ICAR ACCREDITED
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[AGRI UNIVERSITIES & INSTITUTES]

Sher-e-Kashmir
University of Agricultural Sciences and Technology of Jammu
Directorate of Student's Welfare & Honorary Director, CCS

NOTICE INVITING TENDER

No: AUJ/DSW/26-27/F-110/ 4436 **Dated:** 09 **/11/2026**

For and on behalf of SKUAST-Jammu, tenders are invited by e-tendering mode from the eligible reputed contractors/agencies for a period of one year for **Running of Café Annapurna in Student Centre, SKUAST-Jammu, Chatha.**

Name of Work	Fixed Rent of Canteen	Earnest Money	Period of Contract	Cost of Tender Document
Running of Café Annapurna in Student Centre, SKUAST-J, Chatha	Rs. 10,000/- per month	Rs. 100,000/- (rupees one lakh only)	Initially for a period of one year extendable to a further period of one year and maximum three years	Rs. 1000/- (non-refundable)

Terms & Conditions:

1. The Bidding documents/NIT can be downloaded from the website http://jktenders.gov.in from **16-11-2026, 10:00 AM to 07-12-2026 up to 02:00 PM.** Bid document contains qualifying criteria for bidder, specifications, bill of quantities, conditions and other details.
2. a) The bids shall be deposited in electronic format on the website http://jktenders.gov.in from **16-11-2026 (02:00 PM) to 07-12-2026 up to 05:00 PM.** The Technical e-bids received will be opened on 08-12-2026 at 10:00 AM or any other date decided by the committee. Financial bids of only those bidders will be opened online, who are found technically responsive by the evaluation committee.
   b) The complete bidding process will be online.
3. Earnest Money Deposit amounting to Rs. 100,000/- **(**Rupees one lac only) in the shape of CDR/FDR from any scheduled bank, pledged to the Comptroller, SKUAST-J, Chatha shall be submitted with the tender documents. Tender documents without EMD, shall be rejected.
4. The tenders received after the due date and time shall not be entertained.
5. **The hardcopy of the tender document should reach to Director, Students Welfare office, before last date.**
6. Any other information/clarifications can be sought from the office of Directorate of Students Welfare, Chatha on all working days.
7. The tenderers are at liberty to attend the tender opening or depute their representative on the date and time of opening of tender.

09.11.2026

(Dr. Sudhakar Dwivedi)
Director, Students Welfare

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NIT for Running of Café Annapurna in Student Centre, SKUAST-J, Chatha

For and on behalf of SKUAST-Jammu, tenders are invited by e-tendering mode from the eligible reputed contractors/agencies for a period of one year for **Running of Café Annapurna in Student Centre, SKUAST-Jammu, Chatha** for a period of one year extendable by one more year and maximum three years depending upon the performance of the contractor effective from date of allotment of contract.

Name of Work	Fixed Rent of Canteen	Earnest Money	Period of Contact	Cost of Tender Document
Running of Café Annapurna in Student Centre, SKUAST-J, Chatha	Rs. 10,000/- (Rupees ten thousand only) per month	Rs. 100,000/- (rupees one lakh only)	Initially for a period of one year extendable to a further period of one year and maximum three years	Rs. 1000/- (non-refundable)

Documents to be submitted online for Technical Evaluation

- PAN Card
- Aadhaar Card
- Valid GST Registration Certificate.
- Valid FSSAI License/Registration Certificate applicable to the nature of catering/canteen services.
- Experience Certificates/Work Orders for catering/canteen/mess/food service work executed during the last three (03) years.
- Non-Blacklisting Affidavit declaring that the bidder/firm has not been blacklisted, debarred or otherwise prohibited by any Government Department, PSU, Autonomous Body, University or other Government organization.
- Acceptance Letter/Declaration confirming unconditional acceptance of all the Terms & Conditions, Scope of Work, Menu, specifications and other provisions of the Tender Document.
- Latest Income Tax Return (ITR) filed by the bidder/firm, along with relevant acknowledgement.
- Average Annual Turnover of not less than Rs. 40.00 lakh.

