



DR. MEGHNAD SAHA COLLEGE

Recognized by UGC u/s 2(f) & 12 (B)
Affiliated to University of Gour Banga
Website: www.drmscollege.ac.in

NAAC Accredited 'B'
(CGPA 2.42 in Cycle 1)

At - Ranipur
P.O. - Tilna, P.S. - Itahar
Uttar Dinajpur District
West Bengal, India
PIN 733128

Reference No. :

Date:

TENDER NOTICE

20.08.2026

NIQ No.: MSC/NIQ /02/2026 - 27

Dr. Meghnad Saha College invites sealed tenders from experienced and reputed contractors for running the College Canteen for the academic year 2026-27. The contract shall be initially made for a period of one year, extendable up to three years on subject to the satisfaction of the Canteen Committee. Preference will be given to local and experienced contractors. The application in a sealed cover should be marked "TENDER FOR RUNNING THE COLLEGE CANTEEN". The approved bidder will have to undertake to comply all terms and conditions mentioned in the contract.

Application should be submitted to the college in hard copy or through email: drmsctender@gmail.com within 29th August, 2026 before 12:00 noon. Tender will be opened on 2nd September, 2026 at 2:00 P.M. The interested contractors are requested to submit their tenders as per the terms and conditions mentioned below:

The tenderer shall pay an annual rent of Rs. 3,000/- to the college authority for the canteen. The tenderer shall also bear the electricity charges as per the reading recorded on the canteen's sub-meter.

Selection of the L1 bidder/contractor will be on the basis of fulfilling the terms and conditions and minimum rate chart of the food items submitted by the bidder/contractor

The contractor must submit the below mentioned documents (self-attested photocopy) in hard copy along with the application form.

- Trade License
- Food License (if available attach documents)
- PAN card
- Experience Certificate (if available attach documents)
- Duly signed tender form
- Address Proof (Voter ID/Aadhar ID)
- Account Details (Attach 1st page of the bank pass book)
- GST Number (if available attach documents)



(+91) 03523 277707
drmsc.itahar@gmail.com



LAT : 25.460298° N
LON : 88.196748° E

the undersigned reserves the right to accept or reject any or all Quotations without assigning the reasons thereof.

Akhomick
20.08.2026
(Dr. Amit Bhowmick)
Principal

Dr. Meghnad Saha College
Itahar, Ranipur, Tilna, U/D

Copy forwarded for the information and necessary action

1. The Sub-Divisional Officer, Raiganj, U/Dinajpur
2. The Block Development Officer, Itahar Block, Itahar, U/Dinajpur
3. The Pradhan, Itahar Gram Panchayet, Itahar, U/Dinajpur
4. College Notice Board and College Website
5. Convenor, Purchase cum Tender sub-committee, Dr. Meghnad Saha College
6. Convenor, Website Development Committee, Dr. Meghnad Saha College

Prof. (Dr.) Amit Bhowmick
Principal
Dr. Meghnad Saha College
Ranipur, Tilna, Itahar
Uttar Dinajpur, 733128, W.B.

B
20/08/2026
(Dr. Jaygopal Biswas)
Bursar

Dr. Meghnad Saha College
Ranipur, Tilna, Itahar, U/Dinajpur

Bursar
Dr. Meghnad Saha College
Itahar (Ranipur), Uttar Dinajpur.

Saha
20/8/2026
(Dr. Pratap Kumar Saha)
Convenor

Purchase cum Tender Sub-committee
Dr. Meghnad Saha College
Ranipur, Tilna, Itahar, U/Dinajpur

Convenor
Purchase cum Tender Sub-Committee
Dr. Meghnad Saha College
Ranipur, Tilna, Itahar, U/Dinajpur

Akhomick
20.08.2026
(Dr. Amit Bhowmick)
Principal

Dr. Meghnad Saha College
Itahar, Ranipur, Tilna, U/D

Prof. (Dr.) Amit Bhowmick
Principal
Dr. Meghnad Saha College
Ranipur, Tilna, Itahar
Uttar Dinajpur, 733128, W.B.

