



**Krishna Kanta Handiqui State Open University**  
**Patgaon, Rani, Guwahati-781017**  
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Quotations are invited for food arrangement from authorized parties for the Programme- "International Conference" to be organized by KKHSOU at NEDFI Ganeshguri, during 16<sup>th</sup> & 17<sup>th</sup> December, 2017. They may quote their best rate for it. The quotation addressed to the Registrar must reach the University office on or before 7<sup>th</sup> December. The party has to ensure cleanliness and hygiene.

Sl. no	Particulars	Description	Required Quantity	Rates to be offered (per cup/per plate)  Rates are exclusive of taxes if applicable
1	Breakfast	Menu for Day 1  Chole bhature, bread-butter-jam, boil egg, cornflakes, milk, banana, apple, pear, dates	285	
		Menu for Day 2  Idli-sambar, komal rice with curd, bread-butter-jam, boil egg, cornflakes, milk, banana, apple, pear, dates	250	
2	Tea (Milk & Red)/ Coffee & Refreshment	Vending machine (S) with required ingredients, disposable glass, napkin, preparation & distribution	2000 cups (total) for 02 days	
		Menu for Day 1 (Morning) 1. Friut cake, Sesame	300 cups	

		<p>Balls (Til Laddu), Coconut-rice-cake (Narikal-borasaul- pitha)</p> <p>Menu for Day 1 (Evening)</p> <p>Biscuit Salted &amp; Sweet</p>	<p>(Day 1 Morning )</p> <p>270 (Day 1 Evening)</p>	
		<p>Menu for Day 2 (Morning)</p> <p>1. Muffin, Sesame-rice- cake (Til-borasaul-pitha), Semolina Coconut Balls (Suji-narikal-laddu)</p> <p>Menu for Day 2 (Evening)</p> <p>Fingerchips &amp; Sweet Biscuit</p>	<p>250 (Day 2 Morning)</p> <p>250 (Day 2 Evening)</p>	
3	Lunch	<p>All the required utensils for 02 self sufficient buffet stalls, bone china plates, glass, spoon, napkin, small bowl &amp; spoon for serving sweet, liquid hand wash, provision for disposal of used plates etc. <b>MENU</b> for lunch as follows:</p> <p>1. Menu for Day 1</p> <p>(a) Plain Rice (Rampal, Siddhi Vinayak)</p> <p>(b) Veg. Polao</p> <p>(c) Dal (Mix)</p> <p>(d) Banana flower fry (Koldil bhaji)</p> <p>(e) Shak Bhaji</p> <p>(f) Brinjal dry fry</p> <p>(g) Panir butter masala</p> <p>(h) Baked fish</p> <p>(i) Mutton rogan josh</p> <p>(j) Salad (onion, tomato, beet, carrot, cucumber)</p> <p>(k) Yellow mustard chilli pickle</p>	<p>300 plates for Day 1</p>	

		<p>(l) Sweet olive chutney  (m) Mix snack (Potato crispy snack, groundnut fry, papad, curry leaves)  (n) Gulab jamun  (o) Milk cream with mihidana  (p) Tawa roti  (q) Butter Nan  (r) Lemon, chilli</p> <p>Sufficient staff for distribution from 02 buffet stalls</p> <p>1. Menu for Day 2 (Lunch)</p> <p>(a) Plain Rice (Rampal, Siddhi Vinayak)  (b) Kashmiri Polao  (c) Dal Tarka  (d) Plain dal  (e) Mix Veg.  (f) Capsicum dry fry  (g) Baby Potato fry with curry leaf  (h) Veg. kofta  (i) Mashed potatoes (aloo pitika)  (j) Salad (onion, tomato, beet, carrot, cucumber)  (k) Yellow mustard chilli pickle  (l) Sweet olive chutney  (m) Spinach chutney  (n) Shahi Paneer  (o) Chilli fish  (p) Chicken curry  (q) Small fish tenga (Assamese Cuisine)  (r) Malai cham cham  (s) Curd  (t) Tawa roti  (u) Butter Nan  (v) Lemon, chilli</p> <p>Sufficient staff for</p>	<p>250 plates for Day 2</p>	
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		distribution from 02 buffet stalls		
4	Pure Drinking Water	To supply the same for both days for said number of people		
5	Batel Nut & Leaf (Tamol Paan) & Saunf	To supply the same for both days for said number of people		

Date: 29/11/2017

Sd/-  
Registrar