

## DELHI TECHNOLOGICAL UNIVERSITY

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F.No. DTU/GA/44/2023-24/1444 1370-77

Dated: 24.11.2025

### CIRCULAR

Subject: Standard Operating Procedure (SOP) for Hospitality Arrangements:

It was observed that the departments and sections were raising indents for providing hospitality for number of persons more than the number of members of a particular Committee. It was also observed that a number of members of the Committees do not consume the refreshment/ hospitality served during the course of the meetings. Due to these reasons, the large quantity of food goes waste and also puts avoidable financial burden on DTU finances, which otherwise could have been put to better and productive purposes of student and employee welfare. In view to streamline the procedure of the indenting and providing of hospitality, proper utilization of funds in hospitality services, minimizing food wastage, and maintaining quality of food; a Monitoring Committee was constituted vide Office Order No. DTU/Reg/OO/2024-25/55 dated 13.01.2025 for making recommendation in this regard. The Committee reviewed the hospitality arrangements in DTU and recommended Standard Operating Procedures (SOP) for hospitality. The spirit behind these guidelines is to judiciously place the order/ indent to stop the food wastage and to invite attention of all concerned to voluntarily curtail the expenditure on this account. Accordingly, all Departments, Committees, event-coordinators and organizing Heads etc. are hereby informed to adhere to the Standard Operating Procedure (SOP) for arranging hospitality during all University, Departmental, Committee, Academic, and Students' events as per details given below, subject to the General Instructions: -

1.	University Level Events/ Activities:  a) Independence Day b) Republic Day c) BOM meetings d) AC Meeting e) FC Meetings f) External Audit g) IQAC (NAAC, NBA Visits) h) Other such events approved by the Hon'ble Vice Chancellor i) Training Program	Tea/ Refreshment/ High Tea/ Lunch/ Dinner, and water dispenser as per the prior approval of the Competent Authority.	the level of the General Administration or
2.	University Level Sizeable	Defends to the second s	The event organizing department/committees should send duly approved proposal at least 21 days in advance to GA Section for further processing.
	a) Convocation,	Refreshment/High Tea/ Lunch/ Dinner, and water dispenser as per the directions and approval of the Competent Authority	Hospitality arrangements shall be made at the level of the General Administration on receiving duly approved proposals from the respective Event Hospitality Committee.
7	approved by the Hon'ble Vice Chancellor		Hospitality indent will be entertained from one Central Committee only for full day.

	•		The event organizing department/committees should send duly approved proposal at least 21 days in advance to GA Section for further processing.
3. University Level predefined Committees Meetings: a) TEC b) Central Purchase Committee c) Local Purchase Committee Meeting d) Other such similar events as approved by the Competent Authority		Refreshment/ High Tea	Hospitality arrangements shall be made at the level of the concerned department/section/ Committee/ Council itself by placing an order directly only to any of the approved food outlets operating inside the DTU Campuses.  It may be ensured that the indent is raised for the number of committee members + 3 (3 assisting persons) only and bills beyond this limit will not be processed for payment.
4.	Departmental/ Section/ Center Level Events/ Activities:  a) Faculty Meeting b) DRC Meeting c) SRC Meeting d) DPC Meeting e) PhD Viva Voce f) BOS Meeting g) Invited Talk h) Expert Talk i) Board of Discipline j) Recruitment k) Training Program l) End-Term Practical m) Other such similar events as approved by the Competent Authority	Refreshment  Up to 30 persons each event or as per the number of Faculty members duly approved by the Head of the concerned Department.  High Tea /  Lunch may be arranged only in cases where External Experts / Guests are invited or after obtaining the prior approval of the Competent Authority, taken well in advance	Hospitality arrangements shall be made at the level of the concerned Department/ Section/ Committee/ Center/ Council itself by placing an order directly only to any of the approved food outlets operating inside the DTU Campuses.  It may be ensured that the indent is raised for the members + 3 (3 assisting persons) only and bills beyond this limit will not be processed for payment.  Note:- For more than 30 persons, approval of the competent authority shall be obtained well in advance.
5.	University Level Students' Events:  a) Sports Events (e.g. Ahwan/ Parakaram etc.) b) Cultural Events (e.g. Engifest) c) Literary Events (e.g. Yuvaan) d) Technical Events (e.g. Invictue) e) NCC / NSS f) Other such events as approved by the Hon'ble Vice Chancellor	Refreshment for participants High-tea for the event coordinating committee members only Lunch for faculty / Event coordinators only	Hospitality arrangements shall be made at the level of the General Administration on receiving duly approved proposals from the respective Event Hospitality Committee.  Hospitality indent will be entertained from one Central Committee only for full day.  The event organizing department/committees should send duly approved proposal at least 21 days in advance to GA Section for further processing.
6.	Academic Events:  a) End Term Theory Examination  b) Central Evaluation c) Admissions d) Other similar and related events as approved by the Competent Authority	Refreshment for each duty  Lunch/ High Tea  If an even lasts 6 hours or longer, faculty/ staff involved may be provided with lunch/ dinner upon approval from the Competen Authority.	Hospitality arrangements shall be made at the level of the General Administration Branch on receiving duly approved proposals (at least 7-days in advance), from concerned Departments/ Sections/ Centers/ Committees/ Deans /Directors/ event Coordinators duly approved by the Competent authority.



