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| logo |  **PAKISTAN TELECOMMUNICATION COMPANY LTD.**Office of the Head of (Learning & Development) PTCL Academy, Islamabad |

**TENDER NOTICE**

**PTCL ACADEMY/ADMIN/2022/005**

**TENDER NOTICE FOR CATERING SERVICES AT CAFETERIA AND CANTEEN AT PTCL ACADEMY ISLAMABAD.**

Sealed bids are invited for above cited subject according to the PTCL’s Specifications.

1. The sealed bids are invited from well reputed registered firms for catering services of cafeteria and canteen at PTCL Academy Islamabad, documents are available in the office of the undersigned and can be obtained from Manager (Learning Admin) Room No 005, Ground Floor PTCL Academy H-9/4, Islamabad on payment of Rs.200/= (non-refundable) through Pay order/bank draft in favor of SM (Finance) Central Payment PTCL H/Qs Islamabad, till **16 June, 2022** before COB.
2. Bids with CDR of Rs.20,000/- in favor of SM (Finance) Central Payment PTCL H/Quarters Islamabad shall be submitted with Tender documents. Tender should be dropped in bid Box at Room No 05, Ground floor, PTCL ADADEMY, H-9/4, Islamabad as per instructions to the bidders contained in the Bid Documents by 1200 hours on **17 June, 2022.**
3. Bid received after the above deadline shall not be accepted.
4. PTCL reserves the right to reject any or all bids and to annul the bidding process at any time, without thereby incurring any liability to the affected bidder (s) or any obligations to inform the affected bidder (s) of the grounds for PTCL Action.
5. Bidder must mention their Vendor Registration code on quotation. In case vendor is not registered then Registration must be done before the issuance of Letter of Intent (LOI). Vendor Registration form can be downloaded from PTCL website [www.ptcl.com.pk/media](http://www.ptcl.com.pk/media).
6. All correspondence on the subject may be addressed to the undersigned.

**Manager (Learning Admin)**

Room # 005, Ground Floor

PTCL Academy H-9/4

Islamabad

Tel : 051-4865729.

Email. ghulam.qamber@ptclgroup.com



**Pakistan Telecommunication Company Limited**

**PTCL Academy, H-9/4 Islamabad**

**REQUEST FOR QUOTATION**

**(RFQ)**

**FOR**

**Provision of catering Services for Cafeteria and Canteen at PTCL Academy Islamabad.**

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**TENDER NOTICE**

* + - 1. Sealed bids are invited for provision of catering services (Cafeteria & Canteen) at PTCL Academy H-9/4 Islamabad.
			2. Bid documents are available in the office of the Manager (Admin.) Islamabad Room # 005 Ground Floor PTCL Academy H-9/4 Islamabad and can be obtained on payment of Rs. 200 (Non-refundable) through bank draft/pay order in favor of Senior Manager (Central Payments) PTCL Headquarters Islamabad or cash till 10-06-2022 before COB .
			3. Bids with Pay order of Rs.20000/- in favor of Senior Manager (Central Payment) PTCL Headquarters Islamabad shall be dropped in tender box in Room # 005, Ground Floor, PTCL Academy, H-9/4, Islamabad as per instructions to the bidders contained in the Bid Documents before 1200 hours on 11-06-2022. Bid received after the above deadline shall not be accepted.
1. PTCL reserves the right to reject any or all bids without assigning any reason process at any time, without thereby incurring any liability to the affected bidders or any obligations to inform the affected bidders on the grounds for PTCL action.
2. **Vendor Registration:**

All vendors applying for this RFQ must be registered with PTCL. If any unregistered vendor applies against tender he must also fill and submit vendor registration form, (Form can be downloaded from (<http://www.ptcl.com.pk/media>). registration with PTCL is necessary for participation in tendering process.

1. **How to prepare Bid:**
	1. Technical Bid in a separate envelope marked as “Technical offer” containing the following:

6-2 Technical proposal Envelops should also be marked as “Original Technical”

6-3 Technical Compliance Statement.

6-4 Technical literature.

6-5 Certificate of Bid Bond in Commercial Offer.

