

## OFFICE OF THE SUPERINTENDENT SDH, CHAMPUA, KEONJHAR

## TENDER CALL NOTICE

Order No. 340 //SDH (Champua)// Date. 09 / 03 / 2024

Sealed tenders are invited from the reputed eligible registered diet preparation and catering firm/agency/ effective SHG (Home District Only) can also apply to prepare and distribute diet in the Sub-Divisional Hospital, Champua, Keonjhar on annual contract basis. The details, Terms and conditions, guidelines etc. is included in tender paper format. The tenders in the prescribed format along with all relevant documents under bid system in two separate envelops i.e., Cover -A & Cover - B and both should be deposited in one envelop should be superscribed on top of envelop "Tender for supply of Diet for Sub-Divisional Hospital, Champua, Keonjhar for the year 2024-25" in sealed envelope should reach at the office of the undersigned by dt.19.03.2024 at 5.00 P.M. through Regd. Post / Speed Post / Courier only. The bid will open on dt.20.03.2024 at 11.00 A.M. in presence of bidders or their authorized representatives. The undersigned reserves the right to reject any or all the bids/Tenders without assigning any reason thereof.

Superintendent SDH, Champua

Keonjhar

#### DISCLAIMER

The information contained in this Request for Proposal (RFP) document or subsequently provided to bidder(s), whether verbally or in documentary form by cr or behalf of the Tender inviting Authority under Department of Health &family Welfare. Govt. of Odisha or any of their employees or advisor is provided to bidder(s) on the term 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 propose or this RFP documents is to provide interested parties with information as assist the formulation of their proposal and details proposal. This RFP document does not purport to contain all the information each bidder may require. This RFP document may not be appropriate for all persons, and it is not possible for the Department, their employees or advisors to consider the investment the investment objectives financial situation and particular needs of each party who reads or uses this RFP document. Some bidders may have a better knowledge of the proposed project than others. Each bidder should conduct its own investigation 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 department its employees and advisers make no representation or warranty and 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 / Department 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 No.: 340 //SDH (Champua)//Date. 09.03.2024

DETAILED PROPOSALS ARE INVITED FROM ELIGIBLE BIDDERS FOR SELECTION OF THE MOST SUITABLE AGENCY FOR SUPPLY OF DIET (DRY, LIQUID, COOKED) TO INDOOR PATIENTS

#### Schedule of Events:

1	Period of Availability of RFP Document	From Dt.11.03.2024 to Dt.19.03.2024 (Downloaded from the district website www.kendujhar.nic.in.)
2	Pre-bid Meeting	Date: 15.03.2024, Time: 11.00 PM Address: Meeting Hall, SDH, Champua, Dist- Keonjhar
3	Last date for submission of Proposal	Date: 19.03.2024, Time: 5.00 PM  Address: Addresses for submission of proposal are mentioned at  SECTION 1: SCHEDULE OF PROPOSAL SUBMISSION  NB: Proposals must be submitted through Speed post /  Registered post / Courier only.
4	Date, time and place of Opening of Proposal and presentation	a) Details about date, time and place of opening of Technical Proposal are mentioned at  SECTION 1: SCHEDULE OF PROPOSAL SUBMISSION)  [Bidders or authorized representative (with valid original authorization letter) may remain present at the time of opening of proposal]

## SECTION 1:

## SCHEDULE OF PROPOSAL SUBMISSION

SI.	RFP. No. & Date	Name of Institutions	Address for Submission of Proposal & Opening of Proposal	Last date & Time of Submission of Proposal	Date & time of Opening of Technical Proposal
1	No. 340 SDH, Champua Date, 09.03,2024 SDH, Champua, Dist-Keonjhar	SDH, Champua Keonjhar	The Superintendent SDH, Champua, Keonjhar, At/ P.oChampua, Dist-Keonjhar, Odisha, PIN-758041.	Date:19.03.2024 Time: 5.00 PM	Date -20.03.2024 Time: 11.00 AM

#### SECTION 2:

#### INSTRUCTIONS TO BIDDERS

#### 2.1 Scope of Proposal

- (a) Interested bidders fulfilling the eligibility criteria may submit their bid to SDH, Champua, Keonjhar. Detailed description of the objectives, scope of services, deliverables and other requirements relating to "Provisioning of therapeutic Diet Services (diet preparation, supply and management) at Govt. Hospitals" are 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 of the concerned Institution, 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 Superintendent SDH, Champua, Keonjhar will be final and binding without any right of appeal whatsoever.
- (c) The bidder shall submit its proposal in the form and manner specified in the RFP. Upon selection, the agency shall be required to enter into an Agreement with the Superintendent SDH, Champua, Keonjhar as per the RFP/Bid Document.
- (d) The Tender committee is entitled to issue/float any corrigendum found necessary afterwards relating to tender process.

#### 2.2 Eligibility Criteria

The bidder should fulfill the following Eligibility Criteria

- The bidder must be registered 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 with PAN with Income Tax Return for last 3 years i.e., 2020-21, 2021-22 & 2022-23, valid GST registration, food license, bank account with bank statement for last 3 months from the date of applying tender & valid labour registration certificate in the name of Company / Firm / Society / Trust OR SHG / SHG Federation.
- The bidder must have a registered and operating office in Odisha.
- III. The bidder must have minimum 3 years' experience in diet preparation, supply & management of diet services in Government Hospitals of Odisha only. The bidder shall furnish the details of the past performance in the required format (Form T5) supported with the work order/experience certificate or contract copies.
- IV. In case of effective SHG/SHG Federation (Home District only), the technical committee is to take decision in view of their past experiences (to be furnished in the required format (FormT5) supported with the work order/experience certificates or contract copies for at least minimum Two-year experiences for preparation of Diet and supply in any Government Hospitals of Odisha only.
  - The bidder applying for SDH, Champua must have minimum average annual turnover in diet services of Rs. 1 Crore per year during the last three financial years (2020-21, 2021-22 & 2022-23). 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 (2020-21, 2021-22 & 2022-23). 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

Superintendent Sub-Divisional Hospital Champua

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(Tax Audit wherever it is applicable). However, the turnover shall be recalculated based on the statement given in the T4 taking into account of viable institutions while awarding of marks and selection.

VI. The Bidder must have (1) Registration certificate, (2) PAN, (3) GST registration Certificate, (4) EPF & ESI registration certificate, (5) Income Tax Return for last 3 Assessment years (2020-21, 2021-22 & 2022-23), (6) Audit report (Tax Audit) for last 3years (2020-21, 2021-22 & 2022-23), (7) Food License (8) Experience on diet services & (9) Labour License. All the certificates and reports must be in the legal name of the bidder/agency.

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 on the concerned region within 10 days of issue of notification of award and before signing of contract.

#### 2.3 Proposal Submission

Interested bidders fulfilling the eligibility criteria may submit their bid to the Superintendent SDH, Champua, Keonjhar. The bidders interested to submit their bids with EMD, Tender Document Cost & documents as set forth in this RFP through registered post/speed post/courier, the detail address of which is mentioned in Section 1: Schedule of Proposal Submission.

The proposal shall be submitted in two parts:

- (1) Part A (Cover- A) Tender/Bid Document Cost, EMD as per format set out in RFP.
- (2) Part B (Cover-B) Technical Proposal as per the format set out in RFP.

The Proposal shall be typed or written legibly in indelible ink and shall be signed in full Signature by the bidder at the bottom of every page. Any interlineations or overwriting shall not be allowed. The bid documents shall be neatly typed and erasure(s)/white erasure(s)and/or initial(s) for correcting the words or sentences shall not be allowed. If the bid document is not signed with full signature at the bottom of every page, erasure, white erasures and/or initial(s) for correcting word or sentence(s) are used in the bid, the bids shall be out rightly rejected. It is the responsibility of the bidder to take note these criteria before submitting the bid.

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.

#### 2.4 Bid Document Cost

The bidders shall have to furnish a bid document cost of Rs. 2000/- (non-refundable) in the shape of a Banker's cheques / Demand Draft from any Nationalized / Schedule Bank payable at Champua in favour of "Rogi Kalyan Samiti, SDH, Champua, Keonjhar".

In 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)

Superinteriorni Sub-Divisional Hospital Champua The bidder along with the technical proposal shall have to furnish Earnest Money Deposit (EMD) amounting to Rs. 5,000/- (refundable) in the shape of a Banker's cheques / Demand Draft from any Nationalized / Schedule Bank payable at Champua and in favour of "Rogi Kalyan Samiti, SDH, Champua, Keonjhar".

In 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, 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 MSEs certificate issued must include the diet service in their services category as it relates to the diet tender, otherwise the exemption on EMD shall not be allowed.

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

The EMD shall be forfeited if the bidder withdraws its proposal during the interval between the proposal due date and expiration of the proposal validity period or on in case of successful bidder, if does not execute the agreement.