## Details of Hospitality Arrangements:

S. No.	Purpose	Particulars	Standard Menu
	SE transfers of the person of the	and the state of	A STATE OF THE STA
01.	1. For Meetings upto 1-	Tea	
	1.5 hours where there		a. Tea & Biscuit/s OR
	is no External	gerrald whole	b. Tea & small samosa/ idli OR
0.0	Member/ Expert		c. Any other similar arrangement / its
02	1. For Events upto 2.5	Refreshment	supply with in approved rates
	hours where there is no	remesimen	a. Tea, Biscuit / Cookies (2 nos) 9
	External Member/	2 27 2 2	b. one Samosa (1 pc)/ Peanuts (1 serving)
+ 1119	Expert.		
1.50	2.For students	in ancests US	a. Tea, Biscuit/ Cookies (2 pcs) &
	participating during	ar seed of b	official (1 pc) / Vada (1 pc)
	sports events		OR .
2 04	3. For students attending		a. Juice (1 pc), & b. banana (2 pcc)
1 - 1	Ph.D viva etc	1	12 pcs)
1111		DESCRIPTION AND	C. Any other similar
.		TOTAL STATE	July outici Silling arrangement / it-
03.	1 77		supply with in approved rates
03.	1. For Meetings where	High Tea	그 그 이 이 전에 가득하는 아이들이 많아 보고가 되었다. 그 아이들에 가는 가는 것이 없는데 그 것이다.
	External member/	8-1 1 Ca	a. Tea/Juice/ Butter Milk/ coconut water & . b. Chips/ Pegnuto & .
	Expert are invited	A B	
	including Faculty	A respicação de est	c. 02 Cookies &
	Members		d. Any one Snacks item: Samosa/ Aloo Bonda/ Sandwich/
	2. For committee	war begin tops	Cutlet/ Mix Pakoda / Paneer Pakoda/ Spring Roll/ poha-
	members of Sports		e One Comment
- 5- 14	Events		e. One Sweet item (Gulab-Jamun/ Ice-Cream or equivalent sweet)
	- Marie Plants		
200			OR
			a. Cut mix fruits (4 to 5 seasonal fruits) - (Quarter plate)
			OR (Quarter plate)
			a. Tea/ Juice (Tetro Pools) ( D
			a. Tea/ Juice (Tetra Pack)//Butter Milk/ coconut water & Sprouts with vegetables with page 2.
			b. Sprouts with vegetables with paneer pieces  OR
	and the state of the state of		
1. 1	1. For Meetings which	1	Any other similar arrangement / items the vendor agrees to supply with in approved rates
		Lunch/	a. Salad
C	continues beyond lunch	Dinner	b. Papad, pickels
ti	ime and is usually long	The best best best	c. Mix Vegetables / seasonal vegetables -1
e	nough to justify the		d. Dal Makkhani / Vollar D. 1/ 61
a	rrangement for lunch.		d. Dal Makkhani / Yellow Dal / Chhole / Rajma - 1 e. One Paneer Dish- 1
1	Benneth for lunch.		f. Boondi Raita/Veg. Raita/Pineapple Raita-1
2	. Meeting in which		
E	external Experts are		h. One Sweet Dish (Culch I
in	ivited e.g. DRC, Ph.D	A Think	h. One Sweet Dish (Gulab-Jamun / Ice Cream or equivalent sweet)
vi	iva Voce etc.		i. Lachha Parantha / Pori / P.
'1	TOCC GIC.		i. Lachha Parantha/ Roti/ Poori/ Tawa Roti/ Naan/ Tandoor Butter Roti
-			j. Drinking Water dispensers with paper glasses  OR
	Charlett .		OR water dispensers with paper glasses
	salana s Taylo Sala		a. Idli/ Vada with Sambar
			b. Dosa (Masala / Opion / Ac.
			b. Dosa (Masala/Onion/Mix Veg.) / Uttapam (Onion/Mix Veg.) c. Upama
			d. Coconut Chutney
			e. One Sweet Dish (shares 1.2.
		* B & * 1	e. One Sweet Dish (Sheera / Suji Halwa etc.)
			f. Drinking Water dispensers with paper glasses  OR
			a. Chowmein/ Hakka Noodles/Fried Rice
1			o. Veg Maticiluman gravy
		8 1	c. Boiled Vegetable/ Spring Roll
			u. One Sweet item (Gulab-Jamun /Joe Cream
			sweet))
			Prinking W
			e. Drinking Water dispensers with paper glasses
			e. Drinking Water dispensers with paper glasses  OR
			e. Drinking Water dispensers with paper glasses