Terms and Conditions

1. The licensee shall have no right to sub-let, assign or authorize any other person to run the canteen.
2. The licensee shall be responsible for the maintenance of canteen in an absolute clean and hygienic condition.
3. The licensee must not use stuffs which are hazardous for environment.
4. The licensee shall be deemed to be in the exclusive occupation of the licensed premises and licensor will have the right to enter upon the premises at any time during working hours to inspect the canteen premises.
5. The quality of raw material/vegetables to be used by the contractor should be good/fresh quality.
6. The quality of food/services provided will be checked from time to time and if found unsatisfactory the license may be cancelled at any time by the licensor without furnishing any notice and the college reserves the right to impose a fine if deemed necessary.
7. The crockery and the cooking utensils etc. shall always be maintained in good condition
8. All the engaged employees of licensee will wear proper uniform whether they work in kitchen or provide room service and the uniform will be provided by the licensee.
9. The canteen premises will not be used for residential purpose. No worker or person will be allowed to stay/work in the night in the canteen. No bathing and washing of cloths etc. will be allowed by the workers.
10. The licensee shall provide photo I-Cards to its worker whether they work inside of canteen or provide room service.
11. The contractor shall not employ child labour. It shall be sole responsibility of the contractor if he is served any legal notice or financial damages for infusing the part norms.
12. The licensee should maintain punctuality in providing the service at any cost. The licensee will also have to make special arrangement for breakfast/lunch/dinner in the seminars and meetings as and when required.
13. The licensee shall maintain the licensed premises in good condition and shall not cause any damage thereto. If any damage is caused to the premises by the licensee or his/her workers, employees or suppliers the same shall be repaired by the licensee at his/her own cost.

14. The licensed premises shall be used only for carrying on the business of canteen and for no other purpose.
15. The licensee shall not cause any nuisance, annoyance to the students and staff or store any hazardous goods in the premises.
16. The licensee shall not use electric heater or any other heavy duty electrical appliances without the permission of licensor.
17. Any employee of the licensee will not be allowed to sell cigarettes, liquor and other related items made of tobacco/alcohol etc. in the canteen premises.
18. The canteen timing shall be from 09:00 am to 05:00 pm on all working days.
19. The decision of licensor/College Authorities in the matter relating to the canteen shall be final and binding on the licensee.
20. The licensor or canteen committee of the college will inspect the canteen at any time so as to verify the hygienic conditions being observed by the licensee.
21. The licensee would strictly follow the rate chart provided at the time of contract. The contractor must post the food chart clearly mentioning the proper price inside the canteen and it must be visible to the students, teachers and other staffs of the college.
22. The contract will be awarded for an initial period of one year, which may be extended based on performance.
23. The canteen must serve hygienic and affordable food items at reasonable rates approved by the college authority.
24. The canteen staff must be well-behaved, wear proper uniforms, and adhere to the college's rules and regulations.
25. Use of commercial LPG cylinders and electrical appliances should comply with safety regulations.
26. The contractor must ensure waste disposal in an environmentally friendly manner.
27. The college reserves the right to terminate the contract in case of unsatisfactory performance, complaints, or violation of rules.
28. The contractor shall not increase the prices of food items during the contract period without prior approval from the college authority.
29. Regular inspections will be conducted, and any deviation from the agreed terms may result in penalties or termination of the contract.

30. If the vendor intends to discontinue running the canteen, a prior notice of two months shall be submitted to the college authority.
- 31.No use of plastic/polythene/melamine made utensils.
- 32.Only ceramic cup, plate, glass or stainless steel, clean banana leaf on plate allowed.
- 33.Garbage, waste to be cleared every day and kitchen and its surroundings must be kept clean all the time. 34.Usage of quality edible oil, masala, butter, sauce, rice and other items must be consulted with the canteen committee.
35. Selling of narcotics/pan/pan masala/gutkha/bidi/cigarette/match box and any alcoholic product is strictly prohibited. If found, strict legal actions will be taken by the authority.
36. Bio degradable hand gloves, head covers to be used both during cooking & serving always.
37. All items are not mandatory every day and committee will decide day's menu.
- 38.Canteen keys will remain with college security and kitchen/rooms may be opened at 9 am and closed at 5 pm.
- 39.Food/tea etc. may be supplied to principal, staff, and faculty room on call.
40. Packaged food items shall be sold strictly at or below the Maximum Retail Price (MRP) printed on the label, and the sale of expired food items shall be strictly prohibited.