#### 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 scaled envelopes, along with applicant's name and address in the lefthand 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 of SDH, Champua, Keonjhar".
- Cover B Technical Proposal for "Supply of Diet (Dry, Liquid, Cooked) to Indoor Patients of SDH, Champua, Keonjhar".
- (b) The two envelopes, i.e., envelope for Cover -A, Cover -B must be packed in a separate scaled outer envelope and clearly superscribed with the following: -
- "Tender for supply of Diet for SDH, Champua, Keonjhar for the year 2024-25".
- RFP no., 340 Dt. 09.03.2024, SDH, Champua, Keonjhar must be mentioned on the envelop and inside the bid. The bidder's Name & address shall be mentioned in the left-hand corner of the outer and inner envelope.
- (c) The inner and outer envelopes shall be addressed to the Superintendent SDH, Champua, Keonjhar per the detail address mentioned at the Section-1: Schedule of Proposal Submission.

If the outer envelope is not sealed and marked as mentioned above, then the O/o the Superintendent SDH, Champua, Keonjhar will assume no responsibility for the tender's misplacement or premature opening. Telex, cable or facsimile tenders will be rejected.

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#### (d) Content of the Proposal

#### Cover A (Tender Document Cost & EMD)

- EMD of Rs. 5,000 /-(Five Thousand) in the shape of a Demand Draft in favour of Rogi Kalyan Samiti, SDH, Champua, payable at Champua.
- Bid document cost of Rs. 2000/- (Two thousand) in the shape of a Demand Draft in favour of Regi Kalyan Samiti, SDH, Champua, payable at Champua.
- MSEs certificate (If applicable).

#### II. Cover B (Technical Proposal)

The bidders are requested to submit a detailed technical proposal with respect to outsourcing of Diet Services (Therapeutic & Non-Therapeutic) for Indoor Patients at SDH, Champua during the proposed contract period in conformity with the Terms of Reference forming part of this RFP. All the documents, Audit reports, certificates, and affidavit must be in the legal name of the bidding agency otherwise submitted bid will out rightly be rejected.

- 1. Form T1 (Checklist)
- 2. Form T2 (Technical Tender Submission Form)
- Photocopy of the Registration Certificate of the bidder (must be registered as a Company / Firm / Society / Trust OR SHG / SHG Federation) under relevant Act.
- 4. Photocopy of PAN in the name of the bidding organisation.
- 5. Photocopy of GST in the name of the bidding organisation.
- 6. Form T3 (Details of the Bidder)
- 7. Form T4 (Turnover Certificate from the Chartered Accountant with UDIN)
- Photocopy of the audited Profit & Loss Statement/Audit report (Tax Audit) in the three financial years [2020-21, 2021-22 & 2022-23] (Provisional statement of account shall not be considered)
- 9. Form T5 Relevant Experience Details in managing Diet Services in Govt. Hospitals having not less than 30 beds within the state of Odisha during the last three years (2020-21, 2021-22 & 2022-23) The committee is free to verify the authenticity of the experience certificate/work order from the concerned authority before awarding the contract and reserve the right to reject the proposal if found any single wrong information(s) or fabricated documents(s).
- Photocopies of work orders or experience certificates executed in support of the information furnished in Form T5.
- 11. Form T6 Affidavit certifying that the bidder is not blacklisted by any Institution.
- Bidder must have Food License under FSS Act, 2006 in Form C. No other license should be taken into consideration.
- Bidder must have ITR (Income Tax Return) in the name of the bidding organisation for the assessment year 2020-21, 2021-22, & 2022-23.
- 14. Copy of Labour License in the name of the bidding organisation.
- 15. Copy of EPF & ESI registration Certificate in the name of the bidding organisation.
- 16. Copy of Quality Certifications: ISO 9001 if any in the name of the bidding organisation.

17. Any other details, the bidder like to include in the proposal (It is the discretion of the Tender Committee to take into account of the additional document).

#### 2.7 Number of Proposals

Interested bidders fulfilling the eligibility criteria may submit their bid. However, a bidder is eligible to submit only one proposal.

#### 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 district authority / institution will 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 District 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 district 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 it terms hereof;
- (b) The concerned district authority / Institution 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 district authority.
- (c) Any person other than the bidder himself attending the pre-bid meeting/any other meeting related to diet tender process if called from time to time must carry the original authorization letter with the signature of authorised person duly attested by the bidder in their organisation letter head failing which the person will not be allowed to participate the meeting.
- (d) The committee is free to verify the authenticity of the certificates/documents from the concerned authority before awarding the contract. So, the full address, email id and

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telephone numbers of the concerned Hospitals/CHC where the bidder has given the diet services shall be mentioned in the column of the T5.

(e) Any false information submitted in the bid document will be dealt accordingly as per law and if proved the process for blacklisting of the organisation as well as other legal action will be initiated if the committee desire.

#### 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, Sub-Divisional Hospital, Champua at the address, time and date specified in the Section-1: Schedule of Proposal Submission, through Speed Post / Regd. Post / Courier. If the specified date for the 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 concerned authority of the district / institution in their respective institution will open all Proposals, in the presence of bidders or their authorized representatives who choose to attend, at the location, date and time mentioned in the Section-1: Schedule of Proposal Submission.
- (b) The bidder / their authorized representatives who will be present shall sign a register evidencing 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

#### 1 3.1 Modalities of Diet Service

- 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 SDH, Champua. The space and water supply required to setup the kitchen shall be provided by the SDH, Champua to facilitate the smooth operation of the agency.
- The agency would be abided by the cost and quality norms / standards as mentioned in the bid, diet guidelines and communicated to them from time to time by the SDH, Champua.
- The agency would recruit required number of staff for cooking and serving so that diet can be supplied to the in-door patients in time.
- The agency would take up free health check-up of the cooking and serving staff from time to time
- The maintenance of kitchen and equipment's would be the responsibility of the agency and the agency should ensure that proper care is taken in this regard.
- 6. The agency would prepare and supply diet adhering to the quality norms specified by the SDH, Champua. The agency should also prepare different types of diet as per the indent placed by the SDH, Champua keeping in mind the diet requirement of different category of patients.
- The agency would be responsible for procurement of different items required for preparing diet and storing it properly. The SDH, Champua would not be responsible for any loss of procured items.
- Perishable items would be supplied / procured on daily basis and for that supplier / supplier would be identified jointly by the designated person of the SDH, Champua and the outsourced agency.
- The SDH, Champua would have the right to monitor the quality of items purchased and used in the diet preparation process.
- The agency would manage kitchen waste in a scientific manner with due consultation with the concerned hospital administration.
  - At any point of time i.e. during procurement of raw materials, processing, preparation of diet, serving the diet to the patients and cleaning the utensils / instruments, the dietician and / or any person from the SDH, Champua can visit and interact with concerned agency. The agency should not have any restriction to this rather the agency would facilitate such process to improve the service quality.
- 11. 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

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- reimburse the incurred cost. The documents to be prepared should be supplied by the SDH, Champua beforehand and maintained by the agency on daily basis. The financial and non-financial documents would be subject to audit.
- 12. 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.
- 13. 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.
- 14. The agency would be abided by different Government notification, 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.
- 15. For any grievance, the agency would approach to the Superintendent in person and appraise him/her in written about the problem. It is the responsibility of the SDH, Champua 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.
- 16. Any dispute arising in the process of managing the diet preparation and supply, both the party i.e., the outsourced agency and the hospital administration should discuss and take appropriate decision that is mutually agreeable.
- 17. 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 keeping themselves neat and clean while on duty.

#### 3.2 Category of Diet & it's Price

As per Government Resolution No. HFW-SCH-NRHM-0015-2018-18461/H Dt.03.08.2023 the following category of Diet shall be provided to the indoor patients of SDH, Champua.

SI.	Category of Diet	Diet Rate* per Patient(Breakfast, Lunch & Dinner) per day(In Rs.)
1	General Diet	110
2	Paediatrics Diet	95
3	Dry Diet	95
4	Liquid Diet	110
5	High protein Diet for TB/ Cancer/ Burn patients	120

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.

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## 3.3. Category of Diet & its Food Stuff

#### 1. General Diet

Food Stuff	Vegetarian	Calorie	Protein	Non-Vegetarian
Cereals	375gm	1294	26.25	375 gm
Pulses	75 gm	259	16.5	75 gm
Green Leafy vegetables	100 gm	45	4	100 gm
Other Vegetables	200 gm	64	3.8	200 gm
Roots and Tubers	200 gm	146	2.6	200 gm
Fruits	100 gm	60	0.8	100 gm
Milk and milk products	500 ml	325	16	500 ml
Curd	100gm	65	32	
Egg	100gm	173	13.3	Egg (2 Nos.)
Sugar	20 gm	80		20 gm
Oil	25 ml	225		25 ml
Condiment and spices				
Calories		2563		2671
Proteins		73.15		83.25
Total Cost	Rs. 110/- per patient/day			

#### 2. Paediatries Diet

Food stuff	Vegetarian (in gms)	Calorie kcal	Protein gram	Non-Vegetarian (in gms)
Cereals	180	621	12.6	180
Pulses	60	207	13.2	60
Green leafy vegetables	100	45	4	25
Other vegetables	100	32	1.9	75
Roo s and tubers	100	73	1.3	75
Fruits	200	120	1.6	200
Milk	500ml	325	16	250ml
Curd	100	65	3.2	0
Egg	50	87	6.65	50gms
Sugar	20	80		30
Oil	30	270		25
Condiment and spices		0		
Total Calories		1838		1860
Total Protein		53.8		57.25
Total cost				33.00
Total cost	Rs.95/- per patient / day			day

## 3. Dry food (Milk, Bread, Egg, Fruits):

Food stuff	Amount
Milk	1000 ml
Bread	400gm
Egg	2Nos.
Banana	2Nos.

