

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 Vegetables

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

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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, January 10, 2019 at 11.00 a.m.

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

Friday, January 11, 2019 at 11.00 a.m.

General Store: Printing, Office & School Stationery

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

Crockery (Kitchen Utensils)

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

Computer Ink Cartridges

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

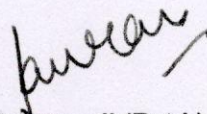
Dry Cleaning

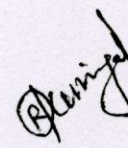
Tuesday, January 15, 2019 at 11.00 a.m.

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





THE
DOON
SCHOOL

THE DOON SCHOOL, DEHRA DUN – 248001

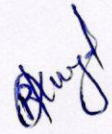
TENDER FORM FOR THE SUPPLY OF VEGETABLES

Duration of Supply 01-APRIL- 2019 TO 31-MARCH-2020

Terms & Conditions of the Contract:

1. All tenderers are required to deposit their tenders in sealed envelopes along with a Demand Draft in the name of "The Headmaster, The Doon School" of Rs. 40000/- as Earnest Money. The Earnest Money will be refunded to unsuccessful tenderers. The Earnest Money of successful tenderers will be retained.
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, or 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





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India

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www.doonschool.com



THE
DOON
SCHOOL

The Doon School, Dehradun

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

Name of Tenderer

Address of Tenderer

Telephone No.

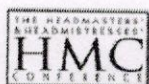
GST No. :-

S.No.	Items	Make	Unit	Requirement (Approx)	Rate (In RS.)
1	Tomato		KG	15000	
2	Onion		KG	12000	
3	Potato		KG	15000	
4	Red Capsicum		KG	500	
5	Mushroom		KG	800	
6	Capsicum		KG	1500	
7	Cauliflower		KG	2500	
8	French Beans		KG	1500	
9	Lime		KG	500	
10	Cabbage		KG	2500	
11	Cucumber		KG	1500	
12	Carrot		KG	1200	
13	Ladyfinger		KG	1500	
14	Ginger		KG	400	
15	Garlic		KG	400	
16	Spinach		KG	1500	
17	Broccoli		KG	150	
18	Mooli		KG	1000	
19	Coconut		NOS	600	
20	Arbi		KG	500	
21	Green Chilli		KG	400	
22	Lauki		KG	700	
23	Brinjal		KG	500	
24	Dhaniya		KG	400	
25	Pumpkin		KG	500	
26	Spring Onion		KG	150	
27	Methi		KG	300	
28	Parsley		KG	10	
29	Mint		KG	50	
30	Bhis		KG	50	
31	Kakri		KG	60	

Director Administrative Affairs

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The Indian Public Schools' Society. Registered office: The Doon School, Chandbagh.

THE DOON SCHOOL, DEHR DUN-248001

TENDER FORM FOR THE SUPPLY OF VEGETABLES

Specifications for the Supply of VEGETABLES

Potatoes (Tumari or Dunda):

1. It should be oval, long, round or mixed characteristics of the variety with smooth surface.
2. It should be reasonable clean and free from sand, soil, serious defects and sprouts.
3. It should be free from green patches, having cuts, worm and slug holes, penetrating into the flesh.
4. One kg. should consist of 6-10 numbers.
5. After boiling, it should not be sweet in taste.
6. Circumference should not be less than 3 inches.

Onions:

1. The bulb should be reasonably uniform in shape, and pungency characteristic of the variety.
2. The bulb should be mature, solid in feel, reasonably firm with tough clinging skins, free from doubles and bottlenecks.
3. The bulb should be thoroughly cured, dried and light to deep red in colour.
4. The bulb should be free from moulds, diseases like soft rot, decay and insect attack.
5. One kg. should consist of 8-12 numbers.
6. Size (diameter) of the bulb varies from 40-60.

Tomatoes:

1. It should be ripe and red in colour.
2. One kg. should consist of 10-15 numbers.
3. It shall be medium large, smooth, uniform rich red and characteristic flavour.

Green Peas:

1. It should consist of fresh, dark green pods,
2. Pods should be well-filled, young and tender peas with light to dark green colour.
3. It should be free from matured, infested, shriveled and immature pods.

Lady finger:

1. It should be of medium length, tender straight, with blunt ends, and green in colour.
2. It should be free from fibrous core, decay, scald, water core and insect infestation.
3. It should be around 3"-5" long

Bringal:

1. It should be firm solid in feel and have dark purple shiny skin, round to oval shape.
2. It should be free from water pits, insect infestation and any other physiological disorders.
3. One kg. should consist of 6-7 numbers.

Cabbage:

1. It should be tight, compact, green to light green leaves without puffiness.
2. It should have curling back of cover and exposing white leaves beneath.
3. One kg. should consist of 3-4 numbers.

Cauliflower:

1. It should be fresh, tender textured white coloured, with a compact head and smooth surface.
2. It should be free from too thick, long or elongated flowerets, stalk and green leaves.
3. One kg. should consist of 3-4 numbers.

French Beans:

1. It should be long, straight, tender pods of medium size, thick walled and small seeded.
2. It should be green in colour and free from strings and fibrous beans.

Lauki:

1. It should be fresh, tender, light green, solid in feel with soft skin.

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2. It should be free from hard seeds inside the flesh, soft pits, insect infestation, brown spots on the surface of the material.
3. One kg. should consist of 3-4 numbers.

Capsicum:

1. It should be fresh, thick, tight skinned, uniformly dark green in colour, with 1-1 5" long green cap stems.
2. One kg. should be consist of 16-20 numbers.

Spinach:

1. It should be green and fresh.

Pumpkin:

1. It should be ripe, hard, yellow to orange in colour, smooth surface with sweet taste.
2. One pumpkin weight should be 3-4 kg.

Mushrooms:

1. It should be fresh and good sized.

Arbi:

1. It should be fresh, sound, long or mixed characteristics of the variety.
2. One kg. should consist of 25-30 umbers.
3. It should be free from greenness, cuts, worms and slug holes.

Carrots:

1. It should be fresh, solid in feel, with tender crisp texture, long straight bright orange to red in colour and sweet in taste.
2. It should be free from core in the carrot starting t the crown.
3. It should be free from fibrous core irregular shape.

Cucumber:

1. It should be fresh, tender and dark green.

Green Chillies:

1. It should be fresh with a smooth surface, thin skin, dark green colour, having a pungency and flavour characteristic of the variety.
2. It should be attached with green cap stems and should be 3"-4" long.
3. It should be free from black and red colour and soft spots on the skin.

Ginger:

1. It should be firm, should in feel with tender crisp texture.
2. It should be free from small rhizomes adhering or sand sprouting ginger, pits and holes caused by the insects and affected by the greenness.

Methi:

1. It should be fresh, dark green leaves with a characteristic shape and flavour.
2. It should be free from flowers.

Garlic:

1. It should have a reasonably uniform shape, colour and pungency characteristic of the variety.
2. The bulb should be mature, thoroughly cured and dried.
3. Each bulb should be fairly well enclosed in its outer sheath.
4. One kg. should consist of 30-35 numbers.

Dhania & Lime:

1. All the items should be fresh.

Mooli:

1. It should be fresh, solid in feel with tender, crisp texture.

Pudina, Kakri, Butta, Coconut, Sarson:

1. All the items must be fresh
2. There must be 7-9 bhuttas in a kg.

hugar

Amf

V. P.