

**GOVERNMENT OF INDIA
MINISTRY OF RAILWAYS**

**LOK SABHA
STARRED QUESTION NO.228
TO BE ANSWERED ON 04.12.2019**

CATERING SERVICES IN RAILWAYS

†*228. SHRI DILESHWAR KAMAIT:

PROF. SAUGATA RAY:

Will the Minister of RAILWAYS be pleased to state:

(a) whether the Government is planning to increase the rates of food items being provided in various trains including Rajdhani and Shatabdi;

(b) if so, the details thereof;

(c) whether the responsibility of making arrangements and supervision of catering services in these trains has been entrusted to the Indian Railways Catering and Tourism Corporation or any third party;

(d) whether the Government has taken any steps for improving the quality of food served in trains and if so, the details thereof; and

(e) the manner/extent to which the said hike will help in improving the quality and quantity of catering services in the Railways?

ANSWER

MINISTER OF RAILWAYS AND COMMERCE & INDUSTRY

(SHRI PIYUSH GOYAL)

(a) to (e): A Statement is laid on the Table of the House.

STATEMENT REFERRED TO IN REPLY TO PARTS (a) TO (e) OF STARRED QUESTION NO. 228 BY SHRI DILESHWAR KAMAIT AND PROF. SAUGATA RAY TO BE ANSWERED IN LOK SABHA ON 04.12.2019 REGARDING CATERING SERVICES IN RAILWAYS

(a) & (b): The tariff of meals served in Rajdhani, Shatabdi and Duronto trains and standard meals served in Mail/Express trains have been revised after a gap of six years vide Railway Board's Commercial Circular No. 60 of 2019 dated 14.11.2019 which is Appended. The rate of Janta meal has not been revised.

(c): As per Catering Policy 2017, arrangement and supervision of catering services on trains rests with Indian Railway Catering and Tourism Corporation Ltd. (IRCTC).

(d): It is the continuous endeavour of Indian Railways to provide quality and hygienic food to the passengers. The steps taken towards this include the following:

- i. IRCTC has installed CCTV cameras in the kitchens under its management. Live streaming is available in these kitchens on IRCTC's website and Rail-Drishti portal of Railways (<https://www.raildrishti.in>). This enables close and live monitoring of the activities in the kitchens both by officials and the public.**
- ii. IRCTC has enabled Quick Response (QR) codes to be pasted on food casseroles at 27 Kitchens which enable passengers to get the direct link to CCTV images of the kitchen where food is prepared and packed. Details of the contents and quantities of the meals and date of packaging can also be seen by the passenger. This also enables close monitoring of the kitchens.**
- iii. IRCTC has upgraded 46 existing Kitchen Units during the last 02 years.**

- iv. Certification from Designated Food Safety Officers of each Kitchen Unit has been made mandatory.**
- v. Each train provided with pantry car is manned by IRCTC's supervisors who monitor services and take feedback from passengers and take appropriate corrective action. In premium trains, catering supervisors have been provided with tablets for obtaining feedback from passengers.**
- vi. Food samples are randomly collected by Food Safety Officers/Supervisors and are sent to the nominated accredited Laboratories under Food Safety & Standard Act for analysis and testing.**
- vii. Food Safety Supervisors of IRCTC have been deployed at Kitchen Units.**
- viii. Third Party Audits are mandated in the catering Policy and are being carried out by NABCB (National Accreditation Board for Certification Bodies) accredited agencies for examination of quality of food, hygiene and cleanliness in Pantry Cars and Kitchen Units.**
- ix. Customer satisfaction surveys are conducted through Third Party Agencies.**
- x. Regular and surprise inspections are conducted by Railway officials including Food Safety Officers.**
- xi. Provision of E-Catering services in trains through branded players such as Dominoes, etc is being progressively increased.**
- xii. Ready to Eat (RTE) Meals for variety and to meet emergent requirements have been introduced.**
- xiii. A robust system for passenger feedback and complaints exists for redressal through dedicated centralized Catering Service Monitoring Cell (CSMC) toll**

free number 1800-111-321, Rail Madad, Twitter handle, CPGRAMS, E-Mail and SMS based complaints.

