Request for Proposal for

Selection of Facility management service provider for Rourkela sports accommodation and Birsa Munda International Hockey stadium, Rourkela



Department of Tourism, Government of Odisha

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DISCLAIMER

The information contained in this RFP document or subsequently provided to Bidders, whether verbally or in documentary or any other form by or on behalf of the Authority or any of its employees or advisers, is provided to Bidders on the terms and conditions set out in this RFP and such other terms and conditions subject to which such information is provided.

This RFP is not an agreement or an offer by the Authority to the prospective Bidders or any other person. The purpose of this RFP is to provide interested parties with information that may be useful to them in the formulation of their interest in Facility Management of Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela. This RFP includes statements, which reflect various assumptions and assessments arrived at by the Authority. Such assumptions, assessments and statements do not purport to contain all the information that each Bidder may require. This RFP may not be appropriate for all persons, and it is not possible for the Authority, its employees or advisers to consider the objectives, technical expertise and particular needs of each party who reads or uses this RFP. The assumptions, assessments, statements, and information contained in this RFP, may not be complete, accurate, adequate or correct. Each Bidder should, therefore, conduct its own investigations and analysis and should check the accuracy, adequacy, correctness, reliability and completeness of the assumptions, assessments and information contained in this RFP and obtain independent advice from appropriate sources.

Information provided in this RFP to the Bidders may be on a wide range of matters, some of which may depend upon interpretation of law. The information given is not intended to be an exhaustive account of statutory requirements and should not be regarded as a complete or authoritative statement of law. The Authority accepts no responsibility for the accuracy or otherwise for any interpretation or opinion on the law expressed herein.

The Authority, its employees and advisers make no representation or warranty and shall have no liability to any person including any Bidder under any law, statute, rules or regulations or tort, principles of restitution or unjust enrichment or otherwise for any loss, damages, cost or expense which may arise from or be incurred or suffered on account of anything contained in this RFP or otherwise, including the accuracy, adequacy, correctness, reliability or completeness of the RFP and any assessment, assumption, statement or information contained therein or deemed to form part of this RFP or arising in any way in this Selection Process.

The Authority also accepts no liability of any nature whether resulting from negligence or otherwise however caused arising from reliance of any Bidder upon the statements contained in this RFP. The Authority may in its absolute discretion, but without being under any obligation to do so, update, amend or supplement the information, assessment or assumption contained in this RFP.

The issue of this RFP does not imply that the Authority is bound to select a Bidder or to appoint the Selected Bidder, as the case may be, for the Authority reserves the right to reject all or any of the Proposals without assigning any reasons whatsoever and cancel the entire bidding process.

The Bidder shall bear all its costs associated with or relating to the preparation and submission of its Proposal including but not limited to preparation, copying, postage, delivery fees, expenses associated with any demonstrations or presentations which may be required by the Authority, or any other costs incurred in connection with or relating to its Proposal. All such costs and expenses will remain with the Bidder and the Authority shall not be liable in any manner whatsoever for the same or for any other costs or other expenses incurred by a Bidder in preparation for submission of the Proposal, regardless of the conduct or outcome of the Selection Process.

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Schedule of Bidding Process

Department of Tourism (DoT), Govt. of Odisha on behalf of Department of Sports and Youth Services (DoSYS) invites proposals from prospective bidders for "Selection of Facility management service provider for Rourkela sports accommodation and Birsa Munda International Hockey stadium, Rourkela", in accordance with the conditions and manner prescribed in the RFP document.

Prospective bidders are advised to carefully study the RFP document available at https://odishatourism.gov.in/content/tourism/en/dot/quickLinks/tender.html and visit the properties offered in this RFP, before submitting their proposals in response to the RFP. Submission of proposal in response to this RFP shall be deemed to have been done after careful study and examination of this document and visiting of the property.

Table 1: Important Dates and Information

SI.	Information	Details
1	Date of Issue of RFP Document	26/10/2022
2	Site Visit	27/10/2022 to 02/11/2022
3	Last date for submission of written/online queries for clarification	03/11/2022 up to 11:00 Hrs.
4	Pre-Bid Meeting	03/11/2022,15:30 Hrs.
5	Last date of proposal submission	15/11/2022, 15:00 Hrs.
6	Technical Bid Opening	15/11/2022, 16:00 Hrs.
7	Technical Presentation	To be intimated later
8	Financial Bid Opening	To be intimated later

1. Introduction

The Sports and Youth Services Department, Govt. of Odisha work towards promotion of sports and sportsperson of Odisha. Sports and Youth Services Department, Govt. of Odisha facilitates the development of sports and games, development of youth activities alongside the creation of necessary infrastructure required for proper grooming, nurturing and channelizing the youth potentials for full realization of individual potentials and thereby contributing to human resource development of the State and becoming an asset to the society.

2. Objective

The objective of this assignment is to operationalize the newly constructed properties and provide international standard hospitality to the sportspersons / coaches etc. during mega sport event - World Cup Hockey 2023at Rourkela to be hosted by Sports and Youth Services Department, Govt. of Odisha.

In this regard DoSYS has requested Department of Tourism (DoT) to invite and finalize the bids for engaging eligible operators/ hospitality partner ("Bidders") on behalf of Department of Sports and Youth Services (DoSYS) for "Selection of Facility management service provider for Rourkela sports accommodation and Birsa Munda International Hockey stadium, Rourkela" in the prescribed format set out in this RFP.

The scope of services for Facility Management Services for its properties (Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela) are-

- **2.1** Housekeeping Rooms, Kitchen, Dining Halls, Block Corridors and Front Office Operations
- **2.2** On-Site premises catering

A tripartite agreement between DoSYS, DoT and the selected bidder shall be executed for the outlined scope of work.

3 Properties Details and required services

Location of Property – 1 and Property -2 is as below:



Details of the properties are as follows:

Property No.	Name of Property	Existing Facility	Approx. Plot Area (in Acres)	Services required
Property 1	Reception Area, 225 Rooms, 4 Meeting Rooms, 3 Dinning Area, 2 Kitchen, Gym, Laundromat etc. (As detailed in Annexure A)		9.75	Housekeeping Front office operations F&B Service F&B Production
Property 2	Birsa Munda International Hockey Stadium	As per Annexure B	NA	Catering services for guests, VIPs etc. at lounges

4 Obligation and Responsibilities of Successful Bidder

4.1 Operator shall adhere to branding instructions, protocols, and guidelines issued by Department of Sports and Youth Services and/or Department of Tourism from time to time during the project contract period.

- **4.2** The operator must not make any structural modifications to the properties mentioned in Clause 3 during the entire contract period. In case any structural modifications are required for operations, same shall be raised by operator to DoSYS, who may undertake such modifications, if deemed necessary.
- **4.3** All perishables/ consumables for housekeeping and catering must be arranged by the operator as per Annexure D.
- **4.4** Upon completion of the contract period, the selected bidder shall hand over the property to DoSYS in original condition as handed over to the selected bidder.

5 Obligation and Responsibilities of DoSYS

Following are the obligation of Sports and Youth Services Dept. during the Contract Period:

- **5.1** Sports and Youth Services Dept. will facilitate the Operator in obtaining necessary clearances and approvals required for undertaking Facility Management of the properties.
- **5.2** Sports and Youth Services Dept. will provide basic amenities like water, power (including DG Power backup) and other enabling infrastructure.
- **5.3** Sports and Youth Services Dept. will provide or hand over the Property, on "as-is-where-is" basis, free from any encumbrances to the Operator for the entire duration of the contract period, including interior and furniture fittings as per the list provided below:
 - 5.3.1 Amenities
 - 5.3.2 Room Linen
 - 5.3.3 Housekeeping equipment
 - 5.3.4 Laundry equipment

Details are provided in Annexure – E of this RFP.

- **5.4** Work area provision to be provided by DoSYS as detailed Annexure F.
- **5.5** List of front office equipments to be provided as detailed Annexure G.
- 5.6 Sports and Youth Services Dept. will approve the final Menu for the restaurant which shall have to be adhered by the operator. As per Annexure C
- **5.7** Staff Accommodation for the Operators' staff deployed at the facility shall be provided by DoSYS without any cost to the selected bidder.
- **5.8** Utility charges for the property will be borne by DoSYS
- **5.9** Any capital maintenance (Civil, Electrical, PH, etc.) of the property shall be undertaken by DoSYS
- **5.10** DoSYS will certify the completion of scope of work by the selected bidder for release of payment.

6 Obligation and Responsibilities of DoT

- **6.1** DoT will facilitate signing of Tripartite Agreement between DoSYS, DoT and successful bidder.
- **6.2** DoT will monitor the delivery of the scope of services of the selected bidder.
- **6.3** DoT will release payment to selected bidders as per clause 9 of this RFP.

7 Scope of Work of Selected Facility Management Operator

The scope of work includes housekeeping, front office operations, F&B services and catering services for guests, VIPs etc. at the lounges.

The details of each scope to be provided by the operator is detailed below

7.1 Housekeeping and front office operations

- i. Thoroughly clean glass or other doors, surrounding areas, window ledges, partitions, visible glass and approaches.
- ii. Thoroughly clean all landings, ramps, stairwells, fire exits, steps, entrances, porches, porticos, balconies, external light fittings etc.
- iii. Wipe all ledges and surfaces with a natural detergent and cloth, spot clean and remove all obvious stains. All should be free from dust and stains.
- iv. Cleaning of pavements, entire premises and maintain a dust free environment.
- v. Sweeping clean of debris from walkways and driveways & terrace & hose clean them during appropriate climate condition.
- vi. Housekeeping service shall include pest control service which shall be effective against cockroaches, silverfish, crickets, rats etc. The pest control treatment has to be provided at regular intervals as necessary and frequency has to be specified in consultation with the DoT.
- vii. To periodically clean staircases, terrace, entrance lobby, parking, compound area of the building, Service Ducts & Common toilets, Elevators & Machine rooms, Watchmen rooms, Meter rooms, Pump rooms etc. and any rooms which may not have been mentioned here specifically but nevertheless is accessible in the building and is under the control of the Dept.
- viii. The house-keeping service to be provided in the building will include maintenance by keeping the entire areas mentioned above in totally clean, dust free and hygienic conditions. Particular care shall be taken to ensure that all floor, walls, ceilings, windows, doors, and other areas are maintained in hygienic & immaculately clean condition.
- ix. Cleaning Service areas (as required vacuum cleaning) of all floors, walls & ceilings minimum once a day.
- x. Scrubbing & wet mopping of hard finished floors & walls to remove dust, stains, and any kind of dirt and to maintain these in highly polished condition as original.
- xi. Cleaning & scrubbing of all joints in flooring & walls (where applicable) to ensure that no dirt & dust deposit in the same.
- xii. To sweep all floors, terraces, walls & ceilings to remove all dust, garbage.
- xiii. To dispose off the garbage collected to municipal garbage collection place within the complex (Once a day).
- xiv. Sweeping and cleaning all the floor areas, including damp mopping of areas such as tiles, staircases elevator floors, sidewalls & entrance areas. Floors shall be free of dirt, mud, footprints, liquid spills & other debris. During inclement weather conditions the frequency may be higher than once per day. When completed the floors shall have a uniform appearance with no streaks, smears, swirl marks, detergents, residues, or any evidence of remaining dirt of standing water.
- xv. Removal of any grease marks or fingerprints from then walls, doors, doorframes, windows and window frame and security booths, glass counters and partitions. The cleaning shall be done using approved all-purpose cleaner and lint free cloth or paper

towels.

