



IBA-PUBLIC SCHOOL SUKKUR

Tender document

Provision of catering services to boarding students

Description of work/services	Provision of catering services for school boarding students
Tender fee	Rs. 1,000/- (rupees one thousand only) in form of demand draft in favor of “IBA-Public School Sukkur”
Bid Security	Rs. 500,000 (five hundred thousands) in form of demand draft in favour of “IBA-Public School Sukkur”
Date of publication of tender in newspapers	<ul style="list-style-type: none"> ▪ Monday, July 4, 2022 in Kawish ▪ Corrigendum for extension in date on July 20, 2022 ▪ Re-advertised on July 22, 2022
Closing date & time of bid submission	Friday, 12th August 2022 @ 12:30PM
Tender opening date & time	Friday, 12th August 2022 @ 01:30PM
Venue	Meeting hall, IBA Public School Sukkur
Correspondence address	Sr. Administrative Officer, IBA-Public School Sukkur Military road, Sukkur 071-9310715-8 ihsanullah@iba-suk.edu.pk

INSTRUCTIONS TO BIDDER

- 1 The Institute invites sealed tender for Providing Catering Services to Student Mess for a period of one year (extendable) subject to acceptance on the following terms and conditions.
- 2 IBA-PSS expects the bidder(s) to comply with the tender specifications / conditions, which shall be frozen after due date. The bid(s) not complying with the terms and conditions of the bidding document and offers indicating any exception / deviation shall be liable to be rejected.
- 3 Tender(s) must reach in the sealed envelopes within due date, all envelopes should be marked in bold “TENDER FOR PROVIDING CATERING SERVICES TO STUDENT MESS”.
- 4 IBA-PSS reserves its right to accept / reject any / all the bid(s) and cancel the tender at its sole discretion without assigning any reason. The bidder is expected to examine all instructions and terms & conditions in the bidding documents. Failure to furnish all information required by the bidding documents will be at the bidder’s risk.
- 5 Tender(s) not complying with tender conditions and not conforming to tender specifications will result in the rejection of its bid without seeking any clarifications.
- 6 In the event of any dispute or difference(s) between IBA-PSS and the vendor arising out of non-supply of material or supplies not found according to the specifications or any other cause whatsoever relating to the supply before or after the supply has been executed, shall be referred to the Principal, IBA-PSS, whose decision shall be final and binding on both the parties.
- 7 The suppliers or their authorized representative may also be present during the opening of the Technical offer, if they desire so.
- 8 No separate information shall be given to individual bidders. In incomparable situation, the committee may negotiate price with the qualified bidder quoting the lowest price before awarding the offer.
- 9 The earnest money deposit (EMD) of the successful bidder will be returned to them without any interest on submission of performance guarantee / security deposit. The earnest money of unsuccessful bidders will be returned to them without any interest within 30 days after awarding the offer.

- 1) The bid / offer will not be considered without tender fee and EMD. In the event a particular tender is cancelled, the tender fee will not be refunded to the concerned Bidder.

GENERAL TERMS & CONDITIONS

1. The Contractor shall not part with possession of the said premises or any part thereof or allows anyone else to use the same for any business or purpose whatsoever.
2. The contractor shall ensure and maintain hygienic environment inside and outside the mess.
3. The Contractor shall not throw garbage or any dirt out of the premises on in the streets or in the vicinity of the said Building.
4. The Contractor shall not make any addition, variation or alteration in the said premises or any part thereof.
5. The Contractor shall not store or keep any hazardous and / or inflammable or combustible goods or substance or articles in or around the said premises.
6. The Contractor shall not do or omit to do any act, which may invalidate or in any way affect the issuance on the Institute's said property or which may render the Institute's liability to pay extra or excess insurance premium.
7. The Contractor shall make good any damage of any kind whatsoever caused to the said premises or any part thereof or to any other part of the said building on account of any act or omission either of the Contractor or any of his employees or any of the Contractor's visitor(s) or Customer(s) irrespective of whether the damage can used is willful or accidental.
8. The Contractor shall remove himself from the said premises with all belongings and leave it entirely vacant on revocation or termination of the license, but subject to what is stated hereinabove.
9. The Contractor shall observe all School and Government Regulations in force from time to time in relation to the use of the said business and be responsible for any violation of any such rules. The Contractor shall be responsible to follow all statutes, laws, by-laws, norms and rules (set by local, state and central governments and the institute from time to time) for storage and handling of food products and cooking material (including hazardous and / or inflammable or combustible goods or substances or articles). The contractor is obligated to keep themselves informed of any changes in the above laws, norms, rules and statutes, and the institute will not bear any responsibility for this.
10. The Contractor shall not become a cause of nuisance or annoyance in any way either to the Institute or to other occupants of the building in the campus and it is agreed that the decision of the Institute whether the contractor has caused nuisance or annoyance

shall be final and conclusive and the contractor shall not question or challenge the said decision of the Institute.