To participate in bidding process

i. The bidders have to get Digital Signature Certificate (DSC) as per Information Technology Act-2000 to participate in online bidding.

ii. The DSC will be required for digitally signing the bid. The bidders can get above mentioned digital certificate from any approved vendors. The bidders who already possess valid DSC need not to procure new DSC.
iii. The bidders have to submit their bids online in electronic format with DSC. The bids cannot be uploaded without Digital signature. No proposal will be accepted in physical form.
iv. Bids will be opened online as per time schedule mentioned above.
v. Before submission of online bids, bidders must ensure that scanned copies of all the necessary documents have been attached with bid.
vi. The department will not be responsible for delay in online submission of bids whatsoever may be the reason.
vii. All the required information for bid must be filled and submitted online.

Terms & Conditions:

1. Contract Period: The contract shall remain valid for the period mentioned in the bid/tender.

2. Performance: The contractor shall ensure uninterrupted, efficient and satisfactory canteen services throughout the contract period without any unauthorized closure.

3. Monthly Rent: The successful tenderer shall pay a monthly rent of Rs. 10,000/- (Rupees Ten Thousand only) for running Café Annapurna at the Student Centre, SKUAST-J, Chatha

4. Security Deposit: The successful bidder shall deposit Rs. 1,00,000/- (Rupees One Lakh only) in the shape of CDR/FDR from any scheduled bank, pledged to the Comptroller, SKUAST-Jammu. The Security Deposit shall be liable to be forfeited, wholly or partly, in case of any breach, violation, non-compliance or unsatisfactory performance of the contract, without prejudice to any other action as per the terms of the contract.

5. Food Quality: Only fresh, hygienic and nutritious meals and refreshments shall be prepared and served. Sale or reuse of stale, adulterated or expired food items is strictly prohibited.

6. Raw Materials: Only branded and FSSAI-compliant edible oil, flour, rice, pulses, spices, milk and other ingredients shall be used. The University may verify purchase records at any time.

7. Menu & Rates: Only the University-approved vegetarian menu shall be served and no item shall be sold above the approved rates.

8. Working Hours: The canteen shall remain operational daily from 08:00 AM to 08:00 PM.

9. Staff: The contractor shall deploy adequate, trained and uniformed staff with identity cards. All staff shall undergo Police Verification before deployment and copies shall be submitted to the University.

10. Medical Fitness: All employees shall be medically fit, maintain personal hygiene and wear clean uniforms, gloves and head covers wherever required.

11. Cleaning & Hygiene: The kitchen, dining area, utensils, counters and equipment shall be cleaned and sanitized regularly.

12. RO Drinking Water: Safe and purified RO drinking water shall be made available to students, staff and visitors at all times. The RO system shall be serviced periodically.

13. Storage: Food materials shall be stored hygienically with proper refrigeration and protection from contamination.

14. Waste Management: Wet and dry waste shall be segregated separately. No littering, dumping or burning of waste shall be permitted inside the campus. The contractor shall ensure disposal of waste outside the University campus only at authorized disposal sites.

15. Pest Control: Periodic pest and rodent control shall be carried out without affecting food safety.

16. Digital Payments: UPI, cash and other digital payment facilities shall be available.

17. Complaint Register: Complaint and suggestion registers shall be maintained and grievances resolved promptly.

18. Inspection: The Food Inspection Committee shall conduct random inspection of the canteen at any time. Any deficiencies found shall be rectified immediately by the Contractor.

19. Food Sampling: Food samples may be collected for quality testing whenever required.

20. Records: Proper records relating to purchase, stock, attendance, cleaning and maintenance shall be maintained.

21. Fire Safety: Adequate fire extinguishers, first-aid facilities and LPG safety measures shall be maintained.

22. Utilities: Electricity and water shall be used judiciously and wastage shall be avoided.

23. University Property: Any loss or damage caused to University property shall be made good by the contractor.

24. Statutory Compliance: The contractor shall comply with FSSAI, GST, Labour Laws, EPF, ESI and all other applicable laws.