- xvi. Removal of Trash or Garbage to the designated areas in the complex. This shall further be moved to main dump pits in the complex, keep dump area reasonably in a clean condition.
- xvii. Sweeping of debris from walkways and driveways and hose clean them during appropriate climatic and water use conditions.
- xviii. All dustbins from the office areas must be scrub cleaned.
- xix. Dusting windowsills from common areas of the floor exits.
- xx. Mechanical sweeping equipment shall be used for sweeping of compounds daily.
- xxi. Wet Floor scrubbing machine for granite / marble floors in the internal lobbies should be used weekly.
- xxii. Jet pressure machine for cleaning of the compounds/car parks shall be used weekly.
- xxiii. Mechanical sweeping equipment shall be used for sweeping of compounds daily.
- xxiv. Thoroughly clean exhaust fans and vents.
- xxv. Spot clean and hot rinse showers.
- xxvi. Replace naphthalene balls/urinal cubes.
- xxvii. Replace/refilling of Soaps/ washing materials.
- xxviii. Replace/ refilling of tissue papers.
- xxix. Use air-fresheners and deodorizers and check for odour quality.
- xxx. Spot vacuum, remove stains, spillages etc.
- xxxi. Tank to be cleaned in regular frequency
- xxxii. Agency also should make sure all products are properly labelled and contain appropriate warnings about hazards, use and handling as well as what to do in an emergency. If pest controls require hazardous chemicals, other solutions can be considered, such as ultrasonic devices that repel rodents and require no chemicals, and continuously upgrade the program to more environmentally safe methods.

7.2 F&B services and catering services

The selected operator has to provide standard set of menus for breakfast, lunch, dinner, Inroom dining and consumable items in the rooms and venues. The provisioning of F&B services has to be of International Standards with strict quality checking mechanisms. The nourishment provided has to be healthy, balanced and hygienic keeping the target sport persons and other delegates in mind.

A dedicated daily menu for breakfast, lunch, dinner has been shared by DoSYS and has been annexed as Annexure C. It should be noted that there is variation in food menu on daily basis (meaning different menu for different days).

Food menu is attached as Annexure-C

The details of the Housing Keeping Services of Property – 1 and Property -2 includes –

- a. Consumable Items and drinking water
- b. Cleaning Equipment
- c. Cleaning supplies
- d. Crockery and Cutlery

Details are attached in Annexure D

<u>Note:</u> Addition / deletion / modification of services at any time during the contract duration may be undertaken, based on mutual agreement among all the parties (DoSYS, DoT and successful bidder).

8 Proposed Deployment of manpower for Facility management Service provision

The scope of services for provision of facility management service provision are mentioned below-

SI	Category of Staff	Minimum no of Staff required to fulfil the Scope of Work		
1	For all operations as outlined in the Scope of Work	300 across various categories (the bidder may arrange for more no. of staff depending on the requirements and its own assessment of the facility and the scope of work)		

9 Terms and Mode of Payment

- **9.1** The agency shall be paid for successful delivery of services as per the scope of work as mentioned:
 - a) 20% mobilisation advance on takeover of property and submission of invoice (after submission of Bank Guarantee)
 - b) 40% by 10th January on submission of invoice and confirmation of services by DoSYS
 - c) Balance 40% within fortnight of completion of event submission of invoice, subject to handing over of property by selected bidder to DoSYS as prescribed in clause: 4.4

10 Duration of the Contract

10.1 The selected operator shall carry out the Scope of Work for properties mentioned in Clause 3 as per RFP from **20**th**Dec 2022 to 31**st**January 2023** ("Contract Period") which may be extended on the sole discretion of DoT subject to performance assessment / requirement/ decisions taken by the Govt.

11 Minimum Eligibility Criteria

11.1 General Eligibility Criteria

- 11.1.1 The bidder must ONLY be a company / firm registered under the Companies Act, 2013 or a Limited Liability Partnership registered under the LLP Act, 2008.Certificate of incorporation/ Memorandum of Association as the case may be, to be furnished.
- 11.1.2 The bidder must submit a Proof of Registration of the legal entity (PAN Card, GSTIN, Udyog Aadhar, etc.)
- 11.1.3 Formation of Consortium will not be allowed.
- 11.1.4 The Agency should not be blacklisted by any Govt Department/Agency/ PSU in any State or Central Government of India as on date of submission of bid.
 - Note Partnerships registered under the Indian Partnership Act, 1932 are NOT eligible.

11.2 Technical Eligibility Criteria

11.2.1 Must have experience of operating at least **1 (one) 4/5-star hotel** with minimum 100 keys for the period of at least 1 year. Proof of experience along with start categorization certification to be submitted.

11.3 Financial Eligibility Criteria

- 11.3.1 The Bidder must have Minimum Average Annual Turnover of INR 50 Cr (Fifty Crore) for the last financial year (FY 2021-22). CA certificate to be furnished.
- 11.3.2 The Bidder must have Minimum Net-worth of INR 10 Crore as on 31 March2022Format for CA certified declaration of Net Worth is attached in Annexure M.

12 Bid Evaluation Criteria

Only those Bidders who meet the minimum eligibility criteria as per Clause 11 shall qualify for evaluation of their Technical and Financial Bids. Evaluation of the Technical and Financial proposals will be based on Quality cum Cost Based Selection (QCBS) mode with weightage of 70% and 30% for technical and financial proposals, respectively.

13 Brief Description of the Selection Process

13.1 Steps for evaluation of bids

A committee shall be formed by DoT for evaluation of the responses and supporting documents of the bidders. The committee may seek clarifications from bidders with respect to proposals and may visit the bidder's client site for verification of credentials/ claims/ declarations. All responses shall be evaluated as per Eligibility Criteria and other specific conditions specified in this RFP

- Step 1- Responsiveness of bids shall be evaluated during bid opening
- Step 2- Technical evaluation of the responsive bids shall be evaluated
- Step 3- Financial proposal of the shortlisted bidders (Qualifying Score for Opening of Financial Proposal shall be 60% (i.e., 60) based on technical evaluation shall be opened

13.2 Technical Evaluation Criteria

The technical scores shall be done based on the following criteria. Qualifying Score for Opening of Financial Proposal shall be 60% i.e.,60/100

S	SI.	Parameters	Maximum Marks
1		Must have experience of operating at least 1 (one) 4/5-star hotel with minimum 100 keys for the period of at least 1 year. Proof of operations to be submitted - 20 Marks For each additional 4/5 Star Hotel – 05 marks subject to maximum of 10 marks	

SI.	Parameters	Maximum Marks
	For every additional year of operation of 4/5 Star Hotel – 05marks subject to maximum of 10 marks	
2	The Bidder must have Minimum Average Annual Turnover of INR 50 Cr (Fifty Crore) for the last 1 (one) financial year. CA certificate to be furnished- 20 Marks For Each additional Turnover of 25 Cr – 5 Marks	40
3	Technical Presentation i. Quality of hotels and ratings ii. Awards and recognitions iii. Understanding of requirement iv. Service Plan of catering v. Response mechanism for grievances/ demands of visiting teams	20
	Total Marks	100

Note: Above will be the technical score (Ts)

13.3 Financial Evaluation Criteria

13.3.1 The financial bid of only those bidders who are shortlisted after technical evaluation will be opened for financial evaluation.

13.3.2 Financial proposal to be submitted as per Annexure –N.

- 13.3.3 The lowest Financial Proposal (Fm) will be given a financial score (Fs) of 100 points. The financial scores (Fs) of the other Financial Proposals will be computed as Fs=100xFm/F in which Fs is the financial score, Fm is the lowest price offer and F is the price offer of the proposal under consideration.
- 13.3.4 Proposals will be ranked according to their combined technical score (Ts) and financial score (Fs) using the weightage 0.7 for Ts and 0.3 for Fs. Final combined score will be calculated as $S = 0.7 \, ^{\circ} Ts + 0.3 \, ^{\circ} Fs$.
- 13.3.5 Combined and Final Evaluation: Combined score (S), summation of (technical score (Ts) plus financial score (Fs)) shall be calculated based on Technical and financial scores of the Bidder as per QCBS system (S = Ts + Fs).
- 13.3.6 Selection of Bidder: The Bidder securing the highest combined score (S) would be the preferred Bidder. Incase the highest scoring bidder, does not respond and accept the Letter of Award (within 7 days), **DoT on behalf of DoSYS** will have the right to invite the next highest scoring bidder for negotiation.

14 Amendment of RFP

At any time prior to the Proposal Due Date, DoT may, for any reason, whether at its own initiative or in response to clarifications requested by a Bidder, modify the RFP through the issuance of Addendum/ Corrigendum. The same will be uploaded to the web site (https://odishatourism.gov.in/content/tourism/en/dot/quickLinks/tender.html) which will also be treated as part of the RFP document.

15 Submission of Proposal: Packing, Sealing and Marking of Proposals

The Technical Proposal (Part A) and Financial Proposal (Part B) must be inserted in separate sealed envelopes, along with bidder's name and address in the left-hand corner of the envelope and super scribed in the following manner:

Part A

TECHNICAL PROPOSAL for "Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela"

Part B

FINANCIAL PROPOSAL for "Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela"

Both the Envelopes i.e., Envelope for Part A and Envelope for Part B must be packed in a bigger sealed outer cover and clearly super scribed with the following:

PROPOSAL

For

"Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela"

The applicant's Name & Address shall be mentioned in the left-hand bottom corner of the outer envelope.

The envelope shall be addressed to Director, Tourism at the following Address:

Director Tourism,
Department of Tourism,
Paryatan Bhawan, Lewis Road,
Bhubaneswar - 751014, Odisha.

If the envelope is not sealed and marked as mentioned above, then DoT will assume no responsibility for the Proposals being misplaced or opened pre-maturely.

The Financial Proposal (Separately Sealed) shall follow Standard Form.

Note:

- A. The proposals shall be typed or written in indelible ink and shall be signed on each page by the authorized signatory of the bidding agency.
- B. Any interlineations, erasures or overwriting shall be valid only if they are initiated by the person signing the Proposal prior to submission of the Proposal.
- C. **Financial Proposal** must be separately sealed under Part B as per the requirements of this RFP- The applicant must submit the Financial Proposal as per the format **(Annexure -N)** with proper signature and seal of the Applicant.
 - i. The financial proposal shall be the quoted in lump sum and shall be submitted in the given format
 - ii. All taxes and surcharges as applicable shall be paid by the selected agency. DoSYS will only reimburse the GST as applicable.
 - iii. The Financial proposal shall separately mention the GST amount.
 - iv. Final quote should be inclusive of out of pocket/reimbursable expenses.

Note - Language of Bids should only be in English. If any supporting documents submitted are in any language other than English, then the translation of the same in English language (duly attested by the Bidder) should be submitted with the bid. The English translation shall be validated at DoT.

16 Site visit and verification of information

The agencies/ prospective bidders are advised to visit and examine the site – Properties mentioned in Clause 3 and obtain for itself, at their own responsibility and risk, all information that may be necessary for submission of the bid and entering the contract. The cost of visiting the site shall be borne by the bidder.