1. Commercial Bid in a separate envelope marked as “Commercial offer” Containing the following.

7-1 Commercial Proposal Envelops should also be marked as “Original Commercial”

7-2 Price Schedule of BOQ

7-3 Commercial Compliance Sheet

7-4 Original Bid Bond (If applicable)

7-5 Time Line (PIP/Delivery Schedule)-

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1. Both offers ( Technical & Commercial) be placed in one large envelope Marked as **DO NOT OPEN BEFORE** ­­­­­­­­­­­­­­­­­­ 11-06-2022 (Tentative date)
2. Where to Submit Bid:

Room # 005, Ground Floor PTCL Academy H-9/4 Islamabad on or before ­­­­­­­­­­­­­­­­­­11-06-2022 (Tentative date) before 12:00 PM

All correspondence on the subject may be addressed to the undersigned.

**Manager (Learning Admin.)**

**PTCL Academy**

**Room # 005, Ground Floor,**

**PTCL Academy H-9/4**

**Islamabad**

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**TERMS & Conditions**

**The Food Safety & Hygiene Terms & Conditions are**

1. Buy food materials from reputable suppliers with reliable food sources. Meat/ Vegetables/Spices etc. storage condition needs to be properly maintained.

2. Ensure Foods is covered while transferring from the kitchen to the service tables to avoid food contamination and maintenance of appropriate temperature during transport.

3. Maintain appropriate food storage conditions during Hot & Cold weathers. The Food storage areas / equipment need to be properly cleaned, and in effective working conditions

4. Provide clean cutlery and food utensils for participants /visitors duly avoiding cross contamination and replacing used food and cutlery items at regular intervals. Ensuring to remove immediately any food and utensils suspicious of contamination, if required.

5. Ensure Personnel Hygiene of the staff members, involved at all the stages of the food preparation & service including dress code requirements, and applicable PPEs

6. Adopt effective & efficient waste management & disposal procedures as essential and required.

7. Mentoring the Food Staffs on the hygienic conditions required in PTCL Academy Canteen/ Cafeteria and regularly checks the hygiene practices followed by staffs, duly ensuring that they **DO NOT** handle food in times of sickness and wounds.

8. Keep the environment of the kitchen, Food Storage Areas, Canteen, Cafeteria and surrounding environment clean and tidy.

9. Ensuring the Pest control/fumigation Requirements fulfilled properly, to avoid ill-health or diseases, in consultation with A & C Department.

10. Display daily menu with approved rates from A & C Department.

**Manager (Learning Admin.)**

PTCL Academy,

 Islamabad

**SIGNATURE OF CONTRACTOR \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**WITH RUBBER STAMP**

**SIGNATURE OF WITNESSES WITH NAME AND ADDRESSES:**

**WITNESS-1** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **WITNESS-2** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**GENERAL GUIDELINES**

**1.** **Submission Method of Bid**s **and deadline**

a) Bidders shall make two separate submissions in two sealed envelopes. One sealed envelope will contain the Technical Offer (un-priced bid) along with specifications and all other technical detail ensuring that the envelope must be marked as Technical offer. This master envelope should have one original bid in a separate sealed envelope.

b) A second sealed envelope will contain the commercial offer with the cost breakdown as per PTCL price schedule / BOQ, ensuring that this envelope must be marked as “Commercial Offer” envelope should have one original bid in a separate sealed envelope.

c) Both above sealed envelopes must bear RFQ Number and the RFQ Name without any reference or name of the bidder.

d) Both these bids must be submitted to Manager (Learning Admin) PTCL Academy H-9/4 Islamabad at Room # 005. Any bid received by PTCL after deadline for submission of bids prescribed by PTCL will be rejected and / or returned un-opened to the bidder.

e) In case requests for extension for tender closing date are officially received from two or more bidders, the matter shall be referred to end user/project owner who shall advise their concurrence on the period of extension with justifications. Or advise their rejection of such request, EVP HR Services PTCL Headquarters Islamabad, shall be the authority to approve tender extension.