25. Prohibited Items: Sale or consumption of tobacco, alcohol, intoxicants and banned substances shall be strictly prohibited.

26. Subletting: The contract shall not be assigned or sublet to any other party under any condition

27. Penalty: The University may impose penalties for overcharging, poor quality, unhygienic conditions or breach of any condition.

28. Termination: The contract may be terminated for persistent default, misconduct or violation of tender conditions.

29. Dispute Resolution: All disputes shall be subject to the jurisdiction of Jammu.

30. University Rights: The University reserves the right to inspect, modify menu/timings, impose penalties and accept or reject any bid without assigning any reason.

31. Menu: The contract shall be awarded to the tenderer who quotes the lowest rates against the menu items prescribed and uploaded by the Department for the running of Café Annapurna at the Student Centre, SKUAST-Jammu, Chatha.

09.11.2026

(Dr. Sudhakar Dwivedi)
Director, Students Welfare

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Scope of Work - University Canteen Services

1. Objective

The contractor shall operate the University Canteen and provide hygienic, nutritious and reasonably priced vegetarian breakfast, lunch, dinner, snacks and beverages to students, faculty, staff and authorized visitors.

2. Food Preparation & Service

Food shall be prepared fresh every day using standard quality ingredients. Prescribed portion sizes shall be maintained and food shall be served promptly in clean utensils.

3. Menu & Pricing

All approved menu items shall be available during working hours. The contractor shall charge only the University-approved rates and prominently display the approved menu and rate list.

4. Hygiene & Sanitation

Kitchen, dining hall, counters, storage areas and utensils shall be cleaned daily. Safe drinking water, pest control, scientific waste disposal and proper personal hygiene of staff shall be ensured.

5. Staff & Operations

Adequate trained staff in uniform with ID cards shall be deployed. The contractor shall maintain discipline, complaint register, first-aid, fire safety and cooperate with inspections at all times.

6. Maintenance & Compliance

The contractor shall protect University property, comply with FSSAI, GST and labour laws, and immediately rectify deficiencies pointed out by the University.

7. Quality of Raw Materials

Only FSSAI-approved and standard quality raw materials shall be used. Branded edible oil, flour, rice, pulses, spices, milk, tea and coffee shall be preferred. Expired or sub-standard items shall not be used.

8. Food Safety & Quality Assurance

Food shall be prepared fresh every day. Leftover food shall not be served. Proper storage, refrigeration and temperature control shall be maintained.

9. Kitchen Equipment & Infrastructure

The contractor shall arrange and maintain all necessary kitchen equipment, refrigerators, deep freezers, exhaust systems, serving counters and utensils in hygienic condition.

10. Working Hours

Breakfast, lunch, evening snacks and dinner shall be served within the prescribed service hours from 08:00 AM to 08:00 PM, as per the approved menu and schedule.

11. Service Standards

Adequate staff shall be deployed to ensure prompt, courteous and efficient service with minimum waiting time.

12. Waste Management

Wet and dry waste shall be segregated and disposed of scientifically. Used cooking oil shall be disposed of as per applicable guidelines.

13. Health, Safety & Fire Protection

The contractor shall maintain fire extinguishers, first-aid box, LPG safety measures and emergency preparedness.

14. Digital Payment & Billing

Cash, UPI and other digital payment facilities shall be available. GST bills/receipts shall be issued wherever applicable.

15. Inspection & Monitoring

The Food Inspection Committee shall conduct random inspection of the canteen at any time.

16. Record Maintenance

Stock, attendance, complaint, cleaning, pest-control and maintenance registers shall be maintained and produced during inspection.

17. Sustainability

Eco-friendly practices, reduced use of single-use plastics and conservation of water and electricity shall be encouraged.

18. Performance Standards

The contractor shall maintain consistent standards of quality, hygiene and customer satisfaction throughout the contract period.

Technical Bid

The required information is to be filled by the Contractor and to be submitted to SKUAST-Jammu along with technical bid.