(e): The increase in tariff was long overdue as tariffs were last revised in 2013. The tariffs had not been revised even though Wholesale Price Index (WPI) and Consumer Price Index (CPI) have been on the rise, as reflected by increases in costs of raw materials / ingredients and overheads (manpower, fuel, etc). As such, there was a necessity to rationalize the tariffs so that the quantity of food was not compromised.

The menus, quantities of food and pricing have been rationalized in line with the recommendations of the Menu and Tariff Committee set up by the Board, which took into consideration factors like cost of raw materials, overhead costs and introduction of regional cuisines.

APPENDIX REFERRED TO IN REPLY TO PARTS (a) AND (b) OF STARRED QUESTION NUMBER 228 BY SHRI DILESHWAR KAMAIT AND PROF. SAUGATA RAY TO BE ANSWERED IN LOK SABHA ON 04.12.2019 REGARDING CATERING SERVICES IN RAILWAYS

(a) & (b): Commercial circular number 60 of 2019 is as under:

No. 2015/TG-III/631/11

New Delhi, Dated: 14.11.2019

(Commercial Circular No. 60 of 2019)

Sub: Revision in Menu and Tariff of catering services on Rajdhani/Shatabdi/Duronto and Standard Meals on Indian Railways.

Ref:- (i) Commercial Circular No. 32 of 2014

(ii) Commercial Circular No.10 of 2019

(iii) Commercial Circular No.78 of 2012

A review of menu and tariff of pre-paid Rajdhani/Shatabdi/Duronto trains and standard meals/food items that are provided to passengers of Mail/Express trains on payment basis, has been done taking into consideration the requests received from IRCTC and the recommendations of the Menu & Tariff Committee set up by the Board. Based on the above, the Competent Authority have decided the following:-

1. Instructions for Rajdhani/Shatabdi/Duronto Trains:-

1.1 The revised menu for Rajdhani/Duronto/Shatabdi trains shall be as per the enclosed Annexure-A (Pg. 1 to 7). Thus, the delegation given to IRCTC vide Commercial Circular No. 10 of 2019 for deciding the menu of catering services on Rajdhani/Shatabdi/Duronto trains shall stand withdrawn from the date of notification of this circular.

1.2 The revised service-wise tariff for Rajdhani/Shatabdi/Duronto Express trains are as under:-

Type of service	Catering charges to be disbursed to the IRCTC (Exclusive of GST). (In ₹)	Catering charges to be included in fare (Inclusive of GST) (In ₹)
1A/EC Rajdhani/Duronto/Shatabdi		
Morning Tea	29.96	35.00
Breakfast	133.14	140.00
Lunch/Dinner	230.78	245.00
Evening Tea	133.14	140.00
2AC/3AC/CC Rajdhani/Duronto/Shatabdi		
(1)	(2)	(3)
Morning Tea	15.53	20.00
Breakfast	97.64	105.00
Lunch/Dinner	175.30	185.00
Evening Tea	85.43	90.00
SL (Duronto Trains)		
Morning Tea	12.20	15.00
Breakfast	57.69	65.00
Lunch/Dinner	113.17	120.00
Evening Tea	45.49	50.00

- 1.3 Optional Catering services shall be provided to passengers of Rajdhani/Shatabdi/Duronto and other similar trains, as notified vide Board's letter no. 2015/TG-III/631/4 dated 14/08/2019 and other instructions issued by Board from time to time.**
- 1.4 All other instructions issued vide Commercial Circular No. 32/2014 and related instructions regarding implementation of menu and tariff of catering services on Rajdhani/Shatabdi/Duronto trains shall remain unchanged.**
- 1.5 The revised menu & tariff for pre-paid Rajdhani/Shatabdi/Duronto Trains above shall be made applicable after a period of 15 days for train-wise calculation and feeding of catering charges in the system plus ARP of 120 days from the date of issue of this circular.**
- 2. Menu and Tariff of standard food items for Mail/Express Trains:-**
- 2.1 The revised menu of standard breakfast and standard meals shall be as per the enclosed Annexure-B (Pg. 8 to 10). Further, it has been decided to introduce Chicken Curry as an option in standard non-veg. meal in addition to the existing standard non-veg meal with egg curry**

