MSS/OAB 09/2020-21

CORRIGENDUM

To: All Bidders

Procurement of Catering Services for Riangbel Recreation Centre

Please refer to this Ministry’s Invitation for Bids issued on 16 July 2020 concerning above subject.

2. You are hereby informed that the proposed meals/menu, allowance per meal per person, specifications, suggestion for preparation style and items to be served for afternoon tea have been amended. Same are as per attached pages 1 – 7.

3. Bidders are therefore requested to take into consideration the new specifications before submitting their bids.

4. The new closing date for submission of bids has been re-scheduled for Wednesday 26 August 2020 at the same place and time.

5. Any inconvenience caused is much regretted.

Permanent Secretary

14 August 2020
### Proposed Menu for Riambel Recreation Centre

<table>
<thead>
<tr>
<th>Day</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Afternoon Tea</th>
<th>Dinner</th>
<th>Bedtime Drink</th>
</tr>
</thead>
</table>
| 1.  | -         | -     | 1. Tea/ Coffee/ Milk/ Coconut Water  
2. Choose any 2 as per Annex 4 (1 sweet + 1 savory) | 1. Bread/ Riz Saffrané  
2. Seasonal Vegetables (sautéed/ with gravy)  
3. Mixed Salad  
4. (a) Veg : Soya/ Paneer (curry or sautéed)  
(b) Non-Veg : Lamb (curry or sautéed)  
5. Pulses  
6. Apple/ Mandarine/ Pear | • Plain Milk |
| 2.  | 1. Farata with Boiled mixed veg salad and cheese/boiled egg OR  
(a) Veg : Bread with Margarine and Cheese  
(b) Non-Veg : Bread with Margarine and boiled egg  
2. Banana  
3. Tea/ Coffee/ Milk | 1. (a) Vegetable Briani or Rice Salad  
(b) Non-Veg : Chicken Briani or Rice Salad  
2. Tomato Chutney  
3. Mixed Salad  
4. Flan/ Mousse aux Fruits (fruit salad for diabetics) | 1. Creamy Vegetable Soup  
2. Pasta/ Couscous stir fried with seasonal vegetables served with tomato gravy  
3. (a) Veg : Stir fried Teokon  
(b) Non-Veg : Grilled Fish Filet  
4. Apple/ Mandarine/ Pear | • Plain Milk |
| 3.  | 1. Bread with Margarine OR Cereals with Milk (Oatmeal, Weetabix/ Oatbix)  
2. Banana  
3. Yoghurt  
4. Tea/ Coffee/ Milk | - | - | - |   |

**Note:** One of the three main meals (1 Lunch and 2 Dinners) can be a “Typical Mauritian Vegetarian Meal” and may include: Farata, Curry Gros Pois, Giraunon, Brède Songe and Rougaille.
<table>
<thead>
<tr>
<th>Sr No</th>
<th>Food Item</th>
<th>Weight (grams)</th>
<th>Specifications</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Bread</td>
<td>100 gm</td>
<td>Brown</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Rice</td>
<td>75 gm</td>
<td>Raw</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Pasta</td>
<td>75 gm</td>
<td>Raw</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Flour</td>
<td>60 gm</td>
<td>Whole Meal Flour</td>
<td>For 2 plain whole meal faratas</td>
</tr>
<tr>
<td>5</td>
<td>Breakfast Cereal</td>
<td>½ - 1 serving</td>
<td>1 serving = 2 biscuits</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Oatmeal</td>
<td>25 gm</td>
<td>Raw</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Sandwich</td>
<td>1 serving</td>
<td>1 serving = 2 slices</td>
<td></td>
</tr>
</tbody>
</table>
| 8     | Sugar                 | 5 gm           |                           | • For Tea/Coffee
• Nil for Diabetics               |
| 9     | Milk (semi-skimmed)   |                |                           |                                  |
|       | • For Breakfast       | 20 gm          |                           |                                  |
|       | • For Tea Time        | 20 gm          |                           |                                  |
|       | • For Bedtime         | 10 gm          |                           |                                  |
| 10    | Yoghurt               | 1 unit (125 gm)|                           | Plain and unsweetened for Diabetics |
| 11    | Pulse                 | 25 gm          | Raw                       | Additional 25 gm for vegetarians |
| 12    | Soya                  | 15 gm          | Raw                       |                                  |
| 13    | Teokon / Paneer       | 70 gm          |                           |                                  |
| 14    | Egg                   | 1 unit         | Refer to Annex 1 for Additional Specifications |
| 15    | Fish/ Chicken/ Lamb   | 150 gm         | • Raw                     | Refer to Annex 1 for additional specifications |
| 16    | Vegetables            | 150 gm         | Raw Vegetables            | Exclusive of Potato and Salad    |
| 17    | Salad                 | 50 gm          | Raw Vegetables            |                                  |
| 18    | Potato                | 50 gm          | Raw Vegetables            |                                  |
| 19    | Tomatoes              | 50 gm          | Raw Vegetables            |                                  |
| 20    | Fruit                 | 140 – 200 gm   | • Seasonal, local fruits and others
• Refer to Annex 1 (additional specifications) | 1 unit per day |
<p>| 21    | Banana                | 1 unit         | Refer to Annex 1 (additional specifications) |                                  |
| 22    | Cheese                | 25 gm          |                           |                                  |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>Salt</td>
<td>&lt;2.5 gm</td>
<td>&lt;½ teaspoon</td>
</tr>
<tr>
<td>24</td>
<td>Oil</td>
<td>10 gm</td>
<td></td>
</tr>
<tr>
<td>25</td>
<td>Margarine</td>
<td>5 gm</td>
<td>Low Fat and Low-Salt Spread</td>
</tr>
<tr>
<td>26</td>
<td>Pot Herbs</td>
<td>10 gm</td>
<td>Coriander leaves, mint, thyme, curry leaves, etc.</td>
</tr>
<tr>
<td>27</td>
<td>Spices and Condiments</td>
<td>25 gm</td>
<td>Including onion, ginger, garlic, cumin, turmeric, etc.</td>
</tr>
<tr>
<td>28</td>
<td>Tea</td>
<td>5 gm</td>
<td></td>
</tr>
</tbody>
</table>
## Additional Specifications

