



Government of West Bengal Department of Panchayats & Rural Development B.R.Ambedkar Institute of Panchayats & Rural Development Kalyani, Nadia, Pin No - 741235. Web site- http://www.braiprd.org.in

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Corrigendum Notice for e-NIT - 1 of 2024-25 (Catering)

This is to inform that the Revised 'ANNEXURE AA' is to be uploaded instead of 'ANNEXURE A' at the NIT No. eNIT – 1 of 2024-25 (Catering) [Memo No. 1004/VII-13/23(Part-III), Date: 07.06.2024] Tender ID-2024_PRD_691045_1

Sd/-

OSD & Ex-officio Joint Secretary, BRAIPRD, Kalyani, Nadia.

24.06.2024

Memo No: // 73 /(17)/VII-13/23(Part-III) Dated:

Copy forwarded for information and necessary action to: -

- 1. The Secretary to the Govt. of West Bengal, Panchayats & Rural Development Department, Joint Administrative Building, 9th floor, Block- HC7, Sector-III, Kolkata-700106
- 2. The Commissioner to the Government of West Bengal, Panchayats & Rural Development Department, Mittika Bhaban, 3rd Floor DD-18/9, Sector-1, Bidhannagar, Kolkata-700064.
- 3. The Additional Secretary to the Govt. of West Bengal, Panchayats & Rural Development Department, Joint Administrative Building, Block HC 7, Sector III, Salt Lake, Kolkata 700106 with the request to upload the notice in the Department Website.
- 4. The District Magistrate, Nadia.
- 5. The Additional Executive Officer, Nadia Zilla Parishad.
- 6. The Superintending Engineer, BRAIPRD, Kalyani, Nadia.
- 7. The District Information & Cultural Officer, Krishnagar, Nadia.
- 8. The OSD & E.O. Deputy Secretary, B.R.A.I.P.R.D., Kalyani, Nadia.
- 9. The Sub-Divisional Officer, Kalyani, Nadia.
- 10. The Chairman, Kalyani Municipality, Kalyani, Nadia.
- 11. The Sub-Divisional Information & Cultural Affairs Officer, Kalyani, Nadia.
- 12. The Deputy Director (Finance), B.R.A.I.P.R.D., Kalyani, Nadia.
- 13. Shri Ashis Chowdhury, Librarian, B.R.A.I.P.R.D., Kalyani, Nadia. with the request to upload the notice in the Office Website
- 14. The Office Superintendent, Director, B.R.A.I.P.R.D., Kalyani, Nadia.
- 15. P.A. to Director, B.R.A.I.P.R.D., Kalyani, Nadia.
- 16. The Cashier, B.R.A.I.P.R.D., Kalyani, Nadia.
- 17. Office Notice Board, B.R.A.I.P.R.D., Kalyani, Nadia.

OSD & Ex-officio Deputy Secretary BRAIPRD, Kalyani, Nadia.

General / Normal Menu Chart (ANNEXURE AA)

Day -wise menu of Tea, Meals, Breakfast, Tiffin etc. to be supplied by the intending Agencies to the trainees of BRAIPRD