and standard veg. meal. As such, there shall be three category of standard meals viz., Standard Vegetarian Meal, Standard Non-Vegetarian Meal (with 2 Eggs curry) and Standard Non-Vegetarian Meal (with Chicken Curry) against the existing two. Non-availability of any of the above standard meal items on Mail/Express trains shall be treated as deficiency in service.

2.2 The revised tariff of standard meals is as under :-

S.No.	Item	Tariff in Rs. (Inclusive of applicable GST)
	Breakfast (Veg.)	40/-
	Breakfast (Non-veg.)	50/-
	Standard Meal Veg.	80/-
	Standard Meal Non-veg. (with Egg Curry)	90/-
	Standard Meal Non-veg. (with Chicken Curry)	130/-

2.3 It has been decided to offer Biryani as a standard meal variety in view of its popularity. The tariff and weight of Biryani shall be as under:-

Tariff for Biryani (Figures in ₹)		
Menu	Weight in Gms	Tariff in ₹ (Inclusive of GST)
Veg. Biryani	350	80
Egg. Biryani	350	90
Chicken Biryani	350	110

2.4 It has also been decided to introduce ‘Snack Meal’ with regional items/cuisine/flavour’ as a meal variety. The ‘Snack Meal’ shall be of 350 grams portion and shall be made available at the tariff of Rs. 50/- (inclusive of GST). The menu and accompaniments/side dishes (like raita/pickle/salad/papad, if any) of the ‘Snack Meal’ shall be decided and notified by IRCTC.

2.5 For the newly introduced standard items, IRCTC shall decide the components of the menu of the standard meals (items) within the above fixed notified tariff. IRCTC shall be accountable for providing the newly introduced menu options in a way that the quantity and quality are commensurate with the tariff and no undue benefit is passed on to the service provider.

- 2.6 No a-la-carte meals shall be permitted for sale on Mail/Express trains. However, a-la-carte snacks items like samosa, pakoda, etc. may continue.**
- 2.7 For passengers of Mail/Express trains, the present cost of Janta Meal (consisting of 7 Pooris-175 g, Dry Aloo Curry-150g. with pickle) i.e. Rs. 20/- shall remain unchanged and IRCTC shall also continue to make available Janta Meal for sale on trains.**
- 2.8 All other extant instructions regarding implementation of menu and tariff of catering services on Mail/Express trains will remain unchanged.**
- 3. In order to bring quantifiable improvement in the quality of catering services on IR, IRCTC shall put in place foolproof systems and appropriate operational/contracting models to ensure that the tariff increase results in visible improvements in quality and hygiene of food, reduction in complaints and does not give any undue benefit to the service provider. IRCTC shall be accountable for ensuring improvement in quality of food and reducing complaints in catering services.**

This issues with the concurrence of Finance Directorate of Ministry of Railways.

Kindly acknowledge receipt of this letter.

DA: Annexure- A & B

**(Philip Varghese)
Director (Tourism & Catering)
Railway Board**

No. 2015/TG-III/631/11

New Delhi, Dated: 14.11.2019

Copy to: PFA, All Indian Railways, for information & necessary action.

For Financial Commissioner, Railway Board

Copy to: PCCM, All Zonal Railways, for information and necessary action, Accounts II, F(S)III, F(Comml.), TC(rates), TC(CR), TC-II, and Health Branches of Railway Board.