**2. Clarifications**

a) Bidders may raise queries and questions during the tender period. All such clarifications shall be addressed through regional procurement team lead as a focal point and tender custodian.

b) The deadline for submission of any clarification shall be 3 working days before the bid closing / submission date and no clarification from any bidder shall be entertained during last 3 days.

c) All types of communications regarding clarifications shall be conducted by fax or e-mail through Manager (Learning Admin.) who will accept bidder’s queries only up to the cutoff date (Three working days before the bid closing/submission date).

 Response shall be compiled by PTCL concerned Departments and common queries will be forwarded to all bidders. If a specific enquiry is raised with regard to a product/issue that does not apply to other bidders. The reply shall only be sent to that specific bidder raising the enquiry.

d) In case many queries are received from the various bidders the response shall be consolidated in a bulletin and forwarded to all bidders.

**3. Bid Price**

1. The Price schedule shall be completed in accordance with the Bill of Quantity. In case the price schedule is in different format that the BOQ, the bid will be rejected.
2. Bid Price / Bid must be valid for 365 days (for one year)
3. The price of the goods/services shall be quoted on D.D.P basis in Pak Rupees i.e including all custom duties. GST and other taxes delivery insurance and all expenses incurred till final delivery of goods to consignee. The taxes and duties livable in Pakistan at the time of signing of the contract/PO shall be adjusted (upward/downward as the case may be) in accordance with the prevailing tariff. No compensation shall be given on account of Pak Rupees devaluation against foreign currencies.
4. The prices quoted must be full and final. Bid with conditional prices shall be taken as non- Responsive and shall be rejected.

 e Price indicated on the Price Schedule shall be entered in the following manner

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3-i The prices of the goods/works shall be quoted D.D.P PTCL Depots including all custom duties, taxes, inland transportation, loading/unloading, insurance and other local costs incidental to the delivery of goods to their final destinations the amount of GST shall be mentioned in its separate column.

ii) The Bidder’s separation of price components will be solely for the purpose of facilitating the comparison of bids of PTCL and will not limit PTCL right to contract/PO on different terms (package wise, item wise or any other combination).

iii) Discount if any shall be applied on itemized BOQ free of cost items if quoted shall be supplied free of cost irrespective of its quantity for the execution of this contract/PO including the period of warranty.

* 1. **Period of Validity**
		1. Bids shall remain valid for one year (365) days after the date of bid opening prescribed by PTCL. A bid valid for a shorter period shall be rejected by PTCL as non-responsive.
		2. The first extension by another sixty days of the bid and bid bond validity at the end of the original validity period, in case the tender has not been finalized as yet. Shall be automatically responsibility of bidder without being informed by PTCL.
		3. The bidder shall inform PTCL of the expiry date of its bid and bid bond validity date in writing 15 days prior to the expiry date of the first extension and in response PTCL shall ask for an extension or otherwise as it deems fit. The period of extension shall be decided by the PTCL all subsequent extension shall be on PTCL requests.
		4. Bid security (Bid Bond) withdrawal after the expiry of the initial bid bond validity or non-extension of the bid validity and / or bid bond validity shall automatically render the bidder disqualified for consideration of the award of tender/contract/PO.

5 **Performance Security**

a) The successful bidder prior to signing of the contract/PO shall furnish performance security in accordance with the conditions of the RFQ in the performance security form provided in the bidding documents.

B) Failure of the successful Bidder to furnish performance security prior to signing of contract/PO may constitute sufficient grounds for the annulment of the award and the forfeiture of the Bid Security in which event PTCL may make the award to next lowest evaluated and technically compliant bidder or call for new bids.

c) The performance security shall be denominated in the currency of the contract / PO and shall be in following form:

d) A Bank Guarantee issued by a Bank Located in Pakistan and in the form provided in the bid documents.

e) The performance security shall remain valid and operative till the expiry of the 12 (twelve) months or any extended period of warranty period beyond 12 (twelve) months after issuance of certificate / acceptance by the consignee certifying receipt of Goods in good order and conditions. The performance security will be discharged by PTCL following the date of completion of the contract/PO and performance obligation including penalties imposed and warranty obligations under the contract/PO.

