

Expression of Interest(EOI) FOR CANTEEN SERVICES AT DIBRUGARH ACCF CANCER HOSPITAL

Issued By: Assam Cancer Care Foundation

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RFQ Reference Number:

1. INTRODUCTION

Assam Cancer Care Foundation invites quotations from reputed and experienced service providers for the operation and management of the canteen at the Dibrugarh ACCF Cancer Hospital. The selected vendor will be responsible for providing hygienic and nutritious food to patients, staff, and visitors while adhering to quality standards and institutional guidelines.

2. SCOPE OF WORK

The scope of work includes, but is not limited to:

- Setting up and managing a canteen service within the hospital premises.
- Preparing and serving meals as per the prescribed menu.
- Maintaining hygiene, cleanliness, and food safety standards.
- Managing waste disposal efficiently as per hospital norms.
- Compliance with all local, state, and national food safety regulations.

The infrastructure available for canteen operations is detailed in **Annexure A (Canteen Equipment List)**.

3. ELIGIBILITY CRITERIA

Interested vendors must meet the following criteria:

- Minimum 3 years of experience in operating institutional or hospital canteens or equal repute.
- Compliance with FSSAI and other relevant health and safety regulations.

- Adequate manpower and resources to ensure uninterrupted service.
- Ability to provide food as per the prescribed menu (Annexure B – Food Menu).
- Must not have been blacklisted by any government or private organization.

4. FOOD MENU & PRICING

Vendors must adhere to the food menu attached in Annexure B. The pricing structure must be competitive and affordable while maintaining quality. The bidder shall propose per-unit pricing for each item mentioned in the menu.

5. EQUIPMENT AND INFRASTRUCTURE

The canteen will be provided with the necessary infrastructure as detailed in Annexure A. Vendors must ensure proper handling and maintenance of the equipment provided. Any additional equipment and crockery required will be procured at the vendor's cost.

6. DURATION OF CONTRACT

The contract will be awarded for a period of minimum 2 year[assessment of service post completion of each year], with a provision to extend 1 more year based on performance and mutual agreement.

7. BID SUBMISSION DETAILS

Interested vendors must submit their quotations in a sealed envelope marked "EOI for Canteen Services – Dibrugarh ACCF Cancer Hospital" by 20th January'2026 before 5PM to the following address:

Assam Cancer Care Foundation
4th Floor, VK Trade Centre
Six Mile, Guwahati- 781022

Bidders can submit the documents online by sending the documents to: **Procurement@accf.in**

8. DOCUMENTS TO BE SUBMITTED

Company Profile with relevant experience details.

- FSSAI License and other regulatory approvals.
- GST Registration and PAN details.

- Minimum turnover of 2cr + for the last 3 years in Food and Beverages segment [CA certification]
- List of past contracts executed and minimum 2 Corporate Hospitals/Government/PSU.
- Proposed pricing structure as per menu.

9. SELECTION CRITERIA

The selection will be based on:

- I. Annual Turnover
- II. Past Credentials and overall ongoing works

10. TERMS AND CONDITIONS

The selected vendor must adhere to all hygiene and food safety guidelines.

- Any violation of service quality will lead to penalties or termination of the contract by giving notice of 60 days.
- The vendor shall bear responsibility for any legal or regulatory non-compliance.
- Prices quoted must be inclusive of all applicable taxes.

For any queries, please mail at: procurement@accf.in

ANNEXURES:

Annexure A: Canteen Equipment List

Annexure B: Food Menu

Annexure C: Special Conditions of Contract

Annexure D: Food Menu with BOQ

Annexure A

S No	NAME OF EQUIPMENT	Site wise QTY.
	L2 Locations	
MAIN KITCHEN		
1	TILTING BOILING PAN (100 LIT) ELECTRIC	1
2	BULK COOKING BURNER	3
3	FLOOR DRAINSS with SS Gratings	2
4	EXHAUST HOOD	1
5	FIRE SEPERATION SYSTEM	1
6	FLOOR DRAINSS with SS Gratings	1
7	WORKTABLE WITH SINK	1
8	WORKTABLE WITH SINK	1
9	GARBAGE BIN	1
10	SPARE	1
11	FOUR BURNER GAS RANGE WITH ELECTRIC OVEN BELOW	1
12	LPG gas manifold with gas safety device and alarm fabricated cover for 6 cylinders	1
13	TWO BURNER GAS RANGE	1
14	HOT PLATE	1
15	EXHAUST HOOD	1
16	FIRE SEPERATION SYSTEM	1
17	CHAPATI PLATE WITH PUFFER	1
18	UNDER COUNTER FLOUR BINS	2
19	WORK TABLE	1
20	DUEL DECK WALL MOUNTED OVERHEAD SHELVE	1
21	DUEL DECK WALL MOUNTED OVERHEAD SHELVE	1
22	WORK TABLE WITH SINK	1
23	DUEL DECK WALL MOUNTED OVERHEAD SHELVE	1
24	TRAY TROLLEY WITH WARMER (60X40)	1
25	TRAY TROLLEY (60X40) TRAY	1
26	AUTOMATIC HAND WASH SINK - WALL MOUNTED	1
27	WORK TABLE WITH SINK	1
28	GARBAGE BIN	2
29	NON HEATED CABINETS	1
30	WALL MOUNTED FLY CATCHER	1
31	CEILING MOUNTED FLY CATCHER	3
32	MASALA TROLLEY WITH 12 GN PANS 6 INCH DEEP	3
33	HAND WASH SINK	1
34	SIX SLOT TOASTER	1
35	S /W GRILLER	1
36	WORK TABLE WITH SINK	1
37	POTATO PEELER	1
38	ONION POTATO BIN	1
39	CHEST FREEZER (ICE CREAM FREEZER)	1
POT WASH		
40	POT WASH RACK	3
41	GARBAGE BINS	2
42	WALL MOUNTED POT RACK	1
43	THREE SINK POT WASH UNIT	1
44	FLOOR DRAINSS with SS Gratings	1
45	PRI RINSE SPRAY UNIT	1
46	FLOOR DRAINSS with SS Gratings	1
47	HOSE PIPE	1

S No	NAME OF EQUIPMENT	Site wise QTY.
	L2 Locations	
MASALA GRINDING AREA		
48	WALL MOUNTED HOOK STAND	1
49	DOUGH MIXER 30 KG CAPACITY	1
50	PULVERISOR 1.5 HP	1
51	WORK TABLE WITH SINK	1
52	WALL MOUNTED DUEL DECK RACK	1
53	MASALA GRINDER	2
54	FLOOR DRAIN with SS Gratings	1
55	UV Insect catchers / repellers	6
56	Certified Weighing Scale 50 kg	1
VEG SANITIZING ROOM		
57	STORAGE RACK	2
58	FLOOR DRAINSS with SS Gratings	1
59	TWIN SINK UNIT	1
60	WALL MOUNTED RACK	1
WALK IN COOLER		
61	STORAGE RACK	1
62	STORAGE RACK	1
63	CHILLER WITH TWO PARTITION 1 FOR COOKED FOOD AND 1 FOR HALF COOKED/ RAW FOOD	1
64	STORAGE RACK	1
THERAPEUTIC KITCHEN		
65	HAND WASH SINK	1
66	WORK TABLE WITH TWO UNDER SHELVES COVERED FROM LEFTS SIDE	1
67	DUEL DECK WALL MOUNTED SHELVE	1
68	THREE DOOR UNDER COUNTER REFRIGRATOR	1
69	DUEL DECK WALL MOUNTED SHELVE	1
70	AIR CURTAIN (DOOR)	1
71	DUEL DECK WALL MOUNTED SHELVE	1
72	WORK TABLE WITH SINK	1
SET UP AREA		
73	HOT TROLLIES	4
74	WORK TABLE WITH TWO UNDER SHELVES	1
75	WALL MOUNTED DUEL DECK SHELVES	1
76	HAND WASH SINK	1
77	Air curtain (Door)	2
DISH WASH		
78	CLEAN DISH RACK	3
79	SOILED DISH LANDING TABLE WITH OVER HEAD GLASS RACKS	1
80	GARBAGE BIN	1
81	DISH WASH SINK	1
82	RACK TYPE DISHWASHER WITH DRYER	1
83	CLEAN DISH LANDING TABLE	1
84	HAND WASH SINK	1
DRY STORE		
85	STORAGE RACK	3
86	STORAGE RACK	1
SERVING COUNTER		
87	SS TOP FIVE G/N PAN HOT BAINE MARIE	1

