

Name of the state:-		J & K	
District:		Budgam	
SCHOOL		PS CHEK SURASYAR	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	19	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	How the quality of cooked meal,poarticularly addition of vegetables and supply of fruits eggs are	Inspection committee	principal/HM
3 ii	How is the caloric value to every child at primary level & middle level ensured	HM	
3 iii	what is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	Have any nutritional expert been invloved in pig and evaluation of menu and quality of food served	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether regularity,wholesomeness and over all qaulity of MDM served to children is being	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,uer,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	Infrastructure.Kitchen cum store/storage bins/utensils/water fuel		
5(I)	whether School/Centre has pucca kitchen=cum store as per specification of para 4.2 r/w Ann. 9? If	10 # 12	
5(II)	whether cooked food is procured from a centralized kitchen? If yes, then give the distance	No	
5(III)	what measures, if any, are being adopted to test and ensure quality and quantity of food in case food	Nil	
5(IV)	whether School/Centre has storage bins? if yes, give number, size and nature of bins.	Yes 01 no	
5(V)	whether the school/centre has cooking utensils? if yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their	No	

5(VIII)	whether the school/centre has proper arrangement for pure drinking water?	Yes	
5(IX)	whether the school/centre has proper arrangement for clean water for washing vegetables, pulses,	Yes	
5(X)	whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda?	NO (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene,	FIRE WOOD	
5(XII)	reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAS (mothers-Teachers Association), etc. oriented for	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva	Yes	
7(III)	whether teachers are using the scheme to educate children about hygiene, discipline, social equity,	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village	Cooks -cum Helpers	
8 ii	whether NGO are involved. if may be specified whether their selection is in accordance with the	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of	Yes	
8(v)	remuneration being given to 1. organizers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trained for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/	Community mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?		
10(iii)	through district institutes of education & trainings	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

signature of
Head of the Institute

District:	Budgam		
SCHOOL	PS SHEIKHPORA BRANWAR		
S.no	Questions	Status	Remarks

1	Total No of Students enrolled of the school	52	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIRE WOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	PS BATA WADDER		
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	25	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIRE WOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	PS CHANMOHALLA BRANWAAR		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	48	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIRE WOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District: Budgam			
SCHOOL PS BANGANDAR			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	15	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIRE WOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
SCHOOL	PS MARBAL		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	17	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District: Budgam			
SCHOOL GHS HANJOORA			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	11	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	BHS BRANWAR		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	29	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District: Budgam			
SCHOOL GMS DADAOMPORA			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	100	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	NILL	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	MS DUPKHAL		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	110	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District: Budgam			
SCHOOL MS MUQAM			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	56	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	MS POSWALPORA		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	93	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

District:	Budgam		
SCHOOL	MS NOWHAR		
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	115	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	GMS DAYOON		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	34	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- GMS KANIR/(Clubed)PS GUNGI WALLI/PS GUNDI MAQSOOD/PS GUNDIWALLI			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	84	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		

4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastruture:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrasture: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	

6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	4	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	

11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	
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Name of the state:-		J & K	
District:		Budgam	
Name of the School:- GMS KANIR/(Clubed)BPS RANGER/DANGERMOHALLA RANGER			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	108	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	

5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	

8 ii	weather NGO are involved. It may be specified weather their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	4	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trained for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- GMS KANIR/(Clubed)PS SHEIKH PORA KANIR/DANGARPORA KANIR/SAUDPORA KANIR			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		82
2	Food Grains		
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains from FCI /FPS to school to ensure that reaches to school store	Load carrier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assessing the nutritional value of the meal under MDm schem?	VEC/HM	

3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qauality of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	10 # 12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	

5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	4	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

District: Budgam			
Name of the School:- GMS SURASYAR			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	229	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	

5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	NILL	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrasture: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MIAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		

8(i)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. organisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS PANZAN	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	80	
2	Food Grains		
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains from FCI /FPS to school to ensure that reaches to school store	Load carrier/Raidy	

3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 Vi	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Nil	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	

5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10(ii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility/DWTF

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		BMS ZOOHAMA	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	72sss	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM of H
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	MDM menu
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	Health checkup
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	Yes
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	Yes	DIET Beerwah
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	Yes
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	

4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	Yes
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8	Cook:		
8(I)	Who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trained for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	ZEO/ZRC/CRC/VEC	inspections weekly
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		BMS HANJOORA	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		30
2	Food Grains		