11. The Contractor shall maintain the mess utensils, crockery and cutlery in clean and hygienic condition to the satisfaction of the committee appointed by the Institute and / or officer authorized. The decision of the committee in this respect shall be final. Housekeeping / Sanitary equipment and consumables will be the responsibility of the contractor.
12. The Contractor shall allow the Institute's nominated officer(s) at all times to enter upon and to view the said premises and the condition thereof.
13. The Contractor shall not make use of the premises for any illegal, immoral or unlawful purposes.
14. The Contractor shall use weighing balance, weights and / or measures which have been verified by comparison with the standard weights or measures and stamped in accordance with the provisions of the Weights and Measures Act as amended from time to time.
15. The Contractor shall obtain requisite Police and / or other Government license, if any required for the purpose of carrying on the contractor's business and to abide by all the terms of the license so issued to the Contractor.
16. The Contractor will take appropriate safety measures against outbreak of fire and will be held responsible in case of such an incident occurring.
17. The contractor or his/her staff shall not make unnecessary connections to students and staff.
18. The Contractor will not sell any alcoholic beverages / cigarettes nor permit any person to bring it from outside for the purpose of drinking / smoking along with other food articles, which may be sold. In addition to that, the staff members of the agency shall also not allowed to store or consume any alcoholic beverages / cigarettes / tobacco items etc.
19. Following timing will be observed for catering services
Breakfast: 06.30 am to 08.00 am
Lunch: 01.30 pm to 03.00 pm
Dinner: 07.00 pm to 08.30 pm
However, the exact timings will be decided after discussion with the concerned mess committee.
20. The weekly menu, prices of extra food items and any other requirements / provisions will be decided in consultation and agreement with the committee.

21. If the contractor expires / or adjudicated insolvent or suffers from a state of unsound mind, in that event the agreement created by the Institute shall stand terminated automatically.
22. The contractor shall, at his own cost, maintain adequate stocks of food-grain grocery and other eatables for the satisfactory and efficient running of the Mess. The quality of the foodstuffs and eatables shall be the best.
23. The contractor shall employ at their own cost and expenses sufficient and competent staff as may be reasonably required for the fulfillment of the Contractor's obligations under the agreement and shall give their professional expert guidance and supervision to the work. The Contractor or his representative shall maintain liaison with the authorized Committee appointed by the Institute and / or Officer and if in the opinion of the Institute any staff or Supervisor of the Contractor is found unsuitable, the Contractor shall be liable to change the Staff / Supervisor forthwith.
24. The Contractor shall be responsible for the discipline of his personnel and the Institute's Standing Orders shall be binding on the contractor and all his personnel.
25. The Contractor will provide Uniform(s) to his employees employed in the Mess at his own cost. The Uniforms supplied by the contractor should be clean and in good condition. Washing / Laundry charges will be borne by the Contractor. Uniforms will have to be approved by the School management. The mess employees should always wear hand gloves and caps / head gear during the duty hours.
26. The employees of the contractor shall be in the employment of the Contractor only and not of the Institute and the contractor shall be solely responsible for all acts of commission or omission of his employees and the contractor shall indemnify the institute any loss or damage which the institute may suffer due to any act of commission or omission of any of his employees.
27. The contractor shall be solely responsible for the payment of wages of his employees. The contractor shall ensure that the wages paid to his employees are not below the minimum wages as applicable from time to time and the Institute shall not be liable to bear any part of the increase, if any, in the minimum wages during the term of the contract.