S No	NAME OF EQUIPMENT	Site wise QTY.
	L2 Locations	
88	150 LIT WATER COOLER	1
89	CLEAN GLASS RACK	1
90	FLOOR DRAINS with SS granting	7
	PANTRY	
91	CLEAN DISH RACK	1
92	DISH WASH SINK	1
93	SOILED DISH LANDING TABLE WITH WALL MOUNTED GLASS RACKS	1
94	GARBAGE BIN	1
95	PRI RINSE UNIT TABLE MOUNTED	1
96	CLEAN GLASS RACK	1
97	WATER COOLER	1
98	HOT TROLLEY	1
99	3X1 FOOD PAN BAIN MARIE (SUNKEN IN SS TOP)	1
100	SS TOP COUNTER	1

Annexure B

Special condition of contract:

- ACCF shall be responsible for providing the necessary infrastructure, space at every site/ said location for the provision of the Services by Service provider. Infrastructure to be provided by ACCF shall include to flooring, walls, ceilings, plumbing (one-point supply and one point of drain), electrical (one point supply), and all capital items necessary for Kitchen as mentioned above. All other items like pots, pans, service wares(plates, bowls, spoons etc), minor appliances for efficient operation of the kitchen and catering will be in the scope of the service provider.
- ACCF shall provide furniture, fittings, furnishings and other requirements for the service area, kitchen and administrative areas for the performance of services under this RFP. Any minor furniture and fixtures additionally required will be in the scope of the service provider.
- ACCF shall be responsible for all major repairs for Civil, Plumbing and Electricals provided by the Client in case of any manufacturing defects, or any fault came under warranty clause. Service provider shall be responsible for repairs and maintenance of all services/facilities internal to the Kitchen. Service provider shall be responsible for payment of any defect that arises due to mishandling/damage/breakage etc. or fault came due to normal course of time, that does not fall under warranty or defect liability.
- Service provider will be responsible for maintenance and daily cleaning of equipment, service wares and appliances under this RFP located in kitchen and cafeteria.
- ACCF shall arrange for and pay for the preventive and break down maintenance of all the assets provided by it for the performance of scope of services. Service provider shall be responsible for intimation to ACCF representative on the schedule of annual maintenance contract for all the heavy equipment and assets provided by ACCF.
- A joint verification of the equipment will be conducted EACH MONTH. A list of assets available at the premise and the condition of the equipment would be prepared and signed by both ACCF's representative and service provider's representative.
- After carrying out the inspection, the designated ACCF representative shall give a sign off on maintenance of assets by service provider and shall also give his feedback on the same if required. Vendor need to maintain this record and shall submit the same to the authority.
- All the items should be freshly prepared in the kitchen by using good quality ingredients. The contractor should make their own arrangement for all groceries,

vegetables, oil, masala etc. required for preparation of food.

- The contractor should make their own arrangement for cutlery & crockery and glassware.
- The vegetables should be soaked in salted water to ensure that the traces of pesticides are removed and then it should be washed thoroughly.
- Cooking should be done with hygiene in reputed brand of refined healthy oil as approved by officer-in-charge. It should bear the 'Agmark' wherever available and with the approval of officer-in-charge. The food should not have excessive oil, spices, chilies and salt.
- The sweet etc. being provided should not be artificially colored and should be free of silver foil etc.
- The dining tables, chairs and floor etc. should always be kept cleaned and arranged properly.
- The serving of food shall be as per directions of the officer-in-charge. The food should be piping hot at the time of service.
- The kitchen including the tiles, drainages and flooring should be cleaned thoroughly including the tiles, drainages and flooring on daily basis. The chopping boards, knives should be cleaned properly on daily basis. The cleaning of SS plates and the kitchen utensils should be done properly and the utensils etc. should be kept sparkling clean.
- Special cleaning of the kitchen equipment and utensils etc. including the kitchen may be done every week or as and when needed or as directed by officer-in-charge.
- All the cooks, kitchen staff should wash their hands while entering the kitchen area. The storage of the raw food should be done properly and at the correct temperature. The cleaning of the stores should be done every week and also as and when directed by officer-in-charge to ensure that the area is free from pests and rodents.
- The food items like pickles, jams, sauces etc. should not be stored beyond the expiry dates.
- The staff may undergo annual medical tests as prescribed by ACCF.
- Vendor need to take FSSAI Licence/permission. Vendor shall ensure proper hygiene and cleanliness. Vendor should use standard groceries and good quality vegetables for cooking. ACCF authority can inspect/check quality of the food, ingredients at any time on any day. Substandard quality of food/ingredient shall lead to penal action against vendor.
- The vendor needs to ensure that all the staff remains in uniform, with cap, and gloves at all times for hygiene. Uniforms shall be brought by the Service Provider at his/her own cost.
- The staff should be well disciplined, and they should remain at their area of work. They should not loiter in the building.
- The staff should be briefed to conserve the electricity, water and other precious

resources. Electricity shall be chargeable based on actual consumption of electricity. Sub meter shall be installed by ACCF.