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Protein	90gms
Calories	2055 Kcal
Total cost	Rs. 95/- per patient per day

#### 4. Full Liquid Diet:

The full liquid diet can be provided to the patients in the pre- or post-operative stage for one or two days or based on the advice of the doctor and dietician. Only clear liquids such as milk, clear soup, fruit juice etc. should be given. This diet is to be used for a very short period of time. Full liquid diet may also be given to all patients with acute conditions including ICU patients as per the advice of the treating physician.

Food Stuffs	Amount
Milk	1000 ml
Fruit Juice	500ml
Sugar	50gms
Rice,Dal,Vegetable soup	50gms
Dal	20gms
Vegetable	100gms
Total Cost	Rs. 110/- per patient per day

#### 5. High Protein Diet for TB/Bum/Cancer Patients:

Food Stuff	Vegetarian	Calorie	Protein	Non-Vegetarian	
Cereals	375gm	1294	26.25	375 gm	
Pulses	75 gm	259	16.5	75 gm	
Green Leafy Vegetable	100 gm	45	4	100 gm	
Other Vegetables	200 gm	64	3.8	200 gm	
Roots and Tubers	200 gm	146	26	200 gm	
Fruits	100 gm	60	0.8	100 gm	
Milk and milk products	500 ml	325	16	500 ml	
Curd	100gm	65	3.2		
Egg	200gm	246	26.6	Egg (4 No.)	
Or Paneer / Cheese	50gm				
Sugar	20 gm	80		20 gm	
Oil	25 ml	225		25 ml	
Condiment and spices					
Calories		2563		2671	
Proteins		73.15		83.25	
Total Cost	Rs.120/-per patient / day				

## A.1 Daily Menu for General Diet of a Patient:

Day	Breakfast	Lunch	Dinner
Sunday	Idli -4pc, Sambar- 1/2 Bowl, 1medium size, Fruit, Milk- 1glass(250m1), Idli Mix-100gm., Refined oil-5gm, Fruit-100gms	Rice I 1/2 Bowl,dal - 1/2 bowl, egg curry/ chole paneer curry -1/2 bowl & Mix veg curry - 1/2 bowl, Curd -100gms, Dal (Moong /Aharhar) - 25gms, egg-1/ paneer-20gms, chole- 30gms, & Vegetables-50gms, potato-50gms, vegetable/cabbage-50gms, Mustard oil-10gms	Rice 1 1/2 Bowl, Roti- 4nos Dalma- 1/2 bowl, chole Soya bean curry-1/2 bowl, Milk-1 glass250ml), Rice/atta-125gms,dal- 25gms, Vegetable-50gms, potato-50gms, chole- 25gms, Soyabean-25gms, Refined oil-10gms
Monday & Thursday	Upama- 1 Bowl, Alumatar - ½ Bowl, Imedium size Fruit, Milk-1 glass 250ml, Suji-100gms, Alo- 20gm,matar-20gms, oil-5gms, Fruit –100 gm	Rice 1 ½ Bowl, Dalma-I Bowl, leaf veg/cabbage fry - ½ bowl., Curd -100gm, Rice- 175gms, da1-25gms, veg- 50 gms, potato-50gms, leafyveg/cabbagefry-50gm, Refined oil- 10gms	Rice 1 ½ Bowl, Roti- 4nos, Dalma-1/2 bowl, Alu Soyabean curry- 1/2 bowl, Milk-250m1, Rice/atta- 125gms, da1-25gms, Vegetable-50gms, potato- 50gms, Soyabean-25gm, Refined Oil – 10gms
Wednesday	Simei Upma-1 Bowl, Sambar- ½bowl, 1 medium size Fruit, Milk-1 glass(250ml), Simei -100gms, Potato- 20gm, matar- 20gms, oil- 5gmsFruit-100gms	Rice 1 ½ Bowl, dal - 1/2 Bowl, egg curry/ chole paneer curry ½ 2bowl& Mix veg curry - ½ bowl, Curd -100grn, Rice-175gms, dal (Moong/Aharhar)-25gms, egg-1/ paneer-20gms, chole-30gms & Vegetables-50gms, potato-50gms, vegetable/cabbage-50gms, Mustard oil-10gms	Rice 1½ Bowl, Roti- 4nos, dal - ½ bowl, Mix veg curry- ½ bowl, Milk- 1 glass(250m1), Rice- 125gms/atta-125gms,dal- 2 gms, Vegetables -50gms, potato-50gms,soyabean- 25gms, mustard oil-10gms
Tuesday & Saturday	Chuda Santula - 1 Bowl, Matar curry - 1/2 Bowl, Fruit, Milk 250m1, Chuda - 100gms, matar- 20gms, oil-5gms, fruit – 100gms	Rice- 1½Bowl dal - ½Bowl, veg chole curry - 1/2Bowl, Leafy veg fry - 1/2bowl, Curd -100gm, Rice -150gms,dal- 25gms, Vegetable- 50gms, potato-50gms, Green leafy veg/ Cabbage- 50gms, chole- 25gms, mustard oil- 10gms	Rice 1 ½ Bowl, Roti- 4nos dal -½ bowl Mix veg curry- ½ bowl, egg/paneer curry Milk- 1 glass(250m1), Rice- 125gms, dal- 25gms, vegetable-50gms, potato-50gms, Egg- 1/paneer- 30gm, Milk- 250m1, Mustard oil-10gms
Friday	Idli - 4pc, Sambar- 1/2 Bowl, 1 medium size Fruit, Milk- 1glass(250m1), Idli Mix- 100gms, Refined oil- 5gm, milk-250ml & Fruit 100gms	Rice -1 ½ Bowl, Dalma - 1 Bowl, egg paneer curry, leaf veg/cabbage fry - ½ bowl. Curd -100gm, Rice150gms, dal-25gms, vegetable-50gms, potato-50gms,egg-1/paneer- 30gms, leaf vegetable/cabbage- 50gms & mustard oil-10gm	Rice 1 ½ Bowl, Roti- 4nos, dal - 1/2bowl Mix veg curry-1/2 bowl, Milk- 1 glass, (250m1), Rice- 125gms/atta- 125gms, Dal- 25gms, Vegetables-50gms, potato- 50gms, Chole- 25gms,mustard oil-10gms

#### Bowl Volume: 250m1 water

Roti: 01 no, medium size = 30gm atta (raw unit), Rice: 01 bowl = 300gm cooked weight (100gm raw unit), Dal/ Pulses/ legumes: 01 bowl = 125 gm cooked weight (25 gm raw unit), Mixed vegetable: 01 bowl = 200gm cooked weight, Seasonal fruit: 01 no = 100gm, Upma and Poha: 01 bowl = 300gm.

