

## QCBS CRITERIA FOR SELECTION OF CATERING CONTRACTOR

<b>A</b>	Understanding Scope Of Catering Services in CSOI	25
<b>B</b>	Experience in Hospitality Industry	10
<b>C</b>	Deployment Plan of service/kitchen staff in CSOI	20
<b>D</b>	Number of Clients where catering services are being provided	20
<b>E</b>	Annual Turnover	25
	<b>TOTAL</b>	<b>100</b>

### SCORING CHART

<b>A</b>	<b>Understanding Scope of Work (25 MARKS) *****</b>	
	<b>***** To be assessed by the committee after presentation and trade test of the bidder.</b>	
	<b>PRESENTATION (10)</b>	<b>TRADE TEST (15)</b>
1	A brief presentation on concept, services and cuisines by each bidder (approx.20 mts)	1 TASTE -- 5
2		2 DISPLAY -- 3
3		3 COLOUR -- 3
4		4 SERVICES -- 4
<b>B</b>	<b>EXPERIENCE (10 Marks)</b>	
1	≤ 5 yrs	4
2	5 - 10 yrs	6
3	10- 20 yrs	8
4	20 - 25 yrs	10
<b>C</b>	<b>Deployment of Employee (20 Marks)</b>	
1	≤ 25	5
2	25 to 50	10
3	50 to 75	15
4	75 to 100	20
<b>D</b>	<b>Number of Clients (20 Marks)</b>	
1	≤ 5	5
2	5 to 10	10
3	10 to 15	15
4	15 to 20	20
<b>E</b>	<b>Annual Turnover (25 Marks)</b>	
1	≤ 2 cr	5
2	2 cr to 5 cr	10
3	5 cr to 8 cr	15
4	8 cr to 10 cr	20
5	≥ 10 cr	25