17 Bid Processing Fee &Earnest Money Deposit

17.1 Bid Application Fee

The proposal shall be accompanied by non-refundable Bid processing Fee of INR 25,000/-(Indian Rupees Twenty-Five Thousand Only) in the form of Demand Draft in favor of "Director Tourism" payable at Bhubaneswar. Any Proposal submitted without Bid Application Fee in the form as specified in this RFP document shall be treated as non-responsive and rejected. No exemption from submission of Bid Application Fee is allowed.

17.2 Earnest Money Deposit (EMD)

The Proposal shall be accompanied with an Earnest Money Deposit (EMD) of INR 3.0 Lakh (Indian Rupees Three Lakh Only). EMD shall be drawn in the form of a Demand Draft/Bank Guarantee issued by any Scheduled Commercial Bank in favor of "Director Tourism" payable at Bhubaneswar. Proposals without the requisite EMD shall be treated as non-responsive and rejected. No exemption from submission of EMD is allowed. Unsuccessful bidder's EMD will be discharged/ returned within 45 days from the date of execution of the agreement between Sports and Youth Services Dept. and the selected bidder. No interest will be paid on EMD. The EMD of the successful bidder shall be returned immediately upon execution of the agreement with Sports and Youth Services Dept. The EMD shall be forfeited in the following cases:

- i If a bidder withdraws its bid during the period of validity of the Bid.
- ii In case of a successful bidder, if the bidder fails within the specified time limit to sign the agreement.
- iii In case of a successful bidder, if the bidder fails within the specified time limit to furnish the required performance security

18 Performance Security

- **18.1** The Selected Bidder shall submit a Performance Security prior to the signing of the Agreement in the form of an irrevocable & unconditional Bank Guarantee from a Scheduled Commercial bank. The Performance Security shall be for an amount equivalent to 5% of financial proposal value. The amount shall be retained for 15 days beyond the tenure of contract.
- **18.2** The Performance Security shall be forfeited at the sole discretion of the Lessor towards any liquidated damages that may be payable by the Selected Bidder to the Client and/or against termination eventualities attributed to the Selected Bidder, under the terms of the Agreement.
- **18.3** The Preferred Bidder shall submit the performance security in favor of 'Director Tourism' within 15 (fifteen) days from the date of issuance of LoA.

19 Validity of Proposal

- 19.1 The Proposal shall remain valid for a period not less than 180days (One Eighty days) from the due date of submission ("Proposal Validity Period"). DoT reserves the right to reject any Proposal that does not meet this requirement. Validity of Proposal shall be extended for a specified additional period at the request of DoT with same terms &condition.
- **19.2** A Bidder agreeing to the request will not be allowed to modify his Proposal but would be required to extend the validity of his Bid Security for the period of extension.
- **19.3** The Proposal Validity Period of the Successful Bidder shall be extended till the date of execution of the Agreement.

20 Right to Reject the Proposal

Notwithstanding anything contained in this RFP Document, DoT reserves the right to reject any/ all proposals including the highest proposal or withdraw the invitation of the proposal at any stage without citing any reason. Nothing contained herein shall confer any right upon a bidder or create any obligation/ liability upon of any type whatsoever.

21 Interpretation

In case of any ambiguity in the interpretation of the conditions of the selection and scale of charges, the interpretation of the Director, Tourism will be final and binding on the parties to the conditions of selection.

22 Deadline and mode of Submission of proposals

Proposals filled in all respect must reach DOT before the time and date specified in **Schedule of the Bidding Process** through speed post, registered post or courier or by hand delivery only at the following address:

Director Tourism,
Department of Tourism,
Paryatan Bhawan, Lewis Road,
Bhubaneswar - 751014, Odisha.

Bidders are strictly advised against sending the technical and financial proposal via email. In such case, the bid shall be treated as non-responsive and rejected outright.

If the specified date for the submission of Proposals is declared as a holiday for DoT, the Proposals will be received up to the appointed time on the next working day.

23 Right to terminate the process

DoT reserves the right to terminate the process at any time and without assigning any reason. DoT reserved the right to amend/edit/add/delete any clause of RFP document. Any such amendment shall be notified on the website-https://odishatourism.gov.in/content/tourism/en/dot/quickLinks/tender.html

24 Late Proposals

Proposals received after the last date and time of submission mentioned in the Schedule of the bidding process will be rejected.

25 Modifications and Withdrawal of Proposals

Any applicant may modify or withdraw its proposal after submission but prior to the deadline for submission of proposal if DoT receives in time the written notice of the modification or withdrawal. The responsibility of submitting the modified bid, within the deadline for submission of proposal will rest solely with the applicant.

No applicant shall be allowed to modify its proposal after the deadline for submissions. Applicant shall be allowed to modify the bid after the last date, only if the same is requested by DoT, to accommodate clarifications on the proposal submitted, subject to the proposal substantially conforming to the requirements of this solicitation.

In the event of withdrawal of a proposal by any applicant within the validity period, the Bid Security submitted by the applicant shall stand forfeited.

26 Proposal Opening

DoT will check responsiveness of the bid, followed by technical proposal. Only short-listed bids, post evaluation of technical proposal, will only be eligible for financial bid opening. Proposals will be opened in the presence of applicants or their authorized representatives who choose to attend the proposal opening, at the date and time mentioned, through video conferencing mode. In the event of the specified date of Proposal opening being declared a holiday for DoT, and Proposals shall be opened at the appointed time and location on the next working day.

The Financial Proposals of only those firms shortlisted based on the technical qualification shall be opened. The date and time of opening of the Financial Proposals will be intimated to the qualifying applicants later.

27 Termination of Contract:

- **27.1** If the services provided by selected bidder are not found satisfactory, they will be issued 1 Weeks' notice for improvement by DoT.
- 27.2 If satisfactory improvement is not found even after this notice, a final week's notice will be issued to the agency by the authority to terminate the contract without prejudice to any rights or privileges accusing to either party prior to such termination.
- **27.3** During the period of notice both parties shall continue to discharge their duties and obligation.
- **27.4** In case the agency is required to (or decide otherwise) discontinue the contract, he/she should give at least 1 Week notice to DoT and shall remain essentially working for the said period of notice, till alternate arrangements are made.
- **27.5** In case or situation, beyond the control of either party, the contract may be terminated with mutual consent by giving 1 Weeks' notice.
- **27.6** DoT in any/either situation will not be under any obligation to pay compensation or make good the payment for the notice period, for which services are not rendered.

28 Force Majeure

Neither the Agency nor the Authority shall be liable to the other for any loss or damage occasioned by or arising out of acts of God such as unprecedented flood, volcanic eruption,

earthquake or other convulsion of nature and other acts such as but not restricted to invasion, the act of foreign countries, hostilities, or war-like operations before or after declaration of war, rebellion, military power which prevent performance of the assignment and which could not be foreseen or avoided by a prudent person.

29 Right To Accept or Reject

DoT reserves the right, without any obligation or liability, to accept or reject any or all the proposals at any stage of the process, to cancel or modify the process or any part thereof or to vary any or the term and condition at any time, without assigning any reason whatsoever.

30 Disputes

All legal disputes are subject to the jurisdiction of Bhubaneswar courts only.

31 Liability

The Liability of the selected Agency in any case shall not be beyond the amount of fees payable to the selected Agency.

32 Indemnity

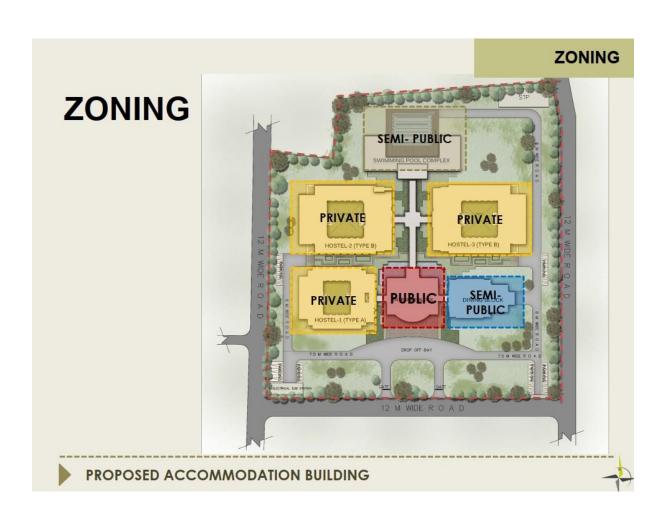
The Selected Agency always during the pendency of this agreement, keep the Government/ DoT indemnified to an amount not exceeding the total fees payable to the Selected Agency under this agreement.

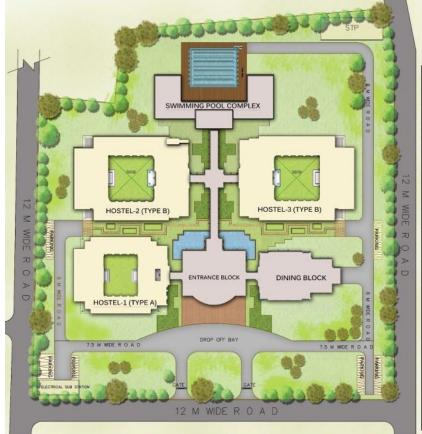
33 Confidentiality

The Selected Agency shall treat the details of the output of the Assignment and the Services as confidential and for the Selected Agency's own information only and shall not publish or disclose the details of the output, deliverables / milestones submitted to Selected Agency or the Services in any professional or technical journal or paper or elsewhere in any manner whatsoever without the previous written consent of DoT.

Annexure A-Details of Property - 1







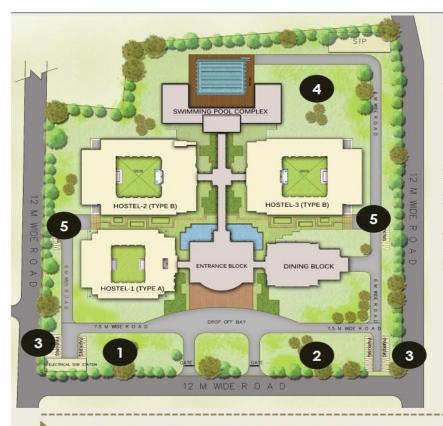
MASTER PLAN

SL NO	DESCRIPTION ITEM	AREA	UNIT
A	BUILDING		
1	ENTRANCE BLOCK		
а	GROUND FLOOR	1112.83	SQM
b	FIRST FLOOR	91.00	SQM
2	DINING BLOCK		
а	GROUND FLOOR	987.36	SQM
b	FIRST FLOOR	553.00	SQM
3	HOSTEL-1		
а	GROUND FLOOR	1545.45	SQM
b	FIRST FLOOR	1514.04	SQM
4	HOSTEL-2		
а	GROUND FLOOR	2088.00	SQM
b	FIRST FLOOR	2057.00	SQM
С	SECOND FLOOR	587.82	SQM
5	HOSTEL-3		
а	GROUND FLOOR	2088.00	SQM
b	FIRST FLOOR	2057.00	SQM
С	SECOND FLOOR	587.82	SQM
	TOTAL AREA	15825.17	SQM