2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	

5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	

8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- PS Hajam Mohalla Surasyar			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	26	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIREWOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		

Name of the School:- PS JABBAD			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	36	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	

5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	FIREWOOD	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	

8(v)	remuneration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

**signature of
Head of the Institute**

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		PS Surasyar/PS Mir Mohalla Surasyar	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		61
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	

3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play gound/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		

6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	

11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	
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Name of the state:-		J & K	
District:		Budgam	
Name of the School:- PS Patrigam			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	11	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	

5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	

8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness,personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education &trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- PS Checkipora			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		13
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	

3 iii	What is the system of assessing the nutritional value of the meal under MDM scheme?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been involved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all quality of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	

5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- PS Kharibagh			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	10	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	

4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8	Cook:		
8(i)	Who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		HS Bonion	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		76
2	Food Grains		
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD	

2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	3 Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	4 Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	5 infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	

5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		

9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		BHS Sogam	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	60	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	

4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	

7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	BHS Dadaompura		
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		45
2	Food Grains		

2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.		
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	

5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	

8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-GHS Repora/PS Koolibagh			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	45	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		3
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	MS Hangoo		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	70	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	weather NGO are involved. It may be spacificd weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		GMS Sogam/PS Chori Mohalla Sogam	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	130	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		

4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.		
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	

6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificd whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		3
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	

11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	
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Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Kutabal	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	70	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qauality of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	

5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	

8 ii	weather NGO are involved. It may be specified weather their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trained for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		GMS Ganjibagh	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		11
2	Food Grains		
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains from FCI /FPS to school to ensure that reaches to school store	Load carrier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	

3 iii	What is the system of assessing the nutritional value of the meal under MDM scheme?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been involved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all quality of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	

5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Pethyar	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	108	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	

5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		

8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. organisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	MS Quanongapora		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		33
2	Food Grains		
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD	

2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	3 Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	4 Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	5 infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	

5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		

9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Hushroo/PS Devbagh/PS Porwara	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		36
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	

4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	

7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	MS Wagam/PS Dar Mohalla Wagam		
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school		70
2	Food Grains		

2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	

5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	

8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Kathairgund/Ganaie Mohalla	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	70	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		3
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	MS Chillyech		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	42	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 Vi	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	weather NGO are involved. It may be spacificd weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10(ii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility/DWTF

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Gopalisaif/PS Langa Pazan/PS Bon Mohalla Gopalisaif	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	16	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 Vi	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	

4 ii	whether cleanliness in cooking, serving and consumption of MDM is being monitored on daily basis, if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients, fuel, etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure: Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		

7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10(ii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility/DWTF

Name of the state:-	J & K		
District:-	Budgam		
Name of the School:-	GMS Kralwari		

S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	45	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 Vi	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	

5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks	
8 ii	weather NGO are involved. It may be spacificd weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	

8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10(ii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility/DWTF

Name of the state:-		J & K		
District:		Budgam		
Name of the School:-		MS Shumnag		
S.no	Questions	Status	Remarks	
1	Total No of Students enrolled of the school	61		
2	Food Grains			
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD		
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy		
3	Cooking of Meal:			
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM of H	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	MDM menu	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	Health checkup	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	Yes	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	Yes	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?			
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	Yes	
4	Monitoring:			

4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	Yes
5	infrastruture:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrasture: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	

6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	Who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	ZEO/ZRC/CRC/VEC	inspections weekly
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	

11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility
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Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		GMS Branwar	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	133	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	

5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cook	

8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness,personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education &trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		GMS Chadoora	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	70	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	

3 iii	What is the system of assessing the nutritional value of the meal under MDM scheme?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been involved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all quality of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	

5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be spacificed whether their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	scheme?		
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		GMS Hanji Gund	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	107	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	Principal/HM of H
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	MDM menu
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	Health checkup
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	Yes
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	Yes	DIET Beerwah
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?		
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	Yes
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	

4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	Yes
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8	Cook:		
8(I)	Who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		2
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Yes	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trained for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	ZEO/ZRC/CRC/VEC	inspections weekly
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility

Name of the state:-	J & K		
District:	Budgam		
Name of the School:-	GMS Panzipora		
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	12	
2	Food Grains		

