

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Boys Middle School Rajouri Kadal(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	17		
2	Food Grans:	72 Kg/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x12		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Boys Middle School Rajouri Kadal(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	24		
2	Food Grans:	1Qtl 12 Kg/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x12		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Jamia Masjid</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	50		
2	Food Grans:	2qtl 82kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	02		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Middle school Zadibal</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	22		
2	Food Grans:	1qtl 17kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI	Local transport		

	godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		

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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		

5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		

8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if	No	

yes what re the parameters of the study?		
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School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Boys Primary school Anchar</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	43		
2	Food Grans:	1qtl 76kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed	In charge MDm		

	in the school?			
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot	no		

	in good and eatable condition >			
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (Steering and Monitoring Committee),MTAs(Mothers-Teachers Association) etc oriented for effective implementation	yes		

	through their close supervision?			
7	Role of teachers			
7(i)	Details of orienting teachers regarding their role in the scheme?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ? Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		

8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school <u>Govt. Girls High school Baghwanpora</u> (Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any

1	Total no of students enrolled of the schools?	18		
2	Food Grans:	1qtl 50kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		

4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		

5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help	cooks		

	Group (iii) NGOs (iv) Mothers Group (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	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	

10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. High School Gojwara</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	18		
2	Food Grans:	97 Kg/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700	Not checked		

	calories and 20gms of protein to every child at upper primary level ensured?			
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x12		

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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			

6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		

8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard		
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?		
10(ii)	What are the mechanisms for monitoring the scheme ?		
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?		
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?		

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar

Name of the school <u>Govt. Girls High school Kathimaidan(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	64		
2	Food Grans:	3qtl 20kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		

4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,6		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,15		

5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about	Yes; imparting table manners		

8	hygiene , discipline , social equity , conservation of water etc. Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	02	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re the steps taken to involve mothers/representatives of local	nil	

	bodies/Gram Panchayats/Gram Sabhas Etc. taking turns to supervise preparation of meals and feeding of children . What is the effect of this initiative ?		
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Alamgari Bazar .(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	60		
2	Food Grans:	3qtl 60kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables	Inspection by the Head Master		

	and supply of fruits , eggs etc are ensured/			
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			

5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,6		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,15		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood ,	Gas		

	kerosene etc];			
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	02		
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	yes		

	employing/deploying them on the job for preparing Mid Day Meal for children		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

Name of the state : Jammu & Kashmir

Name of the District: Srinagar

Name of the school __ Govt. Girls Middle school Anchar(Govt./Aided/Local/EGS or AIE Centres)

Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	78		
2	Food Grans:	4qtl 14 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of	yes		

	vegetables /dal/lentils? How its implementation is Ensured ?			
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,4		

5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,15		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training	no		

	conducted in this regard.		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners	
8	Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	02	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	

10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school GulshanAbad</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	29		
2	Food Grans:	1qtl 72kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality	Local transport		

	and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
4(v)	Whether raw material is inspected daily before being put	Yes ;Incharge MDM		

	to use for cooking ? Whether any register entry is maintained on daily basis under signature of designated monitoring person?			
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center has a suitable and child friendly eating place , say a dining room or	Yes; class room		

	veranda? If yes give its size and other details for arrangements for light and air.			
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness ,	yes		

	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		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Bachidarwaza.(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	33		
2	Food Grans:	1qtl 83kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of	yes		

	food served under the programme?			
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	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	nil		

	kitchen?			
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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	Incharge MDM regularly inspects whole process		

	scheme?			
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			

9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school <u>Govt. Girls Middle school Jamia Masjid</u> (Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any
1	Total no of students enrolled of the schools?	56	
2	Food Grans:	3Qtl 21 Kg/Qtr	
2(i)	Whether the food grains are transported from FCI or supply is	Fair Price Shop	

	taken from Fair Price Shop?			
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		

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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,6		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		

5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		

8(ii)	Where NGOs are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	02	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	

11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Kamangarpora</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	18		
2	Food Grans:	83/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		

3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
5(ii)	Whether cooked food is procured from a centralized kitchen? If yes then give the distance of the	no		

	centralized kitchen from the school . How much time takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >			
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (Steering and Monitoring	yes		

	Committee),MTAs(Mothers-Teachers Association) etc oriented for effective implementation through their close supervision?			
7	Role of teachers			
7(i)	Details of orienting teachers regarding their role in the scheme?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any	Headmaster of the school		

	norms.		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar
Name of the school <u>Govt. Girls Middle school Mashali Mohalla.(Govt./Aided/Local/EGS or AIE Centres)</u>

Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	26		
2	Food Grans:	1qtl 57kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children	Yes ;Incharge MDM		

	is being monitored on daily basis , if yes , then by whom ?			
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility	Yes,1		

	/counters with soap? If yes give their number			
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers	cooks		

	engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (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	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	

10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Nalbal</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	23		
2	Food Grans:	1qtl 14 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		

3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w	Yes:10x6		

	Ann.9? if yes then give size and other details of kitchen and store both separately			
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		

6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		

8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar

Name of the school Govt. Middle school Nowshehra
(Govt./Aided/Local/EGS or AIE Centres)

Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	33		
2	Food Grans:	1qtl 69 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		

4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		

5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about	Yes; imparting table manners		

	hygiene , discipline , social equity , conservation of water etc.		
8	Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re the steps taken to involve mothers/representatives of local	nil	

	bodies/Gram Panchayats/Gram Sabhas Etc. taking turns to supervise preparation of meals and feeding of children . What is the effect of this initiative ?		
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school Soura</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	105		
2	Food Grans:	5qtl 75kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			

3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		

5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,5		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,15		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		

5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	02		
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	yes		

	using and good practices of cooking , prior to employing/deploying them on the job for preparing Mid Day Meal for children		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Middle school TawheedAbad</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	42		
2	Food Grans:	1qtl51 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Girls Primary school Jenab Sahib(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	23		
2	Food Grans:	1qtl 0kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI	Local transport		

	godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		

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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		

5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		

8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if	No	

yes what re the parameters of the study?		
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School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Khushalsar</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	22		
2	Food Grans:	0 qtl 99 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed	In charge MDm		

	in the school?			
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot	no		

	in good and eatable condition >			
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (Steering and Monitoring Committee),MTAs(Mothers-Teachers Association) etc oriented for effective implementation	yes		

	through their close supervision?			
7	Role of teachers			
7(i)	Details of orienting teachers regarding their role in the scheme?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ? Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		

8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school ___ Govt. Primary school Abiyar Khushalsar(Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any

1	Total no of students enrolled of the schools?	21		
2	Food Grans:	0 qtl 86kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		

4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		

5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help	cooks		

	Group (iii) NGOs (iv) Mothers Group (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	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	

10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Bachidarwaza</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	21		
2	Food Grans:	0 qtl 86kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700	Not checked		

	calories and 20gms of protein to every child at upper primary level ensured?			
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		

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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			

6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		

8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar

Name of the school Govt. Primary school Botshah Mohalla
(Govt./Aided/Local/EGS or AIE Centres)

Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	16		
2	Food Grans:	0 qtl 65 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		

4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		

5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about	Yes; imparting table manners		

	hygiene , discipline , social equity , conservation of water etc.		
8	Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re the steps taken to involve mothers/representatives of local	nil	

	bodies/Gram Panchayats/Gram Sabhas Etc. taking turns to supervise preparation of meals and feeding of children . What is the effect of this initiative ?		
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Dag Kadal</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	28		
2	Food Grans:	1qtl 14kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			

3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		

5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		

5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		

	using and good practices of cooking , prior to employing/deploying them on the job for preparing Mid Day Meal for children		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Dar Mohalla</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	27		
2	Food Grans:	1qtl 10kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Dulbagh</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	19		
2	Food Grans:	0 qtl 78 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI	Local transport		

	godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		

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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		

5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		

8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if	No	

yes what re the parameters of the study?		
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School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Khalil Colony</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	28		
2	Food Grans:	1qtl 14kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed	In charge MDm		

	in the school?			
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot	no		

	in good and eatable condition >			
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (Steering and Monitoring Committee),MTAs(Mothers-Teachers Association) etc oriented for effective implementation	yes		

	through their close supervision?			
7	Role of teachers			
7(i)	Details of orienting teachers regarding their role in the scheme?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ? Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		

8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school <u>Govt. Primary school Sheikh Colony</u> (Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any

1	Total no of students enrolled of the schools?	21		
2	Food Grans:	0 qtl 86 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		

4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		

5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help	cooks		

	Group (iii) NGOs (iv) Mothers Group (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	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	

10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school __ Govt. Primary school Sikhbagh(Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	17		
2	Food Grans:	0 qtl 69kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700	Not checked		

	calories and 20gms of protein to every child at upper primary level ensured?			
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		

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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			