PLOT AREA - 9.75 ACRES

PROPOSED ACCOMMODATION BUILDING



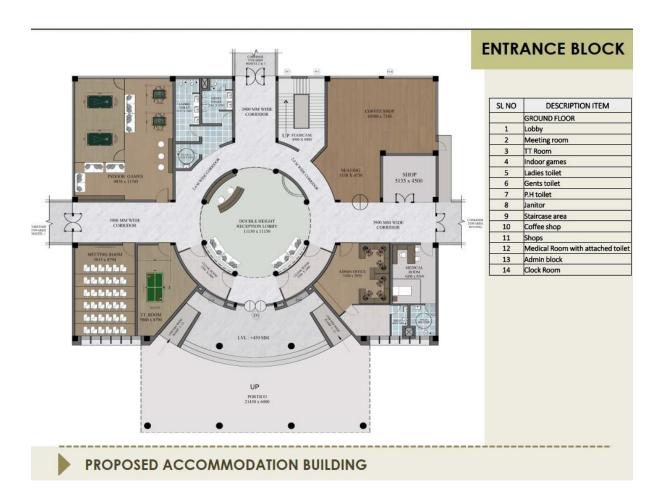


LANDSCAPE

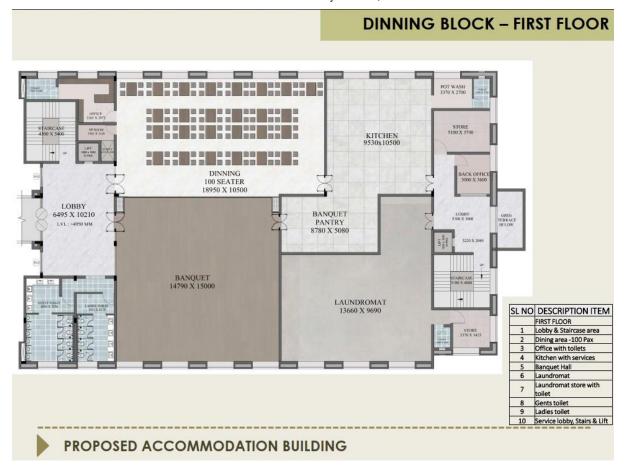
Landscape features

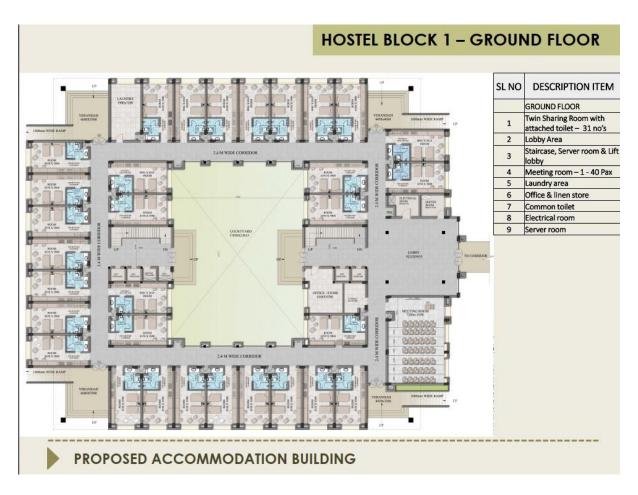
- 1. Lawn
- 2. Landscaped Area
- 3. Visitors parking
- 4. Stroll garden
- 6m driveway/ Jogging track

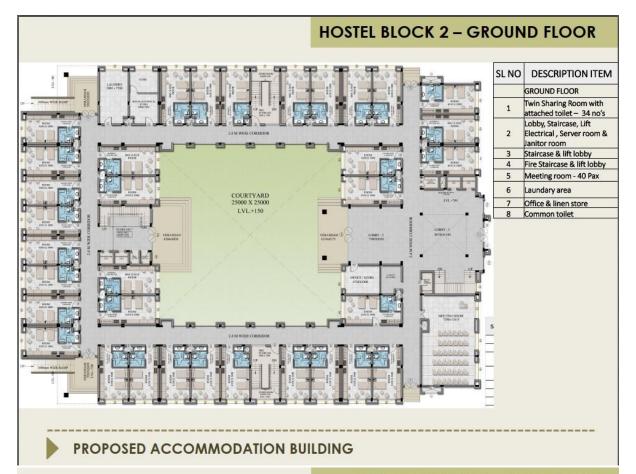
PROPOSED ACCOMMODATION BUILDING





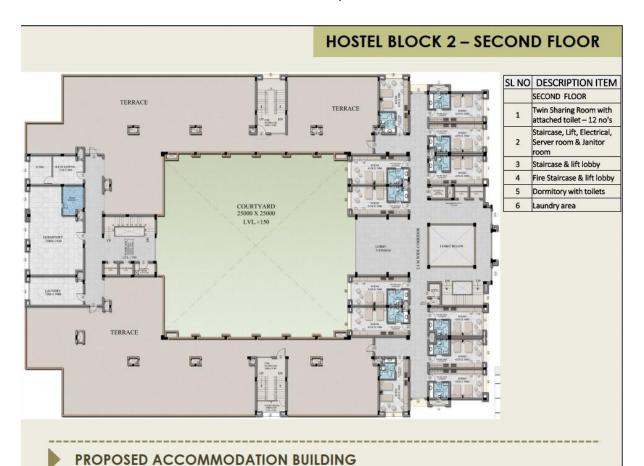


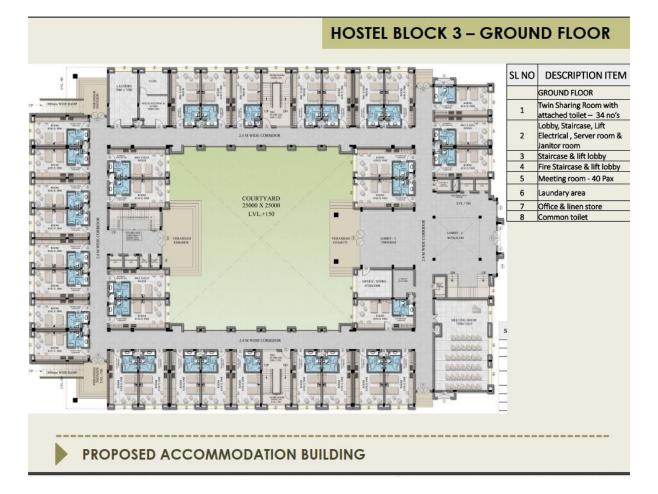




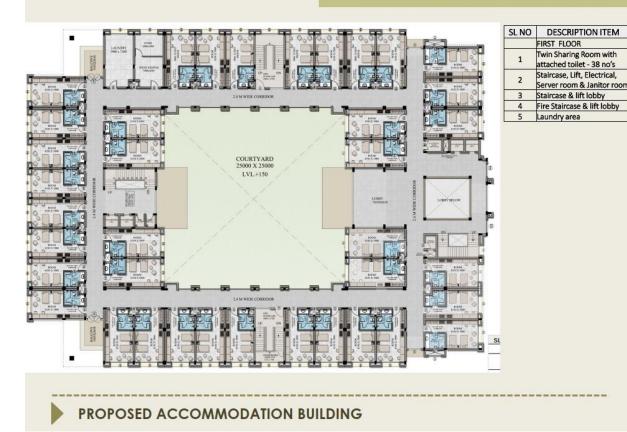
HOSTEL BLOCK 2 - FIRST FLOOR







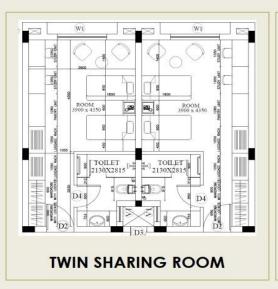
HOSTEL BLOCK 3 - FIRST FLOOR

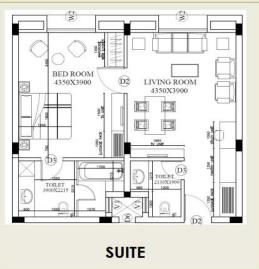


HOSTEL BLOCK 3 - SECOND FLOOR



TYPICAL ROOM LAYOUTS





SUMMARY

Block Name	Location	Room Type	Total No's	
	Ground Floor	Twin Sharing	31	
Hostel Block – 1	First Flagra	Twin Sharing	18	
	First Floor	Suite	08	
	Ground Floor		34	
Hostel Block – 2	First Floor	Twin Sharing	38	
	Second Floor		12	
	Ground Floor		34	
Hostel Block – 3	First Floor	Twin Sharing	38	
	Second Floor		12	
	Grand Total			

Twin Sharing – 217 and Suite – 8

For further details of site kindly refer the link below:

 $\underline{https://drive.google.com/file/d/1RKGe5JSpPviSYKcbbvQZvb05mqAWoGmv/view?usp=sharing}\\$

For further details related to interior kindly refer the link below:

https://drive.google.com/file/d/1QyDNks7tCkfRmaXca5P0blo2jEZe9p61/view?usp=sharing

Accommodation Facility - Rourkela (Summary Sheet)

Players' Accommodation Block - Summary					
Block Name	Location	Room Type	Total No's		
	Ground Floor	Twin Sharing	31		
Hostel Block – 1	First Floor	Twin Sharing	18		
	FIISt FIOOI	Suite	8		
	Ground Floor		34		
Hostel Block – 2	First Floor	Twin Sharing	38		
	Second Floor		12		
	Ground Floor		34		
Hostel Block – 3	First Floor	Twin Sharing	38		
	Second Floor		12		
Grand Total			225		
			Twin Sharing - 217 Suites - 8		

1. Entrance block

Gro	Ground floor					
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq. M	
1	Indoor games	9.456x11.745	111.002	1	111.002	
2	Coffee shop	10.5x11.745	101.454	1	101.454	
3	Shop	5.135x4.24	21.772	1	21.772	
4	Reception lobby & corridor		300.832	1	300.832	
5	Medical room	4.13x3.334	16.24	1	16.24	
6	Toilet (medical room)	2.4x1.35	3.241	1	3.241	
7	Electrical room	4.2x3.783	15.429	1	15.429	
8	Admin office	4.463x8.814	54.241	1	54.241	
9	Toilet (admin office)		4.642	1	4.642	
10	Veranda		36.292	1	36.292	
11	TT room		46.432	1	46.432	
12	Meeting room	5.815x8.814	51.25	1	51.25	
13	Common toilet	5.971x3.076 2.17x4691	26.619	1	26.619	
14	PH toilet	2.35x2.511	5.7	1	5.7	

2. Dining Block

Ground floor						
SI Description Dimensions		Area Per Room in Sq. M	No's	Total Area in Sq. M		
1	Gym area	28.68x15.0	430.199	1	430.199	
2	Dining area	18.15x10.366	188.778	1	188.778	
3	Kitchen area	12.865x10.366	131.311	1	131.311	

Total - 225

4	Dish wash area	2.65x4.719	12.631	1	12.631
5	Lobby area(2 nos)		89.873	1	89.873
6	Store	5.1x4.29	20.974	1	20.974
7	Common toilet (3nos)		75.366	1	75.366
8	Veranda	4.643x4.821	22.548	1	22.548
9	Janitor room	2.065x2.25	4.646	1	4.646
10	Electrical room	3.02x5.417	16.072	1	16.072

First f	First floor						
SI	Description	Dimensions	Area per room in sq. M	No's	Total area in sq. M		
1	Dining area	18.15x10.388	184.149	1	184.149		
2	Kitchen area	10.415x10.598 15.325X15.004	338.947	1	338.947		
3	Banquet area	13.127x15	197.036	1	197.036		
4	Electrical room	3.02x2.73	7.27	1	7.27		
5	Lobby area(2 nos)		89.873	1	89.873		
6	Store	5.1x4.29	20.974	1	20.974		
7	Common toilet (4nos)		118.209	1	118.209		
8	Janitor room	2.065x2.25	4.646	1	4.646		