ANNEXURE-A

MENU FOR RAJDHANI/SHATABDI/DURONTO EXPRESS TRAINS

(Morning Tea) Rajdhani/Shatabdi/Duronto (1AC/EC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Branded Digestive Biscuits	2	
2	Tea / Coffee - Kit		
	- Sugar Sachets/Sugarfree sachets on demand	1	7.00 gms
	- Coffee /	1	1.5 gms
	Tea Bags (Choice of Black/ Green/ Lemon)	1	2.00 gms each
	Creamer sachet	1	5 gms each
3	Napkin	1	
4	Tray Mat	1	

(Breakfast) Rajdhani/Shatabdi/Duronto (1AC/EC)			
S.No	Ingredients	Quantity	
		No.	Wt.
1	Hand Sanitizer	1	1.5-2MI
2	Cornflakes (25gms) in sealed packed with milk(100ml) and sugar(7Gms)	1	
3	Bread slices (White/Brown)	2	50 gms
4	Jam in Sachet (Mix Fruit)	1	Min 12 gms
5	Butter in Blister Pack	1	Min 8 gms
North	2 Aloo Paratha (100Gms) & Branded curd(80gms) & Pickle (12gm) & salt sachet/ 2 Cutlet(100Gms) with Boiled Veg(Carrots, French Beans , Green Peas(50 gms), French Fries (25gm) & Tomato Ketchup in sachets (12Gms) & salt Pepper sachet		
	OR		
	2 Egg Omelette /Fried/Boiled/Poached/Scrambled with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet.		
East	2 Aloo Paratha (100Gms) & Branded curd(80gms) & Pickle (12gm) & salt sachet/ 2 Cutlet(100Gms) with Boiled Veg(Carrots, French Beans, Green Peas(50 gms), French Fries (25 gm) & Tomato Ketchup in sachets(12Gms) & salt Pepper sachet		
	OR		
	2 Egg Omelette /Fried/Boiled/Poached/Scrambled with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet.		

West	Poha (125 Gms) with 2 nos Aloo Bonda(100Gms), Bhujia 20 gms & Tomato ketchup in sachet(12Gms) & Salt sachet / 2 Cutlet(100Gms) with Boiled Veg(Carrots, French Beans , Green Peas(50 gms), French Fries (25gm) & Tomato Ketchup in sachets(12Gms) & salt Pepper sachet OR 2 Egg Omelette /Fried/Boiled/Poached/Scrambled with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet.		
South	2 Idli/Rice Pongal/Rava Upma (100g) with Medu Vada (80g) with coconut chutney (50g) OR 2 Egg Omelette /Fried/Boiled/Poached/Scrambled with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet.		
7	Fresh fruits(Banana)		Min 100 gms
8	Tea/Coffee Kit assorted*		
9	Napkin		

(Lunch / Dinner) Rajdhani/Shatabdi/Duronto (1AC/EC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
	Soup Course		
1	Branded Soup Premix in Sachet	1	Min 20 Gms
2	2 Soup sticks / 1 Dinner buns (packed)	2 or 1	20 gms.
3	Butter in Blister Pack	1	Min 8 gms.
4	Salt sachet	1	
5	Pepper Sachet	1	
6	Main Course		
	Basmati Rice- Plain rice/Jeera Rice/ Matar Pulao/Fried Rice/Lemon Rice/Tamarind Rice		100 gms
	4 Plain Roti/2 Paratha/Extra rice in place of roti with paratha wrapper		100gms.
	Dal dish - Dal tadka/Kabuli Chana/Rajma/Dal Makhani/Chana Dal/Chholey/Chana/Dal arhar/Moong Dal/Sambhar		150 gms.

