



THE FAZLEHAQ COLLEGE MARDAN
TENDER FORM FOR THE SUPPLY OF READYMADE FOOD
PERIOD OF DURATION OF THE SUPPLY: FINANCIAL YEAR 2025-26

EVALUATION CRITERIA FOR TECHNICAL BID

PARTICULAR OF THE FIRM

Name of the firm: _____ Phone No: _____

NTN: _____ STRN No: _____

CNIC No: _____ KPRA Reg. No. _____

- a. Firm experience and past performance in the field of cooked food/readymade food items supply.
- b. Capabilities with respect to personnel experience as supplier for cooked/readymade food.
- c. Numbers of available staff and vehicle or any other source for supply of cooked/readymade food on daily basis.
- d. experience of the similar work in any other institution during the last few years.
- e. Financial status of the firm. Attested copy of Bank statement for the last two years.
- f. Income tax and Sales Tax deposited/deducted during the last three years..

Please attach relevant copies of Experience and other needful documents as mentioned above.

Note:- If the firm does not qualify the technical bid, the committee have the right to reject/cancel his bid without opening his financial bid.

Signature and Stamp _____

Dated _____

THE FAZLEHAQ COLLEGE MARDAN
TENDER FORM FOR READYMADE FOODSUPPLY

PERIOD OF DURATION OF THE SUPPLY: FINANCIAL YEAR 2025-26

Name of the firm: _____

Phone No: _____ NTN: _____

STRN No: _____ CNIC No: _____

KPRA Reg. No. _____ Call Deposit No: _____

Amount: _____ Bank Name: _____

Date of CDR: _____

Reference to the tender notice published by the college for 2025-26

1. The contract will be enforced within the limits of The Fazlehaq College Mardan.
2. The quantity may be increased or decreased on the basis of menu and Students strength.

S.No	Name of Meal	Rate per meal per head inclusive all taxes with services	Rate per meal per head inclusive all taxes without services
1.	<u>BREAK FAST=</u> a. Tea Standard quality = Two cups per head b. Parata = 2 Nos each 100 Grm c. Egg Normal size fried/omelet OR d. Bread = 03 slices with jam=15 grms or Butter=15grms for each student. OR e. White Chana curry one plate each cooking as per standard quality. OR f. Sujihalwa one plate. Cooking as per standard quality	Rs. _____/- per students per Bread fast.	Rs. _____/- per students per Bread fast.

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2.	<p><u>LONG BREAK=</u></p> <ul style="list-style-type: none"> i. One cup Tea/Squash/Roohafza with Samosa. j. Cake plain of ten slices of one Lbs. k. Shami = One each with tomato sauce (Mitchell) l. Biscuits Two nos m. Cake Rusk Two nos. n. White chana/Beans chat (50 grms Uncooked)each per small bowl withchutni o. Pakora = 80 Grams each per head p. Sandwich 		
3.	<p><u>LUNCH/DINNER= Standard cooked food quality</u></p> <ul style="list-style-type: none"> a. Nan = 2 Nos each 120 Grm each b. Chicken curry = 8 piece, Net weight =1 Kg c. Meat AcharGosht= one plate of best quality (120 Grm Uncooked each) d. Meat potato = Meat 50grm each Potato 70grm Each e. Karri Pakora = one plate with two nans f. Meat Arvi = Meat 50grm eachArvi 70grm g. Qeema potato = Qeema=30 & Potato =50 grm for each student. h. Qeema Dal mash= Qeema=25 & Mash =40 grm for each student. i. Mix Veg = one plate each of Equal quantity of potato, peas green, carrot, Cabbage etc OR Dal+Kadu j. Lady finger = 200 gm per head = one plate k. CjapliKabab with Dal chana = one plate each. l. Potato Bujiya with boiled egg= one plate each. m. White chicken handi = 8 piece chicken of 1 Kg wt n. Chicken Biryani = Eight piece chicken of 1 Kg with needful Rice and other ingredients. o. Potato Biryani = One plate standard quality p. ChanaPillau = one platestandard quality q. Meatlrri Rice = One plate with curd (70grm meat & rice equal r. Plain Rice with Dal chana (50grm & rice 180grm uncooked) s. KabliPillau = One plate including all Ingredients as per standard quality t. Chinese Rice = one plate (including needful Ingredients). u. Beans with Curd= One plate to each student 		

	50gm uncooked v. Spinich+Poatao OR Eggs= One plate each. w. Meat Dal Chana = One plate (50gm Meat & 70gm Dal Channa) x. White Chana Curry= One plate with curd 50 gm each y. Custard/Kheer = One bowl of 200 gm, Jaliaby 100 gm, GulabJaman one each to be separately quoted. z. Salad as per menu= 40gm for each student to be quoted in addition to above meals separately. aa. Curd as per menu= 50gm for each student to be quoted in addition to above meals separately. Note. Further services will be made during all meals according to students demand.		
4.	Evening Tea = One Cup		
6.	<u>SEHARI</u> A. Parata with Fried egg/omelet = 3 parata B. Parata with chana curry. C. Parata with potato bujiya. D. Parata with Chicken curry of 8 piece of 1 Kg wt.		
7	<u>AFTARI</u> a. Dates (20gm), pakora potato/mix(80gm) Squash (one bottle for 25 nos) or RoohAfza (one bottle for 40 nos) b. In addition to above as per menu 1. Smosa OR Bean chat OR Fruit, Chat, OR DahiBhali,		

- Note; -
1. Cooking will be made in the College authorize place premises
 2. All ingredients with be checked before cooking.
 3. Strength for demand of meals will be issued 24 hrs before.
 4. Separate Sui Gas meter will be used of the College and its payment will be made by the Supplier as per bill.
 5. Cooking oils and other ingredients will be used as per required standard.
 6. CDR equal to 2 % of total value on the name of Principal FCM.

Title of account for issuance of cheque as per Bank statement -----
This form must be printed on company / firm letter head OR must be firm stamp.

Signature.& Stamp _____
Address _____
Permanent Contact NO _____

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