

INVITATION OF EXPRESSION OF INTEREST FOR HIRING THE FACILITIES AND EQUIPMENTS FOR CONDUCTING DESTINATION BASED SKILLED DEVELOPMENT PROGRAM UNDER MOT, CBSP SCHEME

Institute of Hotel Management, Bangalore (IHMB) being the nodal agency for skilling Initiative in Hospitality Sector for Ministry of Tourism, Government of India under destination based Skill Development Program to be conducted at Chikkamagaluru invites Expression of Interests and Quotes from reputed institutions/Organisation to hire their premises and equipments to conduct training programs in F& B Service, House Keeping, Food Production & Front Office under the scheme of Destination Based Skill Development Programme .

Prospective Training Providers (PTPs) who meet pre qualification criteria may furnish their EOI with all necessary documents in a sealed cover along with the covering letter duly signed by an authorized signatory on or before by 20th February 2022 to the following address :

Principal
Institute of Hotel Management Catering
Technology & Applied Nutrition
SJP Campus, Near M.S Building &
SKSJT Boys Hostel
Bangalore - 560 001.
Ph: 080-22262960
Fax: 080-22268562



IHMB reserves the right to extend the last date indicated above if required.

1) OBJECTIVE OF THIS INVITATION FOR EOI

The objective of this EOI is to solicit proposals from Private Training Providers(PTP) for hiring their facilities for conducting skill courses in the Organized Hospitality sector for various duration according to the courses.

2) AUTHORITY ISSUING INVITATION FOR EOI

The invitation for EOI is issued by IHMB on behalf of Ministry of Tourism, Government of India and is intended to shortlist potential and reputed agencies who will hire their Premises and equipment for the skill initiatives. The decision of IHMB with regard to the short listing TPs through this EOI will be final and its reserves the right to reject any or all the EOI received without assigning any reason.

3) THE FOLLOWING TABLE INDICATES IMPORTANT MILESTONES AND TIMELINES FOR COMPLETION OF BIDDING ACTIVITIES

No.	Miles- tone	Date & Time
1.	Release of invitation for EOI	14 th February, 2022
2	Last date & time for submission of EOI	21 st February, 2022 on or before 5:00 p.m.
3	Opening of EOIs	22 nd of February, 2022
4	Evaluation of EOIs	22 nd of February, 2022
5	Declaration of short list of PTPs	22 nd of February, 2022

4) AVAILABILITY OF THE DOCUMENTS INVITATION FOR THE EOI

The EOI documents can be downloaded from the following website

www.ihmbangalore.kar.nic.in



5) ALL PTPs ARE REQUIRED TO READ CAREFULLY THE
INSTRUCTIONS, FORMS, TERMS, project requirements and other
details in the EOI documents. Failure to furnish the complete infor-
mation sought for in the EOI document or submission of a proposal
not substantially responsive to the EOI documents in every respects
will be at the PTPs risk and may result in rejection of the proposal.

7) VENUE AND DEADLINE FOR SUBMISSION OF PROPOSAL

The EOI in complete form in all respects as specified in the invitation
of EOI must be submitted to the Address given below:

Principal
Institute of Hotel Management Catering
Technology & Applied Nutrition
SJP Campus, Near M.S Building &
SKSJT Boys Hostel
Bangalore - 560 001.
Ph: 080 - 22262960
Fax: 080 - 22268562



**Application form empanelment of Institutes / Organizations for
conducting Training under Govt. of Karnataka "Skill Initiative"
{For those Institutes which are not certified by NSDC}**

1. Name of the Institute / organization: _____

Pin: _____

Tel: _____ Fax: _____

Email: _____

2. Status of Registration (Copy of certificate to be enclosed as proof)

3. Recognition / empanelment by : _____

- a. AICTE
- b. National Skill Development Authority
- c. State Govt. / UT Administration

4. Infrastructure support available for the training Programs and the rates Quoted per day basis.

a) Class room (s) _____
(with size and sitting capacity)

b) Lab (s) for Housekeeping _____
(Size, amenities and equipments)

c) Lab (s) for Food & Beverage _____
(Size, fixtures; furniture, capacity, equipments, crockery)

d) Lab (s) for Food Production _____
(Kitchen Size, amenities, equipments, crockery, cutlery &
utensils)

e) Lab (s) for Bakery & Patisserie _____
(Size, amenities & equipment)

f) Lab for front Office and Computers : _____
(Size, amenities & equipment)

In all cases, photographs to be attached.

5. Details of contact person:

Name: _____

Designation: _____

Tel: _____ Mobile: _____

Email: _____

6. Rate for lunch to be provided to the trainees during the training on daily basis _____

Stamp and Signature of the Authorized
Signatory of the Organization