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**6. Notices**

* 1. Any notice given by one party to the other pursuant to this contract/PO shall be sent in writing or by email cable or fax and confirmed in writing to the address specified for that purpose in the Special Conditions of contract/PO.
	2. A notice shall be effective when delivered or on the notice’s effective date whichever is later.

**Manager (Learning Admin.)**

**Room # 005, Ground Floor**

**PTCL Academy H-9/4, Islamabad**

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 **Scope of Work**

1. Oil will be used for cooking (Details of brands is in clause-V).

1. Contractor is liable for personal hygiene of staff including proper vaccination /Nail clipping etc.

3. All ingredients will be regularly checked.

4. Contractor is bound to use the raw material according to the below mentioned brands:

1. Oil ( Habib, Season’s, Dalda, Soya Supreme, Sufi, Kissan, Eva and Canolive)

ii) Floor (Al-Kauser , Nafees and Ismail )

iii) Tea (Lipton, Supreme and Tapal)

iv) Masala’s (National and Shan) open Masal’s are not allowed.

v) Milk (Olper, Milk Pack, Haleeb or Fresh Milk)

vi) Powdered Milk (Everyday).

vii) Soft Drink (Pepsi, Coke, Fanta, Sprite, 7-up, Miranda)

viii) Juices (Nestle or Fruition)

ix) Water bottle 18.8 liter/500 ml (Nestle or Aquafina)

5. Weight of roti will be 120 grams.

6. Contractor will not transport of PTCL Kitchen cooked food for any commercial use out of PTCL premises. For PTCL events permission may please be granted to serve the same to outside.

7. The contractor should provide food items/ drinks according to approved rate for one year without any increase/change.

8. If the contractor fails to provide food items / drinks according to the prescribed standard, mentioned in clause (v) his contract will be terminated after 3rd notice.

9. If the contractor leaves the canteen before one year, without any valid reason his security of Rs.20000/- will be forfeited and credited to PTCL. The contract will be awarded to next contractor.

10. Subletting of catering service at cafeteria and Canteen both or anyone to any third party will lead to termination of the contract.

11. The contractor will be bound to provide C.N.I.C copies of all staff / employees.

12. The Canteen contractor will personally be responsible for any credit /loan with the staff.

13. If food items / drinks are not provided up to the standards / quantity, the contract should be cancelled immediately.

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14. The contractor should not be allowed to leave the canteen, otherwise the contract will be terminated forth with and security deposited by the contractor will be forfeited.

15. The contractor will keep the care of all the PTCL installations and will not be allowed misuse water, Electricity and Gas.

16. The equipment, Furniture and utensils limited will be provided by the office will be kept in safe custody and any damage / broken of the said items, the amount will be deducted from his security. Extra crockery and cutlery will be provided by the contractor and details will be submitted to Security Supervisor at Main Gate.

17. Both the parties are empowered to cancel the agreement with one month notice after their willingness.

18. The contractor will be responsible for all over the cleanliness and disposal of wastage as per approved standards.

19. Apron / cooking caps will be used during work in kitchen.

20. Proper uniform of waiters will be arranged by contractor as per sample approved by PTCL.

21. Contractor will be liable to serve all menus mentioned at pages 9-10 administration can swap any menu with any day, however order will be given one day before.

22. Contractor will submit the bill as per actual attendance of trainees.

23. Food Management and Hygiene committee (FM & HC) will check all directive as mentioned above weekly and team of Doctor’s will also visit to verify hygienic conditions regularly.