#### General Instructions: -

- 1. Concerned event-coordinators / HoD/ In-charge should make conscious efforts to prevent the food wastage and reducing the expenditure on hospitality and to order for number of members of the meeting/ committee plus three persons (to cover the officials involved in the arrangements).
- 2. All concerned are advised not to place order / indent for the duties/events which fall under the disposal of the regular official duties.
- 3. The Hospitality arrangements required to be made at the level of the General Administration, shall be arranged on receiving proposals from concerned Departments/ Sections/ Committees/ Deans / Directors/Event coordinators duly approved by the Competent authority. It may be ensured that the indent is raised for the members + 3 (3 assisting persons) only and bills beyond this limit will not be processed for payment. The event organizing department should send the proposal at least 21 days in advance to GA Section for processing.
- 4. Indent shall be submitted to the General Administration in specified format only (Annexure I).
- 5. Approved list of rates for refreshment, High Tea, Lunch and dinner is attached at annexure II.
- 6. In case any outsider organizer / sponsorer is sponsoring the Event, the concerned event-coordinators / HoD/ In-charge should not raise the indent for haspitality.
- 7. Lunch / High Tea shall be arranged only in cases where External Experts / Guests are invited or after approval of the Competent Authority.
- 8. Competent Authority in each case will be as per the Powers mentioned in the Delegation of Financial Powers.
- 9. All the indents for day-to-day hospitality ar langements up to 30 persons may be given directly to the Vendor by the HOD/Branch Incharge of the concerned department and for more than 30 persons prior approval of the Competent Authority shall be obtained well in advance.
- 10. It may be ensured that the order is placed for the members + 3 (3 assisting persons) only and bills beyond this limit will not be processed for payment.
- 11. In case the required hospitality arrangements are different from the prescribed SOP, the concerned Head of the Department / Branch Incharge shall obtain the Administrative Approval of the Competent Authority well in advance for the same.
- 12. The rates in Annexure II are inclusive of UST.
- 13. The order shall be given to the any outlets / canteens in the Campus of University as notified by the GA Branch for this purpose.
- 14. The monitoring committee will review the Department wise expenditure on hospitality arrangement after every six months and will issue the instruction accordingly.
- 15. GA section shall maintain an expenditure register for all expenditures booked for providing hospitality for all events/ meetings etc.
- 16. To streamline the procedure and better service, the vendor may asked to provide the Refreshment/ high tea/ lunch in packaged form/ thali as may be coordinated with the indentor/coordinator.
- 17. Lunch will be admissible for only those meetings, which start in forenoon and continue beyond the lunch hours in evening.
- 18. For events such as Independence Day, Republic Day, Engifest, Yuvaan, Sports Meet etc. hospitality indent will be entertained from one Central Committee only for full day event and not from multiple committees such as Flag hoisting event, cultural event and / or sports events. For this purpose a separate circular is being issued for clarification. General Administration shall return such multiple indents to the proposing Section.
- 19. For all events such as convocation, Orientation and sports etc the coupon system shall be devised in the proposals. For convocation 03 coupons (fcr. student & their parents) will be allowed.
- 20. If, there are more than one SRC/DRC/any such event or meetings in a Department/Section/Branch on the same day and 80% of the members are same, in such cases, a single indent for hospitality arrangement shall be placed.
- 21. After satisfactory arrangements of hospitality, duly verified bills by concerned HOD/In-Charge (listed sequentially) along with the original Indent and copy of the meeting notice shall be forwarded to the GA Branch within 7 days for payment.