Annexure-A

S. No.	Particulars	Details	Appendix No. (attached in bid)
1.	Name of the Contractor/Firm:	M/s	
2.	Address:		
3.	Office:		
4.	Telephone/Mobile No./E-mail address		
4.	Documentary Proof of:		
	a) PAN Card	Yes/No	
	b) Aadhaar Card		
	c) Valid GST Registration Certificate	Yes/No	
	d) Valid FSSAI License		
	e) Proof of three years experience certificate	Yes/No	
	f) An undertaking on firm's letter head that the agency has not been blacklisted by any Dep./Organizations of the Govt. of India/Govt. of J&K and no criminal case is pending against the said Agency /agency	Yes/No	
	g) Acceptance Letter/Declaration confirming unconditional acceptance of all the	Yes/No	
	h) Latest Income Tax Return (ITR) filed by the bidder/firm, along with relevant acknowledgement		
	i) Average Annual Turnover of not less than Rs. 40 Lac	Yes/No	
5.	Earnest Money deposit details		
	a) Amount of Earnest money	Rs. 100,000/-	
	b) Name of the Drawer and Drawer Bank		
	c) No. and Date of the Bank Draft		
6.	Tender Fees of Rs. 1,000/- (non-refundable through DD)	Rs. 1000/-	

1. The information / documents furnished along with the above application are true and authentic to the best of my knowledge and belief. I/We, am/are well aware of the fact that furnishing of any false information / fabricated would lead to rejection of my tender at any stage besides liabilities towards prosecution under appropriate law.

2. I have carefully read and understood all the terms and conditions of the tender and hereby convey my acceptance of the same.

Signature with date & seal of the Tenderer /Agency

FINANCIAL BID

Annexure-B

Financial Bid: To be utilized by the bidders for quoting their prices and to be submitted to the SKUAST-J Jammu in separate sealed envelope.

Tender Inviting Authority	Director, Student Welfare, Sher-e-Kashmir University of Agricultural Sciences and Technology of Jammu
Name of Work	**Running of Café Annapurna in Student Centre, SKUAST-Jammu, Chatha (180009)**
Bidder Name	

Price Schedule

Sr. No.	Item	Minimum Quantity / Weight / Volume	Unit	Rate Quoted by Bidder (₹)
1.	Tea	150 ml	Per Cup	
2.	Coffee (Milk)	150 ml	Per Cup	
3.	Black Coffee	150 ml	Per Cup	
4.	Green Tea	150 ml	Per Cup	
5.	Lemon Tea	150 ml	Per Cup	
6.	Milk Shakes	250 ml	Per Glass	
7.	Mojito	250 ml	Per Glass	
8.	Milk	200 ml	Per Glass	
9.	Fresh Lemon Water	200 ml	Per Glass	
10.	Sweet Lassi	200 ml	Per Glass	
11.	Salted Lassi	200 ml	Per Glass	
12.	Fruit Chat	1 Plate (250 g)	Per Plate	
13.	Poori chana	2 Poori (130 g) + 150 g Chana	Per Plate	
14.	Simple Maggi	1 Plate (150 g) (Maggi Noodles)	Per Plate	
15.	Onion & Tomato Maggi	1 Plate (180 g) (Maggi Noodles + Onion + Tomato)	Per Plate	
16.	Veg Poha	250 g (Poha 150 g + 100 g Onion + Potato + Green Peas + Peanuts)	Per Plate	
17.	Samosa	2 Pieces (100 gm each)	Per Plate	
18.	Aloo Tikki with chana	2 Pieces (120 g each)	Per Plate	
19.	Bread Pakora	2 slices (50–60 g), Besan coating: 50–60 g, Potato stuffing & spices: 30–40 g	Per Piece	
20.	Veg Cutlet	100 g (2 pcs)	Half Plate	
21.	Bread Butter	2 bread slices (approximately 50–70 g) + butter	2 Slices	
22.	Bread Jam	2 bread slices (approximately 50–70 g) + Jam	2 Slices	
23.	Veg Sandwich	4 Triangular Pieces (200 g)	Per Plate	
24.	Grilled Veg Sandwich	4 Triangular Pieces (200 g)	Per Plate	
25.	Aloo Paratha with Curd & Pickle	1 No. (250 g) (Paratha + Curd+ Pickle)	Per Plate	
26.	Gobi Paratha with	1 No. (250 g) (Paratha + Curd+ Pickle)	Per Plate	