24. Contract is initially valid for the period of 03 years and can be extended further for one year on good performance.

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**Draft BOQ for Cafeteria**

**Menu-I**

|  |  |  |  |
| --- | --- | --- | --- |
| **S/No.** | **Deal-1** | **Deal-2** | **Deal-3** |
| 1. | Morning TeaBlack Tea (Mix / separate)Green TeaCoffeeCookies  | Morning TeaBlack Tea (Mix / separate)Green TeaCoffeeChicken Sandwich  | Morning TeaBlack Tea (Mix / separate)Green TeaCoffeeCookies  |
| 2. | Chicken Qorma | Chicken Karahi | Chicken Shashlik |
| 3. | Zera Pulao | Chana Pulao | Chinese eggs fried Rice |
| 4. | Zarda | Fruit Trifle | Badami Kheer |
| 5. | Fresh Salad | Fresh Salad | Fresh Salad |
| 6. | Raita/ Ketchup | Raita/ Ketchup | Raita/ Ketchup |
| 7. | Naan/Roti/chapati | Naan/Roti/chapati | Naan/Roti/chapati |
| 8. | Cold drink  | Cold drink  | Cold drink  |
| 9. | Mineral Water  | Mineral Water | Mineral Water |
| 10. | Evening TeaBlack Tea (Mix / separate)Green Tea/Coffee | Morning TeaBlack Tea (Mix / separate)Green Tea/Coffee | Morning TeaBlack Tea (Mix / separate)Green Tea/Coffee |

**Menu-II**

|  |  |  |  |
| --- | --- | --- | --- |
| **S/No.** | **Deal-1** | **Deal-2** | **Deal-3** |
| 1. | Morning TeaBlack Tea (Mix / separate)Green Tea/CoffeeCookies (Tehzeeb) | Morning TeaBlack Tea (Mix / separate)Green Tea/CoffeeChicken Sandwich (Tehzeeb) | Morning TeaBlack Tea (Mix / separate)Green Tea/ CoffeeChicken Samosa (Tehzeeb) |
| 2. | Chicken Shashlik/ Manchurian/ Chowmein  | Chicken Makhni Karahi | Chicken Qorma |
| 3. | Egg Fried Rice | Chana Pulao | Chicken Biryani |
| 4. | Chicken Stream Roast | Seekh Kabab | Finger Fish |
| 5. | Badami Kheer | Zarda  | Fruit Trifle |
| 6. | Fresh Salad | Russian Salad | Fresh Salad |
| 7. | Raita/ Ketchup | Raita/ Ketchup | Raita/ Ketchup |
| 8. | Naan/Roti/chapati | Naan/Roti/chapati | Naan/Roti/chapati |
| 9. | Cold drink | Cold drink | Cold drink |
| 10. | Mineral Water  | Mineral Water  | Mineral Water  |
| 11. | Evening TeaBlack Tea (Mix / separate)Green Tea/CoffeeCookies (Tehzeeb) | Evening TeaBlack Tea (Mix / separate)Green Tea/CoffeeCookies (Tehzeeb) | Evening TeaBlack Tea (Mix / separate)Green Tea/CoffeeCookies (Tehzeeb) |
|  | Fox’s Candies + Mint Toffees (in bowl) | Fox’s Candies + Mint Toffees (in bowl) | Fox’s Candies + Mint Toffees (in bowl) |

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**Menu-III**

|  |  |  |  |
| --- | --- | --- | --- |
| **S/No.** | **Deal-1** | **Deal-2** | **Deal-3** |
| 1. | Running TeaBlack Tea (Mix / separate)Green TeaCoffeeChicken Sandwich (Tehzeeb)/Cookies (Tehzeeb) | Running TeaBlack Tea (Mix / separate)Green TeaCoffeeChicken Sandwich (Tehzeeb)/Cookies (Tehzeeb) | Running TeaBlack Tea (Mix / separate)Green TeaCoffeeChicken Sandwich (Tehzeeb)/Cookies (Tehzeeb) |
| 2. | Chicken Hot & Sour Soup / Fresh Seasonal Fruits Juice | Chicken Hot & Sour Soup / Fresh Seasonal Fruits Juice | Chicken Hot & Sour Soup / Fresh Seasonal Fruits Juice |
| 3 | Chicken Shashlik | Chicken Karahi | Chicken Boneless Handi |
| 4 | Chicken Chomein | Chicken Biryani | Chicken Pulao |
| 5 | Chicken Stream Roast | Finger Fish | Chicken Stream Roast |
| 6 | Chicken Malai Boti (Live) | Reeshmi Kabab (Live) | Chicken Malai Boti (Live) |
| 7 | Seekh Kabab (Live) | Seekh Kabab (Live) | Seekh Kabab (Live) |
| 8 | Egg Fried Rice | Shahi Dal | Mix Vegetable |
| 9 | Russian Salad | Russian Salad | Russian Salad |
| 11 | Green Salad | Green Salad | Green Salad |
| 12 | Channa + Lobia Salad | Channa + Lobia Salad | Channa + Lobia Salad |
| 13 | Fruit Trifle | Badami Kheer / Gajar Halwar | Gulab Jaman |
| 14 | Cold drink Tin  | Cold drink Tin | Cold drink Tin |
| 15 | Green Chatni / Raita/Ketchup | Green Chatni / Raita/Ketchup | Green Chatni / Raita/Ketchup |
| 16 | Variety of Naan Roghni Naan/Roti/chapati (Live) | Variety of Naan Roghni Naan/Roti/chapati (Live) | Variety of Naan Roghni Naan/Roti/chapati (Live) |
| 17 | Nestle Mineral Water (500 ml) | Nestle Mineral Water (500 ml) | Nestle Mineral Water (500 ml) |
| 18 | Evening TeaBlack Tea (Mix / separate)Green TeaCoffee | Evening TeaBlack Tea (Mix / separate)Green TeaCoffee | Evening TeaBlack Tea (Mix / separate)Green TeaCoffee |
| 19 | Tablecloths (Main Hall + Cafeteria) | Tablecloths (Main Hall + Cafeteria) | Tablecloths (Main Hall + Cafeteria) |

