

File No. GGSIPU/JR(GA)/2011-12/48/245

Dated:12.02.2015

Circular

M/s Harish Hospitality has been engaged for providing the catering services to the students and staff of the University, the approved rate of food items and packages on which M/s Harish Hospitality will supply the food material are as under:

List of Items with Rates / Portion Size

Annexure-F1

FOOD PACKAGES FOR MEETINGS/FUNCTIONS OF THE UNIVERSITY			
Package	Items included in the packages for each person	Quantity to be Served	Rate
1.	i. Tea/Coffee (as per requirement)	Each	15
	ii. Cookies 4 Pcs. (Sweet & Salted) (Britania/McVities/Sunfeast/Frontier)		
2.	i. Tea/Coffee (as per requirement)	Each	20
	ii. Cookies 4 Pcs. (Sweet & Salted) (Britania/ McVities/Sunfeast/Frontier)		
	iii. Wafers (Lays/Uncle Chips/Bingo)		
3.	i. Mineral water (1/2 Ltrs) (Bisleri/Kinley/Aquafina/Himalaya/Kingfisher)	Each	35
	ii. Tea/Coffee (as per requirement)		
	iii. Wafers (Lays/Uncle Chips/Bingo) – not lesser than 5 gram		
	iv. Samosa/Dhokla /Khandvi/Bread Pokora/Sandwich/Patties – 1 nos.		
	v. Cookies 4 Pcs. (Sweet & Salted) (Britania/ McVities/Sunfeast/Frontier)		
4.	i. Mineral Water (1/2 Ltrs.) (Bisleri/Kinley/Aquafina/Himalaya/Kingfisher)	Each	40
	ii. Tea/Coffee (as per requirement)		
	iii. Wafers(Lays/Uncle Chips/Bingo)		
	iv. Samosa/Dhokla /Khandvi/Bread Pokora/Sandwich/Patties		
	v. Cookies 2 Pcs. (Sweet & Salted) (Britania/ McVities/Sunfeast/Frontier)		
	vi. Gulab Jamun/Rasgula		



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5.	i. Mineral Water (1/2 Ltrs.) (Bisleri/Kinley/Aquafina/Himalaya/Kingfisher)	Each	50
	ii. Tea/Coffee (as per requirement)		
	iii. Wafers(Lays/Uncle Chips/Bingo)		
	iv. Cookies 4 Pcs. (Sweet & Salted)		
	v. Gulab Jamun/Rasgula		
	vi. Paneer Pakora/Veg.Cutlet/Aloo Bonda		
	vii. Samosa/Dhokla		
6.	Lunch Packed Thali Veg.(One Dal, One Seasonal Veg., Pulav, Naan/Laccha Prantha 02 nos., Raita, Salad, Acchar and Gulab Jamun/Rasgulla)	Each	50
7.	Veg. Lunch Buffet System (One Dal, One Seasonal Vegetable, One Paneer Item, One other Mix Veg, Zeera Rice, Naan/Laccha Prantha, Salads, Veg/Fruit Raita, One Sweet/Ice Cream, Achar and Papad)	Each	120
8.	Non Veg. Thali (One Non-Veg. Item, One Seasonal Veg., Pulav, Naan/Laccha Prantha 02 nos., Raita, Salad, Acchar and Gulab Jamun/Rasgulla)	Each	70
9.	Non Veg. Thali Buffet System (One Non-Veg. Item, One Seasonal Veg., Pulav, Naan/Laccha Prantha 02 nos., Raita, Salad, Acchar and Gulab Jamun/Rasgulla)	Each	175
10.	Rates of Continental	Each	200
	(Food Vendor/Contactor/Caterer should mention the items provided by it)		

Annexure-F2

MENU LIST FOR UNIVERSITY CANTEEN		
Items Description	Quantity to be Served	Rate
A. SNACKS		
Vegetarian		
Veg Sandwich	01 Pc	10
Veg Cheese Sandwich	01 Pc	12
Veg Cutlet	150 gm / 2 pc	12
Veg Pakora (Mix)	130 gm	10
Veg Samosa with Chatni	90 gm	4
Bread Pakora/Roll (Potato)	75 gm	5
Paneer Pakora	50 gm / 2 pc	15
Veg Spring Roll	80 gm	12
Veg Patty	70 gm	7



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Fried Rice with Manchurian		
Cheese Pizza	200 gm	25
Onion Tomato Capsicum Pizza	200 gm / small	40
Non- Vegetarian	200 gm	50
Chicken Noodles		
Egg Noodles	200 gm	25
Chilli Chicken	200 gm	20
Garlic chicken	200 gm	30
	200 gm	28
B III. South Indian		
Plain Dosa		
Masala Dosa	150 gm	8
Panner Dosa	200 gm	15
Uttapam (Onion Vegetable)	200 gm	20
Vada	200 gm	20
Idli	120 gm / 2 pc	12
	150 gm / 2 pc	8
C. DESSERTS		
Gulab Jamun-1Pc.		
Rasgull-1 Pc.	60 gm	8
Gajar Halwa Seasonal – 100 gms	40 gm	8
Raj Bhog 1 Pc.	100 gm	25
Emarti (100 gm)	40 gm	15
Jalebi	100 gm	15
	100 gm / 4 pc	10
D. SOUP		
Cream of Tomato		
Veg Sweet Corn	120 ml	8
Veg Hot & Sour	120 ml	8
	120 ml	8
E. Indian Food		
(Main course)		
Veg.		
Dal Makhani/Channa Masala/Rajma		
Yellow Dal Tarka	200 gm	15
Panner Butter Masala/ Soya Chaap Masala	200 gm	15
Palak Kofta/Palak Paneer	200 gm	20
Seasonal Vegetable (Bhindi, Matar Methi, Gobhi)	200 gm	20
Malai Kofta/Mutter Paneer/Mutter Mushroom (Seasonal)/ Dum Aallo	200 gm	12
	200 gm	20
Raita Pineapple/Vegetable/Fruit		
Raita Boondi	120 ml	8
	100 ml	6