<p style="text-align: center;">Meal 1</p>	<p>Vegetarian Paneer dish -(Paneer 60 gms & Gravy 90gms) North -Panner do Pyaza//Kadhai Paneer/Matar Paneer/Shahi Paneer East -Panner do Pyaza/Kadhai Paneer/Matar Paneer/Shahi Paneer West - Panner do Pyaza//Kadhai Paneer/Matar Paneer/Shahi Paneer South -Vegetable poriyal/Veg Kootu Curry /Kadhai Paneer/Matar Paneer OR Non.Vegetarian chicken dish -(Chicken 80gms boneless with gravy 70 gms) North- Kadhai Chicken/Chicken Northern Style/Chicken Do Payaza/ Methi Chicken East - Kadhai Chicken/Chicken Eastern Style/Chicken Do Payaza/ Methi Chicken West - Kadhai Chicken/Chicken Western Style/Chicken Do Payaza/ Methi Chicken South - Kadhai Chicken/Chicken southern style/Chicken Do Payaza/ Methi Chicken</p>		
<p style="text-align: center;">Meal 2</p>	<p>Vegetarian dish -(120gms except mentioned specifically) North-Dum Aloo Kashmiri/Vegetable Kofta/Dry Mix Vegetable (Northern Style)/Stuffed Capsicum Tomato -150g East -Dum Aloo Kashmiri/Vegetable Kofta/ Dry Mix Vegetable (Eastern Style)/Stuffed Capsicum Tomato Parwal -150g West -Dum Aloo Kashmiri/Vegetable Kofta/ Dry Mix Vegetable (Western Style)/Stuffed Capsicum Tomato - 150g South -Baigan Bagara/Vegetable Kofta/ Dry Mix Vegetable (Southern Style)/Stuffed Capsicum Tomato - 150g OR Non.Vegetarian chicken dish -(Chicken 80gms boneless with gravy 70 gms) North- Kadhai Chicken/Chicken Northern Style/Chicken Do Payaza/ Methi Chicken East - Kadhai Chicken/Chicken Eastern Style/Chicken Do Payaza/ Methi Chicken West - Kadhai Chicken/Chicken Western Style/Chicken Do Payaza/ Methi Chicken South - Kadhai Chicken/Chicken southern style/Chicken Do Payaza/ Methi Chicken</p>		150 gms.
	<p>Branded Curd</p>	1	Min 80 gms
	<p>Pickle in Sachets</p>	1	Min 12 gms

7	Desert Course		
	Branded Frozen Dessert/ Ice cream (90ml)/Kala Jamun-2/ Rasgulla-2/Sri Khand (100g)/Kala Jamun-2/Sandesh-2/Mysore pak-2		
8	Napkin Tissue paper	1	
9	Disposable Cup	1	
10	Casserole		

(Evening Tea)-Rajdhani/Shatabdi/Duronto (1AC/EC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Branded roasted nuts in sealed pouch(Cashewnuts/Almonds)	1	20gms
2	Branded Dry Indian snacks in sealed pouch (Dry Samosa /Dry Kachori/Mathri /Masala Sticks)	1	40gms
3	Veg.Sandwich(triangle) with Eggless Branded Mayonnaise	1	60 gms.
4	Branded sweet in Blister Pack - Sohan Papdi/Coconut Barfi/Mysore Pak/Besan Ladoo	1	30 gms.
5	Tomato Sauce sachet	1	Min 12 gms
6	Tea/Coffee Kit assorted*		
7	Napkin Tissue paper	1	

Tea/Coffee Kit Asorted* - As applicable in Morning Tea Menu

(Morning Tea) (Rajdhani/Shatabdi/Duronto 2A/3A/CC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Biscuits(Marie)	2	
2	Tea / Coffee - Kit		
	Sugar /Sugar Free sachet	1	7.00 gms
	Coffee sachet /	1	1.5 -2gms
	Tea Bags	1	2.00 gms
	Dairy Creamer sachet	1	5 gms
3	Stirrer	1	
4	Disposable Cup	1	