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**Simple Tea Arrangements**

|  |  |
| --- | --- |
| S/No. | Deal-1 |
| 1. | Black Tea (Mix / Separate)Green TeaCoffee |

**Special Tea Arrangements**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **S/No.** | **Deal-1** | **Deal-2** | **Deal-3** | **Deal-4** |
| 1. | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb) | Black Tea (Mix / separate)Green TeaCoffeeChicken Sandwich (Tehzeeb) | Black Tea (Mix / separate)Green TeaCoffeeChicken Samosa (Tehzeeb) | Black Tea (Mix / separate)Green TeaCoffeeVegetable roll (Tehzeeb) |

**Hi-Tea Arrangements**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| S/No. | Deal-1 | Deal-2 | Deal-3 | Deal-4 | Deal-5 |
| 1. | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Brownies (Tehzeeb)Chicken Samosa (Tehzeeb)Nestle Mineral Water (Mini)Cold drink Tin | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken Sandwich (Tehzeeb)Plain Cake (Tehzeeb)Nestle Mineral Water (Mini)Cold drink Tin | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken Samosa (Tehzeeb)Pastries (Tehzeeb)Nestle Mineral Water (Mini)Cold drink Tin | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken PattiesMini PizzaNestle Mineral Water (Mini)Cold drink Tin | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Vegetable roll (Tehzeeb)Fruit CakeNestle Mineral Water (Mini)Cold drink Tin |

**Running Tea Arrangements (Full day)**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **S/No.** | **Deal-1** | **Deal-2** | **Deal-3** | **Deal-4** | **Deal-5** |
| 1. | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Brownies (Tehzeeb)Chicken Samosa (Tehzeeb)Nestle Mineral Water (Mini) | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken Sandwich (Tehzeeb)Plain Cake (Tehzeeb)Nestle Mineral Water (Mini) | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken Samosa (Tehzeeb)Pastries (Tehzeeb)Nestle Mineral Water (Mini) | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Chicken Patties (Tehzeeb)Mini Pizza (Tehzeeb)Nestle Mineral Water (Mini) | Black Tea (Mix / separate)Green TeaCoffeeCookies (Tehzeeb)Vegetable roll (Tehzeeb)Fruit Cake (Tehzeeb)Nestle Mineral Water (Mini) |