28. The agreement signed does not create any demise tenancy or any other rights in the said premises in favour of the contractor, but gives a mere license to use the said premises subject to what is stated hereinabove.
29. The employees of the contractor shall be provided gate passes, which will entitle them to enter the premises of the Institute. However, they will be subjects to checking at any or every time of their entry or exit by the Institute's Security Personnel and such checking will also include physical search.
30. It is agreed that the Contractor shall not assign or part with and / or transfer his interest under the agreement signed.
31. If the Contractor observing all the terms and condition as stated hereinabove faithfully, the Institute agrees not to revoke or terminate the signed agreement at any time prior to expiry of the period of one year. In case the Contractor fails to perform or observe any covenant or condition of the signed agreement on or before the said date, then at any time the signed agreement shall be terminated by the Institute by giving at least one month notice in writing to the Contractor. The notice terminating the signed agreement shall be deemed to have been duly served if delivered personally or by post to the Contractor or if pasted on the outer door of the said premises.
32. The Contractor on his part may terminate the contract agreement subject to condition mentioned in the signed agreement by giving at least three months" notice in writing to the Institute.
33. On termination of the contract, the Institute shall refund the Contractor without interest the deposit amount or return the performance guarantee / security deposit only on the Contractor vacating themselves with all their belongings from the said premises and giving vacant possession thereof to the Institute after deducting here from the compensation payable by the Contractor in arrears and the costs of making good any damage caused by the Contractor or any one part on his behalf or by his servants or agents either to the said premises or any part there of or any part of the

campus provided however, that it is agreed that in case the validity of the signed agreement is not extended furthered, then the contractor shall remove himself with the all the belongings from the said premises as aforesaid and give vacant possession of the said premises in good and clean condition and all the equipment in proper working condition to the Institute within 07 days from the termination of the contract period.

34. The Institute shall not be party to any dispute between the Contractor and his employees / agents / users. If the Institute is still involved and incurs expenditure in any such legal proceedings, the Institute will recover the same from the deposit of the Contractor.
35. The Institute will not be responsible for the materials of the Contractor kept in the premises and it will be the responsibility of the Contractor to keep watch on his premises and Institute will not be responsible in any way for loss or damage.
36. The Contractor shall pay for the electricity consumed. Cost of LPG and other Cooking Gas shall also be borne by the Contractor including the Deposit of Gas Cylinder (If any); if any particular room/ pantry are allotted to him.
37. The Institute reserves the right to terminate the signed agreement in any of the following events :-
 - If the service rendered by the Contractor is found unsatisfactory.
 - If the quality of raw material, prepared food is found poor; and
 - If no hygiene is maintained by the Contractor in and around the premises.
38. The contractor may also be consigned to provide other catering services inside the Institute campus at various meetings, occasions and / or functions by authorized persons. Such services must be provided with utmost standards of hygiene and quality and at mutually agreed rates. The rates for such catering services shall be reasonable and must not be higher than the prevailing rates of c comparable menu(s) of various caterers / service providers in the market.

GUIDELINES ON FOOD SAFETY, HYGIENE AND SANITATION

The following requirements are important to ensure safety of food made available to Students:

I. LOCATION: Food preparation area should be located in such a way that there is no food safety risk from objectionable odors, smoke, dust or other such contaminants.

II. PEST MANAGEMENT: Animals and insects, potential risks to health, should be excluded from the Mess / Kitchen area. There should be an effective control of pests.

- a) Keep area clean. Do not leave any open foodstuff.
- b) Maintain clean drainage, and treat gutters periodically.
- c) Pest control treatments with chemical or biological agents should only be undertaken under direct supervision of trained personnel.
- d) Insecticides should only be used if other measures cannot be used effectively.

Before pesticides are applied, all food, equipment and utensils should be safeguarded from contamination.

- e) After application, contaminated equipment and utensils should be thoroughly cleaned to remove residues prior to being used again.

III. WASTE MANAGEMENT: Containers for inedible material and waste should be covered, leak proof, constructed of metal or other suitable material which should be easy to clean. Collection of waste material should not spread it to other areas.

IV. CHECKLIST FOR UTENSILS AND OTHER EQUIPMENT

- a) Sufficient Stainless Steel Utensils and Other Wares required for cooking available in proper condition.
 - b) Food contact surface does not contaminate food with off smell or odour.
 - c) Food contact surface are smooth for cleaning and without any pits, corrosion or foreign matter and is not absorbing moisture
 - d) Equipment allow complete cleaning and draining of water with no water / food residues holding
 - e) Equipment are identified for the usage to prevent cross contamination, i.e., Containers used for raw material, processed food and waste etc.
- I) Separate storage space identified for clean and unclean utensils and protected from contamination

g) Refrigerators are maintained clean and stuffed not in excess with proper segregation to prevent cross contamination.