(Breakfast)(Rajdhani /Shatabdi/Duronto 2A/3A/CC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Branded Fruit Drink in Tetra pack	1	200ml
North	<p>5 poori (75 Gm)with Dry Aloo Bhaji(125Gms) & Branded Curd(80Gms) & pickle in sachets (12gms), salt sachets / 2 Veg. Cutlet(50. Gms each) with Boiled Veg(25 Gms with beans,Carrots & Peas) with 2 sliced white/brown bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms), Salt & Pepper sachets/</p> <p style="text-align: center;">or</p> <p>Omelette of 2 eggs with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white/brown bread & Butter in blister pack(8 gms)</p>		
East	<p>5 poori (75 Gm)with Dry Aloo Bhaji(125Gms) & Branded Curd(80Gms) & pickle in sachets (12gms), salt sachets / 2 Veg. Cutlet(50Gms each) with Boiled Veg(25 Gms with beans,Carrots & Peas) with 2 sliced white/brown bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms), Salt & Pepper sachets/</p> <p style="text-align: center;">or</p> <p>Omelette of 2 eggs with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white/brown bread & Butter in blister pack(8 gms)</p>		
West	<p>Poha (125gms) &Aloo Bonda(100gms), Bhujia (20gm) & Tomato Ketchup sachet (12gms) / 2 Veg. Cutlet(50Gms each) with Boiled Veg(25 Gms with beans,Carrots & Peas) with 2 sliced white/brown bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms), Salt & Pepper sachets</p> <p>OR</p> <p>omelette of 2 eggs with boiled veg (25g with beans,Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white/brown bread & Butter in blister pack(8 gms)</p>		

South	2 Idli/Rice Pongal/Rava Upma (100g) with Medu Vada (80g) with coconut chutney (50g)/ or Omelette of 2 eggs with boiled veg (25g with beans, Carrots & Peas) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white/brown bread & Butter in blister pack(8 gms)		
3	Tea/Coffee Kit assorted*	1	
4	Napkin	1	
5	Casseroles, PET cups, Wrappers		
6	Disposable Cup	1	

(Lunch / Dinner) (Rajdhani/Shatabdi/Duronto 2A/3A/CC)			
Sl. No.	Ingredients	Quantity	
		No.	Weight
	Main Course		
1	Basmati Rice- Plain rice	1	100 gms
2	4 Plain Roti/2 Paratha/Extra rice in place of roti		100 gms
3	North - Dal Tadka/Rajma/Dal Makhni/ChanaDal East-Dal Tadka/Rajma/Moong Dal/Channa Dal West-Dal Tadka/Rajma/Dal Makhani/Moong Dal South-Sambhar//Dal tadka/Rajma/Dal Makhani	1	120gms.
Meal 1	Vegetarian Paneer dish -(Paneer 50gms & Gravy 70gms) North-Panner do Pyaza/Mater/Kadhai Paneer East-Paneer Do Payaza/Kadhai Paneer West- Paneer Do Payaza/Kadhai Paneer South-Vegetable poriyal(150g)/Veg Kootu Curry (150g) OR Non.Vegetarian chicken dish -(Chicken 60gms boneless with gravy 60 gms.) North-Kadhai Chicken/Chicken Curry(Northern style)/Chicken Do Payaza East- Kadhai Chicken/Chicken Curry(Eastern style)/Chicken Do Payaza West -Kadhai Chicken/Chicken Curry(Western style)/Chicken Do Payaza South -Kadhai Chicken/Chicken Curry(Southern style)/Chicken Do Payaza	1	120 Gms

Meal2	All Vegetarian dish - 120g except otherwise mentioned North- Dry Mix Vegetable (Nothern Style) -150g East- Dry Mix Vegetable (Eastern Style) -150g. West- Dry Mix Vegetable (Western Style) -150g South- Dry Mix Vegetable (Southern Style)-150g OR Non.Vegetarian chicken dish -(Chicken 60gms boneless with 60gravy gms.) North-Kadhai Chicken/Chicken Curry(Northern style)/Chicken Do Payaza East- Kadhai Chicken/Chicken Curry(Eastern style)/Chicken Do Payaza West -Kadhai Chicken/Chicken Curry(Western style)/Chicken Do Payaza South -Kadhai Chicken/Chicken Curry(Southern style)/Chicken Do Payaza		
	5	Branded Curd/Misti Doi	1 Min 80 gms
	6	Pickle in Sachets	1 Min 12 gms
	7	Salt Sachets on demand	1
		Desert Course	
	8	Branded Frozen Dessert / Ice cream (90ml) / Kala Jamun (Two) / Sandesh (Two) / Rasgulla (Two) / Milk Cake (Two) / Branded Srikhand (100g) / Mysore pak-2	1
	9	Napkin Tissue paper	1
	10	AI Casserole	3