3. Hostel Block 1

Gro	Ground Floor						
SI	Description	Dimensions	Area Per Room in Sq. M	No	Total Area in Sq.		
1	Twin room	3.910X4.37 1.67X2.93	22.213	31	688.603		
2	Toilet (twin room)	2.125X2.815	5.368	31	166.408		
3	Meeting room	7.3X11.03	79.715	1	79.715		
4	Corridor & lobby	2.4 M WIDE	398.607	1	398.607		
5	Staircase lobby	8.3X2.655	22.036	2	44.072		
6	Laundry	3.91X7.3	28.543	1	28.543		
7	Office/ store	4.37X3.91 3.59X1.945	24.095	1	24.095		
8	Common toilet	2.815X3.24 1.5X.685	10.423	1	10.423		
9	Server room	2.5X2.78 1.7X1.9	9.736	1	9.736		
10	Electrical room		11.733		11.733		
11	Verandah (4nos)		82.066		82.066		
12	Verandah (2nos) near staircase	2.4X4.72	11.328	2	22.656		

Firs	First floor						
SI	Description	Dimensions	Area Per Room in Sq. M	No	Total Area in Sq. M		
1	Suite room	4.97X8.04 2.56X1.915	44.197	8	353.576		
2	Toilet (suite room)	3.91X2.215 1.87X2.215	11.257	8	90.056		
3	Twin room	3.910X4.37 1.67X2.93	22.213	18	399.834		
4	Toilet (twin room)	2.125X2.815	5.368	18	96.624		
5	Corridor		357.217	1	357.217		
6	Staircase lobby		19.897	2	39.794		
7	Housekeeping & store	6.45X2.77	19.618	1	19.618		
8	Balcony (4nos)		44.321	1	44.321		
9	Balcony (2nos) near staircase	2.27X4.46	10.124	2	20.248		
10	Server room (2 nos)		9.736		9.736		
11	Electrical room (2nos)		11.733		11.733		
12	Laundry	3.87X7.3	28.078		28.078		

4. Hostel Block 2

Gro	Ground floor					
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq.	
1	Twin room	3.910x4.37 1.67x2.93	22.213	34	755.242	
2	Toilet (twin room)	2.125x2.815	5.368	34	182.512	
3	Meeting room	7.3x12.425	88.969	1	88.969	
4	Corridor & lobby	2.4 m wide	498.051	1	498.051	
5	Staircase lobby	7.76x3.425	26.577	2	53.154	
6	Laundry	3.89x7.3	27.96	1	27.96	
7	Office/ store	4.37x3.89	17.092	1	17.092	
8	Common toilet		10.399	1	10.399	
9	Server room		13.525	1	13.525	
10	Electrical room		13.211		13.211	
11	Verandah (4nos)		35.488	1	35.488	
12	Verandah (2nos) near staircase	2.4x6.23	14.951	2	29.902	
13	House keeping & store	4.027x7.3	28.952	1	28.952	

Firs	First floor						
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq.		
1	Twin room	3.910x4.37	22.213	38	844.094		
	T WIIT TOOTH	1.67x2.93	22.210	30	044.094		
2	Toilet (twin room)	2.125x2.815	5.368	38	203.984		
3	Corridor		467.072	1	467.072		
4	Staircase lobby	7.76x3.425	26.577	1	26.577		
4	Stall case lobby	7.53x3.405	25.639	1	25.639		
	Housekeeping &						
5	store	6.45x2.77	19.618	1	19.618		
6	Balcony (4nos)		44.321	1	44.321		
	Balcony (2nos)						
7	near staircase	2.4x6.23	14.951	2	29.902		
	Server room (2						
8	nos)		8.047	1	8.047		
9	Laundry	3.89x7.3	27.96	1	27.96		
	Electrical room (2		13.211	1	13.211		
10	nos)		13.211	'	13.211		
11	Store	3.09x1.695	5.467	1	5.467		

Sec	Second floor						
SI	Description	Dimensions	Area per room in sq.	No	Total area in sq.		
1	Twin room	3.910x4.37	22.213	12	266.556		
ı	I WIN TOOM	1.67x2.93	22.213	12	200.000		
2	Toilet (twin room)	2.125x2.815	5.368	12	64.416		
3	Corridor		273.042	1	273.042		
4	Lobby		39.114	1	39.114		
5	Store		34.439	1	34.439		
6	Common toilet		15.37	1	15.37		
7	Server room	3.09x1.695	5.973	1	5.973		
8	Electrical room		10.422	1	10.422		
9	Laundry	4.027x7.3	28.972	1	28.972		
10	Dormitory		40.77	1	40.77		

5. Hostel Block 3

Gro	Ground floor					
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq. M	
1	Twin room	3.910x4.37 1.67x2.93	22.213	34	755.242	
2	Toilet (twin room)	2.125x2.815	5.368	34	182.512	
3	Meeting room	7.3x12.425	88.969	1	88.969	
4	Corridor & lobby	2.4 m wide	498.051	1	498.051	
5	Staircase lobby	7.76x3.425	26.577	2	53.154	
6	Laundry	3.89x7.3	27.96	1	27.96	
7	Office/ store	4.37x3.89	17.092	1	17.092	

Gro	Ground floor					
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq.	
8	Common toilet		10.399	1	10.399	
9	Server room		13.525	1	13.525	
10	Electrical room		13.211		13.211	
11	Verandah (4nos)		35.488	1	35.488	
12	Verandah (2nos) near staircase	2.4x6.23	14.951	2	29.902	
13	Housekeeping & store	4.027x7.3	28.952	1	28.952	

Firs	First floor						
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq. M		
1	Twin room	3.910x4.37 1.67x2.93	22.213	38	844.094		
2	Toilet (twin room)	2.125x2.815	5.368	38	203.984		
3	Corridor		467.072	1	467.072		
4	Ctainean labby	7.76x3.425	26.577	1	26.577		
4	Staircase lobby	7.53x3.405	25.639	1	25.639		
5	Housekeeping & store	6.45x2.77	19.618	1	19.618		
6	Balcony (4nos)		44.321	1	44.321		
7	Balcony (2nos) near staircase	2.4x6.23	14.951	2	29.902		
8	Server room (2 nos)		8.047	1	8.047		
9	Laundry	3.89x7.3	27.96	1	27.96		
10	Electrical room (2 nos)		13.211	1	13.211		
11	Store	3.09x1.695	5.467	1	5.467		

Sec	Second floor						
SI	Description	Dimensions	Area per room in sq. M	No	Total area in sq. M		
1	Twin room	3.910x4.37	22.213	12	266.556		
	T WIII TOOM	1.67x2.93	22.210	12	200.000		
2	Toilet (twin room)	2.125x2.815	5.368	12	64.416		
3	Corridor		273.042	1	273.042		
4	Lobby		39.114	1	39.114		
5	Store		34.439	1	34.439		
6	Common toilet		15.37	1	15.37		
7	Server room	3.09x1.695	5.973	1	5.973		
8	Electrical room		10.422	1	10.422		
9	Laundry	4.027x7.3	28.972	1	28.972		
10	Dormitory		40.77	1	40.77		

Annexure B - Details of Property 2

Location	Description	Room name	Capacity/pax
		FIH lounge	60
		Lounge 1	10
	First floor	Lounge 2	10
West stand	First floor	Lounge 3	30
		Media	90
		Other	100
	Upper ground floor	VIP lounge	100
		Total	400

Annexure C -Food Menu

BREAKFAST:

Breakfast	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Drinks	Water bottle, fruit juice, milk						
	(double toned milk) All tetra						
	pack Tea/Coffee station						
	Semi-skimmed milk is						
	preferred milk						
	Lactose-free milk/soymilk,						
	chocolate milk						
	Healthy oats cooked in						
Cereals	water/Milk, Crunchy museli,						
	porridge Corn Flakes / All						
	Bran						
	Mixed dry fruit, apricots,						
	banana chips, cranberries,						
	almonds, cashew, brazil,						
Dried Fruits and Nuts	walnuts, Museli Bars (all dried						
	fruit & nuts individual sealed						
	portions, not large open bowls						
	or jars)						
Cereal toppers	Almond/ cashewnuts						
	Whole meal bread/Brown toast/						
Breads	White Toast						
	white bread and bagels						
Spreads	Honey/Peanut butter/Low fat						
	butter/ Fruit Jam						
	(no added oil or sugar please)						
Cheese	English cheddar/Goat cheese	English cheddar/Goat cheese	English cheddar/Goat cheese	English cheddar/Goat cheese	English cheddar/Goat cheese	English cheddar/Goat cheese	English cheddar/Goat cheese
	Whole apple/banana/						
	oranges/Grapes/ Rock melon,	oranges/Grapes/ Rock melon,	oranges/Grapes/Rock melon,	oranges/Grapes/ Rock melon,	oranges/Grapes/ Rock melon,	oranges/Grapes/ Rock melon,	oranges/Grapes/ Rock melon,
	Pineapple, watermelon, Kiwi						
Fresh Fruit	fruit, berries etc						
Fresh Fruit	Please only provide peelable						
	fruit served whole in its own						
	skin e.g. banana, orange, kiwi,						
	rambutan, lychee, avocado						
	Plain yogurt/ Epigamia Natural						
	Greek Yogurt (low fat, high						
Yoghurt / curd	protein)						
	provide yoghurt in individual						
	portions.						
	Boiled egg/ fried egg/ Omlette						
	(eggs + onion, tomato,						
Eggs	capsicum, mushrooms etc.)						
	baked bean/tuna/chicken slice/						
	baked bean/tuna/chicken side/	baked bean/tuna/chicken slice/					
Smoothie bar	Berries, strawberries, yogurt,						
	milk, banana, honey	milk, banana, honey	milk, banana, honey	milk, banana, honey	mik, banana, honey	milk, banana, honey	milk, banana, honey
Indian Breakfast option	Indian Breakfast – optional						
	(Egg Parata/Pav/Dosa/idli)						

LUNCH & DINNER:

Lunch/ Dinner	De	y 1	De	y 2	De	y 3	De	y 4	De	ry 5	De	y 6	De	y 7	Remarks
	Lunch Water bottle, fruit	Dinner Water bottle, fruit	Lunch Water bottle, fruit	Dinner Wider bottle, fruit	Lunch Water bottle, fruit	Dinner Water bottle, fruit									
	juice, milk (double														
	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tra/Coffee	toned milk) All tetra pack Tea/Coffee	toned mik) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee	toned milk) All tetra pack Tea/Coffee				
	station														
Drinks	Semi-skimmed milk is preferred														
	mik is preierred mik	mik is presented mik	mik is preiened mik	mik is preterred mik	mik s preserved mik	mik is prenerred mik	mik is preferred mik	mik is preierred	mik is preserved mik	mik is presented mik	mik is preserved mik	mik is preierred mik	mik is preierred mik	mik is preierred mik	
	Lactose-free														
	mik/soymik, chocolate mik	mik/soymik, chocolate mik	milk/soymik, chocolate milk	mik/soymik, chocolate mik	mik/soymik, chocolate mik	mik/soymik, chocdate milk	mik/soymik, chocolate mik	mik/soymik, chocolate mik	mik/soymik, chocolate milk	mlik/soymlik, chocolate milk	mik/soymik, chacolate mik	milk/soymik, chocolate milk	mik/soymik, chocolate milk	mik/soymik, chocolate mik	
-	Whole meal bread/	Soft rolls/ country	Whole meal	Soft rolls/ country											
Breads	Brown toast	losf	bread/Brown toast	loaf	bread/Brown toast	loaf	bread/Brown toast	loaf	bread/Brown toast	icef	bread/Brown toast.	losf	bread/Brown toast	loaf	
	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fat	Honey/Peanut butter/Low fat	Honey/Peanut butter/Low fit	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fat	Honey/Peanut butter/Low fat	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	Honey/Peanut butter/Low fet	
Spreads	butter butter	butter/LOW fet	butter/Low tet	butter butter	butter butter	butter butter	butter butter	butter butter	butter/Low tet	butter/Low lat	butter/LOW fast	butter/Low fat	butter /Low tex	butter butter	
opresos	jam made with														
	high fruit content														
	Puree of Green	Shredded chicken	Tomato and basil	Chicken and	Spinach and gartic	Chicken noodle	Roast pumpkin	Chicken	Vegetable clear	Lentil and chicken	Puree of brocoli	Chicken and lemon	Spinach and corn	Chicken clear	
	pea.	and com soup	soup	cauliflower soup	soup	soup	and rosemary soup	minestrone	soup	broth	soup	corlander soup	soup	soup	
Soup	vegetarian soup option at every	vegetarian soup	vegetarian soup option at every												
	meal please	option at every meal please	meal please	meal please	meal please	meal please	meal please	meal please	meal please						
							mea peace								Please serve all cabohydrates plain, with sauces
		Mint and vegetable			Pansered polenta		Orlied sweet	Steamed beans					Grilled polenta with	Risotto with roast	separate on the side. No oil based sauces please. Please also include plain white pasta at
	Spaghetti aglio olo/ basic pasta and	cous cous/basic	Boiled brown rice/ basic pasts and	Hakka noodles/ basic pasta and	with green pea	Risotto verde/ basic pasta and	potato with thyme /	and quinos/basic	Spaghetti verdure/ basic pasta and	Corn couscous/ basic pasta and	Boiled brown rice/ basic pasts and	Vegetable noodles/ basic pasts and	sauce pomodoro/	pumpkin and thyme/ basic	every meal. Bolognese sauce would be very
Carbohydrates	bolognese type	pasta and bolognese type	bolognese type	bolognese type	puree/ basic pasta and bolognese	bolognese type	basic pasta and bolognese type	pasta and bolognese type	bolognese type	bolognese type	bolognese type	bolognese type	basic pasta and bolognese type	pasta and	popular (this is usually made with minced soyal vegetable protein minos could be an alternative
	sauce	sauce	sauce	Sauce	type sauce	sauce	Sauce	sauce	sauce	Sauce	sauce	sauce	sauce sauce	bolognese type	perhaps) Could white potato baked in their skins
					***************************************									Sauce	be included in the rotation of carbohydrates
	December 1														please
	Roasted root vegetables/	Stir fry vegetable	Herb tossed steamed	Grilled vegetables/	Roasted root	Stir fry vegetable	Herb tossed steamed	Grilled vegetables/	Roasted root	Stir fry vegetable	Herb tossed steamed	Grilled vegetables/	Roasted root	Stir fry vegetable	
	vegetable option	with garlic/ vegetable option	vegetable/	vegetable option	vegetables/ vegetable option	with garlic/ vegetable option	vegetable/	vegetable option	vegetables/ vegetable option	with garlic/ vegetable option	vegetable/	vegetable option	vegetables/ vegetable option	with garlic/ vegetable option	
Vegetable	(cooked or steamed) without	(cooked or	vegetable option (cooked or	(cooked or steamed) without	(cooked or	(cooked or	vegetable option (cooked or	(cooked or steamed) without	(cooked or	(cooked or	vegetable option (cooked or	(cooked or steamed) without	(cooked or	(cooked or	
	ol/herbs/garlic etc.	steamed) without ol/herbs/garlic etc.	steamed) without	oliherbs/garlic etc.	steamed) without oil/herbs/garlic etc.	steamed) without oltherbs/garlic etc.	steamed) without	ol/herbs/garlic etc.	steamed) without oil/herbs/garlic etc.	steamed) without ol/herbs/garlic etc.	steamed) without	oliherbs/garlic etc.	steamed) without oltherbs/garlic etc.	steamed) without oi/herbs/garlic etc.	Include green leafy vegetables where possible please. Only use very small quantities of olive oil
		currences years.	oil/herbs/garlic etc.		ovierosystic ec.	ownerosystic etc.	ol/herbs/garlic etc.		danieros gante etc.	center conga ac esc.	oliherbs/garlic etc.		Ownerde garac etc.	connectorganic etc.	or rapeseed oil in cooking.
Poutry	Chicken stew	Roast chicken	Casserde chicken	Mustard marinated	Shredded chicken and garbanzo	Pan fried chicken breast with	Chicken	Chicken with roast	Chicken strognoff	Grilled chicken	Shredded chicken and sweet potato	Pan roast chicken	Tuscan chicken	Butternik poached	
,				grilled chicken	beans stew	mushroom jus	cacciatore	garlic jus		breast	Stow Stow		Stew	chicken	
Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	Fish options	All meat and poultry to be cooked and served off
															the bone. Please also provide a vegetarian option
Vegetarian/Lamb	Stemed totu with	Shredded lamb	com crisps	Minced lamb pie	Falafal	Lamb cutiets	Sauteed green	Braised lamb	Sauteed beans	Diced lamb and	Falafal	Minced lamb meat	Stemed tofu with	Slow cooked pulled lamb with dates	at every meal please, not just at lunchtime. Vegetarian meal should include a substantial
(for dinner)	bokehoy	stew	oun or epo			Lanc control	peas	ragout	and com	bean bake		ball	bokchoy	and prunes	protein source ie.g. lentils, beans, tofu etc
															Could use soya vegetable protein in a vegetarian lasagne.
Sauce	Pomodoro sauce	Mustard ke	Sauce vierge	Sauce napolitana	Onion sauce	Rosemary jus	Pomodoro sauce	Pesto	Soya ginger sauce	Lemon caper lus	Humus	Lentilius	Pomodoro sauce	Apricot jus	ideagre.
Sauce	Whole	Whole	Sauce verge Whole	Whole											
	apple/benane/	apple/banana/	apple/banana/	apple/banana/	apple/banana/	appie/benana/	apple/benane/	apple/banana/							
	oranges/Grapes/														
	Rock melon, Pineapple,	Rock melon, Pineapple,	Rock melon, Pineappie,	Rock melon, Pineappie,	Rock melon, Pineapple,	Rock melon, Pheapple,	Rock melon, Pineapple,	Rock melon, Pineapple,	Rock melon, Pineapple,	Rock melon, Pineapple,	Rock melon, Pineappie,	Rock melon, Pineapple,	Rock melon, Pineapple,	Rock melon, Pineapple,	
	watermelon, Kiwi	1													
Fruits	fruit, berries etc Please only														
	provide peelable	1													
	fruit served whole in its own skin e.g.														
	banana, orange,	benana, orange,	banana, orange,	benana, orange,	banana, orange,	1									
	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lyches, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lyches, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lyches, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychen, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychee, avocado	kiwi, rambutan, lychee, avocado	
	Plain yogurt/														
	Epigamia Natural														
Yogurts	Greek Yogurt (low fat, high protein)	1													
	provide yoghurt in	1													
		individual portions.	individual portions.		individual portions.		individual portions.								
	Mixed dry fruit, apricots, banana	Mixed dry fruit, agricots, banana	Mixed dry fruit, apricots, banana	Mixed dry fruit, apricots, banans	Mixed dry fruit, apricots, banana	Mixed dry fruit, apricots, benene	1								
	chips, cranberries,	1													
Orlad Fruits and	almonds, cashew, brazil, walnuts	almonds, cashew, brazil, welnuts	almonds, cashew, brazil, walnuts	l											
Nuts	(all dried fruit &	(all dried fruit 8.	(all dried fruit 8.	(all dried fruit &	(all dried fruit 8.	(all dried fruit 8.	(all dried fruit &	l							
	nuts individual	l													
	sealed portions, not large open														
	bowls or jars)	bowts or jars)	bowls or jars)												
	Berries, strawberries	Berries, strawberries.	Berries, strewberries.	Berries, strawberries	Berries, strawberries	Berries, strawberries	Berries, strawberries.	Berries, strewberries.	Berries, strewberries.	Berries, strawberries.	Berries, strawberries	Berries, strawberries.	Berries, strawberries.	Berries, strawberries.	
Smoothle bar	strawbenies, yogurt, milk,	strawbernes, yogurt, milk,	strawberries, yogurt, milk,	strawberries, yogurf, milk,	strawberries, yogurt, milk,	strawberries, yogurt, milk,	strawbernes, yogurt, milk,	strawbertes, yogurt, milk,	strawberries, yogurt, milk,	yogurt, milk,	strawbernes, yogurt, milk,	strawberies, yogurt, milk,	yogurt, milk,	strawberries, yogurt, milk,	1
	banana, honey	banana, honey	benana, honey	benena, honey	benana, honey	banana, honey	banana, honey	banana, honey	benana, honey	banana, honey	benana, honey	banana, honey	banana, honey	banana, honey	

Request for Proposal for Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkel	a
Note: The menu items may be modified based on the suggestions/ inputs from the participating teams at no additional cost to the Auti Additional items if requested by the teams and officials can be provided on direct payment basis.	hority.
	D 125
	Page 37

Annexure D - Details of Housing Keeping Services to be provided by Facility Management Operator

1. Amenities

	. Amenities	•				
SI	Items	UOM	Type	Standard Quantity	Req. Monthly	Replenishment
In R	oom					
1	Bath Soap (60 gms.)	Nos	In the room	2	9450	Alternative day
2	Shampoo	Nos	In the room	2	9450	Alternative day
3	Toilet Roll	Nos	In the room	2	9450	Alternative day
4	Tissue Paper Premium	Nos	In the room	1	2520	4 time in a month
5	Hand Wash Liquid (500Ml)	Nos	In the room	2	1204	Twice in a month
6	Mosquito Repellent Machine	Nos	In the room	2	602	Once in a month
7	Mosquito Repellent Refill	Nos	In the room	2	1204	Twice in a month
8	Carry Bag for Dustbin Bin	Nos	In the room	2	19530	Daily Replace
9	Tissue Box	Nos	In the room	2	2520	4 time in a month
On I	Demand		·			
1	Sanitary Napkin	PKT			14	On Demand
2	Tongue Cleaner	Nos			140	On Demand
3	Hit Spray	Nos			140	On Demand
4	Urinal Cube	PKT			70	On Demand

2. Minibar, Tea, Coffee, Water and Tea Maker

Beverages, Water & Tea Coffee						
Particulars	UOM	Qty Per day Per player	Pax	Total per		
Water	Bottle	1 Ltr	-	1		
Tea	-	-	-	-		
Coffee	-	-	-	-		
Milk	-	-	-	-		
Sugar (White)	-	-	-	-		
Sugar (Brown)	-	-	-	-		
Sugarfree	-	-	-	-		
Ready to eat snacks	-	-	-	-		
Juice	-	-	-	-		

