



INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION

होटल प्रबंधन खानपान तकनीक एवं पोषण आहार संस्थान

(An Autonomous body under Department of Tourism, Govt. of Jharkhand)  
(Affiliated to National Council of Hotel Management & Catering Technology)

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**संशोधित (Revised)**

होटल प्रबंधन संस्थान, ब्राम्बे, राँची के लिए निम्नांकित सामग्रियों की आपूर्ति हेतु Sealed बंद लिफाफे में अनुमवी, प्रतिष्ठित एवं निर्बंधित आपूर्तिकर्ताओं से कोटेशन आमंत्रित किया जाता है-

<b>Non-Vegetarian Food Items (Mutton, Chicken, Egg, Fish &amp; Sea Food etc) (A)</b>						
S. No.	Name of the Items	Specifications	Packaging/ Qty. (Unit)	Rate Per Unit	Tentative Purchase Quantity/ Year	Rate (all inclusive)
1	Bhetki	Round, shiny and grey scale with red eyes, without soft belly and foul smell and average weight is 2.5 kg to 3.5 kg per piece.	Kg		1	
2	Broiler Chicken	Dressed chicken should be without skin with 1" neck without totter, wings, offal's i.e kidney, liver, heart, gizzard and without visible fat Each should weigh: 1 Kg	Kg		500	
3	Chicken Leg Boneless	Chicken boneless, free from any bones, blood, gristles and fat.	Kg		50	
4	Chicken Bones	Fresh Bone, Free from Head	Kg		10	
5	Chicken Breast Boneless	Chicken boneless, free from any bones, blood, gristles and fat.	Kg		200	
6	Chicken Keema	Minced chicken, Free from bones, blood, gristles and fat.	Kg		10	
7	Chicken Liver	Entire liver to be removed post slaughter. Offal to be washed under spray of chilled potable water. Excess diaphragm unacceptable. Liver to be chilled immediately after trimming.	Kg		4	
8	Country Chicken (Desi)	Dressed chicken should be without skin with 1" neck without totter, wings, offal's i.e kidney, liver, heart, gizzard and without visible fat Each should weight: 1 Kg Each should weight: 700 gm.	Kg		40	
9	Fish Fillet (Royal Basa)	Shiny and silvery grey scale, white flesh, without foul smell and average weight is 750 gms to 1.25 kg per fillet.	Kg		25	
10	Hen's Egg (30 Pcs. Tray)	Each should weigh, Cage Free 50 - 60 gm.(approx.)	1 Tray		250	
11	Katla Fish	Fresh bright shiny & smooth scales, silver in colour, with no foul smell, 1.5 kg to 2 kg per piece	Kg		10	
12	Mutton (Khasi)	Mutton should be free from visible fat, membrane all internal organs (kidney may be included). Whole carcass should weigh less than 10 kg and for loose weight mutton should have been cut from a carcass not more than 10 kg and proportionately leg and other portion.	Kg		200	
13	Mutton Bones	Fresh Bone, Free from Head	Kg		5	
14	Mutton Kheema	Prepared from any combination of cuts which will produce a satisfactory end product including mutton trimmings but excluding head meat or offal. All bones, cartilage, large blood vessels, gristle, glands and meat with dark discolouration to be removed. Mince once through a 5mm mincer plate. Visual lean - no less than 95% Max fat content 5%	Kg		15	
15	Prawn	Fresh, bright & shiny and average count is 40 to 50 nos per kg	Kg		10	

16	Rohu Fish	Fresh & slimy, bright shiny & smooth scale with no foul smell, dark grey in colour and 3kg to 3.5 kg per piece.	Kg		200	
17	Salami	Thin Sliced Chicken Salami with minimum diameter of two inch and 1mm to 2mm thickness	Kg		5	
18	Sausage	Cooked/Smoked, Frozen, Fine Grind, Standard Sized, Prepared From Chicken with no polymer/Plastic Casing	Kg		10	
19	Tiger Prawn	Flat, Greenish black and yellow stripes, bright & shiny, no foul smell, average count is 15 to 20 per kg	Kg		2	
20	White Pomfret	Flat, Shiny & silvery skin, no soft belly & foul smell, average weight is 150 gms to 200 gms per piece.	Kg		10	
<b>Total Amount</b>						

<b>Non-Vegetarian Food Items (Mutton, Chicken, Egg, Fish &amp; Sea Food etc) (B)</b>						
S. No.	Name of the Items	Specifications	Packaging/	Rate Per Unit	Tentative Purchase Quantity/ Year	Rate (all inclusive)
			Qty.			
			(Unit)			
1	Bhetki Fillet	Shiny and grey scale without any foul smell and average weight is 1.5 kg to 2 kg per fillet.	Kg		1	
2	Chicken Leg (Tangri)	Whole leg cut from whole bird. Drumsticks removed from whole leg. Hock removed and skin left on. Weight 100 to 180 gms.	Kg		1	
3	Chicken wings	Weight per piece is 30 gm up, no yellow skin, no feathers, well cleaned and fresh, no bad smell, no excessive blood or blood stains	Kg		1	
4	Crab Local	Crab should be alive.	Kg		1	
5	Gurjali/ River Salmon	Fresh, Slimy, Bright Shiny with no foul smell. 10-15 Pcs. Per Kg.	Kg		1	
6	Mackrel Whole	Fresh bright shiny, smooth & grey skin with silver belly, no foul smell and average weight is 1 kg to 1.200 kg per piece.	Kg		1	
7	Shrimp With Shell	Fresh bright shiny, smooth & white shells without any foul smell.	Kg		1	
<b>Total Amount</b>						

#### नोट-

- उपर्युक्त विवरण में जो सामग्रियों अंकित नहीं है या जिनकी आपूर्ति की आवश्यकता हो सकती है उन सामग्रियों की आपूर्ति हेतु आन्तरिक क्रय समिति द्वारा सत्यापित बाजार दर पर चयनित एजेंसियों से लिया जायेगा।
- Non-Vegetarian Food Items (Mutton, Chicken, Egg, Fish & Sea Food etc) (A) पर अंकित दरों का कुल योग के आधार पर ही एजेंसियों का चयन किया जायेगा तथा Non-Vegetarian Food Items (Mutton, Chicken, Egg, Fish & Sea Food etc) (B) के न्यूनतम प्रस्तुत दर पर आंतरिक क्रय समिति के निर्णयानुसार ही चयनित एजेंसी से सामग्रियों की आपूर्ति की जायेगी।

#### नियम एवं शर्तें-

- उपर्युक्त सामग्रियों का दर एक वर्ष में होने वाले कुल खर्च की मात्रा के अनुसार कोटेशन में अंकित किया जाना है।
- एक वर्ष के लिए निर्धारित मात्रा के अनुसार दर प्राप्त होने पर सभी सामग्रियों के कुल योगफल में जिस फर्म का योगफल न्यूनतम होगा उस फर्म का L1, Awarded किया जायेगा तथा आपूर्ति हेतु कार्यदेश दिया जायेगा।
- सामग्रियों का कोटेशन निबंधित डाक अथवा हाथोंहाथ Sealed बंद लिफाफे में प्राप्त करने की तिथि को संशोधित करते हुए कोटेशन दिनांक-30.06.2025 तक उपलब्ध कराया जा सकता है।