(Evening Tea-)(Rajdhani /Shatabdi/Duronto 2A/3A/CC)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Branded Roasted nuts in sealed pouch(Peanuts/ Gram Channa)	1	20gms
2	Branded Dry Indian snacks(Dry Samosa,Dry Kachori/Mathri/Masala Sticks)	1	40gms
3	Branded Indian Sweet in Blister Pack(Sohanpapdi/Coconut Barfi/Mysore Pak/Besan Laddu)	1	30 gms.
4	Branded Namkeen in sealed packet (Aloo Bhujia/Mixture)	1	25gm
5	Tea/Coffee Kit assorted*		
6	Napkin Tissue paper	1	
7	Disposable cups	1	

Tea/Coffee Kit Asorted* - As applicable in Morning Tea Menu

Duronto Exp Train -Sleeper Class (Morning Tea)			
S.No	Ingredients	Quantity	
		No.	Wt.
Tea/Coffee Kit with good quality paper cup			
1	Sugar / Sugarfree sachets	1	7g
2	Coffee sachet OR	1	1.5-2 g
	Black Tea bags	1	2 gms
3	Milk Creamer sachets	1	5 g
4	Paper Cup	1	

Duronto Exp Train -Sleeper Class (Breakfast)			
	Ingredients	Quantity	
		No.	Wt.
North	5 poori (75Gms) with Dry Aloo Bhaji(125Gms) & pickle in sachets (12gms). / 2 Veg. Cutlet(50Gms each) with 2 sliced White Bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms). OR 2 Eggs (Omelette/Boiled) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white bread & Butter in blister pack(8 gms)	1	
	5 poori (75Gms)with Dry Aloo Bhaji(125 Gms) & pickle in sachets (12gms). / 2 Veg. Cutlet(50Gms each) with 2 sliced White Bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms). or 2 Eggs (Omelette/Boiled) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white bread & Butter in blister pack(8 gms)		
West	Poha (125gms) & 2 Aloo Bonda(100gms) & Bhujia (20g) & Tomato Ketchup sachet (12gms) / 2 Veg. Cutlet(50Gms each) with 2 sliced white/brown bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms), Salt & Pepper sachets OR 2 Eggs (Omelette/Boiled) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white bread & Butter in blister pack(8 gms)		
South	2 Idli(100g) with Medu Vada (60g) with coconut chutney (50g)/ 2 Veg. Cutlet(50Gms each) with 2 sliced white/brown bread & Butter in blister pack(8 gms) & tomato Ketchup (12Gms), Salt & Pepper sachets Or 2 Eggs (Omelette/Boiled) + Tomato ketchup sachet(12g) & salt & pepper sachet & with 2 sliced white bread & Butter in blister pack(8 gms)		

2	Tea/Coffee Kit*	1	
3	Casserole/ PET Cup (Packaging)	1	
4	Napkin	1	
5	Disposable Cup	1	
6	Stirrer	1	

Duronto Exp Train -Sleeper Class (Lunch / Dinner)			
S. No	Ingredients	Quantity	
		No.	Wt.
1	Rice dish - Plain rice .	1	100 gms
2	4 Plain Roti	1	100 gms
3	Dal dish - Arhar dal /Moong dal/Sambhar	1	120gms.
4	Veg Dish- Mix seasonal veg dry (120gms) OR Non Veg- Chicken curry(Chicken boneless 60gms with gravy 60gms)		120gms
5	Branded Curd	1	Min 80 gms
6	Pickle in sachets	1	Min 12gms
7	Salt sachet on demand		
8	Napkin Tissue paper	1	
9	Casseroles	3	
10	Disposable Spoon	1	
11	Hand Sanitizer	1	1.5-2 ML.