#### A2. DIET MENU FOR DIABETIC PATIENTS:

Day	Breakfast	Lunch	Dinner
Sunday	Idli -4pc, Sambar- 1/2 Bowl, 1 medium size Fruit, Milk- 1 glass (250ml), Idli Mix- 100gms, Dal-20 gm, Refined oil-5gm, Fruit- 100gms	Rice 1 Bowl, Roti- 3nos, dal - 1/2 Bowl, egg curry/ chole paneer curry% bowl& Mix veg curry - 1/2 bowl, Curd -100gm, Rice/Atta- 100gms, dal(Moong/Aharhar) - 25gms, egg-1 /paneer-20gms, chole-30gms &Vegetables- 100gms, Vegetable/cabbage- 50gms, Mustard oil-10gms	Roti- 3nos, Dalma - 1/4 bowl chholeSoyabean curry- 1/2 bowl, Milk- 1 glass (250ml), Atta-100gms, dal- 25gms, Vegetable-100gms, chole- 25gms, Soyabean-25gm, Refined oil-10gms
Monday & Thursday	Upama- 1 Bowl, Matarcurry - ½ Bowl, 1 medium size Fruit, Milk-1 glass 250ml, Suji-100gms, matar- 25gms, oil-5gms, Fruit-100gms	Rice 1 Bowl / Roti- 3nos, Dalma- 1Bowl, leaf veg/cabbage fry -1/2 bowl., Curd -100gm, Rice/Atta- 100gms,dal-25gms, veg-100gms, leafy veg /cabbagefry-50gm, Refined oil-10gms	Roti- 3nos, Dalma- ½bowl, Soyabean curry- ½ bowl,Milk-250ml, Atta- 100gms,dal-25gms, vegetable-100gms, Soyabean-25gm, Refined oil-10gms
Wednesday	Simei upma-1 Bowl, Sambar- 1/2 Bowl, 1 medium size Fruit, Milk-1 glass 250m1), Simei -100gms, Dal- 20gms, oil-5gms Fruit-100gms	Rice 1 Bowl / Roti- 3nos, dal - 1/2 Bowl, egg curry/ chole paneer curry ½ bowl & Mix veg curry - 1/2 bowl, Curd -100 gm, Rice/Atta- 100gms, dal (Moong/Aharhar)- 25gms, egg-1 /paneer-20, chole- 30gms & vegetables-100gms, Vegetable/cabbage 50gms, Mustard oil-10gms	Roti- 3nos dal - 1/2 bowl Mix veg curry-1/3 bowl, Milk-1glass(250ml), Atta- 100gms,dal-25gms, vegetables-100gms, soyabean-25gms, mustard oil-10gms
Tuesday& Saturday	Chudasantula - 1 Bowl, matar curry - ½ Bowl, Fruit, Milk- 250ml, Chuda- 100gms, matar- 25gms,oil-5gms Fruit 100gms	Rice 1 Bowl / Roti- 3nos, dal - 1/2 Bowl, veg chola curry - 1/2 Bowl, Leafyveg fry - 1/2 bowl, Curd - 100gm, Rice -150gms, dal-25gms, Vegetable- 100gms, Green leafy veg/ Cabbage-50gms, chole- 25gms, mustard oil- 10gms	Roti- 3nos dal - 1/2 bowl Mix veg curry- 1/2 bowl, egg/paneer curry Milk- 1 glass – (250ml), Atta- 100gms, dal- 25gms, vegetable- 100gms, Egg-1/paneer- 30gm, Mk-250ml, Mustard oil-10gm
Friday	Idli -4pc, Sambar- 1/2, bowl, Fruit-1 medium size, Milk- 1 glass(250ml), Idli Mix- 100gms, Dal-20gms, Refined oil-5gm, milk- 250ml& Fruit-100gms	Rice 1 Bowl/ Roti, - 3nos, Dalma - 1 Bowl, egg/paneer, curry, leaf veg/cabbage fry - 1/2 bowl, Curd - 100gm, Rice/Atta-100gms, dal- 25gms, Vegetable-100gms, egg- 1/paneer-30gms, leafy vegetable/cabbage-50gms, mustard oil-10gm	Roti- 3nos dal - 1/2 bowl Mix veg curry- 1/2 bowl, Mik- 1 glass(250ml), Atta- 100gms, dal-25gms, Vegetables-100gms, Chola-25gms, mustard oil- 10gms

## A3. DIET MENU FOR DIARRHOEA PATIENTS

Day	Breakfast	Lunch	Dinner
Monday & Thursday	SagoKhiri/ milk barley, banana, Sago/ barley- 50gms, milk-250 ml, Sugar-30gms, Fruit 100gms i.e. Banana-2nos.	Khichdi, & boiled potato, Curd -100gm, Rice-80gm, Moong dal- 25gm, Potato-50gm, Oil-10gm,	Roti/ White bread, Milk, Dalma, Banana, Wheat flour: 70gm/ White bread-80gms, Dal: 15gm, Potato- 25gms, Vegetables: 100gms, oil- 10gms, Milk-250ml, Fruit-100gmsl.e. Banana-2nos
Tuesday & Saturday	Mandiakhir/ milk barley, banana, mandia 50gms/ barley-50gms, milk-250ml, Sugar- 30gms, Fruit 100 gm i.e. Banana- 2nos.	Khichdi, & boiled potato, Curd -100gm, Rice-80gm, Moong dal- 25gm Potato- 50gm, 0il-10gm	Roth/ White bread, Milk, Dalma, Banana, Wheat flour, 70gm/ White bread-80gms, Dal: 15gms, Vegetables:100gm, oil-10gm, Milk- 250ml, Fruit-100gms i.e. banana- 2nos.
Wednesday & Friday & Sunday	Chudakhir/ milk barley, banana, chuda- 50gms/ barley-50gms, milk- 250ml, Sugar-30gms, Fruit - 100gms i.e. Banana- 2	Khichdi, & boiled potato, Curd -100gms, Rice-80gms, Moong dal-25gms, Potato- 50gms, 0il-10gms	Roti / White bread, Milk, Dalma, Banana, Wheat flour: 70gm/ White bread-80gms, Dal: 15gms, Vegetables: 125gm, oil-10gms, Milk- 250ml, Fruit 100gmsi.e. Banana-2nos.

## A4. DIET MENU FOR JAUNDICE PATIENTS

Day	Breakfast	Lunch	Dinner
Sunday	SemaiUpama with vegetable, Seasonalfruit, Semai- 100gms,Vegetable -50gms Fruit-100gms(banana- 2/guava- 1/Apple-1/Orange-1/Mango- 1, oil-5gm	Rice, dal & Mix veg curry, Curd - 100gm, Rice-150gms, dal (Moong/Aharhar)-25gms, Vegetables-100gms, potato- 50gms, Leafyvegetable/cabbage-50gms, Mustard oil – 10gms	Rice/Roti, Dalma, Rice/atta-100gms, dal- 25gms,Vegetable- 50gms, potato- 50gms, Refined oil-5gms
Monday & Thursday	Upama, alu curry &fruit, Suji- 50gms andsemai-50gms, potato-50gms, matar-20gms, Oil-5gms & Fruit-100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1)	Rice, Dalma, leaf veg/cabbage fry,Curd -100gm, Rice- 150gms,dal-25gms,veg- 100gms, leafy veg /cabbagefry- 50gm, Refined oil-10gms	Rice/Roti, Dalma, Alu curry,Rice/atta-100gms, dal-25gms, Vegetable-50 gms,potato-50gms, Refined cil-5gms
Wednesday	The state of the s	Rice, dal Mix veg curry, Curd - 100 gm,Rice-150gms, dal (Moong/ Aharhar)-25gms & Vegetables-100gms, potato- 50gms, vegetable / cabbage- 50gms,Mustard oil-10gms	Rice/roti, Dal, Mix veg curry, Rice/atta-100gms, dal-25gms, Vegetables- 50gms, potato-50gms, mustard oil- 5gm
Tuesday & Saturday	Chudasantula/bun, alu curry & Fruit, Chuda- 100gms/bun-100gms, potato-50gms, oil-5gms Fruit-100gms (banana- 2/guava-1/Apple- 1/Orange-1/Mango-1)	Rice, dal, veg curry, Leafy veg fry,Curd -100gm, Rice - 150gms,dal-25gms, Vegetable- 100gms, Greenleafy veg/ Cabbage-50gms, mustard oil — 10 gm	Rice/roti, Dalma, Rice/atta-100gms, dal- 25gms, Vegetable- 50gms, potato-50gms, Milk-250ml, Mustard oil- 5gms

Friday	Semai Upama with vegetable, Seasonalfruit. Semai-100gms, Vegetable - 50gmsFruit-100gms i.e. banana-2/guava-1/Apple-1/Orange- 1/Mango-1), oil - 5qms	Rice, Dalma, leaf veg/cabbage fry, Curd -100gm, Rice150gms, dal-25gms, Vegetable-100gms, potato-50gms, leaf vegetable/cabbage-50gms & mustard oil-10gm	Rice/roti, Dal, Mix veg curry, Rice/atta-100gms, dal-25gms, Vegetables- 50gms, potato-50gms, mustard oil-5gms
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## A5. DIET MENU FOR LIVER CIRRHOSIS PATIENTS