SPECIAL CONDITIONS

1. The Contractor and his employees shall obtain medical certificate of physical fitness from Registered Medical Practitioner (RMP). Also, when called upon by the Institute, subject themselves to medical examination by the Medical Officer of the institute.
2. The Institute shall retain the original agreement and the Contractor shall keep the duplicate of the agreement. The Contractor shall bear and pay all the costs charges and expenses incidental to the preparation and execution of the signed Contract in duplicate.
3. The Contractor shall submit the mess bill of the previous month latest by the 15th of every month to the concerned Committee/administration/accounts.
4. Once a month, a veg. feast meal as decided by the mess committee & the contractor to be served.
5. The contractor shall preserve the food for 24 hrs. in refrigeration kept especially for the purpose in the mess premises under lock and key.
6. A mess card for the students to be monthly maintained by the caterer.

PRE - QUALIFICATION & EVALUATION

Pre-Qualification Criteria

1. The bidder should be in business of providing Mess Services for a period of 03 (Three) years to Educational Institutions / Professional Organizations with capacity of at least 300 persons per meal.
2. Income tax returns copies for the last five financial years.

Evaluation Procedure

- (a) The evaluation procedure will carry marks of 60.
- (b) The bidder has to secure 60% marks to qualify for financial bid opening.

S.#	Parameters	Score/Marks
1	Bidder's Experience in last 05 (Five) years 03 marks for Satisfactory, 05 marks for Good / Very Good and 05 marks for Excellent / Outstanding per performance certificate	10
2	Bidder's Experience in educational institutes In last 05 (Five) years 06 marks per Institute per Year	30
3	Presentation of bidder (Existing setup, pattern of submitted proposals)	20
4	* Onsite inspection of Services being provided by the Bidder	10
Total Marks/Scores		60

*Onsite inspection will be done for a local bidder and for others marks will be given on the basis of inputs received from their past or current clients

AWARD OF CONTRACT:

1. The Institute will award the contract to the bidder whose bid has been determined to be substantially responsive and lowest.
2. The bidder whose bid is accepted will be notified for the award of the contract by the Institute prior to the expiration of the quotation validity period. The terms of the accepted offer shall be incorporated in the contract documents.
3. Within 15 (Fifteen) days of the receipt of the notification of the award of the contract from the Institute, the successful bidder shall furnish performance guarantee / security deposit for an amount of Rs. 2.5 Lakh (Rupees Two Lakh Fifty Thousand Only) in the form of Demand Draft OR Bank Guarantee for a period of 10 months. Failure of which to comply with the requirement shall constitute sufficient grounds for the annulment of the award and forfeiture of the EMD. The performance guarantee / security deposit will be refunded to the successful bidder within 30 days on completion of the contract without interest.
4. The Institute shall award the contract initially for one year and then further yearly extension at the sole discretion of the Institute.

PENALTIES FOR VIOLATION OR RULES AND TERMS & CONDITIONS

The Contractor will be fined in case of violation of the following rules:

1. Non-availability of complaint register on the Counter / Discouraging Students from registering complaints would lead to a fine of Rs. 3,000/-.
2. Three or more complaints of insects and / or foreign object cooked along with food found in any food item would invite a fine of Rs. 5,000/ .
3. Three or more complaints of unclean utensils in a day would lead to a fine of Rs. 5,000/-.
4. If the mess committee agrees that certain meal was not cooked properly then a fine of Rs. 5,000/- would be imposed.
5. If food for any meal gets over within timings of mess and waiting time is more than 15 minutes for lunch or dinner, and 10 minutes for breakfast, then a fine of Rs. 5,000/- would be imposed. The timing for that meal will be extended equivalent to delay time.
6. Changes in menu of any meal without permission of the mess committee would result in a fine of Rs. 5,000/-.
7. Each instance of unprofessional behavior (lack of personal hygiene of staff, misbehavior by workers etc. as determined by the mess committee etc. will lead to fine of Rs. 5,000/-.
8. Absence of proprietor or his representative empowered to take decision from mess council meetings on due invitation (which will be held once every month) will attract a fine of Rs. 5,000/-.
9. As and when mess committee proposes a fine, they will inform the representative of the contractor or mess manager and the fine will be imposed by the institute in consultation with the mess committee.
10. Using of brands not mentioned in the contract without prior permission and adulteration shall invoke a hefty fine beyond the limit of any fine mentioned above and decided by the mess committee.
11. Severity of hygiene failure shall be assessed and decided by the mess council and fined appropriately. In case of gross failure / negligence a severe penalty will be imposed which could be a hefty fine as cash and / or summary termination of the Contract?
12. Mess staff members are not allowed to use the any part of the mess premises for any other purpose. Mess staff members are not allowed to sleep in the mess premises at any time. Each instance of violation will lead to a fine of Rs. 5, 000/-.