The Head of the Department may ensure efforts are made to order only the minimum required quantity of food/ hospitality to prevent wastage and to control routine expenses under hospitality services for various types of events. All concerned are requested to adhere strictly to the SOP to ensure uniformity, transparency, and smooth execution of hospitality arrangements for various events.

Copy to the following for compliance:

- 1. PA to VC: For information of Hon'ble Vice Chancellor
- 2. PA to Registrar, DTU
- 3. All Deans, all HODs, all Directors/OIC, DTU.
- 4. COF, DTU / DDO, DTU
- 5. Director, EDC, DTU
- 6. COE, Chairman, Sports Council; Librarian/ Security Officer/ Chief Warden, Hostel office/ Guest House-in-charge
- 7. Guard File
- 8. Head, CC: with the request to upload on website

(Binod Doley).
Registrar, DTU
28/11/2007

# Indent for Hospitality (Please see the SOPs issued)

(Indent incomplete in any sense and not	2011	The state of the s
(Indent incomplete in any sense and not (Please submit indent a	countersigned by the concer	med HOD, will not be acconted
	at least 07 working days prior	r to the event)
Department/ Branch		<u> </u>
. Provide dotails as u -		Dated

1. Provide details of the Event/ meeting/ conference/interview for which hospitality is required: (Attach copy of approval, if any, and the copy of Event/ meeting/ conference/ Interview notice etc. for which

2. Details of Hospitality Required: Venue:

(For multiple dates, details- duly signed typed in below format, may be attached) (Mention date, time and No. of Persons)

Please see the SOPs issu

Sr. no	Date	Time	Type of hospitality required (refer SOPs)		
1.			. Toganica (refer SOPS)	No. Of persons (refer SOPs)	
2.					
			19/		
		a sear			
any of	her specific requi		for more than 30 persons, the		

equirement and indent for more than 30 persons, the concerned Head of the Department or Branch etc. will seek administrative approval from the Competent Authority at his /her end and attach the original notesheet with the indent. Please refer circulars / SOPs issued in this regard. Please attach separate sheet if the event is multi-day event

(sign and stamp)

### Concerned HOD / Event Coordinator

Name of the HOD:

### (Signature & stamp of indenting officer)

Name of the officer: Branch / Department:

Mobile No .:

(Please Do not write anything below the Indent Register Sr. No	is line) FOR OFFICE USE of GA Branch only
Name of Vendor: M/s	is hereby directed to supply above said hospitality
and coordinate with the above Indenter.	Is hereby directed to supply above said hospitality

Office-In Charge (G.A)

