

		Tender Ref: AAAL/DEL/2025/038		
		Annexure-2 -Bidders Profile & Technical Infrastructure		
	SUB CLAUSE NO.	PARTICULARS	STATION NAME :	Committee Remarks
		<u>Company's Profile</u> - Please give the details		
	3.1.1	<u>Name of Company</u>		
		<u>Address</u>		
		<u>Telephone No.</u>		
		<u>Fax. No.</u>		
		<u>E-mail Address-</u>		
	3.1.2	<u>Contact Person/s Name</u>		
		<u>Designation</u>		
		<u>Telephone No.</u>		
		<u>Mobile No.</u>		
		<u>E-mail Address-</u>		
	3.1.3	<u>Annual Turnover for the last three Financial years</u>		
		2020-2021		
		2021-2022		
		2022-2023		
	3.1.4	PAN NUMBER (Pls attach self attested copy)		
		GST/TIN Number (Please attach self attested copy)		
		BANK DETAILS ALONG WITH CANCELLED CHEQUE LEAF		
		<u>Company's Track Record</u>		
	3.2.1	Number/Names of the Airlines presently catering to (01 years)		
	3.2.2	Number of flights catering for each Airline		
	3.2.3	Proximity to the Airport- distance in kilometers and time taken:		
	3.2.4	Type of Aircraft being handled for each Airline:		
	3.2.5	Type of meal uplifts being carried out for each Airline:		
	3.2.6	Total number of flights currently being handled per day:		
	3.2.7	Cabin cleaning/Dressing conducted for any airlines. If so, details of name of airlines.		
	3.2.8	Whether the Caterer is in the process of finalising business with any other Airline other than what is being catered to at present. If so, furnish details		
	3.2.9	Whether the Caterer will be in a position to handle AAAL flights over and above their present and anticipated business:		
	3.2.10	Distance from Catering Premise to Airport		
	3.2.11	Experience in Inflight Catering (Period - No of Years & attach contract copy for validating exp)		
		<u>Infrastructure Details</u>		
	3.3.1	<u>Hot Kitchen:</u>		
		3.3.1.1 Specify the area (measurement)for hot kitchen		

		3.3.1.2 Number of Hot-plates, Ovens, Cooking ranges, Deep fryers etc:		
		3.3.1.3 Number of staff employed in the Hot Kitchen:		
	3.3.2	<u>Cold Kitchen:</u>		
		3.3.2.1 Specify the area(measurement)and temperature maintained for cold kitchen		
		3.3.2.2 Number of staff employed in the Cold Kitchen		
	3.3.3	<u>Bakery/Confectionary:</u>		
		3.3.3.1 Specify the area(measurement)		
		3.3.3.2 Number of ovens and type of ovens available:		
		3.3.3.3 Number of staff employed in Bakery/Confectionary:		
	3.3.4	<u>Presetting for flight:</u>		
		3.3.4.1 Availability of conveyor belt for presetting		
		3.3.4.2.Number of conveyor belts available		
		3.3.4.3 Temperature maintained in the presetting area		
		3.3.4.4 Number of staff employed		
		3.3.4.5 Whether separate area is available for cutlery packing		
	3.3.5	<u>Chilled Holding Area:</u>		
		3.3.5.1 Measurement of Area:		
		3.3.5.2 Temperature maintained		
	3.3.6	Washing of dirty galley equipment after offloading from the aircraft:		
		3.3.6.1 Whether separate area is available:		
		3.3.6.2 Type of Washing Machine being used:		
		3.3.6.3 Number of Dish Washing Machines:		
		3.3.6.4 Facility for Washing food carts and glassware:		
		3.3.6.5 Garbage disposal system		
	3.3.7	<u>Storing of Galley Equipment:</u>		
		3.3.7.1 Whether adequate area will be provided – yes/no		
	3.3.8	<u>Number of Blast Chillers (if available):</u>		
	3.3.9	Number of Deep Freezers and area of each Deep Freezer		
	3.3.10	Working Hours (For Flight Operation):		
	3.3.11	<u>Production Capacity of Kitchen:</u>		
		3.3.11.1 Hot Meals:		
		3.3.11.1.1 Average Daily Production		
		3.3.11.1.2 Maximum Capacity		
		3.3.11.1.3 Capacity available at present		
		3.3.11.2 Cold Meals:		
		3.3.11.2.1 Average Daily production		
		3.3.11.2.2 Maximum capacity		
		3.3.11.2.3 Capacity available at present		
	3.3.12	Peak Hours of operation:		
	3.3.13	Availability of Experienced/Competent Chef in the Hot Kitchen, Cold Kitchen and Bakery:		
		3.3.13.1 Availability of Indian Chef:		
	3.3.14	Procurement procedure for perishable & Non-Perishable commodities		
	3.3.15	<u>Capability of producing Special Meals:</u>		
		3.3.14.1 Meal required on medical grounds like low calorie, diabetic, low cholesterol, low sodium etc.		

