# NOTE

# Please note following:

- 1. Please quote the rate include all taxes FOR School.
- 2. Details of attached Bank Draft of Earnest Money:

# **Tender of Supply of Fruits**

	Name of Tenderers:
	DD No.
	Date
	Bank
	Rs
3.	Copy of GST Registration No.:
4.	Email Id:
5.	The envelope containing your tender should be sealed and super scribed in capital letter TENDER FOR (Name of tender form)
6	Last date of submitting the Tender Form is January 06, 2019

- Timing of submitting the tender form Monday to Friday between 2.30 7. pm to 4.30 pm.
- Place of submitting the tender form outside of the office of DAA's 8. Secretary in sealed drop box.

#### SCHEDULE FOR THE OPENING OF TENDER

The schedule for tender opening at the Office of Director Administrative Affairs will be as follows:

#### Wednesday, January 09, 2019 at 11.00 a.m.

Central Dining Hall: Fish, Eggs, Milk, Milk Products, Tofu (Soya Paneer), Bread, Bakery Products, Sweets & Namkeen, Vegetables, Fruits, Atta / Dals / Spices / Pickle, Groceries & Provisions – Coffee/ Cereals/ Butter/Squash/ Jams etc, Mutton & Keema – Halal & Jhatka, Chicken – Halal & Jhatka and Frozen Chicken – Jhatka and Halal

#### Thursday, Janaury 10, 2019 at 11.00 a.m.

Workshop & Maintenance: Electrical Items, Sanitary Items, Glass, Plywood, Chemicals and Hardware.

#### Friday, Janaury 11, 2019 at 11.00 a.m.

General Store: Printing, Office & School Stationery

Friday, Janaury 11, 2019 at 3.00 p.m.

Crockery (Kitchen Utensils)

Monday, January 14, 2019 at 11.00 a.m.

Computer Ink Catridges

Monday, January 14, 2019 at 3.00 p.m.

Dry Cleaning

Tuesday, January 15, 2019 at 11.00 a.m.

Art School

Wednesday, January 16, 2019 at 11.00 a.m.

School Winter Uniform School Summer Uniform Staff Summer and Winter Uniform

Col. Gaurav Chaturvedi (Retd.) Director Administrative Affairs Acrita



THE DOON SCHOOL, DEHRA DUN - 248001			
TENDER FORM FOR THE SUPPLY OF	FRUITS		
Duration of Supply 01-APRIL- 2019 TO 31-MA	ARCH-2020	27 (945)	

#### **Terms & Conditions of the Contract:**

- 2. Supplies will be made as per delivery schedule laid down by the Doon School and will be made on printed delivery challan presented in duplicate. The receipt of supplies will be made by signature on one copy of the delivery challan by a person authorized by the Headmaster. Such signed challans must be attached to the supplier's bill. Bills must be submitted once every 15 days and will be paid by cheque within 15 days of their presentation.
- 3. All supplies are to be delivered to the school as per time specified by the concerned department. Supplies will be made of the best quality and approved specifications, and the Headmaster's decision on this matter will be final and binding. In the event of short supplies or late supplies, the Doon School will be entitled to make up the deficiency by direct purchase from other sources, and will be entitled to recover the difference in price from the contractor's bill, if a price higher than contracted is paid.
- 4. In the event of defective, unhygienic or poor quality supplies, of which the Headmaster shall be the absolute judge, the school will be entitled to reject the supplies, of at its discretion, accept the supplies and make such deduction from the price as it deems fit or by any scale laid down in the contract.
- 5. The School shall devise such test and investigations on the question of quality as it deems fit, but a signature on the contractor's challan only signifies receipt of supplies subject to test and acceptance and does not absolve the contractor from his responsibility on this score.
- 6. In the event of termination of contract without the written consent of the school, the security deposit will not be refunded

**Director Administrative Affairs** 











The Doon School Mall Road Dehradun, UK 248001 India

Phone: +91 135 2526400 Fax: +91 135 2757275 Email: info@doonschool.com



## The Doon School, Dehra Dun

Tender Form for the Supply of **FRUITS** duration of supply April 1,2019 to March 31, 2020

Name of Tenderer		
Address of Tenderer	8.300	
Telephone No.		
GST No. :-		

S.No.	Item	Make	Unit	Requirment (Approx)	Rate (In RS.)
1	Apple		KG	7000	
	Banana		NOS	70000	
3	Pineapple		KG	4000	
	Orange		KG	3000	
	Babu Gosha/ Nakh		KG	2500	
	Sardah		KG	1500	
7	Grapes		KG	1000	
	Kinu		KG	1200	
9	Papaya		KG	2000	
	Strawberry		KG	200	
11	Honey Melon		KG	1000	
	Anar		KG	200	
13	Water Melon		KG	1500	
14	Mango		KG	300	
	Peach (Aroo)		KG	500	
	Pineaapple Rani		KG	50	

**Director Administrative Affairs** 









The Indian Public Schools' Society, Registered office: The Doon School, Chandbagh, Dehradun, Uttarakhand. Corporate Identification Number: U99999UR1928NPL002455

The Doon School Mall Road Dehradun, UK 248001 India

Phone: +91 135 2526400 Fax: +91 135 2757275 Email: info@doonschool.com www.doonschool.com





# THE DOON SCHOOL, DEHR DUN-248001

# TENDER FORM FOR THE SUPPLY OF FRUITS

## Specifications for the Supply of FRUITS

#### Water Melon:

- 1. It should be fresh, solid in feel, smooth surface and dark green in colour.
- 2. It should be free from soft spots, pits and insect infestation.
- 3. The skin should not be too thick and pulp should be dark red in colour with a sweet taste.

Apples:

- 1. It should be sound, clean, sweet, free from decay and physiological diseases such as internal breakdown, scald, soft bitter pit, water core etc.
- 2. It should not be over ripe or soft, dull coloured or have a meaty textured flesh.
- 3. It should be free from brown discolouration on the skin.
- 4. There should be 8-9 pieces in a kg.

Strawberry:

- 1. It should be firm, bright, well developed and not soft, broken or overripe.
- 2. The whole surface of each berry should be greenish yellow.
- 3. It should be free from bruises, crushed or mould growth.

Mandarin (Santra):

- 1. It Should be fresh, firm, juicy and sweet in taste.
- 2. It should have a smooth surface, thin skin, good weight in relation to size and uniform orange colour.
- 3. It should be free from physical damage or decay.
- There should be 5-6 pieces per kg.

Pear (Babu Goshai):

- 1. Pears should be fresh, juicy, clean and yellowish-green in colour, sweet in taste and soft
- 2. It should be free from scald, wiled or shrivelled fruit and also from brown spots on the surface or soft areas in the flesh.
- 3. There should be 5-7 pieces per kg.

Bananas:

- 1. It should be sound, clean and free from decay and physiological disease.
- 2. It should not be overripe, soft or dull coloured.
- It should be yellowish in colour and free from black sports.
- 4. It should not be less than 6" log –less than 7-8 bananas per kg.

DIRECTOR ADMINISTRATIVE AFFAIRS