3. Cleaning equipment

Cleaning Equipment FIH- Rourkela				
SI. No.	Items	UOM	Requirement	
1	Wet Mop	Nos	100	
2	Dry Mop	Nos	50	
3	Dustpan (Small)	Nos	50	
4	Dustpan Brush	Nos	24	
5	Soft Broom	Nos	100	
6	Hard Broom	Nos	100	
7	Cloth Mop	Nos	500	
8	Duster	Nos	500	
9	Bucket	Nos	300	
10	Mug	Nos	300	
11	Pick up dustpan (long Handle)	Nos	50	
12	Wiper	Nos	50	
13	W C Bruck	Nos	50	
14	Floor Brush	Nos	50	
15	ScotchBrite	Nos	100	
16	Scrapper	Nos	100	
17	POP Patti 4"	Nos	100	
18	Room Boy Trolley	Nos	15	
19	Maids Trolley	Nos	10	
20	Soil Linen Trolley	Nos	15	
21	Water Crate	Nos	25	
22	Water Carrying Tolley	Nos	10	
23	Telescopic Rod	Nos	4	
24	Glass wiper	Nos	24	
25	T Brush (18 inch)	Nos	24	
26	Feather Brush	Nos	36	
27	Squeezer (18 inch)	Nos	36	
28	Squeezer (12 inch)	Nos	18	
29	Carpet Brush	Nos	18	
30	House Keeping Duster (Micro Fiber)	Nos	1000	
31	House Keeping Duster (Micro Fiber)	Nos	1000	
32	House Keeping Duster (Micro Fiber)	Nos	1000	

4. Cleaning Supplies

	Room Inventory - 217+ 8 Suit rooms=225						
	Room & Pub	lic Area	- 50000 Sq.ft				
SI. No.	Items	UOM	Standard Req.	MI per Sq. Ft	Req. Monthly		
	Cleaning Supplies						
1	Taski - R 1	Lit	0.1 MI per sq. ft	0.0001	217		
2	Taski - R 2	Lit	0.1 MI per sq. ft	0.0001	217		
3	Taski - R 3 (2 Litr Per Day)	Lit	2 lit per day	2	87		
4	Beyond Freshness (5ml per room)	Lit	5 ml per room per day	0.005	49		

	Room Inventory - 217+ 8 Suit rooms=225						
	Room & Pub	lic Area	- 50000 Sq.ft				
SI. No.	Items	UOM	Standard Req.	MI per Sq. Ft	Req. Monthly		
5	Taski - R 6	Lit	20ml per WC	0.02	195		
6	Dettol	Lit			7		
7	Urinal Screen	Nos	7 days per urinal	20	112		
8	Z-fold napkin	Nos	4 Nos Per Dispenser Per day	20	3472		
9	Z Fold Napkin Dispenser	Nos		20	28		
10	Hand Dryer	Nos		20	28		
11	Emerold Cleaner	Nos			70		
12	Phenyl	Nos			70		
13	Bleaching powder	Nos			70		

5. Crockery and Cutlery

	Room Inventory -only for 8 Suit rooms						
	Croc	kery & C	utlery				
SI. No.	Items	UOM	Standard Quantity	Req. Monthly			
1	Coffee Mug	Nos	2	788			
2	Bottle opener	Nos	1	378			
3	Cookies Jar	Nos	2	662			
4	Room Glass	Nos	2	945			
5	Bath Glass	Nos	2	788			
6	Tea Spoon	Nos	2	788			
7	Tea coffee Maker	Nos	1	347			

Annexure E: Details of facilities to be provided by DoSYS / IDCO

1 Amenities

	Room Inv							
SI	Items	UOM	Туре	Standard Quantity	Req. Monthl	Replenishment		
Ope	Operating Supply							
1	Soiled Linen Basket	Nos	In the room	1	250	One Time		
2	Hair Dryer	Nos	In the room	1	250	One Time		
3	Hangers	Nos	In the room	10	2250	One Time		
4	Hangers Clip	Nos	In the room	10	2250	One Time		
5	Service Directory	Nos	In the room	1	225	One Time		
6	Minibar Basket	Nos	In the room	1	250	One Time		
7	Phone Room	Nos	In the room	1	250	One Time		
8	Safe locker	Nos	In the room	1	225	One Time		
9	Shaving Mirror	Nos	In the room	1	225	One Time		
10	Water Bottle Holder	Nos	In the room	1	225	One Time		
11	Guest Room Weighing Machine	Nos	Gym	1	10	One Time		
12	Dustbin Room	Nos	In the room	1	250	One Time		
13	Dustbin bathroom	Nos	In the room	1	250	One Time		
On I	Demand		•		•			
1	Nail Cutter	Nos			100	On Demand		
2	Scissor	Nos	A		100	On Demand		
3	Hot water bag	Nos	As per		100	On Demand		
4	Ice bag	Nos	Requireme nt		50	On Demand		
5	Ironing Board	Nos] '''		60	On Demand		
6	Iron	Nos			60	On Demand		

2 Room Linen

		Single Bed (217*2)	434			
		Double Bed (8*1)	8			
SI. No	Item	Size	Per Bed	Per Room	Par	Total
1	Bed Sheet Single	62" X 104"	1	434	3	1302
2	Bed Sheet Double.	98" X 104"	1	8		48
3	Duvet (S)	56" X 86"	1	434	1.10	477
4	Duvet (D)	80" X 92"	1	8	1.10	9
5	Duvet Cover Single	60" X 90"	1	434	3.0	1302
6	Duvet Cover Double	84" X 96"	1	8		50
7	Pillow Big	24" X 33"	1	232	1.05	244
8	Pillow Protector Small	20" X 30"	1	232	1.05	244
9	Pillow Protector Big	24" X 33"	1	232	1.05	244
10	Pillow Cover Small	22"X 32")	1	232	3	696
11	Pillow Cover Big	26" X 36"	1	232	3	696
12	Mattress Protector Single	36" X 78"	1	217	1.05	228
13	Mattress Protector Double	72" X 78"	1	8	1.05	8
14	Floor Mat	28 X 36 "	1	450		450
	Bathroom linen					
1	Bath Towel	30" X 60"	2	450	3	1350
2	Hand Towel	16" X 27"	2	450	3	1350
3	Bath Mat	20 " X 30"	1	225	3	675
4	Pool Towel	36"X 72"	2	500	2	1000

3 House Keeping Machines

				-
NAOOB	INA	$D \wedge \alpha i$	IIII	
IVIACI		R (-1)	uireme	• • • • •

SI No	Name	<u> </u>	echnical Data:	Qty
		Technical Data: Working width	: 450 mm	
		Container capacity	y F/D : 45/45 L	
		Brush Speed	: 180 rpm	
1	Roots Automatic	Performance	: 1800 m2/h	3
ı	Scrubber Drier (Walk Behind)	Weight	: 135 Kg	3
	(Walk Defillia)	Dimensions (LXWX	(H): 1320mm x 500mm x 1130mm	
		Model:-E4545		
		Brush pressure	:50 Kg	
		HSN CODE:8479		
2	Scrubbing Brush		_	
		Theoretical area	performance :5200 Sqm/h	
		Working width	: 800 mm	
3	Roots Ride-On	Suction width	:1100 mm	4
3	Scrubber Drier Battery Operated.	Fresh tank	:120 litres	1 1
		Collection tank	:120 litres	
		Brush diameter	:405 mm	

Machine Requirement						
		N (5)	_			
		No of Brushes :02 Nos	4			
		Brush Speed :180rpm Brush pressure :50 Kg	-			
		Working speed :6.5 km/hr	-			
		Power supply :24 V 240 ah	+			
		1 Ower suppry .24 v 240 arr	1			
		Driver Seat and o- board battery charger will be provided along with the M/c				
		Model: RB 800				
4	Brush (SC)					
		Scrubbing Width :430 mm				
		Power Supply :230/50 V/Hz				
		Brush Motor Power :1100W				
	Roots Single Disc (Scrubbing) Machine	Brush Speed :175rpm				
6		Fresh Water Tank :12L	2			
	Wachine	Weight :48Kg				
		With Scrubbing Brush & Tank & Pad drive board.				
		Model: HD430				
		HSN CODE: 8479				
7	Pads	Set of Pads (05) for above machine				
		Airflow rate : 200 m3/h				
		Container Capacity : 24 L	_			
11	Roots Wet n Dry	Power : 1300 W Motor : 1 motor	3			
'''	Vaccume cleaner	Model:-Topper 215/24LNX	-			
		model: 10pper 210/24EIVA				
		HSN CODE: 8508				
		Water Flow rate : 600 LPH				
		Power : 2.6 KW				
14	High Pressure	Pressure : 130 bar	1			
14	(Water) Jet Cleaner	Weight : 34 Kg				
		Dimensions (LXWXH) : 39X38X90				
		Model : AR 767				

4 Laundry equipment

Laundry Machine FIH-Rourkela

SI. NO.	Name of Machine	Capacity/Kg	No. of Equip.
1	Washer Extractor	15	1
2	Washer Extractor	30	1
3	Washer Extractor	60	2
4	Dryer	15	1
5	Dryer	30	1
6	Dryer	60	2
7	Dry cleaning Machine	12	1
8	Steam Press Table	Set	3
9	Portable Boiler (12Kg)	12	1
10	Pressing working Table	Nos	3
11	Calendar - Roller 3 Mtr	Set	1
12	Hanger Trolley	Nos	10
13	Soil dipping containers 800ltr	Nos	4
14	Storage Rack with Slot	Nos	8
15	Chemical dispensing Pump	Nos	4
16	Chemical Storage area	Nos	2
17	Hanger (Plastic)	Nos	800
18	Laundry Trolley with Wheel	Nos	10
19	Sewing Machine	Nos	1
20	Sorting Table	Nos	4
21	Control Desk with Telephone	Nos	1
22	Tagging Machine	Nos	1
23	Utility Table near Calendar	Nos	2
24	SS Rack for keeping finishing material	Nos	20
25	Standing Fan (commercial)	Nos	6
26	Computer Set with Printer	Nos	1
27	Revolving Chair	Nos	1
28	Washing Brush (Domestic)	Nos	100

Annexure F - Work Area Provision

Working Area provision				
SI No	Provision of Operation Area.	Sq. Ft	Nos	
1	Laundry machine	10000	1	
2	Linen storage area	1200	1	
3	Housekeeping Office	400	1	
4	HK Amenity & Supply store	800	1	
5	Floor Pantry in each floor	200	2	
6	Provision for wash basin in each pantry		1	

Annexure G - Front Office Equipment

Nos.	Details	Nos.
1	EPABX	1
2	Telephone	5
3	Photo copier Machine	4
4	Key card encoder	1
5	Reception desk for four sitting	1
6	Cashier safe locker	1
7	Slot for Guest registration card	
8	Digital display board	2
9	Luggage scanner	1
10	Luggage Trolley	5
11	Bell Desk	1
12	Concierge Desk	1
13	Left luggage Room	1
14	Refrigerator for welcome drink	1
15	Queue Manager	4
16	Travel Desk	1
17	PMS system	1
18	PA system	1
19	First Aid Box	1
20	Room Key	3000
21	Hand Scanner	4

Annexure H - Cover Letter

(To be submitted on letter head of the applicant duly signed by authorized signatory)

To,	Date

Director Tourism,
Department of Tourism,
Paryatan Bhawan, Lewis Road,
Bhubaneswar - 751014, Odisha.

Subject: Request for Proposal for Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela

Sir,

We have examined in detail and have understood the terms and conditions stipulated for eligibility of the Applicant in the Document issued by DoT. We agree and undertake to abide by all these terms and conditions. We hereby submit all the necessary information and relevant documents. We undertake, if our Proposal is accepted, to deliver services as specified in the document.