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Dhokla	40 gm	7
Onion Kachori with subzi	80 gm / 1 pc	8
Poha	100 gm	6
Non- Vegetarian		
Egg Kathi Roll in 02 Eggs	110 gm	20
Egg Kathi Roll in 01 Egg	110 gm	15
Egg Spring Roll in 02 Eggs	110 gm	20
Egg Spring Roll in 01 egg	110 gm	15
Chicken Kathi Roll Sauce	110 gm	28
One Egg Omelet with 02 Breads	1 plate	15
Boiled Egg-01	1 pc	5
Omlet one egg	1 plate	8
Omlet two egg	1 plate	12
B. MINI MEALS		
B 1. North Indian Vegetarian		
Channa Bhatura (Single)/ Poori bhaji (3 Pc)	40 gm	8
Channa Bhatura (Double)/ Poori bhaji (6 pc)	80 gm	14
Chole Kulche (Single)	50 gm	6
Chole Kulche (Double)	100 gm	12
Pav Bhaji	110 gm / 2 pc	25
Karhi Rice	200 gm	20
Rajma Rice	200 gm	20
Chole Rice	200 gm	20
Veg Pulao with Raita	200 gm + 50 ml	20
Amritsari Naan with chholle	2 pc / 100 gm	25
Stuffed Pratha with chhole	2 pc / 100 gm	20
Butter Naan with Dal Makhani/Chole/Rajma	2 pc / 100 gm	20
Non-vegetarian		
Chicken Biryani/Pulao with Raita/Chatni	200 gm	45
Butter Chicken with Rice/Roti	1 pc + 2 roti / 100 gm rice	40
B II. Chinese/Italian/Continental		
Vegetarian		
Veg Noodles	200 gm	15
Veg Hakka Noodles	200 gm	15
Chilli Panner	200 gm	25
Veg Manchurian	200 gm	20
Chilli Potato	200 gm	30
Veg Noodles with Manchurian	200 gm	25
Veg Noodles with chilli Panner	200 gm	25



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on Veg.		
Butter Chicken/ Kadai Chicken (1/4)	1/4 (2 pc)	60
Butter Chicken/ Kadai Chicken (1/2)	1/2 (4 pc)	120
Egg Curry (02 Eggs)	150 gm	18
Chicken Biryani	200 gm	40
Mutton (Qtr)	Qtr (2 pc)	70
Mutton (Half)	Half (4 pc)	140
Mutton (Full)	Full (8 pc)	210
Breads		
Butter Naan/Lachha Paratha/Stuffed Naan	01 Pc	5
Plain Naan	01 Pc	4
Plain Roti	01 Pc	2
Papad	01 Pc	1
Rice		
Plain Rice	200 gm	8
Jeera Rice	200 gm	10
Veg Pulao	200 gm	12
Mutton Biryani	200 gm	50
Chicken Biryani	200 gm	40
Beverages		
Hot Tea	80 ml	3
Hot Coffee	150 ml	7
Cold Coffee	200 ml	15
Lassi (Sweet / Salted)	200 ml	10
Fresh Lime soda	200 ml	8
Soft drink (Fountain)	250 ml	10
Soft drink (Can/ bottle) MRP	MRP	MRP
Mineral Water MRP	MRP	MRP
Ice Cream		
Vanila / Butter scotch	MRP	MRP
Veg Thali		
Dal Makhani/Dal Tadka, Shahi Paneer, Raita, Rice, Prantha-2/ Naan -2/Roti-5, Papad, Salad & Sweet	01 Plate	35
Non-Veg Thali		
One Non-Veg. Item, One Seasonal Veg., Raita, Rice, Naan- 2/Roti-5, Papad, Salad & Sweet.	01 Plate	55
Note: 1. Packing charges for disposable Thali shall be Rs 8 extra		
2. Packing charges for other items in silver containers i/c silver foil container, spoon/fork, tissue paper and Rs1 sachet of ketchup shall be Rs 5 extra		



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The Dean / Director and Head of Branch / Department are requested to give the order as per above rates after taking prior Administrative Approval of Competent Authority.

This issue with the approval of Competent Authority.


(Dr. Pankaj Agrawal)
Deputy Registrar (GA)

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(All above –with request to kindly take necessary initiatives to get this circular circulated/information disbursed to the all staff under their charge)



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