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**BOQ for Canteen**

|  |  |  |
| --- | --- | --- |
| S/No. | Traditional Foods | Rates |
| 1 | Chicken Qorma |  |
| 2 | Chicken Karhai (Full) |  |
| 3 | Chicken Karhai (Half) |  |
| 4 | Chicken Tikka Karhai (Full) |  |
| 5 | Chicken Tikka Karhai (Half) |  |
| 6 | Chicken Hndi Boneless /Green masala |  |
| 7 | Chicken Jalfarezi |  |
| 8 | Mutton Balti |  |
| 9 | Fried Daal Mash |  |
| 10 | Chicken Haleem |  |
| 11 | Beef Kofta |  |
| 12 | Freid Bhindi/Bindi Gosht |  |
| 13 | Daal Chana |  |
| 14 | Daal Masoor |  |
| 15 | Sabzi |  |
| 16 | Qeema |  |
| 17 | Paratha |  |
| 18 | Omelet |  |
| 19 | Egg Fry |  |
| 20 | White Chana |  |
| 21 | Lobia |  |

|  |  |  |
| --- | --- | --- |
| S/No | Rice | Rates |
| 1 | Egg Fried Rice |  |
| 2 | Chicken Fried Rice |  |
| 3 | Chicken Biryani Rice |  |
| 4 | Kabuli Pulao |  |
| 5 | Vegetable fried Rice |  |
| 6 | Vegetable Fried Rice |  |
| 7 | Daal Chawal |  |
| 8 | Plain Rice |  |

|  |  |  |
| --- | --- | --- |
| S/No. | Naan | Rates |
| 1 | Roti (125 Grams) |  |
| 2 | Roghani Naan (125 Grams) |  |
| 3 | Plain Naan (12 grams) |  |

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|  |  |  |
| --- | --- | --- |
| S/No. | Dessert | Rates |
| 1 | Kheer |  |
| 2 | Zarda |  |
| 3 | Gager Halva |  |
| 4 | Soji Halva |  |
| 5 | Fruit Cocktail |  |
| 6 | Fruit trifle |  |

|  |  |  |
| --- | --- | --- |
| S/No. | Milk Shake | Rates |
| 1 | Banana  |  |
| 2 | Straw Berry (seasonal) |  |
| 3 | Pine Apple |  |
| 4 | Dates |  |
| 5 | Date Almond |  |
| 6 | Mango (Seasonal) |  |
| 7 | Fruit Chat |  |
| 8 | Dahi Barey |  |

|  |  |  |
| --- | --- | --- |
| S/No. | Hot and Cold Beverages | Rates |
| 1 | Green Tea |  |
| 2 | Milk Tea (Doodh Patti) |  |
| 3 | Tea Mix |  |
| 4 | Tea Separate |  |
| 5 | Milk Coffee |  |
| 6 | Soft Drinks (Tin & Regular) |  |
| 7 | Mineral Water 1.5 Liter |  |

|  |  |  |
| --- | --- | --- |
| S/No. | Cold Drinks | Rates |
| 1 | Soft Drink (Regular) |  |
| 2 | Soft Drink tin 250 ml |  |
| 3 | Soft drink 330 ml |  |
| 4 | Soft drink 300 ml |  |
| 5 | Disposable 500 ml |  |
| 6 | Disposable 1.5 liter |  |
| 7 | Mineral water 500 ml |  |
| 8 | Mineral water 1.5 liter |  |

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**TECHNICAL BID REQUIREMENT**

**NAME OF WORK: ------------------------------------------------------------------------**

**NAME OF VENDER ------------------------------------------------------------------------**

**VENDER CODE -------------------------------------------**

**NTN # -------------------------------------------**

**COMPANY PROFILE. CIVIL, ELECT, POWER, OSP, OTHER ( PL MENTION)**

 **FOR THE LAST -------------------------------- YEAR**

**EXPERIENCE OF ------------------------------------------------------------------------**

**RELEVENT JOB ------------------------------------------------------------------------**

 **------------------------------------------------------------------------**

**DETAIL OF WORKS with PTCL Any Other**

**Completed last 03 Yrs**

**FUNCTIONAL COMPLIANCE Agreed / Not Agreed / Partially agreed**

**RFQ COMPLIANCE Agreed / Not Agreed / Partially agreed**

**BOQ COMPLIANCE Agreed / Not Agreed / Partially agreed**

**TERMS & CONDITIONS Agreed / Not Agreed / Partially agreed**

**COMPLIANCE**

**ANY LETIGATION WITH PTCL ­­­­­­­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Note\*

**Please attached Hard Copies of Relevant Documents according to TECHNICAL BID OFFER**

 **Signature with Stamp**