Day	Breakfast	Lunch	Dinner
Sunday	Semai kheeri, Seasonal fruit, Semai-50gms, sugar-20gms, milk-250ml& Fruit-100gms(banana- 2/guava-1/Apple-1/Orange- 1/Mango-1), oil-5gm	Rice, dal,& Mix veg curry, Paneer-50gm, Curd-100gms, Rice-100gms, dal(Moong/Aharhar)-50gms & vegetables -50gms, potato- 50gms, Soyabean-25gm, Mustard oil-5gms	Rice/Roti, Dalma, chola Soyabean curry, Milk- 250ml, Rice/atta-50gms, dal- 50gms, Vegetable50gms, potato- 50gms, chola-25gms, Soyabean-25gmRefined oil-5gms, Milk- 250ml
Monday & Thursday	Upama, matar& fruit. Milk 250ml, Suji-50gms and semai-50gms, Milk 250ml, matar-20gms, Oil -5gms & Fruit-100gms i.e. banana-2/guava-1 /apple- 1/Orange-1/Mango 1	Rice, Dal, Mix Veg Soyabean curry, Paneer-50gm, Curd- 100gms, Rice-100gms, dal-40 gms, veg-50gms, potato- 50gms, Soyabean- 50gm, Refined oil-5gms	Rice/Roti, Dalma, Milk- 250ml, Rice/atta- 50gms,dal-40gms, Vegetable-50gms,potato- 50gms, Refined oil-5gms, Milk-250ml
Wednesday	Suji kheeri , Seasonal fruit, Suji-100gms, sugar-20gms, milk- 250ml& Fruit-100gms (banana-2/guava- 1 /Apple-1/Orange- 1 /Mango-1) oil-5gm	Rice, dal ,& Mix veg curry, Paneer-50gm, Curd-100gms, Rice- 100gms,dal(Moong/Aharhar)- 50gms & vegetables -50gms, potato-50gms, soyabean-25gm, Mustard oil- 5gms	Rice/Roti, Dalma, choie Soyabean curry, Milk- 250ml, Rice/atta-50gms, dal-50gms, Vegetable- 50gms, potato-50gms, chole-25gms, Soyabean- 25gm, Refined oil-5gms, Milk- 250ml
Tuesday & Saturday	Chuda santula/bun, matar curry & Fruit, Milk 250ml, Chuda-50gms/bun- 100gms,matar-20gms,oil- 5gmsFruit-100gms (banana- 2/guava-1/Apple- 1/Orange-1/Mango-1)	Rice, dal, Veg chola curry, Paneer-50gm, Curd-100gms, Rice-100gms, dal-40gms, Vegetable-50gms, potato- 50gms, chole-25gms, mustard oil – 5gms	Rice/roti, Dal, Mix veg curry,Milk, Rice/atta- 50gms, dal-40gms, vegetable -50gms, potato-50gms, Soyabean- 50gm, Milk-250ml, Mustardoil-5gms
Friday	Semai khir& seasonal fruit, Semai-50gms, Refined oil-5gm, sugar- 20gms,milk-250ml& Fruit-100gms (banana- 2/guava-1/Apple-1/Orange- 1/Mango-1)	Rice, dal, Mix veg Chole curry, Paneer-50gm, Curd-100gms, Rice- 100gms,dal(Moong/Aharhar)- 50gms &Vegetables-50gms, potato-50gms, Chole-25gm, Mustard oil-5gms	Rice/roti, Dal, Mix veg Soyabean curry, Mik- 250mi, Rice/atta- 50gms, dal-50gms, Vegetables- 50gms, potato-50gms, Soyabean-50gm, mustard oil-5gms

## A6. DIET MENU FOR CARDIAC DISEASE

Day	Breakfast	Lunch	Dinner
Monday & Thursday	Upama, alumatar & fruit, Milk 250ml, Suji-50gms Milk 250ml,matar- 20gms,oil-5gms, & Fruit- 100gms(banana-2/guava-1/Apple- 1/Orange-1/ mango-1	Rice/Roti, Dalma, green leafy veg &cucumber, Curd-100gms/ Egg white 1,Rice/Atta(whole wheat)- 100gms, Dal- 30gms, vegetable- 100gms, leaf veg, /cabbage-100gms, mustard oil-5ml& cucumber-1	Roti, Dalma, Soyabean vegetable curry, One tomato/Cucumber, Atta(wholewheat)- 50gms, Dal -30 gms, vegetable-Soyabean 25gm,50gms, refined oil-5ml andveg- 100gm
Tuesday & Saturday	Chuda santula / bun, matar curry& Fruit, Milk250ml, Chuda-50gms/bun- 100gms,matar-20gms, oil-5gmsFruit- 100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1)	Roti/Rice: Dal, cucumber, leaf veg /cabbage fry, Mix veg Chole curry, Curd-100gms/ Egg white 1, Rice, /Atta(whole wheat) - 100gms, Dal-20gms, Chole-25gm, vegetable-100gms,leaf veg/cabbage-50gms, refined oil-5ml & cucumber-1	Roti, Dalma, Mix vegetable curry, One tomato, Milk- 250ml, Atta(whole wheat)- 50gms Dal-20 gms, vegetable-100gms, refinedoil-5ml
Wednesday	sujikheer, Seasonalfruit, Suji-50gms, sugar-20gms,milk-250mi&Fruit- 100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1), oil – 5gm	Roti/Rice, Dal, cucumber, Mix veg, Soyabean curry, Curd-100gms/ Egg white 1, Rice/Atta(whole wheat)-100gms Dal-30 gms, vegetable- 50gms, Soyabean-50g m, leafveg/cabbage-50gms, refined oil-5ml&cucumber- 1	Roti, Dalma, vegetable curry, One tomato, leafy veg /cabbage fry, Atta(wholewheat)- 50gms, Dal- 30gms, vegetable-50, leafveg/cabbage- 100gms, refinedoil- 5ml &veg-100gms
Friday	Semaikhir& seasonalfruit, Semai- 50gms,Refined oil-5gm, sugar- 20gms,milk-250ml&Fruit-100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1)	Roti/Rice, Dal, cucumber, leaf veg/cabbage fry, Mix veg Chole curry, Curd- 100gms/ Egg white 1, Rice/Atta(whole wheat)- 100gms, Dal- 20gms, Chole-25gm, vegetable-100gms, leafveg/cabbage-50gms, refined oil-5ml	Roti, Dalma, Mix vegetable curry, One tomato, Milk-250ml, Rice/Atta(whole wheat)-50gms Dal- 20gms, vegetable- 100gms, refined oil-5ml
Sunday	Semeikheer, Seasonalfruit, Semei- 50gms, sugar-20gms, milk-250ml& Fruit-100gms (banana-2/guava- 1/Apple-1/Orange-1/Mango-1), oil – 5gm	Roti/Rice, Dal, cucumber, Mix vegSoyabean curry, Curd-100gms/ Eggwhite 1, Rice/Atta(whole wheat)-100gms Dal-30 gms,vegetable- 50gms,Soyabean-50gm, leafveg/cabbage- 50gms&refined oil-5mi &cucumber-1	Roti, Dalma, vegetable curry, One tomato, leafy veg/cabbage fry, Rice /Atte(whole wheat)-50gms Dal- 30gms, vegetable- 50, Leafveg /cabbage- 100gms, refined oil- 5ml &veg-100gms

## A7. Weekly Diet Menu for Chronic Renal Failure [CRF] / chronic kidney disease [CKD]

Day	Breakfast	Lunch	Dinner
Sunday	Porridge (sagoo) Raw -100gm, Milk- 100gm, Sugar-30gmto taste	Rice-150gm, Dal-1 cup(15gm), Sabji (Seasonable vegetable except green Leafy Vegetable, Potato & Tomato, Egg white of one egg	Rice/Rotti, Sabji- 150gm, Porridge-(kheer)- 50gm-Cerels 100gm-Milk, 30gm-Sugar
Monday	Sago Raw- 100gm,Milk-100gm Sugar-30gm to taste	Rice-150gm, Dal-1 cup(15gm), Sabji(Seasonable vegetable except Green Leafy Vegetable, Potato & Tomato	Rice/Rotti, Sabji- 150gm, Porridge-(kheer)- 50gm-Cerels, 100gm-Milk, 30gm-Sugar
Tuesday	Semia Raw-100gm, Milk-100gm, Sugar- 30gm to taste	Rice-150gm, Dal-1 cup(15gm), Sabji(Seasonable vegetable except Green Leafy Vegetable, Potato & Tomato	Rice/Roti, Sabji-150gm, Porridge-(kheer) -50gm- Cereals, 100gm-Milk, 30gm- Sugar
Wednesday	Semia Raw-100gm,Milk- 100gm,Sugar-30gm to taste	Rice-150gm, Dal-1 cup(15gm), sabji(Seasonable vegetable except Green Leafy Vegetable, Potato & Tomato, Egg white of one egg	Rice/Roti, Sabji-150gm, Porridge-(kheer)-50gm- Cereals, 100gm-Milk, 30gm- Sugar
Thursday	Chuda Raw-100gm, Milk-100gm, Sugar- 30gm to taste	Rice-150gm, Dal-1 cup(15gm), Sabji (Seasonable vegetable except Green Leaf Vegetable, Potato & Tomato	Rice/Roti, Sabji-150gm, Porridge-(kheer)-50gm- Cereals, 100gm-Milk, 30gm-sugar
Friday	Chuda Raw-100gm, Milk-100gm, Sugar- 30gm to taste	Rice-150gm, Dal-1 cup(15gm), Sabji (Seasonable vegetable except Green Leafy Vegetable, Potato & Tomato, Egg white of one egg	Rice/Roti, Sabji-150gm, Porridge-(kheer)-50gm- Cereals, 100gm-Milk, 30gm- Sugar
Saturday	Rice Raw-100gm, Milk -100gm, Sugar-30gm to taste	Rice-150gm, Dal-1 cup(15gm), Sabji (Seasonable vegetable except Green Leafy Vegetable, Potato & Tornato	Rice/Roti, Sabji-150gm, Porridge-(kheer)-50gm- Cereals, 100gm-Milk,30gm Sugar

