

MESS CONTRACT
KARMAVEER BHAURAO PATIL BOY'S HOSTEL
KALINA CAMPUS
UNIVERSITY OF MUMBAI

Karmaveer Bahurao Patil Boy's Hostel, University of Mumbai invites paper tender contracts for Mess services for the benefit of its students for a period of one year commencing from the date of agreement, which can be extended further for a period of two years on satisfactory services at the sole discretion of the University on mutually agreed terms and conditions. The hostel's capacity is approximately 120 students.

Mess contractors are requested to submit quotations in sealed envelopes on or before Wednesday, 30 September 2025, till 5 pm at KBP Boys Hostel office, University of Mumbai, Kalina, Vidyanagari Santacruz East, Mumbai-98.

Eligibility Criteria

A Mess Contractor will be eligible only if the contractor satisfies eligibility criteria given below:

1. The mess contractor should have a minimum of 3 years' experience in running a hostel mess or canteen in a university (central / state)/ autonomous institution with a residential hostel. Documentary evidence, such as an experience certificate issued by the relevant institution/university, must be furnished.
2. The contractor should presently have a running/ongoing contract of hostel mess or canteen for approximately 150 students in a university (central/state)/autonomous institution with a residential hostel. Documentary evidence such as an experience certificate should explicitly mention the number of students served.
3. The Mess Contractor should have certified copy of Registration/Shop and Establishment License issued under the Maharashtra Shops and Establishment Act, 1948 or Udyam Certificate.
4. The Contractor should have certified copy of license issued under the Food Safety and Standards Act, 1948.
5. The Contractor should have certified copy of the Fire and Safety license.

General Terms and Conditions:

Sr. no	
1.	Contractor will be required to deposit Rs. 50,000 (Rs. Fifty thousand) only in form of Demand Draft/Bank Guarantee as security deposit for Hostel Mess and Canteen Services.
2.	Contractor has to pay' rent Rs. 3000/- every month on or before 1 5th It is mandatory to pay rent if university authority change rent time to time:
3.	Mess contractor should pay their electricity bill every month. Mess contractor will be responsible if fails to <u>electricity bill</u> .
4.	University reserves the right to accept or reject the contract without assigning any reason whatsoever. The contract may be terminated after giving one-month notice by the University.
5.	No person with any adverse police record will be allowed to work in the Hostel Mess.
6.	The Contractor will ensure and comply with the provisions of various municipal and other Rules/Regulations/Laws of the Government in respect of wages and other benefits to their employees.
7.	The University shall not be the party in case any dispute takes place between the Contractor and their employees.
8.	Dispute, if any, between the Contractor and the University shall be subject to the Mumbai jurisdiction.
9.	Menu may change as per discussion with the Hostel Mess and Canteen committee with vendor. Hostel Mess & Canteen committee will evaluate the quality of food and the materials used for preparation of the food and will have the right to impose suitable fine/ enaltv in case of unsatisfactory service.
10.	The Contractor should maintain a complaint register inside the canteen and should be produced on demand by any of the user. Nonproduction of this will be taken seriously by the university and suitable penalty shall be imposed as determined by the competent authority'.
11.	The workers employed by the contractor shall wear uniform and name badge, which will be provided by the contractor itself. This should be implemented within 15 days from the date of signing the agreement. These workers are not employees of the university and shall not have any claims whatsoever on the university and shall not act detrimental to the interest of the university.

12.	The food served by the caterer has to be prepared in clean and hygienic and safe conditions as per the menu and healthy sanitary methods.
13.	Caterer should wash and maintain dining hall, hand-wash area, dish wash area etc. in highly clean conditions. caterer should also provide hand sanitizer and hand wash.
14.	The caterer should collect the garbage from the kitchen. dining-hall, dish-wash area and dispose of the same every morning. The surrounding should be kept clean and hygienic by the caterer.
15.	The caterer should maintain high quality of hygiene, sanitation and safety in the kitchen and dining hall. All the surrounding area of the mess premises should be cleaned and washed daily by the caterer.
16.	After every meal (breakfast, lunch and dinner) all the plates, glasses, spoons and other cutlery are to be cleaned in soap solution and hot water and dried and kept ready for the next meal by the caterer. The caterer must use cleaning material of high quality.
17.	Mess workers should be strictly asked to make the use of hand gloves, aprons, cooking hats etc.
18.	Dining hall and kitchen should be washed with water and soap solution and mopped after every meal by the caterer.
19.	Water cooler and purifier should be cleaned and maintained properly by the caterer.
20.	All the utensils, dinner set and other equipment's required in the mess should be arranged by the caterer and replaced if missing/damaged in the kitchen.
21.	The caterer shall vacate the provided premises and hand over all fixtures, furniture etc, which are University property in good condition at the termination of the contract.
22.	The caterer shall not make or permit any construction or structural alternation or additional fittings inside the premises or the work place without prior written approval of the competent authority.
23.	Staff strength in each category of Cooks, helper: should be optimum and of sound health and finalized in consultation with Hostel Mess & Canteen Management committee of the University.
24.	Employment of child laborers (below 18 years) is totally prohibited. It is responsibility of the caterer to comply with all formalities of Labour office including obtaining necessary labour license of the Govt. of Maharashtra of the current works. In case of non-compliance of the above, penalty as per government norms will be imposed on caterer.