Duronto Exp Train -Sleeper Class (Evening Tea)			
S. No	Ingredients	Quantity	
		No.	Wt.
1	Branded dry salted Indian snacks in sealed pouch (Samosa/Kachori/Mathi/ Masala sticks)	1	40Gms
2	Tomato Ketchup in sachet	1	Min 12 gms
3	Tea/Coffee kit with stirrer*		
4	Napkin Tissue paper	1	
5	Disposable Cup	1	

Tea/Coffee Kit Asorted* - As applicable in Morning Tea Menu

MENU OF STANDARD ITEMS FOR MAIL/EXPRESS TRAINS

Standard Menu (Breakfast)			
Veg Breakfast (Cutlet)			
S.no	Ingredients	Quantity	
		No.	Wt.
1	Bread slice	2 nos	50 gms
2	Vegetable cutlet	2 nos	100 gms
3	Butter in Blister Pack		Min 8 gms
4	Tomato Ketchup in sachets	1	Min 12 gms
5	Casserole	1	
6	Napkin	1	
7	Disposable spoon	1	
Standard Menu (Breakfast)			
Veg Breakfast (Idli & Vada)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Idli	2 nos	100gms
2	Vada	2 nos	60gms
3	Chutney in disposable cup		50 gms
4	Casserole	1	
5	Napkin	1	
6	Disposable spoon	1	
Standard Menu (Breakfast)			
Veg Breakfast (Upma & Vada)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Upma		100gms
2	Vada	2 nos	60gms
3	Chutney in disposable cup		50 gms
4	Casserole	1	
5	Napkin	1	
6	Disposable spoon	1	
Standard Menu (Breakfast)			
Veg Breakfast (Pongal & Vada)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Pongal		100gms
2	Vada	2	60gms
3	Chutney in disposable cup		50gms
4	Casserole	1	
5	Napkin	1	
6	Disposable spoon	1	
Standard Menu (Breakfast)			

Non-Veg Breakfast (Egg Omelette)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Bread slice	2 nos	50gms
2	Omelette/Boiled Eggs	2 Eggs	90gms
3	Butter in Blister Pack	1	Min 8 gms
4	Tomato Ketchup in Sachet	1	Min 12gms
5	Salt sachets	1	1gm
6	Pepper sachets	1	0.5gms
7	Casserole	1	
8	Napkin	1	
9	Disposable spoon	1	

Standard Menu (Lunch/Dinner)			
Veg Meal(Standard casserole)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Rice Plain	1	150 gms
2	2 Parathas/4 Chapatis in wrappers		100 gms
3	Dal/Sambhar(Thick)	1	150 gms
4	Mix Veg(Seasonal)	1	100 gms
5	Curd	1	Min 80 gms
6	Pickle in sachet	1	Min 12 gms
7	Casserole	3	
8	Napkin	1	
9	Disposable Spoon	1	

Standard Menu (/Lunch/Dinner)			
Non Veg Meal Standard Casserole(Egg Curry with Rice)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Rice Plain	1	150 gms
2	2 Parathas/4 Chapatis in wrappers		100 gms
3	Dal/Sambhar(Thick)	1	150 gms
4	Two Eggs Curry		150 gms
5	Curd	1	Min 80 gms
6	Pickle in sachet	1	Min12 gms
7	Casserole	3	
8	Napkin	1	
9	Disposable Spoon	1	

Standard Menu (Lunch/Dinner)			
Non Veg Meal Standard Casserole(Chicken Curry with Rice)			
S.No.	Ingredients	Quantity	
		No.	Wt.
1	Rice Plain	1	150 gms
2	2 Parathas/4 Chapatis in wrappers		100 gms
3	Dal/Sambhar(Thick)	1	150 gms
4	Chicken Curry(60gms boneless chicken & Gravy 90gms)		150 gms
5	Curd	1	Min 80gms
6	Pickle in sachet	1	Min 12 gms
7	Casserole	3	
8	Napkin	1	
9	Disposable Spoon	1	

**Note :- (i) Food packets should have stickers indicating all details.
(ii) Tray Mats should be provided as per requirements.**