5. Cancellation of Contract:

The contract can be cancelled by either side by giving at least three months written notice.

Annexure – A

Permissible brands of specific consumables

Name of firm/bidder:		
S.#	Name of item/ edible material	Permissible bands(s)
1	Cooking oil	
2	Ghee	
3	wheat	
4	Rice	
5	Milk	
6	Salt	
7	Tea Sugar	
8	Tea pati	
9	Spices /Garam Masala (all types) i.e Lal mirch powder, biryani , fish, chat & karahi masala, kasuri methi, safed zeera, elaichi, lounng, green elaichi, kamal patt, daal cheni, haldi, dhaiya powder, Zeera <i>(Please specify the brand of each item)</i> <i>Use separate sheet if required)</i>	
10	Daal	
11	Tomato Ketchup	
12	Soy Sauce	
13	Vegetable, meat, mutton, fish, egg , chicken & fruit	Fresh
14	Other (if any)	

*The Contractor may use branded products or any other brands only if permitted and approved by the mess committee in writing. Further, in special rare cases due to wholesale / retail market factors outside the control of the contractor, the contractor may request to use alternate brands for one or two meals on emergency make-shift basis to the mess committee. These brands may be used as approved on case-to-case basis for limited number of meals only.

Annexure - B Financial Bid

- Financial Bid is in two parts i.e. Part - A (Regular/monthly basis) and Part - B (Pay & eat).
- The bidder has to submit financial bid envelope marked with Part - A & Part – B.

Name of firm/bidder:			
S.#	Particular(s)	Unit Rate	
		Regular/monthly basis	Pay & eat
1	Breakfast		
2	Lunch		
3	Dinner		
Total rate			

Please see food menu in Annexure-C

Important note

Keeping in view the food items enlist in the food menu, the bidder shall provide serving rates per person or per plate for pay and eat option. Kindly use separate sheet to rate such items.

Annexure - C

Food Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST (06:30 to 7:30 am)						
<ul style="list-style-type: none"> • Chhola curry • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Aloo bhujia • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Egg qeema • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Omelete • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Chhola curry • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Vegetable • Paratha • Yoghurt • Mix tea 	<ul style="list-style-type: none"> • Fried egg • Halwa • Paratha • Yoghurt • Mix tea
LUNCH (01:30 to 3:00 pm)						
<ul style="list-style-type: none"> • Mutton aalo • Chapati • Fruit 	<ul style="list-style-type: none"> • Chicken biryani • Raita • Fruit 	<ul style="list-style-type: none"> • Chicken Achar • Chapati • Fruit 	<ul style="list-style-type: none"> • Beef Aalo • Chapati • Fruit 	<ul style="list-style-type: none"> • Chicken biryani • Raita • Fruit 	<ul style="list-style-type: none"> • Fish masala • Chapati • Fruit 	<ul style="list-style-type: none"> • Chicken curry • Chapati • Fruit
DINNER (08:00 to 9:00 pm)						
<ul style="list-style-type: none"> • Fried Rice • Raita • Mix tea / Milk 	<ul style="list-style-type: none"> • Vegetable • Chapati • Kheer • Mix • Mix tea / Milk 	<ul style="list-style-type: none"> • Chola biryani • Raita • Mix tea / Milk 	<ul style="list-style-type: none"> • Pakora curry • Chapati • Mix tea/Milk 	<ul style="list-style-type: none"> • Mix Vegetable • Chapati • Custard • Mix tea / Milk 	<ul style="list-style-type: none"> • Daal • Chapati • Zarda Rice • Mix tea/Milk 	<ul style="list-style-type: none"> • White rice • Daal • Mix tea/milk

1. The weight of a chicken/beef/mutton piece and a fish fillet would be 100g per person.
2. Standard-sized fresh fruit would be served with the condition that the same fruit would not be repeated for the next three days.
3. The quantity of gravy would be satisfying and unlimited for each student.
4. Only approved cooking oil i.e. Habib/Dalda/Soya Supreme/Meezan/Eva will be used.
5. The sweet would be served on an approved-sized plate.
6. The weight of yoghurt would be 75g per student.
7. Milk (200g) would be served to students studying up to grade VIII, while the tea to the senior students only.