6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		

8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar

Name of the school Govt. Primary school Umer Colony(Govt./Aided/Local/EGS or AIE Centres)

Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	24		
2	Food Grans:	0 qtl 98kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		

4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		

5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about	Yes; imparting table manners		

8	hygiene , discipline , social equity , conservation of water etc. Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re the steps taken to involve mothers/representatives of local	nil	

	bodies/Gram Panchayats/Gram Sabhas Etc. taking turns to supervise preparation of meals and feeding of children . What is the effect of this initiative ?		
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Middle school Madin SAahib</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	26		
2	Food Grans:	1qtl 77kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			

3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		

5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		

5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		

	using and good practices of cooking , prior to employing/deploying them on the job for preparing Mid Day Meal for children		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Middle school Jogiwan</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	44		
2	Food Grans:	1qtl 94kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,4		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Middle school Mandibal</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	22		
2	Food Grans:	1qtl 22kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI	Local transport		

	godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		

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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		

5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		

8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if	No	

yes what re the parameters of the study?		
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School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Middle school MehboobAbad</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	30		
2	Food Grans:	1qtl 46kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed	In charge MDm		

	in the school?			
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot	no		

	in good and eatable condition >			
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,10		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (Steering and Monitoring Committee),MTAs(Mothers-Teachers Association) etc oriented for effective implementation	yes		

	through their close supervision?			
7	Role of teachers			
7(i)	Details of orienting teachers regarding their role in the scheme?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ? Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		

8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school __ Govt. Middle school Rather Mohalla(Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any

1	Total no of students enrolled of the schools?	16		
2	Food Grans:	0 qtl 86kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		

4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		

5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help	cooks		

	Group (iii) NGOs (iv) Mothers Group (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	no	
8(iii)	Total no of organisers , Cooks & Helpers:	01	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	

10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school __ Govt. Primary school Sheeshbagh(Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	27		
2	Food Grans:	1qtl 34kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700	Not checked		

	calories and 20gms of protein to every child at upper primary level ensured?			
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		

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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,3		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,12		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			

6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		

8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir
Name of the District: Srinagar

Name of the school <u>Govt. Middle school Tapiloo Mohalla(Govt./Aided/Local/EGS or AIE Centres)</u>				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	89		
2	Food Grans:	4qtl 62kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		

4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,5		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,15		

5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about	Yes; imparting table manners		

	hygiene , discipline , social equity , conservation of water etc.		
8	Cooks		
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks	
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no	
8(iii)	Total no of organisers , Cooks & Helpers:	02	
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	yes	
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re the steps taken to involve mothers/representatives of local	nil	

	bodies/Gram Panchayats/Gram Sabhas Etc. taking turns to supervise preparation of meals and feeding of children . What is the effect of this initiative ?		
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school __ Govt. Primary school Hamdania Colony(Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	21		
2	Food Grans:	0 qtl 86 kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			

3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		

5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls poon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		

5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		

	using and good practices of cooking , prior to employing/deploying them on the job for preparing Mid Day Meal for children		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir				
Name of the District: Srinagar				
Name of the school <u>Govt. Primary school Nawabagh</u> (Govt./Aided/Local/EGS or AIE Centres)				
Srl.No	Question	Status	Remarks if any	
1	Total no of students enrolled of the schools?	08		
2	Food Grans:	0 qtl 32kgs/Qtr		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop		
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room ?	Local transport		
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		

3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
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 designated monitoring person?	Yes ;Incharge MDM		
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		

5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,1		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center 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; class room		
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		

7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
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	yes		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month		
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school		
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no		
9	Steering cum monitoring committees:			
9(I)	Whether steering cum monitoring committees constituted at District level and block level and whether	Yes		

	regular meetings are held, frequency of meeting?		
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

School Wise Chart

Name of the state : Jammu & Kashmir			
Name of the District: Srinagar			
Name of the school <u>Govt. Primary school Sazgaripora</u> (Govt./Aided/Local/EGS or AIE Centres)			
Srl.No	Question	Status	Remarks if any
1	Total no of students enrolled of the schools?	21	
2	Food Grans:	0 qtl 86 kgs/Qtr	
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Fair Price Shop	
2(ii)	What are the arrangements for transporting food grains from FCI godwon/Fair Price Shop to school to ensure that the actual quality	Local transport	

