## Dietetics Department Nowrosjee Wadia Maternity Hospital and Bai Jerbai Wadia Hospital for Children.

**Tender Notice** 

Date: 15th April, 2019

Invitation of Tenders for providing food facility to the patients of Nowrosjee Wadia Maternity Hospital and Bai Jerbai Wadia Hospital for Children.

Sealed tender duly filled and addressed to Chief Executive Officer must be received on or before 2<sup>nd</sup> May 2019 before 4 pm. Late tender will not be considered.

We here by invite tenders from the interested vendors to provide 8 course meal (Veg and Non-Veg) for the patients admitted in Nowrosjee Wadia Maternity Hospital (Adult Patients) and Bai Jerbai Wadia Hospital for Children (Pediatric Patients).

Specifications are as follows:

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SR NO	ITEM NAME	BY QUANTITY	BY WEIGHT
1	TEA		80 ml
2	BREAD BUTTER	2slice	
3	VEG UPMA		140 grm
4	РОНА		140 grm
5	IDLI SAMBAR	2pieces	80 grm
6	UTTAPPA		90 grm
7	SEVIYA UPMA		140 grm
8	RICE		120 grm
9	DAL		100 grm
10	DRY VEGETABLE		80 grm
11	CURRY VEGETABLE		90 grm
12	CHAPATI	2pieces	80 grm
13	CURD		40 grm
14	SWEET		40 grm
15	SALAD		40 grm
16	FRUIT		70 grm
17	SOUP		150 ml
18	MILK		120 ml
19	EGG	2nos	

Portion Size for Nowrosjee Wadia Maternity Hospital (Adult Patients)-

Portion Size for Bai Jerbai Wadia Hospital for Children (Pediatric Patients).

SR NO	ITEM NAME	06 Months To 1 Year Age	1 To 3 Year Age	3 To 6 Year Age	7 To 18 year Age
1	TEA				80 ml
2	BISCUT				
3	VEG UPMA		70grm	100grm	140 grm
4	РОНА		80grm	100grm	140 grm
5	IDLI SAMBAR			40grm	80 grm
6	UTTAPPA			50 grm	90 grm
7	SEVIYA UPMA			70grm	140 grm
8	RICE	20ml LD	70grm	90grm	120 grm
9	DAL	10ml LD	90grm	90grm	100 grm
10	DRY VEGETABLE	50ml LD	50ml LD	60grm	80 grm
11	CURRY PULSE		50grm	70grm	90 grm
12	СНАРАТІ		30grm	30grm	80 grm
13	CURD			10grm	40 grm
14	SWEET	10ml LD	50ml LD	40 grm	40 grm
15	SALAD				40 grm
16	FRUIT		1nos	50 grm	70 grm
17	SOUP		50ml LD	70ml	150 ml
18	MILK	100bs	100ml	120 ml	120 ml
19	EGG		1nos	1nos	1nos

## Patient weekly cyclic menu (Sample) –

Subjected to change as per dieticians advise and dietary requirements as per clinical condition of the particular patients.

SR TIME	DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
6.30 am	MORNING	TEA & B BUTTER	TEA & B BUTTER	TEA & B BUTTER	TEA & B BUTTER	TEA & B BUTTER	TEA & B BUTTER	TEA & B BUTTER
7.30 am	B/FAST	BOILD EGG/UPMA	BOILD EGG/IDLI SAMBER	BOILD EGG/POHA	BOILD EGG/UPMA	BOILD EGG/UTTAPPA	BOILD EGG/SHEVIYA UPMA	BOILD EGG/POHA
10.00 am	FRUIT	W/M	M/M, DALIMB	MIX FRUIT	BANANA	W/M+PAPAYA	APPLE	MIX
12.30 pm	SALAT	CARROT+CUCUMBER	CORN BEET	SMUNG+TO+ON	TOM+CUCUMBER	RAJAMA SALAT	CORN+BEET	SMUNG+TO
	VEG-1	SMUNG USAL	CHAWALI USAL	CHICKEN MASALA	CHHOLE	CHICKEN MASALA	SMUNG USAL	FISH
	VEG2	MUTTER PANEER	BHINDI DRY	METTI	CABBEGE GR PES	PALAK PANNER	SOYABIN MASALA	MIX CAULIFLOWER
	DAL	DAL FRY	TOMATO SAAR	MIX DAL	KADHI	DAL TADKA	DAL FRY	KADHI
	RICE	ST RICE	PEAS PULAV	ST RICE	JEERA RICE	ST RICE	JEERA RICE	ST RICE
	CHAPATI	CHAPATI	CHAPATI	CHAPATI	CHAPATI	CHAPATI	СНАРАТІ	CHAPATI
	DESSERT	SEVIYA KHEER	FRUIT CUSTARD	RAVA KHEER	LAPASI KHEER	CURD	SEVIYA KHEER	RAVA KHEER
4.00pm	E/SNACKS	TEA & POHA	TEA & UPMA	TEA & UTTAPPA	TEA & SHEVIYA UPMA	TEA & POHA	TEA & IDLI	TEA & UTTAPPA
6.00pm	SOUP	TOMATO SOUP	CORN SOUP	VEG SOUP	TOMATO SOUP	VEG SOUP	CORN SOUP	VEG SOUP
7.30pm	SALAD	SMUNG+TO	RAJAMA SALAT	CORN+BEET	CORN CARROT	SMUNG+TO+ON	TOM+CUCUMBER	TOM+CUCUMBER
	VEG-1	MUTTER USAL	MASOOR USAL	MUTTER	CHAWALI USAL	RAJMA MASALA	BLACK CHANA	CHHOLE
	VEG2	MIX CABBEGE	PALAK CORN	SOYABIN MASALA	DUDHI	BHOPLA	CABBEGE GR PES	PADWAL
	DAL	KADHI	DAL TADKA	DAL FRY	TOMATO SAAR	MIX DAL	KADHI	DAL FRY
	RICE	CORN PULAV	ST RICE	JEERA RICE	ST RICE	PEAS PULAV	ST RICE	ST RICE
	CHAPATI	СНАРАТІ	CHAPATI	CHAPATI	CHAPATI	CHAPATI	CHAPATI	СНАРАТІ
9.00pm	MILK	MILK	MILK	MILK	MILK	MILK	MILK	MILK

Note / Terms and conditions-

The portion size and the menu is developed in consultation with the Dieticians of the hospital.

Vendors are requested to quote as per the specifications provided.

Hospital will provide the required civil infrastructure only.

Required manpower, appliances, utensils, crockery, cutlery, LPG, electricity and raw material cost has to be borne by the interested vendor.

The infrastructure required to cook the food will be provided in either Nowrosjee Wadia Maternity Hospital or Bai Jerbai Wadia Hospital for Children and it will be vendors responsibility to manage and supply the patient food to both the hospitals.

Vendors are also requested to submit the menu served for employees and visitors with the price to be charged.

Sealed quotation to be addressed to Chief Executive Officer.

The prospective vendor will get into a formal agreement with detailed terms & conditions.