We acknowledge that we have not, during the last three years, failed to perform on any agreement, as evidenced by imposition of a penalty by an arbitrator or judicial authority or a judicial pronouncement or arbitration award against us, nor been expelled from any project or agreement nor have had any agreement terminated for breach of contract.

The validity of the proposal is 240 days from the last date of submission of proposal and we agree that the proposal is unconditional. We understand that DoT reserves the right to reject any application without assigning any reason thereof.

Yours faithfully,

Signature of Authorized Person and seal
Name and Designation
Name of the Bidding Entity/ Firm

Annexurel - Details of the Bidder

(On the Letter Head of the Bidder)

- (a) Name of the Bidder:
- (b) Incorporation (i.e. Company or Partnership)
- (c) Registered Office Address with telephone, fax, website and email:
- (d) Date of Incorporation (Please attach copy of certificate of incorporation/ registration):
- (e) Name of the Authorized Signatory:
- (f) Designation of Authorized Signatory:
- (g) Mobile Number of Authorized Signatory:
- (h) E-mail Address:
- (i) Fax Number:
- (j) GST Registration number:
- (k) Average Annual Turnover: (In INR crores)

Duly signed by the Authorised Signatory of the Bidder (Name, Title and Address of the Authorised Signatory)

AnnexureJ - Power of Attorney for Signing of Proposal

Know all men by these presents, We(name of the firm and address of the registered office) do hereby irrevocably constitute, nominate, appoint and authorize Mr. / Ms
(name),and presently residing
at, who is (presently employed with us and holding the position of, as
our true and lawful attorney (hereinafter referred to as the "Attorney") to do in our name and
on our behalf, all such acts, deeds and things as are necessary or required in connection
with or incidental to submission of our Bid for the "Selection of Facility Management
Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela" (Project) proposed to be developed by the Department of
Tourism including but not limited to signing and submission of all Bids / Proposals, bids and
other documents and writings, participate in pre-bids / pre-proposal and other conferences
and providing information / responses to DoT, presenting us in all matters before DoT,
signing and execution of all contracts including the Agreement and undertakings,
consequent to acceptance of our bid, and generally dealing with DoT in all matters in
connection with or relating to or arising out of our bid, for the said Project and/ or upon award
thereof, to us and / or till the completion of the project.
AND we hereby agree to ratify and confirm and do hereby ratify and confirm all acts, deeds
and things lawfully done or caused to be done by our said Attorney pursuant to and in
exercise of the powers conferred by this Power of Attorney and that all acts, deeds and
things done by our said Attorney in exercise of the powers hereby conferred shall and shall
always be deemed to have been done by us and shall be binding on us.
IN WITNESS WHEREOF WE,, THE ABOVE-NAMED PRINCIPAL
HAVE EXECUTED THIS POWER OF ATTORNEY ON THIS DAY OF, 20
To:
For
Accepted
Accepted (signature)
(Name, Title and Address) of the Attorney

AnnexureK - Declaration of Non-Blacklisting

Date:

hereby

I/We Partner(s)/ Director(s) of M/s_____

(On the Letter Head of the Bidder)

certified that, I/we M/s ______ have not blacklisted or debarred by any Ministry/ Departments of Central/ State Government, International bodies like United Nations, World Bank or any other organization / Funding Agencies as on date.

In case the above information found false I/We are fully aware that the tender/contract will be rejected / cancelled by DoT, Govt. of Odisha and EMD/PBG shall be forfeited. In addition to the above DoT, Odisha will not be responsible to pay the bills for any completed / partially completed work.

Duly signed by the Authorised Signatory of the Bidder

(Name, Title and Address of the Authorised Signatory)

Annexure L - Similar Nature of Projects

Duly signed by the Authorised Signatory of the Bidder

SI.	Parameters	Remarks
1.	Project Title	
2.	Project Description	
3.	Location	
4.	Name of Client	
5.	Total value of work order (In Indian Rupees), as applicable	
6.	No. of manpower/experts engaged	
7.	Period of Services rendered by the Bidder (Start date and End date) including no. of tents/ cottages and types.	
8.	Scope of Service	
9.	Other Information relating to Project	
10.	Nature and details of experience in similar field (Please attach relevant documentary evidence)	
11.	Copy of the work order, completion certificate to be submitted	

(Name, Title and Address of the Authorised Signatory)

Annexure M - Financial Details of the Bidder

Name of the Bidder:				
SI.	Particulars	FY 2021-22		
1.	Turnover (in INR Crore)			
2.	Net worth (in INR) as on 31st March 2022			
 Note: Attach certified copies of audited Balance Sheet, P&L statement for last FY The above data must be submitted by Bidder, duly certified by either Statutory Auditor or Chartered Accountant. 				
Signed Signature of CA/ Statutory Auditors (Name of the Authorised Signatory) (with seal & registration no.)				
Place: Date:				

Annexure N - Financial Proposal

(To be submitted on letter head of the applicant duly signed by authorized signatory)

Date:

To,

Director Tourism,
Department of Tourism,
Paryatan Bhawan, Lewis Road,
Bhubaneswar - 751014, Odisha.

Sub: Financial Proposal for RFP for "Selection of Facility Management Service Provider for Rourkela Sports Accommodation and Birsa Munda International Hockey Stadium, Rourkela"

Sir,

Our Financial Proposal shall be binding upon us for the assignment and this proposal would be valid up to 180 days from the last date of submission of proposal.

Financial Quote	Figure (in INR)	In Words
Lumpsum		
GST		

This Financial Proposal (along with the attached BoQ0 covers remuneration for all personnel cost, all incidental manpower expenses and F&B Services. The Financial proposal is without any condition.

Yours Faithfully,

Signature of Authorized Person and seal

Name & designation:

Name of the Bidding Entity/ Firm

Annexure O - BOQ

SI.	Description	Unit	Quantity	Amount (INR)
Α	Complete Room Service and	No.	225	, ,
	Housekeeping services for rooms at			
	Rourkela Sports Accommodation			
	Facility for 42 days.			
	This cost shall include all necessary			
	equipment (other than those listed in			
	Annexure X, which shall be procured			
	by DoSYS) and the cost of staff for			
	operations.			
В	Provision of consumables for the 42			
	days period for each room			
	Items	Unit	Quantity	Amount
1.	Bath Soap (60 gms.)	Nos.	9,450	
2.	Shampoo	Nos.	9,450	
3.	Toilet Roll	Nos.	9,450	
4.	Tissue Paper Premium	Nos.	2,520	
5.	Hand Wash Liquid (500MI)	Nos.	1,204	
6.	Mosquito Repellent Machine	Nos.	602	
7.	Mosquito Repellent Refill	Nos.	1,204	
8.	Carry Bag for Dust Bin	Nos.	19,530	
9.	Tissue Box	Nos.	2,520	
10	. Sanitary Napkin	Pkt	14	
11	. Tongue Cleaner	Nos.	140	
12	. Hit Spray	Nos.	140	
13	. Urinal Cube	Pkt	70	
14	. Water Bottles (1 Litre)	Nos.	78,120	
15	. Tea Sachets	Nos.	20,000	
16	. Coffee Sachets	Nos.	20,000	
17	. Milk Powder Sachets	Nos.	20,000	
18	. Sugar (White) Sachets	Nos.	20,000	
19	. Sugar (Brown) Sachets	Nos.	20,000	
20	. Sugarfree Sachets	Nos.	20,000	
21	. Ready to eat snacks	Nos.	10,000	
22	. Juice	Nos.	10,000	
23	. Wet Mop	Nos.	100	
24		Nos.	50	
25	. Dust Pan (Small)	Nos.	50	
26	, ,	Nos.	24	
27		Nos.	100	
28		Nos.	100	
29		Nos.	500	
30		Nos.	500	
31		Nos.	300	
32		Nos.	300	
33		Nos.	50	

SI.	Description	Unit	Quantity	Amount (INR)
34.	Wiper	Nos.	50	
35.	W C Bruck	Nos.	50	
36.	Floor Brush	Nos.	50	
37.	ScatchBrite	Nos.	100	
38.	Scrapper	Nos.	100	
39.	POP Patti 4"	Nos.	100	
40.	Room Boy Trolley	Nos.	15	
41.	Maids Trolley	Nos.	10	
42.	Soil Linen Trolley	Nos.	15	
43.	Water Crate	Nos.	25	
44.	Water Carrying Tolley	Nos.	10	
45.	Telescopic Rod	Nos.	4	
46.	Glass wiper	Nos.	24	
47.	T Brush (18 inch)	Nos.	24	
48.	Fether Bruch	Nos.	36	
49.	Squeezer (18 inch)	Nos.	36	
50.	Squeezer (12 inch)	Nos.	18	
51.	Carpet Brush	Nos.	18	
52.	House Keeping Duster (Micro Fiber)	Nos.	1,000	
53.	House Keeping Duster (Micro Fiber)	Nos.	1,000	
54.	House Keeping Duster (Micro Fiber)	Nos.	1,000	
55.	Taski - R 1	Nos.	217	
56.	Taski - R 2	Nos.	217	
57.	Taski - R 3 (2 Litr Per Day)	Nos.	87	
58.	Beyond Freshnes (5ml per room		49	
59.	Taski - R 6	Nos.		
		Nos.	195 7	
60.	Dettol Urinal Screen	Nos.	112	
61.		Nos.		
62.	Z-fold Napkin	Nos.	3,472	
63.	Z Fold Napkin Dispenser	Nos.	28	
64.	Hand Dryer	Nos.	28	
65.	Emerold	Nos.	70	
66.	Phenyle	Nos.	70	
67.	Bleaching powder	Nos.	70	
68.	Coffee Mug	Nos.	788	
69.	Bottle opener	Nos.	378	
70.	Cookies Jar	Nos.	662	
71.	Room Glass	Nos.	945	
72.	Bath Glass	Nos.	788	
73.	Tea Spoon	Nos.	788	
74.	Tea coffee Maker	Nos.	347	
75.	Laundry Services (5 pieces per pax	Nos.	(4,961*5 =	
	per day)		24,805) or	
			actual,	
			whichever is	
	Operation and Management of the		higher;	
С	Operation and Management of the			
	Dining Hall including manpower.			
	Qualified persons, fluent in speaking	LS	1	
	English as well as Hindi, who have handled work of similar nature earlier			
<u> </u>	have be deployed			

SI.	Description	Unit	Quantity	Amount (INR)
D	Food & Beverage (F&B) in the Accommodation facility shall be provided by the selected operator. In case the actual number of PAX is higher than the BoQ quantity, billing will be on the basis of actual usage. Indicative menus for Breakfast, Lunch, Snacks and Dinner are provided in Annexure – XI	PAX	4,961	
E	Provision of front office/ reception operations for the 42 days including required qualified manpower fluent in speaking English as well as Hindi	LS	1	
F	Food & Beverage (F&B) service in the VIP lounges at the Birsa Munda Hockey Stadium at Rourkela shall be provided by the selected operator. Indicative menu has been provided in Annexure C	PAX	1	
Н	Management and operation of Laundromat, including staff	No. of Days	42	
I	Management and operation of Coffee Shop, including staff	No. of Days	42	
J	Management and operation of Gymnasium, including staff	No. of Days	42	
K	All consumables for adhering to COVID-19 protocols issued by competent authority, if any	LS	1	