- Before employing, the contractor should have character and antecedents of the employees verified by police. Any change in the employment of workers should be with prior permission from the authorized representative of management and after verification as above. Police verification in respect of employee deployed by the vendor is mandatory and will be responsibility of the vendor to obtain the same.
- Contractor will be needed to provide Service Documentation regarding allotment of rooms, occupation reports of rooms, inventory, records of various items used for civil, & cosmetics, etc.
- ACCF shall replace all capital assets, provided by ACCF, as per internal policy. However, if any asset provided by ACCF is damaged due to any incident due to negligence of the service provider, the damaged equipment shall be made good or replaced at the cost of the service provider without affecting daily operations of both the kitchen and the catering services.
- Gas: Service Provider will be responsible for refilling gas cylinders and gas connection for the same. All payments regarding cost of the cylinders will be borne directly by service provider.
- Water: ACCF will be responsible for provision of adequate supply of potable water at points for the performance of services as per the kitchen drawings.
- Electricity Connection: ACCF will be responsible for provision of the electricity connection for the performance of services. Service provider shall bear the electricity cost billed at actuals based on a separate meter to be provided and maintained by ACCF.
- The contractor shall not sublet, assign the licensed premises or part thereof at any stage to any third party including its agent, during the license period without prior written consent of ACCF. Violation of this clause shall amount to material breach of this agreement and ACCF shall be entitled to terminate the agreement with immediate effect.
- Notwithstanding anything to the contrary contained anywhere in the agreement, ACCF may revoke/cancel/terminate the license/ this agreement in the event of any violation of any term and condition of agreement at any time without any prior notice. The security and the performance guarantee deposited by the contractor will be forfeited and the contractor shall upon such termination vacate the premises and handover the peaceful vacant possession of the premises to ACCF immediately.
- The contractor will have the option to terminate the agreement after serving three months' written notice to ACCF. Similarly, the ACCF may cancel / revoke / terminate the agreement/license without assigning any reason whatsoever after serving a two month written notice to the contractor.

- The contractor will obtain necessary licenses/Certificates such as GMP “M” (Goods Manufacturing Practices), FSSAI, permission from local government authority, NCC (No Conviction Certificate) or any other licence/certificates. (if required) from the respective Department of the State Govt. to provide catering services, within 30 days from the date of award of tender.
- ACCF authorized representatives shall have the right to enter and inspect the licensed premises at any time during course of operation the license agreement.
- The contractor shall abide by all the instructions / regulations issued by the ACCF with respect to entry and exit of the material.
- In case of any incidents / quarrel / complaints occurred / thefts in the respective sites as mentioned above and relative area, then all type of FIR with the police, court cases on this account has to be dealt with by the contractor immediately with information to ACCF administration.
- ACCF reserves the right to withdraw / temporarily suspend the specified area of the license premises due to security reasons, VIP movement, for some special event or for meeting of any other statutory obligations without any compensation to the Contractor with prior information to Contractor.
- The successful Contractor, his agent and servants shall observe, perform and comply with all the rules and regulations of the Shops and Establishment Act, Prevention of Food Adulteration Act, Public Premises (Eviction of Unauthorized Occupants) Act, Applicable Labour Laws and Municipal Laws or any provision of any statutory as applicable to the successful Tenderer including any rules regulations made by ACCF or any other Government Department and or local administration, enforcement and to the business which the successful Tenderer is to carry or the contract in which the said premises is licensed.
- The Contractor agrees to indemnify and hold harmless the ACCF, its officers and Managements, employees and its affiliates and their respective successors and assigns. against any loss, liability, claim, damage and expense whatsoever arising out of or based upon any false representation or warranty or breach or failure by the Contractor to comply with any covenant or the terms of the agreement or from any consumer case or due to breach of any law.
- The ACCF shall not be responsible in any way for any loss or damages by a means caused to the stock, property of the contractor as well as to its customers / visitors.
- It shall be the responsibility of the contractor to comply with the requirement of health clauses and the contractor shall at its own cost maintain the premises in a purpose of state of cleanliness and abide by such directions as may be given by the ACCF and or such other departments as may be entrusted by the rules and regulations with the work or inspections and enforcement about the conditions of sanitation a cleanliness and hygiene. When the premises are not maintained in a reasonably clean

