8" - Elfin 5.Waving knife - Elfin 6. Container(Dabba – 2kg) - Elfin 7. Container(Dabba – 5kg) - Elfin 8. Container(Dabba – 10kg) - Elfin 9. Mixing Paddle (3") - Elfin 10. Laddle (4") - Elfin	3 Nos 20 Nos 20 Nos 20 Nos 2 Nos 6 Nos 6 Nos 6 Nos 6 Nos 6 Nos



	<p>11. Nappy Bowls (Small), Bharat Bone China 12 Nos</p> <p>12. Nappy Bowls (Medium), Bharat Bone China 12 Nos</p> <p>13. Nappy Bowls (Big) – Bharat Bone China 12 Nos</p> <p>14. Dal Bowls (120 ml) Bharat Bone China 24 Nos</p> <p>15. Butter Dish – Bharat Bone China 12 Nos</p> <p>16. Oval Platters (9") Araine Preceliane 6 Nos</p> <p>17. Oval Platters (12") Araine Preceliane 6 Nos</p> <p><b><u>CUTLERY (Stainless Steel)</u></b></p> <p>18. Dessert Spoon, Apaar SS 48 Nos</p> <p>19. Teaspoon , Apaar SS 48 Nos</p> <p>20. Coffee Spoon, Apaar SS 48 Nos</p> <p>21. Serving Spoon, Apaar SS 24 Nos</p> <p>22. Palta , Apaar SS 12 Nos</p> <p>23. Parfait Spoon, Apaar SS 24 Nos</p> <p>24. Bar Spoon, Elfin 6 Nos</p> <p>25. Entree Knife , Apaar SS 48 Nos</p> <p>26. Cheese Knife, Elfin 6 Nos</p> <p>27. Fruit Fork, Apaar SS 24 Nos</p> <p>28. Dessert Fork, Apaar SS 36 Nos</p> <p>29. Table Fork, Apaar SS 24 Nos</p> <p>30. Icecream Scoop, Elfin 6 Nos</p> <p>31. Finger Bowl set, Venus 24 Nos</p> <p>32. Hammered Handi- 5", Elfin 12 Nos</p> <p>33. Hammered Handi – 7", Elfin 12 Nos</p> <p><b><u>GLASSWARE</u></b></p> <p>34. Hiball Glass, Eagle 48 Nos</p> <p>35. Juice Glass, Eagle 48 Nos</p> <p>36. Collins Glass, Eagle 24 Nos</p> <p>37. Pony Tumbler, Eagle 48 Nos</p> <p>38. Pony Tumbler, Eagle 72 Nos</p> <p>39. Water Glass, Eagle 24 Nos</p> <p>40. White Wine Glass, Arcorac 24 Nos</p> <p>41. Red Wine Glass, Arcorac 24 Nos</p> <p>42. Champagne Flute, Arcorac 18 Nos</p> <p>43. AP Wine Glass, Arcorac 18 Nos</p> <p>44. Margarita Glass, Arcorac 18 Nos</p> <p>45. Cocktail Glass, Arcorac 12 Nos</p> <p>46. Whisky Glass, Eagle 60 Nos</p> <p>46. Ice cream Glass, Eagle 60 Nos</p> <p><b><u>MISCELLANEOUS EQUIPMENT</u></b></p> <p>47. Tea/Coffee Can 15 lt, Elfin 2 Nos</p> <p>48. Entree Dish (Small), Elfin 12 Nos</p> <p>49. Entree Dish(Big), Elfin 12 Nos</p> <p>50. Bread Basket (Polyratton), Elfin 12 Nos</p> <p>51. Flair Bottle , Flair 6 Nos</p> <p>52. Ankiskid Tray 29", Unique 6 Nos</p> <p>53. Pickle Stand, Venus 3 Nos</p>	
--	--	--



		54. Toothpick Stand, Elfin 55. Menu Stands(Buffet) Venus 56. Movable Trolley(Wine), Arcorac 57. Decanter, Borosil 58. Carafe, Elfin 59. Plate Cover (PLC 11") Elfin 60. Plate Cover (PLC 10") Elfin 61. Plate Cover (PLC 8") Elfin	3 Nos 12 Nos 1 No 1 No 4 Nos 18 Nos 18 Nos 18 Nos
5.	<b>Flat Griddle (Tawa)</b>	Made of thick 2" iron sheet, Fabricated, 2ft X 4 ft with regulators, 48"X24"X34", one shelf rack	01 No
6.	<b>Refurbishing of existing ranges</b>	Burner, Valve, regulator, switches, gas pipes, grating and painting of iron plate, polishing, bush buttons	20 Nos
7.	<b>Stainless Steel Tables</b>	Single curved rack top & bottom, size = 36"X24"X34"	10 Nos
8.	<b>Electric cum Gas Oven</b>	Jomind Brand single deck oven, size 6 tray capacity, single phase with gas fittings regulator setup, complete electrical fittings	01 No
9.	<b>Planetary Mixer</b>	3 Blade system (Kneader, Whisker & Paddle) P&I Brand, BM-60 ltr Capacity,	01 No
10.	<b>Microwave Oven</b>	LG - Micro, Multi - Convention Mode – 2300 Watts	01 No
11.	<b>Electric Hand Blender</b>	2 Ltrs Capacity (Bakery Usage with Whisk, Paddle & Kneader), Panasonic	02 Nos
12.	<b>2 burner range with griddle &amp; oven</b>	2 burner, Griddle with oven, 2 domestic burner – , griddle 24", Total size – 60" X 36"X36"	01 No
13.	<b>4 Burner Gas Range</b>	2 domestic burner, 2 medium pressure burner-3'x2.5', Fabricated with one shelf (SS)	06 Nos
14.	<b>Refrigerator</b>	Double door, 650 Ltrs, LG,	03Nos
15.	<b>Partition Work</b>	Breaking of existing tile tables(Debris to be removed by vendor) and fixing a 6ft height X 18ft length partition, Partition with one entrance gap	01 Set

