

20th September, 2024.

**To,
Mr. Sarvesh Patil
K Hospitality Corp
1, Rashid Mansion
Worli Point
Mumbai 400018**

Dear Sir,

Subject: Offer for Kitchen Planning Services for NMIAL T1.

This is in reference to the RFP received, based on the same I am providing below my scope of services for the kitchen, and back-of-house area planning services, with related terms and conditions.

We shall provide **detailed planning and designing services for the following areas/zones** only:-

- **Kitchen Areas with Related cooking Sections**
- **Pot Wash Area**
- **Dish Wash Area**
- **Cold Food Area**
- **Food Store**
- **Food Holding Area**
- **Refer & Freezer Room**
- **Receiving Area**
- **Garbage Area**
- **Live Kitchen (If Any)**
- **Bar counter / Beverage Counter (If any)**
- **Staff Changing Room**
- **Commissary (Veg. pre. / Butchery)**

The specific scope of our services for the areas above for the Kitchen, Back of House shall be as follows: -

1. Preparation of Preliminary Layout Plans

Based on the inputs, requirements, and brief given by you, We shall initially prepare preliminary layout plans for each of the areas listed above, which shall indicate the exact placement, location, and size of every piece of the kitchen, refrigeration, other operational equipment, furniture and assets to be installed in the kitchen and ancillary areas, and present the same to you and your team for approval.

Deliverables:-

- 1) Design Brief
- 2) Zoning Layout / Conceptual Layout
- 3) Kitchen mechanical datasheet

2. Preparation of Final Layout Plans

We shall then prepare final layout plans, incorporating any amendments/alterations suggested by you or your team, and submit the same for your final approval. After this, all the plans shall be treated as frozen and finalized.

Deliverables:-

- 1) Equipment Layout
- 2) Equipment Schedule
- 3) Estimated Budget

3. Preparation of Rough in MEP / Services Drawings

After your final approval, we shall prepare rough in-service drawings for all the areas mentioned above only, indicating the height, general point location, and capacity details of the following requirements: -

Deliverables:-

- 1) Plumbing and Drainage Points Requirement.
- 2) Electrical Points Requirement.
- 3) Civil Work ie. Partitions, etc.
- 4) Gas Bank and Piping
- 5) HVAC with CFM requirement
- 6) RCP Plan

4. **Tender Specifications of Equipment**

We shall then make a detailed specifications draft of every piece of locally fabricated kitchen, refrigeration equipment/furniture to be installed, including details of gauge, finish, materials to be used, etc., which shall be used to call for quotations from several suppliers/manufacturers. Separate tender specs shall be prepared for imported and bought-out equipment, as well.

Deliverables :-

- 1) **Final Equipment Layout**
- 2) **Final Equipment Schedule**
- 3) **Final BOQ**
- 4) **Tender Specification**
- 5) **Estimated Budget**
- 6) **Section Elevations of FOH Area**

5. **Follow Up on Equipment Manufacture**

We shall study and approve all equipment working drawings (shop floor drawings), which shall be submitted by the suppliers. We shall only provide equipment sketches for specially customized equipment; in case the supplier is unable to understand the text of tender specifications. We shall regularly visit the factories of the kitchen equipment suppliers to ensure the equipment is prepared to my specifications and approval of working drawings and is supplied on time.

Deliverables :-

- 1) **Vendor Equipment Shop drawing approval**
- 2) **Vendor MAS approval**
- 3) **Vendor MEP drawings approval**
- 4) **Vendor Site Meeting and Coordination**
- 5) **Vendor Factory Visit & Inspection Report**

6. **Making Site Visits**

We shall visit your site during the project period to ensure the speedy progress of work if needed, to guide and check the work of the various contractors in the areas under my design control.

Deliverables :-

- 1) **Site Visits Report**
- 2) **Installation Reports**
- 3) **Hand over Reports**

Fees for the above scope of work shall be as follows:

<u>Sl No.</u>	<u>Concept</u>	<u>Brands</u>	<u>KITCHEN AREA in Sq. Mt.</u>	<u>Rate per Sq. Mt.</u>	<u>Total Cost</u>
<u>1</u>	<u>Gully Kitchen</u>	<u>Gully Kitchen</u>	<u>63</u>	<u>1200</u>	<u>75600/-</u>
<u>2</u>	<u>Wagamama+ Bar</u>	<u>Wagamama</u>	<u>73</u>	<u>1200</u>	<u>87600/-</u>
<u>3</u>		<u>Beer Bar</u>	<u>61</u>	<u>1200</u>	<u>73200/-</u>
<u>4</u>	<u>Microbrewery</u>	<u>Microbrewery</u>	<u>245</u>	<u>1200</u>	<u>294000/-</u>
<u>5</u>	<u>Gordon Ramsay + Sabko</u>	<u>Sabko Coffee</u>	<u>70</u>	<u>1200</u>	<u>84000/-</u>
<u>6</u>		<u>Gordon Ramsay</u>	<u>105</u>	<u>1200</u>	<u>126000/-</u>
<u>7</u>	<u>Food Court with 3 brands</u>	<u>Mumbai Local food</u>	<u>36</u>	<u>1200</u>	<u>43200/-</u>

The fee schedule will follow the Terms & Conditions as per K-corp.

GST is not applicable as the limit is below GST exemption. You may deduct the TDS.

In addition, if applicable, you shall separately bear all my traveling expenses for any other outstation and hotel stay.

I hope you accept my offer and look forward to an early confirmation.

Yours Faithfully,
CHIRAG PANCHAL
Proprietor
HDS Consulting