	Curd & Pickle			
27.	Mix Vegetable Paratha with Curd & Pickle	1 No. (250 g) (Paratha + Curd+ Pickle)	Per Plate	
28.	Paneer Paratha with Curd & Pickle	1 No. (250 g) (Paratha + Curd+ Pickle)	Per Plate	
29.	Plain Rice	300 g (Cooked Rice)	Full Plate	
30.	Dal with Rice	300 g (Dal and Cooked Rice)	Full Plate	
31.	Kadi with Rice	300 g (Kadi + Cooked Rice)	Full Plate	
32.	Egg Curry with rice	300 g – (2 Eggs + Curry + Cooked Rice)		
33.	Rajma with Rice	300 g (Cooked Rice + Cooked Rajma)	Full Plate	
34.	Rajma with Rice	200 g (Rice + Cooked Rajma)	Half Plate	
35.	Veg Pulao	300 g (Cooked Veg Pulao)	Full Plate	
36.	Veg Pulao	150 g (Cooked Veg Pulao)	Half Plate	
37.	Jeera Rice	300 g (Cooked Jeera Rice)	Full Plate	
38.	Veg Thali (Dal, Seasonal Vegetable, Rice, Chapatis, Salad & Pickle)	700 g (Dal 150 ml, Seasonal Vegetable 150 g, Cooked Rice 200 g, (200 g) 2 Chapatis + Salad + Pickle)	Full Plate	
39.	Deluxe Veg Thali (Paneer, Dal, Seasonal Vegetable, Rice, Chapatis, Salad, Pickle & Sweet)	Dal150 ml + Veg150 g + Rice 200 g + 2 Chapati	Full Plate	
40.	Veg Noodles	300 g (Cooked Veg Noodles)	Per Plate	
41.	Veg Fried Rice	300 g (Cooked Veg Fried Rice)	Per Plate	
42.	Spring Roll	10 Pieces (200 g) (2 Spring Rolls cut into 10 pieces)	Per Plate	
43.	Fried Soya Champ	200 g (Soya Champ 200 g + Sauce)	Per Plate	
44.	Plain Dosa	1 No. (180 g) (Dosa 180 g + Sambar + Coconut Chutney)	Per Plate	
45.	Masala Dosa	1 No. (250 g) (Dosa 250 g + Potato Masala + Sambar + Chutney)	Per Plate	
46.	Idli Sambar	3 Pieces (250 g) (Idli 250 g + Sambar + Chutney)	2 Pieces	
47.	Chapati (Tawa)	1 No. (60 g)	Per Piece	
48.	Butter Chapati (Tawa)	1 No. (65 g) (Chapati + Butter)	Per Piece	
49.	Curd	100 g	Bowl	
50.	Bread Omelette with slice	2 Slices + 2 Egg omelette (220 g approx.)	Per Plate	
51.	Bread Omelette without slice	2 Egg omelette (220 g approx.)	Per Plate	
52.	Boiled Egg	1 Egg	Per Piece	
53.	Vada Sambhar	(250 g) – 2 Vada + Sambhar	Per Plate	

General Conditions:

- Packaged items shall be sold strictly at MRP.
- The University may add menu items along with rates during the contract period.
- Approved menu and rates shall be prominently displayed in the canteen.

- The quantities, weights and volumes prescribed against each menu item are the minimum permissible serving specifications. Under no circumstances shall any item be served below the prescribed minimum quantity/weight/volume. Any deviation shall be treated as breach of contract and action shall be taken as per the Terms and Conditions of the Bid/Agreement.

Signature with date & seal of the Agency