		3.3.14.2 Meal required on religious ground like Western Veg., Indian strict Veg. (No onion & No garlic), Jain Veg Meal (without root vegetables), Vegan meal etc.		
	3.3.16	If the caterer is subcontracting any of their daily functions to third party, if so, advise details		
	3.3.16	Number of loading Bays available:		
	3.3.17	Number of Off loading Bays available:		
	3.3.18	Whether loading/offloading bays are segregated:		
	3.3.19	Number of Catering Vans (Refrigerated and Non-Refrigerated) compatible for operations of ATR-72		
	3.3.20	Hygiene standard Procedures (in brief) followed in the Flight kitchen:		
		3.3.20.1 Availability of Disinfectants at entire wash places and staff rooms		
		3.3.20.2 Precautionary measures while handling/packing/loading and handing over food to crew in the aircraft of the Airline		
	3.3.21	Potability of water in the flight kitchen:		
		3.3.21.1 How is it purified:		
		3.3.21.2 What checks are undertaken and how often:		
	3.3.22	How often medical checks are carried out for food handlers:		
	3.3.23	Facility for micro-biological analysis (in-house/outside agencies)		
	3.3.24	Capacity and details of infrastructure to store frozen meals.		
	3.3.25	Security Arrangements:		
		3.3.25.1 Own Security		
		3.3.25.2 Outside / Hired Security Agency		
		3.3.25.3 Security Procedures being followed:-		
		3.3.25.4 Security norms laid down by Bureau of Civil Aviation Security (BCAS) attached as Annexure-F-		
	3.3.26	Availability of Dry Ice		
		3.3.26.1 Number of Ice Cubes machine available:		
	3.3.27	Storage Space & transport Goods		
		3.3.27.1 Whether the caterer has sufficient space for Warehouse purpose.		
		3.3.27.2 Whether the caterer can supply DRY Store items effectively for flights as per the requirement.		
	3.3.28	Airport Authority and BCAS permission		
		3.3.28.1 Permits / License to cater to flights in Airport from Airport Operator, DIAL, MIAL, BCAS		
		3.3.28.2 Permits / License from Airport Operator, DIAL, MIAL & BCAS for caterer's vans to enter the Airport		
		3.3.28.3 Entry Passes / Clearance issued by Airport Operator / DIAL/MIAL/BCAS for employees of the caterer		
	3.3.29	3.3.29.1 VALID FSSAI CERTIFICATION		
		3.3.29.2 HACCP or ISO - 22000 or Equivalent International Quality Certification		
	3.3.30	Copies of all relevant certificates, licenses, permits etc. from Central / State Govt / Local Authorities to be enclosed and listed.		
	3.3.31	Any other relevant information		

	3.3.32	Storage capacity for storing one month's requirement of Dry Stores items/Water Bottle -200 ml stock		
	3.3.33	Whether Bidders have been involved in any litigation with any airlines in the last 5 years immediately preceding the date of this Tender and/or are at present involved in any ongoing litigation or arbitration proceedings against any airlines.		
	3.3.34	Please advise whether existing employees of AAAL are participating in this Tender process.		