



PANDIT JAWAHARLAL NEHRU COLLEGE OF AGRICULTURE AND RESEARCH INSTITUTE

(Sponsored by Govt. of Puducherry and Affiliated to Pondicherry University, Puducherry)

SERUMAVILANGAI, NEDUNGADU (POST), KARAIKAL - 609 603

Dr. R.SANKAR, Ph.D.,
DEAN_{i/c}

Phone : 04368 - 261372
Fax : 04368-261260
Email : pajancori.kkl@nic.in

No: P/JN/PAT/IPSSZ Conference /Catering/2025

Date: 08.12.2025

Sir,

Sub: PAJANCOA&RI – Department of Plant Pathology – IPSSZ Conference - Catering Services – Quotations – called for – Reg.

This institute is organizing the National Conference on Transforming plant health management: Integrating Traditional practices with modern innovation for global food security for two days from 18.12.2025 to 19.12.2025. It is proposed to have the catering services by qualified catering agencies for the said period as detailed below:

Particulars	Approximate number of persons to be catered	
	Day-1 (18.12.2025)	Day-2 (19.12.2025)
Break fast	150	150
Lunch	250	250
Dinner	250	-

The details of the Menu, the timings and the conditions is given in the annexure.

You are requested to quote your lowest rate per item (breakfast /lunch/dinner) per head for the catering service inclusive of GST, if any. The quotation should be addressed to the DEAN, PAJANCOA & RI, Nadungadu (Post), Karaikal – 609 603 and should be sent in a sealed cover super scribed as “**QUOTATION FOR CATERING SERVICE FOR IPSSZ NATIONAL CONFERENCE 2025**” with due date and time. The quotation should reach this office on or before 4.30 pm on **15.12.2025**.

Thanking you

Yours faithfully

R. Sankar
8/12/25

DEAN-cum-PATRON

To

www.pajancoa.ac.in

8/12/25

Particulars	Annexure	
	Detailed Menu	
	Day-1 (18.12.2025)	Day-2 (19.12.2025)
Break fast (07:30 to 09:00 hrs)	Bread with butter and jam, Omlet, Milk with Cornflakes, Sugar cubes, Dip tea/coffee (filter), Idly with chutney sambar, Puri with potato sabji, Vada, Kitchadi, Mineral water. (150 persons)	Bread with butter and jam, Omelet, Milk with Cornflakes, Sugar cubes, Dip tea/coffee (filter), Idly with chutney sambar, Puri with potato sabji, Vada, Pongal, Mineral water. (150 persons)
Lunch (12:30 to 14:00 hrs)	Veg salad, Phulka with aloo gobi sabjee Pulav, White rice with sambar rasam, Poriyal (bhendi fry), Mix vegetable, Raitha, Pappad poo (appalam) Curd with salt and sugar, Pickle, Sweet, Ice cream, Vada + payasam, (250 persons)	Veg salad, Phulkha, Mixed Veg masala Plain dahl Jeera rice & Onion-carrot raitha Aloo Baigan Masala Rice, Sambar, Rasam Cabbage poriyal, Greens kootu, Fryams, Curd, Pickle Rasagolla, Ice cream (250 persons)
Dinner (19:30 to 21:30 hrs)	Veg salad, Onion oothappam Roti with panneer butter masala, mushroom biriyani, white rice with sambar rasam, poriyal, gobi 65, vegekofa, potato chips, curd rice, pickles, sweet (jam jam), Ice cream, beeda. (250 persons)	

Conditions:

1. The Menu and timings should be strictly adhered to
2. The food should be tasty, cherishable and hygienic.
3. The food should be supplied hot and in buffet system, by servers in neat and tidy uniform
4. Adequate number of fresh plates and cutlery should be made available to the delegates
5. Tissue should be supplied along with plates for each meal
6. Drinking water (RO water) arrangements should be made with adequate facilities for dispensing water and disposable tumblers.
7. Arrangements (empty tubs) should be made for collection of used plates.
8. Dust bins should be provided for disposal of tissues and other disposable items.
9. Advance amount required, if any, should be mentioned in the quotation.
10. Other conditions, if any, should be clearly indicated in the quotation.