25.	The caterer shall be responsible for the proper conduct and behaviour of the employees engaged. The employees cannot reside in the place of work except to the extent necessary for their duty in respect of the functioning of the dining facility
26.	The Caterer should ensure that all the employees are free from communicable diseases. Medical certificates to this effect <u>should</u> be made available for inspection by the authorities.
27.	The University reserves the right to review and modify the terms and conditions periodically.
28.	The item of food served will be checked by the quality committee constituted by the Hostel Mess & Canteen Management Committee of the University, Such quality audit may be a test audit or random audit. In case of dispute on quality between caterer and the quality committee, Registrar of the University will be the sole arbitrator and His/ her decision shall be final and binding on both the parties. Since the service includes food and eatable. PFA Rules 1955 is binding on the caterer and registered in the state of Maharashtra at appropriate authorities.
29.	The catering contractor agrees to carryout minor maintenance jobs such as replacement of light bulbs, tube lights etc. Expenses on repairs and <u>maintenance</u> <u>Of equipment</u> .ifan , shall be borne by the caterer.
30.	The catering contractor agrees for replacement of gas cylinders and procurement of good quality provisions and other consumables at his own cost

Daily Mess functioning timings:

Breakfast & Tea/coffee/milk: 7:30 am to 9 am.

Lunch: 12:30 pm to 2:30 pm

Evening Tea / Coffee / Snacks: 5 pm to 6 pm

Dinner: 7:30 pm to 9 pm.

During Exam period:

1. Mess should remain opens on Sunday evening.
2. Mess Contractor have flexibility of keeping paid snacks during midnight timing:10.30pm to 1.30 am.

3. Unlimited salad will be provided during lunch and dinner. It will comprise of lemon and any three of the following in every meal: Tomatoes, cucumbers, onions. beetroots, carrots. and cabbage.
4. Mouth freshener (Fennel seeds and sugar) and Pickle to be provided with every meal.
5. Paneer is to be served twice a week if so decided in the menu
6. Chaas (1 glass of 200 ml), Lassi(1 glass of 200 ml), Raita, shrikhand, curd rice each, must be served during lunch on one day of the week, if so decided in the menu. On other days when chaas/lassi/raita/shrikhand/curd rice will not be served, curd must be served.
7. Coconut chutney & sambhar will be served with all south Indian dishes (like idli, dosa, uttappam. etc.)
8. Sweet Dish or one serving of Fruit have to be served with dinner on all days. Sweets must include variety from all parts of the country like Bengali, Gujarati, South Indian sweets etc.
9. Whenever butter is provided Students will be served — 20 gm soft butter. Ketchup has to be provided along with dishes like Maggie, Samosa, Paratha etc.
10. Imli Chutney be served with items like samosa, kachori, all types of chats etc.
11. Caterer shall not under take any other catering to any of the functions of the University.
12. The caterer shall not serve food cooked in the premises in the dining room of the hostel to any one other than the girl students of the hostel or University.
13. Rebate will be given to students on which they do not avail mess facility only by prior notification of one day writing (record to be maintained in the register).

List of Menu:

Contractor has to quote their rates of food items given below and send to Karmaveer Bhaurao Patil Boy's Hostel, Mumbai University campus, Vidyanagri, Santacruz (E) office in sealed envelope.

