

# Plant Canteen Requirement\_Next Renewal

April, 2024

## ❑ Objective

- Reduce existing variety of menu and serve excellent quality food to employees
- Maintain top most quality of food by using branded raw material
- Improve services, maintain hygiene, safety precautions and follow FIFO system
- Reduction of menu and improve food quality is decided by Canteen Committee

## ❑ Weekly Menu

Day	Menu	Desert	Additional
Monday	Veg	Seasonal Fruit	Curd / Thecha / Chuteny / Salad / Buttermilk/ Solkadi / Tetra Pack/ Ice cream [Curd to be served at shop floor services also]
Tuesday	Veg	Sweet + Banana	
Wednesday	Veg+Non Veg [Mutton/Fish/Chicke]	Sweet + Banana	
Thursday	Veg	Seasonal Fruit	
Friday	Veg + Non Veg [Egg]	Sweet + Seasonal Fruit	
Saturday	Veg	Seasonal Fruit	
Sunday	Veg + Non Veg [Chicken]	Sweet + Banana	

## ❑ Menu [Veg-Non Veg Days]

Veg	Non Veg
Salad	Salad
Chapati / Bhakri – Once in a week	Chapati / Bhakri – Once in a week
Dry Subji & Gravy Subji	Dry Non Veg
Chuteny / Thecha	Chuteny / Thecha
Rice	Rice
Dal (Only Tur Dal)	Non Veg Curry
Curd / Sweet / Fruit	Curd / Sweet / Fruit

- Special menu as and when require with separate cost [Events/Customers/Guests]
- Fasting Menu – All Shrawan Mondays/ Angaraki-Ashadi Ekadashi/ Mahashivratri
- Vendor has to provide special lunch at his cost on special festival days 2 times in a year [complementary]
- If festival days falls on Non Veg Days – Vendor has to provide Non veg meal on either on Wednesday / Friday by adjustment
- Other fasting days – Sabudana Khichadi / Rajgira Laddu / Banana / Plain Potato along with regular menu / Sabudana Papad
- Butter milk / Tetra pack to be served in summer including shop floor

## ❑ Reduction in Existing Menu

1. Starter	5. Friday [Chicken/Mutton/Fish]
2. Soup	6. Daily Seasonal Fruit / Sweet
3. Pickle	7. Papad
4. Tuesday/Thursday [Eggs]	

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## ☐ Raw Material Brands

Item	Brands
Atta	Silver Coin / Ashirwad / Fortune
Besan	Samrat / Fortune
Paneer	Amul / Chitale
Ghee	Chitale / Amul / Gokul
Spices	MDH / Everest / Ambari
Rice Brand	Indrayani / Dawat Basmati / India Gate11 Wada Kolam / Double Kabootar
Mutton	High Quality
Chicken / Eggs	Baramati Agro / Saguna
Fish	Surmai / Rawas / Pomphret
Cooking Oil	Gemini / Fortune Sunflower / Safola Active

## ☐ Menu Variety Options

Item	Variety
Sweet	Ice-cream / Amrakhand / Black Gulab Jamun / Rasgulla / Malai Sandwich / Shrikhand / Gajar-Moong Halva in deshi ghee / Mysorepak in deshi ghee / Aamras / Ras Malai / Rabdi - Jilebi
Salad	Onion+Lime/ Carrot/ Cucumber/ Cabbage/ Beet/ Radish / Sprout - [mixture]
Seasonal Fruits	Guava / Orange / Mango / Apple / Banana / Peer – No cut fruits [as suggested by Canteen Committee]
Rice Variety	Biryani/ Pulav/ Jeera rice/ Fried rice/ Dal Khichadi/ Lemon rice
Chapati	Chapati / Bhakri [Rice /Jawar]
Breakfast Options	Pohe[onion,potato,sample,shEV]/ Misal Pav/ Vada Pav+Chuteny/ Idli Sambar/Idli Chuteny/Puri Bhaji/Alu Paratha/Methi Paratha/Upama/Rava Idli Chuteny/Samosa/ Uttappa/Dapate with Curd/Fry Idli/Pav Bhaji/ Mix sprout with rassa/ Gobhi Paratha/ Pumpkin Paratha/Palak Puri Bhaji/Masala Sabudana Khichadi/Vermeccilli Noodles/Hakka Noodles/Nachni Chilla/Paratha with Batata Bhaji/Rava Uttapam/Misal Pav/Masala Dosa /Masala Oata/Egg-Paneer Burji Pav/Veg Roll [as suggested by Canteen Committee]
Non Veg	Need variety in food preparation
Veg Subji	<p><b>Dry Veg</b> – Patta Gobi, Dal-Palak, Flower masala, Pumpkin dry, Paneer Kurma, Tomatto Chatney, Baigan Bharta, Mula dry, Jhunka, Chole Masala. Paneer Burji, Malai Kofta, Bhendi masala dry, Aalu jeeramasala, Chana masala, Stuff capsicum, Bhendi Fry, Tawa Veg, Methi masala, [as suggested by Canteen Committee]</p> <p><b>Gravy Veg</b> - Paneer Matar / Paneer Kaju Masala/ Mix Veg/ Akkha Masoor/ Veg Kolhapuri/ Veg Makkhanwala/ Veg Handi / Baby Corn Masala/ Bhareli Baingan/ Palak Paneer/ Methi Pithala/ Chawali Masala/ Kofta Curry/ Mix Sprout Masala, Aalu matar,</p>
Tea	Quality Tea Powder to be used / Black Tea with Lemon to be served wherever require

## ❑ **Additional Mandatory Requirements [Vendor Scope]**

- Vendor has to appoint full time qualified Safety Officer at site having experience in food industry [Preparation of safety/hygiene report, attend safety meetings, provide trainings, SOP etc]
- Qualified Chef on rotational basis [every 3 months]
- Vendor has to do herbal pest control [all canteens areas+store room] once in 15 days
- Vendor housekeeping scope [Kitchen/Store Room/Gas Bank/Food waste/Dinning Area/Washroom] with 5S
- Vendor has to do equipment maintenance [cost up to Rs. 10,000/-]
- Vendor has to do periodic health check up of their employees
- Vendor has to do monthly food testing with external lab
- Recreation cafeteria [Paid Service) Management]
- Internal food supply management
- Vendor has to verify hygiene/ safety/ maintain quality with SOP and submit report
- Any violations to be penalized to vendor [insert penalty clause in contract]
- Monthly Inventory management.
- Vendor has to provide monthly housekeeping material.
- Vendor scope -Food waste management disposal with proposed disposal machine installation

- ❑ **NOTE** – Committee suggested to add penalty clauses by Purchasing Team on % basis deduction on meal / snacks whenever complaint received and before inserting the Penalty clauses in agreement review it by Committee