2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 Vi	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Nil	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	

5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?		
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:		1
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been trapred for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		

9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10(ii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off wash basin facility/DWTF

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		BMS Buchroo	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	15	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	transportation
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	principal/ HM
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	Yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	weekly once	
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	

4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	
6	infrasture: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	important role of supervision/	

7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Yes	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	cooks are engaged in each school
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitering comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	No	
10	mobilization of mother/ representatives of local bodies;		
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?		village level vec
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	less honorarium to cooks/lack of washbasins in schools

Name of the state:-	J & K		
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District: Budgam			
Name of the School:- MS Namtehal			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	15	
2	Food Grains		
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	

5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/subsidy
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	whether NGO are involved. It may be specified whether their selection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	

8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Nil	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitoring committees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack of funds/subsidy

Name of the state:-		J & K	
District:		Budgam	
Name of the School:- BMS Yarikalan (GPS Yarikalan/Ps shiekhpora Repoor)clubbed with BMS			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	55	2 ps are clubbed
2	Food Grains		100/150 gms/day/
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	

3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes 10*12	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	

5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/subsidy
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitoring comitees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack of funds/gas subsidy

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MS Dembal	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	44	
2	Food Grains		100/150 gms/day/
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	

4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	no	
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	fire wood	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/ gas connection subsidy
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	

7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificd weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitoring comitees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-	J & K		
District:	Budgam		

Name of the School:- BHS Hushroo			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	22	
2	Food Grains		100/150 gms/day/
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes	10*10
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	

5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/subsidy
6	infrastrure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the qauality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	

8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Nil	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitoring committees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		PS NEEGO	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	33	
2	Food Grains		100 gms/day/pupil
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	

3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes	10*10
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	

5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Gas stove/fire wood	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/ gas subsidy
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	lack of training facility reg MDM
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitoring comitees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-		J & K	
District:		Budgam	
Name of the School:-		MPS Frasnagh	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	77	
2	Food Grains		100 gms/day/pupil
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	

4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes	10*10
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	Fire wood	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	lack of funds/ gas subsidy
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	lack of training facility reg MDM
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	

7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	2	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whethere steering cum- monitoring comitees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-	J & K		
District:	Budgam		

Name of the School:- PS Durbugh chadoora			
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	15	
2	Food Grains		100 gms/day/pupil
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDM schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Nil	Rented
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	

5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	fuel	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	gas connection n/a
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	lack of training facility reg MDM
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	

8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing mid day meals for childrens	Nil	
8(v)	remuneration being given to 1. originisers 2. head cook 3. cook and 4 helper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	steering cum monitoring committees		
9(i)	whether steering cum- monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC
10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-		J & K	
District:		Budgam	Zone Chadoora
Name of the School:-		PS Thekrey mir Mohala Neeo	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	38	
2	Food Grains		100 gms/day/pupil
2 i	Whether the food grains are transported from FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains from FCI /FPS to school to ensure that reaches to school store	Load carrier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assessing the nutritional value of the meal under MDm schem?	VEC/HM	

3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	
4 iv	whether Quantity of raw food materail take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Yes	10*10
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the c entralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	

5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	fuel/fir wood	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	gas connection n/a
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	lack of training facility reg MDM
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	
7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cook:		
8(I)	who is cooking the meal? (Please give breakup) I) Cooks/helpers engaged by the department/village panchayat. II) Self-Help Groups. III) NGOs IV) Mothers Groups V) Any Other	Cooks -cum Helpers	
8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been trapped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitoring comitees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
10	mobilization of mother/ representatives of local bodies;		VEC/SMC

10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the parameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy

Name of the state:-		J & K	
District:		Budgam	Zone Chadoora
Name of the School:-		PS pir Mohala Neego	
S.no	Questions	Status	Remarks
1	Total No of Students enrolled of the school	44	
2	Food Grains		100 gms/day/pupil
2 i	Whether the food grains are transported dfrom FCI or supply is taken from Fair price shop	Store CAPD/FP shop	
2ii	what are arrangements for transporting food grains form FCI /FPS to school to ensure that reaches to school store	Load carier/Raidy	
3	Cooking of Meal:		
3 i	addition of vegetables and supply of fruits eggs are ensured	Inspection committee	
3 ii	how is the calorific value to every child at primary level & middle level ensured	HM/MDM Tr	
3 iii	What is the system of assesing the nutritional value of the meal under MDm schem?	VEC/HM	
3 iv	who is the planning weekly menu is the weekly menu displayed in the school?	I/c MDM Tr/DIET Beerwah	
3 v	have any nutritional expert been invloved in plg and evaluation of menu and quality of food served under the programme?	DIET Beerwah	
3 vi	is there any standard prescription to include in minimum quantity of veg/dal/lentils?	yes	MDM Menu
3 Vii	Are eggs ,fruits etc being served and how frequently?	Yes	weekly once
4	Monitoring:		
4 i	whether Regularity,wholesomeness and over all qaulity of MDM served to children is being monitored on daily basis,if yes then whom?	Yes /VEC/VLEC	
4 ii	whether cleanliness in cooking,serving and consumption of MDM is being monitored on daily basis,if yes then by whom?	I/c MDM Tr/ supervisor	
4 iii	whether timely procurement of ingredients ,fuel,etc of food quality is monitored on weekly basis?	Yes /VEC/VLEC	

4 iv	whether Quantity of raw food material take out for cooking is recorded in register on daily basis under signature of whom?	yes/ Tr MDM	
4 v	whether raw material is inspected daily before being put to use for cooking?	Yes /VEC/VLEC	
5	infrastructure:Kitchen cum store/storage bins/utensils/water fuel		
5(I)	Whether School/Centre has pucca kitchen-cum store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of kitchen and store, both sperately.	Nil	Rented
5(II)	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time is takes for the cooked food to reach the school and whether it comes hot, in good and	No	
5(III)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food in case food is procured from a centralized kitchen?	Nil	
5(IV)	Whether School/Centre has storage bins? If yes, give number, size and nature of bins.	Yes 01 no	
5(V)	Whether the school/centre has cooking utensils? If yes, give their number and size.	Yes 3 big, 1 small	needs replacement
5(VI)	whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child)	Yes (as per roll)	needs replacement
5(VII)	whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.	No	lacking
5(VIII)	Whether the school/Centre has proper arrangement for pure drinking water?	Yes	tap water
5(IX)	Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(X)	Whether the school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No (using play ground/class room)	
5(XI)	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]	fuel/fir wood	
5(XII)	Reason for not using gas based cooking and proposal to convert.	nil	gas connection n/a
6	infrastructure: capacity building:		
6(I)	Details of Plan to train Teachers and organizers/cooks/helpers?	Nil	lack of training facility reg MDM
6(II)	Are VECs [village education committees], MTAs (mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teacher:		
7(I)	Details of orienting Teachers regarding their role in the Scheme?	facilitate/supervise the quality and quantity of food cooked	

7(II)	Has a training module been developed in 20 days in service training for teachers under SSA (Sarva Siksha /abhiyaan)? Details of Teachers training conducted in this regard.	Yes	very rare
7(III)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
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8 ii	weather NGO are involved. It may be spacificed weather their slection is in accordance with the guidelines of MDM scheme	No	
8(iii)	total no. of organization Cooks & helpers:	1	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiens, cleaning of cooking areas, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preapring mid day meals for childrens	Nil	
8(v)	remuniration being given to 1. originisers 2. head cook 3. cookand 4healper	Yes 1000/month	
8(vi)	who is engaging the cook How they are appointing and what is the mechanism for ensuring accountability ? Are there any norms	ZEO/VEC/HM of institute	in consultation with VEC
8(vii)	Have self help groups been traped for the program (if not constrains in their regard)	No	
9	streening cum monitoring committees		
9(i)	whethere steering cum- monitoring comittees constituted at district and block level and weather regular meeting are held, frequency of meetings	Yes	
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10(i)	what are steps taken to involve mothers/ representatives of local bodies / Gram panchayat/ gram sabha, etc, taking turns to supervise prepration of meals and feeding of children. What is the effect of this initiative	Community Mobilization programmes	
10 ii	what are the mechanism for monitoring the scheme?	Inspection committee of principals/cluster heads/HM high schools	
10(iii)	whether quarterly assessment of the program through district institutes of education & trainings has begun	Yes	
11	external evaluation of the program;	Yes by VEC/SMC	ZRC/CRC group
11(i)	whether evaluation through external agency commissions? if yes, what are the prameters of the study	non allocation of funds/food grains in time.	lack off washbasin/gas subsidy