

ing approach

2334/MMTTC
28/10/2025

**UGC-MALAVIYA MISSION TEACHER TRAINING CENTRE
GURU NANAK DEV UNIVERSITY**

Registered/Speed Post

Subject: Sealed quotations for the Hospitality for the participants

Full Day Menu

Morning Tea & Breakfast (8:00 AM - 8:45 AM)

Beverages:

- Freshly Brewed Tea (Regular / Green / Herbal)
- Hot Coffee (Milk / Black)

Breakfast Items:

- Stuffed Aloo Paratha served with Butter & Fresh Curd
- Vegetable Poha with Curry Leaves & Mustard Tempering
- Whole Wheat Toast with Butter & Fruit Jam
- Steamed Idli with Coconut Chutney & Freshly Made Sambar
- Crispy Masala Dosa with Coconut & Tomato Chutney
- Fresh Fruit Platter: Kiwi, Dragon Fruit, Watermelon, Papaya, Banana, Pomegranate
- Fresh Juice / Lassi

Mid-Morning Hi-Tea (11:00 AM - 11:15 AM)

Beverages:

- Assam Tea / Coffee

Snacks:

- Whole Wheat Vegetable Sandwich with Lettuce, Cherry Tomato & Bell Pepper
- Mini Samosa / Baked Veg Puff
- Oatmeal & Almond Cookies
- Fresh Mint Water / Lemon Infused Water

Lunch (12:45 PM – 01:20 PM)

Welcome Drink: Fresh Lime with Mint / Aam Panna

Soups:

- Cream of Tomato / Sweet Corn & Basil Soup

Salads:

- Garden Fresh Salad (Lettuce, Cherry Tomato, Cucumber, Zucchini, Bell Peppers)
- Sprout & Avocado Salad
- Quinoa & Vegetable Salad with Olive Oil Dressing

Main Course:

- Shahi Paneer / Palak Paneer
- Mix Vegetable Jalfrezi (with Broccoli, Baby Corn, Zucchini, Red & Yellow Peppers)
- Dal Makhani / Dal Tadka
- Jeera Rice / Vegetable Pulao
- Whole Wheat Chapati / Tandoori Roti / Naan
- Boondi Raita / Mint Raita
- Papad & Homemade Pickle

Dessert:

- Gulab Jamun / Kheer / Fruit Cream with Kiwi & Dragon Fruit

Evening Tea (04:45 PM)

Beverages:

- Tea / Coffee / Green Tea

Snacks:

- Paneer Pakora / Vegetable Cutlet with Beetroot Dip

- Digestive Biscuits / Multigrain Cookies

Dinner (7:30 PM onwards)

Welcome Drink: Mint Mojito / Ginger Lemon Cooler

Starters:

- Veg Manchurian Dry / Hara Bhara Kebab with Microgreens
- Sweet Corn & Mushroom Soup

Main Course:

- Paneer Butter Masala / Malai Kofta
- Seasonal Exotic Vegetable Curry (Broccoli, Zucchini, Baby Corn, Asparagus)
- Rajma Masala / Dal Tadka
- Jeera Rice / Veg Fried Rice
- Roti / Garlic Naan / Laccha Paratha
- Mixed Raita / Fresh Green Salad

Desserts:

- Rasmalai / Fruit Custard / Ice Cream with Fresh Fruit Topping

Note

All dishes are prepared using pure, high-quality ingredients sourced from trusted brands and local vendors.

Ingredients Used:

- **Curd & Butter:** Amul / Verka (Pure Dairy Products)
- **Biscuits:** Britannia / Sunfeast (Whole Wheat & No Artificial Additives)
- **Cooking Oil:** Fortune / Saffola (Refined Vegetable Oil)
- **Spices:** MDH / Catch (Authentic & Unadulterated)

No artificial food colours, food enhancers, or food thickeners are used in any preparation.
All items are freshly cooked under hygienic and sustainable kitchen practices.

Terms & Conditions :

1. Quotations should be addressed to the Director, UGC-Malaviya Mission Teacher Training Centre (formerly known as Human Resource Development Centre), Guru Nanak Dev University, Amritsar-143005, so as to reach this office by 04.11.2025 at 5:00 PM through registered/speed post duly superscribed on the envelope "Quotation for Hospitality".
2. Rates per working day per participant should be inclusive of all taxes, duties and levies in Indian Rupees F.O.R. UGC-Malaviya Mission Teacher Training Centre, Guru Nanak Dev University, Amritsar. Rates should be written both in words and figures.
3. The quotations shall be written legibly and free from erasing and over-writing. Corrections, if any, should be duly attested by authorized signatory.
4. Quotations received within the due date will be entertained only.
5. Vendors cannot withdraw their offer once it is submitted.
6. The vendor may quote the items, which meets the requirements and specification.
7. If the firm wants to terminate the contract with the University, it must notify the office in writing at least 3 months in advance.
8. If the firm does not provide the supplies for hospitality according to the order, the firm will have to pay a penalty as determined by the committee.
9. This contract will be made for the 2025-26 session.
10. The firm with the lowest rate will be considered as L1.
11. Services must be provide by the selected vender/bidder according to the tentative schedule of the residential course. Tentative schedule of the residential courses is as follows.

S.No	Name of Courses	Tentative Dates	No. of Participants
1.	Refresher Course (Residential) in Commerce, Economics & Management Studies	10.11.2025 to 22.11.2025	40-50
2.	Facutly Induction Programme (Residential)-14	23.12.2025 to 19.01.2026	40-50
3.	Short Term Course (Residential) in Gender Sensitization and Women Empowerment (Multidisciplinary)	05.01.2026 to 10.01.2025	40-50
4	Refresher Course (Residential) in Basic & Applied Sciences	14.01.2026 to 27.01.2026	40-50

12. Vendor/Bidder adhere to safety protocols and cleanliness guidelines. High quality standards for food, hygiene must be provided by the vendor/bidder for the participants satisfaction.
13. All the utensils, dinner set and other equipments required in the mess should be arranged by the caterer and replaced if missing/damaged in the kitchen.
14. GNDU Committee also reserves the right to accept/reject the offers.
15. Ensuring the Quality and Importance of this work, Rate Contract should be done only with a firm from the local area (Amritsar) and proof of being local should be provided.
16. The delivery of Meals for the participants will be at **UGC-Malaviya Mission Teacher Training Centre**, Guru Nanak Dev University, Amritsar


Director