Acceptance by the Vendor

### Subject: Rate Schedule for Hospitality Arrangements: Regarding

S. No.	Purpose	Particulars	Standard Menu	Rate per person (including all applicable taxes) (Rs.)
01.	For Meetings upto 1-1.5 hours where there is no external member/ expert	Tea	<ul> <li>a. Tea &amp; Biscuit/s (2 pcs)/ Peanuts/ Roasted Gram OR</li> <li>b. Tea &amp; small samosa (1)/ Idli (1)/ OR</li> <li>c. Any other equivalent item the vendor agrees to supply</li> </ul>	20/-
02.	<ul> <li>For Meetings upto 2.5 hours where there is no external member/ expert.</li> <li>For students during sports events</li> <li>For students attending viva etc</li> </ul>	Refreshment  High Tea	<ul> <li>a. Tea, Biscuit/ Cookies &amp; one Samosa/ Peanuts / Roasted Gram OR</li> <li>b. Tea, Biscuit/ Cookies &amp; one idli/ vada OR</li> <li>c. Juice, banana-2 OR</li> <li>d. Any other similar arrangement OR</li> <li>e. Any other equivalent item the vendor agrees to supply</li> <li>a. Tea/ Juice/ /Butter Milk/ Lassi</li> </ul>	30/- 65/-
	external member/ expert are invited  For committee members of sports events  For faculty		b. Chips/ Peanuts / Roasted Gram c. 02 Cookies d. Any one Snacks item: Samosa/ Aloo Bonda/ Sandwich/ Cutlet/ Mix Pakoda / Paneer Pakoda/ Spring Roll/ poha-dahi e. One Sweet item (Gulab-Jamun/ Ice-Cream or equivalent sweet)  OR a. Cut mix fruits (4 to 5 seasonal fruits) - (Quarter plate)  OR a. Tea/ Juice (Tetra Pack)/ Butter Milk/ Lassi b. Sprouts with vegetables with paneer pieces	55/- (If number of persons is more than 100)
03.	For Meetings which starts in forenoon and continue beyond lunch time till evening and is usually long enough to justify the arrangement for lunch.	Lunch/ Dinner	a. Salad b. Papad, pickels c. Mix Vegetables / seasonal vegetables -1 d. Dal Makkhani / Yellow Dal/ Chhole/Rajma -1 e. One Paneer Dish- 1 f. Boondi Raita/Veg. Raita/Pineapple Raita-1 g. Rice / Pulao/ Jeera Rice-1 h. One Sweet Dish (Gulab-Jamun / Ice Cream or equivalent sweet) i. Lachha Parantha/ Roti/ Poori/ Tawa Roti/ Naan/ Tandoor Butter Roti j. Drinking Water dispensers with paper glasses	Rs. 240/- if number of persons is upto 100  Rs. 220/- if number of persons is 101-500  Rs. 200/- if number of persons is above 500
			OR  a. Idli/ Vada with Sambar b. Dosa (Masala/Onion/Mix Veg.) /    Uttapam (Onion/Mix Veg.) c. Upama d. Coconut Chutney e. One Sweet Dish (Sheera / Suji    Halwa etc.) f. Drinking Water dispensers with    paper glasses OR	

	a. Chowmein/ Hakka Noodles/Fried Rice b. Veg Manchurian gravy c. Boiled Vegetable/ Spring Roll d. One Sweet item (Gulab- Jamun/Ice-Cream or equivalent sweet)) e. Drinking Water dispensers with paper glasses	
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No extra service charges will paid on account of serving hospitality/ refreshment/.

The Head of the Department may ensure efforts are made to order only the minimum required quantity of food/ hospitality to prevent wastage and to control routine expenses under hospitality services for various types of events. The type of hospitality as mentioned above shall be provided in packaged form / thali. However, the vendor on the request of the event coordinator may provide buffet system.

All concerned are requested to adhere strictly to the SOP notified F.No. DTU/GA/44/2023-24/1444 dated: 24.11.2025 to ensure uniformity, transparency, and smooth execution of hospitality arrangements for various events.

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