Sr. no	Items	Rate offered
	<u>BEVERAGE</u>	
1.	Hot coffee	
2.	Tea regular	
3.	Shake	
4.	Lassi	
5.	Cold Coffee	
6.	Tea Lemon/Green	
7.	Tea Special	
8.	Standard cold Drink All Brand available in the Market	
9.	Mineral Water (Standard)	
	<u>BREAKFAST</u>	
10.	Upma	
11.	Kanda Poha + Chutney	
12.	100 Paratha	
13.	Onion Uttappa	
14.	Masala Dosa	
15.	Mendu Vada	
16.	Masala Dosa each with Sambar	
17.	Plain (sada) Dosa with Sambar	
18.	Uttappam with chutney	
19.	Vada (2 piece) each with Sambar	
20.	Vada + Paav	
21.	Veg. Cutlet(2piece) with sauce	
22.	Veg. Sandwich (Two Slice of Bread with sliced Fresh Vegetables and spread)	
23.	Cheese Sandwiches (Two)	
24.	Bread and Butter (Two Slice of Bread with Butter spread)	
25.	Bread and Jam (Two Slice of Bread with Jam spread)	

26.	Egg Omlet	
27.	Sheera	
28.	Misal Paav	
29.	Sabudana Khichdi	
30.	Idli (3 pieces) with sambar& chutney	
31.	Dhokla	
32.	Upma with chutney	
33.	Poori (5) with Sabji	
34.	Pav Bhaji(2 pieces of Pav)	
35.	Chhole Bhature	
36.	Boiled egg	
	<u>Special Dishes</u>	
37.	Veg. Biryani	
38.	Rajma Chawal	
39.	Seasonal Vegetable curry	
40.	Puri Aloo (3 Nos.)	
41.	Ice Cream	
42.	Yoghurt	
43.	Flavoured Milk	
44.	Juices (Tetra Pack)	
45.	Chicken Biryani	
46.	Chicken Curry thali	
47.	Chicken fried	
48.	Chicken masala	
49.	Chicken sukka	
50.	Chicken masala	
51.	Double burji	
52.	Single burji	
53.	Single half fry	
54.	Double half fry	
55.	Boiled egg burji	

56.	Vegetable Fried rice	
57.	Jeera rice(Full/Half)	
58.	Egg Fried Rice	
59.	Veg Schezwan Rice	
60.	Double half fry	
61.	Boiled egg burji	
62.	Vegetable Fried rice	
63.	Jeera rice(Full/Half)	
64.	Egg Fried Rice	
65.	Veg Schezwan Rice	
66.	Veg Pulav	
67.	Paneer Curry/Masala	
68.	Veg biryani	
69.	Paneer Mutter	
70.	Sev Bhaji	
71.	Mix veg	
72.	Veg Kolhapuri	
73.	Aloo Schezwan Dry	
74.	Chapati	
75.	Stuff Paratha	
76.	Dalfry (Tur Dal)	
77.	Dal Tadka	
78.	Aloo Gobi Masala	
79.	Dum Aloo	
80.	Paneer Mutter	
81.	Tomato Chutney	
82.	Fish Curry	
83.	Fish Fry	
84.	Dahi-Chura	
85.	Biscuit	
86.	Cake	

General Mess Menu:

The following is the general structure of the menu; The detailed menu is provided in the table that follows: -

	Food items menu
Breakfast	One Indian dish like Idli Sambhar, Wada Sambhar, Upma, Kanda Poha, Uttapa, Sabudana Wada, Sabudana Khichdi, Dhokla, Dosa, Bread Pakoda, Sandwich, Pasta.
Lunch	Rice, Chapatti (with and with out oil), Unlimited Dal or Sambar or Curry, one vegetable, one pulse, Salad, Curd / Raita / Chaas. One Papad (thrice a week), Pickle, One Serving of Fruit.
Dinner	Rice, Chapatti (with and without Ghee), or Plain Parantha or Poori, Unlimited Dal or Sambar or Curry, one vegetable, one pulse, Salad, Curd/Raita/Chaas. One Papad (thrice a week) .Pickle, sweet dish

	Food items menu	Rates offered
Lunch/ Dinner Full	2 bhaji+4 Roti+1 Rice+ 1 Daal + I curd/raita/sweet	

MESS CHARGES (as per the menu attached)

Monthly Mess Charges (should not be quoted greater than Rs. 4000/- per month excluding taxes)

Mess service	Amount
Breakfast	
Lunch	
Evening Tea /coffee with snack's	
Dinner	
Monthly rate	

Signature of The Mess Contractor with seal

MENU DETAILS
SAMPLE HOSTEL MESS MENU (STANDARD THALI MEAL)