condition by the contractor, the authorized representative of the ACCF shall have powers to get the premises cleaned at the risk and cost of the contractor and recover liquidated damages and can also take any other action including cancellation of license.

- The contractor or its authorized agents / servants shall not without the written consent of the Management ACCF interfere with injure, destroy or render useless any items or any material or things placed in, under or upon any land or building. Vender should bear the cost of any wear & tear or damage of the equipment which is not covered in the Warranty.
- The contractor shall employ only such servants above 18 years of age as shall have good character well behaved and skillful in their business, it shall also furnish to the Hospital Administration in writing the name, parentage, age, residence, specimen signature or thumb mark or servants whom it proposed to employ for the purpose of this contract before they are employed and hospital shall be at liberty to forbid the employment of any person whom it may consider unnecessary.
- If because of any strike force majeure event or lockout in the ACCF, contractor is unable to function or business is affected the ACCF shall not be liable for any losses, which the contractor may suffer and in such an event.

- It shall be the right of ACCF to change the location of Staff Canteen within the premises due to renovation or any other administrative reasons for which the contractor will have no objection. Contractor will not be allowed to make alteration / renovate the licensed premises without the specific approval of the ACCF in writing.
- In the event of any default / failure / negligence or breach by the contractor in complying the terms and conditions of the contractor which are not minor the ACCF will be at liberty to termination of license forthwith and resume possession of the premises without payment of compensation or damage and forfeit in full or in part of amount deposited by the contractor for due performances of the license.
- The ACCF reserves the right to accept or reject any offer without assigning any reason whatsoever.
- Contractor will be liable for the security of its material stored and other items.
- Any permitted construction shall not be allowed to be removed while vacating the premises.
- The contractor is strictly prohibited from using the premises for catering of outside parties, holding/organizing seminars, conferences, other trade promotion and trade related activities, banquets, reception, DJ, marriages or any other such activities.
- Sale & Consumption of Liquor is NOT Permitted in ACCF premises. The activities such as Gambling, Smoking and Sale/purchase of Tobacco and Liquor Products/carbonated drinks, Wedding Ceremonies, any activities that is unlawful/ illegal or deemed

unlawful under any Indian Act or legislation shall be strictly prohibited in the project facility.

- The contractor shall have no right on the land of licensed premises.
- ACCF shall not pay any compensation in respect of any injury or death caused to the workers of the tenderer. It will be the sole responsibility of the tenderer under the applicable law/ rules.
- No child Labour shall be deployed. The Caterer shall employ only those persons in the Canteen who are found medically fit. ACCF reserves its rights to examine any of the employees for medical fitness. Expenses, if any incurred by the ACCF on medical examination of such employees, shall be borne and paid by the Caterer.
- The articles of food, beverages and cold drinks sold or intended for sale in the Canteen shall be fresh and wholesome of their respective kind and obtained from sources approved by the ACCF management. The quality of provisions used for the preparation of food items shall be approved by the ACCF management. The Contractor shall use Govt. Whole milk for preparation of Tea, Coffee and Special Milk preparations.
- Breakfast, Lunch, Dinner shall be billed to ACCF at concessional rates as agreed by both the parties and/or as per the price bid of this tender. If rates of the contractor found not competitive then for some special task, ACCF can take service of other vendor in the same premises for specific purposes during the validity of this contract also.
- The ACCF management shall appoint a Canteen Supervisor/Dietician for the purpose of supervising the maintenance of cleanliness and the preparation of food stuff in a hygienic manner. The Canteen Supervisor/ Dietician shall have access at all times to the kitchen of the Canteen, or to any part of the Canteen, for inspection.
- The said items of equipment's shall remain the property of ACCF. During the period, the said items of equipment's are entrusted to him, the Caterer shall use them with due attention and care. The maintenance under warranty of the said items of equipment shall be the responsibility of ACCF.
- The Caterer shall reimburse the cost of the equipment referred if any of them is lost, or misplaced or damaged beyond repairs is caused to it on account of lack of proper care or on account of negligence on the part of the Caterer or any of his employees.
- Service provider hereby undertakes to indemnify and keep indemnified ACCF and its employees, agents, representatives against claims by patients and/or by any other beneficiary of the services of Service provider in connection with food poisoning and any demands, litigation, damages, penalties, costs or expenses of any kind, whatsoever, (including reasonable Attorneys' fees) and awards, decrees, order, which may arise against or be incurred by ACCF, its employees, agents, representative.