	and quantity as supplied by these agencies reaches to the school store room ?			
3	Cooking of Meal			
3(i)	How quality cooked meal , particularly addition of vegetables and supply of fruits , eggs etc are ensured/	Inspection by the Head Master		
3(ii)	How is the calorific value [450 calories and 12 gms of protein to every child at primary level &700 calories and 20gms of protein to every child at upper primary level ensured?	Not checked		
3(iii)	What is the system assessing the nutritional value of the meal under MDM Scheme ?	Not Assessed		
3(iv)	Who is planning the weekly menu? Is weekly menu displayed in the school?	In charge MDm		
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	yes		
3(vi)	Is there any standard prescription to include minimum quantity of vegetables /dal/lentils? How its implementation is Ensured ?	yes		
3(vii)	Are eggs , fruits etc being served and how frequently?	Yes ;twice a week		
4	Monitoring:			
4(i)	Whether regularly , wholesomeness and overall quality of MDM served to children is being monitored on daily basis , if yes , then by whom ?	Yes ;Incharge MDM		
4(ii)	Whether cleanliness in cooking , serving and consumption of MDM is being monitored on daily basis , if yes then by whom?	Yes ;Incharge MDM		
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 ;Incharge MDM		
4(v)	Whether raw material is inspected daily before being put	Yes ;Incharge MDM		

	to use for cooking ? Whether any register entry is maintained on daily basis under signature of designated monitoring person?			
5	Infrastructure: Kitchen-cum store /storage bins/utensils/water/fuel.			
5(i)	Whether school /centre has pucca kitchen cum store as per specification pf para 4.2r/w Ann.9? if yes then give size and other details of kitchen and store both separately	Yes:10x6		
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 takes for the cooked food to reach the school and whether it comes hot in good and eatable condition >	no		
5(iii)	What measures , if any , are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	nil		
5(iv)	Whether school /center has storage bins? If yes give number, size and nature of bins	Yes ,2		
5(v)	Whether the school/center has cooking utensils ?if yes give the no & size	Yes,8		
5(vi)	Whether the school /center has utensils for children to have food (plate glass, bowls spoon, one each per child)	yes		
5(vii)	Whether the school /center has functional hand wash facility /counters with soap? If yes give their number	Yes,1		
5(viii)	Whether the school /center has proper arrangement for pure drinking water?	yes		
5(ix)	Whether the school center has proper arrangement for clean water for washing vegetables, pulses , grains and cleaning used utensils?	yes		
5(x)	Whether the school/center has a suitable and child friendly eating place , say a dining room or	Yes; class room		

	veranda? If yes give its size and other details for arrangements for light and air.			
5(xi)	Nature of fuel being used [gas based, smokeless chulhas, traditional method of firewood , kerosene etc];	Gas		
5(xii)	Reason for not using gas based cooking and proposal to convert	nil		
6	Infrastructure :Capacity Building			
6(i)	Details of plan to train teachers and organizers /cooks/helpers?			
6(ii)	Are VECs,S MCs (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?	Incharge MDM regularly inspects whole process		
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA ?Details of teachers training conducted in this regard.	no		
7(iii)	Whether the teacher are using scheme to educate children about hygiene , discipline , social equity , conservation of water etc.	Yes; imparting table manners		
8	Cooks			
8(i)	Who is cooking the meal ?(Please give breakup)(i)Cooks/helpers engaged by the Department /Village Panchayat (ii) Self Help Group (iii) NGOs (iv) Mothers Group (v) Any other	cooks		
8(ii)	Where NGOS are involved , it may be specified whether their selection is in accordance with the guidelines of MDM scheme	no		
8(iii)	Total no of organisers , Cooks & Helpers:	01		
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness ,	yes		

	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		
8(v)	Remuneration being given to(i) Organisers, (ii) Head Cook (iii) Cook (iv) Helper	Rs.1000/month	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability ?Are there any norms.	Headmaster of the school	
8(vii)	Have Self Help Groups been tapped for the programme ? if not constraints in this regard	no	
9	Steering cum monitoring committees:		
9(i)	Whether steering cum monitoring committees constituted at District level and block level and whether regular meetings are held, frequency of meeting?	Yes	
10	Mobilization of mothers/representatives of local bodies		
10(i)	What re 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 ?	nil	
10(ii)	What are the mechanisms for monitoring the scheme ?	nil	
10(iii)	Whether quarterly assessment of programme through District institutes of Education & Trainings has begun?	no	
11	External Evaluation of the programme		
11(i)	Whether evaluation through external agency commissioned ? if yes what re the parameters of the study?	No	