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	1. IDLISAMBAR & CHUTNEY 2.BREADBUTTER JAM 3.TEA/COFFEE	1.RAJMAMASALA 2.BHINDIMASALA 3.PLAIN RICE 4.CURD 5.SALAD 6.PICKLE	1. SAMOSA 2.TEA/COFFEE 3. CHUTNEY	1. STUFFDUMALOO 2. KAALIMASO OR DAAL 3.JEERARICE 4.BUTTERCHAPATI 5.SALAAD 6.PICKLE
TUESDAY	1. ALOOPARATHA 2. BREADBUTTER (JAM) 3. TEA/COFFEE	1.ALOOSOYABIN/ALOO SHIMLA MIRCH 2.WHITEMCTTER 3. RICE 4. BUTTERMILK 5. BUTTEWPLAIN CHAPATI 6.SALAD PICKLE	1.CUTLET 2.COFFEE 3. CHUTNEY	1. LOKICHANA 2. MIXDAAL 3.RICE 4.BUTTER PLAIN CHAPATI 5.KHEER 6.SALAAD PICKLE
WEDNESDAY	1.MOONGDAAL CHILLA JAVE 2.BREAD BUTTER JAM 3.TEA/COFFEE	1.DRY CHOLE 2.BUTTER/PLAIN CHAPATI MASALA POOR 3. BUNDIRAITA 4. PAPAD 5. SALAD 6. PICKLE	1. MAGGIE 2. TEA/COFFEE	1. MUTTER PANEER 2. BUTTER/PLA IN CHAPATI 3. DAL 4. RICE 5. SALAAD PICKLE
THRUSDAY	1.UTTAPAM SAMBAR CHUTNEY	1. ALOO BEANS SEASONAL VEGETABLE 2. KAALACH	1.DRY MANCHURIAN 2.COFFEE/TEA	1. ALOO SHIMLA MIRCH 2.DAL FRY 3.RICE

	2.BREAD BUTTER/JAM 3.TEA/COFFEE	MASALA 3. PLAIN RICE 4. BUTTER CHAPATI 5. SALAD 6. PICKLE 7. CURD		4.BUTTER PLAIN CHAPATI 5.SALAD 6.PICKLE
FRIDAY	1. UPMA 2. BREADBUTTER 3. TEA COFFEE 4. SPROUTS	1. GREENVEGETABLE 2. KADI 3. VEGRAITA 4. BUTTER PLA IN CHAPATI 5. RICE 6. SALAD PICKLE	1. VEG SANDWICH 2. TEA/COFFEE	1.DOSA 2.COCONUT CHUTNE 3.SAMBAR 4.PLAIN RICE
SATURDAY	1. PANEER PARATHA 2. BREAD BUTTER JAM 3. TEA COFFEE	1. ALOOPALAK 2.DAALFRY 3. BUTTERMILK 4.BUTTER/PLAIN CHAPATI 5.RICE 6.SALAD 7.PICKLE	1. KACHAUD 1+ CHUTNEY 2. TEA/COFFEE	1.ALOO TAMATO SABZI 2.KHICHADI 3. JEERARICE 4. BUNDI 5. PLAIN PARATHA 6. SALAD 7.PICKLE
SUNDAY	1.POORI+ALOO SABJI 2. BREAD BUTTER 3. TEA/COFFEE	1. KADDU CHANA/DRY ALOOO GOBHI 2.DAALFRY 3.BUTTER/PLAIN CHAPATI 4.RICE 5. CURD 6.SALAD 7.PICKLE	1.DAHI BHALLE 2. TEA/COFFEE	1. PALAK PANEER /CHICKENGRVY 2. DAAL FRY 3. JEERA RICE 4. MOONG DAAL HALWA 4. BUTTER ROTI 5. SALAD PICKLE

**Brands of consumable's permissible in Karmaveer Bhaurao Patil
Boy's Hostel, Vidyanagari campus, University of Mumbai.**

SALT	Tata, Annapurna, Nature fresh
SPICES	M.D.H. Masala, Satyam, Badshah, Everest
KETCHUP	Maggi, Kissan, Heinz
SUNFLOWER OIL	Fortune, Nature Fresh, Godrej
PICKLE	Mother's Receipe, Pravin, Priya, Bedekar, Nilon
ATTA	Ashirvad, Annapurnna, Nature Fresh
INSTANT NOODLES	Maggi, Chings
PAPAD	Lijjat
BUTTER	Amul, Britannia, Mother dairy
BREAD	Modern Kwality, Wibs
JAM	Kisanor Maproor Mala
GHEE	Amul, Mother Dairy, Britannia
SHRIKHAND	Warana, Amul
COW/ BUFFALO MILK	Mahananda, Amul, Warana, Mother Dairy (Without Water)
TEA	Brook bond, Lipton, Tata
RICE/ DAL / PULSES	Surti Kolamor Wada Kolam

Note: The Caterer may use any other standard brands that are applicable with prior approval by the concerned Hostel Authorities

P. Massey
Warden

KBP Boy's Hostel

University of Mumbai
WARDEN
K. B. P. BOYS HOSTEL
UNIVERSITY OF MUMBAI
VIDYANAGARI CAMPUS