## B) Daily Menu of Diet for Children:

Day	Breakfast	Lunch	Dinner
Sunday	Semai Khir, Fruit Semai -50gms,sugar-20gms, milk-250m1 & Fruit100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1), oil — 5gm	Rice, Dalma & egg curry / Chole paneer curry, leafy veg/cabbage fry, Curd -100gm, Rice-80gms, dal-30gms, vegetable -50gms, potato-25grns, egg-1, paneer-20 gm., chola-30gms & leaf vegetable/cabbage-25gms, Mustard oil-12gms	Rice/Roti, Dalma, Rice/atta-50gms, Dal-30gms, Vegetable- 25gms, potato-50gms, Refined oil- 8gms

Monday &Thursday	Upama, Alu matar, Fruit, Milk, Suji-25gms and semai-25gms,matar- 20gms, &Fruit-100gms (banana-2/guava-1/Apple- 1/Orange-1/Mango-1).oii- 5gm, Milk-250ml	Rice, Dalma, Alu soyabean curry &leaf veg/cabbage fry, Curd - 100gm, Rice-80gms, Dal- 30gms, veg-50gms, potato-50gms, Soyabean-25gm, leafveg/cabbage-100gms, Refined oil-12gms	Rice/Roti, Dal, Mix veg curry, Milk, Rice-50gms/atta- 50gms, dal-30gms, Vegetable- 50gms, potato-50gms, mustard oil- 8gms, Milk-250ml
Wednesday	SujiKhiri, Fruit, Suji- 50gms,sugar-20gms,milk- 250ml& Fruit-100gms (banana- 2/guava-1/Apple-1/Orange- 1/Mango-1), oil — 5gm	Rice, Dalma & egg curry/Cholepaneer curry, leafy veg/cabbage fry, Curd -100gm, Rice-80gms, dal- 30gms, vegetable -50gms, potato- 50gms, egg-1, paneer-20 gms, chole-30gms, &leaf vegetable/cabbage-100gms, Mustard oil-12gms	Rice/Roti, Dal, Mix veg curry,Rice- 50gms/atta-50gms, Dal- 30gms,Vegetable-50gms,potato- 50gms,mustard oil-10gms
Tuesday & Saturday	Chuda Santula / bun, Matar curry & Fruit, Milk, Chuda-50gms /bun-50gms, matar-20gms & Fruit- 100gms(banana-2/guava- 1/Apple-1/Orange-1/mango -1), oil-5gm, Milk – 250 ml	Rice, Dalma, Alu soyabean curry &leaf veg/cabbage fry, Rice- 100gms,dal-30gms,veg-50gms, potato-50gms, Soyabean-25gm, leafveg /cabbage-100gms, Refinedoil-12gms	Rice/Roti, Dal, Mix veg curry, Milk, Rice-50gms/atta- 50gms, dal-30gms, Vegetable- 50gmspotato-50gms, mustard oil- 8gms, Milk-250ml
Friday	SemalKhir& fruit, Semal-50gms, sugar-20 gms, milk-250ml& banana-2/guava-1	Rice, Dalma & egg curry, CholePaneer curry, leafy veg / cabbage fry,Curd -100gm, Rice- 80gms,dal-30gms,vegetable- 50gms, potato-50gms, egg-1, paneer-20gm, chole-30gms & leaf vegetable/cabbage-25gms, Mustard oil-12gms	Rice/Roti, Dalma, Rice/atta-50gms, Dal-30gms, Vegetable-50gms, potato-50gms, Refined oil-8gms

## C) Dry food (Milk, Bread, Egg, Fruits):

Food stuff	Breakfast	Lunch	Dinner
Milk	500ml		500ml
Bread	200gm		200gm
Banana		2nos	
Egg		2nos	

#### D) Full liquid diet

Clear Liquid Diet would be provided to the patients in the pre- or post-operative stage for one or two days or based on the advice of the doctor and dietician. This diet should be completely free of any solids even those found in the milk. Only clear liquids such as tea or coffee without cream or milk, clear soup etc. should be given. This diet is to be used for a very short period of time. Full liquid diet should be given for all acute conditions before diagnosis.

Food stuffs	Amount
Milk	1000 ml
Fruit Juice	500 ml

Supering nount
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50gms
50gms
20gms
100gms

## E) DIET MENU FOR TB/BURN/CANCER PATINETS

Day	Breakfast	Lunch	Dinner
Sunday	Idli-4pc, Sambar-½ Bowl, 1 medium size Fruit, Milk- 1glass (250ml), 2 Eggs/ 50gm paneer, Idli Mix- 100gms, Refined oil-5gm, Fruit- 100gms	Rice 1½ Bowl, Dal — ½ Bowl, egg curry/ chole paneer curry ½ bowl & Mix veg curry - ½ bowl, Curd -100gm, Rice-175 gm, dal(Moong/Aharhar)— 25 gm, egg-1/ paneer-20gm, chole-30gms, & Vegetables-50gms, potato-50gms, Vegetable / cabbage-50gms, Mustard oil-10gms	Rice-1½bowl, Roti-4nos, Dalma-½ bowl, chole Soyabean curry- ½ bowl, Milk-1 glass (250ml),Rice/atta-125gms, dal-25gms,Vegetable-50gms, potato-50gms,chole-25gms, soyabean 25gm, Refined oil- 10gms
Monday& Thursday	Upama- 1 Bowl, Alumatar!/sBowl, 1 medium sizeFruit, Milk- 1glass(250ml), 2Eggs/ 50gm paneer, Suji- 100gms, Alo-20gm, matar 20gms, oil-5gms Fruit-100gms	Rice 1 1/2Bowl, Dalma 1 Bowl, leaf veg/cabbage fry 1/2 bowl, Curd-100gm, Rice- 175gms, dal- 25gms, veg50gms, potato 50gms, leafy veg / cabbagefry- 50gm, Refinedoil- 10gms	Rice-1 ½ Bowl, Roti- 4nos, Dalma— ½ bowl, Alu Soyabean curry-½ bowl, Milk- 250ml, Rice/atta125gms, dal- 25gms, Vegetable- 50gms, potato-50gm, Soya bean- 25gm, Refined oil-10gm
Wednesday	Simei upma-1 Bowl, Sambar- ½ Bowl, 1 mediumsizeFruit,Milk- 1glass(250ml),2Eggs/ 50gm paneer, Simei-100 gms, Alo-20gm, matar- 20gms, oil-5gms, Fruit- 100gms	Rice1½Bowl,dal ½Bowl, eggcurry/cholepaneercurry ½bowl & Mix veg curry - ½bowl, Curd-100gm, Rice- 175gms, dal (Moong/Aharhar)- 25gms, egg-1/ paneer 20, chole-30gms & Vegetables- 50gms, potato-50gms, vegetable/cabbage 50gms, Mustard oil-10gms	Rice 1 ½Bowl, Roti- 4nos, dal ½ bowl Mix veg curry ½bowl, Milk- 1glass(250ml), Rice-125gms/atta-125gms, dal-25gms, Vegetables-50 gms, potato-50gms, soyabean -25gms, mustard oil-10gms
Tuesday & Saturday	Chudasantula-1 Bowl, matar curry - ½ Bowl, Fruit, Milk 250ml, 2Eggs /50gmpaneer, Chuda- 100gms, matar- 20gms, oil-5gms Fruit 100gms	Rice- 1½ Bowl dal -½ Bowl, Veg chole curry ½ Bowl, Leafy veg fry - ½ Bowl, Curd-100gm, Rice -150gm, dal 25gm, Vegetable- 50gms, potato-50gms, Green leafy veg/ Cabbage 50gms, chole-25gms, mustard oil-10gms	Rice 1 ½ Bowl, Roti- 4nos dal ½bowl Mix veg curry½ bowl, egg/paneer curry, Milk- 1 glass, (250ml), Rice-125 gm, dal-25gms, vegetable - 50gms, potato 50gms,Egg- 1/paneer-30gm,Milk -250ml, Mustard oil-10gms

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Friday	Idli -4pc, Sambar-½bowl, 1 medium size fruit, milk- 1glass (250) ml, 2 eggs/ 50gm paneer, Idli Mix- 100gms, refined oil-5gm, milk-250ml & fruit-100gms	Rice 1 1/2Bowl, Dalma - 1/2 bowl, egg/paneer curry, leaf veg /cabbage fry -1/2bowl., Curd-100gm,Rice- 150gms,dal 25gms, Vegetable-50gms, potato- 50gms, egg-1/paneer- 30gms, leaf vegetable/ cabbage 50gms,&mustard oil-10gm	Rice 1 ½ Bowl, Roti- 4nos, dal -½ bowl, Mix veg curry- ½ bowl, Milk- 1 glass (250ml), Rice-125 gms/atta-125gms, dal-25 gms, Vegetables-50gms, potato — 50gms, Chole- 25gms, mustard oil- 10gms
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01 -Bowl - volume 250ml water, Roti:01no, medium size = 30gm atta (raw unit), Rice: 01 bowl=300gm cooked weight (100gm raw unit), Dal/ Pulses/ legumes: 01 bowl = 125 gm cooked weight (25 gm raw unit). Mixed vegetable: 01 bowl = 200gm cooked weight, Seasonal fruit: 01 no =100gm, Upma and Poha: 01 bowl = 300gm,

#### 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.

#### 3.5 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.

#### 3.6 Storage of Commodities / Raw Materials

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
Hospitals/CHC or any other persons assigned for the purpose. The perishable and non-perishable
items should be stored as per the storage specification norms.