| 2nd Day of Training | Ist Day of Training E | Day of the week |
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| do | • Bed Tea (7 am) • Tea during Breakfast • Tea at 11.00 am • Tea at 4.00 pm • Tea during • Tea furing Evening Tiffin | Tea and Biscuits (2 pcs) |
| Luchi 4 Pcs,chholar dal , sweet 1 Pc, | Bread (Toasted) with butter /jelly 4 pcs, banana 1pc, egg 1 pc (boiled/omlet/poach), sweet 1 pc | Breakfast 8.30 am |
| 1. Rice - good quality like Banskathi, etc./Chapati (Roti), 2. Salad with Lemon, 3. Sukto, 4. Dal (Moong/Musuri/Matar/Beuli/Chola), 5. Bhaji, 6. Sabji (Seasonal), 7. Chicken curry with 4 piece of chicken of 160 gm and 1 pc potato in the gravy, 8. Chatni, Papad, 9. Ice cream | 1. Rice - good quality like Banskathi, etc./Chapati (Roti), 2. Salad with Lemon, 3. Sukto, 4. Dal (Moong/Musuri/Matar/Beuli/Chola), 5. Bhaji, 6. Sabji (Seasonal) 7. Fish curry with a piece of fish 100 gm, 8. Chatni, Papad, 9. Curd -50 gm, 10. Rasogolla/Gulabjamun-1 pc | Menu of Lunch 1.00 pm |
| Chirer Polao (Poha) or Idli (2 pcs)/Masala Dhosa (1 pc) | Egg/Veg Chowmin 1 plate or Dahibara - 2 pcs with Bhujia | Evening Tiffin 6.00 pm |
| etc./Chapati (Roti), 2. Salad with Lemon, 3. Dal (Moong/Musuri/Matar/ Beuli/Chola), 4. Bhaji, 5. Sabji (Seasonal but not the item served in the lunch), 6. Paneer butter masala | etc./Chapati (Roti), etc./Chapati (Roti), 2. Salad with Lemon, 3. Dal (Moong/Musuri/Matar/ Beuli/Chola), 4. Bhaji, / alu bharta 5. Sabji (Seasonal but not the item served in the lunch), 6. Dhokar Dalna/Chilli Fish (100 gm) | Menu of Dinner 9.00 pm |

Officer on Special Duty BRAIPRD, Govt. of W.B. Kalyani, Nadia

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| Day of the week | 3rd Day of Training | 4th Day of Training |
| Tea and Biscuits (2 pcs) | do | do |
| Breakfast 8.30 am | Bread (Toasted) with butter/jelly 4 pcs, egg 1 pc (boiled/omlet/poach), sweet 1 pc and 1 pc banana | Alloo Paratha (2 pcs), ghugni, sweet 1 pc, |
| Menu of Lunch 1.00 pm | 1. Rice - good quality like Banskathi, etc./Chapati (Roti), 2. Salad with Lemon, 3. Sukto, 4. Dal (Moong/Musuri/Matar/Beuli/Chola), 5. Bhaji, 6. Sabji (Seasonal), 7. Mutton curry with 150 gm (3 pcs) of mutton and 2 pc potato in the gravy, 8. Chatni, Papad, 9. sandesh- 1 pc 10. lassi | 1. Rice - good quality like Banskathi, etc./Chapati (Roti), 2. Salad with Lemon, 3. Sukto, 4. Dal (Moong/Musuri/Matar/Beuli/Chola), 5. Bhaji, / alu posto 6. Sabji (Seasonal) 7. Fish curry with a piece of fish 100 gm, 8. Chatni, Papad, 9. Curd -50 gm, 10. Rasogolla/Gulabiamun-1 pc |
| Evening Tiffin 6.00 pm | Puffed rice - 150 gm with 2 pcs. Veg/Potato chops or cutlet & paneer/veg pokoda | Sandwich/Pattis/Egg Roll |
| Menu of Dinner 9.00 pm | Puffed rice - 150 gm 1. Rice - good quality like Banskathı, with 2 pcs. etc./Chapati (Roti), Veg/Potato chops or cutlet & paneer/veg Beuli/Chola), pokoda 5. Sabji (Seasonal but not the item served in the lunch), 6. Chilli mushroom/ Tadka | Sandwich/Pattis/Egg 1. Rice - good quality like Banskathi, Roll etc./Chapati (Roti),/ Veg fried rice 2. Salad with Lemon, 3. Dal (Moong/Musuri/Matar/Beuli/Chola), 4. Bhaji, 5. Sabji (Seasonal but not the item served in the lunch), 6. Chicken curry with 4 piece of chicken of 160 gm and 1 pc potato/Chilli chicken |



