



*Principal Office
State Life Building No.9
Dr. Ziauddin Ahmed Road
Karachi –75530
Phone : 99204521
Fax No. 92-91-99204591
UAN No. 111-111-888*

Tender Notice No. SLIC/PO/02/2021

**HIRING OF CANTEEN SERVICES TO PROVIDE HYGIENIC AND QUALITY FOOD
TO EMPLOYEES OF STATE LIFE (PRINCIPAL OFFICE).**

Sealed Technical & Financial bids are invited in accordance with PPRA rules under “Single Stage –Two Envelope Procedure” from NTN Registered Reputable Canteen Contractors / Caterers to provide hygienic and quality food at the State Life’s Canteen for the employees of State Life Insurance Corporation of Pakistan at Principal Office Building No#9 Karachi for a period of (02) two years, extendable further for a period of (01) year, subject to satisfactory performance and mutual consent of the Contractor and State life. Detailed specifications and Terms & conditions are mentioned in the following Tender Document.

Tender Document

S #	Description of food Items	Quantity	Closing date and time for submission of bids	Date/Time of opening of Technical bids
	Please Refer attached List of Food Items for offering Rates	As per List attached	12.03.2021 at 11:00 am	12.03.2021 at 11:30 am

Terms & Conditions

1. Bidders are required to submit their bids in a sealed large envelope, clearly marked “Bids for the supply of hygienic and quality food” to the employees of State Life Principal Office, Karachi. This envelope should contain two smaller sealed envelopes clearly marked “**Technical Proposal**” and “**Financial Proposal**” respectively.
2. Initially only Technical Proposals will be opened in the office of AGM (GS) State Life, Principal Office, 2nd floor, State life Building No.09, Dr, Ziauddin Ahmed Road Karachi, on the date and time as specified above, in the presence of bidders or their representatives who wish to be present on the occasion. Time and date for opening of Financial Proposals will be opened after technical evaluation of the submitted bids.
3. There will be a two-stage evaluation of bids; Technical evaluation will be held first, Minimum overall 60% is required for the bidders to technically qualify. Financial bid of only technically qualified bidders would be opened.

4. Bidders are required to submit the following verifiable documents / information for the evaluation of technical proposals:
 - 1) Experience of bidder in Catering Services
 - 2) Financial Capabilities (NTN & Bank Statement) (Registration with Tax authorities is a mandatory requirement else bid will be rejected).
 - 3) List of Existing Clients
 - 4) List of staff on Permanent Strength
 - 5) Experience of Cook / Chef / Supervisor
5. Bidders are required to duly fill the attached rate list of food items and submitted it with financial proposal.
6. Financial Proposals shall accompany a pay order / bank draft of Rs.100,000/- (Rupees one hundred thousand only) in favor of State Life Insurance Corporation of Pakistan as Performance Guarantee. The same will be returned immediately to un-successful bidders after completion of formal procedure and to successful bidder after completion of the agreement period.
7. The most advantageous bid would be accepted.
8. The prices must be stated both in words and figures.
9. Bidder must be registered with taxation authorities.
10. Competent Authority reserves the right to reject all bids or proposal any time prior to the acceptance of a bid or proposal. However, State Life shall upon request communicate to any Canteen Contractor who submitted a bid or proposal, the grounds for its rejection of all bids or proposals.

(Qaiser Siddiqui)
Assistant General Manager (GS)
State Life Insurance Corporation of Pakistan,
Principal Office, General Services Department, 2nd Floor,
State Life Building No.09, Dr. Zia-ud-Din Ahmed Road. Karachi.
Phone: 021-99204521

RATE / LIST OF FOOD ITEMS

S.No.	Description of Food Item	Proposed Qty/ Weight	Total Price (Rs)
“A”	<u>Rice</u>		
1	Chicken Biryani	Chicken 75 grams (1/8 piece) with 200 grams rice	
2	Beef Biryani	200 grams (net off)	
3	Vegetable Rice	250 grams	
4	AalooPulao	250 grams (net off)	
“B”	<u>Vegetable</u>		
5	One Seasonal Vegetable	150 grams	
6	One mix Vegetable	150 grams	
“C”	<u>Daal</u>		
7	Daal Mash	150 grams	
08	DaalMasoor	150 grams	
09	Curry Pakora	150 grams with two pakoras	
“D”	<u>Meat</u>		
10	AalooGosht (Beef)	100 grams with gravy	
11	AndaChanna	175 grams with gravy with one boiled egg	
12	Chicken Korma	100 grams Meat with gravy	
13	Nihari (Chicken)	100 grams Meat with gravy	
14	Haleem (Chicken)	200 grams with gravy	
“E”	<u>Bread</u>		
15	Naan	100 grams	
16	Chapati	60 grams	
“F”	<u>Salad</u>		
17	Green Salad	Quarter Plate	
18	Raita	Small bowl (100 ml)	
“G”	<u>Desserts</u>		
19	Ice cream / kulfi	Single scoop	
20	Kheer	Small bowl (per serving)	
21	Custard	Small bowl (per serving)	
22	Zarda with almonds and raisins	Quarter plate	
“H”	<u>Executive Dishes</u>		
23	Chicken Shashlik (Broiler of Normal Size)	150 grams meat with 200 grams rice (per serving)	
24	Steamed Chicken (Broiler of Normal Size)	¼ chicken piece with 200 grams rice and cole slaw	
25	Chicken handi (Broiler of Normal Size)	200 grams with Naans	
26	Chicken Karahi (Broiler of Normal Size)	200 grams with Naans	

27	Club Sandwich	With Cole slaw, French Fries and Chatni/ Raita	
28	Chicken Burger (Broiler of Normal Size)	With Cole slaw, French Fries and Chatni/ Raita	
29	Chicken Tikka (Broiler of Normal Size)	¼ piece of chicken with Naans and Chatni/ Raita	
30	SeekhKabab (Beef)	4 Seekhs with Naans and Chatni/ Raita (per serving) 220 gms	
<u>"I"</u>	<u>Beverages / Others</u>		
31	Soft Drink (Regular/300ml)		
32	Juice (200ml)		
33	Mineral Water (250 ml /500 ml)		
34	Biscuits (ticky packs/half rolls)		
35	Tea (doodhpati)	Per Cup (100 ml)	
36	Tea(tea bag)	Per Cup (100 ml)	
37	Tea (plain)	Per Cup (100 ml)	
38	Green Tea	Per Cup (100 ml)	
39	Coffee Espresso	Per Cup (100 ml)	
40	ChannaChaat	125 grams	
41	Vegetable Patties	Standard Size	
42	Chicken Patties	Standard Size	

Note:

- Good quality Raw Material (well reputed Brands) to be used.
- Oil used for Cooking should be 100 % Canola Oil of Reputable Brand.
- Food to be cooked properly and hygienically
- All the items would be weighted by Weighing Machine before service.

Technical Evaluation- Point Scoring Criteria

S.N	Description	Max Points	Secured Points	Remarks
01	Experience of bidder in food/ catering services. (05 points for each complete year)	20		
02	Financial Capabilities. 05 points for NTN (if not registered bid will be rejected), 05 points for Bank statement each year).	20		
03	List of existing clients. (04 points for each Corporate/ Multinational/ national/ Govt/ Semi Govt. Client)	20		
04	List of Professionals on permanent strength. (05 points for each qualified staff)	20		
05	Experience of / Chef/ Supervisor. (05 points for each complete year)	20		
	Total Points	100		

Note: Overall 60 % and 50% in each of the above categories score is required to technically qualify.