**Annexure – II**  
(Ref Para 2 (a) of RFP)

(Letter on the Vendor letterhead)

Principal,  
AIHM&CT,  
Kothanur Post,  
Bangalore – 560 077  
Dear Sir,

**Sub: Your RFP for UPGRADATION OF QUANTITY TRAINING KITCHEN & BAKERY LABS**

With reference to your tender notice published in News papers on \_\_\_\_\_ and the RFP published in your website with effect from \_\_\_\_\_, having examined and understood the instructions, terms and conditions forming part of the RFP, we hereby enclose our offer to the supply/installation/ commissioning of Upgradation of satellite kitchen and restaurant lab in your above referred RFP.

**We confirm that we have not been disqualified by any PSUs/ Govt undertaking for contract of work.**

We further confirm that the offer is in conformity with the terms and conditions as mentioned in the RFP. We also confirm that the offer shall remain valid for three months from the last date of submission of the offer.

We hereby confirm that we have read the terms and conditions given in the RFP and agree to them fully.

We enclose herewith a Demand Draft/Pay Order of Rs. 500/- (Rupees One Thousand only) favouring Principal AIHM&CT Bangalore and payable at Bengaluru, towards cost of RFP Form. Details of the same areas under:

- Demand Draft/Pay Order No : \_\_\_\_\_
- Date of Demand Draft/Pay Order : \_\_\_\_\_
- Name of issuing Bank : \_\_\_\_\_

We enclose herewith a Demand Draft/Pay Order for Rs. 20,000/- (Rupees twenty thousand only) favouring Principal AIHM&CT Bangalore and payable at Bengaluru, being the EMD. Details of the same are as under:

- Demand Draft/Pay Order No : \_\_\_\_\_
- Date of Demand Draft/Pay Order : \_\_\_\_\_
- Name of issuing Bank : \_\_\_\_\_

Authorised Signatories  
(Name & Designation, seal of the firm)

(Letter to Principal AIHM&CT Bangalore on the Vendors letterhead)

**VENDOR / ORGANISATION PROFILE**

1. Name of the Organization and Address:
2. Year of Establishment:
3. Status of the firm:  
(Whether Pvt. Ltd. Company/Public Ltd. Company / Partnership Firm)
4. Name of the Chairman/MD /CEO/Country Head (as the case may be):
5. Whether registered with the Registrar of Companies/Registrar of Firms in India, if so, mention number and date and enclose Registration Certificate copy.
6. a) Name and address of Bankers:
  - i) \_\_\_\_\_
  - ii) \_\_\_\_\_
- b) ITR of the Company/Firm in 2014-15, 2015-16 and 2016-17:  
(Please attach a copy for the years 2014-15, 2015-16 and 2016-17 as proof documents)
 

2014-15	:	
2015-16	:	
2016-17	:	
7. Whether registered for Service Tax purposes. If so, mention number and date.
8. Whether an assesses of Income Tax. If so, mention Permanent Account Number. Furnish copies of Income Tax clearance certificate and submitted IT returns for the last three years.
9. Is the Company/Firm a supplier of Upgradation of satellite kitchen and restaurant lab Services? If yes, Mention the address and phone numbers of the company's offices where Upgradation services provided
10. Since when and how long your Company/firm has been supplying Kitchen Items?

Certified that:-

1. All the information furnished by me / us above here is correct to the best of my / our knowledge and belief.
2. I / We agree that I / We have no objection if enquiries are made about the work listed by me / us here in above and / or in the accompanying sheets.

Place:

Date:

SIGNATURE:  
Name & Designation & seal of the Company

(Letter to AIHM&amp;CT on the Supplier's letterhead)

Principal,  
AIHM&CT, Nagareshwara Nagenahalli  
Kothanur Post, Bangalore – 560 077

Dear Sir,

**PRICE BID FOR UPGRADATION OF SATELLITE KITCHEN & RESTAURANT LAB**

With reference to your tender notice published in News papers on \_\_\_ Jan 2018 and the RFP published in your website, we hereby quote our best **PRICE** as under :-

(a)	Total cost Installation/Commissioning of upgradation at AWES, Bangalore- 77 as per the Scope of Work	-	Rs
(b)	Taxes	-	Rs
(c)	AMC per year If any* (After Warranty period)	-	Rs
(d)	Any other charges	-	Rs

-----  
Grand Total - Rs  
-----

**TERMS AND CONDITIONS**

Price : Prices quoted is inclusive of Supply, Transportation, Supervision & commissioning and other charges as applicable and quoted.

Delivery : **TWO months** from the date of receipt of work order.

**Terms of payment** :

Validity : \_\_\_\_\_ months from the date of this quotation.