Annexure-C

Kindly submit the pricing of the menu with BOQ attached below:

Days	Morning	Breakfast	Lunch	Evening	Dinner
Monday	Red tea /Milk tea +Marrie biscuits	Oats porridge/ yellow /green moong chilla 2 nos + Boiled egg 1 +Fruit- Banana/seasonal fruits	Rice/soft rice +Dal(Moong +masur) +Mixed seasonal vegetables <u>+Fish curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice+ Dal (moong +dal) +Vegetable mixed +soyabean curry
Tuesday	Red tea /Milk tea +Marrie biscuits	Vegetable dalia/ Roti (wheat flour) with chana dal+ Boiled egg +1 Fruit- Apple/seasonal fruits	Rice/soft rice +Dal(Green gram) +Mixed seasonal vegetables <u>+Paneer curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice +Dal (moong +masur) +Vegetable mixed +Rajmah curry
Wednesda y	Red tea /Milk tea +Marrie biscuits	Sooji vegetable upma / idli + Boiled egg 1 +Fruit- Banana/seasonal fruits	Rice/soft rice +Dal(mixed dhal) +Mixed seasonal vegetables <u>+Fish curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice + Dal (moong +masur) +Vegetable mixed +Green pea gravy
Thursday	Red tea /Milk tea +Marrie biscuits	Moong dal vegetable khichdi / oats chilla 2 nos +Boiled egg 1 +Fruit-Apple/seasonal fruits	Rice/soft rice +Dal(moong +masur) + Mixed seasonal vegetables <u>+Paneer curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice+ Dal (moong +masur) +Vegetable dry +Lobia curry
Fri day	Red tea /Milk tea +Marrie biscuits	Vegetable oats/ roti (2 nos) + Sabji +Boiled egg 1+ Fruit- watermelon/seasonal fruits	Rice/soft rice +Dal(mixed) +seasonal vegetables <u>+Fish curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice +Dal (moong +masur) +Vegetable dry +soyabean curry
Saturday	Red tea /Milk tea +Marrie biscuits	Daliya dal vegetable khichdi / yellow /green moong chilla 2 nos +Boiled egg 1 +Fruit- Apple/seasonal fruits	Rice/soft rice +Dal(moong +masur) +Mixed seasonal vegetables <u>+Egg curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice+ Dal (moong +masur) +Vegetable dry +Kala chana gravy
Sunday	Red tea /Milk tea +Marrie biscuits	Sooji porridge / Idli+ Boiled egg 1 +Fruit- watermelon/seasonal fruits	Rice/soft rice +Dal(green gram dhal) +Mixed seasonal vegetables <u>+Chicken curry</u>	Red tea /Milk tea +Marrie biscuits	Rice/soft rice+ Dal (moong +masur) +Vegetable mixed +green moong curry

Small quantities of curd (small container) at lunch time (thrice in a week).

Liquid Diet:

Dal soup

Soyabean+Rajamh soup

Mixed soup (Rice +Dal+ vegetables)

Egg white soup

Vegetable soup

Sattu soup

Soft Diet:

Khichiri, Boiled egg/boil chicken/boil fish, vegetable(soft cooked), Boiled dal

Oats porridge/sujji porridge/ dalia porridge

Diabetic Diet:

All seasonal vegetables except potato, yam.

Renal diet:

Permitted vegetables are squash, Bottle gourd, ridge gourd, pointed gourd, teasle gourd, Carrot, French bean, lesera, pumpkin, cauliflower, knolkhol, ladies finger, Green papaya, Kunduli

For chemo day care:

Sujji porridge/ Boiled sprouts/ Boiled chana/ Dalia porridge/ besan chilla