Champua

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

#### 3.7 Fuel for Cooking

- The kitchen should have LPG connection to be provided by the agency for diet preparation with provision of additional cylinder.
- 2. Coal and Wood must not be used for cooking excluding emergency cases.

#### 3.8. 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.

#### 3.9 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. DVC would be constituted taking RKS members and medical staff of the Sub-Divisional Hospital, Superintendent 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.

#### 3.10 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 Hospitals/CHC on a periodic basis [time frame is to be decided by the Superintendent. The committee members will interact with the in-door patients on quality and quantity of diet and discuss accordingly with the outsourced agency.

#### 3.11 Role & Function of Dietetics Section in the Hospital:

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

- a) Menu Planning;
- b) Food purchasing [if not outsourced and in case of dry diet supply]:
- c) Purchase of requisition of needed equipment and supplies;
- Establishment and maintenance of safe food storage practices;
- e) Selection, training, assignment of duties, supervision of personnel;
- f) Supervision of departmental sanitation;
- g) Establishment of adequate records and supervision of record keeping, budget planning, etc.,

#### 3.12 Role of Dietician / Nutritionist:

- a) Periodic check of the quality of food materials
- b) Diet related counseling services to the patients during admission and discharge
- c) Prescribing diet for patients based on the diagnosis
- d) Monitoring the food preparation process and kitchen cleanliness
- e) Pre-distribution quality check of diet following self-testing procedure
- f) Monitoring food handling
- g) 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.

#### 3.13 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.

Periodic sanitary inspection of cooking & serving equipment's; at least once in a day;

- a) Daily inspection of food conveyors, kitchen equipment and service equipment;
- b) Supervise handling and disposing of garbage and waste;
- c) supervising cleanliness in the kitchen & taking appropriate measures.

#### 3.14 Storage & Stock

- (a) 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;
- (b) In case of dry diet, the Hospitals/CHC 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.

#### 3.15 Cleanliness:

- (a) 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.
- (b) 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,

Superintendent Sub-Divisional Hospital Champua

all the soiled dishes will be collected and placed in one place for washing. The soiled dishes should be cleaned with hot and scapy 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.

#### 3.16 Food Handling

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

- Keeping their hands clean and use glove for serving. They should not touch food in bare hand.
- b) They should wash their hands properly after visiting the toilet and before handling food.
- c) Cover cuts, burns and other raw surfaces with water-proof dressings while handling food,
- d) Ensure that food is supplied as per the consumption specification of foods [hot/warm/cold] and as per the direction of the dietician.
- e) Cover the main food container and protect from flies and other pests before and after serving.
- f) Persons suffering from a discharging wound, sores on hands or arms, discharging nose or who is suffering from attacks of diarrhea 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.
- g) However, all the persons associated in diet preparation and its distribution should undergo regular free health check up in the concerned medical Hospitals/CHC periodically, at least once in every month and more particularly during sickness.

#### 3.17 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 Hospitals/CHC.
- 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 Hospital 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 Hospitals/CHC 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 Hospitals/CHC functional to serve the breakfast, lunch & dinner in stipulated time as per requirement of the Hospitals/CHC.
- 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. Operation and Maintenance of Kitchen with trained engineers/mechanics.

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#### SECTION 4 - TERMS & CONDITIONS

#### 4.1 Period of Engagement

- (a) The engagement shall be for a period of two years from the date of actual operation (beginning of service) or signing of contract whichever is later.
- (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 Tender Inviting Authority 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 of the concerned district / Institution in the shape of DD / BG from a National /Scheduled Bank in India. The amount of Earnest money deposit of the selected bidder can be adjusted against the performance security deposit. The performance security deposit is for due performance of the contract.

The District Authority / Institution in the following circumstances can forfeit it;

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

#### 4.4 Commencement of Services

The selected agency is required to set up the kitchen facility at the SDH, Champua (in the space provided by the authority of the concerned Hospitals) with all infrastructures and the start the service within 15 days of signing of the contract. If the service provider fails to commence the service as specified herein, the tender inviting authority may, unless it consents to the extension of time thereof, forfeit the Performance Security.

#### 4.5 Payment & Price Validity

- (a) The payment shall be made in Indian Rupees.
- (b) The payment shall be made by the Sub-Divisional Hospital, Champua.
- (c) The mode of payment is as specified below:

The agency would be paid once in a month based on the case load and number of meals supplied. The number of diets prepared during "lunch" would be considered as the benchmark for calculation of number of patients/days. 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 and do the

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needful for payment of the dues within seven working days of submission of bills / vouchers/supporting documents.

#### 4.6 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) A penalty of Rs.5,000/- in a month shall be deducted for not using the required quantity of meal/food by the agency.
- (d) Rs.50/- per meal per person for shortfall of meal against the target output due to non-availability of man power, raw material etc.
- (e) The amount of penalty shall be deducted from the bill of the agency.

#### 4.7 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
  - 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 does not remedy a 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 approved in writing.
- (ii) If the service provider becomes insolvent or bankrupt.
- If, as a result of force major, 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.

#### 4.8 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,

#### 4.9 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

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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 District 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.

#### 4.10 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 twenty-one days of its occurrence, then such dispute or difference shall be referred to the sole arbitration of Secretary to Health, Govt. of Odisha whose decision shall be final.

#### 4.11 Right to Accept and Reject any Proposal

The 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. The result will be declared after due verification of the submitted document. If found any false or fabricated data/document then the action will be taken against them for necessary blacklisting.

#### 4.12 Jurisdiction of Court

Legal proceedings if any shall be subject to the Keonjhar District jurisdiction only.

Sub-Divisional Hospital Champua

#### SECTION 5:

## CRITERIA FOR EVALUATION

## 5.1Evaluation of Technical Proposals based on eligibility criteria

Evaluation of proposals shall be made at the SDH, Champua by the concerned authority.

In the first stage, the Technical Proposal will be evaluated on the basis of bidders' 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:

SI No.	Criteria	Total marks (100 marks)	Marking as per criteria	Mark Obtained
1	Work experience	20	3years of experience (2020-21, 2021-22 & 2022-23) (2 years for SHG i.e. 2021-22 & 2022-23) in preparation and supply of Diet in Govt. Hospitals/CHC having bed strength / patients of 30 to 100 = 5 marks	
			3years of experience (2020-21, 2021-22 & 2022-23) (2 years for SHG i.e. 2021-22 & 2022-23) in preparation and supply of Diet in Govt. Hospitals/CHC having bed strength / patients of > 100 to 200 = 10 marks	
			3 years of (2020-21, 2021-22 & 2022-23) (2 years for SHG i.e. 2021-22 & 2022-23) in preparation and supply of Diet in Govt. Hospitals/CHC having bed strength/ patients of >200 to 300 = 15 marks	
			3 years of experiences (2020-21, 2021-22 & 2022-23) (2 years for SHG i.e. 2021-22 & 2022-23) in preparation and supply of Diet in Govt. Hospitals/CHC having bed strength /patients of more than 300 = 20 marks	
2	Average Annual Turnover (Rs.) on diet services provided to Govt. Hospitals/CHC.	20	For SDH For bidders other than SHG Below Rs. 1.00 Crs = 0 >Rs. 1.00 Crs to Rs.2 Crs = 10 marks > 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	
			For CHC For bidders other than SHG Below Rs.30 Lakhs = 0 >Rs.30 lakhs to Rs.50 lakhs = 10 marks	10

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			More than Rs.50 lakhs = 20 marks
	1		For SHG / SHG Federation
			For women Self Help Groups [SHGs / SHG Federation] Below Rs.10 Lakhs = 0 >Rs.10lakhstoRs.30lakhs=10 marks More than Rs.30 lakhs = 20 marks
3	No. of Diet Services (Preparation, Supply&Management) executed in different Govt. Hospitals/CHC (not less than 30 beds) executed during the last three years i.e., 2020-21, 2021- 22& 2022-23 Govt. Hospitals/CHC having less than 30 beds shall not be taken for evaluation.	40	2 Hospitals/CHC: 10 Marks 3-4 Hospitals/CHC: 20 Marks 5-6 Hospitals/CHC: 30 Marks > 6 Hospitals/CHC: 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 minutes)

#### N.B.:

- Average annual turnover in rupees shall be taken into account only on diet services. If the
  turnover includes other services like Security, Manpower, sanitation, BMW management or
  any other services except diet services then the turnover will not be accepted for evaluation
  and the bid will be rejected.
- Annual Turnover in rupees more than Rs.1,00,00,000/- (one crore) shall be accompanied by Tax audit report (wherever it is applicable) for last 3 years i.e., 2020-21. 2021-22 & 2022-23
- (a) No. of beds calculation will be made as per total nos. of beds in viable institutions for the year 2020-21, 2021-22 & 2022-23.

