

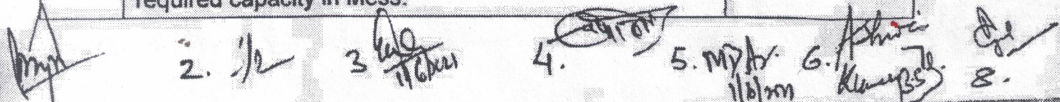
Directorate of Students' Welfare cum Estate Office
Guru Angad Dev Veterinary & Animal Sciences University Ludhiana

Subject: Proceedings of Meeting regarding fixing of standards for running of canteens /mess in the University on 18-05-2021.



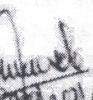

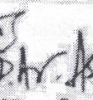
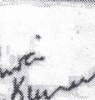
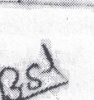
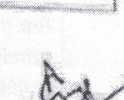
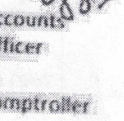
A meeting was held in the office of DSW cum EO regarding fixing the standards for running of canteens/mess in the University. The Committee deliberated on the matter and the following standards regarding the running of canteens in consonance with the terms & conditions already finalized and approved by the worthy Vice Chancellor.

GURU ANGAD DEV VETERINARY & ANIMAL SCIENCES UNIVERSITY


Sr No.	Standards for running of canteen /mess	Category
1.	The Contractor must ensure that the food is prepared and served in the most hygienic conditions, the staff must wear serving gloves and head masks while serving food, no stale food should be sold, there should not be any sort of littering in the Canteen, required no of sweepers should be engaged to maintain cleanliness in the Canteen and its surrounding premises. The University reserves the right to surprise check and impose penalties in case of lapses.	Cleanliness
2.	The contractor will ensure high standard of cleanliness, hygiene and sanitation in the kitchen and canteen. The contractor will make the arrangements for keeping all eatables in covered showcase, free from flies and insects. Adequate number of dustbins will be provided by the contractor to ensure proper disposal of garbage. There should not be any littering of unused food or any other articles within the canteen. The contractor will also ensure that no used utensils viz Cups, plates are lying in the open area and these should be removed immediately and frequently.	Cleanliness
3.	The Contractor has to take utmost care for disposal of leftover food, no leftover food should be disposed off in the drains which will block the drain and will produce foul smell. Any sort of deficiency or carelessness in this regard will not be tolerated and penalty will be imposed by the University. The Contractor should make their own arrangement for the disposal of the leftover food at their own cost on daily basis.	Disposal of Leftover food
4.	The Contractor must provide all those food items as mentioned above every time during its operational hours and must have proper racks to keep its items, <u>nothing</u> should be kept on floor.	Food Handling
5.	The contractor will ensure that good quality milk & milk products (preferably University Milk & Milk products) must be used to prepare food in the canteen & mess .	Milk & Milk products
6.	The Contractor will provide only those items in the Canteen which are allowed by the University. The rates should be displayed prominently in canteen/mess. The name of the firm and of the counter must be also displayed prominently.	Display
7.	Kitchen equipment, gas, chulhas, microwaves, Deep Freezer, Refrigerators, water cooler with RO in dining hall, fridge, fly trappers in the canteens/ kiosks/ hostel mess. will be installed by the Contractor at his own costs. All service utensils like plates, glasses, dongas, service spoons etc. will also be arranged by the Contractor. The Contractor will install the water cooler along with RO of required capacity in Mess.	Equipment



8.	The contractor will maintain adequate quantity of decent quality crockery set (preferably Bone China) to serve tea/coffee/food for all official meetings and VIP guests. He should depute at least 2 waiters during such meetings. All the serving utensils should be of good quality steel/ The utensils should be properly cleaned and sanitized every day	Crockery/ Utensils For Scientist Home/ Guest House
9.	Engaging of required staff, ensuring cleanliness of staff etc. shall be done by the Contractor. The Contractor must submit the ID proof of all its employees working in the Canteen/ mess. If any staff of Contractor found misbehaving with any Faculty, Staff or Student of University, strict action will be taken against the Contractor.	Staff
10.	The University shall be entitled to claim damages for mishandling the University furniture and fixtures and fittings installed in the area provided. Penalty will be imposed on the Contractor in addition to the cost of repairs and replacements which are to be borne by the Contractor.	Damages / Penalty
11.	If the mess/canteen / kiosk management of the bidder is not up to the mark or, the quality of the food is found below standard or unhealthy or unhygienic, then Committee is fully empowered to terminate the contract with a short notice of one week. The Committee's opinion is final so far as the food quality / mess management is concerned.	Powers of Committee
12.	The committee for allotment of mess/canteens will be empowered to check the compliance of above standards and any discrepancy or non-compliance will lead to penalty and on repeated non-compliance the termination of contract.	Powers of Committee

 DSW cum EO
 Dean COVSC
 Dean COBST
 Dean COABT
 MPA
 President Teachers Association
 President Non Teaching Union
 Accounts Officer
 Comptroller

Submitted to the Vice-Chancellor please.


10/6/21


11/6/21

DN-230
DT-10/6/21

S35
10/6/21

1331
15/6/2021

DSD

1331
15/6/2021

From

The Director Students' Welfare-cum-Estate Officer
Guru Angad Dev Veterinary & Animal Sciences University
Ludhiana.

To

All Deans/Directors/Heads of Departments/Offices
Guru Angad Dev Veterinary & Animal Sciences University
Ludhiana/Outstations.

Memo. No.DSW-EO/19/ 3373-3417
Dated, Ludhiana the 3/01/19

Subject: Revision in rates of eatables provided by Canteens/Masses.

The Vice-Chancellor, Guru Angad Dev Veterinary and Animal Sciences University has approved the following rates for the meals to be served in GADVASU Canteens/Messes:-

Rates for eatables and soft drink items being sold at various canteens:-

Sr.No.	Name of item	Rate in Rs.
1.	Tea (150 ml)	10.00 per cup
2.	Dip Tea (150 ml)	12.00 per cup
3.	Milk Tea (150 ml)	15.00 per cup
4.	Coffee (200 ml)	18.00
5.	Samosa (~ 75 gm)	12.00 per piece
6.	Samosa (1) with Chana	20.00
7.	Paneer Pakora (~ 40 gm)	15.00 per piece
8.	Aaloo Parantha (1) with Curd (75 gm)	25.00
9.	Bread Toast (stuffed) (~ 75 gm)	12.00 per piece
10.	Mix Pakora	200/- per Kg.
11.	Maggi Noodles	20/- per plate
12.	Veg. Noodles	35/- per plate
13.	Veg. Burger	20.00 per piece
14.	Veg. Patty (~ 135 gm)	15.00 per piece
15.	Cheese Patty (~ 110 gm)	20.00 per piece
16.	Pastry (Pine Apple)	15.00 per piece
17.	Gulab Jamun Hot (~ 38 gm)	15.00 per piece
18.	Curd (150 gm)	12.00
19.	Lassi Sweet (250 ml)	20.00
20.	Omelette (two eggs) with bread slices (2)	30.00
21.	Thali with atleast three chapaties, Daal, Seasonal Veg. and pickle	50.00
22.	Poori (3) with Chana, Salad and pickle	35/- per plate
23.	Manchurian (15 pc) (Gravy/dry)	35.00
24.	Sandwich (three slice)	20.00
25.	Packed items, Cold Drinks, Mineral Water.	As per MRP

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