Annexure – D

Tender Notice



IBA-PUBLIC SCHOOL SUKKUR
(کیترننگ سروس)



آئي بي اي پبلڪ اسڪول سڪر ڪي پنهنجي هاسٽل ۾ موجود 200 شاگردن ڪي ڪيٽرننگ سروس (معياري کاڌو) مهيا ڪرڻ لاءِ ذميواري ۽ تجربڪار ڪانٽريڪٽر گهرجي جيڪو مالي طور مضبوط ۽ اداري جي طئي ٿيل شرطن تي پورو لهي سگهي.

ٽينڊر فارم ۽ شرطن تي مشتمل دستاويز -/1000 روپين جي ڊمانڊ ڊرافٽ / بي آرڊر (ناقابل واپسي) بحق آئي بي اي پبلڪ اسڪول سڪر عيوض اسڪول ايڊمن آفيس وٽان بتاريخ 04 جولائي 2022 کان 20 جولائي 2022 تائين حاصل ڪري سگهجن ٿا.

ٽينڊر فارم ساڻ 5% يا سيڪيورٽي (Bid Security) بحق آئي بي اي پبلڪ اسڪول سڪر جمع ڪرائڻ جي آخري تاريخ 20 جولائي 2022 بوقت 12:30 وڳي تائين آهي ۽ ٽينڊر فارم ساڳي تاريخ تي منجهند 1:30 وڳي متعلقه دلچسپي رکندڙ اميدوارن جي سامهون ڪوٺايا ويندا.

نوٽ: ٻوليءَ جو طريقو سنگل مرحلو بن لفافن جي بنياد تي مشتمل هوندو جنهن ۾ مالي ۽ ٽيڪنيڪل پروپوزل الڳ الڳ لفافن ۾ شامل هوندا.

اسڪول پرنسپال کي اهو حق حاصل آهي ته هو ٻوليءَ جي منظوري / قبوليت جي پيشڪش کان پهريائين ڪنهن به وقت هڪ يا سڀني آڇن کي SPPRA جي قانون مطابق رد ڪري سگهي ٿو.

Email: ihsanullah@iba-suk.edu.pk

آئي بي اي پبلڪ اسڪول. ملٽري روڊ سڪر

پرنسپال

فون 071-9310715 موبائيل: 0301-3610041



IBA-PUBLIC SCHOOL SUKKUR
CORRIGENDUM



This refers to Tender notice on Catering services published in daily Kawish on July 04, 2022. The last date for submission of tender is extended till **August 12, 2022**. Now, the tender will be opened on **August 12, 2022** at the same time.

All other terms and conditions will remain the same.

Principal, IBA Public School
Military Road, Sukkur. Tel: 071-9310715



IBA-PUBLIC SCHOOL SUKKUR
TENDER NOTICE (CATERING SERVICES)



Sealed tenders are invited from eligible & qualified bidders for Providing Catering Service to 200 hostel students on "single stage two envelope basis"

Details of specification are mentioned in the tender document which can be obtained on provision of demand draft / pay order amounting **Rs.1000** (Non-refundable) in favour of IBA Public School Sukkur on any working day from **July 22, 2022** to **August 11, 2022**. The last date to submit bids is **August 12, 2022** upto 12:30pm. The technical bids will be opened on the same day at 01:30 pm in presence of all bidders or their authorized representatives. The financial proposals of only technically eligible firms will be accepted / opened.

Proposals must contain Rs. 5 Lacs as a bid security in shape of demand draft / pay order in favor of "IBA Public School Sukkur", without which the offer shall be rejected being non-responsive.

The procuring agency may reject any bid subject to relevant provisions of SPP rules 2010 and may cancel the bidding process at any time prior to the acceptance of a bid or proposal as per SPPRA rules.

Please send your queries: ihsanullah@iba-suk.edu.pk

Principal

IBA-Public School Military Road Sukkur
Ph: 071-9310715, Mob: 0335-3095742 Fax: 071-5804419