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Specifications</th>
</tr>
</thead>
</table>
| Banana                     | • Should be of ordinary type, free of rot, mould, pests and maggots, not bruised, firm  
                             | • Length should not be less than 12 cm, circumference between 10 and 12 cm, weight not less than 100 g |
| Fruit (Apple, Pear, Mandarin) | • Fresh, wholesome, fit for consumption and should not be bruised              
                             | • Every fruit should weigh between 140 and 200 g                               |
| Egg                        | • Not to be incubated                                                          
                             | • Free from extraneous matters                                                 
                             | • To be delivered in clean trays of 30 units/tray                              
                             | • Not cracked or broken                                                         
                             | • Each egg to weigh between 60 and 65 g                                        |
| Chicken                    | • Boneless chicken breast                                                     
                             | • Without skin                                                                 |
| Fish                       | • Boneless fish fillet                                                         
                             | • Capitaine, Dorade, Vacoas, Tuna, Cateaux, Espadron and Bacune                |
| Lamb (Agneau)              | • Boneless gigot sleeve                                                       
                             | • Meat should be free from visible fats and without bones                      |
| Non-Vegetarian Briani      | • Should among others contain chicken (as per meal allowance) and vegetables (potatoes, peas, carrot, haricot vert, etc.) |
| Vegetarian Briani          | • Should among others contain potatoes, peas, carrot, haricot vert, soya, jackfruit, etc. |
| Rice Salad                 | • Should contain peas, carrot, beans, capsicum, maize, mushroom               
                             | • Should contain tofu or paneer (as per meal allowance) for vegetarian         
                             | • Should contain chicken (as per meal allowance) for non-vegetarian
Suggestions for Preparation Style

**Vegetable Menu List**

- Sauté de brèdes
- Gratin de légumes (giraumon, chou chou, calebasse, chou fleur, etc.)
- Jardinière de légumes
- Etoffé de petsai
- Sauté de brède chinois
- Fricassé de chou fleur & pomme de terre
- Fricassé de giraumon
- Fricassé d’haricot vert
- Fricassé de calebasse
- Fricassé de chou et pomme de terre
- Etoffé de lalo
- Etoffé de chou chou
- Rougaille de soya/ paneer
- Curry de soya
- Fricassé/ sauté de carotte, petit pois, mais & pomme de terre
- Achar de légumes
- Fricassé de patisson
- Curry haricot pale & pomme de terre

**Salad Menu List**

- Salade de cresson
- Laitue & pomme d’amour
- Concombre et laitue
- Mixed salad (chou, carotte, betterave)
- Salade de laitue
- Salade de laitue & carotte

**Pulse and Alternate Menu List**

- Fricassé haricot blanc
- Fricassé gros pois
- Light curry gros pois
- Fricassé lentille rouge/ noir
- Fricassé haricot rouge
- Fricassé dhall bravatte
- Light curry dhall gramme
- Teokon/paneer sautéed with mixed vegetables
- Teokon/ paneer in rougaille/ red sauce
- Teokon/ paneer stirfried with brèdes/ with rice or couscous
• Teokon/ paneer in light vindaye

   **Note:** May include vegetables from allowance, for e.g. eggplant, chou chou, carotte, calebasse, spinach, brède songe etc.

   **Non-Vegetarian Menu Suggestions Preparation Style**

   • Daube
   • Rougaille
   • Curry
   • Roasted
   • Sautéed
   • Grilled

   **Snacks**

   • Moderate use of sugar, salt and fat in food preparation
Miscellaneous

Pickle and Chilli

- Red/green chilli paste to be provided separately
- Pickles optional

Commercial Sauces and Seasonings

- Avoid use of monosodium glutamate ("ajinomoto")
- Avoid use of commercial sauces (soya, barbecue, fish, oyster, etc..) and stock cubes

ANNEX 4

LIST OF FOOD ITEMS TO BE SERVED FOR AFTERNOON TEA

Any 2 options to be chosen (one salty and one sweet)

- Salted Crêpes with Chutney
- Boiled Manioc/Arouille with Chutney
- Lettuce and Tomato Sandwich
- Grammè/Pistache Bouilli
- Poutu/OUNDÉ/Idli
- Vermicelli/Maize/Semolina/Manioc Pudding
- Crêpes Doux