

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Middle School Frobrang

**(Govt./Aided/Local Body/ EGS or AIE Centres)**

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	5	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		

4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		

10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Irath			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
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?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		

8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		

11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no
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No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Laga Durbuk</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS

3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
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5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
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7(i).	Details of orienting Teachers regarding their role in the Scheme?		
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7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
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8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
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11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Merak			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	21	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
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5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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7	Role of Teachers:		
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8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
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8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
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10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Sashukul</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times seved not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and wekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Shayok			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	8	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Thruk</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	40	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmenty	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Tailing Chushul			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	18	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Yurgo</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	17	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Buk Chushul			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	19	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Chilam</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	5	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Fulung Lay			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Laga Mud</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times seved not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and wekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Lunkung			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	6	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS maan			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times seved not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and wekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmenty	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS payla			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	264 Both primary And upper	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.

3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmenty	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Punpun			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	7	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Rellay</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmenty	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Thangtse			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS tharuk Stot</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School PS Tselo frobrang			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any

1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehicle	Transport Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca
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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass bowl Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	

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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmenty	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No

	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By departmeny	Paid Rs 1000 per cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres)</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	264 Both primary And upper	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Yes	From food Supply ration store to School
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Through Vehcile	Transpoort Charge provided by the Deptt
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good	fruits eggs served rarely.
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.

3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM yes	Prepared by ZEO and HMS
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	HM in MDM	No
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		No
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	some times served not frequently.
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Daily basis by HM and weekly basis by ZEO	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	daily based by the HM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	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 separately.	Most of the schools having Pucca kitchen	and some Kitchen shed are partly Pucca

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 eatable condition?	No	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?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	yes, one no. In each school	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes plate glass blow Spoon each one	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes with soap	
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.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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 Teacher training conducted in this regard.	1 day Scheme training under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By department	
	(i) Cooks/helpers engaged by the Department/Village Panchayat		No
	(ii) Self-Help Groups		
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.		
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, 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 Meal for children.	Given training in this regard	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook engaged under MDM By department	Paid Rs 1000 per cook cum helper

8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	Mobilization in this regard	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
Date

Zonal Education Officer  
Durbuk