For example, if the total beds of the viable institutions of a bidder comes to 350 and for another bidder comes to 3000 then as 350 and 3000 comes in the range of more than 300 as mentioned in the above table, then both of them will be awarded 30 marks. However, the committee shall give preference to the bidder having diet supply services to highest nos. of viable Govt. Hospitals/CHC (not less than 30 beds) even if the marks become equal.

(b) The work experience of stipulated time period i.e., 2020-21, 2021-22 & 2022-23 only will be taken in to account. Any period beyond these stipulated periods shall not be considered.

#### 5.2.1 Award of Contract

 The bidder who will secure highest total marks in the technical bid evaluation will be considered for award of contract.

Champua

- 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 Hospitals/CHC not less than 30 beds) will be considered for award of the contract.
- 3. In case the marks secured in the Sl. No.3 of the above table also become equal by two or more bidders then the bidder having highest nos. of executed diet services in different Government Hospitals/CHC in last 3 years i.e., 2020-21. 2021-22 & 2022-23 shall be awarded the contract. The Govt. Hospitals/CHC having less than 30(thirty) numbers of beds shall not be considered for evaluation.
- 4. The diet services in this tender are exclusively meant for patients in Govt. Hospitals/CHC having beds which involves therapeutic and non-therapeutic diet for different type of patients as per their need. So, the agency(s) having experience(s) of rendering diet service(s) to the Govt. Hospitals/CHCs having indoor patients are considered as most suitable and shall be awarded the contract. The Govt. Hospitals/CHCs are considered for awarding the contract as the price, quality, quantity, timings, no. of indent per day in other institutions (Private) varies and creates confusion in selecting and awarding a contract. Also, the veracity of work orders/experience certificates from private institutions/Hospitals and the institutions from the outside the state cannot be verified correctly and that will create hurdles and lingering in selecting an agency.
- 5. The committee has its sole discretion for awarding the contract taking into account of all the criteria(s)/point(s) embedded in this bid documents which shall be final and binding to all. The committee may also take its own time for scrutiny, evaluation, query and any other information for finalization of awarding the contract within specified time limit.
- 5.3 In case selected, the bidder will have to furnish the up-to-date food registration license (if not having) from the authority of the concerned region within 30 days of issue of award 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.

Full Signature of Bidder with seal

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## **RFP FORMATS**

Diet Services at Govt. Hospitals

## TECHNICAL PROPOSAL

## FORMAT-T1

(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 Chartered Accountant).					
8	Copies of the annual audited statement (Tax Audit wherever it is applicable) for 2020-21, 2021-22 & 2022-23 (Provisional statement of account shall not be considered)					
9	Format - T 5 (Past experience in executing diet preparation, supply and management in Government Hospitals having sanctioned bed strength)					
10	Photocopies of work orders or experience certificates in support of the information furnished in Form T5					
H	Copy of Quality Certifications: ISO 9001 if any.					
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					
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						
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.

Sub-Divisional Hospital Champua Full signature of Bidder with seal

## FORMAT - T 2

(to be furnished in the technical proposal envelope)

## TECHNICAL TENDER SUBMISSION FORM

(On the letterhead of the firm)

To			
Re.:	RFP Reference no	dated	
Dea	r Sir,		
	e, the undersigned, offer to pply of Diet (Dry, Liquid,		ices for the work: Selection of the agency for or patients.
	e are hereby submitting our trate envelope.	r Proposal, which	includes this Technical Proposal sealed under a
	We hereby declare our Cont e RFP document under refe		ptance of the Conditions of Contract mentioned in e,
			and statements made in this Proposal are true and ained in it may lead to our disqualification.
	We undertake that our Prop e purpose of bid evaluation		valid for 180 days after the date of bid opening for contract,
an	y Government/ Semi G	overnment org	as not been terminated/debarred/black listed by anizations. I/we further certify that I am the thorized to make this declaration.
LV	We understand you are not	bound to accept a	any Proposal you receive,
	Yours sincerely,		
	Full Signature of the I	Bidder:	
	Name and designation	n of Signatory:	
	Name of Agency		
	Address:		

Full signature of Bidder with seal

Sub-Divisional Hospital Champua

## Format T3

(To be furnished in the Technical Bid envelope)

## (On the letterhead of the Organization)

## **DETAILS OF THE BIDDER**

GEN	ERAL INFORMATION ABOU	T THE BIDDER			
	Name of the Bidder				
1	Registered address of the firm/agency				
	State				
	Telephone No.	District			
	Email	Fax			
		Website			
Cont	act Person Details				
2	Name	Designation			
	Telephone No.	Mobile No.			
Comr	nunication Address				
3	Address				
	State	District			
	Telephone No.	Fax			
	Email	Website			
Гуре	of the Firm (Please relevant box	3			
4	Private Ltd.	Public Ltd.		Proprie torship	
	Partnership	Society		Others, specify	
	Registration No. & Date of Registration				
Vatur	re of Business (Please relevant b	ox)			
5	Manufacturer		Authorized ser provider	vice	
Key F	Personnel Details (Chairman, CI		iging Partners etc.	)	
	In case of Directors, DIN Nos.	are required	1		
6	Name		Designation		
	Name	Designation			
7	Whether any criminal case was promoters in the past ?	registered against th	e company or any o	fits	Yes/No
8	Details of the Branch Office				
9	GST Registration: Furnish the copy of the GST re	gistration certificate		Qa	Net 57

10	PAN:						
	Furnish the copy of the PAN						
11	Registration certificate of the firm/agency	y (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 return of EMD / Payment for supply if any (if selected)  Name of the Bank:  Name of the Account & full address of the Branch concerned:  Account no. of the Bidder  IFS Code of the Bank:						
Date	Office Seal	Full signature of the bidder					

Superintendent Sub-Divisional Hospital Champua Full signature of Bidder with seal

#### FORMAT T4

(to be furnished in the technical proposal envelope)

## ANNUAL AVERAGE TURN OVER STATEMENT ON DIET SERVICES

(to be furnished in the latter head of the Chartered Accountant)

	The Annual turns	over on diet services of	of M/s for
the fina	ancial years are giv	ven below and certified	that the statement is true and correct.
SI No	Financial Year	Turnover in (Rs)	Annual average turnover in (Rs.) for the

SI No	Financial Year	Turnover in (Rs)	Annual average turnover in (Rs.) for the year 2020-21, 2021-22, 2022-23)
1	2020-21		
2	2021-22		
3	2022-23		,

Member

Full signature of Chartered Accountant

Membership No:-

Registration No. of firm

Seal

#### Note:

- To be issued in the letter head the Chartered Accountant Mentioning the membership no.
- b) This turnover statement should also be supported also be supported by copies of audited annual statement of the last three years (2020-21, 2021-22, 2022-23) and the turnover figure should be highlighted there.

#### FORMAT T5

# (to be furnished in the technical proposal envelope) PAST EXPERIENCE IN EXECUTING DIET PREPARATION AND IIS SUPPLY /SERVICES IN GOVERNMENT HELATH INSTITUTIONS AND /OTHER GOVT. INSTITUTIONS

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

Name/Ad dress of Organiza tion	Work orders/con sact copy no. and date	Address, email Id.& Telephone No. of work order issuing organization where diet service(s) was were given	Brief Description of the scope of work	Details of the kitchen setup establis hed if any	No of recours e deploye d for the diet services	No of beds/peopl e for which diet service provided	Date of completio n of assignme nt	Value of Assignme nt	Roll of you t firm	Page no
1	2	3	4	5	6	7	8	9	10	11.

NB:-

- Please furnish the work order of contact copy of last three years of diet services i.e.
   2020-21, 2021-22, 2022-23 only serially and the page no must be mentioned in the page no, column in the above table felling which the bid will be rejected out rightly.
- 2) Work order /contact copies on diet services only will be taken in to consideration.

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) he	reby certifies and confirm that we are not debarred
by Department of Health & FW, Govt. o	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 / Proje	ects.
I/We further confirm that, our bid	dding proposal shall be liable for rejection as well as
initiation of legal action by the tender of	committee in case any material misrepresentation is
made or discovered at any stage of t	he Bidding Process or thereafter during/after the
agreement period.	
Dated thisDay of	, 2024
	Full signature of the Bidder
Name:	
Designation:	
Seal	10.