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| Day of the | Tea and Biscuits (2 pcs) | Breakfast 8.30 am | Menu of Lunch 1.00 pm | Evening Tiffin 6.00 pm | Menu of Dinner 9.00 pm |
| | , | Kachuri(4 pc), potato | 1. Rice - good quality like Banskathi, | Chicken/Veg momo | 1. Rice - good quality like Banskathi, |
| | | curry,sweet-1 pc | etc./Chapati (Roti), | | etc./Cnapati (Kou), 2. Salad with Lemon, |
| | | | 2. Salad with Lemon, 3. Sukto, | | 3. Dal (Moong/Musuri/Matar/ |
| | | | 4. Dal (Moong/Musuri/Matar/Beuli/Chola), | | Beuli/Chola), |
| 5th Day of | do | | 5. Bhaji, / Beguni | (Marie | 4. Bhaji, 5. Sahii (Seasonal but not the item |
| a | | | 6. Sabji (Seasonai), 7. Prawn malai curry 100 gm (2 pc), | | served in the lunch), |
| | | | 8. Chatni, Papad, | | 6. Egg curry with 2 Eggs and 2 pc |
| | | | 9. Ice cream | | potato in the gravy. |
| | | Tawa.roti(2 pc), chana | 1. Rice - good quality like Banskathi, | (Poha) | 1. Rice - good quality like Banskathi, |
| | | masala,sweet 1 pc, | etc./Chapati (Roti), | 0r | etc./Chapati (Kou), |
| | | | 2. Salad with Lemon, | Jhal suji | 2. Salad Willi Lemon, |
| | | | 3. Dal (Moong/Musuri/Matar/ | | Benli/Chola) |
| | | | Beuli/Chola), | | 4. Bhaii. |
| 1st Off Day | <u>.</u> | | 4. BlaJt, 5. Sahii (Seasonal). | | 5. Sabji (Seasonal but not the item |
| of Training | Ç. | | 6. Fish curry with a piece of fish 100 gm, | | served in the lunch), |
| | | | 7. Chatni, Papad, | | 6. Dhokar Daina/Cniili Fish (100 |
| | | | 8. Curd -50 gm, | | gm) |
| 2 | | | 9. Sandesh | | |
| 100 | 3 | | | | |



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| 2nd Off Day of Training | Day of the week |
| do | Tea and Biscuits (2 pcs) |
| Bread (Toasted) with butter/jelly 4 pcs, egg 1 pc (boiled/omlet/poach), sweet 1 pc and Banana 1 pc. | Breakfast 8.30 am |
| Bread (Toasted) with butter/jelly 4 pcs, egg 1 pc (boiled/omlet/poach), sweet 1 pc and Banana 1 pc. 5. Sabji (Seasonal), 6. Fish curry with a piece of fish 100 gm, 7. Chatni, Papad, 8. Curd -50 gm, 9. Rasogolla/Gulabjamun-1 pc | Menu of Lunch 1.00 pm |
| I. Rice - good qual etc./Chapati (Roti), 2. Salad with Lemc 3. Dal (Moong/Mu: Beuli/Chola), 4. Bhaji, 5. Sabji (Seasonal t served in the lunch 6. Egg curry with 2 potato in the gravy. | Evening Tiffin 6.00 pm |
| Rice - good quality like Banskathi, etc./Chapati (Roti), Salad with Lemon, Dal (Moong/Musuri/Matar/Beuli/Chola), Bhaji, Sabji (Seasonal but not the item served in the lunch), Egg curry with 2 Eggs and 2 pc potato in the gravy. | Menu of Dinner 9.00 pm |

NOTE: 1st Off Day of Training & 2nd Off Day of Training should be treated as Saturday & Sunday respectively and also other holidays in between the training. Apart from this, 3rd Off Day of Training will be treated as 1st Off Day of Training, 4th Off Day of Training as 2nd Off Day of Training and so on.

Officer on Special Duty BRAIPRD, Govt. of W.B. Kalyani, Nadia