Signature of the Contractor/Vendor

Date:

Place:

APPLICATION FORM OF TENDERER FOR THE PURPOSE OF RUNNING COLLEGE CANTEEN AT
DR. MREGHNAD SAHA COLLEGE, ITAHAR

Paste Photo

1. Name of the contractor (In Block Letters):
2. Father's Name:
3. Address with Contact No (attach address proof like Voter ID/AADHAR ID):
4. Registration/ License No (attach documents):
5. GST No (if available attach documents):
6. PAN No (attach documents):
7. Man Power resources available:
8. Bank Account Details of the Contractor (attach 1st page of bank pass book):

Name of the account holder:

A/C Number:

Name & Branch of the Bank:

IFSC Code:

Signature of the Contractor/Vendor

Date:

Place:

Declaration by the Contractor

I have read all the term and conditions laid down in tender documents and I will abide by them. In future also, if any directions will be given by the college authority, will be followed and is further added that no criminal case is pending against me and my firm had not black listed from any Government/ Semi-Government Organization. I will be fully responsible for the quality of the food supplied/ service provided by me.

.....
Signature with Date

Name and address of the Contractor: _____

Mobile No: _____

Proposed List of Food Items

RATE CHART

DR. MEGHNAD SAHA COLLEGE CANTEEN

FOR THE PERIOD OF 01-07-2026 TO 30-06-2027

Sl. No.	Food item	Quantity / Specification	Quoted price (inRs.)
1.	Lemon Tea	1 cup = 100 ml	3
2.	Milk Tea	1 cup = 100 ml	5
3.	Coffee	1 cup = 125 ml	8
4.	Butter Toast	2 standard bread slices& quality butter	10
5.	Egg Toast	2 standard bread slices& single egg	15
6.	Veg Pakora	1 plate = 8 standard pieces	40
		½ plate = 4 standard pieces	20
7.	Chicken Pakora	1 plate = 8 standard pieces	75
		½ plate = 4 standard pieces	40
8.	Veg Cutlet	1 standard piece	15
9.	Chicken Cutlet	1 standard piece	20
10.	Veg Papdi Chart	1 standard plate	20
		½ of standard plate	10
11.	Egg Papdi Chart	1 standard plate	30
		½ of standard plate	15
12.	Chicken Papdi Chart	1 standard plate	45
		½ of standard plate	25
13.	Vegetable Roll	1 standard piece	20
14.	Egg Roll	1 standard piece	30
15.	Chicken Roll	1 standard piece	40
16.	Vegetable Noodles	1 standard plate	25
		½ of standard plate	15

Akhonila
21.08.2026

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17.	Egg Noodles	1 standard plate	35
		½ of standard plate	20
18.	Chicken Noodles	1 standard plate	60
		½ of standard plate	30
19.	Plain Paratha	3 standard pieces with curry	20
20.	Egg Moglai	1 standard piece	55
21.	Vegetable Fried Rice	1 standard plate	50
		½ of standard plate	30
22.	Egg Fried Rice	1 standard plate	70
		½ of standard plate	40
23.	Chicken Fried Rice	1 standard plate	80
		½ of standard plate	45
24.	Paneer Biryani	1 standard plate	80
		½ of standard plate	45
25.	Egg Biryani	1 standard plate	100
		½ of standard plate	60
26.	Chicken Biryani	1 standard plate	120
		½ of standard plate	70
27.	Mutton Biryani	1 standard plate	140
		½ of standard plate	100
28.	Seasonal Vegetable Curry	1 standard plate	25
29.	Paneer Curry	1 standard plate = 8 paneer pieces	50
30.	Egg Curry	1 standard plate = 2 eggs	30
		½ of standard plate = 1 egg	15
31.	Chicken Curry	1 standard plate = 8 pieces	90
		½ of standard plate = 4 pieces	50
32.	Mutton curry	1 standard plate = 4 pieces	120
		½ of standard plate = 2 pieces	70
33.	Plain rice	1 standard plate = 400 g	25

Dr. Khironick
20.08.2022

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